



JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD ADDITIVES

Fifty-fourth Session

REPORT OF THE PHYSICAL WORKING GROUP (20 APRIL 2024) ON ENDORSEMENT AND / OR REVISION OF MAXIMUM LEVELS FOR FOOD ADDITIVES AND PROCESSING AIDS IN CODEX STANDARDS AND

THE PHYSICAL WORKING GROUP ON THE ALIGNMENT OF THE FOOD ADDITIVE PROVISIONS OF COMMODITY STANDARDS AND RELEVANT PROVISIONS OF THE GSFA

The 53rd session of the CCFA (CCFA53) agreed to establish a Physical Working Group (PWG), chaired by Canada to meet prior to CCFA53. The PWG was to consider and prepare recommendations for the plenary on the report of the Electronic Working Group (EWG) on Alignment; and the endorsement of food additive provisions referred by commodity committees (REP 23/FA para 68).

CCFA53 agreed to establish an Electronic Working Group (EWG), chaired by Canada and co-chaired by the United States of America (USA) and Japan, and working in English only, to (REP23/FA para 68):

- a. re-circulate the alignment of the following milk and milk products commodity standards: CXS 243-2003; CXS 288-1976;
- b. initiate development and maintenance of Table 3 notes in the GSFA, in consultation with the Codex Secretariat, until implementation into the GSFA database is achieved;
- c. verify if the *Standard for Processed Tomato Concentrates* (CXS 57-1981) have been aligned, and if so to verify that the provisions in the corresponding FCs in Table 1 & 2 accurately reflect the alignment (Recommendation 21 from CCFA53 CRD2 Rev.2);
- d. align the following CCPFV commodity standards: CXS 66-1981, CXS 260-2007, CXS 320-2015 (ref. Brought forward from Workplan); and
- e. align the regional standards: CXS 308R-2011, CXS 313R-2013, CXS 314R-2013, CXS 323R-2017, CXS 324R-2017; (ref. Brought forward from Workplan).

CCFA 53 also agreed to update the alignment future work plan contained in the Information Document titled *Guidance to Commodity Committees on the Alignment of Food Additive Provisions*.

The Alignment and Endorsement EWGs were chaired by Canada (Dr. Robin Churchill) with co-rapporteurs provided by Canada (Mr. Steve Theriault) and the USA (Dr. LaShonda Cureton).

The Chair warmly welcomed the delegates to the PWGs and thanked all those delegations who had participated in the Alignment EWG since the last session of the Committee. The Chair also acknowledged the hard work undertaken in the drafting of CX/FA 24/54/6, including by the USA and Japan as co-chairs of the Alignment EWG, and the technical input by the IDF in relation to the CCMMP standards.

The following Members and Observer Organizations participated as members of the PWG: Australia, Austria, Belgium, Brazil, Canada, China, Ecuador, EU, Germany, Indonesia, Japan, Kenya, New Zealand, Peru, Philippines, Republic of Korea, Senegal, Singapore, Spain, Thailand, UK, USA, AIDGUM, COFALEC, EU Specialty Food Ingredients, FIA, IACM, IADSA, ICA/IOCCC, ICBA, ICGA, IDF/FIL, IFAC, IFT, IFU, IGTC, IICA, ILSI, IOFI, ISC, ISDI, and NATCOL.

The Working Group was supported by the Codex Secretariat, Dr. Zhang Lingping.

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.

Food additive provisions for Endorsement were received from two Committees as detailed in CX/FA 24/54/5 and CX/FA 24/54/5add.1, CRD 9, CRD 17 and CRD 21 as follows:

- the 7th Session of the Codex Committee on Spices and Culinary Herbs (REP24/SCH) related to:
 - o Standard for dried or dehydrated roots, rhizomes and bulbs – turmeric (for adoption by CAC47)
- the 29th Session of Codex Committee on Processed Fruits and Vegetables (working by correspondence) (REP20/PFV) related to:
 - o *General standard for dried fruits* (adopted by CAC43 at Step 5/8 subject to endorsement of its food labelling and food additive provisions)
 - o *General standard for canned mixed fruits* (adopted by CAC43 at Step 5/8 subject to endorsement of its food labelling and food additive provisions)

The Chair noted that there were 3 standards for consideration of endorsement of food additive provisions.

CCSCH

The Chair noted that CCSCH's draft standard (Standard for dried or dehydrated roots, rhizomes and bulbs – turmeric proposed for endorsement that anticaking agents be used in accordance with Table 3 of the *General Standard for Food Additives* (CXS 192-1995) are acceptable in the ground/powdered form of the product conforming to this standard.

Recommendation 1:

The WG recommends that the Committee endorses the proposed food additive provisions for anticaking agents in accordance with Table 3 to the GSFA, and which are acceptable for use in the ground/powdered form of product conforming to this standard.

CCPFV

The Chair noted that the General Standard for Dried Fruits and the General Standard for Canned Mixed Fruits has already been adopted by CAC43 at step 5/8 in 2020. In addition, it is not unusual for endorsed standards to have some technical gaps that are sorted out during alignment. In the absence of an active commodity committee, the Chair pointed out that the efficiencies gained in aligning these two standards with other CCPFV standards very likely outweigh the risks of endorsing a standard that is not yet fully aligned with the GSFA. Further, endorsement does not hinge on completion of alignment.

Recommendation 2:

The WG recommends that the Committee endorses the proposed food additive provisions outlined in the General Standards for Dried Fruit and Canned Mixed Fruit with their associated appendices and as already adopted by CAC43.

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

The Chair thanked Australia as the former Chair of the Endorsement and Alignment WG, noting the importance of the work completed to date. Further, the Chair noted particularly the valuable past work of alignment performed by Mr. Steve Crossley and Mr. Mark Fitzroy of Australia and Mr. Kazuhiro Sakamoto of Japan and recognized the current work of Mr. Steve Theriault and Ms. Carla Hilts of Canada and Mr. Goro Maruno of Japan who replace former co-Chairs.

The Chair noted that the WG's overarching principle is to make the GSFA 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.

The alignment proposals contained in CX/FA 24/54/6 were based on the work of an EWG, led by Canada and co-chaired by the United States of America and Japan, in which three rounds of working papers were distributed for comments. Commodity standards related to CMMMP ultimately received six rounds of working papers for comments in order to progress the work.

In considering the alignment of the food additive provisions of commodity standards and relevant provisions of the GSFA, the PWG considered information provided by the EWG in CX/FA 24/54/6 and CX/FA 24/54/6 add.1 and comments from Member Countries (Australia, Canada, Kenya, Senegal, South Africa, Thailand) and Observer organization (IDF) in CRDs 10 and 17.

An explanation document detailing key issues and the decisions taken during the work of the EWG was provided in Appendix 1 of CX/FA 24/54/6 mainly related to alignment of commodity standards corresponding to CCMMP and CCPFV.

Discussion of Key Issues

Comments on additional issues noted in Appendix 1 (CCMMP Standards)

Alignment of Commodity Standards related to Milk and Milk Products (CCMMP)

The Chair noted that the Alignment EWG had prepared proposals for the alignment of the following CCMMP Commodity Standards: Standard for Fermented Milks (CXS 243-2003) and Standard for Cream and Prepared Creams (CXS 288-1976). In addition, the Chair acknowledged an additional correction to the alignment of the General Standard for Cheese (CXS 283-1978). Within the CCMMP standards, there were seven issues related to alignment. The Chair introduced each issue in order.

Specific eligibility of certain functional classes for additives in Table 3

The PWG supported the Chair's proposal that, where a Table 3 additive has been named in the food additive table to the CXS 243-2003, the use as a Table 3 additive would be only for the relevant purposes set out in the food additive table, despite that the additive may also have functions that are consistent with the general reference to Table 3 additives for certain functional classes as listed in the standard.

In reply to a question of clarification by a Member, the Chair also noted that this approach is specific to this standard, but that in the future, depending on the intent of the Committee, similar logic may apply.

Updated associations between flavoured products in the commodity standard and FCs 01.1.4 and 01.7

The Chair explained that the EWG had operated under the assumption that products captured under food categories 01.1.4 and 01.7 of the GSFA were effectively the same, but that those under 01.1.4 were not heat treated, while those under 01.7 were heat treated.

The Chair then explained that after a re-examination of the GSFA food descriptors and Annex C, it was considered more likely that both food categories could contain heat-treated and non-heat treated products. Consequently, the proposal put forward by the Chair and supported by the PWG, was to change the food category associations such that the food additives associated with CXS 243-2003 in both food categories 01.1.4 and 01.7 are effectively the same.

The Chair presented consequential changes, as shown in CX/FA 24/54/6, and also reflected in Annex 1 to this document.

On the reference to Table 3 additives in the Annex to Table 3 of the GSFA

The Chair re-iterated that Table 3 additives permitted in foods conforming to CXS 243-2003 were enabled if they were found in the food additives table in the commodity standard or subject to the general reference to certain functional classes of Table 3 additives, also in the commodity standard, and that the GSFA was the authoritative reference. Therefore, the references in the commodity standard superseded the footnote to the Annex to Table 3 of the GSFA, relevant for food category 01.2.1.2. Further, the EWG considered that the use of Table 3 additives applies only to flavoured products conforming to food categories 01.1.4 and 01.7; but not the "plain" products in food categories 01.2.1.1 or 01.2.1.2.

Given the completion of the alignment exercise, the PWG supported the Chair's proposal to delete the footnote to Annex 3 of Table 3 of the GSFA.

Annatto extracts, bixin based (INS 160b(i)) in FC 01.2.1

The PWG supported that the provision for Annatto extracts, bixin based (INS 160b(i)) in food category 01.2.1 is likely an error of the GSFA and that the provisions would be forwarded to the electronic working group of the GSFA established during CCA54.

Recommendation 3:

The WG recommends that the provision for Annatto extracts, bixin based (INS 160b(i)) in food category 01.2.1 of the GSFA be forwarded to the electronic working group of the GSFA established at the 54th session of the CCA for revocation.

General reference to carbonating agents and packaging gases in Tables 1&2 of the GSFA, in CXS243-2003, for food categories 01.1.4 and 01.7

Despite the functional class table in CXS 243-2003, which would seem to enable Table 1 and 2 carbonating and packaging gases in the GSFA, the PWG agreed to include a reference to carbonating agents and packaging gases in the reference to Table 3 of the GSFA rather than Tables 1 and 2, as the only permitted carbonating agents and packaging gases permitted by CXS 243-2003 are in Table 3.

Names and descriptors of FC 01.4 and its subcategories (CXS 288-1976)

The Chair noted that the principal reason why the Standard for Creams and Prepared Creams (CXS 288-1976) could not be aligned at the previous session of the CCA was because of the apparent poor coverage of the standardized food types described in the standard and the organization of the food categories of the GSFA, specifically food categories 01.4 and its subcategories 01.4.1, 01.4.2 and 01.4.3.

The Chair remarked that during the course of the EWG, an analysis of the scope of foods captured by the standard and proposed revisions to the GSFA food categories and descriptors (Option 1) was put forward to improve coverage of the standardized foods by the GSFA. However, there was hesitation to put this option forward for consideration since the reorganization may be beyond the scope of the Alignment terms of reference and that such work would require broader oversight by the CCA.

During the PWG, the Chair presented an alternative Option 2, with far fewer revisions to the GSFA than Option 1. Noting that Annex C of the GSFA indicates that the reference to food category 01.4.3 included acidified and fermented creams, the Chair proposed amending the descriptor of Food Category 01.4.3 in Annex B of the GSFA, as shown in CX/FA 24/54/6, in order to capture fermented and acidified creams in the GSFA. Furthermore, minor revisions to the descriptions in Annex C for Food Categories 01.4.1, 01.4.2, and 01.4.3 were proposed, as shown in CX/FA 24/54/6, to provide greater specificity as to which standardized creams correspond to which food categories; as well as to reflect that, universally, the cream products that are produced from reconstituted or recombined cream are also standardized and captured in the food categories.

One Member Organization noted their general support for applying a more conservative approach, and noted that few changes were required for food category 01.4.3, thus they wondered if amendment to Annex C is needed as part of this alignment work. The Member Organization also clarified that, while there is no appetite to postpone the alignment work, there is a general preference to modify the GSFA through another working group.

The Chair responded that the alignment could proceed without the changes, but that there is a strong preference to proceed with the changes to ensure that there is coverage for all foods within the food categories of the GSFA, as currently there are gaps in that coverage.

Two Members supported proceeding with Option 2, as they consider the amendments minor while being very helpful for ensuring clearer correlations between the commodity standard and the food categories of the GSFA.

The Member Organization reiterated their interest in completing the alignment exercise and given the supporting interventions, could accept the proposal to proceed with Option 2.

The Chair, acknowledging support for Option 2, noted that the recommended changes would be shown in the report of the PWG.

Correction to CXS 283-1978

As reflected in CRD 10, one Observer Organization had noted the incorrect placement of the functional class table in the processing aid section of the General Standard for Cheese (CXS 283-1978) rather than in the food additive section of the Standard. The PWG supported the Chair's proposal to delete the functional class table in section 4.1, Processing aids, and place it at the end of section 4, Food additives.

Consensus on the issues described here allowed the Chair to complete the alignment of the following CCMMP Commodity Standards: Standard for Fermented Milks (CXS 243-2003) and Standard for Cream, Prepared Creams (CXS 288-1976) and the General Standard for Cheese (CXS 283-1978).

Recommendation 4:

The WG recommends the amendments to the following CCMP Commodity Standards as a result of the alignment exercise: CXS 243-2003; CXS 288-1976 and correction of CXS 283-1978; and to Tables 1, 2 and 3 of the GSFA relation to the alignment of those standards.

The recommended amendments are contained in Annex 1.

Alignment of Commodity Standards related to Processed Fruits and Vegetables (CCPFV)

The Chair noted that the Alignment EWG had prepared proposals for the alignment of the following CCPFV Commodity Standards: Standard for Processed Tomato Concentrates (CXS-57-1981), Standard for Table Olives (CXS 66-1981) and Standard for Quick Frozen Vegetables (CXS 320-2015). Within the CCPFV standards, there were six issues related to alignment. The Chair introduced each issue in order.

Verification of Alignment of the Standard for Processed Tomato Concentrates (CXS 57-1981)

The Chair noted that the WG on Alignment at CCFA53 requested that the eWG verify if the Standard for Processed Tomato Concentrates has been aligned.

The Chair verified that CXS 57-1981 has been aligned and that CCPFV26 concluded on the justifiable food additive functional classes: only certain acidity regulators are justified, all of which are Table 3 additives. As such, the CCFA45 endorsed the provisions proposed by CCPFV.

The Chair noted that CXS 57-1981 corresponds to three food categories: FCs 04.2.2.4, 04.2.2.5 and 04.2.2.6, none of which are in the Annex to Table 3. Accordingly, the food additives were captured in Table 3 with reference to use in CXS 57-1981.

The Chair further noted that the alignment was only partially complete since only certain Table 3 acidity regulators are justified. Therefore, all food additives in Tables 1 and 2 of the GSFA should include Note XS57: "Excluding products conforming to the Standard for Processed Tomato Concentrates (CXS 57-1981)."

The PWG supported the Chair's proposal to ensure that all food additives in FCs 04.2.2.4, 04.2.2.5 and 04.2.2.6 include Note XS57.

Food additive provisions for INS 423 in Table 3

During the discussion of issue for the provision for Octenyl succinic acid modified gum Arabic (INS 423) in Table 3, the Chair noted that CCFA50 endorsed the food additive use of INS 423 in CXS 66-1981 and included a specific reference to CS 66-1981 in the 5th column of Table 3. The Chair noted that footnotes in Table 3 are used when a Table 3 additive is used on a general basis or based on its functional class.

CCFA50 considered INS 423 to have both emulsifier and firming agent functions, and it is the firming agent function that would be in accordance with the general reference in the CXS 66-1981. The Chair noted that since INS 423 has only the emulsifier function, the proposal would be to forward INS 423 to the WG on the INS to consider adding the function of firming agent to INS 423.

The Rapporteur of the working group on the INS noted that the technological function of firming agent was mistakenly assigned to INS 423 and the function of firming agent should not be assigned to INS 423. Based on the intervention by the Rapporteur, the Chair removed the proposal to notify the EWG on the INS about the need for technological justification of the use of INS 423 along with the recommendation of consideration on whether to add the function of firming agent to INS 423.

Food Additive Provisions for Colour Retention Agents and Thickeners in Tables 1 and 2

The Chair introduced a second issue associated with CXS 66-1981, related to colour retention agents and thickeners in Tables 1 and 2 of the GSFA. The Chair noted that in a follow-up analysis after the issuance of the 3rd circular on Alignment, it was determined acidity regulators, antioxidants, firming agents, flavour enhancers and preservatives are permitted for all types of table olives; however, colour retention agents are only permitted for tables olives darkened with oxidation while thickeners are only permitted for table olives with stuffing.

Based on these allowances associated with the technological functions, the PWG supported the Chair's proposals:

- for the provision of Ethylene Diamine Tetra Acetates (INS 385 and 386), new Note A66 be added: *“Except for use in products conforming to the Standard for Table Olives (CXS 66-1981): antioxidant and preservative functions are permitted for use in all table olives, while use as a colour retention agent is permitted only for table olives darkened with oxidation”*,
- for the provisions of ferrous gluconate (INS 579) and ferrous lactate (INS 585), they are only permitted in table olives darkened with oxidation since they only have the sole functions of colour retention agent; and for certain Phosphates, a new Note P66, *“Except for use in products conforming to the Standard for Table Olives (CXS 66-1981) for use in table olives darkened with oxidation as a colour retention agent”* is proposed, and
- for certain PHOSPHATES, a new note P66 which follow the general structure of phosphates notes prepared in alignment.

The changes associated to the proposal are reflected in Annex 2 for CXS 66-1981.

General Reference to Certain Functional Classes of Food Additives in Standard CXS 66-1981

The Chair presented the next issue concerning a general reference to functional class additives that are subject to a general reference to the GSFA in CXS 66-1981. The Chair noted that Adipates (INS 355) and Propylene glycol alginate (INS 405) have acidity regulator and thickener functions, respectively. Therefore, they would be permitted in accordance with the general reference to the GSFA found in the standard. However, for these two additives, the CCPFV26 commented that no technological need could be identified for them. Accordingly, the Chair proposed in the PWG to add Note XS66 to all provisions in the step process based on the reply from CCPFV26 regarding our request to comment on the use of acidity regulators and thickeners in CXS 66-1981.

One Member Country stated they had concerns with the alignment of CXS 66-1981 since there was already a general reference to the GSFA. Another Member Country noted that provisions could be considered for use in CXS 66-1981 on a case-by-case bases based on their technological justification. One Member Country reiterated that the general reference to the GSFA does not allow for food additives on case-by-case basis.

Taking the divergence of opinions into consideration, the Chair proposed that the EWG consider a revision to the general reference to the GSFA by adding words, “only certain,” in reference to the use of acidity regulators and thickeners. With this provision, Note XS 66 may be used as appropriate without affecting the general reference. The Chair considered that this would maintain the general reference to the GSFA while reflecting the parameters about the use of certain food additives with the technological functions of acidity regulator or thickeners. There was no objection to the proposal and the changes associated to the proposal were reflected in Annex 2 for CXS 66-1981.

The PWG then returned to the discussion on colour retention agents and thickeners in Tables 1 and 2 to support the Chair’s proposal to add Note XS66 to INS 405: *“Excluding products conforming to the Standard for Table Olives (CODEX STAN 66-1981)”*.

Additives with Note 29 (for use in non-standardized foods only) and Other Sequestrants in CXS 320-2015

The Chair introduced the next issue related to the use of Note 29, *“For non-standardized food only”*, associated for some provisions in FC 04.2.2.1. The Chair described that Note 29 suggests that the additives are not permitted for use in quick frozen French fried potatoes conforming to CXS 320-2015.

The Chair noted that replies from CCPFV agreed to the general reference to sequestrants and removed the list of specific sequestrants. This allowed alignment of CXS 320-2015 based on the general permission of food additives with the technological function of sequestrant in quick frozen French fried potatoes. The Chair noted that Note 29 should be revised to eliminate the apparent restriction to any standardized food.

Thus, the Chair proposed to revise Note 29 to read *“For use in non-standardized food”* and explained that the deletion of the term “only” removes the conflict with food additive allowance in CXS 320-2015, while the addition of the term “use in” is an editorial change to make the note more consistent with other notes described in the GSFA. There was no objection to the proposal and the changes associated to the proposal were reflected in Annex 2 for CXS 320-2015.

Notes 110 and 265 vs Notes A320 in FC 04.2.2.1

The Chair introduced the last issue related to the CCPFV in regard to certain additives in food category 04.2.2.1. These additives are associated with either Note 110, *“For use in frozen French fried potatoes only”* or Note 265, *“For use in quick frozen French fried potatoes only, as a sequestrant”*. The Chair noted that notes these refer to use in standardized quick frozen French fried potatoes described in CXS 320-2015.

The Chair noted that the notes are also duplicative to the proposed new Note A320, “*French fried potatoes conforming to the Standard for Quick Frozen Vegetables (CXS 320-2015): as a sequestrant.*” The Chair proposed that PWG replace Notes 110 and 265 with Note A320 in food category 04.2.2.1 related to food additives conforming with CXS 320-2015. There was no objection to the proposal and the changes associated to the proposal are reflected in Annex 2 for CXS 320-2015.

Consensus on the issues described here allowed the Chair to complete the alignment of the following CCPFV Commodity Standards: Standard for Processed Tomato Concentrates (CXS-57-1981), Standard for Table Olives (CXS 66-1981), Standard for Pickled Fruits and Vegetables (CXS 260-2007), and Standard for Quick frozen vegetables (CXS 320-2015).

Recommendation 5:

The WG recommends the amendments to the following CCPFV Commodity Standards as a result of the alignment exercise: CXS 57-1981; CXS 66-1981, CXS 260-2007, CXS 320-2015; and to Tables 1, 2 and 3 of the GSFA relation to the alignment of those standards.

The recommended amendments are contained in Annex 2.

Alignment of Regional Standards - CXS 308R-2011, CXS 313R-2013, CXS 314R-2013, CXS 323R-2017, CXS 324R-2017

The Chair noted that the Alignment EWG had prepared proposals for the alignment of the following Regional Standards: Regional Standard for Harissa (Red Hot Pepper Paste; CXS 308R-2011), Regional Standard for Tempe (CXS 313R-2013), Regional Standard for Date Paste (CXS 314R-2013), Regional Standard for Laver Products (CXS 323R-2017), Regional Standard for Yacon (CXS 324R-2017). Within the Regional standards, there were four issues related to the alignment of the five standards. The Chair introduced each issue in order.

Alignment of CXS 323R-2017 and cross-reference to GSFA food categories

The Chair observed that within Annex C of the GSFA, standard 323R has been associated with food categories 04.2.2.2 and 04.2.2.8; however the descriptors of the processed vegetable categories from 04.2.2.1 through to 04.2.2.8 mention seaweed.

The PWG agreed to align the currently assigned food categories (04.2.2.2 and 04.2.2.8) with the GSFA, but to consult with the CCASIA on which food categories would appropriately associate between CXS 323R-2017 and additional processed vegetable food categories within the GSFA. The Codex Secretariat requested that the question to the CCASIA be specific with respect to the food categories in question.

Recommendation 6:

The WG recommends that the CCFA consult with the CCASIA on the following question with regards to the appropriate association of laver products (CXS 2332R-2017) and the GSFA food categories:

For laver products covered by the regional standard CXS 323R-2017, in addition to association with the GSFA food categories 04.2.2.2 and 04.2.2.8, could these products also be associated with one or more of the following processed vegetable food categories: 04.2.2.1; 04.2.2.3; 04.2.2.4; 04.2.2.5; 04.2.2.6; 04.2.2.7?

Alignment of 324R-2017 and reference to food category 04.2.1.1

The Chair noted that the general reference to the GSFA present in the regional standard CXS 324R-2017 is unusual as it reads as follows: “*This Standard applies to yacon as identified in Food Category 04.2.1.1 Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed and nuts and seeds, and therefore no food additives is allowed in accordance with the provisions of the General Standard for Food Additives (CXS 192-1995).*”

The Chair further observed that yacon is not identified in FC 04.2.1.1, and that it was unclear if the intent of the CCLAC was to express that the standard would always follow suit with the GSFA, meaning if an additive were to be added to 04.2.2.1, would it be permitted in products conforming to CXS 324R-2017; or if there should never be additives allowed in the standardized products.

The Chair proposed that the PWG recommend endorsement of the provisions in FC 04.2.1.1. but to consult the CCLAC on its intended meaning. The Codex Secretariat confirmed that clarity had already been obtained and the CCLAC clarified that no food additives be permitted for use in products conforming to CXS 324R-2017. Therefore, no consultation was necessary.

The PWG supported the Chair's revised proposal to recommend endorsement of the provisions in FC 04.2.1.1, amending the text in the food additives section to state "No food additives are permitted". The Chair of the CCLAC requested and received confirmation from the Chair of the Alignment PWG that no consultation with the CCLAC on the commodity standard is required.

Use of XS Notes in the GSFA to exclude a commodity standard from a provision when other notes are already present suggesting the additives are only permitted for use in certain foods

The Chair noted that, although the issue concerning the use of XS notes was raised in respect to CXS 314R-2013, CXS 232R-2017 and CXS 324R-2017, that the premise would set the precedent for alignment of other standards. The PWG confirmed its support that XS notes should be added even in cases where their absence would not affect the current understanding of the food additive provisions.

Recommendation 7:

The WG recommends that XS notes be added during alignment, even if their absence would not affect the current understanding of the food additive provisions.

Use of proposed Note B-323R to limit food additive use to seasoned laver products within CXS323R when other notes are already present suggesting the additives are only permitted for use in certain other foods

The Chair observed that some Table 1 and 2 provisions listed in food categories corresponding to CXS 323R-2017 contains with Notes 64, 74, 144, 345 and 348 and that all of these notes restrict use to "only" certain products conforming to the regional standard. The Chair noted that the use of the term "only" in these notes would contradict the provisions if Note B-323R is added since it would allow for the use of acidity regulators in laver products within the regional standard.

The PWG supported proceeding with adding Note B-323R to relevant food additive provisions as proposed within Tables 1 and 2 of the Regional Standards and to remove the word "only" from Notes: 64; 74; 144; 345; 348.

There were no issues identified in respect to CXS 308R-2011 or CXS 313R-2013.

Consensus on the issues described here allowed the Chair to complete the alignment of the following CCPFV Commodity Standards: Regional Standard for Harissa (Red Hot Pepper Paste; CXS 308R-2011), Regional Standard for Tempe (CXS 313R-2013), Regional Standard for Date Paste (CXS 314R-2013), Regional Standard for Laver Products (CXS 323R-2017), Regional Standard for Yacon (CXS 324R-2017).

Recommendation 8:

The WG recommends the amendments to the following Regional Standards as a result of the alignment exercise: CXS 308R-2011, CXS 313R-2013, CXS 314R-2013, CXS 323R-2017, CXS 324R-2017; and to Tables 1, 2 and 3 of the GSFA relation to the alignment of those standards.

The recommended amendments are contained in Annex 3.

3. Work on Table 3 Notes

The Chair noted that it has been the practice of Alignment to add any Table 3 additives in the standard into Tables 1 and 2 of the GSFA, especially when there is a maximum level of use associated with the additive in the Standard, but it can also be because of other conditions or restrictions. The Chair noted that the reason for this is that Table 3 is not designed to include extensive technical Notes, so these restrictions would be lost if the additives were to be added to Table 3. The Chair reminded the PWG that the CCFA52 agreed, in principle, to investigate the development and implementation of Table 3 notes, in consultation with the Codex Secretariat.

