



PROGRAMME MIXTE FAO/OMS SUR LES NORMES ALIMENTAIRES

COMITÉ DU CODEX SUR LES ADDITIFS ALIMENTAIRES

Cinquante-quatrième session

NORME GÉNÉRALE POUR LES ADDITIFS ALIMENTAIRES (NGAA): RAPPORT DU GTE SUR LA NGAA

Prepared by the United States of America with the assistance of Australia, Brazil, Canada, Chile, China, Colombia, Egypt, European Union, India, Indonesia, Iraq, Japan, Republic of Korea, New Zealand, Russian Federation, Senegal, Thailand, United Kingdom, United States, Vietnam, Calorie Control Council (CCC), Food Industry Asia (FIA), FIVS, International Association of Color Manufacturers (IACM), International Alliance of Dietary/Food Supplement Associations (IADSA), International Confectionery Association (ICA), International Council of Beverages Associations (ICBA), International Chewing Gum Association (ICGA), International Dairy Federation (IDF), International Food Additives Council (IFAC), International Fruit and Vegetable Juice Association (IFU), International Organization of the Flavor Industry (IOFI), International Sweeteners Association (ISA), International Stevia Council (ISC), Natural Food Colours Association (NATCOL), and International Organisation of Vine and Wine (OIV)

Introduction

1. CCFA53 agreed to establish an EWG to provide recommendations to CCFA54 on the following topics:¹
 - (i) All remaining draft and proposed draft provisions for sweeteners in the GSFA as well as adopted provisions for sweeteners with Note 161 in the GSFA;
 - (ii) Draft and proposed draft provisions for colours in FCs 07.0, 12.0, 13.0 and 15.0 and their subcategories as well as adopted provisions for colours with Note 161 in FCs 07.0, 12.0, 13.0 and 15.0 and their subcategories;
 - (iii) Draft and proposed draft provisions in FCs 14.2 and its subcategories;
 - (iv) Provisions entered at Step 2 of the GSFA at CCFA53; and
 - (v) All remaining draft and proposed draft provisions in the GSFA with the exception of: colours not addressed in parts ii and iii, and provisions for which CCFA is awaiting guidance from other Codex Alimentarius Committees or JECFA.

Working Documents

2. The working documents for the report of the EWG on the General Standard for Food Additives are presented as appendices to this document. The appendices provide background on the topic under discussion, collate comments on the topic from the EWG, and provide recommendations for each topic.

- proposals for provisions related to sweeteners that pertain to topic i are presented in Appendix 1.
- proposals for provisions related to colours that pertain to topic ii are presented in Appendix 2.
- provisions related food additives covered under FCs 14.2 (Grape wines) and its subcategories that pertain to topic iii are presented in Appendix 3.

¹ REP23/FA para. 118.

- proposals for provisions entered into the step process by CCFA53 that pertain to topic iv are presented in Appendix 4.
- proposals for provisions that pertain to topic v are presented in Appendix 5.

Appendix 1: Remaining draft and proposed draft provisions for sweeteners in the GSFA and adopted sweetener provisions with Note 161

1. Among several topics, the 53rd CCFA requested the e-WG on the GSFA to the 54th CCFA to consider:²
 - All remaining draft and proposed draft provisions for sweeteners in the GSFA as well as adopted provisions for sweeteners with note 161 in the GSFA.

Introduction:

2. To continue to advance provisions for sweeteners through the step process and to address the remaining uses of Note 161 in the GSFA associated with sweeteners, CCFA53 requested that the eWG on the GSFA to CCFA54 consider all remaining draft and proposed provisions for sweeteners, as well as adopted provisions for sweeteners with Note 161.

Working Document:

3. The eWG on the GSFA issued three circulars for this Appendix requesting comments on all remaining draft and proposed draft provisions for sweeteners in the GSFA and adopted sweetener provisions with Note 161.
4. The current document presents proposals for each provision under discussion (adopt, adopt with revision, discontinue) in the format of the food categories listed in Table 2 of the GSFA.
5. These proposals are based upon a consensus approach taking into account the following information:
 - Information on corresponding Codex commodity standards and the use of food additives in those commodity standards is provided for each food category;
 - Historical discussions on the provision in previous sessions of CCFA; and
 - Comments provided by eWG members.
6. These recommendations are based on the “weight of evidence”; that is, comments containing justifications were given more weight than comments with no supporting justification.
7. A full compilation of comments submitted for Appendix 1 (Remaining draft and proposed draft provisions for sweeteners in the GSFA as well as adopted provisions for sweeteners with note 161 in the GSFA) to the three circulars are available at [CCFA54 meeting page](#).

² REP23/FA, para. 118(i)

Category No. 05.1.2 (Cocoa mixes (syrups))**Corresponding commodity standards:** None

Horizontal approach: The horizontal approach to sweeteners in this FC was decided at CCFA52 (justified on general basis with Note 477 or 478 as appropriate). CCFA52 also determined that the application of the horizontal approach to provisions in the step process for sweeteners in this FC would be discussed by the GSFA eWG to CCFA53. However, the provision for Steviol Glycosides in FC 05.1.2 was not addressed at CCFA53 due to an oversight.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
GLYCOSIDES DE STÉVIOL	960a, 960b, 960c, 960d	350	26	3	Édulcorant	Adopter à 350 mg/kg avec la note 26 et la note 477

Discussion by eWG Members on the Horizontal Approach for the use of sweeteners in FC 07.1:**Compilation of General Comments by eWG Members to 1st Circular for this FC:**

Australia: Australia does permit the use of some sweeteners at GMP in this food category as noted below. It also does permit the use of steviol glycosides (see below) in what is a subcategory termed 'fancy bread' only. It does note current permissions in the GSFA for some sweeteners as a precedent but interested to hear from other members in relation to technological justification for use and any suitable notes.

Canada: As a general comment to the proposals in the table below: as several Members have identified actual use of sweeteners/flavouring enhancers in products across the FC, the question of technological justification seems resolved; thus Canada asks for clarification on the nature of the objection to advancing the provisions. Canada supports advancing the provisions unless a safety-based rationale can be provided that demonstrates the risk of including sweeteners/flavour enhancers in these products.

China: In China, the use of sweeteners is not limited to specific types of products within this FC, but rather in products across FC 07.1. Products fall into FC 07.1 with the use of sweeteners are widely in trade. Technological justification: The use of sweeteners in this FC as partial replacement of sugar, including products for diabetics. The use of sweeteners are required to display on the label, so that does not mislead the consumer.

EU: Sweeteners are not permitted in bread and ordinary bakery ware in the EU

New Zealand: We note that FC 07.1 is a parent category that includes plain ordinary breads and more specialised and fancy breads in its subcategories. Where such breads are sweetened or are other than plain breads there is likely to be some technological justification for allowing a food additive sweetener to

be used to replace all or some of the sweetness provided by sugar. We would like to see consistency between the adopted provisions and those listed below in the step process

RU: According with «FOOD CATEGORY SYSTEM» (GSFA) FC 07.1 -07.1 Bread and ordinary bakery wares and mixes: Includes all types of non-sweet bakery products and bread-derived products. Therefore, there is no technological need to use sweeteners in this food category. Do not supports the proposals. Discontinue.

CCC: CCC appreciates the continued consideration of the use of sweeteners in this Food Category. CCC notes from previous discussions that some countries consider products in this Food Category to be plain products and should not contain additives. However, “plain” is a term that is not used globally and some countries may consider products in this Food Category to contain additives, including sweeteners. Recognizing the desire to find consensus on a path forward, CCC would like to propose a compromise approach that includes the creation of a new note “Excluding plain bread and plain bakery wares” which would allow countries that recognize plain bread and plain bakery ware products to restrict the use of additives, including sweeteners, in such products, while allowing other countries to allow the use of additives, including sweeteners, in such products.

ISC: Background: In 2022, after many years of discussion and exchange at Codex level, an agreement was reached to replace Note 161 with alternatives Note 477 and / or Note 478 through an horizontal approach and without reopening discussion on any food category. In 2023 however, few countries could not agree on the horizontal approach for FC 7.1 and made other proposals to replace Note 161, on which an consensus could not be reached at CCFA level. Many Codex delegations however, expressed their interest in continuing the exchange to try finding a solution to this issue which would be suitable to the large majority of the CCFA members. Thus the inclusion of FC 7.1 in Appendix 1: Sweeteners of the eWG on GSFA.

Proposal by ISC: ISC – in a spirit of compromise and based on its willingness to make progress on this FC – would like to make a proposal for the addition of a new Note that reads as: : “Excluding plain bread and plain ordinary bakery wares”.

Rational: ISC believes this new additional Note – allows: a) on one side, those countries that restrict the use of sweeteners and possibly other food additives, flavouring and colours to preserves their recipes of bread and ordinary bakery wares very simple staple products, by the mentioning that sweeteners cannot be used on “plain” products under this category; b) while, at the same time, those countries that – based on their specific traditions and cultural food diversities – do use a certain amount of sugar and/or sweeteners in their recipes of bread and ordinary bakery wares to continue using sugar and or sweeteners and meet consumer demands for these typical products.

ISC sincerely hope that this proposal would be positively considered as a compromised proposal and look forward to continue this discussion with all members of the eWG on GSFA.

Chair’s Summary of eWG comments to the first circular: Comments submitted to the eWG reiterated previous comments that some members are opposed to the use of sweeteners in this food category while other members were in favor of the use of sweeteners in FC 07.1 and its subcategories. Some comments noted that some Codex Members consider bread and ordinary bakery wares to be very simple staple products. These Members limit the use of food additives in these products to the extent that they could be considered “plain” products within the context of how that term is used in the GSFA as well as the cultural perception of these Members. Other comments noted that other Codex Members, based on their specific traditions and cultural food diversities, do use a certain amount of

sugar and/or sweeteners in their recipes of bread and ordinary bakery wares – these Members would not consider bread and ordinary products to be “plain” in the context of the GSFA and may not define them as such in their own markets. These comments proposed a horizontal approach to replace Note 161 in provisions for sweeteners with a new note “Excluding plain bread and plain bakery wares” to address this difference in cultural perception and the allowance or restriction of the use of sweeteners in these products by certain Codex Members.

For the second circular: eWG members were invited to discuss the following proposal for an alternative note as a horizontal approach to replace Note 161 for the use of sweeteners in FC 07.1. The provisions for sweeteners in FC 07.1 are also provided below for comment in the context of the discussion on a horizontal approach.

Horizontal approach for FC 07.1 – Proposal for Discussion by eWG Members:

- 1) Replace Note 161 with new note: “*Excluding plain bread and plain bakery wares*”. This note would be used without Notes 478 or 477.
 - eWG Members, and in particular those who would not agree with the above proposal on the wording of the alternative note are invited to provide a rationale for their disagreement and to suggest revisions to the above proposal.
 - eWG Members that do allow the use of sweeteners in these products are requested to comment concerns they may have with this proposal

Chair’s note: The GSFA normally refers to plain products as those in which flavours, and in some cases colours and/or sweeteners are not allowed or are restricted. There are examples of the GSFA making a distinction between plain and sweetened products – see descriptor of FC 01.3 which describes the products covered by this food category to “include(s) plain and sweetened types...”. CCFA has also previously excluded plain products from a provision – see the attachment of Note 347 “Excluding plain products” to the provision for INS 472e in FC 06.8.1 (Soybean-based beverages).

- 2) Previous alternative notes have made exceptions for the use of additives with both sweetener and flavour enhancer function for their use as flavour enhancers (see for example Note 478). For those additives replace Note 161 with the above note, and the additional text: “*This may not apply to the appropriate use as a flavour enhancer*”.
 - eWG Members are invited to discuss if additives under discussion in this FC are utilized in some cases only for their flavour enhancer function
 - eWG Members, and in particular those who do not agree with the use of sweeteners in FC 07.1, are invited to discuss if:
 - i. additives with both sweetener and flavour enhancer function are justified for use in FC 07.1 as flavour enhancers; and if the above proposal on the wording of additional text to be added to the proposed note is sufficient to address an additive’s use as a flavour enhancer, or to provide a rationale for their disagreement and to suggest revisions to the above proposal.

Compilation of General Comments by eWG Members to 2nd Circular for this FC:

Australia: Supports the use of the alternative note “Excluding plain bread and plain bakery wares” to replace note 161 but only for this FC and subcategories. Australia is unsure whether the use of sweeteners in FC 7.1 includes their use as flavouring enhancers rather than only as sweeteners noting its comments to the 1st circular. Australia is happy to defer to eWG members, especially industry suppliers of such sweeteners, with technical expertise and knowledge of their technological purpose and justification.

Canada: Appreciates the challenge in seeking a compromised resolution, and so, in principle, supports the Chair's proposed note as a promising way forward. Our main concern is in how the term "plain" might be interpreted and applied to products in the food categories. We agree with the Chair's comments that the GSFA has made distinctions between plain and sweetened products, and this distinction is supported by a previous analysis on the term "plain" in Codex texts (CX/FA 18/50/10). However, there is not a formal definition of a plain product, and there are other factors besides sweetening that differentiate plain and non-plain products, many of which could apply to a number of baked goods under such a broad category. We are concerned that we cannot rely on a traditional understanding of "plain bread" to adequately use the provision. We wonder, therefore, if greater specificity could be ascribed to the meaning of plain in this case. We welcome any suggestions, but one possible note could be "Excluding breads and ordinary bakery wares without added sugars". This note would preclude common (plain) breads from containing sweeteners alone, but they could be used in breads that have been historically prepared with sugars (with or without sweeteners) and that would be labelled as containing these ingredients. Further consideration could be given to adding an exemption to any sugar needed to activate yeast.

China: China agrees with replacing Note 161 with new note: "Excluding plain bread and plain bakery wares".

EU:

- 1) The EU appreciates further discussion related to the use of sweeteners in FC 07.1 and its sub-categories and the efforts to find a way forward taking into account the differences in the understanding of the technological need for sugar and sweeteners in this food category.

The products available on the EU market, falling within FC 07.1 and its sub-categories, contain no or very limited amount of sugar. This is in line with the descriptor of FC 07.1 stating that it "Includes all types of non-sweet bakery products and bread-derived products." and in contrast to fine bakery wares, which may contain substantive amounts of sugar and/or fat (the FC 07.2 Fine bakery wares (sweet, salty, savoury) and mixes).

The EU observers that a new note "Excluding plain bread and plain bakery wares" was suggested in the second circular for further consideration. The EU further notes the chair's observation that the term "plain" could also refer to products for which colours and/or sweeteners are not allowed. From the EU's perspective the proposed note could represent a workable solution if it also captures the point of view of the Codex Members, which do not consider sweeteners technologically justified due to the character of the products falling in FC 07.1, i.e. if the note allows understanding that (i) plain refers to products not containing colours and/or sweeteners and that (ii) only such products are within the scope of food category 07.1.

The differences in the understanding of Codex Members could be also captured in a new Note that would more closely follow the structure / logic of Notes 477 /478. For example:

Some Codex Members allow use of additives with sweetener and colour function in this Food Category whilst others consider that this Food Category includes only "plain products". For the purpose of this Food Category "plain" refers to products for which the use of additives with sweetener and colour function is not allowed.

- 2) The additives under consideration are not allowed for use in the EU in FC 07.1.

Iraq:

- 1) Iraq supports the use of the alternative note "Excluding plain bread and plain bakery wares" to replace note 161 without footnotes 478 or 477

2) Iraq agrees with the opinions of other EWG members.

Japan:

- 1) Japan would like to seek clarification on the scope of “plain bread and plain bakery wares”. According to industry, in many cases “plain” bread means bread with basic dough which additional ingredients like fruits and nuts are not added, or bread which doesn’t have characteristic flavour or taste. Whether a certain bread product is called “plain” is not necessarily related to use of sweeteners. Sweeteners are used broadly across FC07.1 to partially (not fully) replace sugars by sweeteners, provide moderate sweetness and prevent the crust from getting too dark;
- 2) In Japan, high intensity sweeteners are used as appropriate in this food category to enhance the aroma of bread.

Sweet-tasting additives have an intrinsic flavor-enhancing function when used in foods in quantities where sweetness is unrecognizable or only slightly sweetened.

New Zealand: New Zealand supports replacing Note 161 with new note “Excluding plain bread and plain bakery wares”. For the permission to use sweeteners in FC07.1, it should be consistent across the proposed and adopted sweetener provisions in the FC; It would be helpful to get information from sweetener manufacturers on whether the sweeteners have both sweetener and flavour enhancer functions.

RU: There is no technological need to use sweeteners in this food category. Do not support the proposals. There are need in discontinuation proposal

Senegal: appreciates the new note “Excluding plain bread and plain bakery wares” proposed by certain members to replace note 161 and supports this proposal for application all sweeteners for this FC 07.1

Thailand: Regarding the description of food category 07.1 (Bread and ordinary bakery wares and mixes) stated that “includes all types of non-sweet bakery products and bread-derived products”, we would like to ask for clarification that why are sweeteners needed to be used in this food category?

CCC: Appreciates the continued consideration of the use of sweeteners in this Food Category. For all sweeteners, CCC supports the replacement of Note 161 with the alternative note, “Excluding plain bread and plain bakery wares”, which would be used without Notes 477 or 478.

FIA: Supports the new note “Excluding plain bread and plain bakery wares”.

ISC: Supports the replacement of Note 161 with a new note: “Excluding plain bread and plain bakery wares” and supports that the new Note would be used without Notes 477 or 478.

Chair’s Summary of eWG comments to the second circular: Comments reiterated that some EWG members are opposed to the use of sweeteners in this food category while other members were in favor of the use of sweeteners in FC 07.1 and its subcategories. Some comments noted that some EWG members consider bread and ordinary bakery wares to be very simple staple products. These members limit the use of food additives in these products to the extent that they could be considered “plain” products within the context of how that term is used in the GSFA as well as the cultural perception of these members. Other EWG members noted that sweeteners are used broadly across FC 07.1 to partially (not fully) replace sugars by sweeteners, provide moderate sweetness and prevent the crust from getting too dark.

The second circular also requested comments specifically on the use of the alternative note “Excluding plain bread and plain bakery wares”. Some EWG members indicated that they support the use of the proposed note. Other EWG members sought greater specificity as to what the term “plain” would mean in the

context of FC 7.1 and its subcategories. Of the comments received, two alternative notes were proposed that took two different approaches to address the issue: 1) to avoid the use of the term plain; or 2) to address defining plain products in the context of FC 7.1 and its subcategories. In regards to the first point, one member suggested the note “Excluding breads and ordinary bakery wares without added sugars” in order to avoid the use of the term “plain”. This note would preclude common (plain) breads from containing sweeteners alone, but they could be used in breads that have been historically prepared with sugars (with or without sweeteners) and that would be labelled as containing these ingredients. Another EWG member took the second approach and suggested the note “Some Codex Members allow use of additives with sweetener and colour function in this Food Category while others consider that this Food Category includes only “plain products”. For the purpose of this Food Category, “plain” refers to products for which the use of additives with sweetener and colour function is not allowed.” They note that this proposed new note would more closely follow the structure / logic of the alternative Notes 477 /478 that were used to remove Note 161 from many GSFA sweetener provisions. Such a note could also potentially work as an alternative note for colours in FC 7.1 and its subcategories.

Third Circular Horizontal approach for FC 07.1 – Request for comments for third circular on new “Alternative Note”:

It is clear that in order to consider adoption of sweeteners (and colors in Appendix 2) the EWG will need to consider an appropriate alternative note that will address the differing use of additives in FC 07.1 and its subcategories. In this regard, the EWG is invited to comment on the three alternative notes currently proposed. Please comment on your preferred “Alternative Note” from the 3 options, below. Comments both for and against each of the options are requested.

Option 1: “Excluding plain bread and plain bakery wares”

Option 2: “Some Codex Members allow use of additives with sweetener and colour function in this Food Category while others consider that this Food Category includes only “plain products”. For the purpose of this Food Category, “plain” refers to products for which the use of additives with sweetener and colour function is not allowed.”

Option 3: “Excluding breads and ordinary bakery wares without added sugars”

Compilation of General Comments by eWG Members on Third Circular New “Alternative Note” Options for use in “Horizontal Approach” to FC 07.1:

Australia: Notes that the issue (for both sweeteners as well as colours) is complicated with the need for the note(s) to satisfy two different groups with opposing views.

Australia’s preferred option is option 2 (EU suggestion). It is understood the two sentences work together to satisfy both groups. This is in a similar way to the earlier notes 477 and 478. A benefit of writing these sentences is there should not be interpretation concerns over what ‘plain’ encapsulates.

Brazil: Brazil does not consider option 2 a suitable option, as it does not reach consensus and leaves space for particular interpretation. Option 1 would be acceptable if the term “plain” from the note 347 could be explicitly defined. The definition of “plain products” can be related to ingredients that are allowed in the product. For example, it could be defined that plain products are those exclusively formulated with wheat flour, water, salt and yeast/baking powder. Option 3 would be acceptable.

Canada: As written, Canada prefers option 3 but could support Option 2 if slightly modified. Canada supports Option 3 principally because it is unambiguous and applicable in all cases, as the provision is tied to the physical state of the product. When manufacturers produce products that respect various regional

legislations, the use of sweeteners (or lack thereof) would follow suit. That is, the provisions in the GSFA associated with the Option 3 Note would not be concerned with the state of regional legislations nor the food category descriptors, which can sometimes be in conflict.

