

# CODEX ALIMENTARIUS COMMISSION



Food and Agriculture  
Organization of the  
United Nations



World Health  
Organization

Viale delle Terme di Caracalla, 00153 Rome, Italy - Tel: (+39) 06 57051 - E-mail: [codex@fao.org](mailto:codex@fao.org) - [www.codexalimentarius.org](http://www.codexalimentarius.org)

Agenda Item 4a and 4b

CRD 3

Original Language

## JOINT FAO/WHO FOOD STANDARDS PROGRAMME

### CODEX COMMITTEE ON FOOD ADDITIVES

#### Forty-eighth Session

Xi'an, China, 14-18 March 2016

### REPORT OF THE IN-SESSION WORKING GROUP ON ENDORSEMENT AND/OR REVISION OF MAXIMUM LEVELS FOR FOOD ADDITIVES AND PROCESSING AIDS IN CODEX STANDARDS AND

### RECOMMENDATIONS ON THE ALIGNMENT OF THE FOOD ADDITIVE PROVISIONS OF COMMODITY STANDARDS AND RELEVANT PROVISIONS OF THE GSFA

The 48<sup>th</sup> session of the CCFA agreed to establish an in-session working group (WG), chaired by Australia and co-chaired by the United States of America, to consider three tasks as outlined in the WG Terms of Reference. The WG met from 12.30pm to 2.00pm on 14 March 2016 and was attended by the following delegations: Belgium, Brazil, Canada, Denmark, the European Union, Finland, India, Ireland, Japan, Republic of Korea, Morocco, the Netherlands, Norway, the Russian Federation, Thailand, the United Kingdom, the United States of America, Zimbabwe, EFEMA, ELC, ETA, IADSA, ICA, ICGA, ICGMA, IDF, IFAC, IFT, IGTC, ILSI, ISDI and IOFI.

#### Terms of reference of the WG

Consider and prepare recommendations for the Plenary on:

- I. Endorsement of food additives provisions in commodity Standards (CX/FA 16/48/5 and relevant CRD9);
- II. The report of the eWG on alignment of food additive provisions of commodity standards and relevant provisions of the GSFA (CX/FA 16/48/6 and relevant CRDs 10, 11 and 28)
- III. Matters referred by CCFFP34 (Agenda Item 2) related to alignment of the provision for ethylene diamine tetra acetates (INS 385, 386) in food category 9.4 "Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms" of the GSFA (340 mg/kg) with that of the *Standard for Canned Shrimps or Prawn* (CODEX STAN 37-1981) (250 mg/kg) (Ref. CX/FA 16/48/2 paras 11 and 12).
- IV. Further work on alignment.

#### I. Endorsement and/or revision of maximum levels for food additives and processing aids in Codex Standards

The Chair introduced the task of the WG and indicated that its role was to provide the CCFA with recommendations in relation to the endorsement of food additives presented by the:

2<sup>nd</sup> Session of the Committee on Spice and Culinary Herbs (CCSCH) (REP16/SCH);

- Proposed draft Standard for Thyme (at step 5)
- Proposed draft Standard for Cumin, which does not allow for the use of food additives and flavourings (REP16/SCH Appendix III) (at step 5).

The WG Chair noted that the Commodity Committee had already considered the standards in their deliberations and that the intent was not to reopen discussions that had previously been considered by the Commodity Committee.

The WG **agreed** with the addition of the three food additives proposed in the Table of CX/FA16/48/5, being microcrystalline cellulose (INS 460 (i)), powdered cellulose (INS 460(ii)) and silicon dioxide, amorphous (INS 551) as proposed to the proposed draft Standard for Thyme (at step 5) (REP16/SCH, App. IV).

While supporting endorsement, the USA asked why for these specific food additives, a general listing for food additives with a functional class of anticaking agent had not been considered by the CCSCH in accordance with the Procedural Manual. The WG agreed that a request be made to the CCSCH to justify why a general reference to the GSFA (to all Table Three anti-caking agents) could not be provided.

#### Recommendation 1

**Codex Committee for Spice and Culinary Herbs (CCSCH) be asked why a general reference to the GSFA (for all Table Three anti-caking agents) could not be provided for the Proposed Draft Standard for Thyme (at Step 5).**

The Annex to Table Three of the GSFA lists food category 12.2.1 (Herbs and Spices (EXCLUDING SPICES)) so the provisions of Table Three apply to spices but not to herbs. Thyme is a herb and not a spice so it does not currently have provisions in the GSFA for these three food additives. The WG noted that CX/FA 16/48/5 contained an error in the note column (column 5) in the Table for the Proposed Draft for Thyme (at Step 5). The WG was advised that this note is not part of the text for Endorsement, and is provided to the WG for clarification purposes only. It was further clarified that provisions for Table Three additives apply for herbs (and not spices as indicated in the note).

#### Recommendation 2

**The WG recommends that the 48th CCFA endorse the proposed provisions for the Draft Standard for Thyme prepared by CCSCH included in CX 16/48/5.**

## II. Alignment of the food additive provisions of commodity standards and relevant provisions of the GSFA.

The Chair outlined the history of the alignment work and reminded the WG that the aim was to align the additives provisions of the Commodity Standards with those of the GSFA. The overarching principle was that the GSFA should be the single reference point for food additives in the Codex Alimentarius and should therefore take account of any food additive provisions in the commodity standards.

To facilitate this work a decision tree had been developed and agreed by the 46<sup>th</sup> session and modified by the 47<sup>th</sup> session, and this has been used as a basis for deciding on the proposed changes to the Commodity Standards and the GSFA in the current paper, CX/FA 16/48/6.

The alignment proposals contained in CX/FA 16/48/6 were based on the work of an eWG, led by Australia and co-chaired by the United States of America, in which two rounds of working papers were distributed for comments.

In considering the alignment of the food additive provisions of commodity standards and relevant provisions of the GSFA the WG considered information provided by the eWG in CX/FA 16/48/6 and comments from member countries in CRD 10 and CRD28.

Alignment of Commodity Standards for Chocolate and Cocoa products, CODEX STAN 86-1981, CODEX STAN 87-1981, CODEX STAN 105-1981 and CODEX STAN 141-1983 with the GSFA

The following four commodity standards relate to chocolate and cocoa products:

- Codex Standard for Cocoa (Cacao) Mass (Cocoa/Chocolate Liquor) and Cocoa Cake (CODEX STAN 141-1983)
- Codex Standard for Cocoa Powders (Cocoas) and Dry Mixtures of Cocoa and Sugars (CODEX STAN 105-1981)
- Codex Standard for Cocoa Butter (CODEX STAN 86-1981)
- Standard for Chocolate and Chocolate Products (CODEX STAN 87-1981)

The chair noted that work on these four commodity standards could not be completed at CCFA47. An eWG had been established by CCFA47 which involved two draft proposals and rounds of comment.

#### *Outstanding issues*

There were two outstanding issues detailed in the CX/FA 16/48/6 (Appendix 2) that were discussed and resolved by the WG.

#### Outstanding issue 1

The reference to all four polysorbates for which a new note 101 was proposed by the chair:

“New Note 101: When used in combination as emulsifiers: ammonium salts of phosphatidic acid (INS 442), polyglycerol esters of interesterified ricinoleic acid (INS 476), sorbitanmonostearate (INS 491), sorbitantristearate (INS 492), and polysorbates (polyoxyethylene (20) sorbitanmonolaurate (INS 432), polyoxyethylene (20) sorbitanmonooleate (INS 433), polyoxyethylene (2) sorbitanmonostearate (INS 435) and polyoxyethylene (20) sorbitantristearate (INS 436)), the total combined use level shall not exceed 15,000 mg/kg.”

The issue was whether permission for a single polysorbate in a commodity standard can be listed for the four polysorbates that are permitted as a group in the GSFA as part of the alignment work. Canada had suggested in their comments to the eWG that this should occur since it had been agreed by CAC30 in 2007 to expand the use of all polysorbates in food category 05.1.4.

The WG **agreed** to the new note 101 and included in Annex 2.

#### Outstanding issue 2

Qualification conditions could be written into column 5 of Table 3 for the three glazing agents (beeswax (INS 901), candelilla wax (INS 902) and shellac, bleached (INS 904)) of “for use as a glazing agent in surface treatment only” as JECFA have determined they have no toxicological concerns when used for such technological purpose.

The Committee was asked to consider whether it is appropriate to add these three glazing agents into Table 3, linked to the relevant commodity standards, using a qualification statement.

The WG **agreed** to leave them in Tables 1 and 2 of the GSFA, with the current note 3 (“for the use in surface treatment only”).

#### *Written comments to CX/FA 16/48/6*

The Chair went through the specific comments provided in CRD 10 and CRD 28 on alignment changes to Commodity Standards (Appendix 3) and GSFA (Appendix 4) proposed in CX/FA 16/48/6

Japan noted that they permit 10,000 mg/kg for polysorbates for food category 05.1.4. 5,000 mg/kg is proposed in A.1 in Appendix 2 of CX/FA 16/48/6. A change was therefore requested to stay with the current level of 10,000 mg/kg that is in the CODEX STAN 87-1981. The eWG proposal of 5,000 mg/kg was based on advice that the lower level was sufficient. As this was a late intervention by Japan the WG did not have an opportunity to consider or make a decision on this matter. Therefore, *the issue was left to be carried over to the plenary for decision.*

The EU addressed A.4 in Appendix 2 of CX/FA 16/48/6 where it did not accept the eWG’s proposal to use a general reference to all tartrates in the GSFA where a specific permission for L(+)-tartaric acid (INS 334) exists in the Commodity Standard. The EU recommended using note 128 (“Tartaric acid (INS 334) only”). The WG **agreed** to this change. Group permissions for tartrates have therefore not been made for the food categories 05.1.1 and 05.1.4 within the GSFA, but note 128 will be used, as amended in Annex 2.

Malaysia requested the current entries for the flavourings, vanillin and ethyl vanillin in 3.1 of Part B of Appendix 3 related to CODEX STAN 87-1981 be amended from 1,000 mg/kg to GMP. The WG did not agree to this request.

