CODEX ALIMENTARIUS COMMISSION

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World Health Organization

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Agenda Item 5 **FA/ INF/02**

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD ADDITIVES

Fiftieth Session

INFORMATION DOCUMENT ON FOOD ADDITIVE PROVISIONS IN COMMODITY STANDARDS

(prepared by the Codex Secretariat)

BACKGROUND

1. This document was prepared following the request of the 42nd CCFA that the Codex Secretariat prepare and regularly update an information document compiling all food additive provisions of Codex commodity standards (ref. ALINORM 10/33/12, para 156).

EXPLANATORY NOTES

2. Appendix I to this document lists all the commodity standards adopted by the Commission, including regional standards, regardless of whether they contain specific food additive provisions. Part 1 lists those standards for which alignment of the food additive provisions with those of the GSFA has been completed; and part 2 the remaining standards. For the purpose of quick reference, the column “Food Additive Provisions” indicates if each standard contains a food additive provision or not and, when the food additive provisions in a standard is not in the conventional format (i.e. names of food additives and maximum use levels), also provides a brief explanatory comments. The far right column indicates a commodity committee responsible for the revision and amendments of each standard, which may need to be consulted when considering the integration of these provisions into the GSFA.

3. Actual food additive provisions are reproduced in Appendix II to this document. For a standard that does not contain a section on food additives, efforts were made to capture any relevant provision addressing the use of food additives elsewhere in the standard. Provisions contained in Appendix II have been simply reproduced from commodity standards, apart from the correction of minor typographic errors.

Appendix I

PART I: LIST OF CODEX COMMODITY STANDARDS FOR WHICH ALIGNMENT WORK OF THE FOOD ADDITIVE PROVISIONS WITH THE GSFA HAS BEEN COMPLETED

REFERENCE NUMBER	TITLE	RESPONSIBLE COMMITTEE
CXS 87-1981	Standard for Chocolate and Chocolate Products	CCCPC[2]
CXS 105-1981	Standard for Cocoa Powders (Cocoas) and Dry Mixtures of Cocoa and Sugars	CCCPC[2]
CXS 141-1983	Standard for Cocoa (Cacao) Mass (Cocoa/Chocolate Liquor) and Cocoa Cake	CCCPC[2]
CXS 150-1985	Standard for Food Grade Salt	CCFA[1]
CXS 36-1981	Standard for Quick Frozen Finfish, Uneviscerated and Eviscerated	CCFFP[2]
CXS 92-1981	Standard for Quick Frozen Shrimps or Prawns	CCFFP[2]
CXS 95-1981	Standard for Quick Frozen Lobsters	CCFFP[2]
CXS 165-1989	Standard for Quick Frozen Blocks of Fish Fillet, Minced Fish Flesh and Mixtures of Fillets and Minced Fish Flesh	CCFFP[2]
CXS 166-1989	Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets Breaded or in Batter	CCFFP[2]
CXS 190-1995	Standard for Quick Frozen Fish Fillets	CCFFP[2]
CXS 315-2013	Standard for Fresh and Quick Frozen Raw Scallop Products	CCFFP[2]
CXS 279-1971	Standard for Butter	CCMMP[4]
CXS 280-1973	Standard for Milkfat Products	CCMMP[4]
CXS 284-1971	Standard for Whey Cheeses	CCMMP[4]
CXS 289-1995	Standard for Whey Powders	CCMMP[4]
CXS 309R-2011	Regional Standard for Halwa Tehenia	CCNEA[1]
CXS 13-1981	Standard for Preserved Tomatoes	CCPFV[1]
CXS 57-1981	Standard for Processed Tomato Concentrates	CCPFV[1]
CXS 88-1981	Standard for Corned Beef	CCPMPP[3]
CXS 89-1981	Standard for Luncheon Meat	CCPMPP[3]
CXS 96-1981	Standard for Cooked Ham	CCPMPP[3]
CXS 97-1981	Standard for Cooked Cured Pork Shoulder	CCPMPP[3]
CXS 98-1981	Standard for Cooked Cured Chopped Meat	CCPMPP[3]
CXS 117-1981	Standard for Bouillons and Consommés	CCSB[3]

PART II: LIST OF OTHER CODEX COMMODITY STANDARDS

REFERENCE NUMBER	TITLE	FOOD ADDITIVE PROVISIONS	RESPONSIBLE COMMITTEE
CXS 325R-2017	Regional Standard For Unrefined Shea Butter	YES (No food additive permitted)	CCAFRICA[1]
CXS 294R-2009	Regional Standard for Gochujang	YES	CCASIA[1]
CXS 298R-2009	Regional Standard for Fermented Soybean Paste	YES	CCASIA[1]
CXS 301R-2011	Regional Standard for Edible Sago Flour	YES	CCASIA[1]
CXS 306R-2011	Regional Standard for Chilli Sauce	YES	CCASIA[1]
CXS 313R-2013	Regional Standard for Tempe	YES (No food additive permitted. Processing aids can be used)	CCASIA[1]
CXS 322R-2015	Regional Standard for Non-fermented Soybean Products	YES	CCASIA[1]
CXS 323R-2017	Regional Standard for Laver Products	YES	CCASIA[1]
CXS 86-1981	Standard for Cocoa Butter	YES	CCCPC[2]
CXS 151-1989	Standard for Gari	NO	CCCPL[4]
CXS 152-1985	Standard for Wheat Flour	YES	CCCPL[4]
CXS 153-1985	Standard for Maize (Corn)	NO	CCCPL[4]

CXS 154-1985	Standard for Whole Maize (Corn) Meal	NO	CCCPL[4]
CXS 155-1985	Standard for Degermed Maize (Corn) Meal and Maize (Corn) Grits	NO	CCCPL[4]
CXS 169-1989	Standard for Whole and Decorticated Pearl Millet Grains	NO	CCCPL[4]
CXS 170-1989	Standard for Pearl Millet Flour	NO	CCCPL[4]
CXS 171-1989	Standard for Certain Pulses	NO	CCCPL[4]
CXS 172-1989	Standard for Sorghum Grains	NO	CCCPL[4]
CXS 173-1989	Standard for Sorghum Flour	NO	CCCPL[4]
CXS 176-1989	Standard for Edible Cassava Flour	NO	CCCPL[4]
CXS 178-1991	Standard for Durum Wheat Semolina and Durum Wheat Flour	NO	CCCPL[4]
CXS 198-1995	Standard for Rice	NO	CCCPL[4]
CXS 199-1995	Standard for Wheat and Durum Wheat	NO	CCCPL[4]
CXS 200-1995	Standard for Peanuts	NO	CCCPL[4]
CXS 201-1995	Standard for Oats	NO	CCCPL[4]
CXS 202-1995	Standard for Couscous	YES (No food additives shall be added)	CCCPL[4]
CXS 249-2006	Standard for Instant Noodles	YES	CCCPL[4]
CXS 40R-1981	Standard for Fresh “Chanterelle” (European Regional Standard)	NO	CCEURO[1] / CCFFV[1]
CXS 3-1991	Standard for Canned Salmon	YES (no additives permitted)	CCFFP[2]
CXS 37-1991	Standard for Canned Shrimps or Prawns	YES	CCFFP[2]
CXS 70-1981	Standard for Canned Tuna and Bonito	YES	CCFFP[2]
CXS 90-1981	Standard for Canned Crab Meat	YES	CCFFP[2]
CXS 94-1981	Standard for Canned Sardines and Sardine-Type Products	YES	CCFFP[2]
CXS 119-1981	Standard for Canned Finfish	YES	CCFFP[2]
CXS 167-1989	Standard for Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes	YES	CCFFP[2]
CXS 189-1993	Standard for Dried Shark Fins	YES (No additives permitted)	CCFFP[2]
CXS 191-1995	Standard for Quick Frozen Squid	YES (No food additives permitted)	CCFFP[2]
CXS 222-2001	Standard for Crackers from Marine and Freshwater Fish, Crustacean and Molluscan Shellfish	YES	CCFFP[2]
CXS 236-2003	Standard for Boiled Dried Salted Anchovies	YES (No food additives permitted)	CCFFP[2]
CXS 244-2004	Standard for Salted Atlantic Herring and Salted Sprat	YES	CCFFP[2]
CXS 291-2010	Standard for Sturgeon Caviar	YES	CCFFP[2]
CXS 292-2008	Standard for Live and Raw Bivalve Molluscs	YES (no food additive are permitted in live bivalve moluscs)	CCFFP[2]
CXS 302-2011	Standard for Fish Sauce	YES	CCFFP[2]
CXS 311-2013	Standard for Smoked Fish, Smoked-flavoured Fish and Smoked-dried Fish	YES	CCFFP[2]
CXS 312-2013	Standard for Live Abalone and for Raw Fresh Chilled or Frozen Abalone for Direct Consumption or for Further Processing	YES (No food additive permitted)	CCFFP[2]
CXS 143-1985	Standard for Dates	YES	CCFFV[1]
CXS 182-1993	Standard for Pineapples	NO	CCFFV[1]
CXS 183-1993	Standard for Papaya	NO	CCFFV[1]
CXS 184-1993	Standard for Mangoes	NO	CCFFV[1]
CXS 185-1993	Standard for Nopal	NO	CCFFV[1]
CXS 186-1993	Standard for Prickly Pear	NO	CCFFV[1]
CXS 187-1993	Standard for Carambola	NO	CCFFV[1]
CXS 188-1993	Standard for Baby Corn	NO	CCFFV[1]
CXS 196-1995	Standard for Litchi	NO	CCFFV[1]
CXS 197-1995	Standard for Avocado	NO	CCFFV[1]
CXS 204-1995	Standard for Mangosteens	NO	CCFFV[1]
CXS 205-1997	Standard for Bananas	NO	CCFFV[1]
CXS 213-1999	Standard for Limes	NO	CCFFV[1]
CXS 214-1999	Standard for Pummelos	NO	CCFFV[1]

CXS 215-1999	Standard for Guavas	NO	CCFFV[1]
CXS 216-1999	Standard for Chayotes	NO	CCFFV[1]
CXS 217-1999	Standard for Mexican Limes	NO	CCFFV[1]
CXS 218-1999	Standard for Ginger	NO	CCFFV[1]
CXS 219-1999	Standard for Grapefruits	NO	CCFFV[1]
CXS 220-1999	Standard for Longans	NO	CCFFV[1]
CXS 224-2001	Standard for Tannia	NO	CCFFV1
CXS 225-2001	Standard for Asparagus	NO	CCFFV[1]
CXS 226-2001	Standard for Cape Gooseberry	NO	CCFFV[1]
CXS 237-2003	Standard for Pitahayas	NO	CCFFV[1]
CXS 238-2003	Standard for Sweet Cassava	NO	CCFFV[1]
CXS 245-2004	Standard for Oranges	NO	CCFFV[1]
CXS 246-2005	Standard for Rambutan	NO	CCFFV[1]
CXS 255-2007	Standard for Table Grapes	NO	CCFFV[1]
CXS 293-2008	Standard for Tomatoes	NO	CCFFV[1]
CXS 299-2010	Standard for Apples	NO	CCFFV[1]
CXS 300-2010	Standard for Bitter Cassava	NO	CCFFV[1]
CXS 303-2011	Standard for Tree Tomatoes	NO	CCFFV[1]
CXS 307-2011	Standard for Chilli Peppers	NO	CCFFV1
CXS 310-2013	Standard for Pomegranate	NO	CCFFV[1]
CXS 316-2013	Standard for Passion Fruit	NO	CCFFV[1]
CXS 317-2013	Standard for Durian	NO	CCFFV[1]
CXS 318-2014	Standard for Okra	NO	CCFFV[1]
CXS 19-1981	Standard for Edible Fats and Oils not Covered by Individual Standards	YES (no additives permitted in virgin or cold pressed oils)	CCFO[1]
CXS 33-1981	Standard for Olive Oils and Olive Pomace Oils	YES	CCFO[1]
CXS 210-1999	Standard for Named Vegetable Oils	YES	CCFO[1]
CXS 211-1999	Standard for Named Animal Fats	YES	CCFO[1]
CXS 256-2007	Standard for Fat Spreads and Blended Spreads	YES	CCFO[1]
CXS 329-2017	Standard for Fish Oils	YES	CCFO[1]
CXS 304R-2011	Regional Standard for Culantro Coyote	NO	CCLAC[1]
CXS 305R-2011	Regional Standard for Lucuma	NO	CCLAC[1]
CXS 324R-2017	Regional Standard for Yacon	YES	CCLAC[1]
CXS 207-1999	Standard for Milk Powders and Cream Powder	YES	CCMMP[2]
CXS 208-1999	Standard for Cheeses in Brine	YES	CCMMP[2]
CXS 221-2001	Group Standard for Unripened Cheese including Fresh Cheese	YES	CCMMP[2]
CXS 243-2003	Standard for Fermented Milks	YES	CCMMP[2]
CXS 250-2006	Standard for a Blend of Evaporated Skimmed Milk and Vegetable Fat	YES	CCMMP[2]
CXS 251-2006	Standard for a Blend of Skimmed Milk and Vegetable Fat in Powdered Form	YES	CCMMP[2]
CXS 252-2006	Standard for a Blend of Sweetened Condensed Milk and Vegetable Fat	YES	CCMMP[2]
CXS 253-2006	Standard for Dairy Fat Spreads	YES	CCMMP[2]
CXS 262-2006	Standard for Mozzarella	YES	CCMMP[2]
CXS 263-1966	Standard for Cheddar	YES	CCMMP[2]
CXS 264-1966	Standard for Danbo	YES	CCMMP[2]
CXS 265-1996	Standard for Edam	YES	CCMMP[2]
CXS 266-1966	Standard for Gouda	YES	CCMMP[2]
CXS 267-1966	Standard for Havarti	YES	CCMMP[2]
CXS 268-1966	Standard for Samsoe	YES	CCMMP[2]
CXS 269-1967	Standard for Emmental	YES	CCMMP[2]
CXS 270-1968	Standard for Tilsiter	YES	CCMMP[2]
CXS 271-1968	Standard for Saint-Paulin	YES	CCMMP[2]
CXS 272-1968	Standard for Provolone	YES	CCMMP[2]
CXS 273-1968	Standard for Cottage Cheese incl. Creamed Cottage Cheese	YES	CCMMP[2]
CXS 274-1969	Standard for Coulommiers	YES	CCMMP[2]
CXS 275-1973	Standard for Cream Cheese	YES	CCMMP[2]
CXS 276-1973	Standard for Camembert	YES	CCMMP[2]
CXS 277-1973	Standard for Brie	YES	CCMMP[2]
CXS 278-1978	Standard for Extra Hard Grating Cheese	NO	CCMMP[2]

CXS 281-1971	Standard for Evaporated Milks	YES	CCMMP[2]
CXS 282-1971	Standard for Sweetened Condensed Milks	YES	CCMMP[2]
CXS 283-1978	General Standard for Cheese	YES	CCMMP[2]
CXS 288-1976	Standard for Cream and Prepared Creams	YES	CCMMP[2]
CXS 290-1995	Standard for Edible Casein Products	YES	CCMMP[2]
CXS 257R-2007	Regional Standard for Canned Humus with Tehena	YES	CCNEA[1]
CXS 258R-2007	Regional Standard for Canned Foul Medames	YES	CCNEA[1]
CXS 259R-2007	Regional Standard for Tehena	NO	CCNEA[1]
CXS 308R-2011	Regional Standard for Harissa	YES (no food additive permitted)	CCNEA[1]
CXS 314R-2013	Regional Standard for Date Paste	YES (No food additive permitted)	CCNEA[1]
CXS 53-1981	Standard for Special Dietary Foods with Low-Sodium Content (including Substitutes)	NO	CCNFSDU[1]
CXS 72-1981	Standard for Infant Formula and Formulas for Special Medical Purposes Intended for Infants	YES	CCNFSDU[1]
CXS 73-1981	Standard for Canned Baby Foods	YES	CCNFSDU[1]
CXS 74-1981	Standard for Processed Cereal-Based Foods for Infants and Young Children	YES	CCNFSDU[1]
CXS 118-1979	Standard for "Gluten-free Foods"	NO	CCNFSDU[1]
CXS 156-1987	Standard for Follow-up Formula	YES	CCNFSDU[1]
CXS 181-1991	Standard for Formula Foods for Use in Weight Control Diets	YES (food additives cleared by JECFA at levels not exceeding ADI)	CCNFSDU[1]
CXS 203-1995	Standard for Formula Foods for Use in Very Low Energy Diets for Weight Reduction	YES (food additives cleared by JECFA at levels not exceeding ADI)	CCNFSDU[1]
CXS 108-1981	Standard for Natural Mineral Waters	NO	CCNMW[2]
CXS 227-2001	General Standard for Bottled/Packaged Drinking Waters (other than Mineral Waters)	YES	CCNMW[2]
CXS 17-1981	Standard for Canned Applesauce	YES	CCPFV[1]
CXS 38-1981	General Standard for Edible Fungi and Fungus Products	YES	CCPFV[1]
CXS 39-1981	Standard for Dried Edible Fungi	NO	CCPFV[1]
CXS 52-1981	Standard for Quick Frozen Strawberries	YES	CCPFV[1]
CXS 60-1981	Standard for Canned Raspberries	YES	CCPFV[1]
CXS 62-1981	Standard for Canned Strawberries	YES	CCPFV[1]
CXS 66-1981	Standard for Table Olives	YES	CCPFV[1]
CXS 67-1981	Standard for Raisins	YES	CCPFV[1]
CXS 69-1981	Standard for Quick Frozen Raspberries	YES (no additive permitted)	CCPFV[1]
CXS 75-1981	Standard for Quick Frozen Peaches	YES	CCPFV[1]
CXS 76-1981	Standard for Quick Frozen Bilberries	YES (no additive permitted)	CCPFV[1]
CXS 78-1981	Standard for Canned Fruits Cocktail	YES	CCPFV[1]
CXS 99-1981	Standard for Canned Tropical Fruit Salad	YES	CCPFV[1]
CXS 103-1981	Standard for Quick Frozen Blueberries	YES (no additives permitted)	CCPFV[1]
CXS 115-1981	Standard for Pickled Cucumbers (Cucumber Pickles)	YES	CCPFV[1]
CXS 130-1981	Standard for Dried Apricots	YES	CCPFV[1]
CXS 131-1981	Standard for Unshelled Pistachios Nuts	NO	CCPFV[1]
CXS 145-1985	Standard for Canned Chestnuts and Canned Chestnut Puree	YES	CCPFV[1]
CXS 160-1987	Standard for Mango Chutney	YES	CCPFV[1]
CXS 177-1991	Standard for Grated Desiccated Coconut	YES	CCPFV[1]
CXS 223-2001	Standard for Kimchi	YES	CCPFV[1]
CXS 240-2003	Standard for Aqueous Coconut Products – Coconut Milk and Coconut Cream	YES	CCPFV[1]
CXS 241-2003	Standard for Canned Bamboo Shoots	YES	CCPFV[1]
CXS 242-2003	Standard for Canned Stone Fruits	YES	CCPFV[1]
CXS 254-2007	Standard for Certain Canned Citrus Fruits	YES	CCPFV[1]
CXS 260-2007	Standard for Pickled Fruits and Vegetables	YES	CCPFV[1]

CXS 296-2009	Standard for Jams, Jellies and Marmalades	YES	CCPFV[1]
CXS 297-2009	Standard for Certain Canned Vegetables (General Provisions)	YES	CCPFV[1]
CXS 319-2015	Standard for Certain Canned Fruits	YES	CCPFV[1]
CXS 320-2015	Standard for Quick Frozen Vegetables	YES (No food additive perimitted in carrots, cob, leek and whole kernel corn)	CCPFV[1]
CXS 321-2015	Standard for Ginseng Products	YES (No food additive permitted)	CCPFV[1]
CXS 12-1981	Standard for Honey	YES (no additives permitted: as "essential composition and quality factors")	CCS[4]
CXS 212-1999	Standard for Sugars	YES	CCS[4]
CXS 326 -2017	Standard for Black, White And Green (BWG) Peppers	YES	CCSCH[1]
CXS 327 -2017	Standard for Cumin	YES (No food additive permitted)	CCSCH[1]
CXS 328 -2017	Standard for Dried Thyme	YES	CCSCH[1]
CXS 163-1987	Standard for Wheat protein Products including Wheat Gluten	YES (no food additives permitted)	CCVP[2]
CXS 174-1989	Standard for Vegetable Protein Products (VPP)	YES (classes of processing aids)	CCVP[2]
CXS 175-1989	Standard for Soy Protein Products	YES (classes of processing aids)	CCVP[2]
CXS 247-2005	Standard for Fruit Juices and Nectars	YES	TFFJ[3]

1 Active committees
2 Adjourned *sine die*
3 Abolished or dissolved
4 Working by correspondence

CCASIA	FAO/WHO Regional Coordinating Committee for Asia
CCCPL	Codex Committee on Cereals, Pulses and Legumes
CCEURO	FAO/WHO Regional Coordinating Committee for Europe
CCFA	Codex Committee on Food Additives
CCFFP:	Codex Committee on Fish and Fishery Products
CCFFV	Codex Committee on Fresh Fruits and Vegetables
CCFO	Codex Committee on Fats and Oils
CCLAC	FAO/WHO Regional Coordinating Committee for Latin America and the Carribean
CCMMP	Codex Committee on Milk and Milk Products
CCNEA	FAO/WHO Regional Coordinating Committee for Near East
CCNFSDU	Codex Committee on Nutrition and Foods for Special Dietary Uses
CCPCP	Codex Committee on Cocoa Products and Chocolate
CCPFV	Codex Committee on Processed Fruits and Vegetables
CCPMPP	Codex Committee on Processed Meat and Poultry Products
CCS	Codex Committee on Sugars
CCSB	Codex Committee on Soups and Broths
CCSCH	Codex Committee on Spices and Culinary Herbs
CCVP	Codex Committee on Vegetable Proteins
TFFJ	*Ad hoc* Intergovernmental Codex Task Force on Fruit and Vegetable Juices

Appendix II

FOOD ADDITIVE PROVISIONS IN CODEX COMMODITY STANDARDS

STANDARD FOR CANNED SALMON (CXS 3-1991)

4. FOOD ADDITIVES

No additives are permitted in this product.

STANDARD FOR HONEY (CXS 12-1981)

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Honey sold as such shall not have added to it any food ingredient, including food additives, nor shall any other additions be made other than honey. Honey shall not have any objectionable matter, flavour, aroma, or taint absorbed from foreign matter during its processing and storage.

STANDARD FOR PRESERVED TOMATOES (CXS 13-1981)

4. FOOD ADDITIVES

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

STANDARD FOR CANNED APPLESAUCE (CXS 17-1981)

4. FOOD ADDITIVES

INS No.	Name of Additive	Maximum Level
4.1 **Acidifying agents**		
296	Malic acid	Limited by GMP
330	Citric acid	
4.2 **Antioxidants**		
300	Ascorbic acid	Limited by GMP (singly or in combination)
315	Erythorbic Acid	
4.3 **Flavourings**		
	Natural and synthetic flavourings except those which reproduce the flavour of apples	Limited by GMP

STANDARD FOR EDIBLE FATS AND OILS NOT COVERED BY INDIVIDUAL STANDARDS (CXS 19-1981)

3. FOOD ADDITIVES

No additives are permitted in virgin or cold pressed oils covered by this Standard.

3.1 Colours

No colours are permitted in vegetable oils covered by this Standard.

The following colours are permitted for the purpose of restoring natural colour lost in processing or for the purpose of standardizing colour, as long as the added colour does not deceive or mislead the consumer by concealing damage or inferiority or by making the product appear to be of greater than actual value:

INS No.	Name of Additive	Maximum Use Level
100(i)	Curcumin	5 mg/kg
160a(ii)	*beta*-Carotenes, vegetable	25 mg/kg
160a(i)	*beta*-Carotenes, synthetic	25 mg/kg (Singly or in combination)
160a(iii)	*beta*-Carotenes, *Blakeslea trispora*	
160e	*beta*-apo-8'-Carotenal	
160f	*beta*-apo-8'-Carotenoic acid, methyl or ethyl ester	
160b(i)	Annatto extracts, bixin-based	10 mg/kg (as bixin)

3.2 Flavourings

The flavourings used in products covered by this standard shall comply with *the Guidelines for the Use of Flavourings* (CAC/GL 66-2008).

3.3 Antioxidants

INS No.	Name of Additive	Maximum Use Level
304	Ascorbyl Palmitate	500 mg/kg (Singly or in combination)
305	Ascorbyl Stearate	
307a	Tocopherol, d-*alpha*-	300 mg/kg (Singly or in combination)
307b	Tocopherol concentrate, mixed	
307c	Tocopherol, dl-*alpha*	
310	Propyl gallate	100 mg/kg
319	Tertiary butyl hydroquinone (TBHQ)	120 mg/kg
320	Butylated hydroxyanisole (BHA)	175 mg/kg
321	Butylated hydroxytoluene (BHT)	75 mg/kg
Any combination of gallates, BHA, BHT, and/or TBHQ		200 mg/kg but limits above not to be exceeded
389	Dilauryl thiodipropionate	200 mg/kg

3.4 Antioxidant synergists

INS No.	Name of Additive	Maximum Use Level
330	Citric acid	GMP
331(i)	Sodium dihydrogen citrate	GMP
331(iii)	Trisodium citrate	GMP
384	Isopropyl citrates	100 mg/kg (Singly or in combination)
472c	Citric and fatty acid esters of glycerol	

3.5 Anti-foaming agents (for oils and fats for deepfrying)

INS No.	Name of Additive	Maximum Use Level
900a	Polydimethylsiloxane	10 mg/kg

STANDARD FOR OLIVE OILS AND OLIVE POMACE OILS
(CXS 33-1981)

4. FOOD ADDITIVES

4.1 Virgin olive oils

No additives are permitted in these products.

4.2 Refined olive oil, olive oil, refined olive-pomace oil and olive-pomace oil

The addition of alpha-tocopherols (d-*alpha* tocopherol (INS 307a); mixed tocopherol concentrate (INS 307b); dl-*alpha*-tocopherol (INS 307c)) to the above products is permitted to restore natural tocopherol lost in the refining process. The concentration of alpha-tocopherol in the final product shall not exceed 200 mg/kg.

STANDARD FOR QUICK FROZEN FINFISH, UNEVISCERATED AND EVISCERATED
(CXS 36-1981)

4. FOOD ADDITIVES

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

STANDARD FOR CANNED SHRIMPS OR PRAWNS
(CXS 37-1991)

4. FOOD ADDITIVES

Only the use of the following additives is permitted.

INS No.	Name of Additive	Maximum Level in the Final Product
Colours The following colours may be added at the level provided for in the standard for the purpose of restoring colour lost in processing:		
102	Tartrazine	30 mg/kg in the final product, singly or in combination
110	Sunset Yellow FCF	
123	Amaranth	
124	Ponceau 4R	

INS No.	Name of Additive	Maximum Level in the Final Product
Sequestrant		
385-386	Ethylene diamine tetra acetates	250 mg/kg (as anhydrous calcium disodium ethylene diamine tetra acetates)
Acidity Regulator		
330	Citric acid	GMP
338	Phosphoric acid	540 mg/kg, as phosphorus

GENERAL STANDARD FOR EDIBLE FUNGI AND FUNGUS PRODUCTS
(CXS 38-1981)

4. FOOD ADDITIVES

	Name of Additive	Maximum Level
4.1	Acetic acid	Not limited except as provided for below in respect of Pickled Fungi and Sterilized Fungi
4.2	Lactic acid	
4.3	Citric acid	
4.4	Ascorbic acid	
4.5	Acetic	20 g/kg in Pickled Fungi
4.6	Lactic acid	5 g/kg singly or in combination in Sterilized fungi
4.7	Citric acid	

STANDARD FOR DRIED EDIBLE FUNGI (CXS 39-1981)

(No food additive provisions)

***STANDARD FOR FRESH FUNGUS "CHANTERELLE"* (European Regional Standard)**
(CXS 40R-1981)

(No food additive provisions)

STANDARD FOR QUICK FROZEN STRAWBERRIES
(CXS 52-1981)

4. FOOD ADDITIVES

Name of Additives	Maximum Level
Ascorbic acid	Limited by GMP
Citric acid	

STANDARD FOR SPECIAL DIETARY FOODS WITH LOW-SODIUM CONTENT (INCLUDING SALT SUBSTITUTES)
(CXS 53-1981)

(No food additive provisions)

STANDARD FOR PROCESSED TOMATO CONCENTRATES
(CXS 57-1981)

4. FOOD ADDITIVES

Only certain Table 3 food additives of the *General Standard for Food Additives* (CXS 192-1995) (as indicated in Table 3) are acceptable for use in foods conforming to this Standard

STANDARD FOR CANNED RASPBERRIES
(CXS 60-1981)

3. FOOD ADDITIVES

	Name of Additives	Maximum Level
3.1 **Colours**		
3.1.1	Erythrosine - CI 45430	300 mg/kg of the final product singly or in combination
3.1.2	Ponceau 4 R - CI 16255	

STANDARD FOR CANNED STRAWBERRIES
(CXS 62-1981)

3. FOOD ADDITIVES

	Name of Additive	Maximum level
3.1 **Acidifying agents**		
3.1.1	Citric acid	Limited by GMP
3.1.2	Lactic acid	
3.1.3	Malic acid	
3.1.4	L-Tartaric acid	
3.2 **Colours**		
3.2.1	Erythrosine - CI 45430	300 mg/kg of the final product, (singly or in combination)
3.2.2	Ponceau 4R - CI 16255	
3.3 **Firming agents**		
3.3.1	Calcium chloride	350 mg/kg of the final product, calculated as total Ca
3.3.2	Calcium gluconate	
3.3.3	Calcium lactate	

STANDARD FOR TABLE OLIVES
(CXS 66-1981)

4. FOOD ADDITIVES

Acidity regulators, antioxidants, colour retention agents[1], firming agents, flavour enhancers, preservatives, and thickeners[2] used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 04.2.2.3 (Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce) or listed in Table 3 of the *General Standard for Food Additives* are acceptable for use in foods conforming to this Standard.

