

# CODEX ALIMENTARIUS COMMISSION



Food and Agriculture  
Organization of the  
United Nations



World Health  
Organization

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Agenda Item 5b

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## JOINT FAO/WHO FOOD STANDARDS PROGRAMME

### CODEX COMMITTEE ON FOOD ADDITIVES

Fiftieth Session

#### GENERAL STANDARD FOR FOOD ADDITIVES (GSFA): PROPOSALS FOR NEW AND/OR REVISION OF FOOD ADDITIVE PROVISIONS

Replies to CL 2017/47-FA of Australia, Colombia, India, Japan, New Zealand, Uganda  
and International Special Dietary Foods Industries (ISDI)

#### Australia

<b>THE PROPOSAL IS SUBMITTED BY:</b>		<i>Australia</i>	
<b>IDENTITY OF THE FOOD ADDITIVE:</b>			
<b>Name of the Additive</b> <i>As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989</i>		<i>Lauric arginate ethyl ester</i>	
<b>INS Number</b>		<i>243</i>	
<b>Functional Class</b> <i>As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989</i>		<i>Preservative</i>	
<b>PROPOSED USE(S) OF THE FOOD ADDITIVE (1):</b> <i>The rows below may be copied as many times as needed.</i>		The proposal for: <input type="checkbox"/> a new provision; or <input checked="" type="checkbox"/> <b>revising an existing provision;</b> or <input type="checkbox"/> use and use levels of tocopherols (INS 307a, b, c) as antioxidant in FC 01.3.1 "Condensed milk (plain)"; or <input type="checkbox"/> use and use levels of propylene glycol alginate (INS 405) and sucrose esters of fatty acids (INS 473) as emulsifier in FC 05.1.4 "Cocoa and chocolate products".	
<b>Food Category No. (2)</b>	<b>Food Category Name (2)</b>	<b>Maximum Use Level (3)</b>	<b>Comments (4)</b>
08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts	200 mg/kg	<del>Note XS96</del> <del>Note XS97</del> Insert new note, which reads "For products conforming to the Standard for Cooked Cured Ham (CODEX STAN 96-1981) and the Standard for Cooked Cured Pork Shoulder (CODEX STAN 97-1981), use is limited to ready-to-eat products which require refrigeration"

<b>08.3.2</b>	<b>Heat-treated processed comminuted meat, poultry, and game products</b>	<b>200 mg/kg</b>	<i>Note XS98</i> <i>Note XS88</i> <i>Note XS89</i> <i>Note 377</i>
<p><b>Is the proposal related to a FC with corresponding commodity standards?</b> (if yes indicate the relevant FC) <b>Yes</b> <b>FC 08.2.2</b> Standard for Cooked Cured Ham (CODEX STAN 96-1981). Standard for Cooked Cured Pork Shoulder (CODEX STAN 97-1981). <b>FC 08.3.2</b> Standard for Corned Beef (CODEX STAN 88-1981) Standard for Luncheon Meat (CODEX STAN 89-1981) Standard for Cooked Cured Chopped Meat (CODEX STAN 98-1981)</p>			
<p><b>Is the proposal also intended to revise the products covered by the commodity standards?</b> (if yes indicate the relevant commodity standards) <b>No</b></p>			
<b>EVALUATION BY JECFA:</b>			
<p><b>Evaluation by JECFA</b> <i>Reference to the JECFA evaluation (including year and JECFA session of evaluation; full ADI (numerical or "not specified"); specifications monograph).</i></p>		<p><i>Evaluation date: 2008</i> <i>Report: TRS 952-JECFA 69/27</i> <i>Tox Monograph: FAS 60-JECFA 69</i> <i>Specifications: FAO JECFA Monographs 7 (2009)</i> <i>ADI 0-4 mg/kg bw for Ethyl-N<sup>o</sup>-Lauroyl-L-Arginate</i></p>	
<b>JUSTIFICATION:</b>			
<p><b>Justification for use and technological need</b> <i>Supporting information based on the criteria in Section 3.2 of the Preamble of the General Standard for Food Additives (i.e. has an advantage, does not present an appreciable health risk, serves a technological function).</i></p>		<p><i>Provisions were adopted at Step 8 in 2016 for lauric arginate ethyl ester (INS 243) in food categories 08.2.2 and 08.3.2 at a level of 200 mg/kg in each category. Each of these provisions was adopted with footnotes that restricted the use of the additive in products conforming to corresponding commodity standards associated with the respective categories. The footnotes adopted for each of the categories are as follows:</i></p> <p><i><u>FC 08.2.2</u></i> <i>XS96 Excluding products conforming to the Standard for Cooked Cured Ham (CODEX STAN 96-1981).</i> <i>XS97 Excluding products conforming to the Standard for Cooked Cured Pork Shoulder (CODEX STAN 97-1981).</i></p> <p><i><u>FC 08.3.2</u></i> <i>XS88 Excluding products conforming to the Standard for Corned Beef (CODEX STAN 88-1981).</i> <i>XS89 Excluding products conforming to Standard for Luncheon Meat (CODEX STAN 89-1981).</i> <i>XS98 Excluding products conforming to the Standard for Cooked Cured Chopped Meat (CODEX STAN 98-1981).</i> <i>At the 49<sup>th</sup> Session of CCFA (2017), the Committee considered the use of the preservative nisin (INS 234) in food category 08.3.2 in general, and specifically in products conforming to the corresponding commodity standards associated with this category. The committee agreed that the use of nisin was acceptable in products conforming to the corresponding commodity standards in cases where the products are ready-to-eat and require refrigeration. Lauric arginate ethyl ester (INS 243) is also</i></p>	

a preservative that is used in products that conform to the same corresponding commodity standards associated with FC 08.3.2. The additive is effective in controlling the growth of potentially pathogenic organisms in products falling under both food categories 08.2.2 and 08.3.2 and this is particularly the case for products that are ready-to-eat and which require refrigeration. This provides an advantage in developing countries where access to stable refrigeration may be limited or in developed countries where the final consumer may not adhere to storage instructions. Given the use of nisin as a preservative in these ready-to-eat refrigerated products is now permitted under the GSFA, this proposal for new work requests that consideration is given to modification of the adopted provisions for lauric arginate ethyl ester (INS 243) to bring them in line with the provisions applied to nisin for FC 08.3.2. As such, the current notes XS88, XS 89 and XS 98 would be deleted and replaced with note 377 i.e. "For products conforming to the Standard for Luncheon Meat (CODEX STAN 89-1981), Standard for Cooked Cured Chopped Meat (CODEX STAN 98-1981), and Standard for Corned Beef (CODEX STAN 88-1981) use is limited to ready-to-eat products which require refrigeration".

Furthermore, for FC 08.2.2, the adopted provisions in the GSFA for lauric arginate ethyl ester are such that its use is excluded from products conforming to the Standard for Cooked Cured Ham (CODEX STAN 96-1981) and the Standard for Cooked Cured Pork Shoulder (CODEX STAN 97-1981) by way of the inclusion of notes XS96 and XS97 respectively. As with products conforming to the standards associated with FC 08.3.2, a number of products falling within the scope of the standards associated with FC 08.2.2 are available as ready-to-eat products that require refrigeration to ensure their safety during their shelf life. Lauric arginate ethyl ester provides additional protection for such products against the growth of pathogenic organisms and this can be of particular benefit in developing countries where access to stable refrigeration may be limited and in developed countries where consumers may not follow appropriate (refrigerated) storage conditions.

The use of ethyl lauric arginate ethyl ester is permitted for use in products falling under both FC 08.2.2 and 08.3.2 in a number of countries worldwide (e.g. Australia, New Zealand, Canada, USA), without further restriction on its use in products conforming with the relevant Codex commodity standards. These products are also available in international trade. For example, in Australia and New Zealand, lauric arginate ethyl ester is permitted to be used in the broader national food categories 08.2 Processed meat, poultry and game products in whole pieces or cuts, and 08.3 Processed comminuted meat, poultry and game products, at levels of 200mg/kg and 315mg/kg respectively. As such, consideration should be given to revising the provisions of the GSFA to reflect the acceptable use of lauric arginate ethyl ester as a preservative in these products in numerous countries, particularly when these products are ready-to-eat and require refrigeration to ensure safety.

<b>Safe use of additive: Dietary intake assessment</b> <i>(as appropriate)</i>	<p>Table 3 additive:</p> <p><input type="checkbox"/> Yes</p> <p><input checked="" type="checkbox"/> No (Please provide information on dietary intake assessment below)</p> <p>The use of lauric acid ethyl ester (INS 243) in meat products that fall under Codex food categories 08.2.2 and 08.3.2 (and without restriction of its use in standardised products), as well as its use in a broad range of other foods, was considered as part of the review of its safety in use as a food additive, and no concerns over dietary intake were identified for Australian and New Zealand consumers.</p> <p>In addition, consumption of meat products falling within these food categories was taken into consideration as part of the JECFA assessment of the safety of the additive in 2007.</p>
<b>Justification that the use does not mislead consumer</b>	<p>The use of lauric arginate ethyl ester (INS 243) would be indicated on the label of cured meat products falling within FC 08.2.2 and 08.3.2 that are ready-to-eat and that require refrigeration. These products are cured and by their very nature contain additives, and the presence of additives in these products is expected by consumers.</p>

### Colombia

<b>LA PROPUESTA ES PRESENTADA POR:</b>		Colombia	
<b>IDENTIFICACIÓN DEL ADITIVO ALIMENTARIO: TOCOFEROLES</b>			
<b>Nombre del aditivo alimentario</b> Según figura en la lista de Nombres genéricos y sistema internacional de numeración para aditivos alimentarios (SIN) - CAC/GL 36-1989		Tocoferol, d-alfa-	
<b>Número del SIN</b>		307 a, b, c	
<b>Clase funcional</b> Según figura en la lista de Nombres genéricos y Sistema internacional de numeración para aditivos alimentarios (SIN) - CAC/GL 36-1989		Antioxidante	
<b>USOS PROPUESTOS DEL ADITIVO ALIMENTARIO <sup>(1)</sup>:</b>  Los renglones que figuran a continuación pueden copiarse cuantas veces sea necesario.		La propuesta de <input type="checkbox"/> una nueva disposición; o <input type="checkbox"/> revisar una disposición existente; o <input checked="" type="checkbox"/> uso y niveles de uso de tocoferoles (SIN 307a, b, c) como antioxidante en la CA 01.3.1 "Leche condensada (natural/simple)", y <input type="checkbox"/> uso y niveles de uso de alginato de propilenglicol (SIN 405) y ésteres de sacarosa de ácidos grasos (SIN 473) como emulsionantes en la CA 05.1.4 "Productos de cacao y chocolate".	
<b>N.º de la categoría de alimento <sup>(2)</sup></b>	<b>Nombre de la categoría de alimento <sup>(2)</sup></b>	<b>Dosis máxima de uso <sup>(3)</sup></b>	<b>Observaciones <sup>(4)</sup></b>
0.1.3.1	Leche condensada (natural/simple)	200 mg/kg	
<b>¿Está la propuesta relacionada con una CA con las correspondientes normas de productos?</b> <i>(En caso afirmativo, indique la CA pertinente)</i> SI 01.3.1 "Leche condensada (natural/simple)"			

