

# CODEx ALIMENTARIUS COMMISSION



Food and Agriculture  
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Agenda Item 4a, 4b

CRD3

## JOINT FAO/WHO FOOD STANDARDS PROGRAMME

### CODEX COMMITTEE ON FOOD ADDITIVES

Fiftieth Session

Xiamen, China, 26-30 March 2018

#### 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 50<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 five tasks as outlined in the WG Terms of Reference. The WG met from 12.30pm to 2.00pm and then for a further session from 2:30pm till 3:15pm on 26 March 2017 and was attended by the following delegations (at the first session): Argentina, Austria, Belgium, Brazil, Bulgaria, Canada, China, Costa Rica, Denmark, the European Union, Finland, France, India, Ireland, Japan, Morocco, New Zealand, Palestine, the Philippines, Poland, Singapore, South Africa, Spain, Sudan, Thailand, the United Kingdom, the United States of America, AIDGUM, CCC, ETA, ICA, ICGA, ICGMA, IDF, IFAC, ISDI, ILSI, IOFI and OIV.

#### Terms of reference of the in-session WG

Consider and prepare recommendations for the Plenary on:

- (i) Endorsement of food additives provisions in Codex commodity Standards (CX/FA 18/50/5 and CRDs 21, 22, 24, 27, 31 and 32);
- (ii) The report of the EWG on alignment of food additive provisions of commodity standards and relevant provisions of the GSFA (CX/FA 18/50/6 and CRDs 10, 16, 22, 24, 27, 29 and 31);
- (iii) Consider a revised approach to listing corresponding commodity standards in Table 3 of the GSFA;
- (iv) Finalise guidance for commodity committees on the alignment of food additive provisions of commodity standards with the GSFA; and
- (v) Identification of further work on alignment (CRD28).

The in-session WG was chaired by Australia (Steve Crossley) and was cochaired by New Zealand (Clare Chandler) and Australia (Mark Fitzroy).

The chair warmly welcomed the delegates to the WG and thanked all those delegation who had participated in the eWG since the last session of the Committee. The chair also acknowledged the hard work undertaken in the drafting of CX/FA 18/50/6, including by the USA cochair of the eWG.

#### 1. Endorsement of food additive provisions in Commodity 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 commodity committees.

Food additive provisions for Endorsement were received from two Committees as follows:

- a) The 9<sup>th</sup> Session of the FAO/WHO Coordinating Committee for the Near East (REP17/NE) related to:
  - Regional Standard for Doogh

- b) The Committee on Milk and Milk Products (working by correspondence) (CX/CAC 17/40/3-Add.1, Annex 2), related to:
- Standard for Dairy Permeate Powders

The WG Chair noted that all the food additives in the Regional Standard for Doogh (at step 5/8) are identical to those included in the *Standard for Fermented Milks* (CXS 243-2003) except for nisin (INS 234) and magnesium dihydrogen diphosphate (INS 450(ix)):

- i. ML for nisin: 500mg/kg in CXS 243-2003; **12mg/kg** in the Regional Standard for Doogh; and
- ii. magnesium dihydrogen diphosphate (INS 450(ix)): not included in CXS 243 but included in the Regional Standard for Doogh. In the GSFA, INS 450(ix) is included in phosphates, the group food additive.

The Chair noted that the Standard for Dairy Permeate Powders (at Step 8) permits processing aids, but not food additives and as such is provided for information only.

In considering the endorsement of the food additive provisions of commodity standards and relevant provisions of the GSFA, the WG considered information contained in CX/FA 18/50/5 and CRDs 21, 22, 24, 27, 31 and 32.

A number of issues were discussed in relation to the provisions for food additives in the Regional Standard for Doogh, including the detailed comments provided in CRD31. It was pointed out that the FAO/WHO Coordinating Committee for the Near East (CCNE) had not provided reasons and justifications as to why a general reference to the GSFA was not possible, and why instead they developed detailed provisions for food additives in the draft Regional Standard for Doogh (as specified by the relevant section of the Procedural Manual).

The WG noted that the provisions contained some transcription errors (compared to the *Standard for Fermented Milks* (CXS 243-2003)) and that the footnote (a) in the table to section 4.1, referring to national legislation, was not appropriate.

The outcome was that the WG did not endorse the additive provisions for doogh and recommended referral back to the FAO/WHO Coordinating Committee for the Near East to address the identified issues. Regarding the Standard for Dairy Permeate Powders, the WG noted that this was provided for information only.

#### Recommendation 1

**The WG recommends that the 50<sup>th</sup> CCFA do not endorse the Regional Standard for Doogh.**

**The WG recommends that the Committee request that the CCNE: (i) assess the detailed comments provided in CRD31; (ii) consider if a general reference to the GSFA is possible instead of including the additive provisions in its regional standard - if not then provide a justification; and (iii) reconsider reference to footnote (a) in the table of section 4.1.**

#### 2. 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 18/50/6.

The alignment proposals contained in CX/FA 18/50/6 were based on the work of an electronic working group (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 18/50/6 and comments from member countries in 10, 16, 22, 24, 27, 29 and 31.

#### Alignment of remaining fish and fish product commodity standards

The EWG had prepared proposals for the alignment of the remaining fourteen (14) fish and fish product commodity standards under food categories 09.2.5, 09.3.3, 09.4 and 12.6.4: *Standards for Canned Salmon* (CODEX STAN 3-1981); *Canned Shrimps or Prawns* (CODEX STAN 37-1991), *Canned Tuna and Bonito*

(CODEX STAN 70-1981), *Canned Crab Meat* (CODEX STAN 90-1981), *Canned Sardines and Sardine-Type Products* (CODEX STAN 94-1981), *Canned Finfish* (CODEX STAN 119-1981); *Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes* (CODEX STAN 167-1989), *Dried Shark Fins* (CODEX STAN 189-1993); *Crackers from Marine and Freshwater Fish, Crustacean and Molluscan Shellfish* (CODEX STAN 222-2001), *Boiled Dried Salted Anchovies* (CODEX STAN 236-2003); *Salted Atlantic Herring and Salted Sprat* (CODEX STAN 244-2004), *Sturgeon Caviar* (CODEX STAN 291-2010); *Fish Sauce* (CODEX STAN 302-2011) and *Smoked Fish, Smoke-Flavoured Fish and Smoke-Dried Fish* (CODEX STAN 311-2013).

An explanation document detailing the decisions taken during the work of the EWG was provided in Appendix 1 of CX/FA 18/50/6. The chair noted in particular item 1 of Appendix 1 which considered the issue of differentiation (possibly including definitions) of standardised and non-standardised foods, and how the notes are applied when undertaking alignment. It was agreed by the WG that since this issue was broader than alignment, it might be more appropriately dealt with by the GSFA EWG as resources allow.

#### Recommendation 2

**The WG recommends that the CCFA consider assigning the task of differentiation (possibly including definitions) of standardised and non-standardised foods to the GSFA eWG at a future date when resources are available.**

A number of outstanding issues identified by members of the EWG were provided in CRDs 10, 16, 22, 24, 27, 29 and 31 and were identified and discussed systematically by the chair allowing WG discussion. The WG agreed to make some further changes to the proposed amendments to the GSFA. These changes are incorporated into Annex 1 of this CRD3.

There were limited suggested changes to the commodity standards provided in the CRDs. The amendments agreed by the WG are also contained in Annex 1.

#### Recommendation 3

**The WG recommends the amendments to the following Commodity Standards as a result of the alignment exercise: CODEX STAN 3-1981, CODEX STAN 37-1991, CODEX STAN 70-1981, CODEX STAN 90-1981, CODEX STAN 94-1981, CODEX STAN 119-1981, CODEX STAN 167-1989, CODEX STAN 189-1993, CODEX STAN 222-2001, CODEX STAN 236-2003, CODEX STAN 244-2004, CODEX STAN 291-2010, CODEX STAN 302-2011 and CODEX STAN 311-2013. The recommended amendments are contained in Annex 1.**

There were a number of suggested changes to the GSFA provided in the CRDs which were identified and discussed by the chair who provided a preferred approach which included a small numbers of changes. The changes recommended were accepted by the WG and are contained in Annex 1.

#### Recommendation 4

**The WG recommends the amendment to the GSFA as a result of the alignment of the following fish and fish products Commodity Standards: CODEX STAN 3-1981, CODEX STAN 37-1991, CODEX STAN 70-1981, CODEX STAN 90-1981, CODEX STAN 94-1981, CODEX STAN 119-1981, CODEX STAN 167-1989, CODEX STAN 189-1993, CODEX STAN 222-2001, CODEX STAN 236-2003, CODEX STAN 244-2004, CODEX STAN 291-2010, CODEX STAN 302-2011 and CODEX STAN 311-2013. The recommended amendments are contained in Annex 2.**

#### Alignment of the Standard for Certain Canned Fruits (CODEX STAN 319-2015)

The EWG had prepared proposals to finalise the alignment of the *Standard for Certain Canned Fruits* (CODEX STAN 319-2015) (annexes on canned pears and canned pineapples). The proposals were presented to the WG as Appendix 4 of CX/FA 18/50/6. The background to the status of the Standard for Canned Pineapple was explained. It was noted that it was revoked by the Codex Alimentarius Commission at its 2017 meeting - hence the provisions are now contained in an Annex to CXS 319-2015.

A few minor amendments to the GSFA regarding alignment to CODEX STAN 319-2015 were agreed by the WG following the consideration of comments in the CRDs. These have been incorporated into Annex 3 of this CRD3.

#### Recommendation 5

**The WG recommends amendment to the GSFA and the CODEX STAN 319-2015 due to the alignment work. The recommended amendments are contained in Annex 3.**

### **3. Revised approach to listing corresponding commodity standards in Table 3 of the GSFA**

The EWG had prepared a proposal for a revised approach to listing corresponding commodity standards in Table 3 of the GSFA presented as Appendix 5 of CX/FA 18/50/6. The USA (as co-chair of the EWG) introduced this work.

Some of the country comments provided in CRDs stated that the explanatory statement at the end of Appendix 5 lacked clarity. The USA explained that this statement was not meant to be added to Table 3 but provided only for information purposes to the Committee. Furthermore, in response to another comment, the USA clarified that removing a restriction in the 5<sup>th</sup> column of Table 3 would still be addressed by the Tables in the annex to Table 3 under the title "References to Commodity Standards for GSFA Table 3 Additives" where such restriction statements are used.

The Codex secretariat indicated there would be technology issues in the implementation of the revised approach to Table 3 for the GSFA online version. The WG considered that this should be a priority and requested this be resolved as soon as possible.

The WG agreed to the revised approach for listing corresponding commodity standards in Table 3 of the GSFA, while noting that the implementation would await the resolution of the technology issues associated with the GSFA online version.

#### **Recommendation 6**

**The WG recommends the revised approach for listing corresponding commodity standards in Table 3 of the GSFA and that its implementation be as soon as the technology issues associated with the GSFA online version are resolved. The revised Table 3 approach is outlined in Annex 4.**

### **4. Development of guidance for commodity committees on the alignment of food additive provisions**

The Chair reminded the WG that the 48<sup>th</sup> session of the CCFA have requested the EWG on alignment to develop a Guideline (or guidance document) for active commodity committees to undertake alignment work on food additives for Codex Commodity Standards they are responsible for. Some preliminary work was discussed at the 49<sup>th</sup> session of the CCFA (CRD 25).

The EWG recognised that Commodity Committees have limited experience and expertise so it may be unrealistic to expect the Commodity Committees to undertake alignment work. However, it is the Commodity Committees that best understand the functional class and technological purposes of the food additives used for products captured by Commodity Standards. Therefore the draft guidance document has been written to define the minimum expectations of active Commodity Committees in considering alignment. Additional information is also provided for those Commodity Committees who wish to undertake the more detailed alignment work.

The draft guidance document was provided as Appendix 6 of CA/FA 18/50/6. Only a limited number of comments were provided in CRDs; these were supportive of the Guidance document. A few minor edits were suggested in discussion of the WG.

The WG agreed to the guidance document and to the proposal that it be published as an Information Document on the website of the Codex Alimentarius. It was noted that, subject to the agreement to the document by the plenary, that Commodity Committees could now proceed with alignment-related activities. It is provided as Annex 5 of this CRD3.

#### **Recommendation 7**

**The WG recommends the CCFA agree to the Guidance document for Commodity Committees on the alignment of food additives provisions, as provided in Annex 5, for publishing as an Information Document on the Codex website.**

### **5. Identification of further work on alignment.**

The WG discussed the management of future work on alignment and noted the draft future workplan provided as CRD28. The chair noted that this future workplan will be dependent on the outcome of the discussion of recommendation 3 of agenda item 8 (CX/FA 18/50/13) in relation to future processes to improve the completion of the alignment work. In particular the proposal to accept the assistance of observer organisations in the initial preparation of the alignment documentation, prior to checking and validation and distribution to the eWG for comment.

**Recommendation 8**

**The WG recommends the agreement to the forward workplan on Alignment as provided in Annex 6**

**Recommendation 9**

**The WG recommends that an eWG on alignment be formed by CCFA to undertake the following work.**

**(i) Alignment of the following Commodity Standards listed in the forward workplan, and for which there is no active commodity committee: CODEX STAN 12-1987, CODEX STAN 212-1999 (CCS), CODEX STAN 152-1985, CODEX STAN 202-1995, 249-2006 (CCCPL), CODEX STAN 108-1981, CODEX STAN 227-2001 (CCMMW), CODEX STAN 163-1987, CODEX STAN 174-1989, CODEX STAN 175-1989 (CCVP).<sup>1</sup>**

**(ii) Subject to the agreement by the CCFA on the approach recommended in CX/FA 18/50/13 (recommendation 3) the alignment of the following ripened cheese Commodity Standards: CODEX STAN 263-2007, CODEX STAN 264-2007, CODEX STAN 265-2007, CODEX STAN 266-2007, CODEX STAN 267-2007, CODEX STAN 268-2007, CODEX STAN 269-2007, CODEX STAN 270-2007, CODEX STAN 271-2007, CODEX STAN 272-2007, CODEX STAN 274-2007, CODEX STAN 276-2007 and CODEX STAN 277-2007.**

**6. Alignment issue identified in the eWG that needs to be addressed for other commodity standards**

The Codex Secretariat (CRD29) noted in item 10 of Appendix 1 that malates (potassium hydrogen malate (INS 351(i)), potassium malate (INS 351(ii))) and tartates (monosodium tartrate (INS 335(i)), monopotassium tartrate (INS 336(i)) and dipotassium tartrate (INS 336(ii))) had not been aligned in the GSFA (for CXS 302-2001) during the current work on fish and fish products, since there are no JECFA specifications for these food additives. However these food additives have not yet been removed from other Codex Commodity Standards.

CRD29 noted that there are seven CCMMP, 1 CCNFSDU, 2 CCPFV and 2 CCASIA standards containing ones or more of these food additives. The recommendation was to bring this issue to the plenary for consideration of how to address the issue of revocation of these food additives from the relevant active Commodity Standards. The WG notes that CCMMP is adjourned *sine die* therefore the CCFA would need to deal with these directly.

**Recommendation 10**

**The WG recommends that the issue of tartrates and malates, for which there is no JECFA specification, be discussed at the plenary. This issue is outlined in CRD29 which seeks to revoke the provisions of these food additives from the relevant Commodity Standards.**

<sup>1</sup> The workplan for the 51<sup>st</sup> and 52<sup>nd</sup> sessions of the CCFA also include the following Commodity Standards for which there is an active Commodity Committee: CODEX STAN 326-2017, CODEX STAN 327-2017, CODEX STAN 328-2017 (CCSCH), CODEX STAN 19-1981, CODEX STAN 33-1981, CODEX STAN 210-1999, CODEX STAN 211-1999, CODEX STAN 256-2007, CODEX STAN 329-2017 (CCFO), CODEX STAN 143-1985 (CCFFV). These Committee Committees should be asked to apply the *Guidance for commodity committees on the alignment of food additive provisions* (Appendix 6 of CX/FA 18/50/5).

**Annex 1****PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE CODEX COMMODITY STANDARDS FOR FISH AND FISH PRODUCT STANDARDS**

The following amendments to the Food Additive Provisions are proposed.

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

**A. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR CANNED SALMON (CODEX STAN 3-1981)**

No amendments to Section 4 of the *Standard for Canned Salmon* (CODEX STAN 3-1981) are proposed, since no food additives are permitted in these products.

**B. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR CANNED SHRIMPS OR PRAWNS (CODEX STAN 37-1991)**

The following amendments to Section 4 of the *Standard for Canned Shrimps or Prawns* (CODEX STAN 37-1991) are proposed.

**4. FOOD ADDITIVES**

**Acidity regulators, colours, and sequestrants used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CODEX STAN 192-1995) in food category 09.4 (Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms) and only certain Table 3 acidity regulators as indicated in Table 3 of the General Standard for Food Additives (CODEX STAN 192-1995) are acceptable for use in foods conforming to this Standard.**

~~Only the use of the following additives is permitted.~~

INS Number	Additive Name	Maximum Level in the Product
<b>Colours</b>		
The following colours may be added at the level provided for in the standard for the purpose of restoring colour lost in processing:		
402	Tartrazine	30 mg/kg in the final product, singly or in combination
110	Sunset Yellow FCF	
123	Amaranth	
124	Ponceau 4R (Cochineal red A)	
<b>Sequestrant</b>		
385-386	Ethylene diamine tetra acetates	250 mg/kg (as anhydrous calcium disodium ethylene diamine tetra acetates)
<b>Acidity Regulator</b>		
330	Citric acid	GMP
338	Phosphoric acid	540 mg/kg as phosphorus

**C. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR CANNED TUNA AND BONITO (CODEX STAN 70-1981)**

The following amendments to Section 4 of the *Standard for Canned Tuna and Bonito* (CODEX STAN 70-1981) are proposed.

**4. FOOD ADDITIVES**

**Acidity regulators used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CODEX STAN 192-1995) in food category 09.4 (Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms) and only certain Table 3 acidity regulators, emulsifiers, gelling agents, stabilizers and thickeners as indicated in Table 3 of the General Standard for Food Additives (CODEX STAN 192-1995) are acceptable for use in foods conforming to this Standard.**

**The flavourings used in products covered by this standard should comply with the *Guidelines for the use of flavourings* (CAC/GL 66-2008). Only natural flavouring substances, natural flavouring complexes and smoke flavourings are permitted in products covered by this Standard.**

**Only the use of the following additives is permitted.**

INS Number	Additive Names	Maximum level in the Product
<b>Thickeners and Gelling Agents</b> (for use in packing media only)		
400	Alginic acid	GMP
401	Sodium alginate	
402	Potassium alginate	
404	Calcium alginate	
406	Agar	
407	Carrageenan	
407a	Processed <i>Eucheuma</i> Seaweed (PES)	
410	Carob bean gum	
412	Guar gum	
413	Tragacanth gum	
415	Xanthan gum	
440	Pectins	
466	Sodium carboxymethyl cellulose (cellulose gum)	
<b>Modified Starches</b>		
1401	Acid treated starch	GMP
1402	Alkaline treated starch	
1404	Oxidized starches	
1410	Monostarch phosphate	
1412	Distarch phosphate	
1414	Acetylated distarch phosphate	
1413	Phosphated distarch phosphate	
1420	Starch acetate	
1422	Acetylated distarch adipate	
1440	Hydroxypropyl starch	
1442	Hydroxypropyl distarch phosphate	
<b>Acidity Regulators</b>		
260	Acetic acid, glacial	GMP
270	Lactic acid (L-, D-, and DL-)	
330	Citric acid	
For Canned Tuna and Bonito Only		
<b>Acidity Regulators</b>		
450(i)	Disodium diphosphate	4-400 mg/kg as phosphorus (includes natural phosphate)

Only natural flavouring substances, natural flavouring complexes and smoke flavourings are permitted in products covered by this Standard and should be used in accordance with the Guidelines for Use of Flavouring (CAC/GL 66-2008).

#### D. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR CANNED CRAB MEAT (CODEX STAN 90-1981)

The following amendments to Section 4 of the *Standard for Canned Crab Meat* (CODEX STAN 90-1981) are proposed.

##### 4. FOOD ADDITIVES

Acidity regulators and sequestrants used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CODEX STAN 192-1995) in food category 09.4 (Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms) and only certain Table 3 acidity regulators and flavour enhancers as indicated in Table 3 of the *General Standard for Food Additives* (CODEX STAN 192-1995) are acceptable for use in foods conforming to this Standard.

Only the use of the following additives is permitted.

INS Number	Additive Name	Maximum Level in the product
<b>Acidity Regulators</b>		
330	Citric acid	GMP
338	Phosphoric acid	4-400 mg/kg (as phosphorus), singly or in combination (includes natural phosphate)
450(i)	Disodium diphosphate	
<b>Sequestrant</b>		
385-386	Ethylene diamine tetra acetates	250 mg/kg (as anhydrous calcium disodium ethylene diamine tetra acetate)
<b>Flavour Enhancer</b>		
621	Monosodium L-glutamate	GMP

#### E. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR CANNED SARDINES AND SARDINE-TYPE PRODUCTS (CODEX STAN 94-1981)

The following amendments to Section 4 of the *Standard for Canned Sardines and Sardine-Type Products* (CODEX STAN 94-1981) are proposed.

##### 4. FOOD ADDITIVES

Only certain Table 3 acidity regulators, emulsifiers, gelling agents, stabilizers and thickeners as indicated in Table 3 of the *General Standard for Food Additives* (CODEX STAN 192-1995) are acceptable for use in foods conforming to this Standard.

The flavourings used in products covered by this standard should comply with the *Guidelines for the use of flavourings* (CAC/GL 66-2008). Only natural flavouring substances, natural flavouring complexes and smoke flavourings are permitted in products covered by this Standard.

Only the use of the following additives is permitted.

INS Number	Additive Names	Maximum level in the Product
<b>Thickeners and Gelling Agents</b> (for use in packing media only)		
400	Alginic acid	GMP
401	Sodium alginate	
402	Potassium alginate	



404	Calcium alginate	
406	Agar	
407	Carrageenan	
407a	Processed <i>Eucheuma</i> Seaweed (PES)	
410	Carob bean gum	
412	Guar gum	
413	Tragacanth gum	
415	Xanthan gum	
440	Pectins	
466	Sodium carboxymethyl cellulose (cellulose gum)	
<b>Modified Starches</b>		
1401	Acid treated starch	GMP
1402	Alkaline treated starch	
1404	Oxidized starches	
1410	Monostarch phosphate	
1412	Distarch phosphate	
1414	Acetylated distarch phosphate	
1413	Phosphated distarch phosphate	
1420	Starch acetate	
1422	Acetylated distarch adipate	
1440	Hydroxypropyl starch	
1442	Hydroxypropyl distarch phosphate	
<b>Acidity Regulators</b>		
260	Acetic acid, glacial	GMP
270	Lactic acid (L-, D-, and DL-)	
330	Citric acid	

~~Only natural flavouring substances, natural flavouring complexes and smoke flavourings are permitted in products covered by this Standard and should be used in accordance with the Guidelines for Use of Flavouring (CAC/GL 66-2008).~~

#### **F. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR CANNED FINFISH (CODEX STAN 119-1981)**

The following amendments to Section 4 of the *Standard for Canned Finfish* (CODEX STAN 119-1981) are proposed.

#### **4. FOOD ADDITIVES**

**Only certain Table 3 acidity regulators, emulsifiers, gelling agents, stabilizers and thickeners as indicated in Table 3 of the *General Standard for Food Additives* (CODEX STAN 192-1995) are acceptable for use in foods conforming to this Standard.**

**The flavourings used in products covered by this standard should comply with the *Guidelines for the use of flavourings* (CAC/GL 66-2008). Only natural flavouring substances, natural flavouring complexes and smoke flavourings are permitted in products covered by this Standard.**

INS Number	Additive Names	Maximum level in the Product
<b>Thickeners and Gelling Agents</b> (for use in packing media only)		
400	Alginic acid	GMP
401	Sodium alginate	
402	Potassium alginate	
404	Calcium alginate	
406	Agar	
407	Carrageenan	
407a	Processed <i>Eucheuma</i> Seaweed (PES)	
410	Carob bean gum	
412	Guar gum	
413	Tragacanth gum	
415	Xanthan gum	
440	Pectins	
466	Sodium carboxymethyl cellulose (cellulose gum)	
<b>Modified Starches</b>		
1401	Acid treated starch	GMP
1402	Alkaline treated starch	
1404	Oxidized starches	
1410	Monostarch phosphate	
1412	Distarch phosphate	
1414	Acetylated distarch phosphate	
1413	Phosphated distarch phosphate	
1420	Starch acetate	
1422	Acetylated distarch adipate	
1440	Hydroxypropyl starch	
1442	Hydroxypropyl distarch phosphate	
<b>Acidity Regulators</b>		
260	Acetic acid, glacial	GMP
270	Lactic acid (L-, D-, and DL-)	
330	Citric acid	

Only natural flavouring substances, natural flavouring complexes and smoke flavourings are permitted in products covered by this Standard and should be used in accordance with the Guidelines for Use of Flavouring (CAC/GL 66-2008).