The Chair commented that although Annex 5 of the CX/FA 24/54/6 document illustrates possible examples of what T3 notes might look like for different scenarios, it is impossible to fully discuss the development of these notes until the capabilities and limitations of the new GSFA database and GSFA online are known.

The PWG supported the Chair's proposal to pause discussion until a future session of the Alignment WG, when the functionality of the GSFA database is better understood. In addition, the PWG did not object to the Chair's proposal that the Alignment WG maintains a running list of Table 3 additives that should be migrated from Tables 1 and 2 at the conclusion of this exercise.

Recommendation 9:

The WG recommends that the committee pause work on the Table 3 notes to the GSFA until the functionality of the new GSFA database is better understood.

Recommendation 10:

The WG recommends that, until the functionality of the GSFA Database will allow the incorporation of Table 3 notes, the Alignment WG maintains a list of Table 3 additives that should subsequently be migrated from Tables 1 and 2.

4. Future Workplan on Alignment

The Chair presented a proposed workplan on the alignment of the remaining developed regional and commodity standards that have yet to be aligned. The proposed workplan would see alignment completed by CCFA60 (2030).

The Chair noted that the proposed workplan built on the learnings from alignment to date to take a systematic approach to the schedule. The plan groups together food categories to maximize efficiencies in the process and facilitate consistency in alignment within food categories.

The PWG was supportive of the workplan proposed. One member posed questions about whether Alignment would be finished in 2030 and what would happen with new standards that are in the process of being or will be developed in the future.

The Chair clarified that Alignment is intended to be finished in 2030, however the proposed workplan may be subject to adjustment should there be unanticipated complexities. The Chair also noted that standards developed now or in the future should not require alignment as their food additive provisions should already be aligned at the time of Endorsement.

A member additionally clarified that the Codex Information Document titled "*Guidance to Commodity Committees on the Alignment of Food Additive Provisions*"¹, contains a decision tree describing the process under which Commodity Standards are aligned. This Codex Information Document was finalised at CCFA50 and currently guides the alignment between the food additive provisions of the Commodity Standards with those of the GSFA.

Recommendation 11:

The WG recommends that the CCFA endorse the workplan as presented in Annex 4 to this document and revise the workplan in the information document: *Guidance to Commodity Committees on Alignment of Food Additive Provisions* accordingly.

5. Amendments to Notes for Food Additives in the GSFA Step Process

The Chair noted that, for food additives that are in the Step process for inclusion in the GSFA, the Alignment WG captures any XS notes that should be included once those provisions are adopted for information in the eWG report to the PWG. This ensures that no restrictions are inadvertently lost when food additives are added or revised in the GSFA. Historically, these changes have been captured for information purposes only and

¹ https://www.fao.org/fileadmin/user_upload/codexalimentarius/committee/docs/INF_CCFA_e.pdf

have not been reflected in the report of the PWG. However, in discussions between the co-Chairs of the Alignment WG and Chair of the GSFA WG, it became apparent that as these changes have not been captured in the official CRD3 report, there has been no mechanism to ensure the changes are reflected in the GSFA once the provisions are adopted. The meeting recommended that in future, that these changes are captured in the CRD3 report in a separate Annex.

A new Annex 5 has therefore added to this report to record the changes to Notes for GSFA food additive provisions that are still in the Codex Step process (i.e., 'draft' provisions).

List of Annexes

Annex 1: Proposed amendments to the food additive provisions of the codex committee standards and for milk and milk products (CCMMP) and to Tables 1, 2 and 3 of the GSFA relation to the alignment of those standards.

Annex 2: Proposed amendments to the food additive provisions of the codex committee standards for processed fruits and vegetables (CCPFV) and to Tables 1, 2 and 3 of the GSFA relation to the alignment of those standards.

Annex 3: Proposed amendments to the food additive provisions of codex regional standards and to Tables 1, 2 and 3 of the GSFA relation to the alignment of those standards.

Annex 4: Proposed Workplan for the Alignment WG

Annex 5: Notes in the Step process to the GSFA

Annex 1 (CCMMP)

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE SUBJECT COMMODITY STANDARDS FOR MILK AND MILK PRODUCTS (CCMMP) AND TO TABLES 1, 2 AND 3 OF THE GSFA RELATING TO THE ALIGNMENT OF THOSE STANDARDS

The following amendments to the food additive provisions in Codex commodity standards are proposed.

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

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR FERMENTED MILKS (CXS 243-2003)

The following amendments to Section 4 of the Standard for Fermented Milks (CXS 243-2003) are proposed.

4. FOOD ADDITIVES

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

In accordance with Section 4.1 of the Preamble to the General Standard for Food Additives (CXS 192- 1995), additional additives may be present in the flavoured fermented milks and drinks based on fermented milk as a result of carry-over from non-dairy ingredients.

Carbonating agents, stabilizers and thickeners in food category 01.2.1.1 (Fermented milks (plain), not heat treated after fermentation), acidity regulators, carbonating agents, packaging gases, stabilizers and thickeners in food category 01.2.1.2 (Fermented milks (plain), heat treated after fermentation), acidity regulators, colours, emulsifiers, flavour enhancers, preservatives, stabilizers, sweeteners and thickeners in food category 01.1.4 (Flavoured fluid milk drinks) and food category 01.7 (Dairy-based deserts (e.g. pudding, fruit or flavoured yoghurt)) used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) are acceptable for use in foods conforming to this standard.

For flavoured products, all acidity regulators, colours, emulsifiers and packaging gases listed in Table 3 of the General Standard for Food Additives (CXS 192-1995) and only certain carbonating agents, flavour enhancers, stabilizers, sweeteners and thickeners in Table 3 of the General Standard for Food Additives (CXS 192-1995) are acceptable for use in fermented milk products categories as specified in the table below. Preservatives listed in Table 3 are only permitted in flavoured fermented milks heat treated after fermentation and drinks based on fermented milk heat treated after fermentation.

	Fermented Milks and Drinks based on Fermented Milk		Fermented Milks Heat Treated After Fermentation and Drinks based on Fermented Milk Heat Treated After Fermentation	
	Plain	Flavoured	Plain	Flavoured
<u>Food category of the General Standard for Food Additives (CXS 192-1995)</u>	<u>01.2.1.1</u>	<u>Not heat treated: 1.1.4 (drinks based on fermented milks); 01.7 (dairy-based desserts)</u>	<u>01.2.1.2</u>	<u>Heat treated: 1.1.4 (drinks based on fermented milks); 01.7 (dairy-based desserts)</u>
Acidity regulators:	-	X	X	X
Carbonating agents:	X ^(b)	X ^(b)	X ^(b)	X ^(b)
Colours:	-	X	-	X
Emulsifiers:	-	X	-	X
Flavour enhancers:	-	X	-	X
Packaging gases:	-	X	X	X

Preservatives:	-	-	-	X
Stabilizers:	X ^(a)	X	X	X
Sweeteners:	-	X ^(e)	-	X ^(e)
Thickeners:	X ^(a)	X	X	X

(a) Use is restricted to reconstitution and recombination and if permitted by national legislation in the country of sale to the final consumer.

(b) Use of carbonating agents is technologically justified in Drinks based on Fermented Milk only.

(c) The use of sweeteners is limited to milk and milk derivatives-based products energy reduced or with no added sugar.

X The use of additives belonging to the class is technologically justified. In the case of flavoured products the additives are technologically justified in the dairy portion.

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

Acidity regulators, colours, emulsifiers, packaging gases and preservatives listed in Table 3 of the General Standard for Food Additives (CXS 192-1995) are acceptable for use in fermented milk products categories as specified in the table above.

INS no.	Name of additive	Maximum level
Acidity regulators		
334	Tartaric acid, L(+)-	2 000 mg/kg as tartaric acid
335(ii)	Sodium L(+)-tartrate	
337	Potassium sodium L(+)-tartrate	
355	Adipic acid	1 500 mg/kg as adipic acid
356	Sodium adipate	
357	Potassium adipate	
359	Ammonium adipate	
Carbonating agents		
290	Carbon dioxide	GMP
Colours		
100(i)	Curcumin	100 mg/kg
101(i)	Riboflavin, synthetic	300 mg/kg
101(ii)	Riboflavin 5'-phosphate, sodium	
102	Tartrazine	150 mg/kg
104	Quinoline yellow	
110	Sunset yellow FCF	
120	Carmines	150 mg/kg
122	Azorubine (Carmoisine)	
124	Ponceau 4R (Cochineal red A)	
129	Allura red AC	300 mg/kg
132	Indigotine	100 mg/kg
133	Brilliant blue FCF	150 mg/kg
141(i)	Chlorophylls, copper complexes	500 mg/kg
141(ii)	Chlorophylls, copper complexes, sodium and potassium salts	
143	Fast green FCF	100 mg/kg
150b	Caramel II – sulphite caramel	150 mg/kg
150e	Caramel III – ammonia caramel	2 000 mg/kg
150d	Caramel IV – sulphite ammonia caramel	2 000 mg/kg
151	Brilliant black (Black PN)	150 mg/kg
155	Brown HT	150 mg/kg
160a(i)	Carotene, beta-, synthetic	

160e	Carotenal, <i>beta</i> -apo-8'-	
160f	Carotenoic acid, methyl or ethyl ester, <i>beta</i> -apo-8'-	100 mg/kg
160a(iii)	Carotenes, <i>beta</i> -, <i>Blakeslea trispora</i>	
160a(ii)	Carotenes, <i>beta</i> -, vegetable	600 mg/kg
160b(i)	Annatto extract, bixin-based	20 mg/kg as bixin
160b(ii)	Annatto extract, norbixin-based	20 mg/kg as norbixin
160d	Lycopenes	30 mg/kg as pure lycopene
161b(i)	Lutein from <i>Tagetes erecta</i>	150 mg/kg
161h(i)	Zeaxanthin, synthetic	150 mg/kg
163(ii)	Grape-skin extract	
172(i)	Iron oxide, black	100 mg/kg
172(ii)	Iron oxide, red	
172(iii)	Iron oxide, yellow	
Emulsifiers		
432	Polyoxyethylene (20) sorbitan monolaurate	3 000 mg/kg
433	Polyoxyethylene (20) sorbitan monooleate	
434	Polyoxyethylene (20) sorbitan monopalmitate	
435	Polyoxyethylene (20) sorbitan monostearate	

INS no.	Name of additive	Maximum level
436	Polyoxyethylene (20) sorbitan tristearate	
472e	Diacetyltartaric and fatty acid esters of glycerol	10 000 mg/kg
473	Sucrose esters of fatty acids	5 000 mg/kg
474	Sucroglycerides	5 000 mg/kg
475	Polyglycerol esters of fatty acids	2 000 mg/kg
477	Propylene glycol esters of fatty acids	5 000 mg/kg
481(i)	Sodium stearoyl lactylate	10 000 mg/kg
482(i)	Calcium stearoyl lactylate	10 000 mg/kg
491	Sorbitan monostearate	5 000 mg/kg
492	Sorbitan tristearate	
493	Sorbitan monolaurate	
494	Sorbitan monooleate	
495	Sorbitan monopalmitate	
900a	Polydimethylsiloxane	50 mg/kg
Flavour enhancers		
580	Magnesium gluconate	GMP
620	Glutamic acid, (L+)-	
621	Monosodium L-glutamate	
622	Monopotassium L-glutamate	
623	Calcium di-L-glutamate	
624	Monoammonium L-glutamate	
625	Magnesium di-L-glutamate	
626	Guanylic acid, 5'-	
627	Disodium 5' guanylate-	
628	Dipotassium 5' guanylate-	

629	Calcium 5'-guanylate
630	Inosinic acid, 5'-
631	Disodium 5'-inosinate
632	Dipotassium 5'-inosinate
633	Calcium 5'-inosinate
634	Calcium 5'-ribonucleotides-
635	Disodium 5'-ribonucleotides-
636	Maltol
637	Ethyl maltol

Preservatives

200	Sorbic acid	
202	Potassium sorbate	1 000 mg/kg as sorbic acid
203	Calcium sorbate	
210	Benzoic acid	
211	Sodium benzoate	300 mg/kg as benzoic acid
212	Potassium benzoate	
213	Calcium benzoate	
234	Nisin	500 mg/kg

Stabilizers and Thickeners

170(i)	Calcium carbonate	GMP
331(iii)	Trisodium citrate	GMP
338	Phosphoric acid	
339(i)	Sodium dihydrogen phosphate	
339(ii)	Disodium hydrogen phosphate	
339(iii)	Trisodium phosphate	
340(i)	Potassium dihydrogen phosphate	1 000 mg/kg, singly or in combination, as phosphorous
340(ii)	Dipotassium hydrogen phosphate	
340(iii)	Tripotassium phosphate	
341(i)	Monocalcium dihydrogen phosphate	
341(ii)	Calcium hydrogen phosphate	
341(iii)	Tricalcium orthophosphate	
342(i)	Ammonium dihydrogen phosphate	
342(ii)	Diammonium hydrogen phosphate	

INS no.	Name of additive	Maximum level
343(i)	Monomagnesium phosphate	
343(ii)	Magnesium hydrogen phosphate	
343(iii)	Trimagnesium 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	
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		
400	Alginic acid	GMP	
401	Sodium alginate		
402	Potassium alginate		
403	Ammonium alginate		
404	Calcium alginate		
405	Propylene glycol alginate		
406	Agar		
407	Carrageenan		
407a	Processed eucheama seaweed (PES)		
410	Carob bean gum		
412	Guar gum		
413	Tragacanth gum		
414	Gum Arabic (Acacia gum)		
415	Xanthan gum		
416	Karaya gum		
417	Tara gum		
418	Gellan gum		
425	Konjac flour		
440	Pectins		
459	Cyclodextrin, -beta		5 mg/kg
460(i)	Microcrystalline cellulose (Cellulose gel)		
460(ii)	Powdered cellulose		
461	Methyl cellulose	GMP	
463	Hydroxypropyl cellulose		
464	Hydroxypropyl methyl cellulose		
465	Methyl ethyl cellulose		
466	Sodium carboxymethyl cellulose (Cellulose gum)		
467	Ethyl hydroxyethyl cellulose		
468	Cross-linked sodium carboxymethylcellulose (Cross-linked cellulose gum)		
469	Sodium carboxymethyl cellulose, enzymatically hydrolyzed (Cellulose gum, enzymatically hydrolyzed)		
470(i)	Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium		
470(ii)	Salts of oleic acid with calcium, potassium and sodium		
471	Mono- and di- glycerides of fatty acids		
472a	Acetic and fatty acid esters of glycerol		
472b	Lactic and fatty acid esters of glycerol		
INS no.	Name of additive	Maximum level	
472c	Citric and fatty acid esters of glycerol		
508	Potassium chloride		
509	Calcium chloride		

511	Magnesium chloride	
1200	Polydextrose	
1400	Dextrins, roasted starch	
1401	Acid treated starch	
1402	Alkaline treated starch	
1403	Bleached starch	
1404	Oxidized starch	
1405	Starches, enzyme treated	
1410	Mono starch phosphate	
1412	Distarch phosphate	
1413	Phosphated distarch phosphate	
1414	Acetylated distarch phosphate	
1420	Starch acetate	
1422	Acetylated distarch adipate	
1440	Hydroxypropyl starch	
1442	Hydroxypropyl distarch phosphate	
1450	Starch sodium octenyl succinate	
1451	Acetylated oxidized starch	
Sweeteners^(a)		
420	Sorbitol	GMP
421	Mannitol	GMP
950	Acesulfame potassium	350 mg/kg
951	Aspartame	1 000 mg/kg
952	Cyclamates	250 mg/kg
953	Isomalt (Hydrogenated isomaltulose)	GMP
954	Saccharin	100 mg/kg
955	Sucralose (Trichlorogalactosucrose)	400 mg/kg
956	Alitame	100 mg/kg
961	Neotame	100 mg/kg
962	Aspartame-acesulfame salt	350 mg/kg on an acesulfame potassium equivalent basis
964	Polyglycitol syrup	GMP
965	Maltitols	
966	Lactitol	
967	Xylitol	
968	Erythritol	

(a) The use of sweeteners is limited to milk- and milk derivative-based products energy reduced or with no added sugar.

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR CREAMS (CXS 283-1976)

The following amendments to Section 4 of the *Standard for Cream and Prepared Creams* (CXS 288-1976) are proposed.

4. FOOD ADDITIVES

Unripened cheeses

As listed in the Group Standard for Unripened Cheese Including Fresh Cheese (CXS 221-2001).

Cheeses in brine

As listed in the Standard for Cheeses in Brine (CXS 208-1999).

Ripened cheeses, including mould ripened cheeses

Additives not listed below but provided for in Codex individual standards for varieties of ripened cheeses may also be used for similar types of cheese within the limits specified within those standards.

Only those additive classes indicated as justified in the table below may be used for the product categories specified.

Acidity regulators, colours and preservatives used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 01.6.2.1 (Ripened cheese, includes rind) and only certain acidity regulators, anticaking agents, colours and preservatives in Table 3 are acceptable for use in foods conforming to this standard.

Additive functional class	Justified Use	
	<u>Cheese mass</u>	<u>Surface/rind mass</u>
<u>Colours:</u>	<u>X</u>	<u>X^(b)</u>
<u>Bleaching agents:</u>	<u>=</u>	<u>=</u>
<u>Acidity regulators:</u>	<u>X</u>	<u>=</u>
<u>Stabilizers:</u>	<u>=</u>	<u>=</u>
<u>Thickeners:</u>	<u>=</u>	<u>=</u>
<u>Emulsifiers:</u>	<u>=</u>	<u>=</u>
<u>Antioxidants:</u>	<u>=</u>	<u>=</u>
<u>Preservatives:</u>	<u>X</u>	<u>X</u>
<u>Foaming agents:</u>	<u>=</u>	<u>=</u>
<u>Anticaking agents:</u>	<u>=</u>	<u>X^(a)</u>
<u>Packaging gas:</u>	<u>=</u>	<u>=</u>

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

(b) For edible cheese rind

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

– The use of additives belonging to the class is not technologically justified.

4.1 Processing aids

Processing aids used in products conforming to this standard should be consistent with the Guidelines on Substances used as Processing Aids (CXG 75-2010).

Additive functional class	Justified Use	
	<u>Cheese mass</u>	<u>Surface/rind mass</u>
<u>Colours:</u>	<u>X</u>	<u>X^(b)</u>

Bleaching agents:	-	-
Acidity regulators:	X	-
Stabilizers:	-	-
Thickeners:	-	-
Emulsifiers:	-	-
Antioxidants:	-	-
Preservatives:	X	X
Foaming agents:	-	-
Anticaking agents:	-	X ^(a)
Packaging gas:	-	-

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

(b) For edible cheese rind

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

– The use of additives belonging to the class is not technologically justified.

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR CREAMS (CXS 288-1976)

The following amendments to Section 4 of the *Standard for Cream and Prepared Creams* (CXS 288-1976) are proposed.

4. FOOD ADDITIVES

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

Stabilizers and thickeners, including modified starches may be used singly or in combination, in compliance with the definitions for milk products and only to the extent that they are functionally necessary, taking into account any use of gelatine and starch as provided for in Section 3.2.

Acidity regulators, emulsifiers, stabilizers and thickeners in food category 01.4.1 (Pasteurized cream (plain)), acidity regulators, emulsifiers, packaging gases, propellants, stabilizers and thickeners in food category 01.4.2 (Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)) and acidity regulators, emulsifiers, stabilizers and thickeners in food category 01.4.3 (Clotted cream (plain)) used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) and only certain acidity regulators, emulsifiers, stabilizers and thickeners in food category 01.4.3 (Clotted cream (plain)) in Table 3 are acceptable for use in foods conforming to this standard.

Product category	Additive functional class			
	Stabilizers ^(a)	Acidity regulators ^(a)	Thickeners ^(a) and emulsifiers ^(a)	Packaging gases and propellants
Prepackaged liquid cream (2.4.1):	X	X	X	–
Whipping cream (2.4.2):	X	X	X	–

Cream packed under pressure (2.4.3):	X	X	X	X
Whipped cream (2.4.4):	X	X	X	X
Fermented cream (2.4.5):	X	X	X	–
Acidified cream (2.4.6):	X	X	X	–

(a) These additives may be used when needed to ensure product stability and integrity of the emulsion, taking into consideration the fat content and durability of the product. With regard to the durability, special consideration should be given to the level of heat treatment applied since some minimally pasteurized products do not require the use of certain additives.

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

– The use of additives belonging to the class is not technologically justified.

INS no.	Name of additive	Maximum level
Acidity regulators		
270	Lactic acid, L-,D- and DL-	GMP
325	Sodium lactate	GMP
326	Potassium lactate	GMP
327	Calcium lactate	GMP
330	Citric acid	GMP
333	Calcium citrates	GMP
500(i)	Sodium carbonate	GMP
500(ii)	Sodium hydrogen carbonate	GMP
500(iii)	Sodium sesquicarbonate	GMP
501(i)	Potassium carbonate	GMP
501(ii)	Potassium hydrogen carbonate	GMP
Stabilizers and thickeners		
170(i)	Calcium carbonate	GMP
331(i)	Sodium dihydrogen citrate	GMP
331(iii)	Trisodium citrate	GMP
332(i)	Potassium dihydrogen citrate	GMP
332(ii)	Tripotassium citrate	GMP
516	Calcium sulphate	GMP
339(i)	Monosodium dihydrogen phosphate	1-100 mg/kg expressed as phosphorus
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(vi)	Calcium 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	
400	Alginic acid	GMP
401	Sodium alginate	GMP
402	Potassium alginate	GMP
403	Ammonium alginate	GMP
404	Calcium alginate	GMP
405	Propylene glycol alginate	5-000 mg/kg

INS no.	Name of additive	Maximum level
406	Agar	GMP
407	Carrageenan	GMP
407a	Processed eucheama seaweed (PES)	GMP
410	Carob bean gum	GMP
412	Guar gum	GMP
414	Gum arabic (Acacia gum)	GMP
415	Xanthan gum	GMP
418	Gellan gum	GMP
440	Pectins	GMP
460(i)	Microcrystalline cellulose (Cellulose gel)	GMP
460(ii)	Powdered cellulose	GMP
464	Methyl cellulose	GMP
463	Hydroxypropyl cellulose	GMP
464	Hydroxypropyl methyl cellulose	GMP
465	Methyl ethyl cellulose	GMP
466	Sodium carboxymethyl cellulose (Cellulose gum)	GMP
472e	Diacetyltartaric and fatty acid esters of glycerol	5 000 mg/kg
508	Potassium chloride	GMP
509	Calcium chloride	GMP
1410	Monostarch phosphate	GMP
1412	Distarch phosphate	GMP
1413	Phosphated distarch phosphate	GMP
1414	Acetylated distarch phosphate	GMP
1420	Starch acetate	GMP
1422	Acetylated distarch adipate	GMP
1440	Hydroxypropyl starch	GMP
1442	Hydroxypropyl distarch phosphate	GMP
1450	Starch sodium octenyl succinate	GMP
Emulsifiers		
322(i)	Lecithin	GMP
432	Polyoxyethylene (20) sorbitan monolaurate	1 000 mg/kg
433	Polyoxyethylene (20) sorbitan monooleate	
434	Polyoxyethylene (20) sorbitan monopalmitate	
435	Polyoxyethylene (20) sorbitan monostearate	
436	Polyoxyethylene (20) sorbitan tristearate	
471	Mono- and diglycerides of fatty acids	GMP
472a	Acetic and fatty acid esters of glycerol	GMP
472b	Lactic and fatty acid esters of glycerol	GMP
472c	Citric and fatty acid esters of glycerol	GMP
473	Sucrose esters of fatty acids	5 000 mg/kg
475	Polyglycerol esters of fatty acids	6 000 mg/kg
491	Sorbitan monostearate	5 000 mg/kg
492	Sorbitan tristearate	
493	Sorbitan monolaurate	
494	Sorbitan monooleate	
495	Sorbitan monopalmitate	
Packing gases		
290	Carbon dioxide	GMP
941	Nitrogen	GMP
Propellant		
942	Nitrous oxide	GMP

PROPOSED AMENDMENTS TO THE DESCRIPTOR OF FOOD CATEGORY 01.4.3 OF ANNEX B OF THE GSFA

Thickened, viscous cream formed from the action of milk coagulating enzymes by fermentation and acidifying cream thus reducing the pH by means of fermentation with suitable microorganisms and/or by the use of suitable acidity regulators, with or without coagulation, and with or without the use of

milk coagulating enzymes. Includes sour cream (cream subjected to lactic acid fermentation achieved as described for buttermilk (01.1.3)).