STANDARD FOR RAISINS
(CXS 67-1981)

4. FOOD ADDITIVES

	Name of Additive	Maximum level
4.1	Sulphur dioxide (applies to bleached raisins only)	1 500 mg/kg
4.2	Mineral oil (food grade)	5 g/kg
4.3	Sorbitol	5 g/kg

STANDARD FOR QUICK FROZEN RASPBERRIES
(CXS 69-1981)

4. FOOD ADDITIVES

None permitted.

STANDARD FOR CANNED TUNA AND BONITO
(CXS 70-1981)

4. FOOD ADDITIVES

Only the use of the following additives is permitted.

INS No.	Name of Additive	Maximum level in the Final Product
Thickening or Gelling Agents (for use in packing media only)		
400	Alginic acid	GMP
401	Sodium alginate	
402	Potassium alginate	
404	Calcium alginate	
406	Agar	
407	Carrageenan	
407a	Processed *Eucheuma* Seaweed (PES)	
410	Carob bean gum	
412	Guar gum	
413	Tragacanth gum	
415	Xanthan gum	
440	Pectins	

[1] Table olives darkened with oxidation.
[2] Table olives with stuffing.

INS No.	Name of Additive	Maximum level in the Final Product
466	Sodium carboxymethyl cellulose (cellulose gum)	
Modified Starches		
1401	Acid treated starch	GMP
1402	Alkaline treated starches	
1404	Oxidized starches	
1410	Monostarch phosphate	
1412	Distarch phosphate, esterified	
1414	Acetylated distarch phosphate	
1413	Phosphated distarch phosphate	
1420	Starch acetate	
1422	Acetylated distarch adipate	
1440	Hydroxypropyl starch	
1442	Hydroxypropyl starch phosphate	
Acidity Regulators		
260	Acetic acid, glacial	GMP
270	Lactic acid (L-, D-, and DL-)	
330	Citric acid	
For Canned Tuna and Bonito Only		
Acidity Regulators		
450	Disodium diphosphate	4 400 mg/kg as phosphorus (includes natural phosphate)

STANDARD FOR INFANT FORMULA AND FORMULAS FOR SPECIAL MEDICAL PURPOSES INTENDED FOR INFANTS
(CXS 72-1981)

SECTION A: REVISED STANDARD FOR INFANT FORMULA

4. FOOD ADDITIVES

Only the food additives listed in this Section or in the Codex Advisory List of Mineral Salts and Vitamin Compounds for Use in Foods for Infants and Children (CAC/GL 10-1979) may be present in the foods described in section 2.1 of this Standard, as a result of carry-over from a raw material or other ingredient (including food additive) used to produce the food, subject to the following conditions:

a) The amount of the food additive in the raw materials or other ingredients (including food additives) does not exceed the maximum level specified; and

b) The food into which the food additive is carried over does not contain the food additive in greater quantity than would be introduced by the use of the raw materials or ingredients under good manufacturing practice, consistent with the provisions on carry-over in the Preamble of the *General Standard for Food Additives* (CODEX/STAN 192-1995).

The following food additives are acceptable for use in the preparation of infant formula, as described in Section 2.1 of this Standard (in 100 ml of product, ready for consumption prepared following manufacturer's instructions, unless otherwise indicated):

	Name of Additive	Maximum level in 100 ml of the product ready for consumption
4.1 Thickeners		
412	Guar gum	0.1 g in liquid formulas containing hydrolysed protein
410	Carob bean gum (Locust bean gum)	0.1 g in all types of infant formula
1412	Distarch phosphate	0.5 g singly or in combination in soy-based infant formula only 2.5 g singly or in combination in hydrolyzed protein- and/or amino acid based infant formula only
1414	Acetylated distarch phosphate	
1413	Phosphated distarch phosphate	
1440	Hydroxypropyl starch	
1450	Starch sodium octenyl succinate	2 g in hydrolysed protein and/or amino acid based infant formula only
407	Carrageenan	0.03 g in regular, milk- and soy- based liquid infant formula only 0.1 g in hydrolyzed protein- and/or amino acid based liquid infant formula only
4.2 Emulsifiers		
322	Lecithin	0.5 g in all types of infant formulae *
471	Mono- and diglycerides	0.4 g in all types of infant formulae *
472c	Citric and fatty acid esters of glycerol	0.9 g in all types of liquid infant formula 0.75 g in all types of powder infant formula

	Name of Additive	Maximum level in 100 ml of the product ready for consumption
4.3 Acidity Regulators		
524	Sodium hydroxide	0.2 g singly or in combination and within the limits for sodium, potassium and calcium in section 3.1.3 (e) in all types of infant formula
500ii	Sodium hydrogen carbonate	
500i	Sodium carbonate	
525	Potassium hydroxide	
501ii	Potassium hydrogen carbonate	
501i	Potassium carbonate	
526	Calcium hydroxide	
270	Lactic acid, L(+)-	Limited by GMP in all types of infant formula
330	Citric acid	Limited by GMP in all types of infant formula
331i	Sodium dihydrogen citrate	Limited by GMP in all types of infant formula
331iii	Trisodium citrate	Limited by GMP in all types of infant formula
332	Potassium citrate	Limited by GMP in all types of infant formula
4.4 Antioxidants		
307b	Mixed tocopherols concentrate	1 mg in all types of infant formula singly or in combination
304	Ascorbyl palmitate	1 mg in all types of infant formula singly or in combination
4.5 Packaging Gases		
290	Carbon dioxide	GMP
941	Nitrogen	

* If more than one of the substances INS 322, 471 are added the maximum level for each of those substances is lowered with the relative part as present of the other substances

SECTION B: FORMULA FOR SPECIAL MEDICAL PURPOSES INTENDED FOR INFANTS

4. FOOD ADDITIVES

See Section A 4.

STANDARD FOR CANNED BABY FOODS
(CXS 73-1981)

4. FOOD ADDITIVES

The following additives are permitted in the preparation of canned baby food with the restrictions stated below:

	Name of Additive	Maximum level in 100 g of the ready-to-eat product (unless otherwise indicated)
4.1 Thickening Agents		
4.1.1	Locust bean gum	* 0.2 g
4.1.2	Guar gum	0.2 g
4.1.3	Distarch phosphate	6 g, singly or in combination
4.1.4	Acetylated distarch phosphate	
4.1.5	Phosphated distarch phosphate	
4.1.6	Hydroxypropyl starch	
4.1.7	Acetylated distarch adipate	
4.1.8	Distarch glycerol	
4.1.9	Acetylated distarch glycerol	
4.1.10	Non-amidated pectin	1 g in canned fruit-based baby foods only
4.2 Emulsifiers		
4.2.1	Lecithin	0.5 g
4.2.2	Mono- and diglycerides	0.15 g
4.3 pH Adjusting Agents		
4.3.1	Sodium hydrogen carbonate	Limited by good manufacturing practice and within the limit for sodium in Section 3.1.3
4.3.2	Sodium carbonate	
4.3.3	Potassium hydrogen carbonate	Limited by good
4.3.4	Calcium carbonate	

	Name of Additive	Maximum level in 100 g of the ready-to-eat product (unless otherwise indicated)
		manufacturing practice
4.3.5	Citric acid and sodium salt	0.5 g and within the limit for sodium in Section 3.1.3
4.3.6	Lactic acid, L(+)-	0.2 g
4.3.7	Acetic acid	0.5 g
4.4 Antioxidants		
4.4.1	Mixed tocopherols concentrate	300 mg/kg fat, singly or in combination
4.4.2	alpha-Tocopherol	
4.4.3	L-Ascorbyl palmitate	200 mg/kg fat
4.4.4	L-Ascorbic acid and its sodium and potassium salts	0.5 g/kg, expressed as ascorbic acid and within the limit for sodium in Section 3.1.3
4.5 Flavourings		
4.5.1	Vanilla extract	Limited by good manufacturing practice
4.5.2	Ethyl vanillin	7 mg
4.5.3	Vanillin	7 mg

* Temporarily endorsed.

4.6 Carry-Over Principle

Section 4.1 of the *General Standard for Food Additives* (CXS 192-1995) shall apply.

***STANDARD FOR PROCESSED CEREAL-BASED FOODS FOR INFANTS AND YOUNG CHILDREN* (CXS 74-1981)**

4. Food Additives

Only the food additives listed in this Section or in the Codex Advisory List of Vitamin Compounds for Use in Foods for Infants and Children (CAC/GL 10-1979) may be present in the foods described in Section 2.1 of this Standard, as a result of carry-over from a raw material or other ingredient (including food additive) used to produce the food, subject to the following conditions:

a) The amount of the food additive in the raw materials or other ingredients (including food additives) does not exceed the maximum level specified; and

b) The food into which the food additive is carried over does not contain the food additive in greater quantity than would be introduced by the use of the raw materials or ingredients under good manufacturing practice, consistent with the provisions on carry-over in the Preamble of the *General Standard for Food Additives* (CODEX/STAN 192-1995).

The following additives are permitted in the preparation of processed cereal-based foods for infants and young children, as described in Section 2.1 of this Standard (in 100 g of product, ready for consumption prepared following manufacturer's instructions unless otherwise indicated).

INS No.	Name of Additive	Maximum level
Emulsifiers		
322	Lecithins	1500 mg
471	Mono- and diglycerides	500 mg Singly or in combination
472a	Acetic and fatty acid esters of glycerol	
472b	Lactic and fatty acid esters of glycerol	
472c	Citric and fatty acid esters of glycerol	
Acidity Regulators		
500 ii	Sodium hydrogen carbonate	GMP

INS No.	Name of Additive	Maximum level
501 ii	Potassium hydrogen carbonate	GMP
170 i	Calcium carbonate	GMP
270	L(+) Lactic acid	GMP
330	Citric acid	GMP
260	Acetic acid	GMP
261	Potassium acetates	
262 i	Sodium acetate	
263	Calcium acetate	
296	Malic acid (DL) – L(+)-form only	
325	Sodium lactate (solution) – L(+)-form only	
326	Potassium lactate (solution) – L(+)-form only	
327	Calcium lactate – L(+)-form only	
331 i	Monosodium citrate	
331 ii	Trisodium citrate	
332 i	Monopotassium citrate	
332 ii	Tripotassium citrate	
333	Calcium citrate	
507	Hydrochloric acid	
524	Sodium hydroxide	
525	Potassium hydroxide	
526	Calcium hydroxide	
575	Glucono delta-lactone	GMP
334	L(+)-Tartaric acid – L(+)form only	500 mg Singly or in combination Tartrates as residue in biscuits and rusks
335 i	Monosodiumtartrate	
335 ii	Disodium tartrate	
336 i	Monopotassium tartrate –L(+)form only	
336 ii	Dipotassium tartrate – L(+)form only	
337	Potassium sodium L(+)tartrate L(+)form only	
338	Orthophosphoric acid	Only for pH adjustment 440 mg Singly or in combination as phosphorous
339 i	Monosodium orthophosphate	
339 ii	Disodium orthophosphate	
339 iii	Trisodium orthophosphate	
340 i	Monopotassium orthophosphate	
340 ii	Dipotassium orthophosphate	
340 iii	Tripotassium orthophosphate	
341 i	Monocalcium orthophosphate	
341 ii	Dicalcium orthophosphate	
341 iii	Tricalcium orthophosphate	
Antioxidants		
306	Mixed tocopherols concentrate	300 mg/kg fat or oil basis, Singly or in combination
307	Alpha-tocopherol	
304	L-Ascorbyl palmitate	200 mg/kg fat
300	L-Ascorbic acid	50 mg, expressed as ascorbic acid
301	Sodium ascorbate	
303	Potassium ascorbate	
302	Calcium ascorbate	20 mg, expressed as ascorbic acid
Raising Agents		
503 i	Ammonium carbonate	Limited by GMP
503 ii	Ammonium hydrogen carbonate	
500 i	Sodium carbonate	
500 ii	Sodium hydrogen carbonate	
Thickeners		
410	Carob bean gum	1000 mg singly or in combination 2000 mg in gluten-free cereal-based foods
412	Guar gum	
414	Gum arabic	
415	Xanthan gum	
440	Pectins (Amidated and Non-Amidated)	
1404	Oxidized starch	5000 mg Singly or in combination
1410	Monostarch phosphate	
1412	Distarch phosphate	
1413	Phosphated distarch phosphate	
1414	Acetylated distarch phosphate	
1422	Acetylated distarch adipate	
1420	Starch acetate esterified with acetic anhydride	
1450	Starch sodium octenyl succinate	
1451	Acetylated oxidized starch	

INS No.	Name of Additive	Maximum level
Anticaking Agents		
551	Silicon dioxide, amorphous	200 mg for dry cereals only
Packaging Gases		
290	Carbon dioxide	GMP
941	Nitrogen	GMP

STANDARD FOR QUICK FROZEN PEACHES
(CXS 75-1981)

4. FOOD ADDITIVES

	Name of Additive	Maximum level
4.1	Ascorbic acid	750 mg/kg
4.2	Citric acid	Limited by GMP

STANDARD FOR QUICK FROZEN BILBERRIES
(CXS 76-1981)

4. FOOD ADDITIVES

None permitted.

CXSSTANDARD FOR CANNED FRUIT COCKTAIL
(CXS 78-1981)

3. FOOD ADDITIVES

	Name of Additive	Maximum level
3.1 **Colours**		
	Erythrosine (to colour cherries only when artificially coloured cherries are used)	Limited by Good Manufacturing Practice
3.2 **Flavourings**		
3.2.1	Natural fruit essence	Limited by Good Manufacturing Practice
3.2.2	Natural and synthetic flavourings	Limited by Good Manufacturing Practice
3.2.3	Cherry laurel oil (artificially coloured cherries only)	10 mg/kg in the total product
3.2.4	Bitter almond oil (artificially coloured cherries only)	40 mg/kg in the total product
3.3 **Antioxidant**		
	L-ascorbic acid	500 mg/kg

STANDARD FOR COCOA BUTTER
(CXS 86-1981)

3. FOOD ADDITIVES

3.1 No additives are permitted in this product.

3.2	Processing Aid	Maximum Level
3.2.1	Hexane (62ºC - 82ºC)	1 mg/kg, excluding press cocoa butter

3.2 The processing aids used in products conforming to this Standard should be consistent with the *Guidelines on Substances used as Processing Aids* (CAC/GL 75-2010).

STANDARD FOR CHOCOLATE AND CHOCOLATE PRODUCTS
(CXS 87-1981)

3. FOOD ADDITIVES

3.1 Acidity regulators, antioxidants, bulking agents, colours (for surface decoration purposes only), emulsifiers, glazing agents and sweeteners used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 05.1.4 (Chocolate and chocolate products) and its parent food categories are acceptable for use in foods conforming to this Standard. Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this Standard.

3.2 The flavourings used in products covered by this standard should comply with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008). Only those flavourings that do not imitate chocolate or milk flavours are permitted at GMP for products described under 2.1 and 2.2, except for vanillin and ethyl vanillin at a maximum level of 1000 mg/kg, singly or in combination.

3.3	Processing Aid	Maximum Level
3.3.1	Hexane (62ºC - 82ºC)	1 mg/kg, calculated on a fat content basis

The processing aids used in products conforming to this Standard should be consistent with the *Guidelines on Substances used as Processing Aids* (CAC/GL 75-2010).

STANDARD FOR CORNED BEEF
(CXS 88-1981)

4. FOOD ADDITIVES

Preservatives used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 08.3.2 "Heat-treated processed comminuted meat, poultry, and game products" and its parent food categories are acceptable for use in foods conforming to this Standard. Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this Standard.

Section 4.1 of the *General Standard for Food Additives* (CXS 192-1995), referring to the conditions applying to carry-over of food additives from ingredients and raw materials into foods, shall apply.

STANDARD FOR LUNCHEON MEAT
(CXS 89-1981)

4. FOOD ADDITIVES

Preservatives, humectants and colours used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 08.3.2 "Heat-treated processed comminuted meat, poultry, and game products" and its parent food categories are acceptable for use in foods conforming to this Standard. Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this Standard.

Use of flavouring substances should be consistent with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008).

Section 4.1 of the *General Standard for Food Additives* (CXS 192-1995), referring to the conditions applying to carry-over of food additives from ingredients and raw materials into foods, shall apply.

STANDARD FOR CANNED CRAB MEAT
(CXS 90 1981)

4. FOOD ADDITIVES

Only the use of the following additives is permitted.

INS No.	**Name of Additive**	**Maximum Level in the final product**
Acidity Regulators		
330	Citric acid	GMP
338	Phosphoric acid	4 400 mg/kg (as phosphorus), singly or in combination (includes natural phosphate)
450	Disodium diphosphate	
Sequestrant		
385-386	Ethylene diamine tetra acetates	250 mg/kg (as anhydrous calcium disodium ethylene diamine tetra acetate)
Flavour Enhancer		
621	Monosodium L-glutamate	GMP

STANDARD FOR QUICK FROZEN SHRIMPS OR PRAWNS
(CXS 92-1981)

4. FOOD ADDITIVES

Acidity regulators, antioxidants, colours, humectants and preservatives used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 09.2.1 (Frozen fish, fish fillets, and fish products,

including mollusks, crustaceans, and echinoderms) and its parent food categories are acceptable for use in foods conforming to this Standard.

STANDARD FOR CANNED SARDINES AND SARDINE-TYPE PRODUCTS
(CXS 94–1981)

4. FOOD ADDITIVES

Only the use of the following additives is permitted.

INS No.	Name of Additive	Maximum Level in the final product
Thickening or Gelling Agents (for use in packing media only)		
400	Alginic acid	GMP
401	Sodium alginate	
402	Potassium alginate	
404	Calcium alginate	
406	Agar	
407	Carrageenan	
407a	Processed *Eucheuma* Seaweed (PES)	
410	Carob bean gum	
412	Guar gum	
413	Tragacanth gum	
415	Xanthan gum	
440	Pectins	
466	Sodium carboxymethyl cellulose (cellulose gum)	
Modified Starches		
1401	Acid treated starch	GMP
1402	Alkaline treated starch	
1404	Oxidized starches	
1410	Monostarch phosphate	
1412	Distarch phosphate	
1413	Phosphated distarch phosphate	
1414	Acetylated distarch phosphate	
1420	Starch acetate	
1422	Acetylated distarch adipate	
1440	Hydroxypropyl starch	
1442	Hydroxypropyl starch phosphate	
Acidity Regulators		
260	Acetic acid	GMP
270	Lactic acid (L-, D-, and DL-)	
330	Citric acid, glacial	

Only natural flavouring substances, natural flavouring complexes and smoke flavourings are permitted in products covered by this Standard and should be used in accordance with the *Guidelines for the Use of Flavouring* (CAC/GL 66-2008).

STANDARD FOR QUICK FROZEN LOBSTERS
(CXS 95-1981)

4. FOOD ADDITIVES

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

STANDARD FOR COOKED CURED HAM
(CXS 96-1981)

4. FOOD ADDITIVES

Preservatives and humectants used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 08.2.2 “Heat-treated processed meat, poultry, and game products in whole pieces or cuts” and its parent food categories are acceptable for use in foods conforming to this Standard. Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this Standard.

Use of flavouring substances should be consistent with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008).

Section 4.1 of the *General Standard for Food Additives* (CXS 192-1995), referring to the conditions applying to carry-over of food additives from ingredients and raw materials into foods, shall apply.

STANDARD FOR COOKED CURED PORK SHOULDER
(CXS 97-1981)

4. FOOD ADDITIVES

Preservatives and humectants used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 08.2.2 "Heat-treated processed meat, poultry, and game products in whole pieces or cuts" and its parent food categories are acceptable for use in foods conforming to this Standard. Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this Standard.

Use of flavouring substances should be consistent with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008).

Section 4.1 of the *General Standard for Food Additives* (CXS 192-1995), referring to the conditions applying to carry-over of food additives from ingredients and raw materials into foods, shall apply.

STANDARD FOR COOKED CURED CHOPPED MEAT
(CXS 98-1981)

4. FOOD ADDITIVES

Preservatives, humectants and colours used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 08.3.2 "Heat-treated processed comminuted meat, poultry, and game products" and its parent food categories are acceptable for use in foods conforming to this Standard. Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this Standard.

Use of flavouring substances should be consistent with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008).

Section 4.1 of the *General Standard for Food Additives* (CXS 192-1995), referring to the conditions applying to carry-over of food additives from ingredients and raw materials into foods, shall apply.

STANDARD FOR CANNED TROPICAL FRUIT SALAD
(CXS 99-1981)

3. FOOD ADDITIVES

	Name of Additive	**Maximum Level**
3.1 Colouring Matter		
3.1	Erythrosine (to colour cherries)	Limited by Good Manufacturing Practice
3.2 Flavourings		
3.2.1	Cherry Laurel Oil (artificially coloured cherries only)	10 mg/kg in the total product
3.2.2	Bitter Almond Oil (artificially coloured cherries only)	40 mg/kg in the total product
3.2.3	Natural and synthetic flavourings as defined in Codex Alimentarius Volume 1	Limited by Good Manufacturing Practice
3.3 Anti-Oxidant		
3.3.1	L-ascorbic acid	700 mg/kg
3.4 Acidifying Agent		
	Citric acid	Limited by Good Manufacturing Practice
3.5 Firming Agents		
3.5.1	Calcium chloride	350 mg/kg singly or in combination, calculated as Ca
3.5.2	Calcium lactate	
3.5.3	Calcium gluconate	

STANDARD FOR QUICK FROZEN BLUEBERRIES
(CXS 103-1981)

4. FOOD ADDITIVES

None permitted.

STANDARD FOR COCOA POWDERS (COCOAS) AND DRY MIXTURES OF COCOA AND SUGARS
(CXS 105-1981)

4. FOOD ADDITIVES

4.1 Acidity regulators, anticaking agents, bulking agents, emulsifiers, stablilizers, sweeteners and thickeners used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 05.1.1 (Cocoa mixes (powders) and cocoa mass/cake) and its parent food categories are acceptable for use in foods conforming to this Standard.Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this Standard.

4.2 The flavourings used in products covered by this standard should comply with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008). Only those flavourings that do not imitate chocolate or milk flavours are permitted at GMP.

STANDARD FOR NATURAL MINERAL WATERS
(CXS 108-1981)

(No food additive provisions)

STANDARD FOR PICKLED CUCUMBERS (CUCUMBER PICKLES)
(CXS 115-1981)

4. FOOD ADDITIVES

	Name of Additive	**Maximum Level**
4.1 Solubilizing and dispersing agents		
	Polysorbate 80 monooleate (polyoxyethylene 20 sorbitan)	500 mg/kg singly or in combination
	Xanthan gum	
	Gum Arabic	
	Alginate (Ca, NH_4, Na, K)	
	Propylene glycol alginate	
	Carrageenan	
4.2 **Firming Agents**		
	Calcium chloride, lactate and gluconate	250 mg/kg singly or in combination
4.3 **Preservatives**		
	Sulphur dioxide (as a carry over from raw product)	50 mg/kg
	Benzoic acid and its sodium and potassium salts	1 000 mg/kg singly or in combination
	Potassium sorbate	
4.4 **Colouring matters**		
	Riboflavin	300 mg/kg singly or in combination
	Fast Green FCF	
	Chlorophyll copper complex	
	Tartrazine	
	Annatto extract	
	Turmeric	
	Sunset Yellow FCF	
	beta-Carotene	
	Oleoresin of paprika	
	Brilliant Blue FCF	
	Caramel, plain	
	Caramel (ammonium sulfite treated)	
4.5 **Thickening agents** (in mustard type only)		
	Guar gum	Limited by GMP
	Gum Arabic	
	Carobbean (Locust bean) gum	
4.6 **Acidifiers**		
	Acetic acid	Limited by GMP
	Lactic acid	
	Malic acid	
	Citric acid	
4.7 **Flavourings**		
	Natural and synthetic flavourings, as defined in Codex Alimentarius Volume 1.	Limited by GMP

STANDARD FOR BOUILLONS AND CONSOMMÉS
(CXS 117-1981)

4 FOOD ADDITIVES

4.1 Acidity regulators, anticaking agents (in dehydrated product only), antifoaming agents, antioxidants, colours, emulsifiers, flavour enhancers, humectants, packaging gases, preservatives, stabilizers, sweeteners and thickeners used in accordance with Tables 1, 2 and 3 of the *General Standard for Food Additives* (CXS 192-1995) in food category 12.5 (Soups and broths), its parent food category, and its sub-categories are acceptable for use in foods conforming to this Standard.

4.2 The flavourings used in products covered by this standard should comply with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008).

STANDARD FOR "GLUTEN-FREE FOODS" (CXS 118-1981)

(No Food Additive Provisions)

STANDARD FOR CANNED FINFISH (CXS 119–1981)

4. FOOD ADDITIVES

INS Number.	Name of Additive	Maximum Level in the Product
Thickening and Gelling Agents (for use in packing media only)		
400	Alginic acid	GMP
401	Sodium alginate	
402	Potassium alginate	
404	Calcium alginate	
406	Agar	
407	Carrageenan	
407a	Processed *Eucheuma* Seaweed (PES)	
410	Carob bean gum	
412	Guar gum	
413	Tragacanth gum	
415	Xanthan gum	
440	Pectins	
466	Sodium carboxymethylcellulose (cellulose gum)	
Modified Starches		
1401	Acid treated starch	GMP
1402	Alkaline treated starch	
1404	Oxidized starches	
1410	Monostarch phosphate	
1412	Distarch phosphate	
1414	Acetylated distarch phosphate	
1413	Phosphated distarch phosphate	
1420	Starch acetate	
1422	Acetylated distarch adipate	
1440	Hydroxypropyl starch	
1442	Hydroxypropyl distarch phosphate	
Acidity Regulators		
260	Acetic acid, glacial	GMP
270	Lactic acid (L-, D-, and DL-)	
330	Citric acid	

Only natural flavouring substances, natural flavouring complexes and smoke flavourings are permitted in products covered by this Standard and should be used in accordance with the *Guidelines for the Use of Flavouring* (CAC/GL 66-2008).

STANDARD FOR DRIED APRICOTS (CXS 130-1981)

4. FOOD ADDITIVES

	Name of Additive	Maximum Level
4.1	Sorbic acid and its sodium and potassium salts	500 mg/kg, singly or in combination, expressed as sorbic acid
4.2	Sulphur dioxide	2 000 mg/kg

STANDARD FOR UNSHELLED PISTACHIO NUTS (CXS 131-1981)

4. FOOD ADDITIVES

No additives are permitted.

STANDARD FOR COCOA (CACAO) MASS (COCOA/CHOCOLATE LIQUOR) AND COCOA CAKE (CXS 141-1983)

4. FOOD ADDITIVES

4.1 Acidity regulators and emulsifiers

Acidity regulators and emulsifiers used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 05.1.1 (Cocoa mixes (powders) and cocoa mass/cake) and its parent food categories are

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

4.2 Flavourings

The flavourings used in products covered by this standard should comply with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008). Only those flavourings that do not imitate chocolate or milk flavours are permitted at GMP.