#### G. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR SALTED FISH AND DRIED SALTED FISH OF THE GADIDAE FAMILY OF FISHES (CODEX STAN 167-1989)

The following amendments to Section 4 of the Standard for *Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes* (CODEX STAN 167-1989) are proposed.

#### 4. FOOD ADDITIVES

**Preservatives used in accordance with Tables 1 and 2 of the *General Standard for Food Additives (CODEX STAN 192-1995)* in food category 09.2.5 (Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms) and its parent food categories are acceptable for use in foods conforming to this Standard.**

**Only the use of the following additives is permitted.**

INS Number	Additive Name	Maximum level in the Product
<b>Preservatives</b>		
200-203	Sorbates	200 mg/kg, singly or in combination as sorbic acid

#### H. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR DRIED SHARK FINS (CODEX STAN 189-1993)

No amendments to Section 4 of the *Standard for Dried Shark Fins* (CODEX STAN 189-1993) are proposed, since no food additives are permitted in these products.

#### I. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR CRACKERS FROM MARINE AND FRESHWATER FISH, CRUSTACEAN AND MOLLUSCAN SHELLFISH (CODEX STAN 222-2001)

The following amendments to Section 4 of the *Standard for Crackers from Marine and Freshwater Fish, Crustacean and Molluscan Shellfish* (CODEX STAN 222-2001) are proposed.

#### 4. FOOD ADDITIVES

**Flavour enhancers and sequestrants used in accordance with Tables 1 and 2 of the *General Standard for Food Additives (CODEX STAN 192-1995)* in food category 09.2.5 (Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms) and its parent food categories are acceptable for use in foods conforming to this Standard.**

INS Number	Additives Name	Maximum Level in the Product
<b>Sequestrants</b>		
452(i)	Sodium polyphosphate	2-200 mg/kg (as phosphorus) singly or in combination
452(ii)	Potassium polyphosphate	
452(iii)	Sodium calcium polyphosphate	
452(iv)	Calcium polyphosphate	
452(v)	Ammonium polyphosphate	
<b>Flavour enhancers</b>		
621	Monosodium L-glutamate	GMP

#### J. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR BOILED DRIED SALTED ANCHOVIES (CODEX STAN 236-2003)

No amendments to Section 4 of the *Standard for Boiled Dried Salted Anchovies* (CODEX STAN 236-2003) are proposed, since no food additives are permitted in these products.

#### K. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR SALTED ATLANTIC HERRING AND SALTED SPRAT (CODEX STAN 244-2004)

The following amendments to Section 4 of the *Standard for Salted Atlantic Herring and Salted Sprat* (CODEX STAN 244-2004) are proposed.

#### 4. FOOD ADDITIVES

**Acidity regulators, antioxidants and preservatives used in accordance with Tables 1 and 2 of the *General Standard for Food Additives (CODEX STAN 192-1995)* in food category 09.2.5 (Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms) and its parent food categories are acceptable for use in foods conforming to this Standard.**

**Only the use of the following additives is permitted.**

INS Number	Additive Name	Maximum Level in Product
<b>Acidity Regulators, antioxidants</b>		
300	Ascorbic acid, L-	GMP
330	Citric acid	GMP
<b>Preservatives</b>		
210-213	Benzoates	200 mg/kg as benzoic acid, singly or in combination
200-203	Sorbates	200 mg/kg (as sorbic acid), singly or in combination

#### L. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR STURGEON CAVIAR (CODEX STAN 291-2010)

The following amendments to Section 4 of the *Standard for Sturgeon Caviar* (CODEX STAN 291-2010) are proposed.

##### 4. FOOD ADDITIVES

**Acidity regulators, antioxidants and preservatives 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.**

4.1—The use of colours and texturizing agents is not allowed.

4.2—Only those acidity regulators, antioxidants and preservatives listed in Table 3 of the General Standard for Food Additives (CODEX STAN 192-1995), are permitted for use, under conditions of good manufacturing practices, in the products covered by this standard.

#### M. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR FISH SAUCE (CODEX STAN 302-2011)

The following amendments to Section 4 of the *Standard for Fish Sauce* (CODEX STAN 302-2011) are proposed.

##### 4. FOOD ADDITIVES

**Acidity regulators, colours, preservatives, and sweeteners used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CODEX STAN 192-1995) in food category 12.6.4 (Clear sauces (e.g., fish sauce) and its parent food categories and only certain Table 3 acidity regulators, emulsifiers, flavour enhancers, and stabilizers as indicated in Table 3 of the General Standard for Food Additives (CODEX STAN 192-1995) are acceptable for use in foods conforming to this Standard.**

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

Functional class	INS No.	Additive	Maximum level
<b>Acidity regulators</b>	334; 335(i), (ii); 336(i), (ii); 337	Tartrates	200 mg/kg (as tartrates)
	330, 331 (i), (iii) 332 (i), (ii)	Citrates	GMP
	296, 350 (i), (ii) 351 (i), (ii) 352 (ii)	Malates	GMP
	300	Ascorbic acid	GMP
	325	Sodium lactate	GMP
	260	Acetic acid	GMP
	<b>Flavour enhancers</b>	621	Monosodium glutamate

Functional class	INS No.	Additive	Maximum level
	630	Inosinic acid	GMP
	631	Disodium Inosine 5'-monophosphate	GMP
	627	Disodium 5'-guanylate	GMP
Sweeteners	950	Acesulfame-K	1,000 mg/kg
	955	Sucralose	450 mg/kg
	951	Aspartame	350 mg/kg
Colours	150e	Caramel III-Ammonia caramel	50,000 mg/kg
Emulsifiers and Stabilizers	466, 468	Carboxymethyl cellulose and crosslinked carboxymethyl cellulose	GMP
Preservatives	210-213	Benzoates	1,000 mg/kg
	200-203	Sorbates	1,000 mg/kg

#### N. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR SMOKED FISH, SMOKE-FLAVOURED FISH AND SMOKE-DRIED FISH (CODEX STAN 311-2013)

The following amendments to Section 4.1 and 4.2 of the *Standard for Smoked Fish, Smoke-Flavoured Fish and Smoke-Dried Fish* (CODEX STAN 311-2013) are proposed. No amendments are proposed for section 4.3 since no additives are permitted in smoke-dried fish.

#### 4. FOOD ADDITIVES

##### 4.1 Smoked Fish

**Acidity regulators, colours and preservatives used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CODEX STAN 192-1995) in food category 09.2.5 (Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms) and its parent food categories and only certain Table 3 acidity regulators, antioxidants and packaging gases as indicated in Table 3 of the *General Standard for Food Additives* (CODEX STAN 192-1995) are acceptable for use in foods conforming to this Standard.**

INS Number	Additive Name	Maximum Level in Product
<b>Acidity Regulators</b>		
260	Acetic acid, glacial	GMP
330	Citric acid	
325	Sodium lactate	
334	Tartaric acid, L[+]	200 mg/kg
270	Lactic acid, L-, D-, DL-	GMP
326	Potassium lactate	
327	Calcium lactate	
<b>Antioxidants</b>		
301	Sodium ascorbate	GMP
316	Sodium erythorbate (sodium isoascorbate)	
325	Sodium lactate	
<b>Colours</b>		
129	Allura Red AC	300 mg/kg

INS Number	Additive Name	Maximum Level in Product
160b(i)	Annatto extracts, bixin-based	10 mg/kg, as bixin
110	Sunset yellow FCF	100 mg/kg
102	Tartrazine	
<b>Packaging Gas</b>		
290	Carbon dioxide	GMP
941	Nitrogen	
<b>Preservatives</b> (for reduced oxygen packaged products only)		
200-203	Sorbates	2 000 mg/kg as sorbic acid
210-213	Benzoates	200 mg/kg as benzoic acid

#### 4.2 Smoke-Flavoured Fish

**Acidity regulators, colours and preservatives used in accordance with Tables 1 and 2 of the *General Standard for Food Additives (CODEX STAN 192-1995)* in food category 09.2.5 (Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms) and its parent food categories and only certain Table 3 acidity regulators, antioxidants and packaging gases as indicated in Table 3 of the *General Standard for Food Additives (CODEX STAN 192-1995)* are acceptable for use in foods conforming to this Standard.**

INS Number	Additive Name	Maximum Level in Product
<b>Acidity Regulators</b>		
260	Acetic acid, glacial	GMP
330	Citric acid	
325	Sodium lactate	
334	Tartaric acid, L[+]	200 mg/kg
270	Lactic acid, L-, D-, DL-	GMP
326	Potassium lactate	
327	Calcium lactate	
<b>Antioxidants</b>		
301	Sodium ascorbate	GMP
316	Sodium erythorbate (sodium isoascorbate)	
325	Sodium lactate	
<b>Colours</b>		
129	Allura Red AC	300 mg/kg
160b(i)	Annatto extracts, bixin-based	10 mg/kg, as bixin
110	Sunset yellow FCF	100 mg/kg
102	Tartrazine	
<b>Packaging Gas</b>		
290	Carbon dioxide	GMP
941	Nitrogen	
<b>Preservatives</b> (for reduced oxygen packaged products only)		
200-203	Sorbates	2 000 mg/kg as sorbic acid
210-213	Benzoates	200 mg/kg as benzoic acid



**Annex 2****PROPOSED AMENDMENTS TO TABLE 1, 2 AND 3 OF THE GSFA RELATING TO FISH AND FISH PRODUCT STANDARDS (14 Codex Standards)**

Appendix 3 of CX/FA 18/50/6 contains background information on the working principles used to perform the alignment work, and as such are not repeated here.

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

The Codex Standards for the remaining fish and fish products are included in the following food categories in the GSFA:

<b>CODEX STAN Number</b>	<b>Codex Standard Name</b>	<b>GSFA food category</b>
3-1981	<i>Canned Salmon</i>	09.4
37-1991	<i>Canned Shrimps or Prawns</i>	09.4
70-1981	<i>Canned Tuna and Bonito</i>	09.4
90-1981	<i>Canned Crab Meat</i>	09.4
94-1981	<i>Canned Sardines and Sardine-Type Products</i>	09.4
119-1981	<i>Canned Finfish</i>	09.4
167-1989	<i>Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes</i>	09.2.5
189-1993	<i>Dried Shark Fins</i>	09.2.5
222-2001	<i>Crackers from Marine and Freshwater Fish, Crustacean and Molluscan Shellfish</i>	09.2.5
236-2003	<i>Boiled Dried Salted Anchovies</i>	09.2.5
244-2004	<i>Salted Atlantic Herring and Salted Sprat</i>	09.2.5
291-2010	<i>Sturgeon Caviar</i>	09.3.3
302-2011	<i>Fish Sauce</i>	12.6.4
311-2013	<i>Smoked Fish, Smoke-Flavoured Fish and Smoke-Dried Fish</i>	09.2.5

Food category 09.2.5 is a sub-category of the broader food category 09.2 (Processed fish and fish products, including mollusks, crustaceans, and echinoderms), which is, in turn, a sub-category of the parent food category 09.0 (Fish and fish products, including mollusks, crustaceans and echinoderms). Therefore, the alignment of these commodity standards must also take into account the provisions in the GSFA in food category 09.0 (there are no food additive provisions for this category) and 09.2.

Food category 09.3.3 is a sub-category of the broader food category 09.3 (Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms), which is, in turn, a sub-category of the parent food category 09.0 (Fish and fish products, including mollusks, crustaceans and echinoderms). Therefore, the alignment of these commodity standards must also take into account the provisions in the GSFA in food category 09.0 (there are no food additive provisions for this category) and 09.3.

Food category 12.6.4 is a sub-category of the broader food category 12.6 (Sauces and like products), which is, in turn, a sub-category of the parent food category 12.0 (Salts, spices, soups, sauces, salads, protein products). Therefore, the alignment of these commodity standards must also take into account the provisions in the GSFA in food category 12.0 (there are no food additive provisions for this category) and 12.6.

**A. PROPOSED AMENDMENTS TO TABLE 1 OF THE GSFA:(alphabetical order)**

**Acesulfame Potassium: Functional class: Flavour enhancer, Sweetener**  
**INS 950**



Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	144, 188, <u>XS311</u> , <u>XS36</u> , <u>XS92</u> , <u>XS95</u> , <u>XS165</u> , <u>XS166</u> , <u>XS190</u> , <u>XS191</u> , <u>XS292</u> , <u>XS312</u> & <u>XS315</u> , <u>XS167</u> , <u>XS189</u> , <u>XS222</u> , <u>XS236</u> , <u>XS244</u>	2017	Endorse
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	144, 188, <u>XS291</u>	2007	Endorse
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	144, 188, <u>XS3</u> , <u>XS37</u> , <u>XS70</u> , <u>XS90</u> , <u>XS94</u> , <u>XS119</u>	2007	Endorse

**Acetic acid, glacial: Functional class: Acidity regulator, Preservative**
**INS 260**

Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	30 mg/kg	<del>266</del> & <del>267</del> , LL, <u>XS167</u> , <u>XS189</u> , <u>XS222</u> , <u>XS236</u> & <u>XS244</u>	2015	Endorse

**Acetic and fatty acid esters of glycerol: Functional class: Emulsifier, Sequestrant, Stabilizer**
**INS 472a**

Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, <u>XS167</u> , <u>XS189</u> , <u>XS222</u> , <u>XS236</u> , <u>XS244</u> & <u>XS311</u>	2014	Endorse

**Acetylated distarch phosphate: Functional class: Emulsifier, Stabilizer, Thickener**
**INS 1414**

Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks,	GMP	300, <u>XS167</u> , <u>XS189</u> , <u>XS222</u> , <u>XS236</u> , <u>XS244</u> & <u>XS311</u>	2014	Endorse

	crustaceans, and echinoderms				
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<b>Adipates: Functional class: Acidity regulator</b>					
<b>INS 355</b>					
Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted	Recommendation

<b>Agar: Functional class: Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener</b>					
<b>INS 406</b>					
Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	2014	Endorse

<b>Alginate acid: Functional class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener</b>					
<b>INS 400</b>					
Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, & 332, <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	2015	Endorse

<b>Allura red AC: Functional class: Colour</b>					
<b>INS 129</b>					
Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	382, <u>XS167, XS189, XS222, XS236 &amp; XS244</u>	2017	Endorse
09.3.3	Salmon substitutes, caviar, and other fish roe products	300 mg/kg	<u>XS291</u>	2009	Endorse
12.6	Sauces and like products	300 mg/kg	<u>XS302</u>	2009	Endorse

<b>Amaranth: Functional class: Colour</b>					
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INS 123					
Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
<u>09.4</u>	<u>Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms</u>	<u>30 mg/kg</u>	<u>AA, XS3, XS70, XS90, XS94, XS119</u>		Endorse <u>provision in order to align with permission in CODEX STAN 37-1991</u>

Annatto extracts, bixin-based: Functional class: Colour INS 160b(i)					
Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
<u>09.2.5</u>	<u>Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms</u>	<u>10 mg/kg</u>	<u>8, 382, XS167, XS189, XS222, XS236 &amp; XS244</u>		Endorse

Ascorbic acid, L-: Functional class: Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant INS 300					
Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	<del>267 &amp; 333</del> <u>XS167, XS189, XS222, XS236 &amp; XS311</u>	2015	Endorse

Ascorbyl esters: Functional class: Antioxidant INS 304, 305					
Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
12.6.4	Clear sauces (e.g. fish sauce)	200 mg/kg	10, <u>XS302</u>	2001	Endorse

Aspartame: Functional class: Flavour enhancer, Sweetener INS 951					
Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	300mg/kg	144, 191, XS311, XS36, XS92, XS95, XS165, XS166, XS190, XS191, XS292, XS312 & XS315,	2017	Endorse

			<u>XS167, XS189, XS222, XS236, XS244</u>		
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	144, 191, <u>XS291</u>	2007	Endorse
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	144, 191, <u>XS3, XS37, XS70, XS90, XS94, XS119</u>	2007	Endorse

<b>Aspartame-acesulfame salt: Functional class: Sweetener</b>					
<b>INS 962</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	113, <u>XS291</u>	2009	Endorse
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	113, <u>XS3, XS37, XS70, XS90, XS94, XS119</u>	2009	Endorse

<b>Benzoates: Functional class: Preservative</b>					
<b>INS 210-213</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</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	13 & 121, <u>RR, XS167, XS189, XS222 &amp; XS236</u>	2004	Endorse
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	2000 mg/kg	13, <u>XS291</u> , <u>NN120</u>	2003	Endorse

<b>Brilliant blue FCF: Functional class: Colour</b>					
<b>INS 133</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg	<u>XS291</u>	2005	Endorse

09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	<del>XS3, XS37, XS70, XS90, XS94, XS119</del>	2005	Endorse
12.6	Sauces and like products	100 kg/mg	<u>XS302</u>	2009	Endorse

<b>Butylated hydroxyanisole: Functional class: Antioxidant</b>					
<b>INS 320</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</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 & XS311, <del>XS167, XS189, XS222, XS236 &amp; XS244</del>	2016	Endorse
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	15, 180, <u>XS291</u>	2006	Endorse
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	15, &—180, <del>XS3, XS37, XS70, XS90, XS94, XS119</del>	2006	Endorse
12.6	Sauces and like products	200 mg/kg	15, 130, <u>XS302</u>	2005	Endorse

<b>Butylated hydroxytoluene: Functional class: Antioxidant</b>					
<b>INS 321</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</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, & XS311, <del>XS167, XS189, XS222, XS236 &amp; XS244</del>	2016	Endorse
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	15, 180, <u>XS291</u>	2006	Endorse
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	15, &—180, <del>XS3, XS37, XS70, XS90, XS94, XS119</del>	2006	Endorse

12.6	Sauces and like products	100 mg/kg	15, 130, <u>XS302</u>	2006	Endorse
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**Calcium carbonate: Functional class: Acidity regulator, Anticaking agent, Colour, Foaming agent, Flour treatment agent, Stabilizer**

**INS 170(i)**

Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	<del>266 &amp; 267</del> <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	2013	Endorse

**Calcium chloride: Functional class: Firming agent, Stabilizer, Thickener**

**INS 509**

Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	2015	Endorse

**Calcium lactate: Functional class: Acidity regulator, Emulsifying salt, Firming agent, Flour treatment agent, Thickener**

**INS 327**

Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	<del>266, &amp; 267, LL,</del> <u>XS167, XS189, XS222, XS236 &amp; XS244</u>	2015	Endorse

**Canthaxanthin: Functional class: Colour**

**INS 161g**

Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	15 mg/kg	22, & XS311, <u>XS167, XS189, XS222, XS236 &amp; XS244</u>	2016	Endorse

09.3.3	Salmon substitutes, caviar, and other fish roe products	15 mg/kg	<u>XS291</u>	2011	Endorse
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	15 mg/kg	<u>XS3, XS37, XS70, XS90, XS94, XS119</u>	2011	Endorse
12.6	Sauces and like products	30 mg/kg	<u>XS302</u>	2011	Endorse

<b>Caramel III- ammonia caramel: Functional class: Colour</b>					
<b>INS 150c</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	30000 mg/kg	XS36, XS92, XS95, XS165, XS166, XS190, XS191, XS292, XS311, XS312, & XS315, <u>XS167, XS189, XS222, XS236, XS244</u>	2017	Endorse
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	30000 mg/kg	95, <u>XS291</u>	2010	Endorse
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	50, <u>XS3, XS37, XS70, XS90, XS94, XS119</u>	1999	Endorse

<b>Caramel IV- sulfate ammonia caramel: Functional class: Colour</b>					
<b>INS 150d</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	30000 mg/kg	95, XS36, XS92, XS95, XS165, XS166, XS190, XS191, XS292, XS311, XS312, & XS315, <u>XS167, XS189, XS222, XS236, XS244</u>	2009	Endorse
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	30000 mg/kg	95, <u>XS291</u>	2011	Endorse

09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	30000 mg/kg	95, <u>XS3, XS37, XS70, XS90, XS94, XS119</u>	2009	Endorse
12.6	Sauces and like products	30000 mg/kg	<u>XS302</u>	2011	Endorse

<b>Carbon dioxide: Functional class: Carbonating agent, Foaming agent, Packaging gas, Preservative, Propellant</b>					
<b>INS 290</b>					
Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
<u>09.2.5</u>	<u>Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms</u>	<u>GMP</u>	<u>59, 382, XS167, XS189, XS222, XS236 &amp; XS244</u>		Endorse

<b>Carmine: Functional class: Colour</b>					
<b>INS 120</b>					
Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	22, &— <u>XS311, XS167, XS189, XS222, XS236 &amp; XS244</u>	2016	Endorse
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg	<u>XS291</u>	2005	Endorse
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	16, <u>XS3, XS37, XS70, XS90, XS94, XS119</u>	2005	Endorse
12.6	Sauces and like products	500 mg/kg	<u>XS302</u>	2005	Endorse

<b>Carotenes, beta-vegetable: Functional class: Colour</b>					
<b>INS 160a(ii)</b>					
Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks,	1000 mg/kg	XS311, <u>XS167, XS189, XS222, XS236, XS244</u>	2005	Endorse



	crustaceans, and echinoderms				
09.3.3	Salmon substitutes, caviar, and other fish roe products	1000 mg/kg	<u>XS291</u>	2016	Endorse
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	<u>XS3, XS37, XS70, XS90, XS94, XS119</u>	2005	Endorse

<b>Carotenoids: Functional class: Colour</b>					
<b>INS 160a(i), 160a(iii), 160e, 160f</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg	95, <u>NN304</u> , XS36, XS92, XS95, XS165, <del>XS166</del> , XS190, XS191, XS292, XS311, XS312, XS315, <u>XS167, XS189, XS222, XS236, XS244</u>	2017	Endorse
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg	95, <u>XS291</u>	2011	Endorse
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg	95, <u>XS3, XS37, XS70, XS90, XS94, XS119</u>	2009	Endorse
12.6	Sauces and like products	500 mg/kg	<u>XS302</u>	2009	Endorse

<b>Carrageenan: Functional class: Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener</b>					
<b>INS 407</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300 & 332, <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	2015	Endorse

<b>Chlorophylls and chlorophyllins, copper complexes: Functional class: Colour</b>					
<b>INS 141(i),(ii)</b>					

Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	<u>XS311, XS167, XS189, XS222, XS236 &amp; XS244</u>	2016	Endorse
09.3.3	Salmon substitutes, caviar, and other fish roe products	200 mg/kg	<u>XS291</u>	2009	Endorse
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	<u>95, XS3, XS37, XS70, XS90, XS94, XS119</u>	2009	Endorse
12.6	Sauces and like products	100 mg/kg	<u>XS302</u>	2009	Endorse

**Citric acid: Functional class: Acidity regulator, Antioxidant, Colour retention agent, Sequestrant**  
**INS 330**

Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	<u>267, LL, XS167, XS189, XS222 &amp; XS236</u>	2015	Endorse

**Citric and fatty acid esters of glycerol: Functional class: Antioxidant, Emulsifier, Flour treatment agent, Sequestrant, Stabilizer**

**INS 472c**

Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	<u>300, XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	2014	Endorse

**Diacetyltartaric and fatty acid esters of glycerol: Functional class: Emulsifier, Sequestrant, Stabilizer**  
**INS 472e**

Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
12.6	Sauces and like products	10000 mg/kg	<u>XS302</u>	2005	Endorse

<b>Disodium 5'-guanylate: Functional class: Flavour enhancer</b>					
<b>INS 627</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	29, <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	2015	Endorse

<b>Disodium 5'-inosinate: Functional class: Flavour enhancer</b>					
<b>INS 631</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	29, <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	2015	Endorse

<b>Disodium 5'-ribonucleotides: Functional class: Flavour enhancer</b>					
<b>INS 635</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	29, <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	2015	Endorse

<b>Ethylene diamine tetra acetates: Functional class: Antioxidant, Colour retention agent, Preservative, Sequestrant, Stabilizer</b>					
<b>INS 385, 386</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	340 mg/kg	21, <u>new note 310, XS3, XS70, XS94, XS119</u>	2017	Endorse

<b>Fast Green FCF: Functional class: Colour</b>					
<b>INS 143</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</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	<del>XS311,</del> <u>XS167, XS189, XS222, XS236 &amp; XS244</u>	2016	Endorse
09.3.3	Salmon substitutes, caviar, and other fish roe products	100 mg/kg	<u>XS291</u>	1999	Endorse
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg	95, <u>XS3, XS37, XS70, XS90, XS94, XS119</u>	2009	Endorse

<b>Fumaric acid: Functional class: Acidity regulator</b>					
<b>INS 297</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	<del>266 &amp; 267</del> <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	2013	Endorse

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<b>Glycerol: Functional class: Humectant, Thickener</b>					
<b>INS 422</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	2015	Endorse

<b>Grape skin extract: Functional class: Colour</b>					
<b>INS 163(ii)</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</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	22, &— <u>XS311, XS167, XS189, XS222, XS236 &amp; XS244</u>	2016	Endorse
09.3.3	Salmon substitutes, caviar, and other fish roe products	1500 mg/kg	<u>XS291</u>	2009	Endorse