PROPOSED AMENDMENTS TO THE DESCRIPTOR OF FOOD CATEGORY 01.4.3 OF ANNEX B OF THE GSFA

Standard No.	Codex Standard Title	Food Cat. No.
288-1976	Cream and Prepared Creams (reconstituted cream, recombined cream, prepackaged pasteurized liquid cream, including those made from reconstituted or recombined cream)	01.4.1
288-1976	Cream and Prepared Creams (prepackaged sterilized and UHT cream, whipping cream, cream packaged under pressure, whipped cream, including those made from reconstituted or recombined cream)	01.4.2
288-1976	Cream and Prepared Creams (fermented cream, acidified cream, including those made from reconstituted or recombined cream)	01.4.3

PROPOSED AMENDMENTS TO TABLE ONE OF THE GSFA FOR THE ALIGNMENT OF THE SUBJECT CCMMP STANDARDS (CXS 243-2003 and CXS 288-1976)

ACESULFAME POTASSIUM					
INS: 950 Functional Class: Flavour enhancer, Sweetener					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	350 mg/kg	478,188, Q243	2019	Endorse
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	350 mg/kg	478, 188, Q243	2019	Endorse

ACETIC AND FATTY ACID ESTERS OF GLYCEROL					
INS: 472a Functional Class: Emulsifier, Sequestrant, Stabilizer					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	234, 235, R243		Endorse

ACETYLATED OXIDIZED STARCH					
INS: 1451 Functional class: Emulsifier, Stabilizer, Thickener					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	234, 235, R243		Endorse
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234, R243		Endorse

ADIPATES					
INS: 355 Functional Class: Acidity regulator					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	1500 mg/kg	1, R243		Endorse
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	1500 mg/kg	1, R243		Endorse

ADVANTAME INS: 969 Functional Class: Flavour enhancer, Sweetener					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	6 mg/kg	381, <u>478</u> , <u>XS243</u>		Endorse
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	10 mg/kg	478, <u>XS243</u>	2021	Endorse

ALGINIC ACID INS: 400 Functional class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>		Endorse

AMARANTH INS: 123 Functional Class: Colour					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	50 mg/kg	52, <u>XS243</u>	2017	Endorse

AMMONIUM ALGINATE INS: 403 Functional class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>		Endorse

AMMONIUM CARBONATE INS: 503(i) Functional class: Acidity regulator, Raising agent					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243</u>		Endorse

AMMONIUM HYDROGEN CARBONATE INS: 503(ii) Functional class: Acidity regulator, Raising agent					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243</u>		Endorse

AMMONIUM SALTS OF PHOSPHATIDIC ACID INS: 442 Functional class: Emulsifier					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	5000 mg/kg	231, <u>XS243</u>	2012	Endorse

ANNATTO EXTRACTS, NORBIXIN-BASED					
INS: 160b(ii) Functional Class: Colour					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	10 mg/kg	52, 185, <u>A243</u>	2017	Endorse

ASCORBYL ESTERS					
INS: 304, 305 Functional class: Antioxidant					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	500 mg/kg	2, 10, <u>XS243</u>	2001	Endorse

ASPARTAME					
INS: 951 Functional Class: Flavour enhancer, Sweetener					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	600 mg/kg	478, 191, 406, <u>F243, Q243</u>	2019	Endorse
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	1000 mg/kg	478, 191, <u>Q243</u>	2019	Endorse

ASPARTAME-ACESULFAME SALT					
INS: 962 Functional Class: Sweetener					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	350 mg/kg	113, 477, <u>Q243</u>	2019	Endorse
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	350 mg/kg	113, 477, <u>Q243</u>	2019	Endorse

BENZOATES					
INS: 210-213 Functional Class: Preservative					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.1.4</u>	<u>Flavoured fluid milk drinks</u>	<u>300 mg/kg</u>	<u>13, T243a</u>		Endorse
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	300 mg/kg	13, <u>T243</u>	2001	Endorse

BETA-APO-8'-CAROTENAL					
INS: 160e Functional Class: Colour					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	10 mg/kg	52, <u>XS243</u>	2023	Endorse

BETA-CAROTENES					
INS: 160a(i),(iii),(iv) Functional Class: Colour					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	20 mg/kg	52, 341, 344, <u>402(revised)</u>	2023	Endorse

01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	20 mg/kg	341, 344, 402 (revised)	2023	Endorse
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BETA-CAROTENES, VEGETABLE

INS: 160a(ii) Functional Class: Colour

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	20 mg/kg	52, 341, 344, 402 (revised)	2023	Endorse
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	25 mg/kg	341, 344, 402 (revised)	2023	Endorse

CALCIUM ACETATE

INS: 263 Functional class: Acidity regulator, Preservative, Stabilizer

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243</u>		Endorse

CALCIUM ALGINATE

INS: 404

Functional class: Antifoaming agent, Bulking agent, Carrier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>		Endorse

CALCIUM CARBONATE

INS: 170(i)

Functional Class: Acidity regulator, Anticaking agent, Colour, Firming agent, Flour treatment agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>		Endorse
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	H243	2013	Endorse

CALCIUM CHLORIDE

INS: 509

Functional class: Firming agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>		Endorse
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>234, R243</u>		Endorse

CALCIUM GLUCONATE

INS: 578

Functional class: Acidity regulator, Firming agent, Sequestrant

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243</u>		Endorse

CALCIUM HYDROXIDE					
INS: 526 Functional class: Acidity regulator, Firming agent					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	<u>M243a</u>	2013	Endorse

CALCIUM LACTATE					
INS: 327 Functional class: Acidity regulator, Emulsifying salt, Firming agent, Flour treatment agent, Thickener					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	<u>M243a</u>	2013	Endorse
01.4.1	Pasteurised cream (plain)	GMP	<u>A288</u>	2013	Endorse

CALCIUM MALATE, D-, L-					
INS: 352(ii) Functional class: Acidity regulator					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243</u>		Endorse

CALCIUM SULFATE					
INS: 516 Functional class: Acidity regulator, Firming agent, Flour treatment agent, Sequestrant, Stabilizer					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243</u>		Endorse

CANTHAXANTHIN					
INS: 161g Functional Class: Colour					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	15 mg/kg	52, 470, <u>XS243</u>	2011	Endorse
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	15 mg/kg	470, <u>XS243</u>	2011	Endorse

CARAMEL IV – SULFITE AMMONIA CARAMEL					
INS: 150d Functional Class: Colour					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1	Fermented milks (plain)	150 mg/kg	12	1999	Endorse

CARBON DIOXIDE					
INS: 290 Functional class: Carbonating agent, Foaming agent, Packaging gas, Preservative, Propellant					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>J243</u>		Endorse

01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	59, <u>J243</u>	2014	Endorse
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CITRIC ACID					
INS: 330 Functional class: Acidity regulator, Antioxidant, Colour retention agent, Sequestrant					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	<u>M243a</u>	2013	Endorse
01.4.1	Pasteurised cream (plain)	GMP	<u>A288</u>	2013	Endorse

CITRIC AND FATTY ACID ESTERS OF GLYCEROL					
INS: 472c Functional class: Antioxidant, Emulsifier, Flour treatment agent, Sequestrant, Stabilizer					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>		Endorse

CROSS-LINKED SODIUM CARBOXYMETHYLCELLULOSE (CROSS-LINKED CELLULOSE GUM)					
INS: 468 Functional class: Stabilizer, Thickener					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>		Endorse
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>R243</u>		Endorse

CYCLAMATES					
INS: 952(i),(ii),(iv) Functional Class: Sweetener					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	250 mg/kg	17, 477, <u>Q243</u>	2019	Endorse
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	250 mg/kg	17, 477, <u>Q243</u>	2019	Endorse

CYCLODEXTRIN, BETA-					
INS: 459 Functional Class: Carrier, Stabilizer, Thickener					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.1.4</u>	<u>Flavoured fluid milk drinks</u>	<u>5 mg/kg</u>	<u>G243</u>		Endorse
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>5 mg/kg</u>	<u>234, 235, R243</u>		Endorse
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>5 mg/kg</u>	<u>234, R243</u>		Endorse
<u>01.7</u>	<u>Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)</u>	<u>5 mg/kg</u>	<u>G243</u>		Endorse

DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL					
INS: 472e Functional Class: Emulsifier, Sequestrant, Stabilizer					

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	5000 mg/kg	399, <u>L243</u>	2017	Endorse
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	5000 mg/kg	<u>XS243</u>	2005	Endorse
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	6000 mg/kg	<u>C288</u>	2007	Endorse
01.4.3	Clotted cream (plain)	5000 mg/kg	<u>B288</u>	2006	Endorse
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	10000 mg/kg	<u>L243</u>	2005	Endorse

ETHYL HYDROXYETHYL CELLULOSE

INS: 467 Functional class: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>		Endorse
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>234, R243</u>		Endorse

ETHYL MALTOL

INS: 637 Functional Class: Flavour enhancer

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.1.4</u>	<u>Flavoured fluid milk drinks</u>	<u>GMP</u>	<u>R243</u>		Endorse
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	200 mg/kg	<u>D243</u>	2016	Endorse

FUMARIC ACID

INS: 297 Functional class: Acidity regulator

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243</u>		Endorse

GLUCONO DELTA-LACTONE

INS: 575 Functional class: Acidity regulator, Raising agent, Sequestrant

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	<u>M243a</u>	2013	Endorse

GRAPE SKIN EXTRACT

INS: 163(ii) Functional Class: Colour

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	100 mg/kg	52, 181 & 402(revised)	2017	Endorse

01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	200 mg/kg	181, 402 (revised)	2009	Endorse
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HYDROXYBENZOATES, PARA-

INS: 214, 218 Functional class: Preservative

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	120 mg/kg	27, XS243	2012	Endorse

HYDROXYPROPYL CELLULOSE

INS: 463 Functional class: Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>		Endorse

HYDROXYPROPYL DISTARCH PHOSPHATE

INS: 1442 Functional class: Anticaking agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>234, R243</u>		Endorse

HYDROXYPROPYL METHYL CELLULOSE

INS: 464 Functional class: Bulking agent, Emulsifier, Glazing agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>		Endorse

INDIGOTINE (INDIGO CARMINE)

INS: 132 Functional Class: Colour

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	150 mg/kg	402 (revised)	2009	Endorse

KARAYA GUM

INS: 416 Functional class: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	200 mg/kg	234, 235, D243	2013	Endorse

LACTIC ACID, L-, D- AND DL-

INS: 270 Functional class: Acidity regulator

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243</u>		Endorse
01.4.1	Pasteurised cream (plain)	GMP	A288	2013	Endorse

LACTIC AND FATTY ACID ESTERS OF GLYCEROL					
INS: 472b Functional class: Emulsifier, Sequestrant, Stabilizer					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>		Endorse

LAURIC ARGINATE ETHYL ESTER					
INS: 243 Functional class: Preservative					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	200 mg/kg	470, <u>XS243</u>	2011	Endorse

LUTEIN FROM TAGETES ERECTA					
INS: 161b(i) Functional Class: Colour					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.7</u>	<u>Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)</u>	<u>150 mg/kg</u>	<u>R243</u>		Endorse

MAGNESIUM CARBONATE					
INS: 504(i) Functional class: Acidity regulator, Anticaking agent, Colour retention agent, Flour treatment agent					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	<u>M243a</u>	2013	Endorse

MAGNESIUM CHLORIDE					
INS: 511 Functional class: Colour retention agent, Firming agent, Stabilizer					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>		Endorse

MAGNESIUM HYDROXIDE					
INS: 528 Functional class: Acidity regulator, Colour retention agent					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	<u>M243a</u>	2013	Endorse

MAGNESIUM HYDROXIDE CARBONATE					
INS: 504(ii) Functional class: Acidity regulator, Anticaking agent, Carrier, Colour retention agent					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	<u>M243a</u>	2013	Endorse

MAGNESIUM LACTATE, DL-					
INS: 329 Functional class: Acidity regulator, Flour treatment agent					

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243a</u>		Endorse

MAGNESIUM OXIDE INS: 296 Functional class: Acidity regulator, Anticaking agent					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243a</u>		Endorse

MALIC ACID, DL- INS: 296 Functional class: Acidity regulator, Sequestrant					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	<u>M243a</u>	2013	Endorse

MALTOL INS: 636 Functional Class: Flavour enhancer					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.1.4</u>	<u>Flavoured fluid milk drinks</u>	<u>GMP</u>	<u>R243</u>		Endorse
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	200 mg/kg	<u>D243</u>	2016	Endorse

METHYL CELLULOSE INS: 461 Functional class: Bulking agent, Emulsifier, Glazing agent, Stabilizer, Thickener					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>		Endorse

METHYL ETHYL CELLULOSE INS: 465 Functional class: Emulsifier, Foaming agent, Stabilizer, Thickener					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>		Endorse

NEOTAME INS: 961 Functional Class: Flavour enhancer, Sweetener					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	20 mg/kg	<u>406</u> (revised), 478	2019	Endorse
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	100 mg/kg	478, <u>Q243</u>	2019	Endorse

NISIN INS: 234 Functional Class: Preservative					
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Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	12.5 mg/kg	233, 403, <u>220</u>	2017	Endorse
01.4.3	Clotted cream (plain)	10 mg/kg	<u>XS288</u>	2009	Endorse
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	12.5 mg/kg	233, 362 , <u>T243</u>	2016	Endorse

NITROUS OXIDE

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

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	59, 278, <u>I288</u>	2014	Endorse

PAPRIKA EXTRACT

INS: 160c(ii) Functional Class: Colour

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	30 mg/kg	39, 528, <u>XS243</u>	2023	Endorse
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	60 mg/kg	39, <u>XS243</u>	2023	Endorse

PHOSPHATESINS: 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
Functional class: Acidity regulator, Anticaking agent, Antioxidant, Emulsifier, Emulsifying salt, Firming agent, Flour treatment agent, Humectant, Preservative, Raising agent, Sequestrant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	1500 mg/kg	33, 364, 398 , <u>B243</u>	2017	Endorse
01.2	Fermented and renneted milk products (plain)	1000 mg/kg	33, <u>B243</u> , <u>P243</u>	2010	Endorse
01.4	Cream (plain) and the like	2200 mg/kg	33, <u>D288</u>	2012	Endorse
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	1500 mg/kg	33, <u>B243</u>	2023	Endorse

POLYDIMETHYLSILOXANE

INS: 900a Functional Class: Anticaking agent, Antifoaming agent, Emulsifier

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.1.4</u>	<u>Flavoured fluid milk drinks</u>	<u>50 mg/kg</u>	<u>S243</u>		Endorse
<u>01.7</u>	<u>Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)</u>	<u>50 mg/kg</u>	<u>S243</u>		Endorse

POLYGLYCEROL ESTERS OF FATTY ACIDS

INS: 475 Functional Class: Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
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01.1.4	Flavoured fluid milk drinks	2000 mg/kg	<u>L243</u>	2017	Endorse
01.4.1	Pasteurised cream (plain)	6000 mg/kg	<u>H288</u>	2016	Endorse
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	5000 mg/kg	354, XS243 , <u>L243</u>	2016	Endorse

POLYSORBATES

INS: 432-436 Functional Class: Emulsifier, Stabilizer (INS 432, 433, 435, 436); Emulsifier (INS 434)

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	3000 mg/kg	<u>L243</u>	2008	Endorse
01.4.1	Pasteurised cream (plain)	1000 mg/kg	<u>H288</u>	2008	Endorse
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	3000 mg/kg	<u>L243</u>	2007	Endorse

POTASSIUM ACETATE

INS: 261(i) Functional class: Acidity regulator, Preservative

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243a</u>		Endorse

POTASSIUM ALGINATE

INS: 402

Functional class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>		Endorse

POTASSIUM CARBONATE

INS: 501(i) Functional class: Acidity regulator, Stabilizer

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234, <u>M243a</u>	2013	Endorse

POTASSIUM CHLORIDE

INS: 508

Functional class: Firming agent, Flavour enhancer, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>		Endorse
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>234, R243</u>		Endorse

POTASSIUM DIHYDROGEN CITRATE

INS: 332(i)

Functional class: Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
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01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	<u>M243a</u>	2013	Endorse
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POTASSIUM GLUCONATE					
INS: 577 Functional class: Acidity regulator, Sequestrant					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243a</u>		Endorse

POTASSIUM HYDROGEN CARBONATE					
INS: 501(ii) Functional class: Acidity regulator, Raising agent, Stabilizer					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243a</u>		Endorse

POTASSIUM HYDROXIDE					
INS: 525 Functional class: Acidity regulator					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243</u>		Endorse

POTASSIUM LACTATE					
INS: 326 Functional class: Acidity regulator, Antioxidant, Emulsifier, Humectant					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	<u>M243a</u>	2013	Endorse
01.4.1	Pasteurised cream (plain)	GMP	<u>A288</u>	2013	Endorse

POTASSIUM SULFATE					
INS: 515(i) Functional class: Acidity regulator					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243</u>		Endorse

PROPYL GALLATE					
INS: 310 Functional class: Antioxidant					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	90 mg/kg	2, 15, <u>XS243</u>	2001	Endorse

PROPYLENE GLYCOL ALGINATE					
INS: 405 Functional Class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Stabilizer, Thickener					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	1300 mg/kg	XS243 <u>D243, G243a</u>	2017	Endorse

01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	5000 mg/kg	234, 235, D243	2017	Endorse
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	5000 mg/kg	234, D243	2017	Endorse
01.4.2	<u>Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)</u>	<u>5000 mg/kg</u>	<u>E288</u>		Endorse
01.4.3	Clotted cream (plain)	5000 mg/kg	<u>G288</u>	2016	Endorse
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	6000 mg/kg	<u>D243, G243a</u>	2016	Endorse

QUINOLINE YELLOW

INS: 104 Functional Class: Colour

Food Category No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	10 mg/kg	52, <u>400</u>	2017	Endorse

SACCHARINS

INS: 954(i)-(iv) Functional Class: Sweetener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	80 mg/kg	<u>406</u> (revised), 477	2019	Endorse
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	100 mg/kg	477, <u>Q243</u>	2019	Endorse

SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM

INS: 470(i) Functional class: Anticaking agent, Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>		Endorse

SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM

INS: 470(ii) Functional class: Anticaking agent, Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>		Endorse

SODIUM ACETATE

INS: 262(i) Functional class: Acidity regulator, Preservative, Sequestrant

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243a</u>		Endorse

SODIUM CARBONATE

INS: 500(i)

Functional class: Acidity regulator, Anticaking agent, Emulsifying salt, Raising agent, Stabilizer, Thickener					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	<u>M243a</u>	2013	Endorse
01.4.1	Pasteurised cream (plain)	GMP	<u>A288</u>	2013	Endorse

SODIUM CARBOXYMETHYL CELLULOSE, ENZYMATICALLY HYDROLYZED (CELLULOSE GUM, ENZYMATICALLY HYDROLYZED) INS: 469 Functional class: Stabilizer, Thickener					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>		Endorse
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>234, R243</u>		Endorse

SODIUM DIHYDROGEN CITRATE INS: 331(i) Functional class: Acidity regulator, Anticaking agent, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234, <u>M243a</u>	2013	Endorse

SODIUM FUMARATES INS: 365 Functional class: Acidity regulator					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243</u>		Endorse

SODIUM HYDROGEN CARBONATE INS: 500(ii) Functional class: Acidity regulator, Anticaking agent, Raising agent, Stabilizer, Thickener					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	<u>M243a</u>	2013	Endorse
01.4.1	Pasteurised cream (plain)	GMP	<u>A288</u>	2013	Endorse

SODIUM HYDROGEN DL-MALATE INS: 350(i) Functional class: Acidity regulator, Humectant					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243</u>		Endorse

SODIUM HYDROGEN SULFATE INS: 514(ii) Functional class: Acidity regulator					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243</u>		Endorse

SODIUM LACTATE					
INS: 325					
Functional class: Acidity regulator, Antioxidant, Bulking agent, Emulsifier, Emulsifying salt, Humectant, Thickener					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	<u>M243a</u>	2013	Endorse
01.4.1	Pasteurised cream (plain)	GMP	<u>A288</u>	2013	Endorse

SODIUM SESQUICARBONATE					
INS: 500(iii)					
Functional class: Acidity regulator, Anticaking agent, Raising agent					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243</u>		Endorse
01.4.1	Pasteurised cream (plain)	GMP	<u>A288</u>	2013	Endorse

SODIUM SULFATE					
INS: 514(i)					
Functional class: Acidity regulator					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243</u>		Endorse

SORBATES					
INS: 200, 202, 203					
Functional Class: Preservative					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	1000 mg/kg	42, <u>T243</u>	2012	Endorse

SORBITAN ESTERS OF FATTY ACIDS					
INS: 491-495					
Functional Class: Emulsifier, Stabilizer (INS 491, 492, 493, 494); Emulsifier (INS 495)					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	5000 mg/kg	<u>L243</u>	2017	Endorse
<u>01.4.2</u>	<u>Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)</u>	<u>5000 mg/kg</u>	<u>F288</u>		Endorse
<u>01.4.3</u>	<u>Clotted cream (plain)</u>	<u>5000 mg/kg</u>	<u>F288</u>		Endorse
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	5000 mg/kg	362, <u>L243</u>	2019	Endorse

STEAROYL LACYLATES					
INS: 481(i), 482(i)					
Functional Class: Emulsifier, Flour treatment agent, Foaming agent, Stabilizer					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	1000 mg/kg	<u>355, L243</u>	2017	Endorse

01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	5000 mg/kg	355, <u>L243</u>	2016	Endorse
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STEVIOL GLYCOSIDES

INS: 960a, 960b, 960c, 960d

Functional Class: Sweetener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	330 mg/kg	26, 477, <u>XS243</u>	2011	Endorse

SUCRALOSE (TRICHLOROGALACTOSUCROSE)

INS: 955

Functional Class: Flavour enhancer, Sweetener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	300 mg/kg	478, 404, <u>Q243</u>	2019	Endorse
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	400 mg/kg	478, <u>Q243</u>	2019	Endorse

SUCROSE ESTERS

INS: 473, 473a, 474

Functional class: Emulsifier, Foaming agent, Glazing agent, Stabilizer (INS 473); Emulsifier, Glazing agent, Stabilizer (INS 473a); Emulsifier (INS 474)

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	5000 mg/kg	<u>L243</u>	2021	Endorse
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	5000 mg/kg	<u>H288</u>	2021	Endorse
<u>01.4.3</u>	<u>Clotted cream (plain)</u>	<u>5000 mg/kg</u>	<u>F288</u>		Endorse
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	5000 mg/kg	<u>L243</u>	2021	Endorse

TARTRATES

INS: 334, 335(ii), 337

Functional class: Acidity regulator, Antioxidant, Flavour enhancer, Sequestrant (INS 334); Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer (INS 335(ii), 337)

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.1.4</u>	<u>Flavoured fluid milk drinks</u>	<u>2000 mg/kg</u>	<u>45, M243</u>		Endorse
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	2000 mg/kg	45, 449, <u>M243c</u>	2019	Endorse

TOCOPHEROLS

INS: 307a,b,c

Functional class: Antioxidant

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	200 mg/kg	15, <u>XS243</u>	2017	Endorse

TRAGACANTH GUM					
INS: 413 Functional class: Emulsifier, Stabilizer, Thickener					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>		Endorse

TRIAMMONIUM CITRATE					
INS: 380 Functional class: Acidity regulator					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243</u>		Endorse

TRICALCIUM CITRATE					
INS: 333(iii) Functional class: Acidity regulator, Antioxidant, Emulsifying salt, Firming agent, Sequestrant, Stabilizer					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243</u>		Endorse

TRISODIUM CITRATE					
INS: 331(iii) Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>		Endorse
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243b</u>		Endorse

PROPOSED AMENDMENTS TO TABLE TWO OF THE GSFA FOR THE ALIGNMENT OF THE SUBJECT CCMMP STANDARDS (CXS 243-2003 and CXS 288-1976)

The Tables have been updated to include the latest, 2023 revisions to the GSFA; that includes revisions which reflected adoptions at the 53rd session of the CCFA (see REP23/FA for background) which were subsequently adopted by CAC46 in December 2023 (see REP23/CAC). New text is indicated within the cells of the tables in **bold/underline**.

Below are amendments to FCs 01.1.4, 0.1.2, 0.1.2.1, 01.2.1.1, 01.2.1.2 and 01.7 related to CXS 243-2003, as well as to FCs 01.4, 01.4.1, 01.4.2, and 01.4.3 related to CXS 288-1976.

PROPOSED AMENDMENTS TO FOOD CATEGORY 01.1.4

Standard for Fermented Milks (CXS 243-2003)

Food category 01.1.4: Flavoured fluid milk drinks				
Additive	INS	Max Level	Notes	Recommendations
ACESULFAME POTASSIUM	950	350 mg/kg	478,188, Q243	Endorse
ADIPATES	355	1500 mg/kg	1, R243	Endorse
ADVANTAME	969	6 mg/kg	381, 478, XS243	Endorse
AMARANTH	123	50 mg/kg	52, XS243	Endorse
ANNATTO EXTRACTS – NORBIXIN-BASED	160b(ii)	10 mg/kg	52, 185, A243	Endorse
ASPARTAME	951	600 mg/kg	478,191,405, F243, Q243	Endorse

ASPARTAME-ACESULFAME SALT	962	350 mg/kg	113, 477, Q243	Endorse
BENZOATES	210-213	300 mg/kg	13, T243a	Endorse
BETA-APO-8'-CAROTENAL	160e	10 mg/kg	52, XS243	Endorse
BETA-CAROTENES	160a(i),(iii),(iv)	20 mg/kg	52, 341, 344 402 (revised),	Endorse
BETA-CAROTENES, VEGETABLE	160a(ii)	20 mg/kg	52, 341, 344, 401	Endorse
CANTHAXANTHIN	161g	15 mg/kg	52, 470, XS243	Endorse
CYCLAMATES	952(i),(ii),(iv)	250 mg/kg	17, 477, Q243	Endorse
CYCLODEXTRIN, BETA-	459	5 mg/kg	G243	Endorse
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	5000 mg/kg	399, L243	Endorse
ETHYL MALTOL	637	GMP	R243	Endorse
GRAPE SKIN EXTRACT	163(ii)	100 mg/kg	52, 181 & 402 (revised)	Endorse
MALTOL	636	GMP	R243	Endorse
NEOTAME	961	20 mg/kg	406 (revised), 478	Endorse
NISIN	234	12.5 mg/kg	233, 403- 220	Endorse
PAPRIKA EXTRACT	160c(ii)	30 mg/kg	39, 528, XS243	Endorse
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	1500 mg/kg	33, 364, 398 B243	Endorse
POLYDIMETHYLSILOXANE	900a	50 mg/kg	S243	Endorse
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2000 mg/kg	L243	Endorse
POLYSORBATES	432-436	3000 mg/kg	L243	Endorse
PROPYLENE GLYCOL ALGINATE	405	1300 mg/kg	XS243 D243 , G243a	Endorse
QUINOLINE YELLOW	104	10 mg/kg	52, 400	Endorse
SACCHARINS	954(i)-(iv)	80 mg/kg	406 (revised), 477	Endorse
SORBITAN ESTERS OF FATTY ACIDS	491-495	5000 mg/kg	L243	Endorse
STEAROYL LACTYLATES	481(i), 482(i)	1000 mg/kg	355, L243	Endorse
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	300 mg/kg	478, 404, Q243	Endorse
SUCROSE ESTERS	473, 473a, 474	5000 mg/kg	L243	Endorse
TARTRATES	334, 335(ii), 337	2000 mg/kg	45, M243	Endorse
TOCOPHEROLS	307a, b, c	200 mg/kg	15, XS243	Endorse

PROPOSED AMENDMENTS TO FOOD CATEGORY 01.2

Standard for Fermented Milks (CXS 243-2003)

Food category 01.2: Fermented and renneted milk products				
Additive	INS	Max Level	Notes	Recommendations
PHOSPHATES	338, 339(i)-(iii), 340(i)-(iii), 341(i)-(iii), 342(i)-(ii), 343(i)-(iii),	1000 mg/kg	33, B243, P243	Endorse

	450(i)-(iii),(v)-(vii),(ix), 451(i),(ii), 452(i)-(v), 542			
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PROPOSED AMENDMENTS TO FOOD CATEGORY 01.2.1

Standard for Fermented Milks (CXS 243-2003)

Food category 01.2.1: Fermented milks (plain)				
Additive	INS	Max Level	Notes	Recommendations
CARAMEL IV – SULFITE AMMONIA CARAMEL	450d	150 mg/kg	12	Endorse

PROPOSED AMENDMENTS TO FOOD CATEGORY 01.2.1.1

Standard for Fermented Milks (CXS 243-2003)

Food category 01.2.1.1: Fermented milks (Plain), not heat treated after fermentation				
Additive	INS	Max Level	Notes	Recommendations
<u>ACETIC AND FATTY ACID ESTERS OF GLYCEROL</u>	<u>472a</u>	<u>GMP</u>	<u>234, 235, R243</u>	Endorse
<u>ACETYLATED OXIDIZED STARCH</u>	<u>1451</u>	<u>GMP</u>	<u>234, 235, R243</u>	Endorse
<u>ALGINIC ACID</u>	<u>400</u>	<u>GMP</u>	<u>234, 235, R243</u>	Endorse
<u>AMMONIUM ALGINATE</u>	<u>403</u>	<u>GMP</u>	<u>234, 235, R243</u>	Endorse
<u>CALCIUM ALGINATE</u>	<u>404</u>	<u>GMP</u>	<u>234, 235, R243</u>	Endorse
<u>CALCIUM CARBONATE</u>	<u>170(i)</u>	<u>GMP</u>	<u>234, 235, R243</u>	Endorse
<u>CALCIUM CHLORIDE</u>	<u>509</u>	<u>GMP</u>	<u>234, 235, R243</u>	Endorse
<u>CARBON DIOXIDE</u>	<u>290</u>	<u>GMP</u>	<u>J243</u>	Endorse
<u>CITRIC AND FATTY ACID ESTERS OF GLYCEROL</u>	<u>472c</u>	<u>GMP</u>	<u>234, 235, R243</u>	Endorse
<u>CROSS-LINKED SODIUM CARBOXYMETHYLCELLULOSE (CROSS-LINKED CELLULOSE GUM)</u>	<u>468</u>	<u>GMP</u>	<u>234, 235, R243</u>	Endorse
<u>CYCLODEXTRIN, BETA-</u>	<u>459</u>	<u>5 mg/kg</u>	<u>234, 235, R243</u>	Endorse
<u>ETHYL HYDROXYETHYL CELLULOSE</u>	<u>467</u>	<u>GMP</u>	<u>234, 235, R243</u>	Endorse
<u>HYDROXYPROPYL CELLULOSE</u>	<u>463</u>	<u>GMP</u>	<u>234, 235, R243</u>	Endorse
<u>HYDROXYPROPYL METHYL CELLULOSE</u>	<u>464</u>	<u>GMP</u>	<u>234, 235, R243</u>	Endorse
KARAYA GUM	416	200 mg/kg	234, 235, <u>D243</u>	Endorse
<u>LACTIC AND FATTY ACID ESTERS OF GLYCEROL</u>	<u>472b</u>	<u>GMP</u>	<u>234, 235, R243</u>	Endorse
<u>MAGNESIUM CHLORIDE</u>	<u>511</u>	<u>GMP</u>	<u>234, 235, R243</u>	Endorse
<u>METHYL CELLULOSE</u>	<u>461</u>	<u>GMP</u>	<u>234, 235, R243</u>	Endorse