The EU requested that the wording for 3.1 in Part B of Annex 1 related to CODEX STAN 87-1981 that mentions colours “(for decoration purposes only)” be clarified for surface treatment only to be consistent with other notes relating to colours used on chocolate products. Examples are food category 05.1.4 – Cocoa and chocolate products, and the new note 183 (“For use in surface decoration only”). The WG **agreed** to the recommendation to add “surface” to the 3.1 entry so it would now read “colours (for surface decoration purposes only)”.

The WG **agreed** to make the entry for processing aids for CODEX STAN 87-1981 consistent with CODEX STAN 86-1981 in Annex 1.

The WG **agreed** to use the term “up to a maximum of xx mg/kg” rather than “at xx mg/kg”. The WG noted that the GSFA does use the shorter note. Amendments to the appropriate notes have been made in Annexes 2 (note CC) and 3 (notes AA and BB).

The WG **agreed** to correct errors for the entries for carotenoids in Tables 1 and 2 to the GSFA for food category 05.1.4 within Part D of Annex 2.

India raised the issue of the use of silver and gold as colours used for surface decoration, as discussed in Part B in Appendix 2 of CX/FA 16/48/6, of issues which had been considered by the eWG as not appropriate to be considered for alignment. The chair noted that JECFA had not established an ADI for silver or gold. The WG did not agree to make any changes.

The WG noted Japan's general comments in CRD 28 related to improving the Decision Tree. There was support for the issue outlined, which related to whether there is a 1:1 alignment between commodity standards and the appropriate food category within the GSFA. The WG **agreed** that this general comment should be taken into consideration when the decision tree is next amended.

### Recommendation 3

**The WG recommends that the CCFA amend the Commodity Standards CODEX STAN 86-1981, CODEX STAN 87-1981, CODEX STAN 105-1981 and CODEX STAN 141-1983 as outlined in Annex 1 of this CRD, with edits as noted.**

### Recommendation 4

**The WG recommends that CCFA amend the GSFA due to alignment with the Chocolate and Cocoa commodity standards (CODEX STAN 86-1981, CODEX STAN 87-1981, CODEX STAN 105-1981 and CODEX STAN 141-1983) as outlined in Annex 2 of this CRD, with edits as noted.**

Alignment of the commodity standards identified by the Committee on Fish and Fishery Products (CCFFP) and the Committee on Processed Fruits and Vegetables (CCPFV) with the GSFA

This work had been identified, but not addressed by the eWG established by the 45<sup>th</sup> session of the CCFA45 following a request from the CCFFP. The relevant Commodity Standards are:

- Codex Standard for Smoked Fish, Smoke-flavoured Fish and Smoke-dried Fish (CODEX STAN 311-2013)

The Commodity Standards identified by the CCPFV were

- Codex Standard for Certain Canned Citrus (CODEX STAN 254-2003)
- Codex Standard for Preserved Tomatoes (CODEX STAN 13-1981)
- Codex Standard for Processed Tomato Concentrates (CODEX STAN 57-1981)
- Codex Standard for Table Olives (CODEX STAN 66-1981)

The CCFFP considered that the food additive provisions in the GSFA are not technologically justified in products covered by the Codex Standard for Smoked Fish, Smoke-Flavoured Fish and Smoke-Dried Fish (CODEX STAN 311-2013).

The CCPFV considered that the food additive provisions in the GSFA are not technologically justified in products covered by the Standards for Certain Canned Citrus (CODEX STAN 254-2003), for Preserved Tomatoes (CODEX STAN 13-1981), for Processed Tomato Concentrates (CODEX STAN 57-1981) and for Table Olives (CODEX STAN 66-1981).

The WG only had time to consider the alignment work related to CCFFP. The other matters not considered are those remaining in Appendix 5 and Appendix 6 of CX/FA 16/48/6 and in comments related to these sections in CRD 10 and 28.

The WG discussed the comments of Norway and the EU in CRD 10 related to the proposed new note 22. The issue related to what are "non-standardised smoked fish products". It was agreed to retain the wording in CX/FA 16/48/6 while noting that Norway and the EU had outstanding concerns.

The EU proposal to add an extra sentence "Not permitted for use in *Smoke-dried Fish* (CODEX STAN 311-2013)" for both notes AA and BB within Annex 3, was not discussed.

### Recommendation 5

**The WG recommends that the CCFA amend the Commodity Standard CODEX STAN 311-2013 and amend the GSFA due to alignment with the CODEX STAN 311-2013, as outlined in Annex 3 of this CRD, with edits as noted.**

### Further work on alignment.

The WG chair referred to the criteria that had been agreed at the CCFA47 to facilitate the prioritisation of Commodity Standards. The Chair noted that the primary and secondary criteria were:

- a) Whether there is an active Commodity Committee
- b) Whether there is a supporting industry sector

Other considerations, such as the age of the standards, would be taken into account.

Priority would be given to food categories with no active commodity committee. Active commodity committees are encouraged to perform the alignment work within their commodity committees, and are reminded that it is their responsibility to develop the alignment proposals. The justification was that CCFA's limited resources should be focused on the alignment work that could not be otherwise done by an active Commodity Committee.

Two approaches had been made by Codex observer organisations proposing new alignment work; being the *Comité Européen des Fabricants de Sucre* and the *International Dairy Federation* (IDF). Alignment work on the Codex Standard for Sugars (Codex Stan 212-1989) and the various dairy standards was requested. IDF in an intervention to the WG, noted there are 19 individual cheese standards that are very similar with similar food additive provisions. It was noted that the two relevant Commodity Committees were not fully active, but were working by correspondence.

The Chair noted that full alignment for Fish and Fish Products and Processed Fruit and Vegetable standards was not within the mandate of the eWG work and that further work on these commodities should be considered.

The Chair proposed, and it was **agreed** that future alignment work would be:

- Completing the alignment of the FFP and PFV standards
- Sugars (only one commodity Standard, 212-1999, Codex Standard for Sugars)
- Dairy categories, specifically individual cheeses (19 individual standards, but similar and IDF have done preliminary work).

#### **Recommendation 6**

**The WG recommends that the CCFA agree to the following future work:**

- **Finalizing FFP and PFV standards considered as part of this work (first priority)**
- **Sugars Commodity Standards**
- **Dairy categories, specifically individual cheeses**

With respect to the responsibility of Commodity Committees to undertaken Alignment work, it was agreed that the eWG should develop a concise Guideline, for consideration of the next session of the CCFA, to facilitate this work by the Codex Commodity Committees.

#### **Recommendation 7**

**That a future eWG develops a Guideline to assist active Codex Commodity Committees to undertaken alignment work for commodities within their responsibility.**

#### **Other considerations**

The CCFA48 had referred the request of CCFFP34 within CX/FA 16/48/2 (para 11 & 12) to the WG to consider. This related to the *Provision for ethylene diamine tetra acetates* (INS 385, 386) in *Standard for Canned Shrimps or Prawn* (CODEX STAN 37-1981). The WG did not have time to consider this issue.

**Annex 1**

**PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE CODEX COMMODITY STANDARDS IN RELATION TO CHOCOLATE AND COCOA PRODUCTS**

The following amendments to the Food Additive Provisions for chocolate products are proposed.

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

**A. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR COCOA BUTTER (CODEX STAN 86-1981)**

The following amendments to Section 3 of the *Standard for Cocoa butter* (CODEX STAN 86-1981) are proposed.

**3. FOOD ADDITIVES**

**3.1 No food additives are permitted in this product**

**3.1.2 PROCESSING AIDS    MAXIMUM LEVEL**

Hexane (62°C - 82°C)	1 mg/kg	excluding press cocoa butter
----------------------	---------	------------------------------

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

**B. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR CHOCOLATE AND CHOCOLATE PRODUCTS (CODEX STAN 87-1981)**

The following amendments to Section 3 of the *Standard for Chocolate and chocolate products* (CODEX STAN 87-1981) are proposed.

**3 FOOD ADDITIVES**

**3.1 Acidity regulators, antioxidants, bulking agents, colours (for surface decoration purposes only), emulsifiers, glazing agents and sweeteners used in accordance with Tables 1 and 2 of the General Standard for Food Additives (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.**

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

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

**3.4 PROCESSING AIDS    MAXIMUM LEVEL**

<b><u>Hexane (62°C - 82°C)</u></b>	<b><u>1 mg/kg</u></b>	<b><u>Calculated on a fat content basis</u></b>
------------------------------------	-----------------------	---

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

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

Other additives from the General Standard for Food Additives (GSFA) approved list may be used, subject to the authority having jurisdiction in accordance with applicable legislation.