09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	1500 mg/kg	16, <u>XS3</u> , <u>XS37</u> , <u>XS70</u> , <u>XS90</u> , <u>XS94</u> , <u>XS119</u>	2009	Endorse
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<b>Guaiac resin: Functional class: Antioxidant</b>					
<b>INS 314</b>					
Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
12.6	Sauces and like products	600 mg/kg	15, <u>XS302</u>	2004	Endorse

<b>Guar gum: Functional class: Emulsifier, Stabilizer, Thickener</b>					
<b>INS 412</b>					
Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, <u>XS167</u> , <u>XS189</u> , <u>XS222</u> , <u>XS236</u> , <u>XS244</u> & <u>XS311</u>	2014	Endorse

<b>Gum Arabic (Acacia gum): Functional class: Bulking agent, Carrier, Emulsifier, Glazing agent, Stabilizer, Thickener</b>					
<b>INS 414</b>					
Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, & 332, <u>XS167</u> , <u>XS189</u> , <u>XS222</u> , <u>XS236</u> , <u>XS244</u> & <u>XS311</u>	2015	Endorse

<b>Hydroxybenzoates, para- : Functional class: Preservative</b>					
<b>INS 214, 218</b>					
Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg	27, <u>XS291</u>	2010	Endorse
12.6	Sauces and like products	1000 mg/kg	27, <u>XS302</u>	2010	Endorse

<b>Hydroxypropyl cellulose: Functional class: Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener</b>					
<b>INS 463</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, & 332, <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	2015	Endorse

<b>Hydroxypropyl methyl cellulose: Functional class: Bulking agent, Emulsifier, Glazing agent, Stabilizer, Thickener</b>					
<b>INS 464</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, & 332, <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	2015	Endorse

<b>Hydroxypropyl starch: Functional class: Emulsifier, Stabilizer, Thickener</b>					
<b>INS 1440</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	2014	Endorse

<b>Indigotine (indigo carmine): Functional class: Colour</b>					
<b>INS 132</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
09.3.3	Salmon substitutes, caviar, and other fish roe products	300 mg/kg	<u>XS291</u>	2009	Endorse
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	<u>XS3, XS37, XS70, XS90, XS94, XS119</u>	2009	Endorse
12.6	Sauces and like products	300 mg/kg	<u>XS302</u>	2009	Endorse

<b>Iron oxides: Functional class: Colour</b>					
<b>INS 172(i)-(iii)</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</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	22, & XS311, <u>XS167, XS189, XS222, XS236 &amp; XS244</u>	2016	Endorse
09.3.3	Salmon substitutes, caviar, and other fish roe products	100 mg/kg	<u>XS291</u>	2005	Endorse
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	50 mg/kg	95, <u>XS3, XS37, XS70, XS90, XS94, XS119</u>	2010	Endorse
12.6	Sauces and like products	75 mg/kg	<u>XS302</u>	2005	Endorse

<b>Konjac flour: Functional class: Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener</b>					
<b>INS 425</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, & 332, <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	2015	Endorse

<b>Lactic acid, L-, D-, DL-: Functional class: Acidity regulator</b>					
<b>INS 270</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
<u>09.2.5</u>	<u>Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms</u>	<u>GMP</u>	<u>382, XS167, XS189, XS222, XS236 &amp; XS244</u>		Endorse

<b>Lactic and fatty acid esters of glycerol: Functional class: Emulsifier, Sequestrant, Stabilizer</b>					
<b>INS 472b</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
09.2.5	Smoked, dried, fermented, and/or salted	GMP	300, <u>XS167, XS189, XS222,</u>	2014	Endorse

	fish and fish products, including mollusks, crustaceans, and echinoderms		<u>XS236, XS244 &amp; XS311</u>		
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<b>Lecithin: Functional class: Antioxidant, Emulsifier</b>					
<b>INS 322(i)</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	2014	Endorse

<b>Magnesium carbonate: Functional class: Acidity regulator, Anticaking agent, Colour retention agent</b>					
<b>INS 504(i)</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	<del>266, 267 &amp; 333</del> <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	2015	Endorse

<b>Magnesium chloride: Functional class: Colour retention agent, Firming agent, Stabilizer</b>					
<b>INS 511</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	2014	Endorse

<b>Magnesium hydroxide: Functional class: Acidity regulator, Colour retention agent</b>					
<b>INS 528</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	<del>266 &amp; 267</del> <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	2013	Endorse



<b>Magnesium hydroxide carbonate: Functional class: Acidity regulator, Anticaking agent, Carrier, Colour retention agent</b>					
<b>INS 504(ii)</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	<del>266 &amp; 267</del> <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	2013	Endorse

<b>Malic acid, DL-: Functional class: Acidity regulator</b>					
<b>INS 296</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	<del>266 &amp; 267</del> <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	2013	Endorse

<b>Mannitol: Functional class: Anticaking agent, Bulking agent, Humectant, Stabilizer, Sweetener, Thickener</b>					
<b>INS 421</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	2014	Endorse

<b>Methyl cellulose: Functional class: Bulking agent, Emulsifier, Glazing agent, Stabilizer, Thickener</b>					
<b>INS 461</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, & 332, <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	2015	Endorse

<b>Methyl ethyl cellulose: Functional class: Emulsifier, Foaming agent, Stabilizer, Thickener</b>					
<b>INS 465</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>

09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, <u>XS167</u> , <u>XS189</u> , <u>XS222</u> , <u>XS236</u> , <u>XS244</u> & <u>XS311</u>	2014	Endorse
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<b>Microcrystalline cellulose (cellulose gel): Functional class: Anticaking agent, Bulking agent, Carrier, Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener</b>					
<b>INS 460(i)</b>					
Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, & 332, <u>XS167</u> , <u>XS189</u> , <u>XS222</u> , <u>XS236</u> , <u>XS244</u> & <u>XS311</u>	2015	Endorse

<b>Mono- and di-glycerides of fatty acids: Functional class: Antifoaming agent, Emulsifier, Stabilizer</b>					
<b>INS 471</b>					
Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, <u>XS167</u> , <u>XS189</u> , <u>XS222</u> , <u>XS236</u> , <u>XS244</u> & <u>XS311</u>	2015	Endorse

<b>Monosodium L-glutamate: Functional class: Flavour enhancer</b>					
<b>INS 621</b>					
Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	29, & 313, <u>XS167</u> , <u>XS189</u> , <u>XS236</u> , <u>XS244</u> & <u>XS311</u>	2015	Endorse

<b>Neotame: Functional class: Flavour enhancer, Sweetener</b>					
<b>INS 961</b>					
Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	10 mg/kg	161, <u>XS291</u>	2008	Endorse

09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	10 mg/kg	<u>161, XS3, XS37, XS70, XS90, XS94, XS119</u>	2008	Endorse
12.6.4	Clear sauces (e.g. fish sauce)	12 mg/kg	<u>XS302</u>	2007	Endorse

<b>Nitrogen: Functional class: Foaming agent, Packaging gas, Propellant</b>					
<b>INS 941</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
<u>09.2.5</u>	<u>Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms</u>	<u>GMP</u>	<u>59, 382, XS167, XS189, XS222, XS236 &amp; XS244</u>		Endorse

<b>Oxidized starch: Functional class: Emulsifier, Stabilizer, Thickener</b>					
<b>INS 1404</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	2014	Endorse

<b>Pectins: Functional class: Emulsifier, Gelling agent, Glazing agent, Stabilizer, Thickener</b>					
<b>INS 440</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, <u>XS167, XS189, XS236, XS244 &amp; XS311</u>	2014	Endorse

<b>Phosphates: Functional class: Acidity regulator, Antioxidant, Emulsifier, Emulsifying salt, Firming agent, Flour treatment agent, Humectant, 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), (xi), 451 (i),(ii), 452(i)-(v), 542</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>

09.3.3	Salmon substitutes, caviar, and other fish roe products	2200 mg/kg	33, <u>XS291</u>	2012	Endorse
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	2200 mg/kg	33, <u>BB, XS3, XS94, XS119</u>	2012	Endorse
12.6	Sauces and like products	2200 mg/kg	33, <u>XS302</u>	2012	Endorse

**Polysorbates: Functional class: Emulsifier, Stabilizer****INS 432-436**

Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
12.6.4	Clear sauces (e.g. fish sauce)	5000 mg/kg	<u>XS302</u>	2007	Endorse

**Ponceau 4R (cochineal red A): Functional class: Colour****INS 124**

Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg	22 & <u>XS311, XS167, XS189, XS222, XS236 &amp; XS244</u>	2016	Endorse
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg	<u>XS291</u>	2008	Endorse
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	<u>AA, XS3, XS70, XS90, XS94, XS119</u>	2008	Endorse
12.6	Sauces and like products	50 mg/kg	<u>XS302</u>	2008	Endorse

**Potassium carbonate: Functional class: Acidity regulator, Stabilizer****INS 501(i)**

Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	<del>230, 266 &amp; 267</del> <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	2015	Endorse

<b>Potassium chloride: Functional class: Firming agent, Flavour enhancer, Stabilizer, Thickener</b>					
<b>INS 508</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	2015	Endorse

<b>Potassium dihydrogen citrate: Functional class: Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer</b>					
<b>INS 322(i)</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	253, 391, XS36, XS92, XS95, XS190, XS191, XS292, XS312, & XS315, <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	2017	Endorse

<b>Potassium lactate: Functional class: Acidity regulator, Antioxidant, Emulsifier, Humectant</b>					
<b>INS 326</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
<u>09.2.5</u>	<u>Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms</u>	<u>GMP</u>	<u>382, XS167, XS189, XS222, XS236 &amp; XS244</u>		Endorse

<b>Powdered cellulose: Functional class: Anticaking agent, Bulking agent, Emulsifier, Glazing agent, Humectant, Stabilizer, Thickener</b>					
<b>INS 460(ii)</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, & 332, <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	2015	Endorse

<b>Processed eucheuma seaweed (PES): Functional class: Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener</b>					
<b>INS 407a</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, & 332, <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	2015	Endorse

<b>Propyl gallate: Functional class: Antioxidant</b>					
<b>INS 310</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</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 & XS311, <u>XS167, XS189, XS222, XS236 &amp; XS244</u>	2016	Endorse
12.6	Sauces and like products	200 mg/kg	15, 130, <u>XS302</u>	2001	Endorse

<b>Pullulan: Functional class: Glazing agent, Thickener</b>					
<b>INS 1204</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	2015	Endorse

<b>Riboflavins: Functional class: Colour</b>					
<b>INS 101(i),(ii),(iii)</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</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	22, & XS311, <u>XS167, XS189, XS222, XS236 &amp; XS244</u>	2016	Endorse
09.3.3	Salmon substitutes, caviar, and other fish roe products	300 mg/kg	<u>XS291</u>	2005	Endorse

09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	95, <u>XS3, XS37, XS70, XS90, XS94, XS119</u>	2008	Endorse
12.6	Sauces and like products	350 mg/kg	<u>XS302</u>	2005	Endorse

<b>Saccharins: Functional class: Sweetener</b>					
<b>INS 954(i)-(iv)</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	144, <u>XS3, XS37, XS70, XS90, XS94, XS119</u>	2007	Endorse
12.6	Sauces and like products	160 mg/kg	<u>XS302</u>	2007	Endorse

<b>Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium: Functional class: Anticaking agent, Emulsifier, Stabilizer</b>					
<b>INS 470(i)</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	2014	Endorse

<b>Salts of oleic acid with calcium, potassium and sodium: Functional class: Anticaking agent, Emulsifier, Stabilizer</b>					
<b>INS 470(ii)</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	2014	Endorse

<b>Sodium acetate: Functional class: Acidity regulator, Preservative, Sequestrant</b>					
<b>INS 262(i)</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>

09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	<del>266, 267 &amp; 333</del> <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	2015	Endorse
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**Sodium alginate: Functional class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener**

**INS 401**

Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, &—332, <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	2015	Endorse

**Sodium ascorbate: Functional class: Antioxidant**

**INS 301**

Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	<u>LL</u> , 307, 392, XS92, XS189, XS191, XS222, XS236, XS312, & XS315, <u>XS167 &amp; XS244</u>	2017	Endorse

**Sodium carbonate: Functional class: Acidity regulator, Anticaking agent, Emulsifier salt, Raising agent, Stabilizer, Thickener**

**INS 500(i)**

Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	<del>266, 267 &amp; 333</del> <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	2015	Endorse

**Sodium carboxymethyl cellulose (cellulose gum): Functional class: Bulking agent, Emulsifier, Firming agent, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener**

**INS 466**

Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks,	GMP	300, &—332, <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	2015	Endorse



	crustaceans, and echinoderms				
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<b>Sodium dihydrogen citrate: Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer</b>					
<b>INS 331(i)</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	253, 391, XS36, XS92, XS95, XS190, XS191, XS292, XS312 & XS315, <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	2017	Endorse

<b>Sodium DL-malate: Functional class: Acidity regulator, Humectant</b>					
<b>INS 350(ii)</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	<del>266, 267 &amp; 333</del> <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	2015	Endorse

<b>Sodium erythorbate (Sodium isoascorbate): Functional class: Antioxidant</b>					
<b>INS 316</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
<u>09.2.5</u>	<u>Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms</u>	<u>GMP</u>	<u>382, XS167, XS189, XS222, XS236 &amp; XS244</u>		Endorse

<b>Sodium fumarates: Functional class: Acidity regulator</b>					
<b>INS 365</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	<del>266 &amp; 267</del> <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	2013	Endorse

<b>Sodium gluconate: Functional class: Sequestrant, Stabilizer, Thickener</b>					
<b>INS 576</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	XS36, XS92, XS95, XS165, XS166, XS190, XS191, XS292, XS312 & XS315, <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	2017	Endorse

<b>Sodium lactate: Functional class: Acidity regulator, Antioxidant, Bulking agent, Emulsifier, Emulsifying salt, Humectant, Thickener</b>					
<b>INS 325</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	<del>266, 267, &amp; 333, LL,</del> <u>XS167, XS189, XS222, XS236 &amp; XS244</u>	2015	Endorse

<b>Sorbates: Functional class: Preservative</b>					
<b>INS 200-203</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</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	42, <u>MM, XS189, XS222 &amp; XS236</u>	2012	Endorse
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg	42, <u>XS291</u>	2012	Endorse

<b>Steviol glycosides: Functional class: Sweetener</b>					
<b>INS 960</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
09.3.3	Salmon substitutes, caviar, and other fish roe products	120 mg/kg	26, <u>XS291</u>	2011	Endorse
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks,	100 mg/kg	26, <u>XS3, XS37, XS70, XS90, XS94, XS119</u>	2011	Endorse

	crustaceans, and echinoderms				
12.6.4	Clear sauces (e.g. fish sauce)	350 mg/kg	26, <u>XS302</u>	2011	Endorse

<b>Sucralose (trichlorogalactosucrose): Functional class: Flavour enhancer, Sweetener</b>					
<b>INS 955</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	120 mg/kg	144, <u>XS291</u>	2007	Endorse
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	120 mg/kg	144, <u>XS3, XS37, XS70, XS90, XS94, XS119</u>	2007	Endorse

<b>Sucroglycerides: Functional class: Emulsifier</b>					
<b>INS 474</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
12.6	Sauces and like products	10000 mg/kg	<u>XS302</u>	2009	Endorse

<b>Sulfites: Functional class: Antioxidant, Bleaching agent, Flour treatment agent, Preservative, Sequestrant</b>					
<b>INS 220-225, 539</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</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, &—XS311, <u>XS167, XS189, XS222, XS236 &amp; XS244</u>	2016	Endorse
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	150 mg/kg	44, &—140, <u>XS3, XS37, XS70, XS90, XS94, XS119</u>	2007	Endorse
12.6	Sauces and like products	300 mg/kg	44, <u>XS302</u>	2007	Endorse

<b>Sunset yellow FCF: Functional class: Colour</b>					
<b>INS 110</b>					

Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg	382, <u>XS167</u> , <u>XS189</u> , <u>XS222</u> , <u>XS236 &amp; XS244</u>	2017	Endorse
09.3.3	Salmon substitutes, caviar, and other fish roe products	300 mg/kg	<u>XS291</u>	2008	Endorse
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	95, <u>AA</u> , <u>XS3</u> , <u>XS70</u> , <u>XS90</u> , <u>XS94</u> , <u>XS119</u>	2008	Endorse
12.6	Sauces and like products	300 mg/kg	<u>XS302</u>	2008	Endorse

**Tara gum: Functional class: Gelling agent, Stabilizer, Thickener**

**INS 417**

Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, <u>XS167</u> , <u>XS189</u> , <u>XS222</u> , <u>XS236</u> , <u>XS244 &amp; XS311</u>	2014	Endorse

**Tartrates: Functional class: Acidity regulator, Antioxidant, Emulsifying salt, Flavour enhancer, Sequestrant, Stabilizer**

**INS 334, 335(ii), 337**

Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
<u>09.2.5</u>	<u>Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms</u>	<u>200 mg/kg</u>	<u>45, 128, 382, XS167, XS189, XS222, XS236 &amp; XS244</u>		Endorse

**Tartrazine: Functional class: Colour**

**INS 102**

Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks,	100 mg/kg	382, <u>XS167</u> , <u>XS189</u> , <u>XS222</u> , <u>XS236 &amp; XS244</u>	2017	Endorse

	crustaceans, and echinoderms				
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	30 mg/kg	<u>AA, XS3, XS70,</u> <u>XS90, XS94,</u> <u>XS119</u>		Endorse, <u>align</u> <u>with CS 37-1991</u>

<b>Tertiary butylhydroquinone: Functional class: Antioxidant</b>					
<b>INS 319</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
12.6	Sauces and like products	200 mg/kg	15, 130, <u>XS302</u>	2005	Endorse

<b>Tragacanth gum: Functional class: Emulsifier, Stabilizer, Thickener</b>					
<b>INS 413</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, <u>XS167,</u> <u>XS189, XS222,</u> <u>XS236, XS244 &amp;</u> <u>XS311</u>	2014	Endorse

<b>Tricalcium citrate: Functional class: Acidity regulator, Emulsifying salt, Firming agent, Sequestrant, Stabilizer</b>					
<b>INS 333(iii)</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	XS36, XS92, XS95, XS165, XS166, XS190, XS191, XS292, XS312 & XS315, <u>XS167, XS189,</u> <u>XS222, XS236,</u> <u>XS244 &amp; XS311</u>	2017	Endorse

<b>Tripotassium citrate: Functional class: Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer</b>					
<b>INS 322(ii)</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	253, 391, XS36, XS92, XS95, XS190, XS191, XS292, XS312 & XS315, <u>XS167,</u> <u>XS189, XS222,</u>	2017	Endorse

			<u>XS236, XS244 &amp; XS311</u>		
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<b>Trisodium citrate: Functional class: Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer</b>					
<b>INS 331(iii)</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	253, 391, XS36, XS92, XS95, XS190, XS191, XS292, XS312 & XS315, <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	2017	Endorse

<b>Xanthan gum: Functional class: Emulsifier, Foaming agent, Stabilizer, Thickener</b>					
<b>INS 415</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	2014	Endorse

#### B. PROPOSED AMENDMENTS TO TABLE 2 OF THE GSFA (food category numerical order)

<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>Step/Year Adopted</b>	<b>Notes</b>	<b>Recommendation</b>
Acesulfame potassium	950	200 mg/kg	2017	144, 188, XS311, XS36, XS92, XS95, XS165, XS166, XS190, XS191, XS292, XS312 <sub>1</sub> & XS315, <u>XS167, XS189, XS222, XS236, XS244</u>	Endorse
Aspartame	951	300 mg/kg	2017	144, 191, XS311, XS36, XS92, XS95, XS165, XS166, XS190, XS191, XS292, XS312 <sub>1</sub> & XS315, <u>XS167, XS189, XS222, XS236, XS244</u>	Endorse
Caramel III – ammonia caramel	150c	30000 mg/kg	2017	XS36, XS92, XS95, XS165, XS166, XS190, XS191, XS292, XS311, XS312 <sub>1</sub> & XS315, <u>XS167, XS189, XS222, XS236, XS244</u>	Endorse
Caramel IV – sulfite ammonia caramel	150d	30000 mg/kg	2017	95, XS36, XS92, XS95, XS165, XS166, XS190, XS191, XS292, XS311, XS312 <sub>1</sub> & XS315, <u>XS167, XS189, XS222, XS236, XS244</u>	Endorse

<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>Step/Year Adopted</b>	<b>Notes</b>	<b>Recommendation</b>
Carotenoids	160a(i), a(iii),e,f	100 mg/kg	2017	95, <del>NN304</del> , XS36, XS92, XS95, XS165, <del>XS166</del> , XS190, XS191, XS292, XS311, XS312, XS315, <del>XS167</del> , <del>XS189</del> , <del>XS222</del> , <del>XS236</del> , <del>XS244</del>	Endorse
Potassium dihydrogen citrate	332(i)	GMP	2017	253, 391, XS36, XS92, XS95, XS190, XS191, XS292, XS312, &—XS315, <del>XS167</del> , <del>XS189</del> , <del>XS222</del> , <del>XS236</del> , <del>XS244</del> & <del>XS311</del>	Endorse
Sodium ascorbate	301	GMP	2017	<del>LL</del> , 307, 392, XS92, XS189, XS191, XS222, XS236, XS312, &—XS315, <del>XS167</del> & <del>XS244</del>	Endorse
Sodium dihydrogen citrate	331(i)	GMP	2017	253, 391, XS36, XS92, XS95, XS190, XS191, XS292, XS312 & XS315, <del>XS167</del> , <del>XS189</del> , <del>XS222</del> , <del>XS236</del> , <del>XS244</del> & <del>XS311</del>	Endorse
Sodium gluconate	576	GMP	2017	XS36, XS92, XS95, XS165, XS166, XS190, XS191, XS292, XS312, &—XS315, <del>XS167</del> , <del>XS189</del> , <del>XS222</del> , <del>XS236</del> , <del>XS244</del> & <del>XS311</del>	Endorse
Tricalcium citrate	333(iii)	GMP	2017	XS36, XS92, XS95, XS165, XS166, XS190, XS191, XS292, XS312, &—XS315, <del>XS167</del> , <del>XS189</del> , <del>XS222</del> , <del>XS236</del> , <del>XS244</del> & <del>XS311</del>	Endorse
Tripotassium citrate	332(ii)	GMP	2017	253, 391, XS36, XS92, XS95, XS190, XS191, XS292, XS312, &—XS315, <del>XS167</del> , <del>XS189</del> , <del>XS222</del> , <del>XS236</del> , <del>XS244</del> & <del>XS311</del>	Endorse
Trisodium citrate	331(iii)	GMP	2017	253, 391, XS36, XS92, XS95, XS190, XS191, XS292, XS312, &—XS315, <del>XS167</del> , <del>XS189</del> , <del>XS222</del> , <del>XS236</del> , <del>XS244</del> & <del>XS311</del>	Endorse

<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>Step/Year Adopted</b>	<b>Notes</b>	<b>Recommendation</b>
Acetic acid, Glacial	260	GMP	2015	<del>266 &amp; 267</del> , <del>LL</del> , <del>XS167</del> , <del>XS189</del> , <del>XS222</del> , <del>XS236</del> & <del>XS244</del>	Endorse
Acetic and fatty acid esters of glycerol	472a	GMP	2014	300, <del>XS167</del> , <del>XS189</del> , <del>XS222</del> , <del>XS236</del> , <del>XS244</del> & <del>XS311</del>	Endorse

<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>Step/Year Adopted</b>	<b>Notes</b>	<b>Recommendation</b>
Acetylated distarch phosphate	1414	GMP	2014	300, <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	Endorse
Agar	406	GMP	2014	300, <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	Endorse
Alginic acid	400	GMP	2015	300, &—332, <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	Endorse
Allura red AC	129	300 mg/kg	2017	382, <u>XS167, XS189, XS222, XS236 &amp; XS244</u>	Endorse
<b><u>Annatto extracts, Bixin-Based</u></b>	<b><u>160b(i)</u></b>	<b><u>10 mg/kg</u></b>		<b><u>8, 382, XS167, XS189, XS222, XS236 &amp; XS244</u></b>	Endorse
Ascorbic acid, L-	300	GMP	2015	<del>267 &amp; 333</del> <u>XS167, XS189, XS222, XS236 &amp; XS311</u>	Endorse
Benzoates	210-213	200 mg/kg	2004	13 & 121, <u>RR, XS167, XS189, XS222 &amp; XS236</u>	Endorse
Butylated Hydroxyanisole (BHA)	320	200 mg/kg	2016	15, 196 <sub>1</sub> & XS311, <u>XS167, XS189, XS222, XS236 &amp; XS244</u>	Endorse
Butylated Hydroxytoluene (BHT)	321	200 mg/kg	2016	15, 196 <sub>1</sub> & XS311, <u>XS167, XS189, XS222, XS236 &amp; XS244</u>	Endorse
Calcium Carbonate	170(i)	GMP	2013	<del>266 &amp; 267</del> <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	Endorse
Calcium chloride	509	GMP	2015	300, <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	Endorse
Calcium lactate	327	GMP	2015	<del>266 &amp; 267</del> , <u>LL, XS167, XS189, XS222, XS236 &amp; XS244</u>	Endorse
Canthaxanthin	161g	15 mg/kg	2016	22 <sub>1</sub> &—XS311, <u>XS167, XS189, XS222, XS236 &amp; XS244</u>	Endorse
<b><u>Carbon dioxide</u></b>	<b><u>290</u></b>	<b><u>GMP</u></b>		<b><u>59, 382, XS167, XS189, XS222, XS236 &amp; XS244</u></b>	Endorse
Carmines	120	300 mg/kg	2016	22 <sub>1</sub> &—XS311, <u>XS167, XS189, XS222, XS236 &amp; XS244</u>	Endorse
Carotenes, Beta-Vegetable	160a(ii)	1000 mg/kg	2016	XS311, <u>XS167, XS189, XS222, XS236 &amp; XS244</u>	Endorse
Carrageenan	407	GMP	2015	300 <sub>1</sub> &—332, <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	Endorse