<u>METHYL ETHYL CELLULOSE</u>	<u>465</u>		<u>GMP</u>	<u>234, 235, R243</u>	Endorse
<u>POTASSIUM ALGINATE</u>	<u>402</u>		<u>GMP</u>	<u>234, 235, R243</u>	Endorse
<u>POTASSIUM CHLORIDE</u>	<u>508</u>		<u>GMP</u>	<u>234, 235, R243</u>	Endorse
PROPYLENE GLYCOL ALGINATE	405	5000 mg/kg		234, 235, <u>D243</u>	Endorse
<u>SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM</u>	<u>470(i)</u>		<u>GMP</u>	<u>234, 235, R243</u>	Endorse
<u>SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM</u>	<u>470(ii)</u>		<u>GMP</u>	<u>234, 235, R243</u>	Endorse
<u>SODIUM CARBOXYMETHYL CELLULOSE, ENZYMATICALLY HYDROLYZED (CELLULOSE GUM, ENZYMATIALLY HYDROLYZED)</u>	<u>469</u>		<u>GMP</u>	<u>234, 235, R243</u>	Endorse
<u>TRAGACANTH GUM</u>	<u>413</u>		<u>GMP</u>	<u>234, 235, R243</u>	Endorse
<u>TRISODIUM CITRATE</u>	<u>331(iii)</u>		<u>GMP</u>	<u>234, 235, R243</u>	Endorse

PROPOSED AMENDMENTS TO FOOD CATEGORY 01.2.1.2

Standard for Fermented Milks (CXS 243-2003)

Food category 01.2.1.2: Fermented milks (plain), heat-treated after fermentation					
Additive	INS	Max Level	Notes	Recommendations	
<u>ACETYLATED OXIDIZED STARCH</u>	<u>1451</u>		<u>GMP</u>	<u>234, R243</u>	Endorse
<u>AMMONIUM CARBONATE</u>	<u>503(i)</u>		<u>GMP</u>	<u>M243</u>	Endorse
<u>AMMONIUM HYDROGEN CARBONATE</u>	<u>503(ii)</u>		<u>GMP</u>	<u>M243</u>	Endorse
<u>CALCIUM ACETATE</u>	<u>263</u>		<u>GMP</u>	<u>M243</u>	Endorse
<u>CALCIUM CHLORIDE</u>	<u>509</u>		<u>GMP</u>	<u>234, R243</u>	Endorse
<u>CALCIUM GLUCONATE</u>	<u>578</u>		<u>GMP</u>	<u>M243</u>	Endorse
CALCIUM HYDROXIDE	526		GMP	<u>M243a</u>	Endorse
CALCIUM LACTATE	327		GMP	<u>M243a</u>	Endorse
<u>CALCIUM MALATE, D, L-</u>	<u>352(ii)</u>		<u>GMP</u>	<u>M243</u>	Endorse
<u>CALCIUM SULFATE</u>	<u>516</u>		<u>GMP</u>	<u>M243</u>	Endorse
CARBON DIOXIDE	290		GMP	59, <u>J243</u>	Endorse
CITRIC ACID	330		GMP	<u>M243a</u>	Endorse
<u>CROSS-LINKED SODIUM CARBOXYMETHYLCELLULOSE (CROSS-LINKED CELLULOSE GUM)</u>	<u>468</u>		<u>GMP</u>	<u>R243</u>	Endorse
<u>CYCLODEXTRIN, -BETA</u>	<u>459</u>		<u>5 mg/kg</u>	<u>234, R243</u>	Endorse
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	5000 mg/kg		<u>XS243</u>	Endorse

<u>ETHYL HYDROXYETHYL CELLULOSE</u>	<u>467</u>		<u>GMP</u>	<u>234, R243</u>	Endorse
<u>FUMARIC ACID</u>	<u>297</u>		<u>GMP</u>	<u>M243</u>	Endorse
GLUCONO DELTA-LACTONE	575		GMP	<u>M243a</u>	Endorse
<u>HYDROXYPROPYL DISTARCH PHOSPHATE</u>	<u>1442</u>		<u>GMP</u>	<u>234, R243</u>	Endorse
<u>LACTIC ACID, L-, D- AND DL-</u>	<u>270</u>		<u>GMP</u>	<u>M243</u>	Endorse
MAGNESIUM CARBONATE	504(i)		GMP	<u>M243a</u>	Endorse
MAGNESIUM HYDROXIDE	528		GMP	<u>M243a</u>	Endorse
MAGNESIUM HYDROXIDE CARBONATE	504(ii)		GMP	<u>M243a</u>	Endorse
<u>MAGNESIUM LACTATE, DL-</u>	<u>329</u>		<u>GMP</u>	<u>M243a</u>	Endorse
<u>MAGNESIUM OXIDE</u>	<u>530</u>		<u>GMP</u>	<u>M243a</u>	Endorse
MALIC ACID, DL-	296		GMP	<u>M243a</u>	Endorse
<u>POTASSIUM ACETATE</u>	<u>261(i)</u>		<u>GMP</u>	<u>M243a</u>	Endorse
POTASSIUM CARBONATE	501(i)		GMP	234, <u>M243a</u>	Endorse
<u>POTASSIUM CHLORIDE</u>	<u>508</u>		<u>GMP</u>	<u>234, R243</u>	Endorse
POTASSIUM DIHYDROGEN CITRATE	332(i)		GMP	<u>M243a</u>	Endorse
<u>POTASSIUM GLUCONATE</u>	<u>577</u>		<u>GMP</u>	<u>M243a</u>	Endorse
<u>POTASSIUM HYDROGEN CARBONATE</u>	<u>501(ii)</u>		<u>GMP</u>	<u>M243a</u>	Endorse
<u>POTASSIUM HYDROXIDE</u>	<u>525</u>		<u>GMP</u>	<u>M243</u>	Endorse
POTASSIUM LACTATE	326		GMP	<u>M243a</u>	Endorse
<u>POTASSIUM SULFATE</u>	<u>515(i)</u>		<u>GMP</u>	<u>M243</u>	Endorse
PROPYLENE GLYCOL ALGINATE	405	5000 mg/kg		234, <u>D243</u>	Endorse
<u>SODIUM ACETATE</u>	<u>262(i)</u>		<u>GMP</u>	<u>M243a</u>	Endorse
SODIUM CARBONATE	500(i)		GMP	<u>M243a</u>	Endorse
<u>SODIUM CARBOXYMETHYL CELLULOSE, ENZYMATI- CALLY HYDROLYZED (CELLULOSE GUM, ENZYMATI- CALLY HYDROLYZED)</u>	<u>469</u>		<u>GMP</u>	<u>234, R243</u>	Endorse
SODIUM DIHYDROGEN CITRATE	331(i)		GMP	234, <u>M243a</u>	Endorse
<u>SODIUM FUMARATES</u>	<u>365</u>		<u>GMP</u>	<u>M243</u>	Endorse
SODIUM HYDROGEN CARBONATE	500(ii)		GMP	<u>M243a</u>	Endorse
<u>SODIUM HYDROGEN DL- MALATE</u>	<u>350(i)</u>		<u>GMP</u>	<u>M243</u>	Endorse
<u>SODIUM HYDROGEN SULFATE</u>	<u>514(ii)</u>		<u>GMP</u>	<u>M243</u>	Endorse
SODIUM LACTATE	325		GMP	<u>M243a</u>	Endorse

SODIUM SESQUICARBONATE	500(iii)	GMP	M243	Endorse
SODIUM SULFATE	514(i)	GMP	M243	Endorse
TRIAMMONIUM CITRATE	380	GMP	M243	Endorse
TRICALCIUM CITRATE	333(iii)	GMP	M243	Endorse
TRISODIUM CITRATE	331(iii)	GMP	M243b	Endorse

PROPOSED AMENDMENTS TO FOOD CATEGORY 01.4

Standard for Cream and Prepared Creams (CXS 288-1976)

Additive	INS	Max Level	Notes	Recommendation
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, D288	Endorse

PROPOSED AMENDMENTS TO FOOD CATEGORY 01.4.1

Standard for Cream and Prepared Creams (CXS 288-1976)

Additive	INS	Max Level	Notes	Recommendation
CALCIUM LACTATE	327	GMP	A288	Endorse
CITRIC ACID	330	GMP	A288	Endorse
LACTIC ACID, L-, D- AND DL-	270	GMP	A288	Endorse
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	6000 mg/kg	H288	Endorse
POLYSORBATES	432-436	1000 mg/kg	H288	Endorse
POTASSIUM LACTATE	326	GMP	A288	Endorse
SODIUM CARBONATE	500(i)	GMP	A288	Endorse
SODIUM HYDROGEN CARBONATE	500(ii)	GMP	A288	Endorse
SODIUM LACTATE	325	GMP	A288	Endorse
SODIUM SESQUICARBONATE	500(iii)	GMP	A288	Endorse

PROPOSED AMENDMENTS TO FOOD CATEGORY 01.4.2

Standard for Cream and Prepared Creams (CXS 288-1976)

Additive	INS	Max Level	Notes	Recommendation
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	6000 mg/kg	C288	Endorse
NITROUS OXIDE	942	GMP	59, 278, I288	Endorse
PROPYLENE GLYCOL ALGINATE	405	5000 mg/kg	E288	Endorse
SORBITAN ESTERS OF FATTY ACIDS	491-495	5000 mg/kg	F288	Endorse
SUCROSE ESTERS	473, 473a, 474	5000 mg/kg	H288	Endorse

PROPOSED AMENDMENTS TO FOOD CATEGORY 01.4.3

Standard for Cream and Prepared Creams (CXS 288-1976)

Additive	INS	Max Level	Notes	Recommendation
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	5000 mg/kg	<u>B288</u>	Endorse
NISIN	234	10 mg/kg	<u>XS288</u>	Endorse
PROPYLENE GLYCOL ALGINATE	405	5000 mg/kg	<u>G288</u>	Endorse
<u>SORBITAN ESTERS OF FATTY ACIDS</u>	<u>491-495</u>	<u>5000 mg/kg</u>	<u>F288</u>	Endorse
<u>SUCROSE ESTERS</u>	<u>473, 473a, 474</u>	<u>5000 mg/kg</u>	<u>F288</u>	Endorse

PROPOSED AMENDMENTS TO FOOD CATEGORY 01.7

Standard for Fermented Milks (CXS 243-2003)

Food category 01.7: Dairy based dairy desserts (e.g. pudding, fruit or flavoured yogurt)				
Additive	INS	Max Level	Notes	Recommendations
ACESULFAME POTASSIUM	950	350 mg/kg	478, 188, <u>Q243</u>	Endorse
<u>ADIPATES</u>	<u>355</u>	<u>1500 mg/kg</u>	<u>1, R243</u>	Endorse
ADVANTAME	969	10 mg/kg	478, <u>XS243</u>	Endorse
AMMONIUM SALTS OF PHOSPHATIDIC ACID	442	5000 mg/kg	231, <u>XS243</u>	Endorse
ASCORBYL ESTERS	304, 305	500 mg/kg	2, 10, <u>XS243</u>	Endorse
ASPARTAME	951	1000 mg/kg	478, 191, <u>Q243</u>	Endorse
ASPARTAME-ACESULFAME SALT	962	350 mg/kg	113, 477, <u>Q243</u>	Endorse
BENZOATES	210-213	300 mg/kg	13, <u>T243</u>	Endorse
BETA-CAROTENES	160a(i),(iii),(iv)	25 mg/kg	341, 344, <u>402</u> (revised)	Endorse
BETA-CAROTENE, VEGETABLE	160a(ii)	25 mg/kg	341, 344, <u>402</u> (revised)	Endorse
CANTHAXANTHIN	161g	15 mg/kg	470, <u>XS243</u>	Endorse
CYCLAMATES	952(i),(ii),(iv)	250 mg/kg	17, 477, <u>Q243</u>	Endorse
<u>CYCLODEXTRIN, BETA-</u>	<u>459</u>	<u>5 mg/kg</u>	<u>G243</u>	Endorse
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	10000 mg/kg	<u>L243</u>	Endorse
ETHYL MALTOL	637	200 mg/kg	<u>D243</u>	Endorse
GRAPE SKIN EXTRACT	163(ii)	200 mg/kg	181, <u>402</u> (revised)	Endorse
HYDROXYBENZOATES, PARA-	214, 218	120 mg/kg	27, <u>XS243</u>	Endorse
INDIGOTINE (INDIGO CARMINE)	132	150 mg/kg	<u>402</u> (revised)	Endorse
LAURIC ARGINATE ETHYL ESTER	243	200 mg/kg	470, <u>XS243</u>	Endorse
<u>LUTEIN FROM TAGETES</u>	<u>161b(i)</u>	<u>150 mg/kg</u>	<u>R243</u>	Endorse

<u>ERECTA</u>				
MALTOL	636	200 mg/kg	<u>D243</u>	Endorse
NEOTAME	961	100 mg/kg	478, <u>Q243</u>	Endorse
NISIN	234	12.5 mg/kg	233, 362 , <u>T243</u>	Endorse
PAPRIKA EXTRACT	160c(ii)	60 mg/kg	39, <u>XS243</u>	Endorse
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	1500 mg/kg	33, <u>B243</u>	Endorse
<u>POLYDIMETHYLSILOXANE</u>	<u>900a</u>	<u>50 mg/kg</u>	<u>S243</u>	Endorse
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	5000 mg/kg	354, XS243 , <u>L243</u>	Endorse
POLYSORBATES	432-436	3000 mg/kg	<u>L243</u>	Endorse
PROPYL GALLATE	310	90 mg/kg	2, 15, <u>XS243</u>	Endorse
PROPYLENE GLYCOL ALGINATE	405	6000 mg/kg	<u>D243, G243a</u>	Endorse
SACCHARINS	954(i)-(iv)	100 mg/kg	477, <u>Q243</u>	Endorse
SORBATES	200, 202, 203	1000 mg/kg	42, <u>T243</u>	Endorse
SORBITAN ESTERS OF FATTY ACIDS	491-495	5000 mg/kg	362 , <u>L243</u>	Endorse
STEAROYL LACTYLATES	481(i), 482(i)	5000 mg/kg	355, <u>L243</u>	Endorse
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	330 mg/kg	26, 477, <u>XS243</u>	Endorse
SUCRALOSE (TRICHLOROGALATOSUCROSE)	955	400 mg/kg	478, <u>Q243</u>	Endorse
SUCROSE ESTERS	473, 473a, 474	5000 mg/kg	<u>L243</u>	Endorse
TARTRATES	334, 335(ii), 337	2000 mg/kg	45, 449, <u>M243c</u>	Endorse

NOTES FOR CCMMP STANDARDS

Chair's note: The proposed notes below have been modified in accordance with IDF's proposed modifications, though with minor variations on the uses of commas and colons, for legibility. Comments are welcome, in particular on the removal of the term "only", where its removal does not alter the meaning of the note (i.e., the "only" is implicit).

146(revised) Except for use in non-plain products conforming to the *Standard for Fermented Milks* (CODEX STAN **CXS** 243-2003) at 20 mg/kg.

170 ~~Excluding products conforming to the Standard for Fermented Milks (CODEX STAN 243-2003).~~

Chair's note: Note 170 is replaced with Note XS243 (see below)

235(revised) For use in reconstituted and recombined products **conforming to the Standard for Fermented Milks (CXS 243-2003)** only.

355(revised) **Except f**For use at ~~10,000 mg/kg~~ in flavoured products conforming to the *Standard for Fermented Milks* (CODEX STAN ~~CXS~~ 243-2003) **at 10,000 mg/kg** only.

400(revised) **Except f**For use in products conforming to the *Standard for Fermented Milks* (CODEX STAN ~~CXS~~ 243-2003) at 150 mg/kg.

402(revised) **Except f**For use in products conforming to the *Standard for Fermented Milks* (CODEX STAN ~~CXS~~ 243-2003) at 100 mg/kg.

406(revised) **Except f**For use in ~~energy-reduced products or products with no added sugar~~ conforming to the *Standard for Fermented Milks* (CODEX STAN ~~CXS~~ 243-2003): **for use in milk- and milk derivative-based products energy reduced or with no added sugar** at 100 mg/kg.

540(revised) Except for use at ~~300 mg/kg~~ in products conforming to **the Standard for Fermented Milks (CXS CODEX STAN 243-2003)** **at 300 mg/kg**.

A243 **Except for use in products conforming to the Standard for Fermented Milks (CXS 243-2003) at 20 mg/kg.**

A288 **Except for use in products conforming to the Standard for Cream and Prepared Creams (CXS 288-1976) as an acidity regulator.**

B243 **Except for use in products conforming to the Standard for Fermented Milks (CXS 243-2003): sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS 343(iii)), Disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450(ix)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)) and bone phosphate (INS 542), as stabilizers and/or thickeners, singly or in combination, at 1000 mg/kg as phosphorous.**

Chair's note: the Note proposed by the IDF retained the "only" in "stabilizer and/or thickeners only"; but due to the explanations provided in their documents and the analogous note for creams (D288) with the "only", it is assumed that the retention of the "only" in B243 was inadvertent, thus it has been deleted.

B288 **Except for use in products conforming to the Standard for Cream and Prepared Creams (CXS 288-1976) as a stabilizer.**

C243 **Except for use in products conforming to the Standard for Fermented Milks (CXS 243-2003) at 100 mg/kg.**

C288 **Except for use in products conforming to the Standard for Cream and Prepared Creams (CXS 288-1976) as a stabilizer at 5000 mg/kg.**

D243 **Except for use in products conforming to the Standard for Fermented Milks (CXS 243-2003) at GMP.**

D288 **Except for use in products conforming to the Standard for Creams and Prepared Creams (CXS 288-1976): sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)),**

dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS 343(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450(ix)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)) and bone phosphate (INS 542), as stabilizers or thickeners, singly or in combination, at 1,100 mg/kg as phosphorous.

- E243 Except for use in products conforming to the *Standard for Fermented Milks* (CXS 243-2003) at 1500 mg/kg.
- E288 For use in products conforming to the *Standard for Cream and Prepared Creams* (CXS 288-1976) only, as a stabilizer or thickener.
- F243 Except for use in products conforming to the *Standard for Fermented Milks* (CXS 243-2003) at 1000 mg/kg. Combination rules for acesulfame potassium (INS 950) and aspartame-acesulfame (INS 962) apply.
- F288 For use in products conforming to the *Standard for Cream and Prepared Creams* (CXS 288-1976) only, as an emulsifier.
- G243 For use in flavoured products conforming to the *Standard for Fermented Milks* (CXS 243-2003) only, as a stabilizer or thickener.
- G243a Except for use in products conforming to the *Standard for Fermented Milks* (CXS 243-2003) as a stabilizer or thickener.
- G288 Except for use in products conforming to the *Standard for Cream and Prepared Creams* (CXS 288-1976) as a stabilizer or thickener.
- H243 Except for use in plain products conforming to the *Standard for Fermented Milks* (CXS 243-2003) as a stabilizer or thickener.
- H288 Except for use in products conforming to the *Standard for Cream and Prepared Creams* (CXS 288-1976) as an emulsifier.
- I288 Except for use in cream packed under pressure and whipped cream products conforming to the *Standard for Cream and Prepared Creams* (CXS 288-1976) as a propellant.
- J243 Except for use in products conforming to the *Standard for Fermented Milks* (CXS 243-2003) as a carbonating agent in drinks based on fermented milks.
- L243 Except for products conforming to the *Standard for Fermented Milks* (CXS 243-2003): as an emulsifier in flavoured fermented milks and flavoured drinks based on fermented milks, heat treated or not after fermentation.
- M243 For use in products conforming to the *Standard for Fermented Milks* (CXS 243-2003) only, as an acidity regulator in flavoured fermented milks and flavoured drinks based on fermented milks that are not heat treated after fermentation, and in plain and flavoured milks and drinks based on fermented milks that are heat treated after fermentation.
- M243a Except for use in plain fermented milks and drinks based on fermented milks that are heat treated after fermentation conforming to the *Standard for Fermented Milks* (CXS 243-2003) as an acidity regulator.

- M243b** For use in plain fermented milks and drinks based on fermented milks that are heat treated after fermentation conforming to the *Standard for Fermented Milks (CXS 243-2003)* only, as an acidity regulator or stabilizer.
- M243c** Except for use in products conforming to the *Standard for fermented Milks (CXS 243-2003)* as an acidity regulator.
- N243** Except for use in products conforming to the *Standard for Fermented Milks (CXS 243-2003)*: lycopene, synthetic (INS 160d(i), lycopene, tomato (INS 160d(ii) and lycopene, *Blakeslea trispora* (INS 260d(iii)), singly or in combination at 30 mg/kg, expressed as pure lycopene.
- P243** Except for use in plain fermented milks and drinks based on fermented milk that are not heat-treated, conforming to the *Standard for Fermented Milks (CXS 243-2003)*: for use in reconstitution and recombination.
- Q243** Except for use in products conforming to the *Standard for Fermented Milks (CXS243-2003)*: for use in milk- and milk derivative-based products energy reduced or with no added sugar.
- R243** For use in products conforming to the *Standard for Fermented Milks (CXS243-2003)* only.
- S243** For use in products conforming to the *Standard for Fermented Milks (CXS 243-2003)* only, as an emulsifier in flavoured fermented milks and flavoured drinks based on fermented milks, heat treated or not after fermentation.
- T243:** Except for use in products conforming to the *Standard for Fermented Milks (CXS243-2003)*: for use in flavoured fermented products, heat treated after fermentation.
- T243a:** For use in flavoured fermented products, heat treated after fermentation, conforming to the *Standard for Fermented Milks (CXS 243-2003)* only.
- XS243** Excluding products conforming to the *Standard for Fermented Milks (CXS 243-2003)*.
- XS288** Excluding products conforming to the *Standard for Cream and Prepared Creams* (~~reconstituted cream, recombined cream, prepackaged liquid cream~~) (CODEX STAN **CXS** 288-1976).

PROPOSED AMENDMENTS TO TABLE THREE OF THE GSFA FOR THE ALIGNMENT OF THE SUBJECT CCMMP STANDARDS (CXS 243-2003 and CXS 288-1976)

Section 2 of Table 3, References to Commodity Standards for GSFA Table 3 Additives

In the case of the Standard for Fermented Milks (CXS 243-2003) the intention of the commodity committee has been to allow only certain Table 3 additives, as detailed in the Standard, taking precedence over the footnote to the annex to Table 3, linked to food category 01.2.

In the case of the Standard for Cream and Prepared Creams (CXS 288-1976) the intention of the commodity committee has been to allow only certain Table 3 additives for food category 01.4.3 only (since food categories 01.4.1 and 01.4.2 are listed in the annex to Table 3).

