

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of
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World Health
Organization

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD ADDITIVES

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Report of the 50th CCFA's Physical Working Group on the Codex General Standard for Food Additives (GSFA)

23-24 March 2018

At the request of the 49th Codex Committee on Food Additives (CCFA49), the physical working group (pWG) was chaired by the United States of America (USA). The delegations of China and Germany served as rapporteurs. The CCFA49 charged the pWG to consider and prepare recommendations to the Plenary on the following work of the electronic Working Group (eWG) on the GSFA to CCFA49 and 50:

- (i) Replies of CCPFV and CCFO on technological justification for draft and proposed draft provisions in FCs 02.1.2, 02.1.3, and 04.1.2 and subcategories (CX/FA 18/50/7 Appendix 1);
- (ii) Proposed draft provisions for lutein esters from *Tagetes erecta* (INS 161b(iii)) and octenyl succinic acid (OSA)-modified gum arabic (INS 423) in Table 3 (CX/FA 18/50/7 Appendix 2);
- (iii) Draft and proposed draft provisions for food additives with Note 22 in FC 09.2.5 (comments for use in smoked fish paste) (CX/FA 18/50/7 Appendix 3);
- (iv) Draft and proposed draft Provisions related to the use of stabilizers in FC 01.1.1 (CX/FA 18/50/7 Appendix 4);
- (v) Proposed draft provisions in FC 01.1.2 with the exception of colours or sweeteners (CX/FA 18/50/7 Appendix 6);
- (vi) Draft and proposed draft provisions in FC 01.6.4 (CX/FA 18/50/7 Add 1);
- (vii) Draft and proposed draft provisions in FC 09.0 to FC 16.0, with the exception of those additives with technological functions of colour or sweetener, adipates, nitrites and nitrates and the provisions related to FC 14.2.3 (CX/FA 18/50/7 Appendix 5)

Comments to the agenda items listed above were also included in FA50/CRDs 7, 11 and 12.

The following Members and Organizations participated: Australia, Austria, Belgium, Brazil, Bulgaria, Canada, Chile, China, Costa Rica, Cuba, Estonia, European Union, France, Germany, India, Indonesia, Israel, Italy, Japan, Kenya, Mexico, New Zealand, Philippines, Poland, Republic of Korea, Russian Federation, Singapore, South Africa, Spain, Sweden, Switzerland, Thailand, United Kingdom, United States of America, Vietnam, Zimbabwe, AIDGUM, CCC, CEFIC, EFEMA, ETA, Eu Specialty Food Ingredients, FIA, FoodDrinkEurope, IACM, IADSA, ICBA, ICGA, ICGMA, IDF/FIL, IFAC, IFT, IFU, IGTC, ILSI, ISC, ISDI, IUFoST, Oenoppia, OFCA, FAO and WHO.

The Chair presented the provisional agenda of the pWG for discussion. The pWG agreed to proceed with the proposed agenda.

REPLIES OF CODEX COMMITTEE ON PROCESSED FRUITS AND VEGETABLES (CCPFV) AND CODEX COMMITTEE ON FATS AND OILS (CCFO) ON TECHNOLOGICAL JUSTIFICATION FOR DRAFT AND PROPOSED DRAFT PROVISIONS IN FCS 02.1.2, 02.1.3, AND 04.1.2 AND SUBCATEGORIES (CX/FA 18/50/7 APPENDIX 1)

The Chair briefly noted that Appendix 1 of CX/FA 18/50/7 compiles proposals of the eWG on provisions for which the CCFA47 and CCFA48 had requested guidance from the Codex Committee on Fats and Oils (CCFO) and the Codex Committee on Processed Fruits and Vegetables (CCPFV). CCFO and CCPFV provided comments on these provisions to CCFA49. After introduction of the agenda item by the Chair, the pWG discussed provisions in Appendix 1 of CX/FA 18/50/7 provision by provision.

Recommendation 1

The pWG recommends that CCFA50 endorse for adoption at Step 5/8 the draft provisions contained in Annex 1 Part A and include them in the GSFA.

Recommendation 2

The pWG recommends that CCFA50 discontinue work on the draft and proposed draft provisions contained in Annex 2 Part A.

During the discussion on the draft provisions for Lecithin (INS 322(i)) in food categories 02.1.2 (*Vegetable oils and fats*) and 02.1.3 (*Lard, tallow, fish oil, and other animal fats*), Tricalcium citrate (INS 333(ii)) and Tripotassium citrate (INS 332(ii)) in food category 02.1.2, and Mono- and diglycerides of fatty acids (INS 471) in food category 02.1.3, it was noted that CCFO had provided guidance to CCFA that the provisions were technologically justified. However, CCFO had not revised the corresponding commodity standards to reflect that guidance.

Recommendation 3

The pWG recommends that CCFA50 request that CCFO update the food additive provisions in the following commodity standards to reflect guidance from CCFO25 and resultant action taken at CCFA50:

CODEX STAN 019-1981 (*Edible Fats and Oils Not covered by Individual Standards*)

- Lecithin (INS 322(i)) as an antioxidant and antioxidant synergist with a maximum use level (ML) of good manufacturing practice (GMP)
- Tricalcium citrate (INS 333(ii)) and Tripotassium citrate (INS 332(ii)) as antioxidant synergists with MLs of GMP
- Mono- and diglycerides of fatty acids (INS 471) as an antifoaming agent (for oils and fats for deep frying) with a ML of GMP

CODEX STAN 210-1999 (*Standard for Named Vegetable Oils*)

- Lecithin (INS 322(i)) as an antioxidant and antioxidant synergist with a maximum use level (ML) of good manufacturing practice (GMP)
- Tricalcium citrate (INS 333(ii)) and Tripotassium citrate (INS 332(ii)) as antioxidant synergists with MLs of GMP

CODEX STAN 211-1999 (Standard for Named Animal Fats)

- Lecithin (INS 322(i)) as an antioxidant and antioxidant synergist with a maximum use level (ML) of good manufacturing practice (GMP)
- Mono- and diglycerides of fatty acids (INS 471) as an antifoaming agent (for oils and fats for deep frying) with a ML of GMP

PROPOSED DRAFT PROVISIONS FOR LUTEIN ESTERS FROM *TAGETES ERECTA* (INS 161b(iii)) AND OCTENYL SUCCINIC ACID (OSA)-MODIFIED GUM ARABIC (INS 423) IN TABLE 3 (CX/FA 18/50/7 APPENDIX 2)

The Chair noted that Appendix 2 of CX/FA 18/50/7 compiles proposals for the proposed draft provisions for Lutein esters from *Tagetes erecta* (INS 161b(iii)) and Octenyl succinic acid (OSA)-modified gum arabic (INS 423) in Table 3 of the GSFA. CCFA49 requested proposals on the proposed draft provisions in Table 3 in response to the review of the 82nd Joint Expert Committee on Food Additives (JECFA) which resulted in an acceptable daily intake (ADI) of “not specified” for both food additives. It was also noted that Appendix 5 of Agenda Item 4(b) (CX/FA 18/50/6) contains a proposal to not record, within specific Table 3 provisions, the use of a Table 3 additive in commodity standards with general allowances.

During the discussion of the provision for Lutein esters from *Tagetes erecta* (INS 161b(iii)) it was noted that the Codex Standard for Chocolate and Chocolate products (CODEX STAN 87-1981) allows the use of colours for surface decoration only. It was agreed that this limitation on the use of colours in CODEX STAN 87-1981 should be included in the Table 3 provision for the additive for clarity.

Recommendation 4

The pWG recommends that CCFA50 endorse for adoption at Step 5/8 the draft provisions contained in Annex 1 Part B and include them in Table 3 of the GSFA. The pWG also requests that CCFA50, dependent upon the outcome of the discussion on Appendix 5 of Agenda Item 4(b) (CX/FA 18/50/6), either include or remove from the provisions the list of commodity standards with general allowances.

The Chair noted that the majority of the discussion by the eWG on the Table 3 provisions focused on the use of the additives in foods covered by a commodity standard. The Chair also noted that this discussion demonstrated the complex relationship between provisions in Table 3, the Annex to Table 3, and the use of Table 3 additives in foods with corresponding commodity standards, as well as confusion by some eWG members on that relationship. The Chair noted that Annex 2 of Appendix 2 contained consequential proposals to help clarify this relationship.

One Member Organization, while recognizing a need for further clarity, questioned if formulating proposals to address this issue was within the mandate of the current eWG. The Member Organization noted that Agenda Item 8 (CX/FA 18/50/13) of the Plenary Agenda discusses procedural proposals and therefore

consideration of the proposals in Annex 2 of Appendix 2 may be more appropriate to the mandate of Agenda Item 8. The Chair noted that the proposals were a consequence of issues that arose during the mandated work of the eWG and that it was within normal procedure for a eWG to discuss proposals to address issues that arise as a result of its mandated work. The Member Organization agreed not to delay discussion on the proposals, but requested that the Plenary hold further discussion on whether such proposals were within the scope of the mandate of the current eWG.

The pWG discussed the proposals provided in Annex 2 of Appendix 2. The Chair presented the proposals in three groups:

I. Table 3 provisions for general use in foods that are not included in the Annex to Table 3

The Chair explained that the eWG discussion revealed inefficiencies in the Committee's procedure to consider the adoption of Table 3 provisions for general use in foods that are not included in the Annex to Table 3 and either:

- 1) do not have corresponding commodity standards; or
- 2) have corresponding commodity standards that have general allowances for either all Table 3 additives, or for all additives (or all Table 3 additives) with a specific functional effect.

The pWG agreed to discuss the criteria which would allow automatic inclusion of a provision into Table 3 of the GSFA into the Step Process at Step 2. The pWG also discussed, for additives which meet that criteria, recommendations on a procedure which would allow a general Table 3 provision for the additive to be circulated for comment at step 3 in the same document that informs CCFA of a JECFA evaluation that results in a ADI of "not specified".

Recommendation 5

The pWG recommends that CCFA50 endorse the following criteria as sufficient for automatic inclusion of a general Table 3 provision for the additive into the Step Process at step 2:

- 1) a JECFA ADI of "not specified" and full JECFA specifications;
- 2) an INS name, number, and functional class

Recommendation 6

Dependent on the decision on Recommendation 5, the pWG recommends that CCFA50 endorse the following procedural change:

Provided the additive has an INS name, number, and functional class, include a proposed draft Table 3 provision at step 3 in the Agenda Item 3(a) *MATTERS OF INTEREST ARISING FROM FAO/WHO AND FROM THE MEETING OF THE JOINT FAO/WHO EXPERT COMMITTEE ON FOOD ADDITIVES (JECFA)* document when JECFA publishes an ADI of "not specified" and provides full specifications for the additive.

II. Table 3 provisions for use in foods that are not included in the Annex to Table 3 but have commodity standards that list specific food additives

The Chair explained that the discussion by the eWG revealed inadequacies in the Committee's current procedure to consider the adoption of Table 3 provisions in foods that are not included in the Annex to Table 3 but have commodity standards that list specific food additives. Currently, when JECFA's review of an additive returns an ADI of "not specified", CCFA circulates a proposed draft Table 3 provision for comment at step 3. However, the proposed draft provision that is circulated for comment is for the general use of an additive in food not included in the Annex to Table 3 – it does not list specific criteria that should be addressed to justify the use of the additive in commodity standards that list specific additives. It was noted that a more appropriate procedure to submit proposed provisions for inclusion of Table 3 additives in commodity standards that list specific additives would be to utilize the Circular Letter for proposals for new and/or revision of food additive provisions of the GSFA (the CL). The CL already requests information pertaining to changes to commodity standards, but is not tailored specifically to Table 3 provisions. The pWG agreed to discuss revisions to the CL to request information for specific criteria that should be addressed to justify the use of Table 3 additives in commodity standards that list specific additives.