<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>Step/Year Adopted</b>	<b>Notes</b>	<b>Recommendation</b>
Chlorophylls and chlorophyllins, copper complexes	141(i),(ii)	200 mg/kg	2016	<u>XS311, XS167, XS189, XS222, XS236 &amp; XS244</u>	Endorse
Citric acid	330	GMP	2015	<u>267, LL, XS167, XS189, XS222 &amp; XS236</u>	Endorse
Citric and fatty acid esters of glycerol	472c	GMP	2014	300, <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	Endorse
Disodium 5'-guanylate	627	GMP	2015	29, <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	Endorse
Disodium 5'-inosinate	631	GMP	2015	29, <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	Endorse
Disodium 5'-ribonucleotides	635	GMP	2015	29, <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	Endorse
Fast green FCF	143	100 mg/kg	2016	<u>XS311, XS167, XS189, XS222, XS236 &amp; XS244</u>	Endorse
Fumaric acid	297	GMP	2013	<u>266 &amp; 267 XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	Endorse
Glycerol	422	GMP	2015	300, <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	Endorse
Grape skin extract	163(ii)	1000 mg/kg	2016	22 <sub>1</sub> & XS311, <u>XS167, XS189, XS222, XS236 &amp; XS244</u>	Endorse
Guar Gum	412	GMP	2014	300, <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	Endorse
Gum Arabic (Acacia gum)	414	GMP	2015	300, &—332, <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	Endorse
Hydroxypropyl cellulose	463	GMP	2015	300, & 332, <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	Endorse
Hydroxypropyl methyl cellulose	464	GMP	2015	300, &—332, <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	Endorse
Hydroxypropyl starch	1440	GMP	2014	300, <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	Endorse
Iron oxides	172(i)-(iii)	250 mg/kg	2016	22 <sub>1</sub> & XS311, <u>XS167, XS189, XS222, XS236 &amp; XS244</u>	Endorse

<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>Step/Year Adopted</b>	<b>Notes</b>	<b>Recommendation</b>
Konjac flour	425	GMP	2015	300, &—332, <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	Endorse
<u>Lactic acid, L-, D-, DL-</u>	<u>270</u>	<u>GMP</u>		<u>382, XS167, XS189, XS222, XS236 &amp; XS244</u>	Endorse
Lactic and fatty acid esters of glycerol	472b	GMP	2014	300, <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	Endorse
Lecithin	322(i)	GMP	2014	300, <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	Endorse
Magnesium carbonate	504(i)	GMP	2015	266, 267 & 333 <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	Endorse
Magnesium chloride	511	GMP	2014	300, <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	Endorse
Magnesium hydroxide	528	GMP	2013	266 & 267 <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	Endorse
Magnesium hydroxide carbonate	504(ii)	GMP	2013	266 & 267 <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	Endorse
Malic acid, DL-	296	GMP	2013	266 & 267 <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	Endorse
Mannitol	421	GMP	2014	300, <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	Endorse
Methyl cellulose	461	GMP	2015	300, &—332, <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	Endorse
Methyl ethyl cellulose	465	GMP	2014	300, <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	Endorse
Microcrystalline cellulose (Cellulose gel)	460(i)	GMP	2015	300, &—332, <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	Endorse
Mono- and di-glycerides of fatty acids	471	GMP	2015	300, <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	Endorse
Monosodium L-glutamate	621	GMP	2015	29, &—313, <u>XS167, XS189, XS236, XS244 &amp; XS311</u>	Endorse
<u>Nitrogen</u>	<u>941</u>	<u>GMP</u>		<u>59, 382, XS167, XS189, XS222, XS236 &amp; XS244</u>	Endorse
Oxidized starch	1404	GMP	2014	300, <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	Endorse

<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>Step/Year Adopted</b>	<b>Notes</b>	<b>Recommendation</b>
Pectins	440	GMP	2014	300, <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	Endorse
Ponceau 4R (Cochineal red A)	124	100 mg/kg	2016	22, &—XS311, <u>XS167, XS189, XS222, XS236 &amp; XS244</u>	Endorse
Potassium carbonate	501(i)	GMP	2015	230, <del>266 &amp; 267</del> <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	Endorse
Potassium chloride	508	GMP	2015	300, <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	Endorse
<b><u>Potassium lactate</u></b>	<b><u>326</u></b>	<b><u>GMP</u></b>		<b><u>382, XS167, XS189, XS222, XS236 &amp; XS244</u></b>	Endorse
Powdered cellulose	460(ii)	GMP	2015	300, &—332, <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	Endorse
Processed eucheuma seaweed (PES)	407a	GMP	2015	300, &—332, <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	Endorse
Propyl gallate	310	100 mg/kg	2016	15, 196, &—XS311, <u>XS167, XS189, XS222, XS236 &amp; XS244</u>	Endorse
Pullulan	1204	GMP	2015	300, <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	Endorse
Riboflavins	101(i), (ii), (iii)	300 mg/kg	2016	22, &—XS311, <u>XS167, XS189, XS222, XS236 &amp; XS244</u>	Endorse
Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	470(i)	GMP	2014	300, <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	Endorse
Salts of oleic acid with calcium, potassium and sodium	470(ii)	GMP	2014	300, <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	Endorse
Sodium acetate	262(i)	GMP	2015	<del>266, 267 &amp; 333</del> <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	Endorse
Sodium alginate	401	GMP	2015	300, &—332, <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	Endorse
Sodium carbonate	500(i)	GMP	2015	<del>266, 267 &amp; 333</del> <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	Endorse

<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>Step/Year Adopted</b>	<b>Notes</b>	<b>Recommendation</b>
Sodium carboxymethyl cellulose (Cellulose gum)	466	GMP	2015	300, & 332, <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	Endorse
Sodium DL-malate	350(ii)	GMP	2015	<del>266, 267 &amp; 333</del> <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	Endorse
<b><u>Sodium erythorbate (Sodium isoascorbate)</u></b>	<b><u>316</u></b>	<b><u>GMP</u></b>		<b><u>382, XS167, XS189, XS222, XS236 &amp; XS244</u></b>	Endorse
Sodium fumarates	365	GMP	2013	<del>266 &amp; 267</del> <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	Endorse
Sodium lactate	325	GMP	2015	<del>266, 267, &amp; 333</del> , <u>LL, XS167, XS189, XS222, XS236 &amp; XS244</u>	Endorse
Sorbates	200-203	1000 mg/kg	2012	42, <u>MM, XS189, XS222 &amp; XS236</u>	Endorse
Sulfites	220-225, 539	30 mg/kg	2016	44, & XS311, <u>XS167, XS189, XS222, XS236 &amp; XS244</u>	Endorse
Sunset yellow FCF	110	100 mg/kg	2017	382, <u>XS167, XS189, XS222, XS236 &amp; XS244</u>	Endorse
Tara gum	417	GMP	2014	300, <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	Endorse
<b><u>Tartrates</u></b>	<b><u>334, 335(ii), 337</u></b>	<b><u>200 mg/kg</u></b>		<b><u>45, 128, 382, XS167, XS189, XS222, XS236 &amp; XS244</u></b>	Endorse
Tartrazine	102	100 mg/kg	2017	382, <u>XS167, XS189, XS222, XS236 &amp; XS244</u>	Endorse
Tragacanth gum	413	GMP	2014	300, <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	Endorse
Xanthan gum	415	GMP	2014	300, <u>XS167, XS189, XS222, XS236, XS244 &amp; XS311</u>	Endorse

<b>Food category 09.3 Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms</b>					
<b>Food additive</b>	<b>INS</b>	<b>Maximum Level</b>	<b>Step/Year Adopted</b>	<b>Notes</b>	<b>Recommendation</b>
Acesulfame Potassium	950	200 mg/kg	2007	144, 188, <u>XS291</u>	Endorse
Aspartame	951	300 mg/kg	2007	144, 191, <u>XS291</u>	Endorse
Aspartame-Acesulfame Salt	962	200 mg/kg	2009	113, <u>XS291</u>	Endorse

Benzoates	210-213	2000 mg/kg	2003	13, <b>NN120</b> , <b>XS291</b>	Endorse
Butylated Hydroxyanisole (BHA)	320	200 mg/kg	2006	15, 180, <b>XS291</b>	Endorse
Butylated Hydroxytoluene (BHT)	321	200 mg/kg	2006	15, 180, <b>XS291</b>	Endorse
Caramel III - Ammonia Caramel	150c	30000 mg/kg	2010	95, <b>XS291</b>	Endorse
Caramel IV - Sulfite Ammonia Caramel	150d	30000 mg/kg	2009	95, <b>XS291</b>	Endorse
Carotenoids	160a(i),a(ii),e,f	100 mg/kg	2011	95, <b>XS291</b>	Endorse
Hydroxybenzoates, Para-	214, 218	1000 mg/kg	2010	27, <b>XS291</b>	Endorse
Neotame	961	10 mg/kg	2008	161, <b>XS291</b>	Endorse
Sorbates	200-203	1000 mg/kg	2012	42, <b>XS291</b>	Endorse
Sucralose (Trichlorogalactosucrose)	955	120 mg/kg	2007	144, <b>XS291</b>	Endorse

<b>Food category 09.3.3 Salmon substitutes, caviar, and other fish roe products</b>					
<b>Food additive</b>	<b>INS</b>	<b>Maximum Level</b>	<b>Step/Year Adopted</b>	<b>Notes</b>	<b>Recommendation</b>
Allura red AC	129	300 mg/kg	2009	<b>XS291</b>	Endorse
Brilliant Blue FCF	133	500 mg/kg	2005	<b>XS291</b>	Endorse
Canthaxanthin	161g	15 mg/kg	2011	<b>XS291</b>	Endorse
Carmines	120	500 mg/kg	2005	<b>XS291</b>	Endorse
Carotenes, Beta-, Vegetable	160a(ii)	1000 mg/kg	2005	<b>XS291</b>	Endorse
Chlorophylls and chlorophyllins, copper complexes	141(i),(ii)	200 mg/kg	2009	<b>XS291</b>	Endorse
Fast green FCF	143	100 mg/kg	1999	<b>XS291</b>	Endorse
Grape skin extract	163(ii)	1500 mg/kg	2009	<b>XS291</b>	Endorse
Indigotine (Indigo extract)	132	300 mg/kg	2009	<b>XS291</b>	Endorse
Iron oxides	172(i)-(iii)	100 mg/kg	2005	<b>XS291</b>	Endorse
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-	2200 mg/kg	2012	33, <b>XS291</b>	Endorse

<b>Food category 09.3.3 Salmon substitutes, caviar, and other fish roe products</b>					
<b>Food additive</b>	<b>INS</b>	<b>Maximum Level</b>	<b>Step/Year Adopted</b>	<b>Notes</b>	<b>Recommendation</b>
	(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542				
Ponceau 4R (Cochineal red A)	124	500 mg/kg	2008	<u>XS291</u>	Endorse
Riboflavins	101(i),(ii), (iii)	300 mg/kg	2005	<u>XS291</u>	Endorse
Steviol glycosides	960	100 mg/kg	2011	26, <u>XS291</u>	Endorse
Sunset yellow FCF	110	300 mg/kg	2008	<u>XS291</u>	Endorse

<b>Food category 09.4 Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms</b>					
<b>Food additive</b>	<b>INS</b>	<b>Maximum Level</b>	<b>Step/Year Adopted</b>	<b>Notes</b>	<b>Recommendation</b>
Acesulfame potassium	950	200 mg/kg	2007	144, 188, <u>XS3, XS37,</u> <u>XS70, XS90,</u> <u>XS94,</u> <u>XS119</u>	Endorse
<b><u>Amaranth</u></b>	<b><u>123</u></b>	<b><u>30 mg/kg</u></b>		<b><u>AA, XS3,</u></b> <b><u>XS70, XS90,</u></b> <b><u>XS94,</u></b> <b><u>XS119</u></b>	Endorse <del>provision to align with CODEX STAN 37-1991</del>
Aspartame	951	300 mg/kg	2007	144, 191, <u>XS3, XS37,</u> <u>XS70, XS90,</u> <u>XS94,</u> <u>XS119</u>	Endorse
Aspartame-Acesulfame salt	962	200 mg/kg	2009	113, <u>XS3,</u> <u>XS37, XS70,</u> <u>XS90, XS94,</u> <u>XS119</u>	Endorse
Brilliant blue FCF	133	500 mg/kg	2005	<u>XS3, XS37,</u> <u>XS70, XS90,</u> <u>XS94,</u> <u>XS119</u>	Endorse
Butylated hydroxyanisole	320	200 mg/kg	2006	15 <sub>1</sub> &—180 <sub>1</sub> , <u>XS3, XS37,</u> <u>XS70, XS90,</u> <u>XS94,</u> <u>XS119</u>	Endorse
Butylated hydroxytoluene	321	200 mg/kg	2006	15 <sub>1</sub> &—180 <sub>1</sub> , <u>XS3, XS37,</u> <u>XS70, XS90,</u> <u>XS94,</u> <u>XS119</u>	Endorse
Canthaxanthin	161g	15 mg/kg	2011	<u>XS3, XS37,</u> <u>XS70, XS90,</u>	Endorse

<b>Food category 09.4 Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms</b>					
<b>Food additive</b>	<b>INS</b>	<b>Maximum Level</b>	<b>Step/Year Adopted</b>	<b>Notes</b>	<b>Recommendation</b>
				<u>XS94,</u> <u>XS119</u>	
Caramel III – ammonia caramel	150c	500 mg/kg	1999	50, <u>XS3,</u> <u>XS37, XS70,</u> <u>XS90, XS94,</u> <u>XS119</u>	Endorse
Caramel IV – sulfite ammonia caramel	150d	30000 mg/kg	2009	95, <u>XS3,</u> <u>XS37, XS70,</u> <u>XS90, XS94,</u> <u>XS119</u>	Endorse
Carmines	120	500 mg/kg	2005	16, <u>XS3,</u> <u>XS37, XS70,</u> <u>XS90, XS94,</u> <u>XS119</u>	Endorse
Carotenes, vegetable beta-,	160a(ii)	500 mg/kg	2005	<u>XS3, XS37,</u> <u>XS70, XS90,</u> <u>XS94,</u> <u>XS119</u>	Endorse
Carotenoids	160a(i),a(iii),e,f	100 mg/kg	2009	95, <u>XS3,</u> <u>XS37, XS70,</u> <u>XS90, XS94,</u> <u>XS119</u>	Endorse
Chlorophylls and chlorophylls, copper complexes	141(i),(ii)	500 mg/kg	2009	95, <u>XS3,</u> <u>XS37, XS70,</u> <u>XS90, XS94,</u> <u>XS119</u>	Endorse
Ethylene diamine tetra acetates	385,386	340 mg/kg	2017	21, <u>NN310,</u> <u>XS3, XS70,</u> <u>XS94,</u> <u>XS119</u>	Endorse
Fast green FCF	143	100 mg/kg	2009	95, <u>XS3,</u> <u>XS37, XS70,</u> <u>XS90, XS94,</u> <u>XS119</u>	Endorse
Grape skin extract	163(ii)	1500 mg/kg	2009	16, <u>XS3,</u> <u>XS37, XS70,</u> <u>XS90, XS94,</u> <u>XS119</u>	Endorse
Indigotine (indigo carmine)	132	300 mg/kg	2009	<u>XS3, XS37,</u> <u>XS70, XS90,</u> <u>XS94,</u> <u>XS119</u>	Endorse
Iron oxides	172(i)-(iii)	50 mg/kg	2010	95, <u>XS3,</u> <u>XS37, XS70,</u> <u>XS90, XS94,</u> <u>XS119</u>	Endorse
Neotame	961	10 mg/kg	2008	161, <u>XS3,</u> <u>XS37, XS70,</u> <u>XS90, XS94,</u> <u>XS119</u>	Endorse

<b>Food category 09.4 Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms</b>					
<b>Food additive</b>	<b>INS</b>	<b>Maximum Level</b>	<b>Step/Year Adopted</b>	<b>Notes</b>	<b>Recommendation</b>
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii),(ix); 451(i),(ii); 452(i)-(v); 542	2200 mg/kg	2012	33, <b>BB</b> , <b>XS3</b> , <b>XS94</b> , <b>XS119</b>	Endorse
Ponceau 4R (Cochineal Red A)	124	500 mg/kg	2008	<b>AA</b> , <b>XS3</b> , <b>XS70</b> , <b>XS90</b> , <b>XS94</b> , <b>XS119</b>	Endorse
Riboflavins	101(i),(ii),(iii)	500 mg/kg	2008	95, <b>XS3</b> , <b>XS37</b> , <b>XS70</b> , <b>XS90</b> , <b>XS94</b> , <b>XS119</b>	Endorse
Saccharins	954(i)-(iv)	200 mg/kg	2007	144, <b>XS3</b> , <b>XS37</b> , <b>XS70</b> , <b>XS90</b> , <b>XS94</b> , <b>XS119</b>	Endorse
Steviol glycosides	960	100 mg/kg	2011	26, <b>XS3</b> , <b>XS37</b> , <b>XS70</b> , <b>XS90</b> , <b>XS94</b> , <b>XS119</b>	Endorse
Sucralose (Trichlorogalactosucrose)	955	120 mg/kg	2007	144, <b>XS3</b> , <b>XS37</b> , <b>XS70</b> , <b>XS90</b> , <b>XS94</b> , <b>XS119</b>	Endorse
Sulfites	220-225, 539	150 mg/kg	2007	44, &—140, <b>XS3</b> , <b>XS37</b> , <b>XS70</b> , <b>XS90</b> , <b>XS94</b> , <b>XS119</b>	Endorse
Sunset yellow FCF	110	300 mg/kg	2008	95, <b>AA</b> , <b>XS3</b> , <b>XS70</b> , <b>XS90</b> , <b>XS94</b> , <b>XS119</b>	Endorse
<b>Tartrazine</b>	<b>102</b>	<b>30 mg/kg</b>		<b>AA</b> , <b>XS3</b> , <b>XS70</b> , <b>XS90</b> , <b>XS94</b> , <b>XS119</b>	Endorse, <b>align with CS-37-1991</b>

<b>Food category 12.6 Sauces and like products</b>					
<b>Food additive</b>	<b>INS</b>	<b>Step/Year Adopted</b>	<b>Maximum Level</b>	<b>Notes</b>	<b>Recommendation</b>
Allura red AC	129	300 mg/kg	2009	<b>XS302</b>	Endorse
Brilliant Blue FCF	133	100 mg/kg	2009	<b>XS302</b>	Endorse



<b>Food category 12.6 Sauces and like products</b>					
<b>Food additive</b>	<b>INS</b>	<b>Step/Year Adopted</b>	<b>Maximum Level</b>	<b>Notes</b>	<b>Recommendation</b>
Butylated Hydroxyanisole (BHA)	320	200 mg/kg	2005	15, 130, <u>XS302</u>	Endorse
Butylated Hydroxytoluene (BHT)	321	100 mg/kg	2006	15, 130, <u>XS302</u>	Endorse
Canthaxanthin	161g	30 mg/kg	2011	<u>XS302</u>	Endorse
Caramel IV - Sulfite Ammonia Caramel	150d	30000 mg/kg	2011	<u>XS302</u>	Endorse
Carmines	120	500 mg/kg	2005	<u>XS302</u>	Endorse
Carotenoids	160a(i),a(iii),e,f	500 mg/kg	2009	<u>XS302</u>	Endorse
Chlorophylls and chlorophyllins, copper complexes	141(i),(ii)	100 mg/kg	2009	<u>XS302</u>	Endorse
Diacetyltartaric and fatty acid esters of glycerol	472e	10000 mg/kg	2005	<u>XS302</u>	Endorse
Guaiac resin	314	600 mg/kg	2004	15, <u>XS302</u>	Endorse
Hydroxybenzoates, Para-	214, 218	1000 mg/kg	2010	27, <u>XS302</u>	Endorse
Indigotine (Indigo extract)	132	300 mg/kg	2009	<u>XS302</u>	Endorse
Iron oxides	172(i)-(iii)	75 mg/kg	2005	<u>XS302</u>	Endorse
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2200 mg/kg	2012	33, <u>XS302</u>	Endorse
Ponceau 4R (Cochineal red A)	124	50 mg/kg	2008	<u>XS302</u>	Endorse
Propyl gallate	310	200 mg/kg	2001	15, 130, <u>XS302</u>	Endorse
Riboflavins	101(i),(ii), (iii)	350 mg/kg	2005	<u>XS302</u>	Endorse
Saccharins	954(i)-(iv)	160 mg/kg	2007	<u>XS302</u>	Endorse
Sucroglycerides	474	10000 mg/kg	2009	<u>XS302</u>	Endorse
Sulfites	220-225, 539	300 mg/kg	2007	44, <u>XS302</u>	Endorse
Sunset yellow FCF	110	300 mg/kg	2008	<u>XS302</u>	Endorse
Tertiary butylhydroquinone	319	200 mg/kg	2005	15, 130, <u>XS302</u>	Endorse

<b>Food category 12.6.4 Clear sauces (e.g. fish sauce)</b>					
<b>Food additive</b>	<b>INS</b>	<b>Step/Year Adopted</b>	<b>Maximum Level</b>	<b>Notes</b>	<b>Recommendation</b>

Ascorbyl esters	304, 305	200 mg/kg	2001	10, <u>XS302</u>	Endorse
Neotame	961	12 mg/kg	2007	<u>XS302</u>	Endorse
Polysorbates	432-436	5000 mg/kg	2007	<u>XS302</u>	Endorse
Steviol glycosides	960	350 mg/kg	2011	26, <u>XS302</u>	Endorse

#### Notes to the GSFA

**Note AA:** For use of tartrazine (INS 102), sunset yellow FCF (INS 110), amaranth (INS 123) and ponceau 4R (cochineal red A) (INS 124) singly or in combination up to a maximum level of 30 mg/kg in the final product as colours only for the purpose of restoring colour lost in processing for products conforming to the Standard for Canned Shrimps or Prawns (CODEX STAN 37-1991).

**Note BB:** For use as acidity regulators only: in products conforming to the Standard for Canned Shrimps or Prawns (CODEX STAN 37-1991) only Phosphoric Acid (INS 338) is permitted up to a maximum of 540 mg/kg as phosphorus; in products conforming to the Standard for Canned Tuna and Bonito (CODEX STAN 70-1981) only Disodium diphosphate (INS 450(i)) is permitted up to a maximum of 4,400 mg/kg as phosphorus (including natural phosphates); in products conforming to the Standard for Canned Crab Meat (CODEX STAN 90-1981) only Phosphoric Acid (INS 338) and Disodium diphosphate (INS 450(i)) are permitted up to a maximum of 4,400 mg/kg, singly or in combination, as phosphorus (including natural phosphates).

**Note LL:** Excluding use in smoke-dried fish conforming to the Standard for Smoked Fish, Smoke-Flavoured Fish and Smoke-Dried Fish (CODEX STAN 311-2013).

**Note MM:** Except for use in products conforming to the Standard for Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes (CODEX STAN 167-1989) and the Standard for Salted Atlantic Herring and Salted Sprat (CODEX STAN 244-2004) at 200 mg/kg, and in smoked fish and smoke-flavoured fish in products conforming to the Standard for Smoked Fish, Smoke-Flavoured Fish and Smoke-Dried Fish (CODEX STAN 311-2013) at 2000 mg/kg for reduced oxygen packaged product only.

**Note RR:** In foods conforming to the Standard for Smoked Fish, Smoke-Flavoured Fish and Smoke-Dried Fish (CODEX STAN 311-2013), for use in reduced oxygen packaged products in smoked fish and smoke-flavoured fish products only.

**New Note 304:** For use **only** in breaded or batter coatings in products conforming to the Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets – Breaded or in Batter (CODEX STAN 166-1989), singly or in combination: carotenoids (beta-carotenes, synthetic (INS 160a(i)), beta-carotenes, Blakeslea trispora (INS 160a(iii)), carotenal, beta-apo-8' (INS 160e), and carotenoic acid, ethyl ester, beta-apo-8' (INS 160f) and beta-carotenes, vegetable (INS 160a(ii)).

**New Note 120:** Except for use in caviar **substitutes** at 2 500 mg/kg.

**New Note 310:** Except for use in products conforming to the Standard for Canned Shrimps and Prawns (CODEX STAN 37-1981) **and the Standard for Canned Crab Meat (CODEX STAN 90-1981)** at 250 mg/kg.

