CODEX ALIMENTARIUS COMMISSION E

Food and Agriculture Organization of the United Nations

World Health Organization

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REP13/FA

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

Thirty sixth Session
Rome, Italy, 1-5 July 2013

REPORT OF THE FORTY-FIFTH SESSION OF THE CODEX COMMITTEE ON FOOD ADDITIVES

Beijing, China
18 – 22 March 2013

NOTE: This report contains Codex Circular Letter CL 2013/8-FA

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CL 2013/8-FA
March 2013

To: Codex Contact Points
Interested International Organizations

From: Secretariat,
Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme
Viale delle Terme di Caracalla
00153 Rome, Italy

Subject: **Distribution of the Report of the Forty-fifth Session of the Codex Committee on Food Additives (REP13/FA)**

The report of the Forty-fifth Session of the Codex Committee on Food Additives will be considered by the 36th Session of the Codex Alimentarius Commission (Rome, Italy, 1-5 July 2013).

PART A – MATTERS FOR ADOPTION BY THE 36TH SESSION OF THE CODEX ALIMENTARIUS COMMISSION

Draft and Proposed Draft Standards and Related Texts at Steps 8 or 5/8 of the Procedure

1. **Food additive provisions of the *General Standard for Food Additives* (GSFA)**, at Steps 8 and 5/8, respectively (paras 69, 91, 101 and App. VI);
2. **Proposed draft amendments to the *International Numbering System for Food Additives*,** at Step 5/8 (para. 116 and Appendix IX);
3. **Proposed draft *Specifications for the Identity and Purity of Food Additives*,** at Step 5/8 (para. 125 and Appendix X).

Governments and international organizations wishing to submit comments on the above texts should do so in writing to the Secretariat, Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme, FAO, Viale delle Terme di Caracalla, 00153 Rome, Italy (e-mail: codex@fao.org) **before 31 May 2013.**

PART B - REQUEST FOR COMMENTS AND INFORMATION

4. **Information on commercial use of: ammonium acetate (INS 264); ammonium adipates (INS 359); ammonium lactate (INS 328); choline salts and esters (INS 1001); chlorine dioxide (INS 926); dipotassium tartrate (INS 336(ii)); formic acid (INS 236); monosodium tartrate (INS 335(i)); monopotassium tartrate (INS 336(i)); potassium adipates (INS 357); potassium ascorbate (INS 303); potassium hydrogen malate (INS 351(i)); potassium malate (INS 351(ii)); sodium adipates (INS 356); potassium bisulfite (INS 228); and propane (INS 944)** (para. 26);
5. **Proposals for new additive provisions and/or revision of food additive provisions of the GSFA**

Governments and international organizations wishing to submit comments and information on the above matters should do so in writing according to the *Procedure for Consideration of the Entry and Review of Food Additive Provisions in the General Standard for Food Additive* (Procedural Manual of the Codex Alimentarius Commission), to the Secretariat of the Codex Committee on Food Additives, China National Center for Food Safety Risk Assessment (CFSA), Building 2, No. 37 Guangqu Road, Chaoyang District, Beijing 100022, China, (E-mail: secretariat@ccfa.cc), with a copy to the Secretariat of the Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme, Viale delle Terme di Caracalla, 00153 Rome, Italy (e-mail: codex@fao.org) **before 15 October 2013**.

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SUMMARY AND CONCLUSIONS

The Forty-fifth Session of the Codex Committee on Food Additives reached the following conclusions:

Matters for Adoption/Approval by the 36th Session of the Codex Alimentarius Commission

Draft and proposed draft Standards and Related Texts for adoption at Steps 8 or 5/8

The Committee forwarded:

- Draft and proposed draft food additive provisions of the *General Standard for Food Additives* (GSFA (para. 101 and Appendix VI);
- Proposed draft amendments to the *International Numbering System for Food Additives* (para. 116 and Appendix IX); and
- Proposed draft *Specifications for the Identity and Purity of Food Additives* (para. 125 and Appendix X).

Codex Standard and Related Texts for revocation

The Committee agreed to request the 36th Session of the Commission to revoke:

- Food additive provisions of commodity standards (para. 101 and Appendix VII); and
- Specifications for mineral oil, medium and low viscosity (INS 905e, f and g) (para. 125 and Appendix X).

Other Matters for Approval (New Work)

The Committee agreed to request the 36th Session of the Commission to approve:

- New work on the revision of the *Guidelines for the Simple Evaluation of Food Additive Intakes* (CAC/GL 3-1989) (para. 63 and Appendix V).

Other Matters of Interest to the Commission and FAO and WHO

The Committee agreed:

- To a process to deal with food additives included in the GSFA with no corresponding monograph specifications (para. 16);
- To continue work on the alignment food additive provisions of commodity standards and relevant provisions of the GSFA with a view to finalise work on the meat standards by its next Session (para. 51);
- To prepare a discussion paper on the use of additives in additives (secondary additives) (para. 122);
- To forward the Priority List of Compounds Proposed for Evaluation to FAO and WHO for their follow-up (para. 130 and Appendix XI); and
- To prepare a discussion paper on different options for the use of the outcomes of the prioritisation exercise and other feasible steps to identify compounds for re-evaluation by JECFA (para. 138).

Matters Referred / Interest to Codex Committees and Task Forces

The Committee:

All active commodity committees

- Informed on the progress the decision-tree approach for its work on the alignment of the food additives provisions of commodity standards and relevant provisions of the GSFA (para. 46 and Appendix IV).

Relevant committees (endorsement)

- Endorsed, with some amendments, the food additive provisions forwarded by the Committees on Fish and Fishery Products, Processed Fruits and Vegetables, and Sugars and the FAO/WHO Coordinating Committee for Asia (paras 28-40 and Appendix III).

Committee on Fats and Oils (CCFO)

- Agreed to inform CCFO of the process for inclusion of compounds, such as rosemary extracts, in the Priority List for JECFA evaluation (para. 13).

Committee on Fish and Fishery Products (CCFFP)

- Will consider the request of CCFFP concerning the food additives, which are not technologically justified in specific food categories at its next Session (para. 29);
- Requested CCFFP to consider whether the provisions for dextrin, roasted starch (INS 1400) and polyoxyethylene (20) sorbitan monooleate (INS 433) in the draft Standard for Smoked Fish, Smoked-flavoured Fish and Smoke-dried Fish could be replaced by a reference to the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008) (para. 31).
- Recommended CCFFP to revise the provision for sodium aluminium phosphate (INS 541) in the *Standard for quick frozen fish sticks (fish fingers), fish portions and fish filets breaded or in batter* (CODEX STAN 166-1989) on an aluminium basis (para. 96).

Committee on Nutrition and Food for Special Dietary Uses (CCNFSDU)

- Requested CCNFSDU to clarify the application of Note 55 in the GSFA to relevant provisions in the *Standard for Infant Formula and Formulas for Special Medical Purposes Intended for Infants* (CODEX STAN 72-1981) (para. 71); and
- Requested CCNFSDU to clarify whether the limits of sodium to certain food additive provisions in CODEX STAN 73-1981 also apply to the relevant provisions of CODEX STAN 74-1981 (para. 75).

Committee on Processed Fruits and Vegetables (CCPFV)

- Confirmed that water-based flavoured drinks were covered by the broader food category 14.1.4 of the GSFA and informed the CCFPV of the procedure for proposals of new and revised provisions of the GSFA (para. 11);
- Will consider the request of CCPFV concerning the food additives, which are not technologically justified in specific food categories at its next Session (para. 35); and
- Recommended CCPFV to revoke the provision for aluminium potassium sulfate (INS 522) in the *Standard for canned chestnut and canned chestnut puree* (CODEX STAN 145-1985) (para. 96).

Committee on Sugars (CCS)

- Recommended CCS to revoke the provisions for sodium aluminosilicate (INS 554) and calcium aluminium silicate (INS 556) in the *Standard for sugars* (CODEX STAN 212-1999) (para. 96).

INTRODUCTION

1. The Codex Committee on Food Additives (CCFA) held its Forty-fifth Session in Beijing (China) from 18 to 22 March 2013, at the kind invitation of the Government of the People's Republic of China. Dr Junshi Chen, Professor of the China National Center for Food Safety Risk Assessment (CFSA), chaired the Session. The Session was attended by delegates from 66 Member countries and one Member organization; Observers from 33 international organizations; and FAO and WHO. The list of participants is given in Appendix I.

OPENING OF THE SESSION

2. Dr Xiaohong Chen, speaking on behalf of the newly established National Health and Family Planning Commission, welcomed the participants.

3. Dr Xiaohong Chen informed the Committee of the measures that the Government of China had put in place to strengthen food safety, which included: (i) the promulgation of the *Decision of the State Council on Strengthening the Work of Food Safety* and the *12th Five-Year Plan for National Food Safety Supervision System*; (ii) the establishment, by the recently concluded 12th National People's Congress, of the National Health and Family Planning Commission, responsible for food safety risk assessment and the development of food safety standards, and of the General Administration of Food and Drugs, responsible for supervision of food safety; (iii) the strengthening of food control, focusing on investigation and prosecution of frauds; (iv) the promulgation of the *12th Five-Year Plan for National Food Safety Standards*, which aims at revising and updating food safety standards; and (v) the establishment of the China National Center for Food Safety Risk Assessment, to improve risk monitoring and risk assessment system.

4. Dr Xiaohong Chen said that China will continue to support Codex activities, in particular by providing the Secretariats for the Committees on Food Additives and on Pesticide Residues, and reiterated the willingness of China to work with the rest of the world to further Codex activities to protect the health of consumers and promote global food safety.

Division of Competence

5. The Committee noted the division of competence between the European Union and its Member States, according to paragraph 5, Rule II of the Procedure of the Codex Alimentarius Commission, as presented in CRD 1.

ADOPTION OF THE AGENDA (Agenda Item 1)[1]

6. The Committee adopted the Provisional Agenda as its Agenda for the Session.

7. The Committee agreed to establish in-session Working Groups, open to all interested members and observers and working in English only, on:

- Endorsement and/or revision of maximum levels for food additives and processing aids in Codex standards (Agenda Item 4a), chaired by Australia;
- The International Numbering System (INS) for food additives (Agenda Item 6), chaired by Iran; and
- The priority list of compounds proposed for evaluation by JECFA (Agenda Item 8a), chaired by the Canada.

MATTERS REFERRED BY THE CODEX ALIMENTARIUS COMMISSION AND OTHER CODEX COMMITTEES AND TASK FORCES (Agenda Item 2)[2]

8. The Committee noted the information concerning the discussions and decisions of the Commission in relation to the work of CCFA.

9. The Committee agreed to request the in-session Working Group on endorsement and INS to examine a number of issues associated with the endorsement of food additive provisions in commodity standards e.g. discontinuation and/or revision of food additive provisions in the GSFA, and with the INS, e.g. additional functional class for certain food additives, etc. and to consider their recommendations under Agenda Items 4a and 6.

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[1] CX/FA 13/45/1

[2] CX/FA 13/45/2 and CRD 7 (Comments of China, European Union, Ghana, India, Indonesia, Kenya and African Union); CRD 19 (Matters referred from the Committee on Sugars)

Water-based flavoured drinks

10. The Committee noted the request from the Committee on Processed Fruits and Vegetables (CCPFV) as to whether water-based flavoured drinks were covered by the GSFA food categories 14.1.4.2 "Non-carbonated water-based flavoured drinks, including punches and ades" and 14.1.4.3 "Concentrates (liquid or solid) for water-based flavoured drinks" and if so whether the current food additive provisions or functional classes under these categories could be expanded to include provisions for flavour enhancers, preservatives, acidity regulators, colours, etc.

Conclusion

11. The Committee confirmed that water-based flavoured drinks were covered by the broader food category 14.1.4 "Water-based flavoured drinks, including "sport", "energy" or "electrolyte" drinks and particulated drinks". The Committee noted that proposals for inclusion of new and/or revision of food additive provisions of the GSFA should follow the *Procedure for consideration of the entry and review of food additive provisions in the General Standard for Food Additives*, as set out in the Procedural Manual, and that requests for new entries in the GSFA, accompanied with relevant information, could be submitted in reply to the Circular Letter attached to the report of the Committee's session.

Rosemary Extracts (INS 392)

12. The Codex Secretariat informed the Committee on the discussion of the 23rd Session of the Committee on Fats and Oils (CCFO) concerning the inclusion of rosemary extracts, as an antioxidant, in the standard for fish oil[3], currently under development, and that rosemary extracts had not yet been evaluated by JECFA.

Conclusion

13. The Committee agreed to inform CCFO of the process for inclusion of compounds in the Priority List for JECFA evaluation, as described in the Procedural Manual, and to invite interested countries to reply to the Circular Letter and provide the information requested and confirmation of the availability of data for the evaluation by JECFA.

Food Additives listed in the *General Standard for Food Additive* (GSFA) without corresponding specifications

14. The Codex Secretariat informed the Committee of the review of the status of the specifications of the food additives included in the GSFA, which had identified that 16 food additives had no corresponding specifications, namely: ammonium acetate (INS 264); ammonium adipates (INS 359); ammonium lactate (INS 328); choline salts and esters (INS 1001); chlorine dioxide (INS 926); dipotassium tartrate (INS 336(ii)); formic acid (INS 236); monosodium tartrate (INS 335(i)); monopotassium tartrate (INS 336(i)); potassium adipates (INS 357); potassium ascorbate (INS 303); potassium hydrogen malate (INS 351(i)); potassium malate (INS 351(ii)); sodium adipates (INS 356); potassium bisulfite (INS 228); and propane (INS 944).

15. In order to deal with this situation, the Codex Secretariat proposed a two step process, which aimed to: (i) verify if the compounds were currently used; and (ii) request JECFA to develop specifications for those compounds in use and for which there was a firm commitment to provide data for drafting the specifications to JECFA.

Conclusion

16. The Committee agreed to: (i) request the Codex Secretariat to issue a Circular Letter requesting information on the commercial use of the 16 food additives (listed above), with the understanding that at its next Session it would remove from the GSFA those compounds for which information on their commercial use was not provided; and (ii) to include in the JECFA Priority List the other food additives, with the understanding that those compounds for which there was no firm commitment to provide data to JECFA confirmed by the 47th CCFA would be removed from the GSFA.

[3] REP13/FO para. 62

MATTERS OF INTEREST ARISING FROM FAO/WHO AND FROM THE 76th MEETING OF THE JOINT FAO/WHO EXPERT COMMITTEE ON FOOD ADDITIVES (JECFA) (Agenda Item 3)[4]

17. The Representatives of FAO and WHO, referring to CX/FA 13/45/3, informed the Committee on the activities related to the provision of scientific advice to Codex and to Member countries, including the results and recommendations of the 76th meeting of JECFA (Geneva, Switzerland, 5-14 June 2012).

FAO and WHO activities

18. The FAO Representative informed the Committee of the following FAO and WHO activities:

- WHO has commissioned an update of the GEMS/Food cluster diets that are based on FAO food supply data and correspond to average per capita consumption. The clustering is based on a more accurate statistical technique as well as on the latest available FAO data (from 2002 to 2007). The new analysis resulted in 17 cluster diets which are available on the WHO website to be used when appropriate for dietary exposure assessment.
- FAO and WHO have recently published three key documents intended to strengthen prevention and response to food safety emergencies[5]. These documents are available on the FAO and WHO websites.
- FAO and WHO are finalizing a publication on the state of the art on initiatives and activities relevant to risk assessment and risk management of nanotechnologies in the food and agriculture sectors [6]
- The new FAO JECFA Roster (2012-2016) has been completed and will soon be available on the FAO website. Support from member countries in identifying young scientists to start forming the next generation of JECFA experts will be appreciated.
- FAO is continuing to look for appropriate mechanisms for receiving external funds to support the provision of Scientific Advice.

FAO/WHO Technical Workshop on Chemical Risk Analysis in the Food Chain

19. The FAO/WHO Technical Workshop on Chemical Risk Analysis in the Food Chain was held from 13 - 16 March 2013 in Beijing, China. The Workshop was funded by the FAO/WHO Codex Trust Fund (CTF) and twenty-seven participants were drawn from seventeen countries of Asia. The participants were from different national agencies involved in chemical risk analysis, food monitoring and food control management. During the workshop a particular emphasis was given to the need for sharing national data on food consumptions and concentration of chemicals in food with FAO and WHO through the GEMS/Food programme to serve the purpose of chemical risk assessment and related Codex activities. Tools developed by FAO and WHO to facilitate data submission were described and demonstrated and this workshop is expected to result in concrete outcomes to be measured by the CTF.

76th Meeting of JECFA

20. The JECFA Secretariat presented the results of the 76th Meeting of JECFA.

Magnesium dihydrogen diphosphate

21. In response to clarification on the recommendations made by JECFA on magnesium dihydrogen diphosphate, the JECFA Secretariat clarified that JECFA had reviewed the toxicological information on phosphates available at the time of the meeting and on that basis did not revise the MTDI of 70 mg/kg bw for phosphates, expressed as phosphorus. The JECFA Secretariat would welcome additional information, which could improve the robustness of the Health Based Guidance Value.

22. For the dietary exposure assessment to phosphorus, JECFA had recommended the submission of data on the actual use levels for phosphate-containing food additives in order to allow JECFA to make an appropriate assessment of total dietary exposure to phosphorus. JECFA had also recommended that total dietary exposure to magnesium from additives and other sources in the diet should be assessed. To do so, JECFA would welcome actual use levels for magnesium, in particular for food additives authorized under Good Manufacturing Practice (GMP).

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[4] CX/FA 13/45/3; CRD 8 (Comments of European Union, Ghana and African Union and Information from FAO and WHO on the FAO/WHO Technical Workshop on Chemical Risk Analysis in the Food Chain, Beijing, China, 13-16 March 2013)

[5] FAO/WHO Framework for developing national food safety emergency response plans, 2010; FAO/WHO Guide for application of risk analysis principles and procedures during food safety emergencies, 2011, ISBN: 978 92 4 150247 4; FAO/WHO Guide for the development and improving national food recall system, 2012, ISBN: 978 92 4 150479 9.

[6] The document will soon be available at http://www.fao.org/food/food-safety-quality/a-z-index/nano/en/

Mineral oil (medium and low viscosity) classes II and III

23. The Committee noted that since the data newly submitted to JECFA did not adequately address the previous request for information, JECFA decided to withdraw the previously temporary group ADI. The specifications were withdrawn accordingly.

3-Phytase from Aspergillus niger *expressed in* Aspergillus niger*, Serine protease (chymotrypsin) from* Nocardiopsis prasina *expressed in* Bacillus licheniformis*, Serine protease (trypsin) from* Fusarium oxysporum *expressed in* Fusarium venenatum

24. JECFA allocated an ADI's of "not specified" to each of these three enzymes, used as processing aids in specified applications and in accordance with GMP.

Conclusion

25. The final recommendations regarding action required as a result of changes to the status of ADI and other toxicological recommendations are summarized in Appendix II.

ENDORSEMENT AND/OR REVISION OF MAXIMUM LEVELS FOR FOOD ADDITIVES AND PROCESSING AIDS IN CODEX STANDARDS (Agenda Item 4a)[7]

26. The Delegation of Australia introduced the report of the in-session Working Group on Endorsement.

27. The Committee considered the recommendations of the Working Group as follows.

COMMITTEE ON FISH AND FISHERY PRODUCTS (CCFFP)

Standard for Fish Sauce (CODEX STAN 302-2011)

28. The Committee endorsed a maximum level of 200 mg/kg (as tartrates) for provisions on tartrates in the Standard.

Draft Standard for Smoked Fish, Smoked-flavoured Fish and Smoke-dried Fish

29. The Committee agreed to request the electronic Working Group on Alignment of Food Additive Provisions of Commodity Standards (Agenda Item 4a) (the "Working Group on Alignment") to consider the following food additives, which are not technologically justified in the specific foods covered by the draft Standard and prepare recommendations for the next session of the Committee.

- Antioxidants: propyl gallate (INS 310), sulphites (INS 220-225, 227, 228, 539).
- Colours: canthaxathin (INS 161G); caramel III – ammonia caramel (INS 150c); caramel IV (for use in surimi and fish roe products only) (INS 150d); carmines (INS 120); carotenoids (for use in surimi and fish roe products only) (INS 160a(i), a(iii), e, f); beta-carotenes, vegetable (INS 160a(ii)); chlorophylls and chlorophyllins, copper complexes (INS 141(i)(ii); fast green FCF (INS 143); grape skin extract (INS 163(ii)); indigotine (Indigo carmines) (INS 132); iron oxides (INS 172(i)-(iii)); ponceau 4R (cochineal red A) (INS 124); riboflavines (INS 101(i),(ii)).
- Preservatives: butylated hydroxyanisole (BHA) (INS 320); butylated hydroxytoluene (BHT) (INS 321); sulphites (INS 220-225, 227, 228, 539).
- Flavour enhancers or Sweetener: acefulfame potassium (for use in sweet and sour products only) (INS 950), aspartame (for use in sweet and sour products only) (INS 951).

30. The Committee also agreed to request the Working Group on Alignment to consider and prepare recommendations for the following food additives, which had no provisions in food category 09.2.5 "Smoked, dried, fermented, and/or salted fish and fish products, including molluscs, crustaceans and echinoderms" in Table 1 and 2 of the GSFA:

- Annato extracts, bixin-based (INS 160b(i)); and
- Tartrazine (INS 102)

31. The Committee endorsed the provisions for food additives, as amended by the Working Group with the exception of provisions for dextrin, roasted starch (INS 1400) and polyoxyethylene (20) sorbitan monooleate (INS 433) and requested CCFFP to consider whether these provisions could be replaced by a

[7] CX/FA 13/45/4; CX/FA 13/45/4-Add.1; CRD 3 (Report of the in-session Working Group on Endorsement); CRD 9 (Comments of China, European Union, Ghana, Indonesia, Thailand, African Union, IADSA and IOFI).

reference to the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008), as these additives were used in flavourings and had no technological function in the final product.