~~3.1 Alkalizing and neutralizing agents carried over as a result of processing cocoa materials in proportion to the maximum quantity as provided for.~~

<b>3.2 ACIDITY REGULATORS</b>	<b>Maximum Level</b>
503(i) Ammonium carbonate	Limited by GMP
527 Ammonium hydroxide	

503(ii) Ammonium hydrogen carbonate	
170(i) Calcium carbonate	
330 Citric acid	
504(i) Magnesium carbonate	
528 Magnesium hydroxide	
530 Magnesium oxide	
501(i) Potassium carbonate	
525 Potassium hydroxide	
501(ii) Potassium hydrogen carbonate	
500(i) Sodium carbonate	
524 Sodium hydroxide	
500(ii) Sodium hydrogen carbonate	
526 Calcium hydroxide 338 Orthophosphoric acid 334 L-Tartaric acid	2,5 g/kg expressed as P <sub>2</sub> O <sub>5</sub> in finished cocoa and chocolate products 5 g/kg in finished products cocoa and chocolate products

3.3 EMULSIFIERS		Maximum Level	Products
471 Mono- and di-glycerides of fatty acids 322 Lecithins		GMP	Products described under 2.1 and 2.2 “ “
422 Glycerol			
442 Ammonium salts of phosphatidic acids		10 g/kg	“ “
476 Polyglycerol esters interesterified ricinoleic acid		5 g/kg — 15 g/kg in combination	“ “
491 Sorbitan monostearate		10 g/kg	“ “
492 Sorbitan tristearate		10 g/kg	“ “
435 Polyoxyethylene (20) sorbitan monostearate		10 g/kg	“ “
<b>3.4 FLAVOUR AGENTS</b>			
3.4.1	Natural flavours as defined in the Codex Alimentarius, and their synthetic equivalents, except those which would imitate natural chocolate or milk flavours 2	GMP	Products described under 2.1 and 2.2
3.4.2	Vanillin	1 g/kg in combination	Products described under 2.1 and 2.2
3.4.3	Ethyl vanillin		Products described under 2.1 and 2.2
<b>3.5 SWEETENERS</b>			
950	Acesulfame-K	500 mg/kg	Products described under 2.1 and 2.2

951	Aspartame	2 000 mg/kg	“ “
952	Cyclamic acid and its Na and Ca salts	500 mg/kg	“ “
954	Saccharin and its Na and Ca salts	500 mg/kg	“ “

957	Thaumatococcus		" "
420	Sorbitol		" "
421	Manitol		" "
953	Isomalt	GMP	" "
965	Maltitol		" "
966	Lactitol		" "
967	Xylitol		" "
<b>3.6 GLAZING AGENTS</b>			
414	Gum Arabic (Acacia-gum)		Products described under 2.1 and 2.2
440	Pectin		" "
901	Beeswax, white and yellow	GMP	" "
902	Candelilla wax		" "
904	Shellac		" "
<b>3.7 ANTIOXIDANTS</b>			
304	Ascorbylpalmitate	200 mg/kg  200 mg/kg singly or in combination	Products described under 2.1.7.1 calculated on a fat content basis
319	Tertiary butylhydroquinone		"
320	Butylated hydroxyanisole		"
321	Butylated hydroxytoluene		"
310	Propylgallate		"
307	α-Tocopherol	750 mg/kg	"
<b>3.8 COLOURS (FOR DECORATION PURPOSE ONLY)</b>			
175	Gold	GMP	Products described
174	Silver	GMP	under 2.1 and 2.2
<b>3.9 BULKING AGENTS</b>			
1200	Polydextrose A-et-N	GMP	Products described under 2.1 and 2.2
<b>3.10 PROCESSING AIDS</b>		<b>Maximum Level</b>	
Hexane (62°C—82°C)		1 mg/kg	Calculated on a fat content basis

**C. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR COCOA (CACAO) MASS (COCOA/CHOCOLATE LIQUOR) AND COCOA CAKE (CODEX STAN 141-1983)**

The following amendments to Section 4 of the *Standard for Cocoa (Cacao) mass (Cocoa/chocolate liquor) and Cocoa cake* (Codex Standard 141-1983) are proposed.

**4. FOOD ADDITIVES**

**4.1**

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



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

#### **4.2**

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

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

<b>4.1 ACIDITY REGULATORS</b>	<b>MAXIMUM LEVEL</b>
503(i) Ammonium carbonate	Limited by GMP
527 Ammonium hydroxide	
503(ii) Ammonium hydrogen carbonate	
170(i) Calcium carbonate	
330 Citric acid	
504(i) Magnesium carbonate	
528 Magnesium hydroxide	
530 Magnesium oxide	
501(i) Potassium carbonate	
525 Potassium hydroxide	
501(ii) Potassium hydrogen carbonate	
500(i) Sodium carbonate	
524 Sodium hydroxide	
500(ii) Sodium hydrogen carbonate	
526 Calcium hydroxide	
338 Orthophosphoric acid	2.5 g/kg expressed as P <sub>2</sub> O <sub>5</sub> in finished cocoa and chocolate products
334 L-Tartaric acid	5 g/kg in finished cocoa and chocolate products
<b>4.2 EMULSIFIERS MAXIMUM LEVEL</b>	
471 Mono- and diglycerides of edible fatty acids	Limited by GMP
322 Lecithin	
442 Ammonium salts of phosphatidic acids	10 g/kg in finished cocoa or chocolate products
476 Polyglycerol esters of interesterified ricinoleic acid	5 g/kg in finished cocoa or chocolate products
<b>4.3 FLAVOURING AGENTS MAXIMUM LEVEL</b>	
Natural and artificial flavours, except those which reproduce the flavour of chocolate or milk	Limited by GMP
Vanillin	

**D. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARDS FOR COCOA POWDERS (COCOAS) AND DRY MIXTURES OF COCOA AND SUGARS (CODEX STAN 105-1981)**

The following amendments to Section 4 of the *Standard for Cocoa powders (cocoas) and dry mixtures of cocoa and sugars* (CODEX STAN 105-1981) are proposed.

**4. FOOD ADDITIVES**

**4.1**

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

**4.2**

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

	<b>Name of the Additive</b>	<b>Maximum Level (in finished products/final cocoa product)</b>
4.1	Acidity regulators	
170(i)	Calcium carbonate	Limited by GMP
330	Citric acid	Limited by GMP
334	Tartaric acid, L(+)	5 000 mg/kg (on the cocoa fraction)
338	Orthophosphoric acid	2 500 mg/kg, expressed as P <sub>2</sub> O <sub>5</sub> (on the cocoa fraction)
500(i)	Sodium carbonate	Limited by GMP
500(ii)	Sodium hydrogen carbonate	Limited by GMP
501(i)	Potassium carbonate	Limited by GMP
501(ii)	Potassium hydrogen carbonate	Limited by GMP
503(i)	Ammonium carbonate	Limited by GMP
503(ii)	Ammonium hydrogen carbonate	Limited by GMP
504(i)	Magnesium carbonate	Limited by GMP
524	Sodium hydroxide	Limited by GMP
525	Potassium hydroxide	Limited by GMP
526	Calcium hydroxide	Limited by GMP
527	Ammonium hydroxide	Limited by GMP
528	Magnesium hydroxide	Limited by GMP
530	Magnesium oxide	Limited by GMP
<b>4.2</b>	<b>Emulsifiers</b>	
322	Lecithin	Limited by GMP
471	Mono- and di-glycerides of fatty acids	Limited by GMP
442	Ammonium salts of phosphatidic acids	10 000 mg/kg
473	sucrose esters of fatty acids	10 000 mg/kg
475	Polyglycerol esters of fatty acids	5 000 mg/kg
477	Propylene glycol esters of fatty acids	5 000 mg/kg
476	Polyglycerol esters of interesterified ricinoleic acid	5 000 mg/kg

	<b>Name of the Additive</b>	<b>Maximum Level (in finished products/final cocoa product)</b>
491	Sorbitanmonostearate	2 000 mg/kg (in combination)
492	Sorbitantristearate	
493	Sorbitanmonolaurate	
494	Sorbitanmonooleate	
495	Sorbitanmonopalmitate	
<b>4.3</b>	<b>Stabilizers</b>	
400	Alginic acid	Limited by GMP
407	Carrageenan	Limited by GMP
410	Carob bean gum	Limited by GMP
412	Guar gum	Limited by GMP
413	Tragacanth gum	Limited by GMP
414	Gum arabic (acacia gum)	Limited by GMP
415	Xanthan Gum	Limited by GMP
416	Karaya gum	Limited by GMP
417	Tara gum	Limited by GMP
418	Gellan gum	Limited by GMP
460	Cellulose	Limited by GMP
466	Sodium carboxymethyl cellulose	Limited by GMP
<b>4.4</b>	<b>Flavouring agents</b>	
	Natural and artificial flavours, except those which reproduce the flavour of chocolate or milk	Limited by GMP
	Vanillin	Limited by GMP
	Ethyl vanillin	Limited by GMP
<b>4.5</b>	<b>Anti-caking agents</b>	
341(iii)	Tricalcium phosphate	10 000 mg/kg
551	Silicon dioxide, amorphous	10 000 mg/kg
552	Calcium silicate	10 000 mg/kg
553(i)	Magnesium silicate	10 000 mg/kg
553(ii)	Magnesium trisilicate	10 000 mg/kg
553(iii)	Talc	10 000 mg/kg
<b>4.6</b>	<b>Bulking agent</b>	
1200	Polydextroses	Limited by GMP
<b>4.7</b>	<b>Sweeteners</b>	
420	Sorbitols	Limited by GMP
421	Mannitol	Limited by GMP
950	Acesulfame potassium	350 mg/kg
951	Aspartame	3 000 mg/kg
953	Isomalt (isomaltitol)	Limited by GMP
955	Sucralose	580 mg/kg
954	Saccharins	100 mg/kg (residue limit)
957	Thaumatococin	Limited by GMP
966	Lactitol	Limited by GMP
965	Maltitols	Limited by GMP

	<b>Name of the Additive</b>	<b>Maximum Level (in finished products/final cocoa product)</b>
967	Xylitol	Limited by GMP
<b>4.8</b>	<b>Thickener</b>	
<b>4.8.1</b>	<b>Modified Starches</b>	
1400	Dextrins, roasted starch	Limited by GMP
1401	Acid-treated starch	Limited by GMP
1402	Alkaline-treated starch	Limited by GMP
1403	Bleached starch	Limited by GMP
1404	Oxidized starch	Limited by GMP
1405	Starches, enzyme-treated	Limited by GMP

Annex 2**PROPOSED AMENDMENTS TO TABLE 1, 2 AND 3 OF THE GSFA IN RELATION TO CHOCOLATE AND COCOA PRODUCTS**Explanatory text for the 48<sup>th</sup> session of the CCFA

CCFA46 reached consensus that there are two types of restrictions for Table 3 food additives in the commodity standards. The first is a restriction to a certain functional class. In this case it is considered that all Table 3 additives in that functional class are acceptable. The second is the situation where a particular commodity standard lists individual food additives and it is considered that only certain Table 3 additives in that functional class are acceptable.

Working Principles

Note: These working principles have been added from USA comments. These were used in the alignment work on the meat commodity standards.