**Note XS167:** Excluding products conforming to the Standard for Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes (CODEX STAN 167-1989).

**Note XS244:** Excluding products conforming to the Standard for Salted Atlantic Herring and Salted Sprat (CODEX STAN 244-2004).

**Note XS291:** Excluding products conforming to the Standard for Sturgeon Caviar (CODEX STAN 291-2010).

**Note XS302:** Excluding products conforming to the Standard for Fish Sauce (CODEX STAN 302-2011).

### C. PROPOSED AMENDMENTS TO TABLE 3 OF THE GSFA, for Fish and Fish Products Standards

Work on proposed revisions to Table 3 concerning the listing of commodity standards in the last column (“acceptable in foods conforming to the following commodity standards”) has been performed separately as detailed in Appendix 5. This work may ultimately result in changes to the presentation of Table 3, however, the following changes based on the current procedure are provided for information at this stage.

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

INS No	Additive	Functional Class	Year Adopted	Acceptable in foods conforming to the following commodity standards
260	Acetic acid, glacial	Acidity regulator, Preservative	1999	CS 117-1981, CS 309R-2011, <b><u>CS 70-1981, CS 94-1981, CS 119-1981, CS 291-2010, CS 302-2011</u></b>
1422	Acetylated distarch adipate	Emulsifier, Stabilizer, Thickener	1999	CS 117-1981, CS 309R-2011, <b><u>CS 70-1981, CS 94-1981, CS 119-1981</u></b>
1414	Acetylated distarch phosphate	Emulsifier, Stabilizer, Thickener	1999	CS 117-1981, CS 309R-2011, <b><u>CS 70-1981, CS 94-1981, CS 119-1981</u></b>
1401	Acid-treated starch	Emulsifier, Stabilizer, Thickener	1999	CS 117-1981, CS 105-1981, CS 309R-2011, <b><u>CS 70-1981, CS 94-1981, CS 119-1981</u></b>
406	Agar	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	CS 96-1981, CS 97-1981, CS 117-1981, CS 309R-2011, <b><u>CS 70-1981 (for use in packing media only), CS 94-1981 (for use in packing media only), CS 119-1981 (for use in packing media only)</u></b>
400	Alginic acid	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	CS 117-1981, CS 105-1981, CS 309R-2011, <b><u>CS 70-1981 (for use in packing media only), CS 94-1981 (for use in packing media only), CS 119-1981 (for use in packing media only)</u></b>
1402	Alkaline treated starch	Emulsifier, Stabilizer, Thickener	1999	CS 117-1981, CS 105-1981, CS 309R-2011, <b><u>CS 70-1981, CS 94-1981, CS 119-1981</u></b>
503(i)	Ammonium carbonate	Acidity regulator, Raising agent	1999	CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, <b><u>CS 291-2010</u></b>
503(ii)	Ammonium hydrogen carbonate	Acidity regulator, Raising agent	1999	CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, <b><u>CS 291-2010</u></b>

INS No	Additive	Functional Class	Year Adopted	Acceptable in foods conforming to the following commodity standards
527	Ammonium hydroxide	Acidity regulator	1999	CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, <b><u>CS 291-2010</u></b>
300	Ascorbic acid, L-	Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant	1999	CS 88-1981, CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, <b><u>CS 291-2010 CS 302-2011</u></b>
263	Calcium acetate	Acidity regulator, Preservative, Stabilizer	1999	CS 117-1981, CS 309R-2011, <b><u>CS 291-2010</u></b>
404	Calcium alginate	Antifoaming agent, Bulking agent, Carrier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	CS 117-1981, <b><u>CS 70-1981 (for use in packing media only), CS 94-1981 (for use in packing media only), CS 119-1981 (for use in packing media only)</u></b>
302	Calcium ascorbate	Antioxidant	1999	CS 117-1981, <b><u>CS 291-2010</u></b>
170(i)	Calcium carbonate	Acidity regulator, Anticaking agent, Colour, Firming agent, Flour treatment agent, Stabilizer	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, <b><u>CS 291-2010</u></b>
578	Calcium gluconate	Acidity regulator, Firming agent, Sequestrant	1999	CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, <b><u>CS 291-2010</u></b>
526	Calcium hydroxide	Acidity regulator, Firming agent	1999	CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, <b><u>CS 291-2010</u></b>
327	Calcium lactate	Acidity regulator, Emulsifying salt, Firming agent, Flour treatment agent, Thickener	1999	CS 117-1981, CS 309R-2011, <b><u>CS 291-2010</u></b>
352(ii)	Calcium malate, DL-	Acidity regulator	1999	CS 117-1981, CS 309R-2011, <b><u>CS 291-2010, CS 302-2011</u></b>
529	Calcium oxide	Acidity regulator, Flour treatment agent	1999	CS 117-1981, CS 309R-2011, <b><u>CS 291-2010</u></b>

INS No	Additive	Functional Class	Year Adopted	Acceptable in foods conforming to the following commodity standards
282	Calcium propionate	Preservative	1999	CS 117-1981, <b><u>CS 291-2010</u></b>
516	Calcium sulfate	Acidity regulator, Firming agent, Flour treatment agent, Sequestrant, Stabilizer	1999	CS 117-1981, CS 309R-2011, <b><u>CS 291-2010</u></b>
290	Carbon dioxide	Carbonating agent, Foaming agent, Packaging gas, Preservative, Propellant	1999	CS 117-1981, <b><u>CS 291-2010</u></b>
410	Carob bean gum	Emulsifier, Stabilizer, Thickener	1999	CS 117-1981, CS 105-1981, CS 309R-2011, <b><u>CS 70-1981 (for use in packing media only), CS 94-1981 (for use in packing media only), CS 119-1981 (for use in packing media only)</u></b>
407	Carrageenan	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	CS 96-1981, CS 97-1981, CS 117-1981, CS 105-1981, CS 309R-2011, <b><u>CS 70-1981 (for use in packing media only), CS 94-1981 (for use in packing media only), CS 119-1981 (for use in packing media only)</u></b>
330	Citric acid	Acidity regulator, Antioxidant, Colour retention agent, Sequestrant	1999	CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, CS13-1981, CS 57-1981, <b><u>CS 37-1991, CS 70-1981, CS 90-1981, CS 94-1981, CS 119-1981, CS 291-2010, CS 302-2011</u></b>
472c	Citric and fatty acid esters of glycerol	Antioxidant, Emulsifier, Flour treatment agent, Sequestrant, Stabilizer	1999	CS 117-1981, CS 309R-2011, <b><u>CS 291-2010</u></b>
468	Cross-linked sodium carboxymethyl cellulose (Cross-linked-cellulose gum)	Stabilizer, Thickener	2005	CS 117-1981, <b><u>CS 302-2011</u></b>
627	Disodium 5'-guanylate	Flavour enhancer	1999	CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 117-1981, <b><u>CS 302-2011</u></b>
631	Disodium 5'-inosinate	Flavour enhancer	1999	CS 89-1981, CS 96-1981, CS 97-1981,

INS No	Additive	Functional Class	Year Adopted	Acceptable in foods conforming to the following commodity standards
				CS 98-1981, CS 117-1981, <b><u>CS 302-2011</u></b>
1412	Distarch phosphate	Emulsifier, Stabilizer, Thickener	1999	CS 117-1981, CS 309R-2011, <b><u>CS 70-1981, CS 94-1981, CS 119-1981</u></b>
315	Erythorbic Acid (Isoascorbic acid)	Antioxidant	1999	CS 88-1981, CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 117-1981, <b><u>CS 291-2010</u></b>
297	Fumaric acid	Acidity regulator	1999	CS 117-1981, CS 309R-2011, <b><u>CS 291-2010</u></b>
575	Glucono delta-lactone	Acidity regulator, Raising agent, Sequestrant	1999	CS 89-1981, CS 98-1981, CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, <b><u>CS 291-2010</u></b>
1102	Glucose oxidase	Antioxidant	1999	CS 117-1981, <b><u>CS 291-2010</u></b>
412	Guar gum	Emulsifier, Stabilizer, Thickener	1999	CS 117-1981, CS 105-1981, CS 309R-2011, <b><u>CS 70-1981 (for use in packing media only), CS 94-1981 (for use in packing media only), CS 119-1981 (for use in packing media only)</u></b>
507	Hydrochloric acid	Acidity regulator	1999	CS 98-1981, CS 309R-2011, CS 13-1981, CS 57-1981, <b><u>CS 291-2010</u></b>
1442	Hydroxypropyl distarch phosphate	Anticaking agent, Emulsifier, Stabilizer, Thickener	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 309R-2011, <b><u>CS 70-1981, CS 94-1981, CS 119-1981</u></b>
1440	Hydroxypropyl starch	Emulsifier, Stabilizer, Thickener	1999	CS 117-1981, CS 309R-2011, <b><u>CS 70-1981, CS 94-1981, CS 119-1981</u></b>
630	Inosinic acid, 5'-	Flavour enhancer	1999	CS 117-1981, <b><u>CS 302-2011</u></b>
270	Lactic acid, L-, D- and DL-	Acidity regulator	1999	CS 117-1981, CS 309R-2011, <b><u>CS 70-1981, CS 94-1981, CS 119-1981 CS 291-2010</u></b>
322(i)	Lecithin	Antioxidant, Emulsifier	1999	CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, <b><u>CS 291-2010</u></b>

INS No	Additive	Functional Class	Year Adopted	Acceptable in foods conforming to the following commodity standards
504(i)	Magnesium carbonate	Acidity regulator, Anticaking agent, Colour retention agent	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, <b><u>CS 291-2010</u></b>
580	Magnesium gluconate	Acidity regulator, Firming agent, Flavour enhancer	1999	CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, <b><u>CS 291-2010</u></b>
528	Magnesium hydroxide	Acidity regulator, Colour retention agent	1999	CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, <b><u>CS 291-2010</u></b>
504(ii)	Magnesium hydroxide carbonate	Acidity regulator, Anticaking agent, Carrier, Colour retention agent	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 309R-2011, <b><u>CS 291-2010</u></b>
329	Magnesium lactate, DL-	Acidity regulator, Flour treatment agent	1999	CS 117-1981, CS 309R-2011, <b><u>CS 291-2010</u></b>
530	Magnesium oxide	Acidity regulator, Anticaking agent	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, <b><u>CS 291-2010</u></b>
296	Malic acid, DL-	Acidity regulator	1999	CS 117-1981, CS 309R-2011, <b><u>CS 291-2010, CS 302-2011</u></b>
621	Monosodium glutamate L-	Flavour enhancer	1999	CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 117-1981, <b><u>CS 90-1981, CS 302-2011</u></b>
1410	Monostarch phosphate	Emulsifier, Stabilizer, Thickener	1999	CS 117-1981, CS 309R-2011, <b><u>CS 70-1981, CS 94-1981, CS 119-1981</u></b>
942	Nitrous oxide	Antioxidant, Foaming agent, Packaging gas, Propellant	1999	CS 117-1981, <b><u>CS 291-2010</u></b>
1404	Oxidized starch	Emulsifier, Stabilizer, Thickener	1999	CS 117-1981, CS 105-1981, 309R-2011, <b><u>CS 70-</u></b>

INS No	Additive	Functional Class	Year Adopted	Acceptable in foods conforming to the following commodity standards
				<b><u>1981, CS 94-1981, CS 119-1981</u></b>
440	Pectins	Emulsifier, Gelling agent, Glazing agent, Stabilizer, Thickener	1999	CS 117-1981, CS 87-1981, 309R-2011, <b><u>CS 70-1981 (for use in packing media only), CS 94-1981 (for use in packing media only), CS 119-1981 (for use in packing media only)</u></b>
1413	Phosphated distarch phosphate	Emulsifier, Stabilizer, Thickener	1999	CS 117-1981, 309R-2011, <b><u>CS 70-1981, CS 94-1981, CS 119-1981</u></b>
261(i)	Potassium acetate	Acidity regulator, Preservative	1999	CS 117-1981, CS 309R-2011, <b><u>CS 291-2010</u></b>
402	Potassium alginate	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	CS 96-1981, CS 97-1981, CS 117-1981, 309R-2011, <b><u>CS 70-1981 (for use in packing media only), CS 94-1981 (for use in packing media only), CS 119-1981 (for use in packing media only)</u></b>
501(i)	Potassium carbonate	Acidity regulator, Stabilizer	1999	CS 117-1981, CS 87-1981, CS 105-1981, CS 141-1983, CS 309R-2011, <b><u>CS 291-2010</u></b>
332(i)	Potassium dihydrogen citrate	Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer	1999	CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, <b><u>CS 291-2010, CS 302-2011</u></b>
577	Potassium gluconate	Acidity regulator, Sequestrant	1999	CS 117-1981, 309R-2011, CS 13-1981, CS 57-1981, <b><u>CS 291-2010</u></b>
501(ii)	Potassium hydrogen carbonate	Acidity regulator, Raising agent, Stabilizer	1999	CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, <b><u>CS 291-2010</u></b>
525	Potassium hydroxide	Acidity regulator	1999	CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, <b><u>CS 291-2010</u></b>
326	Potassium lactate	Acidity regulator, Antioxidant, Emulsifier, Humectant	1999	CS 117-1981, CS 309R-2011, <b><u>CS 291-2010</u></b>
283	Potassium propionate	Preservative	1999	CS 117-1981, <b><u>CS 291-2010</u></b>
515(i)	Potassium sulfate	Acidity regulator	1999	CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, <b><u>CS 291-2010</u></b>



INS No	Additive	Functional Class	Year Adopted	Acceptable in foods conforming to the following commodity standards
407a	Processed eucheuma seaweed (PES)	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	2001	CS 117-1981, CS 309R-2011, <b><u>CS 70-1981 (for use in packing media only), CS 94-1981 (for use in packing media only), CS 119-1981 (for use in packing media only)</u></b>
280	Propionic acid	Preservative	1999	CS 117-1981, <b><u>CS 291-2010</u></b>
262(i)	Sodium acetate	Acidity regulator, Preservative, Sequestrant	1999	CS 117-1981, 309R-2011, CS 309R-2011, <b><u>CS 291-2010</u></b>
401	Sodium alginate	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	CS 96-1981, CS 97-1981, CS 117-1981, CS 309R-2011, <b><u>CS 70-1981 (for use in packing media only), CS 94-1981 (for use in packing media only), CS 119-1981 (for use in packing media only)</u></b>
301	Sodium ascorbate	Antioxidant	1999	CS 88-1981, CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 117-1981, <b><u>CS 291-2010</u></b>
500(i)	Sodium carbonate	Acidity regulator, Anticaking agent, Raising agent, Stabilizer, Thickener	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, <b><u>CS 291-2010</u></b>
466	Sodium carboxymethyl cellulose (Cellulose gum)	Bulking agent, Emulsifier, Firming agent, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	CS 117-1981, CS 105-1981, CS 309R-2011, <b><u>CS 70-1981 (for use in packing media only), CS 94-1981 (for use in packing media only), CS 119-1981 (for use in packing media only), CS 302-2011</u></b>
331(i)	Sodium dihydrogen citrate	Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer	1999	CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, <b><u>CS 291-2010, CS 302-2011</u></b>

INS No	Additive	Functional Class	Year Adopted	Acceptable in foods conforming to the following commodity standards
350(ii)	Sodium DL-malate	Acidity regulator, Humectant	1999	CS 117-1981, CS 309R-2011, <b><u>CS 291-2010</u></b> , <b><u>CS 302-2011</u></b>
316	Sodium erythorbate (Sodium isoascorbate)	Antioxidant	1999	CS 88-1981, CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 117-1981, <b><u>CS 291-2010</u></b>
365	Sodium fumarates	Acidity regulator	1999	CS 117-1981, CS 309R-2011, <b><u>CS 291-2010</u></b>
500(ii)	Sodium hydrogen carbonate	Acidity regulator, Anticaking agent, Raising agent, Stabilizer, Thickener	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, <b><u>CS 291-2010</u></b>
350(i)	Sodium hydrogen DL-malate	Acidity regulator, Humectant	1999	CS 98-1981, CS 309R-2011, <b><u>CS 291-2010</u></b> , <b><u>CS 302-2011</u></b>
514(ii)	Sodium hydrogen sulfate	Acidity regulator	2012	CS 117-1981, CS 309R-2011, <b><u>CS 291-2010</u></b>
524	Sodium hydroxide	Acidity regulator	1999	CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, <b><u>CS 291-2010</u></b>
325	Sodium lactate	Acidity regulator, Antioxidant, Bulking agent, Emulsifier, Emulsifying salt, Humectant, Thickener	1999	CS 117-1981, CS 309R-2011, <b><u>CS 291-2010</u></b> , <b><u>CS 302-2011</u></b>
281	Sodium propionate	Preservative	1999	CS 117-1981, <b><u>CS 291-2010</u></b>
500(iii)	Sodium sesquicarbonate	Acidity regulator, Anticaking agent, Raising agent	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 309R-2011, <b><u>CS 291-2010</u></b>
514(i)	Sodium sulfate	Acidity regulator	2001	CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, <b><u>CS 291-2010</u></b>
1420	Starch acetate	Emulsifier, Stabilizer, Thickener	1999	CS 117-1981, CS 307R-2011, <b><u>CS 70-1981</u></b> , <b><u>CS 94-1981</u></b> , <b><u>CS 119-1981</u></b>

INS No	Additive	Functional Class	Year Adopted	Acceptable in foods conforming to the following commodity standards
413	Tragacanth gum	Emulsifier, Stabilizer, Thickener	1999	CS 117-1981, CS 105-1981, CS 309R-2011, <b><u>CS 70-1981 (for use in packing media only), CS 94-1981 (for use in packing media only), CS 119-1981 (for use in packing media only)</u></b>
380	Triammonium citrate	Acidity regulator	1999	CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, <b><u>CS 291-2010</u></b>
333(iii)	Tricalcium citrate	Acidity regulator, Emulsifying salt, Firming agent, Sequestrant, Stabilizer	1999	CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, <b><u>CS 291-2010</u></b>
332(ii)	Tripotassium citrate	Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer	1999	CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, <b><u>CS 291-2010, CS 302-2011</u></b>
331(iii)	Trisodium citrate	Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer	1999	CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, <b><u>CS 291-2010, CS 302-2011</u></b>
415	Xanthan gum	Emulsifier, Foaming agent, Stabilizer, Thickener	1999	CS 117-1981, CS 105-1981, CS 309R-2011, <b><u>CS 70-1981 (for use in packing media only), CS 94-1981 (for use in packing media only), CS 119-1981 (for use in packing media only)</u></b>

### Section 2 of the Annex to Table 3

It is proposed to amend Section 2 of the Annex to Table 3 as follows:

#### References to Commodity Standards for GSFA Table 3 Additives

<b>09.3.3</b>	<b>Salmon substitutes, caviar, and other fish roe products</b>
	Acidity regulators, antioxidants and preservatives listed in Table 3 are acceptable for use in foods conforming to this standard.
<b>Codex standard</b>	Sturgeon Caviar (CODEX STAN 291-2010)

<b>09.4</b>	<b>Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms</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>	<p>Canned Shrimps or Prawns (CODEX STAN 37-1991)</p> <p>Canned Tuna and Bonito (CODEX STAN 70-1981)</p> <p>Canned Crab Meat (CODEX STAN 90-1981)</p> <p>Canned Sardines and Sardine-Type Products (CODEX STAN 94-1981)</p> <p>Canned Finfish (CODEX STAN 119-1981)</p>
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<b>12.6.4</b>	<b>Clear sauces (e.g. fish sauce)</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>	Fish Sauce (CODEX STAN 302-2011)

**Annex 3****PROPOSED AMENDMENTS TO THE GSFA AND THE FOOD ADDITIVE PROVISIONS WITHIN THE ANNEXES ON CANNED PEARS AND CANNED PINEAPPLES OF THE STANDARD FOR CERTAIN CANNED FRUITS (CODEX STAN 319-2015)**

The Alignment EWG was tasked with finalizing the alignment of the Standard for Certain Canned Fruits (CODEX STAN 319-2015) with regards to the Annexes on canned pears and canned pineapples (see para. 55(ii)(c) of REP17/FA). However, para. 49 of REP17/FA also requests that the Alignment EWG also prepare proposals to address the general use of acidity regulators in products conforming to CODEX STAN 319-2015. The only portion of CODEX STAN 319-2015 not included in the mandate of the EWG is the Annex on Canned Mangoes. In order to completely align CODEX STAN 319-2015 with the GSFA, the Chair of the Alignment committee has proposed that the Annex on Canned Mangoes is also aligned with the GSFA.

The annex on canned pears (in CODEX STAN 319-2015) and the annex on canned pineapples (as prepared in Appendix II of REP17/PFV and adopted in Appendix III of REP17/CAC) already have general references to the GSFA. In order to align the annex for canned mangoes, the section on food additives in the annex (Section 3.1 and 3.2) need to be revised, as shown, below, in Part A.

It should be noted that the Codex Alimentarius Commission at its 2017 meeting agreed to adopt an annex on Canned Pineapple within CODEX STAN 319-2015 (see Appendix III of REP17/CAC, that referred to Appendix II of REP17/PFV). The CAC also revoked the existing standard for Canned Pineapple CODEX STAN 42-1981 (see Appendix V of REP17/CAC). Unfortunately, amendments to Codex Standards have not yet been fully implemented for viewing on the Codex website. However, the alignment work, below, has been conducted based on the CAC outcome.

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 CERTAIN CANNED FRUITS (CODEX STAN 319-2015)**

The following amendments to Section 3.1 and 3.2 of the Annex on Canned Mangoes in the *Standard for Certain Canned Fruit* (CODEX STAN 319-2015) are proposed.

**3.1** Antioxidants, **colours**, and firming agents used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CODEX STAN 192-1995) in Food Category 04.1.2.4 (Canned or bottled (pasteurized) fruit) **are acceptable for use in foods conforming to this Annex. Antioxidants, and firming agents** listed in Table 3 of the ***General Standard for Food Additives (CODEX STAN 192-1995)*** ~~General Standard~~ are acceptable for use for foods conforming to this Annex.