32. The Delegations of the European Union and Norway expressed their reservation on the use of sunset yellow FCF (INS 110) as colour due to their concerns that the provision in the GSFA could lead to the ADI being exceeded.

Draft Standard for Raw, Fresh and Quick Frozen Scallop Products

33. The Committee did not endorse the provisions for food additives for quick frozen scallop meat and roe-on scallops processed with phosphates, pending further information on the use of phosphates in these products, and recommended that these provisions are presented in the Standard in tabular format, as set out in the Procedural Manual.

COMMITTEE ON PROCESSED FRUITS AND VEGETABLES (CCPFV)

Proposed draft Standard for Table Olives (revision of CODEX STAN 66-1981)

***Standard for Certain Canned Citrus Fruits* (CODEX STAN 254-2003)**

***Standard for Preserved Tomatoes* (CODEX STAN 13-1981)**

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

34. The Committee endorsed food additive provisions as proposed by CCPFV.

35. With regard to the request of CCPFV concerning the draft and proposed draft food additive provisions of the GSFA in food categories relevant to table olives, canned citrus fruits and preserved tomatoes, the Committee agreed to request the Working Group on Alignment to consider the following food additives, which are not technologically justified in the specific food categories in the GSFA covered by the above standards, and prepare recommendations for the next Session of the Committee:

- Table olives: adipates (INS 355-357, 359), sodium diacetate (INS 262(ii)), aluminium ammonium sulphate (INS INS 523) and propylene glycol alginate (INS 405) in food category 04.2.2.3 “Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds”,
- Citrus fruits: sodium diacetate (INS 262(ii)) and tartrates (INS 334, 335(i)(ii), 336(i)(ii), 337) in food category 04.1.2.4 “Canned or bottled (pasteurized) fruit”;
- Preserved tomatoes: sodium diacetate (INS 262(ii)) and tartrates (INS 334, 335(i)(ii), 336(i)(ii), 337) in food category 04.2.2.4 “Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds”.

FAO/WHO COORDINATING COMMITTEE FOR ASIA (CCASIA)

Proposed draft Regional Standard for Tempe

36. The Committee endorsed food additive provisions as proposed by CCASIA.

37. The Committee endorsed processing aid provisions as proposed by CCASIA and recommended inclusion of a reference to the *Guidelines on Substances Used as Processing Aids* (CAC/GL 75-2010).

Regional *Standard for Chilli Sauce* (CODEX STAN 306R-2011)

Regional *Standard for Fermented Soybean Paste* (CODEX STAN 298R-2009)

38. The Committee endorsed provisions for additives as proposed by CCASIA.

COMMITTEE ON SUGARS (CCS)

Proposed draft Standard for Non-Centrifugated Dehydrated Sugar Cane Juice

39. The Committee endorsed the processing aid provision for calcium hydroxide as proposed by CCS while removing the INS number, as it applied to food additives only.

40. The Committee also recommended inclusion of a reference to the *Guidelines on Substances Used as Processing Aids* (CAC/GL 75-2010).

Conclusion

41. The status of the endorsement of food additive provisions is presented in Appendix III.

APPLICATION OF THE DECISION-TREE ON THE ALIGNMENT OF THE FOOD ADDITIVE PROVISIONS OF COMMODITY STANDARDS AND RELEVANT PROVISIONS OF THE GSFA (Agenda Item 4b)[8]

42. The Delegation of Australia introduced the report of the electronic Working Group and recalled that in previous Sessions the Committee: (i) had generally supported a decision-tree approach as a way to progressively achieve the goal to make the GSFA the single Codex reference for food additives, while ensuring that, food additives were technologically justified and safe for use; (ii) had recognised that commodity standards had legitimate technical reasons for a reduced set of additive provisions but also had recognised that, where possible, the relevant provisions of the GSFA would be used as the default; and (iii) had agreed to use the revised decision-tree approach to the five meat standards as a tool by the CCFA for working on the alignment of commodity standards and the GSFA.

43. The Delegation of Australia noted that the Working Group had further revised the decision-tree, applied the approach to the five meat standards and made proposals for the changes in the GSFA, and had started to apply the approach to the *Standard for bouillons and consommés* (CODEX STAN 117-1981), as well as to the standards related to chocolate and cocoa products. The Delegation further noted that the decision-tree was an evolving process, which can change as the Committee continues its work and that, therefore, it was important to continue testing it on other standards.

(a) Decision-tree

44. The Committee considered the revised decision-tree, as presented in Attachment 1(b) of CX/FA 13/45/5. In response to a number of comments and proposals to revise some specific steps of the decision tree, the Chairperson noted that suggestions to make the decision-tree more explicit, could make it more understandable, but also that to further expand the decision-tree might result in making it difficult to use. He, therefore, suggested not making major changes but considering the inclusion of some explanatory notes, to make the approach clearer and easier to apply.

45. The Committee agreed to this suggestion and amended the decision-tree by: (i) adding in Box C "Additional food additives in the GSFA category" a footnote on the technological justification of food additives (cases of active commodity committee (C1); and for adjourned/abolished committee (C2)); and (ii) moving into a footnote to Box G "Additives permitted in commodity standards but not in the food category" the three cases illustrated in G1, G2 and G3.

Conclusion

46. The Committee agreed to use the amended Decision-tree Approach to Alignment of the GSFA and Commodity Standards Food Additives Provisions for its future work on the alignment (Appendix IV). The Committee further noted that the decision-tree was intended for internal use of the CCFA only; however, it agreed to inform all commodity committees on the progress the decision-tree approach in view of the relevance of this work on the work of the commodity committees.

(b) Standards for meat and other standards

47. The Delegation of Australia draw the attention of the Committee on Attachments 2(a) and 2(b), which presented the outcomes of the application of the decision-tree approach to the five meat standards[9], which resulted in the proposal to add a number of new provisions and new Notes to the corresponding food categories of the GSFA, namely: 08.2.2 "Heat-treated processed meat, poultry and game products in whole pieces or cuts" and 08.3.2 "Heat-treated processed comminuted meat, poultry and game products" and a revised list of food additives for the meat standards.

48. The Delegation of Australia noted that there was a reasonable amount of support for the inclusion of new provisions in the GSFA. The Delegation also noted that some work was still necessary on how to address the issue of the limited number of Table 3 food additives allowed in the meat standards as well as on how to update and replace the listing of food additives in the meat standards with a reference to the GSFA relevant food categories.

49. The Committee further noted that the meat standards included provisions for flavourings, which were not included in the GSFA, and agreed to discuss the proposal of replacing these provisions with a general reference to the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008), according to the Format for Codex Commodity Standards (Section II Elaboration of Codex Standards of the Procedural Manual).

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[8] CX/FA 13/45/5; CRD 10 (Comments of European Union, Ghana, India, Kenya, Malaysia, Thailand and Africa Union)

[9] *Standards for Corned beef* (CODEX STAN 88-1981); *Luncheon meat* (CODEX STAN 89-1981); *Cooked ham* (CODEX STAN 96-1981); *Cooked cured pork shoulder* (CODEX STAN 97-1981); and *Cooked cured chopped meat* (CODEX STAN 98-1981)

50. With regard to the application of the decision-tree approach to the *Standard for bouillons and consommés* (CODEX STAN 117-1981) and the standards related to chocolate and cocoa products, the Committee noted that the Working Group had worked on the application of the decision-tree approach to these Standards (Attachments 3-6 of CX/FA 13/45/5) but that additional work was necessary to prepare consolidated proposals.

Conclusion

51. The Committee agreed to establish an electronic Working Group, led by Australia, open to all members and observers and working in English only, to: (i) finish work on the alignment of the meat standards, including a proposal for the revision of the relevant food categories of the GSFA and revision of the food additive sections of the meat standards; and (ii) continue working on the alignment of the *Standard for bouillons and consommés* and the standards related to chocolate and cocoa products.

DISCUSSION PAPER ON THE REVISION OF THE *GUIDELINES FOR THE SIMPLE EVALUATION OF FOOD ADDITIVES INTAKE* (CAC/GL 3-1989) (Agenda Item 4c)[10]

52. The Chairperson summarized the discussion that took place at the last Session on the opportunity to revise the Guidelines and recalled that the Committee should decide on the need for such a revision and, in the affirmative, to focus the discussion on the project document to provide a clear scope and rationale for the new work.

53. The Delegation of Brazil, indicated that the electronic Working Group had prepared a discussion paper containing a summary of the discussion and recommendations, a project document providing the rationale to initiate new work and an outline of the proposed revised Guidelines, including practical examples on how to estimate dietary exposure to food additives at national level. The Delegation noted that the Guidelines, once updated, would provide an useful tool to member countries, especially developing countries, to asses dietary exposure to food additives while taking into account the developments in the evaluation of food additives intake since the adoption of the Guidelines in 1989, e.g. Environmental Health Criteria (EHC 240) and other relevant information, but keeping the content simple to facilitate their application by countries. The Delegation further noted that a revised version of the project document was available for discussion by the Committee.

54. Based on the above, the Committee agreed to start new work on the revision of the Guidelines and proceed with the consideration of the revised project document as follows.

Scope

55. Several delegations suggested that the revised Guidelines could also be used as a screening tool to support work of CCFA on the establishment of maximum levels in the GSFA by verifying the compatibility of the levels proposed with the ADI allocated to the food additive concerned to ensure that the intake of that additive from all its uses did not exceed the ADI assigned to it.

56. These delegations further explained that, although JECFA was the primary source of scientific advice to CCFA for exposure assessment to food additives, there might be instances where dietary exposure estimates for proposals for new maximum levels might not have been included in the calculation done by JECFA at the time the ADI was established by the expert scientific advisory body. Therefore, the Guidelines might provide a useful tool to verify the compatibility of a proposed maximum level with the ADI and, in this context, the proposal was in line with section 1.4 of the Preamble of the GSFA.

57. The WHO JECFA Secretariat clarified that exposure assessment to food additives at international level was in the remit of JECFA and that dietary intake estimates arising from new uses of food additives could be provided by JECFA at the request of CCFA or member countries. In this regard, the Guidelines were aimed at providing a simple tool for governments to perform their national estimate dietary exposure to food additives. Therefore, information arising from the application of the Guidelines by member countries should not be used directly by CCFA to make a comparison at international level, which might also require more complex assessment tools or combinations of methodologies that would not be covered by the revised Guidelines.

58. The Committee recalled that the scope of the new work on the revision of the Guidelines was to assist member countries, especially developing countries, on their assessment of dietary exposure to food additives by reflecting current procedures in place to carry out such work in a simple way; therefore, the new

[10] CX/FA 13/45/6; CRD 11 (Comments of Ghana, India, Kenya, Thailand and African Union); CRD 20 (Revised project document on the revision of the *Guidelines for the simple evaluation of food additives intake*)

work was not intended to provide support to CCFA on work on the GSFA as JECFA was the international expert scientific advisory body to provide such advice to the Committee.

59. The Committee, however, considered that there was a merit in the proposal and, therefore, agreed to slightly amend the scope to indicate that the Guidelines could also be used as a screening tool by national governments to support their work on the GSFA.

Main aspects to be covered

60. Following the discussion on the scope, the Committee did not agree to include a reference to other appropriate screening methods reflecting the data available in the first bullet as this might lead to the application of methodologies of different levels of complexity. It further noted that the theoretical maximum daily intake (TMDI) and estimated daily intake (EDI) were simple and conservative approaches to ensure protection of consumers' health, that the GSFA already contained guidance to screen proposals for development of maximum levels for use of food additive with numerical acceptable daily intakes i.e. the Budget method.

61. Along the same lines, the Committee did not agree to include a reference to modelling of high consumers in the third bullet as, although modelling tools to characterize risk on sensible population groups were in the remit of risk assessment, the decision to modelling for sensitive groups laid with risk managers and the revised guidelines were not intended to modelling data to estimate food additive intakes of special group populations. In this regard some modelling guidance that governments could apply in this particular situation were already made available within the FAO/WHO document EHC-240.

62. In reply to a comment that intake assessment to food additives should not apply to fresh produce in general, the Committee noted that the intake assessment primarily applied to processed foods.

Conclusion

63. The Committee agreed to start new work on the revision of the *Guidelines for the Simple Evaluation of Food Additive Intakes* (CAC/GL 3-1989) and to forward the project document as revised to the 36th Session of the Commission for approval as new work (Appendix V).

64. The Committee further agreed to establish an electronic Working Group, led by Brazil, open to all members and observers and working in English only, to prepare proposed draft revised Guidelines for circulation for comments at Step 3 and consideration at its next Session, subject to approval of new work by the 36th Session of the Commission.

GENERAL STANDARD FOR FOOD ADDITIVES (Agenda Item 5)[11]

65. The Delegation of the United States of America, as Chair, introduced the report of the pre-session Working Group on the GSFA.

66. The Working Group had made recommendations on:

- Provisions in Table 1 and 2 of the GSFA for food additives listed in Table 3 with "acidity regulator" function and the horizontal approach and provisions in Table 1 and 2 of the GSFA for food additives listed in Table 3 with "emulsifier, stabilizer and thickener" function (Agenda Item 5a); and
- Provisions for aluminium-containing food additives of the GSFA (Agenda Item 5b).

67. The Working Group made recommendations for approximately 600 provisions of the GSFA. However, due to time constraints, the Working Group could not complete its agenda, which also included: (i) new proposals for the use of nisin (Agenda Item 5d); (ii) proposals for new additive provisions in food category 16.0 "Prepared foods" (Agenda Item 5e); (iii) proposals for new additive provisions and/or revision of food additive provisions of the GSFA (Agenda Item 5f); and on a compilation of provisions for acesulfame potassium (INS 950), aspartame (INS 951) and aspartame-acesulfame salt (INS 962), related to Agenda Item 5c, 5f and 5g.

68. The Committee considered the recommendations 1-12 of the Working Group and made decisions and commented as follows.

[11] CRD 2 (Report of physical Working Group on the GSFA); CRD 6 (Comments of China, India, Japan, Mali, Philippines, African Union and OIV); CRD 12 (Comments of Ghana, Indonesia, Malaysia and NHF)

Matters related to Agenda Item 5a "Recommendations for Provisions in Tables 1 and 2 for Food Additives Listed in Table 3 with "Acidity Regulator" Function and Horizontal Approach for Provisions in Tables 1 and 2 for Food Additives Listed in Table 3 with "Emulsifier, Stabilizer and Thickener" Function"[12]

Recommendation 4

69. The Committee endorsed the recommendation regarding the adoption at Step 8 or Step 5/8 of the draft and proposed draft provisions for food additives with "acidity regulator" or "emulsifier, stabilizer, thickener" function contained in CRD 2, Appendix 1, Part B. It was noted that 39 food additive provisions proposed for adoption and a number of Notes (e.g. Notes associated with food category 6.4.1, Note 160 in food category 14.1.5) had been inadvertently omitted in the Appendix.

Recommendation 5

70. The Committee endorsed the recommendation regarding discontinuation of work on a number of draft and proposed draft provisions for food additives with "acidity regulator" or "emulsifier, stabilizer, thickener" function contained in CRD 2, Appendix 2, Part B.

Recommendation 6

71. The Committee endorsed this recommendation and agreed to request the Committee on Nutrition and Food for Special Dietary Uses (CCNFSDU) to clarify the application of Note 55 "Singly or in combination, within the limits for sodium, calcium, and potassium specified in the commodity standard" to relevant provisions with numerical levels but not to relevant provisions at GMP in the *Standard for Infant Formula and Formulas for Special Medical Purposes Intended for Infants* (CODEX STAN 72-1981).

Recommendation 7

72. The Delegation of the United States of America explained that the Working Group had noted a significant difference between the food additives provisions of the *Standard for Canned Baby Food* (CODEX STAN 73-1981) and the *Standard for Infant Formula and Formulas for Special Medical Purposes Intended for Infants* (CODEX STAN 74-1981) which have a full correspondence with food category 13.2 "Complementary foods for infants and young children". In order to align the provisions for acidity regulators in food category 13.2 with the two standards, the Working Group had agreed that the Committee consider a comparison of the food additive provisions in the two standards and in the GSFA along with recommendations for alignment, as presented in CRD2, Appendix 7.

73. The Committee corrected a number of mistakes in the proposed alignments, as follows:

- Deleted Note "within the limit for sodium listed in CODEX STAN 73-1981" in the provisions for L-ascorbic acid (INS 300) and citric acid (INS 330);
- Added Note 83 "L(+)-form only" to the provisions for calcium lactate (INS 327),lactic acid, L-, D-, DL- (INS 270) and potassium lactate (INS 326);
- Replaced Note "Not for use in food corresponding to CODEX STAN 74-1981" with Note "For use as a raising agent in CODEX STAN 74-1981 and as an acidity regulator in CODEX STAN 73-1981" in the provision for sodium carbonate (INS 501(i));
- Noted that the provision for potassium dihydrogen citrate (INS 332(i) was not discontinued and should be listed as use at GMP with Note "Only for use in food corresponding to CODEX STAN 74-1981"; and
- Noted that the provisions for sodium dihydrogen citrate (INS 331(i) and trisodium citrate (INS 331(ii)) should be listed for use at 5000 mg/kg with Note "Only for use at GMP in food corresponding to CODEX STAN 74-1981).

74. The Committee agreed to discontinue work on the food additive provisions for sodium lactate (INS 324) and tricalcium citrate (INS 333(iii)) in food category 13.2 and to forward to the 36th Session of the Commission the remaining food additive provisions, amended as above, for adoption.

75. The Committee further agreed to request CCNFSDU to clarify whether the limits of sodium that applies to certain food additive provisions in CODEX STAN 73-1981 (e.g. citric acid and sodium salt) also apply to the relevant provisions of CODEX STAN 74-1981 , as both standards specified maximum sodium content.

[12] CX/FA 13/45/7

Recommendation 8

76. The Committee endorsed this recommendation and agreed to establish an electronic Working Group, led by France, open to all members and observers and working in English only, to prepare recommendations on the horizontal approach to the use of food additives with the technological function of “acidity regulators” and “emulsifier, stabilizer, thickener” in food category 14.2.3 “Grape wines” and its sub-categories as well as recommendations for provisions and proposals for new provisions listed in food category 14.2.3 and its sub-categories in CX/FA 13/45/12 and Appendices 2 and 3 of CX/FA 13/45/7.

Recommendation 9

77. The Committee endorsed this recommendation and agreed to establish an electronic Working Group, led by New Zealand, open to all members and observers and working in English only, to: (i) consider the effect of the descriptors of food categories 01.1.1 “Milk and buttermilk (plain)”, 01.1.1.1 “Milk (plain)”, 01.1.1.2 “Buttermilk (plain)” and 01.1.2 “Dairy-based drinks, flavoured and/or fermented (e.g. chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drink” on the technologically justified use of food additives in such foods, where applicable; (ii) prepare recommendations to address descriptors which do not allow the use of additives in foods where the use of additives in such foods are technologically justified; and (iii) prepare recommendations on the horizontal approach to the use of emulsifiers, stabilizers and thickeners in these food categories.

Recommendation 10

78. The Committee endorsed recommendation 10 (*see* para. 104).

Horizontal approach for food additives with a technological function of “emulsifier, stabilizer, thickener”

79. The Committee agreed to continue consideration of the remaining recommendations on the horizontal approach for food additives with a technological function of “emulsifier, stabilizer, thickener” in food categories listed in Appendix 3 of CX/FA 13/45/7, as well as on the listed provisions in those food categories starting from food category 04.1.1.

80. The Committee based its consideration on the Working Principles for consideration of Table 3 food additives with “emulsifier, stabilizer and thickener” function agreed to by the physical Working Group (CRD 2 Appendix VI) and agreed that the use of food additives with technological function of “emulsifier, stabilizer and thickener” were:

- Justified in 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)”; and
- Not justified in food categories: 04.1.1 “Fresh fruit”; 04.1.1.1 “Untreated fresh fruit”; 04.1.1.3 “Peeled or cut fresh fruit” ; 04.2.1 “Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes and aloe vera), seaweeds, and nuts and seed”; 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 seed”; 4.2.1.3 “Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds”; and 4.2.2.1 “Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds”.

81. Consequentially, the Committee agreed to:

- Recommend adoption of all Table 3 food additive provisions with “emulsifier, stabilizer and thickener” function in food category 04.2.2.7 at GMP;
- Discontinue work on all Table 3 food additives provisions with only “emulsifier, stabilizer and thickener” function; and
- Hold at their current Step the other provisions for all other food additives with function in addition to “emulsifier, stabilizer, thickener” and “acidity regulator” in food categories 04.1.1, 04.1.1.1, 04.1.1.3, 04.2.1, 04.2.1.1, 04.2.1.3 and 04.2.2.1.

82. The Committee could not come to an agreement on whether food additives with a function of “stabilizer” or “thickener” were justified for use in surface-treated vegetables in food category 04.2.1.2 “Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes (including soybeans) and aloe vera), seaweeds and nuts and seeds”. Several delegations questioned the proposed use of these additives, which, in their view, appeared to be for use as additive in other additives, and recommended to limit their application to a number of products (e.g. nuts). Other delegations considered these limitations too restrictive as these additives were used in a broader number of products, such as

waxed cucumbers, and explained that the use of these additives was intended to have an effect on the whole product, including the coating.

83. In view of the difference in opinion, the Committee agreed to request the physical Working Group on the GSFA, which will meet prior to its next session (*see* para. 104), to reconsider the horizontal approach for this food category along with food category 04.1.1.2 "Surface treated fresh fruit", where the use of these additives had been previously determined by the Committee to be justified for use in glaze, coating and decoration.

84. With regard to the use of food additives in fresh fruits and vegetables, the Codex Secretariat noted that Codex standards for fresh fruits and vegetables did not include a section on food additives and, therefore, remained silent as to the technological justification of food additives in these products. It was also noted that these standards did not differentiate between treated and untreated products and, therefore, it was not possible to determine whether the use of additives was allowed in products within the scope of these standards.