The general reference to the GSFA that is to be included in the commodity standard (Appendix 2) needs to take into account the fact that there are limitations due to the listing of specific additives in the commodity standard. Therefore, when applying the provisions in the commodity standard to the GSFA for alignment:

- A new provision for an additive is added to the GSFA only if there is a provision for that additive in the commodity standard, but currently no provision for that additive in the GSFA in the relevant food category. According to Box G of the Decision Tree a provision is added by use of a Note to limit the use of products conforming to the commodity standard unless evidence of a technical reason otherwise (i.e. evidence justifying the need for non-standardised products).
- Only adopted GSFA additive provisions are considered for alignment with the commodity standards at this time.
- An appropriate note is associated with the relevant GSFA additive provision to include a limitation from the commodity standard. For example, the "XS##" Notes are used to denote the exclusion of the commodity standard from the GSFA provision (i.e. there is a provision in the GSFA for the additive, but the additive is not listed in the commodity standard).

The recommendations for alignment should be to amend the GSFA provisions in Tables 1 and 2, rather than *add* provisions (the latter applies only to the situation described in the first bullet point). There can only be one provision in the GSFA for a given food category for an additive. Therefore, the recommendations are to amend (revise) existing GSFA provisions to take into account the provisions in the commodity standard. As such, the recommendations with the proposed revisions to the GSFA are presented in a single table, with the same data each in Table 1 and Table 2 format. This presentation would eliminate any confusion or misinterpretation as to the final provision in the GSFA.

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

**PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARDS FOR COCOA BUTTER (CODEX STAN 86-1981), FOR CHOCOLATE AND CHOCOLATE PRODUCTS (CODEX STAN 87-1981), FOR COCOA (CACAO) MASS (COCOA/CHOCOLATE LIQUOR) AND COCOA CAKE (CODEX STAN 141-1983), AND FOR COCOA POWDERS (COCOAS) AND DRY MIXTURES OF COCOA AND SUGARS (CODEX STAN 105-1981)**

The commodity standards for chocolate are included in the following food categories:

- CODEX STAN 86-1981 corresponds to food category 05.1.3
- CODEX STAN 87-1981 corresponds to food category 05.1.4
- CODEX STANs 141-1983 and 105-1981 correspond to food category 05.1.1

All of these food categories are sub-categories of the broader food category 05.1 (Cocoa products and chocolate products including imitations and chocolate substitutes), which is, in turn, a sub-category of the parent food category 05.0 (Confectionery). Therefore, the alignment of these commodity standards must also take into account the provisions in the GSFA in food categories 05.0 and 05.1.

**A. PROPOSED AMENDMENTS TO FOOD CATEGORY 05.0**

It is proposed to amend the following food additive provisions in Table 1 of the GSFA:

<b>Ascorbyl esters: Functional class: antioxidant INS 304, 305</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.0	Confectionery	500 mg/kg	10, 15, 444, <u>AA</u> , <u>XS86</u> , <u>XS105</u> , <u>XS141</u>	Endorse

<b>Mineral oil, medium viscosity: Functional class: glazing agent INS 905e</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.0	Confectionery	2000 mg/kg	3, <u>XS86</u> , <u>XS87</u> , <u>XS105</u> , <u>XS141</u>	Endorse

**AA:**Excluding products conforming to the *Standard for Chocolate and Chocolate Products* (CODEX STAN 87-1981) except for white chocolate, where ascorbylpalmitate (INS 304) may be used only as an antioxidant at 200 mg/kg calculated on a fat content basis.

**XS86:** Excluding products conforming to the *Standard for Cocoa Butter* (CODEX STAN 86-1981).

**XS87:** Excluding products conforming to the *Standard for Chocolate and Chocolate Products* (CODEX STAN 87-1981).

**XS105:** Excluding products conforming to the *Standard for Cocoa Powders (Cocoas) and Dry Mixtures of Cocoa and Sugars* (CODEX STAN 105-1981).

**XS141:**Excluding products conforming to the *Standard for Cocoa (Cacao) Mass (Cocoa/chocolate liquor) and Cocoa Cake* (CODEX STAN 141-1983).

It is proposed to amend Table 2 of the GSFA in food category 05.0 as follows:

<b>Food category 05.0 Confectionery</b>			
<b>Food additive</b>	<b>INS</b>	<b>Maximum Level</b>	<b>Notes</b>
Ascorbyl esters	304, 305	500 mg/kg	10, 15, 444, <u>AA</u> , <u>XS86</u> , <u>XS105</u> , <u>XS141</u>
Mineral oil, medium viscosity	905e	2000 mg/kg	3, <u>XS86</u> , <u>XS87</u> , <u>XS105</u> , <u>XS141</u>

**AA:** Excluding products conforming to the *Standard for Chocolate and Chocolate Products* (CODEX STAN 87-1981) except for white chocolate, where ascorbylpalmitate (INS 304) may be used only as an antioxidant at 200 mg/kg calculated on a fat content basis.

**XS86:** Excluding products conforming to the *Standard for Cocoa Butter* (CODEX STAN 86-1981).

**XS87:** Excluding products conforming to the *Standard for Chocolate and Chocolate Products* (CODEX STAN 87-1981).

**XS105:** Excluding products conforming to the *Standard for Cocoa Powders (Cocoas) and Dry Mixtures of Cocoa and Sugars* (CODEX STAN 105-1981).

**XS141:** Excluding products conforming to the *Standard for Cocoa (Cacao) Mass (Cocoa/chocolate liquor) and Cocoa Cake* (CODEX STAN 141-1983).

## B. PROPOSED AMENDMENTS TO FOOD CATEGORY 05.1

It is proposed to amend the following food additive provisions in Table 1 of the GSFA:

<b>Mineral oil, high viscosity: Functional class: antifoaming agent, glazing agent INS 905d</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	2000 mg/kg	3, <u>XS86, XS87, XS105, XS141</u>	Endorse

<b>Propyl gallate: Functional class: antioxidant INS 310</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	200 mg/kg	15, 130, <u>BB, XS86, XS105, XS141</u>	Endorse

**BB:** Excluding products (other than white chocolate) conforming to the *Standard for Chocolate and Chocolate Products* (CODEX STAN 87-1981).

**XS86:** Excluding products conforming to the *Standard for Cocoa Butter* (CODEX STAN 86-1981).

**XS87:** Excluding products conforming to the *Standard for Chocolate and Chocolate Products* (CODEX STAN 87-1981).

**XS105:** Excluding products conforming to the *Standard for Cocoa Powders (Cocoas) and Dry Mixtures of Cocoa and Sugars* (CODEX STAN 105-1981).

**XS141:** Excluding products conforming to the *Standard for Cocoa (Cacao) Mass (Cocoa/chocolate liquor) and Cocoa Cake* (CODEX STAN 141-1983).

It is proposed to amend Table 2 of the GSFA in food category 05.1 as follows:

<b>Food category 05.1 Cocoa products and chocolate products including imitations and chocolate substitutes</b>			
<b>Food additive</b>	<b>INS</b>	<b>Maximum Level</b>	<b>Notes</b>
Mineral oil, high viscosity	905d	2000 mg/kg	3, <u>XS86, XS87, XS105, XS141</u>
Propyl gallate	310	200 mg/kg	15, 130, <u>BB, XS86, XS105, XS141</u>

**BB:** Excluding products (other than white chocolate) conforming to the *Standard for Chocolate and Chocolate Products* (CODEX STAN 87-1981).

**XS86:** Excluding products conforming to the *Standard for Cocoa Butter* (CODEX STAN 86-1981).

**XS87:** Excluding products conforming to the *Standard for Chocolate and Chocolate Products* (CODEX STAN 87-1981).

**XS105:** Excluding products conforming to the *Standard for Cocoa Powders (Cocoas) and Dry Mixtures of Cocoa and Sugars* (CODEX STAN 105-1981).

**XS141:** Excluding products conforming to the *Standard for Cocoa (Cacao) Mass (Cocoa/chocolate liquor) and Cocoa Cake* (CODEX STAN 141-1983).

**C. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARDS FOR COCOA (CACAO) MASS (COCOA/CHOCOLATE LIQUOR) AND COCOA CAKE (CODEX STAN 141-1983) AND FOR COCOA POWDERS (COCOAS) AND DRY MIXTURES OF COCOA AND SUGARS (CODEX STAN 105-1981) – FOOD CATEGORY 05.1.1**

It is proposed to amend the following food additive provisions in Table 1 of the GSFA:

<b>Acesulfame potassium: Functional class: flavour enhancer, sweetener INS 950</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	350 mg/kg	97 & 188, <b><u>XS141</u></b>	Endorse

<b>Aspartame: Functional class: flavour enhancer, sweetener INS 951</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	3000 mg/kg	97 & 191, <b><u>XS141</u></b>	Endorse

<b>Phosphates: Functional class: acidity regulator, antioxidant, emulsifier, firming agent, flour treatment agent, humectant, preservative, raising agent, sequestrant, stabilizer, thickener INS 338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i), (ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii); 451(i), (ii); 452(i)-(v); 542</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	1100 mg/kg	33, <b><u>97</u></b>	Endorse

<b>Polyglycerol esters of fatty acids: Functional class: emulsifier INS 475</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
<b><u>05.1.1</u></b>	<b><u>Cocoa mixes (powders) and cocoa mass/cake</u></b>	<b><u>5000 mg/kg</u></b>	<b><u>97, XS141</u></b>	Endorse

<b>Polyglycerol esters interesterifiedricinoleic acid:Functional class: emulsifier</b>				
--	--	--	--	--



<b>INS 476</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
<u>05.1.1</u>	<u>Cocoa mixes (powders) and cocoa mass/cake</u>	<u>5000 mg/kg</u>	97	Endorse

<b>Propylene glycol esters of fatty acids: Functional class: emulsifier</b>				
<b>INS 477</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	5000 mg/kg	97, <u>XS141</u>	Endorse

<b>Saccharins: Functional class: sweetener</b>				
<b>INS 954(i)-(iv)</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	100 mg/kg	97 & 161, <u>XS141</u>	Endorse

<b>Sorbitan esters of fatty acids: Functional class: emulsifier, stabilizer</b>				
<b>INS 491-495</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
<u>05.1.1</u>	<u>Cocoa mixes (powders) and cocoa mass/cake</u>	<u>2000 mg/kg</u>	<u>97, CC, XS141</u>	Endorse

<b>Sucralose (trichlorogalactosucrose): Functional class: sweetener</b>				
<b>INS 955</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	580 mg/kg	97, <u>XS141</u>	Endorse

<b>Sucrose esters of fatty acids: Functional class: emulsifier, stabilizer</b>				
<b>INS 473</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>

<b>05.1.1</b>	<b><u>Cocoa mixes (powders) and cocoa mass/cake</u></b>	<b><u>10000 mg/kg</u></b>	<b><u>97, XS141</u></b>	Endorse
---------------	---	---------------------------	-------------------------	---------

<b>Tartrates:Functional class: acidity regulator</b>				
<b>INS 334, 335(ii), 337</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
<b>05.1.1</b>	<b><u>Cocoa mixes (powders) and cocoa mass/cake</u></b>	<b><u>5000 mg/kg</u></b>	<b><u>45, 97, 128</u></b>	Endorse

**CC:** For use of sorbitanmonostearate (INS 491), sorbitantristearate (INS 492), sorbitanmonolaurate (INS 493), sorbitanmonooleate (INS 494), and sorbitanmonopalmitate (INS 495) in combination **up to a maximum level** of at 2000 mg/kg on the final cocoa and chocolate basis as emulsifiers in products conforming to the *Standard for Cocoa Powders (Cocoas) and Dry Mixtures of Cocoa and Sugars* (CODEX STAN 105-1981).