<b>¿La propuesta tiene también como objetivo revisar los productos cubiertos por las normas sobre productos?</b> (En caso afirmativo, indique las normas de productos pertinentes) NO	
<b>EVALUACIÓN DEL JECFA:</b>	
<b>Evaluación del JECFA</b> <i>Referencia a la evaluación del JECFA (incluyendo el año y la reunión de evaluación del JECFA; IDA completa (numérica o "no especificada"); monografía de especificaciones).</i>	Año: 1986 IDA: 0.15-2 mg/kg bw <b>Report:</b> TRS 751-JECFA 30/18 <b>Tox Monograph:</b> FAS 21-JECFA 30/55 <b>Specification:</b> COMPENDIUM ADDENDUM 11/FNP 52 Add. 11/89 (METALS LIMITS) (2003). R; FAO JECFA Monographs 1 vol.3/535 <b>Previous Years:</b> 2000, COMPENDIUM ADDENDUM 8/FNP 52 Add.8/121. R SEE dl-alpha-TOCOPHEROL 1986, FNP 37-JECFA 30/137; COMPENDIUM/1509. N,T
<b>JUSTIFICACIÓN:</b>	
<b>Justificación para su uso y necesidad tecnológica</b> <i>Información de apoyo basada en los criterios que figuran en la sección 3.2 del preámbulo de la Norma General para los Aditivos Alimentarios (es decir, ofrece alguna ventaja, no presenta riesgos apreciables para la salud de los consumidores, desempeña una función tecnológica).</i>	Cumple la función tecnológica de antioxidante en productos lácteos. Los tocoferoles están naturalmente presentes en la grasa láctea. Protegen a las grasas y también a los carotenos de la oxidación, evitando los cambios de color y la rancidez durante su vida útil. <sup>1</sup>  Tiene una IDA establecida, por lo cual se requiere especificar una Dosis Máxima de Uso. Actualmente la subcategoría 01.3.2 ya tiene establecida una DMU numérica.  Tiene una función tecnológica similar a la que desempeña en la categoría: - 01.3.2 Blanqueadores de bebidas
<b>Uso inocuo del aditivo: evaluación de la ingestión alimentaria</b> (según proceda)	Cuadro 3 aditivos: <input checked="" type="checkbox"/> Si <input type="checkbox"/> No (Sírvense proporcionar información sobre la evaluación de la ingesta alimentaria)
<b>Justificación de que el uso no resulta engañoso para el consumidor</b>	Su uso es para es como antioxidante, ayudando a mantener la estabilidad del producto durante su vida útil, por lo que no hay ninguna intención de engaño al consumidor.

### India

PROPOSALS FOR NEW FOOD ADDITIVE PROVISIONS IN THE GSFA	
<b>THE PROPOSAL IS SUBMITTED BY:</b>	India
<b>IDENTITY OF THE FOOD ADDITIVE:</b>	
<b>Name of the Additive</b> As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989	1) Erythrosine
<b>INS Number</b>	127

<sup>1</sup> Alais, C., (2004), *Ciencia de la leche. Principios de técnica lechera*, Barcelona, España: Editorial Reverté. p99.

<b>Functional Class</b> As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989		Colour	
<b>PROPOSED USE(S) OF THE FOOD ADDITIVE (1):</b>		The proposal for <input checked="" type="checkbox"/> a new provision; or <input type="checkbox"/> revising an existing provision or <input type="checkbox"/> a food additive provision in the new food category 01.1.2 "Other fluid milks (plain)"	
<b>Food Category No. (2)</b>	<b>Food Category Name (2)</b>	<b>Maximum Use Level (3)</b>	<b>Comments (4)</b>
01.1.4	Flavoured fluid milk drinks	50 mg/kg	
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	50 mg/kg	
04.1.2.5	Jams, jellies, marmalades	100 mg/kg	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	50 mg/kg	
06.5	Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)	50 mg/kg	
07.2.1	Cakes, Cookies and pies (eg. Fruit filled or custard types)	50 mg/kg	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	50 mg/kg	
14.1.4.2	Non-carbonated water-based flavoured drinks, including punches and ades	100 mg/kg	
<b>EVALUATION BY JECFA:</b>			
<b>Evaluation by JECFA</b>		<b>ERYTHROSINE:</b> Prepared at the 41st JECFA (1993), published in FNP 52 Add 2 (1993) superseding specifications prepared at the 37th JECFA (1990), and published in FNP 52 (1992). Metals and arsenic specifications revised at the 59th JECFA (2002). An ADI of 0-0.1 mg/kg bw was established at the 37th JECFA (1991).	
<b>JUSTIFICATION:</b>			
<b>Justification for use and technological need</b>		Erythrosine is a reddish-pink synthetic food dye used globally in various foods and food ingredients, ingested drugs and as a biological stain. The technological function of food colourings is to add or restore colour to food products. The intent of the proposed extension for the use of erythrosine is to improve the visual appearance of the products. Foods containing erythrosine possess superior colouring characteristics to alternative red colours including; colour strength, longevity and quality of the finished product.	
<b>Safe use of additive: Dietary intake assessment</b>		Table 3 additive: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No JECFA found that the national estimates of erythrosine dietary exposures were below the ADI of 0.1 mg/kg body weight.	
<b>Justification that the use does not mislead consumer</b>		The proposed use of Erythrosine is to improve its organoleptic properties and not to change the nature or quality of the food so as to deceive the consumer. Also, the addition of colours will be clearly labelled in the package in which the food is packed so that it will not mislead consumers.	

PROPOSALS FOR NEW FOOD ADDITIVE PROVISIONS IN THE GSFA			
<b>THE PROPOSAL IS SUBMITTED BY:</b>		India	
<b>IDENTITY OF THE FOOD ADDITIVE:</b>			
<b>Name of the Additive</b> As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989		2) Annatto (Annatto extracts, bixin-based & Annatto extracts, norbixin-based)	
<b>INS Number</b>		160b(i) & 160b(ii)	
<b>Functional Class</b> As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989		Colour	
<b>PROPOSED USE(S) OF THE FOOD ADDITIVE (1):</b>		The proposal for <input checked="" type="checkbox"/> a new provision; or <input type="checkbox"/> revising an existing provision or <input type="checkbox"/> a food additive provision in the new food category 01.1.2 "Other fluid milks (plain)"	
<b>Food Category No. (2)</b>	<b>Food Category Name (2)</b>	<b>Maximum Use Level (3)</b>	<b>Comments (4)</b>
1.1.4	Flavoured Fluid Milk Drinks	100 mg/kg	
1.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	100 mg/kg	
4.1.2.5	Jams, jellies, marmalades	GMP	
4.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	GMP	
5.1.4	Cocoa and chocolate products	100 mg/kg	
5.1.5	Imitation chocolate, chocolate substitute products	100 mg/kg	
5.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3, and 05.4	200 mg/kg	
5.2.1	Hard candy	GMP	
5.2.2	Soft candy	GMP	
5.3	Chewing gum	GMP	
6.4.3	Pre-cooked pastas and noodles and like products	GMP	
07.2.1	Cakes, Cookies and pies (eg. Fruit filled or custard types)	GMP	
12.6.1	Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dips)	GMP	
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	GMP	
12.6.3	Mixes for sauces and gravies	GMP	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	100 mg/kg	
14.1.4.2	Non-carbonated water-based flavoured drinks, including punches and ades	200 mg/kg	
<b>EVALUATION BY JECFA:</b>			
<b>Evaluation by JECFA</b>		<b>ANNATTO EXTRACTS (SOLVENT-EXTRACTED BIXIN) (INS 160b(i)):</b> Prepared at the 80 <sup>th</sup> JECFA and published in FAO JECFA Monographs 17 (2015) superseding specifications prepared at the 67 <sup>th</sup> JECFA (2006) published in FAO JECFA Monographs 3 (2006). An ADI for bixin of 0 –12 mg/kg bw was established at the 67 <sup>th</sup> JECFA (2006).	

	<p><b>ANNATTO EXTRACTS (SOLVENT-EXTRACTED NORBIXIN) (INS 160b(ii)):</b> Prepared at the 80<sup>th</sup> JECFA and published in FAO JECFA Monographs 17 (2015) superseding specifications prepared at the 67<sup>th</sup> JECFA (2006) published in FAO JECFA Monographs 3 (2006). A group ADI for norbixin and its disodium and dipotassium salts of 0 –0.6 mg/kg bw expressed as norbixin was established at the 67<sup>th</sup> JECFA (2006).</p>
<b>JUSTIFICATION:</b>	
<p><b>Justification for use and technological need</b></p>	<p>Annatto extracts are food colours of natural origin that provide yellow, orange and orange-red colour shades. Annatto seeds and extracts have been used for over 200 years to impart a yellow to red colour to foods. The chemical properties of the colouring principles bixin and norbixin, lead to a solubility profile that distinguishes annatto extracts from other carotenoids. Bixin-based annatto extracts are used extensively to impart colour in bakery products, biscuit fillings, popcorn and snack foods, sauces, dressings and cream desserts. Norbixin-based annatto extracts are claimed to be suitable in acidic foodstuffs having a matrix or solid structure. The amphoteric nature of norbixin makes it suitable in products where the pigment is absorbed by protein and/or starch, stabilising it thereby and making it less soluble in water. These characteristics make norbixin-based extracts suitable for products like cheese, smoked fish and breakfast cereals. Bixin and norbixin have good heat stability during food processing compared with other carotenoids.</p> <p>Annatto is a commonly consumed colorant in foods. Bixin, which is oil soluble typically is used in higher fat foods like snacks, baked goods, sauces, dressings and cream desserts while norbixin with its ability to bind to protein is used in high protein products. Additives such as emulsifiers may be used in conjunction with annatto to produce a colorant that is more stable to the effects of other food components such as acids, metal ions and salts.</p>
<p><b>Safe use of additive: Dietary intake assessment</b></p>	<p>Table 3 additive:  <input type="checkbox"/> Yes  <input checked="" type="checkbox"/> No</p> <p>Annatto extract does not exert any genotoxicity, subacute and chronic toxicity, reproductive toxicity or carcinogenicity. The acceptable daily intake (ADI) estimated from a long-term study in the rat, however, is quite low at 0–0.065 mg/kg/day, because of the low concentration of carotenoid in the annatto extract used in previous studies (JECFA, 1982). Annatto pigments are absorbed and rapidly eliminated from the blood in the rat (JECFA, 1982). It was also reported that norbixin could no longer be detected in plasma 24 hours after ingestion of bixin in human volunteers.</p> <p>The combined data on use level of annatto extracts was used to estimate the concentration of bixin/norbixin in foods. Concentrations in food ranged from less than 1–163% of the acceptable daily intake.</p>
<p><b>Justification that the use does not mislead consumer</b></p>	<p>The proposed use of Annatto is to improve its organoleptic properties and not to change the nature or quality of the food so as to deceive the consumer. Also, the addition of colours will be clearly labelled in the package in which the food is packed so that it will not mislead consumers.</p>

PROPOSALS FOR NEW FOOD ADDITIVE PROVISIONS IN THE GSFA			
<b>THE PROPOSAL IS SUBMITTED BY:</b>		India	
<b>IDENTITY OF THE FOOD ADDITIVE:</b>			
<b>Name of the Additive</b> As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989		3) Curcumin	
<b>INS Number</b>		100(i)	
<b>Functional Class</b> As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989		Colour	
<b>PROPOSED USE(S) OF THE FOOD ADDITIVE (1):</b>		The proposal for <input checked="" type="checkbox"/> a new provision; or <input type="checkbox"/> revising an existing provision or <input type="checkbox"/> a food additive provision in the new food category 01.1.2 "Other fluid milks (plain)"	
<b>Food Category No. (2)</b>	<b>Food Category Name (2)</b>	<b>Maximum Use Level (3)</b>	<b>Comments (4)</b>
1.1.4	Flavoured Fluid Milk Drinks	100 mg/kg	
1.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	100 mg/kg	
4.1.2.5	Jams, jellies, marmalades	GMP	
4.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	GMP	
4.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	GMP	
5.1.4	Cocoa and chocolate products	100 mg/kg	
5.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3, and 05.4	GMP	
5.3	Chewing gum	GMP	
07.2.1	Cakes, Cookies and pies (eg. Fruit filled or custard types)	GMP	
7.2	Fine bakery wares (sweet, salty, savoury) and mixes	GMP	
12.2.2	Seasonings and condiments	GMP	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	100 mg/kg	
14.1.4.2	Non-carbonated water-based flavoured drinks, including punches and ades	200 mg/kg	
<b>EVALUATION BY JECFA:</b>			
<b>Evaluation by JECFA</b>		<b>CURCUMIN:</b> Prepared at the 61 <sup>st</sup> JECFA (2003) and published in FNP 52 Add 11 (2003), superseding specifications prepared at 57 <sup>th</sup> JECFA (2001) and published in FNP 52 Add 9 (2001). An ADI of 0-3 mg/kg body weight was established at the 61 <sup>st</sup> JECFA in 2003.	