85. Due to time constraints, the Committee was not able to complete its discussion on Appendix 3 of CX/FA 13/45/7 and agreed to request the physical Working Group on the GSFA (*see* para. 104), to consider the remaining parts of the document (i.e. from food category 06.2 "Flours and starches (including soybean powder)" up to and including food category 14.1.5 " Coffee, coffee substitutes, tea, herbal infusion, and other hot cereal and grain beverages, excluding cocoa".

Matters related to Agenda Item 5b "Recommendations for Provisions for Aluminium Containing Food Additives of the GSFA"[13]

86. The Committee considered the recommendations of the Working Group on the provisions for the five aluminium containing food additives, namely: aluminium ammonium sulphate (INS 523); sodium aluminium phosphates (acidic and basic) (INS 441 (i), (ii)); sodium aluminosilicate (INS 554); calcium aluminium silicate (INS 556) and aluminium silicate (INS 559). The recommendations aimed at reducing the use of aluminium-containing food additives based on the recommendation of the 67th JECFA and the revised provisional tolerable weekly intake (PTWI) for aluminium. The Working Group had recommended discontinuation of work on more than 40 provisions and made recommendations for reducing the levels of the other provisions for these additives in the GSFA.

Recommendation 1

87. The Delegation of Japan, referring to their comments in CRD 6, informed the Committee that they will submit revised maximum levels for aluminium ammonium sulphate (INS 523) in food categories 7.1.2 "Crackers, excluding sweet crackers" and 7.1.3 "Other ordinary bakery products (e.g. bagels, pita, English muffins)" at the next session. These levels will be based on a total diet study carried out from April 2011 through March 2013, which aimed at evaluating aluminium intake taken by individual age groups from both processed and non-processed foods. The Codex Secretariat noted that this information can be submitted in reply to the Circular Letter requesting proposals for new entries or revision of provisions of the GSFA attached to the report of the Committee's session.

88. The Delegation of the European Union informed the Committee of the measures that have already been taken in the European Union to restrict the exposure to aluminium from food additives. These measures included also consideration of aluminium lakes of colours and revision of specifications of food additives with aluminium impurities. The Delegation expressed their concern that the remaining exposure uncertainties to aluminium from all sources might, in their view, still lead to the exceedance of the PTWI. The Delegation of Norway supported this view.

89. The Observer from NHF reiterated its view that the use of aluminium containing food additives was not acceptable and suggested that the Committee only advance the provisions, recommended for adoption at Step 5 and 8, to Step 5.

90. The JECFA Secretariat reminded the Committee about the establishment of a new PTWI of 2 mg/kg bw for aluminium (74th JECFA, 2011) and that provisions for food additives containing aluminium should be compatible with the PTWI.

[13] CX/FA 13/45/8

Conclusion (Recommendation 1)

91. The Committee endorsed the recommendations of the Working Group to forward to the 36th Session of the Commission the provisions for food aluminium containing food additives for adoption at Step 8 or 5/8 (*see* para 101).

92. The Delegations of the European Union and Norway expressed reservation to this decision.

Recommendations 2 and 3

93. The Committee endorsed the recommendation to discontinue work on the draft and proposed draft provisions of food aluminium-containing food additives (Appendix VII) and to recommend the 36th Session of the Commission to revoke or make recommendations to relevant committees for the revocations of provisions for aluminium-containing food additives included in a number of commodity standards.

94. With regard to the recommendation to CCFFP to consider the revision of the provision for sodium aluminium phosphate (INS 541) in the *Standard for quick frozen fish sticks (fish fingers), fish portions and fish filets breaded or in batter* (CODEX STAN 166-1989), the Committee noted that the recommendation of the Working Group to align the provision with the corresponding GSFA provision in food category 06.6 "Batters (e.g. for breading or batters for fish or poultry)" could result in a higher maximum level for aluminium than the current provision in the commodity standard which was expressed as phosphate. Therefore, the Committee revised the recommendation and agreed to recommend CCFFP to recalculate the provision on an aluminium basis, in line with its previous recommendation that all maximum use levels of aluminium-containing food additives should be numerical and expressed on an aluminium basis.

Conclusion (Recommendations 2 and 3)

95. The Committee agreed to forward to the 36th Session of the Commission for revocation the provisions for aluminium-containing food additives included in a number of standards for which there was no active committees (Appendix VII).

96. The Commission further recommended the Committees on Processed Fruits and Vegetables (CCPFV), on Fish and Fish Products (CCFFP) and on Sugars (CCS) to consider:

- Revocation of the provision for aluminium potassium sulfate (INS 522) in the *Standard for canned chestnut and canned chestnut puree* (CODEX STAN 145-1985) (action by CCPFV);
- Revision of the provision for sodium aluminium phosphate (INS 541) in the *Standard for quick frozen fish sticks (fish fingers), fish portions and fish filets breaded or in batter* (CODEX STAN 166-1989) (currently at 1g/kg expressed as P_2O_5 in breaded and battered coatings) to express the maximum use levels on an aluminium basis, taking into account the revised JECFA PTWI (action by CCFFP); and
- Revocation of the provisions for sodium aluminosilicate (INS 554) and calcium aluminium silicate (INS 556) in the *Standard for sugars* (CODEX STAN 212-1999) (action by CCS).

Matters related to Agenda Items 5c "Proposed Draft Food Additive Provisions for Aspartame - Acesulfame Salt (INS 962) ((Replies to CL 2012/5-FA Part B, Point 7)" [14] and Agenda Item 5g "Proposals for Application of Note 188 to Provisions for Acesulfame Potassium (INS 950) and Note 191 to Provisions for Aspartame (INS 951)" [15]

97. The Committee noted that Appendix VIII of CRD 2 included a document that compiled: (i) proposed draft provisions for aspartame-acesulfame salt (INS 962) (replies to CL 2012/5-FA Part B, point 7), related to Agenda Item 5c; (ii) proposals for new provisions and/or revision of provisions for acesulfame potassium (INS 950), aspartame (INS 951) and aspartame-acesulfame salt (INS 962) (replies to CL 2012/5-FA Part B, point 10) related to Agenda Item 5f, and proposals for the application of Note 188 to provisions for acesulfame potassium (INS 950) and Note 191 to provisions for aspartame (INS 951) related to Agenda Item 5g. The Committee noted that consideration of this compilation could interfere with the work on Note 161, agreed under Agenda 9b. Therefore, the Committee agreed to postpone consideration of this matter.

98. With regard to consideration of Notes 188 and 191, the Delegation of Japan, referring to their comments in CRD 6, proposed to consider, at the same time as the revision of Notes 188 and 191, the revision of Notes 113 and 119, which were also related to acesulfame, acesulfame potassium and aspartame-acesulfame salts.

[14] CX/FA 13/45/9
[15] CX/FA 13/45/13; CX/FA 13/45/13 Corrigendum

Matters related to Agenda Item 5d "New Proposals for the Use of Nisin (Ins 234) in Food Category 08.0 "Meat And Meat Products, Including Poultry And Game" (Replies to CL 2012/5-FA Part B, Point 8)"[16]

99. The Committee noted that nisin (INS 234) was scheduled for re-evaluation by the 77th JECFA Meeting in June 2013 and agreed to postpone consideration of new proposals on the use of nisin (INS 234) in food category 08.0 "Meat and meat product, including poultry and game" and its sub-categories until its next Session to take into consideration the JECFA report.

Matters related to Agenda Items 5e "Proposals for New Additive Provisions in Food Category 16.0 "Prepared Foods" (Replies to CL 2012/5-FA Part B, Point 9) [17] and Agenda Item 5f "Proposals for New Additive Provisions and/or Revision of Food Additive Provisions of the GSFA (Replies to CL 2012/5-FA Part B, Point 10)[18]

Recommendations 11 and 12

100. Due to time constraints the Committee was unable to discuss the proposals for new additives provisions in food categories 16.0 "Prepared foods" and proposals for new additive provisions and revisions of existing provisions of the GSFA, submitted in reply to CL 2012/5-FA, part B points 9 and 10. The Committee endorsed the recommendations to request the electronic Working Group on the GSFA (*see* para. 103) to prepare recommendations for the entry of the new provisions and the revision of the existing provisions of the GSFA for consideration at its 46th Session. The Committee noted that the Working Group would not consider proposals that would be considered by the electronic Working Groups on food category 14.2.3 "Grape wine" and its sub-categories (Recommendation 8) and on Note 161 (Agenda Item 9b).

GENERAL CONCLUSIONS FOR AGENDA ITEM 5

101. The Committee agreed to forward to the 36th Session of the Commission:

- Draft and proposed draft food additive provisions of the GSFA for adoption at Step 8 and Step 5/8 (Appendix VI)[19]; and
- Food additive provisions of commodity standards recommended for revocation (Appendix VII)[20].

102. The Committee agreed to discontinue work on a number of draft and proposed draft food additive provisions of the GSFA as presented in Appendix VIII. [21]

Work for the 46th Session of the CCFA

Electronic Working Group on the GSFA

103. The Committee agreed to establish an electronic Working Group led by the United States of America, open to all members and observers and working in English only, to:

- Prepare recommendations for the entry in the GSFA on proposals for new food additive provisions in food category 16.0 "Prepared food" (Agenda Item 5e);
- Prepare recommendations for the entry in the GSFA of proposals for new entry and revision of existing provisions, contained in CX/FA 13/45/12, except those for food category 14.2.3 "Grape wine" and its sub-categories and those for aspartame (INS 951) and aspartame-acesulfame salts (INS 962);
- Prepare proposals for the provisions in Table 1 and 2 of the GSFA of Table 3 food additives with "acidity regulator" function, which were held at the current Session, for their use for technological function other than as acidity regulators; and
- To prepare proposals for consideration of the provisions in Table 1 and 2 of Table 3 food additives with functions other than "emulsifier, thickener, stabilizer", "colour" and "sweeteners".

Physical Working Group on the GSFA

104. The Committee agreed to establish a physical Working Group, which would meet immediately prior to its 46th Session and be chaired by the United States of America and work in English only, to consider and prepare recommendations for the Plenary on:

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[16] CX/FA 13/45/10
[17] CX/FA 13/45/11
[18] CX/FA 13/45/12
[19] Appendix VI includes recommendations for adoption related to Agenda Items 5a and 5b
[20] Appendix VII includes recommendations for revocation arising from Agenda Items 5b
[21] Appendix VIII includes recommendations related to Agenda Items 5a and 5b

- The remaining recommendations on the horizontal approach for food additives with a technological function of "emulsifier, stabilizer, thickener" listed in Appendix 3 of CX/FA 13/45/7 (food categories 04.1.1.2, 4.2.1.2 and from food category 06.1 to 14.1.5) and the related provisions (Recommendation 10);
- The reports of the electronic Working Groups on: (i) the GSFA; (ii) Food category 14.2.3 "Grape wine"; and (iii) Note 161; and
- Proposals for new entries or revision of food additive provisions of the GSFA, submitted in reply to the Circular Letter attached to the report of the Committee's session.

INTERNATIONAL NUMBERING SYSTEM (INS) FOR FOOD ADDITIVES (Agenda Item 6)[22]

105. The Delegation of Iran introduced the report of the in-session Working Group on the International Numbering System (INS).

106. The Committee considered the recommendations of the Working Group and made the following comments and conclusions.

Recommendation 1

107. The Committee agreed to postpone the inclusion of potassium aluminium silicate-based pearlescent pigments in the INS, awaiting its evaluation by the 77th JECFA.

Recommendation 2

108. The Committee agreed to add new INS numbers, functional classes and technological purposes for advantame, ferric(III)-orthophosphate, ferric(III)-pyrophosphate and yeast mannoproteins.

Recommendation 3

109. The Committee noted that 76th JECFA had prepared a new specifications monograph for mineral oil, medium and low viscosity, class I (INS 905e) and agreed to change the name of this food additive to mineral oil, medium viscosity.

Recommendation 4

110. The Committee noted that the Working Group was unable to conclude on the proposal to remove the functions stabilizer and thickener and replace by firming agent for potassium chloride (INS 508) and calcium chloride (INS 509).

111. The Observer from IDF indicated that these two additives were included in the *Standard for Fermented Milks* (CODEX STAN 243-2003) under the functions of stabilizer and thickener and that they had been endorsed by CCFA in 2008. He indicated that removal of these functions from the two additives would have implications and create problems for the standard, which does not include firming agent among the classes of food additives which may be used.

112. After a short discussion, the Committee agreed to request the e-WG on INS (*see* para. 115) to consider this problem and prepare proposals for consideration at its next Session.

Recommendation 5

113. The Committee deleted functional class and technological purpose as gelling agent for potassium chloride (INS 508).

Recommendation 6

114. The Committee agreed to add new functional classes and technological purposes associated with 18 food additives, as presented in Table 4 of CRD 4.

115. The Committee agreed to establish an electronic Working Group, led by Iran, open to all members and observers and working in English only, to consider the replies to the Circular Letter requesting proposals for changes and/or additions to the INS and to prepare proposals for circulation for comments at Step 3 and consideration at its next Session.

[22] CX/FA 13/45/14; CX/FA 13/45/14 Add.1 (Comments of Brazil, Chile, Egypt, European Union, Mexico, New Zealand, Philippines, ELC, IDF and USP; CX/FA 13/45/14 Add.2 (Comments of China, European Union, India and IFAC); CRD 4 (Report of the in-session working group on INS); CRD 13 (Comments of China, European Union, Ghana, Indonesia, Malaysia, Mali, Philippines, African Union and ICGMA)

Status of the amendment to the International Numbering System (INS) for Food Additives

116. The Committee agreed to forward the proposed draft amendments to the INS to the 36th Session of the Commission for adoption at Step 5/8, with the recommendation to omit Steps 6 and 7 (Appendix IX).

SPECIFICATIONS FOR THE IDENTITY AND PURITY OF FOOD ADDITIVES ARISING FROM THE 76th JECFA (Agenda Item 7)[23]

117. The JECFA Secretariat presented the results of the 76th Meeting of JECFA regarding the specifications for identity and purity of food additives, as outlined in the Annex of CX/FA 13/45/15. The JECFA Secretariat informed the Committee that specifications for eight food additives and 107 flavourings have been prepared.

118. The specifications for food additives, of which five were new and three were revised, have all been finalized as full.

119. The specifications for mineral oil, medium and low viscosity, class I (INS 905e), class II (INS 905f) and class III (INS 905g), were withdrawn for the reason that the temporary ADI for class II and class III were withdrawn. However, as these specifications also covered class I (INS 905e) for which a full ADI has been allocated, JECFA decided to prepare new specifications for class I only with the title Mineral oil, medium viscosity. The Committee also agreed to change the name of the compound (Agenda Item 6).

120. Several delegations requested clarification on the inclusion of secondary additives in a specifications monograph. The JECFA Secretariat explained that this information is an integral part of the description of the manufacturing process included in the specifications. Such information is important both for food manufacturers and consumers.

121. The Delegation of the European Union expressed its reservation on the references to food additives used in food additives in specifications arising from the 76th Session of JECFA. In the Delegation's view food additive specifications should be related to the substances themselves and not to the preparations/formulations. The Delegation was of the opinion that the Committee, in its capacity of risk manager, should first consider how the use of food additives in food additives should be addressed and whether criteria for their use should be developed.

122. The Committee supported the recommendation of the JECFA Secretariat to develop guidance on how to address the use of additives in additives and to prepare a discussion paper for the next CCFA. The Delegation of the European Union agreed to prepare the paper.

123. The Committee was informed that an analytical method in the specifications for 3-Phytase from *Aspergillus niger* expressed in *Aspergillus niger* needed to be amended. The Committee agreed to ask JECFA to revise the specifications accordingly. However, as the requested changes to the method were considered to be minor, the Committee agreed to forward the specifications for the adoption by the 36th Session of the Commission and to include 3-Phitase in the Priority List (Agenda Item 8a).

124. The JECFA Secretariat informed the Committee that specifications for 105 flavourings had been finalized as full and the specifications for two flavourings had been designated as tentative. It further noted that for 12 of the full specifications, additional data were required to complete the evaluation.

Status of the Specifications for the Identity and Purity of Food Additives

125. The Committee agreed to forward full specifications for eight food additives and for 93 flavourings with completed evaluation to the 36th Session of the Commission for adoption at Steps 5/8, with the recommendation to omit Steps 6 and 7 (Appendix X). The Committee further agreed to request the Commission to revoke the specifications for mineral oil, medium and low viscosity (INS 905e, f and g).

PROPOSALS FOR ADDITIONS AND CHANGES TO THE PRIORITY LIST OF FOOD ADDITIVES PROPOSED FOR EVALUATION BY JECFA (Replies to CL 2012/8-FA) (Agenda Item 8a)[24]

126. The Delegation of Canada introduced the report of the in-session Working Group on Priority.

127. The Committee considered the recommendations of the Working Group and made the following comments and conclusions.

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[23] CX/FA 13/45/15; CX/FA 13/45/15 Add. 1 (Comments of Chile, Egypt and AMFEP); CX/FA 13/45/15 Add.2: (Comments of European Union); CRD 14 (Comments of Mali and African Union)

[24] CX/FA 13/45/16 (Replies of European Union, Iran, Japan, United States of America, CEFIC and ISDI); CX/FA 13/45/16 Add.1 (Replies of European Union) CRD 5 (Report of the in-session Working Group on Priorities for Evaluation by JECFA); CRD 15 (Comments of China, Mali, Philippines, African Union and CCC)

128. The Committee noted that the new substance polyvinyl alcohol (PVA)-polyethylene glycol (PEG) graft co-polymer proposed for safety evaluation by JECFA did not have INS number and agreed to refer it to the e-WG on INS (*see* para. 115).

129. The Committee noted that JECFA would evaluate all compounds proposed for safety evaluation for use in infant formula and formulae for special medical purposes intended for infants together; therefore, it agreed to assign the same high priority to the evaluation of these compounds.

Conclusion

130. The Committee agreed to forward the Priority List of Compounds Proposed for Evaluation to FAO and WHO for their follow-up (Appendix XI).

PROPOSED PRIORITIZED LIST OF COLOURS FOR RE-EVALUATION BY JECFA (Agenda Item 8b)[25]

131. The Delegation of Canada introduced CX/FA 13/45/17 and explained that the electronic Working Group had used the Food Additive Re-evaluation Prioritization Form (the "Prioritization Form"), as revised by the 44th CCFA, to prioritise the 107 food colours evaluated by JECFA since 1956. The Delegation noted that 38 colours passed the pre-screening Section, which eliminated all the colours that did not have a provision in the GSFA or in a food Codex standard or in the Codex Step process. These 38 colours had then been assessed using the Prioritization Form and each colour was given a qualitative score for every question in the form, which resulted in a qualitative score for each of the three sections, from which a final numerical score was derived. The final ranking of the food colours for prioritization for re-evaluation by JECFA is presented in Table 1 of CX/FA 13/45/17.

132. The Delegation further explained that, as a result of this exercise, the Working Group had made several recommendations aimed at improving the efficiency of the prioritization process, including: (i) prioritise only those additives that pass the first pre-screening question in the Prioritization Form (i.e. additives for which there is a provision in the GSFA, in a Codex food standard, or in the Codex step process); (ii) change the wording of Question A1 of the Prioritization Form to consider the World Health Organization Technical Report Series (TRS) or Food Additive Series (FAS) reports, in addition to the JECFA website, as sources for the date of the latest JECFA evaluation of an additive; (iii) include a second pre-screening question to the Prioritization Form to screen out additives that are currently under review by JECFA or for which JECFA has requested information by a specified date; and (iv) revise question A2 of the Prioritization Form to specifically exclude variation in a food additive that is a result of variation in the source material and is not related to the manufacturing process if the variation could be addressed through JECFA's specifications for the additive.

133. The electronic Working Group recommended that the Committee consider: (i) the revised Prioritization Form, as presented in Appendix 1 of CX/FA 13/45/17, for developing prioritised lists of food additives for re-evaluation for JECFA's consideration; and (ii) consider the ranking of the food colours, as shown in Table 1 of CX/FA 13/45/17, for recommending to JECFA the prioritization of colours for re-evaluation. It was further noted that quinoline yellow (INS 104) should be taken off the list as it is currently under review by JECFA. It was also noted that a new intake assessment of the caramel colours, published after the Working Group had finished its work, would lead caramel colours, class III and IV to have a prioritization score of "5" rather than "4" (i.e. lower priority), the same as the score for caramel colours, class I and II.

Discussion

134. The Committee noted that the Working Group had made a useful exercise, which had resulted in a set of recommendations aiming at improving the efficiency of the prioritization exercise and in a prioritised list of colours for re-evaluation by JECFA.

135. With regard to this exercise several delegations pointed out that if there was any study suggesting a serious health concern for a specific compound, this should be taken off the prioritised list and be included in the Priority List for JECFA evaluation; these delegations also suggested to add to the Prioritization Form a third pre-screening question to screen out additives that are no longer in use.

136. One Delegation expressed a concern that the possibility of limitations and gaps in the already available information on the individual food colours is not sufficiently weighted in the prioritization procedures

137. The Committee had some discussion on how to use the ranking of colours, presented in Table 1 of CX/FA 13/45/17 and which steps should be taken in order for JECFA to re-evaluate the colours. In this regard it was noted that this exercise only allowed for the identification of new studies that have become

[25] CX/FA 13/45/17; CRD 16 (Comments of China, European Union, Mali and African Union)

available since the last evaluation of the compound by JECFA, but not intended to assess if this information warranted a re-evaluation by JECFA. Therefore, a further step was necessary in order to determine whether a re-evaluation was needed and which additional information was required for JECFA to re-evaluate the compound.