Recommendation 7

The pWG recommends that CCFA50 revise Annex 1 of the Circular Letter for *proposals for new and/or revision of food additive provisions of the GSFA*. Revisions (additions) to the form in Annex 1 of the Circular Letter are indicated in **bold** text.

Proposed Use(s) Of the Food Additive:

- revising an existing provision in **Tables 1 or 2 of the GSFA**; or
- revising an existing provision in Table 3 of the GSFA (skip to "Is the proposal intended to revise products covered by the commodity standard")**; or

III. Table 3 provisions for use in foods that are included in the Annex to Table 3 and have corresponding commodity standards

The Chair explained that the discussion by the eWG revealed the need for further clarity on where the use of Table 3 additives in commodity standards are documented in the GSFA. Specifically, the Chair noted that users of the GSFA may mistakenly think that Table 3 documents the use of Table 3 additives in all commodity standards. However, the use of Table 3 additives in foods that are included in the Annex to Table 3 are not documented in Table 3, but rather are documented with separate provisions in Tables 1 and 2 of the GSFA. The pWG agreed to discuss revisions to the "References to Commodity Standards for GSFA Table 3 Additives" section of Table 3 to clarify that the use of Table 3 additives in commodity standards where the corresponding food category is in the Annex to Table 3 are listed in Tables 1 and 2 of the GSFA, not Table 3.

Recommendation 8

The pWG recommends that CCFA50 task the pWG on Alignment to consider revising the "References to Commodity Standards for GSFA Table 3 Additives" section of Table 3.

The proposal is to add a footnote to the "References to Commodity Standards for GSFA Table 3 Additives" section of Table. The suggested text for the footnote is:

This Section only lists Commodity Standards where the corresponding GSFA Food Category is not listed in the Annex to Table 3. Provisions for the use of specific Table 3 additives in Commodity Standards where the corresponding GSFA Food Category is listed in the Annex to Table 3 can be found in the corresponding Food Categories in Tables 1 and 2.

PROVISIONS FOR FOOD ADDITIVES WITH NOTE 22 IN FC 09.2.5 (CX/FA 18/50/7 APPENDIX 3)

The Chair briefly noted that Appendix 3 of CX/FA 18/50/7 compiles proposals of the eWG on provisions in FC 09.2.5 (*Smoked, dried, fermented, and/or salted fish and fish products, including molluscs, crustaceans and echinoderms*) which contain Note 22 which reads “For use in smoked fish pastes only.” The Chair explained that these provisions had been adopted into the GSFA with the note “for use in smoked fish only” prior to the adoption of *Standard for Smoked Fish, Smoke-flavoured Fish, and Smoke-dried Fish* (CODEX STAN 311-2013). However, these additives were not listed in CODEX STAN 311-2013. CCFA49 clarified that the only smoked fish product not within the scope of the standard were smoked fish pastes. Therefore, the eWG requested information on the use of the listed additives in smoked fish paste. After introduction of the agenda item by the Chair, the pWG discussed provisions in Appendix 3 of CX/FA 18/50/7 provision by provision.

Recommendation 9

The pWG recommends that CCFA50 discontinue work on the draft and proposed draft provisions contained in Annex 2, Part B.

Recommendation 10

The pWG recommends that CCFA50 hold the provision for Beet Red (INS 167) in Annex 3 Part A at its current step.

PROVISIONS RELATED TO FC 01.1.1 (CX/FA 18/50/7 APPENDIX 4)

The Chair started discussion by noting that Appendix 4 of CX/FA 18/50/7 compiles responses of the eWG on provisions for the use of stabilizers in food category 01.1.1 (*Fluid milk and milk products*) and its subcategories. The Chair explained that these provisions were discussed at CCFA49, where several members expressed concern that stabilizers may also function as thickeners and their use may change the character of the products conforming to this food category. After introduction of the agenda item by the Chair, the pWG discussed provisions in Appendix 4 of CX/FA 18/50/7 provision by provision.

During the discussion, several Codex Members expressed the opinion that stabilizers beyond phosphates and citrates were not needed in this food category. Several Observer organizations noted that the use of other stabilizers allowed more shelf-stable food products than that provided by phosphates and citrates, which would provide the nutritional benefits of milk to areas of the world without uninterrupted cold-chain storage. However, there was no support from Codex members for the provisions.

Recommendation 11

The pWG recommends that CCFA50 discontinue work on the draft and proposed draft provisions contained in Annex 2, Part C.

During the discussion of the use of Trisodium citrate (INS 331(iii)) in UHT and sterilized products conforming to food category 01.1.1, the Chair discussed that the normal practice of this Committee is to assign a maximum use level of GMP for food additives, such as Trisodium citrate (INS 331(iii)) that have a JECFA ADI of “not specified”. In instances where numeric use levels were utilized for food additives with a JECFA ADI of “not specified”, the technological justification for a numeric use level should be provided.

A Member organization requested clarification on the use of Trisodium citrate (INS 331(iii)) in UHT and sterilized products specifically from goat’s milk. One Observer organization clarified that the additive would be used in milks from other species in addition to goat such as buffalo, camel and equine.

Recommendation 12

The pWG recommends that CCFA50 adopt the provision for Trisodium citrate (INS 331(iii)) listed in Annex 1 Part C.

PROPOSED DRAFT PROVISIONS RELATED TO FC 01.1.2 (OTHER FLUID MILKS (PLAIN)) WITH THE EXCEPTION OF FOOD ADDITIVES PROVISIONS WITH THE FUNCTION OF COLOUR AND SWEETENER (CX/FA 18/50/7 APPENDIX 6)

The Chair explained that Appendix 6 of CX/FA 18/50/7 compiled responses of the eWG on provisions in food category 01.1.2 (*Other fluid milks (plain)*) with the exception of food additive provisions with the function of colour and sweetener. The Chair noted that CCFA48 had revised the structure of the subcategories of food category 01.1 (*Fluid milk and milk products*) to account for the use of additives in certain foods that were included in the scope of food category 01.1 but were not allowed in all subcategories. This resulted in the development of food category 01.1.2, which did not correspond to a historical subcategory of food category 01.1.

During the discussion, several Observers provided a description on the range and diversity of products that fall into food category 01.1.2. These products generally contain blends of milk proteins, milk fats and fortification ingredients which had been separated then recombined or reconstituted. It was explained that when all ingredients have been blended together, the natural milk solids and fortification ingredients separate or oxidize, making the food product less desired by consumers. The use of emulsifiers, stabilizers and antioxidants can reduce oxidation and the separation of milk components. The Observer organization noted that clear product labelling should show the use of food additives in food products of food category 01.1.2 and not mislead the consumer. Furthermore, the Observer noted that products covered by food category 01.1.2 are specialized milk products that are not intended to replace milk.

Several Members expressed concern that the use of certain additives would change the organoleptic properties of the products under food category 01.1.2 to the extent that consumers would mistake those products for the plain fluid milks under food category 01.1.1 (*Fluid milk (plain)*). These Members stated their position that the use of food additives with the technological function of thickener would increase the viscosity of the products under food category 01.1.2 and mislead the consumer. However, Observers in support of the provisions noted that the products under food category 01.1.2 could not exist without the use of emulsifiers and stabilizers, and that while some of the additives used also had an INS technological

function as thickener, the main purpose for their use was as an emulsifier or stabilizer. One Member stated that whether an additive thickened the product was not relevant as the products in food category 01.1.2 were intended for a different use than fluid milks under food category 01.1.1.

During the discussion, the Chair noted that CCFA had worked for several years to revise food category 01.1 to create a subcategory for various fluid milk products that utilize additives – this work had resulted in the development of food category 01.1.2. The Chair noted that the fact that CCFA took on this work indicated that there was consensus within the committee to the use of food additives in these products. The Chair also noted that information had been provided in the pWG that the use of additives with particular technological functional was required in order for these types of products to exist.

During the discussion, the pWG agreed that food additives for use as emulsifier and stabilizers are justified up to the level required to suspend all milk solids and fortification ingredients. It was noted that several additives under discussion had an ADI of “not specified”, however, as some of these additives also had thickener function, a numeric use level should be applied to limit their use to the level necessary to achieve the intended effect of emulsifier/stabilizer. Some Members noted that, for some additives, use at the level necessary to achieve the technological function of emulsification/stabilization may still have a thickening effect.

Several Members stated their position that food additives are not technologically justified in lactose-reduced fluid milk products and food additives should be excluded from use in those products. However, Observers stated that additives were justified in lactose-reduced fluid milk products. The pWG could not reach consensus on the use of food additives in lactose-reduced milks, therefore, a note excluding the additives from lactose-reduced milks was attached to a number of provisions.

Recommendation 13

The pWG recommends that CCFA50 endorse for adoption at Step 8 the draft provisions contained in Annex 1 Part D and include them in the GSFA.

Recommendation 14

The pWG recommends that CCFA50 endorse the use of food additives for the function of emulsifier or stabilizer as technologically justified in products under food category 01.1.2.

Recommendation 15

The pWG recommends that CCFA50 hold and circulate the provisions contained in Annex 3 Part B for further discussion on the use level necessary to achieve the technical effect of emulsifier or stabilizer.

During the discussion on provisions for Sucrose esters of fatty acids (INS 473), Sucrose Oligoesters, type I and type II (INS 473(a)), and Sucroglycerides (INS 474) the Chair noted that these additives share a group ADI assigned by the 73rd JECFA (2010). The normal practice in CCFA is to group food additives with a group ADI under a common group heading rather than separate provisions for each additive being included in the GSFA. Currently the GSFA does not follow this approach for Sucrose esters of fatty acids (INS 473), Sucrose Oligoesters, type I and type II (INS 473(a)), and Sucroglycerides (INS 474) and there are differences in the adopted provisions for the additives which are listed in separate provisions in Tables 1 and 2 of the GSFA. The Chair noted that Agenda Item 2 (CX/FA 18/50/2) proposed that the Secretariat

undertake a review for all group food additives in the GSFA and prepare a comprehensive document with proposals for consideration at CCFA51.

Recommendation 16

Dependent on the decision taken in Agenda Item 2, the pWG recommends that CCFA50 include Sucrose esters of fatty acids (INS 473), Sucrose Oligoesters, type I and type II (INS 473(a)), and Sucroglycerides (INS 474) in the review of group food additives and any subsequent draft proposals undertaken by the Secretariat.

DRAFT AND PROPOSED DRAFT PROVISIONS IN FC 01.6.4 (PROCESSED CHEESE) (CX/FA 18/50/7 ADD 1)

The Chair explained that CX/FA 18/50/7 Add. 1 compiled proposals on existing draft and proposed draft provisions for food category 01.6.4 from the eWG on the GSFA to CCFA49. At CCFA49 it was noted that the Codex Committee on Milk and Milk Products (CCMMP) was considering a draft Standard for Processed Cheese. As such, the pWG recommended that the draft and proposed draft provisions for food additives in food category 01.6.4 be included in the mandate of the pWG to CCFA50 as appropriate based on the decision of Codex Alimentarius Commission on potential discontinuation of the draft corresponding commodity standard. At CAC40, the Commission approved the discontinuation of the work on the development of the general standard for processed cheese.¹ Therefore the remaining draft and proposed draft provisions in food category 01.6.4 were included on the Agenda for the pWG to CCFA50.

Recommendation 17

The pWG recommends that CCFA50 endorse for adoption at Step 8 the draft provisions contained in Annex 1 Part E and include them in the GSFA.