STANDARD FOR DATES
(CXS 143-1985)

4. FOOD ADDITIVES

	Name of the Food Additive	Maximum Level
4.1	Glycerol	In accordance with GMP (see also Section 3.1.1)
4.2	Sorbitol	

STANDARD FOR CANNED CHESTNUTS AND CANNED CHESTNUT PUREE
(CXS 145-1985)

3. FOOD ADDITIVES

	Name of Additive	Maximum Level in the final product
3.1 **Chelating Agent**		
3.1.1	Sodium polyphosphate	Limited by Good Manufacturing Practice
3.2 **Antioxidants**		
3.2.1	L-Ascorbic acid	300 mg/kg expressed as ascorbic acid, singly or in combination
3.2.2	Sodium ascorbate	
3.3 **Acidifying Agents**		
3.3.1	Citric acid	Limited by Good Manufacturing Practice
3.3.2	Malic acid	
3.3.3	L-Tartaric Acid	10 g/kg
3.4 **Bleaching Agent**		
3.4.1	Sulphur dioxide (not authorized in puree)	30 mg/kg, calculated as $S0_2$
3.5 **Natural Colouring Agents**		
3.5.1	Turmeric (CI 75300)	Limited by Good Manufacturing Practice
3.5.2	Crocin (CI 75100)	
3.5.3	Carthamus Yellow (CI 75140)	
3.6 **Flavourings**		
3.6.1	Extract of Vanilla	Limited by Good Manufacturing Practice
3.6.2	Vanillin	
3.7 **Thickening Agents**		
3.7.1	Pectins	Limited by GMP
3.8 Firming Agents		
Firming agents used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in Food Category 04.2.2.4 (Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds or listed in Table 3 of the General Standard are acceptable for use for foods conforming to this Annex.		

STANDARD FOR FOOD GRADE SALT
(CXS 150-1985)

4. FOOD ADDITIVES

Food additives listed in Tables 1 and 2 of the Codex *General Standard for Food Additives* (CXS 192-1995) in Food Category 12.1.1 (Salt) may be used in foods subject to this standard.

4.1 All additives used shall be of food grade quality.

STANDARD FOR GARI
(CXS 151-1989)

(No Food Additive Provisions)

STANDARD FOR WHEAT FLOUR
(CXS 152-1985)

4. FOOD ADDITIVES

	Name of Additive	Maximum Level in Finished Product
4.1 Enzymes		
	Fungal amylase from *Aspergillus niger*	GMP

	Name of Additive	Maximum Level in Finished Product
	Fungal amylase from *Aspergillus oryzae*	GMP
	Proteolytic enzyme from *Bacillus subtilis*	GMP
	Proteolytic enzyme from *Aspergillus oryzae*	GMP
4.2 Flour Treatment Agents		
	L-ascorbic acid and its sodium and potassium salts	300 mg/kg
	L-cysteine hydrochloride	90 mg/kg
	Sulphur dioxide (in flours for biscuit and pastry manufacture only)	200 mg/kg
	Mono-calcium phosphate	2 500 mg/kg
	Lecithin	2 000 mg/kg
	Chlorine in high ratio cakes	2 500 mg/kg
	Benzoyl peroxide	60 mg/kg
	Azodicarbonamide for leavened bread	45 mg/kg

STANDARD FOR MAIZE (CORN)
(CXS 153-1985)

(No Food Additive Provisions)

STANDARD FOR WHOLE MAIZE (CORN) MEAL
(CXS 154-1985)

(No Food Additive Provisions)

STANDARD FOR DEGERMED MAIZE (CORN) MEAL AND MAIZE (CORN) GRITS
(CXS 155-1985)

(No Food Additive Provisions)

STANDARD FOR FOLLOW-UP FORMULA
(CXS 156-1987)

4. FOOD ADDITIVES

The following additives are permitted:

	Name of Additive	Maximum Level in 100 ml of Product Ready-for-Consumption
4.1 Thickening Agents		
4.1.1	Guar gum	0.1 g
4.1.2	Locust bean gum	0.5 g singly or in combination in soy-based products only
4.1.3	Distarch phosphate	
4.1.4	Acetylated distarch phosphate	
4.1.5	Phosphated distarch phosphate	
4.1.6	Acetylated distarch adipate	2.5 g singly or in combination in hydrolyzed protein and/or amino acid-based products only
4.1.7	Carrageenan	0.03 g singly or in combination in milk and soy based products only 0.1 g singly or in combination in hydrolyzed protein and/or amino acid based liquid products only
4.1.8	Pectins	1 g
4.2 Emulsifiers		
4.2.1	Lecithin	0.5 g
4.2.2	Mono- and Diglycerides	0.4 g
4.3 pH-Adjusting agents		
4.3.1	Sodium hydrogen carbonate	Limited by Good Manufacturing Practice within the limits for sodium in Section 3.2.6
4.3.2	Sodium carbonate	
4.3.3	Sodium citrate	
4.3.4	Potassium hydrogen carbonate	
4.3.5	Potassium carbonate	
4.3.6	Potassium citrate	
4.3.7	Sodium hydroxide	
4.3.8	Potassium hydroxide	
4.3.9	Calcium hydroxide	
4.3.10	L (+) Lactic acid	
4.3.11	L (+) Lactic acid producing cultures	
4.3.12	Citric acid	

	Name of Additive	Maximum Level in 100 ml of Product Ready-for-Consumption
4.4 Antioxidants		
4.4.1	Mixed tocopherols concentrate	3 mg singly or in combination
4.4.2	Alpha-Tocopherol	
4.4.3	L-Ascorbyl palmitate	5 mg singly or in combination, expressed as ascorbic acid (see Section 3.2.6)
4.4.4	L-Ascorbic acid and its Na, Ca salts	
4.5 Flavourings		
4.5.1	Natural Fruit Extracts	GMP
4.5.2	Vanilla extract	GMP
4.5.3	Ethyl vanillin	5 mg
4.5.4	Vanillin	5 mg

4.6 **Carry-over principle**

Section 4.1 of the *General Standard for Food Additives* (CXS 192-1995) shall apply.

STANDARD FOR MANGO CHUTNEY
(CXS 160-1987)

3. FOOD ADDITIVES

	Name of Additive	Maximum level in the finished product
3.1 Acidifying Agents		
3.1.1	Citric acid	To maintain the pH at a level not above 4.6 if the product is heat pasteurized or limited by GMP if the product is heat sterilized.
3.1.2	Acetic acid	
3.2 Preservatives		
3.2.1	Sodium metabisulfite	100 mg/kg singly or in any combination expressed as SO2.
3.2.2	Potassium metabisulfite	
3.2.3	Sodium and potassium benzoates	250 mg/kg singly or in any combination expressed as the acid
3.2.4	Methyl, ethyl and propyl parahydroxy benzoates	
3.2.5	Sorbic acid	1000 mg/kg

STANDARD FOR WHEAT PROTEIN PRODUCTS INCLUDING WHEAT GLUTEN
(CXS 163-1987)

4. FOOD ADDITIVES

No food additives are permitted in vital and devitalized wheat gluten and in solubilized wheat proteins.

STANDARD FOR QUICK FROZEN BLOCKS OF FISH FILLET, MINCED FISH FLESH AND MIXTURES OF FILLETS AND MINCED FISH FLESH
(CXS 165-1989)

4. FOOD ADDITIVES

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

STANDARD FOR QUICK FROZEN FISH STICKS (FISH FINGERS), FISH PORTIONS AND FISH FILLETS - BREADED OR IN BATTER
(CXS 166-1989)

4. FOOD ADDITIVES

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

STANDARD FOR SALTED FISH AND DRIED SALTED FISH OF THE GADIDAE FAMILY OF FISHES
(CXS 167-1989)

4. FOOD ADDITIVES

Only the use of following additives is permitted.

INS No.	Name of Additive	Maximum Level in the Final Product
	Preservatives	
200-203	Sorbates	200 mg/kg, singly or in combination expressed as sorbic acid

STANDARD FOR WHOLE AND DECORTICATED PEARL MILLET GRAINS
(CXS 169-1989)

(No Food Additive Provisions)

STANDARD FOR PEARL MILLET FLOUR
(CXS 170-1989)

(No Food Additive Provisions)

STANDARD FOR CERTAIN PULSES
(CXS 171-1989)

(No Food Additive Provisions)

STANDARD FOR SORGHUM GRAINS
(CXS 172-1989)

(No Food Additive Provisions)

STANDARD FOR SORGHUM FLOUR
(CXS 173-1989)

(No Food Additive Provisions)

GENERAL STANDARD FOR VEGETABLE PROTEIN PRODUCTS (VPP)
(CXS 174-1989)

4. FOOD ADDITIVES

During the course of manufacturing VPP the following classes of processing aids, as compiled in the advisory inventory of the Codex Alimentarius Commission, may be used:

Acidity Regulators
Antifoam Agents
Firming Agents
Enzyme Preparations
Extraction Solvents
Antidusting Agents
Flour Treatment Agents
Viscosity Control Agents

GENERAL STANDARD FOR SOY PROTEIN PRODUCTS
(CXS 175-1989)

4. FOOD ADDITIVES

During the course of manufacturing SPP the following classes of processing aids, as compiled in the advisory inventory of the Codex Alimentarius Commission, may be used:

Acidity Regulators
Antifoam Agents
Firming Agents
Enzyme Preparations
Extraction Solvents
Antidusting Agents
Flour Treatment Agents
Viscosity Control Agents

STANDARD FOR EDIBLE CASSAVA FLOUR
(CXS 176-1989)

(No Food Additive Provisions)

STANDARD FOR GRATED DESICCATED COCONUT
(CXS 177-1991)

4. FOOD ADDITIVES

4.1 Antioxidants and preservatives used in accordance with Tables 1 and 2 of the Codex *General Standard for Food Additives* (CXS 192-1995) for Food Category 04.1.2.2 – Dried Fruits are acceptable for use in foods conforming to this Standard

4.2 The antioxidant listed below is also acceptable for use, under the conditions of good manufacturing practices, in the products covered by this Standard.		
INS No.	**Name of Additive**	**Maximum Level**
330	Citric acid	GMP

STANDARD FOR DURUM WHEAT SEMOLINA AND DURUM WHEAT FLOUR
(CXS 178-1991)

(No Food Additive Provisions)

STANDARD FOR FORMULA FOODS FOR USE IN WEIGHT CONTROL DIETS
(CXS 181-1991)

4. FOOD ADDITIVES

Food additives cleared by the Joint FAO/WHO Expert Committee on Food Additives shall be permitted at levels not exceeding the equivalent of their Acceptable Daily Intake.

STANDARD FOR PINEAPPLES
(CXS 182-1993)

(No Food Additive Provisions)

STANDARD FOR PAPAYA
(CXS 183-1993)

(No Food Additive Provisions)

STANDARD FOR MANGOES
(CXS 184-1993)

(No Food Additive Provisions)

STANDARD FOR NOPAL
(CXS 185-1993)

(No Food Additive Provisions)

STANDARD FOR PRICKLY PEAR
(CXS 186-1993)

(No Food Additive Provisions)

STANDARD FOR CARAMBOLA
(CXS 187-1993)

(No Food Additive Provisions)

STANDARD FOR BABY CORN
(CXS 188-1993)

(No Food Additive Provisions)

STANDARD FOR DRIED SHARK FINS
(CXS 189-1993)

4. FOOD ADDITIVES

No additives are permitted.

GENERAL STANDARD FOR QUICK FROZEN FISH FILLETS
(CXS 190-1995)

FOOD ADDITIVES

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

STANDARD FOR QUICK FROZEN RAW SQUID
(CXS 191-1995)

4. FOOD ADDITIVES

No food additives are permitted in these products.

STANDARD FOR LITCHI
(CXS 196-1995)

(No Food Additive Provisions)

STANDARD FOR AVOCADO
(CXS 197-1995)

(No Food Additive Provisions)

STANDARD FOR RICE
(CXS 198-1995)

(No Food Additive Provisions)

STANDARD FOR WHEAT AND DURUM WHEAT
(CXS 199-1995)

(No Food Additive Provisions)

STANDARD FOR PEANUTS
(CXS 200-1995)

(No Food Additive Provisions)

***STANDARD FOR OATS* (CXS 201-1995)**

(No Food Additive Provisions)

STANDARD FOR COUSCOUS
(CXS 202-1995)

4. FOOD ADDITIVES

No food additives shall be added during the industrial processing of couscous.

STANDARD FOR FORMULA FOODS FOR USE IN VERY LOW ENERGY DIETS FOR WEIGHT REDUCTION
(CXS 203-1995)

4. FOOD ADDITIVES

Food additives cleared by the Joint FAO/WHO Expert Committee on Food Additives shall be permitted at levels endorsed by the Codex Committee on Food Additives.

STANDARD FOR MANGOSTEENS
(CXS 204-1997)

(No Food Additive Provisions)

STANDARD FOR BANANAS
(CXS 205-1997)

(No Food Additive Provisions)

STANDARD FOR MILK POWDERS AND CREAM POWDER
(CXS 207-1999)

4. FOOD ADDITIVES

Only those food additives listed below may be used and only within the limits specified.

INS No.	Name of Additive	Maximum Level
Stabilizers		
331	Sodium citrates	5 000 mg/kg singly or in combination,

INS No.	Name of Additive	Maximum Level
332	Potassium citrates	expressed as anhydrous substances
Firming agents		
508	Potassium chloride	Limited by GMP
509	Calcium chloride	Limited by GMP
Acidity Regulators		
339	Sodium phosphates	5 000 mg/kg singly or in combination expressed as anhydrous substances
340	Potassium phosphates	
450	Diphosphates	
451	Triphosphates	
452	Polyphosphates	
500	Sodium carbonates	
501	Potassium carbonates	
Emulsifiers		
322	Lecithins	Limited by GMP
471	Mono- and di- glycerides of fatty acids	2 500 mg/kg
Anticaking Agents		
170(i)	Calcium carbonate	10 000 mg/kg singly or in combination
341(iii)	Tricalcium phosphate	
343(iii)	Trimagnesium phosphate	
504(i)	Magnesium carbonate	
530	Magnesium oxide	
551	Silicon dioxide, amorphous	
552	Calcium silicate	
553	Magnesium silicates	
554	Sodium aluminosilicate	265 mg/kg, expressed as aluminium
Antioxidants		
300	Ascorbic acid, L-	500 mg/kg expressed as ascorbic acid
301	Sodium ascorbate	
304	Ascorbyl palmitate	
320	Butylated hydroxyanisole	100 mg/kg

GROUP STANDARD FOR CHEESES IN BRINE **(CXS 208-1999)**

4. FOOD ADDITIVES

Only those food additives listed may be used and only within the limits specified.

INS No	Name of Additive	Maximum Level
Acidity regulators		
270	Lactic acid (L-, D- and DL-)	Limited by GMP
575	Glucono delta-lactone	Limited by GMP

STANDARD FOR NAMED VEGETABLE OILS **(CODEX-STAN 210-1999)**

4. FOOD ADDITIVES

No food additives are permitted in virgin or cold pressed oils.

4.1 Flavourings

The flavourings used in products covered by this standard shall comply with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008).

INS No.	Name of Additive	Maximum Use Level
4.2 Antioxidants		
304	Ascorbyl palmitate	500 mg/kg (Singly or in combination)
305	Ascorbyl stearate	
307a	Tocopherol, d-*alpha*-	300 mg/kg (Singly or in combination)
307b	Tocopherol concentrate, mixed	
307c	Tocopherol, dl-*alpha*	
310	Propyl gallate	100 mg/kg
319	Tertiary butyl hydroquinone (TBHQ)	120 mg/kg
320	Butylated hydroxyanisole (BHA)	175 mg/kg
321	Butylated hydroxytoluene (BHT)	75 mg/kg
	Any combination of gallates, BHA, BHT, or TBHQ not to exceed 200 mg/kg within individual limits	
389	Dilauryl thiodiproprionate	200 mg/kg
4.3 Antioxidant synergists		

330	Citric acid	GMP
331(i)	Sodium dihydrogen citrate	GMP
331(iii)	Trisodium citrate	GMP
384	Isopropyl citrates	100 mg/kg (Singly or in combination)
472c	Citric and fatty acid esters of glycerol	
4.4 Anti-foaming agents (oils for deepfrying)		
900a	Polydimethylsiloxane	10 mg/kg

STANDARD FOR NAMED ANIMAL FATS
(CXS 211-1999)

4. FOOD ADDITIVES

INS No.	Additive	Maximum Use Level
4.1 Colours		
The following colours are permitted for the purpose of restoring natural colour lost in processing or for the purpose of standardizing colour, as long as the added colour does not deceive or mislead the consumer by concealing damage or inferiority or by making the product appear to be of greater than actual value:		
100(i)	Curcumin	5 mg/kg
160a(ii)	*beta*-Carotenes (vegetable)	25 mg/kg
160a(i)	*beta*-Carotenes (synthetic)	25 mg/kg (Singly or in combination)
160a(iii)	*beta*-Carotenes (*Blakeslea trispora)*	
160e	*beta*-apo-8'-Carotenal	
160f	*beta*-apo-8'-Carotenoic acid, methyl or ethyl ester	
160b(i)	Annatto extracts, bixin-based	10 mg/kg (as bixin)
4.2 Antioxidants		
304	Ascorbyl palmitate	500 mg/kg (Singly or in combination)
305	Ascorbyl stearate	
307a	Tocopherol, d-*alpha*-	300 mg/kg (Singly or in combination)
307b	Tocopherol concentrate, mixed	
307c	Tocopherol, dl-*alpha*	
310	Propyl gallate	100 mg/kg
319	Tertiary butyl hydroquinone (TBHQ)	120 mg/kg
320	Butylated hydroxyanisole (BHA)	175 mg/kg
321	Butylated hydroxytoluene (BHT)	75 mg/kg
Any combination of gallates, BHA, BHT, or TBHQ		200 mg/kg but limits above not to be exceeded
4.3 Antioxidant synergists		
330	Citric acid	GMP
331(i)	Sodium dihydrogen citrate	GMP
331(iii)	Trisodium citrate	GMP
384	Isopropyl citrates	100 mg/kg (Singly or in combination)
472c	Citric and fatty acid esters of glycerol	

STANDARD FOR SUGARS
(CXS 212-1999)

2. FOOD ADDITIVES

Only those food additives listed below may be present. Wherever possible levels should be as low as technologically achievable.

2.1. SULPHUR DIOXIDE

The maximum permitted sulphur dioxide levels in the final product are set out below.

Sugar	Maximum permitted level (mg/kg)
White sugar	15
Powdered sugar	15
Dextrose anhydrous	15
Dextrose monohydrate	15
Powdered dextrose	15
Fructose	15
Soft white sugar	20
Soft brown sugar	20
Glucose syrup	20
Dried glucose syrup	20
Dried glucose syrup used to manufacture sugar confectionery	150
Glucose syrup used to manufacture sugar confectionery	400

Lactose	None
Plantation or mill white sugar	70
Raw cane sugar	20

2.2. ANTICAKING AGENTS

The following anticaking agents are permitted for use in powdered sugar and powdered dextrose to a maximum level of 1.5% m/m singly or in combination, provided that starch is not present:

Calcium phosphate, tribasic
Magnesium carbonate
Silicon dioxide, amorphous (dehydrated silica gel)
Calcium silicate
Magnesium trisilicate
Sodium aluminosilicate
Calcium aluminosilicate

Powdered sugar and powdered dextrose may have up to 5% starch added if no anticaking agent is used.

STANDARD FOR LIMES
(CXS 213-1999)

(No Food Additive Provisions)

STANDARD FOR PUMMELOS
(CXS 214-1999)

(No Food Additive Provisions)

STANDARD FOR GUAVAS
(CXS 215-1999)

(No Food Additive Provisions)

STANDARD FOR CHAYOTES
(CXS 216-1999)

(No Food Additive Provisions)

STANDARD FOR MEXICAN LIMES
(CXS 217-1999)

(No Food Additive Provisions)

STANDARD FOR GINGER
(CXS 218-1999)

(No Food Additive Provisions)

STANDARD FOR GRAPEFRUITS
(CXS 219-1999)

(No Food Additive Provisions)

STANDARD FOR LONGANS
(CXS 220-1999)

(No Food Additive Provisions)

GROUP STANDARD FOR UNRIPENED CHEESE INCLUDING FRESH CHEESE
(CXS 221-2001)

4. FOOD ADDITIVES

Only those food additives listed below may be used and only within the limits specified. Additives not listed below but provided for in individual CXSdards for varieties of Unripened Cheeses may also be used in similar types of cheese within the limits specified within those standards.

INS No.	Name of Additive	Maximum Level
Acidity Regulators		
170	Calcium carbonates	Limited by GMP
260	Acetic acid (glacial)	Limited by GMP
270	Lactic acid (L-, D-, and DL-)	Limited by GMP
296	Malic acid (DL-)	Limited by GMP
330	Citric acid	Limited by GMP
338	Phosphoric acid	880 mg/kg expressed as phosphorus
500	Sodium carbonates	Limited by GMP
501	Potassium carbonates	Limited by GMP
507	Hydrochloric acid	Limited by GMP
575	Glucono delta-lactone	Limited by GMP
Stabilizers/thickeners		
Stabilizers and thickeners including modified starches may be used in compliance with the definition for milk products and only to the extent they are functionally necessary taking into account any use of gelatine and starch as provided for in section 3.2.		
331	Sodium citrates	Limited by GMP
332	Potassium citrates	Limited by GMP
333	Calcium citrates	Limited by GMP
339	Sodium phosphates	1 540 mg/kg, singly or in combination, expressed as phosphorus
340	Potassium phosphates	
341	Calcium phosphates	
450(i)	Disodium diphosphate	
450(ii)	Trisodium diphosphate	
400	Alginic acid	Limited by GMP
401	Sodium alginate	Limited by GMP
402	Potassium alginate	Limited by GMP
403	Ammonium alginate	Limited by GMP
404	Calcium alginate	Limited by GMP
405	Propylene glycol alginate	5 mg/kg
406	Agar	Limited by GMP
407	Carrageenan	Limited by GMP
410	Carob bean gum	Limited by GMP
412	Guar gum	Limited by GMP
413	Tragacanth gum	Limited by GMP
415	Xanthan gum	Limited by GMP
416	Karaya gum	Limited by GMP
417	Tara gum	Limited by GMP
440	Pectins	Limited by GMP
460	Celluloses	Limited by GMP
466	Sodium carboxymethyl cellulose (cellulose gum)	Limited by GMP
576	Sodium gluconate	Limited by GMP
Modified starches as follows:		
1400	Dextrins, roasted starch	Limited by GMP
1401	Acid-treated starch	Limited by GMP
1402	Alkaline treated starch	Limited by GMP
1403	Bleached starch	Limited by GMP
1404	Oxidized starch	Limited by GMP
1405	Starches, enzyme-treated	Limited by GMP
1410	Monostarch phosphate	Limited by GMP
1412	Distarch phosphate	Limited by GMP
1413	Phosphated distarch phosphate	Limited by GMP
1414	Acetylated distarch phosphate	Limited by GMP
1420	Starch acetate	Limited by GMP
1422	Acetylated distarch adipate	Limited by GMP
1440	Hydroxypropyl starch	Limited by GMP
1442	Hydroxypropyl distarch phosphate	Limited by GMP
Colours		
100	Curcumins (for edible cheese rind)	Limited by GMP
101	Riboflavins	Limited by GMP
140	Chlorophylls	Limited by GMP
141	Copper chlorophylls	15 mg/kg, singly or combined
160a(i)	Carotenes, *beta*-, (synthetic)	25 mg/kg
160a(ii)	Carotenes, *beta*- (vegetable)	600 mg/kg
160b(ii)	Annatto extracts norbixin-based	25 mg/kg
160c	Paprika oleoresin	Limited by GMP
160e	Carotenal, *beta*-apo-8'-	35 mg/kg

INS No.	Name of Additive	Maximum Level
160f	Carotenoic acid, ethyl ester, *beta*-apo-8'	35 mg/kg
162	Beet red	Limited by GMP
171	Titanium dioxide	Limited by GMP
Preservatives		
200	Sorbic acid	1 000 mg/kg of cheese, singly or in combination, expressed as sorbic acid
202	Potassium sorbate	
203	Calcium sorbate	
234	Nisin	12.5 mg/kg
280	Propionic acid	Limited by GMP
281	Sodium propionate	Limited by GMP
282	Calcium propionate	Limited by GMP
283	Potassium propionate	Limited by GMP
For surface/rind treatment only:		
235	Natamycin (pimaricin)	2 mg/dm^2 of surface. Not present in a depth of 5mm
Foaming agents (for whipped products only)		
290	Carbon dioxide	Limited by GMP
941	Nitrogen	Limited by GMP
Sliced, cut, shredded and grated products only (surface treatment)		
Anticaking agents (sliced, cut ,shredded and grated products only (surface treatment))		
460	Celluloses	Limited by GMP
551	Silicon dioxide, amorphous	10 000 mg/kg singly or in combination.Silicates calculated as silicon dioxide
552	Calcium silicate	
553	Magnesium silicates	
560	Potassium silicate	
Preservatives		
200	Sorbic acid	1 000 mg/kg of cheese, singly or in combination, expressed as sorbic acid
202	Potassium sorbate	
203	Calcium sorbate	
280	Propionic acid	Limited by GMP
281	Sodium propionate	Limited by GMP
282	Calcium propionate	Limited by GMP
283	Potassium propionate	Limited by GMP
235	Natamycin (pimaricin)	20 mg/kg applied to the surface added duringkneading and stretching process

STANDARD FOR CRACKERS FROM MARINE AND FRESHWATER FISH, CRUSTACEAN AND MOLLUSCAN SHELLFISH
(CXS 222-2001)

4. FOOD ADDITIVES

	Name of Additive	Maximum Level in the Final Product
Sequestrants		
452(i)	Sodium polyphosphate	2 200 mg/kg (as phosphorus), singly or in combination
452(ii)	Potassium polyphosphate	
452(iii)	Sodium calcium polyphosphate	
452(iv)	Calcium polyphosphate	
452(v)	Ammonium polyphosphate	
Flavour enhancers		
621	Monosodium L-glutamate	GMP

STANDARD FOR KIMCHI
(CXS 223-2001)

4 FOOD ADDITIVES

	Name of Additive	Maximum Level
4.1 Acidity Regulators		
269	Acetic acid	Limited by GMP
270	Lactic acid	
330	Citric acid	
4.2 Flavour Enhancers		
621	Monosodium L-glutamate	Limited by GMP
627	Disodium 5'-guanylate	
631	Disodium 5'-inosinate	
4.3 Flavourings		
	Natural and synthetic flavourings.	Limited by GMP

	Name of Additive	Maximum Level
4.4 Texturizers		
420	Sorbitol	Limited by GMP
4.5 Thickening and Stabilizing Agents		
407	Carrageenan (including furcellaran)	Limited by GMP
415	Xanthan gum	

STANDARD FOR TANNIA
(CXS 224-2001)

(No Food Additive Provisions)

STANDARD FOR ASPARAGUS
CXS 225-2001)

(No Food Additive Provisions)

STANDARD FOR CAPE GOOSEBERRY
(CXS 226-2001)

(No Food Additive Provisions)

GENERAL STANDARD FOR BOTTLED/PACKAGED DRINKING WATERS (OTHER THAN NATURAL MINERAL WATERS)
(CXS 227-2001)

3 ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.2 CHEMICAL AND RADIOLOGICAL QUALITY OF PACKAGED WATERS

3.2.2 Addition of minerals

Any addition of minerals to water before packaging must comply with the provisions outlined in the present standard and, where applicable, with the provisions in *the Codex General Standard for Food Additives* (STAN 192-1995, Rev. 1-1997) and/or the *Codex General Principles for the Addition of Essential Nutrients to Foods* (CAC/GL 9-1987).

STANDARD FOR BOILED DRIED SALTED ANCHOVIES
(CXS 236-2003)

4. FOOD ADDITIVES

No food additives are permitted in these products.