Conclusion

138. The Committee could not come to a conclusion regarding the necessary steps to link the prioritization exercise with the inclusion of a compound in the JECFA Priority List. Therefore, it agreed to establish an electronic Working Group, led by Canada, open to all members and observers and working in English only, to prepare a discussion paper that would consider different options for the use of the outcomes of the prioritisation exercise and other feasible steps to identify compounds for re-evaluation by JECFA, for consideration at its next Session.

DATABASE ON PROCESSING AIDS – CRITERIA FOR ENTRY INTO THE DATABASE (Agenda Item 9a)[26]

139. The Chairperson of the Committee provided a summary account on previous discussions held in CCFA on how to approach processing aids in the framework of Codex and recalled the Committee of its previous decision not to pursue work on an inventory of processing aids in view of the practical difficulties to assess the safety of these compounds. The Chairperson further recalled the offer of China to develop a database to provide a repository list of processing aids with information submitted by interested countries and international organizations in view of the need expressed by many members, especially developing countries, to compile such information at international level. To this purpose, the Committee at its last Session had agreed to assist China in identifying criteria for entry of processing aids into the database. In concluding, the Chairperson emphasised the importance of having a simple set of criteria that would assist China in its endeavour.

140. The Delegation of New Zealand summarised additional information presented in CX/FA 13/45/18.

141. The Delegation of China proposed a set of criteria, as presented in CRD 17, and noted that criteria (a) and (b) should be sufficient to facilitate submission of proposals for entry into the database and that information on the safety of the compound (criteria (c) *Appropriate risk assessment or safety evaluation information should be identified along with the information*) could be provided along with compliance with criteria (a) and (b). This view was supported by several delegations.

142. The Committee supported criterion (a), as proposed in CRD 17; with regard to criterion (b) the Committee noted that it was more appropriate to refer to the use of processing aid in one or more countries, rather than “permitted” to encompass situation where countries do not have specific procedures for the authorisation of processing aids. It also suggested to delete the reference to “Codex members” not to limit inputs from non-Codex member countries.

Conclusion

143. The Committee recommended that China use the following criteria for entry of processing aids into the database:

(a) The substance should conform to the definition of food processing aids as described in the Procedural Manual of the Codex Alimentarius Commission and the *Guidelines on Substances used as Processing Aids* (CAC/GL 75-2010); and

(b) The substance is used as a processing aid in one or more countries.

DISCUSSION PAPER ON RECOMMENDATIONS FOR NOTE 161 OF THE GSFA (Agenda Item 9b)[27]

144. The Delegation of Australia summarized the discussion on Note 161 at the last two sessions of the Committee and highlighted the current options to move forward with this matter, namely: (i) do nothing; (ii) replace, if possible, the Note by other Note(s); (iii) revise the Preamble and remove the Note; (iv) delete the Note; and (v) establish criteria for when the Note can be used. The Delegation pointed out that Australia, as a country, did not support use of Note 161 in the GSFA.

145. In addition, the Committee noted that opinions on the use of Note 161 were divided between delegations in favour of reducing the use of the Note and those supporting the removal of the Note and that it

[26] CX/FA 13/45/18; CRD 17 (Comments of China, Egypt, European Union, India, Mali and African Union)
[27] CX/FA 13/45/19; CRD 18 (Comments of Costa Rica, Dominican Republic, India, Mali, Panama, Thailand and African Union)

should no longer be used in future provisions of the GSFA. The Committee further recalled that the use of Note 161 was in itself the result of a compromise to advance food additive provisions in the Step Procedure. However, the application of the Note to food additive provisions in the GSFA might require consideration on possible ways to reduce its use, especially in future for those additive provisions that had been put on hold pending the resolution of this issue.

146. The Delegation of the European Union noted that the discussion paper accurately reflected the views of all parties on the issue of the use of Note 161. The European Union Member States indicated they could consider some of the options set out in the paper but that they strongly opposed to the deletion of the Note. However, the Delegation expressed its willingness to consider the use of the Note on a case by case basis as it would be difficult to have a general debate on the use of Note 161 in the GSFA without taking into consideration the specific cases the Note was associated with. In the spirit of compromise, the Delegation indicated that a starting point could be to examine the provisions associated with Note 161 in the document (Appendix 8 of CRD 2), which compiled new provisions, provisions already included in the Step Procedure and adopted procedures for acesulfame potassium (INS 950), aspartame (INS 951) and aspartame-acesulfame salt (INS 962). Depending on the outcome of this exercise, further consideration could be given on how the application of Note 161 to adopted food additive provisions in the GSFA could be addressed.

147. The Delegation of Costa Rica supported the approach presented in the study to eliminate reference to national legislation and supported option (ii), which was in line with the position taken by the 18th Session of the FAO/WHO Coordinating Committee for Latin America and the Caribbean (CCLAC), as presented in CX/FA 13/45/2. The Delegation noted that the evaluation of the use of Note 161 could be done on a case by case basis, should be based on scientific grounds in light of the Preamble of the GSFA and should be completed within a defined timeframe with a view to no longer applying the Note in the GSFA.

148. Many delegations supported option (ii) and the consideration of Note 161 on a case by case basis. Some of these delegations also noted that such evaluation should be based on scientific grounds.

149. The Delegation of the European Union noted that all the criteria in Section 3.2 of the Preamble to the GSFA should be used to conduct this exercise, including ensuring that consumers are not mislead. This view was supported by the Delegation of Norway. The Delegation of the European Union also indicated that it could agree with reducing the use of Note 161 in the GSFA and reiterated its willingness to start working on the revision of the compiled provisions in Appendix 8 of CRD 2 as an initial step to move towards the achievement of consensus on this matter. In addition, in the interests of following a consistent approach in the adoption of provisions in the GSFA, other similar provisions, not currently associated with Note 161 in this document, will be considered once the issue of the use of Note 161 has been addressed.

150. The Observer of NHF supported retention of Note 161 in the GSFA.

Conclusion

151. Based on the above discussion the Committee agreed to establish an electronic Working Group led by the United Kingdom, open to all Codex members and observers and working in English only.

152. The Committee agreed that the Working Group will identify concerns regarding the provisions with Note 161 attached, as contained in the compilation document on the use of sweeteners in specific food categories and the reasons for these concerns (Appendix 8 of CRD 2). Information should be provided to the Working Group which will be used, in conjunction with the principles set out in Section 3.2 of the Preamble of the GSFA, to explore the use of alternative Note(s) or other approaches that could address the concerns which have resulted in the application of Note 161, or to demonstrate that Note 161 is no longer needed for the particular provision. The Working Group could make recommendations in relation to proposed new sweetener provisions, those in the Step Procedure and adopted provisions, associated with Note 161, as listed in Appendix 8 of CRD 2, subject to the submission of relevant data as per Section 3.2 of the Preamble.

153. The Committee noted the offer of the United States of America to assist the Chair of the Working Group in its endeavour. The Committee encouraged Codex members and observers to actively participate in the Working Group with a view to facilitating progress in the consideration of Note 161.

DATE AND PLACE OF THE NEXT SESSION (Agenda Item 10)

154. The Committee was informed that its Forty-sixth Session was tentatively scheduled to be held in China in one year time. The exact venue and date would be determined by the host Government in consultation with the Codex Secretariat.

SUMMARY STATUS OF WORK

SUBJECT	STEP	FOR ACTION BY:	DOCUMENT REFERENCE (REP13/FA)
Draft and proposed draft food additive provisions of the *General standard for food additives* (GSFA)	8 and 5/8	36th CAC	Paras 69, 91, 101 and App. VI
Proposed draft amendments to the *International numbering system* (INS) for food additives	5/8	36th CAC	Para.116 and App. IX
Specifications for the identity and purity of food additives arising from the 76th JECFA meeting	5/8	36th CAC	Para. 125 and App. X
Revision of the *Guidelines for the Simple Evaluation of Food Additive Intakes* (CAC/GL 3-1989)	1,2,3	36th CAC eWG (Brazil)	Paras 63-64 and App. V
Amendments to the *International Numbering System* (INS) for food additives	1,2,3	eWG (Iran)	Para.115
Specifications for the Identity and Purity of Food Additives	1,2,3	46th CCFA	---
Proposals for the provisions in Table 1 and 2 of the GSFA of Table 3 food additives with: (i) "acidity regulator" function for their use for technological function other than as acidity regulators; and (ii) for other Table 3 food additives with functions other than "emulsifier, thickener, stabilizer", "colour" and "sweeteners	various steps	eWG (United States of America)	Para. 103
Food additive provisions of commodity standards	Revocation	36th CAC	Paras 95, 101 and App. VII
Specifications for the identity and purity of food additives	Revocation	36th CAC	Para. 125
Draft and proposed draft food additive provisions of the GSFA	Discontinuation	-	Paras 93, 102 and App. VIII
Food additive provisions of food category 14.2.3 "Grape wines" and its sub-categories	---	eWG (France)	Para. 76
Descriptors and food additives provisions of food categories 01.1.1 "Milk and buttermilk (plain)", 01.1.1.1 "Milk (plain)", 01.1.1.2 "Buttermilk (plain)" and 01.1.2 "Dairy-based drinks, flavoured and/or fermented (e.g. chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drink"	---	eWG (New Zealand)	Para. 77
Alignment of the food additive provisions of commodity standards and relevant provisions of the GSFA	---	eWG (Australia)	Paras 30, 35 and 51
Recommendations for new additives provisions of the GSFA (new and revised provisions and provision for food categories 16.0 "Prepared foods"	---	eWG (United States of America)	Para. 100
Discussion paper on use of additives in additives	---	European Union	Para. 122
Discussion paper on use of Note 161 in provisions for selected sweeteners	---	eWG (United Kingdom)	Para. 152
Provisions in Tables 1 and 2 food additives listed in Table 3 with "emulsifier, stabilizer and thickener" function and horizontal approach for selected food categories (i.e. 06.2 up to 14.1.5, 04.1.1.2 and 04.2.1.2)	---	pWG on GSFA (United States of America)	Paras 82-83 and 85
Priority List of compounds proposed for evaluation by JECFA	---	FAO and WHO	Para. 130 and App. XI
Compilation of information submitted on commercial use of selected food additives	---	Codex Secretariat	Para. 26
Proposal for additions and changes to the Priority List of compounds proposed for evaluation by JECFA	---	46th CCFA	---
Discussion paper on options for the use of the prioritisation exercise of compounds for re-evaluation by JECFA	---	eWG (Canada)	Para. 138
Proposals for provisions for nisin (INS 234) in food category 08.0 and its sub-categories	postponed	---	Para. 99
Proposals for: (i) proposed draft provisions for aspartame-acesulfame salt (INS 962); (ii) new provisions and/or revision of provisions for acesulfame potassium (INS 950), aspartame (INS 951) and aspartame-acesulfame salt (INS 962); and (iii) application of Note 188 and Note 191 to provisions for acesulfame potassium and aspartame	postponed	---	Para. 97
Information document on the GSFA	---	Codex Secretariat	---
Information document on food additive provisions in commodity standards	---	Codex Secretariat	---

Appendix I

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Appendix II

ACTION REQUIRED AS A RESULT OF CHANGES IN THE ACCEPTABLE DAILY INTAKE (ADI) STATUS AND OTHER TOXICOLOGICAL RECOMMEDATIONS ARISING FROM THE 76TH JECFA

INS Number	Food additive	Recommendation of 45th CCFA
450 (ix)	Magnesium dihydrogen diphosphate	Invite Members and Observers to submit to JECFA: • Actual use levels for magnesium-containing food additives, in particular when these food additives are authorized under GMP; • Actual use levels for phosphate-containing food additives; • New information on toxicological effects of phosphate salts, expressed as phosphorous.
905 f, g	Mineral oil (medium and low viscosity) classes II and III	No action required
	3-Phytase from *Aspergillus niger* expressed in *Aspergillus niger*	Forward to China for inclusion in the database on processing aids
	Serine protease (chymotrypsin) from *Nocardiopsis prasina* expressed in *Bacillus licheniformis*	
	Serine protease (trypsin) from *Fusarium oxysporum* expressed in *Fusarium venenatum*	

Appendix III

STATUS OF ENDORSEMENT AND/OR REVISION OF MAXIMUM LEVELS OF FOOD ADDITIVES AND PROCESSING AIDS IN COMMODITY STANDARDS

CODEX COMMITTEE ON FISH AND FISHERY PRODUCTS (CCFFP)

***STANDARD FOR FISH SAUCE* (CODEX STAN 302-2011)[1]**

Provisions	Status
The Committee agreed to set a ML of 200mg/kg (as tartrates) for the provision of tartrates in the *Standard for Fish Sauce* as recommended by the CCFA	Endorsed by the 45th CCFA

DRAFT STANDARD FOR SMOKED FISH, SMOKE-FLAVOURED FISH AND SMOKE-DRIED FISH[2]

(At Step 8 of the Procedure)

4. FOOD ADDITIVES

4.1 Smoked Fish

Acidity Regulators
These acidity regulators are in use and identified as technologically justified for pH control for the products complying with this Standard (e.g. to retard the growth of microorganisms that are acid-sensitive)

INS No.	Additive	Maximum level	Status of Endorsement
260	Acetic acid, glacial	GMP	Endorsed by the 45th CCFA
330	Citric acid	GMP	Endorsed by the 45th CCFA
325	Sodium lactate	GMP	Endorsed by the 45th CCFA
334	Tartaric acid, L[+]	200 mg/kg	Endorsed by the 45th CCFA Recommendation: All tartrates as listed in the GSFA "tartrates" (INS 334, 335(i)(ii), 336(i)(ii), 337) be permitted.
270	Lactic acid, L-, D-, DL-	GMP	Endorsed by the 45th CCFA
326	Potassium lactate	GMP	Endorsed by the 45th CCFA
327	Calcium lactate	GMP	Endorsed by the 45th CCFA

Antioxidants
These antioxidants are in use and identified as technologically justified to retard lipid oxidation for the products complying with this Standard (e.g., high fat content fish).

INS No.	Additive	Maximum level	Status of Endorsement
301	Sodium ascorbate	GMP	Endorsed by the 45th CCFA
316	Sodium erythorbate (sodium isoascorbate)	GMP	Endorsed by the 45th CCFA Recommendation: This food additive (INS 316) is also known by the name sodium isoascorbate

[1] REP13/FFP, para. 13
[2] REP13/FFP, para. 40 and Appendix III

INS No.	Additive	Maximum level	Status of Endorsement
			in CAC/GL 36-1989 – *Class Names and International Numbering System for food additives*.
325	Sodium lactate	GMP	Endorsed by the 45th CCFA

Colours
These colours are in use and identified as technologically justified to provide the desirable colour when the smoking process does not impart sufficient colour.

INS No.	Additive	Maximum level	Status of Endorsement
129	Allura Red AC	300 mg/kg	Endorsed by the 45th CCFA
160b(i)	Annato extracts, bixin-based	10 mg/kg, as bixin	Endorsed by the 45th CCFA
110	Sunset yellow FCF	100 mg/kg	Endorsed by the 45th CCFA
102	Tartrazine	100 mg/kg	Endorsed by the 45th CCFA

Packaging Gas
These packaging gases are in use and identified as technologically justified in order to slow down oxidation and growth of aerobic microorganisms.

INS No.	Additive	Maximum level	Status of Endorsement
290	Carbon dioxide	GMP	Endorsed by the 45th CCFA
941	Nitrogen	GMP	Endorsed by the 45th CCFA

Preservatives (for reduced oxygen packaged products only)
These preservatives are in use and identified as technologically justified in order to prevent growth of *Listeria monocytogenes*.

INS No.	Additive	Maximum level	Status of Endorsement
200-203	Sorbates	2000 mg/kg as sorbic acid	Endorsed by the 45th CCFA
210-213	Benzoates	200 mg/kg as benzoic acid	Endorsed by the 45th CCFA

4.2 Smoke-Flavoured Fish

Acidity Regulators

These acidity regulators are in use and identified as technologically justified for pH control for the products complying with this Standard (e.g. to retard the growth of microorganisms that are acid-sensitive)

INS No.	Additive	Maximum level	Status of Endorsement
260	Acetic acid, glacial	GMP	Endorsed by the 45th CCFA
330	Citric acid	GMP	Endorsed by the 45th CCFA
325	Sodium lactate	GMP	Endorsed by the 45th CCFA
334	Tartaric acid, L[+]	200 mg/kg	Endorsed by the 45th CCFA Recommendation: Consider if all tartrates, as listed in the GSFA "tartrates" (INS 334, 335(i)(ii), 336(i)(ii), 337), are permitted.
270	Lactic acid, L-, D-, DL-	GMP	Endorsed by the 45th CCFA
326	Potassium lactate	GMP	Endorsed by the 45th CCFA

327	Calcium lactate	GMP	Endorsed by the 45th CCFA

Antioxidants

These antioxidants are in use and identified as technologically justified to retard lipid oxidation for the products complying with this Standard (e.g., high fat content fish).

INS No.	Additive	Maximum level	Status of Endorsement
301	Sodium ascorbate	GMP	Endorsed by the 45th CCFA
316	Sodium erythorbate (sodium isoascorbate)	GMP	Endorsed by the 45th CCFA Comment: Sodium erythorbate (INS 316) is also know by the name sodium isoascorbate in CAC/GL 36-1989 – *Class Names and International Numbering System for food additives.*
325	Sodium lactate	GMP	Endorsed by the 45th CCFA

Carrier

INS No.	Additive	Maximum level	Status of Endorsement
1400	Dextrins, roasted starch	GMP[3]	Not endorsed by the 45th CCFA. Comments: Dextrin is used as a carrier for flavourings. Flavourings may contain additives that do not have a technological function in the final food – that is they exist as carryover. Therefore, there is no need for permission for dextrins, roasted starch in this standard. Recommendation: Consider whether this provision could be replaced by a reference to the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008), as this additive is used in flavourings and had no technological function in the final product.

Colours

These colours are in use and identified as technologically justified to provide the desirable colour when the smoking process does not impart sufficient colour.

INS No.	Additive	Maximum level	Status of Endorsement
129	Allura Red AC	300 mg/kg	Endorsed by the 45th CCFA
160b(i)	Annato extracts, bixin-based	10 mg/kg, as bixin	Endorsed by the 45th CCFA
110	Sunset yellow FCF	100 mg/kg	Endorsed by the 45th CCFA

[3] Carry over from flavouring

INS No.	Additive	Maximum level	Status of Endorsement
102	Tartrazine	100 mg/kg	Endorsed by the 45th CCFA

Emulsifiers

INS No.	Additive	Maximum level	Status of Endorsement
433	Polyoxyethylene (20) sorbitan monooleate	1000 mg/kg3	Not endorsed by the 45th CCFA Comments: Polyoxyethylene (20) sorbitan monooleate is used in flavourings and does not need to be listed as an additive with a technological function in the final food. Recommendation: Consider whether this provision could be replaced by a reference to the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008), as this additive is used in flavourings and had no technological function in the final product.

Packaging Gas
These packaging gases are in use and identified as technologically justified in order to slow down oxidation and growth of aerobic microorganisms.

INS No.	Additive	Maximum level	Status of Endorsement
290	Carbon dioxide	GMP	Endorsed by the 45th CCFA
941	Nitrogen	GMP	Endorsed by the 45th CCFA

Preservatives (for reduced oxygen packaged products only)
These preservatives are in use and identified as technologically justified in order to prevent growth of *Listeria monocytogenes*.

INS No.	Additive	Maximum level	Status of Endorsement
200-203	Sorbates	2000 mg/kg as sorbic acid	Endorsed by the 45th CCFA
210-213	Benzoates	200 mg/kg as benzoic acid	Endorsed by the 45th CCFA

4.3 Smoke-Dried Fish

Provisions	Status of Endorsement
No additives are permitted in smoke-dried fish.	Endorsed by the 45th CCFA

DRAFT STANDARD FOR RAW, FRESH AND QUICK FROZEN SCALLOP PRODUCTS

(At Step 6 of the Procedure)*4*

4. FOOD ADDITIVES

4.1 Fresh Scallop Meat and Roe-on Scallops with or without added water

Provisions	Status of Endorsement
No food additives are permitted in this product.	Endorsed by the 45th CCFA

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

Provisions	Status of Endorsement
The phosphates listed below are allowed for use as humectants or sequestrants in only the products defined in 2.1.2 (Quick Frozen Scallop Meat, or Roe-on Scallops with Added Solution of Water and Phosphates). Additives must be applied in conformance with section 3 of the *General Standard for Food Additives* (CODEX STAN 192-1995) and with good manufacturing practices as provided in section "X" of the Code of Practice for Processing of Quick Frozen Scallop Meat[5]. "Phosphates" allowed for food category 09.2.1 (Frozen fish, fish fillets, and fish products, including molluscs, crustaceans, and echinoderms) of the *General Standard for Food Additives* (CODEX STAN 192-1995) are also allowed in the products defined in subsection 2.1.2 of this Standard at a maximum level of 2200 mg/kg expressed as phosphorous.	Not endorsed by the 45th CCFA Comment: More information is needed from the CCFFP on this proposal and that the information should be presented in tabular form as demonstrated in Annex 1 of CX/FA 13/45/2, for consideration and endorsement and the CCFA should ask CCFFP for further information on this issue for reconsideration at the next session of CCFA**.**

[4] REP13/FFP para. 68 and Appendix IX
[5] under development

CODEX COMMITTEE ON PROCESSED FRUITS AND VEGETABLES (CCPFV)

PROPOSED DRAFT CODEX STANDARD FOR TABLE OLIVES[6]
(Revision of CODEX STAN 66-1981)

(At Step 5/8)

4. FOOD ADDITIVES

Provisions	Status of Endorsement
Acidity regulators, antioxidants, colour retention agents[7], firming agents, flavour enhancers, preservatives, and thickeners[8] used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CODEX STAN 192-1995) in 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) or listed in Table 3 of the General Standard for Food Additives are acceptable for use in foods conforming to this Standard.	Endorsed by the 45th CCFA

STANDARD FOR CERTAIN CANNED CITRUS FRUITS[9]

(CODEX STAN 254-2003)

The provisions for food additives in Section 4 should be replaced by the provisions indicated below:

4 FOOD ADDITIVES

Provisions	Status of Endorsement
Acidity regulators and firming agents used in accordance with Tables 1 and 2 of the *General Standard of Food Additives* (CODEX STAN 192-1995) in food category 04.1.2.4 (Canned or bottled (pasteurized) fruit) or listed in Table 3 of the *General Standard for Food Additives* are acceptable for use in foods conforming to this Standard.	Endorsed by the 45th CCFA

STANDARD FOR PRESERVED TOMATOES[10]

(CODEX STAN 13-1981)

The provisions for food additives in Section 4 should be replaced by the provisions indicated below.