**XS141:** Excluding products conforming to the *Standard for Cocoa (Cacao) Mass (Cocoa/chocolate liquor) and Cocoa Cake* (CODEX STAN 141-1983).

It is proposed to amend Table 2 of the GSFA for food category 05.1.1 as follows:

<b>Food category 05.1.1 Cocoa mixes (powders) and cocoa mass/cake</b>			
<b>Food additive</b>	<b>INS</b>	<b>Maximum Level</b>	<b>Notes</b>
Acesulfame potassium	950	350 mg/kg	97 & 188, <b><u>XS141</u></b>
Aspartame	951	3000 mg/kg	97 & 191, <b><u>XS141</u></b>
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i), (ii); 452(i)-(v); 542	1100 mg/kg	33,, <b>97</b>
<b><u>Polyglycerol esters of fatty acids</u></b>	<b><u>475</u></b>	<b><u>5000 mg/kg</u></b>	<b><u>XS141, 97</u></b>
<b><u>Polyglycerol esters interesterified ricinoleic acid</u></b>	<b><u>476</u></b>	<b><u>5000 mg/kg</u></b>	<b>97</b>
Propylene glycol esters of fatty acids	477	5000 mg/kg	97, <b><u>XS141</u></b>
Saccharins	954(i)-(iv)	100 mg/kg	97 & 161, <b><u>XS141</u></b>
<b><u>Sorbitan esters of fatty acids</u></b>	<b><u>491-495</u></b>	<b><u>2000 mg/kg</u></b>	<b><u>97, CC, XS141</u></b>
Sucralose (trichlorogalactosucrose)	955	580 mg/kg	97, <b><u>XS141</u></b>
<b><u>Sucrose esters of fatty acids</u></b>	<b><u>473</u></b>	<b><u>10000 mg/kg</u></b>	<b><u>97, XS141</u></b>
<b><u>Tartrates</u></b>	<b><u>334, 335(ii), 337</u></b>	<b><u>5000 mg/kg</u></b>	<b><u>45, 97, 128</u></b>

**CC:** For use of sorbitanmonostearate (INS 491), sorbitantristearate (INS 492), sorbitanmonolaurate (INS 493), sorbitanmonooleate (INS 494), and sorbitanmonopalmitate (INS 495) in combination **up to a maximum level** of at 2000 mg/kg on the final cocoa and chocolate basis as emulsifiers in products

conforming to the *Standard for Cocoa Powders (Cocoas) and Dry Mixtures of Cocoa and Sugars* (CODEX STAN 105-1981).

**XS141:** Excluding products conforming to the *Standard for Cocoa (Cacao) Mass (Cocoa/chocolate liquor) and Cocoa Cake* (CODEX STAN 141-1983).

### **Section 2 of Table 3**

In the case of the *Standards for Cocoa Powder (Cocoas) and Dry Mixtures of Cocoa and Sugars* (CODEX STAN 105-1981) and for *Cocoa (Cacao) mass (Cocoa /chocolate liquor) and Cocoa Cake* (CODEX STAN 141-1983) the intention of the commodity committee had been to allow only certain Table 3 additives.

Therefore, it is proposed to add the following to Section 2 of the Annex to Table 3 of the GSFA:

<b>05.1.1</b>	<b>Cocoa mixes (powders) and cocoa mass/cake</b>
	Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to these standards.
<b>Codex standards</b>	Cocoa powders (cocoas) and dry mixtures of cocoa and sugars (CODEX STAN 105-1981) and Cocoa (cacao) mass (cocoa/chocolate liquor) and cocoa cake (CODEX STAN 141-1983)

## **D. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR COCOA BUTTER (CODEX STAN 86-1981) – FOOD CATEGORY 05.1.3**

It is proposed to amend the following food additive provisions in Table 1 of the GSFA:

<b>Acesulfame potassium: Functional class: flavour enhancer, sweetener</b>				
<b>INS 950</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.3	Cocoa-based spreads, including fillings	1000 mg/kg	161, 188, <b>XS86</b>	Endorse

<b>Alitame: Functional class: sweetener</b>				
<b>INS 956</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.3	Cocoa-based spreads, including fillings	300 mg/kg	161, <b>XS86</b>	Endorse

<b>Allura red AC: Functional class: colour</b>				
<b>INS 129</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.3	Cocoa-based spreads, including fillings	300 mg/kg	161, <b>XS86</b>	Endorse

<b>Aspartame: Functional class: flavour enhancer, sweetener</b>				
<b>INS 951</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.3	Cocoa-based spreads, including fillings	3000 mg/kg	161, 191, <u><b>XS86</b></u>	Endorse

<b>Benzoates: Functional class: preservative</b>				
<b>INS 210-213</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.3	Cocoa-based spreads, including fillings	1500 mg/kg	13, <u><b>XS86</b></u>	Endorse

<b>Brilliant blue FCF: Functional class: colour</b>				
<b>INS 133</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.3	Cocoa-based spreads, including fillings	100 mg/kg	161, <u><b>XS86</b></u>	Endorse

<b>Caramel III – ammonia caramel: Functional class: colour</b>				
<b>INS 150c</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.3	Cocoa-based spreads, including fillings	50000 mg/kg	<u><b>XS86</b></u>	Endorse

<b>Caramel IV – sulphite ammonia caramel: Functional class: colour</b>				
<b>INS 150d</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.3	Cocoa-based spreads, including fillings	50000 mg/kg	<u><b>XS86</b></u>	Endorse

<b>Carotenes, beta-, vegetable: Functional class: colour</b>				
<b>INS 160a(ii)</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.3	Cocoa-based spreads, including fillings	100 mg/kg	<u>XS86</u>	Endorse

<b>Carotenoids: Functional class: colour</b>				
<b>INS 160a(i), a(iii), e, f</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.3	Cocoa-based spreads, including fillings	100 mg/kg	161, <u>XS86</u>	Endorse

<b>Chlorophylls and Chlorophyllins, copper complexes: Functional class: colour</b>				
<b>INS 141(i), (ii)</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.3	Cocoa-based spreads, including fillings	6.4 mg/kg	62, 161, <u>XS86</u>	Endorse

<b>Cyclamates: Functional class: sweetener</b>				
<b>INS 952(i), (ii), (iv)</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.3	Cocoa-based spreads, including fillings	500 mg/kg	17, 161, <u>XS86</u>	Endorse

<b>Ethylene diamine tetra acetates: Functional class: antioxidant, colour retention agent, preservative, sequestrant</b>				
<b>INS 385, 386</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.3	Cocoa-based spreads, including fillings	50 mg/kg	21, <u>XS86</u>	Endorse

<b>Grape skin extract: Functional class: colour</b>				
<b>INS 163(ii)</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.3	Cocoa-based spreads, including fillings	200 mg/kg	181, <u>XS86</u>	Endorse

<b>Hydroxybenzoates, para-: Functional class: preservative</b>				
<b>INS 214, 218</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.3	Cocoa-based spreads, including fillings	300 mg/kg	27, <u>XS86</u>	Endorse

<b>Lauricarginate ethyl ester: Functional class: preservative</b>				
<b>INS 243</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.3	Cocoa-based spreads, including fillings	200 mg/kg	<u>XS86</u>	Endorse

<b>Neotame: Functional class: flavour enhancer, sweetener</b>				
<b>INS 961</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.3	Cocoa-based spreads, including fillings	100 mg/kg	161, <u>XS86</u>	Endorse

<b>Phosphates: Functional class: acidity regulator, antioxidant, emulsifier, firming agent, flour treatment agent, humectant, preservative, raising agent, sequestrant, stabilizer, thickener</b>				
<b>INS 338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i), (ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii); 451(i), (ii); 452(i)-(v); 542</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.3	Cocoa-based spreads, including fillings	880 mg/kg	33, <u>XS86</u>	Endorse

<b>Polysorbates: Functional class: emulsifier, stabilizer</b>				
<b>INS 432-436</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.3	Cocoa-based spreads, including fillings	1000 mg/kg	<u>XS86</u>	Endorse

<b>Saccharins: Functional class: sweetener</b>				
<b>INS 954(i)-(iv)</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.3	Cocoa-based spreads, including fillings	200 mg/kg	161, <u>XS86</u>	Endorse

<b>Sorbates: Functional class: preservative</b>				
<b>INS 200-203</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.3	Cocoa-based spreads, including fillings	1000 mg/kg	42, <u>XS86</u>	Endorse

<b>Sucralose (trichlorogalactosucrose): Functional class: sweetener</b>				
<b>INS 955</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.3	Cocoa-based spreads, including fillings	400 mg/kg	161, 169, <u>XS86</u>	Endorse