<b>JUSTIFICATION:</b>	
<b>Justification for use and technological need</b>	<p>Curcumin is the main natural polyphenol found in the rhizome of <i>Curcuma longa</i> (turmeric) and in others <i>Curcuma</i> spp. <i>Curcuma longa</i> has been traditionally used in Asian countries as a medical herb for several pathologies due to its antioxidant, anti-inflammatory, anti-mutagenic, antimicrobial and anticancer properties. In relation to the solubility properties, curcumin is soluble in alkali or in extremely acidic solvents. It is a crystalline compound with a bright orange-yellow colour so it is used as food colorant. It is a keto-enol tautomeric compound with a predominant keto-form in acid or neutral solutions and the enol-form is predominant in alkalis solutions with good properties as chelator of metal ions.</p> <p>Curcumin (E100) is an orange-yellow pigment used mainly for colouring purposes of a wide variety of snacks. Curcumin is occasionally used in blends with annatto colorant. The orange-yellow colour of curcumin is very useful for colouring many bakery products and snacks in which an egg-colour shade is required. Curcumin is soluble in alcohols and other polar solvents, but it is degraded in alkaline solution and is light-sensitive. Curcumin exhibits a good stability at pH &lt;7. It has very good stability to heat.</p>
<b>Safe use of additive: Dietary intake assessment</b>	<p>Table 3 additive:  <input type="checkbox"/> Yes  <input checked="" type="checkbox"/> No</p> <p>The EFSA Panel noted that intake of curcumin from the normal diet amounts to less than 7% of the ADI of 3 mg/kg bw/day, resulting from an average exposure to curcumin of 0.1 mg/kg bw/day from the intake of turmeric and curry powder each for both children and adults.</p>
<b>Justification that the use does not mislead consumer</b>	<p>The proposed use of Curcumin is to improve its organoleptic properties and not to change the nature or quality of the food so as to deceive the consumer. Also, the addition of colours will be clearly labelled in the package in which the food is packed so that it will not mislead consumers.</p>

#### PROPOSALS FOR NEW FOOD ADDITIVE PROVISIONS IN THE GSFA

<b>THE PROPOSAL IS SUBMITTED BY:</b>	India		
<b>IDENTITY OF THE FOOD ADDITIVE:</b>			
<b>Name of the Additive</b> As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989	4) Azorubine (Carmoisine)		
<b>INS Number</b>	122		
<b>Functional Class</b> As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989	Colour		
<b>PROPOSED USE(S) OF THE FOOD ADDITIVE (1):</b>	<p>The proposal for <input checked="" type="checkbox"/> a new provision;  or <input type="checkbox"/> revising an existing provision  or <input type="checkbox"/> a food additive provision in the new food category 01.1.2 "Other fluid milks (plain)"</p>		
<b>Food Category No. (2)</b>	<b>Food Category Name (2)</b>	<b>Maximum Use Level (3)</b>	<b>Comments (4)</b>
1.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	100 mg/kg	

4.1.2.5	Jams, jellies, marmalades	200 mg/kg
5.1.4	Cocoa and chocolate products	100 mg/kg
5.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3, and 05.4	100 mg/kg
5.3	Chewing gum	100 mg/kg
07.2.1	Cakes, Cookies and pies (eg. Fruit filled or custard types)	100 mg/kg
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	100 mg/kg

**EVALUATION BY JECFA:**

<b>Evaluation by JECFA</b>	<b>AZORUBINE (CARMOISINE):</b> Prepared at the 28 <sup>th</sup> JECFA (1984), published in FNP 31/1 (1984) and in FNP 52 (1992). Metals and arsenic specifications revised at the 59 <sup>th</sup> JECFA (2002). An ADI of 0-4 mg/kg bw was established at the 27 <sup>th</sup> JECFA (1983).
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**JUSTIFICATION:**

<b>Justification for use and technological need</b>	Carmoisine is a red shaded colour which can be used to make food more attractive, appealing, appetizing, and informative. It can be added to correct natural variations in colour and offset colour loss due to exposure to light, air, temperature and storage conditions. It also provide colour to colourless and "fun" foods and allow consumers to identify products on sight, like candy flavours.
<b>Safe use of additive: Dietary intake assessment</b>	Table 3 additive: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No Carmoisine is a nontoxic food colour as it is rapidly distributed into tissues and efficiently excreted through the gastrointestinal tract. The bioavailability of Carmoisine calculated from the blood radioactivity curves after oral and intravenous administration of Carmoisine was found to be below 10% of the total intake. This further indicates that the colour in food systems may not be harmful.
<b>Justification that the use does not mislead consumer</b>	The proposed use of Carmoisine is to improve its organoleptic properties and not to change the nature or quality of the food so as to deceive the consumer. Also, the addition of colours will be clearly labelled in the package in which the food is packed so that it will not mislead consumers.

**PROPOSALS FOR NEW FOOD ADDITIVE PROVISIONS IN THE GSFA**

<b>THE PROPOSAL IS SUBMITTED BY:</b>	India
<b>IDENTITY OF THE FOOD ADDITIVE:</b>	
<b>Name of the Additive</b> As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989	5) Tartrazine
<b>INS Number</b>	102
<b>Functional Class</b> As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989	Colour

<b>PROPOSED USE(S) OF THE FOOD ADDITIVE (1):</b>		The proposal for <input checked="" type="checkbox"/> a new provision; or <input type="checkbox"/> revising an existing provision or <input type="checkbox"/> a food additive provision in the new food category 01.1.2 "Other fluid milks (plain)"	
<b>Food Category No. (2)</b>	<b>Food Category Name (2)</b>	<b>Maximum Use Level (3)</b>	<b>Comments (4)</b>
1.1.4	Flavoured Fluid Milk Drinks	100 mg/kg	
1.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	100 mg/kg	
4.1.2.5	Jams, jellies, marmalades	200 mg/kg	
5.1.4	Cocoa and chocolate products	100 mg/kg	
5.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3, and 05.4	100 mg/kg	
5.3	Chewing gum	100 mg/kg	
6.5	Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)	100 mg/kg	
07.2.1	Cakes, Cookies and pies (eg. Fruit filled or custard types)	100 mg/kg	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	100 mg/kg	
14.1.4.2	Non-carbonated water-based flavoured drinks, including punches and ades	200 mg/kg	
<b>EVALUATION BY JECFA:</b>			
<b>Evaluation by JECFA</b>		<b>TARTRAZINE:</b> Prepared at the 28 <sup>th</sup> JECFA (1984), published in FNP 31/1 (1984) and in FNP 52 (1992). Metals and arsenic specifications revised at the 59 <sup>th</sup> JECFA (2002). An ADI of 0-7.5 mg/kg was established at the 8 <sup>th</sup> JECFA (1964).	
<b>JUSTIFICATION:</b>			
<b>Justification for use and technological need</b>		Tartrazine is a mono azo dye, derived from coal tar. Azo dyes are a large category of colourings used in food and cosmetics. Tartrazine is also available as the water-insoluble Aluminium Lake. Some food products contain very little free water, making it difficult to dissolve the colour. In these cases the insoluble lakes are used, with the colour absorbed onto a hydrated alumina substrate. Tartrazine appears reddish at alkaline pH. Tartrazine is stable to heat and light. Tartrazine can be found in a wide variety of foods including desserts and candies, soft drinks, condiments, and breakfast cereals.	
<b>Safe use of additive: Dietary intake assessment</b>		Table 3 additive: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No The EFSA Panel concluded that at the maximum reported levels of use, refined intake estimates are below the ADI of 7.5 mg/kg/bw. The Panel concluded that Tartrazine appears to be able to elicit intolerance reactions in a small fraction of the exposed population. The Panel also notes that sensitive individuals may react to Tartrazine at dose levels within the ADI.	
<b>Justification that the use does not mislead consumer</b>		The proposed use of Tartrazine is to improve its organoleptic properties and not to change the nature or quality of the food so as to deceive the consumer. Also, the addition of colours will be clearly labelled in the package in which the food is packed so that it will not mislead consumers.	

PROPOSALS FOR NEW FOOD ADDITIVE PROVISIONS IN THE GSFA			
<b>THE PROPOSAL IS SUBMITTED BY:</b>		India	
<b>IDENTITY OF THE FOOD ADDITIVE:</b>			
<b>Name of the Additive</b> As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989		6) Anthocyanins	
<b>INS Number</b>		163(ii), 163(iii)	
<b>Functional Class</b> As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989		Colour	
<b>PROPOSED USE(S) OF THE FOOD ADDITIVE (1):</b>		The proposal for <input checked="" type="checkbox"/> a new provision; or <input type="checkbox"/> revising an existing provision or <input type="checkbox"/> a food additive provision in the new food category 01.1.2 "Other fluid milks (plain)"	
<b>Food Category No. (2)</b>	<b>Food Category Name (2)</b>	<b>Maximum Use Level (3)</b>	<b>Comments (4)</b>
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	GMP	
<b>EVALUATION BY JECFA:</b>			
<b>Evaluation by JECFA</b>		<p><b>GRAPE SKIN EXTRACT (INS 163(ii)):</b> Prepared at the 28<sup>th</sup> JECFA (1984), published in FNP 31/1 (1984) and in FNP 52 (1992). Metals and arsenic specifications revised at the 59<sup>th</sup> JECFA (2002). An ADI of 0-2.5 mg/kg bw was established at the 26<sup>th</sup> JECFA (1982).</p> <p><b>BLACKCURRANT EXTRACT (INS 163(iii)):</b> Prepared at the 57<sup>th</sup> JECFA (2001) and published in FNP 52 Add 9 (2001), superseding tentative specifications prepared at the 55<sup>th</sup> JECFA (2000), published in FNP 52 Add 8 (2000). No ADI was allocated at the 30<sup>th</sup> JECFA (1986)</p>	
<b>JUSTIFICATION:</b>			
<b>Justification for use and technological need</b>		There has been an increased interest in the development of food colorants from natural sources. Anthocyanins are the naturally occurring, water-soluble compounds that impart many of the orange, red, magenta, violet, purple and blue colours to a variety of fruits, vegetables and plants. Plants rich in anthocyanins are blackberry, blackcurrant, chokeberry, cherry, eggplant, blue grape and red cabbage. The interest in anthocyanins derives not only from their colouring effect but also from their beneficial properties, including anti-oxidising activity, improvement in the tightness of capillary blood vessels and prevention of thrombocyte aggregation. The role of anthocyanins as food colouring agents becomes very important since they provide the attractive colour to many fruit juices, wines, jams and preserves.	
<b>Safe use of additive: Dietary intake assessment</b>		<p>Table 3 additive:  <input type="checkbox"/> Yes  <input checked="" type="checkbox"/> No</p> <p>The exposure estimates of anthocyanins used as a food additive were higher than dietary intakes and that these did not include intakes from colouring foods. The major contribution of intake is highly from consumption of fruits and vegetables rich in anthocyanins.</p>	