Therefore it is proposed to add the following to Section 2 of the Annex to Table 3 of the GSFA:

01.1.4	Flavoured fluid milk drinks
	Acidity regulators, colours, emulsifiers, and packaging gases and preservatives (only for fermentation products) listed in Table 3 are acceptable for use in foods conforming to this standard and which fall under this food category, as specified in the functional class table in the standard . Certain carbonating agents, flavour enhancers, stabilisers, sweeteners and thickeners as listed in Table 3 are also acceptable for use in flavoured products only conforming to this standard.
Codex standards	Fermented Milks (CXS 243-2003)

01.4.3	Clotted cream (plain)
	Only certain acidity regulators, emulsifiers, stabilizers and thickeners listed in Table 3 (as indicated in Table 3) are acceptable for use in foods conforming to this standard and which fall under this food category.
Codex standards	Cream and Prepared Creams (CXS 288-1976)

01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)
	Acidity regulators, colours, emulsifiers, packaging gases and preservatives (only for heat treated after fermentation products) listed in Table 3 are acceptable for use in foods conforming to this standard and which fall under this food category, as specified in the functional class table in the standard . Certain carbonating agents, flavour enhancers, stabilisers, sweeteners and thickener as listed in Table 3 are also acceptable for use in flavoured products only conforming to this standard.
Codex standards	Fermented Milks (CXS 243-2003)

AMENDMENTS TO TABLE THREE

INS No.	Additive	Functional Class	Year Adopted	Specific allowance in the following commodity standards ¹
260	Acetic acid, glacial	Acidity regulator, Preservative	1999	<u>CS 243-2003 (acidity regulator or preservative; use as a preservative is restricted to flavoured fermented milks heat treated after fermentation and drinks based on fermented milk heat treated after fermentation)</u>
472a	Acetic and fatty acid esters of glycerol	Emulsifier, Sequestrant, Stabilizer	1999	<u>CS 243-2003 (stabilizer only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>

1422	Acetylated distarch adipate	Emulsifier, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
1414	Acetylated distarch phosphate	Emulsifier, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
1451	Acetylated oxidised starch	Emulsifier, Stabilizer, Thickener	2005	<u>CS 243-2003 (stabilizer or thickener only)</u>
1401	Acid-treated starch	Emulsifier, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only)</u>
406	Agar	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
400	Alginic acid	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
1402	Alkaline treated starch	Emulsifier, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only)</u>
403	Ammonium alginate	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
503(i)	Ammonium carbonate	Acidity regulator, Raising agent	1999	<u>CS 243-2003 (acidity regulator only)</u>
503(ii)	Ammonium hydrogen carbonate	Acidity regulator, Raising agent	1999	<u>CS 243-2003 (acidity regulator only)</u>
527	Ammonium hydroxide	Acidity regulator	1999	<u>CS 243-2003</u>
300	Ascorbic acid, L-	Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant	1999	<u>CS 243-2003 (acidity regulator only)</u>
162	Beet red	Colour	1999	<u>CS 243-2003</u>
1403	Bleached starch	Emulsifier, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only)</u>
629	Calcium 5'-guanylate	Flavour enhancer	1999	<u>CS 243-2003</u>
633	Calcium 5'-inosinate	Flavour enhancer	1999	<u>CS 243-2003</u>
634	Calcium 5'-ribonucleotides	Flavour enhancer	1999	<u>CS 243-2003</u>
263	Calcium acetate	Acidity regulator, Preservative, Stabilizer	1999	<u>CS 243-2003 (acidity regulator or preservative only; use as a preservative is restricted to flavoured fermented milks heat treated after fermentation and drinks based on fermented milk heat treated after fermentation)</u>
404	Calcium alginate	Antifoaming agent, Bulking agent, Carrier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
170(i)	Calcium carbonate	Acidity regulator, Anticaking agent, Colour, Firming agent, Flour treatment agent, Stabilizer	1999	<u>CS 243-2003 (stabilizer only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
509	Calcium chloride	Firming agent, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only),</u>

				<u>CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
623	Calcium di-L-glutamate	Flavour enhancer	1999	<u>CS 243-2003</u>
578	Calcium gluconate	Acidity regulator, Firming agent, Sequestrant	1999	<u>CS 243-2003 (acidity regulator only)</u>
526	Calcium hydroxide	Acidity regulator, Firming agent	1999	<u>CS 243-2003 (acidity regulator only)</u>
327	Calcium lactate	Acidity regulator, Emulsifying salt, Firming agent, Flour treatment agent, Thickener	1999	<u>CS 243-2003 (acidity regulator only).</u> <u>CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
352(ii)	Calcium malate, D, L-	Acidity regulator	1999	<u>CS 243-2003</u>
529	Calcium oxide	Acidity regulator	1999	<u>CS 243-2003</u>
282	Calcium propionate	Preservative	1999	<u>CS 243-2003 (restricted to flavoured fermented milks heat treated after fermentation and drinks based on fermented milk heat treated after fermentation)</u>
516	Calcium sulfate	Acidity regulator, Firming agent, Flour treatment agent, Sequestrant, Stabilizer	1999	<u>CS 243-2003 (acidity regulator only).</u> <u>CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
150a	Caramel I – plain caramel	Colour	1999	<u>CS 243-2003</u>
290	Carbon dioxide	Carbonating agent, Foaming agent, Packaging gas, Preservative, Propellant	1999	<u>CS 243-2003 (carbonating agent in flavoured products, or as a carbonating agent only in drinks based on fermented milks)</u>
410	Carob bean gum	Emulsifier, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only).</u> <u>CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
407	Carrageenan	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only).</u> <u>CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
427	Cassia gum	Emulsifier, Gelling agent, Stabilizer, Thickener	2012	<u>CS 243-2003 (emulsifier only)</u>
140	Chlorophylls	Colour	1999	<u>CS 243-2003</u>
330	Citric acid	Acidity regulator, Antioxidant, Colour retention agent, Sequestrant	1999	<u>CS 243-2003 (acidity regulator only).</u> <u>CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
472c	Citric and fatty esters of glycerol	Antioxidant, Emulsifier, Flour treatment agent, Sequestrant, Stabilizer	1999	<u>CS 243-2003 (stabilizer only).</u> <u>CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
468	Cross-linked sodium carboxymethyl cellulose (Cross-linked cellulose gum)	Stabilizer, Thickener	1999	<u>CS 243-2003</u>
1400	Dextrins, roasted starch	Carrier, Emulsifier, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only)</u>
628	Dipotassium 5'-guanylate-	Flavour enhancer	1999	<u>CS 243-2003</u>
627	Disodium 5'-guanylate-	Flavour enhancer	1999	<u>CS 243-2003</u>
631	Disodium 5'-inosinate	Flavour enhancer	1999	<u>CS 243-2003</u>

635	Disodium 5'-ribonucleotides	Flavour enhancer	1999	<u>CS 243-2003</u>
1412	Distarch phosphate	Emulsifier, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only).</u> <u>CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
968	Erythritol	Flavour enhancer, Humectant, Sweetener	2001	<u>CS 243-2003 (sweetener only, limited to milk- and milk derivative-based products energy reduced or with no added sugar)</u>
467	Ethyl hydroxyethyl cellulose	Emulsifier, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only)</u>
297	Fumaric acid	Acidity regulator	1999	<u>CS 243-2003</u>
418	Gellan gum	Gelling agent, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only).</u> <u>CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
575	Glucono delta-lactone	Acidity regulator, Raising agent, Sequestrant	1999	<u>CS 243-2003 (acidity regulator only)</u>
620	Glutamic acid, L(+)-	Flavour enhancer	1999	<u>CS 243-2003</u>
626	Guanylic acid, 5'-	Flavour enhancer	1999	<u>CS 243-2003</u>
412	Guar gum	Emulsifier, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only).</u> <u>CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
414	Gum Arabic (Acacia gum)	Bulking agent, Carrier, Emulsifier, Glazing agent, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only).</u> <u>CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
419	Gum ghatti	Carrier, Emulsifier, Stabilizer, Thickener	2019	<u>CS 243-2003 (emulsifier, stabilizer or thickener only)</u>
507	Hydrochloric acid	Acidity regulator	1999	<u>CS 243-2003</u>
463	Hydroxypropyl cellulose	Emulsifier, Foaming Agent, Glazing agent, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only).</u> <u>CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
1442	Hydroxypropyl distarch phosphate	Anticaking agent, Emulsifier, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only).</u> <u>CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
464	Hydroxypropyl methyl cellulose	Bulking agent, Emulsifier, Glazing agent, Stabilizer, Thickener	1999	<u>CS 243-2003 (emulsifier, stabilizer or thickener only).</u> <u>CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
1440	Hydroxypropyl starch	Emulsifier, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener).</u> <u>CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
630	Inosinic acid, 5'-	Flavour enhancer	1999	<u>CS 243-2003</u>
953	Isomalt (Hydrogenated isomaltulose)	Anticaking agent, Bulking agent, Flavour enhancer, Glazing agent, Stabilizer, Sweetener, Thickener	1999	<u>CS 243-2003 (sweetener only, limited to milk- and milk derivative-based products energy reduced or with no added sugar)</u>
416	Karaya gum	Emulsifier, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only)</u>
425	Konjac flour	Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only)</u>

270	Lactic acid, L-, D- and DL-	Acidity regulator	1999	<u>CS 243-2003, CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
472b	Lactic and fatty acid esters of glycerol	Emulsifier, Sequestrant, Stabilizer	1999	<u>CS 243-2003 (stabilizer only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
966	Lactitol	Emulsifier, Sweetener, Thickener	1999	<u>CS 243-2003 (sweetener only, limited to milk- and milk derivative-based products energy reduced or with no added sugar)</u>
322(i)	Lecithin	Antioxidant, Emulsifier, Flour treatment agent	1999	<u>CS 243-2003 (emulsifier only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
322(ii)	Lecithin, partially hydrolysed	Antioxidant, Emulsifier	2021	<u>CS 243-2003 (emulsifier only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
161b(iii)	Lutein esters from <i>Tagetes erecta</i>	Colour	2018	<u>CS 243-2003</u>
161b(i)	Lutein from <i>Tagetes erecta</i>	Colour	2021	<u>CS 243-2003</u>
161d(iii)	Lycopene, <i>Blakeslea trispora</i>	Colour	2012	<u>CS 243-2003</u>
161d(i)	Lycopene, synthetic	Colour	2012	<u>CS 243-2003</u>
161d(ii)	Lycopene, tomato	Colour	2012	<u>CS 243-2003</u>
504(i)	Magnesium carbonate	Acidity regulator, Anticaking agent, Colour retention agent, Flour treatment agent	1999	<u>CS 243-2003 (acidity regulator only)</u>
511	Magnesium chloride	Colour retention agent, Firming agent, Stabilizer	1999	<u>CS 243-2003 (stabilizer only)</u>
625	Magnesium di-L-glutamate	Flavour enhancer	1999	<u>CS 243-2003</u>
580	Magnesium gluconate	Acidity regulator, Firming agent, Flavour enhancer	1999	<u>CS 243-2003 (acidity regulator or flavour enhancer only)</u>
528	Magnesium hydroxide	Acidity regulator, Colour retention agent	1999	<u>CS 243-2003 (acidity regulator only)</u>
504(ii)	Magnesium hydroxide carbonate	Acidity regulator, Anticaking agent, Carrier, Colour retention agent	1999	<u>CS 243-2003 (acidity regulator only)</u>
329	Magnesium lactate, DL-	Acidity regulator, Flour treatment agent	1999	<u>CS 243-2003 (acidity regulator only)</u>
530	Magnesium oxide	Acidity regulator, Anticaking agent	1999	<u>CS 243-2003 (acidity regulator only)</u>
470(iii)	Magnesium stearate	Anticaking agent, Emulsifier, Thickener	2016	<u>CS 243-2003 (emulsifier only)</u>
296	Malic acid, DL-	Acidity regulator, Sequestrant		<u>CS 243-2003 (acidity regulator only)</u>
965(i)	Maltitol	Bulking agent, Emulsifier, Humectant, Stabilizer, Sweetener, Thickener	1999	<u>CS 243-2003 (sweetener only, limited to milk- and milk derivative-based products energy reduced or with no added sugar)</u>
965(ii)	Maltitol syrup	Bulking agent, Emulsifier, Humectant, Stabilizer, Sweetener, Thickener	1999	<u>CS 243-2003 (sweetener only, limited to milk- and milk derivative-based products energy reduced or with no added sugar)</u>
421	Mannitol	Anticaking agent, Bulking agent, Humectant, Stabilizer, Sweetener, Thickener	1999	<u>CS 243-2003 (sweetener only, limited to milk- and milk derivative-based products energy reduced or with no added sugar)</u>
461	Methyl cellulose	Bulking agent, Emulsifier, Glazing agent, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only),</u>

				<u>CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
465	Methyl ethyl cellulose	Emulsifier, Foaming agent, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
460(i)	Microcrystalline cellulose (Cellulose gel)	Anticaking agent, Bulking agent, Carrier, Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
471	Mono- and di-glycerides of fatty acids	Antifoaming agent, Emulsifier, Glazing agent, Stabilizer	1999	<u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
624	Monoammonium L-glutamate	Flavour enhancer	1999	<u>CS 243-2003</u>
622	Monopotassium L-glutamate	Flavour enhancer	1999	<u>CS 243-2003</u>
621	Monosodium L-glutamate	Flavour enhancer	1999	<u>CS 243-2003</u>
1410	Monostarch phosphate	Emulsifier, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
941	Nitrogen	Foaming agent, Packaging gas, Propellant	1999	<u>CS 243-2003 (packaging gas only)</u>
942	Nitrous oxide	Antioxidant, Foaming agent, Packaging gas, Propellant	1999	<u>CS 243-2003 (packaging gas only)</u>
423	Octenyl succinic acid (OSA) modified gum Arabic	Emulsifier	2018	<u>CS 243-2003</u>
1404	Oxidized starch	Emulsifier, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only)</u>
440	Pectins	Emulsifier, Gelling agent, Glazing agent, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
1413	Phosphated distarch phosphate	Emulsifier, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
1200	Polydextroses	Bulking agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only)</u>
964	Polyglycitol syrup	Sweetener	2001	<u>CS 243-2003 (limited to milk- and milk derivative-based products energy reduced or with no added sugar)</u>
261(i)	Potassium acetate	Acidity regulator, Preservative	1999	<u>CS 243-2003 (acidity regulator or preservative; use as a preservative is restricted to flavoured fermented milks heat treated after fermentation and drinks based on fermented milk heat treated after fermentation)</u>
632	Potassium 5'-inosinate	Flavour enhancer	1999	<u>CS 243-2003</u>
402	Potassium alginate	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant,	1999	<u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>

		Sequestrant, Stabilizer, Thickener		
501(i)	Potassium carbonate	Acidity regulator, Stabilizer	1999	<u>CS 243-2003 (acidity regulatory only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
508	Potassium chloride	Firming agent, Flavour enhancer, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
332(i)	Potassium dihydrogen citrate	Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer	1999	<u>CS 243-2003 (acidity regulator only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
577	Potassium gluconate	Acidity regulator, Sequestrant	1999	<u>CS 243-2003 (acidity regulator only)</u>
501(ii)	Potassium hydrogen carbonate	Acidity regulator, Raising agent, Stabilizer	1999	<u>CS 243-2003 (acidity regulator only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
525	Potassium hydroxide	Acidity regulator	1999	<u>CS 243-2003</u>
326	Potassium lactate	Acidity regulator, Antioxidant, Emulsifier, Humectant	1999	<u>CS 243-2003 (acidity regulator or emulsifier only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
283	Potassium propionate	Preservative	1999	<u>CS 243-2003 (restricted to fermented milks heat treated after fermentation and drinks based on fermented milk heat treated after fermentation)</u>
515(i)	Potassium sulfate	Acidity regulator	1999	<u>CS 243-2003</u>
460(ii)	Powdered cellulose	Anticaking agent, Bulking agent, Emulsifier, Glazing agent, Humectant, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
407a	Processed eucheama seaweed (PES)	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	2001	<u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
280	Propionic acid	Preservative	1999	<u>CS 243-2003 (restricted to fermented milks heat treated after fermentation and drinks based on fermented milk heat treated after fermentation)</u>
101(i)	Riboflavin, synthetic	Colour	2023	CS 221-2001, <u>CS 243-2003 (flavoured products only, at 300 mg/kg)</u> , CS 249-2006, CS 263-1966, CS 264-1966, CS 283-1978
101(ii)	Riboflavin 5'-phosphate sodium	Colour	2023	CS 221-2001, <u>CS 243-2003 (flavoured products only, at 300 mg/kg)</u> , CS 249-2006, CS 263-1966, CS 264-1966, CS 283-1978
101(iii)	Riboflavin from Bacillus subtilis	Colour	2023	CS 221-2001, <u>CS 243-2003 (flavoured products only, at 300 mg/kg)</u> , CS 249-2006, CS 263-1966, CS 264-1966, CS 283-1978
101(iv)	Riboflavin from Ashbya gossypii	Colour	2023	CS 221-2001, <u>CS 243-2003 (flavoured products only, at 300 mg/kg)</u> , CS 249-2006, CS 263-1966, CS 264-1966, CS 283-1978

470(i)	Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	Anticaking agent, Emulsifier, Stabilizer	1999	<u>CS 243-2003 (stabilizer only)</u>
470(ii)	Salts of oleic acid with calcium, potassium and sodium	Anticaking agent, Emulsifier, Stabilizer	1999	<u>CS 243-2003 (stabilizer only)</u>
262(i)	Sodium acetate	Acidity regulator, Preservative, Sequestrant	1999	<u>CS 243-2003 (acidity regulator or preservative only; use as a preservative is restricted to flavoured fermented milks heat treated after fermentation and drinks based on fermented milk heat treated after fermentation)</u>
401	Sodium alginate	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
500(i)	Sodium carbonate	Acidity regulator, Anticaking agent, Emulsifying salt, Raising agent, Stabilizer, Thickener	1999	<u>CS 243-2003 (acidity regulator only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
466	Sodium carboxymethyl cellulose (Cellulose gum)	Bulking agent, Emulsifier, Firming agent, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
469	Sodium carboxymethyl cellulose, enzymatically hydrolyzed (Cellulose gum, enzymatically hydrolyzed)	Stabilizer, Thickener	1999	<u>CS 243-2003</u>
331(i)	Sodium dihydrogen citrate	Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer	1999	<u>CS 243-2003 (acidity regulator or emulsifier only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
365	Sodium fumarates	Acidity regulator	1999	<u>CS 243-2003</u>
420(i)	Sorbitol	Bulking agent, Humectant, Sequestrant, Stabilizer, Sweetener, Thickener	1999	<u>CS 243-2003 (as a sweetener only, limited to milk- and milk derivative-based products energy reduced or with no added sugar)</u>
500(ii)	Sodium hydrogen carbonate	Acidity regulator, Anticaking agent, Raising agent, Stabilizer, Thickener	1999	<u>CS 243-2003 (acidity regulator only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
350(i)	Sodium hydrogen DL-malate	Acidity regulator, Humectant	1999	<u>CS 243-2003 (acidity regulator only)</u>
514(ii)	Sodium hydrogen sulfate	Acidity regulator	2012	<u>CS 243-2003</u>
524	Sodium hydroxide	Acidity regulator	1999	<u>CS 243-2003</u>
325	Sodium lactate	Acidity regulator, Antioxidant, Bulking agent, Emulsifier, Emulsifying salt, Humectant, Thickener	1999	<u>CS 243-2003 (acidity regulator or emulsifier only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
281	Sodium propionate	Preservative	1999	<u>CS 243-2003 (restricted to fermented milks heat treated after fermentation and drinks</u>

				<u>based on fermented milk heat treated after fermentation)</u>
500(iii)	Sodium sesquicarbonate	Acidity regulator, Anticaking agent, Raising agent	1999	<u>CS 243-2003 (acidity regulator only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
514(i)	Sodium sulfate	Acidity regulator	2001	<u>CS 243-2003</u>
420(ii)	Sorbitol syrup	Bulking agent, Humectant, Sequestrant, Stabilizer, Sweetener, Thickener	1999	<u>CS 243-2003 (as a sweetener only, limited to milk- and milk derivative-based products energy reduced or with no added sugar)</u>
134	Spirulina extract	Colour	2023	<u>CXS 243-2003</u>
1420	Starch acetate	Emulsifier, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
1405	Starches, enzyme treated	Emulsifier, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only)</u>
1450	Starch sodium octenyl succinate	Emulsifier, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
437	Tamarind seed polysaccharide	Emulsifying salt, Gelling agent, Stabilizer, Thickener	2019	<u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
417	Tara gum	Gelling agent, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only)</u>
171	Titanium dioxide	Colour	1999	<u>CS 243-2003</u>
413	Tragacanth gum	Emulsifier, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only)</u>
1518	Triacetin	Carrier, Emulsifier, Humectant	1999	<u>CS 243-2003 (emulsifier only)</u>
380	Triammonium citrate	Acidity regulator	1999	<u>CS 243-2003</u>
333(iii)	Tricalcium citrate	Acidity regulator, Antioxidant, Emulsifying salt, Sequestrant, Stabilizer	1999	<u>CS 243-2003 (acidity regulator only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
332(ii)	Tripotassium citrate	Acidity regulator, Antioxidant, Emulsifying salt, Sequestrant, Stabilizer	1999	<u>CS 243-2003 (acidity regulator only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
331(iii)	Trisodium citrate	Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer	1999	<u>CS 243-2003 (stabilizer only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
415	Xanthan gum	Emulsifier, Foaming agent, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
967	Xylitol	Emulsifier, Humectant, Stabilizer, Sweetener, Thickener	1999	<u>CS 243-2003 (sweetener only, limited to milk- and milk derivative-based products energy reduced or with no added sugar)</u>
161h(i)	Zeaxanthin, synthetic	Colour	2021	<u>CS 243-2003 (flavoured products only at 150 mg/kg)</u>

PROPOSED AMENDMENTS TO THE ANNEX TO TABLE THREE IN THE GSFA

On the grounds that the general reference to Table 3 in the commodity standard CXS 243-2003 supersedes any indications in the GSFA, it is proposed to delete the footnote to FC 01.2 in the Annex to Table Three in the GSFA:

ANNEX TO TABLE THREE**Food Categories or Individual Food Items Excluded from the General Conditions of Table Three**

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

Category Number	Food Category
01.2	Fermented and renneted milk products (plain) ⁴

~~1. Acidity regulators, packaging gases, stabilizers and thickeners listed in Table 3 are acceptable for use in fermented milks, heat treated after fermentation, as defined in the Standard for Fermented Milks (CODEX STAN 243-2004) that correspond to food category 01.2.1.2 "Fermented milks (plain), heat treated after fermentation".~~

Annex 2 (CCPFV)

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE SUBJECT COMMODITY STANDARDS FOR PROCESSED FRUITS AND VEGETABLES (CCPFV) AND TO TABLES 1, 2 AND 3 OF THE GSFA RELATING TO THE ALIGNMENT OF THOSE STANDARDS

The relevant Codex Standards for processed fruits and vegetables that are being aligned with the GSFA are cross-referenced to the following food categories in the GSFA (see Annex C of the GSFA):

CXS Number	Codex Standard Name	GSFA food category
57-1981	Processed tomato concentrates (canned tomato paste)	04.2.2.4
57-1981	Processed tomato concentrates (tomato puree)	04.2.2.5
57-1981	Processed tomato concentrates (tomato paste)	04.2.2.6
66-1981	Table olives	04.2.2.3
260-2007	Pickled fruits and vegetables (pickled fruits)	04.1.2.3
260-2007	Pickled fruits and vegetables (fermented fruits)	04.1.2.10
260-2007	Pickled fruits and vegetables (pickled vegetables)	04.2.2.3
260-2007	Pickled fruits and vegetables (fermented vegetables)	04.2.2.7
320-2017	Quick frozen vegetables	04.2.2.1

PROPOSED AMENDMENTS TO TABLE ONE OF THE GSFA FOR THE ALIGNMENT OF THE SUBJECT CCPFV STANDARDS (CXS 57-1981, CXS 66-1981, CXS 260-2007, CXS 320-2017)

The following amendments to the food additive provisions in the GSFA are proposed.

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

Food additive provisions for which no changes are proposed are not contained in this document.

Below are proposed amendments to food category (FC) 04.1.2 related to CXS 260-2007, and to FCs 04.2.2, 004.2.2.1, 04.2.2.3, 04.2.2.4, 04.2.2.5, 04.2.2.6 and 04.2.2.7 related to CXS 57-1981, CXS 66-1981, CXS 260-2007 and CXS 320-2015. Note that although CXS 260-2007 is associated with FCs 04.1.2.3 and 04.1.2.10, there are no proposed amendments to these FCs.

Acetic acid, glacial				
INS: 260 Functional class: Acidity regulator, Preservative				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	GMP	262, 263 , <u>XS320</u>	Endorse

Acesulfame potassium				
INS: 950 Functional class: Flavour enhancer, Sweetener				
Food Cat. 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	350 mg/kg	188, 478, <u>XS57</u>	Endorse
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	1000 mg/kg	188, 478, <u>XS57</u>	Endorse
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	350 mg/kg	188, 478, <u>XS57</u>	Endorse

Advantame INS: 969 Functional class: Flavour enhancer, Sweetener				
Food Cat. 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 mg/kg	478, <u>XS57</u>	Endorse
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)	10 mg/kg	478, XS257R, <u>XS57</u>	Endorse

Allura red AC INS: 129 Functional Class: Colour				
Food Cat. 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	300 mg/kg	161, <u>XS66</u>	Endorse
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200 mg/kg	161, <u>XS57</u>	Endorse
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	92, 161, <u>XS57</u>	Endorse

Ascorbic acid, L- INS: 300 Functional class: Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	440, <u>A320</u>	Endorse

Aspartame INS: 951 Functional class: Flavour enhancer, Sweetener				
Food Cat. 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	1000 mg/kg	191, 478, <u>XS57</u>	Endorse
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	1000 mg/kg	191, 478, <u>XS57</u>	Endorse
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	1000 mg/kg	191, 478, <u>XS57</u>	Endorse

Aspartame-acesulfame salt INS: 962 Functional class: Sweetener				
Food Cat. 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	200 mg/kg	113, 144, <u>XS66</u>	Endorse

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	350 mg/kg	113, 477, <u>XS57</u>	Endorse
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	1000 mg/kg	119, 477, <u>XS57</u>	Endorse
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	350 mg/kg	113, 477, <u>XS57</u>	Endorse

Benzoate				
INS:210 Benzoic acid Functional Class: Preservative				
INS:211 Sodium benzoate Functional Class: Preservative				
INS:212 Potassium benzoate Functional Class: Preservative				
INS:213 Calcium benzoate Functional Class: Preservative				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	1000 mg/kg	13, <u>XS57</u>	Endorse
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	3000 mg/kg	13, <u>XS57</u>	Endorse

Brilliant blue FCF				
INS: 133 Functional class: Colour				
Food Cat. 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	500 mg/kg	161, <u>XS66</u>	Endorse
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200 mg/kg	161, <u>XS57</u>	Endorse
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	100 mg/kg	92, 161, <u>XS57</u>	Endorse

Calcium chloride				
INS: 509 Functional class: Firming agent, Stabilizer, Thickener				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	GMP	29(revised), 323, 324, <u>XS320</u>	Endorse

Calcium sulfate				
INS: 516 Functional class: Acidity regulator, Firming agent, Flour treatment agent, Sequestrant, Stabilizer				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation

04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	GMP	29(revised), 323, 324, A320	Endorse
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Caramel III - ammonia caramel				
INS: 150c Functional class: Colour				
Food Cat. 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	500 mg/kg	XS66	Endorse
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	50000 mg/kg	161, XS57	Endorse
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)	50000 mg/kg	XS57	Endorse
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	50000 mg/kg	161, XS57	Endorse

Caramel IV - sulfite ammonia caramel				
INS: 150d Functional class: Colour				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2	Processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	50000 mg/kg	92, 161, XS57 , XS66 , XS294, XS320	Endorse

Carmines				
INS: 120 Functional class: Colour				
Food Cat. 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	500 mg/kg	161, 178, XS66	Endorse
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	100 mg/kg	178, XS57	Endorse
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	92, 178, XS57	Endorse

Carotenes, beta-				
INS: 160a(i),a(iii), a(iv) Functional class: Colour				
Food Cat. 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	5 mg/kg	341, 344, XS66	Endorse
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	50 mg/kg	341, 344, XS57	Endorse

	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)	50 mg/kg	341, 344, <u>XS57</u>	Endorse
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	50 mg/kg	92, 341, 344, <u>XS57</u>	Endorse

Carotenes, beta-, vegetable INS: 160a(ii) Functional class: Colour				
Food Cat. 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	5 mg/kg	341, 344, <u>XS66</u>	Endorse
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	50 mg/kg	341, 344, <u>XS57</u>	Endorse
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)	50 mg/kg	341, 344, <u>XS57</u>	Endorse
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	50 mg/kg	92, 341, 344, <u>XS 57</u>	Endorse

Chlorophylls and chlorophyllins, copper complexes INS: 141(i) Chlorophylls, copper complexes Functional Class: Colour INS: 141(ii) Chlorophyllin copper complexes, potassium and sodium salts Functional Class: Colour				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	100 mg/kg	62, <u>XS57</u>	Endorse
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	100 mg/kg	62, 92, <u>XS57</u>	Endorse

Citric acid INS: 330 Functional class: Acidity regulator, Antioxidant, Colour retention agent, Sequestrant				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	GMP	242, 262, 264, <u>265</u> , <u>A320</u>	Endorse
Cyclamates INS: 952(i) Cyclamic acid Functional Class: Sweetener INS: 952(ii) Calcium cyclamate Functional Class: Sweetener INS: 952(iv) Sodium cyclamate Functional Class: Sweetener				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed,	250 mg/kg	17, 477, <u>XS57</u>	Endorse

	and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5			
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Diacetyltartaric and fatty acid esters of glycerol				
INS: 472e Functional class: Emulsifier, Sequestrant, Stabilizer				
Food Cat. 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	2500 mg/kg	<u>XS66</u>	Endorse
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	2500 mg/kg	<u>XS57</u>	Endorse

Ethylene diamine tetra acetates				
INS: 385 Functional class: Antioxidant, Colour retention agent, Preservative, Sequestrant				
INS: 386 Functional class: Antioxidant, Colour retention agent, Preservative, Sequestrant, Stabilizer				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	100 mg/kg	21, 440, <u>A320</u>	Endorse
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	250 mg/kg	21, <u>A66</u>	Endorse
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	365 mg/kg	21, <u>XS57</u>	Endorse
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)	250 mg/kg	21, <u>XS57</u>	Endorse
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	80 mg/kg	21, <u>XS57</u>	Endorse

Fast green FCF				
INS: 143 Functional class: Colour				
Food Cat. 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	300 mg/kg	<u>XS66</u>	Endorse
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200 mg/kg	<u>XS57</u>	Endorse

Ferrous gluconate				
INS: 579 Functional class: Colour retention agent				
Food Cat. 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	150 mg/kg	23, 48, <u>A66a</u>	Endorse

Ferrous lactate INS: 585 Functional class: Colour retention agent				
Food Cat. 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	150 mg/kg	23, 48, <u>A66a</u>	Endorse

Glycerol INS: 422 Functional class: Humectant, Thickener				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	<u>XS260</u> , <u>XS294</u>	Endorse

