



JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEx COMMITTEE ON FOOD ADDITIVES

Fiftieth Session

PROPOSED DRAFT SPECIFICATIONS FOR THE IDENTITY AND PURITY OF FOOD ADDITIVES ARISING FROM THE 84th JECFA MEETING

CORRIGENDUM

This corrigendum has been prepared to add tamarind seed polysaccharide to the list of specifications designated as “full” by the 84th JECFA meeting, which had been inadvertently omitted in CX/FA 18/50/4.

The corrected para. 2 and Annex 1 of CX/FA 18/50/4 are presented below for convenience¹.

Para. 2

2. Full specifications for 10 additives were developed: brilliant blue FCF (INS 133), β-carotene-rich extract from *Dunaliella salina*, fast green FCF (INS 143), gum ghatti (INS 419), microcrystalline cellulose (INS 460(i)), silicon dioxide amorphous (INS 551), sodium aluminium silicate (INS 554), steviol glycosides (INS 960), sucrose esters of fatty esters (INS 473) and tamarind seed polysaccharide.

Annex 1

PROPOSED DRAFT SPECIFICATIONS RESULTING FROM THE 84TH JECFA MEETING (at Step 3)

FOOD ADDITIVES SPECIFICATIONS DESIGNATED AS FULL (FAO JECFA Monographs 20, Rome, 2018):²

Brilliant blue FCF (R) (INS 133)
β-Carotene-rich extract from *Dunaliella salina* (N)
Fast Green FCF (R) (INS 143)
Gum ghatti (R) (INS 419)
Microcrystalline cellulose (R) (INS 460(i))
Silicon dioxide, amorphous (R) (INS 551)
Sodium aluminium silicate (R) (INS 554)
Steviol glycosides (R) (INS 960)
Sucrose esters of fatty acids (R) (INS 473)
Tamarind seed polysaccharide (N)

¹ Added text and consequential changes are presented in underlined font.

² (M) existing specifications maintained; (N) new specifications; (R) revised specifications; (T) tentative specifications.