4 FOOD ADDITIVES

4.1 ACIDITY REGULATORS

INS No.	Name of the Food Additive	Maximum Level	Status of Endorsement
300	Ascorbic acid, L-	GMP	Endorsed by the 45th CCFA
330	Citric acid	GMP	Endorsed by the 45th CCFA
331(i)	Sodium dihydrogen citrate	GMP	Endorsed by the 45th CCFA
331(iii)	Trisodium citrate	GMP	Endorsed by the 45th CCFA
332(i)	Potassium dihydrogen citrate	GMP	Endorsed by the 45th CCFA

[6] REP13/PFV para. 38 and Appendix II
[7] Table olives darkened with oxidation.
[8] Table olives with stuffing.
[9] REP13/PFV para. 124 and Appendix VI
[10] REP13/PFV paras 112-113 and 123 and Appendix VI

INS No.	Name of the Food Additive	Maximum Level	Status of Endorsement
332(ii)	Tripotassium citrate	GMP	Endorsed by the 45th CCFA
333(iii)	Tricalcium citrate	GMP	Endorsed by the 45th CCFA
380	Triammonium citrate	GMP	Endorsed by the 45th CCFA
507	Hydrochloric acid	GMP	Endorsed by the 45th CCFA
514(i)	Sodium sulfate	GMP	Endorsed by the 45th CCFA
515(i)	Potassium sulfate	GMP	Endorsed by the 45th CCFA
575	Glucono delta-lactone	GMP	Endorsed by the 45th CCFA
577	Potassium gluconate	GMP	Endorsed by the 45th CCFA
578	Calcium gluconate	GMP	Endorsed by the 45th CCFA
580	Magnesium gluconate	GMP	Endorsed by the 45th CCFA

4.2 FIRMING AGENTS Firming agents listed in Table 3 of the *General Standard for Food Additives* (CODEX STAN 192-1995) for food category 04.2.2.4 (Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds) are acceptable for use in foods conforming to this Standard.	Endorsed by the 45th CCFA

STANDARD FOR PROCESSED TOMATO CONCENTRATES[11]

(CODEX STAN 57-1981)

The provisions for food additives in Section 4 should be replaced by the provisions indicated below.

4 FOOD ADDITIVES

4.1 ACIDITY REGULATORS

INS No.	Name of the Food Additive	Maximum Level	Status of Endorsement
300	Ascorbic acid, L-	GMP	Endorsed by the 45th CCFA
330	Citric acid	GMP	Endorsed by the 45th CCFA
331(i)	Sodium dihydrogen citrate	GMP	Endorsed by the 45th CCFA
331(iii)	Trisodium citrate	GMP	Endorsed by the 45th CCFA
332(i)	Potassium dihydrogen citrate	GMP	Endorsed by the 45th CCFA
332(ii)	Tripotassium citrate	GMP	Endorsed by the 45th CCFA
333(iii)	Tricalcium citrate	GMP	Endorsed by the 45th CCFA
380	Triammonium citrate	GMP	Endorsed by the 45th CCFA
507	Hydrochloric acid	GMP	Endorsed by the 45th CCFA
514(i)	Sodium sulfate	GMP	Endorsed by the 45th CCFA
515(i)	Potassium sulfate	GMP	Endorsed by the 45th CCFA

[11] REP13/PFV paras 114 and 123 and Appendix VI

INS No.	Name of the Food Additive	Maximum Level	Status of Endorsement
575	Glucono delta-lactone	GMP	Endorsed by the 45th CCFA
577	Potassium gluconate	GMP	Endorsed by the 45th CCFA
578	Calcium gluconate	GMP	Endorsed by the 45th CCFA
580	Magnesium gluconate	GMP	Endorsed by the 45th CCFA

FAO/WHO COORDINATING COMMITTEE FOR ASIA (CCASIA)

***PROPOSED DRAFT REGIONAL STANDARD FOR TEMPE*[12]**

(at Step 5/8)

4. FOOD ADDITIVES

Provisions	**Status of Endorsement**
4.1 None permitted.	Endorsed by the 45th CCFA Recommendations: Include a reference to the *Guidelines on Substances Used as Processing Aids* (CAC/GL 75-2010) in Section 4.2 Processing Aids.
4.2 Processing aids	
Processing aids can be used in these products to control acidity during soaking the beans.	

***REGIONAL STANDARD FOR CHILI SAUCE*[13] [14]**

(CODEX STAN 306R-2011)

Provisions	**Status of Endorsement**
With regard to the two food additives that were not endorsed, the Coordinating Committee agreed to recommend the maximum level (ML) for curcumin at 1000 mg/kg; and agreed not to include paprika oleoresin in the food additive list, noting that paprika oleoresin had been evaluated by JECFA as a spice and that spices were listed in Section 3.1.2 other permitted ingredients. The Coordinating Committee also agreed to replace: - Tartaric acid (INS 334) with Tartrates (INS 334 L(+)-tartaric acid; INS 335(i) monosodium tartrate; INS 335(ii) sodium L(+)-tartrate; INS 336(i) monopotassium tartrate; INS 336(ii) dipotassium tartrate; INS 337 potassium sodium L(+)-tartrate), ML 5000 mg/kg (as tartaric acid). - Methyl parahydroxybenzoates (INS 214) with Parahydroxybenzoates (INS 214 ethyl para-hydroxybenzoates; INS 218 methyl para-hydroxybenzoates), ML 1000 mg/kg. - Sodium saccharin (INS 954(iv)) with Saccharins (INS 954(i) saccharin; INS 954(ii) calcium saccharin; INS 954(iii) potassium saccharin; INS 954(iv) sodium saccharin), ML 150 mg/kg. The Coordinating Committee did not agree to replace sodium polyphosphate (INS 452(i)) with Phosphates as the standard allowed the use of other acidity regulators in Table 3 of the *General Standard for Food Additives* (GSFA) (CODEX STAN 192-1995).	Endorsed by the 45th CCFA

[12] REP13/ASIA paras 117 and Appendix II
[13] REP13/ASIA paras 18-20
[14] In response to the request of the 43rd CCFA (REP12/FA paras 37-38)

REGIONAL STANDARD FOR FERMENTED SOYBEAN PASTE[12 15]

(CODEX STAN 298R-2009)

Provisions	**Status of Endorsement**
The Coordinating Committee agreed to replace monopotassium tartrate (336(i)) with Tartrates (INS 334 L(+)-tartaric acid; INS 335(i) monosodium tartrate; INS 335(ii) sodium L(+)-tartrate; INS 336(i) monopotassium tartrate; INS 336(ii) dipotassium tartrate; INS 337 potassium sodium L(+)-tartrate), with the ML of 1000 mg/kg (as tartaric acid).	Endorsed by the 45th CCFA

[15] REP13/ASIA para. 19

CODEX COMMITTEE ON SUGAR[16]

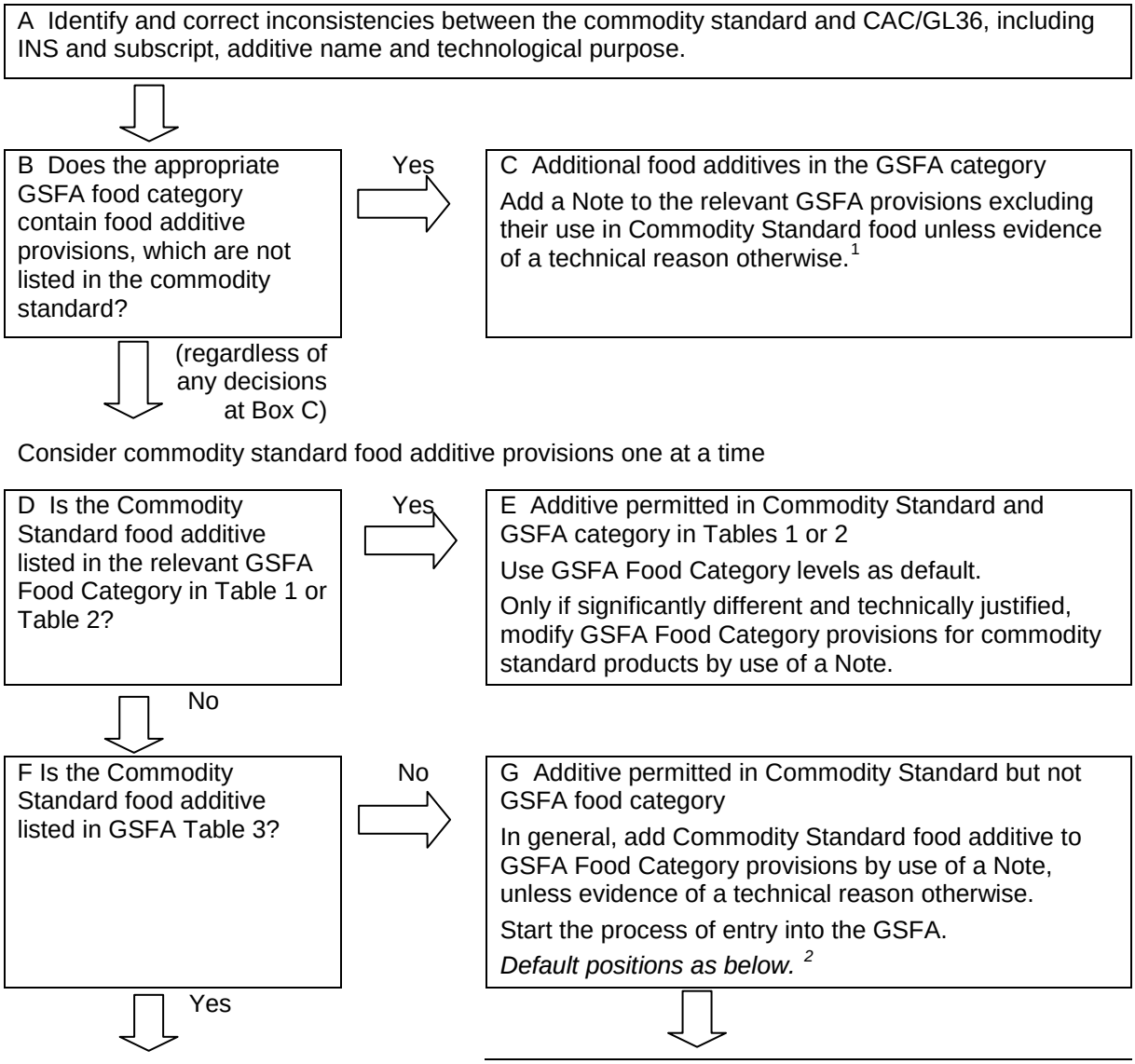
PROPOSED DRAFT CODEX STANDARD FOR NON-CENTRIFUGATED DEHYDRATED SUGAR CANE

INS No.	Name of Processing Aid	Maximum Level	WG Recommendation
~~526~~	Calcium hydroxide	GMP	Endorsed by the 45th CCFA Recommendation: Remove INS number as there is no need to list the INS number for a processing aid. Request CCS to comment if there is a need for any food additives in the manufacture of Non-centrifugated Dehydrated Sugar Cane Juice, and present this information at the next Session of CCFA, as appropriate. Include a reference to the *Guidelines on Substances Used as Processing Aids* (CAC/GL 75-2010) in Section on Processing Aids.

[16] FA/45 CRD 19

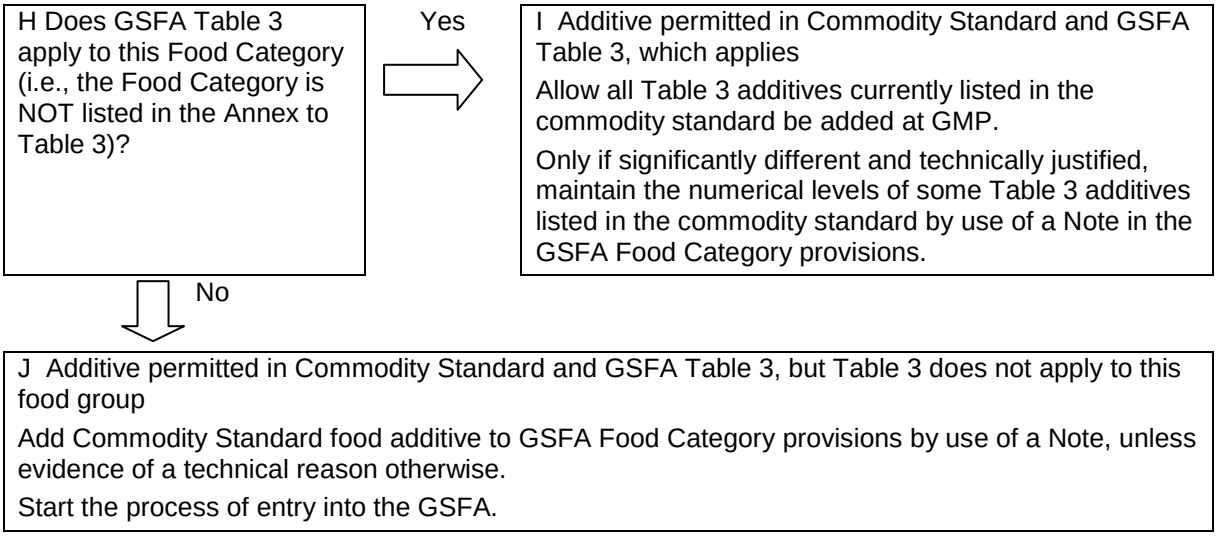
Appendix IV

DECISION TREE FOR THE RECOMMENDED APPROACH TO ALIGNMENT OF THE GSFA AND COMMODITY STANDARDS FOOD ADDITIVE PROVISIONS



[1] C1 - Commodity committee exists and approves the technological necessity of the additive in the commodity standard; C2- Commodity committee is no longer active or does not exist – CCFA establishes technological necessity of the additive in the commodity standard through working group/ plenary.

[2] G1 - Additive in Table 1 for other GSFA food categories: Add Commodity Standard food additive to GSFA Food Category provisions by use of a Note. Start the process of entry into the GSFA; G2 - Additive is listed (i.e., name and INS number) in the GSFA, but have no adopted (Step 8) GSFA provisions: Add to GSFA but only for relevant Commodity Standard products; G3 Additive is not / no longer listed: Do not add to GSFA (i.e. remove permission from Commodity Standard products).


H Does GSFA Table 3 apply to this Food Category (i.e., the Food Category is NOT listed in the Annex to Table 3)?
Yes
I Additive permitted in Commodity Standard and GSFA Table 3, which applies
Allow all Table 3 additives currently listed in the commodity standard be added at GMP.
Only if significantly different and technically justified, maintain the numerical levels of some Table 3 additives listed in the commodity standard by use of a Note in the GSFA Food Category provisions.
No
J Additive permitted in Commodity Standard and GSFA Table 3, but Table 3 does not apply to this food group
Add Commodity Standard food additive to GSFA Food Category provisions by use of a Note, unless evidence of a technical reason otherwise.
Start the process of entry into the GSFA.

Appendix V

PROJECT DOCUMENT

PROPOSAL FOR NEW WORK ON THE REVISION OF THE *GUIDELINES FOR THE SIMPLE EVALUATION OF FOOD ADDITIVE INTAKE*

(CAC/GL 3-1989)

1. Purpose and scope of the proposed new work

The purpose of the proposed new work is to revise the *Guidelines for Simple Evaluation of Food Additive Intake* (CAC/GL 03-1989), in order to reflect current procedures used to assess food additives intakes. The revised document is intended to facilitate the work of governments, particularly of developing countries, on the assessment of dietary exposure to food additives. This document will also contribute to increase national data submitted to JECFA and can be used as a screening tool by national governments to support their work on the General Standard for Food Additives (GSFA).

2. Its relevance and timeliness

Since the Principles and Methods for the Risk Assessment of Chemicals in Foods (EHC 240) have been finalized, CAC/GL 03-1989 should be revised to reflect current practices.

3. Main aspects to be covered

In summary, the revised document should cover the following subjects:

- Dietary Exposure Assessment: Theoretical Maximum Daily Intake (TMDI) and Estimated Daily Intake (EDI);
- Data Available: concentration of food additives in food, regulation of use of food additives, food consumption data and body weight;
- Simple approach for the evaluation of dietary exposure to food additives: criteria for prioritization of evaluation of dietary exposure to food additives and proposed method for a simple evaluation of dietary exposure to additives;
- Examples of calculation.

4. An assessment against the Criteria for the Establishment of Work priorities

The proposal is consistent with the criteria applicable to general subjects:

(a) Diversification of national legislations and apparent resultant or potential impediments to international trade.

None identified.

(b) Scope of work and establishment of priorities between the various sections of the work.

The document contains two sections that should be revised: the guidelines and the examples of calculation of dietary exposure of food additive. The work will be initiated with the revision of the guideline, followed by the revision of the examples.

(c) Work already undertaken by other international organizations in this field and/or suggested by the relevant international intergovernmental body(ies).

The proposal mainly rely on the FAO/WHO “Principles and Methods for The Risk Assessment of Chemicals in Food - Environmental Health Criteria (EHC) 240” and the Risk Analysis Principles.

(d) Amenability of the subject of the proposal to standardization.

None identified.

(e) Consideration of the global magnitude of the problem or issue.

Some approaches for the estimation of the dietary exposure to food additives may be very expensive and time consuming, and countries may therefore have difficulties in undertaking these studies at national level. The revised *Guidelines for the Simple Evaluation of Food Additive Intakes* (CAC/GL 3-1989) will provide simple guidance to facilitate the generation of data that could be submitted to JECFA’s calls for food additive intake data.

5. Relevance to codex strategic objectives

The proposal for new work is relevant to Goal 2 of the Codex Alimentarius Commission Strategic Plan 2008-2013 - Promoting Widest and Consistent Application of Scientific Principles and Risk Analysis, with regard to the integration of existing scientific advice from FAO and WHO.

6. Information on the relation between the proposal and other existing Codex documents

The following documents are relevant and will be taken into account: Preamble to the Codex *General Standard for Food Additives* (GSFA; CODEX STAN 192-1995); Procedural Manual (20th Ed.) Section IV: Risk Analysis; and the "Risk Analysis Principles Applied by the Codex Committee on Food Additives", which was revised by the 44th CCFA and adopted by the 35th CAC (REP 12/FA, para. 21 and Appendix II).

7. Identification of any requirement for and availability of expert scientific advice

None identified.

8. Identification of any need for technical input to the standard from external bodies so that this can be planned for

None identified.

9. The proposed timeline for completion of the new work

The proposed timeline for completing of the work on the revision is up to three years, after approval by the Commission. If the new work is approved in 2013, the revised document should be forwarded for adoption by the Commission in 2016.

Appendix VI

GENERAL STANDARD FOR FOOD ADDITIVES

DRAFT AND PROPOSED DRAFT FOOD ADDITIVE PROVISIONS

(for adoption at Step 8 and 5/8)[1]

ACETIC ACID, GLACIAL

INS 260 Acetic acid, glacial Functional Class: Acidity regulator, Preservative

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
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	TT, UU	8	
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	TT, UU	8	
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		5/8	
10.2.1	Liquid egg products	GMP		8	
10.2.2	Frozen egg products	GMP		8	
12.1.2	Salt Substitutes	GMP		8	
13.2	Complementary foods for infants and young children	5000 mg/kg	E	8	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	5/8	

ACETIC AND FATTY ACID ESTERS OF GLYCEROL

INS 472a Acetic and fatty acid esters of glycerol Functional Class: Emulsifier, Sequestrant, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	A	8	
01.2.2	Renneted milk (plain)	GMP		8	
01.4.1	Pasteurized cream (plain)	GMP	C	8	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		8	

ACETYLATED DISTARCH ADIPATE

INS 1422 Acetylated distarch adipate Functional Class: Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	A, B	5/8	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	A	5/8	
01.2.2	Renneted milk (plain)	GMP		5/8	
01.4.1	Pasteurized cream (plain)	GMP	C	8	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		8	

[1] Provisions that are replacing or revising currently adopted provisions of the GSFA are grey highlighted.