**XS86:** Excluding products conforming to the *Standard for Cocoa Butter* (CODEX STAN 86-1981).

It is proposed to amend Table 2 of the GSFA in food category 05.1.3 as follows:

<b>Food category 05.1.3 Cocoa-based spreads, including fillings</b>			
<b>Food additive</b>	<b>INS</b>	<b>Maximum Level</b>	<b>Notes</b>
Acesulfame potassium	950	1000 mg/kg	161, 188, <u>XS86</u>
Alitame	956	300 mg/kg	161, <u>XS86</u>
Allura red AC	129	300 mg/kg	161, <u>XS86</u>

<b>Food category 05.1.3 Cocoa-based spreads, including fillings</b>			
<b>Food additive</b>	<b>INS</b>	<b>Maximum Level</b>	<b>Notes</b>
Aspartame	951	3000 mg/kg	161, 191, <b><u>XS86</u></b>
Benzoates	210-213	1500 mg/kg	13, <b><u>XS86</u></b>
Brilliant blue FCF	133	100 mg/kg	161, <b><u>XS86</u></b>
Caramel III – ammonia caramel	150c	50000 mg/kg	<b><u>XS86</u></b>
Caramel IV – sulphite caramel	150d	50000 mg/kg	<b><u>XS86</u></b>
Carotenes, beta-, vegetable	160a(ii)	100 mg/kg	<b><u>XS86</u></b>
Carotenoids	160a(i),a(iii),e, f	100 mg/kg	161, <b><u>XS86</u></b>
Chlorophylls and chlorophyllins, copper complexes	141(i),(ii)	6.4 mg/kg	62, 161, <b><u>XS86</u></b>
Cyclamates	952(i), (ii), (iv)	500 mg/kg	17, 161, <b><u>XS86</u></b>
Ethylene diamine tetra acetates	385, 386	50 mg/kg	21, <b><u>XS86</u></b>
Grape skin extract	163(ii)	200 mg/kg	181, <b><u>XS86</u></b>
Hydroxybenzoates, para-	214, 218	300 mg/kg	27, <b><u>XS86</u></b>
Lauricarginate ethyl ester	243	200 mg/kg	<b><u>XS86</u></b>
Neotame	961	100 mg/kg	161, <b><u>XS86</u></b>
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	880 mg/kg	33, <b><u>XS86</u></b>
Polysorbates	432-436	1000 mg/kg	<b><u>XS86</u></b>
Saccharins	954(i)-(iv)	200 mg/kg	161, <b><u>XS86</u></b>
Sorbates	200-203	1000 mg/kg	42, <b><u>XS86</u></b>
Sucralose (trichlorogalactosucrose)	955	400 mg/kg	161, 169, <b><u>XS86</u></b>

**XS86**: Excluding products conforming to the *Standard for Cocoa Butter* (CODEX STAN 86-1981).

### **Section 2 of Table 3**

There is no need to include a provision for the *Standard for Cocoa Butter* in Section 2 of the Annex to Table 3 of the GSFA. This commodity standard only contains provisions for processing aids. The use of processing aids is covered by the reference to the *Guidelines on Substances Used as Processing Aids* (CAC/GL 75-2010) in the commodity standard (see Appendix 2, above). Since the GSFA does not include processing aids, there is no need to include any language with regard to processing aids in the GSFA.

## **E PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR CHOCOLATE AND CHOCOLATE PRODUCTS (CODEX STAN 87-1981) – FOOD CATEGORY 05.1.4**

It is proposed to amend the following food additive provisions in Table 1 of the GSFA:



<b>Allura red: Functional class: colour</b>				
<b>INS 129</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.4	Cocoa and chocolate products	300 mg/kg	<u><b>New Note 183</b></u>	Endorse

<b>Ammonium salts of phosphatidic acid: Functional class: emulsifier</b>				
<b>INS 442</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.4	Cocoa and chocolate products	10000 mg/kg	<u><b>New Note 101</b></u>	Endorse

<b>Brilliant blue FCF: Functional class: colour</b>				
<b>INS 133</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.4	Cocoa and chocolate products	100 mg/kg	<u><b>New Note 183</b></u>	Endorse

<b>Caramel III – ammonia caramel: Functional class: colour</b>				
<b>INS 150c</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.4	Cocoa and chocolate products	50000 mg/kg	<u><b>New Note 183</b></u>	Endorse

<b>Caramel IV – sulfite ammonia caramel: Functional class: colour</b>				
<b>INS 150d</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.4	Cocoa and chocolate products	50000 mg/kg	<u><b>New Note 183</b></u>	Endorse

<b>Carotenes, beta-, vegetable: Functional class: colour</b>				
<b>INS 160a(ii)</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.4	Cocoa and chocolate products	100 mg/kg	<b><u>New Note 183</u></b>	Endorse

<b>Carotenoids: Functional class: colour</b>				
<b>INS 160a(i),a(iii),e,f</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.4	Cocoa and chocolate products	100 mg/kg	<b><u>New Note 183</u></b>	Endorse

<b>Chlorophylls and chlorophyllins, copper complexes: Functional class: colour</b>				
<b>INS 141(i), (ii)</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.4	Cocoa and chocolate products	700 mg/kg	<b><u>New Note 183</u></b>	Endorse

<b>Grape skin extract: Functional class: colour</b>				
<b>INS 163(ii)</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.4	Cocoa and chocolate products	200 mg/kg	181, <b><u>New Note 183</u></b>	Endorse

<b>Indigotine (indigo carmine): Functional class: colour</b>				
<b>INS 132</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.4	Cocoa and chocolate products	450 mg/kg	<b><u>New Note 183</u></b>	Endorse

<b>Polyglycerol esters interesterified ricinoleic acid: Functional class: emulsifier</b>				
<b>INS 476</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
<u>05.1.4</u>	<u>Cocoa and chocolate products</u>	<u>5000 mg/kg</u>	<u>New Note 101</u>	Endorse

<b>Polysorbates: Functional class: emulsifier</b>				
<b>INS 432-436</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.4	Cocoa and chocolate products	5000 mg/kg	<u>New Note 101</u>	Endorse

<b>Ponceau 4R (cochineal red A): Functional class: colour</b>				
<b>INS 124</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.4	Cocoa and chocolate products	300 mg/kg	<u>New Note 183</u>	Endorse

<b>Sorbitan esters of fatty acids: Functional class: emulsifier, stabilizer</b>				
<b>INS 491-495</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
<u>05.1.4</u>	<u>Cocoa and chocolate products</u>	<u>10000 mg/lg</u>	<u>New Note 101</u>	Endorse

<b>Sunset yellow FCF: Functional class: colour</b>				
<b>INS 110</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.4	Cocoa and chocolate	400 mg/kg	<u>New Note 183</u>	Endorse

	products			
--	----------	--	--	--

<b>Tartrates: Functional class: acidity regulator, antioxidant, flavour enhancer, sequestrant</b>				
<b>INS 334, 335(ii), 337</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
<b>05.1.4</b>	<b><u>Cocoa and chocolate products</u></b>	<b><u>5000 mg/kg</u></b>	45, <b>128</b>	Endorse

<b>Tocopherols: Functional class: antioxidant</b>				
<b>INS 307a, b, c</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
<b>05.1.4</b>	<b><u>Cocoa and chocolate products</u></b>	<b><u>750 mg/kg</u></b>	15, <b>DD</b>	Endorse

**DD:** Singly or in combination: d-alpha-tocopherol (INS 307a), tocopherol concentrate, mixed (INS 307b) and dl-alpha-tocopherol (INS 307c).

**New Note 101:** When used in combination as emulsifiers: ammonium salts of phosphatidic acid (INS 442), polyglycerol esters of interesterified ricinoleic acid (INS 476), sorbitan monostearate (INS 491), sorbitan tristearate (INS 492), and polysorbates (polyoxyethylene (20) sorbitan monolaurate (INS 432), polyoxyethylene (20) sorbitan monooleate (INS 433), polyoxyethylene (2) sorbitan monostearate (INS 435) and polyoxyethylene (20) sorbitan tristearate (INS 436)), the total combined use level shall not exceed 15,000 mg/kg.

**New note 183:** For use in surface decoration only.

It is proposed to amend Table 2 of the GSFA for food category 05.1.4 as follows:

<b>Food category 05.1.4 Cocoa and chocolate products</b>			
<b>Food additive</b>	<b>INS</b>	<b>Maximum Level</b>	<b>Notes</b>
Allura red	129	300 mg/kg	<b><u>New Note 183</u></b>
Ammonium salts of phosphatidic acid	442	10000 mg/kg	<b><u>New Note 101</u></b>
Brilliant blue FCF	133	100 mg/kg	<b><u>New Note 183</u></b>
Caramel III – ammonia caramel	150c	50000 mg/kg	<b><u>New Note 183</u></b>
Caramel IV – sulfite ammonia caramel	150d	50000 mg/kg	<b><u>New Note 183</u></b>
Carotenes, beta-, vegetable	160a(ii)	100 mg/kg	<b><u>New Note 183</u></b>
Carotenoids	<b>160a(i),a(iii),e,f</b>	100 mg/kg	<b><u>New Note 183</u></b>
Chlorophylls and chlorophyllins, copper complexes	141(i), (ii)	700 mg/kg	<b><u>New Note 183</u></b>
Grape skin extract	163(ii)	200 mg/kg	181, <b><u>New Note 183</u></b>

<b>Food category 05.1.4 Cocoa and chocolate products</b>			
<b>Food additive</b>	<b>INS</b>	<b>Maximum Level</b>	<b>Notes</b>
Indigotine (indigo carmine)	132	450 mg/kg	<b><u>New Note 183</u></b>
<b><u>Polyglycerol esters</u></b> <b><u>interesterifiedricinoleic acid</u></b>	<b><u>476</u></b>	<b><u>5000 mg/kg</u></b>	<b><u>New Note 101</u></b>
<b>Polysorbates</b>	<b>432-436</b>	<b>5000 mg/kg</b>	<b><u>New Note 101</u></b>
Ponceau 4R (cochineal red A)	124	300 mg/kg	<b><u>New Note 183</u></b>
<b><u>Sorbitan esters of fatty acids</u></b>	<b><u>491-495</u></b>	<b><u>10000</u></b>	<b><u>New note 101</u></b>
Sunset yellow FCF	110	400 mg/kg	<b><u>New Note 183</u></b>
<b><u>Tartrates</u></b>	<b><u>334, 335(ii), 337</u></b>	<b><u>5000 mg/kg</u></b>	45, <b>128</b>
<b><u>Tocopherols</u></b>	<b><u>307a, b, c</u></b>	<b><u>750 mg/kg</u></b>	15, <b><u>DD</u></b>

**DD:** Singly or in combination: d-alpha-tocopherol (INS 307a), tocopherol concentrate, mixed (INS 307b) and dl-alpha-tocopherol (INS 307c).