On the other hand, we believe that the Option 2 Note as written is circular as it is based on what is allowed by the GSFA, which, in the absence of a clear definition of a plain product, is at risk of changing. To adopt the Note presupposes a forgone conclusion that sweeteners and colours may never be permitted in “plain” baking wares under the GSFA, even in a limited fashion; but this is a far-reaching conclusion that fails to consider potential future scenarios. By the fact that sweeteners (and colours) are proposed to be adopted in the food category, does this not already logically contradict the second sentence of the Note? NB: This argument is based on the language of the Option 2 Note, which, as we read it, only applies to the state of the GSFA and not to any regional legislation (unlike Notes 477/478).

That said, we acknowledge Option 2 has the attractive advantages of following the structure of Notes 477/478, is broadly applicable to any food category, and is applicable to the colour provisions. To address the concern we raised, Canada suggests that a stronger tie-in to regional legislations may be appropriate. This would also bring it closer to the logic of Notes 477/478. For example, “Some Codex Members allow the use of additives with sweetener and colour function in this Food Category while others only permit plain products. For the purpose of this Food Category, “plain” refers to products without additives with that have sweetener and or colour functions.”

We are not supportive of Option 1 in light of the available alternatives.

Chile: prefers option 1, since it is much easier to understand, which limits the use of sweeteners in category 7.1

EU: The EU explained in its previous comments its misgivings on the use of colours and sweeteners in FC 07.1 and its subcategories.

However, as the Option 2 captures the differences in the understanding of the need and use of sweeteners and colours in FC 07.1 among the Codex Members, the EU believes it may be an acceptable solution.

India: Supports Option 3

Japan: Japan generally supports Option 2. However, Japan considers that the word “plain” is not necessarily related to the use of sweeteners or colours, it rather relates whether the products have certain ingredients or flavour, so Japan proposes amending as follows; “Some Codex Members ...while others consider that this Food Category includes only “plain products” for which the use of additives with sweetener and colour function is not allowed.” (deleting “For the purpose of this Food Category, “plain” refers to products”)

Russia: In accordance with CAC 192-1995 «07.1 Bread and ordinary bakery wares and mixes: Includes all types of non-sweet bakery products and bread-derived products».

In our opinion, the phrase “ordinary bakery wares” is an analogue of “plain bakery wares”

Thus, from the description of this category it follows that the food products included in it should not have a sweet taste. In this regard, the following questions arise:

1. The document states that in a number of countries sweeteners are used in this category. On what basis are these food additives used in this food category? Do they correctly determine whether their products belong to the FC 07.1 category?

2. On what basis can the CCFA approve the use of sweeteners in FC 07.1. In this case, before making such changes, it is necessary to make changes to the description of FC 07.1.

3. Before to approve options 1-3, it is necessary to define the terms “ordinary” and “plain” food products.

PS: Thus, RU believes that, based on the results of the discussion, there are no grounds for approving the proposed options (1, 2, 3) for the use of sweeteners in FC 07.1.

Senegal: Supports option 3 : “Excluding breads and ordinary bakery wares without added sugars” This option would on the one hand, prevent the use of sweeteners in ordinary breads (mass-market products). On the other hand, for technological and nutritional reasons, the use of sweeteners in other products in subcategory 7.1 would reduce the quantity of calories ingested. Against the others options: The option 1 is very restrictive because it does not allow the use of sweeteners in any of the products in category FC 07.1. There is no firm decision on option 2.

Thailand: Thailand is of the opinion that option 2 is an appropriate alternative note, as it provides a clear understanding and would allow countries consider the use of and colour in this food category. Moreover, option 2 Note is in a similar way to the earlier notes 477 and 478 that were used to remove Note 161 from many GSFA sweetener provisions. In the case of Option 1, the term “plain” in the context of FC 7.1 and its subcategories needs to be clearly defined.

CCC, ISA, ISC: Supports Option 2

Chair’s Summary of eWG comments to the third circular:

Each of the three options presented in the third circular received support. The option that received support from the most members was Option 2. Some members were of the opinion that slight changes to the originally proposed Option 2 note would allow the note to more closely resemble the note structure used for Note 477 and Note 478. In this regard, we have taken suggestions from some members and revised the original Option 2 Note.

Based on suggestions provided by members, we propose to modify the second sentence of the original note such that the revised note would be:

Revised Option 2 Note: “Some Codex Members allow use of additives with sweetener and colour function in this Food Category while others consider that this Food Category includes only “plain products”. For the purpose of this Food Category, “plain” refers to products without additives that have sweetener or colour functions.”

Note alternative recommandée pour examen par le GTC sur la NGAA

Sur la base des observations soumises par les membres sur la troisième circulaire sur la NGAA, un consensus sera vraisemblablement obtenu sur l'utilisation de la note de l'option 2 révisée présentée ci-après.

Note de l'option 2 révisée: « Certains membres du Codex autorisent l'emploi des additifs ayant les fonctions d'édulcorant et de colorant dans cette catégorie d'aliments alors que d'autres considèrent que cette catégorie d'aliments ne concernent que les « produits nature ». Aux fins de cette catégorie d'aliments, « nature » renvoie aux produits sans additifs ayant les fonctions d'édulcorant ou de colorant. »

Category No. 07.1 (Bread and ordinary bakery wares)**Corresponding commodity standards:** None

Horizontal Approach: A horizontal approach to the use of sweeteners in FC 07.1 and its subcategories was extensively discussed by the EWGs on Note 161 to CCFA51 & CCFA52 (see CX/FA 19/51/10 & CX/FA22/52/9). These EWGs attempted to reach consensus on a replacement note for Note 161 based on the technological justification for the use of sweeteners in this food category. An analysis of comments submitted to those EWGs indicates that the use of sweeteners is not limited to specific foods in specific subcategories, but rather sweeteners are used in products across FC 07.1 and its subcategories, including products in international trade. Several EWG members opposed to the use of sweeteners in foods corresponding to FC 07.1 questioned the technological need as in their opinion these foods are not “sweet” products and therefore the use of added sugars is limited and cannot be wholly replaced by sweeteners as sugars are necessary substrate for yeasts and contribute to flavor and darkening of crusts through the Maillard reaction. These comments also raised exposure concerns as bread is a staple food consumed in high amounts. However, other members were in favor of the use of sweeteners in FC 07.1 and its subcategories. These Members claim there is sufficient technological justification for the use of sweeteners as partial replacement of sugar can still result in reduced calorie content without interfering with the technological need for sugar in this FC. These comments also compared exposure for select sweeteners from their use in this FC to the JECFA ADI to address concerns related to exposure. These EWGs were unable to reach consensus on a replacement note.

The EWG on the GSFA to CCFA53 noted that analysis of previous EWGs indicated that some are Members opposed to use of sweeteners in these foods regardless of energy reduction, so Notes 477 and 478 are not a solution to achieve consensus. For that reason, the EWG attempted to reach consensus on a replacement note for Note 161 in FC 07.1 based on general restriction wording. However, the EWG on the GSFA to CCFA53 could not reach consensus on this approach, resulting in the EWG recommending the topic for further discussion (see CX/FA 22/53/8 Appendix 4 pg. 147 – 151).

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal if agreement can be reached on New Alternative Note
ACÉSULFAME DE POTASSIUM	950	1000	161 & 188	2008	Exaltateur d'arôme, Édulcorant	Supprimer la note 161; adopter avec la note 188 et ajouter la nouvelle « note alternative ».
ADVANTAME	969	10		3	Exaltateur d'arôme, Édulcorant	Adopter avec la nouvelle « note alternative ».
ASPARTAME	951	4000	161 & 191	2008	Exaltateur d'arôme, Édulcorant	Supprimer la note 161, adopter avec la note 191 et ajouter la nouvelle « note alternative ».

SEL D'ASPARTAME-ACÉSULFAME	962	2270	113	3	Édulcorant	Adopter à 1000 mg/kg avec la note 113 et la nouvelle « note alternative ».
NÉOTAME	961	70	161	2008	Exaltateur d'arôme, Édulcorant	Supprimer la note 161; adopter avec la nouvelle « note alternative ».
GLYCOSIDES DE STÉVIOL	960a, 960b, 960c, 960d	50	26	3	Édulcorant	Adopter à 165 mg/kg; ajouter la nouvelle « note alternative ».
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	650	161	2008	Exaltateur d'arôme, Édulcorant	Supprimer la note 161. Adopter avec la nouvelle « note alternative ».

Category No. 12.2.2 (Seasonings and condiments)

Corresponding commodity standards: None

Horizontal approach: The horizontal approach to sweeteners in this FC was decided at CCFA53 (justified on general basis with Note 477 or 478 as appropriate). CCFA53 also applied the horizontal approach to adopted provisions for sweeteners in this FC by replacing Note 161 with either Note 477 or 478 as appropriate. However, the provision for Saccharins was not addressed at CCFA53 due to an oversight.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
SACCHARINES	954(i)-(iv)	1500	161	2008	Édulcorant	Réviser la disposition adoptée; remplacer la note 161 par la note 477.

NOTES:

Note 26: As steviol equivalents.

Note 113: As acesulfame potassium equivalents (the reported maximum level can be converted to an aspartame-acesulfame salt basis by dividing by 0.44). Combined use of aspartame-acesulfame salt with individual acesulfame potassium or aspartame should not exceed the individual maximum levels for acesulfame potassium or aspartame (the reported maximum level can be converted to aspartame equivalents by dividing by 0.68).

Note 161: Subject to national legislation of the importing country aimed, in particular, at consistency with Section 3.2 of the Preamble.

Note 188: If used in combination with aspartame-acesulfame salt (INS 962), the combined maximum use level, expressed as acesulfame potassium, should not exceed this level.

Note 191: If used in combination with aspartame-acesulfame salt (INS 962), the combined maximum use level, expressed as aspartame, should not exceed this level.

Note 477: Some Codex Members allow use of additives with sweetener function in all foods within this Food Category while others limit additives with sweetener function to those foods with significant energy reduction or no added sugars.

Note 478: Some Codex Members allow use of additives with sweetener function in all foods within this Food Category while others limit additives with sweetener function to those foods with significant energy reduction or no added sugars. This limitation may not apply to the appropriate use as a flavour enhancer.

Appendix 2: Draft and proposed draft provisions for colours in FCs 07.0, 12.0, 13.0 and 15.0 and their subcategories as well as adopted provisions for colours with Note 161 in FCs 07.0, 12.0, 13.0 and 15.0 and their subcategories

1. Among several topics, the 53rd CCFA requested the e-WG on the GSFA to the 54th CCFA to consider:³
 - Draft and proposed draft provisions for colours in FCs 07.0, 12.0, 13.0 and 15.0 and their subcategories; and
 - Adopted provisions for colours with Note 161 in FCs 07.0, 12.0, 13.0 and 15.0 and their subcategories.

Introduction:

2. To continue to advance provisions for colours through the step process, CCFA53 requested that the eWG on the GSFA to CCFA54 consider the provisions for colours, both adopted provisions with Note 161 associate with them and provisions in the step process, in food categories 07.0 (*Includes categories for bread and ordinary bakery wares (07.1) and for sweet, salty and savoury fine bakery wares (07.2)*), 12.0 (*Salts, spices, soups, sauces, salads, protein products*), 13.0 (*Foodstuffs intended for particular nutritional uses*) and 15.0 (*Ready-to-eat savouries*) and their subcategories.

Working Document:

3. The eWG on the GSFA issued three circulars for this Appendix requesting comments on the draft and proposed draft provisions for colours in FCs 07.0, 12.0, 13.0 and 15.0 and their subcategories as well as adopted provisions for colours with Note 161 in FCs 07.0, 12.0, 13.0 and 15.0 and their subcategories.
4. The current document presents proposals for each provision under discussion (adopt, adopt with revision, discontinue) in the format of the food categories listed in Table 2 of the GSFA.
5. These proposals are based upon a consensus approach taking into account the following information:
 - Information on corresponding Codex commodity standards and the use of food additives in those commodity standards is provided for each food category;
 - Historical discussions on the provision in previous sessions of CCFA; and
 - Comments provided by eWG members.
6. These recommendations are based on the “weight of evidence”; that is, comments containing justifications were given more weight than comments with no supporting justification.
7. A full compilation of comments submitted for Appendix 1 (Remaining draft and proposed draft provisions for sweeteners in the GSFA as well as adopted provisions for sweeteners with note 161 in the GSFA) to the three circulars are available at [CCFA54 meeting page](#).

³ REP23/FA, para. 118(ii)

Discussion by eWG Members on the Horizontal Approach for the use of colours in subcategories of FC 07.1:

Chair's summary of eWG comments to the first circular and second Circular approach for FC 07.1 and its subcategories: Comments submitted to the first circular noted that some members are opposed to the use of sweeteners in FC 07.1 and its subcategories while other members were in favor of the use of colors in these foods. Some comments noted that certain Codex Members consider bread and ordinary bakery wares to be very simple staple products that do not necessitate/justify the use of colours. Other comments noted that other Codex Members do allow the use of colours in bread and ordinary bakery wares. This lack of consensus on the use of colours is similar to the lack of consensus on the use of sweeteners in FC 07.1 and its subcategories (see Appendix 1 of this circular). For sweeteners the current circular proposes a note that excludes the use from "plain" products. For Colours in FC 07.1 and its subcategories, the second circular proposes a similar approach, the use of a note excluding the use of colours from plain products that are included in these food categories. However, in comparing the comments to Appendix 1 to those comments to Appendix 2 to the first circular, one member that allows the use of sweeteners across FC 07.1 and its subcategories does not permit the use of colours in one subcategory, 07.1.5. For this reason Appendix 2 in this circular considers the use of colours in each subcategory of FC 07.1 individually, and proposes the more general note, Note 347 "Excluding plain products", as a replacement note for Note 161 in these subcategories.

For second circular - Request for Discussion by eWG Members to Inform Horizontal Approach for the use of colours in subcategories of FC 07.1:*

*(in addition to the below note, certain subcategories of FC 07.1 may request discussion on additional aspects to be considered to help formulate the horizontal approach for the use of colours in that specific subcategory.)

- 3) Replace Note 161 with Note 347: "*Excluding plain products*". This note would be used without Notes 478 or 477.
- eWG Members, and in particular those who would not agree with the above proposal on the wording of the alternative note are invited to provide a rational for their disagreement and to suggest revisions to the above proposal.
 - eWG that do allow the use of colours in these products are requested to comment concerns they may have with this proposal

Comments by eWG members on the 2nd Circular:

Australia: Australia supports the use of note 347 as a replacement for note 161 for provisions that are supported by the eWG

Brazil: does not allow colours in FC 07.1. Since such products are usually sold without the list of ingredients and are widely consumed, the use of colours would significantly increase exposure. Brazil asks clarification on what products would still remain in this FC after excluding plain products.

Canada: supports the Chair's proposal. Similar to sweeteners (see our comments to Appendix 1), we continue to have some concerns regarding the interpretation of "plain" with regard to such varied products because the use of colours is not necessarily the key distinguishing factor. However, because in this case the provisions are proposed to be considered in the sub-categories, it may be too difficult to develop case-by-case Notes that would distinguish plain from non-plain products in each subcategory. Therefore, the use of the generalized Note 347 seems more manageable.

Chile: need clarification about what are the specific products for which the use of colours is advocated.

China: Generally China supports replacing Note 161 with Note 347: "Excluding plain products" in this FC. However, colours are not allowed to use in FC 07.1.5 in China, please see our specific comment in FC 07.1.5.

EU: The EU expressed its view on the use of colours in FC 07.1 in reply to the first circular. The EU sees certain link between the discussion on the use of colours and sweeteners in FC 07.1 and its sub-categories. Therefore, the EU appreciates the discussion on possible horizontal approaches that could address differences in the understanding of the technological need for colours (and sweeteners) in FC 07.1 and its subcategories.

The EU provided comments on a similar note “Excluding plain bread and plain bakery wares” in Appendix 1 to the second circular. These comments are also applicable to the above proposal for the use of Note 347.

Japan: would like to seek clarification on the scope of “plain products”. According to industry, in many cases “plain” bread means bread with basic dough which additional ingredients like fruits and nuts are not added, or bread which doesn’t have characteristic flavour or taste. Whether a certain bread product is called “plain” is not necessarily related to use of colours.

New Zealand: supports replacing Note 161 with Note 347.

IACM: can support the replacement of Note 161 with Note 347, excluding plain products.

NATCOL: Support Chair’s proposal to use Note 347 “*Excluding plain products*” with some exceptions. More details in sub-categories.

Summary of 2nd Circular Comments:

Comments reiterated that some EWG members are opposed to the use of colours in food category 07.1 and its subcategories while other members were in favor of the use of colours.

The second circular also requested comments specifically on the use of Note 347 (“Excluding plain products) as an alternative note. Some EWG members indicated that they support the use of the proposed note. Other EWG members sought greater specificity as to what the term “plain” would mean in the context of FC 07.1 and its subcategories. One EWG member proposed an alternative note in the appendix on sweeteners (Appendix 1) that could also be appropriate as an alternative note for colours: “Some Codex Members allow use of additives with sweetener and colour function in this Food Category while others consider that this Food Category includes only “plain products”. For the purpose of this Food Category, “plain” refers to products for which the use of additives with sweetener and colour function is not allowed.”

Third Circular Horizontal approach for FC 07.1 and its subcategories – Request for comments for third circular on new “Alternative Note”:

As with sweeteners (Appendix 1), the EWG will likely need to consider an appropriate alternative note that will address the differing use of additives in FC 07.1 and its subcategories. Unlike sweeteners, the provisions for colours will be considered primarily in subcategories of FC 07.1 rather than in the parent FC 07.1. This granularity will allow for more in depth consideration of whether colours are technologically justified in each subcategory. However, in many instances it may still be useful to have an “Alternative Note” in cases where consensus is difficult. In this regard, the EWG is invited to comment on the two alternative notes currently proposed for use “Horizontally” as appropriate. Please comment on your preferred “Alternative Note” from the two options, below. Comments both for and against each of the options are requested.

Option 1: Note 347 (“Excluding plain products)

Option 2: “Some Codex Members allow use of additives with sweetener and colour function in this Food Category while others consider that this Food Category includes only “plain products”. For the purpose of this Food Category, “plain” refers to products for which the use of additives with sweetener and colour function is not allowed.”

Comments on Third Circular New “Alternative Note” Options for use in “Horizontal Approach” to FC 07.1 and its subcategories:

Australia: Australia notes that the issue (for both sweeteners as well as colours) is complicated with the need for the note(s) to satisfy two different groups with opposing views.

Australia supports the proposed alternative note, option 2 (EU suggestion) for the same reasons provided in Appendix 1 for sweeteners.

It is understood the two sentences work together to satisfy both groups. This is in a similar way to the earlier notes 477 and 478. A benefit of writing these sentences is there should not be interpretation concerns over what ‘plain’ encapsulates.

Brazil: does not consider option 2 a suitable option, as it does not reach consensus and leaves space for particular interpretation. Option 1 would be acceptable if the term “plain” from the note 347 could be explicitly defined. The definition of “plain products” can be related to ingredients that are allowed in the product. For example, it could be defined that plain products are those exclusively formulated with wheat flour, water, salt and yeast/baking powder.

Canada: prefers Option 2 as it is broadly applicable, while the Option 1 note suffers from ambiguity as to the meaning of “plain”, particularly in respect of the various types of products in the sub-categories. However, the alternative note Option 2 suffers from the issue as described in Appendix 1: that it refers to the state of the food category in the GSFA and not to the application in any regional legislation. By virtue of the fact that many of the food categories of interest already allow colours, this negates the note. To make the Option 2 note viable, in our opinion, perhaps a stronger tie-in to regional legislations is needed. For example, “Some Codex Members allow the use of additives with sweetener and colour function in this Food Category while others **only permit plain products**.” For the purpose of this Food Category, “plain” refers to products without additives ~~with that have~~ sweetener and or colour functions.”

Chile: prefers option 1, since it option is a much easier to understand, which limits the use of colours in plain products of food category 7.1

EU: considers that as the Option 2 captures the differences in the understanding of the need and use of sweeteners and colours in FC 07.1 among the Codex Members it may represent an acceptable solution.

India: supports Option 2.

Japan: Similar to sweeteners in Appendix 1, Japan generally supports Option 2. Japan considers that the meaning of the word “plain” in this Food Category is wider and could be different in some countries , so Japan proposes amending as follows; “Some Codex Members ...while others consider that this Food Category includes only “plain products” for which the use of additives with sweetener and colour function is not allowed.” (deleting “For the purpose of this Food Category, “plain” refers to products”)

RU: Before considering the possibility of using the proposed options, it is necessary to give a comprehensive explanation (give a definition in GSFA) which products are classified as «plain».

Senegal: Proposes an alternative option as follows: “Excluding plain products. For the purpose of this Food Category, “plain” refers to products for which the use of additives with sweetener and colour function is not allowed.”

Against the others options:

The option 1: The option 1 is very restrictive because not allowing the use of colour in all types of products in subcategories

The option 2 : The option 2 is very opened

Thailand: Thailand is of the opinion that option 2 is an appropriate alternative note, the rationale as mentioned in Appendix 1.

IACM: prefers Option 1.

NATCOL: notes that some specialty burger buns, crackers, and breadcrumbs would contain colours. Therefore, the agreed understanding of “plain” should not include these types of products or specific notes should be developed.