ACETYLATED DISTARCH PHOSPHATE

INS 1414 Acetylated distarch phosphate Functional Class: Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	A, B	5/8	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	A	8	
01.2.2	Renneted milk (plain)	GMP		8	
01.4.1	Pasteurized cream (plain)	GMP	C	8	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		8	

ACID TREATED STARCH

INS 1401 Acid treated starch Functional Class: Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	A, B	5/8	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	A	5/8	
01.2.2	Renneted milk (plain)	GMP		5/8	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	C	8	

AGAR

INS 406 Agar Functional Class: Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.4.1	Pasteurized cream (plain)	GMP	C	8	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		8	

ALGINIC ACID

INS 400 Alginic acid Functional Class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	A	8	
01.4.1	Pasteurized cream (plain)	GMP	C	8	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		8	
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		5/8	

ALKALINE TREATED STARCH

INS 1402 Alkaline treated starch Functional Class: Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	A, B	5/8	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	A	5/8	
01.2.2	Renneted milk (plain)	GMP		5/8	

ALUMINIUM AMMONIUM SULFATE

INS 523 Aluminium ammonium sulfate Functional Class: Acidity regulator, Colour retention agent, Emulsifier, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	520 mg/kg	6, BB	5/8	
06.4.1	Fresh pastas and noodles and like products	300 mg/kg	6, DD	5/8	
07.1.2	Crackers, excluding sweet crackers	100 mg/kg	6, CC	5/8	
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	100 mg/kg	6, AA, CC	5/8	
07.1.5	Steamed breads and buns	40 mg/kg	6, CC, EE	5/8	
07.1.6	Mixes for bread and ordinary bakery wares	40 mg/kg	6, CC, FF	5/8	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	200 mg/kg	6, GG	8	2013r

ALUMINIUM SILICATE

INS 559 Aluminium silicate Functional Class: Anticaking agent

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
05.3	Chewing gum	100 mg/kg	6, 174	5/8	

AMMONIUM ALGINATE

INS 403 Ammonium alginate Functional Class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	A	8	
01.4.1	Pasteurized cream (plain)	GMP	C	8	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		8	

AMMONIUM CARBONATE

INS 503(i) Ammonium carbonate Functional Class: Acidity regulator, Raising agent

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and	GMP	41	8	
13.2	Complementary foods for infants and young children	GMP	F, EE	8	

AMMONIUM HYDROGEN CARBONATE

INS 503(ii) Ammonium hydrogen carbonate Functional Class: Acidity regulator, Raising agent

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
13.2	Complementary foods for infants and young children	GMP	F, EE	8	

AMMONIUM HYDROXIDE

INS 527 Ammonium hydroxide Functional Class: Acidity regulator

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		5/8	

ASCORBIC ACID, L-

INS 300 Ascorbic acid, L- Functional Class: Acidity regulator, Antioxidant, Flour treatment agent

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
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	TT	8	
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		5/8	
06.4.1	Fresh pastas and noodles and like products	200 mg/kg		5/8	
06.4.2	Dried pastas and noodles and like products	GMP	NN	5/8	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and	GMP		8	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and	GMP		8	
12.1.2	Salt Substitutes	GMP		5/8	
13.1.2	Follow-up formulae	50 mg/kg	72, WW	8	
13.2	Complementary foods for infants and young children	500 mg/kg	K	8	
14.1.2.2	Vegetable juice	GMP		5/8	
14.1.2.4	Concentrates for vegetable juice	GMP		5/8	
14.1.3.2	Vegetable nectar	GMP		5/8	
14.1.3.4	Concentrates for vegetable nectar	GMP		5/8	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	5/8	

BLEACHED STARCH

INS 1403 Bleached starch Functional Class: Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	A, B	5/8	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	A	5/8	
01.2.2	Renneted milk (plain)	GMP		5/8	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	C	8	

CALCIUM ACETATE

INS 263 Calcium acetate Functional Class: Acidity regulator, Preservative, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP	PP	8	
13.2	Complementary foods for infants and young children	GMP	F	8	

CALCIUM ALGINATE

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

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	A	8	

CALCIUM ALGINATE

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.4.1	Pasteurized cream (plain)	GMP	C	8	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		8	

CALCIUM ALUMINIUM SILICATE

INS 556 Calcium aluminium silicate Functional Class: Anticaking agent

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.5.1	Milk powder and cream powder (plain)	265 mg/kg	6, QQ	5/8	
01.5.2	Milk and cream powder analogues	570 mg/kg	6, QQ	5/8	
05.3	Chewing gum	100 mg/kg	6 & 174	5/8	

CALCIUM CARBONATE

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

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		5/8	
01.2.2	Renneted milk (plain)	GMP		8	
01.4.1	Pasteurized cream (plain)	GMP	C	8	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		8	
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		5/8	
06.4.1	Fresh pastas and noodles and like products	GMP		5/8	
06.4.2	Dried pastas and noodles and like products	GMP	NN	5/8	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and	GMP	95	8	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and	GMP	16	8	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and	GMP	16	8	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and	GMP		5/8	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	YY, ZZ	8	
12.1.2	Salt Substitutes	GMP		5/8	
13.2	Complementary foods for infants and young children	GMP		8	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	5/8	

CALCIUM CHLORIDE

INS 509 Calcium chloride Functional Class: Firming agent, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.4.1	Pasteurized cream (plain)	GMP	C	8	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		8	

CALCIUM CHLORIDE

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
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		5/8	

CALCIUM HYDROXIDE

INS 526 Calcium hydroxide Functional Class: Acidity regulator, Firming agent

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		5/8	
13.1.1	Infant formulae	2000 mg/kg	55 & 72	8	
13.1.2	Follow-up formulae	GMP	72	8	
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	55 & 72	5/8	
13.2	Complementary foods for infants and young children	GMP	F	8	

CALCIUM LACTATE

INS 327 Calcium lactate Functional Class: Acidity regulator, Flour treatment agent

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		5/8	
01.4.1	Pasteurized cream (plain)	GMP		8	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		5/8	
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	10000 mg/kg	58	5/8	
12.1.2	Salt Substitutes	GMP		5/8	
13.2	Complementary foods for infants and young children	GMP	83, F	8	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	5/8	

CALCIUM OXIDE

INS 529 Calcium oxide Functional Class: Acidity regulator, Flour treatment agent

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		5/8	

CALCIUM SULFATE

INS 516 Calcium sulfate Functional Class: Firming agent, Flour treatment agent, Sequestrant, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.4.1	Pasteurized cream (plain)	GMP	C	5/8	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		5/8	

CAROB BEAN GUM

INS 410 Carob bean gum Functional Class: Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	A, B	5/8	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	A	8	
01.2.2	Renneted milk (plain)	GMP		8	
01.4.1	Pasteurized cream (plain)	GMP	C	8	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		8	

CARRAGEENAN

INS 407 Carrageenan Functional Class: Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.4.1	Pasteurized cream (plain)	GMP	C	8	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		8	
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		5/8	

CITRIC ACID

INS 330 Citric acid Functional Class: Acidity regulator, Antioxidant, Sequestrant

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		8	
01.4.1	Pasteurized cream (plain)	GMP		8	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		8	
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	TT, VV	8	
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	TT, VV, WW, XX	8	
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		5/8	
06.4.1	Fresh pastas and noodles and like products	GMP		5/8	
06.4.2	Dried pastas and noodles and like products	GMP	NN	5/8	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and	GMP	61, OO	8	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and	GMP	61	5/8	
10.2.1	Liquid egg products	GMP		8	
10.2.2	Frozen egg products	GMP		8	
12.1.2	Salt Substitutes	GMP		8	
13.1.2	Follow-up formulae	GMP	72	8	
13.2	Complementary foods for infants and young children	5000 mg/kg	E	8	
14.1.2.2	Vegetable juice	GMP		5/8	

CITRIC ACID

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
14.1.2.4	Concentrates for vegetable juice	GMP		5/8	
14.1.3.2	Vegetable nectar	GMP		5/8	
14.1.3.4	Concentrates for vegetable nectar	GMP		5/8	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	5/8	

CITRIC AND FATTY ACID ESTERS OF GLYCEROL

INS 472c Citric and fatty acid esters of glycerol Functional Class: Antioxidant, Emulsifier, Flour treatment agent, Sequestrant, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	A	8	
01.2.2	Renneted milk (plain)	GMP		8	
01.4.1	Pasteurized cream (plain)	GMP	C	8	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		8	
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		5/8	

DEXTRINS, ROASTED STARCH

INS 1400 Dextrins, roasted starch Functional Class: Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	A, B	5/8	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	A	5/8	
01.2.2	Renneted milk (plain)	GMP		5/8	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	C	8	
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		5/8	

DISTARCH PHOSPHATE

INS 1412 Distarch phosphate Functional Class: Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	A, B	5/8	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	A	5/8	
01.2.2	Renneted milk (plain)	GMP		5/8	
01.4.1	Pasteurized cream (plain)	GMP	C	8	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		8	

FUMARIC ACID

INS 297 Fumaric acid Functional Class: Acidity regulator

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
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		5/8	
06.4.1	Fresh pastas and noodles and like products	700 mg/kg		5/8	
06.4.2	Dried pastas and noodles and like products	GMP	NN	5/8	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and	GMP	41	5/8	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and	GMP	16	5/8	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and	GMP		5/8	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	YY, ZZ	5/8	
12.1.2	Salt Substitutes	GMP		5/8	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	8	

GELLAN GUM

INS 418 Gellan gum Functional Class: Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	A, B	5/8	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	A	8	
01.4.1	Pasteurized cream (plain)	GMP	C	8	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		8	

GLUCONO DELTA-LACTONE

INS 575 Glucono delta-lactone Functional Class: Acidity regulator, Raising agent, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		5/8	
06.4.1	Fresh pastas and noodles and like products	GMP		5/8	
13.2	Complementary foods for infants and young children	GMP	F	5/8	

GUAR GUM

INS 412 Guar gum Functional Class: Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	A	8	
01.2.2	Renneted milk (plain)	GMP		8	
01.4.1	Pasteurized cream (plain)	GMP	C	8	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		8	
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		5/8	

GUM ARABIC (ACACIA GUM)

INS 414 Gum arabic (Acacia gum) Functional Class: Bulking agent, Carrier, Emulsifier, Glazing agent, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	A	8	
01.2.2	Renneted milk (plain)	GMP		8	
01.4.1	Pasteurized cream (plain)	GMP	C	5/8	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		5/8	

HYDROCHLORIC ACID

INS 507 Hydrochloric acid Functional Class: Acidity regulator

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
13.2	Complementary foods for infants and young children	GMP	F	8	

HYDROXYPROPYL CELLULOSE

INS 463 Hydroxypropyl cellulose Functional Class: Bulking agent, Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	A	8	
01.2.2	Renneted milk (plain)	GMP		8	
01.4.1	Pasteurized cream (plain)	GMP	C	8	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		8	

HYDROXYPROPYL DISTARCH PHOSPHATE

INS 1442 Hydroxypropyl distarch phosphate Functional Class: Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	A, B	5/8	
01.2.2	Renneted milk (plain)	GMP		5/8	
01.4.1	Pasteurized cream (plain)	GMP	C	8	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		8	

HYDROXYPROPYL METHYL CELLULOSE

INS 464 Hydroxypropyl methyl cellulose Functional Class: Emulsifier, Glazing agent, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	A	8	
01.2.2	Renneted milk (plain)	GMP		8	
01.4.1	Pasteurized cream (plain)	GMP	C	8	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		8	

HYDROXYPROPYL STARCH

INS 1440 Hydroxypropyl starch Functional Class: Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	A, B	5/8	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	A	8	
01.2.2	Renneted milk (plain)	GMP		8	
01.4.1	Pasteurized cream (plain)	GMP	C	8	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		8	

KARAYA GUM

INS 416 Karaya gum Functional Class: Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	200 mg/kg	A, B	8	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	A	8	

KONJAC FLOUR

INS 425 Konjac flour Functional Class: Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	A	8	
01.4.1	Pasteurized cream (plain)	GMP	C	8	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	C	8	

LACTIC ACID, L-, D- and DL-

INS 270 Lactic acid, L-, D- and DL- Functional Class: Acidity regulator

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.4.1	Pasteurized cream (plain)	GMP		5/8	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		5/8	
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	TT, VV	8	
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	TT, VV	8	
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		5/8	
06.4.1	Fresh pastas and noodles and like products	GMP		5/8	
06.4.2	Dried pastas and noodles and like products	GMP	NN	5/8	
10.2.1	Liquid egg products	GMP		8	
10.2.2	Frozen egg products	GMP		8	
12.1.2	Salt Substitutes	GMP		8	
13.1.2	Follow-up formulae	GMP	72, 83	8	
13.2	Complementary foods for infants and young children	2000 mg/kg	83, E	8	

LACTIC AND FATTY ACID ESTERS OF GLYCEROL

INS 472b Lactic and fatty acid esters of glycerol Functional Class: Emulsifier, Sequestrant, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	A	8	
01.2.2	Renneted milk (plain)	GMP		8	
01.4.1	Pasteurized cream (plain)	GMP	C	8	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		8	

LECITHIN

INS 322(i) Lecithin Functional Class: Antioxidant, Emulsifier

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2.2	Renneted milk (plain)	GMP		8	
01.4.1	Pasteurized cream (plain)	GMP	C	8	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		8	
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		5/8	

MAGNESIUM CARBONATE

INS 504(i) Magnesium carbonate Functional Class: Acidity regulator, Anticaking agent, Colour retention agent

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP	SS	8	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		8	
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	5000 mg/kg	36	5/8	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and	GMP	16	8	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and	GMP	16	8	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and	GMP		8	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	YY, ZZ	8	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP	PP	8	
12.1.2	Salt Substitutes	GMP		5/8	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	8	

MAGNESIUM CHLORIDE

INS 511 Magnesium chloride Functional Class: Colour retention agent, Firming agent, Preservative

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	A	8	
01.2.2	Renneted milk (plain)	GMP		8	

MAGNESIUM HYDROXIDE

INS 528 Magnesium hydroxide Functional Class: Acidity regulator, Colour retention agent

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP	SS	8	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		8	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and	GMP	16	8	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and	GMP	16	8	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and	GMP		8	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	YY, ZZ	8	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP	PP	8	
12.1.2	Salt Substitutes	GMP		8	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	8	

MAGNESIUM HYDROXIDE CARBONATE

INS 504(ii) Magnesium hydroxide carbonate Functional Class: Acidity regulator, Anticaking agent, Carrier, Colour retention agent

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP	SS	8	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		8	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and	GMP	16	8	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and	GMP	16	8	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and	GMP		8	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	YY, ZZ	8	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP	PP	8	
12.1.2	Salt Substitutes	GMP		8	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	8	

MALIC ACID, DL-

INS 296 Malic acid, DL- Functional Class: Acidity regulator

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		5/8	
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	XX	8	
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		5/8	
06.4.2	Dried pastas and noodles and like products	GMP	NN	5/8	

MALIC ACID, DL-

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and	GMP	41	5/8	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and	GMP	16	5/8	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and	GMP		5/8	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	YY, ZZ	5/8	
12.1.2	Salt Substitutes	GMP		5/8	
13.2	Complementary foods for infants and young children	GMP	F	8	
14.1.2.2	Vegetable juice	GMP		5/8	
14.1.2.4	Concentrates for vegetable juice	GMP		5/8	
14.1.3.2	Vegetable nectar	GMP		5/8	
14.1.3.4	Concentrates for vegetable nectar	GMP		5/8	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	5/8	

MANNITOL

INS 421 Mannitol Functional Class: Anticaking agent, Bulking agent, Humectant, Stabilizer, Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2.2	Renneted milk (plain)	GMP		5/8	

METHYL CELLULOSE

INS 461 Methyl cellulose Functional Class: Bulking agent, Glazing agent, Humectant, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	A	8	
01.2.2	Renneted milk (plain)	GMP		8	
01.4.1	Pasteurized cream (plain)	GMP	C	8	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		8	

METHYL ETHYL CELLULOSE

INS 465 Methyl ethyl cellulose Functional Class: Emulsifier, Gelling agent, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	A	8	
01.2.2	Renneted milk (plain)	GMP		8	
01.4.1	Pasteurized cream (plain)	GMP	C	8	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		8	

MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)

INS 460(i) Microcrystalline cellulose (Cellulose gel) Functional Class: Anticaking agent, Bulking agent, Carrier, Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	A, B	8	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	A	8	
01.2.2	Renneted milk (plain)	GMP		8	
01.4.1	Pasteurized cream (plain)	GMP	C	8	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		8	

MONO- AND DI-GLYCERIDES OF FATTY ACIDS

INS 471 Mono- and di-glycerides of fatty acids Functional Class: Antifoaming agent, Emulsifier, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.4.1	Pasteurized cream (plain)	GMP	C	8	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		8	

MONOSTARCH PHOSPHATE

INS 1410 Monostarch phosphate Functional Class: Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	A, B	5/8	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	A	5/8	
01.2.2	Renneted milk (plain)	GMP		5/8	
01.4.1	Pasteurized cream (plain)	GMP	C	8	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		8	

OXIDIZED STARCH

INS 1404 Oxidized starch Functional Class: Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	A, B	5/8	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	A	8	
01.2.2	Renneted milk (plain)	GMP		8	
01.4.1	Pasteurized cream (plain)	GMP	C	8	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	C	8	

PECTINS

INS 440 Pectins Functional Class: Emulsifier, Gelling agent, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	A, B	8	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	A	8	
01.2.2	Renneted milk (plain)	GMP		8	
01.4.1	Pasteurized cream (plain)	GMP	C	8	

PECTINS

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		8	
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		5/8	

PHOSPHATED DISTARCH PHOSPHATE

INS 1413 Phosphated distarch phosphate Functional Class: Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	A, B	5/8	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	A	5/8	
01.2.2	Renneted milk (plain)	GMP		5/8	
01.4.1	Pasteurized cream (plain)	GMP	C	8	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		8	

POLYDEXTROSES

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

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	C	8	

POTASSIUM ACETATES

INS 261 Potassium acetates Functional Class: Acidity regulator, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
13.2	Complementary foods for infants and young children	GMP	F	8	

POTASSIUM ALGINATE

INS 402 Potassium alginate Functional Class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	A	8	
01.4.1	Pasteurized cream (plain)	GMP	C	8	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		8	

POTASSIUM CARBONATE

INS 501(i) Potassium carbonate Functional Class: Acidity regulator, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	A	5/8	
01.4.1	Pasteurized cream (plain)	GMP	C	8	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		8	

POTASSIUM CARBONATE

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
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		5/8	
06.4.1	Fresh pastas and noodles and like products	11000 mg/kg		5/8	
06.4.2	Dried pastas and noodles and like products	GMP	NN	8	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and	GMP	41	8	
13.1.1	Infant formulae	2000 mg/kg	55 & 72	8	
13.1.2	Follow-up formulae	GMP	72	8	
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	55 & 72	5/8	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	5/8	

POTASSIUM CHLORIDE

INS 508 Potassium chloride Functional Class: Flavour enhancer, Gelling agent, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.4.1	Pasteurized cream (plain)	GMP	C	8	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		8	
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		5/8	

POTASSIUM DIHYDROGEN CITRATE

INS 332(i) Potassium dihydrogen citrate Functional Class: Acidity regulator, Sequestrant, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP	SS	8	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		8	
01.2.2	Renneted milk (plain)	GMP		8	
01.4.1	Pasteurized cream (plain)	GMP	C	8	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		8	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and	GMP	61	8	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and	GMP	61	8	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and	GMP	16	8	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and	GMP		8	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	YY, ZZ	8	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP	PP	8	
12.1.2	Salt Substitutes	GMP		8	
13.1.2	Follow-up formulae	GMP	72	5/8	
13.2	Complementary foods for infants and young children	GMP	F	8	

POTASSIUM DIHYDROGEN CITRATE

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	8	

POTASSIUM HYDROGEN CARBONATE

INS 501(ii) Potassium hydrogen carbonate Functional Class: Acidity regulator, Raising agent, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.4.1	Pasteurized cream (plain)	GMP	C	8	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		8	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and	GMP	41	8	
13.1.1	Infant formulae	2000 mg/kg	55 & 72	8	
13.1.2	Follow-up formulae	GMP	72	8	
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	55 & 72	5/8	
13.2	Complementary foods for infants and young children	GMP		8	

POTASSIUM HYDROXIDE

INS 525 Potassium hydroxide Functional Class: Acidity regulator

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
13.1.1	Infant formulae	2000 mg/kg	55 & 72	8	
13.1.2	Follow-up formulae	GMP	72	8	
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	55 & 72	5/8	
13.2	Complementary foods for infants and young children	GMP	F	8	

POTASSIUM LACTATE

INS 326 Potassium lactate Functional Class: Acidity regulator, Antioxidant

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP	SS	8	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		8	
01.4.1	Pasteurized cream (plain)	GMP		8	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		8	
13.2	Complementary foods for infants and young children	GMP	83, F	8	

POWDERED CELLULOSE

INS 460(ii) Powdered cellulose Functional Class: Anticaking agent, Bulking agent, Carrier, Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	A, B	5/8	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	A	8	
01.2.2	Renneted milk (plain)	GMP		8	
01.4.1	Pasteurized cream (plain)	GMP	C	8	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		8	

PROCESSED EUCHEUMA SEAWEED (PES)

INS 407a Processed eucheuma seaweed (PES) Functional Class: Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.4.1	Pasteurized cream (plain)	GMP	C	8	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		8	
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		5/8	

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

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

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	A	8	
01.2.2	Renneted milk (plain)	GMP		8	

SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM

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

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	A	8	
01.2.2	Renneted milk (plain)	GMP		8	

SODIUM ACETATE

INS 262(i) Sodium acetate Functional Class: Acidity regulator, Preservative, Sequestrant

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
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		5/8	
06.4.1	Fresh pastas and noodles and like products	6000 mg/kg		5/8	
06.4.2	Dried pastas and noodles and like products	GMP	NN	8	
10.2.1	Liquid egg products	GMP		8	
10.2.2	Frozen egg products	GMP		8	
12.1.2	Salt Substitutes	GMP		5/8	
13.2	Complementary foods for infants and young children	GMP	F	8	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	5/8	

SODIUM ALGINATE

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

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	A	8	
01.4.1	Pasteurized cream (plain)	GMP	C	8	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		8	

SODIUM ALUMINIUM PHOSPHATES

INS 541(i) Sodium aluminium phosphate, acidic Functional Class: Acidity regulator, Emulsifier, Raising agent, Thickener

INS 541(ii) Sodium aluminium phosphate, basic Functional Class: Acidity regulator, Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.6.4	Processed cheese	1600 mg/kg	6, HH	8	
06.2.1	Flours	1600 mg/kg	6, JJ	8	
06.6	Batters (e.g., for breading or batters for fish or poultry)	1000 mg/kg	6	8	
07.1.2	Crackers, excluding sweet crackers	100 mg/kg	6, CC	8	
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	100 mg/kg	6, AA, CC	8	
07.1.5	Steamed breads and buns	40 mg/kg	6, CC, EE	8	
07.1.6	Mixes for bread and ordinary bakery wares	40 mg/kg	6, CC, FF	8	

