

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF CODEX COMMODITY STANDARDS

(For adoption)

New text is indicated in **bold/underline**. Text to be removed is indicated in ~~strikethrough~~.

Part A: Related to Agenda item 2

A.1 Proposed Amendments to Relevant Commodity Standards Relating to RIBOFLAVINS

A. 1.1 PROPOSED AMENDMENTS TO STANDARD FOR PICKLED CUCUMBERS (CUCUMBER PICKLES) (CXS 115-1981)

4. FOOD ADDITIVES

	Name of Additive	Maximum Level
4.4 Colouring matters		
101(i)	<u>Riboflavin, synthetic</u>	<u>GMP</u>
101(ii)	<u>Riboflavin 5'-phosphate, sodium</u>	
101(iii)	<u>Riboflavin from <i>Bacillus subtilis</i></u>	
101(iv)	<u>Riboflavin from <i>Ashbya gossypii</i></u>	
	Riboflavin	300 mg/kg singly or in combination
	Fast Green FCF	
	Chlorophyll copper complex	
	Tartrazine	
	Annatto extract	
	Turmeric	
	Sunset Yellow FCF	
	beta-Carotene	
	Oleoresin of paprika	
	Brilliant Blue FCF	
	Caramel, plain	
	Caramel (ammonium sulfite treated)	

A.1.2 PROPOSED AMENDMENTS TO STANDARD FOR JAMS, JELLIES AND MARMALADES (CXS 296-2009)

4 FOOD ADDITIVES

INS No.	Name of food additive	Maximum Level
4.4 COLOURS		
101(i), (ii)	Riboflavins	200 mg/kg
101(i)	<u>Riboflavin, synthetic</u>	<u>GMP</u>
101(ii)	<u>Riboflavin 5'-phosphate, sodium</u>	
101(iii)	<u>Riboflavin from <i>Bacillus subtilis</i></u>	
101(iv)	<u>Riboflavin from <i>Ashbya gossypii</i></u>	

A.2 Proposed Amendments to Relevant Commodity Standards Relating to Carotene-related Food Additives

A.2.1 PROPOSED AMENDMENTS TO STANDARD FOR PICKLED CUCUMBERS (CUCUMBER PICKLES) (CXS 115-1981)

4. FOOD ADDITIVES

	Name of Additive	Maximum Level
4.4 Colouring matters		
	beta-Carotene	300 mg/kg singly or in combination
160a(i), 160a(iii), 160a(iv)	<u>BETA-CAROTENES</u>	5 mg/kg, expressed as beta-Carotene, singly or in combination: Beta-Carotenes (beta-carotenes, synthetic (INS 160a(i)), beta-carotenes, Blakeslea trispora (INS 160a(iii)), beta-Carotene-Rich Extract from <i>Dunaliella salina</i> (INS 160a(iv)) and beta-carotenes, vegetable (INS 160a(ii))
160a(ii)	<u>Carotenes, beta-, vegetable</u>	

A.2.2 PROPOSED AMENDMENTS TO STANDARD FOR JAMS, JELLIES AND MARMALADES (CXS 296-2009)

4 FOOD ADDITIVES

INS No.	Name of food additive	Maximum Level
4.4 COLOURS		
160a(i) 160a(iii) 160e 160f	<u>BETA-CAROTENES</u> Carotenes, <i>beta-</i> , (synthetic) Carotenes, <i>beta-</i> (<i>Blakeslea trispora</i>) Carotenal, <i>beta-apo-8'</i> - <i>Beta-apo-8'</i> -Carotenoic acid, ethyl esters	15500-mg/kg, expressed as beta-carotene, singly or in combination: beta-carotenes (beta-carotenes, synthetic (INS 160a(i)), beta-carotenes, <i>Blakeslea trispora</i> (INS 160a(iii)), beta-carotene-rich extract from <i>Dunaliella salina</i> (INS 160a(iv)) and beta-carotenes, vegetable (INS 160a(ii))
160a(ii)	Carotenes, <i>beta-</i> , vegetable	singly or in combination
160e	Carotenal, <i>beta-apo-8'</i> -	500 mg/kg

Part B: Related to Agenda Item 4b

B.1 PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR FERMENTED MILKS (CXS 243-2003)

The following amendments to Section 4 of the *Standard for Fermented Milks* (CXS 243-2003) are proposed.