Chair’s Summary of eWG comments to the third circular:

Both of the options presented in the third circular received support. The option that received support from the most members was Option 2. Some members were of the opinion that slight changes to the originally proposed Option 2 note would allow the note to more closely resemble the note structure used for Note 477 and Note 478. In this regard, we have taken suggestions from some members and revised the original Option 2 Note.

Based on suggestions provided by members, we propose to modify the second sentence of the original note such that the revised note would be:

Revised Option 2 Note: “Some Codex Members allow use of additives with sweetener and colour function in this Food Category while others consider that this Food Category includes only “plain products”. For the purpose of this Food Category, “plain” refers to products without additives that have sweetener or colour functions.”

Note alternative recommandée pour examen par le GTC sur la NGAA

Sur la base des observations soumises par les membres sur la troisième circulaire sur la NGAA, un consensus sera vraisemblablement obtenu sur l'utilisation de la note de l'option 2 révisée présentée ci-après. La note sera examinée catégorie d'aliments par catégorie d'aliments.

Note de l'option 2 révisée: « Certains membres du Codex autorisent l'emploi des additifs ayant les fonctions d'édulcorant et de colorant dans cette catégorie d'aliments alors que d'autres considèrent que cette catégorie d'aliments ne concernent que les « produits nature ». Aux fins de cette catégorie d'aliments, « nature » renvoie aux produits sans additifs ayant les fonctions d'édulcorant ou de colorant. »

Category No. 07.0 (Bakery wares)

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
AMARANTHE	123	300	161	7	Colorant	Interrompre dans la catégorie-mère et examiner les sous-catégories.
CARAMEL II - CARAMEL SULFITÉ	150b	50000	161	4	Colorant	Interrompre dans la catégorie-mère et examiner les sous-catégories.
VERT SOLIDE FCF	143	100	161	2009	Colorant	Examiner les sous-catégories. Si transmise pour adoption dans les sous-catégories avec la « note alternative », révoquer la catégorie-mère.
TARTRAZINE	102	300	161	7	Colorant	Interrompre dans la catégorie-mère et examiner les sous-catégories.

Category No. 07.1 (Bread and ordinary bakery wares)

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
BLEU BRILLANT FCF	133	100	161	2009	Colorant	Examiner les sous-catégories. Si elle est transmise pour adoption dans les sous-catégories avec la « note alternative », révoquer la catégorie-mère.

Category No. 07.1.1 (Breads and rolls)

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
EXTRAITS DE ROCOU, À BASE DE NORBIXINE	160b(ii)	200	185	4	Colorant	Interrompre dans la catégorie-mère et examiner dans les sous-catégories
CURCUMINE	100(i)	500		4	Colorant	Interrompre dans la catégorie-mère et examiner dans les sous-catégories

Category No. 07.1.1.1 (Yeast-leavened breads and specialty breads)

Corresponding commodity standards: None

For second circular - Request for Discussion by eWG Members to Inform Horizontal Approach for FC 07.1.1.1:

In addition to the general horizontal approach for FC 07.1 and subcategories to replace Note 161 with Note 347 “Excluding plain products”:

- 1) The descriptor for this FC lists “staple” breads such as white bread and whole wheat bread and rolls, as well as “specialty” breads such as pumpernickel bread and hamburger rolls. eWG Members that utilize colours in this FC are invited to comment:
 - if their use is technologically justified in “staple breads” and if so the technological justification for the use; and
 - if the use of colours are limited to specialty breads and if the use of a replacement note “For use in specialty breads only” in addition to Note 347 is sufficient to capture all uses of colours in FC 07.1.1.1.

Comments by eWG members on the 2nd Circular:

Australia: Australian comments provided relate to the general Australia FC of ‘breads and bakery products’ that captures this subcategory

Brazil: does not allow colours in FC 07.1.1.1. Brazil asks clarification on what products would still remain in this FC after excluding plain products.

EU: Colours are not considered technologically justified and therefore not allowed for use in bread in the EU. The exception is “malt bread” for which caramel colours are permitted to standardise the colour of this type of bread.

Whilst the EU does not support the use of colours in this food category, the acceptability of the provisions will also depend on the consensus on the horizontal approach / note replacing Note 161.

New Zealand: supports replacing Note 161 with Note 347.

IACM: Can support the limitation to specialty breads as well as the use of Note 347 “Excluding plain products” if needed as a replacement note for Note 161 in this food category.

NATCOL: Support Chair's proposal to use Note 347 "Excluding plain products".

Summary of Comments to Second Circular:

There was limited support for the use of colours in FC 07.1.1.1. "Alternative Note" would be required if put forward for adoption.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
AMARANTHE	123	300			Colorant	Ne pas transférer de la catégorie-mère.
EXTRAIS DE ROCOU, À BASE DE NORBIXINE	160b(ii)	200	185		Colorant	Adopter à 200 mg/kg avec la « note alternative ».
BLEU BRILLANT FCF	133	100	161		Colorant	Adopter à 100 mg/kg avec la « note alternative ». <i>Note du président: Si transmise pour adoption, révoquer dans la catégorie-mère FC 7.1.</i>
CARAMEL II – CARAMEL SULFITÉ	150b	50000			Colorant	Adopter à 50000 mg/kg avec la « note alternative »
CURCUMINE	100(i)	500			Colorant	Adopter à 500 mg/kg avec la « note alternative ».
VERT SOLIDE FCF	143	100	161		Colorant	Adopter à 100 mg/kg avec la « note alternative ». <i>Note du président: Si transmise pour adoption, révoquer dans la catégorie-mère FC 7.0.</i>
TARTRAZINE	102	300			Colorant	Adopter à 300 mg/kg avec la « note alternative ».

Category No. 07.1.1.2 (Soda breads)

Corresponding commodity standards: None

For second circular - Request for Discussion by eWG Members to Inform Horizontal Approach for FC 07.1.1.2:

- 1) eWG members are requested to provide information on the technological justification and Member support for the use of colours in FC 07.1.1.2. If no information is provided, this will indicate that the horizontal approach for colours in this FC is that their use is not technologically justified.

Comments by eWG members on the 2nd Circular:

Australia: Same comment as for FC 7.1.1.

Egypt: Supports to Not move from FC 07.0 unless there is a specific information on use and technological justification in this FC to avoid not appearing in the subcategories.

EU: Colours are not considered technologically justified and therefore not allowed for use in soda breads in the EU.

Whilst the EU does not support the use of colours in this food category, the acceptability of the provisions will also depend on the consensus on the horizontal approach / note replacing Note 161.

Japan: considers it is appropriate that annatto extracts, norbixin-based (INS 160b(ii)) and curcumin (INS 100(i)) are also moved from FC07.1.1 and discussed under this FC.

Summary of Comments to Second Circular

There was limited support for the use of colours in FC 07.1.1.2. "Alternative Note" would be required if put forward for adoption.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
AMARANTHE	123	300			Colorant	Ne pas transférer de la catégorie-mère.
BLEU BRILLANT	133	100	161	(2009)	Colorant	Adopter à 100 mg/kg avec la « note alternative. » Note du président: Si adoptée, révoquer dans la catégorie-mère FC 07.1
CARAMEL II - CARAMEL SULFITÉ	150b	50000			Colorant	Adopter à 50000 mg/kg avec la « note alternative ».
VERT RAPIDE FCF	143	100	161	(2009)	Colorant	Adopter à 100 mg/kg avec la « note alternative ».

TARTRAZINE	102	300			Colorant	Ne pas transférer de la catégorie-mère.
-------------------	------------	------------	--	--	-----------------	--

Category No. 07.1.2 (Crackers, excluding sweet crackers)

Corresponding commodity standards: None

For second circular - Request for Discussion by eWG Members to Inform Horizontal Approach for FC 07.1.2:

- 1) There are adopted provisions for colours in this FC without Note 161 attached to them (Carmines, Carotenes beta-vegetable, beta-Carotenes, Curcumin, and Grape Skin Extract. eWG Members are invited to discuss if Note 347 “Excluding plain products” is necessary as a horizontal approach to replace Note 161 for provisions for the use of colors in this FC.

Comments by eWG members on the 2nd Circular:

Australia: Australia has the same comments as above, except annatto extracts (160b) are permitted for this FC in Australia. This is a correction to what was stated in Australia’s comments to the 1st circular.

EU: in the EU, crackers (sweet, salty and savoury) fall within the category ‘Fine bakery ware’. Therefore, colours are allowed for use in crackers in the EU.

Japan: considers Note 347 is not necessary in FC 07.1.2. As mentioned by Chair, there are provisions without note161 in FC7.1.2 and it means colours are generally technologically justified in this FC including plain products.

New Zealand: supports adding Note 347.

IACM: can support use of Note 347 “Excluding plain products” if needed as a replacement note for Note 161 in this food category.

NATCOL: Support Chair’s proposal to use Note 347 “*Excluding plain products*”.

Summary of Comments to Second Circular:

Based on comments provided, many EWG members indicate that colours are technologically justified for use in this FC. Recommend that “Alternative Note” is used on a “case by case” basis for this FC.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
ROUGE ALLURA	129	300	161	2009	Colorant	Réviser la disposition adoptée pour indiquer la LM à 100 mg/kg, supprimer la note 161.

AMARANTHE	123	300			Colorant	Ne pas examiner dans cette sous-catégorie.
EXTRAITS DE ROCOU, À BASE DE BIXINE	160b(i)	200	8	4	Colorant	Adopter à 100 mg/kg.
EXTRAIS DE ROCOU, À BASE DE NORBIXINE	160b(ii)	200	185	4	Colorant	Adopter à 25 mg/kg.
AZORUBINE (CARMOISINE)	122	50		4	Colorant	Adopter à 50 mg/kg.
BLEAU BRILLIANT FCF	133	100	161		Colorant	Adopter à 100 mg/kg, supprimer la note 161. Note du président: Si transmise pour adoption, révoquer dans la catégorie-mère FC 07.1
CARAMEL II - CARAMEL SULFITÉ	150b	50000			Colorant	Adopter à 50000 mg/kg.
CARAMEL III – CARAMEL À L'AMMONIAQUE	150c	50000	161	2009	Colorant	Réviser la disposition adoptée pour indiquer le niveau d'emploi de 15000 mg/kg et supprimer la note 161.
CARAMEL IV – PROCÉDÉ AU SULFITE AMMONIACAL	150d	50000	161	2010	Colorant	Réviser la disposition adoptée pour indiquer la LM à 25000 et supprimer la note 161.
CURCUMINE	100(i)	500		4	Colorant	Adopter à 200 mg/kg
VERT SOLIDE FCF	143	100	161		Colorant	Adopter à 100 mg/kg, supprimer la note 161. Note du président: Si transmise pour adoption, révoquer la disposition dans la catégorie-mère FC 7.0
EXTRAIT DE PAPRIKA	160c(ii)	100	39	2	Colorant	Adopter à 100 mg/kg.

TARTRAZINE	102	300	 		Colorant	Adopter à 300 mg/kg.
ZÉAXANTHINE, DE SYNTHÈSE	161h(i)	50		4	Colorant	Interrompre: la zéaxanthine, de synthèse est un additif alimentaire du Tableau 3 (BPF) et FC 07.1.2 n'est pas dans l'Annexe au Tableau 3.

Category No. 07.1.3 (Other ordinary bakery products (e.g. bagels, pita, English muffins))

Corresponding commodity standards: None

For second circular - Request for Discussion by eWG Members to Inform Horizontal Approach for FC 07.1.3:

- 1) There is an adopted provision for beta-Carotenes in this FC without Note 161 attached. eWG Members are invited to discuss if Note 347 "Excluding plain products" is necessary as a horizontal approach to replace Note 161 for provisions for the use of colors in this FC.

Comments by eWG members on the 2nd Circular:

Australia: Australian comments are the same as for earlier subcategories. That is there is no similar subcategory, Australian permissions relate to general permissions for higher category.

EU: Colours are not considered technologically justified and therefore not allowed for use in this Food Category in the EU.

Whilst the EU does not support the use of colours in this food category, the acceptability of the provisions will also depend on the consensus on the horizontal approach / note replacing Note 161.

New Zealand: supports adding Note 347.

IACM: can support use of Note 347 "Excluding plain products" if needed as a replacement note for Note 161 in this food category.

NATCOL: Support Chair's proposal to use Note 347 "Excluding plain products" with the exception of Soft wraps for which colour gives the baked product the hue expected by customers

Summary of Comments to Second Circular:

There appears to be mixed opinions on use of colours in this food category. "Alternative Note" would likely be required if put forward for adoption.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
----------	-----	-------------------	-------	----------------	----------------------	--------------------

ROUGE ALLURA AC	129	300	161	2009	Colorant	Adopter à 300 mg/kg avec la « note alternative ».
AMARANTHE	123	300			Colorant	Ne pas examiner dans cette sous-catégorie.
AZORUBINE (CARMOISINE)	122	50		4	Colorant	Adopter à 50 mg/kg avec la « note alternative ».
BLEU BRILLANT FCF	133	100	161		Colorant	Adopter à 100 mg/kg avec la « note alternative ». <i>Note du président: Si transmise pour adoption, révoquer dans la catégorie-mère 7.0.</i>
CARAMEL II - CARAMEL SULFITÉ	150b	50000			Colorant	Adopter à 50000 mg/kg avec la « note alternative ».
CARAMEL III – À L'AMMONIAQUE	150c	50000	161	2009	Colorant	Réviser la disposition adoptée pour indiquer le niveau d'emploi de 15000 mg/kg et supprimer la note 161.
CARAMEL IV – PROCÉDÉ AU SULFITE AMMONIACAL	150d	50000	161	2010	Colorant	Réviser la disposition adoptée pour indiquer le niveau d'emploi de 25000 mg/kg et supprimer la note 161.
CURCUMINE	100(i)	500		4	Colorant	Adopter à 500 mg/kg avec la « note alternative ».
VERT RAPIDE FCF	143	100	161		Colorant	Adopter à 100 mg/kg avec la « note alternative ». <i>Note du président: Si adoptée, révoquer la disposition adoptée dans la catégorie-mère FC.</i>
TARTRAZINE	102	300			Colorant	Adopter à 300 mg/kg avec la « note alternative ».

Category No. 07.1.4 (Bread-type products, including bread stuffing and bread crumbs)

Corresponding commodity standards: None

For second circular - Request for Discussion by eWG Members to Inform Horizontal Approach for FC 07.1.4:

- 1) There are adopted provisions for colours in this FC without Note 161 attached to them (Carmines, Carotenes beta-vegetable, beta-Carotenes, Curcumin, and Grape Skin Extract. eWG Members are invited to discuss if Note 347 “Excluding plain products” is necessary as a horizontal approach to replace Note 161 for provisions for the use of colors in this FC.

Comments by eWG members on the 2nd Circular:

Australia: Same comments as above for other subcategories

EU: Colours are not considered technologically justified and therefore not allowed for use in this Food Category in the EU.

Whilst the EU does not support the use of colours in this food category, the acceptability of the provisions will also depend on the consensus on the horizontal approach / note replacing Note 161.

New Zealand: supports adding Note 347.

IACM: Can support use of Note 347 “Excluding plain products” if needed as a replacement note for Note 161 in this food category.

NATCOL: Support Chair’s proposal to use Note 347 “*Excluding plain products*” with the exception of bread crumbs for coating.

Summary of Comments to Second Circular:

There appears to be mixed opinions on use of colours in this food category. “Alternative Note” would likely be required if put forward for adoption.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
AMARANTHE	123	300			Colorant	Ne pas examiner dans la sous-catégorie.
EXTRAITS DE ROCOU, À BASE DE BIXINE	160b(i)	200	8	4	Colorant	Adopter à 200 mg/kg avec la « note alternative ».
EXTRAITS DE ROCOU, À BASE DE NORBIXINE	160b(ii)	200	185	4	Colorant	Adopter à 10 mg/kg avec la « note alternative ».
BLEU BRILLANT FCF	133	100	161		Colorant	Adopter à 100 mg/kg avec la « note alternative ».

						Note du président: Si transmise pour adoption, révoquer la disposition dans la catégorie-mère.
CARAMEL II - CARAMEL SULFITÉ	150b	50000			Colorant	Adopter à 50000 mg/kg avec la « note alternative »
CARAMEL III – CARAMEL À L'AMMONIAQUE	150c	50000	161	2009	Colorant	Réviser la disposition adoptée pour indiquer le niveau d'emploi de 15000 mg/kg et supprimer la note 161.
CHLOROPHYLLES ET CHLOROPHYLLINES, COMPLEXES CUPRIQUES	141(i),(ii)	6,4	62 & 161	2009	Colorant	Réviser la disposition adoptée pour indiquer le niveau d'emploi de 6 mg/kg avec la note 62, supprimer la note 161 et ajouter la « note alternative ».
CURCUMINE	100(i)	20	116	7	Colorant	Adopter à 500 mg/kg avec la « note alternative ». Ne pas inclure la note 116.
VERT RAPIDE FCF	143	100	161	(2009)	Colorant	Adopter à 100 mg/kg, supprimer la note 161, ajouter la « note alternative ». Note du président: Si transmise pour adoption, révoquer la disposition dans la catégorie-mère.
EXTRAIT DE PAPRIKA	160c(ii)	100	39	2	Colorant	Adopter à 100 mg/kg avec la note 39 et la « note alternative ».
TARTRAZINE	102	300			Colorant	Adopter à 300 mg/kg avec la « note alternative ».

Category No. 07.1.5 (Steamed breads and buns)

Corresponding commodity standards: None

General comment to FC 07.1.5:

China: Suggest discontinuation. China does not permit colors used in FC 07.1.5. According to Food Category Descriptors of GSFA, FC 07.1.5 refers to Chinese products including mantou, baozi, huajuan, etc. In China those products are staple food like rice, the use of colours is not technologically justified.

For second circular - Request for Discussion by eWG Members to Inform Horizontal Approach for FC 07.1.5:

For Colours in FC 07.1 and its subcategories, the current circular proposes a similar approach to that proposed in Appendix 1 for sweeteners: the use of a note excluding the use of colours from plain products that are included in these food categories. However, in comparing the comments to the first circular for Appendix 1 to those comments on Appendix 2, one Member that allows the use of sweeteners across FC 07.1 and its subcategories does not permit the use of colours in FC 07.1.5. For this reason, the use of Note 347 “Excluding plain products” may not be a suitable approach as a replacement note for Note 161 in this FC. Additionally, there is one adopted provision for the use of colours (beta-Carotenes) in FC 07.1.5 – this provision has note 216 “for use in maize-based products only”.

- 1) All eWG members are requested to provide information on the specific products within this FC that utilize colours, the technological justification for that use, and indication of Member support for the use. If no information is provided, this will indicate that the horizontal approach for colours in this FC is “not technologically justified”.

In the context of the above request, the Chair of the eWG notes that there is one adopted provision for the use of colours (specifically, beta-Carotenes) in FC 07.1.5 without Note 161 – this provision has note 216 “for use in maize-based products only”.

- 2) All eWG members are requested to comment if the use of Note 216 “for use in maize-based products only” without Note 347 “excluding plain products” is sufficient to capture all uses of colours in FC 07.1.5 and if consensus could be reached on Note 216 as a replacement note for Note 161 for provisions for colours in FC 07.1.5.

Comments by eWG members on the 2nd Circular:

Australia: As for above subcategories the Australian comments apply to the higher category since there is no such specific subcategory in Australia.

China: As China commented to the 1st circular, the food category descriptor of FC 07.1.5 in GSFA is as below:

07.1.5 Steamed breads and buns:

Oriental-style leavened wheat or rice products that are cooked in a steamer. Products may be made with or without filling. In China, products without filling are called steamed bread (*mantou*), and those with filling are called steamed buns (*baozi* or *bao*). Twisted rolls of various shapes (*huajuan*) may also be prepared.⁵⁹ Examples include: filled dumplings and steamed bun with meat, jam or other filling (*manjyu*).

According to the descriptor, FC 07.1.5 refers to Chinese products including mantou, baozi, huajuan, etc. Therefore if FC 07.1.5 ONLY refers to Chinese products, China does not agree to use colors in FC 07.1.5.

However, if there are other countries provide information on the specific products within this FC that utilize colours, China does not oppose to their use, but the amendment of food category descriptor of FC 07.1.5 will be necessary, by adding more other specific products and perhaps less emphasizing on “in China”.

Meanwhile, if certain provisions are kept AND the food category descriptor of FC 07.1.5 is amended, China could accept using the similar approach to replace Note 161 with Note 347 “Excluding plain products.”

China would also like to clarify that sweeteners are not allowed to use in mantou, baozi, huajuan, etc. in China, so that the use of Note 347 “Excluding plain products” is suitable in this FC. China apologizes for the confusion made in the 1st circular.

EU: colours are not considered technologically justified and therefore not allowed for use in this Food Category in the EU.

Whilst the EU does not support the use of colours in this food category, the acceptability of the provisions will also depend on the consensus on the horizontal approach / note replacing Note 161.

Japan: Japan would like to note that it was agreed to establish ML of 1 mg/kg for “CAROTENES, BETA-“and replace Note 216 to APP1F “Except for use in maize-based products at 60 mg/kg” in FC 07.1.5 at CCFA53. (REP23/FA, Para81) Japan understands Note APP1C, APP1D and APP1F are attached in this provision.