SODIUM ALUMINOSILICATE

INS 554 Sodium aluminosilicate Functional Class: Anticaking agent

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	60 mg/kg	6, KK	5/8	
01.3.2	Beverage whiteners	570 mg/kg	6, RR	5/8	
01.5.1	Milk powder and cream powder (plain)	265 mg/kg	6, QQ	5/8	
01.5.2	Milk and cream powder analogues	570 mg/kg	6, QQ	5/8	
01.8.2	Dried whey and whey products, excluding whey cheeses	1140 mg/kg	6	8	2013r
05.3	Chewing gum	100 mg/kg	6, 174	5/8	
12.1.1	Salt	1000 mg/kg	6, LL	5/8	
12.2.2	Seasonings and condiments	1000 mg/kg	6,MM	5/8	
12.5.2	Mixes for soups and broths	570 mg/kg	6	5/8	
12.6.3	Mixes for sauces and gravies	570 mg/kg	6	5/8	

SODIUM CARBONATE

INS 500(i) Sodium carbonate Functional Class: Acidity regulator, Anticaking agent, Raising agent

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		5/8	
01.4.1	Pasteurized cream (plain)	GMP		8	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		8	

SODIUM CARBONATE

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
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		5/8	
06.4.1	Fresh pastas and noodles and like products	10000 mg/kg		5/8	
06.4.2	Dried pastas and noodles and like products	GMP	NN	8	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and	GMP	41	8	
12.1.2	Salt Substitutes	GMP		5/8	
13.1.1	Infant formulae	2000 mg/kg	55 & 72	8	
13.1.2	Follow-up formulae	GMP	72	8	
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	55 & 72	5/8	
13.2	Complementary foods for infants and young children	GMP	G, L	8	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	8	

SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)

INS 466 Sodium carboxymethyl cellulose (Cellulose gum) Functional Class: Bulking agent, Emulsifier, Firming agent, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	A	8	
01.2.2	Renneted milk (plain)	GMP		8	
01.4.1	Pasteurized cream (plain)	GMP	C	8	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		8	

SODIUM DIHYDROGEN CITRATE

INS 331(i) Sodium dihydrogen citrate Functional Class: Acidity regulator, Emulsifier, Sequestrant, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP	SS	8	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	A	8	
01.2.2	Renneted milk (plain)	GMP		8	
01.4.1	Pasteurized cream (plain)	GMP	C	8	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		8	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and	GMP	61	8	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and	GMP	61	8	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and	GMP	16	8	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and	GMP		8	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	YY, ZZ	8	
10.2.1	Liquid egg products	GMP		8	
10.2.2	Frozen egg products	GMP		8	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP	PP	8	

SODIUM DIHYDROGEN CITRATE

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
12.1.2	Salt Substitutes	GMP		8	
13.1.2	Follow-up formulae	GMP	72	5/8	
13.2	Complementary foods for infants and young children	5000 mg/kg	E	5/8	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	8	

SODIUM DL-MALATE

INS 350(ii) Sodium DL-malate Functional Class: Acidity regulator, Humectant

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
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		5/8	
06.4.1	Fresh pastas and noodles and like products	GMP		5/8	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	5/8	

SODIUM FUMARATES

INS 365 Sodium fumarates Functional Class: Acidity regulator

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
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		5/8	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and	GMP	41	5/8	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and	GMP	16	5/8	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and	GMP		5/8	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	YY, ZZ	5/8	
12.1.2	Salt Substitutes	GMP		5/8	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	5/8	

SODIUM GLUCONATE

INS 576 Sodium gluconate Functional Class: Sequestrant, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
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		5/8	

SODIUM HYDROGEN CARBONATE

INS 500(ii) Sodium hydrogen carbonate Functional Class: Acidity regulator, Anticaking agent, Raising agent

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		5/8	
01.4.1	Pasteurized cream (plain)	GMP		8	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		8	
06.4.1	Fresh pastas and noodles and like products	GMP		5/8	
06.4.2	Dried pastas and noodles and like products	GMP	NN	5/8	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and	GMP	41	8	
13.1.1	Infant formulae	2000 mg/kg	55 & 72	8	
13.1.2	Follow-up formulae	GMP	72	8	
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	55 & 72	5/8	
13.2	Complementary foods for infants and young children	GMP	J	8	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	8	

SODIUM HYDROXIDE

INS 524 Sodium hydroxide Functional Class: Acidity regulator

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		5/8	
13.1.1	Infant formulae	2000 mg/kg	55 & 72	8	
13.1.2	Follow-up formulae	GMP	72	8	
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	55 & 72	5/8	
13.2	Complementary foods for infants and young children	GMP	F	8	

SODIUM LACTATE

INS 325 Sodium lactate Functional Class: Acidity regulator, Antioxidant, Bulking agent, Humectant, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP	SS	8	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		8	
01.4.1	Pasteurized cream (plain)	GMP		8	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		8	
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		5/8	
06.4.1	Fresh pastas and noodles and like products	GMP		5/8	
06.4.2	Dried pastas and noodles and like products	GMP	NN	5/8	
10.2.1	Liquid egg products	GMP		8	
10.2.2	Frozen egg products	GMP		8	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	5/8	

SODIUM SESQUICARBONATE

INS 500(iii) Sodium sesquicarbonate Functional Class: Acidity regulator, Anticaking agent, Raising agent

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.4.1	Pasteurized cream (plain)	GMP		8	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		8	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and	GMP	41	8	

STARCH ACETATE

INS 1420 Starch acetate Functional Class: Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	A, B	5/8	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	A	5/8	
01.2.2	Renneted milk (plain)	GMP		5/8	
01.4.1	Pasteurized cream (plain)	GMP	C	8	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		8	

STARCH SODIUM OCTENYL SUCCINATE

INS 1450 Starch sodium octenyl succinate Functional Class: Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	A, B	5/8	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	A	5/8	
01.2.2	Renneted milk (plain)	GMP		5/8	
01.4.1	Pasteurized cream (plain)	GMP	C	8	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		8	

STARCHES, ENZYME TREATED

INS 1405 Starches, enzyme treated Functional Class: Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	A, B	5/8	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	A	5/8	
01.2.2	Renneted milk (plain)	GMP		5/8	

TARA GUM

INS 417 Tara gum Functional Class: Gelling agent, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	A, B	5/8	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	A	8	
01.2.2	Renneted milk (plain)	GMP		8	
01.4.1	Pasteurized cream (plain)	GMP	C	8	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	C	8	

TRAGACANTH GUM

INS 413 Tragacanth gum Functional Class: Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	A	8	
01.2.2	Renneted milk (plain)	GMP		8	
01.4.1	Pasteurized cream (plain)	GMP	C	8	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	C	8	

TRICALCIUM CITRATE

INS 333(iii) Tricalcium citrate Functional Class: Acidity regulator, Firming agent, Sequestrant, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.4.1	Pasteurized cream (plain)	GMP	C	8	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		8	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and	GMP		8	

TRIPOTASSIUM CITRATE

INS 332(ii) Tripotassium citrate Functional Class: Acidity regulator, Sequestrant, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP	SS	8	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	A	8	
01.2.2	Renneted milk (plain)	GMP		8	
01.4.1	Pasteurized cream (plain)	GMP	C	8	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		8	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and	GMP	61	8	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and	GMP	61	8	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and	GMP	16	8	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and	GMP		8	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	YY, ZZ	8	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP	PP	8	
12.1.2	Salt Substitutes	GMP		8	
13.1.2	Follow-up formulae	GMP	72	8	
13.2	Complementary foods for infants and young children	GMP	F	8	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	8	

TRISODIUM CITRATE

INS 331(iii) Trisodium citrate Functional Class: Acidity regulator, Emulsifier, Sequestrant, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP	SS	8	
01.2.2	Renneted milk (plain)	GMP		8	

TRISODIUM CITRATE

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.4.1	Pasteurized cream (plain)	GMP	C	8	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		8	
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		5/8	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and	GMP	61	8	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and	GMP	61	8	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and	GMP	16	8	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and	GMP		8	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	YY, ZZ	8	
10.2.1	Liquid egg products	GMP		8	
10.2.2	Frozen egg products	GMP		8	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP	PP	8	
12.1.2	Salt Substitutes	GMP		8	
13.1.2	Follow-up formulae	GMP	72	8	
13.2	Complementary foods for infants and young children	5000 mg/kg	E	8	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	8	

XANTHAN GUM

INS 415 Xanthan gum Functional Class: Emulsifier, Gelling agent, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	A, B	8	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	A	8	
01.4.1	Pasteurized cream (plain)	GMP	C	8	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		8	
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		5/8	

Notes

Note 6	As aluminium.
Note 16	For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.
Note 36	Residual level.
Note 41	Use in breading or batter coatings only.
Note 55	Singly or in combination, within the limits for sodium, calcium, and potassium specified in the commodity standard.
Note 58	As calcium.
Note 61	For use in minced fish only.
Note 71	Calcium, potassium and sodium salts only.
Note 72	Ready-to-eat basis.
Note 83	L(+)-form only.
Note 95	For use in surimi and fish roe products only.
Note 160	For use in ready-to-drink products and pre-mixes for ready-to-drink products only.
Note 174	Singly or in combination: sodium aluminium silicate (INS 554), calcium aluminium silicate (INS 556), and aluminium silicate (INS 559).
Note A	For use as stabilizer or thickener only.
Note B	Use restricted to reconstitution and recombination only.
Note C	Excluding products conforming to the Standard for Cream and Prepared Creams (reconstituted cream, recombined cream, prepackaged liquid cream) (CODEX STAN 288-1976).
Note D	Excluding products conforming to the Standard for Processed Cereal-Based Foods for Infants and Children (CODEX STAN 74-1981).
Note E	GMP in foods corresponding to the Standard for Processed Cereal-Based Foods for Infants and Children (CODEX STAN 74-1981).
Note F	Excluding products conforming to the Standard for Canned Baby Foods (CODEX STAN 73-1981).
Note G	Within the limit for sodium listed in the Standard for Canned Baby Foods (CODEX STAN 73-1981).
Note H	For use as acidity regulator and raising agent.
Note J	Within the limit for sodium listed in the Standard for Canned Baby Foods (CODEX STAN 73-1981).
Note L	For use as a raising agent in products conforming to the Standard for Processed Cereal-based Foods for Infants and Young Children (CODEX STAN 74-1981) and as an acidity regulator in products conforming to the Standard for Canned Baby Foods (CODEX STAN 73-1981).
Note K	For use as an antioxidant.
Note AA	For use in biscuit dough.
Note BB	For use in pickled vegetables, except for use in perilla in brine at 780 mg/kg.
Note CC	Singly or in combination: aluminium ammonium sulphate (INS 523) and sodium aluminium phosphates (acidic and basic; (INS 541(i),(ii)).
Note DD	For use in kuzukiri and harusame only.
Note EE	For use as a raising agent.
Note FF	For use as a raising agent in mixes for steamed breads and buns.
Note GG	For use in boiled mollusks and tsukudani only.
Note HH	For use in processed American cheese only.
Note JJ	For use in self-rising flour and self-rising corn meal only.
Note KK	For use in dry mix hot chocolate only.
Note LL	For use in salt applied to dry salted cheeses during manufacturing only.
Note MM	For use at 1,700 mg/kg in seasonings applied to foods in food category 15.1.
Note NN	For use in noodles, gluten-free pasta and pasta intended for hypoproteic diets only.
Note OO	For use in shrimps and prawns only.
Note PP	Except for use in maple syrup.
Note QQ	Singly or in combination: sodium aluminium silicate (INS 554) and calcium aluminium silicate (INS 556).
Note RR	For use in powdered beverage whiteners only.
Note SS	For use in heat-treated buttermilk only.
Note TT	For use in edible fungi and fungus products.
Note UU	20,000 mg/kg in pickled fungi.
Note VV	Citric acid (INS 220) and Lactic acid (INS 270) 5,000 mg/kg singly or in combination in sterilized fungi.
Note WW	For use as an antioxidant.
Note XX	For use in quick frozen French fried potatoes as a sequestrant.
Note YY	Not for use in salted Atlantic herring and sprat
Note ZZ	Excluding products conforming to the Standard for Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes (CODEX STAN 167-1989), the Standard for Dried Shark Fins (CODEX STAN 189-1993), the Standard for Crackers from Marine and Freshwater Fish, Crustaceans and Molluscan Shellfish (CODEX STAN 222-2001), and the Standard for Boiled Dried Salted Anchovies (CODEX STAN 236-2003).

Appendix VII

REVOCATION OF FOOD ADDITIVE PROVISIONS IN COMMODITY STANDARDS

(for approval)

Standard for Milk Powders and Cream Powders **(CODEX STAN 207-1999)**

- Provision for aluminium silicate (INS 559).

Standard for Edible Casein Products **(CODEX STAN 290-1995)**

- Provision for aluminium silicate (INS 559).

Standard for a Blend of Skimmed Milk and Vegetable Fat in Powdered Form **(CODEX STAN 251-2006)**

- Provision for aluminium silicate (INS 559).

General Standard for Cheese **(CODEX STAN 283-1978)**

- Provisions for: sodium aluminosilicate (INS 554), potassium aluminium silicate (INS 555), calcium aluminium silicate (INS 556) and aluminium silicate (INS 559).

Group Standard for Unripened Cheese including Fresh Cheese **(CODEX STAN 221-2001)**

- Provisions for: sodium aluminium phosphate (INS 541), sodium aluminosilicate (INS 554), calcium aluminium silicate (INS 556) and aluminium silicate (INS 559).

Standards for individual cheeses (CODEX STAN 262 through 272)

- Provisions for: sodium aluminosilicate (INS 554), calcium aluminium silicate (INS 556) and aluminium silicate (INS 559) (as applicable).

Standard for Cocoa Powders (Cocoas) and Dry Mixtures of Cocoa and Sugars **(CODEX STAN 105-1981)**

- Provisions for: sodium aluminosilicate (INS 554) and aluminium silicate (INS 559).

Appendix VIII

GENERAL STANDARD FOR FOOD ADDITIVES

DISCONTINUATION OF WORK ON DRAFT AND PROPOSED DRAFT FOOD ADDITIVE PROVISIONS

(For information)

ACETIC ACID, GLACIAL

INS 260 Acetic acid, glacial Functional Class: Acidity regulator, Preservative

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
02.1.2	Vegetable oils and fats	5000 mg/kg		7
04.2.1	Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		7

ACETYLATED DISTARCH ADIPATE

INS 1422 Acetylated distarch adipate Functional Class: Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP		4
02.1.2	Vegetable oils and fats	GMP		7
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		7

ACETYLATED DISTARCH PHOSPHATE

INS 1414 Acetylated distarch phosphate Functional Class: Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP		4
02.1.2	Vegetable oils and fats	GMP		7
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		7
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	10000 mg/kg		7

ACID TREATED STARCH

INS 1401 Acid treated starch Functional Class: Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP		4
02.1.2	Vegetable oils and fats	GMP		7
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		7

ALKALINE TREATED STARCH

INS 1402 Alkaline treated starch Functional Class: Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP		4
02.1.2	Vegetable oils and fats	GMP		7
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		7

ALUMINIUM AMMONIUM SULFATE

INS 523 Aluminium ammonium sulfate Functional Class: Acidity regulator, Colour retention agent, Emulsifier, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
06.2	Flours and starches (including soybean powder)	100 mg/kg	6	3
07.1.4	Bread-type products, including bread stuffing and bread crumbs	100 mg/kg	6 & 29	3
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	100 mg/kg	6 & 29	3
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg	6	3
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg	6	3
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	500 mg/kg	6	3

ALUMINIUM SILICATE

INS 559 Aluminium silicate Functional Class: Anticaking agent

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.5	Milk powder and cream powder and powder analogues (plain)	10000 mg/kg	6 & 174	3
01.6.1	Unripened cheese	10000 mg/kg	6	3
01.6.2.1	Ripened cheese, includes rind	10000 mg/kg	6, 174 & 177	3
01.6.2.3	Cheese powder (for reconstitution; e.g., for cheese sauces)	10000 mg/kg	6 & 174	3
01.6.4	Processed cheese	10000 mg/kg	6, 174 & 177	3
01.6.5	Cheese analogues	10000 mg/kg	6, 174 & 177	3

ASCORBIC ACID, L-

INS 300 Ascorbic acid, L- Functional Class: Acidity regulator, Antioxidant, Flour treatment agent

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
04.2.1	Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	500 mg/kg		7

BLEACHED STARCH

INS 1403 Bleached starch Functional Class: Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP		4
02.1.2	Vegetable oils and fats	GMP		7
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		7

CALCIUM ALUMINIUM SILICATE

INS 556 Calcium aluminium silicate Functional Class: Anticaking agent

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.6.1	Unripened cheese	10000 mg/kg	6 & 174	3
01.6.2.1	Ripened cheese, includes rind	10000 mg/kg	6, 174 & 177	3
01.6.2.3	Cheese powder (for reconstitution; e.g., for cheese sauces)	10000 mg/kg	6 & 174	3
01.6.4	Processed cheese	10000 mg/kg	6, 174 & 177	3
01.6.5	Cheese analogues	10000 mg/kg	6, 174 & 177	3

CALCIUM ALUMINIUM SILICATE

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.8.2	Dried whey and whey products, excluding whey cheeses	265 mg/kg	6 & 174	3
11.1.2	Powdered sugar, powdered dextrose	15000 mg/kg	6 & 56	3
12.1.1	Salt	20000 mg/kg	6	3

CALCIUM CARBONATE

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

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
09.2.4.1	Cooked fish and fish products	GMP		7
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP		7
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	16	7

CALCIUM LACTATE

INS 327 Calcium lactate Functional Class: Acidity regulator, Flour treatment agent

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
02.1.2	Vegetable oils and fats	GMP		7

CAROB BEAN GUM

INS 410 Carob bean gum Functional Class: Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP		4
02.1.2	Vegetable oils and fats	GMP		7
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		7
04.1.1.3	Peeled or cut fresh fruit	GMP		7
04.2.1.3	Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		7

CITRIC ACID

INS 330 Citric acid Functional Class: Acidity regulator, Antioxidant, Sequestrant

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
04.2.1	Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		7

DEXTRINS, ROASTED STARCH

INS 1400 Dextrins, roasted starch Functional Class: Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP		4
02.1.2	Vegetable oils and fats	GMP		7
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		7

DISTARCH PHOSPHATE

INS 1412 Distarch phosphate Functional Class: Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP		4
02.1.2	Vegetable oils and fats	GMP		7
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		7

FUMARIC ACID

INS 297 Fumaric acid Functional Class: Acidity regulator

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		4
12.2.1	Herbs and spices	GMP	51	4

GELLAN GUM

INS 418 Gellan gum Functional Class: Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
02.1.2	Vegetable oils and fats	GMP		7
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		7
04.1.1.3	Peeled or cut fresh fruit	GMP		7
04.2.1.3	Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		7
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		7

GLUCONO DELTA-LACTONE

INS 575 Glucono delta-lactone Functional Class: Acidity regulator, Raising agent, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
02.1.2	Vegetable oils and fats	GMP		7

GUM ARABIC (ACACIA GUM)

INS 414 Gum arabic (Acacia gum) Functional Class: Bulking agent, Carrier, Emulsifier, Glazing agent, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.4.1	Pasteurized cream (plain)	5000 mg/kg		7
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	5000 mg/kg		7

HYDROCHLORIC ACID

INS 507 Hydrochloric acid Functional Class: Acidity regulator

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
06.2	Flours and starches (including soybean powder)	GMP		7

HYDROXYPROPYL DISTARCH PHOSPHATE

INS 1442 Hydroxypropyl distarch phosphate Functional Class: Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP		4
02.1.2	Vegetable oils and fats	GMP		7
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		7

HYDROXYPROPYL STARCH

INS 1440 Hydroxypropyl starch Functional Class: Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP		4
02.1.2	Vegetable oils and fats	GMP		7
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		7

KARAYA GUM

INS 416 Karaya gum Functional Class: Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
02.1.2	Vegetable oils and fats	GMP		7
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		7
04.1.1.3	Peeled or cut fresh fruit	GMP		7
04.2.1.3	Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		7
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		7

LACTIC ACID, L-, D- and DL-

INS 270 Lactic acid, L-, D- and DL- Functional Class: Acidity regulator

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
02.1.2	Vegetable oils and fats	GMP		7
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		7
04.2.1	Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		7
08.1.2	Fresh meat, poultry, and game, comminuted	6000 mg/kg		7
12.2.1	Herbs and spices	GMP	51	7

LECITHIN

INS 322(i) Lecithin Functional Class: Antioxidant, Emulsifier

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		7

MAGNESIUM CARBONATE

INS 504(i) Magnesium carbonate Functional Class: Acidity regulator, Anticaking agent, Colour retention agent

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.2.2	Renneted milk (plain)	GMP		7
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and	GMP		7
13.2	Complementary foods for infants and young children	GMP		7

MAGNESIUM HYDROXIDE

INS 528 Magnesium hydroxide Functional Class: Acidity regulator, Colour retention agent

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.2.2	Renneted milk (plain)	GMP		7
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and	GMP		7

MAGNESIUM HYDROXIDE CARBONATE

INS 504(ii) Magnesium hydroxide carbonate Functional Class: Acidity regulator, Anticaking agent, Carrier, Colour retention agent

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.2.2	Renneted milk (plain)	GMP		7
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and	GMP		7

MALIC ACID, DL-

INS 296 Malic acid, DL- Functional Class: Acidity regulator

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
02.1.2	Vegetable oils and fats	100 mg/kg		7
02.1.3	Lard, tallow, fish oil, and other animal fats	100 mg/kg		7
04.2.1	Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		7
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		4
12.2.1	Herbs and spices	GMP	51	4