<b>Justification that the use does not mislead consumer</b>	The proposed use of Anthocyanins is to improve its organoleptic properties and not to change the nature or quality of the food so as to deceive the consumer. Also, the addition of colours will be clearly labelled in the package in which the food is packed so that it will not mislead consumers.
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**PROPOSALS FOR NEW FOOD ADDITIVE PROVISIONS IN THE GSFA**

<b>THE PROPOSAL IS SUBMITTED BY:</b>		India	
<b>IDENTITY OF THE FOOD ADDITIVE:</b>			
<b>Name of the Additive</b> As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989		7) Paprika Oleoresin	
<b>INS Number</b>		160c	
<b>Functional Class</b> As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989		Colour, Flavouring agent	
<b>PROPOSED USE(S) OF THE FOOD ADDITIVE (1):</b>		The proposal for <input checked="" type="checkbox"/> a new provision; or <input type="checkbox"/> revising an existing provision or <input type="checkbox"/> a food additive provision in the new food category 01.1.2 "Other fluid milks (plain)"	
<b>Food Category No. (2)</b>	<b>Food Category Name (2)</b>	<b>Maximum Use Level (3)</b>	<b>Comments (4)</b>
6.4.3	Pre-cooked pastas and noodles and like products	GMP	
8.2	Processed meat, poultry, and game products in whole pieces or cuts	GMP	
12.6.1	Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dips)	GMP	
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	GMP	
<b>EVALUATION BY JECFA:</b>			
<b>Evaluation by JECFA</b>		<b>Paprika Oleoresin:</b> Prepared at the 35 <sup>th</sup> JECFA (1989), published in FNP 49 (1990) and in FNP 52 (1992). Metals and arsenic specifications revised at the 59 <sup>th</sup> JECFA (2002). An ADI 'acceptable' was established at the 14 <sup>th</sup> JECFA (1970)	
<b>JUSTIFICATION:</b>			
<b>Justification for use and technological need</b>		A natural dye with capsanthin and capsorubin being the principle colouring compounds. It has an extensive use in food industry as a natural colouring agent for foods such as spicy culinary, meat products, cheese food coatings, popcorn, oil & cheeses. Depending on the nature of the food (moisture, fat content, texture, background colour) colour saturation is achieved and increasing the quantity of paprika extract has no further benefit, neither for the appearance nor for the taste of the food. As a result, the use of paprika extract as a colour is self-limiting.	

	The advantages of paprika oleoresin include: easy to store and transport; More stable when heated; More economical to use; Easier to control for quality and cleaner than the equivalent ground spices; Free from contamination; Concentrated form reduces storage space and bulk handling and transport requirements; Longer shelf life due to minimal oxidative degradation or loss of flavour. Paprika, besides imparting pungency and a red color to dishes, is a rich source of pro-vitamin A and vitamins B, C and E, and minerals like K, Ca, P, Fe, Na and Cu in trace amounts.
<b>Safe use of additive: Dietary intake assessment</b>	Table 3 additive: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No Considering the widespread consumption of paprika extract and the absence of reports on allergic and intolerance reactions, it could be concluded that the food additive paprika extract (E 160c) is unlikely to represent a safety concern as regards allergenicity and immunotoxicity. Paprika oleoresin is unlikely to pose a reproductive/developmental hazard.
<b>Justification that the use does not mislead consumer</b>	The proposed use of Paprika oleoresin is to improve its organoleptic properties and not to change the nature or quality of the food so as to deceive the consumer. Also, the addition of colours will be clearly labelled in the package in which the food is packed so that it will not mislead consumers.

**PROPOSALS FOR NEW FOOD ADDITIVE PROVISIONS IN THE GSFA**

<b>THE PROPOSAL IS SUBMITTED BY:</b>	India		
<b>IDENTITY OF THE FOOD ADDITIVE:</b>			
<b>Name of the Additive</b> As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989	8) Disodium Pyrophosphate		
<b>INS Number</b>	450(i)		
<b>Functional Class</b> As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989	Raising agent, buffering agent, sequestrant		
<b>PROPOSED USE(S) OF THE FOOD ADDITIVE (1):</b>	The proposal for <input checked="" type="checkbox"/> a new provision; or <input type="checkbox"/> revising an existing provision or <input type="checkbox"/> a food additive provision in the new food category 01.1.2 "Other fluid milks (plain)"		
<b>Food Category No. (2)</b>	<b>Food Category Name (2)</b>	<b>Maximum Use Level (3)</b>	<b>Comments (4)</b>
7.1	Bread and ordinary bakery wares and mixes	5000	Allowed
<b>EVALUATION BY JECFA:</b>			
<b>Evaluation by JECFA</b>	<b>DISODIUM PYROPHOSPHATE:</b> Prepared at the 41 <sup>st</sup> JECFA (1993), published in FNP 52 Add 2 (1993) superseding specifications prepared at the 37 <sup>th</sup> JECFA (1990) published in FNP 52 (1992). Metals and arsenic specifications revised at the 55 <sup>th</sup> JECFA (2000). A group MTDI of 70 mg/kg bw, as phosphorus from all food sources, was established at the 26 <sup>th</sup> JECFA (1982).		

<b>JUSTIFICATION:</b>	
<b>Justification for use and technological need</b>	Most baked goods are made with chemical leavening agents. Sodium acid pyrophosphate is used as an acid to react with sodium bicarbonate (baking soda). This produces a very controlled release of Carbon dioxide that leavens the baked goods. The biggest challenge in formulating a baked good is to control the release rate of CO <sub>2</sub> so that it is produced at right time during the manufacturing process. SAPP provides that flexibility and control to the manufacturing process.
<b>Safe use of additive: Dietary intake assessment</b>	Table 3 additive: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No Protein-rich foods are especially high in phosphorus; these include dairy products (100–900 mg/100 g), meats (200 mg/100 g), fish (200 mg/100 g) and grain products (100–300 mg/100 g). The average intake from foods in adults is estimated to be between 1000 and 2000 mg/day. Bioavailability of phosphorus depends on the food sources. In plants, phosphorus is largely present in the form of phytate, a form which is not bioavailable in humans because they lack the enzyme phytase, which is necessary to release phosphorus. Phosphorus in meat is typically found as intracellular organic compounds which can be easily hydrolyzed to release inorganic phosphate. In addition to the naturally occurring phosphorus, a number of food additives containing phosphorus in the form of inorganic phosphate salts are approved for use in many foods.
<b>Justification that the use does not mislead consumer</b>	The proposed use of Disodium Pyrophosphate is to provide aids in the processing and preparation of food and the additive is not used to disguise the effects of the use of faulty raw materials or of undesirable (including unhygienic) practices or techniques during the course of any of the manufacturing activities. Also, the addition of additives will be clearly labelled in the package in which the food is packed so that it will not mislead consumers.

<b>PROPOSALS FOR NEW AND REVISION OF ADOPTED FOOD ADDITIVE PROVISIONS IN THE GSFA</b>	
<b>THE PROPOSAL IS SUBMITTED BY:</b>	India
<b>IDENTITY OF THE FOOD ADDITIVE:</b>	
<b>Name of the Additive</b> As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989	9) Polyglycerol Esters of Interesterified Ricinoleic Acid
<b>INS Number</b>	476
<b>Functional Class</b> As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989	Emulsifier
<b>PROPOSED USE(S) OF THE FOOD ADDITIVE (1):</b>	The proposal for <input checked="" type="checkbox"/> a new provision; or <input checked="" type="checkbox"/> revising an existing provision or <input type="checkbox"/> a food additive provision in the new food category 01.1.2 "Other fluid milks (plain)"

Food Category No. (2)	Food Category Name (2)	Maximum Use Level (3)	Comments (4)
5.1.5	Imitation chocolate, chocolate substitute products	5000 mg/kg	Revision of existing provision of 3000 mg/kg (Allowed at 5000)
5.3	Chewing gum	GMP	Allowed at GMP
<b>EVALUATION BY JECFA:</b>			
<b>Evaluation by JECFA</b>		<b>Polyglycerol Esters of Interesterified Ricinoleic Acid:</b> Prepared at the 17 <sup>th</sup> JECFA (1973), published in FNP 4 (1978) and in FNP 52 (1992). Metals and arsenic specifications revised at the 55 <sup>th</sup> JECFA (2000). An ADI of 0-7.5 mg/kg bw was established at the 17 <sup>th</sup> JECFA (1973)	
<b>JUSTIFICATION:</b>			
<b>Justification for use and technological need</b>		<p>The main application of PGPR in the chocolate industry is to maintain flow properly during the enrobing process. Adequate flow properties can be achieved by the addition of PGPR, which improves the flow characteristics of molten chocolate by reducing the yield value(which represents the viscosity of chocolate at low shear rate). An additional property of PGPR in chocolate is its ability to limit fat bloom. Emulsifiers also provide lubrication, in part through dispersion of the fat phase, for ease in processing and ease in consumption. In chewing and bubble gum, emulsifiers act as plasticizers of the gum base and also provide a hydration effect during chewing.</p> <p>Polyglycerol poly ricinoleate is important water in oil emulsifier that is manufactured from the inter-esterification of castor oil fatty acids with Polyglycerol. PGPR is widely known as an excellent water-in-oil emulsifier in the food industry, because it forms very stable emulsions even when the water content is very high. Therefore, PGPR is used as emulsier in tin-greasing emulsions for the baking trade. PGPR is a strong water-in-oil emulsifier used to manufacture stable pan release agents for the bakery industry. In generally, for the baking industry the characteristics which are expected of emulsifiers are: improved dough handling, improved rate of hydration, improved crumb structure, increased uniformity in cell size.Bakery products may also contain chocolates filled in to it. The PGPR used in the chocolate to maintain flow properly during the enrobing process. Hence these additives shall also be used in bakery products to avoid fat blooming.</p>	
<b>Safe use of additive: Dietary intake assessment</b>		<p>Table 3 additive:  <input type="checkbox"/> Yes  <input checked="" type="checkbox"/> No</p> <p>No carcinogenic effect of PGPR was observed. In addition, dietary PGPR had no adverse effect on growth, food consumption, longevity and haematology. Organ weight analysis revealed an increase in liver and kidney weight in both male and female rats and female mice. Histological analysis of tissues revealed no treatment related adverse effects.</p>	

<b>Justification that the use does not mislead consumer</b>	The proposed use of Polyglycerol Esters of Interesterified Ricinoleic Acid is to provide aids in the processing and preparation of food and the additive is not used to disguise the effects of the use of faulty raw materials or of undesirable (including unhygienic) practices or techniques during the course of any of the manufacturing activities. Also, the addition of additives will be clearly labelled in the package in which the food is packed so that it will not mislead consumers.
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<b>PROPOSALS FOR NEW AND REVISION OF ADOPTED FOOD ADDITIVE PROVISIONS IN THE GSFA</b>			
<b>THE PROPOSAL IS SUBMITTED BY:</b>	India		
<b>IDENTITY OF THE FOOD ADDITIVE:</b>			
<b>Name of the Additive</b> As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989	10) Ammonium Salts of Phosphatidic Acid		
<b>INS Number</b>	442		
<b>Functional Class</b> As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989	Emulsifier		
<b>PROPOSED USE(S) OF THE FOOD ADDITIVE (1):</b>	The proposal for <input checked="" type="checkbox"/> a new provision; or <input checked="" type="checkbox"/> revising an existing provision or <input type="checkbox"/> a food additive provision in the new food category 01.1.2 "Other fluid milks (plain)"		
<b>Food Category No. (2)</b>	<b>Food Category Name (2)</b>	<b>Maximum Use Level (3)</b>	<b>Comments (4)</b>
5.1.4	Cocoa and chocolate products	GMP	Revision of existing provision of 10000 mg/kg
5.1.5	Imitation chocolate, chocolate substitute products	GMP	Revision of existing provision of 10000 mg/kg
5.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3, and 05.4	GMP	
5.3	Chewing gum	GMP	
<b>EVALUATION BY JECFA:</b>			
<b>Evaluation by JECFA</b>	<b>Ammonium Salts of Phosphatidic Acid:</b> Prepared at the 55 <sup>th</sup> JECFA (2000) and published in FNP 52 Add 8 (2000), superseding tentative specifications prepared at the 17 <sup>th</sup> JECFA (1973) and published in FNP 4 (1978) and in FNP 52 (1992). An ADI of 0-30 mg/kg bw was established at the 18 <sup>th</sup> JECFA (1974).		
<b>JUSTIFICATION:</b>			
<b>Justification for use and technological need</b>	When ammonium phosphatides were added to confectioneries, the viscosity was reduced and remained unchanged even after 6 months of storage at 60°C. The exact mechanism behind the viscosity reduction effect is likely that they act in the same manner as lecithin. It has been hypothesised that, due to moisture, sugar particles in the confectioneries are aggregated through liquid bridges and phospholipids will be absorbed on the moist carbohydrate surface forming a film and thus promote the deagglomeration of the sugar particles.		