Regarding the horizontal approach, Japan believes we should not re-open the discussion on provisions of “CAROTENES, BETA-” and “CAROTENAL,BETA-APO-8’-” in FC 07.1.5 as those have been agreed to be technologically justified at CCFA53. The horizontal approach should be applied other than those provisions.

Summary of Comments to Second Circular:

There does not appear to be strong support for inclusion of colors in this food category. “Alternative Note” would likely be required if put forward for adoption.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
AMARANTHE	123	300			Colorant	Ne pas transférer de la catégorie-mère. XXX
EXTRAITS DE ROCOU, À BASE DE BIXINE	160b(i)	200	8	4	Colorant	Adopter à 200 mg/kg avec la note 8 et la « note alternative ».
EXTRAITS DE ROCOU, À BASE DE NORBIXINE	160b(ii)	200	185	4	Colorant	Interrompre
BLEU BRILLANT FCF	133	100	161		Colorant	Adopter à 100 mg/kg avec la « note alternative ». Note du président: Révoquer la disposition dans la catégorie-mère.
CARAMEL II - CARAMEL SULFITÉ	150b	50000			Colorant	Ne pas transférer de la catégorie-mère.

CARAMEL III – CARAMEL À L'AMMONIAQUE	150c	50000	161	2009	Colorant	Réviser la disposition adoptée pour indiquer la LM à 15000 mg/kg avec la « note alternative »; supprimer la note 161
CURCUMINE	100(i)	500		4	Colorant	Adopter à 500 mg/kg avec la « note alternative ».
VERT RAPIDE FCF	143	100	161		Colorant	Ne pas transférer de la catégorie-mère.
TARTRAZINE	102	300			Colorant	Ne pas transférer de la catégorie-mère.

Category No. 07.1.6 (Mixes for bread and ordinary bakery wares)

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
AMARANTHE	123	300			Colorant	Ne pas transférer de la catégorie-mère.
EXTRAITS DE ROCOU, À BASE DE BIXINE	160b(i)	200	8	4	Colorant	Adopter à 200 mg/kg avec la note 8 et la « note alternative ».
EXTRAITS DE ROCOU, À BASE DE NORBIXINE	160b(ii)	200	185	4	Colorant	Adopter à 10 mg/kg avec la note 185 et la « note alternative ».
BLEU BRILLANT FCF	133	100	161	(2009)	Colorant	Adopter à 100 mg/kg avec la « note alternative ». Ne pas inclure la note 161.
CARAMEL II - CARAMEL SULFITÉ	150b	50000			Colorant	Adopter à 50000 mg/kg avec la « note alternative ».
CARAMEL III – CARAMEL À L'AMMONIAQUE	150c	50000	161	2010	Colorant	Réviser la disposition adoptée pour indiquer LM à 15000 mg/kg, en ajoutant la « note alternative » et en supprimant la note 161.

CURCUMINE	100(i)	200		4	Colorant	Adopter à 500 mg/kg avec la « note alternative ».
VERT RAPIDE FCF	143	100	161		Colorant	Adopter à 100 mg/kg avec la « note alternative ». Ne pas ajouter la note 161. Note du président: Si adoptée, révoquer la disposition dans la catégorie-mère.
TARTRAZINE	102	300			Colorant	Adopter à 200 mg/kg avec la « note alternative ».

Category No. 07.2 (Fine bakery wares (sweet, salty, savoury) and mixes)

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
AMARANTHE	123	300			Colorant	Ne pas transférer de la catégorie-mère.
ROUGE ALLURA AC	129	300	161	2009	Colorant	Réviser la disposition adoptée en supprimant la note 161 (maintenir le niveau d'emploi à 300 mg/kg)
AZORUBINE (CARMOISINE)	122	200		7	Colorant	Adopter à 100 mg/kg
NOIR BRILLANT (NOIR PN)	151	200		7	Colorant	Adopter à 200 mg/kg
BLEU BRILLANT FCF	133	200	161	2009	Colorant	Réviser la disposition adoptée en supprimant la note 161 (maintenir le niveau d'emploi à 200 mg/kg).
BRUN HT	155	200		7	Colorant	Adopter à 50 mg/kg
CARAMEL II - CARAMEL SULFITÉ	150b	50000			Colorant	Adopter à 3000 mg/kg.

CARAMEL III – CARAMEL À L'AMMONIAQUE	150c	50000	161	2009	Colorant	Réviser la disposition adoptée en diminuant la LM à 15000 mg/kg et en supprimant la note 161.
CURCUMINE	100(i)	200		7	Colorant	Adopter à 200 mg/kg
VERT RAPIDE FCF	143	100	161		Colorant	Adopter à 100 mg/kg. Ne pas inclure la note 161. Note du président: Si adoptée dans cette sous-catégorie, révoquer la catégorie-mère.
INDIGOTINE (CARMINE D'INDIGO)	132	200	161	2009	Colorant	Réviser la disposition adoptée en supprimant la note 161 (maintenir le niveau d'emploi de 200 mg/kg).
LUTÉINES DE TAGETES ERECTA	161b(i)	200		4	Colorant	Interrompre: la lutéine de Tagetes Erecta est un additif alimentaire du Tableau 3 (BPF) et la FC 07.2 ne figure pas dans l'Annexe au Tableau 3
EXTRAIT DE PAPRIKA	160c(ii)	90	39		Colorant	Adopter dans FC 7.2 à 90 mg/kg avec la note 39 (sur la base d'accord sur le niveau d'emploi à 90 mg/kg dans le produit final dans les sous-catégories). Note du président: Conformément au Préambule de la NGAA, les niveaux d'emploi dans les catégories d'aliments de la NGAA sont établis sur le produit final tel que consommé (sauf indication contraire). Certaines observations indiquent qu'un niveau d'emploi plus élevé est nécessaire dans FC 7.2.3 (Préparations pour produits de boulangerie (par ex., gâteaux, crêpes) suite à la dilution par l'eau. A moins que la LM dans le produit final tel que consommé dans FC 7.2.3 nécessite d'être supérieure à 90 mg/kg, il serait approprié d'adopter la disposition dans la catégorie d'aliments supérieure (FC 7.2).
JAUNE QUINOLINE	104	200		7	Colorant	Adopter à 200 mg/kg
TARTRAZINE	102	300			Colorant	Adopter à 100 mg/kg.
ZÉAXANTHINE, DE SYNTHÈSE	161h(i)	100		4	Colorant	Interrompre: la zéaxanthine, de synthèse est un additif alimentaire du Tableau 3 (BPF) et la FC 07.1.2 ne figure pas dans l'Annexe au Tableau 3

Category No. 07.2.1 (Cakes, cookies and pies (e.g. fruit-filled or custard types))

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
EXTRAITS DE ROCOU, À BASE DE BIXINE	160b(i)	50	8	4	Colorant	Adopter à 100 mg/kg avec la note 8.
EXTRAITS DE ROCOU, À BASE DE NORBIXINE	160b(ii)	50	185	4	Colorant	Adopter à 10 mg/kg avec la note 185 Note du président: Si des niveaux d'emploi supérieurs sont nécessaires pour certains produits, prière de fournir la note appropriée pour couvrir ces emplois.
EXTRAIT DE PAPRIKA	160c(ii)	90	39	2	Colorant	Adopter dans la FC 7.2 à 90 mg/kg avec la note 39 (sur la base d'accord sur le niveau d'emploi à 90 mg/kg dans le produit final dans les sous-catégories).

Category No. 07.2.2 (Other fine bakery products (e.g. doughnuts, sweet rolls, scones, and muffins))

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
EXTRAITS DE ROCOU, À BASE DE BIXINE	160b(i)	50	8	4	Colorant	Adopter à 100 mg/kg avec la note 8 et la nouvelle note « À l'exception de l'emploi dans les gaufres monaka et les cornets pour les crèmes glacées à 410 mg/kg ».
EXTRAITS DE ROCOU, À BASE DE NORBIXINE	160b(ii)	50	185	4	Colorant	Adopter à 10 mg/kg avec la note 185.
EXTRAIT DE PAPRIKA	160c(ii)	90	39	2	Colorant	Adopter dans la FC 7.2 à 90 mg/kg avec la note 39 (sur la base d'accord sur le niveau d'emploi à 90 mg/kg dans le produit final dans les sous-catégories).

Category No. 07.2.3 (Mixes for fine bakery wares (e.g. cakes, pancakes))

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
EXTRAITS DE ROCOU, À BASE DE BIXINE	160b(i)	25	8	4	Colorant	Adopter à 25 mg/kg avec la note 8
EXTRAITS DE ROCOU, À BASE DE NORBIXINE	160b(ii)	25	185	4	Colorant	Adopter à 25 mg/kg avec la note 185.
EXTRAIT DE PAPARIKA	160c(ii)	200	39	2	Colorant	Adopter dans la FC 7.2 à 90 mg/kg avec la note 39 (sur la base du niveau d'emploi convenu de 90 mg/kg dans le produit final dans les sous-catégories). Note du président: Conformément au Préambule de la NGAA, les niveaux d'emploi dans les catégories d'aliments de la NGAA sont établis sur le produit final tel que consommé (sauf indication contraire). Certaines observations indiquent qu'un niveau d'emploi plus élevé est nécessaire dans FC 7.2.3 (Préparations pour produits de boulangerie (par ex., gâteaux, crêpes) suite à la dilution par l'eau. A moins que la LM dans le produit final tel que consommé pour FC 7.2.3 nécessite d'être supérieure à 90 mg/kg, il serait approprié d'adopter la disposition dans la catégorie d'aliments supérieure (FC 7.2).

Category No. 12.1.2 (Salt Substitutes)

Corresponding commodity standards: CODEX STAN 53-1981: Specifies composition of salt substitutes. Does not mention food additives

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
CARAMEL I – CARAMEL NATURE	150a	BPF	I	4	Colorant	Interrompre.

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

Corresponding commodity standards – specific to FC 12.2.1 only: CODEX STAN 326-2017: Lists specific preservatives are used green peppers only; **CODEX STAN 327-2017, 328-2017, 342-2021, 343-2021, 344-2021, 345-2021, and 347-2019:** in powdered form only - Anticaking agents as listed in Table 3 of the GSFA

For second circular - Request for Discussion by eWG Members to Inform Horizontal Approach for the use of colours in subcategories of FC 12.2:**Background:**

- There is one adopted provision for colours (Caramel IV (INS 150d)) in FC 12.2. This provision was originally adopted in 2010, before the formation of the Codex Committee on Spices and Culinary Herbs (CCSCH) or the adoption of any commodity standards for spices. In 2021 as part of the alignment exercise, CCFA51 revised the adopted provision for INS 150d in FC 12.2 to include XS notes for those commodity standards that had been adopted at that time.
- CCFA53 considered the use of sweeteners in FC 12.2 and its subcategories. At that time the Committee notes several factors that would also be applicable to colours, including that spices and herbs are considered “pure” products in which the use of food additives should be limited. The Committee also noted that the use of additives may be justified in “seasonings” that are not justified in herbs and spices. To address this issue as well as overlap between the subcategories of FC 12.2, CCFA53 revised the descriptors for FCs 12.2.1 and 12.2.2 and endorsed a horizontal approach that the use of sweeteners was only technologically justified in FC 12.2.2.
- There are numerous adopted provisions for the use of colours in FC 12.2.2 – none have note 161 attached to them

eWG members are invited to discuss the proposed horizontal approach for the use of colours in FC 12.2 and its subcategories:

- 1) Colours are technologically justified in FC 12.2.2 only.

If agreement is reached on point 1 above, the Chair also proposes that:

- the adopted provision for Caramel IV (INS 150d) in FC 12.2 should be moved to FC 12.2.2, with the subsequent removal of Notes XS 326, XS327, and XS328 as those commodity standards correspond to FC 12.2.1. (This proposal has been added to the tables below for specific provisions in FC 12.2 and its subcategories).

Comments by eWG members on the 2nd Circular Proposal:

Australia: Australia supports the chairs proposals, as it agrees with the provided explanation.

Brazil: agrees with point 1 proposed by the chair and agrees with moving the adopted provision of INS 150d to FC 12.2.2. Brazil understands that there is no technological justification for the use of colors in FC 12.2.

Canada: agrees that herbs and spices (FC 12.2.1) should generally not contain colours, and we support the Chair’s proposal.

China: supports the proposal.

EU: Supports the chair’s proposal. Colours are technologically justified in FC 12.2.2 only. The EU also supports to move the adopted provision for Caramel IV to FC 12.2.2

Japan: Japan generally agrees that colours are not technologically justified in FC12.2.1, except for Japanese wasabi powder. It is made by powdering wasabi roots, and it is used to add taste and smell to food as paste by mixing with water or directly as powder. Tartrazine is used in powdered wasabi to adjust the colour of the powder product to the raw wasabi.

Summary of Comments to Second Circular:

In general, there was support for the proposal that colours are only technologically justified in FC 12.2.2. However, Japan noted an exception for the use of tartrazine in powdered wasabi in FC 12.2.1. Japan's request for an exception is put forward in the provision for tartrazine in FC 12.2.1.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
EXTRAITS DE ROCOU, À BASE DE BIXINE	160b(i)	50	8	4	Colorant	Interrompre dans la catégorie-mère; transférer et examiner dans la FC 12.2.2 seulement.
EXTRAITS DE ROCOU, À BASE DE NORBIXINE	160b(ii)	50	185	4	Colorant	Interrompre dans la catégorie-mère; transférer et examiner dans la FC 12.2.2 seulement.
CARAMEL II - CARAMEL SULFITÉ	150b	100000		4	Colorant	Interrompre dans la catégorie-mère; transférer et examiner dans la FC 12.2.2 seulement.
CARAMEL IV - PROCÉDÉ AU SULFITE AMMONIACAL	150d	10000	XS326, XS327, XS328	2021	Colorant	Révoquer la disposition adoptée. Transférer et examiner dans la sous-catégorie 12.2.2 seulement.

Food Category No. 12.2.1 (Herbs and spices)

Corresponding commodity standards: CODEX STAN 326-2017: Lists specific preservatives are used green peppers only; CODEX STAN 327-2017, 328-2017, 342-2021, 343-2021, 344-2021, 345-2021, and 347-2019: in powdered form only - Anticaking agents as listed in Table 3 of the GSFA

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
EXTRAITS DE ROCOU, À BASE DE BIXINE	160b(i)	50	8		Colorant	Ne pas transférer de la catégorie-mère (FC 12.2). Examiner dans la FC 12.2.2 seulement.
EXTRAITS DE ROCOU, À BASE DE NORBIXINE	160b(ii)	50	185		Colorant	Ne pas transférer de la catégorie-mère (FC 12.2). Examiner dans la FC 12.2.2 seulement.
CARAMEL I - CARAMEL NATURE	150a	BPF	51	4	Colorant	Interrompre. Note du président: Il n'est pas nécessaire de transférer dans FC 12.2.2 car la FC ne figure pas dans l'Annexe au Tableau 3 et SIN 150a est un additif du Tableau 3.
CARAMEL II - CARAMEL SULFITÉ	150b	100000			Colorant	Ne pas transférer de la catégorie-mère (FC 12.2). Examiner dans la FC 12.2.2 seulement.
CARAMEL IV – PROCÉDÉ AU SULFITE AMMONIACAL	150d	10000	XS326, XS327, XS328		Colorant	Ne pas transférer de la catégorie-mère (FC 12.2). Examiner dans la FC 12.2.2 seulement.
LYCOPÈNE, TOMATE	160d(ii)	2000		3	Colorant	Interrompre Note du président: Il y a déjà une disposition pour SIN 160d(ii) dans le processus par étapes dans FC 12.2.2
EXTRAIT DE PAPRIKA	160c(ii)	300	39	2	Colorant	Interrompre Note du président: Il y a déjà une disposition pour SIN 160c(ii) dans le processus par étapes dans FC 12.2.2
TARTRAZINE	102	300 	7	Colorant		Adopter à 940 mg/kg avec la nouvelle note « Pour un emploi dans le wasabi en poudre uniquement »

						Note du président: La disposition relative à la tartrazine (SIN 102) est la seule exception dans l'approche horizontale selon laquelle les colorants ne devraient pas être utilisés dans la FC 12.2.1. Le Japon a noté une exception à l'emploi de la tartrazine dans le wasabi en poudre pour ajuster la couleur du produit dans le matériau brut.
--	--	--	--	--	--	--

Food Category No. 12.2.2 (Seasonings and condiments)

Corresponding commodity standards: None

Chair's Note: multiple provisions for colors already adopted in this FC.

General comments for FC 12.2.2:

Australia: Australia does not have any comparable food category so no food additive provisions to note. It does however, note the many colour provisions in this FC in the GSFA as noted by the Chair. With these preliminary comments Australia provides only limited comments.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
AMARANTHE	123	300		7	Colorant	Interrompre
EXTRAITS DE ROCOU, À BASE DE BIXINE	160b(i)	600	8	2	Colorant	Adopter à 600 mg/kg avec la note 8 Note du président: Se reporter à la justification technologique détaillée et à l'examen de l'innocuité soumis par le Brésil dans CX/FA 19/51/8 pour 600mg/kg.
EXTRAITS DE ROCOU, À BASE DE NORBIXINE	160b(ii)	50	185		Colorant	Adopter à 100 mg/kg avec la note 185.
AZORUBINE (CARMOISINE)	122	500		7	Colorant	Adopter à 500 mg/kg.
NOIR BRILLANT (NOIR PN)	151	500		7	Colorant	Interrompre.
BRUN HT	155	500		7	Colorant	Interrompre.

CARAMEL II - CARAMEL SULFITÉ	150b	100000			Colorant	Adopter à 50000 mg/kg.
CARAMEL IV – PROCÉDÉ AU SULFITE AMMONIACAL	150d	10000	XS326, XS327, XS328		Colorant	Adopter à 5000 mg/kg sans note. Note du président: les notes XS ne sont pas nécessaires pour cette catégorie d'aliments car il n'y a pas de normes de produits correspondant à la FC 12.2.2.
CURCUMINE	100(i)	500		7	Colorant	Adopter à 500 mg/kg.
BLEU DE JAGUA (GÉNIPINE- GLYCINE)	183	600	New Note: “ Sur la base d'un polymère bleu ».	2	Colorant	Interrompre. Note du président: D'après l'estimation de l'exposition du 89 ^{ème} JECFA, (OMS FAS 80, monographies toxicologiques du 89 ^{ème} JECFA, Tableau 1, p. 37), le bleu de jagua (génipine-glycine) a été examiné à 616 mg/kg dans « les chips de pomme de terre, aromatisées; les chips ou frites; les chips de pomme de terre à base de pâte; les chips de pomme de terre à base de rondelles de pomme de terre; les chips ou bâtonnets de pomme de terre ». Cette catégorie d'aliments correspondrait à la FC 15.1 de la NGAA « Amuse-gueule à base de pommes de terre, de céréales, de farine ou d'amidon (extrait de racines et tubercules, légumes secs et légumineuses) » et non à la FC 12.2.2.
LUTÉINE DE TAGETES ERECTA	161b(i)	500		4	Colorant	Interrompre: Lutéine de Tagetes Erecta est un additif du Tableau 3 (BPF) et la FC 12.2.2 ne figure pas dans l'Annexe au Tableau 3.
LYCOPÈNE, TOMATE	160d(i)	20000		3	Colorant	Interrompre: Lycopène, Tomate est un additif du Tableau 3 (BPF) et la FC 12.2.2 ne figure pas dans l'Annexe au Tableau 3.
EXTRAIT DE PAPRIKA	160c(ii)	350	39	2	Colorant	Adopter à 350 mg/kg avec la note 39.
JAUNE DE QUINOLINE	104	500		7	Colorant	Interrompre.
TARTRAZINE	102	500		7	Colorant	Adopter à 425 mg/kg.

ZÉAXANTHINE, DE SYNTHÈSE	161h(i)	500		4	Colorant	Interrompre: la zéaxanthine de synthèse est un additif du Tableau 3 (BPF) et la FC 12.2.2 ne figure pas dans l'Annexe au Tableau 3.
--------------------------	---------	-----	--	---	----------	---

Category No. 12.3 (Vinegars)

Corresponding commodity standards: None- provisions for Caramel III and Caramel IV are already adopted in this FC.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
CARAMEL II - CARAMEL SULFITÉ	150b	100000		4	Colorant	Adopter à 5000 mg/kg.

Food Category No. 12.4 (Mustards)

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
EXTRAITS DE ROCOU, À BASE DE BIXINE	160b(i)	50	8	4	Colorant	Adopter à 100 mg/kg.
EXTRAITS DE ROCOU, À BASE DE NORBIXINE	160b(ii)	140	185	4	Colorant	Adopter à 100 mg/kg.
AZORUBINE (CARMOISINE)	122	300		7	Colorant	Adopter à 300 mg/kg.
NOIR BRILLANT (NOIR PN)	151	300		7	Colorant	Adopter à 300 mg/kg.
BRUN HT	155	300		7	Colorant	Adopter à 300 mg/kg.