MANNITOL

INS 421 Mannitol Functional Class: Anticaking agent, Bulking agent, Humectant, Stabilizer, Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		4

MONOSTARCH PHOSPHATE

INS 1410 Monostarch phosphate Functional Class: Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP		4
02.1.2	Vegetable oils and fats	GMP		7
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		7

OXIDIZED STARCH

INS 1404 Oxidized starch Functional Class: Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP		4
02.1.2	Vegetable oils and fats	GMP		7
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		7

PHOSPHATED DISTARCH PHOSPHATE

INS 1413 Phosphated distarch phosphate Functional Class: Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP		4
02.1.2	Vegetable oils and fats	GMP		7
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		7

POTASSIUM ACETATES

INS 261 Potassium acetates Functional Class: Acidity regulator, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
02.1.2	Vegetable oils and fats	GMP		7

POTASSIUM CARBONATE

INS 501(i) Potassium carbonate Functional Class: Acidity regulator, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
13.2	Complementary foods for infants and young children	GMP		7

POTASSIUM HYDROXIDE

INS 525 Potassium hydroxide Functional Class: Acidity regulator

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP		7

POTASSIUM LACTATE

INS 326 Potassium lactate Functional Class: Acidity regulator, Antioxidant

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
02.1.2	Vegetable oils and fats	GMP		7

SODIUM ACETATE

INS 262(i) Sodium acetate Functional Class: Acidity regulator, Preservative, Sequestrant

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
02.1.2	Vegetable oils and fats	5000 mg/kg		7
04.2.1	Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		7

SODIUM ALUMINIUM PHOSPHATES

INS 541(i) Sodium aluminium phosphate, acidic Functional Class: Acidity regulator, Emulsifier, Raising agent, Thickener

INS 541(ii) Sodium aluminium phosphate, basic Functional Class: Acidity regulator, Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.6.1	Unripened cheese	670 mg/kg	6	3
07.2.1	Cakes, cookies and pies (e.g., fruit-filled or custard types)	2000 mg/kg	6	6
07.2.2	Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)	2000 mg/kg	6	6
07.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes)	15300 mg/kg	29	6
08.3.3	Frozen processed comminuted meat, poultry, and game products	360 mg/kg	6	3
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and	190 mg/kg	6 & 41	6
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	600 mg/kg	6	3
12.6.3	Mixes for sauces and gravies	2000 mg/kg	6 &127	6

SODIUM ALUMINOSILICATE

INS 554 Sodium aluminosilicate Functional Class: Anticaking agent

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.4.4	Cream analogues	20000 mg/kg	6	3
01.6.2.1	Ripened cheese, includes rind	10000 mg/kg	6, 174 & 177	3
01.6.2.3	Cheese powder (for reconstitution; e.g., for cheese sauces)	10000 mg/kg	6 & 174	3
01.6.4	Processed cheese	10000 mg/kg	6, 174 & 177	3
01.6.5	Cheese analogues	10000 mg/kg	6, 174 & 177	3
01.8.1	Liquid whey and whey products, excluding whey cheeses	20000 mg/kg	6	3
01.8.2	Dried whey and whey products, excluding whey cheeses	570 mg/kg	6 & 174	3
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	20000 mg/kg	6	3
06.6	Batters (e.g., for breading or batters for fish or poultry)	20000 mg/kg	6	3
07.1.6	Mixes for bread and ordinary bakery wares	10000 mg/kg	6 & 174	3
07.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes)	10000 mg/kg	6	3
11.1.2	Powdered sugar, powdered dextrose	10000 mg/kg	6 & 174	3
12.1.2	Salt Substitutes	10000 mg/kg		6
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	120 mg/kg	6	3

SODIUM CARBONATE

INS 500(i) Sodium carbonate Functional Class: Acidity regulator, Anticaking agent, Raising agent

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
02.1.2	Vegetable oils and fats	GMP		7

SODIUM DL-MALATE

INS 350(ii) Sodium DL-malate Functional Class: Acidity regulator, Humectant

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
12.1.2	Salt Substitutes	GMP		4

SODIUM FUMARATES

INS 365 Sodium fumarates Functional Class: Acidity regulator

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		4
12.2.1	Herbs and spices	GMP	51	4

SODIUM HYDROGEN CARBONATE

INS 500(ii) Sodium hydrogen carbonate Functional Class: Acidity regulator, Anticaking agent, Raising agent

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
02.1.2	Vegetable oils and fats	GMP		7

SODIUM HYDROXIDE

INS 524 Sodium hydroxide Functional Class: Acidity regulator

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		7
06.2.2	Starches	GMP		7
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP		7

SODIUM LACTATE

INS 325 Sodium lactate Functional Class: Acidity regulator, Antioxidant, Bulking agent, Humectant, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
02.1.2	Vegetable oils and fats	GMP		7
04.2.1	Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		7
13.2	Complementary foods for infants and young children	GMP		7

SODIUM SESQUICARBONATE

INS 500(iii) Sodium sesquicarbonate Functional Class: Acidity regulator, Anticaking agent, Raising agent

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
02.1.2	Vegetable oils and fats	GMP		7

STARCH ACETATE

INS 1420 Starch acetate Functional Class: Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP		4
02.1.2	Vegetable oils and fats	GMP		7
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		7

STARCH SODIUM OCTENYL SUCCINATE

INS 1450 Starch sodium octenyl succinate Functional Class: Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP		4
02.1.2	Vegetable oils and fats	GMP		7
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		7

STARCHES, ENZYME TREATED

INS 1405 Starches, enzyme treated Functional Class: Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP		4
02.1.2	Vegetable oils and fats	GMP		7
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		7

TRAGACANTH GUM

INS 413 Tragacanth gum Functional Class: Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
02.1.2	Vegetable oils and fats	13000 mg/kg		7
02.1.3	Lard, tallow, fish oil, and other animal fats	13000 mg/kg		7
04.1.1.3	Peeled or cut fresh fruit	GMP		7
04.2.1.3	Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		7
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		7

TRICALCIUM CITRATE

INS 333(iii) Tricalcium citrate Functional Class: Acidity regulator, Firming agent, Sequestrant, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
13.2	Complementary foods for infants and young children	GMP		7

Notes

Note 6	As aluminium.
Note 16	For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.
Note 29	Reporting basis not specified.
Note 41	Use in breading or batter coatings only.
Note 51	For use in herbs only.
Note 56	Provided starch is not present.
Note 127	As served to the consumer.
Note 174	Singly or in combination: sodium aluminium silicate (INS 554), calcium aluminium silicate (INS 556), and aluminium silicate (INS 559).
Note 177	For use in sliced, cut, shredded, or grated cheese only.
Note C	Excluding products conforming to the Standard for Cream and Prepared Creams (reconstituted cream, recombined cream, prepackaged liquid cream) (CODEX STAN 288-1976).

Appendix IX

PROPOSED DRAFT AMENDMENTS TO THE INTERNATIONAL NUMBERING SYSTEM FOR FOOD ADDITIVES

(for adoption at Step 5/8 of the Procedure)

Section 3 and 4 – International numbering system for food additives

Part 1 – amendment to the names of food additives, functional classes and technological purposes (changes are indicated in **bold**: deletions ~~strikethrough~~)

INS No.	Name of Food Additive	Functional class	Technological purpose
969	**Advantame**	**Sweetener**	***sweetener***
		Flavour enhancer	***flavour enhancer***
453	**Ferric(III)-orthophosphate**	**Colour**	***colour***
		Carrier	***carrier***
454	**Ferric(III)-pyrophosphate**	**Carrier**	***carrier***
455	**Yeast mannoproteins**	**Stabilizer**	***stabilizer***
905e	~~Mineral oil, medium and low viscosity, class I~~ **Mineral oil, medium viscosity**	Glazing agent	*glazing agent*
			sealing agent
969	**Advantame**	**Sweetener**	***sweetener***
		Flavour enhancer	***flavour enhancer***

Part 2 – additional technological purposes and deletions (changes are indicated in **bold**: deletions ~~strikethrough~~)

INS No.	Name of Food Additive	Functional class	Technological purpose
325	Sodium lactate	Acidity regulator	*acidity regulator*
		Antioxidant	*antioxidant*
			antioxidant synergist
		Bulking agent	*bulking agent*
		Emulsifier	***emulsifier***
		Humectant	*humectant*
		Thickener	*thickener*
326	Potassium lactate	Acidity regulator	*acidity regulator*
		Antioxidant	*antioxidant*
			antioxidant synergist
		Emulsifier	***emulsifier***
		Humectant	***humectant***
327	Calcium lactate	Acidity regulator	*acidity regulator*
		Flour treatment agent	*flour treatment agent*
		Firming agent	***firming agent***
330	Citric acid	Acidity regulator	*acidity regulator*
		Antioxidant	*antioxidant*
		Colour retention agent	***colour retention agent***
		Sequestrant	*Sequestrant*
415	Xanthan gum	Emulsifier	*emulsifier*
		Foaming agent	*foaming agent*
		Stabilizer	*stabilizer*
		Thickener	***bodying agent***
			thickener

INS No.	Name of Food Additive	Functional class	Technological purpose
420(i)	Sorbitol	Bulking agent	*bulking agent*
		Humectant	*humectant*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
		Sweetener	*sweetener*
		Thickener	***texturizing agent***
420(ii)	Sorbitol syrup	Bulking agent	*bulking agent*
		Humectant	*humectant*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
		Sweetener	*sweetener*
		Thickener	***texturizing agent***
421	Mannitol	Anticaking agent	*anticaking agent*
		Bulking agent	*bulking agent*
		Humectant	*humectant*
		Stabilizer	*stabilizer*
		Sweetener	*sweetener*
		Thickener	***texturizing agent***
432	Polyoxyethylene (20) sorbitan monolaurate	Emulsifier	*dispersing agent*
			emulsifier
		Stabilizer	***emulsion stabilizer***
433	Polyoxyethylene (20) sorbitan monooleate	Emulsifier	*dispersing agent*
			emulsifier
		Stabilizer	***emulsion stabilizer***
435	Polyoxyethylene (20) sorbitan monostearate	Emulsifier	*dispersing agent*
			emulsifier
		Stabilizer	***emulsion stabilizer***
436	Polyoxyethylene (20) sorbitan tristearate	Emulsifier	*dispersing agent*
			emulsifier
		Stabilizer	***emulsion stabilizer***
508	Potassium chloride	Flavour enhancer	*flavour enhancer*
		~~Gelling agent~~	~~*gelling agent*~~
		stabilizer	*stabilizer*
		thickener	*thickener*
516	Calcium sulfate	**Acidity regulator**	***acidity regulator***
		Firming agent	*firming agent*
		Flour treatment agent	*flour treatment agent*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
555	Potassium aluminium silicate	Anticaking agent	*anticaking agent*
		Carrier	***carrier***

INS No.	Name of Food Additive	Functional class	Technological purpose
953	Isomalt (Hydrogenated isomaltulose)	Anticaking agent	anticaking agent
		Bulking agent	bulking agent
		Glazing agent	glazing agent
		Stabilizer	**stabilizer**
		Sweetener	sweetener
		Thickener	**texturizing agent**
965i	Maltitol	Bulking agent	bulking agent
		Emulsifier	emulsifier
		Humectant	humectant
		Stabilizer	stabilizer
		Sweetener	sweetener
		Thickener	**thickener**
			texturizing agent
965ii	Maltitol syrup	Bulking agent	Bulking agent
		Emulsifier	emulsifier
		Humectant	humectant
		Stabilizer	stabilizer
		Sweetener	sweetener
		Thickener	**thickener**
			texturizing agent
1400	Dextrins, roasted starch	**Carrier**	**carrier**
		Emulsifier	emulsifier
		Stabilizer	stabilizer

Appendix X

PROPOSED DRAFT SPECIFICATIONS FOR THE IDENTITY AND PURITY OF FOOD ADDITIVES

(for adoption at Step 5/8 of the Procedure)

Part 1 – for adoption

SPECIFICATIONS DESIGNATED AS *FULL* (FAO JECFA Monographs 13, Rome, 2012):[1]

FOOD ADDITIVES (8)[2]

Ethyl cellulose (R) (INS 462)

Magnesium dihydrogen diphosphate (N) (INS 450(ix))

Mineral oil (medium viscosity) (N) (INS 905e)

Modified starches (R) (INS 1400-1405, 1410-1414, 1420-1422, 1440, 1442, 1450, 1451)

3-Phytase from *Aspergillus niger* expressed in *Aspergillus niger* (N)

Serine protease (chymotrypsin) from *Nocardiopsis prasina* expressed in *Bacillus licheniformis* (N)

Serine protease (trypsin) from *Fusarium oxysporum* expressed in *Fusarium venenatum* (N)

Titanium dioxide (R) (INS 171)

FLAVOURINGS (93)

JECFA No.	Flavouring
2043	2-Aminoacetophenone
2077	(2*E*,6*E*/*Z*,8*E*)-*N*-(2-Methylpropyl)-2,6,8-decatrienamide
2078	(2*S*,5*R*)-*N*-[4-(2-Amino-2-oxoethyl)phenyl]-5- methyl-2-(propan-2-yl)cyclohexanecarboxamide
2079	(1*R*,2*S*,5*R*)-*N*-(4-Methoxyphenyl)-5-methyl-2-(1- methylethyl)cyclohexanecarboxamide
2080	*N*-Cyclopropyl-5-methyl-2-isopropylcyclohexanecarboxamide
2081	*N*-(2-Methylcyclohexyl)-2,3,4,5,6-Pentafluorobenzamide
2082	3[(4-Amino-2,2-dioxido-1H-2,1,3-benzothiadiazin-5-yl)oxy]-2,2-dimethyl-*N*-propylpropanamide
2133	3,6-Dimethyl-2,3,3a,4,5,7ahexahydrobenzofuran
2134	Ethyl linalyl ether
2135	Linalool oxide pyranoid
2138	Methyl hexyl ether
2139	Myrcenyl methyl ether
2142	Digeranyl ether
2136	Isoamyl phenethyl ether
2140	5-Isopropyl-2,6-diethyl-2- methyltetrahydro-2H-pyran
2141	Butil β-naphthyl ether
2103	(*E*)-Ethyl 3-(2-furyl)acrylate
2104	Di-2-furylmethane
2105	2-Methylbenzofuran
2163	*trans*-2-Nonenyl acetate

[1] Avalaible as pdf docu,emt at the FAO JECFA website at:
http://www.fao.org/fileadmin/user_upload/agns/pdf/JECFA_Monograph_13.pdf

[2] (N) new specifications; (R) revised specifications

JECFA No.	Flavouring
2164	N Propyl sorbate
2165	*cis*-2-Octenol
2166	*trans*-2-Tridecenol
2167	Ethyl 2-hexenoate (mixture of isomers)
2120	L-Ornithine (as the monochlorohydrate)
2121	L-Alanyl-L-glutamine
2122	L-Methionylglycine
2123	Glutamyl-valyl-glycine
2118	L-Isoleucine
2119	L-Threonine
2143	Ethyl α-ethyl- β-methyl- β-phenylglycidate
2144	Methyl β-phenylglycidate
2145	d-8-*p*-Menthene-1,2-epoxide
2146	l-8-*p*-Menthene-1,2-epoxide
2099	5-Methylfurfuryl alcohol
2100	Furfural propyleneglycol acetal
2101	Furfuryl formate
2102	Furfuryl decanoate
2177	*cis*-3-Nonen-1-ol
2178	*trans*-3-Nonen-1-ol
2179	*cis*,*cis*-3,6-Nonadienyl acetate
2180	*trans*-3-Hexenyl acetate
2181	*cis*-3-Hexenoic acid
2182	*cis*-3-Nonenyl acetate
2183	*cis*-6-Nonenyl acetate
2184	(*Z*)-5-Octenyl acetate
2185	(*E*)-4-Undecenal
2161	3-(1-((3,5-Dimethylisoxazol-4-yl)methyl)-1Hpyrazol-4-yl)-1-(3-hydroxybenzyl)-imidazolidine-2,4-dione
2162	3-(1-((3,5-Dimethylisoxazol-4-yl)methyl)-1Hpyrazol-4-yl)-1-(3-hydroxybenzyl)-5,5-dimethylimidazolidine-2,4-dione
2170	3',7-Dihydroxy-4-methoxyflavan
2171	Trilobatin
2172	(±)-Eriodictyol
2125	Isopropenylpyrazine
2126	5-Ethyl-2,3-dimethylpyrazine
2127	2-Methyl-5-vinylpyrazine
2128	A ixture of 2,5-dimethyl-6,7-dihydro-5Hcyclopentapyrazine'and 2,7-dimethyl-6,7- dihydro-5H-cyclopentapyrazine
2065	2-Ethoxy-3-isopropylpyrazine
2130	3,5- and 3,6-Dimethyl-2-isobutylpyrazine
2131	2-Ethoxy-3-ethylpyrazine 2

JECFA No.	Flavouring
2132	-Ethyl-3-methylthiopyrazine
2155	2-Acetyl-4-isopropylpyridine
2157	6-Methoxyquinoline
2173	3-Methylhexanal
2174	6-Methylheptanal
2175	6-Methyloctanal
2176	3,7-Dimethyloctanal
2086	1-(Methylthio)-3-octanone
2089	4-Methyl-2-propyl-1,3-oxathiane
2083	3-Pentanethiol
2084	4-Mercapto-3-methyl-2-butanol
2085	Ethyl 2-mercapto-2-methylpropionate
2087	1,1-Propanedithiol
2088	1-Methyldithio-2-propanone
2106	2-Pentylthiophene
2107	2-Acetyl-5-methylthiophene
2108	2-Pentylthiazole
2109	4,5-Dimethyl-2-isobutylthiazole
2110	3,4-Dimethylthiophene
2111	2-Thienylmethanol
2112	1-(2-Thienyl)ethanethiol
2113	5-Ethyl-2-methylthiazole
2114	2-Ethyl-2,5-dihydro-4-methylthiazole
2115	4-Methyl-3-thiazoline
2116	2-Ethyl-4,6-dimethyldihydro-1,3,5-dithiazine
2117	4-Amino-5,6-dimethylthieno[2,3-d]pyrimidin-2(1H)-one hydrochloride
2090	5-Methylfurfuryl mercaptan
2091	2-Methyl-3-furyl methylthiomethyl disulfide
2092	2-Methyl-3-furyl 2-methyl-3-tetrahydrofuryl disulfide
2094	Methyl 3-(furfurylthio)propionate
2095	3-[(2-Methyl-3-furyl)thio]butanal
2096	1-(2-Furfurylthio)-propanone
2097	2-Methyl-4,5-dihydrofuran-3-thiol
2098	2-Methyltetrahydrofuran-3-thiol acetate

Part 2 – for revocation

SPECIFICATIONS *WITHDRAWN*:

Mineral oil (medium and low viscosity).

Appendix XI

PRIORITY LIST OF COMPOUNDS PROPOSED FOR EVALUATION BY JECFA

	Question(s) to be answered	***Data availability (when, what)***	***Proposed by***
Acacia polyacantha var. *Campylacantha*, kakamut gum, arabino-galactan protein complex	Safety assessment and establishment of specifications	December 2014	Sudan
Beta-glucanase and xylanase from *Disporotrichum dimorphosporum*	Safety assessment and establishment of specifications	December 2013	European Union
Beta-glucanase, cellulase and xylanase from *Talaromyces emersonii*	Safety assessment and establishment of specifications	December 2013	European Union
Carrageenan (INS 407)*	Safety assessment for use in infant formula and review of specifications	December 2013	Philippines
Citric acid (INS 330) *	Revision of specifications (revision of oxalate test method)	Immediately	European Union
Citric acid esters of mono- and diglycerides of fatty acids (CITREM) (INS 472c) *	Safety assessment for use in infant formula and formulae for special medical purposes intended for infants and review of specifications	December 2013	European Union
Flavourings (114) (39 new + 75 from the priority list recommended by the 43rd CCFA)	Safety assessment and establishment of specifications	December 2013	United States of America
Gardenia yellow (Crocin)*	Safety assessment and establishment of specifications	December 2013	China
Gellan gum (INS 418)	Revision of specifications (permit the use of ethanol in the manufacturing process as an alternative to isopropyl alcohol)	December 2013	European Union
Lipase from *Fusarium heterosporum* expressed in *Hansenula polymorpha*	Safety assessment and establishment of specifications	December 2013	European Union
Magnesium stearate INS 470(iii)	Safety assessment and establishment of specifications	November 2013	European Union
Maltotetraohydrolase from *Pseudomonas saccharophila* expressed in *Bacillus licheniformis*	Safety assessment and establishment of specifications	December 2013	European Union
Monk fruit extract/Lo han guo (LHG); *Siraitia grosvenorii* Swingle	Safety assessment and establishment of specifications	December 2014	United States of America

	Question(s) to be answered	***Data availability (when, what)***	***Proposed by***
OSA-modified starch (starch sodium octenyl succinate) (INS 1450) *	Safety assessment for use in infant formula and formulae for special medical purposes intended for infants	December 2013	United States of America
Pectin (INS 440) *	Safety assessment for use in infant formula and formulae for special medical purposes intended for infants	December 2013	United States of America and Iran
3-Phytase from *Aspergillus niger* expressed in *Aspergillus niger**	Revision of specifications	Immediately	CCFA 45th Session
Polyoxyethylene (20) sorbitan monostearate (Polysorbate 60) (INS 435)	Revision of specifications (change of saponification value and hydroxyl value)	December 2013	Japan
Polyvinyl alcohol (PVA)-polyethylene glycol (PEG) graft co-polymer	Safety assessment and establishment of specifications	December 2013	European Union
Quillaia extract, type 2 (INS 999(ii))*	Revision of specifications (revision of upper limit in the loss on drying specification from 80% to 90%)	Immediately	Chile
Tagetes extract (INS 161b(ii))*	Safety assessment and revision of specifications	December 2013	European Union

*High priority