Recommendation 18

The pWG recommends that CCFA50 discontinue work on the draft and proposed draft provisions contained in Annex 2, Part E.

Recommendation 19

The pWG recommends that CCFA50 hold and circulate the provisions contained in Annex 3 Part B for further discussion on the maximum use level necessary to achieve the intended technical effect.

PROPOSALS FOR NEW AND/OR REVISION OF FOOD ADDITIVE PROVISIONS (REPLIES TO CL 2017/47-FA) (CX/FA 18/50/8, CX/FA 16/48/11 ADD.1, FA48/CRD 16, FA48/CRD 25, FA48/CRD 26)

The Chair introduced discussion on this Agenda item by noting that the working document is a compilation of replies to the circular letter requesting proposals for the inclusion of new, or revision of

¹ REP17/CAC, para. 124

adopted provisions, in the GSFA. It was noted that, submissions to the CL that did not contain responsive information to all sections of the CL would be discarded. One Member Organization shared the view that the replies to the CL indicated the need to develop guidelines to enable Codex Members to submit well justified proposals in the future.

Recommendation 20

The pWG recommends that CCFA50 include the proposed new provisions contained in Annex 4 Parts A and B in the GSFA at Step 2.

During the discussion it was noted that CL 2017/47-FA stated that replies to the CL would be published in the original language only. However, it was also noted that the pWG is tasked to work in English only. The Codex Secretariat clarified that the short timeframe between the response deadline to the CL and the CCFA session did not allow sufficient time for translation of responses to the CL. The pWG discussed that an earlier deadline for replies to the CL would leave time for translation into English.

Recommendation 21

The pWG recommends that CCFA50 set the deadline for responses to the Circular Letter requesting proposals for the inclusion of new or revision of adopted provisions at a date allowing translation of replies into English.

During the discussion on the proposal to revise the adopted provisions for Ascorbyl palmitate (INS 304) in food categories 13.1.1 (*Infant formulae*), 13.1.2 (*Follow-up formula*) and 13.1.3 (*Formulae for special medical purposes for infants*), the pWG noted that this proposal was submitted to address an inconsistency between the adopted provisions in the GSFA and the corresponding commodity standards the Standard for Infant Formula and Formula for Special Dietary Purposes Intended for Infants (CODEX STAN 72-1981) and the Standard for Follow-up Formula (CODEX STAN 156-1987). Several Members noted that this was a matter of alignment between the GSFA and the corresponding commodity standards and therefore it may be more appropriate for this work to be forwarded to the working group on Alignment.

Recommendation 22

The pWG recommends that CCFA50 task the Alignment pWG to consider the proposed revisions to the adopted provisions contained in Annex 4 Part C.

PROVISIONS IN TABLE 1 AND 2 OF THE GSFA IN FOOD CATEGORIES 09.0 THROUGH 16.0, WITH THE EXCEPTION OF THOSE ADDITIVES WITH TECHNOLOGICAL FUNCTIONS OF COLOUR OR SWEETENER, ADIPATES, NITRITES AND NITRATES AND THE PROVISIONS RELATED TO FC 14.3 (CX/FA 18/50/7 APPENDIX 5)

The Chair started the discussion by briefly explaining that Appendix 5 of CX/FA 18/50/7 compiles responses of the eWG on provisions in food categories 09.0 through 16.0, with the exception of those additives with technological functions of colour or sweetener, adipates, nitrites and nitrates and the provisions related to

food category 14.2.3 (*Grape wines*). After introduction of the agenda item by the Chair, the pWG discussed the proposals in Appendix 5 provision by provision.

During the discussion on the provisions listed in food category 09.0 (*Fish and fish products, including molluscs, crustaceans, and echinoderms*), the Chair noted that this food category was a parent category. The Chair also noted that in Appendix 5, when a provision appeared in a parent category the eWG had discussed the provision in the corresponding subcategories. The Chair proposed that, as a result of discussions in the subcategories, the provision in the parent category would automatically be recommended for discontinuation unless the pWG recommended adoption for provisions in each of the subcategories at the same maximum use level with the same notes. The pWG agreed to this proposal.

During the discussion on the use of Sucrose esters of fatty acids (INS 473) in food category 09.2.4.1 (*Cooked fish and fish products*), the pWG noted that Sucrose esters of fatty acids (INS 473), Sucrose oligoesters, type I and type II (INS 473a) and Sucroglycerides (INS 474) share a group ADI and INS functional class “emulsifier” but currently do not have a group heading. The pWG agreed, on a general basis, to adopt provisions for all three additives (as appropriate) at the same level with Note 348 when recommending adoption for any of these additives or when a provision for one of these additives was already adopted in a specific food category.

During the discussion on the proposed and draft proposed provisions for the use of Aluminium sulfate (INS 520) in food category 10.2.1 (*Liquid egg products*), the pWG noted that aluminium-containing food additives share a group provisional tolerable weekly intake (PTWI) of 2 mg/kg body weight and the JECFA Secretariat noted a previous JECFA recommendation that the use of Aluminium-containing food additives should be reduced in general. The pWG agreed to discontinue all provisions for the use of Aluminium sulfate (INS 520) in all food categories due to no support from any Codex member.

During the discussion on the proposed draft provision in food category 12.2 (*Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)*), the pWG noticed that the mandate of the Codex Committee on Spices and Culinary Herbs (CCSCH) is limited to dry herbs and spices in their dehydrated state. It was also noted that the descriptors for the subcategories of food category 12.2 contained products that did not meet this definition; therefore, food category 12.2 and its subcategories contained products that did not fall within the mandate of CCSCCH and the determination of technological justification for the use of food additives in those products would fall under the mandate of CCFA.

During the discussion on the draft and proposed draft provisions on the use of emulsifiers in food category 12.2.2 (*Seasonings and condiments*), technological justification was provided on the use of emulsifiers in oil and water emulsions used in concentrated marinades. Some Members noted that the products discussed in the descriptor for food category 12.2.2 do not use emulsified oils and questioned if products fell within the scope of this food category. After further discussion the pWG agreed that these products fall within the scope of food category 12.6.1 (*Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dips)*), so the provisions for emulsifiers in food category 12.2.2 were moved to food category 12.6.1 for consideration.

During the discussion on the draft and proposed draft provisions in food category 12.5 (*Soups and broths*) and its subcategories, it was noted that some products in these food categories are covered under the Standard for Bouillons and Consommés (CODEX STAN 117-1981), which currently contains a general reference to provisions with specific technological function in the corresponding food category in the GSFA. However, it was noted that the food additives under consideration were not originally listed in CODEX STAN 117-1981 prior to being aligned with the GSFA. As no Member expressed support for the use of these additives in the standardized food, the pWG agreed to adopt those provisions with a note excluding the products conforming to CODEX STAN 117-1981.

During the discussion on the draft and proposed draft provisions in food category 12.6.3 (*Mixes for sauces and gravies*) and 14.1.4.3 (*Concentrates (liquid or solid) for water based flavoured drinks*), it was noted by the pWG that products conforming to these food categories could be concentrated products. Therefore, all provision recommended for adoption in these food category required a note specifying if the ML is on a concentrated basis or an “as served to the consumer” basis. The pWG agreed to adopt provisions with Note 127 “On the served to the consumer basis” in these food categories.

Recommendation 23

The pWG recommends that CCFA50 endorse for adoption at Step 8 or Step 5/8 the draft and proposed draft provisions contained in Annex 1 Part F and include them in the GSFA.

The pWG also recommends that CCFA50 revise adopted provisions as indicated in Annex 1 Part F.

Recommendation 24

The pWG recommends that CCFA50 discontinue work on the draft and proposed draft provisions contained in Annex 2 Part D.

During the discussion on the draft and proposed draft provisions in food additives 12.2.1 (*Herbs and Spices*), it was noted that the Annex to Table 3 includes food category 12.2.1 but excludes spices. Therefore Table 3 food additives can be used in spices without the need for a provision in Tables 1 and 2 of the GSFA, but the use of Table 3 additives in herbs requires a provision in Tables 1 and 2. The pWG also noticed that the use of food additives in dry herbs is within the mandate of CCSC. Therefore the pWG agreed to hold the food additives provisions for Magnesium stearate (INS 470(iii)) and Silicon dioxide amorphous (INS 551) for use as anticaking agents in food category 12.2.1, and to request guidance from CCSC on the technological justification on the use of anticaking agents in herbs on a general basis, as well as the use of Magnesium stearate (INS 470(iii)) and Silicon dioxide amorphous (INS 551) specifically, and the appropriateness of a use level of GMP for these food additives.

During the discussion on the proposed and draft proposed provisions for food additives in food category 14.1.2 (*Fruit and vegetable juices*), food category 14.1.3 (*Fruit and vegetable nectar*) and their subcategories, it was noted that CCFA49 had requested further guidance from the Codex Committee on Processed Fruits and Vegetables (CCPFV) concerning the technological justification for the use of “emulsifiers, stabilizers, and thickeners” and Xanthan gum (INS 415) in these food categories. The Codex Secretariat confirmed that CCPFV was still an active commodity committee currently working via correspondence and that CCPFV was scheduled to consider CCFA49’s request. The pWG agreed to hold the provisions for Pectin (INS 440), Sodium carboxymethyl cellulose (cellulose gum) (INS 466), Xanthan gum (INS 415), Gellan gum (INS 418) and Trisodium citrate (INS 331(iii)) at their current steps in the proposed food categories and subcategories and revisit them after CCPFV’s replies are forwarded to CCFA.

During the discussion on the use of Calcium lactate (INS 327) in food category 14.1.2.1 (*Fruit juice*), the pWG noticed that the Codex General Standard for Fruit Juices and Nectars (CODEX STAN 247-2005) had been aligned to include a general reference to food additive provisions in the corresponding food category in Tables 1 and 2 of the GSFA. However, Calcium lactate (INS 327) was not been listed in the commodity standard prior to alignment. Therefore the pWG recommends that CCFA50 request guidance from CCPFV on the technological justification for Calcium lactate (INS 327) used as acidity regulator in fruit juice in general and in Chinese plum juice specifically, as well as the use level at GMP.

The pWG discussed that the provisions for the use of Phosphates (INS 338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v);542) and Tartrates (INS 334, 335(ii), 337) in food categories 14.1.2.2 (*Vegetable juice*), 14.1.2.4 (*Concentrates for vegetable juice*), 14.1.3.2 (*Vegetable nectar*) and 14.1.3.4 (*Concentrates for vegetable nectar*) should be held and request guidance from CCFV on the technological justification for the use of acidity regulator in general in those food categories, and those additives as acidity regulator specifically, as well as the maximum use levels needed to achieve the technical effect.

Recommendation 25

The pWG recommends that CCFA50 request guidance from the following Codex Committee on:

Codex Committee on Spices and Culinary Herbs

The technological justification for the use of anticaking agents in herbs on a general basis and these compounds and the appropriate use level specifically:

- Magnesium Stearate (INS 470(iii)) at GMP
- Silicon dioxide amorphous (INS 551) at GMP

Codex Committee on Processed Fruits and Vegetables

The use of acidity regulators in general and calcium lactate (INS 327) specifically in food category 14.1.2.1 (*Fruit juice*) generally, in Chinese plum juice specifically.

The use of acidity regulators in general and phosphates (INS 338; 339(i)-(iii); 340(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(v); 542) and tartrates (INS 334, 335(ii), 337) specifically in food categories 14.1.2.2 (*Vegetable juice*), 14.1.2.4 (*Concentrates for vegetable juice*), 14.1.3.2 (*Vegetable nectar*), and 14.1.3.4 (*Concentrates for fruit nectar*) and the maximum use levels needed to achieve the intended technical effect.