CARAMEL II - CARAMEL SULFITÉ	150b	100000		4	Colorant	Adopter à 50000 mg/kg.
CURCUMINE	100(i)	300		7	Colorant	Adopter à 300 mg/kg.
LUTÉINE DE TAGETES ERECTA	161b(i)	300		4	Colorant	Interrompre; la lutéine de Tagetes Erecta est un additif du Tableau 3 (BPF) et la FC 12.4 ne figure pas dans l'Annexe au Tableau 3.
EXTRAIT DE PAPRIKA	160c(ii)	70	39	2	Colorant	Adopter à 70 mg/kg.
JAUNE DE QUINOLINE	104	300		7	Colorant	Adopter à 300 mg/kg.
TARTRAZINE	102	300		7	Colorant	Adopter à 300 mg/kg.

Food Category No. 12.5 (Soups and broths)

Corresponding commodity standards: Standard for Bouillons and Consommés (CXS 117-1981). **Chair's Note:** There are multiple adopted provisions for colours in this FC.

For second circular - Request for Discussion by eWG Members to Inform Horizontal Approach for the use of colours in FC 12.5 and subcategories:

Background: The Standard for Bouillons and Consommés (CXS 117-1981) originally listed specific colours and also had a general allowance for the use of Table 3 colours. CXS 117-1981 and the GSFA were aligned by CCFA47. CCFA47 conducted a mechanistic alignment exercise and automatically added Note XS117 for any adopted provisions for colours that were not originally listed in CXS 117-1981. Note XS117 was added to adopted provisions in FC 12.5 for Grape Skin Extract (INS 163(ii)) and Iron Oxides (INS 172(i)-(iii)), and to an adopted provision for Canthaxanthin (INS 161g) in FC 12.5.2. There was also an adopted provision for Allura Red AC (INS 129) with Note 161 attached - CCFA47 maintained Note 161 for that provision but added note 337 "For use in products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981) at 50 mg/kg."

eWG members are invited to discuss:

- 2) whether Note XS117 is necessary for provisions under discussion that were not originally listed in the Standard for Bouillons and Consommés (CXS 117-1981).
 - o Paprika extract (INS 160c(ii)) had not been reviewed by JECFA at the time that the Codex Committee on Soups and Broths finalized CXS 117-1981.

Comments by eWG members on the 2nd Circular:

EU: The EU recognises the technological need for colours for products in FC 12.5 including for Bouillons and Consommés. Therefore, in general, the EU does not object if Note XS117 is not used for colour provisions. Nevertheless, for colours with low ADIs and possible exposure concern the use needs to be restricted

and carefully considered which includes the use of XS117, when appropriate (e.g. Canthaxanthin has a very low ADI of 0.03 mg/kg bw/d, the use therefore needs to be restricted as much as possible).

NATCOL: Support use of paprika and annatto extracts in soups and broths. Based on the horizontal approach, Note CXS 117-1981 should not be needed.

Summary of Second Circular Comments

Some EWG members indicated support for removing Note XS 117. Other EWG members indicated that it was appropriate in some cases, but not in others for additives with low ADIs. Thus the inclusion of XS 117 will be on a case-by-case basis.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
ROUGE ALLURA AC	129	300	161 & 337	2015	Colorant	Réviser la disposition adoptée pour indiquer la LM de 100 mg/kg avec la note 337, et supprimer la note 161. (voir l'historique dans la discussion sur l'approche horizontale).
AMARANTHE	123	300		7	Colorant	Interrompre
EXTRAITS DE ROCOU, À BASE DE BIXINE	160b(i)	50	8	4	Colorant	Adopter à 50 mg/kg avec la note 8 et la nouvelle note: « À l'exception de l'emploi à 300 mg/kg dans les soupes aromatisées à la carotte et au potiron ». Ne pas inclure la note XS 117 (voir la discussion sur l'approche horizontale ci-dessus).
EXTRAITS DE ROCOU, À BASE DE NORBIXINE	160b(ii)	150	185	4	Colorant	Adopter à 10 mg/kg avec la note 185. Ne pas inclure la note XS 117 (voir la discussion sur l'approche horizontale ci-dessus).
NOIR BRILLANT (NOIR PN)	151	300		7	Colorant	Interrompre.
BRUN HT	155	300		7	Colorant	Adopter à 50 mg/kg.
CARAMEL II - CARAMEL SULFITÉ	150b	100000		4	Colorant	Adopter à 25000 mg/kg. Ne pas inclure la note XS 117 (voir la discussion sur l'approche horizontale ci-dessus).

LUTÉINE DE TAGETES ERECTA	161b(i)	50		4	Colorant	Interrompre: la lutéine de Tagetes Erecta est un additif alimentaire du Tableau 3 (BPF). Et la FC 12.5 ne figure pas dans l'Annexe au Tableau 3.
EXTRAIT DE PAPRIKA	160c(ii)	40	39		Colorant	Adopter dans la catégorie-mère 12.5 à 85 mg/kg avec la note 39 et la nouvelle note « À l'exception de l'emploi dans les soupes rouges à 120 mg/kg ». Interrompre les dispositions dans les FC 12.5.1 et 12.5.2. Ne pas inclure la note XS 117 (voir la discussion sur l'approche horizontale ci-dessus). <i>Note du président: la note 72 « Sur la base des aliments prêts à consommer » n'est pas jugée nécessaire car toutes les LM dans la NGAA sont destinées à être appliquées au « produit final tel que consommé » conformément au Préambule de la NGAA.</i>
ZÉAXANTHINE, DE SYNTHÈSE	161h(i)	50		4	Colorant	Interrompre: la zéaxanthine de synthèse est un additif alimentaire du Tableau 3 (BPF) et la FC 12.5 ne figure pas dans l'Annexe au Tableau 3.

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

Corresponding commodity standards: None.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
EXTRAIT DE PAPRIKA	160c(ii)	40	39	2	Colorant	Adopter dans la catégorie-mère 12.5 à 85 mg/kg avec la note 39 et la nouvelle note « À l'exception de l'emploi dans les soupes rouges à 120 mg/kg ». Interrompre la disposition dans 12.5.1 Ne pas inclure la note XS 117 (voir la discussion sur l'approche horizontale ci-dessus).

Food Category No. 12.5.2 (Mixes for soups and broths)

Corresponding commodity standards: None.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
EXTRAIT DE PAPRIKA	160c(ii)	500	39	2	Colorant	Adopter dans la catégorie-mère 12.5 à 85 mg/kg avec la note 39 et la nouvelle note « À l'exception de l'emploi dans les soupes rouges à 120 mg/kg ». Interrompre la disposition dans 12.5.2 Ne pas inclure la note XS 117 (voir la discussion sur l'approche horizontale ci-dessus).

Category No. 12.6 (Sauces and like products)

Corresponding commodity standards: None, Corresponding commodity standard to subcategory 12.6.2 and 12.6.4 (CODEX STAN 306R-2011 allows specific colours and CODEX STAN 302-2011 has a general reference for colours listed in FC 12.6.4 and its parent categories). *However, the only color permitted in CXS 302 prior to alignment was Caramel III (INS 150c).*

Chair's Note: There are numerous adopted provisions for colours in this FC. All but the provision for Caramel III have Note XS302 associated with them

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
AZORUBINE (CARMOISINE)	122	500		7	Colorant	Adopter à 500 mg/kg avec les notes XS302 et XS306R.
NOIR BRILLANT (NOIR PN)	151	500		7	Colorant	Adopter à 500 mg/kg avec les notes XS302 et XS306R.
BRUN HT	155	500		7	Colorant	Adopter à 500 mg/kg avec la note XS302 et la nouvelle note « À l'exception de l'emploi dans les produits conformes à la norme régionale pour la sauce au piment (sauce « chili ») (« piments forts ») (CXS 306R-2011) à 50 mg/kg. »
CARAMEL II - CARAMEL SULFITÉ	150b	100000		4	Colorant	Adopter à 6000 mg/kg avec les notes XS302 et XS306R. Note du président: Le seul colorant autorisé dans XS302 avant l'alignement était le Caramel III (SIN 150c).

CURCUMINE	100(i)	500		7	Colorant	Adopter à 500 mg/kg avec la note XS302.
LUTÉINE DE TAGETES ERECTA	161b(i)	500	92	4	Colorant	Interrompre: la lutéine de Tagetes Erecta est un additif alimentaire du Tableau 3 (BPF), la FC 12.6 ne figure pas dans l'Annexe au Tableau 3.
JAUNE DE QUINOLINE	104	500		7	Colorant	Adopter à 500 mg/kg avec les notes XS302 et XS306R
TARTRAZINE	102	500		7	Colorant	Adopter à 500 mg/kg avec XS302 et la nouvelle note « À l'exception de l'emploi dans les produits conformes à la norme régionale pour la sauce au piment (sauce « chili » (« piments forts ») (CXS 306R-2011) à 100 mg/kg

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

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
EXTRAITS DE ROCOU, À BASE DE BIXINE	160b(i)	100	8	4	Colorant	Adopter à 30 mg/kg avec la note 8 et la nouvelle note « À l'exception de l'emploi à 100 mg/kg dans la mayonnaise aromatisée. »
EXTRAITS DE ROCOU, À BASE DE NORBIXINE	160b(ii)	100	185	4	Colorant	Adopter à 30 mg/kg avec la note 185 et la nouvelle note « À l'exception de l'emploi à 100 mg/kg dans la mayonnaise aromatisée. »
EXTRAIT DE PAPRIKA	160c(ii)	150	39	2	Colorant	Adopter à 150 mg/kg avec la note 39.
ZÉAXANTHINE, DE SYNTHÈSE	161h(i)	50		4	Colorant	Interrompre: la zéaxanthine de synthèse est un additif alimentaire du Tableau 3 (BPF) et la FC 12.6.1 ne figure pas dans l'Annexe au Tableau 3.

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

Corresponding commodity standards: CODEX STAN 306R-2011 allows specific colours

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
AMARANTHE	123	300		7	Colorant	Interrompre
EXTRAITS DE ROCOU, À BASE DE BIXINE	160b(i)	100	8	4	Colorant	Adopter à 100 mg/kg avec la note 8 et la nouvelle note « À l'exception de l'emploi dans les produits conformes à la norme régionale pour la sauce au piment (sauce « chili » (« piments forts ») (CXS 306R-2011) à 10 mg/kg ».
EXTRAITS DE ROCOU, À BASE DE NORBIXINE	160b(ii)	100	185	4	Colorant	Adopter à 30 mg/kg avec la note 185 et la note XS306R
EXTRAIT DE PAPRIKA	160c(ii)	150	39	2	Colorant	Adopter à 150 mg/kg avec la note XS306R
ZÉAXANTHINE, DE SYNTHÈSE	161h(i)	50		4	Colorant	Interrompre: la zéaxanthine de synthèse est un additif alimentaire du Tableau 3 (BPF) et la FC 12.6.2 ne figure pas dans l'Annexe au Tableau 3.

Category No. 12.6.3 (Mixes for sauces and gravies)

Corresponding commodity standards: None. **Chair's Note:** there are multiple adopted provisions for colours in this FC.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
EXTRAITS DE ROCOU, À BASE DE BIXINE	160b(i)	100	8	4	Colorant	Adopter à 100 mg/kg avec la note 8 et la note 127 « Sur la base servie au consommateur ».
EXTRAITS DE ROCOU, À BASE DE NORBIXINE	160b(ii)	100	185	4	Colorant	Adopter à 30 mg/kg avec la note 185 et la note 127 « Sur la base servie au consommateur ».
LYCOPÈNE, TOMATE	160d(ii)	5000		3	Colorant	Interrompre: Lycopène, Tomate est un additif alimentaire du Tableau 3 (BPF) et la FC 12.6.3 ne figure pas dans l'Annexe au Tableau 3.

EXTRAIT DE PAPRIKA	160c(ii)	500	39	2	Colorant	Adopter à 150 mg/kg avec la note 39 et la note 127 « Sur la base servie au consommateur ».
--------------------	----------	-----	----	---	----------	--

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

Corresponding commodity standards: CODEX STAN 302-2011 has a general reference for colours listed in FC 12.6.4 and its parent categories

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
EXTRAITS DE ROCOU, À BASE DE BIXINE	160b(i)	400	8	4	Colorant	Adopter à 400 mg/kg avec la note XS302.
EXTRAITS DE ROCOU, À BASE DE NORBIXINE	160b(ii)	400	185	4	Colorant	Adopter à 10 mg/kg avec la note XS302.

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

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
EXTRAITS DE ROCOU, À BASE DE BIXINE	160b(i)	50	8	4	Colorant	Adopt 10 mg/kg avec la note 8.
EXTRAITS DE ROCOU, À BASE DE NORBIXINE	160b(ii)	50	185	4	Colorant	Interrompre
CAMEL II - CAMEL SULFITÉ	150b	100000		4	Colorant	Adopter à 50000 mg/kg.

EXTRAIT DE PAPRIKA	160c(ii)	70	39	2	Colorant	Adopter à 50 mg/kg avec la note 39.
--------------------	----------	----	----	---	----------	-------------------------------------

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

Corresponding commodity standards: CODEX STAN 118-1979: Does not discuss food additives. **Chair's Note:** there are multiple adopted provisions for colours in this FC.

General Comment:

RU: Question regarding the use of all types of food included in this FC. It is necessary to separate offers for solid and liquid products

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
EXTRAITS DE ROCOU, À BASE DE BIXINE	160b(i)	20	8	4	Colorant	Adopter à 50 mg/kg avec la note 8.
EXTRAITS DE ROCOU, À BASE DE NORBIXINE	160b(ii)	10	185	4	Colorant	Adopter à 10 mg/kg avec la note 185.
AZORUBINE (CARMOISINE)	122	50		7	Colorant	Adopter à 50 mg/kg.
NOIR BRILLANT (NOIR PN)	151	50		7	Colorant	Interrompre.
BRUN HT	155	50		7	Colorant	Interrompre.
CARAMEL II - CARAMEL SULFITÉ	150b	20000		4	Colorant	Adopter à 4000 mg/kg.
CURCUMINE	100(i)	50		7	Colorant	Adopter à 50 mg/kg.
LUTÉINE DE TAGETES ERECTA	161b(i)	50		4	Colorant	Interrompre: la lutéine de Tagetes Erecta est un additif alimentaire du Tableau 3 (BPF). La FC 13.3 ne figure pas dans l'Annexe au Tableau 3.

JAUNE DE QUINOLINE	104	50		7	Colorant	Adopter à 10 mg/kg.
TARTRAZINE	102	50		7	Colorant	Adopter à 100 mg/kg.
ZÉAXANTHINE, DE SYNTHÈSE	161h(i)	50		4	Colorant	Interrompre: la zéaxanthine de synthèse est un additif alimentaire du Tableau 3 (BPF) et la FC 13.3 ne figure pas dans l'Annexe au Tableau 3.

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

Corresponding commodity standards: CODEX STAN 203-1995 and CODEX STAN 181-1991: Food additives cleared by the Joint FAO/WHO Expert Committee on Food Additives shall be permitted at levels endorsed by the Committee on Food Additives and Contaminants. **Chair's Note:** There are multiple adopted provisions for the use of colors in this FC.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
EXTRAITS DE ROCOU, À BASE DE BIXINE	160b(i)	20	8	4	Colorant	Interrompre.
EXTRAITS DE ROCOU, À BASE DE NORBIXINE	160b(ii)	10	185	4	Colorant	Interrompre.
AZORUBINE (CARMOISINE)	122	50		7	Colorant	Adopter à 50 mg/kg.
NOIR BRILLANT (NOIR PN)	151	50		7	Colorant	Interrompre.
BRUN HT	155	50		7	Colorant	Interrompre.
CAMEL II - CAMEL SULFITÉ	150b	20000		4	Colorant	Adopter à 5000 mg/kg.
CURCUMINE	100(i)	50		7	Colorant	Adopter à 50 mg/kg.

BLEU DE JAGUA (GÉNIPINE- GLYCINE)	183	64	Note 601: « Sur la base d'un polymère bleu ».	2	Colorant	Adopter à 65 mg/kg avec la note 601 « Sur la base d'un polymère bleu »
LUTÉINE DE TAGETES ERECTA	161b(i)	50		4	Colorant	Interrompre: la lutéine de Tagetes Erecta est un additif alimentaire du Tableau 3 (BPF) et la FC 13.4 ne figure pas dans l'Annexe au Tableau 3.
JAUNE DE QUINOLINE	104	50		7	Colorant	Adopter à 10 mg/kg.
TARTRAZINE	102	50		7	Colorant	Adopter à 50 mg/kg.
ZÉAXANTHINE, DE SYNTHÈSE	161h(i)	50		4	Colorant	Interrompre: la zéaxanthine de synthèse est un additif alimentaire du Tableau 3 (BPF) et la FC 13.4 ne figure pas dans l'Annexe au Tableau 3.

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)

Corresponding commodity standards: None.

Chair's Note: There are multiple adopted provisions for the use of colors in this FC

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
EXTRAITS DE ROCOU, À BASE DE BIXINE	160b(i)	20	8	4	Colorant	Interrompre.
EXTRAITS DE ROCOU, À BASE DE NORBIXINE	160b(ii)	10	185	4	Colorant	Interrompre.
AZORUBINE (CARMOISINE)	122	300		7	Colorant	Adopter à 300 mg/kg.

NOIR BRILLANT (NOIR PN)	151	300		7	Colorant	Interrompre.
BRUN HT	155	300		7	Colorant	Interrompre.
CARAMEL II - CARAMEL SULFITÉ	150b	20000		4	Colorant	Adopter à 20000 mg/kg.
CHLOROPHYLLES	140	20	84	4	Colorant	Adopter à 20 mg/kg. Ne pas inclure la note 84. <i>Note du président: Tel que signalé par les membres, les autres dispositions dans cette catégorie d'aliments n'incluent pas la note 84 « Utilisation dans les produits pour nourrissons de plus d'un an uniquement ». A moins d'un risque particulier pour la santé lié aux chlorophylles, nous recommandons de ne pas inclure la note 84.</i>
CURCUMINE	100(i)	300		7	Colorant	Adopter à 50 mg/kg.
BLEU DE JAGUA (GÉNIPINE- GLYCINE)	183	64	Note 601: « Sur la base d'un polymère bleu ».	2	Colorant	Adopter à 65 mg/kg avec la note 601: « Sur la base d'un polymère bleu ». <i>Note du président: Un membre du GTE observe que cette catégorie d'aliments n'est pas incluse dans l'estimation de l'exposition du JECFA pour le bleu de jagua (génipine-glycine). Il y a un aliment qui est inclus dans l'estimation de l'exposition du JECFA à 64 mg/kg (Boissons nutritionnelles (prêtes à consommer et en poudre) qui pourrait être considéré chevaucher avec cette catégorie d'aliments). La 3^{ème} circulaire a suggéré d'inclure la note 192 (Utilisation dans les produits liquides uniquement), cependant, il semble clair que le regroupement des aliments examinés par le JECFA comprenait les boissons nutritionnelles en poudre ainsi que prêtes à consommer. Par conséquent, la note 192 pourrait ne pas être nécessaire. Une clarification par le JECFA pourrait être nécessaire.</i>
LUTÉINE DE TAGETES ERECTA	161b(i)	100		4	Colorant	Interrompre: la lutéine de Tagetes Erecta est un additif alimentaire du Tableau 3 (BPF) et la FC 13.5 ne figure pas dans l'Annexe au Tableau 3.
JAUNE DE QUINOLINE	104	300		7	Colorant	Adopter à 10 mg/kg

TARTRAZINE	102	300		7	Colorant	Adopter à 300 mg/kg
ZÉAXANTHINE, DE SYNTHÈSE	161h(i)	100		4	Colorant	Interrompre: la zéaxanthine de synthèse est un additif alimentaire du Tableau 3 (BPF) et la FC 13.5 ne figure pas dans l'Annexe au Tableau 3.

Category No. 13.6 (Food supplements)

Corresponding commodity standards: None.

Chair's Note: There are multiple adopted provisions for the use of colors

General Comment:**RU:** Question regarding the use of all types of food included in this FC. It is necessary to separate offers for solid and liquid products

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
AZORUBINE (CARMOISINE)	122	300	539, 533	2021	Colorant	
AZORUBINE (CARMOISINE)	122	300	539 & 533, New Note: "Except for use at 1100 mg/kg in effervescent forms as sold to the consumer only"	2	Colorant	Réviser la disposition adoptée en ajoutant les notes 539 & 533 et la nouvelle note: « À l'exception de l'emploi à 1100 mg/kg sous forme effervescente tel que vendu au consommateur. » Par la suite, interrompre la disposition à l'étape 2. Note du président: l'IADSA a expliqué que 1100 mg/kg sous forme effervescente tel que vendu au consommateur équivaldrait à 36 mg/kg sous forme liquide.

Category No. 15.0 (Ready-to-eat savouries)

Corresponding commodity standards: None

Additive	INS	Max Level	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
----------	-----	-----------	-------	----------------	----------------------	--------------------

		(mg/kg)				
CAMEL II - CAMEL SULFITÉ	150b	10000		4	Colorant	Adopter à 1000 mg/kg
ZÉAXANTHINE, DE SYNTHÈSE	161h(i)	100		4	Colorant	Interrompre: la zéaxanthine de synthèse est un additif alimentaire du Tableau 3 (BPF) et la FC 15.0 ne figure pas dans l'Annexe au Tableau 3.

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

Corresponding commodity standards: None.