**3.2 Colours**

~~Only the colours listed below is permitted for use in canned mangoes.~~

INS No	Name of the Food Additive	Maximum Level
160a(i),a(iii),e, f	Carotenoids	200 mg/kg
160a(ii)	Carotene beta -- vegetable	1,000 mg/kg
120	Carmines	200/kg

**B.1 PROPOSED AMENDMENTS TO TABLE 1 OF THE GSFA**

Acesulfame Potassium: Functional class: Flavour enhancer, Sweetener					
INS 950					
Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
04.1.2.4	Canned or Bottled (Pasteurized) Fruit	350 mg/kg	161 & 188 & <b><u>XS319</u></b>	2007	Endorse

**Aspartame: Functional class: Flavour enhancer, Sweetener**

INS 951

Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
04.1.2.4	Canned or Bottled (Pasteurized) Fruit	1000 mg/kg	161, & 191, <u>XS319</u>	2007	Endorse

**Aspartame-acesulfame salt: Functional class: Sweetener**  
**INS 962**

Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
04.1.2.4	Canned or Bottled (Pasteurized) Fruit	350 mg/kg	113, & 161, <u>XS319</u>	2009	Endorse

**Brilliant blue FCF: Functional class: Colour**  
**INS 133**

Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
04.1.2.4	Canned or Bottled (Pasteurized) Fruit	200 mg/kg	161 & <u>NN</u>	2009	Endorse

**Caramel III- ammonia caramel: Functional class: Colour**  
**INS 150c**

Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
04.1.2.4	Canned or Bottled (Pasteurized) Fruit	200 mg/kg	<u>NN</u>	2010	Endorse

**Caramel IV- sulfate ammonia caramel: Functional class: Colour**  
**INS 150d**

Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
04.1.2.4	Canned or Bottled (Pasteurized) Fruit	7500 mg/kg	<u>NN</u>	2011	Endorse

**Carmine: Functional class: Colour**  
**INS 120**

Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
04.1.2.4	Canned or Bottled (Pasteurized) Fruit	200 mg/kg	<u>QQ</u>	2005	Endorse

**Carotenes, beta-vegetable: Functional class: Colour**  
**INS 160a(ii)**

Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
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04.1.2.4	Canned or Bottled (Pasteurized) Fruit	1000 mg/kg	<u>QQ</u>	2005	Endorse
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<b>Carotenoids: Functional class: Colour</b>					
<b>INS 160a(i), 160a(iii), 160e, 160f</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
04.1.2.4	Canned or Bottled (Pasteurized) Fruit	200 mg/kg	161 & <u>QQ</u>	2010	Endorse

<b>Chlorophylls and chlorophyllins, copper complexes: Functional class: Colour</b>					
<b>INS 141(i),(ii)</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
04.1.2.4	Canned or Bottled (Pasteurized) Fruit	100 mg/kg	62 & <u>NN</u>	2005	Endorse

<b>Cyclamates: Functional class: Sweetener</b>					
<b>INS 952(i),(ii), (iv)</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
04.1.2.4	Canned or Bottled (Pasteurized) Fruit	1000 mg/kg	17, & 161 & <u>XS319</u>	2007	Endorse

<b>Fast Green FCF: Functional class: Colour</b>					
<b>INS 143</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
04.1.2.4	Canned or Bottled (Pasteurized) Fruit	200 mg/kg	<u>NN</u>	1999	Endorse

<b>Grape skin extract: Functional class: Colour</b>					
<b>INS 163(ii)</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
04.1.2.4	Canned or Bottled (Pasteurized) Fruit	1500 mg/kg	181 & <u>NN</u>	2011	Endorse

<b>Iron oxides: Functional class: Colour</b>					
<b>INS 172(i)-(iii)</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
04.1.2.4	Canned or Bottled (Pasteurized) Fruit	300 mg/kg	<u>NN</u>	2005	Endorse

<b>Neotame: Functional class: Flavour enhancer, Sweetener</b>					
<b>INS 961</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
04.1.2.4	Canned or Bottled (Pasteurized) Fruit	33 mg/kg	161 & <u>XS319</u>	2007	Endorse

<b>Polydimethylsiloxane: Functional class: Anticaking agent, Antifoaming agent, Emulsifier</b>					
<b>INS 900a</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
04.1.2.4	Canned or Bottled (Pasteurized) Fruit	10 mg/kg	<u>OO</u>	1999	Endorse

<b>Ponceau 4R (cochineal red A): Functional class: Colour</b>					
<b>INS 124</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
04.1.2.4	Canned or Bottled (Pasteurized) Fruit	300 mg/kg	161 & <u>NN</u>	2008	Endorse

<b>Riboflavins: Functional class: Colour</b>					
<b>INS 101(i),(ii),(iii)</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
04.1.2.4	Canned or Bottled (Pasteurized) Fruit	300 mg/kg	<u>NN</u>	2005	Endorse

<b>Saccharins: Functional class: Sweetener</b>					
<b>INS 954(i)-(iv)</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
04.1.2.4	Canned or Bottled (Pasteurized) Fruit	200 mg/kg	161 & <u>XS319</u>	2007	Endorse

<b>Stannous chloride: Functional class: Antioxidant, Colour retention agent</b>					
<b>INS 512</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
04.1.2.4	Canned or Bottled (Pasteurized) Fruit	20 mg/kg	43 & <u>PP</u>	2001	Endorse



<b>Steviol glycosides: Functional class: Sweetener</b>					
<b>INS 960</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
04.1.2.4	Canned or Bottled (Pasteurized) Fruit	330 mg/kg	26 & <u><b>XS319</b></u>	2011	Endorse

<b>Sucralose (trichlorogalactosucrose): Functional class: Flavour enhancer, Sweetener</b>					
<b>INS 955</b>					
<b>Food Cat. No.</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
04.1.2.4	Canned or Bottled (Pasteurized) Fruit	400 mg/kg	161 & <u><b>XS319</b></u>	2007	Endorse

## B.2 PROPOSED AMENDMENTS TO TABLE 2 OF THE GSFA

<b>Food category 04.1.2.4 Canned or Bottled (Pasteurized) Fruit</b>					
<b>Food additive</b>	<b>INS</b>	<b>Maximum Level</b>	<b>Step/Year Adopted</b>	<b>Notes</b>	<b>Recommendation</b>
Acesulfame Potassium	950	350 mg/kg	2007	161 & 188 & <u><b>XS319</b></u>	Endorse
Aspartame	951	1000 mg/kg	2007	161, & 191 & <u><b>XS319</b></u>	Endorse
Aspartame-Acesulfame Salt	962	350 mg/kg	2009	113, & 161 & <u><b>XS319</b></u>	Endorse
Brilliant Blue FCF	133	200 mg/kg	2009	161 & <u><b>NN</b></u>	Endorse
Caramel III - Ammonia Caramel	150c	200 mg/kg	2010	<u><b>NN</b></u>	Endorse
Caramel IV - Sulfite Ammonia Caramel	150d	7500 mg/kg	2011	<u><b>NN</b></u>	Endorse
Carmines	120	200 mg/kg	2005	<u><b>QQ</b></u>	Endorse
Carotenes, Beta-, Vegetable	160a(ii)	1000 mg/kg	2005	<u><b>QQ</b></u>	Endorse
Carotenoids	160a(i), a(iii),e,f	200 mg/kg	2010	161 & <u><b>QQ</b></u>	Endorse
Chlorophylls and Chlorophyllins, Copper Complexes	141(i),(ii)	100 mg/kg	2005	62 & <u><b>NN</b></u>	Endorse
Cyclamates	952(i), (ii), (iv)	1000 mg/kg	2007	17 <sub>1</sub> & 161 & <u><b>XS319</b></u>	Endorse
Fast Green FCF	143	200 mg/kg	1999	<u><b>NN</b></u>	Endorse
Grape Skin Extract	163(ii)	1500 mg/kg	2011	181 & <u><b>NN</b></u>	Endorse
Iron Oxides	172(i)-(iii)	300 mg/kg	2005	<u><b>NN</b></u>	Endorse
Neotame	961	33 mg/kg	2007	161 & <u><b>XS319</b></u>	Endorse
Polydimethylsiloxane	900a	10 mg/kg	1999	<u><b>OO</b></u>	Endorse

<b>Food category 04.1.2.4 Canned or Bottled (Pasteurized) Fruit</b>					
<b>Food additive</b>	<b>INS</b>	<b>Maximum Level</b>	<b>Step/Year Adopted</b>	<b>Notes</b>	<b>Recommendation</b>
Ponceau 4R (Cochineal Red A)	124	300 mg/kg	2008	161 <b>&amp; NN</b>	Endorse
Riboflavins	101(i),(ii), (iii)	300 mg/kg	2005	<b>NN</b>	Endorse
Saccharins	954(i)-(iv)	200 mg/kg	2007	161 <b>&amp; XS319</b>	Endorse
Stannous Chloride	512	20 mg/kg	2001	43 <b>&amp; PP</b>	Endorse
Steviol Glycosides	960	330 mg/kg	2011	26 <b>&amp; XS319</b>	Endorse
Sucralose (Trichlorogalactosucrose)	955	400 mg/kg	2007	161 <b>&amp; XS319</b>	Endorse

#### Notes to the GSFA

**Note NN: Excluding products conforming to the Standard for Certain Canned Fruits (CODEX STAN 319-2015) except for use in special holiday packs for canned pears conforming to the standard.**

**Note OO: Excluding canned mangoes and canned pears conforming to the Standard for Certain Canned Fruits (CODEX STAN 319-2015).**

**Note PP: Excluding canned pears and canned pineapples conforming to the Standard for Certain Canned Fruits (CODEX STAN 319-2015).**

**Note QQ: Excluding canned pears (except for use in special holiday packs) and canned pineapples conforming to the Standard for Certain Canned Fruits (CODEX STAN 319-2015).**

**Note XS319: Excluding products conforming to the Standard for Certain Canned Fruits (CODEX STAN 319-2015).**

#### C. PROPOSED AMENDMENTS TO TABLE 3 OF THE GSFA

<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>
260	Acetic acid, glacial	Acidity regulator, Preservative	1999	CS 117-1981, CS 309R-2011, <b><u>CS 319-2015</u></b>
503(i)	Ammonium carbonate	Acidity regulator, Raising agent	1999	CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, <b><u>CS 319-2015</u></b>
503(ii)	Ammonium hydrogen carbonate	Acidity regulator, Raising agent	1999	CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, <b><u>CS 319-2015</u></b>
527	Ammonium hydroxide	Acidity regulator	1999	CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, <b><u>CS 319-2015</u></b>
300	Ascorbic acid, L-	Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant	1999	CS 88-1981, CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, <b><u>CS 319-2015</u></b> ( <b><u>acidity regulator in general and as antioxidant in canned pineapple and canned mangoes</u></b> )

<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>
162	Beet red	Colour	1999	CS 117-1981, <b><u>CS 319-2015 (special holiday pack canned pears only)</u></b>
263	Calcium acetate	Acidity regulator, Preservative, Stabilizer	1999	CS 117-1981, CS 309R-2011, <b><u>CS 319-2015</u></b>
302	Calcium ascorbate	Antioxidant	1999	CS 117-1981, <b><u>CS 319-2015 (canned mangoes only)</u></b>
170(i)	Calcium carbonate	Acidity regulator, Anticaking agent, Colour, Firming agent, Flour treatment agent, Stabilizer	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, <b><u>CS 319-2015</u></b>
509	Calcium chloride	Firming agent, Stabilizer, Thickener	1999	CS 117-1981, <b><u>CS 319-2015 (canned mangoes only)</u></b>
578	Calcium gluconate	Acidity regulator, Firming agent, Sequestrant	1999	CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, CS <b><u>319-2015</u></b>
526	Calcium hydroxide	Acidity regulator, Firming agent	1999	CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, <b><u>CS 319-2015</u></b>
327	Calcium lactate	Acidity regulator, Emulsifying salt, Firming agent, Flour treatment agent, Thickener	1999	CS 117-1981, CS 309R-2011, <b><u>CS 319-2015</u></b>
352(ii)	Calcium malate, DL-	Acidity regulator	1999	CS 117-1981, CS 309R-2011, <b><u>CS 319-2015</u></b>
529	Calcium oxide	Acidity regulator, Flour treatment agent	1999	CS 117-1981, CS 309R-2011, <b><u>CS 319-2015</u></b>
516	Calcium sulfate	Acidity regulator, Firming agent, Flour treatment agent, Sequestrant, Stabilizer	1999	CS 117-1981, CS 309R-2011, <b><u>CS 319-2015</u></b>
150a	Caramel I – plain caramel	Colour	1999	CS 117-1981, <b><u>CS 319-2015 (special holiday pack canned pears only)</u></b>
140	Chlorophylls	Colour	1999	CS 117-1981, <b><u>CS 319-2015 (special holiday pack canned pears only)</u></b>
330	Citric acid	Acidity regulator, Antioxidant, Colour retention agent, Sequestrant	1999	CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, CS 13-1981, CS 57-1981, <b><u>CS 319-2015</u></b>
472c	Citric and fatty acid esters of glycerol	Antioxidant, Emulsifier, Flour treatment agent, Sequestrant, Stabilizer	1999	CS 117-1981, CS 309R-2011, <b><u>CS 319-2015 (canned mangoes only)</u></b>
424	Curdlan	Firming agent, Gelling agent, Stabilizer, Thickener	2001	CS 117-1981, <b><u>CS 319-2015 (canned mangoes only)</u></b>
315	Erythorbic Acid (Isoascorbic acid)	Antioxidant	1999	CS 88-1981, CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 117-1981CS, <b><u>319-</u></b>

<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>
				<b><u>2015 (canned mangoes only)</u></b>
297	Fumaric acid	Acidity regulator	1999	CS 117-1981, CS 309R-2011, <b><u>CS 319-2015</u></b>
575	Glucono delta-lactone	Acidity regulator, Raising agent, Sequestrant	1999	CS 89-1981, CS 98-1981, CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, <b><u>CS 319-2015</u></b>
1102	Glucose oxidase	Antioxidant	1999	CS 117-1981, <b><u>CS 319-2015 (canned mangoes only)</u></b>
507	Hydrochloric acid	Acidity regulator	1999	CS 98-1981, CS 309R-2011, CS 13-1981, CS 57-1981, <b><u>CS 319-2015</u></b>
270	Lactic acid, L-, D- and DL-	Acidity regulator	1999	CS 117-1981, CS 309R-2011, <b><u>CS 319-2015</u></b>
322(i)	Lecithin	Antioxidant, Emulsifier	1999	CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, <b><u>CS 319-2015 (canned mangoes only)</u></b>
160d(iii)	Lycopene, Blakeslea trispora	Colour	2012	CS 117-1981, <b><u>CS 319-2015 (special holiday pack canned pears only)</u></b>
160d(i)	Lycopene, synthetic	Colour	2012	CS 117-1981, <b><u>CS 319-2015 (special holiday pack canned pears only)</u></b>
160d(ii)	Lycopene, tomato	Colour	2012	CS 117-1981, <b><u>CS 319-2015 (special holiday pack canned pears only)</u></b>
504(i)	Magnesium carbonate	Acidity regulator, Anticaking agent, Colour retention agent	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, <b><u>CS 319-2015</u></b>
511	Magnesium chloride	Colour retention agent, Firming agent, Stabilizer	1999	CS 117-1981, <b><u>CS 319-2015 (canned mangoes only)</u></b>
580	Magnesium gluconate	Acidity regulator, Firming agent, Flavour enhancer	1999	CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, <b><u>CS 319-2015</u></b>
528	Magnesium hydroxide	Acidity regulator, Colour retention agent	1999	CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, <b><u>CS 319-2015</u></b>
504(ii)	Magnesium hydroxide carbonate	Acidity regulator, Anticaking agent, Carrier, Colour retention agent	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 309R-2011, <b><u>CS 319-2015</u></b>
329	Magnesium lactate, DL-	Acidity regulator, Flour treatment agent	1999	CS 117-1981, CS 309R-2011, <b><u>CS 319-2015</u></b>
530	Magnesium oxide	Acidity regulator, Anticaking agent	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 105-1981, CS 87-

<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>
				1981, CS 141-1983, CS 309R-2011, CS <b><u>319-2015</u></b>
518	Magnesium sulfate	Firming agent, Flavour enhancer	2009	CS 117-1981, <b><u>CS 319-2015 (canned mangoes only)</u></b>
296	Malic acid, DL-	Acidity regulator	1999	CS 117-1981, CS 309R-2011, <b><u>CS 319-2015</u></b>
942	Nitrous oxide	Antioxidant, Foaming agent, Packaging gas, Propellant	1999	CS 117-1981, <b><u>CS 319-2015 (canned mangoes only)</u></b>
261(i)	Potassium acetate	Acidity regulator, Preservative	1999	CS 117-1981, CS 309R-2011, <b><u>CS 319-2015</u></b>
501(i)	Potassium carbonate	Acidity regulator, Stabilizer	1999	CS 117-1981, CS 87-1981, CS 105-1981, CS 141-1983, CS 309R-2011, <b><u>CS 319-2015</u></b>
508	Potassium chloride	Firming agent, Flavour enhancer, Stabilizer, Thickener	1999	CS 88-1981, CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 117-1981, <b><u>CS 319-2015 (canned mangoes only)</u></b>
332(i)	Potassium dihydrogen citrate	Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer	1999	CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, <b><u>CS 319-2015</u></b>
577	Potassium gluconate	Acidity regulator, Sequestrant	1999	CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, <b><u>CS 319-2015</u></b>
501(ii)	Potassium hydrogen carbonate	Acidity regulator, Raising agent, Stabilizer	1999	CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, <b><u>CS 319-2015</u></b>
525	Potassium hydroxide	Acidity regulator	1999	CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, <b><u>CS 319-2015</u></b>
326	Potassium lactate	Acidity regulator, Antioxidant, Emulsifier, Humectant	1999	CS 117-1981, CS 309R-2011, <b><u>CS 319-2015</u></b>
515(i)	Potassium sulfate	Acidity regulator	1999	CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, <b><u>CS 319-2015</u></b>
262(i)	Sodium acetate	Acidity regulator, Preservative, Sequestrant	1999	CS 117-1981, CS 309R-2011, <b><u>CS 319-2015</u></b>
301	Sodium ascorbate	Antioxidant	1999	CS 88-1981, CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 117-1981, <b><u>CS 319-2015 (canned mangoes only)</u></b>
500(i)	Sodium carbonate	Acidity regulator, Anticaking agent, Emulsifying salt, Raising agent, Stabilizer, Thickener	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, <b><u>CS 319-2015</u></b>

INS No	Additive	Functional Class	Year Adopted	Acceptable in foods conforming to the following commodity standards
466	Sodium carboxymethyl cellulose (Cellulose gum)	Bulking agent, Emulsifier, Firming agent, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	CS 117-1981, CS 105-1981, CS 309R-2011, <b><u>CS 319-2015 (canned mangoes only)</u></b>
331(i)	Sodium dihydrogen citrate	Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer	1999	CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, <b><u>CS 319-2015</u></b>
350(ii)	Sodium DL-malate	Acidity regulator, Humectant	1999	CS 117-1981, CS 309R-2011, <b><u>CS 319-2015</u></b>
365	Sodium fumarates	Acidity regulator	1999	CS 117-1981, CS 309R-2011, <b><u>CS 319-2015</u></b>
500(ii)	Sodium hydrogen carbonate	Acidity regulator, Anticaking agent, Raising agent, Stabilizer, Thickener	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, <b><u>CS 319-2015</u></b>
350(i)	Sodium DL-hydrogen malate	Acidity regulator, Humectant	1999	CS 98-1981, CS 309R-2011, <b><u>CS 319-2015</u></b>
514(ii)	Sodium hydrogen sulfate	Acidity regulator	2012	CS 117-1981, CS 309R-2011, <b><u>CS 319-2015</u></b>
524	Sodium hydroxide	Acidity regulator	1999	CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, <b><u>CS 319-2015</u></b>
325	Sodium lactate	Acidity regulator, Antioxidant, Bulking agent, Emulsifier, Emulsifying salt, Humectant, Thickener	1999	CS 117-1981, CS 309R-2011, <b><u>CS 319-2015</u></b>
500(iii)	Sodium sesquicarbonate	Acidity regulator, Anticaking agent, Raising agent	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 309R-2011, <b><u>CS 319-2015</u></b>
514(i)	Sodium sulfate	Acidity regulator	2001	CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, <b><u>CS 319-2015</u></b>
171	Titanium dioxide	Colour	1999	CS 117-1981, <b><u>CS 319-2015 (special holiday pack canned pears only)</u></b>
380	Triammonium citrate	Acidity regulator	1999	CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, <b><u>CS 319-2015</u></b>
333(iii)	Tricalcium citrate	Acidity regulator, Emulsifying salt, Firming agent, Sequestrant, Stabilizer	1999	CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, <b><u>CS 319-2015</u></b>
332(ii)	Tripotassium citrate	Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer	1999	CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, <b><u>CS 319-2015</u></b>

<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>
331(iii)	Trisodium citrate	Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer	1999	CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 117-1981, CS 309R-2011, <b><u>CS 319-2015</u></b>

### Section 2 of the Annex to Table 3

It is proposed to amend Section 2 of the Annex to Table 3 as follows:

#### References to Commodity Standards for GSFA Table 3 Additives

<b>04.1.2.4</b>	Canned or bottled (pasteurized) fruit
	Acidity regulators listed in Table 3 are acceptable for use in all products conforming to the standard. Antioxidants and firming agents listed in Table 3 are acceptable for use in canned mangoes conforming to the standard. Colours listed in Table 3 are acceptable for use in special holiday pack canned pears conforming to the standard. Only certain Table 3 antioxidants (as indicated in Table 3) are acceptable for use in canned pineapples conforming to the standard.
<b>Codex Standard</b>	Certain Canned Fruits (CODEX STAN 319-2015)

**Annex 4****REVISED APPROACH TO LISTING CORRESPONDING COMMODITY STANDARDS IN TABLE 3 OF THE GSFA****Background**

One of the tasks assigned to the Alignment EWG for the 50<sup>th</sup> CCFA was to propose a revised approach to listing corresponding commodity standards in Table 3 of the GSFA. Currently, for commodity standards for which Table 3 provisions are applicable (i.e. the commodity standard does not correspond to a food category included in the Annex to Table 3), revisions must be made to two sections of Table 3 in order to align the commodity standard with Table 3 of the GSFA: the main body of Table 3, and the “References to Commodity Standards for GSFA Additives” section of Table 3. There are four types of restrictions for the use of Table 3 additives that could be included in the listing of commodity standards in the “References to Commodity Standards for GSFA Additives”:

1. All Table 3 additives are permitted in the commodity standard
2. Only Table 3 additives of a particular functional class (e.g. colour) are permitted in the commodity standard
3. Only specific Table 3 additives are permitted in the commodity standard
4. No Table 3 additives are permitted in the commodity standard.

It should be noted that a single commodity standard can exhibit both Restriction 2 and Restriction 3. Examples of restriction number 2 and restriction number three are shown, below:

Example of Restriction 2:

Food Category 12.5	Soups and Broths
	Acidity regulators, anticaking agents (in dehydrated product only), antifoaming agents, antioxidants, colours, emulsifiers, flavour enhancers, humectants, packaging gases, preservatives, stabilizers, sweeteners and thickeners listed in Table 3 are acceptable for use in foods conforming to the standard.
Codex Standard	Bouillon and consommés (CODEX STAN 117-1981)

Example of Restriction 3:

Food Category 04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter))
	Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this Standard.
Codex Standard	Processed tomato concentrates (CODEX STAN 57-1981)

In the current practice, commodity standards that exhibit Restriction 2 and/or Restriction 3 are listed in Column 5 of Table 3 with the heading “Acceptable, including foods conforming to the following commodity standards” to show that the additive may be used in the corresponding standard. As an example, the current Table 3 listing for Sorbitol (INS 420(i)) is shown, below:

INS No.	Additive	Functional Class	Year Adopted	Acceptable, including foods conforming to the following commodity standards
420(i)	Sorbitol	Bulking agent, Humectant, Sequestrant, Stabilizer, Sweetener, Thickener	1999	CS 117-1981, CS 87-1981, CS 105-1981



While this approach may provide the most information, as more commodity standards are aligned with the GSFA, the listing in column 5 of Table 3 would become so long that it may no longer be useable. For example, there are currently more than 150 provisions in Table 3 that list CS 117-1981, a commodity standard that permits the use of Table 3 additives with specific functional classes (Restriction 2). A suggestion was made in CX/FA 17/49/7 (Appendix 2, Part 2) and further discussed in FA/49 CRD2 (Recommendation 6 and Appendix 7) that only commodity standards that permit specific Table 3 additives (Restriction 3 from above) would be listed in column 5 of Table 3. Commodity standards that permit all Table 3 additives (Restriction 1) or all Table 3 additives of a particular functional class (Restriction 2) would no longer be listed in column 5 of Table 3. Instead, users of Table 3 would be referred (by means of a footnote in column 5) to the "References to Commodity Standards for GSFA Table 3 Additives" section to find information on commodity standards that permit all Table 3 additives or Table 3 additives of a particular functional class.

### **Proposal**

1. Only commodity standards that permit specific Table 3 additives should be listed in column 5 of Table 3 of the GSFA. Commodity standards that either permit all Table 3 additives or all Table 3 additives of a particular functional class should not be listed in the fifth column of Table 3.
2. The heading for column 5 of Table 3 should be changed to "Specific allowance in the following commodity standards."
3. A footnote should be added to the heading of column 5 of Table 3 that reads: "This column only lists commodity standards that allow specific Table 3 additives. If a commodity standard allows Table 3 additives on a general basis or based on functional class, that information is contained in the "References to Commodity Standards for GSFA Table 3 Additives" section of Table 3.
4. Column 5 of Table 3 of the GSFA should be revised to remove commodity standards that permit all Table 3 additives or all Table 3 additives of a particular functional class.

If the suggestions in the proposal, above, were carried out, the current Table 3 of the GSFA would appear as given below. Additional explanatory text for the new approach has also been included directly below this revised Table 3.

**Revised Table 3 Taking into Account Changes Made in the Proposal**

Proposed deletions to Table 3 are shown in ~~Strikethrough~~ text.

<b>INS No</b>	<b>Additive</b>	<b>Functional Class</b>	<b>Year Adopted</b>	<b>Specific allowance in the following commodity standards<sup>2</sup></b>
260	Acetic acid, glacial	Acidity regulator, Preservative	1999	<del>CS 117-1981, CS 309R-2014</del>
472a	Acetic and fatty acid esters of glycerol	Emulsifier, Sequestrant, Stabilizer	1999	<del>CS 117-1981, CS 309R-2014</del>
1422	Acetylated distarch adipate	Emulsifier, Stabilizer, Thickener	1999	<del>CS 117-1981, CS 309R-2014</del>
1414	Acetylated distarch phosphate	Emulsifier, Stabilizer, Thickener	1999	<del>CS 117-1981, CS 309R-2014</del>
1451	Acetylated oxidized starch	Emulsifier, Stabilizer, Thickener	2005	<del>CS 117-1981, CS 309R-2014</del>
1401	Acid-treated starch	Emulsifier, Stabilizer, Thickener	1999	<del>CS 117-1981, CS 105-1981, CS 309R-2014</del>
406	Agar	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	CS 96-1981, CS 97-1981, <del>CS 117-1981, CS 309R-2014</del>
400	Alginic acid	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	<del>CS 117-1981, CS 105-1981, CS 309R-2014</del>
1402	Alkaline treated starch	Emulsifier, Stabilizer, Thickener	1999	<del>CS 117-1981, CS 105-1981, CS 309R-2014</del>
1100(i)	alpha-Amylase from <i>Aspergillus oryzae</i> var.	Flour treatment agent	1999	
1100(iv)	alpha-Amylase from <i>Bacillus megaterium</i> expressed in <i>Bacillus subtilis</i>	Flour treatment agent	1999	
1100(ii)	alpha-Amylase from <i>Bacillus stearothermophilus</i>	Flour treatment agent	1999	
1100(v)	alpha-Amylase from <i>Bacillus stearothermophilus</i> expressed in <i>Bacillus subtilis</i>	Flour treatment agent	1999	
1100(iii)	alpha-Amylase from <i>Bacillus subtilis</i>	Flour treatment agent	1999	
403	Ammonium alginate	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing	1999	<del>CS 117-1981, CS 309R-2014</del>

<sup>2</sup> This column only lists commodity standards that allow specific Table 3 additives. If a commodity standard allows Table 3 additives on a general basis or based on functional class, that information is contained in the "References to Commodity Standards for GSFA Table 3 Additives" section of Table 3.