During the discussion on provisions in food categories 14.1.4.1 (*Carbonated water-based flavoured drinks*), 14.1.4.2 (*Non-carbonated water-based flavoured drinks, including punches and ades*) and 14.1.4.3 (*Concentrates (liquid or solid) for water-based flavoured drinks*), the pWG noted that Propylene glycol (INS 1520) is used as a carrier in these food categories. However, the pWG also noted that “carrier” is not a functional class associated with propylene glycol in the INS (CAC/GL 36-1989). The pWG also noted that the addition of the carrier functional class to the INS listing for Propylene glycol would be discussed by the pWG on the INS at CCFA50.

Recommendation 26

Pending the decision on the addition of carrier into the INS functional class list for Propylene glycol, under Agenda Item 6 (CX/FA 18/50/11) the pWG recommends that CCFA50 endorse for adoption at step 8 the provisions for Propylene glycol (INS 1520) in Annex 3 Part C.

During the discussion on the draft and proposed draft provisions for food additives in food categories 14.1.4 (*Water-based flavoured drink, including “sport”, “energy”, or “electrolyte” drinks and particulated drinks*) and 14.1.5 (*Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain*)

beverages, excluding cocoa), one Member Organization made the general comments that the use of several food additives in products of these food categories at the proposed maximum levels may exceed the ADIs if even limited amount of the products was consumed by a 20kg child. Several Members noted that such a calculation did not demonstrate that the proposed maximum use level of a specific food additive was unsafe. Certain Members stated that the results of the calculation indicated the need for further data on exposure to the additive. The pWG requested the JECFA Secretariat to provide information on JECFA's evaluation of these food additives. The JECFA Secretariat replied that for each of these food additives a JECFA exposure assessment either had not been conducted or did not consider the use of the additive in the food category under discussion. For certain additives the JECFA Secretariat also replied that the evaluations were conducted decades ago.

Recommendation 27

The pWG recommends that the provisions contained in Annex 3 Part D be held until data is provided to JECFA and CCFA receives JECFA's evaluation.

FUTURE WORK

The Chair presented a proposal for future work of the eWG on the GSFA to:

Recommendation 28

The pWG recommends that the CCFA50 task the electronic working group on the GSFA to CCFA51 with the following mandate:

1. Draft and proposed draft provisions for colours in the Step process in food categories 05.2 (*Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4*), 05.3 (*Chewing gum*), 5.4 (*Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces*)
2. All remaining draft and proposed draft provisions in Table 1 and 2 of the GSFA in food categories 01.0 through 16.0, with the exception of those additives with technological functions of colour or sweetener, adipates, nitrites and nitrates, the provisions in food category 14.2.3 and its subcategories, provisions awaiting a reply from CCPFV or CCFO, and provisions recommended for hold at the current session pending information to be provided to JECFA
3. All provisions from Agenda Item 5a recommended for recirculation

ADDENDUM

During compilation of the working group report the rapporteurs noted several inconsistencies:

The pWG agreed to adopt the use of Sucrose ester of fatty acids (INS 473), Sucrose oligoesters, type I and type II (INS 473a) and Sucroglycerides (INS 474) in food category 12.6 (Sauces and like products) at 10,000 mg/kg. However, the pWG also agreed to adopt the use of these three food additives in the subcategory 12.6.1 at 2,000 mg/kg with exception for the use in concentrated marinades applied to foods at 20,000 mg/kg. The provisions for these additives recommended for adoption in subcategory 12.6.1 results in an inconsistency with the provisions recommended for adoption in parent food category 12.6.

During the discussion on the draft and proposed draft provisions on the use of emulsifiers in food category 13.3 (*Dietetic foods intended for special medical purposes excluding products of food category 13.1*) the WG agreed to adopt the provisions for the use of Sucrose esters of fatty acids (INS 473), Sucrose oligoesters, type I and type II (INS 473a) and Sucroglycerides (INS 474) at 300 mg/kg with Note 348. However, the pWG was not aware that there is an adopted provision for Sucroglycerides (INS 474) at 5,000 mg/kg in food category 13.3. The provisions for these substances recommended for adoption in food category 13.3 results in an inconsistency with the current adopted provision in that same food category.

Recommendation 29

The Chair of the pWG recommends that CCFA50 take the following actions to address the inconsistencies in food categories 12.6, 12.6.1, and 13.3.

- 1) discontinue the provision for INS 473 in food category 12.6;
- 2) endorse for adoption at step 8 provisions for INS 473, 473a, and 474 at 2,000 mg/kg with a note “except for the use in concentrated marinades applied to foods at 20,000 mg/kg” and Note 348 in food category 12.6.1;
- 3) endorse for adoption at step 8 provisions for INS 473, 473a, and 474 at 10,000 mg/kg with Note 348 in food categories 12.6.2 (*Non-emulsified sauces (e.g. Ketchup, cheese sauce, cream sauce, brown gravy)*), 12.6.3 (*Mixes for sauces and gravies*), and 12.6.4 (*Clear sauces (e.g. fish sauce)*);
- 4) endorse for adoption at step 8 provisions for Sucrose esters of fatty acids (INS 473) and Sucrose oligoesters, type I and type II (INS 473a) at 5,000 mg/kg with Note 348;
- 5) revise the adopted provision for Sucroglycerides (INS 474) in food category 13.3 by adding Note 348.

Annex 1: Draft and Proposed Draft Food Additive Provisions (for adoption at Step 8 and 5/8)

Annex 2: Discontinuation of work on draft and proposed draft food additive provisions (for information)

Annex 3: Draft provisions to be held/circulated for comment

Annex 4: Proposed draft provisions for inclusion in the GSFA at Step 2 and proposals for alignment

Codex General Standard for Food Additives

Draft and Proposed Draft Food Additive Provisions (for adoption at Step 8 and 5/8)

Part A: Provisions from Agenda Item 5a Appendix 1

Food Category No.	INS	Step	Year	Max Level	Notes
02.1.2 Vegetable oils and fats					
Additive	INS	Step	Year	Max Level	Notes
LECITHIN	322(i)	8	2018	GMP	277
TRICALCIUM CITRATE	333(iii)	8	2018	GMP	277, XS33
TRIPOTASSIUM CITRATE	332(ii)	8	2018	GMP	277, XS33
02.1.3 Lard, tallow, fish oil, and other animal fats					
Additive	INS	Step	Year	Max Level	Notes
LECITHIN	322(i)	8	2018	GMP	
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	8	2018	GMP	A2, XS211
04.1.2.2 Dried fruit					
Additive	INS	Step	Year	Max Level	Notes
TOCOPHEROLS	307a, b, c	8	2018	200 mg/kg	XS67, XS130
04.1.2.3 Fruit in vinegar, oil, or brine					
Additive	INS	Step	Year	Max Level	Notes
TARTRATES	334, 335(ii), 337	8	2018	1000 mg/kg	45
04.1.2.5 Jams, jellies, marmelades					
Additive	INS	Step	Year	Max Level	Notes
PROPYLENE GLYCOL ALGINATE	405	8	2018	5000 mg/kg	A16, XS296
04.1.2.6 Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5					
Additive	INS	Step	Year	Max Level	Notes
TOCOPHEROLS	307a, b, c	5/8	2018	200 mg/kg	XS160

Notes to the General Standard for Food Additives

- Note 45 As tartaric acid.
- Note 277 Excluding virgin and cold pressed oils and products conforming to the standard for Olive Oils and Olive Pomace Oils (CODEX STAN 33-1981).
- Note XS33 Excluding products conforming to the Standard for Olive Oil, Virgin and Refined, and Refined Olive Pomace Oil, Olive Oils and Olive Pomace Oils Excluding products conforming to the Standard for Olive Oil, Virgin and Refined, and Refined Olive Pomace
- Note XS67 Excluding products conforming to the Standard for Raisins (CODEX STAN 67-1981).
- Note XS130 Excluding products conforming to the Standard for Dried Apricots (CODEX STAN 130-1981).
- Note XS160 Excluding products conforming to the Standard for Mango Chutney (CODEX STAN 160-
- Note XS211 Excluding products conforming to the Standard for Named Animal Fat (CODEX STAN 211-1999).
- Note XS296 Excluding products conforming to the Standard for Jams, Jellies and Marmalades (CODEX STAN 296-2009).
- Note A2 Only for use as an emulsifier in products conforming to the Standard for Fish Oils (CODEX STAN 329-2017), or as an antifoaming agent in oils and fats for deep frying conforming to the Standard for Edible Fats and Oils Not Covered by Individual Standards (CODEX STAN 19-1981).
- Note A16 For use only in products intended for further processing or special dietary uses, reduced or low sugar content, or where sweetening properties have been replaced wholly or partially by food additive sweeteners.

Codex General Standard for Food Additives

Draft and Proposed Draft Provisions for Table 3 Food Additives

Part B: Provisions from Agenda Item 5a Appendix 2

INS No.	Additive	INS Functional Class	Step	Year Adopted	Acceptable, including foods conforming to the following commodity standards
161b(iii)	LUTEIN ESTERS FROM TAGETES ERECTA	Colour	5/8		CS87-1981(Note 183), CS117-1981
423	OCTENYL SUCCINIC ACID (OSA)-MODIFIED GUM ARABIC	Emulsifier, Firming agent	5/8		CS13-1981, CS66-1981, CS117-1981, CS309R-2011, and CS 254-2007

Notes to the General Standard for Food Additives

Note 183 For use in surface decoration only.

Commodity standards highlighted to the provisions may be negated by decision of WG on Alignment.

Codex General Standard for Food Additives

Draft and Proposed Draft Food Additive Provisions (for adoption at Step 8 and 5/8)

Part C: Provisions from Agenda Item 5a Appendix 4

Food Category No.	01.1.1	Fluid milk (plain)				
Additive	INS	Step	Year	Max Level	Notes	
TRISODIUM CITRATE	331(iii)	8	2018	GMP	A4, A17	

Notes to the General Standard for Food Additives

Note A4 Only for use as emulsifier or stabilizer.
 Note A17 For UHT milk from non-bovine species only.

Codex General Standard for Food Additives

Draft and Proposed Draft Food Additive Provisions (for adoption at Step 8 and 5/8)

Part D: Provisions from Agenda Item 5a Appendix 6

Food Category No.	01.1.2	Other fluid milk (plain)				
Additive	INS	Step	Year	Max Level	Notes	
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	5/8	2018	GMP	407	
ASCORBIC ACID, L-	300	5/8	2018	GMP	A18	
CITRIC ACID	330	5/8	2018	GMP	407	
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	5/8	2018	GMP	407	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	5/8	2018	120 mg/kg	407	
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	5/8	2018	GMP	407	
LECITHIN	322(i)	5/8	2018	GMP	A18	
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	5/8	2018	GMP	A18	
NITROGEN	941	5/8	2018	GMP	59	
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	5/8	2018	2200 mg/kg	33, 364, A19	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	5/8	2018	1000 mg/kg	A18	
POTASSIUM HYDROXIDE	525	5/8	2018	GMP	A18	
SODIUM ASCORBATE	301	5/8	2018	GMP	A18	
SUCROGLYCERIDES	474	5/8	2018	1000 mg/kg	348, A18	
SUCROSE ESTERS OF FATTY ACIDS	473	5/8	2018	1000 mg/kg	348, A18	
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	5/8	2018	1000 mg/kg	348, A18	
TOCOPHEROLS	307a, b, c	5/8	2018	200 mg/kg	A18	
TRISODIUM CITRATE	331(iii)	5/8	2018	GMP	A18	

Notes to the General Standard for Food Additives

Note 33	As phosphorus.
Note 59	For use as a packaging gas only.
Note 348	Singly or in combination: Sucrose esters of fatty acids (INS 473), sucrose oligoesters, type I and type II (INS 473a) and sucroglycerides (INS 474).
Note 364	Singly or in combination.
Note 407	For use in non-flavoured vitamin and mineral fortified fluid milks only.
Note A18	Excluding lactose reduced milks.
Note A19	Except for use in lactose reduced milks at 500 mg/kg.