4. FOOD ADDITIVES

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

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

Carbonating agents, stabilizers and thickeners in food category 01.2.1.1 (Fermented milks (plain), not heat treated after fermentation), acidity regulators, carbonating agents, packaging gases, stabilizers and thickeners in food category 01.2.1.2 (Fermented milks (plain), heat treated after fermentation), acidity regulators, colours, emulsifiers, flavour enhancers, packaging gases, stabilizers, sweeteners and thickeners in food category 01.1.4 (Flavoured fluid milk drinks) and food category 01.7 (Dairy-based deserts (e.g. pudding, fruit or flavoured yoghurt)) used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) are acceptable for use in foods conforming to this standard.

For flavoured products, all acidity regulators, colours, emulsifiers and packaging gases listed in Table 3 of the General Standard for Food Additives (CXS 192-1995) and only certain carbonating agents, flavour enhancers, stabilizers, sweeteners and thickeners in Table 3 of the General Standard for Food Additives (CXS 192-1995) are acceptable for use in fermented milk products categories as specified in

the table below. Preservatives listed in Table 3 are only permitted in flavoured fermented milks heat treated after fermentation and drinks based on fermented milk heat treated after fermentation.

	Fermented Milks and Drinks based on Fermented Milk		Fermented Milks Heat Treated After Fermentation and Drinks based on Fermented Milk Heat Treated After Fermentation	
	Plain	Flavoured	Plain	Flavoured
Food category of the General Standard for Food Additives (CXS 192-1995)	01.2.1.1	Not heat treated: 1.1.4 (drinks based on fermented milks); 01.7 (dairy-based desserts)	01.2.1.2	Heat treated: 1.1.4 (drinks based on fermented milks); 01.7 (dairy-based desserts)
Acidity regulators:	-	X	X	X
Carbonating agents:	X ^(b)	X ^(b)	X ^(b)	X ^(b)
Colours:	-	X	-	X
Emulsifiers:	-	X	-	X
Flavour enhancers:	-	X	-	X
Packaging gases:	-	X	X	X
Preservatives:	-	-	-	X
Stabilizers:	X ^(a)	X	X	X
Sweeteners:	-	X ^(c)	-	X ^(c)
Thickeners:	X ^(a)	X	X	X

(a) Use is restricted to reconstitution and recombination and if permitted by national legislation in the country of sale to the final consumer.

(b) Use of carbonating agents is technologically justified in Drinks based on Fermented Milk only.

(c) The use of sweeteners is limited to milk and milk derivatives-based products energy reduced or with no added sugar.

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

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

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

INS no.	Name of additive	Maximum level
Acidity regulators		
334	Tartaric acid, L(+)-	2 000 mg/kg as tartaric acid
335(ii)	Sodium L(+)-tartrate	
337	Potassium sodium L(+)-tartrate	
355	Adipic acid	1 500 mg/kg as adipic acid
356	Sodium adipate	
357	Potassium adipate	
359	Ammonium adipate	
Carbonating agents		