Grape skin extract INS: 163(ii) Functional class: Colour				
Food Cat. 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	100 mg/kg	179, 181, <u>XS66</u>	Endorse
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	100 mg/kg	179, 181, <u>XS57</u>	Endorse
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	100 mg/kg	92, 181, <u>XS57</u>	Endorse

Hydroxybenzoates, para- INS:214 Ethyl para-hydroxybenzoate Functional Class: Preservative INS:218 Methyl para-hydroxybenzoate Functional Class: Preservative				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	1000 mg/kg	27, <u>XS57</u>	Endorse
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	1000 mg/kg	27, <u>XS57</u>	Endorse

Indigotine (Indigo carmine) INS: 132 Functional class: Colour				
Food Cat. 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	150 mg/kg	161, <u>XS66</u>	Endorse
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	92, 161, <u>XS57</u>	Endorse

Lactic acid, L-, D- and DL- INS: 270 Functional class: Acidity regulator				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	GMP	262, 264, <u>XS320</u>	Endorse

Malic acid, DL- INS: 296 Functional class: Acidity regulator, Sequestrant				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	GMP	265 , <u>A320</u>	Endorse

Monosodium L-glutamate INS: 621 Functional class: Flavour enhancer				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	GMP	201, <u>XS320</u>	Endorse

Neotame INS: 961 Functional class: Flavour enhancer, Sweetener				
Food Cat. 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	33 mg/kg	478, <u>XS57</u>	Endorse
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)	33 mg/kg	478, <u>XS57</u>	Endorse
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	33 mg/kg	478, <u>XS57</u>	Endorse

PHOSPHATES 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 Functional class: Acidity regulator, Anticaking agent, Antioxidant, Emulsifier, Emulsifying salt, Firming agent, Flour treatment agent, Humectant, Preservative, Raising agent, Sequestrant, Stabilizer, Thickener				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.1.2.3	Fruit in vinegar, oil, or brine	2200 mg/kg	33, <u>P260</u>	Endorse
04.1.2.10	Fermented fruit products	2200 mg/kg	33, <u>P260</u>	Endorse
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	5000 mg/kg	33, 76, <u>P320</u>	Endorse
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	2200 mg/kg	33, <u>P66</u> , <u>P260</u>	Endorse

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	2200 mg/kg	33, <u>XS57</u>	Endorse
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)	2200 mg/kg	33, 76, <u>XS57</u>	Endorse
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	2200 mg/kg	33, <u>XS57</u>	Endorse
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	2200 mg/kg	33, 572, <u>P260</u>	Endorse

Polydimethylsiloxane				
INS: 900a Functional class: Anticaking agent, Antifoaming agent, Emulsifier				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	10mg/kg	15, <u>XS320</u>	Endorse
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	10 mg/kg	<u>XS66</u>	Endorse
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 mg/kg	<u>XS57</u>	Endorse
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)	10 mg/kg	<u>XS57</u>	Endorse
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	50 mg/kg	<u>XS57</u>	Endorse

Polysorbates				
INS:432 Polyoxyethylene (20) sorbitan monolaurate Functional Class: Emulsifier, Stabilizer				
INS:433 Polyoxyethylene (20) sorbitan monooleate Functional Class: Emulsifier, Stabilizer				
INS:434 Polyoxyethylene (20) sorbitan monopalmitate Functional Class: Emulsifier				
INS:435 Polyoxyethylene (20) sorbitan monostearate Functional Class: Emulsifier, Stabilizer				
INS:436 Polyoxyethylene (20) sorbitan tristearate Functional Class: Emulsifier, Stabilizer				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	3000 mg/kg	<u>XS57</u>	Endorse

Potassium dihydrogen citrate				
INS: 332(i) Functional class: Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera),	GMP	29(revised), <u>A320</u>	Endorse

	seaweeds and nuts and seeds			
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Propylene glycol alginate INS: 405 Functional class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Stabilizer, Thickener				
Food Cat. 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	386, XS38, <u>XS66</u> , XS260	Endorse

Propylene glycol esters of fatty acids INS: 477 Functional class: Emulsifier				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	5000 mg/kg	<u>XS57</u>	Endorse

Pullulan INS: 1204 Functional class: Glazing agent, Thickener				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	<u>XS260</u> , XS294	Endorse

Saccharins INS:954(i) Saccharin Functional Class: Sweetener INS:954(ii) Calcium saccharin Functional Class: Sweetener INS:954(iii) Potassium saccharin Functional Class: Sweetener INS:954(iv) Sodium saccharin Functional Class: Sweetener				
Food Cat. 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	160 mg/kg	144, 500, <u>XS66</u>	Endorse
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	160 mg/kg	144, 477, 500, <u>XS57</u>	Endorse
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)	160 mg/kg	477, 500, <u>XS57</u>	Endorse
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	477, 500, <u>XS57</u>	Endorse

Sodium dihydrogen citrate INS: 331(i) Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation

04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	GMP	29(revised), A320	Endorse
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Sorbates INS:200 Sorbic acid Functional Class: Preservative INS:202 Potassium sorbate Functional Class: Preservative INS:203 Calcium sorbate Functional Class: Preservative				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	1000 mg/kg	42, XS57	Endorse
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	1000 mg/kg	42, XS57	Endorse

Stannous chloride INS: 512 Functional class: Antioxidant, Colour retention agent				
Food Cat. 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	25 mg/kg	43, XS57	Endorse

Steviol glycosides INS:960a Steviol glycosides from Stevia rebaudiana Bertoni (Steviol glycosides from Stevia) Functional Class: Sweetener INS:960b Steviol glycosides from fermentation Functional Class: Sweetener INS:960c Enzymatically produced steviol glycosides Functional Class: Sweetener INS:960d Glucosylated steviol glycosides Functional Class: Sweetener				
Food Cat. 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	330 mg/kg	26, 144, XS66	Endorse
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	70 mg/kg	26, 477, XS57	Endorse
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)	330 mg/kg	26, 477, XS57	Endorse
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	165 mg/kg	26, 477, XS57	Endorse

Sucralose (Trichlorogalactosucrose) INS: 955 Functional class: Flavour enhancer, Sweetener				
Food Cat. 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	580 mg/kg	478, XS57	Endorse

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)	400 mg/kg	169, 478, <u>XS57</u>	Endorse
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	400 mg/kg	478, <u>XS57</u>	Endorse

Sulfites**INS:220 Sulfur dioxide Functional Class: Antioxidant, Bleaching agent, Flour treatment agent, Preservative****INS:221 Sodium sulfite Functional Class: Antioxidant, Bleaching agent, Flour treatment agent, Preservative****INS:222 Sodium hydrogen sulfite Functional Class: Antioxidant, Preservative****INS:223 Sodium metabisulfite Functional Class: Antioxidant, Bleaching agent, Flour treatment agent, Preservative****INS:224 Potassium metabisulfite Functional Class: Antioxidant, Bleaching agent, Flour treatment agent, Preservative****INS:225 Potassium sulfite Functional Class: Antioxidant, Preservative****INS:539 Sodium thiosulfate Functional Class: Antioxidant, Sequestrant**

Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	GMP	44, 76, 136, 137, <u>B320</u>	Endorse
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	50 mg/kg	44, <u>XS57</u>	Endorse
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)	500 mg/kg	44, 138, <u>XS57</u>	Endorse
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	300 mg/kg	44, 205, <u>XS57</u>	Endorse

Sunset yellow FCF**INS: 110 Functional class: Colour**

Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	50 mg/kg	92, <u>XS57</u>	Endorse

Tricalcium citrate**INS: 333(iii) Functional class: Acidity regulator, Antioxidant, Emulsifying salt, Firming agent, Sequestrant, Stabilizer**

Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	GMP	29(revised), <u>A320</u>	Endorse

Tripotassium citrate**INS: 332(ii) Functional class: Acidity regulator, Antioxidant, Emulsifying salt, Sequestrant, Stabilizer**

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Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	GMP	29(revised), A320	Endorse

Trisodium citrate INS: 331(iii) Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	GMP	29(revised), A320	Endorse

PROPOSED AMENDMENTS TO TABLE TWO OF THE GSFA FOR THE ALIGNMENT OF THE SUBJECT CCPFV STANDARDS (CXS 57-1981, CXS 66-1981, CXS 260-2007, CXS 320-2017)

PROPOSED AMENDMENTS TO FOOD CATEGORIES 04.1.2.3 AND 04.1.2.10

Standard for Pickled Fruits and Vegetables (CXS 260-2007)

Food category 04.1.2.3: Fruit in vinegar, oil, or brine				
Additive	INS	Max Level	Notes	Recommendation
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, P260	Endorse

Food category 04.1.2.10: Fermented fruit products				
Additive	INS	Max Level	Notes	Recommendation
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, P260	Endorse

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.2

Standard for Processed Tomato Concentrates (CXS 57-1981)

Standard for Table Olives (CXS 66-1981)

Standard for Pickled Fruits and Vegetables (CXS 260-2007)

Standard for Quick Frozen Vegetables (CXS 320-2015)

Food category 04.2.2: Processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds				
Additive	INS	Max Level	Notes	Recommendation
Caramel IV – sulfite ammonia caramel	150d	50000 mg/kg	92, 161, XS57, XS66, XS294, XS320	Endorse

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.2.1

Standard for Quick Frozen Vegetables (CXS 320-2015)

Food category 04.2.2.1: Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds				
Additive	INS	Max Level	Notes	Recommendation
Acetic acid, glacial	260	GMP	262, 263, XS320	Endorse

Ascorbic acid, L-	300	GMP	440, A320	Endorse
Calcium chloride	509	GMP	29(revised), 323, 324, XS320	Endorse
Calcium sulfate	516	GMP	29(revised), 323, 324, A320	Endorse
Citric acid	330	GMP	242, 262, 264, 265, A320	Endorse
Ethylene diamine tetra acetates	385, 386	100 mg/kg	21, 440, A320	Endorse
Lactic acid, L-, D- and DL-	270	GMP	262, 264, XS320	Endorse
Malic acid, dl-	296	GMP	265, A320	Endorse
Monosodium l-glutamate	621	GMP	201, XS320	Endorse
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	5000 mg/kg	33, 76, P320	Endorse
Polydimethylsiloxane	900a	10 mg/kg	15, XS320	Endorse
Potassium dihydrogen citrate	332(i)	GMP	29(revised), A320	Endorse
Sodium dihydrogen citrate	331(i)	GMP	29(revised), A320	Endorse
Sulfites	220-225, 539	50 mg/kg	44, 76, 136, 137, B320	Endorse
Tricalcium citrate	333(iii)	GMP	29(revised), A320	Endorse
Tripotassium citrate	332(ii)	GMP	29(revised), A320	Endorse
Trisodium citrate	331(iii)	GMP	29(revised), A320	Endorse

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.2.3

*Standard for Table Olives (CXS 66-1981)**Standard for Pickled Fruits and Vegetables (CXS 260-2007)*

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				
Additive	INS	Max Level	Notes	Recommendation
Allura red AC	129	300 mg/kg	161, XS66	Endorse
Aspartame-acesulfame salt	962	200 mg/kg	113, 144, XS66	Endorse
Brilliant blue FCF	133	500 mg/kg	161, XS66	Endorse
Caramel III – ammonia caramel	150c	500 mg/kg	XS66	Endorse
Carmines	120	500 mg/kg	161, 178, XS66	Endorse
Carotenes, beta	160a(i),a(iii), a(iv)	5 mg/kg	341, 344, XS66	Endorse
Carotenes, beta-, vegetable	160a(ii)	5 mg/kg	341, 344, XS66	Endorse
Diacetyltartaric and fatty acid esters of glycerol	472e	2500 mg/kg	XS66	Endorse
Ethylene diamine tetra acetates	385, 386	250 mg/kg	21, A66	Endorse
Fast green FCF	143	300 mg/kg	XS66	Endorse
Ferrous gluconate	579	150 mg/kg	23, 48, A66a	Endorse
Ferrous lactate	585	150 mg/kg	23, 48, A66a	Endorse
Grape skin extract	163(ii)	100 mg/kg	179, 181, XS66	Endorse
Indigotine (indigo carmine)	132	150 mg/kg	161, XS66	Endorse
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, P66, P260	Endorse
Polydimethylsiloxane	900a	10 mg/kg	XS66	Endorse
Propylene glycol alginate	405	6000 mg/kg	386, XS38, XS66 , XS260	Endorse
Saccharins	954(i)-(iv)	160 mg/kg	144, 500, XS66	Endorse
Steviol glycosides	960a, 960b, 960c, 960d	330 mg/kg	26, 144, XS66	Endorse

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.2.4

Standard for Processed Tomato Concentrates (CXS 57-1981)

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				
Additive	INS	Max Level	Notes	Recommendation
Acesulfame potassium	950	350 mg/kg	188, 478, <u>XS57</u>	Endorse
Advantame	969	10 mg/kg	478, <u>XS57</u>	Endorse
Allura red AC	129	200 mg/kg	161, <u>XS57</u>	Endorse
Aspartame	951	1000 mg/kg	191, 478, <u>XS57</u>	Endorse
Aspartame-acesulfame salt	962	350 mg/kg	113, 477, <u>XS57</u>	Endorse
Brilliant blue FCF	133	200 mg/kg	161, <u>XS57</u>	Endorse
Caramel III - ammonia caramel	150c	50000 mg/kg	161, <u>XS57</u>	Endorse
Carotenes, beta-	160a(i),a(iii),a(iv)	50 mg/kg	341, 344, <u>XS57</u>	Endorse
Carotenes, beta-, vegetable	160a(ii)	50 mg/kg	341, 344, <u>XS57</u>	Endorse
Ethylene diamine tetra acetates	385, 386	365 mg/kg	21, <u>XS57</u>	Endorse
Fast green FCF	143	200 mg/kg	<u>XS57</u>	Endorse
Neotame	961	33 mg/kg	478, <u>XS57</u>	Endorse
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, <u>XS57</u>	Endorse
Polydimethylsiloxane	900a	10 mg/kg	<u>XS57</u>	Endorse
Saccharins	954(i)-(iv)	160 mg/kg	144, 477, 500, <u>XS57</u>	Endorse
Stannous chloride	512	25 mg/kg	43, <u>XS57</u>	Endorse
Steviol glycosides	960a, 960b, 960c,960d	70 mg/kg	26, 477, <u>XS57</u>	Endorse
Sucralose (trichlorogalactosucrose)	955	580 mg/kg	478, <u>XS57</u>	Endorse
Sulfites	220-225, 539	50 mg/kg	44, <u>XS57</u>	Endorse

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.2.5

Standard for Processed Tomato Concentrates (CXS 57-1981)

Food category 04.2.2.5: Vegetables (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)				
Additive	INS	Max Level	Notes	Recommendation
Acesulfame potassium	950	1000 mg/kg	188, 478, <u>XS57</u>	Endorse
Advantame	969	10 mg/kg	478, XS257R, <u>XS57</u>	Endorse
Aspartame	951	1000 mg/kg	191, 478, <u>XS57</u>	Endorse
Aspartame-acesulfame salt	962	1000 mg/kg	119, 477, <u>XS57</u>	Endorse
Caramel III - ammonia caramel	150c	50000 mg/kg	<u>XS57</u>	Endorse
Carmines	120	100 mg/kg	178, <u>XS57</u>	Endorse
Carotenes, beta-	160a(i),a(iii),a(iv)	50 mg/kg	341, 344, <u>XS57</u>	Endorse
Carotenes, beta-, vegetable	160a(ii)	50 mg/kg	341, 344, <u>XS57</u>	Endorse
Chlorophylls and Chlorophyllins, copper complexes	141(i), (ii)	100 mg/kg	62, <u>XS57</u>	Endorse
Ethylene diamine tetra acetates	385, 386	250 mg/kg	21, <u>XS57</u>	Endorse
Grape skin extract	163(ii)	100 mg/kg	179, 181, <u>XS57</u>	Endorse
Hydroxybenzoates, para-	214, 218	1000 mg/kg	27, <u>XS57</u>	Endorse
Neotame	961	33 mg/kg	478, <u>XS57</u>	Endorse
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, 76, <u>XS57</u>	Endorse
Polydimethylsiloxane	900a	10 mg/kg	<u>XS57</u>	Endorse
Saccharins	954(i)-(iv)	160 mg/kg	477, 500, <u>XS57</u>	Endorse
Sorbates	200, 202, 203	1000 mg/kg	42, <u>XS57</u>	Endorse
Steviol glycosides	960a, 960b, 960c,960d	330 mg/kg	26, 477, <u>XS57</u>	Endorse

Sucralose (trichlorogalactosucrose)	955	400 mg/kg	169, 478, <u>XS57</u>	Endorse
Sulfites	220-225, 539	500 mg/kg	44, 138, <u>XS57</u>	Endorse

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.2.6

Standard for Processed Tomato Concentrates (CXS 57-1981)

Food category 04.2.2.6: Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5				
Additive	INS	Max Level	Notes	Recommendation
Acesulfame potassium	950	350 mg/kg	188, 478, <u>XS57</u>	Endorse
Allura red AC	129	200 mg/kg	92, 161, <u>XS57</u>	Endorse
Aspartame	951	1000 mg/kg	191, 478, <u>XS57</u>	Endorse
Aspartame-acesulfame salt	962	350 mg/kg	113, 477, <u>XS57</u>	Endorse
Benzoates	210-213	3000 mg/kg	13, <u>XS57</u>	Endorse
Brilliant blue FCF	133	100 mg/kg	92, 161, <u>XS57</u>	Endorse
Caramel III - ammonia caramel	150c	50000 mg/kg	161, <u>XS57</u>	Endorse
Carmines	120	200 mg/kg	92, 178, <u>XS57</u>	Endorse
Carotenes, beta-	160a(i),a(iii),a(iv)	50 mg/kg	92, 341, 344, <u>XS57</u>	Endorse
Carotenes, beta-, vegetable	160a(ii)	50 mg/kg	92, 341, 344, <u>XS57</u>	Endorse
Chlorophylls and chlorophyllins, copper complexes	141(i),(ii)	100 mg/kg	62, 92, <u>XS57</u>	Endorse
Cyclamates	952(i), (ii), (iv)	250 mg/kg	17, 477, <u>XS57</u>	Endorse
Diacetyltartaric and fatty acid esters of glycerol	472e	2500 mg/kg	<u>XS57</u>	Endorse
Ethylene diamine tetra acetates	385, 386	80 mg/kg	21, <u>XS57</u>	Endorse
Grape skin extract	163(ii)	100 mg/kg	92, 181, <u>XS57</u>	Endorse
Hydroxybenzoates, para-	214, 218	1000 mg/kg	27, <u>XS57</u>	Endorse
Indigotine (indigo carmine)	132	200 mg/kg	92, 161, <u>XS57</u>	Endorse
Neotame	961	33 mg/kg	478, <u>XS57</u>	Endorse
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, <u>XS57</u>	Endorse
Polydimethylsiloxane	900a	50 mg/kg	<u>XS57</u>	Endorse
Polysorbates	432-436	3000 mg/kg	<u>XS57</u>	Endorse
Propylene glycol esters of fatty acids	477	5000 mg/kg	<u>XS57</u>	Endorse
Saccharins	954(i)-(iv)	200 mg/kg	477, 500, <u>XS57</u>	Endorse
Sorbates	200, 202, 203	1000 mg/kg	42, <u>XS57</u>	Endorse
Steviol glycosides	960a, 960b, 960c, 960d	165 mg/kg	26, 477, <u>XS57</u>	Endorse
Sucralose (trichlorogalactosucrose)	955	400 mg/kg	478, <u>XS57</u>	Endorse
Sulfites	220-225, 539	300 mg/kg	44, 205, <u>XS57</u>	Endorse
Sunset yellow FCF	110	50 mg/kg	92, <u>XS57</u>	Endorse

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.2.7

Standard for Pickled Fruits and Vegetables (CXS 260-2007)

Food category 04.2.2.7: Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3				
Additive	INS	Max Level	Notes	Recommendation

Glycerol	422	GMP	XS260 , XS294	Endorse
Pullulan	1204	GMP	XS260 , XS294	Endorse

NOTES FOR CCPFV STANDARDS

29 For use in non-standardized food ~~only~~.

A66 Except for use in products conforming to the *Standard for Table Olives (CXS 66-1981)*: antioxidant and preservative functions are permitted for use in all table olives, while use as a colour retention agent is permitted only for table olives darkened with oxidation.

A66a Except for use in products conforming to the *Standard for Table Olives (CXS 66-1981)*: for use in table olives darkened with oxidation as a colour retention agent.

A320 For use in French fried potatoes conforming to the *Standard for Quick Frozen Vegetables (CXS 320-2015)* as a sequestrant.

B320 Except for use in French fried potatoes conforming to the *Standard for Quick Frozen Vegetables (CXS 320-2015)*: sodium thiosulfate (INS 539) as a sequestrant.

P66 Except for use in products conforming to the *Standard for Table Olives (CXS 66-1981)*: phosphoric acid (INS 338), sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS 343(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), magnesium dihydrogen diphosphate (INS 450(iv)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), and ammonium polyphosphate (INS 452(v)), as acidity regulators, antioxidants, firming agents or preservatives; and INS 339(i)-(iii), 340 (i)-(iii), 341 (i)-(iii), 342 (i)-(ii), 343 (i)-(iii), 450 (i)-(iii), (v)-(vi), 451 (i)-(ii) and 452 (i)-(ii), (iv)-(v) as thickeners in table olives with stuffing only.

P260 Except for use in products conforming to the *Standard for Pickled Fruits and Vegetables (CXS 260-2007)*: phosphoric acid (INS 338), sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS 343(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450(ix)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), as acidity regulators, antioxidants, firming agents, preservatives, sequestrants or stabilizers, singly or in combination.

- P320** Except for use in quick frozen French fried potatoes conforming to the Standard for Quick Frozen Vegetables (CXS 320-2015): phosphoric acid (INS 338), sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), as sequestrants, singly or in combination.
- XS57** Excluding products conforming to the Standard for Processed Tomato Concentrates (CXS 57-1981).
- XS66** Excluding products conforming to the Standard for Table Olives (CXS 66-1981).
- XS260** Excluding products conforming to the Standard for Pickled Fruits and Vegetables (CXS 260-2007).
- XS320** Excluding products conforming to the Standard for Quick Frozen Vegetables (CXS 320-2015).

PROPOSED AMENDMENTS TO TABLE THREE OF THE GSFA FOR THE ALIGNMENT OF THE SUBJECT CCPFV STANDARDS (CXS 66-1981 and CXS 260-2007)

AMENDMENTS TO TABLE 3

Standard for Table Olives (CXS 66-1981)

Standard for Table Olives (CXS 66-1981) has a general reference to GSFA. As such, CXS66-1981 should be removed from the column of "Specific allowance in the following commodity standards".

INS No.	Additive	Functional Class	Year Adopted	Specific allowance in the following commodity standards
423	Octenyl succinic acid (OSA) modified gum arabic	Emulsifier	2018	CS 13-1981, CS 66-1981 , CS 254-2007

SECTION 2 OF TABLE 3

Standard for Pickled Fruits and Vegetables (CXS 260-2007)

04.1.2.3	Fruit in vinegar, oil, or brine
	Acidity regulators, antifoaming agents, antioxidants, colours, colour retention agents, firming agents, flavour enhancers, preservatives, sequestrants, stabilizers and sweeteners listed in Table 3 are acceptable for use in foods conforming to this Standard.
Codex Standard	Pickled Fruits and Vegetables (CXS 260-2007)
04.1.2.10	Fermented fruits products
	Acidity regulators, antifoaming agents, antioxidants, colours, colour retention agents, firming agents, flavour enhancers, preservatives, sequestrants, stabilizers and sweeteners listed in Table 3 are acceptable for use in foods conforming to this Standard.
Codex Standard	Pickled Fruits and Vegetables (CXS 260-2007)

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, antifoaming agents, antioxidants, colours, colour retention agents, firming agents, flavour enhancers, preservatives, sequestrants, stabilizers and sweeteners listed in Table 3 are acceptable for use in foods conforming to this Standard.
Codex Standard	Pickled Fruits and Vegetables (CXS 260-2007)

Annex 3 (Regional Standards: CCASIA, CCLAC, CCNE)

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE SUBJECT REGIONAL STANDARDS (308R-2011, 313R-2013, 314R-2013, 323R-2017, 324R-2017) AND TO TABLES 1, 2 AND 3 OF THE GSFA RELATING TO THE ALIGNMENT OF THOSE STANDARDS

CCFA53 (REP23/FA) tasked the Alignment EWG to undertake the alignment work on the relevant Regional Standards noted below (see Terms of Reference for the EWG, REP23/FA para 68 (i)(e)).

The relevant Regional Codex Standards that are being aligned with the GSFA are cross-referenced to the following food categories in the GSFA (see Annex C of the GSFA):

CXS Number	Codex Standard Name	GSFA food category
308R-2011	Regional Standard for Harissa (Red Hot Pepper Paste)	04.2.2.6
313R-2013	Regional Standard for Tempe	06.8.6
314R-2013	Regional Standard for Date Paste (Near East)	04.1.2.8
323R-2017	Regional Standard for Laver Products (Dried laver products and dried seasoned laver products)	04.2.2.2
323R-2017	Regional Standard for Laver Products (Roasted laver products and roasted seasoned laver products)	04.2.2.8
324R-2017	Regional Standard for Yacon	04.2.1.1

REGIONAL COMMODITY STANDARDS REQUIRING AMENDMENT TO THE STANDARD ITSELF DUE TO ALIGNMENT

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE REGIONAL STANDARD FOR LAVER PRODUCTS (CXS 323R-2017)

The following amendments to Section 4 of the *Regional Standard for Laver Products* (CXS 323R-2017) are proposed.

The food additive paragraph under Section 4.2, Seasoned Laver Products is for the most part inline with the standardized text provided in the Procedural Manual and that used recently to align previous commodity standards, apart from not naming the specific GSFA food category after the food category number, and thus only minor modifications are required. New text is indicated in **bold/underline**. Text to be removed is indicated in ~~strikethrough~~.

4. FOOD ADDITIVES

4.2 Seasoned Laver Products

Only acidity regulators, anticaking agents, flavour enhancers, sweeteners, thickeners and antioxidants used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food categories 04.2.2.2 **(Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds)** and 04.2.2.8 **(Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds)** or **those** listed in Table 3 of the *General Standard for Food Additives* are acceptable for use in seasoned laver products (see Section 2.3.3) conforming to this standard.

In addition, the following food additives may be used:

INS	Name of Food additives	Maximum Level(mg/kg)
Sweeteners		

950	Acesulfame potassium	300
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PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE REGIONAL STANDARD FOR YACON (CXS 324R-2017)

The following amendments to Section 8 of the *Regional Standard for Yacon* (CXS 324R-2017) are proposed. See also Issue 15 in Annex 1. New text is indicated in bold/underline. Text to be removed is indicated in ~~strikethrough~~.

While there are no food additive provisions in Section 8 of 324R-2017 for yacon, yacon is not specifically identified in the description of Food Category 04.2.1.1 (ANNEX B, PART II, Food Category Descriptors of the GSFA) as suggested in the text of 324R-2017. As such a minor modification is proposed for Section 8, as follows:

8. FOOD ADDITIVES

~~No food additives are permitted in foods conforming to this standard. This Standard applies to yacon as identified in Food Category 04.2.1.1 Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed and nuts and seeds, and therefore no food additives is allowed in accordance with the provisions of the General Standard for Food Additives (CXS 192-1995).~~

PROPOSED AMENDMENTS TO TABLE ONE OF THE GSFA FOR THE ALIGNMENT OF THE SUBJECT REGIONAL STANDARDS (308R-2011, 313R-2013, 314R-2013, 323R-2017, 324R-2017)

The Tables have been updated to include the latest, 2023 revisions to the GSFA; that includes revisions which reflected adoptions at the 53rd session of the CCFA (see REP23/FA for background) which were subsequently adopted by CAC46 in December 2023 (see REP23/CAC). New text is indicated within the cells of the tables in bold/underline. Text to be removed is indicated in ~~strikethrough~~.