Codex General Standard for Food Additives

Draft and Proposed Draft Food Additive Provisions

(for adoption at Step 8 and 5/8)

Part E: Provisions from Agenda Item 5a Addendum 1

Food Category No.	01.6.4	Processed cheese				
Additive	INS	Step	Year	Max Level	Notes	
NISIN	234	8	2018	12.5 mg/kg	233	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2018	5000 mg/kg		
PROPYLENE GLYCOL ALGINATE	405	8	2018	9000 mg/kg		
SUCROGLYCERIDES	474	5/8	2018	3000 mg/kg	348	
SUCROSE ESTERS OF FATTY ACIDS	473	8	2018	3000 mg/kg	348	
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	5/8	2018	3000 mg/kg	348	
TOCOPHEROLS	307a, b, c	8	2018	200 mg/kg		

Notes to the General Standard for Food Additives

Note 233 As nisin.

Note 348 Singly or in combination: Sucrose esters of fatty acids (INS 473), sucrose oligoesters, type I and type II (INS 473a) and sucroglycerides (INS 474).

Codex General Standard for Food Additives

Draft and Proposed Draft Food Additive Provisions (for adoption at Step 8 and 5/8)²

Part F: Provisions from Agenda Item 5a Appendix 5

Food Category No. 09.2.1 **Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms**

Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	5/8	2018	5000 mg/kg	241

Food Category No. 09.2.2 **Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms**

Additive	INS	Step	Year	Max Level	Notes
TOCOPHEROLS	307a, b, c	8	2018	200 mg/kg	15, XS166

Food Category No. 09.2.4.1 **Cooked fish and fish products**

Additive	INS	Step	Year	Max Level	Notes
LAURIC ARGINATE ETHYL ESTER	243	5/8	2018	200 mg/kg	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	5/8	2018	1000 mg/kg	A6
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	5/8	2018	1000 mg/kg	A6
SUCROGLYCERIDES	474	5/8	2018	4500 mg/kg	241, 348
SUCROSE ESTERS OF FATTY ACIDS	473	5/8	2018	4500 mg/kg	241, 348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	5/8	2018	4500 mg/kg	241, 348

Food Category No. 09.2.4.2 **Cooked mollusks, crustaceans, and echinoderms**

Additive	INS	Step	Year	Max Level	Notes
LAURIC ARGINATE ETHYL ESTER	243	5/8	2018	200 mg/kg	

² Provisions that are replacing or revising currently adopted provisions of the GSFA are grey highlighted.

Food Category No. 09.2.4.3**Fried fish and fish products, including mollusks, crustaceans, and echinoderms**

Additive	INS	Step	Year	Max Level	Notes
LAURIC ARGINATE ETHYL ESTER	243	5/8	2018	200 mg/kg	A20
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	5/8	2018	5000 mg/kg	41

Food Category No. 09.2.5**Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms**

Additive	INS	Step	Year	Max Level	Notes
LAURIC ARGINATE ETHYL ESTER	243	5/8	2018	200 mg/kg	XS167, XS189, XS222, XS236, XS244, XS311
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	5/8	2018	2200 mg/kg	33, 334, XS167, XS189, XS236, XS244, XS311, A7, A21

Food Category No. 09.3.1**Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly**

Additive	INS	Step	Year	Max Level	Notes
LAURIC ARGINATE ETHYL ESTER	243	5/8	2018	200 mg/kg	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	5/8	2018	1000 mg/kg	A8

Food Category No. 09.3.2**Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine**

Additive	INS	Step	Year	Max Level	Notes
LAURIC ARGINATE ETHYL ESTER	243	5/8	2018	200 mg/kg	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	5/8	2018	1000 mg/kg	A9

Food Category No. 09.3.3**Salmon substitutes, caviar, and other fish roe products**

Additive	INS	Step	Year	Max Level	Notes
LAURIC ARGINATE ETHYL ESTER	243	5/8	2018	200 mg/kg	XS291

Food Category No. 09.3.4**Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g. fish paste), excluding products of food categories 09.3.1 - 09.3.3**

Additive	INS	Step	Year	Max Level	Notes
LAURIC ARGINATE ETHYL ESTER	243	5/8	2018	200 mg/kg	

Food Category No. 10.2**Egg products**

Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2018	1000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	8	2018	1000 mg/kg	

Food Category No. 10.2.1**Liquid egg products**

Additive	INS	Step	Year	Max Level	Notes
NISIN	234	5/8	2018	6.25 mg/kg	233
PROPYLENE GLYCOL ALGINATE	405	5/8	2018	10000 mg/kg	
STEAROYL LACTYLATES	481(i), 482(i)	8	2018	500 mg/kg	

Food Category No. 10.2.2**Frozen egg products**

Additive	INS	Step	Year	Max Level	Notes
DEXTRINS, ROASTED STARCH	1400	5/8	2018	GMP	
PROPYLENE GLYCOL ALGINATE	405	5/8	2018	10000 mg/kg	
STEAROYL LACTYLATES	481(i), 482(i)	8	2018	500 mg/kg	

Food Category No. 10.2.3**Dried and/or heat coagulated egg products**

Additive	INS	Step	Year	Max Level	Notes
STEAROYL LACTYLATES	481(i), 482(i)	5/8	2018	5000 mg/kg	

Food Category No. 10.4**Egg-based desserts (e.g. custard)**

Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2018	6000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	8	2018	1000 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	8	2018	3000 mg/kg	
SODIUM DIACETATE	262(ii)	8	2018	2000 mg/kg	
SORBITAN ESTERS OF FATTY ACIDS	491-495	8	2018	5000 mg/kg	

Food Category No. 10.4 Egg-based desserts (e.g. custard)

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2018r	5000 mg/kg	348
SUCROSE ESTERS OF FATTY ACIDS	473	5/8	2018	5000 mg/kg	348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	5/8	2018	5000 mg/kg	348
TARTRATES	334, 335(ii), 337	8	2018	2000 mg/kg	45

Food Category No. 11.4 Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)

Additive	INS	Step	Year	Max Level	Notes
PROPYLENE GLYCOL ALGINATE	405	8	2018	10000 mg/kg	258

Food Category No. 11.6 Table-top sweeteners, including those containing high-intensity sweeteners

Additive	INS	Step	Year	Max Level	Notes
TARTRATES	334, 335(ii), 337	5/8	2018	2000 mg/kg	45

Food Category No. 12.2 Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)

Additive	INS	Step	Year	Max Level	Notes
TOCOPHEROLS	307a, b, c	8	2018	2000 mg/kg	A22, XS326, XS327, XS328

Food Category No. 12.2.1 Herbs and spices

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	5/8	2018	2000 mg/kg	348, A23
SUCROSE ESTERS OF FATTY ACIDS	473	5/8	2018	2000 mg/kg	348, A23
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	5/8	2018	2000 mg/kg	348, A23

Food Category No. 12.2.2 Seasonings and condiments

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS OF FATTY ACIDS	473	5/8	2018	20000 mg/kg	A24, A25, A26
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	5/8	2018	20000 mg/kg	A24, A25, A26
TARTRATES	334, 335(ii), 337	8	2018	7500 mg/kg	45

Food Category No. 12.4 Mustards

Additive	INS	Step	Year	Max Level	Notes
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Food Category No. 12.4 Mustards

Additive	INS	Step	Year	Max Level	Notes
TARTRATES	334, 335(ii), 337	8	2018	5000 mg/kg	45
TOCOPHEROLS	307a, b, c	8	2018	200 mg/kg	

Food Category No. 12.5 Soups and broths

Additive	INS	Step	Year	Max Level	Notes
SODIUM DIACETATE	262(ii)	8	2018	500 mg/kg	XS117
TARTRATES	334, 335(ii), 337	8	2018	5000 mg/kg	45, XS117

Food Category No. 12.5.1 Ready-to-eat soups and broths, including canned, bottled, and frozen

Additive	INS	Step	Year	Max Level	Notes
NISIN	234	5/8	2018	5 mg/kg	233, 339
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2018	400 mg/kg	XS117
PROPYLENE GLYCOL ALGINATE	405	5/8	2018	10000 mg/kg	XS117

Food Category No. 12.5.2 Mixes for soups and broths

Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2018	3000 mg/kg	127, XS117
SORBITAN ESTERS OF FATTY ACIDS	491-495	8	2018	250 mg/kg	127, XS117

Food Category No. 12.6 Sauces and like products

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	8	2018r	10000 mg/kg	348
SUCROSE ESTERS OF FATTY ACIDS	473	5/8	2018	10000 mg/kg	348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	5/8	2018	10000 mg/kg	348

Food Category No. 12.6.1 Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dip)

Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2018	5000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	5/8	2018	5000 mg/kg	
PROPYLENE GLYCOL	1520	8	2018	1000 mg/kg	A27
PROPYLENE GLYCOL ALGINATE	405	8	2018	8000 mg/kg	

Food Category No. 12.6.1 Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dip)

Additive	INS	Step	Year	Max Level	Notes
SODIUM DIACETATE	262(ii)	5/8	2018	2500 mg/kg	
SORBITAN ESTERS OF FATTY ACIDS	491-495	8	2018	5000 mg/kg	
STEAROYL LACTYLATES	481(i), 482(i)	8	2018	2500 mg/kg	A28
SUCROGLYCERIDES	474	5/8	2018	2000 mg/kg	348, A27
SUCROSE ESTERS OF FATTY ACIDS	473	5/8	2018	2000 mg/kg	348, A27
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	5/8	2018	2000 mg/kg	348, A27
TARTRATES	334, 335(ii), 337	8	2018	2000 mg/kg	45
TOCOPHEROLS	307a, b, c	8	2018	600 mg/kg	

Food Category No. 12.6.2 Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)

Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	5/8	2018	5000 mg/kg	XS306R
SODIUM DIACETATE	262(ii)	5/8	2018	2500 mg/kg	XS306R
STEAROYL LACTYLATES	481(i), 482(i)	8	2018	2500 mg/kg	XS306R
TARTRATES	334, 335(ii), 337	8	2018	5000 mg/kg	45, XS306R
TOCOPHEROLS	307a, b, c	8	2018	600 mg/kg	

Food Category No. 12.6.3 Mixes for sauces and gravies

Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2018	5000 mg/kg	127
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	5/8	2018	5000 mg/kg	127
PROPYLENE GLYCOL ALGINATE	405	8	2018	8000 mg/kg	127
SODIUM DIACETATE	262(ii)	5/8	2018	2500 mg/kg	127
SORBITAN ESTERS OF FATTY ACIDS	491-495	8	2018	50 mg/kg	127
TARTRATES	334, 335(ii), 337	8	2018	5000 mg/kg	45, 127
TOCOPHEROLS	307a, b, c	8	2018	300 mg/kg	127

Food Category No. 12.6.4 Clear sauces (e.g. fish sauce)

Additive	INS	Step	Year	Max Level	Notes
SODIUM DIACETATE	262(ii)	5/8	2018	2500 mg/kg	XS302

Food Category No. 12.8 Yeast and like products

Additive	INS	Step	Year	Max Level	Notes
SORBITAN ESTERS OF FATTY ACIDS	491-495	8	2018	15000 mg/kg	

Food Category No. 13.1.1 Infant formulae

Additive	INS	Step	Year	Max Level	Notes
TOCOPHEROLS	307a, b, c	8	2018	10 mg/kg	72, A12