290	Carbon dioxide	GMP
Colours		
100(i)	Curcumin	100 mg/kg
101(i)	Riboflavin, synthetic	300 mg/kg
101(ii)	Riboflavin 5'-phosphate, sodium	
102	Tartrazine	
104	Quinoline yellow	150 mg/kg
110	Sunset yellow FCF	300 mg/kg
120	Carmines	150 mg/kg
122	Azorubine (Carmoisine)	
124	Ponceau 4R (Cochineal red A)	
129	Allura red AC	300 mg/kg
132	Indigotine	100 mg/kg
133	Brilliant blue FCF	150 mg/kg
141(i)	Chlorophylls, copper complexes	500 mg/kg
141(ii)	Chlorophylls, copper complexes, sodium and potassium salts	
143	Fast green FCF	100 mg/kg
150b	Caramel II – sulphite caramel	150 mg/kg
150c	Caramel III – ammonia caramel	2 000 mg/kg
150d	Caramel IV – sulphite ammonia caramel	2 000 mg/kg
151	Brilliant black (Black PN)	150 mg/kg
155	Brown HT	150 mg/kg
160a(i)	Carotene, <i>beta</i> -, synthetic	100 mg/kg
160e	Carotenal, <i>beta</i> -apo-8'-	
160f	Carotenoic acid, methyl or ethyl ester, <i>beta</i> -apo-8'-	
160a(iii)	Carotenes, <i>beta</i> -, <i>Blakeslea trispora</i>	
160a(ii)	Carotenes, <i>beta</i> -, vegetable	600 mg/kg
160b(i)	Annatto extract, bixin-based	20 mg/kg as bixin
160b(ii)	Annatto extract, norbixin-based	20 mg/kg as norbixin
160d	Lycopenes	30 mg/kg as pure lycopene
161b(i)	Lutein from <i>Tagetes erecta</i>	150 mg/kg
161h(i)	Zeaxanthin, synthetic	150 mg/kg
163(ii)	Grape skin extract	100 mg/kg
172(i)	Iron oxide, black	
172(ii)	Iron oxide, red	
172(iii)	Iron oxide, yellow	
Emulsifiers		
432	Polyoxyethylene (20) sorbitan monolaurate	

433	Polyoxyethylene (20) sorbitan monooleate	3 000 mg/kg
434	Polyoxyethylene (20) sorbitan monopalmitate	
435	Polyoxyethylene (20) sorbitan monostearate	

INS no.	Name of additive	Maximum level
436	Polyoxyethylene (20) sorbitan tristearate	
472e	Diacetyltartaric and fatty acid esters of glycerol	10 000 mg/kg
473	Sucrose esters of fatty acids	5 000 mg/kg
474	Sucroglycerides	5 000 mg/kg
475	Polyglycerol esters of fatty acids	2 000 mg/kg
477	Propylene glycol esters of fatty acids	5 000 mg/kg
481(i)	Sodium stearyl lactylate	10 000 mg/kg
482(i)	Calcium stearyl lactylate	10 000 mg/kg
491	Sorbitan monostearate	5 000 mg/kg
492	Sorbitan tristearate	
493	Sorbitan monolaurate	
494	Sorbitan monooleate	
495	Sorbitan monopalmitate	
900a	Polydimethylsiloxane	50 mg/kg
Flavour enhancers		
580	Magnesium gluconate	GMP
620	Glutamic acid, (L+)-	
621	Monosodium L-glutamate	
622	Monopotassium L-glutamate	
623	Calcium di-L-glutamate	
624	Monoammonium L-glutamate	
625	Magnesium di-L-glutamate	
626	Guanylic acid, 5'-	
627	Disodium 5'-guanylate-	
628	Dipotassium 5'-guanylate-	
629	Calcium 5'-guanylate	
630	Inosinic acid, 5'-	
631	Disodium 5'-inosinate	
632	Dipotassium 5'-inosinate	
633	Calcium 5'-inosinate	
634	Calcium 5'-ribonucleotides-	
635	Disodium 5'-ribonucleotides-	
636	Maltol	

637	Ethyl maltol	
Preservatives		
200	Sorbic acid	
202	Potassium sorbate	1 000 mg/kg as sorbic acid
203	Calcium sorbate	
210	Benzoic acid	
211	Sodium benzoate	300 mg/kg as benzoic acid
212	Potassium benzoate	
213	Calcium benzoate	
234	Nisin	500 mg/kg
Stabilizers and Thickeners		
170(i)	Calcium carbonate	GMP
331(iii)	Trisodium citrate	GMP
338	Phosphoric acid	
339(i)	Sodium dihydrogen phosphate	
339(ii)	Disodium hydrogen phosphate	
339(iii)	Trisodium phosphate	
340(i)	Potassium dihydrogen phosphate	1 000 mg/kg, singly or in combination, as phosphorous
340(ii)	Dipotassium hydrogen phosphate	
340(iii)	Tripotassium phosphate	
341(i)	Monocalcium dihydrogen phosphate	
341(ii)	Calcium hydrogen phosphate	
341(iii)	Tricalcium orthophosphate	
342(i)	Ammonium dihydrogen phosphate	
342(ii)	Diammonium hydrogen phosphate	