STANDARD FOR PITAHAYAS
(CXS 237-2003)

(No Food Additive Provisions)

STANDARD FOR SWEET CASSAVA
(CXS 238-2003)

(No Food Additive Provisions)

STANDARD FOR AQUEOUS COCONUT PRODUCTS – COCONUT MILK AND COCONUT CREAM
(CXS 240-2003)

4 FOOD ADDITIVES

	Name of Additive	Maximum Level
4.1 Bleaching Agents		
223	Sodium metabisulfite	30 mg/kg
224	Potassium metabisulfite	
4.2 Emulsifiers		
432	Polyoxyethylene (20) sorbitan monolaurate	1 000 mg/kg
433	Polyoxyethylene (20) sorbitan monooleate	
434	Polyoxyethylene (20) sorbitan monopalmitate	
435	Polyoxyethylene (20) sorbitan monostearate	
436	Polyoxyethylene (20) sorbitan tristearate	
471	Mono- and diglycerides	Limited by GMP
473	Sucrose esters of fatty acid	1500 mg/kg

	Name of Additive	Maximum Level
4.3 Preservatives		
211	Sodium benzoate	1 000 mg/kg, only for pasteurized coconut milk
4.4 Stabilizers/Thickeners		
412	Guar gum	Limited by GMP
415	Xanthan gum	
418	Gellan gum	
466	Sodium carboxymethyl cellulose	

STANDARD FOR CANNED BAMBOO SHOOTS
(CXS 241-2003)

4 FOOD ADDITIVES

4.1 Acidity regulators used in accordance with Table 3 of the Codex *General Standard for Food Additives* (CXS 192-1995) are acceptable for use in foods conforming to this Standard.

INS No.	Name of Additive	Maximum Level
334, 335i,ii, 336i,ii, 337	Tartrates	1 300 mg/kg, as tartaric acid

STANDARD FOR CANNED STONE FRUITS
(CXS 242-2003)

4. FOOD ADDITIVES

	Name of Additive	Maximum Level
4.1 Acidifying Agents		
260	Acetic acid	Limited by GMP
270	Lactic acid	
296	Malic acid	
330	Citric acid	
334	Tartaric acid	1300 mg/kg
4.2 Antioxidants		
300	L-Ascorbic acid	Limited by GMP
4.3 Colours		
127	Erythrosine (for sweet cherries only)	200 mg/kg of the final product
129	Allura Red AC (for canned “Red” or “Purple” plums only)	
4.4 Flavourings		
	Natural and synthetic flavourings except those which reproduce the flavour of the respective stone fruit	Limited by GMP

STANDARD FOR FERMENTED MILKS
(CXS 243-2003)

4 FOOD ADDITIVES

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

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

	Fermented Milks and Drinks based on Fermented Milk		Fermented Milks Heat Treated After Fermentation and Drinks based on Fermented Milk Heat Treated After Fermentation	
Additive class	**Plain**	**Flavoured**	**Plain**	**Flavoured**
Acidity regulators	–	X	X	X
Carbonating agents	X[2]	X[2]	X[2]	X[2]
Colours	–	X	–	X
Emulsifiers	–	X	–	X
Flavour enhancers	–	X	–	X
Packaging gases	–	X	X	X
Preservatives	–	–	–	X
Stabilizers	X[1]	X	X	X
Sweeteners	–	X	–	X
Thickeners	X[1]	X	X	X

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

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

[1] = Use is restricted to reconstitution and recombination and if permitted by national legislation in the country of sale to the final consumer.

[2] = Use of carbonating agents is technologically justified in Drinks based on Fermented Milk only.

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

INS No.	Name of Additive	Maximum Level
Acidity Regulators		
334	Tartaric acid (L(+)	2000 mg/kg as tartaric acid
335(i)	Monosodium tartrate	
335(ii)	Sodium L(+)-tartrate	
336(i)	Monopotassium tartrate	
336(ii)	Dipotassium tartrate	
337	Potassium sodium L(+)- tartrate	
355	Adipic acid	1500 mg/kg, as adipic acid
356	Sodium adipate	
357	Potassium adipate	
359	Ammonium adipate	
Carbonating agents		
290	Carbon dioxide	GMP
Colours		
100(i)	Curcumin	100 mg/kg
101(i)	Riboflavin, synthetic	300 mg/kg
101(ii)	Riboflavin 5'-phosphate, sodium	
102	Tartrazine	300 mg/kg
104	Quinoline yellow	150 mg/kg
110	Sunset yellow FCF	300 mg/kg
120	Carmines	150 mg/kg
122	Azorubine (carmoisine)	150 mg/kg
124	Ponceau 4R (Cochineal red A)	150 mg/kg
129	Allura red AC	300 mg/kg
132	Indigotine	100 mg/kg
133	Brilliant blue FCF	150 mg/kg
141(i)	Chlorophylls, copper complexes	500 mg/kg
141(ii)	Chlorophyllins, copper complexes, sodium and potassium salts	
143	Fast green FCF	100 mg/kg
150b	Caramel II - sulfite caramel	150 mg/kg
150c	Caramel III-ammonia caramel	2 000 mg/kg
150d	Caramel IV – sulfite ammonia caramel	2 000 mg/kg
151	Brilliant black (Black PN)	150 mg/kg
155	Brown HT	150 mg/kg
160a(i)	Carotene, beta- (synthetic)	100 mg/kg
160e	Carotenal, beta-apo-8'-	
160f	Carotenoic acid, methyl or ethyl ester, beta-apo-8'-	
160a(iii)	Carotenes, beta- (*Blakeslea trispora*)	
160a(ii)	Carotenes, vegetable	600 mg/kg
160b(i)	Annatto extracts, bixin-based	20 mg/kg as bixin
160b(ii)	Annatto extracts, norbixin-based	20 mg/kg as norbixin
160d	Lycopenes	30 mg/kg as pure lycopene
161b(i)	Lutein from *Tagetes erecta*	150 mg/kg
161h(i)	Zeaxanthin (synthetic)	150 mg/kg
163(ii)	Grape skin extract	100 mg/kg
172(i)	Iron oxide, black	100 mg/kg
172(ii)	Iron oxide, red	
172(iii)	Iron oxide, yellow	
Emulsifiers		
432	Polyoxyethylene (20) sorbitan monolaurate	3000 mg/kg
433	Polyoxyethylene (20) sorbitan monooleate	
434	Polyoxyethylene (20) sorbitan monopalmitate	
435	Polyoxyethylene (20) sorbitan monostearate	
436	Polyoxyethylene (20) sorbitan tristearate	

INS No.	Name of Additive	Maximum Level
472e	Diacetyltartaric and fatty acid esters of glycerol	10 000 mg/kg
473	Sucrose esters of fatty acids	5 000 mg/kg
474	Sucroglycerides	5 000 mg/kg
475	Polyglycerol esters of fatty acids	2 000 mg/kg
477	Propylene glycol esters of fatty acids	5 000 mg/kg
481(i)	Sodium stearoyl lactylate	10 000 mg/kg
482(i)	Calcium stearoyl lactylate	10 000 mg/kg
491	Sorbitan monostearate	5 000 mg/kg
492	Sorbitan tristearate	
493	Sorbitan monolaurate	
494	Sorbitan monooleate	
495	Sorbitan monopalmitate	
900a	Polydimethylsiloxane	50 mg/kg
Flavour Enhancers		
580	Magnesium gluconate	GMP
620	Glutamic acid (L+)-	GMP
621	Monosodium L-glutamate	GMP
622	Monopotassium L-glutamate	GMP
623	Calcium di-L-glutamate	GMP
624	Monoammonium L-glutamate	GMP
625	Magnesium di-L-glutamate	GMP
626	Guanylic acid, 5'-	GMP
627	Disodium 5’-guanylate-	GMP
628	Dipotassium 5’-guanylate-	GMP
629	Calcium 5’-guanylate	GMP
630	Inosinic acid, 5'-	GMP
631	Disodium 5’-inosinate	GMP
632	Dipotassium 5’-inosinate	GMP
633	Calcium 5’-inosinate	GMP
634	Calcium 5’-ribonucleotides-	GMP
635	Disodium 5’-ribonucleotides-	GMP
636	Maltol	GMP
637	Ethyl maltol	GMP
Preservatives		
200	Sorbic acid	1 000 mg/kg as sorbic acid
201	Sodium sorbate	
202	Potassium sorbate	
203	Calcium sorbate	
210	Benzoic acid	300 mg/kg as benzoic acid
211	Sodium benzoate	
212	Potassium benzoate	
213	Calcium benzoate	
234	Nisin	500 mg/kg
Stabilizers and Thickeners		
170(i)	Calcium carbonate	GMP
331(iii)	Trisodium citrate	GMP
338	Phosphoric acid	1 000 mg/kg, singly or in combination, as phosphorus
339(i)	Sodium dihydrogen phosphate	
339(ii)	Disodium hydrogen phosphate	
339(iii)	Trisodium phosphate	
340(i)	Potassium dihydrogen phosphate	
340(ii)	Dipotassium hydrogen phosphate	
340(iii)	Tripotassium phosphate	
341(i)	Monocalcium dihydrogen phosphate	
341(ii)	Calcium hydrogen phosphate	
341(iii)	Tricalcium orthophosphate	
342(i)	Ammonium dihydrogen phosphate	
342(ii)	Diammonium hydrogen phosphate	
343(i)	Monomagnesium phosphate	
343(ii)	Magnesium hydrogen phosphate	
343(iii)	Trimagnesium phosphate	
450(i)	Disodium diphosphate	
450(ii)	Trisodium diphosphate	
450(iii)	Tetrasodium diphosphate	
450(v)	Tetrapotassium diphosphate	
450(vi)	Dicalcium diphosphate	

INS No.	Name of Additive	Maximum Level
450(vii)	Calcium dihydrogen diphosphate	
451(i)	Pentasodium triphosphate	
451(ii)	Pentapotassium triphosphate	
452(i)	Sodium polyphosphate	
452(ii)	Potassium polyphosphate	
452(iii)	Sodium calcium polyphosphate	
452(iv)	Calcium polyphosphate	
452(v)	Ammonium polyphosphate	
542	Bone phosphate	
400	Alginic acid	GMP
401	Sodium alginate	GMP
402	Potassium alginate	GMP
403	Ammonium alginate	GMP
404	Calcium alginate	GMP
405	Propylene glycol alginate	GMP
406	Agar	GMP
407	Carrageenan	GMP
407a	Processed *Eucheuma* seaweed (PES)	GMP
410	Carob bean gum	GMP
412	Guar gum	GMP
413	Tragacanth gum	GMP
414	Gum Arabic (Acacia gum)	GMP
415	Xanthan gum	GMP
416	Karaya gum	GMP
417	Tara gum	GMP
418	Gellan gum	GMP
425	Konjac flour	GMP
440	Pectins	GMP
459	Cyclodextrin, -beta	5 mg/kg
460(i)	Microcrystalline cellulose (Cellulose gel)	GMP
460(ii)	Powdered cellulose	GMP
461	Methyl cellulose	GMP
463	Hydroxypropyl cellulose	GMP
464	Hydroxypropyl methyl cellulose	GMP
465	Methyl ethyl cellulose	GMP
466	Sodium carboxymethyl cellulose (cellulose gum)	GMP
467	Ethyl hydroxyethyl cellulose	GMP
468	Cross-linked sodium carboxymethyl cellulose (cross-linked cellulose gum)	GMP
469	Sodium carboxymethyl cellulose, enzymatically hydrolyzed (cellulose gum,enzymatically hydrolyzed)	GMP
470(i)	Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	GMP
470(ii)	Salts of oleic acid with calcium, potassium and sodium	GMP
471	Mono- and di- glycerides of fatty acids	GMP
472a	Acetic and fatty acid esters of glycerol	GMP
472b	Lactic and fatty acid esters of glycerol	GMP
472c	Citric and fatty acid esters of glycerol	GMP
508	Potassium chloride	GMP
509	Calcium chloride	GMP
511	Magnesium chloride	GMP
1200	Polydextrose	GMP
1400	Dextrins, roasted starch	GMP
1401	Acid treated starch	GMP
1402	Alkaline treated starch	GMP
1403	Bleached starch	GMP
1404	Oxidized starch	GMP
1405	Starches, enzyme treated	GMP
1410	Mono starch phosphate	GMP
1412	Distarch phosphate	GMP
1413	Phosphated distarch phosphate	GMP
1414	Acetylated distarch phosphate	GMP
1420	Starch acetate	GMP
1422	Acetylated distarch adipate	GMP

INS No.	Name of Additive	Maximum Level
1440	Hydroxypropyl starch	GMP
1442	Hydroxypropyl distarch phosphate	GMP
1450	Starch sodium octenyl succinate	GMP
1451	Acetylated oxidized starch	GMP
Sweeteners[3]		
420	Sorbitol	GMP
421	Mannitol	GMP
950	Acesulfame potassium	350 mg/kg
951	Aspartame	1 000 mg/kg
952	Cyclamates	250 mg/kg
953	Isomalt (Hydrogenated isomaltulose)	GMP
954	Saccharin	100 mg/kg
955	Sucralose (Trichlorogalactosucrose)	400 mg/kg
956	Alitame	100 mg/kg
961	Neotame	100 mg/kg
962	Aspartame-acesulfame salt	350 mg/kg on an acesulfame potassium equivalent basis
964	Polyglycitol syrup	GMP
965	Maltitols	GMP
966	Lactitol	GMP
967	Xylitol	GMP
968	Erythritol	GMP

STANDARD FOR SALTED ATLANTIC HERRING AND SALTED SPRAT
(CXS 244-2004)

4. FOOD ADDITIVES

Only the use of the following additives is permitted.

INS No.	Name of Additive	Maximum Level in the Final Product
Acidity regulators, Antioxidants		
300	Ascorbic acid, L	GMP
330	Citric acid	GMP
Preservatives		
210-213	Benzoates	200 mg/kg (as benzoic acid), singly or in combination
200-203	Sorbates	200 mg/kg (as sorbic acid). singly or in combination

STANDARD FOR ORANGES
(CXS 245-2004)

(No Food Additive Provisions)

STANDARD FOR RAMBUTAN
(CXS 246-2005)

(No Food Additive Provisions)

GENERAL STANDARD FOR FRUIT JUICES AND NECTARS
(CXS 247-2005)

4. FOOD ADDITIVES

Food additives listed in Tables 1 and 2 of the Codex *General Standard for Food Additives* in Food Categories 14.1.2.1 (Fruit juice), 14.1.2.3 (Concentrates for fruit juice), 14.1.3.1 (Fruit nectar) and 14.1.3.3 (Concentrates for fruit nectar) may be used in foods subject to this Standard.

5. PROCESSING AIDS – Maximum Level of Use in line with Good Manufacturing Practices (GMP)

Function	Substance
Antifoaming Agent	Polydimethylsiloxane *1
	Adsorbent clays (bleaching, natural or activated earths)
	Adsorbent resins
	Activated carbon (only from plants)
	Bentonite

[3] The use of sweeteners is limited to milk-and milk derivative-based products energy reduced or with no added sugar.

Function	Substance
	Calcium hydroxide *2
	Cellulose
	Chitosan
	Colloidal silica
	Diatomaceous earth
	Gelatin (from skin collagen)
	Ion exchange resins (cation and anion)
	Isinglass * 3
	Kaolin
	Perlite
	Polyvinylpolypyrrolidone
	Potassium casseinate * 3
	Potassium tartrate *2
	Precipitated calcium carbonate *2
	Rice hulls
	Silicasol
	Sodium caseinate *3
	Sulphur dioxide *2, *4
	Tannin
Enzyme Preparations *5	Pectinases (for breakdown of pectin), Proteinases (for breakdown of proteins), Amylases (for breakdown of starch) and Cellulases (limited use to facilitate disruption of cell walls)
Packing gas * 6	Nitrogen
	Carbon dioxide

*1 10 mg/l is the maximum residue limit of the compound allowed in the final product.
*2 Only in grape juice.
*3 Use of these processing aids should take into account their allergenic potential. If there is any carry over of these processing aids into finished product, they are subject to ingredient declaration in accordance with Sections 4.2.1.4 and 4.2.4 of the of the General Standard for the Labelling of Prepackaged Foods.
*4 10 mg/l (as residual SO2).
*5 Enzyme preparations may be used as processing aids provided these preparations do not result in a total liquefaction and do not substantially affect the cellulose content of the processed fruit.
*6 May also be used e.g., for preservation.

STANDARD FOR INSTANT NOODLES (CXS 249-2006)

4 FOOD ADDITIVES

The use of food additive(s) as well as food additive(s) carry-over shall comply with the maximum level permitted by the *General Standard for Food Additives* (GSFA), CXS 192-1995. However, until the food additive provisions for the food category 06.4.3 "Pre-cooked pastas and noodles and like products" in the GSFA is finalised, the following listed food additives will apply[4].

INS No.	Name of Additive	Maximum Level
Acidity regulators		
260	Acetic acid, glacial	GMP
262(i)	Sodium acetate	GMP
270	Lactic acid (L-, D-, and DL-)	GMP
296	Malic acid (DL-)	GMP
327	Calcium lactate	GMP
330	Citric acid	GMP
331(iii)	Trisodium citrate	GMP
334	Tartaric acid (L(+)-)	7 500mg/kg
350(ii)	Sodium malate	GMP
365	Sodium fumarates	GMP
500(i)	Sodium carbonate	GMP
500(ii)	Sodium hydrogen carbonate	GMP
501(i)	Potassium carbonate	GMP
516	Calcium sulphate	GMP
529	Calcium oxide	GMP
Antioxidants		
300	Ascorbic acid (L-)	GMP
304	Ascorbyl palmitate	500 mg/kg, singly or in combination

[4] This sentence and the food additive list which follows will be removed from the standard once the GSFA on the food category 06.4.3. "Pre-cooked pastas and noodles and like products" is completed.

INS No.	Name of Additive	Maximum Level
305	Ascorbyl stearate	as ascorbyl stearate
306	Mixed tocopherols concentrate	200 mg/kg, singly or in combination
307	Alpha-tocopherol	
310	Propyl gallate	200 mg/kg, singly or in combination expressed as a fat or oil basis
319	Tertiary butylhydroquinone (TBHQ)	
320	Butylated hydroxyanisole (BHA)	
321	Butylated hydroxytoluene (BHT)	
Colours		
100(i)	Curcumin	500 mg/kg
101(i)	Riboflavin	200 mg/kg, singly or in combination as riboflavin
101(ii)	Riboflavin 5'-phosphate, sodium	
102	Tartrazine	300 mg/kg
110	Sunset yellow FCF	300 mg/kg
120	Carmines	100 mg/kg
123	Amaranth	100 mg/kg
141(i)	Chlorophyll copper complex	100 mg/kg
141(ii)	Chlorophyllin copper complex, sodium and potassium salts	100 mg/kg
143	Fast green FCF	290 mg/kg
150a	Caramel I-plain	GMP
150b	Caramel II - sulfite caramelsulfite	50 000 mg/kg
150c	Caramel III-ammonia caramel	50 000 mg/kg
150d	Caramel IV-ammonia sulfite caramel	50 000 mg/kg
160a(i)	Beta carotene (synthetic)	1 200 mg/kg
160a(ii)	Carotenes, Vegetable	1 000 mg/kg
160a(ii)	Beta-carotene (Blakeslea trispora)	1 000 mg/kg
160e	Beta-apo-carotenal	200 mg/kg
160f	Beta- apo-8'-carotenic acid, methyl or ethyl ester	1 000 mg/kg
162	Beet red	GMP
Flavour Enhancers		
620	Glutamic acid (L(+)-)	GMP
621	Monosodium glutamate, L-	GMP
631	Disodium 5’-inosinate,	GMP
627	Disodium 5’-guanylate	GMP
635	Disodium 5’-ribonucleotides	GMP
Stabilizers		
170(i)	Calcium carbonate	GMP
406	Agar	GMP
459	Beta-cyclodextrin	1 000 mg/kg
Thickeners		
400	Alginic acid	GMP
401	Sodium Alginate	GMP
410	Carob Bean Gum	GMP
407	Carrageenan and its Na, K, NH_4 salts (includes furcellaran)	GMP
407a	Processed Eucheuma Seaweed	GMP
412	Guar gum	GMP
414	Gum Arabic (acacia gum)	GMP
415	Xanthan gum	GMP
416	Karaya Gum	GMP
417	Tara Gum	GMP
418	Gellan Gum	GMP
424	Curdlan	GMP
440	Pectins	GMP
466	Sodium carboxymethyl cellulose	GMP
508	Potassium chloride	GMP
1401	Acid treated starch	GMP
1402	Alkaline treated starch	GMP
1403	Bleached starch	GMP
1404	Oxdized Starch	GMP
1405	Starches, enzyme-treated	GMP
1410	Monostarch phosphate	GMP
1412	Distarch phosphate esterified with sodium trimetaphosphate; esterified with phosphorous oxychloride	GMP
1413	Phosphated distarch phosphate	GMP

INS No.	Name of Additive	Maximum Level
1414	Acetylated distarch phosphate	GMP
1420	Starch acetate	GMP
1422	Acetylated distarch adipate	GMP
1440	Hydroxypropyl starch	GMP
1442	Hydroxypropyl distarch phosphate	GMP
1450	Starch sodium octenyl succinate	GMP
1451	Acetylated oxidized starch	GMP
Humectants		
325	Sodium lactate	GMP
339(i)	Monosodium orthophosphate	2 000 mg/kg, singly or in combination as phosphorus
339(ii)	Disodium orthophosphate	
339(iii)	Trisodium orthophosphate	
340(i)	Monopotassium orthophosphate	
340(ii)	Dipotassium orthophosphate	
340(iii)	Tripotassium orthophosphate	
341(iii)	Tricalcium orthophosphate	
450(i)	Disodium diphosphate	
450(iii)	Tetrasodium diphosphate	
450(v)	Tetrapotassium diphosphate	
450(vi)	Dicalcium diphosphate	
451(i)	Pentasodium triphosphate	
452(i)	Sodium polyphosphate	
452(ii)	Potassium polyphosphate	
452(iv)	Calcium polyphosphates	
452(v)	Ammonium polyphosphates	
420	Sorbitol and sorbitol syrup	GMP
1520	Propylene glycol	10 000 mg/kg
Emulsifiers		
322	Lecithin	GMP
405	Propylene glycol alginate	5 000 mg/kg
430	Polyoxyethylene (8)stearate	5 000 mg/kg (dry basis) singly or in combination
431	Polyoxyethylene (40)stearate	
432	Polyoxyethylene (20)sorbitan monolaurate	5 000 mg/kg, singly or in combination as total polyoxyethylene (20) sorbitan esters
433	Polyoxyethylene (20)sorbitan monooleate	
434	Polyoxyethylene (20)sorbitan monopalmitate	
435	Polyoxyethylene (20)sorbitan monostearate	
436	Polyoxyethylene (20)sorbitan tristearate	
471	Mono and di-glycerides of fatty acids	GMP
472e	Diacetyltartaric and fatty acid esters of glycerol	10 000 mg/kg
473	Sucrose esters of fatty acids	2 000 mg/kg
475	Polyglycerol esters of fatty acids	2 000 mg/kg
476	Polyglycerol esters of interesterified ricinoleic acids	500 mg/kg
477	Propylene glycol esters of fatty acids	5 000 mg/kg (dry basis)
481(i)	Sodium stearoyl lactylate	5 000 mg/kg
482(i)	Calcium stearoyl lactylate	5 000 mg/kg
491	Sorbitan monostearate	5 000 mg/kg (dry basis), singly or in combination
492	Sorbitan tristearate	
493	Sorbitan monolaurate	
495	Sorbitan monopalmitate	
Flour Treatment Agents		
220	Sulphur dioxide	20 mg/kg, singly or in combination as sulphur dioxide
221	Sodium sulfite	
222	Sodium hydrogen sulfite	
223	Sodium metabisulfite	
224	Potassium metabisulfite	
225	Potassium sulfite	
539	Sodium thiosulphate	
Preservatives		
200	Sorbic acid	2 000 mg/kg, singly or in combination as Sorbic acid
201	Sodium sorbate	
202	Potassium sorbate	
203	Calcium sorbate	
Anticaking Agent		
900a	Polydimethylsiloxane	50 mg/kg

STANDARD FOR A BLEND OF EVAPORATED SKIMMED MILK AND VEGETABLE FAT
(CXS 250-2006)

4. FOOD ADDITIVES

Only food additives listed below may be used and only within the limits specified.

INS No.	Name of Additive	Maximum Level
Emulsifiers		
322	Lecithins	Limited by GMP
Stabilizers		
331(i)	Sodium dihydrogen citrate	Limited by GMP
331(iii)	Trisodium citrate	Limited by GMP
332(i)	Potassium dihydrogen citrate	Limited by GMP
332(ii)	Tripotassium citrate	Limited by GMP
333	Calcium citrates	Limited by GMP
508	Potassium chloride	Limited by GMP
509	Calcium chloride	Limited by GMP
Acidity Regulators		
170(i)	Calcium carbonate	Limited by GMP
339(i)	Sodium dihydrogen phosphate	4 400 mg/kg, singly or in combination as phosphorous
339(ii)	Disodium hydrogen phosphate	
339(iii)	Trisodium phosphate	
340(i)	Potassium dihydrogen phosphate	
340(ii)	Dipotassium hydrogen phosphate	
340(iii)	Tripotassium phosphate	
341(i)	Monocalcium dihydrogen phosphate	
341(ii)	Calcium hydrogen phosphate	
341(iii)	Tricalcium phosphate	
450(i)	Disodium diphosphate	
450(ii)	Trisodium diphosphate	
450(iii)	Tetrasodium diphosphate	
450(v)	Tetrapotassium diphosphate	
450(vi)	Dicalcium diphosphate	
450(vii)	Calcium dihydrogen diphosphate	
451(i)	Pentasodium triphosphate	
451(ii)	Pentapotassium triphosphate	
452(i)	Sodium polyphosphate	
452(ii)	Potassium polyphosphate	
452(iii)	Sodium calcium polyphosphate	
452(iv)	Calcium polyphosphate	
452(v)	Ammonium polyphosphate	
500(i)	Sodium carbonate	Limited by GMP
500(ii)	Sodium hydrogen carbonate	Limited by GMP
500(iii)	Sodium sesquicarbonate	Limited by GMP
501(i)	Potassium carbonate	Limited by GMP
501(ii)	Potassium hydrogen carbonate	Limited by GMP
Thickeners		
407	Carrageenan	Limited by GMP
407a	Processed Eucheuma Seaweed (PES)	Limited by GMP

STANDARD FOR A BLEND OF SKIMMED MILK AND VEGETABLE FAT IN POWDERED FORM
(CXS 251-2006)

4. FOOD ADDITIVES

Only those food additives listed below may be used and only within limits specified.

INS No.	Name of Additive	Maximum Level
Stabilizers		
331(i)	Sodium dihydrogen citrate	Limited by GMP
331(iii)	Trisodium citrate	Limited by GMP
332(i)	Potassium dihydrogen citrate	Limited by GMP
332(ii)	Tripotassium citrate	Limited by GMP
508	Potassium chloride	Limited by GMP
509	Calcium chloride	Limited by GMP
Acidity Regulators		
339(i)	Sodium dihydrogen phosphate	4 400 mg/kg, singly or in combination,as phosphorous
339(ii)	Disodium hydrogen phosphate	
339(iii)	Trisodium phosphate	

INS No.	Name of Additive	Maximum Level
340(i)	Potassium dihydrogen phosphate	
340(ii)	Dipotassium hydrogen phosphate	
340(iii)	Tripotassium phosphate	
341(i)	Calcium dihydrogen phosphate	
341(ii)	Calcium hydrogen phosphate	
450(i)	Disodium diphosphate	
450(ii)	Trisodium diphosphate	
450(iii)	Tetrasodium diphosphate	
450(v)	Tetrapotassium diphosphate	
450(vi)	Dicalcium diphosphate	
450(vii)	Calcium dihydrogen diphosphate	
451(i)	Pentasodium triphosphate	
451(ii)	Pentapotassium triphosphate	
452(i)	Sodium polyphosphate	
452(ii)	Potassium polyphosphate	
452(iii)	Sodium calcium polyphosphate	
452(iv)	Calcium polyphosphat~~s~~	
452(v)	Ammonium polyphosphates	
500(i)	Sodium carbonate	Limited by GMP
500(ii)	Sodium hydrogen carbonate	Limited by GMP
500(iii)	Sodium sesquicarbonate	Limited by GMP
501(i)	Potassium carbonate	Limited by GMP
501(ii)	Potassium hydrogen carbonate	Limited by GMP
Emulsifiers		
322	Lecithins	Limited by GMP
471	Mono- and d- glycerides of fatty acids	Limited by GMP
Anticaking Agents		
170(i)	Calcium carbonate	Limited by GMP
504(i)	Magnesium carbonate	Limited by GMP
530	Magnesium oxide	Limited by GMP
551	Silicon dioxide, amorphous	Limited by GMP
552	Calcium silicate	Limited by GMP
553(i)	Magnesium silicate (synthetic)	Limited by GMP
553(iii)	Talc	Limited by GMP
554	Sodium aluminosilicate	570 mg/kg expressed as aluminium
341(iii)	Tricalcium phosphate	4 400 mg/kg, singly or in combination as phosphorous
343(iii)	Trimagnesium phosphate	
Antioxidants		
300	Ascorbic acid (L-)	500 mg/kg as ascorbic acid
301	Sodium ascorbate	
304	Ascorbyl palmitate	80 mg/kg, singly or in combination, as ascorbyl stearate
305	Ascorbyl stearate	
320	Butylated hydroxyanisole	100 mg/kg singly or in combination. Expressed on fat or oil basis
321	Butylated hydroxytoluene	
319	Tertiary butylhydroquinone	

STANDARD FOR A BLEND OF SWEETENED CONDENSED SKIMMED MILK AND VEGETABLE FAT
(CXS 252-2006)

4. FOOD ADDITIVES

Only those food additives listed below may be used and only within the limits specified.