The following amendments to the food additive provisions in the GSFA are proposed.

ACESULFAME POTASSIUM					
INS: 950		Functional Class: Flavour enhancer, Sweetener			
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	350 mg/kg	478, 188, XS314R	2019	Endorse
<u>04.2.2.2</u>	<u>Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds</u>	<u>300 mg/kg</u>	<u>A-323R</u>		Endorse
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	350 mg/kg	188, 478, XS308R	2021	Endorse
<u>04.2.2.8</u>	<u>Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds</u>	<u>300 mg/kg</u>	<u>A-323R</u>		Endorse

ACETIC ACID, GLACIAL					
INS: 260 Functional Class: Acidity regulator, Preservative					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.1.1	Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds, and nuts and seeds	GMP	262, 263, XS40R, <u>XS324R</u>	2013	Endorse

ADVANTAME					
INS: 969 Functional Class: Flavour enhancer, Sweetener					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	10 mg/kg	144, 348, <u>B-323R</u>	2023	Endorse
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	10 mg/kg	144, 345, 478, <u>B-323R</u>	2023	Endorse

ALLURA RED AC					
INS: 129 Functional Class: Colour					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	300 mg/kg	161, 182, <u>XS314R</u>	2009	Endorse
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	92, 161, <u>XS308R</u>	2009	Endorse

ASCORBIC ACID, L-					
INS: 300 Functional Class: Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.1.1	Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds, and nuts and seeds	500 mg/kg	262, XS40R, <u>XS324R</u>	2013	Endorse

ASCORBYL ESTERS					
INS: 304, 305 Functional Class: Antioxidant					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation

04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	80 mg/kg	10, B-323R	2001	Endorse
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ASPARTAME**INS: 951** **Functional Class: Flavour enhancer, Sweetener**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	1000 mg/kg	478, 191, XS314R	2019	Endorse
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	1000 mg/kg	144, 348, B-323R	2021	Endorse
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	1000 mg/kg	191, 478, XS308R	2021	Endorse
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	1000 mg/kg	144, 478, 345, B-323R	2021	Endorse

ASPARTAME-ACESULFAME SALT**INS: 962** **Functional Class: Sweetener**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	350 mg/kg	113, 477, XS314R	2019	Endorse
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	350 mg/kg	113, 477, XS308R	2021	Endorse

BENZOATES**INS: 210, 211, 212, 213** **Functional Class: Preservative**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	1000 mg/kg	13, XS314R	2001	Endorse
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	1000 mg/kg	13, XS323R	2003	Endorse
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	3000 mg/kg	13, XS308R	2001	Endorse

04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	1000 mg/kg	13, <u>XS323R</u>	2001	Endorse
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BRILLIANT BLUE FCF**INS: 133** **Functional Class: Colour**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	100 mg/kg	161, 182, <u>XS314R</u>	2009	Endorse
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	100 mg/kg	92, 161, <u>XS308R</u>	2009	Endorse

BUTYLATED HYDROXYANISOLE**INS: 320** **Functional Class: Antioxidant**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	200 mg/kg	15, 76, 196, <u>B-323R</u>	2005	Endorse

BUTYLATED HYDROXYTOLUENE**INS: 321** **Functional Class: Antioxidant**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	200 mg/kg	15, 76, 196, <u>B-323R</u>	2005	Endorse

CANTHAXANTHIN**INS: 161g** **Functional Class: Colour**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	10 mg/kg	<u>XS323R</u>	2011	Endorse

CARAMEL III - AMMONIA CARAMEL**INS: 150c** **Functional Class: Colour**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	7500 mg/kg	182, <u>XS314R</u>	2008	Endorse

04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	50000 mg/kg	76, 161, <u>XS323R</u>	2010	Endorse
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	50000 mg/kg	161, <u>XS308R</u>	2010	Endorse
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	50000 mg/kg	161, <u>XS323R</u>	2010	Endorse

CARAMEL IV - SULFITE AMMONIA CARAMEL**INS: 150d** **Functional Class: Colour**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	7500 mg/kg	182, <u>XS314R</u>	2008	Endorse
04.2.2	Processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	50000 mg/kg	92, 161, XS294, <u>XS308R</u> , <u>XS323R</u>	2009	Endorse

CARMINES**INS: 120** **Functional Class: Colour**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg	178, 182, <u>XS314R</u>	2008	Endorse
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	92, 178, <u>XS308R</u>	2008	Endorse

CARNAUBA WAX**INS: 903** **Functional Class: Acidity regulator, Anticaking agent, Bulking agent, Carrier, Glazing agent**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2	Processed fruit	400 mg/kg	XS160, <u>XS314R</u>	2004	Endorse

CAROTENES, BETA-**INS: 160a(i), 160a(iii), 160a(iv)** **Functional Class: Colour**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	18 mg/kg	341, 344, XS240, <u>XS314R</u>	2023	Endorse

04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	50 mg/kg	341, 344, <u>XS323R</u>	2023	Endorse
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	50 mg/kg	92, 341, 344, <u>XS308R</u>	2023	Endorse

CAROTENES, BETA-, VEGETABLE**INS: 160a(ii) Functional Class: Colour**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	18 mg/kg	341, 344, XS240, <u>XS314R</u>	2023	Endorse
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	50 mg/kg	341, 344, <u>XS323R</u>	2023	Endorse
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	50 mg/kg	92, 341, 344, <u>XS308R</u>	2023	Endorse

CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES**INS: 141(i), 141(ii) Functional Class: Colour**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	100 mg/kg	62, 182, <u>XS314R</u>	2008	Endorse
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	100 mg/kg	62, 92, <u>XS308R</u>	2008	Endorse
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	100 mg/kg	62, <u>XS323R</u>	2005	Endorse

CITRIC ACID**INS: 330 Functional Class: Acidity regulator, Antioxidant, Colour retention agent, Sequestrant**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.1.1	Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds, and nuts and seeds	GMP	262, 264, XS40R, <u>XS324R</u>	2013	Endorse

CYCLAMATES					
INS: 952(i), 952(ii), 952(iv)		Functional Class: Sweetener			
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	250 mg/kg	17, 477, <u>XS314R</u>	2019	Endorse
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	250 mg/kg	17, 477, <u>XS308R</u>	2021	Endorse

DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL					
INS: 472e		Functional Class: Emulsifier, Sequestrant, Stabilizer			
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	2500 mg/kg	<u>XS314R</u>	2005	Endorse
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	10000 mg/kg	<u>XS323R</u>	2005	Endorse
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	2500 mg/kg	<u>XS308R</u>	2005	Endorse
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	2500 mg/kg	<u>XS323R</u>	2005	Endorse

ETHYLENE DIAMINE TETRA ACETATES					
INS: 385, 386		Functional Class: Antioxidant, Colour retention agent, Preservative, Sequestrant (INS 385); Antioxidant, Colour retention agent, Preservative, Sequestrant, Stabilizer (INS 386)			
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	800 mg/kg	21, 64, 297, <u>B-323R</u>	2001	Endorse
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	80 mg/kg	21, <u>XS308R</u>	2001	Endorse
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	250 mg/kg	21, <u>B-323R</u>	2001	Endorse

FAST GREEN FCF					
INS: 143 Functional Class: Colour					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	100 mg/kg	161, 182, <u>XS314R</u>	2009	Endorse

GRAPE SKIN EXTRACT					
INS: 163(ii) Functional Class: Colour					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg	179, 181, 182, <u>XS314R</u>	2011	Endorse
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	100 mg/kg	92, 181, <u>XS308R</u>	2011	Endorse

HYDROXYBENZOATES, PARA-					
INS: 214, 218 Functional Class: Preservative					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	800 mg/kg	27, <u>XS314R</u>	2010	Endorse
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	1000 mg/kg	27, <u>XS308R</u>	2010	Endorse

INDIGOTINE (INDIGO CARMINE)					
INS: 132 Functional Class: Colour					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	150 mg/kg	161, 182, <u>XS314R</u>	2009	Endorse
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	92, 161, <u>XS308R</u>	2009	Endorse

LACTIC ACID, L-, D- and DL-					
INS: 270 Functional Class: Acidity regulator					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation

04.2.1.1	Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds, and nuts and seeds	GMP	262, 264, XS40R, <u>XS324R</u>	2013	Endorse
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NEOTAME**INS: 961 Functional Class: Flavour enhancer, Sweetener**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	100 mg/kg	478, <u>XS314R</u>	2019	Endorse
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	33 mg/kg	144, 348, <u>B-323R</u>	2021	Endorse
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	33 mg/kg	478, <u>XS308R</u>	2021	Endorse
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	33 mg/kg	144, 478, 345, <u>B-323R</u>	2021	Endorse

PHOSPHATES**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 Functional Class: Acidity regulator, Anticaking agent, Antioxidant, Emulsifier, Emulsifying salt, Firming agent, Flour treatment agent, Humectant, Preservative, Raising agent, Sequestrant, Stabilizer, Thickener (depending on phosphate)**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	350 mg/kg	33, <u>XS314R</u>	2012	Endorse
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	5000 mg/kg	33, 76, <u>B-323R</u>	2012	Endorse
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	2200 mg/kg	33, <u>XS308R</u>	2012	Endorse
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	2200 mg/kg	33, 76, <u>B-323R</u>	2012	Endorse

POLYDIMETHYLSILOXANE**INS: 900a Functional Class: Anticaking agent, Antifoaming agent, Emulsifier**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and	50 mg/kg	<u>XS308R</u>	2004	Endorse

	aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5				
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POLYSORBATES**INS: 432, 433, 434, 435, 436 Functional Class: Emulsifier, Stabilizer (INS 432, 433, 435, 436); Emulsifier (INS 434)**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	1000 mg/kg	154; <u>XS314R</u>	2007	Endorse
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	3000 mg/kg	<u>XS308R</u>	2007	Endorse

PONCEAU 4R (COCHINEAL RED A)**INS: 124 Functional Class: Colour**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	50 mg/kg	161 & 182, <u>XS314R</u>	2008	Endorse

PROPYL GALLATE**INS: 310 Functional Class: Antioxidant**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	50 mg/kg	15, 76, 196, <u>B-323R</u>	2001	Endorse

PROPYLENE GLYCOL ESTERS OF FATTY ACIDS**INS: 477 Functional Class: Emulsifier**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	40000 mg/kg	<u>XS314R</u>	2001	Endorse
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	5000 mg/kg	<u>XS308R</u>	2001	Endorse

SACCHARINS**INS: 954(i), 954(ii), 954(iii), 954(iv) Functional Class: Sweetener**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
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04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	200 mg/kg	477, 500, <u>XS314R</u>	2019	Endorse
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	500 mg/kg	144, 348, 500, <u>B-323R</u>	2021	Endorse
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	477, 500, <u>XS308R</u>	2021	Endorse
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	160 mg/kg	144, 477, 345, 500, <u>B-323R</u>	2021	Endorse

SODIUM DIHYDROGEN CITRATE**INS: 331(i) Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.1.1	Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds, and nuts and seeds	GMP	262, XS40R, <u>XS324R</u>	2015	Endorse

SORBATES**INS: 200, 202, 203 Functional Class: Preservative**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	1000 mg/kg	42, <u>XS314R</u>	2012	Endorse
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	1000 mg/kg	42, <u>XS308R</u>	2012	Endorse
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	1000 mg/kg	42, 221, <u>XS323R</u>	2012	Endorse

SORBITAN ESTERS OF FATTY ACIDS**INS: 491, 492, 493, 494, 495 Functional Class: Emulsifier, Stabilizer (INS 491-494); Emulsifier (INS 495)**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	5000 mg/kg	76, <u>XS323R</u>	2016	Endorse

STEAROYL LACTYLATES

INS: 481(i), 482(i) Functional Class: Emulsifier, Flour treatment agent, Foaming agent, Stabilizer					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	5000 mg/kg	76, <u>XS323R</u>	2016	Endorse

STEVIOL GLYCOSIDES					
INS: 960a, 960b, 960c, 960d Functional Class: Sweetener					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	330 mg/kg	26, 477, <u>XS314R</u>	2011	Endorse
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	40 mg/kg	26, 144, 348, <u>B-323R</u>	2011	Endorse
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	165 mg/kg	26, 477, <u>XS308R</u>	2011	Endorse
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	40 mg/kg	26, 144, 345, 477, <u>B-323R</u>	2011	Endorse

SUCRALOSE (TRICHLOROGALACTOSUCROSE)					
INS: 955 Functional Class: Flavour enhancer, Sweetener					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	400 mg/kg	478, <u>XS314R</u>	2019	Endorse
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	580 mg/kg	144, 348, <u>B-323R</u>	2021	Endorse
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	400 mg/kg	478, <u>XS308R</u>	2021	Endorse
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	150 mg/kg	144, 478, 345, <u>B-323R</u>	2021	Endorse

SULFITES					
INS: 220, 221, 222, 223, 224, 225, 539 Functional Class: Antioxidant, Bleaching agent, Flour treatment agent, Preservative (INS 220, 221, 223, 224); Antioxidant, Preservative (INS 222, 225); Antioxidant, Sequestrant (INS 539)					

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	100 mg/kg	44, 206, <u>XS314R</u>	2012	Endorse
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	500 mg/kg	44, 105, <u>B-323R</u>	2006	Endorse
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	300 mg/kg	44, 205, <u>XS308R</u>	2011	Endorse

SUNSET YELLOW FCF

INS: 110

Functional Class: Colour

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	300 mg/kg	161, 182, <u>XS314R</u>	2008	Endorse
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	50 mg/kg	92, <u>XS308R</u>	2008	Endorse

TOCOPHEROLS

INS: 307a, 307b, 307c

Functional Class: Antioxidant

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	200 mg/kg	XS38, <u>B-323R</u>	2016	Endorse

TRISODIUM CITRATE

INS: 331(iii)

Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.1.1	Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds, and nuts and seeds	GMP	262, XS40R, <u>XS324R</u>	2015	Endorse

There are no food additive provisions in Table 1 for Food Category 06.8.6.

PROPOSED AMENDMENTS TO TABLE TWO OF THE GSFA FOR THE ALIGNMENT OF THE SUBJECT REGIONAL STANDARDS (308R-2011, 313R-2013, 314R-2013, 323R-2017, 324R-2017)

The Tables have been updated to include the latest, 2023 revisions to the GSFA; that includes revisions which reflected adoptions at the 53rd session of the CCFA (see REP23/FA for background) which were subsequently adopted by CAC46 in December 2023 (see REP23/CAC). New text is indicated within the cells of the tables in **bold/underline**. Text to be removed is indicated in ~~strike through~~.

The following amendments to the food additive provisions in the GSFA are proposed.

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.1.2

Regional Standard for Date Paste (CCNE) (CXS 314R-2013)

Additive	INS	Step/Year Adopted	Max level	Notes	Recommendation
CARNAUBA WAX	903	2004	400mg/kg	XS160, <u>XS314R</u>	Endorse

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.1.2.8

Regional Standard for Date Paste (CCNE) (CXS 314R-2013)

Additive	INS	Step/Year Adopted	Max level	Notes	Recommendation
ACESULFAME POTASSIUM	950	2019	350mg/kg	478, 188, <u>XS314R</u>	Endorse
ALLURA RED AC	129	2009	300mg/kg	161, 182, <u>XS314R</u>	Endorse
ASPARTAME	951	2019	1000mg/kg	478, 191, <u>XS314R</u>	Endorse
ASPARTAME-ACESULFAME SALT	962	2019	350mg/kg	113, 477, <u>XS314R</u>	Endorse
BENZOATES	210-213	2001	1000mg/kg	13, <u>XS314R</u>	Endorse
BRILLIANT BLUE FCF	133	2009	100mg/kg	161, 182, <u>XS314R</u>	Endorse
CARAMEL III - AMMONIA CARAMEL	150c	2008	7500mg/kg	182, <u>XS314R</u>	Endorse
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2008	7500mg/kg	182, <u>XS314R</u>	Endorse
CARMINES	120	2008	500mg/kg	178, 182, <u>XS314R</u>	Endorse
CAROTENES, BETA-	160a(i), a(iii), a(iv)	2023	18 mg/kg	341, 344, XS240, <u>XS314R</u>	Endorse
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	18 mg/kg	341, 344, XS240, <u>XS314R</u>	Endorse
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i), (ii)	2008	100 mg/kg	62, 182, <u>XS314R</u>	Endorse
CYCLAMATES	952(i), (ii), (iv)	2019	250 mg/kg	17, 477, <u>XS314R</u>	Endorse
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2005	2500 mg/kg	<u>XS314R</u>	Endorse
FAST GREEN FCF	143	2009	100mg/kg	161, 182, <u>XS314R</u>	Endorse

GRAPE SKIN EXTRACT	163(ii)	2011	500mg/kg	179, 181, 182, <u>XS314R</u>	Endorse
HYDROXYBENZOATES, PARA-	214, 218	2010	800mg/kg	27, <u>XS314R</u>	Endorse
INDIGOTINE (INDIGO CARMINE)	132	2009	150mg/kg	161, 182, <u>XS314R</u>	Endorse
NEOTAME	961	2019	100mg/kg	478, <u>XS314R</u>	Endorse
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	2012	350mg/kg	33, <u>XS314R</u>	Endorse
POLYSORBATES	432-436	2007	1000 mg/kg	154, <u>XS314R</u>	Endorse
PONCEAU 4R (COCHINEAL RED A)	124	2008	50 mg/kg	161, 182, <u>XS314R</u>	Endorse
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	2001	40000 mg/kg	<u>XS314R</u>	Endorse
SACCHARINS	954(i)-(iv)	2019	200 mg/kg	477, 500, <u>XS314R</u>	Endorse
SORBATES	200, 202, 203	2012	1000 mg/kg	42, <u>XS314R</u>	Endorse
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2011	330 mg/kg	26, 477, <u>XS314R</u>	Endorse
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2019	400 mg/kg	478, <u>XS314R</u>	Endorse
SULFITES	220-225, 539	2012	100 mg/kg	44, 206, <u>XS314R</u>	Endorse
SUNSET YELLOW FCF	110	2008	300 mg/kg	161, 182, <u>XS314R</u>	Endorse

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.1.1

Regional Standard for Yacon (CCLAC) (CXS 324R-2017)

Additive	INS	Step/Year Adopted	Max level	Notes	Recommendation
ACETIC ACID, GLACIAL	260	2013	GMP	262, 263, XS40R, <u>XS324R</u>	Endorse
ASCORBIC ACID, L-	300	2013	500 mg/kg	262, XS40R, <u>XS324R</u>	Endorse
CITRIC ACID	330	2013	GMP	262, 264, XS40R, <u>XS324R</u>	Endorse

LACTIC ACID, L-, D- and DL-	270	2013	GMP	262, 264, XS40R, <u>XS324R</u>	Endorse
SODIUM DIHYDROGEN CITRATE	331(i)	2015	GMP	262, XS40R, <u>XS324R</u>	Endorse
TRISODIUM CITRATE	331(iii)	2015	GMP	262, XS40R, <u>XS324R</u>	Endorse

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.2

*Regional Standard for Harissa (Red Hot Pepper Pate) (CCNE) (CXS 308R-2011)**Regional Standard for Laver Products (CCASIA) (CXS 323R-2017)*

Additive	INS	Step/Year Adopted	Max level	Notes	Recommendation
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2009	50000 mg/kg	92, 161, XS294, <u>XS308R,</u> <u>XS323R</u>	Endorse

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.2.2

Regional Standard for Laver Products (CCASIA) (CXS 323R-2017)

Additive	INS	Step/Year Adopted	Max level	Notes	Recommendation
<u>ACESULFAME POTASSIUM</u>	<u>950</u>		<u>300 mg/kg</u>	<u>A-323R</u>	Endorse
ADVANTAME	969	2023	10 mg/kg	144, 348, <u>B-323R</u>	Endorse
ASCORBYL ESTERS	304, 305	2001	80 mg/kg	10, <u>B-323R</u>	Endorse
ASPARTAME	951	2021	1000 mg/kg	144, 348, <u>B-323R</u>	Endorse
BENZOATES	210-213	2003	1000 mg/kg	13, <u>XS323R</u>	Endorse
BUTYLATED HYDROXYANISOLE	320	2005	200 mg/kg	15, 76, 196, <u>B-323R</u>	Endorse
BUTYLATED HYDROXYTOLUENE	321	2005	200 mg/kg	15, 76, 196, <u>B-323R</u>	Endorse
CANTHAXANTHIN	161g	2011	10 mg/kg	<u>XS323R</u>	Endorse
CARAMEL III - AMMONIA CARAMEL	150c	2010	50000 mg/kg	76, 161, <u>XS323R</u>	Endorse
CAROTENES, BETA-	160a(i), a(iii), a(iv)	2023	50 mg/kg	341, 344 <u>XS323R</u>	Endorse
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	50 mg/kg	341, 344, <u>XS323R</u>	Endorse
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2005	10000 mg/kg	<u>XS323R</u>	Endorse
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2001	800 mg/kg	21, 64, 297, <u>B-323R</u>	Endorse
NEOTAME	961	2021	33 mg/kg	144, 348, <u>B-323R</u>	Endorse
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-	2012	5000 mg/kg	33, 76, <u>B-323R</u>	Endorse

	(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542				
PROPYL GALLATE	310	2001	50 mg/kg	15, 76, 196, <u>B-323R</u>	Endorse
SACCHARINS	954(i)-(iv)	2021	500 mg/kg	144, 348, 500, <u>B-323R</u>	Endorse
SORBITAN ESTERS OF FATTY ACIDS	491-495	2016	5000 mg/kg	76, <u>XS323R</u>	Endorse
STEAROYL LACTYLATES	481(i), 482(i)	2016	5000 mg/kg	76, <u>XS323R</u>	Endorse
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2011	40 mg/kg	26, 144, 348, <u>B-323R</u>	Endorse
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2021	580 mg/kg	144, 348, <u>B-323R</u>	Endorse
SULFITES	220-225, 539	2006	500 mg/kg	44, 105, <u>B-323R</u>	Endorse
TOCOPHEROLS	307a, b, c	2016	200 mg/kg	XS38, <u>B-323R</u>	Endorse

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.2.6

Regional Standard for Harissa (Red Hot Pepper Paste (CCNE) (CXS 308R-2011)

Additive	INS	Step/Year Adopted	Max level	Notes	Recommendation
ACESULFAME POTASSIUM	950	2021	350 mg/kg	188, 478, <u>XS308R</u>	Endorse
ALLURA RED AC	129	2009	200 mg/kg	92, 161, <u>XS308R</u>	Endorse
ASPARTAME	951	2021	1000 mg/kg	191, 478, <u>XS308R</u>	Endorse
ASPARTAME-ACESULFAME SALT	962	2021	350 mg/kg	113, 477, <u>XS308R</u>	Endorse
BENZOATES	210-213	2001	3000 mg/kg	13, <u>XS308R</u>	Endorse
BRILLIANT BLUE FCF	133	2009	100 mg/kg	92, 161, <u>XS308R</u>	Endorse
CARAMEL III - AMMONIA CARAMEL	150c	2010	50000 mg/kg	161, <u>XS308R</u>	Endorse
CARMINES	120	2008	200 mg/kg	92, 178, <u>XS308R</u>	Endorse
CAROTENES, BETA-	160a(i),a(iii), a(iv)	2023	50 mg/kg	92, 341, 344, <u>XS308R</u>	Endorse
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	50 mg/kg	92, 341, 344 <u>XS308R</u>	Endorse
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2008	100 mg/kg	62, 92, <u>XS308R</u>	Endorse
CYCLAMATES	952(i), (ii), (iv)	2021	250 mg/kg	17, 477, <u>XS308R</u>	Endorse

DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2005	2500 mg/kg	<u>XS308R</u>	Endorse
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2001	80 mg/kg	21, <u>XS308R</u>	Endorse
GRAPE SKIN EXTRACT	163(ii)	2011	100 mg/kg	92, 181, <u>XS308R</u>	Endorse
HYDROXYBENZOATES, PARA-	214, 218	2010	1000 mg/kg	27, <u>XS308R</u>	Endorse
INDIGOTINE (INDIGO CARMINE)	132	2009	200 mg/kg	92, 161, <u>XS308R</u>	Endorse
NEOTAME	961	2021	33 mg/kg	478, <u>XS308R</u>	Endorse
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	2012	2200 mg/kg	33, <u>XS308R</u>	Endorse
POLYDIMETHYLSILOXANE	900a	2004	50 mg/kg	<u>XS308R</u>	Endorse
POLYSORBATES	432-436	2007	3000 mg/kg	<u>XS308R</u>	Endorse
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	2001	5000 mg/kg	<u>XS308R</u>	Endorse
SACCHARINS	954(i)-(iv)	2021	200 mg/kg	477, 500, <u>XS308R</u>	Endorse
SORBATES	200, 202, 203	2012	1000 mg/kg	42, <u>XS308R</u>	Endorse
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2011	165 mg/kg	26, 477, <u>XS308R</u>	Endorse
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2021	400 mg/kg	478, <u>XS308R</u>	Endorse
SULFITES	220-225, 539	2011	300 mg/kg	44, 205, <u>XS308R</u>	Endorse
SUNSET YELLOW FCF	110	2008	50 mg/kg	92, <u>XS308R</u>	Endorse

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.2.8

Regional Standard for Laver Products (CCASIA) (CXS 323R-2017)

Additive	INS	Step/Year Adopted	Max level	Notes	Recommendation
<u>ACESULFAME POTASSIUM</u>	<u>950</u>		<u>300 mg/kg</u>	<u>A-323R</u>	Endorse
ADVANTAME	969	2023	10 mg/kg	144, 345, 478, <u>B-323R</u>	Endorse
ASPARTAME	951	2021	1000 mg/kg	144, 478, 345, <u>B-323R</u>	Endorse
BENZOATES	210-213	2001	1000 mg/kg	13, <u>XS323R</u>	Endorse
CARAMEL III - AMMONIA CARAMEL	150c	2010	50000 mg/kg	161, <u>XS323R</u>	Endorse

CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i), (ii)	2005	100 mg/kg	62, <u>XS323R</u>	Endorse
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2005	2500 mg/kg	<u>XS323R</u>	Endorse
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2001	250 mg/kg	21, <u>B-323R</u>	Endorse
NEOTAME	961	2021	33 mg/kg	144, 478, 345, <u>B-323R</u>	Endorse
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	2012	2200 mg/kg	33, 76, <u>B-323R</u>	Endorse
SACCHARINS	954(i)-(iv)	2021	160 mg/kg	144, 345, 477, 500, <u>B-323R</u>	Endorse
SORBATES	200, 202, 203	2012	1000 mg/kg	42, 221, <u>XS323R</u>	Endorse
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2011	40 mg/kg	26, 144, 345, 477, <u>B-323R</u>	Endorse
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2021	150 mg/kg	144, 478, 345, <u>B-323R</u>	Endorse

NOTES FOR REGIONAL STANDARDS

- 64 For use in dry beans ~~only~~.
- 76 For use in potatoes ~~only~~.
- 144 For use in sweet and sour products ~~only~~.
- 345 For use in curried products ~~only~~.
- 348 For general use in dried seaweed ~~only~~.