INS no.	Name of additive	Maximum level
343(i)	Monomagnesium phosphate	
343(ii)	Magnesium hydrogen phosphate	
343(iii)	Trimagnesium phosphate	
450(i)	Disodium diphosphate	
450(ii)	Trisodium diphosphate	
450(iii)	Tetrasodium diphosphate	
450(v)	Tetrapotassium diphosphate	
450(vi)	Dicalcium diphosphate	
450(vii)	Calcium dihydrogen diphosphate	
451(i)	Pentasodium triphosphate	
451(ii)	Pentapotassium triphosphate	
452(i)	Sodium polyphosphate	
452(ii)	Potassium polyphosphate	

452(iii)	Sodium calcium polyphosphate	
452(iv)	Calcium polyphosphate	
452(v)	Ammonium polyphosphate	
542	Bone phosphate	
400	Alginic acid	
401	Sodium alginate	
402	Potassium alginate	
403	Ammonium alginate	
404	Calcium alginate	
405	Propylene glycol alginate	
406	Agar	
407	Carrageenan	
407a	Processed eucheama seaweed (PES)	GMP
410	Carob bean gum	
412	Guar gum	
413	Tragacanth gum	
414	Gum Arabic (Acacia gum)	
415	Xanthan gum	
416	Karaya gum	
417	Tara gum	
418	Gellan gum	
425	Konjac flour	
440	Pectins	
459	Cyclodextrin, -beta	5 mg/kg
460(i)	Microcrystalline cellulose (Cellulose gel)	
460(ii)	Powdered cellulose	
461	Methyl cellulose	
463	Hydroxypropyl cellulose	
464	Hydroxypropyl methyl cellulose	
465	Methyl ethyl cellulose	
466	Sodium carboxymethyl cellulose (Cellulose gum)	
467	Ethyl hydroxyethyl cellulose	
468	Cross-linked sodium carboxymethyl cellulose (Cross-linked cellulose gum)	GMP
469	Sodium carboxymethyl cellulose, enzymatically hydrolyzed (Cellulose gum, enzymatically hydrolyzed)	
470(i)	Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	

470(ii)	Salts of oleic acid with calcium, potassium and sodium
471	Mono- and di- glycerides of fatty acids
472a	Acetic and fatty acid esters of glycerol
472b	Lactic and fatty acid esters of glycerol

INS no.	Name of additive	Maximum level
472c	Citric and fatty acid esters of glycerol	
508	Potassium chloride	
509	Calcium chloride	
511	Magnesium chloride	
1200	Polydextrose	
1400	Dextrins, roasted starch	
1401	Acid treated starch	
1402	Alkaline treated starch	
1403	Bleached starch	
1404	Oxidized starch	
1405	Starches, enzyme treated	
1410	Mono starch phosphate	
1412	Distarch phosphate	
1413	Phosphated distarch phosphate	
1414	Acetylated distarch phosphate	
1420	Starch acetate	
1422	Acetylated distarch adipate	
1440	Hydroxypropyl starch	
1442	Hydroxypropyl distarch phosphate	
1450	Starch sodium octenyl succinate	
1451	Acetylated oxidized starch	
Sweeteners^(a)		
420	Sorbitol	GMP
421	Mannitol	GMP
950	Acesulfame potassium	350 mg/kg
951	Aspartame	1 000 mg/kg
952	Cyclamates	250 mg/kg
953	Isomalt (Hydrogenated isomaltulose)	GMP
954	Saccharin	100 mg/kg
955	Sucralose (Trichlorogalactosucrose)	400 mg/kg
956	Alitame	100 mg/kg
961	Neotame	100 mg/kg
962	Aspartame-acesulfame salt	350 mg/kg on an acesulfame potassium equivalent basis

964	Polyglycitol syrup	GMP
965	Maltitols	
966	Lactitol	
967	Xylitol	
968	Erythritol	

(a) The use of sweeteners is limited to milk- and milk derivative-based products energy reduced or with no added sugar.