INS No.	Name of Additive	Maximum Level
Emulsifiers		
322	Lecithins	Limited by GMP
Stabilizers		
331(i)	Sodium dihydrogen citrate	Limited by GMP
331(iii)	Trisodium citrate	Limited by GMP
332(i)	Potassium dihydrogen citrate	Limited by GMP
332(ii)	Tripotassium citrate	Limited by GMP
333	Calcium citrates	Limited by GMP
508	Potassium chloride	Limited by GMP
509	Calcium chloride	Limited by GMP
Acidity Regulators		
170(i)	Calcium Carbonate	Limited by GMP
339(i)	Sodium dihydrogen phosphate	4 400 mg/kg, singly or in combination

INS No.	Name of Additive	Maximum Level
339(ii)	Disodium hydrogen phosphate	as phosphorous
339(iii)	Trisodium phosphate	
340(i)	Potassium dihydrogen phosphate	
340(ii)	Dipotassium hydrogen phosphate	
340(iii)	Tripotassium phosphate	
341(i)	Monocalcium dihydrogen phosphate	
341(ii)	Calcium hydrogen phosphate	
341(iii)	Tricalcium phosphate	
450(i)	Disodium diphosphate	
450(ii)	Trisodium diphosphate	
450(iii)	Tetrasodium diphosphate	
450(v)	Tetrapotassium diphosphate	
450(vi)	Dicalcium diphosphate	
450(vii)	Calcium dihydrogen diphosphate	
451(i)	Pentasodium triphosphate	
451(ii)	Pentapotassium triphosphate	
452(i)	Sodium polyphosphate	
452(ii)	Potassium polyphosphate	
452(iii)	Sodium calcium polyphosphate	
452(iv)	Calcium polyphosphate	
452(v)	Ammonium polyphosphate	
500(i)	Sodium carbonate	Limited by GMP
500(ii)	Sodium hydrogen carbonate	Limited by GMP
500(iii)	Sodium sesquicarbonate	Limited by GMP
501(i)	Potassium carbonate	Limited by GMP
501(ii)	Potassium hydrogen carbonate	Limited by GMP
Thickeners		
407	Carrageenan	Limited by GMP
407a	Processed eucheuma seaweed (PES)	Limited by GMP

STANDARD FOR DAIRY FAT SPREADS
(CXS 253-2006)

4. FOOD ADDITIVES

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

Additive functional class:	Justified use in dairy fat spreads:	
	<70% milk fat content*	≥ 70% milk fat content
Acids	X	X
Acidity regulators	X	X
Anticaking agents	-	-
Antifoaming agents	X	X
Antioxidants	X	X
Bleaching agents	-	-
Bulking agents	-	-
Carbonating agents	-	-
Colours	X	X
Colour retention agents	-	-
Emulsifiers	X	-
Firming agents	-	-
Flavour enhancers	X	-
Foaming agents	-	-
Gelling agents	-	-
Humectants	-	-
Preservatives	X	X
Propellants	X	X
Raising agents	-	-
Sequestrants	-	-
Stabilizers	X	-
Thickeners	X	-

* The application of GMP in the use of emulsifiers, stabilizers, thickeners and flavour enhancers includes consideration of the fact that the amount required to obtain the technological function in the product decreases with increasing fat content, fading out at fat content about 70%.

INS No.	Name of Additive	Maximum Level
Colours		
100(i)	Curcumin	5 mg/kg
160a(i)	Carotenes, *beta*- (synthetic)	35 mg/kg, singly or in combination
160a(iii)	Carotenes, *beta*- (*Blakeslea trispora*)	
160e	Carotenal, *beta*-apo-8'-	
160f	Carotenoic acid, ethyl ester, *beta*-apo-8'-	
160b(i)	Annatto extracts, bixin based	20 mg/kg
Emulsifiers		
432	Polyoxyethylene (20) sorbitan monolaurate	10 000 mg/kg, singly or in combination (Dairy fat spreads for baking purposes only)
433	Polyoxyethylene (20) sorbitan monooleate	
434	Polyoxyethylene (20) sorbitan monopalmitate	
435	Polyoxyethylene (20) sorbitan monostearate	
436	Polyoxyethylene (20) sorbitan tristearate	
471	Mono- and di- glycerides of fatty acids	Limited by GMP
472a	Acetic and fatty acid esters of glycerol	Limited by GMP
472b	Lactic and fatty acid esters of glycerol	Limited by GMP
472c	Citric and fatty acid esters of glycerol	Limited by GMP
472e	Diacetyltartaric and fatty acid esters of glycerol	10 000 mg/kg
473	Sucrose esters of fatty acids	10 000 mg/kg, dairy fat spreads for baking purposes only.
474	Sucroglycerides	10 000 mg/kg, dairy fat spreads for baking purposes only.
475	Polyglycerol esters of fatty acids	5 000 mg/kg
476	Polyglycerol esters of interesterified ricinoleic acid	4 000 mg/kg
481(i)	Sodium stearoyl lactylate	10 000 mg/kg, singly or in combination
482(i)	Calcium stearoy lactylate	
491	Sorbitan monostearate	10 000 mg/kg, singly or in combination
492	Sorbitan tristearate	
493	Sorbitan monolaurate	
494	Sorbitan monooleate	
495	Sorbitan monopalmitate	
Preservatives		
200	Sorbic acid	2 000 mg/kg, singly or in combination (as sorbic acid) for fat contents < 59% and 1000 mg/kg singly or in combination (as sorbic acid) for fat contents ≥ 59%
201	Sodium sorbate	
202	Potassium sorbate	
203	Calcium sorbate	
Stabilizers/thickeners		
340(i)	Potassium dihydrogen phosphate	880 mg/kg, singly or in combination, as phosphorous
340(ii)	Dipotassium hydrogen phosphate	
340(iii)	Tripotassium phosphate	
341(i)	Monocalcium dihydrogen phosphate	
341(ii)	Calcium hydrogen phosphate	
341(iii)	Tricalcium phosphate	
450(i)	Disodium diposphate	
400	Alginic acid	Limited by GMP
401	Sodium alginate	Limited by GMP
402	Potassium alginate	Limited by GMP
403	Ammonium alginate	Limited by GMP
404	Calcium alginate	Limited by GMP
406	Agar	Limited by GMP
405	Propylene glicol alginate	3 000 mg/kg
407	Carrageenan	Limited by GMP
407a	Processed euchema seaweed (PES)	Limited by GMP
410	Carob bean gum	Limited by GMP
412	Guar gum	Limited by GMP
413	Tragacanth gum	Limited by GMP
414	Gum arabic (Acacia gum)	Limited by GMP
415	Xanthan gum	Limited by GMP
418	Gellan gum	Limited by GMP
422	Glycerol	Limited by GMP
440	Pectins	Limited by GMP
460(i)	Microcrystalline cellulose (Cellulose gel)	Limited by GMP
460(ii)	Powdered cellulose	Limited by GMP
461	Methyl cellulose	Limited by GMP
463	Hydroxypropyl cellulose	Limited by GMP
464	Hydroxypropyl methyl cellulose	Limited by GMP

INS No.	Name of Additive	Maximum Level
465	Methyl ethyl cellulose	Limited by GMP
466	Sodium carboxymethyl cellulose (cellulose gum)	Limited by GMP
500(i)	Sodium carbonate	Limited by GMP
500(ii)	Sodium hydrogen carbonate	Limited by GMP
500(iii)	Sodium sesquicarbonate	Limited by GMP
1400	Dextrin, roasted starch	Limited by GMP
1401	Acid-treated starch	Limited by GMP
1402	Alkaline-treated starch	Limited by GMP
1403	Bleached starch	Limited by GMP
1404	Oxidized starch	Limited by GMP
1405	Starches, enzyme treated	Limited by GMP
1410	Monostarch phosphate	Limited by GMP
1412	Distarch phosphate	Limited by GMP
1413	Phosphated distarch phosphate	Limited by GMP
1414	Acetylated distarch phosphate	Limited by GMP
1420	Starch acetate	Limited by GMP
1422	Acetylated distarch adipate	Limited by GMP
1440	Hydroxypropyl starch	Limited by GMP
1442	Hydroxypropyl distarch phosphate	Limited by GMP
Acidity regulators		
325	Sodium lactate	Limited by GMP
326	Potassium lactate	Limited by GMP
327	Calcium lactate	Limited by GMP
329	Magnesium lactate (DL-)	Limited by GMP
331(i)	Sodium dihydrogen citrate	Limited by GMP
331(ii)	Disodium monohydrogen citrate	Limited by GMP
334	Tartaric acid (L(+)-)	5 000 mg/kg, singly or in combination as tartaric acid
335 (i)	Monosodium tartrate	
335 (ii)	Sodium L (+)-tartrate	
336 (i)	Monopotassium tartrate	
336 (ii)	Dipotassium tartrate	
337	Potassium sodium L(+)-tartrate	
339 (i)	Sodium dihydrogen phosphate	880 mg/kg, singly or in combination as phosphorous
339 (ii)	Disodium hydrogen phosphate	
339 (iii)	Trisodium phosphate	
338	Phosphoric acid	
524	Sodium hydroxide	Limited by GMP
526	Calcium hydroxide	Limited by GMP
Antioxidants		
304	Ascorbyl palpitate	500 mg/kg, as ascorbyl stearate
305	Ascorbyl stearate	
307~~a~~	Tocopherols	500 mg/kg
310	Propyl gallate	200 mg/kg, singly or in combination: Butylated Hydroxyanisole (INS 320), Butylated Hydroxytoluene (INS 321), and Propyl Gallate (INS 310) as a combined maximum level of 200 mg/kg on a fat or oil basis. May be used only in dairy fat spreads intended for cooking purposes.
320	Butylated hydroxyanisole	200 mg/kg, singly or in combination: Butylated Hydroxyanisole (INS 320), Butylated Hydroxytoluene (INS 321), and Propyl Gallate (INS 310) as a combined maximum level of 200 mg/kg on a fat or oil basis. May be used only in dairy fat spreads intended for cooking purposes.
321	Butylated hydroxytoluene	75 mg/kg, singly or in combination: Butylated Hydroxyanisole (INS 320), Butylated Hydroxytoluene (INS 321), and Propyl Gallate (INS 310) as a combined maximum level of 200 mg/kg on a fat or oil basis. May be used only in dairy fat spreads intended for cooking purposes.
Anti-foaming agents		
900a	Polydimethylsiloxane	10 mg/kg in dairy fat spreads for frying purposes, only.
Flavour enhancers		
627	Disodium 5'-guanylate	Limited by GMP
628	Dipotassium 5'-guanylate	Limited by GMP

STANDARD FOR CERTAIN CANNED CITRUS FRUITS
(CXS 254-2007)

4. FOOD ADDITIVES

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

STANDARD FOR TABLE GRAPES
(CXS 255-2007)

(No Food Additive Provisions)

STANDARD FOR FAT SPREADS AND BLENDED SPREADS
(CXS 256-2007)

4. FOOD ADDITIVES

Only those food additive classes listed below are technologically justified and may be used in products covered by this Standard. Within each additive class only those food additives listed below, or referred to, may be used and only for the functions, and within the limits, specified.

Additive Functional Classes

a. Acidity regulators
b. Antifoaming agents
c. Antioxidants
d. Colours
e. Emulsifiers
f. Flavour enhancers
g. Packing gases
h. Preservatives
i. Stabilizers
j. Thickeners

Acidity regulators, antifoaming agents, antioxidants, colours, emulsifiers, flavour enhancers, packing gases, preservatives, stabilizers and thickeners used in accordance with Table 3 of the Codex *General Standard for Food Additives* are acceptable for use in foods conforming to this Standard.

INS No.	Additive	Maximum Use Level
4.1 Acidity Regulators		
262(ii)	Sodium diacetate	1,000 mg/kg
334; 335(i), (ii); 336(i), (ii); 337	Tartrates	100 mg/kg (as tartaric acid)
338; 339(i), (ii), (iii); 340(i), (ii), (iii); 341(i), (ii), (iii); 342(i), (ii); 343(i), (ii), (iii); 450(i), (ii), (iii), (v), (vi); (vii), 451(i), (ii); 452(i), (ii), (iii), (iv), (v); 542	Phosphates	1,000 mg/kg (as Phosphorus)
4.2 Antifoaming Agents		
900a	Polydimethylsiloxane	10 mg/kg (frying purposes, only)
4.3 Antioxidants		
304, 305	Ascorbyl esters	500 mg/kg (as ascorbyl stearate)
307a	Tocopherol, d-*alpha*-	500 mg/kg (Singly or in combination)
307b	Tocopherol concentrate, mixed	
307c	Tocopherol, dl-*alpha*	
310	Propyl gallate	200 mg/kg (fat or oil basis) singly or in combination.
319	Tertiary butylhydroquinone	
320	Butylated hydroxyanisole	
321	Butylated hydroxytoluene	
384	Isopropyl citrates	100 mg/kg
385, 386	EDTAs	100 mg/kg (as anhydrous calcium disodium EDTA)
388, 389	Thiodipropionates	200 mg/kg (as thiodipropionic acid)
4.4 Colours		
100(i)	Curcumin	10 mg/kg
101(i), (ii)	Riboflavins	300 mg/kg
120	Carmines	500 mg/kg
150b	Caramel II - sulfite caramel	500 mg/kg
150c	Caramel III-ammonia caramel	500 mg/kg
150d	Caramel IV - sulfite ammonia caramel	500 mg/kg
160a(ii)	*beta*-Carotenes, (vegetable)	1000 mg/kg
160a(i)	*beta*-Carotenes (synthetic)	35 mg/kg singly or in combination

INS No.	Additive	Maximum Use Level
160a(iii)	*beta*-Carotenes (*Blakeslea trispora*)	
160e	*beta*-apo-8'-Carotenal	
160f	*beta*-apo-8'-Carotenoic acid, methyl or ethyl ester	
160b(i)	Annatto extracts, bixin-based	100 mg/kg (as bixin)
4.5 Emulsifiers		
432, 433, 434, 435, 436	Polysorbates	10,000 mg/kg (singly or in combination)
472e	Diacetyltartaric and fatty acid esters of glycerol	10,000 mg/kg
473	Sucrose esters of fatty acids	10,000 mg/kg
474	Sucroglycerides	10,000 mg/kg
475	Polyglycerol esters of fatty acids	5,000 mg/kg
476	Polyglycerol esters of interesterified ricinoleic acid	4,000 mg/kg
477	Propylene glycol esters of fatty acids	20,000 mg/kg
479	Thermally oxidized soya bean oil interacted with mono- and diglycerides of fatty acids)	5,000 mg/kg (in fat emulsions for frying or baking purpose, only).
481(i), 482(i)	Stearoyl-2-lactylates	10,000 mg/kg (singly or in combination)
484	Stearyl citrate	100 mg/kg (fat or oil basis)
491, 492, 493, 494, 495	Sorbitan esters of fatty acids	10,000 mg/kg (singly or in combination)
4.6 Flavourings		
The flavourings used in products covered by this standard shall comply with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008).		
4.7 Preservatives		
200, 201, 202, 203	Sorbates	2,000 mg/kg (singly or in combination (as sorbic acid))
210, 211, 212, 213	Benzoates	1,000 mg/kg (singly or in combination (as benzoic acid))
If used in combination, the combined use shall not exceed 2000 mg/kg of which the benzoic acid portion shall not exceed 1000 mg/kg.		
4.8 Stabilizers and Thickeners		
405	Propylene glycol alginate	3,000 mg/kg

REGIONAL STANDARD FOR CANNED HUMUS WITH TEHENA
(CXS 257R-2007)

4. FOOD ADDITIVES

Only those food additives listed below may be used and only within the limits specified.

INS No.	Food Additive	Maximum Level
4.1 Acidity Regulators		
330	Citric acid	GMP
4.2 Anticaking Agents		
500(i)	Sodium carbonate	GMP
4.3 Stabilizers		
501(i)	Potassium carbonate	GMP

REGIONAL STANDARD FOR CANNED FOUL MEDAMES
(CXS 258R-2007)

4. FOOD ADDITIVES

Only those food additives listed below may be used and only within the limits specified.

INS No.	Food Additive	Maximum Level
4.1 Acidity Regulators		
330	Citric acid	GMP
Antioxidant, Preservative		
385, 386	EDTAs	365 mg/kg (singly or in combination) (as anhydrous calcium disodium EDTA)

REGIONAL STANDARD FOR TEHENA (CXS 259R-2007)

(No Food Additive Provisions)

STANDARD FOR PICKLED FRUITS AND VEGETABLES (CXS 260-2007)

4. FOOD ADDITIVES

Acidity regulators, antifoaming agents, antioxidants, colours, colour retention agents, firming agents, flavour enhancers, preservatives, sequestrants, stabilizers and sweeteners used in accordance with Tables 1 and 2 of the *General Standard of Food Additives* in the food category in which the individual pickled fruit or vegetable fall into (i.e., one of the following categories: 04.1.2.3, 04.1.2.10, 04.2.2.3, and 04.2.2.7) or listed in Table 3 of the General Standard are acceptable for use in foods conforming to this Standard.

STANDARD FOR MOZZARELLA (CXS 262-2006)

4. FOOD ADDITIVES

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

	Justified use:			
	Mozzarella with low moisture content		**Mozzarella with high moisture content**	
Additive functional class:	**Cheese mass**	**Surface treatment**	**Cheese mass**	**Surface treatment**
Colours:	X[1]	-	X[1]	-
Bleaching agents:	-	-	-	-
Acidity regulators:	X	-	X	-
Stabilizers:	X	-	X	-
Thickeners:	X	-	X	-
Emulsifiers:	-	-	-	-
Antioxidants:	-	-	-	-
Preservatives:	X	X	X	
Foaming agents:	-	-	-	-
Anti-caking agents:	-	X[2]	-	

[1]) Only to obtain the colour characteristics, as described in Section 2
[2]) For the surface of sliced, cut, shredded or grated cheese, only
X The use of additives belonging to the class is technologically justified
- The use of additives belonging to the class is not technologically justified

INS No.	**Name of Additive**	**Maximum Level**
Preservatives		
200	Sorbic acid	1 000 mg/kg singly or in combination as sorbic acid
201	Sodium sorbate	
202	Potassium sorbate	
203	Calcium sorbate	
234	Nisin	12.5 mg/kg
235	Natamycin (Pimaricin)	Not exceeding 2 mg/dm^2 and not present in a depth of 5 mm
280	Propionic acid	Limited by GMP
281	Sodium propionate	
282	Calcium propionate	
283	Potassium propionate	
Acidity Regulators		
170(i)	Calcium carbonate	Limited by GMP
260	Acetic acid (glacial)	Limited by GMP
261(i)	Potassium acetate	Limited by GMP
261(ii)	Potassium diacetate	Limited by GMP
262(i)	Sodium acetate	Limited by GMP
263	Calcium acetate	Limited by GMP
270	Lactic acid (L-, D-, and DL-)	Limited by GMP
296	Malic acid (DL-)	Limited by GMP
325	Sodium lactate	Limited by GMP
326	Potassium lactate	Limited by GMP

INS No.	Name of Additive	Maximum Level
327	Calcium lactate	Limited by GMP
330	Citric acid	Limited by GMP
338	Phosphoric acid	880 mg/kg as phosphorus
350(i)	Sodium hydrogen DL-malate	Limited by GMP
350(ii)	Sodium DL-malate	Limited by GMP
351(ii)	Potassium malate	Limited by GMP
352(ii)	Calcium malate (D, L-)	Limited by GMP
500(i)	Sodium carbonate	Limited by GMP
500(ii)	Sodium hydrogen carbonate	Limited by GMP
500(iii)	Sodium sesquicarbonate	Limited by GMP
501(i)	Potassium carbonate	Limited by GMP
501(ii)	Potassium hydrogen carbonate	Limited by GMP
504(i)	Magnesium carbonate	Limited by GMP
504(ii)	Magnesium hydrogen carbonate	Limited by GMP
507	Hydrochloric acid	Limited by GMP
575	Glucono delta-lactone	Limited by GMP
577	Potassium gluconate	Limited by GMP
578	Calcium gluconate	Limited by GMP
Stabilizers		
331(i)	Sodium dihydrogen citrate	Limited by GMP
332(i)	Potassium dihydrogen citrate	Limited by GMP
333	Calcium citrates	Limited by GMP
339(i)	Sodium dihydrogen phosphate	4 400 mg/kg, singly or in combination, expressed as phosphorus
339(ii)	Disodium hydrogen phosphate	
339(iii)	Trisodium phosphate	
340(i)	Potassium dihydrogen phosphate	
340(ii)	Dipotassium hydrogen phosphate	
340(iii)	Tripotassium phosphate	
341(i)	Monocalcium dihydrogen phosphate	
341(ii)	Calcium hydrogen phosphate	
341(iii)	Tricalcium phosphate	
342(i)	Ammonium dihydrogen phosphate	
342(ii)	Diammonium hydrogen phosphate	
343(ii)	Magnesium hydrogen phosphate	
343(iii)	Trimagnesium phosphate	
450(i)	Disodium diphosphate	
450(iii)	Tetrasodium diphosphate	
450(v)	Tetrapotassium diphosphate	
450(vi)	Dicalcium diphosphate	
451(i)	Pentasodium triphosphate	
451(ii)	Pentapotassium triphosphate	
452(i)	Sodium polyphosphate	
452(ii)	Potassium polyphosphate	
452(iv)	Calcium polyphosphate	
452(v)	Ammonium polyphosphate	
406	Agar	Limited by GMP
407	Carrageenan	Limited by GMP
407a	Processed Euchema seaweed (PES)	Limited by GMP
410	Carob bean gum	Limited by GMP
412	Guar gum	Limited by GMP
413	Tragacanth gum	Limited by GMP
415	Xanthan gum	Limited by GMP
416	Karaya gum	Limited by GMP
417	Tara gum	Limited by GMP
440	Pectins	Limited by GMP
466	Sodium carboxymethyl cellulose (cellulose gum)	Limited by GMP
Colours		
140	Chlorophylls	Limited by GMP
141(i)	Chlorophyll copper complexes	5 mg/kg singly or in combination
141(ii)	Chlorophyllin copper complex, sodium and potassium salts	
171	Titanium dioxide	Limited by GMP
Anticaking Agents		
460(i)	Microcrystalline cellulose (Cellulose gel)	Limited by GMP
460(ii)	Powdered cellulose	Limited by GMP
551	Silicon dioxide, amorphous	10 000 mg/kg

INS No.	Name of Additive	Maximum Level
552	Calcium silicate	singly or in combination as silicon dioxide
553(i)	Magnesium silicate (synthetic)	

STANDARD FOR CHEDDAR
(CXS 263-1966)

4. FOOD ADDITIVES

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

	Justified use:	
Additive functional class:	**Cheese mass**	**Surface/rind treatment**
Colours:	X[1]	-
Bleaching agents:	-	-
Acidity regulators:	X	-
Stabilizers:	-	-
Thickeners:	-	-
Emulsifiers:	-	-
Antioxidants:	-	-
Preservatives:	X	X
Foaming agents:	-	-
Anti-caking agents:	-	X[2]

[1]) Only to obtain the colour characteristics, as described in Section 2
[2]) For the surface of sliced, cut, shredded or grated cheese, only
X = The use of additives belonging to the class is technologically justified
- = The use of additives belonging to the class is not technologically justified

INS No.	Name of Additive	Maximum Level
Colours		
101(i)	Riboflavin, synthetic	300 mg/kg
140	Chlorophylls	Limited by GMP
160a(i)	Carotenes, *beta*- (synthetic)	35 mg/kg Singly or in combination
160a(iii)	Carotenes *beta*- (*Blakeslea trispora*)	
160e	Carotenal, *beta*-apo-8'-	
160f	Carotenoic acid, ethyl ester, *beta*-apo-8'-	
160a(ii)	Carotenes, *beta*- (vegetable)	600 mg/kg
160b(ii)	Annatto extracts, norbixin-based	25 mg/kg
Preservatives		
1105	Lysozyme	Limited by GMP
200	Sorbic acid	1 000 mg/kg based on sorbic acid. Surface Treatment only *.
201	Sodium sorbate	
202	Potassium sorbate	
203	Calcium sorbate	
234	Nisin	12.5 mg/kg
235	Natamycin (Pimaricin)	2 mg/dm^2 Not present at a depth of 5 mm. Surface Treatment only *
251	Sodium nitrate	35 mg/kg, Singly or in combination (expressed as nitrate ion)
252	Potassium nitrate	
280	Propionic acid	3 000 mg/kg Surface Treatment only *
281	Sodium propionate	
283	Potassium propionate	
Acidity Regulators		
170(i)	Calcium carbonate	Limited by GMP
504 (i)	Magnesium carbonate	Limited by GMP
575	Glucono delta-lactone	Limited by GMP
Anticaking Agents		
460(i)	Microcrystalline cellulose (Cellulose gel)	Limited by GMP
460(ii)	Powdered cellulose	Limited by GMP
551	Silicon dioxide, amorphous	
552	Calcium silicate	
553(i)	Magnesium silicate (synthetic)	

INS No.	Name of Additive	Maximum Level
553(iii)	Talc	10 000 mg/kg Singly or in combination Silicates calculated as silicon dioxide

(*) For the definition of cheese surface and rind see Appendix to the Codex *General Standard for Cheese* (CXS 283-1978)

STANDARD FOR DANBO
(CXS 264-1966)

4. FOOD ADDITIVES

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

	Justified use:	
Additive functional class:	**Cheese mass**	**Surface/rind treatment**
Colours:	X[1]	-
Bleaching agents:	-	-
Acidity regulators:	X	-
Stabilizers:	-	-
Thickeners:	-	-
Emulsifiers:	-	-
Antioxidants:	-	-
Preservatives:	X	X
Foaming agents:	-	-
Anti-caking agents:	-	X[2]

[1]) Only to obtain the colour characteristics, as described in Section 2
[2]) For the surface of sliced, cut, shredded or grated cheese, only
X The use of additives belonging to the class is technologically justified
- The use of additives belonging to the class is not technologically justified

INS No.	Name of Additive	Maximum Level
Colours		
101(i)	Riboflavin, synthetic	300 mg/kg
140	Chlorophylls	Limited by GMP
160a(i)	Carotenes, *beta*- (synthetic)	35 mg/kg Singly or in combination
160a(iii)	Carotenes, *beta*- (*Blakeslea trispora*)	
160e	Carotenal, *beta*-apo-8'-	
160f	Carotenoic acid, ethyl ester *beta*-apo-8'-	
160a(ii)	Carotenes, *beta*- (vegetable)	600 mg/kg
160b(ii)	Annatto extracts, norbixin-based	25 mg/kg
Preservatives		
1105	Lysozyme	Limited by GMP
200	Sorbic acid	1 000 mg/kg based on sorbic acid. Surface Treatment only *.
201	Sodium sorbate	
202	Potassium sorbate	
203	Calcium sorbate	
234	Nisin	12.5 mg/kg
235	Natamycin (Pimaricin)	2 mg/dm^2 Not present at a depth of 5 mm. Surface Treatment only *
251	Sodium nitrate	35 mg/kg, Singly or in combination (expressed as nitrate ion)
252	Potassium nitrate	
280	Propionic acid	3 000 mg/kg Surface Treatment only *
281	Sodium propionate	
283	Potassium propionate	
Acidity Regulators		
170(i)	Calcium carbonate	Limited by GMP
504 (i)	Magnesium carbonate	Limited by GMP
575	Glucono delta-lactone	Limited by GMP
Anticaking Agents		
460(i)	Microcrystalline cellulose (Cellulose gel)	Limited by GMP
460(ii)	Powdered cellulose	Limited by GMP