Food Category No. 13.1.2 Follow-up formulae

Additive	INS	Step	Year	Max Level	Notes
TOCOPHEROLS	307a, b, c	8	2018	30 mg/kg	72

Food Category No. 13.1.3 Formulae for special medical purposes for infants

Additive	INS	Step	Year	Max Level	Notes
TOCOPHEROLS	307a, b, c	8	2018	10 mg/kg	72, A12

Food Category No. 13.2 Complementary foods for infants and young children

Additive	INS	Step	Year	Max Level	Notes
ASCORBYL ESTERS	304, 305	8	2018r	200 mg/kg	15, 187
TARTRATES	334, 335(ii), 337	5/8	2018	5000 mg/kg	45, 364, XS73, A29
TOCOPHEROLS	307a, b, c	8	2018	300 mg/kg	15

Food Category No. 13.3 Dietetic foods intended for special medical purposes (excluding products of food category 13.1)

Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2018	1000 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	8	2018	1200 mg/kg	
SORBITAN ESTERS OF FATTY ACIDS	491-495	8	2018	1000 mg/kg	
STEAROYL LACTYLATES	481(i), 482(i)	8	2018	2000 mg/kg	
TOCOPHEROLS	307a, b, c	5/8	2018	30 mg/kg	

Food Category No. 13.4 Dietetic formulae for slimming purposes and weight reduction

Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2018	1000 mg/kg	

Food Category No. 13.4**Dietetic formulae for slimming purposes and weight reduction**

Additive	INS	Step	Year	Max Level	Notes
PROPYLENE GLYCOL ALGINATE	405	8	2018	1200 mg/kg	
SORBITAN ESTERS OF FATTY ACIDS	491-495	8	2018	1000 mg/kg	
STEAROYL LACTYLATES	481(i), 482(i)	8	2018	2000 mg/kg	
SUCROGLYCERIDES	474	8	2018r	5000 mg/kg	348
SUCROSE ESTERS OF FATTY ACIDS	473	5/8	2018	5000 mg/kg	348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	5/8	2018	5000 mg/kg	348
TOCOPHEROLS	307a, b, c	5/8	2018	300 mg/kg	

Food Category No. 13.5**Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6**

Additive	INS	Step	Year	Max Level	Notes
SORBITAN ESTERS OF FATTY ACIDS	491-495	5/8	2018	5000 mg/kg	
TOCOPHEROLS	307a, b, c	5/8	2018	300 mg/kg	

Food Category No. 13.6**Food supplements**

Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	5/8	2018	18000 mg/kg	
POLYVINYL ALCOHOL (PVA) – POLYETHYLENE GLYCOL (PEG) GRAFT COPOLYMER	1209	5/8	2018	100000 mg/kg	A13
PROPYLENE GLYCOL	1520	5/8	2018	2000 mg/kg	A13
PROPYLENE GLYCOL ALGINATE	405	8	2018	1000 mg/kg	
SORBITAN ESTERS OF FATTY ACIDS	491-495	5/8	2018	10000 mg/kg	364
SUCROGLYCERIDES	474	8	2018r	20000 mg/kg	348
SUCROSE ESTERS OF FATTY ACIDS	473	5/8	2018	20000 mg/kg	348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	5/8	2018	20000 mg/kg	348
TARTRATES	334, 335(ii), 337	5/8	2018	5000 mg/kg	45
TOCOPHEROLS	307a, b, c	5/8	2018	2000 mg/kg	A14

Food Category No. 14.1.4**Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks**

Additive	INS	Step	Year	Max Level	Notes
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Food Category No. 14.1.4**Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks**

Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	5/8	2018	200 mg/kg	219, 348
SUCROSE ESTERS OF FATTY ACIDS	473	5/8	2018	200 mg/kg	219, 348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	5/8	2018	200 mg/kg	219, 348
TARTRATES	334, 335(ii), 337	8	2018	800 mg/kg	45

Food Category No. 14.1.4.1**Carbonated water-based flavoured drinks**

Additive	INS	Step	Year	Max Level	Notes
PROPYLENE GLYCOL ALGINATE	405	5/8	2018	500 mg/kg	
SORBITAN ESTERS OF FATTY ACIDS	491-495	5/8	2018	500 mg/kg	

Food Category No. 14.1.4.2**Non-carbonated water-based flavoured drinks, including punches and ades**

Additive	INS	Step	Year	Max Level	Notes
PROPYLENE GLYCOL ALGINATE	405	5/8	2018	500 mg/kg	
SORBITAN ESTERS OF FATTY ACIDS	491-495	5/8	2018	500 mg/kg	

Food Category No. 14.1.4.3**Concentrates (liquid or solid) for water-based flavoured drinks**

Additive	INS	Step	Year	Max Level	Notes
PROPYLENE GLYCOL ALGINATE	405	5/8	2018	500 mg/kg	127
SORBITAN ESTERS OF FATTY ACIDS	491-495	5/8	2018	500 mg/kg	127

Food Category No. 14.1.5**Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa**

Additive	INS	Step	Year	Max Level	Notes
PROPYLENE GLYCOL ALGINATE	405	5/8	2018	500 mg/kg	160
PROTEASE FROM ASPERGILLUS ORYZAE VAR.	1101(i)	8	2018	GMP	160
SORBITAN ESTERS OF FATTY ACIDS	491-495	8	2018	500 mg/kg	A30
SUCROGLYCERIDES	474	8	2018r	1000 mg/kg	176, 348
SUCROSE ESTERS OF FATTY ACIDS	473	5/8	2018	1000 mg/kg	176, 348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	5/8	2018	1000 mg/kg	176, 348

Food Category No. 14.2.1 Beer and malt beverages

Additive	INS	Step	Year	Max Level	Notes
PROPYLENE GLYCOL ALGINATE	405	8	2018	500 mg/kg	
TARTRATES	334, 335(ii), 337	8	2018	2000 mg/kg	45

Food Category No. 14.2.2 Cider and perry

Additive	INS	Step	Year	Max Level	Notes
TARTRATES	334, 335(ii), 337	8	2018	2000 mg/kg	45

Food Category No. 14.2.4 Wines (other than grape)

Additive	INS	Step	Year	Max Level	Notes
TARTRATES	334, 335(ii), 337	8	2018	4000 mg/kg	45

Food Category No. 14.2.6 Distilled spirituous beverages containing more than 15% alcohol

Additive	INS	Step	Year	Max Level	Notes
STEAROYL LACTYLATES	481(i), 482(i)	8	2018	8000 mg/kg	A31
SUCROGLYCERIDES	474	8	2018r	5000 mg/kg	348, A32
SUCROSE ESTERS OF FATTY ACIDS	473	5/8	2018	5000 mg/kg	348, A32
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	5/8	2018	5000 mg/kg	348, A32
TARTRATES	334, 335(ii), 337	8	2018	3000 mg/kg	45, A32

Food Category No. 14.2.7 Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)

Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2018	20 mg/kg	
TARTRATES	334, 335(ii), 337	8	2018	4000 mg/kg	45
TOCOPHEROLS	307a, b, c	8	2018	5 mg/kg	

Food Category No. 15.0 Ready-to-eat savouries

Additive	INS	Step	Year	Max Level	Notes
TARTRATES	334, 335(ii), 337	5/8	2018	2000 mg/kg	45

Food Category No. 15.1 Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)

Additive	INS	Step	Year	Max Level	Notes
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Food Category No. 15.1**Snacks - potato, cereal, flour or starch based
(from roots and tubers, pulses and legumes)**

Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	5/8	2018	2000 mg/kg	
PROPYLENE GLYCOL	1520	8	2018	300 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	8	2018	3000 mg/kg	
SODIUM DIACETATE	262(ii)	8	2018	1000 mg/kg	
SORBITAN ESTERS OF FATTY ACIDS	491-495	5/8	2018	300 mg/kg	
STEAROYL LACTYLATES	481(i), 482(i)	8	2018	5000 mg/kg	A33
SUCROGLYCERIDES	474	5/8	2018	5000 mg/kg	348, A34
SUCROSE ESTERS OF FATTY ACIDS	473	5/8	2018	5000 mg/kg	348, A34
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	5/8	2018	5000 mg/kg	348, A34
TOCOPHEROLS	307a, b, c	8	2018	200 mg/kg	

Food Category No. 15.2**Processed nuts, including coated nuts and
nut mixtures (with e.g. dried fruit)**

Additive	INS	Step	Year	Max Level	Notes
TOCOPHEROLS	307a, b, c	8	2018	200 mg/kg	

Notes to the General Standard for Food Additives

Note 15	On the fat or oil basis.
Note 41	For use in breading or batter coatings only.
Note 45	As tartaric acid.
Note 72	On the ready-to-eat basis.
Note 127	On the served to the consumer basis.
Note 160	For use in ready-to-drink products and pre-mixes for ready-to-drink products only.
Note 176	For use in canned liquid coffee only.
Note 187	Ascorbyl palmitate (INS 304) only.
Note 219	Except for use in non-alcoholic aniseed-based, coconut-based, and almond-based drinks at 5 000 mg/kg.
Note 233	As nisin.
Note 241	For use in surimi products only.
Note 258	Excluding maple syrup.
Note 334	For salted fish with a salt content of greater than or equal to 18 percent during processing.
Note 339	Excluding use for canned bouillons and consommés.
Note 348	Singly or in combination: Sucrose esters of fatty acids (INS 473), sucrose oligoesters, type I and type II (INS 473a) and sucroglycerides (INS 474).
Note 364	Singly or in combination.
Note XS73	Excluding products conforming to the Standard for Canned Baby Foods (CODEX STAN 73-1981)
Note XS117	Excluding products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981).
Note XS166	Excluding products conforming to the Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets – Breaded or in Batter (CODEX STAN 166-1989).
Note XS167	Excluding products conforming to the Standard for Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes (CODEX STAN 167-1989).
Note XS189	Excluding products conforming to the Standard for Dried Shark Fins (CODEX STAN 189-1993)
Note XS222	Excluding products conforming to the Standard for Crackers from Marine and Freshwater Fish, Crustaceans and Molluscan Shellfish (CODEX STAN 222-2001).
Note XS236	Excluding products conforming to the Standard for Boiled Dried Salted Anchovies (CODEX STAN 236-2003).
Note XS244	Excluding products conforming to the Standard for Salted Atlantic Herring and Salted Sprat (CODEX STAN 244-2004).
Note XS291	Excluding products conforming to the Standard for Sturgeon Caviar (CODEX STAN 291-2010).
Note XS302	Excluding products conforming to the Standard for Fish Sauce (CODEX STAN 302-2011).
Note XS306R	Excluding products conforming to the Standard for Chilli Sauce (Regional Standard) (CODEX STAN 306R-2011).
Note XS311	Excluding products conforming to the Standard for Smoked Fish, Smoked-flavoured Fish and Smoke-dried Fish (CODEX STAN 311-2013).
Note XS326	Excluding products conforming to the Standard for Black, White and Green Peppers (CODEX STAN 326-2017).
Note XS327	Excluding products conforming to the Standard for Cumin (CODEX STAN 327-2017).
Note XS328	Excluding products conforming to the Standard for Dried Thyme (CODEX STAN 328-2017).
Note A6	For use in fish sausage only.
Note A7	INS 452(i-v) only in products conforming to the Standard for Crackers From Marine and Freshwater Fish, crustacean and Molluscan Shellfish (CODEX STAN 222-2001).
Note A8	For use in marinated products only.
Note A9	For use in pickled products only.
Note A12	Tocopherol concentrate, mixed (INS 307b) only.
Note A13	For use in capsule and tablet form.
Note A14	Except for use at 6,000 mg/kg, singly or in combination, on the basis of fish oils.
Note A20	For use only in ready-to-eat products that require refrigeration.
Note A21	Except for use at 700 mg/kg in smoked molluscs and salted molluscs.