INS No	Additive	Functional Class	Year Adopted	Specific allowance in the following commodity standards <sup>2</sup>
		agent, Humectant, Sequestrant, Stabilizer, Thickener		
503(i)	Ammonium carbonate	Acidity regulator, Raising agent	1999	<del>CS 117-1981</del> , CS 105-1981, CS 87-1981, CS 141-1983, <del>CS 309R-2011</del>
510	Ammonium chloride	Flour treatment agent	1999	
503(ii)	Ammonium hydrogen carbonate	Acidity regulator, Raising agent	1999	<del>CS 117-1981</del> , CS 105-1981, CS 87-1981, CS 141-1983, <del>CS 309R-2011</del>
527	Ammonium hydroxide	Acidity regulator	1999	<del>CS 117-1981</del> , CS 105-1981, CS 87-1981, CS 141-1983, <del>CS 309R-2011</del>
300	Ascorbic acid, L-	Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant	1999	CS 88-1981, CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, <del>CS 117-1981</del> , <del>CS 309R-2011</del> , CS 13-1981, CS 57-1981
162	Beet red	Colour	1999	<del>CS 117-1981</del>
1403	Bleached starch	Emulsifier, Stabilizer, Thickener	1999	<del>CS 117-1981</del> , CS 105-1981, <del>CS 309R-2011</del>
1101(iii)	Bromelain	Flavour enhancer, Flour treatment agent, Stabilizer	1999	<del>CS 117-1981</del>
629	Calcium 5'-guanylate	Flavour enhancer	1999	<del>CS 117-1981</del>
633	Calcium 5'-inosinate	Flavour enhancer	1999	<del>CS 117-1981</del>
634	Calcium 5'-ribonucleotides	Flavour enhancer	1999	<del>CS 117-1981</del>
263	Calcium acetate	Acidity regulator, Preservative, Stabilizer	1999	<del>CS 117-1981</del> , <del>CS 309R-2011</del>
404	Calcium alginate	Antifoaming agent, Bulking agent, Carrier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	<del>CS 117-1981</del>
302	Calcium ascorbate	Antioxidant	1999	<del>CS 117-1981</del>
170(i)	Calcium carbonate	Acidity regulator, Anticaking agent, Colour, Firming agent, Flour treatment agent, Stabilizer	1999	<del>CS 117-1981</del> (anticaking agents in dehydrated products only), CS 105-1981, CS 87-1981, CS 141-1983, <del>CS 309R-2011</del>
509	Calcium chloride	Firming agent, Stabilizer, Thickener	1999	<del>CS 117-1981</del>
623	Calcium di-L-glutamate	Flavour enhancer	1999	<del>CS 117-1981</del>
578	Calcium gluconate	Acidity regulator, Firming agent, Sequestrant	1999	<del>CS 117-1981</del> , <del>CS 309R-2011</del> , CS 13-1981, CS 57-1981

INS No	Additive	Functional Class	Year Adopted	Specific allowance in the following commodity standards <sup>2</sup>
526	Calcium hydroxide	Acidity regulator, Firming agent	1999	<del>CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011</del>
327	Calcium lactate	Acidity regulator, Emulsifying salt, Firming agent, Flour treatment agent, Thickener	1999	<del>CS 117-1981, CS 309R-2011</del>
352(ii)	Calcium malate, DL-	Acidity regulator	1999	<del>CS 117-1981, CS 309R-2011</del>
529	Calcium oxide	Acidity regulator, Flour treatment agent	1999	<del>CS 117-1981, CS 309R-2011</del>
282	Calcium propionate	Preservative	1999	<del>CS 117-1981</del>
552	Calcium silicate	Anticaking agent	1999	<del>CS 117-1981 (anticaking agents in dehydrated products only), CS 105-1981</del>
516	Calcium sulfate	Acidity regulator, Firming agent, Flour treatment agent, Sequestrant, Stabilizer	1999	<del>CS 117-1981, CS 309R-2011</del>
150a	Caramel I – plain caramel	Colour	1999	<del>CS 117-1981</del>
1100(vi)	Carbohydrase from Bacillus licheniformis	Flour treatment agent	1999	
290	Carbon dioxide	Carbonating agent, Foaming agent, Packaging gas, Preservative, Propellant	1999	<del>CS 117-1981</del>
410	Carob bean gum	Emulsifier, Stabilizer, Thickener	1999	<del>CS 117-1981, CS 105-1981, CS 309R-2011</del>
407	Carrageenan	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	<del>CS 96-1981, CS 97-1981, CS 117-1981, CS 105-1981, CS 309R-2011</del>
427	Cassia gum	Emulsifier, Gelling agent, Stabilizer, Thickener	2012	<del>CS 117-1981, CS 309R-2011</del>
140	Chlorophylls	Colour	1999	<del>CS 117-1981</del>
330	Citric acid	Acidity regulator, Antioxidant, Colour retention agent, Sequestrant	1999	<del>CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, CS 13-1981, CS 57-1981</del>
472c	Citric and fatty acid esters of glycerol	Antioxidant, Emulsifier, Flour treatment agent, Sequestrant, Stabilizer	1999	<del>CS 117-1981, CS 309R-2011</del>
468	Cross-linked sodium carboxymethyl cellulose (Cross-linked-cellulose gum)	Stabilizer, Thickener	2005	<del>CS 117-1981</del>
424	Curdlan	Firming agent, Gelling agent, Stabilizer, Thickener	2001	<del>CS 117-1981</del>
457	Cyclodextrin, alpha-	Stabilizer, Thickener	2005	<del>CS 117-1981</del>

<b>INS No</b>	<b>Additive</b>	<b>Functional Class</b>	<b>Year Adopted</b>	<b>Specific allowance in the following commodity standards<sup>2</sup></b>
458	Cyclodextrin, gamma-	Stabilizer, Thickener	2001	<del>CS 117-1981</del>
1504(i)	Cyclotetraglucose	Carrier, Glazing agent	2015	
1504(ii)	Cyclotetraglucose syrup	Carrier	2015	
1400	Dextrins, roasted starch	Carrier, Emulsifier, Stabilizer, Thickener	1999	<del>CS 117-1981, CS 105-1981, CS 309R-2011</del>
628	Dipotassium 5'-guanylate	Flavour enhancer	1999	<del>CS 117-1981</del>
627	Disodium 5'-guanylate	Flavour enhancer	1999	CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, <del>CS 117-1981</del>
631	Disodium 5'-inosinate	Flavour enhancer	1999	CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, <del>CS 117-1981</del>
635	Disodium 5'-ribonucleotides	Flavour enhancer	1999	<del>CS 117-1981</del>
1412	Distarch phosphate	Emulsifier, Stabilizer, Thickener	1999	<del>CS 117-1981, CS 309R-2011</del>
315	Erythorbic Acid (Isoascorbic acid)	Antioxidant	1999	CS 88-1981, CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, <del>CS 117-1981</del>
968	Erythritol	Flavour enhancer, Humectant, Sweetener	2001	<del>CS 117-1981</del>
462	Ethyl cellulose	Bulking agent, Carrier, Glazing agent, Thickener	1999	<del>CS 117-1981</del>
467	Ethyl hydroxyethyl cellulose	Emulsifier, Stabilizer, Thickener	1999	<del>CS 117-1981, CS 309R-2011</del>
297	Fumaric acid	Acidity regulator	1999	<del>CS 117-1981, CS 309R-2011</del>
418	Gellan gum	Stabilizer, Thickener	1999	<del>CS 117-1981, CS 105-1981, CS 309R-2011</del>
575	Glucono delta-lactone	Acidity regulator, Raising agent, Sequestrant	1999	CS 89-1981, CS 98-1981, <del>CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981</del>
1102	Glucose oxidase	Antioxidant	1999	<del>CS 117-1981</del>
620	Glutamic acid, L(+)-	Flavour enhancer	1999	<del>CS 117-1981</del>
422	Glycerol	Humectant, Thickener	1999	<del>CS 117-1981, CS 87-1981</del>
626	Guanylic acid, 5'-	Flavour enhancer	1999	<del>CS 117-1981</del>
412	Guar gum	Emulsifier, Stabilizer, Thickener	1999	<del>CS 117-1981, CS 105-1981, CS 309R-2011</del>
414	Gum arabic (Acacia gum)	Bulking agent, Carrier, Emulsifier, Glazing agent, Stabilizer, Thickener	1999	<del>CS 117-1981, CS 105-1981, CS 87-1981, CS 309R-2011</del>

INS No	Additive	Functional Class	Year Adopted	Specific allowance in the following commodity standards <sup>2</sup>
507	Hydrochloric acid	Acidity regulator	1999	CS 98-1981, <del>CS 309R-2011</del> , CS 13-1981, CS 57-1981
463	Hydroxypropyl cellulose	Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener	1999	<del>CS 117-1981, CS 309R-2011</del>
1442	Hydroxypropyl distarch phosphate	Anticaking agent, Emulsifier, Stabilizer, Thickener	1999	<del>CS 117-1981 (anticaking agents in dehydrated products only), CS 309R-2011</del>
464	Hydroxypropyl methyl cellulose	Bulking agent, Emulsifier, Glazing agent, Stabilizer, Thickener	1999	<del>CS 117-1981, CS 309R-2011</del>
1440	Hydroxypropyl starch	Emulsifier, Stabilizer, Thickener	1999	<del>CS 117-1981, CS 309R-2011</del>
630	Inosinic acid, 5'-	Flavour enhancer	1999	<del>CS 117-1981</del>
953	Isomalt (Hydrogenated isomaltulose)	Anticaking agent, Bulking agent, Glazing agent, Stabilizer, Sweetener, Thickener	1999	<del>CS 117-1981 (anticaking agents in dehydrated products only), CS 105-1981, CS 87-1981</del>
416	Karaya gum	Emulsifier, Stabilizer, Thickener	1999	<del>CS 117-1981, CS 105-1981, CS 309R-2011</del>
425	Konjac flour	Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	<del>CS 117-1981, CS 309R-2011</del>
270	Lactic acid, L-, D- and DL-	Acidity regulator	1999	<del>CS 117-1981, CS 309R-2011</del>
472b	Lactic and fatty acid esters of glycerol	Emulsifier, Sequestrant, Stabilizer	1999	<del>CS 117-1981, CS 309R-2011</del>
966	Lactitol	Emulsifier, Sweetener, Thickener	1999	<del>CS 117-1981, CS 105-1981, CS 87-1981, CS 309R-2011</del>
322(i)	Lecithin	Antioxidant, Emulsifier	1999	<del>CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011</del>
1104	Lipases	Flavour enhancer	1999	<del>CS 117-1981</del>
160d(iii)	Lycopene, Blakeslea trispora	Colour	2012	<del>CS 117-1981</del>
160d(i)	Lycopene, synthetic	Colour	2012	<del>CS 117-1981</del>
160d(ii)	Lycopene, tomato	Colour	2012	<del>CS 117-1981</del>
504(i)	Magnesium carbonate	Acidity regulator, Anticaking agent, Colour retention agent	1999	<del>CS 117-1981 (anticaking agents in dehydrated products only), CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011</del>
511	Magnesium chloride	Colour retention agent, Firming agent, Stabilizer	1999	<del>CS 117-1981</del>
625	Magnesium di-L-glutamate	Flavour enhancer	1999	<del>CS 117-1981</del>

<b>INS No</b>	<b>Additive</b>	<b>Functional Class</b>	<b>Year Adopted</b>	<b>Specific allowance in the following commodity standards<sup>2</sup></b>
580	Magnesium gluconate	Acidity regulator, Firming agent, Flavour enhancer	1999	<del>CS 117-1981, CS 309R-2014, CS 13-1981, CS 57-1981</del>
528	Magnesium hydroxide	Acidity regulator, Colour retention agent	1999	<del>CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2014</del>
504(ii)	Magnesium hydroxide carbonate	Acidity regulator, Anticaking agent, Carrier, Colour retention agent	1999	<del>CS 117-1981 (anticaking agents in dehydrated products only), CS 309R-2014</del>
329	Magnesium lactate, DL-	Acidity regulator, Flour treatment agent	1999	<del>CS 117-1981, CS 309R-2014</del>
530	Magnesium oxide	Acidity regulator, Anticaking agent	1999	<del>CS 117-1981 (anticaking agents in dehydrated products only), CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2014</del>
553(i)	Magnesium silicate, synthetic	Anticaking agent	1999	<del>CS 117-1981 (anticaking agents in dehydrated products only), CS 105-1981</del>
470(iii)	Magnesium stearate	Anticaking agent, Emulsifier, Thickener	2016	<del>CS 117-1981 (anticaking agents in dehydrated products only), CS 309R-2014</del>
518	Magnesium sulfate	Firming agent, Flavour enhancer	2009	<del>CS 117-1981</del>
296	Malic acid, DL-	Acidity regulator	1999	<del>CS 117-1981, CS 309R-2014</del>
965(i)	Maltitol	Bulking agent, Emulsifier, Humectant, Stabilizer, Sweetener, Thickener	1999	<del>CS 117-1981, CS 105-1981, CS 87-1981, CS 309R-2014</del>
965(ii)	Maltitol syrup	Bulking agent, Emulsifier, Humectant, Stabilizer, Sweetener, Thickener	1999	<del>CS 117-1981, CS 105-1981, CS 87-1981, CS 309R-2014</del>
421	Mannitol	Anticaking agent, Bulking agent, Humectant, Stabilizer, Sweetener, Thickener	1999	<del>CS 117-1981 (anticaking agents in dehydrated products only), CS 105-1981, CS 87-1981</del>
461	Methyl cellulose	Bulking agent, Emulsifier, Glazing agent, Stabilizer, Thickener	1999	<del>CS 117-1981, CS 309R-2014</del>
465	Methyl ethyl cellulose	Emulsifier, Foaming agent, Stabilizer, Thickener	1999	<del>CS 117-1981, CS 309R-2014</del>
460(i)	Microcrystalline cellulose (Cellulose gel)	Anticaking agent, Bulking agent, Carrier, Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener	1999	<del>CS 117-1981 (anticaking agents in dehydrated products only), CS 105-1981, CS 309R-2014</del>
471	Mono- and di-glycerides of fatty acids	Antifoaming agent, Emulsifier, Stabilizer	1999	<del>CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2014</del>

INS No	Additive	Functional Class	Year Adopted	Specific allowance in the following commodity standards <sup>2</sup>
624	Monoammonium L-glutamate	Flavour enhancer	1999	<del>CS 117-1981</del>
622	Monopotassium L-glutamate	Flavour enhancer	1999	<del>CS 117-1981</del>
621	Monosodium L-glutamate	Flavour enhancer	1999	CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, <del>CS 117-1981</del>
1410	Monostarch phosphate	Emulsifier, Stabilizer, Thickener	1999	<del>CS 117-1981, CS 309R-2011</del>
941	Nitrogen	Foaming agent, Packaging gas, Propellant	1999	<del>CS 117-1981</del>
942	Nitrous oxide	Antioxidant, Foaming agent, Packaging gas, Propellant	1999	<del>CS 117-1981</del>
1404	Oxidized starch	Emulsifier, Stabilizer, Thickener	1999	<del>CS 117-1981, CS 105-1981, CS 309R-2011</del>
1101(ii)	Papain	Flavour enhancer	1999	<del>CS 117-1981</del>
440	Pectins	Emulsifier, Gelling agent, Glazing agent, Stabilizer, Thickener	1999	<del>CS 117-1981, CS 87-1981, CS 309R-2011</del>
1413	Phosphated distarch phosphate	Emulsifier, Stabilizer, Thickener	1999	<del>CS 117-1981, CS 309R-2011</del>
1200	Polydextroses	Bulking agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	<del>CS 117-1981, CS 87-1981, CS 105-1981</del>
964	Polyglycitol syrup	Sweetener	2001	<del>CS 117-1981</del>
1202	Polyvinylpyrrolidone, insoluble	Colour retention agent, Stabilizer	1999	<del>CS 117-1981</del>
632	Potassium 5'-inosinate	Flavour enhancer	1999	<del>CS 117-1981</del>
261(i)	Potassium acetate	Acidity regulator, Preservative	1999	<del>CS 117-1981, CS 309R-2011</del>
402	Potassium alginate	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	CS 96-1981, CS 97-1981, <del>CS 117-1981, CS 309R-2011</del>
501(i)	Potassium carbonate	Acidity regulator, Stabilizer	1999	<del>CS 117-1981, CS 87-1981, CS 105-1981, CS 141-1983, CS 309R-2011</del>
508	Potassium chloride	Firming agent, Flavour enhancer, Stabilizer, Thickener	1999	CS 88-1981, CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, <del>CS 117-1981</del>
332(i)	Potassium dihydrogen citrate	Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer	1999	<del>CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981</del>



INS No	Additive	Functional Class	Year Adopted	Specific allowance in the following commodity standards <sup>2</sup>
577	Potassium gluconate	Acidity regulator, Sequestrant	1999	<del>CS 117-1981, CS 309R-2014, CS 13-1981, CS 57-1981</del>
501(ii)	Potassium hydrogen carbonate	Acidity regulator, Raising agent, Stabilizer	1999	<del>CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2014</del>
525	Potassium hydroxide	Acidity regulator	1999	<del>CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2014</del>
326	Potassium lactate	Acidity regulator, Antioxidant, Emulsifier, Humectant	1999	<del>CS 117-1981, CS 309R-2014</del>
283	Potassium propionate	Preservative	1999	<del>CS 117-1981</del>
515(i)	Potassium sulfate	Acidity regulator	1999	<del>CS 117-1981, CS 309R-2014, CS 13-1981, CS 57-1981</del>
460(ii)	Powdered cellulose	Anticaking agent, Bulking agent, Emulsifier, Glazing agent, Humectant, Stabilizer, Thickener	1999	<del>CS 117-1981 (anticaking agents in dehydrated products only), CS 105-1981, CS 309R-2014</del>
407a	Processed eucheuma seaweed (PES)	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	2001	<del>CS 117-1981, CS 309R-2014</del>
280	Propionic acid	Preservative	1999	<del>CS 117-1981</del>
1101(i)	Protease from <i>Aspergillus oryzae</i> var.	Flavour enhancer, Flour treatment agent, Stabilizer	1999	<del>CS 117-1981</del>
1204	Pullulan	Glazing agent, Thickener	2009	<del>CS 117-1981</del>
470(i)	Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	Anticaking agent, Emulsifier, Stabilizer	1999	<del>CS 117-1981 (anticaking agents in dehydrated products only), CS 309R-2014</del>
470(ii)	Salts of oleic acid with calcium, potassium and sodium	Anticaking agent, Emulsifier, Stabilizer	1999	<del>CS 117-1981 (anticaking agents in dehydrated products only), CS 309R-2014</del>
551	Silicon dioxide, amorphous	Anticaking agent, Antifoaming agent, Carrier	1999	<del>CS 117-1981 (anticaking agents in dehydrated products only), CS 105-1981</del>
262(i)	Sodium acetate	Acidity regulator, Preservative, Sequestrant	1999	<del>CS 117-1981, CS 309R-2014</del>
401	Sodium alginate	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	<del>CS 96-1981, CS 97-1981, CS 117-1981, CS 309R-2014</del>

<b>INS No</b>	<b>Additive</b>	<b>Functional Class</b>	<b>Year Adopted</b>	<b>Specific allowance in the following commodity standards<sup>2</sup></b>
301	Sodium ascorbate	Antioxidant	1999	CS 88-1981, CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, <del>CS 117-1981</del>
500(i)	Sodium carbonate	Acidity regulator, Anticaking agent, Emulsifying salt, Raising agent, Stabilizer, Thickener	1999	<del>CS 117-1981 (anticaking agents in dehydrated products only)</del> , CS 105-1981, CS 87-1981, CS 141-1983, <del>CS 309R-2011</del>
466	Sodium carboxymethyl cellulose (Cellulose gum)	Bulking agent, Emulsifier, Firming agent, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	<del>CS 117-1981, CS 105-1981, CS 309R-2011</del>
469	Sodium carboxymethyl cellulose, enzymatically hydrolysed (Cellulose gum, enzymatically hydrolyzed)	Stabilizer, Thickener	2001	<del>CS 117-1981</del>
331(i)	Sodium dihydrogen citrate	Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer	1999	CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, <del>CS 117-1981, CS 309R-2011</del> , CS 13-1981, CS 57-1981
350(ii)	Sodium DL-malate	Acidity regulator, Humectant	1999	<del>CS 117-1981, CS 309R-2011</del>
316	Sodium erythorbate (Sodium isoascorbate)	Antioxidant	1999	CS 88-1981, CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, <del>CS 117-1981</del>
365	Sodium fumarates	Acidity regulator	1999	<del>CS 117-1981, CS 309R-2011</del>
576	Sodium gluconate	Sequestrant, Stabilizer, Thickener	1999	<del>CS 117-1981</del>
500(ii)	Sodium hydrogen carbonate	Acidity regulator, Anticaking agent, Raising agent, Stabilizer, Thickener	1999	<del>CS 117-1981 (anticaking agents in dehydrated products only)</del> , CS 105-1981, CS 87-1981, CS 141-1983, <del>CS 309R-2011</del>
350(i)	Sodium hydrogen DL-malate	Acidity regulator, Humectant	1999	CS 98-1981, <del>CS 309R-2011</del>
514(ii)	Sodium hydrogen sulfate	Acidity regulator	2012	<del>CS 117-1981, CS 309R-2011</del>
524	Sodium hydroxide	Acidity regulator	1999	<del>CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011</del>
325	Sodium lactate	Acidity regulator, Antioxidant, Bulking agent, Emulsifier, Emulsifying salt, Humectant, Thickener	1999	<del>CS 117-1981, CS 309R-2011</del>
281	Sodium propionate	Preservative	1999	<del>CS 117-1981</del>

<b>INS No</b>	<b>Additive</b>	<b>Functional Class</b>	<b>Year Adopted</b>	<b>Specific allowance in the following commodity standards<sup>2</sup></b>
500(iii)	Sodium sesquicarbonate	Acidity regulator, Anticaking agent, Raising agent	1999	<del>CS 117-1981 (anticaking agents in dehydrated products only), CS 309R-2014</del>
514(i)	Sodium sulfate	Acidity regulator	2001	<del>CS 117-1981, CS 309R-2014, CS 13-1981, CS 57-1981</del>
420(i)	Sorbitol	Bulking agent, Humectant, Sequestrant, Stabilizer, Sweetener, Thickener	1999	<del>CS 117-1981, CS 87-1981, CS 105-1981</del>
420(ii)	Sorbitol syrup	Bulking agent, Humectant, Sequestrant, Stabilizer, Sweetener, Thickener	1999	<del>CS 117-1981, CS 87-1981, CS 105-1981</del>
1420	Starch acetate	Emulsifier, Stabilizer, Thickener	1999	<del>CS 117-1981, CS 309R-2014</del>
1450	Starch sodium octenyl succinate	Emulsifier, Stabilizer, Thickener	1999	<del>CS 117-1981, CS 309R-2014</del>
1405	Starches, enzyme treated	Emulsifier, Stabilizer, Thickener	1999	<del>CS 117-1981, CS 105-1981, CS 309R-2014</del>
553(iii)	Talc	Anticaking agent, Glazing agent, Thickener	1999	<del>CS 117-1981 (anticaking agents in dehydrated products only), CS 105-1981</del>
417	Tara gum	Gelling agent, Stabilizer, Thickener	1999	<del>CS 117-1981, CS 105-1981</del>
957	Thaumatococcus	Flavour enhancer, Sweetener	1999	<del>CS 117-1981, CS 87-1981, CS 105-1981</del>
171	Titanium dioxide	Colour	1999	<del>CS 117-1981</del>
413	Tragacanth gum	Emulsifier, Stabilizer, Thickener	1999	<del>CS 117-1981, CS 105-1981, CS 309R-2014</del>
1518	Triacetin	Carrier, Emulsifier, Humectant	1999	<del>CS 117-1981, CS 309R-2014</del>
380	Triammonium citrate	Acidity regulator	1999	<del>CS 117-1981, CS 309R-2014, CS 13-1981, CS 57-1981</del>
333(iii)	Tricalcium citrate	Acidity regulator, Emulsifying salt, Firming agent, Sequestrant, Stabilizer	1999	<del>CS 117-1981, CS 309R-2014, CS 13-1981, CS 57-1981</del>
332(ii)	Tripotassium citrate	Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer	1999	<del>CS 117-1981, CS 309R-2014, CS 13-1981, CS 57-1981</del>
331(iii)	Trisodium citrate	Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer	1999	<del>CS 13-1981, CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 117-1981, CS 309R-2014</del>
415	Xanthan gum	Emulsifier, Foaming agent, Stabilizer, Thickener	1999	<del>CS 117-1981, CS 105-1981, CS 309R-2014</del>
967	Xylitol	Emulsifier, Humectant, Stabilizer, Sweetener, Thickener	1999	<del>CS 117-1981, CS 87-1981, CS 105-1981, CS 309R-2014</del>

**Annex 5****GUIDANCE TO COMMODITY COMMITTEES ON THE ALIGNMENT OF FOOD ADDITIVE PROVISIONS**Background

1. The CCFA has worked since its 42<sup>nd</sup> session<sup>3</sup> in 2010 (CCFA42) to achieve full alignment between the General Standard for Food Additives (GSFA; CODEX STAN 192-1995) and the food additive provisions contained in the Codex Commodity Standards.