INS No.	Name of Additive	Maximum Level
551	Silicon dioxide, amorphous	10 000 mg/kg singly or in combination Silicates calculated as silicon dioxide
552	Calcium silicate	
553(i)	Magnesium silicate (synthetic)	
553(iii)	Talc	

(*) For the definition of cheese surface and rind see Appendix to the Codex *General Standard for Cheese* (CXS 283-1978)

STANDARD FOR EDAM
(CXS 265-1966)

4. FOOD ADDITIVES

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

	Justified use:	
Additive functional class:	**Cheese mass**	**Surface/rind treatment**
Colours:	X[1]	-
Bleaching agents:	-	-
Acids:	-	-
Acidity regulators:	X	-
Stabilizers:	-	-
Thickeners:	-	-
Emulsifiers:	-	-
Antioxidants:	-	-
Preservatives:	X	X
Foaming agents:	-	-
Anti-caking agents:	-	X[2]

[1]) Only to obtain the colour characteristics, as described in Section 2
[2]) For the surface of sliced, cut, shredded or grated cheese, only
X The use of additives belonging to the class is technologically justified
- The use of additives belonging to the class is not technologically justified

INS No.	Name of Additive	Maximum Level
Colours		
160a(i)	Carotenes, *beta*- (synthetic)	35 mg/kg Singly or in combination
160a(iii)	Carotenes, *beta*- (*Blakeslea trispora*)	
160e	Carotenal *beta*-apo-8'-,	
160f	Carotenoic acid, ethyl ester, *beta*-apo-8'-	
160a(ii)	Carotenes, *beta*- (vegetable)	600 mg/kg
160b(ii)	Annatto extracts, norbixin-based	25 mg/kg
Preservatives		
1105	Lysozyme	Limited by GMP
200	Sorbic acid	1 000 mg/kg based on sorbic acid. Surface Treatment only *.
201	Sodium sorbate	
202	Potassium sorbate	
203	Calcium sorbate	
234	Nisin	12.5 mg/kg
235	Natamycin (Pimaricin)	2 mg/dm^2 Not present at a depth of 5 mm. Surface Treatment only *
251	Sodium nitrate	35 mg/kg, Singly or in combination (expressed as nitrate ion)
252	Potassium nitrate	
280	Propionic acid	3 000 mg/kg Surface Treatment only *
281	Sodium propionate	
283	Potassium propionate	
Acidity Regulators		
170(i)	Calcium carbonate	Limited by GMP
504 (i)	Magnesium carbonate	Limited by GMP
575	Glucono delta-lactone	Limited by GMP
Anticaking Agents		
460(i)	Microcrystalline cellulose (Cellulose gel)	Limited by GMP
460(ii)	Powdered cellulose	Limited by GMP

INS No.	Name of Additive	Maximum Level
551	Silicon dioxide, amorphous	10 000 mg/kg singly or in combination Silicates calculated as silicon dioxide
552	Calcium silicate	
553(i)	Magnesium silicate (synthetic)	
553(iii)	Talc	

(*) For the definition of cheese surface and rind see Appendix to the *Codex General Standard for Cheese* (CXS 283-1978)

STANDARD FOR GOUDA (CXS 266-1966)

4. FOOD ADDITIVES

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

	Justified use:	
Additive functional class:	**Cheese mass**	**Surface/rind treatment**
Colours:	X[1]	-
Bleaching agents:	-	-
Acids:	-	-
Acidity regulators:	X	-
Stabilizers:	-	-
Thickeners:	-	-
Emulsifiers:	-	-
Antioxidants:	-	-
Preservatives:	X	X
Foaming agents:	-	-
Anti-caking agents:	-	X[2]

[1] Only to obtain the colour characteristics, as described in Section 2
[2] For the surface of sliced, cut, shredded or grated cheese, only
X The use of additives belonging to the class is technologically justified
- The use of additives belonging to the class is not technologically justified

INS No.	Name of Additive	Maximum Level
Colours		
160a(i)	Carotenes, *beta*- (synthetic)	35 mg/kg Singly or in combination
160a(iii)	Carotenes, *beta*- (*Blakeslea trispora*)	
160e	Carotenal, *beta*-apo-8'-	
160f	Carotenoic acid, ethyl ester, *beta*-apo-8'-	
160a(ii)	Carotenes, *beta*- (vegetable)	600 mg/kg
160b(ii)	Annatto extracts, norbixin-based	25 mg/kg
Preservatives		
1105	Lysozyme	Limited by GMP
200	Sorbic acid	1 000 mg/kg based on sorbic acid. Surface Treatment only *.
201	Sodium sorbate	
202	Potassium sorbate	
203	Calcium sorbate	
234	Nisin	12.5 mg/kg
235	Natamycin (Pimaricin)	2 mg/dm^2 Not present at a depth of 5 mm. Surface Treatment only *
251	Sodium nitrate	35 mg/kg, Singly or in combination (expressed as nitrate ion)
252	Potassium nitrate	
280	Propionic acid	3 000 mg/kg Surface Treatment only *
281	Sodium propionate	
283	Potassium propionate	
Acidity Regulators		
170(i)	Calcium carbonate	Limited by GMP
504 (i)	Magnesium carbonate	Limited by GMP
575	Glucono delta-lactone	Limited by GMP
Anticaking Agents		
460(i)	Microcrystalline cellulose (Cellulose gel)	Limited by GMP
460(ii)	Powdered cellulose	Limited by GMP

INS No.	Name of Additive	Maximum Level
551	Silicon dioxide, amorphous	10 000 mg/kg singly or in combination Silicates calculated as silicon dioxide
552	Calcium silicate	
553(i)	Magnesium silicate (synthetic)	
553(iii)	Talc	

(*) For the definition of cheese surface and rind see Appendix to the *General Standard for Cheese* (CXS 283-1978)

STANDARD FOR HAVARTI (CXS 267-1966)

4. FOOD ADDITIVES

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

	Justified use:	
Additive functional class:	**Cheese mass**	**Surface/rind treatment**
Colours:	X[1]	-
Bleaching agents:	-	-
Acids:	-	-
Acidity regulators:	X	-
Stabilizers:	-	-
Thickeners:	-	-
Emulsifiers:	-	-
Antioxidants:	-	-
Preservatives:	X	X
Foaming agents:	-	-
Anti-caking agents:	-	X[2]

[1] Only to obtain the colour characteristics, as described in Section 2
[2] For the surface of sliced, cut, shredded or grated cheese, only
X The use of additives belonging to the class is technologically justified
- The use of additives belonging to the class is not technologically justified

INS No.	Name of Additive	Maximum Level
Colours		
160a(i)	Carotenes, *beta*- (synthetic)	35 mg/kg Singly or in combination
160a(iii)	Carotenes, *beta*- (*Blakeslea trispora*)	
160e	Carotenal, *beta*-apo-8'-	
160f	Carotenoic acid, ethyl ester, *beta*-apo-8'-	
160a(ii)	Carotenes, *beta*- (vegetable)	600 mg/kg
160b(ii)	Annatto extracts, norbixin-based	25 mg/kg
Preservatives		
1105	Lysozyme	Limited by GMP
200	Sorbic acid	1 000 mg/kg based on sorbic acid. Surface Treatment only *.
201	Sodium sorbate	
202	Potassium sorbate	
203	Calcium sorbate	
234	Nisin	12.5 mg/kg
235	Natamycin (Pimaricin)	2 mg/dm^2 Not present at a depth of 5 mm. Surface Treatment only *
251	Sodium nitrate	35 mg/kg, Singly or in combination (expressed as nitrate ion)
252	Potassium nitrate	
280	Propionic acid	3 000 mg/kg Surface Treatment only *
281	Sodium propionate	
283~~2~~	Potassium propionate	
Acidity Regulators		
170(i)	Calcium carbonate	Limited by GMP
504 (i)	Magnesium carbonate	Limited by GMP
575	Glucono delta-lactone	Limited by GMP
Anticaking Agents		
460(i)	Microcrystalline cellulose (Cellulose gel)	Limited by GMP
460(ii)	Powdered cellulose	Limited by GMP

INS No.	Name of Additive	Maximum Level
551	Silicon dioxide, amorphous	10 000 mg/kg singly or in combination Silicates calculated as silicon dioxide
552	Calcium silicate	
553(i)	Magnesium silicate (synthetic)	
553(iii)	Talc	

(*) For the definition of cheese surface and rind see Appendix to the Codex *General Standard for Cheese* (CXS 283-1978)

STANDARD FOR SAMSØ
(CXS 268-1966)

4. FOOD ADDITIVES

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

	Justified use:	
Additive functional class:	**Cheese mass**	**Surface/rind treatment**
Colours:	X[1]	-
Bleaching agents:	-	-
Acids:	-	-
Acidity regulators:	X	-
Stabilizers:	-	-
Thickeners:	-	-
Emulsifiers:	-	-
Antioxidants:	-	-
Preservatives:	X	X
Foaming agents:	-	-
Anti-caking agents:	-	X[2]

[1] Only to obtain the colour characteristics, as described in Section 2
[2] For the surface of sliced, cut, shredded or grated cheese, only
X The use of additives belonging to the class is technologically justified
- The use of additives belonging to the class is not technologically justified

INS No.	Name of Additive	Maximum Level
Colours		
160a(i)	Carotenes, *beta*- (synthetic)	35 mg/kg Singly or in combination
160a(iii)	Carotenes, *beta*- (*Blakeslea trispora*)	
160e	Carotenal, *beta*-apo-8'-	
160f	Carotenoic acid, ethyl ester, *beta*-apo-8'-	
160a(ii)	Carotenes, *beta*- (vegetable)	600 mg/kg
160b(ii)	Annatto extracts, norbixin based	25 mg/kg
Preservatives		
1105	Lysozyme	Limited by GMP
200	Sorbic acid	1 000 mg/kg based on sorbic acid. Surface Treatment only *.
201	Sodium sorbate	
202	Potassium sorbate	
203	Calcium sorbate	
234	Nisin	12.5 mg/kg
235	Natamycin (Pimaricin)	2 mg/dm^2 Not present at a depth of 5 mm. Surface Treatment only *
251	Sodium nitrate	35 mg/kg, Singly or in combination (expressed as nitrate ion)
252	Potassium nitrate	
280	Propionic acid	3 000 mg/kg Surface Treatment only *
281	Sodium propionate	
283	Potassium propionate	
Acidity Regulators		
170(i)	Calcium carbonate	Limited by GMP
504 (i)	Magnesium carbonate	Limited by GMP
575	Glucono delta-lactone	Limited by GMP
Anticaking Agents		
460(i)	Microcrystalline cellulose (Cellulose gel)	Limited by GMP
460(ii)	Powdered cellulose	Limited by GMP

INS No.	Name of Additive	Maximum Level
551	Silicon dioxide, amorphous	10 000 mg/kg singly or in combination Silicates calculated as silicon dioxide
552	Calcium silicate	
553(i)	Magnesium silicate (synthetic)	
553(iii)	Talc	

(*) For the definition of cheese surface and rind see Appendix to the Codex *General Standard for Cheese* (CXS 283-1978)

STANDARD FOR EMMENTAL (CXS 269-1967)

4. FOOD ADDITIVES

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

	Justified use:	
Additive functional class:	**Cheese mass**	**Surface/rind treatment**
Colours:	X[1]	-
Bleaching agents:	-	-
Acidity regulators:	X	-
Stabilizers:	-	-
THICKENERS:	-	-
Emulsifiers:	-	-
Antioxidants:	-	-
Preservatives:	X	X
Foaming agents:	-	-
Anti-caking agents:	-	X[2]

[1] Only to obtain the colour characteristics, as described in Section 2
[2] For the surface of sliced, cut, shredded or grated cheese, only
X The use of additives belonging to the class is technologically justified
- The use of additives belonging to the class is not technologically justified

INS No.	Name of Additive	Maximum Level
Colours		
160a(i)	Carotenes, *beta*- (synthetic)	35 mg/kg Singly or in combination
160a(iii)	Carotenes, *beta*- (*Blakeslea trispora*)	
160e	Carotenal, *beta*-apo-8'-	
160f	Carotenoic acid, ethyl ester, *beta*-apo-8'-	
160a(ii)	Carotenes, *beta*- (vegetable)	600 mg/kg
160b(ii)	Annatto extracts, norbixin-based	25 mg/kg
Preservatives		
1105	Lysozyme	Limited by GMP
200	Sorbic acid	1000 mg/kg based on sorbic acid. Surface Treatment only *.
201	Sodium sorbate	
202	Potassium sorbate	
203	Calcium sorbate	
234	Nisin	12.5 mg/kg
235	Natamycin (Pimaricin)	2 mg/dm^2 Not present at a depth of 5 mm. Surface Treatment only *
251	Sodium nitrate	35 mg/kg, Singly or in combination (expressed as nitrate ion)
252	Potassium nitrate	
Acidity Regulators		
170(i)	Calcium carbonate	Limited by GMP
504 (i)	Magnesium carbonate	Limited by GMP
575	Glucono delta-lactone	Limited by GMP
Anticaking Agents		
460(i)	Microcrystalline cellulose (Cellulose gel)	Limited by GMP
460(ii)	Powdered cellulose	Limited by GMP
551	Silicon dioxide, amorphous	10 000 mg/kg singly or in combination
552	Calcium silicate	
553(i)	Magnesium silicate (synthetic)	

INS No.	Name of Additive	Maximum Level
553(iii)	Talc	Silicates calculated as silicon dioxide

(*) For the definition of cheese surface and rind see Appendix to the *General Standard for Cheese* (CXS 283-1978)

STANDARD FOR TILSITER (CXS 270-1968)

4. FOOD ADDITIVES

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

	Justified use:	
Additive functional class:	**Cheese mass**	**Surface/rind treatment**
Colours:	X[1]	-
Bleaching agents:	-	-
Acidity regulators:	X	-
Stabilizers:	-	-
Thickeners:	-	-
Emulsifiers:	-	-
Antioxidants:	-	-
Preservatives:	X	X
Foaming agents:	-	-
Anti-caking agents:	-	X[2]

[1] Only to obtain the colour characteristics, as described in Section 2
[2] For the surface of sliced, cut, shredded or grated cheese, only
X The use of additives belonging to the class is technologically justified
- The use of additives belonging to the class is not technologically justified

INS No.	Name of Additive	Maximum Level
Colours		
160a(i)	Carotenes, *beta*- (synthetic)	35 mg/kg Singly or in combination
160a(iii)	Carotenes, *beta*- (*Blakeslea trispora*)	
160e	Carotenal, *beta*-apo-8'-	
160f	Carotenoic acid, ethyl ester, *beta*-apo-8'-	
160a(ii)	Carotenes, *beta*- (vegetable)	600 mg/kg
160b(ii)	Annatto extracts, norbixin-based	25 mg/kg
Preservatives		
1105	Lysozyme	Limited by GMP
200	Sorbic acid	1000 mg/kg based on sorbic acid. Surface Treatment only *.
201	Sodium sorbate	
202	Potassium sorbate	
203	Calcium sorbate	
234	Nisin	12.5 mg/kg
235	Natamycin (Pimaricin)	2 mg/dm^2 Not present at a depth of 5 mm. Surface Treatment only *
251	Sodium nitrate	35 mg/kg, Singly or in combination (expressed as nitrate ion)
252	Potassium nitrate	
280	Propionic acid	3000 mg/kg Surface Treatment only *
281	Sodium propionate	
283	Potassium propionate	
Acidity Regulators		
170(i)	Calcium carbonate	Limited by GMP
504 (i)	Magnesium carbonate	Limited by GMP
575	Glucono delta-lactone	Limited by GMP
Anticaking Agents		
460(i)	Microcrystalline cellulose (Cellulose gel)	Limited by GMP
460(ii)	Powdered cellulose	Limited by GMP
551	Silicon dioxide, amorphous	10 000 mg/kg singly or in combination Silicates calculated as silicon dioxide
552	Calcium silicate	
553(i)	Magnesium silicate (synthetic)	
553(iii)	Talc	

(*) For the definition of cheese surface and rind see Appendix to the *General Standard for Cheese* (CXS 283-1978)

STANDARD FOR SAINT-PAULIN
(CXS 271-1968)

4. FOOD ADDITIVES

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

	Justified use:	
Additive functional class:	**Cheese mass**	**Surface/rind treatment**
Colours:	X[1]	-
Bleaching agents:	-	-
Acidity regulators:	X	-
Stabilizers:	-	-
Thickeners:	-	-
Emulsifiers:	-	-
Antioxidants:	-	-
Preservatives:	X	X
Foaming agents:	-	-
Anti-caking agents:	-	X[2]

[1] Only to obtain the colour characteristics, as described in Section 2
[2] For the surface of sliced, cut, shredded or grated cheese, only
X The use of additives belonging to the class is technologically justified
- The use of additives belonging to the class is not technologically justified

INS No.	**Name of Additive**	**Maximum Level**
Colours		
160a(i)	Carotenes, *beta*- (synthetic)	35 mg/kg Singly or in combination
160a(iii)	Carotenes, *beta*- (*Blakeslea trispora*)	
160e	Carotenal, *beta*-apo-8'-	
160f	Carotenoic acid, ethyl ester, *beta*-apo-8'-	
160a(ii)	Carotenes, *beta*- (vegetable)	600 mg/kg
160b(ii)	Annatto extracts, norbixin-based	25 mg/kg
Preservatives		
1105	Lysozyme	Limited by GMP
200	Sorbic acid	1 000 mg/kg based on sorbic acid. Surface Treatment only *.
201	Sodium sorbate	
202	Potassium sorbate	
203	Calcium sorbate	
234	Nisin	12.5 mg/kg
235	Natamycin (Pimaricin)	2 mg/dm^2 Not present at a depth of 5 mm. Surface Treatment only *
251	Sodium nitrate	35 mg/kg, Singly or in combination (expressed as nitrate ion)
252	Potassium nitrate	
280	Propionic acid	3 000 mg/kg Surface Treatment only *
281	Sodium propionate	
283	Potassium propionate	
Acidity Regulators		
170(i)	Calcium carbonate	Limited by GMP
504(i)	Magnesium carbonate	Limited by GMP
575	Glucono delta-lactone	Limited by GMP
Anticaking Agents		
460(i)	Microcrystalline cellulose (Cellulose gel)	Limited by GMP
460(ii)	Powdered cellulose	Limited by GMP
551	Silicon dioxide, amorphous	10 000 mg/kg singly or in combination Silicates calculated as silicon dioxide
552	Calcium silicate	
553(i)	Magnesium silicate (synthetic)	
553(iii)	Talc	

(*) For the definition of cheese surface and rind see Appendix to the *General Standard for Cheese* (CXS 283-1978)

STANDARD FOR PROVOLONE
(CXS 272-1968)

4. FOOD ADDITIVES

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

	Justified use:	
Additive functional class:	**Cheese mass**	**Surface/rind treatment**
Colours:	X[1]	-
Bleaching agents:	-	-
Acidity regulators:	X	-
Stabilizers:	-	-
Thickeners:	-	-
Emulsifiers:	-	-
Antioxidants:	-	-
Preservatives:	X	X
Foaming agents:	-	-
Anti-caking agents:	-	X[2]

[1] Only to obtain the colour characteristics, as described in Section 2
[2] For the surface of sliced, cut, shredded or grated cheese, only
X The use of additives belonging to the class is technologically justified
- The use of additives belonging to the class is not technologically justified

INS No.	**Name of Additive**	**Maximum Level**
Colours		
160a(i)	Carotenes, *beta*- (synthetic)	35 mg/kg Singly or in combination
160a(iii)	Carotenes, *beta*- (*Blakeslea trispora*)	
160e	Carotenal, *beta*-apo-8'-	
160f	Carotenoic acid, ethyl ester, *beta*-apo-8'-	
160a(ii)	Carotenes, *beta*- (vegetable)	600 mg/kg
160b(ii)	Annatto extracts, norbixin-based	25 mg/kg
171	Titanium dioxide	Limited by GMP
Preservatives		
1105	Lysozyme	Limited by GMP
200	Sorbic acid	1 000 mg/kg based on sorbic acid. Surface Treatment only *.
201	Sodium sorbate	
202	Potassium sorbate	
203	Calcium sorbate	
234	Nisin	12.5 mg/kg
235	Natamycin (Pimaricin)	2 mg/dm^2 Not present at a depth of 5 mm. Surface Treatment only *
239	Hexamethylene tetramine	25 mg/kg Expressed as formaldehyde
251	Sodium nitrate	35 mg/kg, Singly or in combination (expressed as nitrate ion)
252	Potassium nitrate	
280	Propionic acid	3 000 mg/kg Surface Treatment only *
281	Sodium propionate	
283	Potassium propionate	
Acidity Regulators		
170(i)	Calcium carbonate	Limited by GMP
504 (i)	Magnesium carbonate	Limited by GMP
575	Glucono delta-lactone	Limited by GMP
Anticaking Agents		
460(i)	Microcrystalline cellulose (Cellulose gel)	Limited by GMP
460(ii)	Powdered cellulose	Limited by GMP
551	Silicon dioxide, amorphous	10 000 mg/kg singly or in combination Silicates calculated as silicon dioxide
552	Calcium silicate	
553(i)	Magnesium silicate (synthetic)	
553(iii)	Talc	

(*) For the definition of cheese surface and rind see Appendix to the *General Standard for Cheese* (CXS 283-1978)

STANDARD FOR COTTAGE CHEESE
(CXS 273-1968)

4. FOOD ADDITIVES

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

	Justified use:	
Additive functional class:	**Cheese mass** [2]	**Surface/rind treatment**
Colours:	-	-
Bleaching agents:	-	-
Acids:	X	-
Acidity regulators:	X	-
Stabilizers:	X[1]	-
Thickeners:	-	-
Emulsifiers:	-	-
Antioxidants:	-	-
Preservatives:	X	-
Foaming agents:	-	-
Anti-caking agents:	-	-

[1] Stabilizers including modified starches may be used in compliance with the definition of milk products and only to the extent they are functionally necessary, taking into account any use of gelatine and starches as provided for in section 3.2.

[2] Cheese mass includes creaming mixture

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

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

INS No.	**Name of Additive**	**Maximum Level**
Preservatives		
200	Sorbic acid	1 000 mg/kg singly or in combination as sorbic acid
201	Sodium sorbate	
202	Potassium sorbate	
203	Calcium sorbate	
234	Nisin	12.5 mg/kg
280	Propionic acid	Limited by GMP
281	Sodium propionate	
282	Calcium propionate	
283	Potassium propionate	
Acidity Regulators		
170(i)	Calcium carbonate	Limited by GMP
260	Acetic acid (glacial)	Limited by GMP
261(i)	Potassium acetate	Limited by GMP
261(ii)	Potassium diacetate	Limited by GMP
262(i)	Sodium acetate	Limited by GMP
263	Calcium acetate	Limited by GMP
270	Lactic acid (L-, D-, and DL-)	Limited by GMP
296	Malic acid (DL-)	Limited by GMP
325	Sodium lactate	Limited by GMP
326	Potassium lactate	Limited by GMP
327	Calcium lactate	Limited by GMP
330	Citric acid	Limited by GMP
338	Phosphoric acid	880 mg/kg as phosphorus
350(i)	Sodium hydrogen DL-malate	Limited by GMP
350(ii)	Sodium DL-malate	Limited by GMP
351(ii)	Potassium malate	Limited by GMP
352(ii)	Calcium malate (D, L-)	Limited by GMP
500(i)	Sodium carbonate	Limited by GMP
500(ii)	Sodium hydrogen carbonate	Limited by GMP
500(iii)	Sodium sesquicarbonate	Limited by GMP
501(i)	Potassium carbonate	Limited by GMP
501(ii)	Potassium hydrogen carbonate	Limited by GMP

INS No.	Name of Additive	Maximum Level
504(i)	Magnesium carbonate	Limited by GMP
504(ii)	Magnesium hydrogen carbonate	Limited by GMP
507	Hydrochloric acid	Limited by GMP
575	Glucono delta-lactone	Limited by GMP
577	Potassium gluconate	Limited by GMP
578	Calcium gluconate	Limited by GMP
Stabilizers		
331(i)	Sodium dihydrogen citrate	Limited by GMP
332(i)	Potassium dihydrogen citrate	Limited by GMP
333	Calcium citrates	Limited by GMP
339(i)	Sodium dihydrogen phosphate	1 300 mg/kg, singly or in combination, expressed as phosphorus
339(ii)	Disodium hydrogen phosphate	
339(iii)	Trisodium phosphate	
340(i)	Potassium dihydrogen phosphate	
340(ii)	Dipotassium hydrogen phosphate	
340(iii)	Tripotassium phosphate	
341(i)	Monocalcium dihydrogen phosphate	
341(ii)	Calcium hydrogen phosphate	
341(iii)	Tricalcium phosphate	
342(i)	Ammonium dihydrogen phosphate	
342(ii)	Diammonium hydrogen phosphate	
343(ii)	Magnesium hydrogen phosphate	
343(iii)	Trimagnesium phosphate	
450(i)	Disodium diphosphate	
450(iii)	Tetrasodium diphosphate	
450(v)	Tetrapotassium diphosphate	
450(vi)	Dicalcium diphosphate	
451(i)	Pentasodium triphosphate	
451(ii)	Pentapotassium triphosphate	
452(i)	Sodium polyphosphate	
452(ii)	Potassium polyphosphate	
452(iv)	Calcium polyphosphate	
452(v)	Ammonium polyphosphate	
400	Alginic acid	Limited by GMP
401	Sodium alginate	Limited by GMP
402	Potassium alginate	Limited by GMP
403	Ammonium alginate	Limited by GMP
404	Calcium alginate	Limited by GMP
405	Propylene glycol alginate	5000 mg/kg
406	Agar	Limited by GMP
407	Carrageenan	Limited by GMP
407a	Processed Euchema seaweed (PES)	Limited by GMP
410	Carob bean gum	Limited by GMP
412	Guar gum	Limited by GMP
413	Tragacanth gum	Limited by GMP
415	Xanthan gum	Limited by GMP
416	Karaya gum	Limited by GMP
417	Tara gum	Limited by GMP
440	Pectins	Limited by GMP
466	Sodium carboxymethyl cellulose (cellulose gum)	Limited by GMP
1400	Dextrins, roasted Starch	Limited by GMP
1401	Acid-treated Starch	Limited by GMP
1402	Alkaline-treated starch	Limited by GMP
1403	Bleached starch	Limited by GMP
1404	Oxidized starch	Limited by GMP
1405	Starches, enzyme-treated	Limited by GMP
1410	Monostarch phosphate	Limited by GMP
1412	Distarch phosphate	Limited by GMP
1413	Phosphated distarch phosphate	Limited by GMP
1414	Acetylated distarch phosphate	Limited by GMP
1420	Starch Acetate	Limited by GMP
1422	Acetylated distarch adipate	Limited by GMP
1440	Hydroxypropyl starch	Limited by GMP
1442	Hydroxypropyl distarch phosphate	Limited by GMP

STANDARD FOR COULOMMIERS
(CXS 274-1969)

4. FOOD ADDITIVES

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

	Justified use:	
Additive functional class:	**Cheese mass**	**Surface/rind treatment**
Colours:	X[1]	-
Bleaching agents:	-	-
Acids:	-	-
Acidity regulators:	X	-
Stabilizers:	-	-
Thickeners:	-	-
Emulsifiers:	-	-
Antioxidants:	-	-
Preservatives:	-	-
Foaming agents:	-	-
Anti-caking agents:	-	-

[1] Only to obtain the colour characteristics, as described in Section 2
X The use of additives belonging to the class is technologically justified
- The use of additives belonging to the class is not technologically justified

INS No.	**Name of Additive**	**Maximum Level**
Colours		
160a(i)	Carotenes, *beta*- (synthetic)	35 mg/kg Singly or in combination
160a(iii)	Carotene,s *beta*- (*Blakeslea trispora*)	
160e	Carotenal, *beta*-apo-8'-	
160f	Carotenoic acid, ethyl ester, *beta*-apo-8'-	
160a(ii)	Carotenes, *beta*- (vegetable)	600 mg/kg
160b(ii)	Annatto extracts, norbixin-based	25 mg/kg
Acidity Regulators		
575	Glucono delta-lactone	Limited by GMP

STANDARD FOR CREAM CHEESE
(CXS 275-1973)

4. FOOD ADDITIVES

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

	Justified use:	
Additive functional class:	**Cheese mass**	**Surface/rind treatment**
Colours:	X[1]	-
Bleaching agents:	-	-
Acids:	X	-
Acidity regulators:	X	-
Stabilizers:	X[2]	-
Thickeners:	X[2]	-
Emulsifiers:	X	-
Antioxidants:	X	-
Preservatives:	X[2]	-
Foaming agents:	X[3]	-
Anti-caking agents:	-	-

[1] Only to obtain the colour characteristics, as described in Section 2

[2] Stabilizers and thickeners including modified starches may be used in compliance with the definition of milk [products] and only to heat treated products to the extent they are functionally necessary, taking into account any use of gelatine and starches as provided for in section 3.2.