B.2 PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR CREAMS (CXS 283-1976)

The following amendments to Section 4 of the *Standard for Cream and Prepared Creams* (CXS 288-1976) are proposed:

4. FOOD ADDITIVES

Unripened cheeses

As listed in the Group Standard for Unripened Cheese Including Fresh Cheese (CXS 221-2001).

Cheeses in brine

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

Ripened cheeses, including mould ripened cheeses

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

Only those additive classes indicated as justified in the table below may be used for the product categories specified.

Acidity regulators, colours and preservatives used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 01.6.2.1 (Ripened cheese, includes rind) and only certain acidity regulators, anticaking agents, colours and preservatives in Table 3 are acceptable for use in foods conforming to this standard.

<u>Additive functional class</u>	<u>Justified Use</u>	
	<u>Cheese mass</u>	<u>Surface/rind mass</u>
<u>Colours:</u>	<u>X</u>	<u>X^(b)</u>
<u>Bleaching agents:</u>	:	:
<u>Acidity regulators:</u>	<u>X</u>	:
<u>Stabilizers:</u>	:	:
<u>Thickeners:</u>	:	:
<u>Emulsifiers:</u>	:	:
<u>Antioxidants:</u>	:	:
<u>Preservatives:</u>	<u>X</u>	<u>X</u>
<u>Foaming agents:</u>	:	:
<u>Anticaking agents:</u>	:	<u>X^(a)</u>
<u>Packaging gas:</u>	:	:

(a) For the surface of sliced, cut, shredded or grated cheese only

(b) For edible cheese rind

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

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

4.1 Processing aids

Processing aids used in products conforming to this standard should be consistent with the Guidelines on Substances used as Processing Aids (CXG 75-2010).

Additive functional class	Justified Use	
	Cheese mass	Surface/rind mass
Colours:	X	X ^(b)
Bleaching agents:	-	-
Acidity regulators:	X	-
Stabilizers:	-	-
Thickeners:	-	-
Emulsifiers:	-	-
Antioxidants:	-	-
Preservatives:	X	X
Foaming agents:	-	-
Anticaking agents:	-	X ^(a)
Packaging gas:	-	-

~~(a) For the surface of sliced, cut, shredded or grated cheese only~~

~~(b) For edible cheese rind~~

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

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

B.3 PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR CREAM AND PREPARED CREAMS (CXS 288-1976)

The following amendments to Section 4 of the *Standard for Cream and Prepared Creams* (CXS 288-1976) are proposed.

4. FOOD ADDITIVES

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

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

Acidity regulators, emulsifiers, stabilizers and thickeners in food category 01.4.1 (Pasteurized cream (plain)), acidity regulators, emulsifiers, packaging gases, propellants, stabilizers and thickeners in food category 01.4.2 (Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)) and acidity regulators, emulsifiers, stabilizers and thickeners in food category 01.4.3 (Clotted cream (plain)) used in accordance with Tables 1 and 2 of the General Standard for Food

Additives (CXS 192-1995) and only certain acidity regulators, emulsifiers, stabilizers and thickeners in food category 01.4.3 (Clotted cream (plain)) in Table 3 are acceptable for use in foods conforming to this standard.

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

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

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

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

INS no.	Name of additive	Maximum level
Acidity regulators		
270	Lactic acid, L-,D- and DL-	GMP
325	Sodium lactate	GMP
326	Potassium lactate	GMP
327	Calcium lactate	GMP
330	Citric acid	GMP
333	Calcium citrates	GMP
500(i)	Sodium carbonate	GMP
500(ii)	Sodium hydrogen carbonate	GMP
500(iii)	Sodium sesquicarbonate	GMP
501(i)	Potassium carbonate	GMP
501(ii)	Potassium hydrogen carbonate	GMP
Stabilizers and thickeners		
170(i)	Calcium carbonate	GMP
331(i)	Sodium dihydrogen citrate	GMP
331(iii)	Trisodium citrate	GMP
332(i)	Potassium dihydrogen citrate	GMP
332(ii)	Tripotassium citrate	GMP
516	Calcium sulphate	GMP
339(i)	Monosodium dihydrogen phosphate	
339(ii)	Disodium hydrogen phosphate	