Chair's Note: There are numerous adopted provisions for colours in this FC. Only the provision from Allura Red AC (INS 129) has Note 161 attached.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
ROUGE ALLURA AC	129	200	161	2009	Colorant	Maintenir la disposition à 200 mg/kg; Supprimer la note 161
AMARANTHE	123	300		7	Colorant	Interrompre
EXTRAITS DE ROCOU, À BASE DE BIXINE	160b(i)	50	8	4	Colorant	Adopter à 20 mg/kg avec la note 8 et la nouvelle note: « Emploi à 100 mg/kg dans les crackers aromatisés (barbecue, fromage, épices) et les tortillas/nachos/chips seulement ».
EXTRAITS DE ROCOU, À BASE DE NORBIXINE	160b(ii)	50	185	4	Colorant	Adopter à 20 mg/kg avec la note 185 et la nouvelle note: « Emploi à 100 mg/kg dans les crackers aromatisés (barbecue, fromage, épices) et les tortillas/nachos/chips seulement ».
AZORUBINE (CARMOISINE)	122	550		4	Colorant	Adopter à 200 mg/kg.
NOIR BRILLANT (NOIR PN)	151	200		7	Colorant	Adopter à 200 mg/kg.
BRUN HT	155	200		7	Colorant	Adopter à 200 mg/kg.

CURCUMINE	100(i)	200		7	Colorant	Adopter à 300 mg/kg.
BLEU DE JAGUA (GÉNIPINE- GLYCINE)	183	1200	Nouvelle note: « Emploi dans les chips de maïs bleues/violettes seulement » Nouvelle note: « Sur la base d'un polymère bleu »	2	Colorant	Adopter à 600 mg/kg avec la nouvelle note « Sur la base d'un polymère bleu » et la nouvelle note révisée « À l'exception de l'emploi dans les chips de maïs bleues/violettes à 1200 mg/kg ». Note du président: Conformément à la 89 ^{ème} estimation de l'exposition du JECFA (OMS FAS 80, monographie toxicologique du 89 ^{ème} JECFA, Tableau 1, p. 37), le bleu de jagua (génipine-glycine) a été examiné à 616 mg/kg dans les « Chips de pomme de terre, aromatisées; les chips; les chips de pomme de terre à base de pâte; les chips de pomme de terre à base de pommes de terre tranchées; les chips ou bâtonnets de pomme de terre ». Cette catégorie d'aliments correspondrait à la FC 15.1 de la NGAA « Amuse-gueule à base de pomme de terre, de céréales, de farine ou d'amidon (extrait de racines, tubercules, légumes secs et légumineuse) ». Par conséquent, nous avons proposé un niveau d'emploi de 600 mg/kg pour couvrir la majorité des produits dans la FC 15.1 avec une exception pour l'emploi dans les chips de maïs bleues/violettes à 1200 mg/kg.
LUTÉINE DE TAGETES ERECTA	161b(i)	200		4	Colorant	Interrompre: la lutéine de Tagetes Erecta est un additif alimentaire du Tableau 3 (BPF) et la FC 15.1 ne figure pas dans l'Annexe au Tableau 3.
EXTRAIT DE PAPRIKA	161c(ii)	110	39	2	Colorant	Adopter à 250 mg/kg avec la note 39.
JAUNE DE QUINOLINE	104	200		7	Colorant	Adopter à 200 mg/kg.
TARTRAZINE	102	300		7	Colorant	Adopter à 300 mg/kg.

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

Corresponding commodity standards: None. **Chair's Note:** There are multiple adopted provisions for the use of colors in this FC

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
EXTRAITS DE ROCOU, À BASE DE BIXINE	160b(i)	30	8	4	Colorant	Adopter à 10 mg/kg avec la note 8.
EXTRAITS DE ROCOU, À BASE DE NORBIXINE	160b(ii)	30	185	4	Colorant	Adopter à 10 mg/kg avec la note 185.
AZORUBINE (CARMOISINE)	122	100		7	Colorant	Adopter à 100 mg/kg.
NOIR BRILLANT (NOIR PN)	151	100		7	Colorant	Adopter à 100 mg/kg.
BRUN HT	155	100		7	Colorant	Adopter à 100 mg/kg.
CURCUMINE	100(i)	100		7	Colorant	Adopter à 100 mg/kg.
BLEU DE JAGUA (GÉNIPINE-GLYCINE)	183	800	Nouvelle note: « Emploi dans l'enrobage de yaourt des fruits à coque enrobés de yaourt seulement ». Nouvelle note: « Sur la base d'un	2	Colorant	Interrompre. Note du président: Un membre a demandé si l'estimation de l'exposition du JECFA pour le bleu de jagua (génipine-glycine) a inclus cette catégorie d'aliments (OMS FAS 80, monographie toxicologique du 89 ^{ème} JECFA, Tableau 1, p. 37). Le niveau d'emploi de 800 mg/kg était associé à la « Confiserie contenant du chocolat » et la « Confiserie ne contenant pas de chocolat ». Cela ne couvrirait pas l'emploi dans la FC 15.2.

			polymère bleu ».			
LUTÉINE DE TAGETES ERECTA	161b(i)	100		4	Colorant	Interrompre: la lutéine de Tagetes Erecta est un additif alimentaire du Tableau 3 (BPF) et la FC 15.2 ne figure pas dans l'Annexe au Tableau 3.
EXTRAIT DE PAPRIKA	161c(ii)	100	39	2	Colorant	Adopter à 100 mg/kg avec la note 39.
JAUNE DE QUINOLINE	104	100		7	Colorant	Adopter à 100 mg/kg.
TARTRAZINE	102	100		7	Colorant	Adopter à 120 mg/kg.

Category No. 15.3 (Snacks - fish based)

Corresponding commodity standards: None. **Chair's Note:** There are multiple adopted provisions for the use of colors

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
EXTRAITS DE ROCOU, À BASE DE BIXINE	160b(i)	20	8	4	Colorant	Interrompre.
EXTRAITS DE ROCOU, À BASE DE NORBIXINE	160b(ii)	20	185	4	Colorant	Interrompre.
EXTRAIT DE PAPRIKA	160c(ii)	100	39	2	Colorant	Adopter à 100 mg/kg avec la note 39.

NOTES:

Note 8: As bixin.

Note 39: On a total carotenoid basis.

Note 51: For use in herbs only.

Note 62: As copper.

Note 84: For use in products for infants over 1 year of age only.

Note 92: Excluding tomato-based sauces.

Note 116: For use in doughs only.

Note 161: Subject to national legislation of the importing country aimed, in particular, at consistency with Section 3.2 of the Preamble.

Note 185: As norbixin.

Note 337: For use in products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981) at 50 mg/kg.

Note 533: Except for use at 100 mg/kg in liquid forms as sold to the consumer only.

Note 539: For use in solid forms as sold to the consumer only.

Appendix 3: Draft and proposed draft provisions in FC 14.2 and its subcategories

1. Among several topics, the 53rd CCFA requested the e-WG on the GSFA to the 54th CCFA to consider:⁴
 - Draft and proposed draft provisions in FC 14.2 and its subcategories.

Introduction:

2. All provisions in FC 14.2 have been adopted with the exception of provisions in FC 14.2.3 (Grape wines) and its subcategories, and a provision for nitrates (INS 251, 252) in FC 14.2.4 (Wines (other than grape)). All provisions for nitrates are currently being held at their current step while CCFA awaits information on nitrate and nitrite ion detection from the Codex Committee on Methods of Analysis and Sampling (CCMAS).⁵ Therefore, this appendix will only discuss draft and proposed draft provisions in FC 14.2.3 and its subcategories.

3. The technological function of the food additives under discussion in FC 14.2.3 include ES&Ts (emulsifier, stabilizer, thickener), antioxidants, colours, packaging gases, or flavour enhancers. Background on previous discussions in CCFA on the use of additives for these technological functions in FC 14.2.3 are provided below.

Emulsifiers, Stabilizers, Thickeners

4. CCFA43 assigned the eWG on the GSFA to discuss provisions in Table 1 and 2 of the GSFA for those food additives in Table 3 with acidity regulatory or EST function and to determine a horizontal approach for the use of additives with this technical effect for each food category.⁶ CCFA44 and CCFA45 were not able to reach consensus on the horizontal approach for the use of additives with this technological function in FC 14.2.3 and established an eWG led by France to further discuss this topic.⁷

5. CCFA46 agreed to the recommendation that food additives with “acidity regulator” or EST function should be considered on a case-by-case basis in food category 14.2.3 and its subcategories.⁸ However, agreement could not be reached at CCFA47 on a maximum use level of good manufacturing practice (GMP) versus a numeric use level for provisions in FC 14.2.3 and its subcategories for Table 3 additives with these technological functions.

6. CCFA48, CCFA49, CCFA52, and CCFA53 discussed the use of a footnote to facilitate a maximum use level of GMP in provisions for specific Table 3 additives in FC 14.2.3 and its subcategories.^{9, 10, 11, 12} Consensus on a footnote was reached at CCFA53, resulting in the adoption of specific provisions for Table 3 additives in FC 14.2.3 and its subcategories, including several with ES&T function.

7. **The current eWG discusses provisions in FC 14.2.3 for additives with ES&T function** including Polyglycerol esters of fatty acids (INS 475), Polyglycerol esters of interesterified ricinoleic acid (INS 476), Potassium polyaspartate (INS 456), Polyoxyethylene stearates (INS 430, 431), and Sorbitan esters of fatty acids (INS 497-495). These provisions were not previously discussed by CCFA43 through

⁴ REP23/FA, para. 118(i)

⁵ REP21/FA, paras. 20, 21

⁶ REP11/FA, para. 71-74

⁷ REP13/FA, para. 76

⁸ REP14/FA, para. 67

⁹ REP16/FA, para. 88-97

¹⁰ REP17/FA, para. 91-102

¹¹ REP21/FA, para. 233-240

¹² REP23/FA, para. 173-190

CCFA53 because these additives have numeric JECFA Acceptable Daily Intakes (ADIs) and therefore are not included in Table 3 of the GSFA.

Antioxidants

8. During discussion of the use of Table 3 additives with acidity function by the eWG on grape wines to CCFA46, several eWG members raised provisions in FC 14.2.3 for specific food additives with antioxidant function.¹³ This included provisions for Calcium ascorbate (INS 302), Erythorbic acid (INS 315), Sodium ascorbate (INS 301), and Sodium erythorbate (INS 316). CCFA46 requested that these provisions be discussed by the eWG on grape wines to CCFA47 to determine if these additives were used as acidity regulators or antioxidants in the production of grape wines.¹⁴ The eWG on grape wines to CCFA47 noted that comments received indicated that these additives were used as antioxidants by certain eWG members, but that other members did not utilize these additives in the production of grape wines and their use had not been evaluated by internationally recognized technical organizations.^{15, 16}

9. **The current eWG discusses provisions in FC 14.2.3 for Table 3 additives with antioxidant function** including for Calcium ascorbate (INS 302), Glucose oxidase (INS 1102), Sodium ascorbate (INS 301), and Sodium erythorbate (INS 316). The provision for glucose oxidase was not discussed by the previous eWGs on grape wines as it was not raised by eWG Members in comments to the eWG on grape wines to CCFA46.

Colours, Flavour enhancers, Packaging gases

10. The use of colours, flavour enhancers, sweeteners, and packaging gases in FC 14.2.3 and its subcategories have not been previously discussed.

Working Document:

11. The eWG on the GSFA issued three circulars for this Appendix requesting comments on the draft and proposed draft provisions in FC 14.2 and its subcategories.

12. The current document presents proposals for each provision under discussion (adopt, adopt with revision, discontinue) in the format of the food categories listed in Table 2 of the GSFA.

13. These proposals are based upon a consensus approach taking into account the following information:

- Information on corresponding Codex commodity standards and the use of food additives in those commodity standards is provided for each food category;
- Historical discussions on the provision in previous sessions of CCFA; and
- Comments provided by eWG members.

14. These recommendations are based on the “weight of evidence”; that is, comments containing justifications were given more weight than comments with no supporting justification.

15. A full compilation of comments submitted for Appendix 3 (Draft and proposed draft provisions in FC 14.2 and its subcategories) to the three circulars are available at [CCFA54 meeting page](#).

¹³ CX/FA 14/46/10

¹⁴ REP14/FA paras 71, 72

¹⁵ CX/FA 15/47/10

¹⁶ Erythorbic acid was later recommended for adoption by the eWG on grape wines to CCFA49 (CX/FA 15/17/10) and adopted at GMP by CCFA53 (FA/22 para 189). The other additives with antioxidant function under discussion in this circular were not discussed at CCFA49 or CCFA53.

Food Category No. 14.2.3 (Grape Wines)**Technological function: Emulsifiers/Stabilizers/Thickeners:** case-by-case horizontal approach**General comments by eWG members for this FC:****EU:** Interrompre. The EU is not aware of the technological need and use of this additive in wine. Technological justification should be provided.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
ESTERS POLYGLYCÉROLIQUES D'ACIDES GRAS	475	500		7	Émulsifiant, Stabilisant	Interrompre.
ESTERS POLYGLYCÉROLIQUES DE L'ACIDE RICINOLÉIQUE INTÉRESTÉRIFIÉ	476	1000		7	Émulsifiant	Interrompre.
STÉARATES DE POLYOXYÉTHYLÈNE	430, 431	BPF		7	Émulsifiant	Interrompre.
POLYASPARTATE DE POTASSIUM	456	300		2	Stabilisant	Adopter à 100 mg/kg.
PROTÉASE DE ASPERGILLUS ORYZAE VAR.	1101(i)	BPF		7	Exaltateur d'arôme, Agent de traitement des farines, Stabilisant	Interrompre. Note du président: Les observations indiquent que la protéase de <i>Aspergillus Oryzae</i> Var. (SIN 1101(i)) est utilisée en tant qu'auxiliaire technologique et relèverait de CAC/GL 75-2010 (Directives Codex sur les substances utilisées en tant qu'auxiliaires technologiques).
ESTERS DE SORBITANE D'ACIDES GRAS	491-495	1000		4	Émulsifiant, Stabilisant	Interrompre.

Food Category No. 14.2.3 (Grape Wines)**Technological function: Antioxidant:** case-by-case horizontal approach

Chair's note: All additives under consideration with technological function of antioxidant are Table 3 additives. CCFA53 adopted provisions for Erythorbic acid (INS 315) for use as an antioxidant at GMP with the note "The maximum level of the additive in grape wine set as Good Manufacturing Practice must not result in (i) the modification of the natural and essential characteristics of the wine and (ii) a substantial change in the composition of the wine. Some Codex Members further specify the use to be consistent with the Code of Oenological Practice of the International Organisation of Vine and Wine (OIV)."

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
ASCORBATE DE CALCIUM	302	BPF		7	Antioxydant	Interrompre.
OXYDASE DE GLUCOSE	1102	BPF		7	Antioxydant	Interrompre. Note du président: Les observations indiquent que l'oxydase de glucose (SIN 1102) est utilisée en tant qu'auxiliaire technologique et relèverait de CAC/GL 75-2010 (Directives Codex pour les substances utilisées en tant qu'auxiliaires technologiques).
ASCORBATE DE SODIUM	301	200		7	Antioxydant, Agent de traitement des farines	Interrompre.
ÉRYTHORBATE DE SODIUM (ISOASCORBATE DE SODIUM)	316	BPF		7	Antioxydant	Interrompre.

Category No. 14.2.3 (Grape wines)

Technological Function: Colorant, Flavour enhancer, Packaging gas: Technological justification not previously discussed in eWG for this food category

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
CARAMEL I - CARAMEL NATURE	150a	BPF		7	Colorant	Interrompre dans la FC 14.2.3 et adopter dans la sous-catégorie, FC 14.2.3.3, aux BPF Note du président: Les observations soumises par quelques membres du GTE indiquent que les colorants ne sont pas utilisés dans la catégorie d'aliments 14.2.3. Cependant, d'autres observations indiquent que ce colorant est utilisé dans le vin de liqueur dans la FC 14.2.3.3.
CARAMEL II - CARAMEL SULFITÉ	150b	50000		4	Colorant	Interrompre dans la FC 14.2.3 et adopter dans la sous-catégorie, FC 14.2.3.3, à 50000 mg/kg Note du président: Les observations soumises par quelques membres du GTE indiquent que les colorants ne sont pas utilisés dans la catégorie d'aliments 14.2.3. Cependant, d'autres observations indiquent que ce colorant est utilisé dans le vin de liqueur dans la FC 14.2.3.3.
ÉTHYL-MALTOL	637	100	93	7	Exaltateur d'arôme	Interrompre
MALTOL	636	250		7	Exaltateur d'arôme	Interrompre
PAPAÏNE	1101(ii)	BPF		7	Exaltateur d'arôme	Interrompre Note du président: Les observations indiquent que la papaïne (SIN 1101(ii)) est utilisée en tant qu'auxiliaire technologique et relèverait de CAC/GL 75-2010 (Directives Codex pour les substances utilisées comme auxiliaires technologiques).

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
AZOTE	941	BPF	59	7	Agent moussant, Gaz de conditionnement, Propulseur	Adopter Note du président: Les observations indiquent que l'azote (SIN 941) est utilisé en tant que gaz de conditionnement. Gaz de conditionnement est considéré comme un effet fonctionnel de l'additif alimentaire tel que décrit dans CXG 36-1989 (Noms de catégories et système de numérotation internationale des additifs alimentaires).

Category No. 14.2.3.1 (Still grape wines)

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
EXTRAITS DE ROCOU, À BASE DE NORBIXINE	160b(ii)	10	185	4	Colorant	Interrompre.
CURCUMINE	100(i)	200		4	Colorant	Interrompre.

Category No. 14.2.3.2 (Sparkling and semi-sparkling grape wines)

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
----------	-----	-------------------	-------	----------------	----------------------	--------------------

EXTRAITS DE ROCOU, À BASE DE NORBIXINE	160b(ii)	10	185	4	Colorant	Interrompre.
ROUGE DE BETTERAVE	162	BPF		7	Colorant	Interrompre.
BROMÉLAÏNE	1101(iii)	BPF		7	Exaltateur d'arôme, Agent de traitement des farines, Stabilisant	Interrompre. Note du président: Les observations indiquent que la bromélaïne (SIN 1101(iii)) est utilisée comme auxiliaire technologique et relèverait de CAC/GL 75-2010 (Directives Codex pour les substances utilisées comme auxiliaires technologiques))
CHLOROPHYLLES	140	BPF		7	Colorant	Interrompre.
CURCUMINE	100(i)	200		4	Colorant	Interrompre.
BIOXYDE DE TITANE	171	BPF		7	Colorant	Interrompre.

Category No. 14.2.3.3 (Fortified grape wine, grape liquor wine, and sweet grape wine)

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
EXTRAITS DE ROCOU, À BASE DE BIXINE	160b(i)	20	8	4	Colorant	Interrompre.
EXTRAITS DE ROCOU, À BASE DE NORBIXINE	160b(ii)	15	185	4	Colorant	Interrompre.

ROUGE DE BETTERAVE	162	BPF		7	Colorant	Interrompre.
CARAMEL I - CARAMEL NATURE	150a	BPF			Colorant	Adopter aux BPF (transférée de la catégorie-mère 14.2.3).
CARAMEL II - CARAMEL SULFITÉ	150b	50000			Colorant	Adopter à 50000 mg/kg (transférée de la catégorie-mère 14.2.3).
CHLOROPHYLLES	140	BPF		7	Colorant	Interrompre.
CURCUMINE	100(i)	200		7	Colorant	Interrompre.

NOTES:

Note 8: As bixin.

Note 59: For use as a packaging gas only.

Note 93: Excluding natural wine produced from *Vitis vinifera* grapes.

Note 185: As norbixin.

Appendix 4: New and revised provisions in the GSFA entered into the step process at Step 2 as a result of CX/FA 23/53/9

1. Among several topics, the 53rd CCFA requested the e-WG on the GSFA to the 54th CCFA to consider:¹⁷
 - Proposed new and revised provisions entered into the step process at Step 2 as a result of CX/FA 23/53/9.

Introduction:

2. The pWG on the GSFA to CCFA53 considered submissions received in reply to the Circular Letter requesting proposals for new and/or revision of food additive provisions of the GSFA (CL 2021/55-FA) and made recommendations as to which proposals to revise adopted provisions in the GSFA should be included in the GSFA at Step 2. CCFA53 agreed to include those provisions in the GSFA at Step 2 and to circulate those provisions for comment.

Working Document:

3. The eWG on the GSFA issued three circulars for this Appendix requesting comments on the proposed new and revised provisions entered into the step process at Step 2 as a result of CX/FA 23/53/9.
4. The current document presents proposals for each provision under discussion (adopt, adopt with revision, discontinue) in the format of the food categories listed in Table 2 of the GSFA.
5. These proposals are based upon a consensus approach taking into account the following information:
 - Information on corresponding Codex commodity standards and the use of food additives in those commodity standards is provided for each food category; and
 - Comments provided by eWG members.
6. These recommendations are based on the “weight of evidence”; that is, comments containing justifications were given more weight than comments with no supporting justification.
7. A full compilation of comments submitted for Appendix 4 (New and revised provisions in the GSFA entered into the step process at Step 2 as a result of CX/FA 23/53/9) to the three circulars are available at [CCFA54 meeting page](#).

¹⁷ REP 23/FA, para. 118(i)

Some proposals considered by CCFA53 apply to proposals for new provisions or revisions to adopted provisions in more than one food category. This includes proposals for Jagua (Genipin-Glycine) Blue that were provided by Columbia, proposals for Riboflavins that were provided by NATCOL, proposals for Methacrylate Copolymer Basic (BMC) that were provided by Senegal, and proposals for Dimethyl Dicarbonate that were provided by IFAC. For specific information provided to support these proposals see CX/FA 23/53/9.