	<p><b>Neutral taste:</b> Ammonium phosphatides are very neutral/bland in taste and smell opposite soy bean lecithin which is well known to have a distinct flavour which develop further over time and thus limit the level of use.</p> <p><b>Efficiency:</b> Ammonium phosphatides in comparison with soy bean lecithin are more efficient in reducing the plastic viscosities of chocolate, and in chocolate containing PGPR as emulsifier the ammonium phosphatides exhibit a synergism in reducing the viscosity and yield values.</p> <p><b>Uniformity:</b> Ammonium phosphatides exhibits an excellent uniformity from batch to batch, where soy lecithin is known to show significant variations.</p>
<b>Safe use of additive: Dietary intake assessment</b>	<p>Table 3 additive:  <input type="checkbox"/> Yes  <input checked="" type="checkbox"/> No</p> <p>Based on the available toxicological database, the EFSA Panel concluded that the ADI is not exceeded in any population group, the Panel also concluded that the use of ammonium phosphatides (E 442) as a food additive, at the permitted or reported use and use levels, would not be of safety concern.</p>
<b>Justification that the use does not mislead consumer</b>	<p>The proposed use of Ammonium Salts of Phosphatidic Acid is to provide aids in the processing and preparation of food and the additive is not used to disguise the effects of the use of faulty raw materials or of undesirable (including unhygienic) practices or techniques during the course of any of the manufacturing activities. Also, the addition of additives will be clearly labelled in the package in which the food is packed so that it will not mislead consumers.</p>

PROPOSALS FOR NEW AND REVISION OF ADOPTED FOOD ADDITIVE PROVISIONS IN THE GSFA			
<b>THE PROPOSAL IS SUBMITTED BY:</b>		India	
<b>IDENTITY OF THE FOOD ADDITIVE:</b>			
<b>Name of the Additive</b> As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989		11) Citric acid	
<b>INS Number</b>		330	
<b>Functional Class</b> As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989		Acidity regulator, sequestrant, antioxidant synergist, flavouring agent	
<b>PROPOSED USE(S) OF THE FOOD ADDITIVE (1):</b>		The proposal for <input checked="" type="checkbox"/> a new provision; or <input checked="" type="checkbox"/> revising an existing provision or <input type="checkbox"/> a food additive provision in the new food category 01.1.2 "Other fluid milks (plain)"	
<b>Food Category No. (2)</b>	<b>Food Category Name (2)</b>	<b>Maximum Use Level (3)</b>	<b>Comments (4)</b>
4.2.2	Processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	
14.1.2.1	Fruit juice	GMP	Revision of existing provision of 300 mg/kg

<b>EVALUATION BY JECFA:</b>	
<b>Evaluation by JECFA</b>	<b>Citric acid:</b> Prepared at the 79 <sup>th</sup> JECFA (2014), published in FAO JECFA Monographs 16 (2014), superseding specifications prepared at the 53 <sup>rd</sup> JECFA (1999), published in FNP 52 Add 7 (1999). Group ADI "Not limited" for citric acid and its calcium, potassium, sodium and ammonium salts established at the 17 <sup>th</sup> JECFA in 1973.
<b>JUSTIFICATION:</b>	
<b>Justification for use and technological need</b>	Citric acid is used as a food ingredient in the production of fruit products, juices, oils and fats, and for 40 many other food products where it functions as an acidulant, pH control, flavouring and sequestrant. It is also used as a dispersant in flavour or colour additive products.
<b>Safe use of additive: Dietary intake assessment</b>	Table 3 additive: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
<b>Justification that the use does not mislead consumer</b>	The proposed use of Citric Acid is to preserve the nutritional quality of the food and to provide aids in the processing and preparation of food and the additive is not used to disguise the effects of the use of faulty raw materials or of undesirable (including unhygienic) practices or techniques during the course of any of the manufacturing activities. Also, the addition of additives will be clearly labelled in the package in which the food is packed so that it will not mislead consumers.

<b>PROPOSALS FOR NEW AND REVISION OF ADOPTED FOOD ADDITIVE PROVISIONS IN THE GSFA</b>			
<b>THE PROPOSAL IS SUBMITTED BY:</b>		India	
<b>IDENTITY OF THE FOOD ADDITIVE:</b>			
<b>Name of the Additive</b> As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989		12) Ponceau 4 R	
<b>INS Number</b>		124	
<b>Functional Class</b> As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989		Colour	
<b>PROPOSED USE(S) OF THE FOOD ADDITIVE (1):</b>		The proposal for <input checked="" type="checkbox"/> a new provision; or <input checked="" type="checkbox"/> revising an existing provision or <input type="checkbox"/> a food additive provision in the new food category 01.1.2 "Other fluid milks (plain)"	
<b>Food Category No. (2)</b>	<b>Food Category Name (2)</b>	<b>Maximum Use Level (3)</b>	<b>Comments (4)</b>
4.1.2.5	Jams, jellies, marmalades	200 mg/kg	
5.2.3	Nougats and marzipans	200 mg/kg	Revision of existing provision of 100 mg/kg
6.5	Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)	100 mg/kg	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	100 mg/kg	Revision of existing provision of 50 mg/kg
14.1.4.2	Non-carbonated water-based flavoured drinks, including punches and ades	200 mg/kg	

<b>EVALUATION BY JECFA:</b>	
<b>Evaluation by JECFA</b>	<p><b>Ponceau 4R:</b> Prepared at the 74<sup>th</sup> JECFA (2011) and published in FAO JECFA Monographs 11 (2011), superseding specifications prepared at the 28<sup>th</sup> JECFA (1984), published in the Combined Compendium of Food Additive Specifications, FAO JECFA Monographs 1 (2005). An ADI of 0-4 mg/kg bw was established at the 27<sup>th</sup> JECFA (1983) and maintained at the 74<sup>th</sup> JECFA (2011).</p>
<b>JUSTIFICATION:</b>	
<b>Justification for use and technological need</b>	<p>Ponceau 4R (E 124) is an azo dye which is a reddish-pink colour used globally in various foods and food ingredients. The technological function of food colourings is to add or restore colour to food products. The intent of the proposed extension for the use of Ponceau is to improve the visual appearance of the products. Foods containing Ponceau possess superior colouring characteristics to alternative red colours including; colour strength, longevity and quality of the finished product.</p>
<b>Safe use of additive: Dietary intake assessment</b>	<p>Table 3 additive:  <input type="checkbox"/> Yes  <input checked="" type="checkbox"/> No</p> <p>The EFSA Panel concludes that the present database does give reason for re-definition of the ADI and derives an ADI of 0.7 mg/kg bw/day. The Panel concludes that at the maximum levels of use of Ponceau 4R, intake estimates for adults at the high percentile (97.5<sup>th</sup>) and for 1- to 10-year old children at the mean and the high percentiles (95<sup>th</sup>/97.5<sup>th</sup>) are generally above the ADI of 0.7 mg/kg bw/day even in the refined intake estimates (Tier 2 and Tier 3). The Panel concludes that while some sensitivity reactions after Ponceau 4R intake have been reported, mostly when Ponceau 4R is taken within mixtures of other synthetic colours, no conclusion on the induction of sensitivity by Ponceau 4R could be drawn from the limited scientific evidence available. The Panel also notes that sensitive individuals may react at dose levels within the ADI.</p>
<b>Justification that the use does not mislead consumer</b>	<p>The proposed use of Ponceau 4R is to improve its organoleptic properties and not to change the nature or quality of the food so as to deceive the consumer. Also, the addition of colours will be clearly labelled in the package in which the food is packed so that it will not mislead consumers.</p>

<b>PROPOSALS FOR NEW AND REVISION OF ADOPTED FOOD ADDITIVE PROVISIONS IN THE GSFA</b>	
<b>THE PROPOSAL IS SUBMITTED BY:</b>	India
<b>IDENTITY OF THE FOOD ADDITIVE:</b>	
<b>Name of the Additive</b> As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989	13) Carnauba wax
<b>INS Number</b>	903
<b>Functional Class</b> As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989	Glazing agent, bulking agent, acidity regulator, carrier

<b>PROPOSED USE(S) OF THE FOOD ADDITIVE (1):</b>		The proposal for <input checked="" type="checkbox"/> a new provision; or <input checked="" type="checkbox"/> revising an existing provision or <input type="checkbox"/> a food additive provision in the new food category 01.1.2 "Other fluid milks (plain)"	
<b>Food Category No. (2)</b>	<b>Food Category Name (2)</b>	<b>Maximum Use Level (3)</b>	<b>Comments (4)</b>
4.1.2.5	Jams, jellies, marmalades	400 mg/kg	
5.1.4	Cocoa and chocolate products	GMP	Revision of existing provision of 5000 mg/kg
5.1.5	Imitation chocolate, chocolate substitute products	GMP	Revision of existing provision of 5000 mg/kg
5.2.2	Soft candy	GMP	Revision of existing provision of 5000 mg/kg
5.3	Chewing gum	GMP	Revision of existing provision of 1200 mg/kg
15.0	Ready-to-eat savouries	GMP	Revision of existing provision of 200 mg/kg
<b>EVALUATION BY JECFA:</b>			
<b>Evaluation by JECFA</b>		<b>Carnauba wax:</b> Prepared at the 51 <sup>st</sup> JECFA (1998), published in FNP 52 Add 6 (1998) superseding specifications prepared at the 44 <sup>th</sup> JECFA (1995), and published in FNP 52 Add 3 (1995). ADI 0-7 mg/kg bw, established at the 39 <sup>th</sup> JECFA in 1992.	
<b>JUSTIFICATION:</b>			
<b>Justification for use and technological need</b>		The components of carnauba wax are rather inert and stable it can be assumed that degradation or reaction with food components will not take place at significant extent. Carnauba wax is a multi-functional additive which provides a horizon of uses in wide variety of foods.	
<b>Safe use of additive: Dietary intake assessment</b>		Table 3 additive: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No The EFSA Panel considered that the exposure estimates to carnauba wax from the proposed uses resulted in sufficient margins of safety compared to the identified No Observed Adverse Effect Levels (NOAELs) for carnauba wax, allowing the Panel to conclude that the use of carnauba wax as a food additive with the currently authorised uses would not be of safety concern.	
<b>Justification that the use does not mislead consumer</b>		The proposed use of carnauba wax is to provide aids in the processing and preparation of food and the additive is not used to disguise the effects of the use of faulty raw materials or of undesirable (including unhygienic) practices or techniques during the course of any of the manufacturing activities. Also, the addition of additives will be clearly labelled in the package in which the food is packed so that it will not mislead consumers.	