A-323R – For use in Seasoned Laver Products only, conforming to the Regional Standard for Laver Products (CXS 323R-2017)

B-323R – Except for products conforming to the Regional Standard for Laver Products (CXS 323R-2017), only for use in Seasoned Laver Products

XS308R – Excluding products conforming to the Regional Standard for Harissa (Red Hot Pepper Paste) (CXS 308R-2011)

XS314R – Excluding products conforming to the Regional Standard for Date Paste (Near East) (CXS 314R-2013)

XS323R – Excluding products conforming to the Regional Standard for Laver Products (CXS 323R-2017)

XS324R – Excluding products conforming to the Regional Standard for Yacon (CXS 324R-2017)

PROPOSED AMENDMENTS TO TABLE THREE OF THE GSFA FOR THE ALIGNMENT OF THE SUBJECT REGIONAL STANDARDS FOR CCPFV (308R-2011, 313R-2013, 314R-2013, 323R-2017, 324R-2017)

Proposed Amendments to Section 2 of Table 3, References to Commodity Standards for GSFA Table 3 Additives

04.1.2.8	<u>Fruit preparations, including pulp, purees, fruit toppings and coconut milk</u>
	<u>Food additives are not permitted in products conforming to this standard</u>
<u>Codex standards</u>	<u>Regional Standard for Date Paste (Near East) (CXS 314R-2013)</u>

04.2.2.2	<u>Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds</u>
	<u>Acidity regulators, anticaking agents, flavour enhancers, sweeteners, thickeners and antioxidants listed in Table 3 are acceptable for use in Seasoned Laver Products only, conforming to this standard. Food additives are not permitted in Dried Laver products and Roasted Laver product conforming to this standard.</u>
<u>Codex standards</u>	<u>Regional Standard for Laver Products (323R-2017)</u>

04.2.2.6	<u>Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5</u>
	<u>Food additives are not permitted in products conforming to this standard</u>
<u>Codex standards</u>	<u>Regional Standard for Harissa (Red Hot Pepper Paste) (308R-2011)</u>

04.2.2.8	<u>Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds</u>
	<u>Acidity regulators, anticaking agents, flavour enhancers, sweeteners, thickeners and antioxidants listed in Table 3 are acceptable for use in Seasoned Laver Products only, conforming to this standard. Food additives are not permitted in Dried Laver products and Roasted Laver product conforming to this standard.</u>
<u>Codex standards</u>	<u>Regional Standard for Laver Products (323R-2017)</u>

06.8.6	<u>Fermented soybeans (e.g. natto, tempe)</u>
	<u>Food additives are not permitted in products conforming to this standard</u>
<u>Codex standards</u>	<u>Regional Standard for Tempe (313R-2013)</u>

Annex 4

PROPOSED WORKPLAN FOR THE ALIGNMENT WORKING GROUP

The following workplan to address Codex standards yet to be aligned is proposed:

Committee (Total Stds left)	CCFA55 - 2025 (# stds)	CCFA56 - 2026 (# stds)	CCFA57 – 2027 (# stds)	CCFA58 – 2028 (# stds)	CCFA59 – 2029 (# stds)	CCFA60 – 2030 (# stds)
CCAFRICA (3)		334R, 335R, 350R (3)				
CCASIA (5)	298R, 301R, 322R, 354R, 355R (5)					
CCLAC (2)		304R, 305R (2)				
CCNASWP (2)		336R, 356R (2)				
CCNE (4)	257R, 258R, 259R, 341R (4)					
CCCPC (1)		86 (1)				
CCCPL (16)			153, 169, 172, 198, 199, 201, 333 (7)	154, 155, 170, 173, 176, 178 (6)	151, 171, 200 (3)	
CCFFP (3)		191, 292, 312 (3)				
CCFFV (43)			182, 183, 184, 187, 196, 204, 205, 213, 214, 215, 216, 217 (12)	219, 220, 226, 237, 245, 246, 255, 299, 310, 316, 317, 338, 349 (13)	185, 186, 188, 197, 218, 224, 225, 238, 293 (9)	300, 303, 307, 318, 330, 337, 339, 340, 348 (9)
CCNFSDU (2)		53, 118 (2)				
CCPFV (27)			17, 52, 60, 62, 69, 75, 76, General Standard for Canned Mixed Fruits (8)	103, 177, 240, 242, 254, 296, General Standard for Dried Fruits (7)	38, 39, 115, 131, 145, 223, 241, 297, 321 (9)	
CCSCH (8)	342, 343, 344, 345, 347, 351, 352, 353 (8)					
TFFJ (1)		247 (1)				
Total aligned	17	14	27	26	21	9

Annex 5

NOTES IN THE STEP PROCESS TO THE GSFA

The following entries represent proposed draft food additive provisions that are in the Codex Step process (see FA/53 INF/01).

PROPOSED AMENDMENTS TO TABLE ONE OF THE GSFA FOR THE ALIGNMENT OF THE SUBJECT CCMMP STANDARDS (CXS 243-2003 and CXS 288-1976)

JAGUA (GENIPIN-GLYCINE) BLUE					
INS: 183 Functional Class: Colour					
Food Cat No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	160 mg/kg	52, New Note ("On a blue polymer basis), <u>XS243</u>	2	Draft provision at Step 2. Information is pending if the intent is to include use in flavoured products conforming to CXS243-2003. If the proposal is advanced, Note XS243 should be included
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	120 mg/kg	52, New Note ("On a blue polymer basis), New Note ("Use in frozen dairy confections and novelties at a maximum of 400 mg/kg to achieve the desired colour"), <u>XS243</u>	2	Draft provision at Step 2. Information is pending if the intent is to include use in flavoured products conforming to CXS243-2003. If the proposal is advanced, Note XS243 should be included

PROPOSED AMENDMENTS TO TABLE TWO OF THE GSFA FOR THE ALIGNMENT OF THE SUBJECT CCMMP STANDARDS (CXS 243-2003 and CXS 288-1976)

PROPOSED AMENDMENTS TO FOOD CATEGORY 01.1.4

Standard for Fermented Milks (CXS 243-2003)

Food category 01.1.4: Flavoured fluid milk drinks				
Additive	INS	Max Level	Notes	Recommendations
<u>JAGUA (GENIPIN-GLYCINE) BLUE</u>	<u>183</u>	<u>160 mg/kg</u>	<u>52, New Note ("On a blue polymer basis), XS243</u>	Draft provision at Step 2. Information is pending if the intent is to include use in flavoured products conforming to CXS243-2003. If the proposal is advanced, Note XS243 should be included

PROPOSED AMENDMENTS TO FOOD CATEGORY 01.7

Standard for Fermented Milks (CXS 243-2003)

Food category 01.7: Dairy based dairy desserts (e.g. pudding, fruit or flavoured yogurt)				
Additive	INS	Max Level	Notes	Recommendations
JAGUA (GENIPIN-GLYCINE) BLUE	183	120 mg/kg	52, New Note ("On a blue polymer basis), New Note ("Use in frozen diary confections and novelties at a maximum of 400 mg/kg to achieve the desired colour"), XS243	Draft provision at Step 2. Information is pending if the intent is to include use in flavoured products conforming to CXS243-2003. If the proposal is advanced, Note XS243 should be included

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE SUBJECT COMMODITY STANDARDS FOR PROCESSED FRUITS AND VEGETABLES (CCPFV) AND TO TABLES 1, 2 AND 3 OF THE GSFA RELATING TO THE ALIGNMENT OF THOSE STANDARDS

PROPOSED AMENDMENTS TO TABLE ONE OF THE GSFA FOR THE ALIGNMENT OF THE SUBJECT CCPFV STANDARDS (CXS 57-1981, CXS 66-1981, CXS 260-2007, CXS 320-2017)

Adipates INS: 355 Functional class: Acidity regulator				
Food Cat. 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	50000 mg/kg	1, XS66	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS66 should be included

Amaranth INS: 123 Functional class: Colour				
Food Cat. 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	300 mg/kg	XS66	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS66 should be included

Annatto extracts, bixin-based INS: 160b(i) Functional class: Colour				
Food Cat. 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	20 mg/kg	8, XS66	Maintain at Step as per GSFA EWG work (currently 4). If the proposal is advanced, Note XS66 should be included
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera),	100 mg/kg	8, XS57	Maintain at Step as per GSFA EWG work

	seaweed, and nut and seed purees and spreads (e.g., peanut butter)			(currently 4). If the proposal is advanced, Note XS57 should be included
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	20 mg/kg	8, 92, <u>XS57</u>	Maintain at Step as per GSFA EWG work (currently 4). If the proposal is advanced, Note XS57 should be included

Annatto extracts, norbixin-based INS: 160b(ii) Functional class: Colour				
Food Cat. 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	300 mg/kg	185, <u>XS66</u>	Maintain at Step as per GSFA EWG work (currently 4). If the proposal is advanced, Note XS66 should be included
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 mg/kg	185, <u>XS57</u>	Maintain at Step as per GSFA EWG work (currently 4). If the proposal is advanced, Note XS57 should be included
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	100 mg/kg	185, <u>XS57</u>	Maintain at Step as per GSFA EWG work (currently 4). If the proposal is advanced, Note XS57 should be included
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	10 mg/kg	92, 185, <u>XS57</u>	Maintain at Step as per GSFA EWG work (currently 4). If the proposal is advanced, Note XS57 should be included

Azorubine (Carmoisine) INS: 122 Functional class: Colour				
Food Cat. 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	500 mg/kg	<u>XS66</u>	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS66 should be included
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200 mg/kg	<u>XS57</u>	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS57 should be included
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	92, <u>XS57</u>	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS57 should be included

Brilliant black (Black PN) INS: 151 Functional class: Colour				
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Food Cat. 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	500 mg/kg	<u>XS66</u>	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS66 should be included
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200 mg/kg	<u>XS57</u>	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS57 should be included
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	92, <u>XS57</u>	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS57 should be included

Brown HT INS: 155 Functional class: Colour				
Food Cat. 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	500 mg/kg	<u>XS66</u>	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS66 should be included
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200 mg/kg	<u>XS57</u>	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS57 should be included
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	200 mg/kg	92, <u>XS57</u>	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS57 should be included

Caramel II - sulfite caramel INS: 150b Functional class: Colour				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.1.2	Processed fruit	80000 mg/kg	182	Maintain at Step as per GSFA EWG work (currently 4).
04.2.2	Processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	80000 mg/kg	92, <u>XS57</u> , <u>XS66</u> , <u>XS320</u>	Maintain at Step as per GSFA EWG work (currently 4). If the proposal is advanced, the indicated XS Notes should be included

Curcumin INS: 100(i) Functional class: Colour				
Food Cat. 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	500 mg/kg	<u>XS66</u>	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced,

				Note XS66 should be included
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200 mg/kg	<u>XS57</u>	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS57 should be included
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)	500 mg/kg	<u>XS57</u>	Maintain at Step as per GSFA EWG work (currently 4). If the proposal is advanced, Note XS57 should be included
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	92, <u>XS57</u>	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS57 should be included

Paprika extract				
INS: 160c(ii) Functional class: Colour				
Food Cat. 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	75 mg/kg	39, <u>XS66</u>	Maintain at Step as per GSFA EWG work (currently 2). If the proposal is advanced, Note XS66 should be included
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	50 mg/kg	39, <u>XS57</u>	Maintain at Step as per GSFA EWG work (currently 2). If the proposal is advanced, Note XS57 should be included
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)	50 mg/kg	39, <u>XS57</u>	Maintain at Step as per GSFA EWG work (currently 2). If the proposal is advanced, Note XS57 should be included
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	150 mg/kg	39, <u>XS57</u>	Maintain at Step as per GSFA EWG work (currently 2). If the proposal is advanced, Note XS57 should be included
Quinoline yellow				
INS: 104 Functional class: Colour				
Food Cat. 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	500 mg/kg	<u>XS66</u>	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS66 should be included
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200 mg/kg	<u>XS57</u>	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS57 should be included
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed,	100 mg/kg	<u>XS57</u>	Maintain at Step as per GSFA EWG work (currently 7). If the

	and nut and seed purees and spreads (e.g., peanut butter)			proposal is advanced, Note XS57 should be included
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	92, <u>XS57</u>	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS57 should be included
Tartrazine				
INS: 102 Functional class: Colour				
Food Cat. 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	500 mg/kg	<u>XS66</u>	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS66 should be included
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200 mg/kg	<u>XS57</u>	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS57 should be included
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	92, <u>XS57</u>	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS57 should be included

PROPOSED AMENDMENTS TO TABLE TWO OF THE GSFA FOR THE ALIGNMENT OF THE SUBJECT CCPFV STANDARDS (CXS 57-1981, CXS 66-1981, CXS 260-2007, CXS 320-2017)

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.2

Standard for Processed Tomato Concentrates (CXS 57-1981)

Standard for Table Olives (CXS 66-1981)

Standard for Pickled Fruits and Vegetables (CXS 260-2007)

Standard for Quick Frozen Vegetables (CXS 320-2015)

Food category 04.2.2: Processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds				
Additive	INS	Max Level	Notes	Recommendation
Caramel II – sulfite caramel	150b	80000 mg/kg	92, <u>XS57, XS66, XS320</u>	Maintain at Step as per GSFA EWG work (currently 4). If the proposal is advanced, the indicated XS Notes should be included

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.2.3

Standard for Table Olives (CXS 66-1981)

Standard for Pickled Fruits and Vegetables (CXS 260-2007)

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				
Additive	INS	Max Level	Notes	Recommendation
Adipates	355	50000 mg/kg	1, <u>XS66</u>	Maintain at Step as per GSFA EWG

				work (currently 7). If the proposal is advanced, Note XS66 should be included
Amaranth	123	300 mg/kg	<u>XS66</u>	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS66 should be included
Annatto extracts, bixin- based	160b(i)	20 mg/kg	8, <u>XS66</u>	Maintain at Step as per GSFA EWG work (currently 4). If the proposal is advanced, Note XS66 should be included
Annatto extracts, norbixin- based	160b(ii)	300 mg/kg	185, <u>XS66</u>	Maintain at Step as per GSFA EWG work (currently 4). If the proposal is advanced, Note XS66 should be included
Azorubine (carmoisine)	122	500 mg/kg	<u>XS66</u>	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS66 should be included
Brilliant black (black pn)	151	500 mg/kg	<u>XS66</u>	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS66 should be included
Brown HT	155	500 mg/kg	<u>XS66</u>	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS66 should be included
Curcumin	100(i)	500 mg/kg	<u>XS66</u>	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS66 should be included
Paprika extract	160c(ii)	75 mg/kg	39, <u>XS66</u>	Maintain at Step as per GSFA EWG work (currently 2). If the proposal is advanced, Note XS66 should be included
Quinoline yellow	104	500 mg/kg	<u>XS66</u>	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS66 should be included

Tartrazine	102	500 mg/kg	<u>XS66</u>	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS66 should be included
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PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.2.4

Standard for Processed Tomato Concentrates (CXS 57-1981)

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				
Additive	INS	Max Level	Notes	Recommendation
Annatto extracts, norbixin-based	160b(ii)	10 mg/kg	185, <u>XS57</u>	Maintain at Step as per GSFA EWG work (currently 4). If the proposal is advanced, Note XS57 should be included
Azorubine (carmoisine)	122	200 mg/kg	<u>XS57</u>	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS66 should be included
Brilliant black (black PN)	151	200 mg/kg	<u>XS57</u>	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS57 should be included
Brown HT	155	200 mg/kg	<u>XS57</u>	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS57 should be included
Curcumin	100(i)	200 mg/kg	<u>XS57</u>	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS57 should be included
Paprika extract	160c(ii)	50 mg/kg	39, <u>XS57</u>	Maintain at Step as per GSFA EWG work (currently 2). If the proposal is advanced, Note XS57 should be included
Quinoline yellow	104	200 mg/kg	<u>XS57</u>	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS57 should be included
Tartrazine	102	200 mg/kg	<u>XS57</u>	Maintain at Step as per GSFA EWG work (currently 7). If

				the proposal is advanced, Note XS57 should be included
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PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.2.5

Standard for Processed Tomato Concentrates (CXS 57-1981)

Food category 04.2.2.5: Vegetables (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)				
Additive	INS	Max Level	Notes	Recommendation
Annatto extracts, bixin-based	160b(i)	100 mg/kg	8, <u>XS57</u>	Maintain at Step as per GSFA EWG work (currently 4). If the proposal is advanced, Note XS57 should be included
Annatto extracts, norbixin-based	160b(ii)	100 mg/kg	185, <u>XS57</u>	Maintain at Step as per GSFA EWG work (currently 4). If the proposal is advanced, Note XS57 should be included
Curcumin	100(i)	500 mg/kg	<u>XS57</u>	Maintain at Step as per GSFA EWG work (currently 4). If the proposal is advanced, Note XS57 should be included
Paprika extract	160c(ii)	50 mg/kg	39, <u>XS57</u>	Maintain at Step as per GSFA EWG work (currently 2). If the proposal is advanced, Note XS57 should be included
Quinoline yellow	104	100 mg/kg	<u>XS57</u>	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS57 should be included

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.2.6

Standard for Processed Tomato Concentrates (CXS 57-1981)

Food category 04.2.2.6: Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5				
Additive	INS	Max Level	Notes	Recommendation
Annatto extracts, bixin-based	160b(i)	20 mg/kg	8, 92, <u>XS57</u>	Maintain at Step as per GSFA EWG work (currently 4). If the proposal is advanced, Note XS57 should be included

Annatto extracts, norbixin-based	160b(ii)	10 mg/kg	92, 185, <u>XS57</u>	Maintain at Step as per GSFA EWG work (currently 4). If the proposal is advanced, Note XS57 should be included
Azorubine (carmoisine)	122	200 mg/kg	92, <u>XS57</u>	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS66 should be included
Brilliant black (black PN)	151	200 mg/kg	92, <u>XS57</u>	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS57 should be included
Brown HT	155	200 mg/kg	92, <u>XS57</u>	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS57 should be included
Curcumin	100(i)	200 mg/kg	92, <u>XS57</u>	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS57 should be included
Paprika extract	160c(ii)	150 mg/kg	39, <u>XS57</u>	Maintain at Step as per GSFA EWG work (currently 2). If the proposal is advanced, Note XS57 should be included
Quinoline yellow	104	200 mg/kg	92, <u>XS57</u>	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS57 should be included
Tartrazine	102	200 mg/kg	92, <u>XS57</u>	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS57 should be included

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.2.7

Standard for Pickled Fruits and Vegetables (CXS 260-2007)

Food category 04.2.2.7: Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3				
Additive	INS	Max Level	Notes	Recommendation
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-	2200 mg/kg	33, 572, <u>P260</u>	Adopt

	(vii), (ix); 451(i),(ii); 452(i)-(v); 542			
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PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE SUBJECT REGIONAL STANDARDS (308R-2011, 313R-2013, 314R-2013, 323R-2017, 324R-2017) AND TO TABLES 1, 2 AND 3 OF THE GSFA RELATING TO THE ALIGNMENT OF THOSE STANDARDS

ADIPATES					
INS: 355		Functional Class: Acidity regulator			
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	1000 mg/kg	1, <u>B-323R</u>	7	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note B-323R should be included

AMARANTH					
INS: 123		Functional Class: Colour			
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	300 mg/kg	182, <u>XS314R</u>	7	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS314R should be included

ANNATTO EXTRACTS, BIXIN-BASED					
INS: 160b(i)		Functional Class: Colour			
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	100 mg/kg	8, 182, <u>XS314R</u>	4	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS314R should be included
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	20 mg/kg	8, 92, <u>XS308R</u>	4	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS308R should be included
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers,	100 mg/kg	8, <u>XS323R</u>	3	Maintain at Step (as per GSFA EWG work). If the

	pulses and legumes, and aloe vera), and seaweeds				proposal is advanced, Note XS323R should be included
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ANNATTO EXTRACTS, NORBIXIN-BASED**INS: 160b(ii) Functional Class: Colour**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	20 mg/kg	172, 182, 185, <u>XS314R</u>	4	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS314R should be included
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	10 mg/kg	92, 185, <u>XS308R</u>	4	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS308R should be included
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	100 mg/kg	185, <u>XS323R</u>	4	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS323R should be included

AZORUBINE (CARMOISINE)**INS: 122 Functional Class: Colour**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg	182, <u>XS314R</u>	7	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS314R should be included
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	92, <u>XS308R</u>	7	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS308R should be included

BRILLIANT BLACK (BLACK PN)**INS: 151 Functional Class: Colour**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg	182, <u>XS314R</u>	7	Maintain at Step (as per GSFA EWG work)

					work). If the proposal is advanced, Note XS314R should be included
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	92, <u>XS308R</u>	7	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS308R should be included

BROWN HT**INS: 155****Functional Class: Colour**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Processed Fruit	500 mg/kg	182; <u>XS314R</u>	7	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS314R should be included
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	92, <u>XS308R</u>	7	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS308R should be included

CARAMEL II - SULFITE CARAMEL**INS: 150b****Functional Class: Colour**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2	Processed fruit	80000 mg/kg	182, <u>XS160</u> , <u>XS314R</u>	4	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, the indicated XS Notes should be included
04.2.2	Processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	80000 mg/kg	92, <u>XS294</u> , <u>XS308R</u> , <u>XS323R</u>	4	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, the indicated XS Notes should be included

CURCUMIN**INS: 100(i)****Functional Class: Colour**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
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04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg	182, <u>XS314R</u>	7	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS314R should be included
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	500 mg/kg	<u>XS323R</u>	4	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS323R should be included
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	92, <u>XS308R</u>	7	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS308R should be included

JAGUA (GENIPIN-GLYCINE) BLUE

INS: 183

Functional Class: Colour

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	120	182, New Note: "On a blue polymer basis", <u>XS240</u> , <u>XS314R</u>	2	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS314R should be included (Note XS240 to replace Note 182 as both include coconut milk as per CCFA54 GSFA EWG (App. 4))

PAPRIKA EXTRACT

INS: 160c(ii)

Functional Class: Colour

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	50 mg/kg	39, <u>XS314R</u>	2	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS314R should be included
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	70 mg/kg	39, <u>XS323R</u>	2	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note

					XS323R should be included
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	150 mg/kg	39, <u>XS308R</u>	2	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS308R should be included
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	50 mg/kg	39, <u>XS323R</u>	2	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS323R should be included

QUINOLINE YELLOW

INS: 104

Functional Class: Colour

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg	182, <u>XS314R</u>	7	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS314R should be included
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	92, <u>XS308R</u>	7	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS308R should be included

TARTRAZINE

INS: 102

Functional Class: Colour

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg	182, <u>XS314R</u>	7	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS314R should be included
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	300 mg/kg	<u>XS323R</u>	7	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS323R should be included
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and	200 mg/kg	92, <u>XS308R</u>	7	Maintain at Step (as per GSFA EWG

	aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5				work). If the proposal is advanced, Note XS308R should be included
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PROPOSED AMENDMENTS TO TABLE TWO OF THE GSFA FOR THE ALIGNMENT OF THE SUBJECT REGIONAL STANDARDS (308R-2011, 313R-2013, 314R-2013, 323R-2017, 324R-2017)

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.1.2

Regional Standard for Date Paste (CCNE) (CXS 314R-2013)

Additive	INS	Step/Year Adopted	Max level	Notes	Recommendation
CARAMEL II - SULFITE CARAMEL	150b	4	80000 mg/kg	182, <u>XS160</u> , <u>XS314R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, the indicated XS Notes should be included

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.1.2.8

Regional Standard for Date Paste (CCNE) (CXS 314R-2013)

Additive	INS	Step/Year Adopted	Max level	Notes	Recommendation
AMARANTH	123	7	300 mg/kg	182, <u>XS314R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS314R should be included
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	4	100 mg/kg	8 & 182, <u>XS314R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS314R should be included
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	4	20 mg/kg	172, 182 & 185, <u>XS314R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS314R should be included
AZORUBINE (CARMOISINE)	122	7	500 mg/kg	182, <u>XS314R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS314R should be included
BRILLIANT BLACK (BLACK PN)	151	7	500 mg/kg	182, <u>XS314R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS314R should be included
BROWN HT	155	7	500 mg/kg	182, <u>XS314R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS314R should be included
CURCUMIN	100(i)	7	500 mg/kg	182, <u>XS314R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS314R should be included
JAGUA (GENIPIN-GLYCINE) BLUE	183	2	120 mg/kg	182 , New Note: "On a blue polymer basis",	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS314R should be include (Note XS240 to replace Note

				<u>XS240,</u> <u>XS314R</u>	182 as both include coconut milk as per CCFA54 GSFA EWG (App. 4))
PAPRIKA EXTRACT	160c(ii)	2	50 mg/kg	39, <u>XS314R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS314R should be included
QUINOLINE YELLOW	104	7	500 mg/kg	182, <u>XS314R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS314R should be included
TARTRAZINE	102	7	500 mg/kg	182, <u>XS314R</u>	Maintain at Step (as per GSFA EWG work) with note revisions as per Alignment work

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.2

Regional Standard for Harissa (Red Hot Pepper Pate) (CCNE) (CXS 308R-2011)

Regional Standard for Laver Products (CCASIA) (CXS 323R-2017)

Additive	INS	Step/Year Adopted	Max level	Notes	Recommendation
CARAMEL II - SULFITE CARAMEL	150b	4	80000 mg/kg	92, <u>XS294,</u> <u>XS308R,</u> <u>XS323R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, the indicated XS Notes should be included

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.2.2

Regional Standard for Laver Products (CCASIA) (CXS 323R-2017)

Additive	INS	Step/Year Adopted	Max level	Notes	Recommendation
CURCUMIN	100(i)	4	500 mg/kg	<u>XS323R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS323R should be included
PAPRIKA EXTRACT	160c(ii)	2	70 mg/kg	39, <u>XS323R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS323R should be included
TARTRAZINE	102	7	300 mg/kg	<u>XS323R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS323R should be included

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.2.6

Regional Standard for Harissa (Red Hot Pepper Paste) (CCNE) (CXS 308R-2011)

Additive	INS	Step/Year Adopted	Max level	Notes	Recommendation
ANNATTO EXTRACTS, BIXIN- BASED	160b(i)	4	20 mg/kg	8, 92, <u>XS308R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS308R should be included

ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	4	10 mg/kg	92, 185, <u>XS308R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS308R should be included
AZORUBINE (CARMOISINE)	122	7	200 mg/kg	92, <u>XS308R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS308R should be included
BRILLIANT BLACK (BLACK PN)	151	7	200 mg/kg	92, <u>XS308R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS308R should be included
BROWN HT	155	7	200 mg/kg	92, <u>XS308R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS308R should be included
CURCUMIN	100(i)	7	200 mg/kg	92, <u>XS308R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS308R should be included
PAPRIKA EXTRACT	160c(ii)	2	150 mg/kg	39, <u>XS308R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS308R should be included
QUINOLINE YELLOW	104	7	200 mg/kg	92, <u>XS308R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS308R should be included
TARTRAZINE	102	7	200 mg/kg	92, <u>XS308R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS308R should be included

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.2.8

Regional Standard for Laver Products (CCASIA) (CXS 323R-2017)

Additive	INS	Step/Year Adopted	Max level	Notes	Recommendation
ADIPATES	355	7	1000 mg/kg	1, <u>B-323R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note B-323R should be included
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	3	100 mg/kg	8, <u>XS323R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS323R should be included
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	4	100 mg/kg	185, <u>XS323R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS323R should be included
PAPRIKA EXTRACT	160c(ii)	2	50 mg/kg	39, <u>XS323R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS323R should be included