Category No. 01.1.4 (Flavoured fluid milk drinks)

Corresponding commodity standards: CODEX STAN 243-2003: Certain colours are permitted in flavoured fermented milks and drinks based on fermented milk, including in those heat treated after fermentation; **CODEX STAN 332R-2018:** Food additive section has not been drafted by Regional Committee - footnote reads: "For further consideration by the Regional Coordinating Committee for the Near East and subsequent endorsement by the Codex Committee on Food Additives."

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
BLEU DE JAGUA (GÉNIPINE-GLYCINE)	183	160	52, 601 (« Sur la base d'un polymère bleu »)	2	Colorant	Adopter avec les notes 52, 601 (« Sur la base d'un polymère bleu »), et la note XS332R. Note du président: Nous notons que CXS 243-2003 inclut une liste de colorants qui n'inclut pas le bleu de jagua (génipine-glycine). Le bleu de jagua (génipine-glycine) est un nouveau colorant qui n'était pas disponible quand la norme a été adoptée. Cependant, l'emploi des colorants est autorisé dans les produits aromatisés. Nous notons par ailleurs que le comité du Codex sur le lait et les produits laitiers est actuellement ajourné sine die. Vu que l'évaluation du JECFA comprenait le lait aromatisé dans l'estimation de l'exposition pour SIN 183, nous ne voyons pas de raison à exclure l'emploi de SIN 183 des produits conformes à CXS 243-2003.

Category No. 01.6.1 (Unripened cheese)

Corresponding commodity standards: CODEX STAN 221-2001: Lists specific colours, acidity regulators, stabilizers, thickeners, preservatives, foaming agents, and anticaking agents, **CODEX STAN 262-2007:** Lists specific colours, acidity regulators, stabilizers, thickeners, preservatives, and anticaking agents, **CODEX STAN 273-1968:** Lists specific acidity regulators, stabilizers, and preservatives, **CODEX STAN 275-1973:** Lists specific colours, acidity regulators, stabilizers, thickeners, emulsifiers, preservatives, and foaming agents, **CODEX STAN 283-1978:** Lists specific colours, acidity regulators, preservatives, and anticaking agents

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
ARGINATE D'ETHYLE LAURIQUE	243	200	XS221, XS262, XS273, XS275	2023	Conservateur	Réviser la disposition adoptée en supprimant toutes les notes XS et interrompre par la suite le projet de disposition. Note du président: XS262 a été exclue par erreur dans la disposition tel que citée dans la première et la deuxième circulaires (la disposition adoptée relative à SIN 243 a été actualisée au CCFA53). Le débat sur la suppression de XS221, XS273, et XS275 est le même que le débat qui appuierait la suppression de XS262.
ESTER D'ARGINATE D'ETHYLE LAURIQUE	243	200		2	Conservateur	
SORBATES	200, 202, 203	1000	42, 223, 492, 494	2021	Conservateur	Réviser la disposition adoptée comme suit: maintenir le niveau d'emploi à 1000 mg/kg, maintenir les notes 42, 223, 492 et 494. Ajouter la nouvelle note: « À l'exception de l'emploi dans le produit tranché, coupé, émincer, ou râpé à 3000 mg/kg ».
SORBATES	200, 202, 203	3000	42, 492, 494	2	Conservateur	Ensuite, interrompre la disposition dans le processus par étapes.

Category No. 01.6.2 (Ripened Cheese)

Corresponding commodity standards: None for 01.6.2; Corresponding commodity standards to food category 01.6.2.1: **CODEX STAN 283-1978:** (General standard for cheese): Refers to **CODEX STAN 208-1999** for cheeses in brine, lists specific additives that can be used in all other ripened cheeses; **CODEX STAN 208-1999** (Group standard for cheeses in brine): INS 270 & 575; Specific **CODEX STANs 263-1966, 264-1966, 265-1966, 266-1966, 267-1966, 268-1966, 269-1967, 270-1968, 271-1968, 272-1968, 274-1969, 276-1973, 277-1973:** lists specific additives, most do not allow additives on the rind; **CODEX STAN 278-1978:** does not list food additives

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
----------	-----	-------------------	-------	----------------	----------------------	--------------------

SORBATES	200, 202, 203	3000	42, 457, 499, 501, XS208, XS274, XS276, XS277	2021	Conservateur	Réviser la disposition adoptée comme suit: supprimer la note 501, maintenir le niveau d'emploi à 3000 avec les 42, 499, XS208, XS274, XS276, et XS277; et réviser la note 457 « A l'exception d'un emploi dans les produits conformes aux normes pour le Cheddar (CXS 263-1966), Danbo (CXS 264-1966), Edam (CXS 265-1966), Gouda (CXS 266-1966), Havarti (CXS 267-1966), Samsø (CXS 268-1966), Emmental (CXS 269-1967), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968), et Provolone (CXS 272-1968) à un niveau maximal de 1000 mg/kg pour le traitement de surface uniquement ».
SORBATES	200, 202, 203	3000	42, 457(révisée) 499, XS208, XS274, XS276, XS277	2	Conservateur	Interrompre la disposition dans le processus par étapes. <i>Observation du président: la note 499 a été maintenue car la Nouvelle-Zélande a noté qu'elle n'était pas informée sur l'emploi des sorbates dans le fromage dur à râper au-dessus de 1000 mg/kg.</i>

Category No. 01.6.2.1 (Ripened Cheese, including rind)

Corresponding commodity standards: CODEX STAN 283-1978: (General standard for cheese): Refers to **CODEX STAN 208-1999** for cheeses in brine, lists specific additives that can be used in all other ripened cheeses; **CODEX STAN 208-1999** (Group standard for cheeses in brine): INS 270 & 575; Specific **CODEX STANs 263-1966, 264-1966, 265-1966, 266-1966, 267-1966, 268-1966, 269-1967, 270-1968, 271-1968, 272-1968, 274-1969, 276-1973, 277-1973:** lists specific additives, most do not allow additives on the rind; **CODEX STAN 278-1978:** does not list food additives

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
ESTER D'ARGINATE D'ETHYLE LAURIQUE	243	200	XS274, XS276, XS277	2023	Conservateur	Réviser la disposition adoptée comme suit: maintenir le niveau d'emploi à 200 mg/kg avec les notes XS274, XS276, XS277 et ajouter XS208. Interrompre la disposition dans le processus par étapes.
ESTER D'ARGINATE D'ETHYLE LAURIQUE	243	200	XS208, XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271,	2	Conservateur	<i>Note du président: Par erreur, nous n'avons pas inclus la disposition actualisée pour LAEE adoptée en 2023 dans FC 01.6.2.1 dans les circulaires 1 à 3. Au CCFA53, les notes XS suivantes ont été supprimées dans les dispositions adoptées sur la base de l'hypothèse que les normes de produits</i>

			XS272, XS274, XS276, XS277			associées autorisaient les conservateurs, mais que la liste des conservateurs existait avant la disponibilité de LAEE: XS208, XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS278 et XS283. Cependant, il a été observé que CXS 2098-199 (Norme de groupe pour les fromages en saumure) n'autorise pas l'emploi des conservateurs. Par conséquent, la recommandation est d'inclure XS208 dans la liste des notes associées à la disposition.
--	--	--	----------------------------	--	--	--

Category No. 01.6.4.2 (Flavoured processed cheese, including containing fruit, vegetables, meat, etc.)

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
BLEU DE JAGUA (GÉNIPINE-GLYCINE)	183	44	Note 601: « Sur la base d'un polymère bleu »	2	Colorant	Adopter avec le niveau d'emploi de 44 mg/kg et la note 601 « Sur la base d'un polymère bleu ».

Category No. 01.7 (Dairy-based desserts (e.g. pudding, fruit or flavored yoghurt))

Corresponding commodity standards: CODEX STAN 243-2003: Specific colours are permitted in flavoured fermented milks and drinks based on fermented milk, including in those heat treated after fermentation

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
BLEU DE JAGUA	183	120	Nouvelle note: « Emploi dans les confiseries et	2	Colorant	Adopter à 120 mg/kg avec la nouvelle note: « Emploi dans les confiseries et nouveautés congelées lactées à un maximum de

(GÉNIPINE-GLYCINE)			nouveautés congelées lactées à un maximum de 400 mg/kg pour obtenir la couleur voulue ». Note 601: « Sur la base d'un polymère bleu »			400 mg/kg pour obtenir la couleur voulue » et la note 601: « Sur la base d'un polymère bleu ».
--------------------	--	--	--	--	--	--

Category No. 02.2.2 (Fat spreads, dairy fat spreads and blended spreads)

Corresponding commodity standards: CODEX STAN 253-2006 lists specific preservatives; and CODEX STAN 256-2007: General reference for Acidity regulators, antifoaming agents, antioxidants, colours, emulsifiers, flavour enhancers, preservatives, stabilizers and thickeners listed in FC 02.2.2 in Tables 1 and 2.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
ESTER D'ARGINATE D'ÉTHYLE LAURIQUE	243	200	XS253 & XS256	2023	Conservateur	Réviser la disposition adoptée à 200 mg/kg avec la note XS253 seulement. Supprimer la note XS256 Interrompre la disposition dans le processus par étapes.
ESTER D'ARGINATE D'ÉTHYLE LAURIQUE	243	200	214	2	Conservateur	Note du président: Par erreur, nous n'avons pas inclus la disposition actualisée pour LAEE dans la FC 02.2.2 adoptée en 2023 dans les circulaires 1 à 3. Cependant, la disposition transmise à l'étape 2 demande essentiellement la même chose. L'ancienne note 214 était essentiellement équivalente à la note XS253, et l'ancienne note 215 était essentiellement équivalente à la note XS256. La disposition à l'étape 2 demandait la permission d'utiliser LAEE dans CXS 256-1999 (Norme pour les matières grasses tartinables et les mélanges tartinables). Comme l'emploi des conservateurs est autorisé dans CXS 256-1999, la proposition de supprimer XS256 reste compatible avec la décision avancée dans la troisième circulaire.

Category No. 02.3 (Fat emulsions mainly of type oil-in water, including mixed and/or flavoured products based on fat emulsions)

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
BLEU DE JAGUA (GÉNIPINE-GLYCINE)	183	160	Note 601 « Sur la base d'un polymère bleu ».	2	Colorant	Adopter à 160 mg/kg avec la note 601 « Sur la base d'un polymère bleu ».

Category No. 02.4 (Fat-based desserts excluding dairy based dessert products of food category 01.7)

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
BLEU DE JAGUA (GÉNIPINE-GLYCINE)	183	200	Nouvelle note: « Emploi dans les confiseries et nouveautés congelées non lactées à un maximum de 400 mg/kg pour obtenir la couleur voulue ». Note 601: « Sur la base d'un polymère bleu ».	2	Colorant	Adopter à 200 mg/kg avec la nouvelle note: « Emploi dans les confiseries et nouveautés congelées non lactées à un maximum de 400 mg/kg pour obtenir la couleur voulue » et la note 601: « Sur la base d'un polymère bleu ».

Category No. 03.0 (Edible ices, including sherbet and sorbet)

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
----------	-----	-------------------	-------	----------------	----------------------	--------------------

BLEU DE JAGUA (GÉNIPINE-GLYCINE)	183	120	Note 601: « Sur la base d'un polymère bleu ».	2	Colorant	Adopter à 120 mg/kg avec la note 601 « Sur la base d'un polymère bleu ».
----------------------------------	-----	-----	---	---	----------	--

Category No. 04.1.1.2 (Surface-treated fresh fruit)

Corresponding commodity standards: CODEX STAN 143-1985: Lists specific emulsifiers

Additive	INS	Max Level(mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
RIBOFLAVINES	101(i),(ii),(iii),(iv)	300	4 & 16	2008	Colorant	Réviser la disposition adoptée pour indiquer les BPF avec les notes 4, 16 et XS143.
RIBOFLAVINES	101(i),(ii),(iii),(iv)	BPF	4 & 16	2	Colorant	Supprimer la disposition dans le processus par étapes. Note du président: Cette proposition reflète que le 92 ^{ème} JECFA a attribué aux riboflavines une DJA « non spécifiée » et le CCFA53 a ajouté les dispositions relatives aux riboflavines dans le Tableau 3 de la NGAA. Par conséquent, la LM pour les dispositions adoptées pour les riboflavines dans les Tableaux 1 et 2 de la NGAA devraient être révisées pour remplacer la forme numérique par les BPF pour s'aligner sur la modification de la DJA. La note XS143 est ajoutée car CXS 143-1985 n'autorise pas les colorants.

Category No. 04.1.2.5 (Jams, jellies, marmelades)

Corresponding commodity standards: CODEX STAN 296-2009: List specific acidity regulators, antifoaming agents, colors and preservatives.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
----------	-----	-------------------	-------	----------------	----------------------	--------------------

BLEU DE JAGUA (GÉNIPINE-GLYCINE)	183	120	Note 601: « Sur la base d'un polymère bleu ».	2	Colorant	Adopter à 120 mg/kg avec la note 601 « Sur la base d'un polymère bleu ». Note du président: Si le Comité décide qu'il n'est pas approprié d'autoriser l'emploi dans CXS 296-2009, la liste des colorants dans la norme de produits devrait alors être actualisée pour inclure SIN 183.
POLYDIMÉTHYLSILOXANES	900a	30		1999	Antiagglomérant, Antimoussant, Émulsifiant	
POLYDIMÉTHYLSILOXANES	900a	30	Nouvelle note: « À l'exception de l'emploi dans les produits conformes à (CXS 296-2009) à 10 mg/kg ».	2	Antiagglomérant, Antimoussant, Émulsifiant	Réviser la disposition adoptée en maintenant le niveau d'emploi à 30 mg/kg et en ajoutant la nouvelle note « À l'exception de l'emploi dans les produits conformes à (CXS 296-2009) à 10 mg/kg ». Interrompre la disposition dans le processus par étapes.

Category No. 04.1.2.8 (Fruit preparations, including pulp, purees, fruit toppings and coconut milk)

Corresponding commodity standards: CODEX STAN 240-2003: Lists specific bleaching agents, emulsifiers, preservatives, stabilizers, and thickeners; CODEX STAN 314R-2013: No additives are allowed in the products covered by this Standard.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
BLEU DE JAGUA (GÉNIPINE-GLYCINE)	183	120	Note 182: « À l'exception du lait de coco ».	2	Colorant	Adopter à 120 mg/kg avec la note 601 (Sur la base d'un polymère bleu), la note XS240 (qui remplace la note 182) et la note XS314R.

			Note 601: « Sur la base d'un polymère bleu ».			
--	--	--	---	--	--	--

Category No. 04.1.2.9 (Fruit-based desserts, incl. fruit flavoured water-based desserts)

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
BLEU DE JAGUA (GÉNIPINE-GLYCINE)	183	120	Nouvelle note: « Sur la base d'un polymère bleu ».	2	Colorant	Adopter à 120 mg/kg avec la note 601 « Sur la base d'un polymère bleu ».

Category No. 04.1.2.11 (Fruit fillings for pastries)

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
BLEU DE JAGUA (GÉNIPINE-GLYCINE)	183	120	Note 601: « Sur la base d'un polymère bleu ».	2	Colorant	Adopter à 120 mg/kg avec la note 601 « Sur la base d'un polymère bleu ».

Category No. 04.2.1.2 (Surface-treated fresh vegetables, (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds)

Corresponding commodity standards: CODEX STAN 330-2018: Does not discuss food additives

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
RIBOFLAVINES	101(i),(ii),(iii),(iv)	300	4 & 16	2008	Colorant	Réviser la disposition adoptée pour indiquer la LM aux BPF avec les notes 4, 16 et ajouter XS330.
RIBOFLAVINES	101(i),(ii),(iii),(iv)	BPF	4 & 16	2	Colorant	Interrompre la disposition dans le processus par étapes.

Category No. 04.2.2.7 (Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3)

Corresponding commodity standards: CXS 294R-2009 Gochujang does not permit colors.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
RIBOFLAVINES	101(i),(ii),(iii),(iv)	500	XS294	2023	Colorant	Réviser la disposition adoptée pour indiquer la LM aux BPF avec XS294.
RIBOFLAVINES	101(i),(ii),(iii),(iv)	BPF		2	Colorant	Interrompre la disposition dans le processus par étapes.

Category No. 05.1.4 (Cocoa and chocolate products)

Corresponding commodity standards: CODEX STAN 87-1987: Acidity regulators, antioxidants, bulking agents, colours (for surface decoration purposes only), emulsifiers, glazing agents and sweeteners used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CODEX STAN 192-1995) in food category 05.1.4 (Chocolate and chocolate products) and its parent food categories are acceptable for use in foods conforming to this Standard. Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this Standard.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
BLEU DE JAGUA (GÉNIPINE-GLYCINE)	183	800	Note 183: « Emploi dans la décoration de surface uniquement ». Note 601: « Sur la base d'un polymère bleu ».	2	Colorant	Adopter à 800 mg/kg avec la note 183 et la note 601 « Sur la base d'un polymère bleu ».

Category No. 05.2 (Confectionary including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3, and 05.4)

Corresponding commodity standards: None for 05.2; Corresponding commodity standards to food category 05.2.2: **CODEX STAN 309R-2011:** Only acidity regulators and emulsifiers listed in Table 3 of the General Standard for Food Additives (CODEX STAN 192-1995) are acceptable for use in foods conforming to this Standard

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
BLEU DE JAGUA (GÉNIPINE-GLYCINE)	183	800	Note XS309R: « À l'exception des produits conformes à la norme régionale Codex pour le Halwa Tahiné (CODEX STAN 309R-211) ». Note 601: « Sur la base d'un polymère bleu ».	2	Colorant	Adopter à 800 mg/kg avec XS309R et la note 601 « Sur la base d'un polymère bleu ».

Category No. 05.3 (Chewing gum)

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
BLEU DE JAGUA (GÉNIPINE-GLYCINE)	183	800	Note 601: « Sur la base d'un polymère bleu ».	2	Colorant	Adopter à 800 mg/kg avec la note 601: « Sur la base d'un polymère bleu ».

Category No. 05.4 (Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces)

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
BLEU DE JAGUA (GÉNIPINE-GLYCINE)	183	120	Note 601: « Sur la base d'un polymère bleu ».	2	Colorant	Adopter à 120 mg/kg avec la note 601 « Sur la base d'un polymère bleu ».

Category No. 06.1 (Whole, Broken or Flaked Grain Including Rice)

Corresponding commodity standards: **CODEX STAN 153-1985**: Does not mention food additives in Standard; **CODEX STAN 169-1989**: Does not mention food additives in Standard; **CODEX STAN 172-1989**: Does not mention food additives in Standard; **CODEX STAN 198-1995**: Does not mention food additives in Standard; **CODEX STAN 199-1995**: Does not mention food additives in Standard; **CODEX STAN 201-1995**: Does not mention food additives in Standard; **CODEX STAN 202-1995**: No food additives allowed; **CODEX STAN 333-2019**: No food additives allowed

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
COPOLYMÈRE MÉTHACRYLATE BASIQUE	1205	BPF		2	Support, Agent de glaçage	Adopter aux BPF avec les notes XS153, XS169, XS172, XS199, XS201, XS202, XS333 et la nouvelle note « Emploi dans le riz destiné à être enrichi de nutriments seulement ». Recommandation au GTE sur l'alignement d'ajouter une section sur les additifs alimentaires dans CXS 198-1995 (Norme pour le riz) indiquant: « Les supports utilisés conformément aux Tableaux 1 et 2 de la Norme générale pour les additifs alimentaires dans la catégorie d'aliments 06.1 (Graines céréalières entières, éclatées ou en flocons, y compris le riz) sont acceptables à l'emploi dans les aliments conformes à cette norme ».

Category No. 06.3 (Breakfast cereals, including rolled oats)

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
BLEU DE JAGUA (GÉNIPINE-GLYCINE)	183	2000	<p>Nouvelle note: « Emploi dans les céréales multicolores prêtes à consommer seulement; 2000 mg/kg s'applique aux morceaux individuels de céréales ».</p> <p>Note 601: « Sur la base d'un polymère bleu ».</p>	2	Colorant	<p>Adopter à 2000 mg/kg avec la note 601 « Sur la base d'un polymère bleu ».</p> <p>Observation du Président: la Colombie a clarifié que le niveau d'emploi dans une céréale entièrement bleue serait approximativement de 2000 mg/kg. Dans les céréales multicolores prêtes à consommer, la quantité finale de polymère sera plus faible plus la céréale est multicolore. Comme le niveau d'emploi dans les « céréales prêtes à consommer, multicolores » dans l'estimation de l'exposition du JECFA pour SIN 183 était de 2000 mg/kg (voir la monographie toxicologique pour SIN 183 dans la Série OMS 80 pour les additifs alimentaires), il semble approprié de conserver le niveau d'emploi de 2000 mg/kg. La Colombie a par ailleurs demandé que la note afférente aux céréales multicolores soit supprimée car elle prête à confusion.</p>

Category No. 06.5 (Cereal and starch based desserts (e.g. rice pudding, tapicoa pudding))

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
BLEU DE JAGUA (GÉNIPINE-GLYCINE)	183	84	<p>Note 601: « Sur la base d'un polymère bleu ».</p>	2	Colorant	<p>Adopter à 84 mg/kg avec la note 601 « Sur la base d'un polymère bleu ».</p>

Category No. 09.2.1 (Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms)

Corresponding commodity standards: **CODEX STAN 36-1981:** Lists specific antioxidants; **CODEX STAN 92-1981, CODEX STAN 95-1981:** Lists specific humectants, preservatives and antioxidants; **CODEX STAN 165-1989:** Lists specific humectants, antioxidants, acidity regulators and thickeners; **CODEX STAN 190-1995:** Lists specific humectants and antioxidants; **CODEX STAN 191-1995:** No additives permitted; **CODEX STAN 292-2008:** No additives permitted in Live Bivalve Molluscs, Raw Bivalve Molluscs allows antioxidants from FC 09.1.2 and 09.2.1; **CODEX STAN 312-2013:** No additives permitted; **CODEX STAN 315-2014:** No additives permitted except Phosphates in Quick Frozen Scallop Meat and Quick Frozen Roe-on Scallop Meat Processed With Phosphates

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
RIBOFLAVINES	101(i),(ii), (iii), (iv)	1000	95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315	2017	Colorant	Réviser la disposition adoptée pour indiquer les BPF avec les notes 95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315.
RIBOFLAVINES	101(i),(ii), (iii), (iv)	BPF	95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315	2	Colorant	Interrompre la disposition dans le processus par étapes.