<b>PROPOSALS FOR NEW AND REVISION OF ADOPTED FOOD ADDITIVE PROVISIONS IN THE GSFA</b>	
<b>THE PROPOSAL IS SUBMITTED BY:</b>	India
<b>IDENTITY OF THE FOOD ADDITIVE:</b>	
<b>Name of the Additive</b> As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989	14) Sulfite ammonia caramel

<b>INS Number</b>		150d	
<b>Functional Class</b> As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989		Colour	
<b>PROPOSED USE(S) OF THE FOOD ADDITIVE (1):</b>		The proposal for <input type="checkbox"/> a new provision; or <input checked="" type="checkbox"/> revising an existing provision or <input type="checkbox"/> a food additive provision in the new food category 01.1.2 "Other fluid milks (plain)"	
<b>Food Category No. (2)</b>	<b>Food Category Name (2)</b>	<b>Maximum Use Level (3)</b>	<b>Comments (4)</b>
1.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	3000 mg/kg	Revision of existing provision of 2000 mg/kg
<b>EVALUATION BY JECFA:</b>			
<b>Evaluation by JECFA</b>		<b>CARAMEL COLOURS:</b> Prepared at the 74 <sup>th</sup> JECFA (2011) and published in FAO JECFA Monographs 11 (2011), superseding specifications prepared at the 55 <sup>th</sup> JECFA (2000), published in the Combined Compendium of Food Additive Specifications, FAO JECFA Monographs 1 (2005). An ADI for Class IV of 0-200 mg/kg bw (0-150 mg/kg bw on solids basis) was established at the 29 <sup>th</sup> JECFA (1985).	
<b>JUSTIFICATION:</b>			
<b>Justification for use and technological need</b>		In general the caramel colours are all heat and light-stable, although acid stability varies considerably, the negatively-charged caramel colours generally being more stable under acid conditions	
<b>Safe use of additive: Dietary intake assessment</b>		Table 3 additive: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No Class IV Sulphite Ammonia Caramel did not indicate mutagenic potential and that sub chronic studies did not show haematological effects. The Panel considered that the NOAEL in short term and sub chronic study was 6.25 g/kg bw/day, the highest dose tested. Overall the Panel concluded that there were no concerns regarding the genotoxic potential of caramel colours.	
<b>Justification that the use does not mislead consumer</b>		The proposed use of Caramel Colour is to improve its organoleptic properties and not to change the nature or quality of the food so as to deceive the consumer. Also, the addition of colours will be clearly labelled in the package in which the food is packed so that it will not mislead consumers.	

<b>PROPOSALS FOR NEW AND REVISION OF ADOPTED FOOD ADDITIVE PROVISIONS IN THE GSFA</b>	
<b>THE PROPOSAL IS SUBMITTED BY:</b>	India
<b>IDENTITY OF THE FOOD ADDITIVE:</b>	
<b>Name of the Additive</b> As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989	15) Tartaric acid
<b>INS Number</b>	334
<b>Functional Class</b> As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989	Synergist for antioxidants, Acidity regulator, sequestrant, flavouring agent

<b>PROPOSED USE(S) OF THE FOOD ADDITIVE (1):</b>		The proposal for <input checked="" type="checkbox"/> a new provision; or <input checked="" type="checkbox"/> revising an existing provision or <input type="checkbox"/> a food additive provision in the new food category 01.1.2 "Other fluid milks (plain)"	
<b>Food Category No. (2)</b>	<b>Food Category Name (2)</b>	<b>Maximum Use Level (3)</b>	<b>Comments (4)</b>
2.1.3	Lard, tallow, fish oil, and other animal fats	GMP	
4.1.2.5	Jams, jellies, marmalades	GMP	
4.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	GMP	
4.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	GMP	
5.2.1	Hard candy	GMP	Revision of existing provision of 2000 mg/kg
6.4.3	Pre-cooked pastas and noodles and like products	GMP	
7.1	Bread and ordinary bakery wares and mixes	GMP	
7.2.1	Cakes, cookies and pies (e.g. fruit-filled or custard types)	GMP	
12.2.2	Seasonings and condiments	GMP	
12.6	Sauces and like products	GMP	
14.1.4.2	Non-carbonated water-based flavoured drinks, including punches and ades	GMP	
<b>EVALUATION BY JECFA:</b>			
<b>Evaluation by JECFA</b>		<b>L (+)-TARTARIC ACID:</b> Prepared at the 53 <sup>rd</sup> JECFA (1999) and published in FNP 52 Add 7 (1999), superseding specifications prepared at the 21 <sup>st</sup> JECFA (1977), published in NMRS 57 (1977) and in FNP 52 (1992). An ADI of 0-30 mg/kg bw was established at the 17 <sup>th</sup> JECFA (1973) and reconfirmed at the 21 <sup>st</sup> JECFA (1977).	
<b>JUSTIFICATION:</b>			
<b>Justification for use and technological need</b>		Tartaric Acid act as an Antioxidant and Acidity regulator it will control the oxidation (Which leads to pH fall) and at the same time maintain the acidity by regulating the pH of product. The sourness of Tartaric Acid dissipates quickly since it is hygroscopic solid. Hence it can be used in food products where natural taste is preferred. Tartrates apart from behaving as Acidity regulator also behaves as Antioxidants & Sequestrant hence act as a multitasking additive. Thus can reduce amount of different additives which will be required otherwise. In case of free fatty acid formation due to oxidation process, again tartaric acid are beneficial in two ways: - one counter attacking the oxidation process and other as regulation of Acidity.	
<b>Safe use of additive: Dietary intake assessment</b>		Table 3 additive: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No Tartrates are GRAS as per 21 CFR of USFDA [Tartaric Acid - 184.1099, Disodium Tartrate - 184.1801, Potassium sodium tartrate - 184.1804].	

<p><b>Justification that the use does not mislead consumer</b></p>	<p>The proposed use of Tartaric Acid is to preserve the nutritional quality of the food and to provide aids in the processing and preparation of food and the additive is not used to disguise the effects of the use of faulty raw materials or of undesirable (including unhygienic) practices or techniques during the course of any of the manufacturing activities. Also, the addition of additives will be clearly labelled in the package in which the food is packed so that it will not mislead consumers.</p>
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**PROPOSALS FOR NEW AND REVISION OF ADOPTED FOOD ADDITIVE PROVISIONS IN THE GSFA**

<p><b>THE PROPOSAL IS SUBMITTED BY:</b></p>	<p>India</p>		
<p><b>IDENTITY OF THE FOOD ADDITIVE:</b></p>			
<p><b>Name of the Additive</b> As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989</p>	<p>16) TOCOPHEROLS</p>		
<p><b>INS Number</b></p>	<p>307a, 307b, 307c</p>		
<p><b>Functional Class</b> As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989</p>	<p>Antioxidant</p>		
<p><b>PROPOSED USE(S) OF THE FOOD ADDITIVE (1):</b></p>	<p>The proposal for <input checked="" type="checkbox"/> a new provision; or <input checked="" type="checkbox"/> revising an existing provision or <input type="checkbox"/> a food additive provision in the new food category 01.1.2 "Other fluid milks (plain)"</p>		
<p><b>Food Category No. (2)</b></p>	<p><b>Food Category Name (2)</b></p>	<p><b>Maximum Use Level (3)</b></p>	<p><b>Comments (4)</b></p>
<p>2.1.3</p>	<p>Lard, tallow, fish oil, and other animal fats</p>	<p>GMP</p>	
<p>5.2.1</p>	<p>Hard candy</p>	<p>GMP</p>	<p>Revision of existing provision of 2000 mg/kg</p>

**EVALUATION BY JECFA:**

<p><b>Evaluation by JECFA</b></p>	<p><b>d- α -TOCOPHEROL, CONCENTRATE (INS 307a):</b> Prepared at the 55<sup>th</sup> JECFA (2000) and published in FNP 52 Add 8 (2000), superseding tentative specifications prepared at the 30<sup>th</sup> JECFA (1986) and published in FNP 37 (1986) and in FNP 52 (1992). A group ADI of 0.15-2 mg/kg bw for dl-α-tocopherol and d-α-tocopherol, concentrate, singly or in combination, was established at the 30<sup>th</sup> JECFA (1986).</p> <p><b>TOCOPHEROL CONCENTRATE, MIXED (INS 307b):</b> Prepared at the 30<sup>th</sup> JECFA (1986), published in FNP 37 (1986) and in FNP 52 (1992). Metals and arsenic specifications revised at the 61<sup>st</sup> JECFA (2003). A group ADI of 0.15-2 mg/kg bw for dl-α-tocopherol and d- α-tocopherol, concentrate, singly or in combination, was established at the 30<sup>th</sup> JECFA (1986).</p> <p><b>dl-α-TOCOPHEROL (INS 307c):</b> Prepared at the 30<sup>th</sup> JECFA (1986), published in FNP 37 (1986) and in FNP 52 (1992). Metals and arsenic specifications revised at the 61<sup>st</sup> JECFA (2003). A group ADI of 0.15-2 mg/kg bw for dl-α-tocopherol and d-α-tocopherol, concentrate, singly or in combination, was established at the 30<sup>th</sup> JECFA (1986).</p>
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<b>JUSTIFICATION:</b>	
<b>Justification for use and technological need</b>	Tocopherol isomers are chain-breaking antioxidants. It breaks peroxy chain propagation reactions and is an efficient lipid peroxy radical scavenger. Vitamin E is may be regenerated from its radical form by redox reactions involving coenzyme Q, enhancing its role as an antioxidant. Alpha-Tocopherol is primarily recognized as a natural source of vitamin E. Vitamin E protects against lipid peroxidation, especially LDL cholesterol.
<b>Safe use of additive: Dietary intake assessment</b>	Table 3 additive: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No In USFDA, Tocopherols are Generally Recognized as Safe as per 21 CFR of USFDA [184.1890 - $\alpha$ -Tocopherols].
<b>Justification that the use does not mislead consumer</b>	The proposed use of Tocopherols is to preserve the nutritional quality of the food. Also, the addition of additives will be clearly labelled in the package in which the food is packed so that it will not mislead consumers.