**New Note 101:** When used in combination as emulsifiers: ammonium salts of phosphatidic acid (INS 442), polyglycerol esters of interesterifiedricinoleic acid (INS 476), sorbitanmonostearate (INS 491), sorbitantristearate (INS 492), and polysorbates (polyoxyethylene (20) sorbitanmonolaurate (INS 432), polyoxyethylene (20) sorbitanmonooleate (INS 433), polyoxyethylene (2) sorbitanmonostearate (INS 435) and polyoxyethylene (20) sorbitantristearate (INS 436)), the total combined use level shall not exceed 15,000 mg/kg.

**New note 183:** For use in surface decoration only.

### **Section 2 of Table 3**

In the case of the *Standard for Chocolate and Chocolate Products* (CODEX STAN 87-1981) the intention of the commodity committee had been to allow only certain Table 3 additives.

Therefore, it is proposed to add the following to Section 2 of the Annex to Table 3 of the GSFA:

<b>05.1.4</b>	<b>Cocoa and chocolate products</b>
	Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this Standard.
<b>Codex standard</b>	<i>Chocolate and chocolate products</i> (CODEX STAN 87-1981)

## **F** AMENDMENTS TO TABLE 3

This table identifies certain food additives with permissions in the respective commodity standards as referred to above: CODEX STAN 87-1981, CODEX STAN 105-1981, and CODEX STAN 141-1983

<b>INS No</b>	<b>Additive</b>	<b>Functional Class</b>	<b>Year adopted</b>	<b>Acceptable in foods conforming to the following commodity standards</b>
1401	Acid-treated starch	Emulsifier, Stabilizer, Thickener	1999	CS 105-1981
400	Alginic acid	Bulking agent, Carrier, Emulsifier, Foaming, agent, Gelling agent, Glazing	1999	CS 105-1981

INS No	Additive	Functional Class	Year adopted	Acceptable in foods conforming to the following commodity standards
		agent, Humectant, Sequestrant, Stabilizer, Thickener		
1402	Alkaline treated starch	Emulsifier, Stabilizer, Thickener	1999	CS 105-1981
503(i)	Ammonium carbonate	Acidity regulator, Raising agent	1999	CS 87-1981 CS 105-1981 CS 141-1983
503(ii)	Ammonium hydrogen carbonate	Acidity regulator, Raising agent	1999	CS 87-1981 CS 105-1981 CS 141-1983
527	Ammonium hydroxide	Acidity regulator	1999	CS 87-1981 CS 105-1981 CS 141-1983
1403	Bleached starch	Emulsifier, Stabilizer, Thickener	1999	CS 105-1981
170(i)	Calcium carbonate	Acidity regulator, Anticaking agent, Colour, Firming agent, Flour treatment agent, Stabilizer	1999	CS 87-1981 CS 105-1981 CS 141-1983
526	Calcium hydroxide	Acidity regulator, Firming agent	1999	CS 87-1981 CS 105-1981 CS 141-1983
552	Calcium silicate	Anticaking agent	1999	CS 105-1981
410	Carob bean gum	Emulsifier, Stabilizer, Thickener	1999	CS 105-1981
407	Carrageenan	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	CS 105-1981
330	Citric acid	Acidity regulator, Antioxidant, Colour retention agent, Sequestrant	1999	CS 87-1981 CS 105-1981 CS 141-1983
1400	Dextrins, roasted starch	Carrier, Emulsifier, Stabilizer, Thickener	1999	CS 105-1981
418	Gellan gum	Stabilizer, Thickener	1999	CS 105-1981
422	Glycerol	Humectant, Thickener	1999	CS 87-1981
412	Guar Gum	Emulsifier, Stabilizer, Thickener	1999	CS 105-1981
414	Gum Arabic (Acacia gum)	Bulking agent, Carrier, Emulsifier, Glazing agent, Stabilizer, Thickener	1999	CS 87-1981 CS 105-1981
953	Isomalt (Hydrogenated isomaltulose)	Anticaking agent, Bulking agent, Glazing agent, Stabilizer, Sweetener, Thickener	1999	CS 87-1981 CS 105-1981
416	Karaya gum	Emulsifier, Stabilizer, Thickener	1999	CS 105-1981
966	Lactitol	Emulsifier, Sweetener,	1999	CS 87-1981

INS No	Additive	Functional Class	Year adopted	Acceptable in foods conforming to the following commodity standards
		Thickener		CS 105-1981
322(i)	Lecithin	Antioxidant, Emulsifier	1999	CS 87-1981 CS 105-1981 CS 141-1983
504(i)	Magnesium carbonate	Acidity regulator, Anticaking agent, Colour retention agent,	1999	CS 87-1981 CS 105-1981 CS 141-1983
528	Magnesium hydroxide	Acidity regulator, Colour retention agent,	1999	CS 87-1981 CS 105-1981 CS 141-1983
530	Magnesium oxide	Acidity regulator, Anticaking agent	1999	CS 87-1981 CS 105-1981 CS 141-1983
553 (i)	Magnesium silicate, synthetic	Anticaking agent	1999	CS 105-1981
965 (i)	Maltitol	Bulking agent, Emulsifier, Humectant, Stabilizer, Sweetener, Thickener	1999	CS 87-1981 CS 105-1981
965 (ii)	Maltitol syrup	Bulking agent, Emulsifier, Humectant, Stabilizer, Sweetener, Thickener	1999	CS 87-1981 CS 105-1981
421	Mannitol	Anticaking agent, Bulking agent, Humectant, Stabilizer, Sweetener, Thickener	1999	CS 87-1981 CS 105-1981
460(i)	Microcrystalline cellulose (Cellulose gel)	Anticaking agent, Bulking agent, Carrier, Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener	1999	CS 105-1981
460 (ii)	Powdered cellulose	Anticaking agent, Bulking agent, Carrier, Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener	1999	CS 105-1981
471	Mono- and di-glycerides of fatty acids	Antifoaming agent, Emulsifier, Stabilizer	1999	CS 87-1981 CS 105-1981 CS 141-1983
1404	Oxidized starch	Emulsifier, Stabilizer, Thickener	1999	CS 105-1981
440	Pectins	Emulsifier, Gelling agent, Glazing agent, Stabilizer, Thickener	1999	CS 87-1981
1200	Polydextroses	Bulking agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	CS 87-1981 CS 105-1981
501(i)	Potassium carbonate	Acidity regulator, Stabilizer	1999	CS 87-1981 CS 105-1981 CS 141-1983
501(ii)	Potassium hydrogen carbonate	Acidity regulator, Raising agent, Stabilizer	1999	CS 87-1981 CS 105-1981 CS 141-1983

<b>INS No</b>	<b>Additive</b>	<b>Functional Class</b>	<b>Year adopted</b>	<b>Acceptable in foods conforming to the following commodity standards</b>
525	Potassium hydroxide	Acidity regulator	1999	CS 87-1981 CS 105-1981 CS 141-1983
551	Silicon dioxide, amorphous	Anticaking agent, Antifoaming agent, Carrier	1999	CS 105-1981
500(i)	Sodium carbonate	Acidity regulator, Anticaking agent, Raising agent, Stabilizer, Thickener	1999	CS 87-1981 CS 105-1981 CS 141-1983
466	Sodium carboxymethyl cellulose (Cellulose gum)	Bulking agent, Emulsifier, Firming agent, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	CS 105-1981
500(ii)	Sodium hydrogen carbonate	Acidity regulator, Anticaking agent, Raising agent, Stabilizer, Thickener	1999	CS 87-1981 CS 105-1981 CS 141-1983
524	Sodium hydroxide	Acidity regulator	1999	CS 87-1981 CS 105-1981 CS 141-1983
420(i)	Sorbitol	Bulking agent, Humectant, Sequestrant, Stabilizer, Sweetener, Thickener	1999	CS 87-1981 CS 105-1981
420(ii)	Sorbitol syrup	Bulking agent, Humectant, Sequestrant, Stabilizer, Sweetener, Thickener	1999	CS 87-1981 CS 105-1981
1405	Starches, enzyme treated	Emulsifier, Stabilizer, Thickener	1999	CS 105-1981
553(iii)	Talc	Anticaking agent, Glazing agent, Thickener	1999	CS 105-1981
417	Tara gum	Gelling agent, Stabilizer, Thickener	1999	CS 105-1981
957	Thaumatococcus	Flavour enhancer, Sweetener	1999	CS 87-1981 CS 105-1981
413	Tragacanth gum	Emulsifier, Stabilizer, Thickener	1999	CS 105-1981
415	Xanthan Gum	Emulsifier, Foaming agent, Stabilizer, Thickener	1999	CS 105-1981
967	Xylitol	Emulsifier, Humectant, Stabilizer, Sweetener, Thickener	1999	CS 87-1981 CS 105-1981



**PROPOSED AMENDMENTS TO TABLE 1 AND 2 OF THE GSFA IN RELATION TO COMMODITY STANDARDS IDENTIFIED BY THE CCFFP AND THE CCPFV**

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

**Tables 1 and 2 of the GSFA**

It is proposed to amend Table 1 of the GSFA as follows:

<b>Acesulfame potassium: Functional class: flavour enhancer, sweetener</b>				
<b>INS 950</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
09.2	Processed fish and fish products, including mollusks, crustaceans and echinoderms	200 mg/kg	144, 188 & <u><b>XS311</b></u>	Endorse

<b>Aspartame: Functional class: flavour enhancer, sweetener</b>				
<b>INS 951</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
09.2	Processed fish and fish products, including mollusks, crustaceans and echinoderms	300 mg/kg	144, 191 & <u><b>XS311</b></u>	Endorse

<b>Caramel III – ammonia caramel: Functional class: colour</b>				
<b>INS 150c</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
09.2	Processed fish and fish products, including mollusks, crustaceans and echinoderms	30,000 mg/kg	<u><b>XS311</b></u>	Endorse

<b>Caramel IV – sulphite ammonia caramel: Functional class: colour</b>				
<b>INS 150d</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
09.2	Processed fish and fish products, including mollusks, crustaceans and echinoderms	30,000 mg/kg	95 & <u><b>XS311</b></u>	Endorse

<b>Carotenoids: Functional class: colour</b>				
<b>INS 160a(i), a(iii), e, f</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
09.2	Processed fish and fish products, including mollusks, crustaceans and echinoderms	100 mg/kg	95 & <u>XS311</u>	Endorse

<b>Annatto extracts, bixin-based: Functional class: colour</b>				
<b>INS 160b(i)</b>		<b>PROPOSED DRAFT Provision</b>		
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans and echinoderms	15 mg/kg	8 & <u>AA</u>	Add Note AA and retain at Step 4

<b>Butylated hydroxyanisole: Functional class: antioxidant</b>				
<b>INS 320</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans and echinoderms	200 mg/kg	15, 196 & <u>XS311</u>	Endorse

<b>Buylatedhydroxytoluene: Functional class: antioxidant</b>				
<b>INS 321</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans and echinoderms	200 mg/kg	15, 196 & <u>XS311</u>	Endorse

<b>Canthaxanthin: Functional class: colour</b>				
<b>INS 161g</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans and	15 mg/kg	<u>New Note 22</u> & <u>XS311</u>	Endorse

<b>Canthaxanthin: Functional class: colour</b>				
<b>INS 161g</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
	echinoderms			

<b>Carmines: Functional class: colour</b>				
<b>INS 120</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans and echinoderms	300 mg/kg	<b><u>New Note 22&amp;XS311</u></b>	Endorse

<b>Carotenes, beta-, vegetable: Functional class: colour</b>				
<b>INS 160a(ii)</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans and echinoderms	1000 mg/kg	<b><u>XS311</u></b>	Endorse

<b>Chlorophylls and chlorophyllins, copper complexes: Functional class: colour</b>				
<b>INS 141(i), (ii)</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans and echinoderms	200 mg/kg	<b><u>XS311</u></b>	Endorse

<b>Fast green FCF: Functional class: colour</b>				
<b>INS 143</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans and echinoderms	100 mg/kg	<b><u>XS311</u></b>	Endorse

<b>Grape skin extract: Functional class: colour</b>				
<b>INS 163(ii)</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans and echinoderms	1000 mg/kg	<b><u>New Note 22&amp;XS311</u></b>	Endorse

<b>Indigotine (indigo carmine): Functional class: colour</b>				
<b>INS 132</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans and echinoderms	300 mg/kg	<b><u>New Note 22, 161 &amp;XS311</u></b>	Endorse

<b>Iron Oxides: Functional class: colour</b>				
<b>INS 172(i)-(iii)</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans and echinoderms	250 mg/kg	<b><u>New Note 22&amp;XS311</u></b>	Endorse

<b>Ponceau 4R (cochineal red A): Functional class: colour</b>				
<b>INS 124</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans and echinoderms	100 mg/kg	<b><u>New Note 22&amp;XS311</u></b>	Endorse

<b>Propyl gallate: Functional class: antioxidant</b>				
<b>INS 310</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>

<b>Propyl gallate: Functional class: antioxidant</b>				
<b>INS 310</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans and echinoderms	100 mg/kg	15, 196 & <u><b>XS311</b></u>	Endorse

<b>Riboflavins: Functional class: colour</b>				
<b>INS 101(i), (ii)</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans and echinoderms	300 mg/kg	<u><b>New Note 22&amp;XS311</b></u>	Endorse

<b>Sulfites: Functional class: antioxidant, bleaching agent, flour treatment agent, preservative, sequestrant</b>				
<b>INS 220-225, 227, 228, 539</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans and echinoderms	30 mg/kg	44 & <u><b>XS311</b></u>	Endorse

<b>Tartrazine: Functional class: colour</b>				
<b>INS 102</b>		<b>DRAFT Provision</b>		
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans and echinoderms	500 mg/kg	<u><b>New Note 22&amp;BB</b></u>	Add New Notes 22 & BB and retain at Step 7

Note 8: As bixin.

Note 15: On the fat or oil basis.

Note 22: For use in smoked fish products only.

**New Note 22: For use in non-standardized smoked fish products only.**

Note 44: As residual SO<sub>2</sub>.

Note 95: For use in surimi and fish roe products only.

Note 144: For use in sweet and sour products only.

**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 196:** Singly or in combination: butylated hydroxyanisole (BHA, INS 320), butylated hydroxytoluene (BHT, INS 321), and propyl gallate (INS 310).

**AA:** Except for use in smoked fish and smoke-flavoured fish conforming to the *Standard for Smoked Fish, Smoked-flavoured Fish and Smoke-dried Fish* (CODEX STAN 311-2013) **at up to a maximum level of 10 mg/kg as bixin.**

**BB:** Except for use in smoked fish and smoke-flavoured fish conforming to the *Standard for Smoked Fish, Smoked-flavoured Fish and Smoke-dried Fish* (CODEX STAN 311-2013) **at up to a maximum level of 100 mg/kg.**

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

**Comment with regard to provisions with Notes 22 and XS311:** The combination of these two notes in a GSFA provision indicates that the additive may not be used in standardized smoked fish products (Note XS311) but may be used in non-standardized smoked fish products (Note 22). Therefore, to avoid confusion, it is proposed that Note 22 be revised to specifically refer to non-standardized smoked fish products, as shown in "**New Note 22**," above.

**It is proposed to amend Table 2 of the GSFA as follows:**

<b>Food category 09.2 Processed fish and fish products, including mollusks, crustaceans and echinoderms</b>			
<b>Food additive</b>	<b>INS</b>	<b>Maximum Level</b>	<b>Notes</b>
Acesulfame potassium	950	200 mg/kg	144, 188 & <b>XS311</b>
Aspartame	951	300 mg/kg	144, 191 & <b>XS311</b>
Caramel III – ammonia caramel	150c	30,000 mg/kg	<b>XS311</b>
Caramel IV – sulphite ammonia caramel	150d	30,000 mg/kg	95 & <b>XS311</b>
Carotenoids	160a(i), a(iii), e, f	100 mg/kg	95 & <b>XS311</b>

<b>Food category 09.2.5 Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans and echinoderms</b>			
<b>Food additive</b>	<b>INS</b>	<b>Maximum Level</b>	<b>Notes</b>
Annatto extracts, bixin-based (PROPOSED DRAFT provision)	160b(i)	15 mg/kg	8 & <b>AA</b>
Butylated hydroxyanisole	320	200 mg/kg	15, 196 & <b>XS311</b>
Butylated hydroxytoluene	321	200 mg/kg	15, 196 & <b>XS311</b>
Canthaxanthin	161g	15 mg/kg	<b>New Note 22</b> & <b>XS311</b>
Carmines	120	300 mg/kg	<b>New Note 22</b> & <b>XS311</b>
Carotene, beta-, vegetable	160a(ii)	1000 mg/kg	<b>XS311</b>
Chlorophylls and chlorophyllins, copper complexes	141(i), (ii)	200 mg/kg	<b>XS311</b>

<b>Food category 09.2.5 Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans and echinoderms</b>			
<b>Food additive</b>	<b>INS</b>	<b>Maximum Level</b>	<b>Notes</b>
Fast green FCF	143	100 mg/kg	<u><b>XS311</b></u>
Grape skin extract	163(ii)	1000 mg/kg	<u><b>New Note 22&amp;XS311</b></u>
Indigotine (indigo carmine)	132	300 mg/kg	<u><b>New Note 22, 161 &amp;XS311</b></u>
Iron oxides	172(i)-(iii)	250 mg/kg	<u><b>New Note 22&amp;XS311</b></u>
Ponceau 4R (cochineal red A)	124	100 mg/kg	<u><b>New Note 22&amp;XS311</b></u>
Propyl gallate	310	100 mg/kg	15, 196 <u><b>&amp;XS311</b></u>
Riboflavins	101(i), (ii)	300 mg/kg	<u><b>New Note 22&amp;XS311</b></u>
Sulfites	220-225, 227, 228, 539	30 mg/kg	44 <u><b>&amp;XS311</b></u>
Tartrazine (DRAFT provision)	102	500 mg/kg	<u><b>New Note 22&amp;BB</b></u>

**NOTES:**

Note 8: As bixin.

Note 15: On the fat or oil basis.

Note 22: ~~For use in smoked fish products only.~~

**New Note 22: For use in non-standardized smoked fish products only.**

Note 44: As residual SO<sub>2</sub>.

Note 95: For use in surimi and fish roe products only.

Note 144: For use in sweet and sour products only.

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 196: Singly or in combination: butylated hydroxyanisole (BHA, INS 320), butylated hydroxytoluene (BHT, INS 321), and propyl gallate (INS 310).

**AA:** Except for use in smoked fish and smoke-flavoured fish conforming to the *Standard for Smoked Fish, Smoked-flavoured Fish and Smoke-dried Fish* (CODEX STAN 311-2013) **at up to a maximum level of 10 mg/kg as bixin.**

**BB:** Except for use in smoked fish and smoke-flavoured fish conforming to the *Standard for Smoked Fish, Smoked-flavoured Fish and Smoke-dried Fish* (CODEX STAN 311-2013) **at up to a maximum level of 100 mg/kg.**

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