Category No. 09.2.2 (Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms)

Corresponding commodity standards: CODEX STAN 166-1989: Lists specific humectants, antioxidants, acidity regulators, thickeners, raising agents, flavour enhancers, colours and emulsifiers

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	2 nd Proposal / Comments
RIBOFLAVINES	101(i),(ii),(iii),(iv)	300	16 & XS166	2017	Colorant	Réviser la disposition adoptée pour indiquer les BPF avec les notes 16 et XS166.
RIBOFLAVINES	101(i),(ii),(iii),(iv)	BPF	16 & XS166	2	Colorant	Interrompre la disposition dans le processus par étapes.

Category No. 09.2.3 (Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms)

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
RIBOFLAVINES	101(i),(ii),(iii),(iv)	300	16	2005	Colorant	Réviser la disposition adoptée pour indiquer les BPF avec la note 16.
RIBOFLAVINES	101(i),(ii),(iii),(iv)	BPF	16	2	Colorant	Interrompre la disposition dans le processus par étapes.

Category No. 09.2.4.1 (Cooked fish and fish products)

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
RIBOFLAVINES	101(i),(ii),(iii),(iv)	300	95	2008	Colorant	Réviser la disposition adoptée pour indiquer les BPF avec la note 95.
RIBOFLAVINES	101(i),(ii),(iii),(iv)	BPF	95	2	Colorant	Interrompre la disposition dans le processus par étapes.

Category No. 09.2.4.2 (Cooked mollusks, crustaceans, and echinoderms)

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
RIBOFLAVINES	101(i),(ii),(iii),(iv)	300		2008	Colorant	Réviser la disposition adoptée pour indiquer les BPF.
RIBOFLAVINES	101(i),(ii),(iii),(iv)	BPF		2	Colorant	Interrompre la disposition dans le processus par étapes.

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

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
----------	-----	-------------------	-------	----------------	----------------------	--------------------

RIBOFLAVINES	101(i),(ii), (iii), (iv)	300	16	2005	Colorant	Réviser la disposition adoptée pour indiquer la LM aux BPF, maintenir la note 16.
RIBOFLAVINES	101(i),(ii), (iii), (iv)	BPF	16	2	Colorant	Interrompre les dispositions dans le processus par étapes.

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

Corresponding commodity standards: CODEX STAN 167-1989: Lists Sorbates with the function of preservatives; CODEX STAN 189-1993: No additives permitted; CODEX STAN 222-2001: Lists specific sequestrants and flavour enhancers; CODEX STAN 236-2003: No additives permitted; CODEX STAN 244-2004: Lists specific acidity regulators and preservatives; CODEX STAN 311-2013: Lists specific acidity regulators, antioxidants, colours, packaging gases and preservatives in Smoked fish and Smoke-flavoured fish, No additives permitted in Smoked-Dried Fish

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
RIBOFLAVINES	101(i),(ii), (iii), (iv)	300	22, XS167, XS189, XS222, XS236, XS244 & XS311	2018	Colorant	Réviser la disposition adoptée pour indiquer les BPF avec les notes 22, XS167, XS189, XS222, XS236, XS244 & XS311.
RIBOFLAVINES	101(i),(ii), (iii), (iv)	BPF	22, XS167, XS189, XS222, XS236, XS244, XS311	2	Colorant	Interrompre la disposition dans le processus par étapes.

Category No. 10.1 (Fresh eggs)

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
RIBOFLAVINES	101(i),(ii),(iii),(iv)	300	4	2005	Colorant	Réviser la disposition adoptée pour indiquer les BPF avec la note 4.
RIBOFLAVINES	101(i),(ii),(iii),(iv)	BPF	4	2	Colorant	Interrompre la disposition dans le processus par étapes.

Category No. 11.1.1 (White sugar)Corresponding commodity standards: **CODEX STAN 212-1999**: Antioxidants and anticaking agents used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CODEX STAN 192-1995)

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
COPOLYMÈRE MÉTHACRYLATE BASIQUE	1205	BPF		2	Support, Agent de glaçage	Adopter aux BPF avec la note XS212 et la nouvelle note « Emploi dans le sucre destiné à être enrichi de nutriments seulement ».

Category No. 11.1.2 (Powdered sugar, powdered dextrose)Corresponding commodity standards: **CODEX STAN 212-1999**: Antioxidants and anticaking agents used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CODEX STAN 192-1995)

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
----------	-----	-------------------	-------	----------------	----------------------	--------------------

COPOLYMÈRE MÉTHACRYLATE BASIQUE	1205	BPF		2	Support, Agent de glaçage	Adopter aux BPF avec la note XS212 et la nouvelle note « Emploi dans le sucre destiné à être enrichi de nutriments seulement ».
---------------------------------	------	-----	--	---	---------------------------	---

Category No. 11.2 (Brown sugar excluding products of food category 11.1.3)

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
COPOLYMÈRE MÉTHACRYLATE BASIQUE	1205	BPF		2	Support, Agent de glaçage	Adopter aux BPF avec la nouvelle note « Emploi dans le sucre destiné à être enrichi de nutriments seulement ».

Category No. 11.3 (Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3)

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
RIBOFLAVINES	101(i),(ii),(iii),(iv)	300		2005	Colorant	Réviser la disposition adoptée pour indiquer les BPF.
RIBOFLAVINES	101(i),(ii),(iii),(iv)	BPF		2	Colorant	Interrompre la disposition dans le processus par étapes.

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

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
BLEU DE JAGUA (GÉNIPINE-GLYCINE)	183	120	Nouvelle note: « Sur la base d'un polymère bleu ».	2	Colorant	Adopter à 120 mg/kg avec la nouvelle note « Sur la base d'un polymère bleu ». et la note 258 « À l'exclusion du sirop d'érable ».
RIBOFLAVINES	101(i),(ii),(iii),(iv)	300		2005	Colorant	Réviser la disposition adoptée pour indiquer la LM aux BPF.
RIBOFLAVINES	101(i),(ii),(iii),(iv)	BPF		2	Colorant	Interrompre la disposition dans le processus par étapes.

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

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
ESTERS POLYGLYCÉROLIQUES DE L'ACIDE RICINOLÉIQUE INTÉRESTÉRIFIÉ	476	5000		2018	Émulsifiant	Réviser la disposition adoptée en maintenant le niveau d'emploi à 5000 mg/kg et en ajoutant la nouvelle note: « À l'exception de l'emploi dans les sauces émulsifiées et à tremper de teneur en matières grasses >20% à 8000 mg/kg ».
ESTERS POLYGLYCÉROLIQUES DE L'ACIDE	476	5000	Nouvelle note: « À l'exception de l'emploi dans les sauces émulsifiées ».	2	Émulsifiant	Interrompre la disposition dans le processus par étapes.

RICINOLÉIQUE INTÉRESTÉRIFIÉ			et à tremper de teneur en matières grasses >20% à 8000 mg/kg »			
--------------------------------	--	--	---	--	--	--

Category No. 14.1.2 (Fruit and vegetables juices)

Corresponding commodity standards: None for 14.1.2; Corresponding commodity standards to food category 14.1.2.1 and 14.1.2.3: **CODEX STAN 247-2005:** Refers to food additives listed in Tables 1 and 2 of the General Standard for Food Additives in Food Categories 14.1.2.1 (Fruit juice), 14.1.2.3 (Concentrates for fruit juice), 14.1.3.1 (Fruit nectar) and 14.1.3.3 (Concentrates for fruit nectar) may be used in foods subject to this Standard

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
BICARBONATE DE DIMÉTHYLE	242	250		2	Conservateur	Adopter à 250 mg/kg avec la note XS247. <i>Note du président: Il y a eu beaucoup de débats sur l'emploi du DMDC dans la FC 14.1.2 dans les trois circulaires du GTE. Certains ont soutenu son emploi en tant qu'auxiliaire technologique, d'autres ont soutenu son emploi en tant qu'additif alimentaire. Davantage de membres semblent considérer l'emploi de DMDC comme additif alimentaire. Par conséquent, la proposition actuelle est d'inclure DMDC dans la NGAA.</i>

Category No. 14.1.3 (Fruit and vegetable nectars)

Corresponding commodity standards: None for 14.1.3; Corresponding commodity standards to food category 14.1.3.1 and 14.1.3.3: **CODEX STAN 247-2005:** Refers to food additives listed in Tables 1 and 2 of the General Standard for Food Additives in Food Categories 14.1.2.1 (Fruit juice), 14.1.2.3 (Concentrates for fruit juice), 14.1.3.1 (Fruit nectar) and 14.1.3.3 (Concentrates for fruit nectar) may be used in foods subject to this Standard

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
BICARBONATE DE DIMÉTHYLE	242	250		2	Conservateur	Adopter à 250 mg/kg avec la note XS247.

						Note du président: Il y a eu beaucoup de débats sur l'emploi du DMDC dans la FC 14.1.3 dans les trois circulaires du GTE. Certains ont soutenu son emploi en tant qu'auxiliaire technologique, d'autres ont soutenu son emploi en tant qu'additif alimentaire. Davantage de membres semblent considérer l'emploi de DMDC comme additif alimentaire. Par conséquent, la proposition actuelle est d'inclure DMDC dans la NGAA.
--	--	--	--	--	--	--

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

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
BLEU DE JAGUA (GÉNIPINE-GLYCINE)	183	80	Note 601: « Sur la base d'un polymère bleu »	2	Colorant	Adopter à 80 mg/kg avec la note 601 « Sur la base d'un polymère bleu ».

NOTES:

Note 42: As sorbic acid

Note 44: As residual SO₂.

Note 52: Excluding chocolate milk

Note 165: For use in products for special nutritional use only

Note 182: Excluding coconut milk

Note 183: For use in surface decoration only

Note 214: Excluding products conforming to the Standard for Dairy Fat Spreads (CODEX STAN 253-2006)

Note 215: Excluding products conforming to the Standard for Fat Spreads and Blended Spreads (CODEX STAN 256-2007)

Note 223: Except for use in products containing added fruits, vegetables, or meats at 3 000 mg/kg

Note 457: Except for use in products conforming to the Standards for Cheddar (CXS 263-1966), Danbo (CXS 264-1966), Edam (CXS 265-1966), Gouda (CXS 266-1966), Havarti (CXS 267-1966), Samsø (CXS 268-1966), Emmental (CXS 269-1967), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968) and Provolone (CXS 272-1968): at a maximum level of 1000 mg/kg for surface treatment only

Note 492: For use in cheese mass only of products conforming to the Standard for Cottage Cheese (CXS 273-1968) and the Standard for Cream Cheese (CXS 275-1973): sorbic acid (INS 200), potassium sorbate (INS 202), calcium sorbate (INS 203)

Note 494: For use in cheese mass and the surface treatment of sliced, cut, shredded and grated cheese products conforming to the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001): sorbic acid (INS 200), potassium sorbate (INS 202), calcium sorbate (INS 203)

Note 499: Except for use in products conforming to the Standard for Extra Hard Grating Cheese (CXS 278-1978): sorbic acid (INS 200), potassium sorbate (INS 202) and calcium sorbate (INS 203), at 1000 mg/kg as sorbic acid in the final product

Note 501: For use in the cheese mass at 3000 mg/kg, and for surface or rind treatment of sliced, cut, shredded or grated cheese only at 1000 mg/kg, for products conforming to the General Standard for Cheese (CXS 283-1978): sorbic acid (INS 200), potassium sorbate (INS 202) and calcium sorbate (INS 203), as sorbic acid

Note 533: Except for use at 100 mg/kg in liquid forms as sold to the consumer only

Note 539: For use in solid forms as sold to the consumer only

Note 601: On a blue polymer basis.

Note XS208: Excluding products conforming to the Standard for Cheese in Brine (CODEX STAN 208-1999)

Note XS221: Excluding products conforming to the Standard for Unripened Cheese, including Fresh Cheese (CXS 221-2001)

Note XS263: Excluding products conforming to the Standard for Cheddar (CXS 263-1966)

Note XS264: Excluding products conforming to the Standard for Danbo (CXS 264-1966)

Note XS265: Excluding products conforming to the Standard for Edam (CXS 265-1966)

Note XS266: Excluding products conforming to the Standard for Gouda (CXS 266-1966)

Note XS267: Excluding products conforming to the Standard for Havarti (CXS 267-1966)

Note XS268: Excluding products conforming to the Standard for Samsø (CXS 268-1966)

Note XS269: Excluding products conforming to the Standard for Emmental (CXS 269-1966)

Note XS270: Excluding products conforming to the Standard for Tilsiter (CXS 270-1966)

Note XS271: Excluding products conforming to the Standard for Saint-Paulin (CXS 271-1966)

Note XS272: Excluding products conforming to the Standard for Provolone (CXS 272-1966)

Note XS273: Excluding products conforming to the Standard for Cottage Cheese (CXS 273-1968)

Note XS274: Excluding products conforming to the Standard for Coulommiers (CXS 274-1966)

Note XS275: Excluding products conforming to the Standard for Cream Cheese (CXS 275-1973)

Note XS276: Excluding products conforming to the Standard for Brie (CXS 276-1966)

Note XS277: Excluding products conforming to the Standard for Brie (CXS 277-1973)

Note XS278: Excluding products conforming to the Standard for Extra Hard Grating cheese (CXS 278-1978)

Note XS283: Excluding products conforming to the General Standard for Cheese (CXS 283-1978)

Note XS309R: Excluding products conforming to the Codex Regional Standard for Halawa Tehenia (CODEX STAN 309R-211)

New Note: On a blue polymer basis.

New Note: Use in frozen dairy confections and novelties at a maximum of 400 mg/kg to achieve the desired colour

New Note: Use in non-dairy frozen confections and novelties at a maximum of 400 mg/kg to achieve the desired colour

New Note: For use in ready-to-eat multicoloured cereal only; the 2000 mg/kg is for individual pieces of cereal

New Note: For use in blue/purple tortilla chips only

New Note: For use in yoghurt coating of yoghurt-covered nuts only

New Note: For use in products conforming to the Standards for Cheddar (CXS 263-1966), Danbo (CXS 264-1966), Edam (CXS 265-1966), Gouda (CXS 266-1966), Havarti (CXS 267-1966), Samsø (CXS 268-1966), Emmental (CXS 269-1967), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968) and Provolone (CXS 272-1968): for surface treatment only

New Note: Except for use in products conforming to the Standards for Jams, Jellies and Marmalades (CXS 296-2009) at a maximum level of 10 mg/kg

New Note: Except for use in emulsified sauces and dips with > 20% fat content 8,000 mg/kg

New Note: Except for use at 1100 mg/kg in effervescent forms as sold to the consumer only

Appendix 5: All remaining draft and proposed draft provisions in the GSFA with the exception of: colours not addressed in parts ii and iii, and provisions for which CCFA is awaiting guidance from other Codex Alimentarius Committees or JECFA

1. Among several topics, the 53rd CCFA requested the e-WG on the GSFA to the 54th CCFA to consider:¹⁸
 - All remaining draft and proposed draft provisions in the GSFA with the exception of: colours not addressed in parts ii and iii, and provisions for which CCFA is awaiting guidance from other Codex Alimentarius Committees or JECFA.

Introduction:

2. To continue to advance provisions through the step process, CCFA53 requested that the eWG on the GSFA to CCFA54 consider all remaining draft and proposed draft provisions in the GSFA with the exception of: colours not addressed in parts ii and iii, and provisions for which CCFA is awaiting guidance from other Codex Alimentarius Committees or JECFA.

Working Document:

3. The eWG on the GSFA issued three circulars for this Appendix requesting comments on actual use levels and/or technological and justification for the draft and proposed draft provisions under discussion.
4. The current document presents proposals for each provision under discussion (adopt, adopt with revision, discontinue) in the format of the food categories listed in Table 2 of the GSFA.
5. These proposals are based upon a consensus approach taking into account the following information:
 - Information on corresponding Codex commodity standards and the use of food additives in those commodity standards is provided for each food category;
 - Historical discussions on the provision in previous sessions of CCFA; and
 - Comments provided by eWG members.
6. These recommendations are based on the “weight of evidence”; that is, comments containing justifications were given more weight than comments with no supporting justification.
7. A full compilation of comments submitted for Appendix 5 (All remaining draft and proposed draft provisions in the GSFA with the exception of: colours not addressed in parts ii and iii, and provisions for which CCFA is awaiting guidance from other Codex Alimentarius Committees or JECFA) to the three circulars are available at [CCFA54 meeting page](#).

¹⁸ REP 23/FA, para. 118(v).

Category No. 02.1.3 (Lard, tallow, fish oil, and other animal fats)

Corresponding commodity standards: CODEX STAN 19-1981 and **CODEX STAN 211-1999:** Antifoaming agents, antioxidants and colours used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995); and **CODEX STAN 329-2017:** Antioxidants, sequestrants, antifoaming agents, and emulsifiers used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995)

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
CITRATE TRISODIQUE	331(iii)	BPF		7	Régulateur de l'acidité, Émulsifiant, Sel émulsifiant, Séquestrant, Stabilisant	-Interrompre la disposition à l'étape 7 -Comme aucune information supplémentaire n'a été fournie sur l'emploi dans les aliments non normalisés, maintenir les dispositions adoptées.
CITRATE TRISODIQUE	331(iii)	BPF	522, XS329	2021	Régulateur de l'acidité, Émulsifiant, Sel émulsifiant, Séquestrant, Stabilisant	

Category No. 12.9.1 (Fermented soybean paste (e.g. miso))

Corresponding commodity standards: CODEX STAN 298R-2009: Lists specific acidity regulators, antioxidants, colours, flavours enhancers, preservatives, stabilizers and sweeteners

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
----------	-----	-------------------	-------	----------------	----------------------	--------------------

BENZOATES	210-213	1000		3	Conservateur	Adopter à 1000 mg/kg; Ajouter la note 13 « En tant qu'acide benzoïque ».
-----------	---------	------	--	---	--------------	--

Category Nos. 12.9.2 (Soybean sauce)

12.9.2.1 (Fermented soybean sauce)

12.9.2.2 (Non-fermented soybean sauce)

12.9.2.3 (Other soybean sauce)

Corresponding commodity standards: None

Chair's Note: CXS 298R-2009 was mistakenly associated with FC 12.9.2.1 in the first circular. As correctly noted in the member comments, CXS 298R-2009 is not associated with FC 12.9.2.1. Comments associated with CXS 298R-2009 are not included in this comment compilation.

Food Category No.	Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
12.9.2	BENZOATES	210-213	1000	13		Conservateur	Réunir toutes les dispositions dans une disposition unique dans la catégorie-mère FC 12.9.2 (Sauce de soja) et adopter à 1000 mg/kg avec la note 13 « En tant qu'acide benzoïque ».
12.9.2.1	BENZOATES	210-213	1000		3	Conservateur	
12.9.2.2	BENZOATES	210-213	1000		3	Conservateur	
12.9.2.3	BENZOATES	210-213	1000		3	Conservateur	

Category Nos. 14.1.4 (Water-based flavoured drinks, including “sport”, “energy”, or “electrolyte” drinks and particulated drinks);

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)

Corresponding commodity standards: None

Food Category No.	Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
14.1.4.1	PROPYLÈNE GLYCOL	1520	3000		7	Support, Émulsifiant, Agent de glaçage, Humectant	Maintenir les dispositions existantes dans les sous-catégories.
14.1.4.2	PROPYLÈNE GLYCOL	1520	3000		7	Support, Émulsifiant, Agent de glaçage, Humectant	Maintenir les dispositions et demander la clarification du JECFA pour savoir si l'évaluation de l'exposition du JECFA a examiné l'emploi de l'additif dans ces catégories d'aliments et à quel niveau d'emploi.
14.1.4.3	PROPYLÈNE GLYCOL	1520	200000		7	Support, Émulsifiant, Agent de glaçage, Humectant	

NOTES:

Note 3: For use in surface treatment only.

Note 13: As benzoic Acid.

Note 522: For use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981) and Named Animal Fats (CXS 211-1999).