### Japan

<b>THE PROPOSAL IS SUBMITTED BY:</b>	<i>Japan</i>		
<b>IDENTITY OF THE FOOD ADDITIVE:</b>			
<b>Name of the Additive</b> <i>As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989</i>	<i>Sucrose esters of fatty acids</i> <i>Sucrose oligoesters, type I and type II</i> <i>Sucroglycerides</i>		
<b>INS Number</b>	<i>INS 473</i> <i>INS 473a</i> <i>INS 474</i>		
<b>Functional Class</b> <i>As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989</i>	<i>INS 473: Emulsifier, Foaming agent, Glazing agent, Stabilizer</i> <i>INS 473a: Emulsifier, Glazing agent, Stabilizer</i> <i>INS 474: Emulsifier</i>		
<b>PROPOSED USE(S) OF THE FOOD ADDITIVE (¹):</b> <i>The rows below may be copied as many times as needed.</i>	The proposal for: <input checked="" type="checkbox"/> a new provision; or <input type="checkbox"/> revising an existing provision; or <input type="checkbox"/> use and use levels of tocopherols (INS 307a, b, c) as antioxidant in FC 01.3.1 "Condensed milk (plain)"; or <input checked="" type="checkbox"/> use and use levels of propylene glycol alginate (INS 405) and sucrose esters of fatty acids (INS 473) as emulsifier in FC 05.1.4 "Cocoa and chocolate products".		
<b>Food Category No. (²)</b>	<b>Food Category Name (²)</b>	<b>Maximum Use Level (³)</b>	<b>Comments (⁴)</b>
<i>05.1.4</i>	<i>Cocoa and chocolate products</i>	<i>6,000 mg/kg</i>	<i>Note 348 "Singly or in combination: Sucrose esters of fatty acids (INS 473), sucrose oligoesters, type I and type II (INS 473a) and sucroglycerides (INS 474)"</i>
<b>Is the proposal related to a FC with corresponding commodity standards?</b> <i>Yes. The proposal is related to FC 05.1.4 "Cocoa and chocolate products" which covers the Codex Standard for Chocolate and chocolate products (CXS 87-1981).</i>			

<p><b>Is the proposal also intended to revise the products covered by the commodity standards?</b></p> <p><i>There is no need to change the corresponding commodity standard since CXS 87-1981, amended in 2016, permits to use emulsifiers in general in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in FC 05.1.4 and its parent food categories.</i></p> <p><i>It is noted that the Codex Committee on Cocoa Products and Chocolate has been adjourned sine die and thus the CCFA may revise food additive provisions in commodity standard under the purview of the adjourned committee.</i></p>	
<p><b>EVALUATION BY JECFA:</b></p>	
<p><b>Evaluation by JECFA</b></p> <p><i>Reference to the JECFA evaluation (including year and JECFA session of evaluation; full ADI (numerical or “not specified”); specifications monograph).</i></p>	<p><i>- A group ADI of 0-30 mg/kg bw for sucrose esters of fatty acids (INS 473), sucrose oligoesters type I and type II (INS 473a), sucroglycerides (INS 474), and sucrose monoesters of lauric, palmitic or stearic acid was established at 73<sup>rd</sup> JECFA (2010).</i></p> <p><i>- The latest specifications for INS 473, 473a and 474 were prepared at the 84<sup>th</sup> JECFA (2017), 71<sup>st</sup> JECFA (2009) and 49<sup>th</sup> JECFA (1997), respectively.</i></p>
<p><b>JUSTIFICATION:</b></p>	
<p><b>Justification for use and technological need</b></p> <p><i>Supporting information based on the criteria in Section 3.2 of the Preamble of the General Standard for Food Additives (i.e. has an advantage, does not present an appreciable health risk, serves a technological function).</i></p>	<p><i>Those food additives are used in chocolate products to uniformly disperse ingredients such as cocoa fat and cocoa mass and soften the products. They are also used as a crystallization inhibitor to prevent fat bloom in chocolate products.</i></p>
<p><b>Safe use of additive: Dietary intake assessment (as appropriate)</b></p>	<p>Table 3 additive:</p> <p><input type="checkbox"/> Yes</p> <p><input checked="" type="checkbox"/> No (Please provide information on dietary intake assessment below)</p> <p><i>The 73<sup>rd</sup> JECFA estimated dietary intake of sucrose oligoesters, type I and type II (INS 473a) for which a group ADI has been set together with sucrose esters of fatty acids (INS 473) and sucroglycerides (INS 474). The summary of the dietary exposure assessment is as follows:</i></p> <p><i>1. Dietary exposure based on poundage data</i></p> <p><i>USA (assuming that sucrose oligoesters type I and type II captured 10% of the market for emulsifiers): 60 mg/day (3% of the upper bound of the ADI)</i></p> <p><i>Japan (includes sucrose oligoesters and sucrose esters of fatty acids): 110 mg/day (6% of the upper bound of the ADI)</i></p> <p><i>2. Dietary exposure based on national nutrition survey data</i></p> <p><i>Japan: the mean dietary exposure to sucrose oligoesters type I and type II for the whole population was estimated to be 115 and 224 mg/day for typical and maximum use levels, respectively.</i></p> <p><i>USA: the mean dietary exposure to sucrose oligoesters type I and type II for the whole population was estimated to be 151 and 274 mg/day for typical and maximum use levels, respectively.</i></p> <p><i>Based on above estimated dietary exposures to sucrose oligoesters type I and type II combined for mean and high consumers, based on typical or maximum use levels, were well below the upper bound of the JECFA ADI.</i></p> <p><i>For more information, please refer to 73<sup>rd</sup> JECFA (p.256 – 268)</i></p> <p><i><a href="http://www.inchem.org/documents/jecfa/jecmono/v62je01.pdf">http://www.inchem.org/documents/jecfa/jecmono/v62je01.pdf</a></i></p>
<p><b>Justification that the use does not mislead consumer</b></p>	<p><i>The proposed use of the food additives in food category 05.1.4 “Cocoa and chocolate products” does not change the nature of the food in any way to mislead the consumer.</i></p>

## New Zealand

<b>THE PROPOSAL IS SUBMITTED BY:</b>		New Zealand	
<b>IDENTITY OF THE FOOD ADDITIVE:</b>			
<b>Name of the Additive</b> <i>As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989</i>		Sodium hydroxide	
<b>INS Number</b>		524	
<b>Functional Class</b> <i>As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989</i>		Acidity regulator	
<b>PROPOSED USE(S) OF THE FOOD ADDITIVE (1):</b> <i>The rows below may be copied as many times as needed.</i>		The proposal for: <ul style="list-style-type: none"> <li><input checked="" type="checkbox"/> a new provision; or</li> <li><input type="checkbox"/> revising an existing provision; or</li> <li><input type="checkbox"/> use and use levels of tocopherols (INS 307a, b, c) as antioxidant in FC 01.3.1 "Condensed milk (plain)"; or</li> <li><input type="checkbox"/> use and use levels of propylene glycol alginate (INS 405) and sucrose esters of fatty acids (INS 473) as emulsifier in FC 05.1.4 "Cocoa and chocolate products".</li> </ul>	
<b>Food Category No. (2)</b>	<b>Food Category Name (2)</b>	<b>Maximum Use Level (3)</b>	<b>Comments (4)</b>
01.1.2	Other fluid milks (plain)	GMP	Note 227: For use in sterilized and UHT treated milks only
<b>EVALUATION BY JECFA:</b>			
<b>Evaluation by JECFA</b> <i>Reference to the JECFA evaluation (including year and JECFA session of evaluation; full ADI (numerical or "not specified"); specifications monograph).</i>		Evaluation year: 1965 ADI: Not limited Meeting: 09 Specs Code: R (1975) Specification: COMPENDIUM ADDENDUM 10/FNP 52 Add.10/34 (METALS LIMITS) (2002). R; FAO JECFA Monographs 1 vol.3/351 <a href="http://www.fao.org/ag/agn/jecfa-additives/specs/Monograph1/Additive-410.pdf">http://www.fao.org/ag/agn/jecfa-additives/specs/Monograph1/Additive-410.pdf</a>	
<b>JUSTIFICATION:</b>			
<b>Justification for use and technological need</b> <i>Supporting information based on the criteria in Section 3.2 of the Preamble of the General Standard for Food Additives (i.e. has an advantage, does not present an appreciable health risk, serves a technological function).</i>		Sodium hydroxide is widely used as an acidity regulator (alkali agent). It is used to adjust the pH of milk, enhancing protein stability of sterilized and UHT treated milk. The new request is consistent with several adopted provisions in the GSFA including: FC 01.2.1.2 Fermented milks (plain), heat treated after fermentation at GMP (adopted 2013); FC 13.1.1 Infant formula at 2000mg/kg (adopted 2013); FC 13.1.3 Formulae for special medical purposes for infants at 2000 mg/kg (adopted 2013) FC 13.1.2 follow-up formulae at GMP (adopted 2015)	
<b>Safe use of additive: Dietary intake assessment (as appropriate)</b>		Table 3 additive: <ul style="list-style-type: none"> <li><input checked="" type="checkbox"/> Yes</li> </ul>	

	<input type="checkbox"/> No (Please provide information on dietary intake assessment below)
<b>Justification that the use does not mislead consumer</b>	The use of sodium hydroxide at GMP is technically justified and safe. Its use as a food additive does not change the nature of products or disguise the effects of the use of faulty raw materials which could mislead consumer.

### Uganda

<b>THE PROPOSAL IS SUBMITTED BY:</b>		Uganda	
<b>IDENTITY OF THE FOOD ADDITIVE:</b>			
<b>Name of the Additive</b> <i>As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989</i>		<b>AZORUBINE (CARMOISINE)</b>	
<b>INS Number</b>		122	
<b>Functional Class</b> <i>As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989</i>		COLOUR	
<b>PROPOSED USE(S) OF THE FOOD ADDITIVE (1):</b> <i>The rows below may be copied as many times as needed.</i>		The proposal for: <input checked="" type="checkbox"/> a new provision; or <input type="checkbox"/> revising an existing provision; or <input type="checkbox"/> use and use levels of tocopherols (INS 307a, b, c) as antioxidant in FC 01.3.1 "Condensed milk (plain)"; or <input type="checkbox"/> use and use levels of propylene glycol alginate (INS 405) and sucrose esters of fatty acids (INS 473) as emulsifier in FC 05.1.4 "Cocoa and chocolate products".	
<b>Food Category No. (2)</b>	<b>Food Category Name (2)</b>	<b>Maximum Use Level (3)</b>	<b>Comments (4)</b>
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	50 mg/l	Maximum use level based on EFSA Journal 2009; 7(11): 1332
<b>Is the proposal related to a FC with corresponding commodity standards?</b> <i>(if yes indicate the relevant FC)</i> <b>NO</b>			
<b>Is the proposal also intended to revise the products covered by the commodity standards?</b> <i>(if yes indicate the relevant commodity standards)</i> <b>No</b>			
<b>EVALUATION BY JECFA:</b>			
<b>Evaluation by JECFA</b> <i>Reference to the JECFA evaluation (including year and JECFA session of evaluation; full ADI (numerical or "not specified"); specifications monograph).</i>		<ul style="list-style-type: none"> <li>• 27<sup>th</sup> JECFA Meeting (1983)</li> <li>• ADI: 0 – 4 mg/kg bw</li> <li>• FAS 18 – JECFA 27/15 (monograph)</li> </ul>	
<b>JUSTIFICATION:</b>			
<b>Justification for use and technological need</b> <i>Supporting information based on the criteria in Section 3.2 of the Preamble of the General Standard for Food Additives (i.e. has an advantage, does not present an appreciable health risk, serves a technological function).</i>		<ul style="list-style-type: none"> <li>• To enhance the products' organoleptic properties</li> </ul> The colourant is not mutagenic, carcinogenic, or teratogenic and it produces no serious histopathological effects (JECFA, 1983)	

<b>Safe use of additive: Dietary intake assessment</b> (as appropriate)	Table 3 additive: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No (Please provide information on dietary intake assessment below)
<b>Justification that the use does not mislead consumer</b>	To be labelled on the finished product packaging