[3] For whipped products, only

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

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

INS No.	Name of Additive	Maximum Level
Preservatives		
200	Sorbic acid	1 000 mg/kg singly or in combination as sorbic acid
201	Sodium sorbate	
202	Potassium sorbate	
203	Calcium sorbate	
234	Nisin	12.5 mg/kg
280	Propionic acid	Limited by GMP
281	Sodium propionate	
282	Calcium propionate	
283	Potassium propionate	
Acidity Regulators		
170(i)	Calcium carbonate	Limited by GMP
260	Acetic acid (glacial)	Limited by GMP
261(i)	Potassium acetate	Limited by GMP
261(ii)	Potassium diacetate	Limited by GMP
262(i)	Sodium acetate	Limited by GMP
263	Calcium acetate	Limited by GMP
270	Lactic acid (L-, D-, and DL-)	Limited by GMP
296	Malic acid (DL-)	Limited by GMP
325	Sodium lactate	Limited by GMP
326	Potassium lactate	Limited by GMP
327	Calcium lactate	Limited by GMP
330	Citric acid	Limited by GMP
331(i)	Sodium dihydrogen citrate	Limited by GMP
332(i)	Potassium dihydrogen citrate	Limited by GMP
333	Calcium citrates	Limited by GMP
334	Tartaric acid (L(+)-)	1 500 mg/kg singly or in combination as tartaric acid
335(i)	Monosodium tartrate	
335(ii)	Sodium L(+)-tartrate	
336(i)	Monopotassium tartrate	
336 (ii)	Dipotassium tartrate	
337	Potassium sodium L(+)-tartrate	
338	Phosphoric acid	880 mg/kg as phosphorus
350(i)	Sodium hydrogen DL-malate	Limited by GMP
350(ii)	Sodium DL-malate	Limited by GMP
351(ii)	Potassium malate	Limited by GMP
352(ii)	Calcium malate, D, L-	Limited by GMP
500(i)	Sodium carbonate	Limited by GMP

INS No.	Name of Additive	Maximum Level
500(ii)	Sodium hydrogen carbonate	Limited by GMP
500(iii)	Sodium sesquicarbonate	Limited by GMP
501(i)	Potassium carbonate	Limited by GMP
501(ii)	Potassium hydrogen carbonate	Limited by GMP
504(i)	Magnesium carbonate	Limited by GMP
504(ii)	Magnesium hydrogen carbonate	Limited by GMP
507	Hydrochloric acid	Limited by GMP
575	Glucono-delta-lactone	Limited by GMP
577	Potassium gluconate	Limited by GMP
578	Calcium gluconate	Limited by GMP
Stabilizers		
339(i)	Sodium dihydrogen phosphate	4 400 mg/kg singly or in combination, expressed as phosphorus
339(ii)	Disodium hydrogen phosphate	
339(iii)	Trisodium phosphate	
340(i)	Potassium dihydrogen phosphate	
340(ii)	Dipotassium hydrogen phosphate	
340(iii)	Tripotassium phosphate	
341(i)	Monocalcium dihydrogen phosphate	
341(ii)	Calcium hydrogen phosphate	
341(iii)	Tricalcium phosphate	
342(i)	Ammonium dihydrogen phosphate	
342(ii)	Diammonium hydrogen phosphate	
343(ii)	Magnesium hydrogen phosphate	
343(iii)	Trimagnesium phosphate	
450(i)	Disodium diphosphate	
450(iii)	Tetrasodium diphosphate	
450(v)	Tetrapotassium diphosphate	
450(vi)	Dicalcium diphosphate	
451(i)	Pentasodium triphosphate	
451(ii)	Pentapotassium triphosphate	
452(i)	Sodium polyphosphate	
452(ii)	Potassium polyphosphate	
452(iv)	Calcium polyphosphate	
452(v)	Ammonium polyphosphate	
400	Alginic acid	Limited by GMP
401	Sodium alginate	Limited by GMP
402	Potassium alginate	Limited by GMP
403	Ammonium alginate	Limited by GMP
404	Calcium alginate	Limited by GMP
405	Propylene glycol alginate	5 000 mg/kg
406	Agar	Limited by GMP
407	Carrageenan	Limited by GMP
407a	Processed Euchema seaweed (PES)	Limited by GMP
410	Carob bean gum	Limited by GMP
412	Guar gum	Limited by GMP
413	Tragacanth gum	Limited by GMP
415	Xanthan gum	Limited by GMP
416	Karaya gum	Limited by GMP
417	Tara gum	Limited by GMP
418	Gellan gum	Limited by GMP
466	Sodium carboxymethyl cellulose (cellulose gum)	Limited by GMP
1400	Dextrins, roasted starch	Limited by GMP
1401	Acid-treated starch	Limited by GMP
1402	Alkaline treated starch	Limited by GMP
1403	Bleached starch	Limited by GMP
1404	Oxidized starch	Limited by GMP
1405	Starches, enzyme-treated	Limited by GMP
1410	Monostarch phosphate	Limited by GMP
1412	Distarch phosphate	Limited by GMP
1413	Phosphated distarch phosphate	Limited by GMP
1414	Acetylated distarch phosphate	Limited by GMP
1420	Starch Acetate	Limited by GMP
1422	Acetylated distarch adipate	Limited by GMP
1440	Hydroxypropyl starch	Limited by GMP
1442	Hydroxypropyl distarch phosphate	Limited by GMP

INS No.	Name of Additive	Maximum Level
Emulsifiers		
322	Lecithins	Limited by GMP
470(i)	Salt of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	Limited by GMP
470(ii)	Salt of oleic acid with calcium, potassium and sodium	Limited by GMP
471	Mono- and di-glycerides of fatty acids	Limited by GMP
472a	Acetic and fatty acid esters of glycerol	Limited by GMP
472b	Lactic and fatty acid esters of glycerol	Limited by GMP
472c	Citric and fatty acid esters of glycerol	Limited by GMP
472e	Diacetyltartaric and fatty acid esters of glycerol	10 000 mg/kg
Antioxidants		
300	Ascorbic acid (L-)	Limited by GMP
301	Sodium ascorbate	Limited by GMP
302	Calcium ascorbate	Limited by GMP
304	Ascorbyl palmitate	500 mg/kg singly or in combination as ascorbyl stearate
305	Ascorbyl stearate	
307b	Tocopherol concentrate, mixed	200 mg/kg singly or in combination
307c	Tocopherol, dl-*alpha*-	
Colours		
160a(i)	Carotenes, *beta*- (synthetic)	35 mg/kg singly or in combination
160a(iii)	Carotenes, *beta*- (*Blakeslea trispora*)	
160e	Carotenal, *beta*-apo-8'-	
160f	Carotenoic acid, ethyl ester, *beta*-apo-8'-	
160a(ii)	Carotenes, *beta*- (vegetable)	600 mg/kg
171	Titanium dioxide	Limited by GMP
160b(ii)	Annatto extracts, norbixin-based	25 mg/kg
Foaming Agent		
290	Carbon dioxide	Limited by GMP
941	Nitrogen	Limited by GMP

STANDARD FOR CAMEMBERT (CXS 276-1973)

4. FOOD ADDITIVES

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

	Justified use:	
Additive functional class:	**Cheese mass**	**Surface/rind treatment**
Colours:	X[1]	-
Bleaching agents:	-	-
Acids:	-	-
Acidity regulators:	X	-
Stabilizers:	-	-
Thickeners:	-	-
Emulsifiers:	-	-
Antioxidants:	-	-
Preservatives:	-	-
Foaming agents:	-	-
Anti-caking agents:	-	-

[1] Only to obtain the colour characteristics, as described in Section 2
X The use of additives belonging to the class is technologically justified
- The use of additives belonging to the class is not technologically justified

INS No.	Name of Additive	Maximum Level
Colours		
160a(i)	*beta*-Carotenes, *beta*- (synthetic)	35 mg/kg Singly or in combination
160a(iii)	*beta*-Carotenes, *beta*- (*Blakeslea trispora*)	
160e	*beta*-apo-8'-Carotenal, *beta*-apo-8'-	
160f	*beta*-apo-8'-Carotenoic acid, ethyl ester, *beta*-apo-8'-	
160a(ii)	Carotenes, *beta*- (vegetable)	600 mg/kg
160b(ii)	Annatto extracts, norbixin-based	25 mg/kg
Acidity Regulators		
575	Glucono delta-lactone	Limited by GMP

STANDARD FOR BRIE (CXS 277-1973)

4. FOOD ADDITIVES

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

	Justified use:	
Additive functional class:	**Cheese mass**	**Surface/rind treatment**
Colours:	X[1]	-
Bleaching agents:	-	-
Acids:	-	-
Acidity regulators:	X	-
Stabilizers:	-	-
Thickeners:	-	-
Emulsifiers:	-	-
Antioxidants:	-	-
Preservatives:	-	-
Foaming agents:	-	-
Anti-caking agents:	-	-

[1] Only to obtain the colour characteristics, as described in Section 2
X = The use of additives belonging to the class is technologically justified
- = The use of additives belonging to the class is not technologically justified

INS No.	Name of Additive	Maximum Level
Colours		
160a(i)	*beta*-Carotenes, *beta*-, synthetic	35 mg/kg Singly or in combination
160a(iii)	*beta*-Carotenes, *beta*-, *Blakeslea trispora*	
160e	*beta*-apo-8'-Carotenal, *beta*-apo-8'-	
160f	*beta*-apo-8'-Carotenoic acid, ethyl ester, *beta*-apo-8'-	
160a(ii)	Carotenes, *beta*-, vegetable	600 mg/kg
160b(ii)	Annatto extracts, norbixin-based	25 mg/kg
Acidity Regulators		
575	Glucono delta-lactone	Limited by GMP

STANDARD FOR EXTRA HARD GRATING CHEESE (CXS 278-1978)

(No Food Additive Provisions)

STANDARD FOR BUTTER (CXS 279-1971)

4. FOOD ADDITIVES

Food additives listed in Tables 1 and 2 of the Codex *General Standard for Food Additives* (CXS 192-1995) in Food Category 02.2.1.1 (Butter and concentrated butter) may be used in foods subject to this standard.

STANDARD FOR MILKFAT PRODUCTS (CXS 280-1973)

4. FOOD ADDITIVES

Food additives listed in Tables 1 and 2 of the Codex *General Standard for Food Additives* (CXS 192-1995) in Food Category 02.1.1 (Butter oil, anhydrous milkfat, ghee) may be used in foods subject to this standard.

4.1 Inert gas with which airtight containers are flushed before, during and after filling with product.

STANDARD FOR EVAPORATED MILKS (CXS 281-1971)

4. FOOD ADDITIVES

Only those food additives listed below may be used and only within the limits specified.

INS No.	Name	Maximum Level
Firming agents		
508	Potassium chloride	2 000 mg/kg singly or 3 000 mg/kg in combination, expressed as anhydrous substances
509	Calcium chloride	
Stabilizers		
331	Sodium citrates	2 000 mg/kg singly or 3 000 mg/kg in combination, expressed as anhydrous substances
332	Potassium citrates	
333	Calcium citrates	
Acidity Regulators		
170	Calcium carbonates	2 000 mg/kg singly or 3 000 mg/kg in combination, expressed as anhydrous substances
339	Sodium phosphates	
340	Potassium phosphates	
341	Calcium phosphates	
450	Diphosphates	
451	Triphosphates	
452	Polyphosphates	
500	Sodium carbonates	
501	Potassium carbonates	
Thickener		
407	Carrageenan	150 mg/kg
Emulsifier		
322	Lecithins	Limited by GMP

STANDARD FOR SWEETENED CONDENSED MILKS (CXS 282-1971)

4. FOOD ADDITIVES

Only those food additives listed below may be used and only within the limits specified.

INS No.	Name	Maximum Level
Firming agents		
508	Potassium chloride	2 000 mg/kg singly or 3 000 mg/kg in combination, expressed as anhydrous substances
509	Calcium chloride	
Stabilizers		
331	Sodium citrates	2 000 mg/kg singly or 3 000 mg/kg in combination, expressed as anhydrous substances
332	Potassium citrates	
333	Calcium citrates	
Acidity Regulators		
170	Calcium carbonates	2 000 mg/kg singly or 3 000 mg/kg in combination, expressed as anhydrous substances
339	Sodium phosphates	
340	Potassium phosphates	
341	Calcium phosphates	
450	Diphosphates	
451	Triphosphates	
452	Polyphosphates	
500	Sodium carbonates	
501	Potassium carbonates	
Thickener		
407	Carrageenan	150 mg/kg
Emulsifier		
322	Lecithins	Limited by GMP

GENERAL STANDARD FOR CHEESE
(CXS 283-1978)

4. FOOD ADDITIVES

Only those food additives listed below may be used and only within the limits specified.

Unripened cheeses

As listed in the CXS*dard for Unripened Cheese Including Fresh Cheese*.

Cheeses in Brine

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

Ripened cheeses, including mould ripened cheeses

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

INS No.	Name	Maximum Level
Colours		
100	Curcumins (for edible cheese rind)	Limited by GMP
101	Riboflavins	Limited by GMP
120	Carmines (for red marbled cheeses only)	Limited by GMP
140	Chlorophylls (for green marbled cheeses only)	Limited by GMP
141	Chlorophylls and chlorophyllins, copper complexes	15 mg/kg
160a(i)	Carotenes, *beta*- (synthetic)	25 mg/kg
160a(ii)	Carotenes, *beta*-(vegetable)	600 mg/kg
160b(ii)	Annatto extracts, norbixin-based	50 mg/kg
160c	Paprika oleoresins	Limited by GMP
160e	Carotenal, *beta*-apo-8'-	35 mg/kg
160f	Carotenoic acid, ethyl ester, *beta*-apo-8'-	35 mg/kg
162	Beet red	Limited by GMP
171	Titanium dioxide	Limited by GMP
Acidity regulators		
170	Calcium carbonates	Limited by GMP
504	Magnesium carbonates	
575	Glucono delta-lactone	
Preservatives		
200	Sorbic acid	3 000 mg/kg calculated as sorbic acid
201	Sodium sorbate	
202	Potassium sorbate	
203	Calcium sorbate	
234	Nisin	12.5 mg/kg
239	Hexamethylene tetramine (Provolone only)	25 mg/kg, expressed as formaldehyde
251	Sodium nitrate	50 mg/kg, expressed as $NaNO_3$
252	Potassium nitrate	
280	Propionic acid	3 000 mg/kg, calculated as propionic acid
281	Sodium propionate	
282	Calcium propionate	
1105	Lysozyme	Limited by GMP
For surface/rind treatment only:		
200	Sorbic acid	1 000 m /kg singly or in combination, calculated as sorbic acid
202	Potassium sorbate	
203	Calcium sorbate	
235	Natamycin (Pimaricin)	2 mg/dm^2 of surface. Not present in a depth of 5 mm[9]
Miscellaneous additive		
508	Potassium chloride	Limited by GMP

Sliced, cut, shredded or grated cheese

INS No.	Name	Maximum Level
Anti-caking agents		
460	Cellulose	Limited by GMP
551	Silicon dioxide, amorphous	10 000 mg/kg singly or in combination. Silicates calculated as silicon dioxide
552	Calcium silicate	
553	Magnesium silicates	
560	Potassium silicate	
Preservatives		
200	Sorbic acid	1 000 mg/kg singly or in combination, calculated as sorbic acid
202	Potassium sorbate	
203	Calcium sorbate	

STANDARD FOR WHEY CHEESES (CXS 284-1971)

4. FOOD ADDITIVES

Food additives listed in Tables 1 and 2 of the Codex *General Standard for Food Additives* (CXS 192-1995) in Food Category 01.6.3 (Whey cheese) and 01.6.6 (Whey protein cheese) may be used in foods subject to this standard.

STANDARD FOR CREAM AND PREPARED CREAMS (CXS 288-1976)

4. FOOD ADDITIVES

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

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

Product category	Additive functional class			
	Stabilizers*	Acidity regulators*	Thickeners* and emulsifiers*	Packing gases and propellants
Prepackaged liquid cream (2.4.1):	X	X	X	–
Whipping cream (2.4.2):	X	X	X	–
Cream packed under pressure (2.4.3):	X	X	X	X
Whipped cream (2.4.4):	X	X	X	X
Fermented cream (2.4.5):	X	X	X	–
Acidified cream (2.4.6):	X	X	X	–

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

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

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

INS No.	Name of Additive	Maximum Level
Acidity Regulators		
270	Lactic acid (L-, D-, and DL-)	GMP
325	Sodium lactate	GMP
326	Potassium lactate	GMP
327	Calcium lactate	GMP
330	Citric acid	GMP
333	Calcium citrates	GMP
500(i)	Sodium carbonate	GMP
500(ii)	Sodium hydrogen carbonate	GMP
500(iii)	Sodium sesquicarbonate	GMP
501(i)	Potassium carbonate	GMP
501(ii)	Potassium hydrogen carbonate	GMP
Stabilizers and Thickeners		
170(i)	Calcium carbonate	GMP
331(i)	Sodium dihydrogen citrate	GMP
331(iii)	Trisodium citrate	GMP

INS No.	Name of Additive	Maximum Level
332(i)	Potassium dihydrogen citrate	GMP
332(ii)	Tripotassium citrate	GMP
516	Calcium sulfate	GMP
339(i)	Sodium dihydrogen phosphate	1 100 mg/kg expressed as phosphorus
339(ii)	Disodium hydrogen phosphate	
339(iii)	Trisodium phosphate	
340(i)	Potassium dihydrogen phosphate	
340(ii)	Dipotassium hydrogen phosphate	
340(iii)	Tripotassium phosphate	
341(i)	Monocalcium diydrogen phosphate	
341(ii)	Calcium hydrogen phosphate	
341(iii)	Tricalcium phosphate	
450(i)	Disodium diphosphate	
450(ii)	Trisodium diphosphate	
450(iii)	Tetrasodium diphosphate	
450(v)	Tetrapotassium diphosphate	
450(vi)	Dicalcium diphosphate	
450(vii)	Calcium dihydrogen diphosphate	
451(i)	Pentasodium triphosphate	
451(ii)	Pentapotassium triphosphate	
452(i)	Sodium polyphosphate	
452(ii)	Potassium polyphosphate	
452(iii)	Sodium calcium polyphosphate	
452(iv)	Calcium polyphosphate	
452(v)	Ammonium polyphosphate	
400	Alginic acid	GMP
401	Sodium alginate	GMP
402	Potassium alginate	GMP
403	Ammonium alginate	GMP
404	Calcium alginate	GMP
405	Propylene glycol alginate	5 000 mg/kg
406	Agar	GMP
407	Carrageenan	GMP
407a	Processed eucheuma seaweed (PES)	GMP
410	Carob bean gum	GMP
412	Guar gum	GMP
414	Gum arabic (Acacia gum)	GMP
415	Xanthan gum	GMP
418	Gellan gum	GMP
440	Pectins	GMP
460(i)	Microcrystalline cellulose (Cellulose gel)	GMP
460(ii)	Powdered cellulose	GMP
461	Methyl cellulose	GMP
463	Hydroxypropyl cellulose	GMP
464	Hydroxypropyl methyl cellulose	GMP
465	Methyl ethyl cellulose	GMP
466	Sodium carboxymethyl cellulose (cellulose gum)	GMP
508	Potassium chloride	GMP
509	Calcium chloride	GMP
1410	Monostarch phosphate	GMP
1412	Distarch phosphate	GMP
1413	Phosphated distarch phosphate	GMP
1414	Acetylated distarch phosphate	GMP
1420	Starch acetate	GMP
1422	Acetylated distarch adipate	GMP
1440	Hydroxypropyl starch	GMP
1442	Hydroxypropyl distarch phosphate	GMP
1450	Starch sodium octenyl succinate	GMP
Emulsifiers		
322(i)	Lecithin	GMP
432	Polyoxyethylene (20) sorbitan monolaurate	1 000 mg/kg
433	Polyoxyethylene (20) sorbitan monooleate	
434	Polyoxyethylene (20) sorbitan monopalmitate	
435	Polyoxyethylene (20) sorbitan monostearate	
436	Polyoxyethylene (20) sorbitan tristearate	

INS No.	Name of Additive	Maximum Level
471	Mono- and di- glycerides of fatty acids	GMP
472a	Acetic and fatty acid esters of glycerol	GMP
472b	Lactic and fatty acid esters of glycerol	GMP
472c	Citric and fatty acid esters of glycerol	GMP
473	Sucrose esters of fatty acids	5 000 mg/kg
475	Polyglycerol esters of fatty acids	6 000 mg/kg
491	Sorbitan monostearate	5 000 mg/kg
492	Sorbitan tristearate	
493	Sorbitan monolaurate	
494	Sorbitan monooleate	
495	Sorbitan monopalmitate	
Packaging Gases		
290	Carbon dioxide	GMP
941	Nitrogen	GMP
Propellant For use only in whipped creams (including creams packed under pressure)		
942	Nitrous oxide	GMP

STANDARD FOR WHEY POWDERS (CXS 289-1995)

4. FOOD ADDITIVES

Food additives listed in Tables 1 and 2 of the Codex *General Standard for Food Additives* (CXS 192-1995) in Food Category 01.8.2 (Dried whey and whey products, excluding whey cheese) may be used in foods subject to this standard.

STANDARD FOR EDIBLE CASEIN PRODUCTS (CXS 290-1995)

4. FOOD ADDITIVES

Only those additives listed below may be used within the limits specified.

Caseinates

INS No	Name of food additive	Maximum level
Acidity regulators		
170	Calcium carbonates	Limited by GMP
261(i)	Potassium acetate	
262(i)	Sodium acetate	
263	Calcium acetate	
325	Sodium lactate	
326	Potassium lactate	
327	Calcium lactate	
329	Magnesium lactate (DL-)	
331	Sodium citrates	
332	Potassium citrates	
333	Calcium citrates	
345	Magnesium citrate	
380	Triaammonium citrates	
339	Sodium phosphates	4 400 mg/kg singly or in combination expressed as phosphorus*
340	Potassium phosphates	
341	Calcium phosphates	
342	Ammonium phosphates	
343	Magnesium phosphates	
452	Polyphosphates	2 200 mg/kg singly or in combination expressed as phoshorus *
500	Sodium carbonates	Limited by GMP
501	Potassium carbonates	
503	Ammonium carbonates	
504	Magnesium carbonates	
524	Sodium hydroxide	
525	Potassium hydroxide	
526	Calcium hydroxide	
527	Ammonium hydroxide	
528	Magnesium hydroxide	
Emulsifiers		
322	Lecithins	Limited by GMP
471	Mono- and di-glycerides of fatty acids	

INS No	Name of food additive	Maximum level
Bulking agents		
325	Sodium lactate	Limited by GMP
Anti-caking agents		
170(i)	Calcium carbonate	4 400 mg/kg singly or in combination *
341(iii)	Tricalcium phosphate	
343(iii)	Trimagnesium phosphate	
460	Celluloses	
504(i)	Magnesium carbonate	
530	Magnesium oxide	
551	Silicon dioxide, amorphous	
552	Calcium silicate	
553	Magnesium silicates	
1442	Hydroxypropyl distarch phosphate	
554	Sodium aluminosilicate	265 mg/kg singly or in combination, expressed as aluminium
556	Calcium aluminium silicate	

* Total amount of phosphorus shall not exceed 4 400 mg/kg

STANDARD FOR STURGEON CAVIAR (CXS 291-2008)

4. FOOD ADDITIVES

4.1 The use of colours and texturizing agents is not allowed.

4.2 Only those acidity regulators, antioxidants and preservatives listed in Table 3 of the *General Standard for Food Additives* (CXS 192-1995), are permitted for use, under conditions of good manufacturing practices, in the products covered by this standard.

STANDARD FOR LIVE AND RAW BIVALVE MOLLUSCS (CXS 292-2008)

PART I – LIVE BIVALVE MOLLUSCS

I-4. FOOD ADDITIVES

Food additives are not permitted in live bivalve molluscs.

PART II – RAW BIVALVE MOLLUSCS

II-4 FOOD ADDITIVES

Only the use of the following additives is permitted in raw bivalve molluscs.

Antioxidants

For chilled shucked molluscs any antioxidant listed in food category 09.1.2 (Fresh Molluscs, crustaceans and echinoderms) of the *General Standard for Food Additives* (CXS 192-1995).

For raw frozen molluscs any antioxidant listed in food category 09.2.1 (Frozen fish, fish fillets, and fish products, including molluscs, crustaceans, and echinoderms) of the *General Standard for Food Additives* (CXS 192-1995).

STANDARD FOR TOMATOES (CXS 293-2008)

(No Food Additive Provisions)

REGIONAL STANDARD FOR GOCHUJANG (CXS 294R-2009)

4. FOOD ADDITIVES

The food additives listed below can be used within the scope of a permitted amount.

INS No.	Name of food additive	Maximum Level
4.1 PRESERVATIVES		
200	Sorbic acid	1 000mg/kg as sorbic acid, singly or in combination
202	Potassium sorbate	
203	Calcium sorbate	
4.2 FLAVOUR ENHANCERS		
621	Monosodium L-glutamate	limited by GMP
508	Potassium chloride	limited by GMP
4.3 ANTIOXIDANT		
325	Sodium lactate	limited by GMP

INS No.	Name of food additive	Maximum Level
4.4 ACIDITY REGULATORS		
296	Malic acid (DL-)	limited by GMP
339(i)	Sodium dihydrogen phosphate	5 000 mg/kg as phosphorus, singly or in combination
339(ii)	Disodium hydrogen phosphate	
340(i)	Potassium dihydrogen phosphate	
340(ii)	Dipotassium hydrogen phosphate	
452(i)	Sodium polyphosphate	
452(ii)	Potassium polyphosphate	
4.5 STABILIZERS		
412	Guar gum	limited by GMP
414	Gum arabic (acacia gum)	limited by GMP
415	Xanthan gum	limited by GMP

STANDARD FOR JAMS, JELLIES AND MARMALADES (CXS 296-2009)

4 **FOOD ADDITIVES**

Only those food additive classes listed below are technologically justified and may be used in products covered by this Standard. Within each additive class only those food additives listed below, or referred to, may be used and only for the functions, and within limits, specified.

4.1 Acidity regulators, antifoaming agents, firming agents, preservatives and thickeners used in accordance with Table 3 of the *General Standard for Food Additives* (CXS 192-1995) are acceptable for use in foods conforming to this Standard.

INS No.	Name of food additive	Maximum Level
4.2 ACIDITY REGULATORS		
334; 335(i), (ii); 336(i), (ii); 337	Tartrates	3,000 mg/kg
4.3 ANTIFOAMING AGENTS		
900a	Polydimethylsiloxane	10 mg/kg
4.4 COLOURS		
100(i)	Curcumin	500 mg/kg
101(i), (ii)	Riboflavins	200 mg/kg
104	Quinoline Yellow	100 mg/kg
110	Sunset Yellow FCF	300 mg/kg
120	Carmines	200 mg/kg
124	Ponceau 4R (Cochineal Red A)	100 mg/kg
129	Allura Red AC	100 mg/kg
133	Brilliant Blue FCF	100 mg/kg
140	Chlorophyll	GMP
141(i), (ii)	Chlorophylls and Chlorophyllins, Copper Complexes	200 mg/kg
143	Fast Green FCF	400 mg/kg
150a	Caramel I-Plain	GMP
150b	Caramel II - sulfite caramelCaramel II - sulfite caramel	80 000 mg/kg
150c	Caramel III-ammonia caramel	80 000 mg/kg
150d	Caramel IV – Sulfite Ammonia caramel	1 500 mg/kg
160a(i)	Carotenes, *beta*-, (synthetic)	500 mg/kg singly or in combination
160a(iii)	Carotenes, *beta*- (*Blakeslea trispora*)	
160e	Carotenal, *beta*-apo-8'-	
160f	*Beta*-apo-8'-Carotenoic acid, ethyl esters	
160a(ii)	Carotenes, *beta*- , vegetable	1 000 mg/kg
160d(i), 160d(iii)	Lycopenes	100 mg/kg
161b(i)	Lutein from Tagetes erecta	100 mg/kg
162	Beet Red	GMP
163(ii)	Grape Skin Extract	500 mg/kg
172(i)-(iii)	Iron Oxides	200 mg/kg
4.5 PRESERVATIVES		
200-203	Sorbates	1 000 mg/kg
210-213	Benzoates	1 000 mg/kg

INS No.	Name of food additive	Maximum Level
220-225, 539	Sulfites	50 mg/kg as residual SO2 in the end product, except when made with sulfited fruit when a maximum level of 100 mg/kg is permitted in the end product.