INS no.	Name of additive	Maximum level
339(iii)	Trisodium phosphate	1-100 mg/kg expressed as phosphorus
340(i)	Potassium dihydrogen phosphate	
340(ii)	Dipotassium hydrogen phosphate	
340(iii)	Tripotassium phosphate	
341(i)	Calcium dihydrogen phosphate	
341(ii)	Calcium hydrogen phosphate	
341(iii)	Tricalcium phosphate	
450(i)	Disodium diphosphate	
450(ii)	Trisodium diphosphate	
450(iii)	Tetrasodium diphosphate	
450(v)	Tetrapotassium diphosphate	
450(vi)	Calcium diphosphate	
450(vii)	Calcium dihydrogen diphosphate	
451(i)	Pentasodium triphosphate	
451(ii)	Pentapotassium triphosphate	
452(i)	Sodium polyphosphate	
452(ii)	Potassium polyphosphate	
452(iii)	Sodium calcium polyphosphate	
452(iv)	Calcium polyphosphate	
452(v)	Ammonium polyphosphate	
400	Alginic acid	GMP
401	Sodium alginate	GMP
402	Potassium alginate	GMP
403	Ammonium alginate	GMP
404	Calcium alginate	GMP
405	Propylene glycol alginate	5-000 mg/kg
406	Agar	GMP
407	Carrageenan	GMP
407a	Processed eucheama seaweed (PES)	GMP
410	Carob bean gum	GMP
412	Guar gum	GMP
414	Gum arabic (Acacia gum)	GMP
415	Xanthan gum	GMP
418	Gellan gum	GMP
440	Pectins	GMP
460(i)	Microcrystalline cellulose (Cellulose gel)	GMP
460(ii)	Powdered cellulose	GMP
461	Methyl cellulose	GMP
463	Hydroxypropyl cellulose	GMP

INS no.	Name of additive	Maximum level
464	Hydroxypropyl methyl cellulose	GMP
465	Methyl ethyl cellulose	GMP
466	Sodium carboxymethyl cellulose (Cellulose gum)	GMP
472e	Diacetyltartaric and fatty acid esters of glycerol	5 000 mg/kg
508	Potassium chloride	GMP
509	Calcium chloride	GMP
1410	Monostarch phosphate	GMP
1412	Distarch phosphate	GMP
1413	Phosphated distarch phosphate	GMP
1414	Acetylated distarch phosphate	GMP
1420	Starch acetate	GMP
1422	Acetylated distarch adipate	GMP
1440	Hydroxypropyl starch	GMP
1442	Hydroxypropyl distarch phosphate	GMP
1450	Starch sodium octenyl succinate	GMP
Emulsifiers		
322(i)	Lecithin	GMP
432	Polyoxyethylene (20) sorbitan monolaurate	1 000 mg/kg
433	Polyoxyethylene (20) sorbitan monooleate	
434	Polyoxyethylene (20) sorbitan monopalmitate	
435	Polyoxyethylene (20) sorbitan monostearate	
436	Polyoxyethylene (20) sorbitan tristearate	
471	Mono- and diglycerides of fatty acids	GMP
472a	Acetic and fatty acid esters of glycerol	GMP
472b	Lactic and fatty acid esters of glycerol	GMP
472e	Citric and fatty acid esters of glycerol	GMP
473	Sucrose esters of fatty acids	5 000 mg/kg
475	Polyglycerol esters of fatty acids	6 000 mg/kg
491	Sorbitan monostearate	5 000 mg/kg
492	Sorbitan tristearate	
493	Sorbitan monolaurate	
494	Sorbitan monooleate	
495	Sorbitan monopalmitate	
Packing gases		
290	Carbon dioxide	GMP
941	Nitrogen	GMP
Propellant		
942	Nitrous oxide	GMP

B.4 PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *REGIONAL STANDARD FOR LAVER PRODUCTS (CXS 323R-2017)*

The following amendments to Section 4 of the *Regional Standard for Laver Products (CXS 323R-2017)* are proposed.