<b>THE PROPOSAL IS SUBMITTED BY:</b>		Uganda	
<b>IDENTITY OF THE FOOD ADDITIVE:</b>			
<b>Name of the Additive</b> <i>As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989</i>		UINOLINE YELLOW	
<b>INS Number</b>		104	
<b>Functional Class</b> <i>As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989</i>		COLOUR	
<b>PROPOSED USE(S) OF THE FOOD ADDITIVE (1):</b> <i>The rows below may be copied as many times as needed.</i>		The proposal for: <input checked="" type="checkbox"/> a new provision; or <input type="checkbox"/> revising an existing provision; or <input type="checkbox"/> use and use levels of tocopherols (INS 307a, b, c) as antioxidant in FC 01.3.1 "Condensed milk (plain)"; or <input type="checkbox"/> use and use levels of propylene glycol alginate (INS 405) and sucrose esters of fatty acids (INS 473) as emulsifier in FC 05.1.4 "Cocoa and chocolate products".	
<b>Food Category No. (2)</b>	<b>Food Category Name (2)</b>	<b>Maximum Use Level (3)</b>	<b>Comments (4)</b>
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	100 mg/l	Maximum use level based on EFSA Journal 2009; 7(11): 1329
<b>Is the proposal related to a FC with corresponding commodity standards?</b> (if yes indicate the relevant FC) <b>NO</b>			
<b>Is the proposal also intended to revise the products covered by the commodity standards?</b> (if yes indicate the relevant commodity standards) <b>No</b>			
<b>EVALUATION BY JECFA:</b>			
<b>Evaluation by JECFA</b> <i>Reference to the JECFA evaluation (including year and JECFA session of evaluation; full ADI (numerical or "not specified"); specifications monograph).</i>		<ul style="list-style-type: none"> <li>• 82<sup>nd</sup> JECFA Meeting (2016)</li> <li>• ADI: 0 – 3 mg/kg bw</li> <li>• FAO JECFA monographs 19</li> </ul>	
<b>JUSTIFICATION:</b>			
<b>Justification for use and technological need</b> <i>Supporting information based on the criteria in Section 3.2 of the Preamble of the General Standard for Food Additives (i.e. has an advantage, does not present an appreciable health risk, serves a technological function).</i>		<ul style="list-style-type: none"> <li>• To enhance the products' organoleptic properties</li> </ul>	

<b>Safe use of additive: Dietary intake assessment</b> (as appropriate)	Table 3 additive: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No (Please provide information on dietary intake assessment below)
<b>Justification that the use does not mislead consumer</b>	To be labelled on the finished product packaging

<b>THE PROPOSAL IS SUBMITTED BY:</b>		Uganda	
<b>IDENTITY OF THE FOOD ADDITIVE:</b>			
<b>Name of the Additive</b> <i>As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989</i>		TARTRAZINE	
<b>INS Number</b>		102	
<b>Functional Class</b> <i>As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989</i>		COLOUR	
<b>PROPOSED USE(S) OF THE FOOD ADDITIVE (¹):</b> <i>The rows below may be copied as many times as needed.</i>		The proposal for: <input checked="" type="checkbox"/> a new provision; or <input type="checkbox"/> revising an existing provision; or <input type="checkbox"/> use and use levels of tocopherols (INS 307a, b, c) as antioxidant in FC 01.3.1 "Condensed milk (plain)"; or <input type="checkbox"/> use and use levels of propylene glycol alginate (INS 405) and sucrose esters of fatty acids (INS 473) as emulsifier in FC 05.1.4 "Cocoa and chocolate products".	
<b>Food Category No. (²)</b>	<b>Food Category Name (²)</b>	<b>Maximum Use Level (³)</b>	<b>Comments (⁴)</b>
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	100 mg/l	Maximum use level based on EFSA Journal 2009; 7(11): 1331
<b>Is the proposal related to a FC with corresponding commodity standards?</b> <i>(if yes indicate the relevant FC)</i> <b>NO</b>			
<b>Is the proposal also intended to revise the products covered by the commodity standards?</b> <i>(if yes indicate the relevant commodity standards)</i> <b>No</b>			
<b>EVALUATION BY JECFA:</b>			
<b>Evaluation by JECFA</b> <i>Reference to the JECFA evaluation (including year and JECFA session of evaluation; full ADI (numerical or "not specified"); specifications monograph).</i>		<ul style="list-style-type: none"> <li>82<sup>nd</sup> JECFA Meeting (2016)</li> <li>ADI: 0 – 10 mg/kg bw</li> <li>FAO JECFA monographs 19</li> </ul>	
<b>JUSTIFICATION:</b>			
<b>Justification for use and technological need</b>		<ul style="list-style-type: none"> <li>To enhance the products' organoleptic properties</li> </ul>	

<i>Supporting information based on the criteria in Section 3.2 of the Preamble of the General Standard for Food Additives (i.e. has an advantage, does not present an appreciable health risk, serves a technological function).</i>	
<b>Safe use of additive: Dietary intake assessment</b> (as appropriate)	Table 3 additive: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No (Please provide information on dietary intake assessment below)
<b>Justification that the use does not mislead consumer</b>	To be labelled on the finished product packaging

### International Special Dietary Foods Industries (ISDI)

<b>THE PROPOSAL IS SUBMITTED BY:</b>		International Special Dietary Foods Industries (ISDI)	
<b>IDENTITY OF THE FOOD ADDITIVE:</b>			
<b>Name of the Additive</b> <i>As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989</i>		Ascorbyl Palmitate	
<b>INS Number</b>		INS 304	
<b>Functional Class</b> <i>As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989</i>		Antioxidant	
<b>PROPOSED USE(S) OF THE FOOD ADDITIVE (¹):</b> <i>The rows below may be copied as many times as needed.</i>		The proposal for: <input type="checkbox"/> a new provision; or <input checked="" type="checkbox"/> revising an existing provision; or <input type="checkbox"/> use and use levels of tocopherols (INS 307a, b, c) as antioxidant in FC 01.3.1 "Condensed milk (plain)"; or <input type="checkbox"/> use and use levels of propylene glycol alginate (INS 405) and sucrose esters of fatty acids (INS 473) as emulsifier in FC 05.1.4 "Cocoa and chocolate products".	
<b>Food Category No. (²)</b>	<b>Food Category Name (²)</b>	<b>Maximum Use Level (³)</b>	<b>Comments (⁴)</b>
13.1.1	Infant Formulae		
	Ascorbyl Esters INS 304, 305	10 mg/kg	Notes 45, 72, & 187
			<b>Note 15</b> On the fat or oil basis <b>Note 72</b> On the ready-to-eat basis <b>Note 187</b> Ascorbyl palmitate (INS 304) only
13.1.2	Follow-up formula		
	Ascorbyl Esters INS304, 305	50mg/kg	Notes 45, 72, 187 & 315
			<del>Note 15</del> On the fat or oil basis Note 72 On the ready-to-eat basis Note 187 Ascorbyl palmitate (INS 304) only

			Note 315 Singly or in combination: ascorbic acid (INS 300), sodium ascorbate (INS 301), calcium ascorbate (INS 302), and ascorbyl palmitate (IUNS 304)
<b>13.1.3</b>	<b>Formulae for Special Medical Purposes for Infants</b>		
	<b>Ascorbyl Esters INS 304, 305</b>	10 mg/kg	<i>Notes 45, 72, &amp; 187</i>
			<b>Note 15</b> <i>On the fat or oil basis</i> <b>Note 72</b> <i>On the ready-to-eat basis</i> <b>Note 187</b> <i>Ascorbyl palmitate (INS 304) only</i>
<p><b>Is the proposal related to a FC with corresponding commodity standards?</b> (if yes indicate the relevant FC)</p> <p>Yes. Ascorbyl palmitate (INS 304), listed in GSFA FC 13.1.1, FC 13.1.3 and FC 13.1.2, is included in the Infant Formula Standard (CX STAN 72-1981 Infant Formula and Formulas for Special Medical Purposes Intended for Infants), at the same maximum use level (10 mg/kg) and in the Follow-up Formula Standard (CX STAN 156-1987 For Follow-up Formula), at the same maximum use level (50mg/kg), respectively. The requested revision is to delete Note 15 (“On the fat or oil basis”) in GSFA FC 13.1.1, 13.1.3 and 13.1.2 in order to align the provisions of the commodity standard (CX STAN 72-1981 Infant Formula and Formulas for Special Medical Purposes Intended for Infants) with those in the GSFA FC 13.1.1 and 13.1.3 and the provisions of the commodity standard (CX STAN 156-1987 Follow-up Formula) with those in the GSFA FC 13.1.2.</p>			
<p><b>Is the proposal also intended to revise the products covered by the commodity standards?</b> (if yes indicate the relevant commodity standards)</p> <p>No. The proposal will correct the provisions in GSFA FC 13.1.1, 13.1.3 and 13.1.2, which will then be aligned with the provision in the commodity standard CX STAN 72-1981 Infant Formula and Formulas for Special Medical Purposes Intended for Infants and commodity standard CX STAN 156-1987 Follow-up Formula.</p>			

#### EVALUATION BY JECFA:

<p><b>Evaluation by JECFA</b> <i>Reference to the JECFA evaluation (including year and JECFA session of evaluation; full ADI (numerical or “not specified”); specifications monograph).</i></p>	<p>Evaluation year: 1973 ADI: 0-1.25 mg/kg bw Comments: As ascorbyl palmitate or ascorbyl stearate, or the sum of both Meeting: 17 Specs Code: R Report: NMRS 53/TRS 539-JECFA 17/18 Tox Monograph: FAS 5/NMRS 53A-JECFA 17/146 Specification: COMPENDIUM ADDENDUM 11/FNP 52 Add. 11/89 (METALS LIMITS) (2003); FAO JECFA Monographs 1 vol.1/117 Previous Years: 1973, FNP 4-JECFA 17/184; COMPENDIUM/157. R 1971, NMRS 50/TRS 488-JECFA 15/20, FAS 3/NMRS 50C-JECFA 15/38 1969, NMRS 46/TRS 445-JECFA 13/21. 0-1.25. FU. S 1961, NMRS 31/TRS 228-JECFA 6/25, TRS 228/NMRS 31-JECFA 6/26. 0-0.25 (0.25-0.50, CONDITIONAL). CO 1958, NMRS VOL. I-III/71. N 1958, NMRS VOL. I-III/71. N</p>
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<b>JUSTIFICATION:</b>	
<p><b>Justification for use and technological need</b></p> <p><i>Supporting information based on the criteria in Section 3.2 of the Preamble of the General Standard for Food Additives (i.e. has an advantage, does not present an appreciable health risk, serves a technological function).</i></p>	<ol style="list-style-type: none"> <li>1. Use of INS 304 as an antioxidant has an advantage in the manufacture of formulas for infants and young children. This substance prevents the oxidation of macronutrient ingredients as well as essential vitamins and minerals in the formula.</li> <li>2. Ascorbyl palmitate does not present a health risk to the target population, as supported by the JECFA review noted above. In addition to its use as an antioxidant, ascorbyl palmitate is a permitted nutrient source for use in formulas for infants and FSMP for infants (CAC/GL 10-1979).</li> <li>3. The use of INS 304 in formulas for infants and young children serves the following technological functions (from Section 3.2 of GSFA Preamble):               <ol style="list-style-type: none"> <li>a Preserves the nutritional quality of the food;</li> <li>b Provides necessary ingredients or constituents for foods manufactures for groups having special dietary needs;</li> <li>c Enhances the keeping quality of food;</li> </ol> </li> </ol>
<p><b>Safe use of additive: Dietary intake assessment (as appropriate)</b></p>	<p>Table 3 additive:</p> <p><input type="checkbox"/> Yes</p> <p><input checked="" type="checkbox"/> No (Please provide information on dietary intake assessment below)</p> <p>This alignment of the GSFA with the Infant Formula Standard (72-1981) and the Follow-Up Formula Standard (56-1987) would not alter the current exposure assessment for ascorbyl palmitate, as there is no modification of allowable levels. Estimated exposure would remain the same, governed by the maximum allowable level of ascorbyl palmitate in the Infant Formula Standard (1 mg/100 mL, as-consumed), and the Follow-Up Formula Standard (5 mg/100 mL singly or in combination).</p>
<p><b>Justification that the use does not mislead consumer</b></p>	<p>The use of INS 304 in products defined in the commodity standard CX STAN 72-1981 and CX STAN 156-1987 will not mislead consumers. The substance when used will be labelled in a clear and transparent manner, consistent with the Labelling provisions in this and other related Codex standards.</p>