4.6 FLAVOURINGS

The following flavourings are acceptable for use in foods conforming to this Standard when used in accordance with good manufacturing practices and in compliance with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008): natural flavourings that are extracted from the named fruits in the respective product; natural mint flavouring; natural cinnamon flavouring; vanillin, vanilla or vanilla extracts.

STANDARD FOR CERTAIN CANNED VEGETABLES (CXS 297-2009)

4 FOOD ADDITIVES

Only those food additive classes listed below and in the corresponding Annexes are technologically justified and may be used in products covered by this Standard. Within each additive class only those food additives listed below and in the corresponding Annexes, or referred to, may be used and only for the functions, and within limits, specified.

4.1 Acidity regulators, colours, colour retention agents and calcium salts of firming agents used in accordance with Table 3 of the Codex *General Standard for Food Additives* (CXS 192-1995) are acceptable for use in foods conforming to this Standard.

INS No.	Name of Food Additive	Maximum Level
4.2 COLOURS		
102	Tartrazine	100 mg/kg
133	Brilliant Blue FCF	20 mg/kg
143	Fast Green FCF	200 mg/kg
150d	Caramel IV- sulfite ammonia caramel	50 000 mg/kg
4.3 COLOUR RETENTION AGENTS		
385	Calcium disodium ethylene diamine tetra acetate	365 mg/kg (singly or in combination)
386	Disodium ethylene diamine tetra acetate	
512	Stannous chloride	25 mg/kg calculated as tin. Should not be added to foods in uncoated tin cans.

ANNEX ON SWEET CORN

In addition to the general provisions applicable to canned vegetables, the following specific provisions apply:

4 FOOD ADDITIVES

4.1 THICKENERS (FOR CREAMED CORN ONLY)

INS No.	Name of Food Additive	Maximum Level
1400	Dextrins, roasted starch	GMP
1401	Acid-treated starch	
1402	Alkaline-treated starch	
1403	Bleached starch	
1404	Oxidized starch	
1405	Starches, enzyme treated	
1410	Monostarch phosphate	
1412	Distarch phosphate	
1413	Phosphated distarch posphate	
1414	Acetylated distarch phosphate	
1420	Starch acetate	
1422	Acetylated distarch adipate	
1440	Hydroxypropyl starch	
1442	Hydroxypropyl distarch phosphate	
1450	Starch sodium octenyl succinate	
1451	Acetylated oxidized starch	

ANNEX ON CERTAIN MUSHROOMS

In addition to the general provisions applicable to canned vegetables,
the following specific provisions apply:

3. FOOD ADDITIVES

3.1 Thickeners, emulsifiers and stabilizers *used in accordance with Table 3 of the General Standard for Food Additives* (CXS 192-1995) for food category 04.2.2.4 are acceptable for use in canned mushrooms in sauce only.		
3.2 Only the colour listed below is permitted for use in canned mushroom in sauce.		
INS No.	**Name of the Food Additive**	**Maximum Level**
150d	Caramel IV- Sulfite Ammonia caramel	50 000 mg/kg
3.3 Only the flavour enhancer listed below is permitted for use, under the conditions of good manufacturing practices, in the products covered by this Annex.		
INS No.	**Name of the Food Additive**	**Maximum Level**
621	Monosodium glutamate	GMP

REGIONAL STANDARD FOR FERMENTED SOYBEAN PASTE
(CXS 298R-2009)

4. FOOD ADDITIVES

Acidity regulators, antioxidants, colours, flavours enhancers, preservatives, stabilizers and sweeteners listed in Table 3 of the *General Standard for Food Additives* (CXS 192-1995) are acceptable for use in food conforming to this standard.

INS No.	**Name of Food Additive**	**Maximum Level**
4.1 ACIDITY REGULATORS		
334	L(+)-tartaric acid	1 000 mg/kg (as tartaric acid)
335(i)	monosodium tartrate	
335(ii)	sodium L(+)-tartrate	
336(i)	monopotassium tartrate	
336(ii)	dipotassium tartrate	
337	potassium sodium L(+)-tartrate	
4.2 ANTIOXIDANT		
539	Sodium thiosulphate	30 mg/kg as sulphur dioxide
4.3 COLOUR		
101(i)	Riboflavin, synthetic	10 mg/kg
4.4 PRESERVATIVES		
200	Sorbic acid	1 000 mg/kg as sorbic acid, singly or in combination
202	Potassium sorbate	
203	Calcium sorbate	
210	Benzoic acid	1 000 mg/kg as benzoic acid, singly or in combination
211	Sodium benzoate	
212	Potassium benzoate	
4.5 SWEETENERS		
950	Acesulfame potassium	350 mg/kg
954(iv)	Sodium saccharin	200 mg/kg
4.6 PROCESSING AIDS		
	Protease	
	Hemicellulase	
	Lipase	
472c	Citric and fatty acid esters of glycerol	
270	Lactic acid	
452(i)	Sodium polyphosphates, glassy	
452(ii)	Potassium polyphosphates	

STANDARD FOR APPLES
(CXS 299-2010)

(No Food Additive Provisions)

STANDARD FOR BITTER CASSAVA
(CXS 300-2010)

(No Food Additive Provisions)

REGIONAL STANDARD FOR EDIBLE SAGO FLOUR (CXS 301R-2011)

3. FOOD ADDITIVES

Flour treatment agents used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 06.2.1 "flours" are acceptable for use in foods conforming to this standard.

STANDARD FOR FISH SAUCE (CXS 302-2011)

4. FOOD ADDITIVES

Only those food additive classes listed below are technologically justified and may be used in products covered by this Standard. Within each additive class only those food additives listed below, or referred to, may be used and only for the functions, and within limits, specified.

INS No.	Additive	Maximum level
Acidity regulators		
334; 335(i), (ii); 336(i), (ii); 337	Tartrates	200 mg/kg (as tartrates
330, 331 (i), (iii) 332 (i), (ii)	Citrates	GMP
296, 350 (i), (ii) 351 (i), (ii) 352 (ii)	Malates	GMP
300	Ascorbic acid	GMP
325	Sodium lactate	GMP
260	Acetic acid	GMP
Flavour enhancers		
621	Monosodium glutamate	GMP
630	Inosinic acid	GMP
631	Disodium Inosine 5'monophophate	GMP
627	Disodium 5' guanylate	GMP
Sweeteners		
950	Acesulfame K	1 000 mg/kg
955	Sucralose	450 mg/kg
951	Aspartame	350 mg/kg
Colours		
150c	Caramel III-Ammonia caramel	50 000 mg/kg
Emulisifiers and Stabilizers		
466, 468	Carboxymethyl cellulose and crosslinked carboxymethyl cellulose	GMP
Preservatives		
210-203	Benzoates	1 000 mg/kg
200-213	Sorbates	1 000 mg/kg

STANDARD FOR TREE TOMATOES (CXS 303-2011)

(No Food Additive Provisions)

REGIONAL STANDARD FOR CULANTRO COYOTE (CXS 304R-2011)

(No Food Additive Provisions)

REGIONAL STANDARD FOR LUCUMA (CXS 305R-2011)

(No Food Additive Provisions)

REGIONAL STANDARD FOR CHILLI SAUCE
(CXS 306R-2011)

4. FOOD ADDITIVES

Only those food additive classes listed below are technologically justified and may be used in products covered by this Standard. Within each additive class only those food additives listed below, or referred to, may be used and only for the functions, and within limits, specified.

4.1 Acidity regulators, antioxidants, colours, flavour enhancers, preservatives, sweeteners and thickeners listed in Table 3 of the *Codex General Standard for Food Additives* (CXS 192-1995) are acceptable for use in food conforming to this standard.

INS No.	Food Additive	Maximum level
4.2 ACIDITY REGULATORS		
334	Tartaric acid	5 000 mg/kg
335(i)	monosodium tartrate	
335(ii)	sodium L(+)-tartrate	
336(i)	monopotassium tartrate	
336(ii)	dipotassium tartrate	
337	potassium sodium L(+)-tartrate	
452(i)	Sodium polyphosphate[5]	1 000 mg/kg (as phosphorus)
4.3 ANTIOXIDANTS		
307a	Tocopherol, d-alpha-	600 mg/kg (Singly or in combination)
307b	Tocopherol concentrate, mixed	
307c	Tocopherol, dl-alpha-	
320	Butylated hydroxyanisole	100 mg/kg
321	Butylated hydroxytoluene	100 mg/kg
386	Disodium ethylene diamine tetra acetate	75 mg/kg
4.4 COLOURS		
100(i)	Curcumin	GMP
101(i)	Riboflavin, synthetic	350 mg/kg (Singly or in combination)
101(ii)	Riboflavin, 5'-phosphate sodium	
102	Tartrazine	100 mg/kg
110	Sunset yellow FCF	300 mg/kg
4.4 COLOURS (CONTINUED..)		
120	Carmines	50 mg/kg
124	Ponceau (4R) (cochineal red A)	50 mg/kg
127	Erythrosine	50 mg/kg
129	Allura Red AC	300 mg/kg
133	Brilliant blue, FCF	100 mg/kg
141(i)	Chlorophylls, copper complexes	30 mg/kg (as Cu)
150c	Caramel III-ammonia caramel	1 500 mg/kg
150d	Caramel IV – sulfite ammonia caramel	1 500 mg/kg
155	Brown HT	50 mg/kg
160a (ii)	Carotenes, beta (vegetable)	2 000 mg/kg
160b(i)	Annatto extracts, bixin based	10 mg/kg
160d(i)	Lycopene (synthetic)	390 mg/kg
4.5 PRESERVATIVES		
210	Benzoic acid	1 000 mg/kg (singly or in combination) (as benzoic acid) note 13
211	Sodium benzoate note 13	
212	Potassium benzoate note 13	
213	Calcium benzoate note 13	
200	Sorbic acid	1 000 mg/kg (singly or in combination) (as sorbic acid) note 42
201	Sodium sorbate note 42	
202	Potassium sorbate note 42	
203	Calcium sorbate note 42	
220	Sulfur dioxide note 44	300 mg/kg (singly or in combination) (As residual SO_2)
221	Sodium sulfite note 44	
222	Sodium hydrogen sulfite note 44	
223	Sodium metabisulfite note 44	
224	Potassium metabisulfite note 44	
225	Potassium sulfite note 44	

[5] Note 33: As phosphorus

INS No.	Food Additive	Maximum level
539	Sodium thiosulfate note 44	
214	ethyl paradydroxybenzoates	1 000 mg/kg
218	Methyl para-hydroxybenzoate	
4. 6 EMULSIFIERS		
432	Polyoxyethylene (20) sorbitan monolaurate	5 000 mg/kg (singly or in combination)
433	Polyoxyethylene (20) sorbitan monooleate	
434	Polyoxyethylene (20) sorbitan monopalmitate	
435	Polyoxyethylene (20) sorbitan monoesterate	
473	Sucrose esters of fatty acids	5 000 mg/kg
475	Polyglycerol esters of fatty acids	10 000 mg/kg
477	Propylene glycol esters of fatty acids	20 000 mg/kg
4. 7 SWEETENERS		
951	Aspartame	350 mg/kg
950	Acesulfame potassium	1 000 mg/kg
955	Sucralose	450 mg/kg
952(i)	saccharin	150 mg/kg (singly or in combination)
952(ii)	calcium saccharin	
952(iii)	potassium saccharin	
954(iv)	Sodium saccharin	
4. 8 STABILIZERS		
472e	Diacetyctartaric and fatty acid esters of glycerol	10 000 mg/kg
4. 9 THICKENERS		
405	Propylene glycol alginate	8 000 mg/kg
4.10 FLAVOURINGS		
The flavourings used in products covered by this standard shall comply with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008).		
Note 13 : as benzoic acid. Note 42 : as sorbic acid. Note 44: As residual SO_2		

STANDARD FOR CHILLI PEPPERS
(CXS 307-2011)

(No Food Additive Provisions)

REGIONAL STANDARD FOR HARISSA
(CXS 308R-2011)

4 FOOD ADDITIVES

No food additives may be used in harissa.

REGIONAL STANDARD FOR HALWA TEHENIA
(CXS 309R-2011)

4 FOOD ADDITIVES

4.1 Only acidity regulators and emulsifiers used in accordance with Table 3 of the *General Standard for Food Additives* (CXS 192-1995) are acceptable for use in foods conforming to this Standard.

4.2 Flavourings

Flavourings are acceptable for use in foods conforming to this Standard when used in accordance with good manufacturing practices and in compliance with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008).

STANDARD FOR POMEGRANATE
(CXS 310-2013)

(No Food Additives Provisions)

STANDARD FOR SMOKED FISH, SMOKED-FLAVOURED FISH AND SMOKE-DRIED FISH
(CXS 311-2013)

4 FOOD ADDITIVES

4.1 SMOKED FISH

4 ACIDITY REGULATORS		
INS No.	**Food Additive**	**Maximum level**
260	Acetic acid, glacial	GMP
330	Citric acid	GMP
325	Sodium lactate	GMP
334	Tartaric acid, L[+]	200 mg/kg
270	Lactic acid, L-, D-, DL-	GMP
326	Potassium lactate	GMP
327	Calcium lactate	GMP
Antioxidants		
301	Sodium ascorbate	GMP
316	Sodium erythorbate (sodium isoascorbate)	GMP
325	Sodium lactate	GMP
Colours		
129	Allura Red AC	300 mg/kg
160b(i)	Annato extracts, bixin-based	10 mg/kg, as bixin
110	Sunset yellow FCF	100 mg/kg
102	Tartrazine	100 mg/kg
Packing gas		
290	Carbon dioxide	GMP
941	Nitrogen	GMP
Preservatives ((for reduced oxygen packaged products only)		
200-203	Sorbates	2000 mg/kg as sorbic acid
210-213	Benzoates	200 mg/kg as benzoic acid

4.2 SMOKE-FLAVOURED FISH

INS No.	**Food Additive**	**Maximum level**
4 ACIDITY REGULATORS		
260	Acetic acid, glacial	GMP
330	Citric acid	GMP
325	Sodium lactate	GMP
334	Tartaric acid, L[+]	200 mg/kg
270	Lactic acid, L-, D-, DL-	GMP
326	Potassium lactate	GMP
327	Calcium lactate	GMP
Antioxidants		
301	Sodium ascorbate	GMP
316	Sodium erythorbate (sodium isoascorbate)	GMP
325	Sodium lactate	GMP
Colours		
129	Allura Red AC	300 mg/kg
160b(i)	Annato extracts, bixin-based	10 mg/kg, as bixin
110	Sunset yellow FCF	100 mg/kg
102	Tartrazine	100 mg/kg
Packing gas		
290	Carbon dioxide	GMP
941	Nitrogen	GMP
Preservatives ((for reduced oxygen packaged products only)		
200-203	Sorbates	2000 mg/kg as sorbic acid
210-213	Benzoates	200 mg/kg as benzoic acid

4.3 SMOKE-DRIED FISH

No additives are permitted in smoke-dried fish.

STANDARD FOR LIVE ABALONE AND FOR RAW FRESH CHILLED OR FROZEN ABALONE FOR DIRECT CONSUMPTION OR FOR FURTHER PROCESSING
(CXS 312-2013)

4 FOOD ADDITIVES

Food additives are not permitted in live abalone.

REGIONAL STANDARD FOR TEMPE
(CXS 313R-2013)

4 FOOD ADDITIVES

4.1 None permitted.

4.2 Processing aids

Processing aids can be used in these products to control acidity during soaking the beans.

Processing aids used in products covered by this standard shall comply with the *Guidelines on substances used as processing aids (*CAC/GL 75-2010).

REGIONAL STANDARD FOR DATE PASTE
(CXS 314R-2013)

4 FOOD ADDITIVES

No additives are allowed in the products covered by this Standard.

STANDARD FOR R FRESH AND QUICK FROZEN RAW SCALLOP PRODUCTS
(CXS 315-2014)

4. FOOD ADDITIVES

4.1 Scallop Meat and Roe-on Scallop Meat

No food additives are permitted in the products defined in section 2.1.1 and 2.1.2.

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

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

STANDARD FOR PASSION FRUIT
(CXS 316-2014)

(No Food Additive Provisions)

STANDARD FOR DURIAN
(CXS 317-2014)

(No Food Additive Provisions)

STANDARD FOR OKRA
(CXS 318-2014)

(No Food Additive Provisions)

STANDARD FOR CERTAIN CANNED FRUITS (CXS 319-2015)

4. **FOOD ADDITIVES**

4.1 Only those food additive classes listed below and in the corresponding Annexes are technologically justified and may be used in products covered by this Standard. Within each additive class only those food additives listed in the corresponding Annexes, or referred to, may be used and only for the functions, and within limits, specified.

4.2 Acidity regulators used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 04.1.2.4 (Canned or bottled (pasteurized) fruit) or listed in Table 3 of the General Standard are acceptable for use in foods conforming to this Standard.

ANNEX ON MANGOES

3. **FOOD ADDITIVES**

3.1 Antioxidants, and firming agents used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in Food Category 04.1.2.4 (Canned or bottled (pasteurized) fruit) or listed in Table 3 of the General Standard are acceptable for use for foods conforming to this Annex.

3.2 **COLOURS**

Only the colours listed below is permitted for use in canned mangoes.

INS No	Name of the Food Additive	Maximum Level
160a(i),a(iii),e, f	Carotenoids	200 mg/kg
160a(ii)	Carotene beta - vegetable	1 000 mg/kg
120	Carmines	200 mg/kg

ANNEX ON PEARS

3. **FOOD ADDITIVES**

3.1 Colours (permitted only in special holiday packs) used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in Food Category 04.1.2.4 (Canned or bottled (pasteurized) fruit) or listed in Table 3 of the General Standard are acceptable for use for foods conforming to this Annex.

3.2 Flavourings used in products covered by this Annex should comply with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008).

ANNEX ON PINEAPPLES

3. **FOOD ADDITIVES**

3.1 Antifoaming agents, [firming agents and sweeteners] used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in Food Category 04.1.2.4 (Canned or bottled (pasteurized) fruit) or listed in Table 3 of the General Standard are acceptable for use for foods conforming to this Annex.

3.2 Flavourings used in products covered by this Annex shall comply with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008).

ANNEX ON CANNED PINEAPPLE

3. FOOD ADDITIVES

3.1 Antifoaming agents and antioxidants used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in Food Category 04.1.2.4 (Canned or bottled (pasteurized) fruit) or listed in Table 3 of the General Standard are acceptable for use in foods conforming to this Annex.

3.2 Flavourings used in products covered by this Annex shall comply with the Guidelines for the Use of Flavourings (CAC/GL 66-2008).

STANDARD FOR QUICK FROZEN VEGETABLES (CXS 320-2015)

4. **FOOD ADDITIVES**

Only those food additive classes listed in the corresponding Annexes are technologically justified and may be used in products covered by this Standard. Within each additive class only those food additives listed in the corresponding Annexes, or referred to, may be used and only for the functions, and within limits, specified.

5. **PROCESSING AIDS**

The processing aids used for products covered by this Standard shall comply with the *Guidelines on Substances Used as Processing Aids* (CAC/GL 75-2010).

ANNEX ON CARROTS

3. **FOOD ADDITIVES**

None permitted

ANNEX ON CORN-ON-THE-COB

3. **FOOD ADDITIVES**

None permitted.

ANNEX ON LEEK

3. **FOOD ADDITIVES**

None permitted.

ANNEX ON WHOLE KERNEL CORN

3. **FOOD ADDITIVES**

None permitted.

ANNEX ON BROCCOLI

3. FOOD ADDITIVES

None permitted.

ANNEX ON BRUSSELS SPROUTS

3. FOOD ADDITIVES

None permitted.

ANNEX ON CAULIFLOWER

3. FOOD ADDITIVES

None permitted.

ANNEX ON FRENCH FRIED POTATOES

3. FOOD ADDITIVES

Sequestrants used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in Food Category 0.4.2.2.1 Frozen Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds, are acceptable for use in food conforming to this Standard.

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ANNEX ON GREEN BEANS AND WAX BEANS

3. FOOD ADDITIVES

None permitted.

ANNEX ON PEAS

3. FOOD ADDITIVES

3.1. FLAVOURINGS

The flavourings used in products covered by this standard shall comply with the Guidelines for the Use of Flavourings (CAC/GL 66-2008).

ANNEX ON SPINACH

3. FOOD ADDITIVES

None permitted.

STANDARD FOR GINSENG PRODUCTS
(CXS 321-2015)

4 FOOD ADDITIVES

No additives are allowed in the products covered by this Standard.

REGIONAL STANDARD FOR NON-FERMENTED SOYBEAN PRODUCTS
(CXS 322R-2015)

4. FOOD ADDITIVES

4.1 General Requirements

Only those additive functional classes indicated as technologically justified in Table 2 may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those food additives listed may be used and only within the functions and limits specified.

In accordance with Section 4.1 of the Preamble to the *General Standard for Food Additives* (CXS 192-1995), additional additives may be present in non-fermented soybean products as a result of carry-over from soybean ingredients.

Food additive/ functional class	Soybean beverages and related products (2.2.1)			Soybean curd and related products (2.2.2)		Compressed soybean curd (2.2.3)	Dehydrated soybean curd film (2.2.4)
	Plain Soybean beverage (2.2.1.1)	Composite/ flavoured soybean beverages (2.2.1.2)	Soybean-based beverages (2.2.1.3)	Semisolid soybean curd (2.2.2.1)	Soybean curd (2.2.2.2)		
Acidity regulators	-	X	X	X	X	X	-
Antioxidants	-	X	X	-	-	-	-
Colours	-	X	X	-	-	-	-
Emulsifiers	-	X	X	-	-	-	-
Firming Agents	-	-	-	X	X	X	-
Flavour enhancer	-	X	X	-	-	-	-
Preservatives	-	-	-	-	-	X	X
Stabilizers	-	X	X	-	X	-	-
Sweeteners	-	X	X	-	-	-	-

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

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

4.2 Specific Food Additive Provisions

4.2.1 Plain Soybean Beverage

None permitted.

4.2.2 Composite/ flavoured Soybean Beverages and Soybean-based Beverages

Acidity regulators, antioxidants, colours, emulsifiers, flavour enhancer, stabilizers and sweeteners used in accordance with Tables 1, Table 2 and Table 3 of the *General Standard for Food Additives* (CXS 192-1995) in Food Category 06.8.1 are acceptable for use in this product. In addition, the following food additives may be used.

INS No.	Name of Food Additives	Maximum Level
Antioxidant		
304	Ascorbyl palmitate	500 mg/kg
307a,b,c	Tocopherols	200 mg/kgchilli
Colour		
100(i)	Curcumin	1 mg/kg
102	Tartarzine	300 mg/kg
110	Sunset yellow FCF	300 mg/kg
132	Indigotine	150 mg/kg
133	Brilliant blue FCF	100 mg/kg
141(i),(ii)	Chlorophylls and chlorophyllins, copper complexes	30 mg/kg, as copper
160a(i),a(iii),e,f	Carotenoids	500 mg/kg
160a(ii)	Cartenes, beta-, vegetable	2000 mg/kg
160b(i)	Annatto extracts, bixin based	5 mg/kg as bixin
160b(ii)	Annatto extracts, norbixin based	100 mg/kg as norbixin

INS No.	Name of Food Additives	Maximum Level
Emulsifier		
432-436	Polysorbates	2000 mg/kg
472e	Diacetyltartaric and fatty acid esters glycerol	2000 mg/kg
473	Sucrose esters of fatty acids	20000 mg/kg,singly or in combination
473a	Surose oligoesters, type I and type II	
474	Sucroglycerides	
475	Polyglycerol esters of fatty acids	20000 mg/kg
491-495	Sorbitan esters of fattey acids	20000 mg/kg
Stabilizer		
405	Propylene glycol alginate	10000 mg/kg
Sweetener		
950	Acesulfame potassium	500 mg/kg
951	Aspartame	1300 mg/kg

4.2.3 Soybean Curd

Acidity regulator, firming agent and stabilizers used in accordance with Tables 1,Table 2 and Table 3 of the *General Standard for Food Additives* (CXS 192-1995) in Food Category 06.8.3 are acceptable for use in this product.

4.2.4 Compressed Soybean Curd

Acidity regulator, firming agents, preservatives, listed in Table 3 of the *General Standard for Food Additives* (CXS 192-1995) are acceptable for use in this product. In addition, the following food additives may be used.

INS No.	Name of Food Additives	Maximum Level
Preservatives		
262ii	Sodium diacetate	1000 mg/kg

4.2.5 Dehydrated Soybean Curd Film

Prevervatives listed in Table 3 of the *General Standard for Food Additives* (CXS 192-1995) are acceptable for use in this product. In addition, the following food additives may be used.

INS No.	Name of Food Additives	Maximum Level
Preservatives		
220-225,227-228,539	Sulfites	200 mg/kg, as residual SO_2

4.3 Flavourings

The flavourings used in products covered by this standard shall comply with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008).

4.4 Processing Aids

Processing aids with antifoaming, controlling acidity for coagulant and for extracting soybean beverages and carrier functions can be used in the products covered by this standard.

Processing aid used in products covered by this standard shall comply with the *Guidelines on substances used as processing aids (*CAC/GL 75-2010).

REGIONAL STANDARD FOR LAVER PRODUCTS (CXS 323R-2017)

4. FOOD ADDITIVES

4.1. Dried Laver Products and Roasted Laver Product

No food additives are permitted.

4.2. Seasoned Laver Products

Only acidity regulators, anticaking agents, flavour enhancers, sweeteners, thickeners and antioxidants used in accordance with Tables 1 and 2 of the *General Standard of Food Additives (CXS 192-1995)* in food categories 04.2.2.2 and 04.2.2.8 or listed in Table 3 of the *General Standard for Food Additives* are acceptable for use in seasoned laver products (see Section 2.3.3) conforming to this standard.

In addition, the following food additives may be used.

INS	Name of Food additives	Maximum Level(mg/kg)
Sweeteners		
950	Acesulfame potassium	300

4.2.1 Flavourings

The flavourings used in these products should comply with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008).

REGIONAL STANDARD FOR YACON (CXS 324R-2017)

8 FOOD ADDITIVES

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

REGIONAL STANDARD FOR UNREFINED SHEA BUTTER (CXS 325R-2017)

6. FOOD ADDITIVES

No additives are permitted for use in unrefined shea butter.

STANDARD FOR BLACK, WHITE AND GREEN (BWG) PEPPERS (CXS 326 -2017)

4. FOOD ADDITIVES

Table 6 - Food Additive

Food Additive	Black Peppers	White Peppers	Green Peppers
Sulphur dioxide, (INS 220)	None permitted	None permitted	150 (mg/kg), max.
Technological Justification – as “preservative”			

STANDARD FOR CUMIN
(CXS 327 -2017)

4. FOOD ADDITIVES

Anticaking agents as listed in Table III of the *General Standards for Food Additives* (CXS 192-1995) may be permitted for use in ground cumin only.

STANDARD FOR DRIED THYME
(CXS 328 -2017)

4. FOOD ADDITIVES

Only anticaking agents listed in Table 3 of the *General Standards for Food Additives* (CXS 195-1995) are acceptable for use in powdered thyme, at GMP.

STANDARD FOR FISH OILS
(CXS 329 -2017)

4. Food Additives

Antioxidants, sequestrants, antifoaming agents, and emulsifiers used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995), in food category 02.1.3 Lard, tallow, fish oil, and other animal fats are acceptable for use in foods conforming to this standard.

The following additives may be used in addition:

INS	**Additive name**	**Maximum level**
Antioxidant		
300	Ascorbic Acid, L-	GMP
304, 305	Ascorbyl Esters	2500 Mg/Kg, As Ascorbyl Stearate
307 a, b, c	Tocopherols	6000 Mg/Kg, Singly or in Combination
Emulsifier		
322 (i)	Lecithin	GMP
471	Mono- And Di-Glycerides of Fatty Acids	GMP

The flavourings used in products covered by this standard should comply with *the Guidelines for the Use of Flavourings* (CAC/GL 66-2008).