Note A22	For use in pastes and condiment products containing plant-derived oils only.
Note A23	For use in curry roux only.
Note A24	For use in dashi and furikake only.
Note A25	For use as a glazing agent.
Note A26	Singly or in combination: Sucrose esters of fatty acids (INS 473), and Sucrose oligoesters Type I and Type II (INS 473a).
Note A27	Except for use in concentrated marinades applied to food at 20,000 mg/kg.
Note A28	Except for use in concentrated marinades applied to food at 10,000 mg/kg.
Note A29	As residue in biscuits and rusks.
Note A30	Except for use in canned coffee with milk at 2000 mg/kg.
Note A31	Only for use in emulsified liquors.
Note A32	Excluding use in whiskey.
Note A33	For use in doughs used in cereal based savory snacks only.
Note A34	For use in rice crackers and potato snacks only.

**Codex General Standard for Food Additives -
Discontinuation of work on draft and proposed draft food
additive provisions (for information)**

Part A: Provisions from Agenda Item 5a Appendix 1

Food Category No.	02.1.2	Vegetable oils and fats			
Additive	INS	Step	Year	Max Level	Notes
ADIPATES	355	7		3000 mg/kg	1
TARTRATES	334, 335(ii), 337	4		5000 mg/kg	45
Food Category No.	02.1.3	Lard, tallow, fish oil, and other animal fats			
Additive	INS	Step	Year	Max Level	Notes
ADIPATES	355	7		3000 mg/kg	1
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		20000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		10000 mg/kg	
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP	
PROPYLENE GLYCOL ALGINATE	405	7		11000 mg/kg	
SODIUM ALGINATE	401	7		GMP	
SODIUM DIHYDROGEN CITRATE	331(i)	7		GMP	
TARTRATES	334, 335(ii), 337	4		5000 mg/kg	45
TRICALCIUM CITRATE	333(iii)	7		GMP	
TRIPOTASSIUM CITRATE	332(ii)	7		GMP	

Notes to the General Standard for Food Additives

Note 1 As adipic acid.

Note 45 As tartaric acid.

**Codex General Standard for Food Additives -
Discontinuation of work on draft and proposed draft food
additive provisions (for information)**

Part B: Provisions from Agenda Item 5a Appendix 3

**Food Category No. 09.2.5 Smoked, dried, fermented, and/or salted fish
and fish products, including mollusks,
crustaceans, and echinoderms**

Additive	INS	Step	Year	Max Level	Notes
AMARANTH	123	7		300 mg/kg	22 & XS311
BRILLIANT BLACK (BLACK PN)	151	7		500 mg/kg	22 & XS311
BROWN HT	155	7		500 mg/kg	22 & XS311
CHLOROPHYLLS	140	7		GMP	22 & XS311
CURCUMIN	100(i)	7		500 mg/kg	22, 396 & XS311
LUTEIN FROM TAGETES ERECTA	161b(i)	4		100 mg/kg	22 & XS311
QUINOLINE YELLOW	104	7		500 mg/kg	22 & XS311
TITANIUM DIOXIDE	171	7		GMP	22 & XS311

Notes to the General Standard for Food Additives

Note 22 For use in smoked fish paste only.

Note 396 For use in dried and/or salted fish only.

Note XS311 Excluding products conforming to the Standard for Smoked Fish, Smoked-flavoured Fish and Smoke-dried Fish (CODEX STAN 311-2013).

ble oils and fats

Additive	INS	Step	Year	Max Level	Notes
ADIPATES	355	7		3000 mg/kg	1

TARTRATES	334, 335(ii), 337	4	5000 mg/kg	45
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Food Category No. 02.1.3 Lard, tallow, fish oil, and other animal fats

Additive	INS	Step	Year	Max Level	Notes
ADIPATES	355	7		3000 mg/kg	1
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		20000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		10000 mg/kg	
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP	
PROPYLENE GLYCOL ALGINATE	405	7		11000 mg/kg	
SODIUM ALGINATE	401	7		GMP	
SODIUM DIHYDROGEN CITRATE	331(i)	7		GMP	
TARTRATES	334, 335(ii), 337	4		5000 mg/kg	45
TRICALCIUM CITRATE	333(iii)	7		GMP	
TRIPOTASSIUM CITRATE	332(ii)	7		GMP	

Notes to the General Standard for Food Additives

Note 1 As adipic acid.

Note 45 As tartaric acid.

**Codex General Standard for Food Additives -
Discontinuation of work on draft and proposed draft food
additive provisions (for information)**

Part C: Provisions from Agenda Item 5a Appendix 4

Food Category No.	01.1.1	Fluid milk (plain)				
Additive	INS	Step	Year	Max Level	Notes	
CARRAGEENAN	407	7		10000 mg/kg		
GELLAN GUM	418	7		GMP		
GUAR GUM	412	7		6000 mg/kg		
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	7		GMP		
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	7		10000 mg/kg		
POLYDEXTROSES	1200	7		GMP		
SODIUM ALGINATE	401	4		GMP		
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	4		GMP		

Notes to the General Standard for Food Additives

**Codex General Standard for Food Additives -
Discontinuation of work on draft and proposed draft food
additive provisions (for information)**

Part D: Provisions from Agenda Item 5a Appendix 5

**Food Category No. 09.0 Fish and fish products, including mollusks,
crustaceans, and echinoderms**

Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		10000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		5000 mg/kg	

**Food Category No. 09.2 Processed fish and fish products, including
mollusks, crustaceans, and echinoderms**

Additive	INS	Step	Year	Max Level	Notes
GLYCEROL	422	4		GMP	

**Food Category No. 09.2.1 Frozen fish, fish fillets, and fish products,
including mollusks, crustaceans, and
echinoderms**

Additive	INS	Step	Year	Max Level	Notes
GLYCEROL	422	7		GMP	
SUCROSE ESTERS OF FATTY ACIDS	473	7		10000 mg/kg	

Food Category No. 09.2.4 Cooked and/or fried fish and fish products,

**including mollusks, crustaceans, and
echinoderms**

Additive	INS	Step	Year	Max Level	Notes
LAURIC ARGINATE ETHYL ESTER	243	4		200 mg/kg	
SUCROSE ESTERS OF FATTY	473	7		10000 mg/kg	

ACIDS

Food Category No. 09.2.4.1 Cooked fish and fish products

Additive	INS	Step	Year	Max Level	Notes
SODIUM DIACETATE	262(ii)	7		3000 mg/kg	

Food Category No. 09.2.4.3 Fried fish and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Step	Year	Max Level	Notes
SORBITAN ESTERS OF FATTY ACIDS	491-495	4		1000 mg/kg	

Food Category No. 09.2.5 Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Step	Year	Max Level	Notes
SORBITAN ESTERS OF FATTY ACIDS	491-495	4		100 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		10000 mg/kg	

Food Category No. 09.4 Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS OF FATTY ACIDS	473	4		10000 mg/kg	
TARTRATES	334, 335(ii), 337	4		500 mg/kg	45

Food Category No. 10.2 Egg products

Additive	INS	Step	Year	Max Level	Notes
SODIUM DIACETATE	262(ii)	7		1000 mg/kg	

Food Category No. 10.2.1 Liquid egg products

Additive	INS	Step	Year	Max Level	Notes
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ALUMINIUM SULFATE	520	2		100 mg/kg	6
Food Category No.	10.2.2	Frozen egg products			
Additive	INS	Step	Year	Max Level	Notes
ALUMINIUM SULFATE	520	2		100 mg/kg	6
Food Category No.	10.3	Preserved eggs, including alkaline, salted, and canned eggs			
Additive	INS	Step	Year	Max Level	Notes
SODIUM DIACETATE	262(ii)	7		1000 mg/kg	
Food Category No.	10.4	Egg-based desserts (e.g. custard)			
Additive	INS	Step	Year	Max Level	Notes

Food Category No.	10.4	Egg-based desserts (e.g. custard)			
Additive	INS	Step	Year	Max Level	Notes

STEAROYL LACTYLATES	481(i), 482(i)	7		5000 mg/kg	
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Food Category No.	11.3	Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3			
Additive	INS	Step	Year	Max Level	Notes

INVERTASES	1103	4		GMP	
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Food Category No.	11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)			
Additive	INS	Step	Year	Max Level	Notes

INVERTASES	1103	4		GMP	
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Food Category No.	11.6	Table-top sweeteners, including those containing high-intensity sweeteners			
Additive	INS	Step	Year	Max Level	Notes

ETHYL MALTOL	637	4		GMP	
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PROPYLENE GLYCOL	1520	7		GMP	
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Food Category No.	12.2.1	Herbs and spices			
Additive	INS	Step	Year	Max Level	Notes

ASCORBIC ACID, L-	300	4		GMP	51
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SODIUM ASCORBATE	301	4		GMP	51
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SODIUM CARBONATE	500(i)	4		GMP	51
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Food Category No.	12.2.2	Seasonings and condiments			
Additive	INS	Step	Year	Max Level	Notes

PROPYLENE GLYCOL	1520	7	970000 mg/kg
PROPYLENE GLYCOL ALGINATE	405	7	6000 mg/kg

Food Category No. 12.4 Mustards

Additive	INS	Step	Year	Max Level	Notes
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PROPYLENE GLYCOL	1520	7	15000 mg/kg
STEAROYL LACTYLATES	481(i), 482(i)	7	2500 mg/kg

Food Category No. 12.5 Soups and broths

Additive	INS	Step	Year	Max Level	Notes
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Food Category No.	12.5	Soups and broths
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Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		5000 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	4		10000 mg/kg	

Food Category No.	12.5.2	Mixes for soups and broths
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Additive	INS	Step	Year	Max Level	Notes
PROPYLENE GLYCOL	1520	7		500 mg/kg	127

Food Category No.	12.6	Sauces and like products
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Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	4		10000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		5000 mg/kg	
SODIUM DIACETATE	262(ii)	7		2500 mg/kg	

Food Category No.	12.6.1	Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dip)
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Additive	INS	Step	Year	Max Level	Notes
DIOCTYL SODIUM SULFOSUCCINATE	480	7		5000 mg/kg	20

Food Category No.	12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)
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Additive	INS	Step	Year	Max Level	Notes
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PROPYLENE GLYCOL	1520	7	500 mg/kg
PROPYLENE GLYCOL ALGINATE	405	7	8000 mg/kg
SORBITAN ESTERS OF FATTY	491-495	7	4000 mg/kg

ACIDS

Food Category No. 12.6.3 Mixes for sauces and gravies

Additive	INS	Step	Year	Max Level	Notes
STEAROYL LACTYLATES	481(i), 482(i)	7		2500 mg/kg	
SUCROSE OLIGOESTERS, TYPE I	473a	4		5000 mg/kg	

AND TYPE II

Food Category No. 12.6.4 Clear sauces (e.g. fish sauce)

Additive	INS	Step	Year	Max Level	Notes
PROPYLENE GLYCOL ALGINATE	405	7		8000 mg/kg	

Food Category No. 12.6.4 Clear sauces (e.g. fish sauce)

Additive	INS	Step	Year	Max Level	Notes
STEAROYL LACTYLATES	481(i), 482(i)	7		2500 mg/kg	
TARTRATES	334, 335(ii), 337	4		200 mg/kg	45
TOCOPHEROLS	307a, b, c	7		300 mg/kg	

Food Category No. 12.7 Salads (e.g. macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3

Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		4000 mg/kg	
SODIUM DIACETATE	262(ii)	7		3000 mg/kg	
TOCOPHEROLS	307a, b, c	7		200 mg/kg	