4. FOOD ADDITIVES

4.1 Dried Laver Products and Roasted Laver Product

No food additives are permitted.

4.2 Seasoned Laver Products

Only acidity regulators, anticaking agents, flavour enhancers, sweeteners, thickeners and antioxidants used in accordance with Tables 1 and 2 of the *General Standard for Food Additives (CXS 192-1995)* in food categories 04.2.2.2 (**Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds**) and 04.2.2.8 (**Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds**) or **those** listed in Table 3 of the *General Standard for Food Additives* are acceptable for use in seasoned laver products (see Section 2.3.3) conforming to this standard.

~~In addition, the following food additives may be used.~~

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

B.5 PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *REGIONAL STANDARD FOR YACON (CXS 324R-2017)*

The following amendments to Section 8 of the *Regional Standard for Yacon (CXS 324R-2017)* are proposed.

8. FOOD ADDITIVES

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

Part C: Related to Agenda item 5a

PROPOSED AMENDMENTS TO THE STANDARD FOR JAMS, JELLIES, AND MARMALADES (CXS 296-2009)

The following amendments to Section 4 of the *Standard for Jams, Jellies and Marmalades (CXS 296-2009)*

4. FOOD ADDITIVES

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

4.4 Colours

INS No.	Name of the Food Additive	Maximum Level
100(i)	Curcumin	500 mg/kg
101(i), (ii)	Riboflavins	200 mg/kg
104	Quinoline Yellow	100 mg/kg
110	Sunset Yellow FCF	300 mg/kg
120	Carmines	200 mg/kg
124	Ponceau 4R (Cochineal Red A)	100 mg/kg

INS No.	Name of the Food Additive	Maximum Level
129	Allura Red AC	100 mg/kg
133	Brilliant Blue FCF	100 mg/kg
140	Chlorophylls	GMP
141(i), (ii)	Chlorophylls and Chlorophyllins, Copper Complexes	200 mg/kg
143	Fast Green FCF	400 mg/kg
150a	Caramel I – Plain Caramel	GMP
150b	Caramel II - Sulfite Caramel	80,000 mg/kg
150c	Caramel III - Ammonia Caramel	80,000 mg/kg
150d	Caramel IV - Sulfite Ammonia Caramel	1,500 mg/kg
160a(i)	Carotenes, <i>beta</i> -, synthetic	500 mg/kg singly or in combination
160a(iii)	Carotenes, <i>beta</i> -, <i>Blakeslea trispora</i>	
160e	Carotenal, <i>beta</i> -apo-8'-	
160f	Carotenoic acid, ethyl ester, <i>beta</i> -apo-8'-	
160a(ii)	Carotenes, <i>beta</i> -, vegetable	1,000 mg/kg
160d(i), 160d(iii)	Lycopenes	100 mg/kg
161b(i)	Lutein from <i>Tagetes erecta</i>	100 mg/kg
162	Beet Red	GMP
163(ii)	Grape Skin Extract	500 mg/kg
172(i)-(iii)	Iron Oxides	200 mg/kg
<u>181</u>¹	<u>Jagua (Genipin-Glycine) blue</u>	<u>120mg/kg</u> <u>On a blue polymer basis</u>

Part D: Related to Agenda item 6

PROPOSED AMENDMENT TO THE INS NUMBER FOR GELLAN GUM (INS 418) IN STANDARD FOR AQUEOUS COCONUT PRODUCTS – COCONUT MILK AND COCONUT CREAM (CXS 240-2003)

4. FOOD ADDITIVES

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

¹ **Subject to the adoption of the provision for Jagua (Genipin-Glycine) blue (INS 183) in food category 04.1.2.5 (Jams, jellies, marmalades) in the GSFA by CAC47**

	Name of Additive	Maximum Level
473	Sucrose esters of fatty acid	1500 mg/kg
4.2 Preservatives		
211	Sodium benzoate	1 000 mg/kg, only for pasteurized coconut milk
4.4 Stabilizers/Thickeners		
412	Guar gum	Limited by GMP
415	Xanthan gum	
448	Gellan gum	
418 (i)		
466	Sodium carboxymethyl cellulose	