Food Category No. 12.8 Yeast and like products

Additive	INS	Step	Year	Max Level	Notes
TOCOPHEROLS	307a, b, c	7		200 mg/kg	

Food Category No. 13.1 Infant formulae, follow-up formulae, and formulae for special medical purposes for infants

Additive	INS	Step	Year	Max Level	Notes
GUM ARABIC (ACACIA GUM)	414	4		GMP	

Food Category No. 13.2 Complementary foods for infants and young children

Additive	INS	Step	Year	Max Level	Notes
ASCORBYL ESTERS	304, 305	2		200 mg/kg	10, 15 & 187
CARRAGEENAN	407	7		GMP	
PROPYLENE GLYCOL ALGINATE	405	4		10000 mg/kg	
SODIUM DIACETATE	262(ii)	7		GMP	319 & 320
SUCROSE ESTERS OF FATTY ACIDS	473	7		5000 mg/kg	

Food Category No. 13.3

Dietetic foods intended for special medical purposes (excluding products of food category 13.1)

Additive	INS	Step	Year	Max Level	Notes
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Food Category No. 13.3 **Dietetic foods intended for special medical purposes (excluding products of food category 13.1)**

Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		5000 mg/kg	
TARTRATES	334, 335(ii), 337	4		GMP	45

Food Category No. 13.4 **Dietetic formulae for slimming purposes and weight reduction**

Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		5000 mg/kg	
TARTRATES	334, 335(ii), 337	4		GMP	45

Food Category No. 14.1.4 **Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks**

Additive	INS	Step	Year	Max Level	Notes
ETHYL MALTOL	637	7		200 mg/kg	
MALTOL	636	7		200 mg/kg	
POLYOXYETHYLENE STEARATES	430, 431	7		500 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	7		500 mg/kg	
SODIUM DIACETATE	262(ii)	7		150 mg/kg	
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		5000 mg/kg	

Food Category No. 14.1.4.2 Non-carbonated water-based flavoured drinks, including punches and ades

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS OF FATTY ACIDS	473	7		5000 mg/kg	

Food Category No. 14.1.4.3 Concentrates (liquid or solid) for water-based flavoured drinks

Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS OF FATTY ACIDS	473	7		10000 mg/kg	

Food Category No. 14.1.5 Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa

Additive	INS	Step	Year	Max Level	Notes
ETHYL MALTOL	637	7		200 mg/kg	
MALTOL	636	7		200 mg/kg	

Food Category No. 14.2 Alcoholic beverages, including alcohol-free and low-alcoholic counterparts

Additive	INS	Step	Year	Max Level	Notes
DIOCTYL SODIUM SULFOSUCCINATE	480	7		10 mg/kg	
PROPYLENE GLYCOL	1520	7		50000 mg/kg	

Food Category No. 14.2.1 Beer and malt beverages

Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		500 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		1000 mg/kg	

Food Category No. 14.2.2 Cider and perry

Additive	INS	Step	Year	Max Level	Notes
ETHYL MALTOL	637	7		100 mg/kg	
MALTOL	636	7		250 mg/kg	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		5000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		1000 mg/kg	

INTERESTERIFIED RICINOLEIC

ACID

SUCROSE ESTERS OF FATTY 473 7 5000 mg/kg

ACIDS

Food Category No. 14.2.4 Wines (other than grape)

Additive	INS	Step	Year	Max Level	Notes
ETHYL MALTOL	637	7		100 mg/kg	
MALTOL	636	7		250 mg/kg	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		500 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		1000 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		5000 mg/kg	

Food Category No.	14.2.5	Mead			
Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		500 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		5000 mg/kg	
TARTRATES	334, 335(ii), 337	7		GMP	45

Food Category No. 14.2.6 Distilled spirituous beverages containing more than 15% alcohol

Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		5000 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	7		10000 mg/kg	

Food Category No. 14.2.7 Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)

Additive	INS	Step	Year	Max Level	Notes
DIMETHYL DICARBONATE	242	2		250 mg/kg	18
STEAROYL LACTYLATES	481(i), 482(i)	7		8000 mg/kg	

Food Category No. 15.0 Ready-to-eat savouries

Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		10000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		1000 mg/kg	

**Food Category No. 15.2 Processed nuts, including coated nuts and
nut mixtures (with e.g. dried fruit)**

Additive	INS	Step	Year	Max Level	Notes
PROPYLENE GLYCOL	1520	7		50000 mg/kg	

Notes to the General Standard for Food Additives

- Note 6 As aluminium.
- Note 10 As ascorbyl stearate.
- Note 15 On the fat or oil basis.
- Note 18 As added level; residue not detected in ready-to-eat food.
- Note 20 Singly or in combination with other stabilizers, thickeners and/or gums.
- Note 45 As tartaric acid.
- Note 51 For use in herbs only.
- Note 127 On the served to the consumer basis.
- Note 187 Ascorbyl palmitate (INS 304) only.
- Note 319 Within the limit for sodium listed in the Codex Standard for Canned Baby Food (CODEX STAN 73-1981) for foods corresponding to that standard : singly or in combination with other sodium containing additives.
- Note 320 Within the limit for sodium listed in the Codex Standard for Processed Cereal-based Foods for Infants and Young Children (CODEX STAN 74-1981) for foods corresponding to that standard : singly or in combination with other sodium containing additives.

**Codex General Standard for Food Additives -
Discontinuation of work on draft and proposed draft food
additive provisions (for information)**

Part E: Provisions from Agenda Item 5a Addendum

Food Category No.	01.6.4	Processed cheese				
Additive	INS	Step	Year	Max Level	Notes	
DIOCTYL SODIUM	480	7		5000 mg/kg	20	
SULFOSUCCINATE						

Notes to the General Standard for Food Additives

Note 20 Singly or in combination with other stabilizers, thickeners and/or gums.

Codex General Standard for Food Additives

Part B: Provisions on Hold from Agenda Item 5a Appendix 6 and Addendum 1 for Circulation

Food Category No.	01.1.2	Other fluid milk (plain)				
Additive	INS	Step	Year	Max Level	Notes	
CAROB BEAN GUM	410	3		GMP		
CARRAGEENAN	407	3		GMP		
GELLAN GUM	418	3		GMP		
GUAR GUM	412	3		GMP		
GUM ARABIC (ACACIA GUM)	414	3		GMP	407	
HYDROXYPROPYL STARCH	1440	3		GMP		
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	3		GMP		
PECTINS	440	3		GMP		
POLYDEXTROSES	1200	3		GMP		
POTASSIUM CARBONATE	501(i)	3		GMP	407	
PROPYLENE GLYCOL ALGINATE	405	3		4000 mg/kg		
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	3		GMP		
XANTHAN GUM	415	3		GMP		
Food Category No.	01.6.4	Processed cheese				
Additive	INS	Step	Year	Max Level	Notes	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		5000 mg/kg		
TARTRATES	334, 335(ii), 337	7		34900 mg/kg	45	

Notes to the General Standard for Food Additives

Note 45 As tartaric acid.

Note 407 For use in non-flavoured vitamin and mineral fortified fluid milks only.

Codex General Standard for Food Additives

Part C: Provisions for adoption at Step 5/8 held pending the discussion of the WG of INS

Food Category No.	14.1.4.1	Carbonated water-based flavoured drinks			
Additive	INS	Step	Year	Max Level	Notes
PROPYLENE GLYCOL	1520	5/8	2018	1000 mg/kg	A99
Food Category No.	14.1.4.2	Non-carbonated water-based flavoured drinks, including punches and ades			
Additive	INS	Step	Year	Max Level	Notes
PROPYLENE GLYCOL	1520	5/8	2018	1000 mg/kg	A99
Food Category No.	14.1.4.3	Concentrates (liquid or solid) for water-based flavoured drinks			
Additive	INS	Step	Year	Max Level	Notes
PROPYLENE GLYCOL	1520	5/8	2018	1000 mg/kg	A99

Notes to the General Standard for Food Additives

Note A99 For use as a carrier only.

Codex General Standard for Food Additives

Draft and Proposed Draft Food Additive Provisions Held at Their Current Steps

Part D: Provisions Held Pending JECFA Evaluation from Agenda Item 5a Appendix 5

Food Category No.		14.1.4	Water-based flavoured drinks, including “sport,” “energy,” or “electrolyte drinks and particulated drinks		
Additive	INS	Step	Year	Max Level	Notes
DIOCTYL SODIUM SUCCINATE	480	7		10	Available dietary exposure data
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		9000	JECFA Evaluation
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		5000	JECFA Evaluation
STEAROYL LACTYLATES	481(i) 482(ii)	7		2000	JECFA Evaluation
TOCOPHEROLS	307 a,b, c	7		1000	JECFA Evaluation
Food Category No.		14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa		
Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		5000	JECFA Evaluation
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		5000	JECFA Evaluation
STEAROYL LACTYLATES	481(i) 482(ii)	7		2000	2 JECFA Evaluation

Codex General Standard for Food Additives

Proposals for New and/or Revision of Food Additive Provisions for inclusion in the GSFA at Step 2

Part A: New Provisions for Inclusion at Step 2 from Agenda Item 5b

FoodCatNo	Food Category	Max Level	Notes	Step	Year
SODIUM HYDROXIDE					
INS 524	Sodium Hydroxide		Functional Class: Acidity regulator		
01.1.2	Other fluid milks (plain)	GMP	Excluding lactose reduced milk	2	
SUCROSE ESTERS OF FATTY ACIDS					
INS 473	Sucrose Esters of Fatty Acids		Functional Class: Emulsifier, Foaming agent, Glazing agent, Stabilizer		
05.1.4	Cocoa and chocolate products	6000	348	2	
SUCROSE OLIGOESTERS, TYPE I AND TYPE II					
INS 473a	Sucrose Oligoesters, Type I and Type II		Functional Class: Emulsifier, Glazing agent, Stabilizer		
05.1.4	Cocoa and chocolate products	6000	348	2	
SUCROGLYCERIDES					
INS 474	Sucroglycerides		Functional Class: Emulsifier		
05.1.4	Cocoa and chocolate products	6000	348	2	

Codex General Standard for Food Additives

Proposals for New and/or Revision of Food Additive Provisions for inclusion in the GSFA at Step 2

Part B: Proposals to Revise Adopted Provisions for Inclusion at Step 2 from Agenda Item 5b

FoodCatNo	Food Category	Max Level	Notes	Step	Year
LAURIC ARGINATE ETHYL ESTER					
INS 243	Lauric Arginate Ethyl Ester		Functional Class: Preservative		
08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts	200	XS96 XS97 For products conforming to the Standard for Cooked Cured Ham (CODEX STAN 96-1981) and the Standard for Cooked Cured Pork Shoulder (CODEX STAN 97-1981), use is limited to ready-to-eat products which require refrigeration	2	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	200	XS298 XS88 XS89 377	2	

Codex General Standard for Food Additives

Proposals for New and/or Revision of Food Additive Provisions for inclusion in the GSFA at Step 2

Part C: Proposals to Revise Adopted Provisions to be referred to the WG on Alignment from Agenda Item 5b

FoodCatNo	Food Category	Max Level	Notes	Step	Year
ASCORBYL ESTERS					
INS 304	Ascorbyl Palmitate		Functional Class: Antioxidant		
INS 305	Ascorbyl Stearate		Functional Class: Antioxidant		
13.1.1	Infant Formulae	10	Notes 15 , 72, & 187	Adopted	2009
13.1.2	Follow-up formulae	50	Notes 15 , 72, 187 & 315	Adopted	2015
13.1.3	Formulae for Special Medical Purposes for Infants	10	Notes 15 , 72, & 187	Adopted	2006