2. The aim of the alignment work is to systematically align the additives provisions of the Commodity Standards with those of the GSFA, with the overarching principle that the GSFA 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.

3. The GSFA has now been aligned with a number of Commodity Standards but there is still a considerable backlog of commodity standards that are awaiting consideration for alignment. Recent CCFA discussions on reducing the backlog have focused on approaches to make the alignment of commodity standards for adjourned Committees more efficient, and to clarify the role of active Commodity Committees in the alignment process.

Role of Commodity Committees in Alignment

4. CCFA48 confirmed that it is the primary responsibility of the active Commodity Committees<sup>4</sup>, including CCNFSDU, CCFFV, CCFO, CCPFV, and CCCSH, to progress the work on food additive alignment for commodities within their mandate. However, it was recognised that Commodity Committees have only limited experience in this activity. Accordingly, the CCFA49 asked its Alignment eWG<sup>5</sup> to finalise guidance for Commodity Committees on the alignment of food additive provisions of Commodity Standards with the GSFA.

5. However, recent experience with the alignment work that was referred back to the Codex Committee on Nutrition and Foods for Special Dietary Uses (CCNFSDU) is that the Commodity Committees have only limited competence to undertake this work. Whilst the provision of guidance to the Commodity Committees would assist, it may be unrealistic to expect the Commodity Committees to undertake all of the alignment work for the commodity standards for which they have responsibility. On the other hand, it is the Commodity Committees that understand the technological function of additives needed for standardized products, and whether it is appropriate to list specific food additives or allow all additives of a relevant functional class in these products.

6. In addition to *active* Commodity Committees (*with physical meetings*), there are also adjourned Commodity Committees and active Commodity Committees (working by correspondence only). The role of these other Commodity Committees can be classified as follows:

(i) Adjourned Committees: The EWG on Alignment provides recommendations to CCFA for the alignment of food additive provisions in the commodity standards of adjourned Commodity Committees.

(iii) Active Commodity Committees (*working by correspondence only*): Commodity Committees working by correspondence currently only work on a specific task (e.g. development of a standard).

7. This Guidance document is written primarily for active Commodity Committees (*with physical meetings*). However, it is recognised that others, such as industry associations assisting with alignment, may find the document a useful reference document.

8. This Guidance document establishes a minimum expectation for active Commodity Committees (*with physical meetings*) but also provides more comprehensive guidance for those Commodity Committees that are able to do some/all of the actual alignment using the decision tree developed by the CCFA.

9. Whatever the extent of the alignment activity undertaken by the Commodity Committees, the overall objective is to move towards the GSFA being the sole authoritative source of Codex food additive provisions.

Updating food additive provisions – *minimum* requirements for alignment

10. The minimum expectation of the active Commodity Committees (*with physical meetings*) is to update the food additive provisions contained in the Commodity Standard(s) for which they have responsibility. It is

<sup>2</sup> CX/FA 10/42/17 and ALINORM 10/33/12, paras. 151-164

<sup>3</sup> Reference to “Commodity Committees” also includes “General Subject Committees”, such as the Codex Committee on Nutrition and Foods for Special Dietary Uses, which develop Commodity Standards.

<sup>4</sup> REP17/FA, para 53., and para. 55(ii), point d.

also recognised that the Codex Commodity Committees have the responsibility<sup>6</sup> and expertise to appraise and justify the technological need for the use of additives in foods subject to a commodity standard.

11. Updating of the food additive provisions, to be undertaken by the Commodity Committees (*with physical meetings*), comprises the following steps:

*Name of the food additives*

- (i) The checking, and where necessary the correction, of the names of each food additive.

*INS numbers*

- (ii) The checking of International Numbering System (INS) numbers associated with each food additive(s). This may require the amendment of, or the inclusion of, the INS number.

*Technological need*

- (iii) Confirmation, and where necessary, clarification of the technological function(s) undertaken by each food additive(s). This will contribute to an understanding of the nature/purpose of the provisions.

*Food categories*

- (iv) Provide advice on the specific Food Categories for which the use of the additive is needed in the context of the scope of each relevant Commodity Standard.

12. Where the Commodity Committee has only undertaken the *minimum* required, in accordance with the steps above, then the CCFA would then proceed to undertake the alignment exercise based on the updated information.

Additional alignment activity that may be undertaken

13. Commodity Committees (*with physical meetings*) are encouraged to consider undertaking some or all of the detailed alignment work using the decision tree developed by the CCFA. Detailed guidance and principles on undertaking alignment is provided, at Attachments 1-3, to assist Commodity Committees that wish to go beyond the updating exercise to undertake the detailed alignment work.

Resources available to assist Commodity Committees

14. A database of food additive specifications with their current ADI status, the year of their most recent JECFA evaluation, their assigned INS numbers, etc. are available in English at the JECFA website at FAO <http://www.fao.org/food/food-safety-quality/scientific-advice/jecfa/jecfa-additives/en/>. The database has a query page and background information in English, French, Spanish, Arabic and Chinese.

15. The FAO also host a searchable GSFA database through the Codex Alimentarius website at <http://www.fao.org/gsfonline/index.html>. The database has a query page and is researchable in English, French and Spanish.

16. The Food Category System for food additives is hierarchical and is at Annex B of the GSFA (CODEX STAN 192-1995) and is also accessible through the GSFA database listed above.

Attachments

1. Detailed guidance and principles to align food additive provisions in Codex Commodity Standards with the General Standard for Food Additives (GSFA).
2. Decision tree for the recommended approach to alignment of the GSFA and Commodity Standards food additive provisions.
3. Working Principles for alignment work.

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<sup>6</sup> CODEX STAN 192-1995, para. 1.2

## **Attachment 1**

### **Detailed guidance and principles to align food additive provisions in Codex Commodity Standards with the General Standard for Food Additives**

#### **Scope**

This guideline provides the principles and general approach of how to align the food additive provisions in Codex commodity standards with those of the General Standard for Food Additives (GSFA). The intention is that this guideline will facilitate the alignment work by the Commodity Committees who wish to go beyond the updating exercise to undertake the detailed alignment work. It is recognised that the assistance of the CCFA may be required.

#### **General Approach**

Consistent with the principle that the GSFA is the single authoritative reference for the use of food additives, alignment results in the removal of food additive provisions from the Codex commodity standards while ensuring that they are reflected by adding or amending existing provisions in the GSFA. Such amendments to the GSFA are made to the food additive list (Table 1) and the relevant food category list (Table 2), and if appropriate, to the list of the additives permitted for use in accordance with good manufacturing practices (GMP)<sup>7</sup> (Table 3). This task requires cross-checking the food additive provisions in Codex commodity standards with those in the GSFA and making appropriate amendments to the GSFA food additive provisions, usually by adding appropriate notes.

A Decision Tree and Working Principles have been developed to assist in this work.

In addition to making revisions to the GSFA, the current sections (usually Section 4) of the Codex commodity standards relating to food additives are amended, usually by removing the specific food additive provisions and adding text that explains where the appropriate food additive provisions for products conforming to the Codex commodity standard can be found in the GSFA.

#### **Principles underpinning the work on alignment**

The primary principle for performing the alignment work is that GSFA 'should be the single authoritative reference point for food additives'<sup>8</sup> and should therefore take into account any food additive provisions in the Codex commodity standards.

The following are secondary principles that underpin the alignment work:

- There is a need for the food additive to be technologically justified and safe for use.
- It is recognised that Codex commodity standards have had legitimate technical reasons for including a limited set of food additive provisions in Codex commodity standards whilst also recognising that, where possible, the provisions of the GSFA should be used as a default.
- A decision tree approach should be used to harmonise food additive provisions in Codex commodity standards with the GSFA.
- The decision tree is a tool for CCFA to align food additive provisions in the Codex commodity standards with the GSFA. However, it is recognised that there may be cases where the results of its application are not consistent with the intention of the commodity committee, or not consistent with the general principles for entry into the GSFA. In these cases, entries should be considered on a case-by-case basis.
- If a Codex commodity standard lists specific Table 3 additives with a certain functional class, only those specific additives are included in Table 3 of the GSFA. It is not appropriate to automatically expand the additives with the functional class to include all Table 3 additives, since the Commodity Committee may have had a technological justification for limiting the use to the Table 3 additives that are listed in the Codex commodity standard.
- When it is clear that the intention of the relevant Commodity Committee was to list all food additives belonging to a certain functional class, inclusion of all Table 3 food additives belonging to that functional class in the GSFA is appropriate. This approach is consistent with the Codex Procedural Manual regarding the format of the Food Additives Section of Codex commodity standards<sup>39</sup>. Namely, a

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<sup>7</sup> GMP is defined in Section 3.3 of the Preamble to the GSFA.

<sup>8</sup> Section 1.2 of the Preamble to the GSFA.

<sup>9</sup> Codex Procedure Manual (25<sup>th</sup> edition, 2016), section II: Elaboration of Codex texts, Format for Codex Commodity Standards, pp 57-58.

reference to the associated functional class and GSFA food category is appropriate, except when a list of specific additives is technologically justified for a product that is the subject of the Codex commodity standard.

- If a Commodity Standard falls within a GSFA food category that is included in the Annex to Table 3, then Table 3 does not apply to the commodity standard, and any Table 3 additives included in the standard need to be listed in Tables 1 and 2 of the GSFA.

### Understanding the GSFA for alignment purposes

This section explains the format of the GSFA (see Section 6 of the Preamble to the GSFA). The GSFA contains three tables that are amended due to the alignment work.

Table 1 (*Additives permitted for use under specified conditions in certain food categories or individual food items*) is an alphabetical list of food additives, including the International Numbering System (INS) number and functional class. Each food additive entry lists the individual food categories which have a provision for that food additive. The maximum use level, any notes linked to the provision, step, and year adopted are detailed for each provision.

Table 2 (*Food categories or individual food items in which food additives are permitted*) is a numerical list of food categories. Each food category entry lists the food additives that have provisions for the food category in alphabetical order. The INS number for the food additive, and the maximum use level, notes, step and year adopted are also listed. The information in Table 2 is the same as in Table 1, just in a different format.

Table 3 (*Additives permitted for use in food in general, unless otherwise specified, in accordance with GMP*) contains a list of food additives that may be used in food in general at GMP unless specifically excluded. The Annex to Table 3 provides a list of specific food categories or individual food items that are excluded from the general conditions of Table 3, in which case the provision is listed in Tables 1 and 2. Table 3 lists the food additives in alphabetical order, along with their INS number, the functional class, the year adopted and some specific Codex commodity standards to which it is acceptable.

The alignment work needs to address the requirements in all three Tables and make appropriate amendments to each as required.

### Specific Approach: questions to be addressed

Some general questions need to be asked for each of the food additives listed in the Codex commodity standard before they can be added into the GSFA. These questions have been answered in the positive for food additives listed in the GSFA. These questions are articulated further in Section 3 of the Preamble to the GSFA. They are also summarised in the *Guidelines for inclusion of specific provisions in Codex standards and related texts: Procedures for consideration of the entry and review of food additive provisions in the General Standard for Food Additives* of the Codex Alimentarius Commission Procedural Manual<sup>10</sup>. In summary, the questions are:

- Has JECFA completed a safety evaluation (i.e., assigned a full acceptable daily intake (ADI)) and concluded the food additive is safe for the proposed purpose?
- Is there a JECFA specification for the food additive?
- Is the technological need/justification for use of the food additive accepted by the Codex Commodity Committee, and does it meet one or more of the need/justifications listed in section 3.2 (a)-(d) of the GSFA preamble?
- Does the food additive have an INS name, number and functional class listed in the *Class Names and International Numbering System for Food Additives* (CAC/GL 36-1989)?
- Is the functional class for use of the food additive for the food category in the GSFA agreed by the Commodity Committee?

Another question that needs to be considered is whether the Codex commodity standard has a 1:1 relationship to the relevant GSFA food category. A 1:1 relationship means that all foods that comply with a Codex commodity standard are the only foods that are included in the relevant GSFA food category. For example, there is a 1:1 relationship between CODEX STAN 87-1981 and food category 05.1.4 in the GSFA; all products that are captured by 05.1.4 comply with CODEX STAN 87-1981. Commodity Committees may need to address whether there is a 1:1 relationship between the Codex commodity standard and the GSFA food category, as

<sup>10</sup> Codex Procedural Manual (25<sup>th</sup> edition, 2016), section II: Elaboration of Codex texts, pp 62-63.

they have the best understanding of the relevant Codex commodity standard and foods captured by the commodity standard.

However, there are other GSFA food categories that do not have a 1:1 correspondence with a Codex commodity standard. Foods that comply with a Codex commodity standard are termed 'standardized foods'. There may be other foods that are included in a GSFA food category that do not comply with a Codex commodity standard. These are termed 'non-standardized foods.' Food categories that do not have a 1:1 relationship between the Codex commodity standard and the GSFA food category include both standardized food and non-standardized foods.

Information on the food category system of the GSFA is provided in Annex B of the GSFA, especially Part II (Food Category Descriptors). Annex C (*Cross-reference of Codex standardised foods with the food category system used for the elaboration of the GSFA*) of the GSFA provides a list of Codex commodity standards and the relevant GSFA food category number, so is a very valuable resource to assist with this work.

Whether a 1:1 relationship between a Codex commodity standard and a GSFA food category will determine how the alignment is accomplished, especially whether specific notes are needed for the GSFA provisions to address non-standardized foods.

### **Specific Approach: summary of process to be undertaken**

It is easiest to align the food additive provisions in Codex commodity standards and the GSFA by first revising Table 2 of the GSFA, and then ensure that the same changes are made to Table 1. This is because Table 2 is organized by food categories which link directly to the Codex commodity standards. If the Codex commodity standard includes Table 3 additives, any relevant changes to Table 3 also need to be made.

The Decision Tree (Attachment 2) and Working Principles (Attachment 3) are used to decide the appropriate approach to include each food additive provision in a Codex commodity standard into the GSFA.

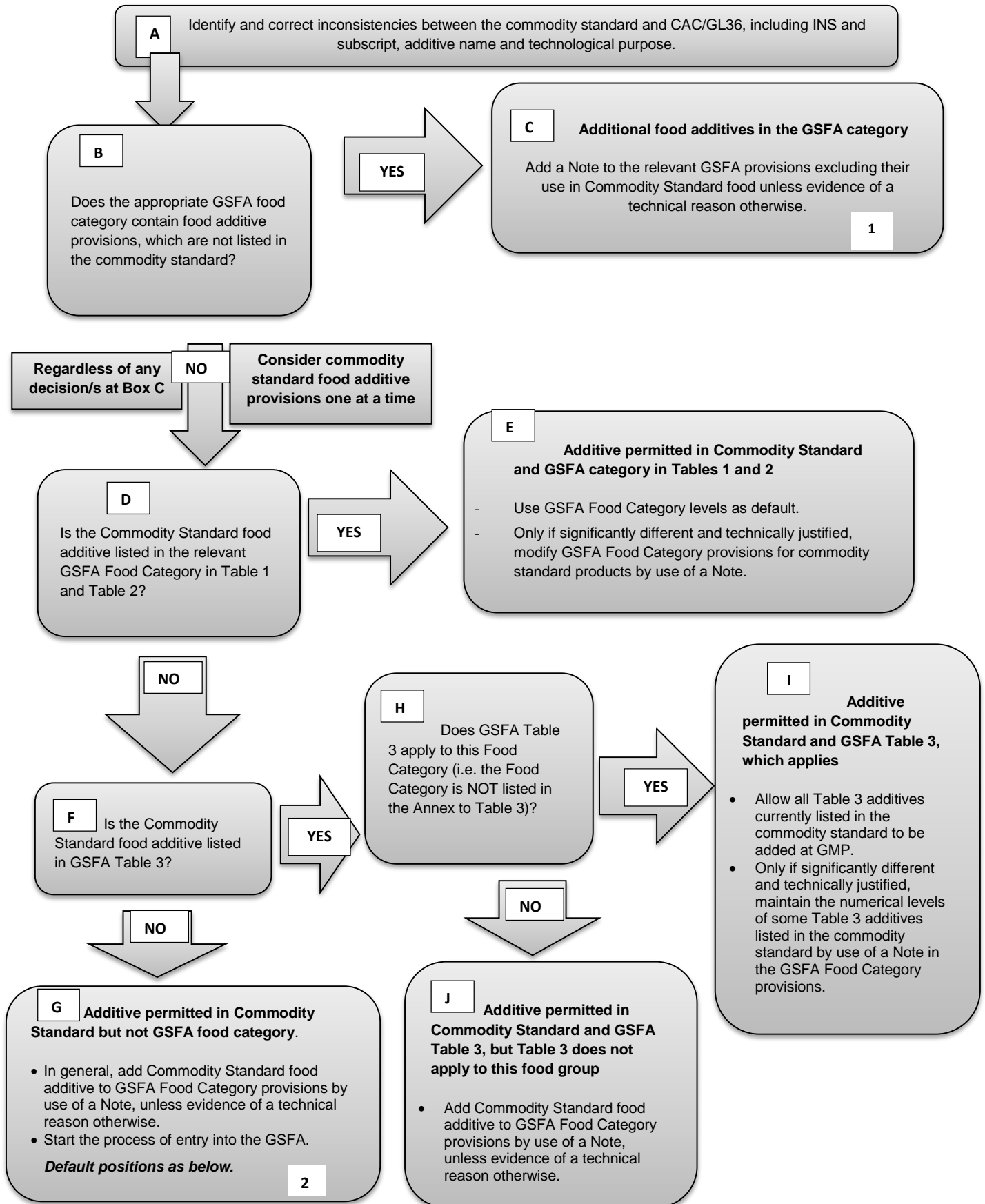
The outcome of the alignment work leads to the development of recommended changes to be made to the food additive sections of the Codex commodity standards, and to Table 1, Table 2 and, if required, Table 3 of the GSFA.

Examples of documents reporting the alignment work are provided in the agenda of the CCFA meetings (e.g., Agenda item 4b, CX/FA 17/49/6 for CCFA49) and the changes proposed for adoption by the Codex Alimentarius Commission (CAC) are provided in the report of the CCFA meeting (e.g., REP17/FA, paras. 45-55 and relevant appendices for CCFA49).



**Attachment 2**

**DECISION TREE FOR THE RECOMMENDED APPROACH TO ALIGNMENT OF THE GSFA AND COMMODITY STANDARDS FOOD ADDITIVE PROVISIONS**



1. **C:** *Technological justification is to be determined by the relevant commodity committee, where an active commodity committee exists, or by the CCFA, where the relevant commodity committee has been adjourned/abolished.*
2. **G1:** *Additive in Table 1 for other GSFA food categories. Add Commodity Standard food additive to GSFA Food Category provisions by use of a Note. Start the process of entry into the GSFA*
2. **G2:** *Additive does not have any provision in the GSFA, however has been assessed by JECFA and has been included in the CAC/GL 36-1989. Add to GSFA but only for relevant Commodity Standard products. Start the process of entry into the GSFA.*
2. **G3:** *Additive is not listed in the GSFA. Remove from commodity standards.*

In applying the decision tree, it is preferable to consider both the adopted (Step 8) GSFA provisions and the draft and proposed draft GSFA provisions. This would ensure that all provisions in the food category relevant to the commodity standard are considered together in a consistent manner. An appropriate note could be applied to the draft GSFA provision to indicate the relevance to the commodity standard, until such time as the draft GSFA provision is discussed by the Committee.

### **Principles established that have guided the direction and development of the Decision Tree**

- There is a need for the food additive to be technologically justified and safe for use.
- The GSFA is being developed to be the single reference point for food additives within Codex Alimentarius and should therefore take into account any food additive provisions in the commodity standards.
- It is recognised that commodity standards have legitimate technical reasons for a reduced set of food additive permissions whilst also recognising that where possible the provisions of the GSFA should be used as a default.
- It has been agreed that a decision tree approach to harmonising food additive permissions in commodity standards with the GSFA be used.
- The decision tree is a tool for CCFA to align commodity standards with the GSFA. However, it is recognised that there may be cases where the results of its application are not consistent with the intention of the commodity committee, or not consistent with the general principles for entry into the GSFA. In these cases, entries should be considered on a case-by-case basis.
- It is not considered appropriate to automatically allow the addition of all food additives in Table 3 of the GSFA to commodity standards, but to allow for all Table 3 additives that are currently listed in a particular commodity standard to be added at GMP through the GSFA unless it is technologically justified to restrict their use for that commodity.
- When it is clear that the intention of the relevant commodity committee was to list all food additives belonging to a certain functional class, permission of all Table 3 food additives belonging to such a class is appropriate. This approach is consistent with the Codex Procedural Manual regarding the format of the Food Additives Section of commodity standards<sup>8</sup>. Namely, a reference to the associated functional class and GSFA food category is appropriate, except when a list of specific additives is technologically justified for a product that is the subject of the commodity standard.

### **Attachment 3**

#### **Working Principles for alignment work**

The general reference to the GSFA that is to be included in the commodity standard (as noted in the Procedural Manual<sup>8</sup>) 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. However, draft and proposed draft GSFA additive provisions can be considered if:
  - The commodity standard is revised to include only a general reference to the GSFA, and the use of these additives listed in the standardized food would not be recorded elsewhere.
  - The GSFA food additive provision needs to be revised to include appropriate note(s) to describe the use of the additive in the relevant commodity standard(s) (e.g., to exclude food products subject to the relevant commodity standard, to indicate a different use level in food products subject to the relevant commodity standard). The rationale for this is the following: Some GSFA food categories that include the relevant commodity standard(s) also include non-standardized food products. Therefore, CCFA still needs to discuss the use of these food additives in non-standardized foods. As such, these draft and proposed draft food additive provisions are maintained at their current step. The new note(s) associated with these draft and proposed draft food additive provisions address the alignment with the relevant commodity standard(s), and will be retained when CCFA discusses the food additive provisions in the future.
- Draft and proposed draft GSFA additive provisions need to be clearly labelled as such in the reports as they cannot be included in any final document containing proposed changes to the GSFA (see final paragraph).
- 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).
- Food additive provisions in the commodity standards are removed when they have been aligned with the appropriate food category in the GSFA (Table 2 and subsequent amendments to Table 1 (and Table 3 if required)). The replacement wording in the food additive section of the commodity standard is as stated under Food Additives, within Section II (Elaboration of Codex texts); Format for Codex Commodity Standards in the Procedural Manual<sup>8</sup>. This wording is:
 

*“[Food Additive functional class] used in accordance with Tables 1 and 2 of the General Standard of Food Additives in food category x.x.x.x [food category name] or listed in Table 3 of the General Standard for Food Additives are acceptable for use in foods conforming to this standard.”*
- In some cases, depending upon the particular commodity standard that is being aligned with the GSFA, the general reference text to the GSFA provided in the Procedural Manual may need to be modified. Two examples of modified text are shown, below. In the Standard for Chocolate and Chocolate Products (CODEX STAN 87-1981), the text regarding Table 3 was changed to indicate that only certain Table 3 additives are permitted. In the Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets – Breaded or in Batter (CODEX STAN 166-1989), no Table 3 text was needed (because the standard fell under a food category in the Annex to Table 3), and the Table 1 and 2 text was expanded to take into account the different use of additives in the different types of food covered by the standard.
- **Standard for Chocolate and Chocolate Products (CODEX STAN 87-1981):**

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.

- **Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets – Breaded or in Batter (CODEX STAN 166-1989):**

Antioxidants and humectants (for use in all products conforming to CODEX STAN 166-1989); acidity regulators and thickeners (for minced fish flesh only); and colours, emulsifiers, flavour enhancers, raising agents, and thickeners (for breaded or batter coatings) used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CODEX STAN 192-1995) in food category 09.2.2 (Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms) and its parent food categories are acceptable for use in foods conforming to this Standard.

- If a commodity standard lists an individual additive that is included under a “group” additive in the GSFA (e.g., sulfites, ascorbyl esters), and the individual additives in the group that have the same functional class(es) as the additive listed in the relevant commodity standard are expected to be appropriate for the use specified in the relevant commodity standard, then the alignment should include all the individual additives with the appropriate functional class(es) in the group.
- There are three types of restrictions for Table 3 food additives in the commodity standards. These restrictions are described in Table 3 of the GSFA and in Section 2 to the Annex to Table 3 of the GSFA.

A. The first is the restriction to a certain functional class. In this case, all Table 3 additives with that functional class are acceptable. An example of the entry for a particular food category and commodity standard in Section 2 of the Annex to Table 3 is shown below.

<b>12.5</b>	<b>Soups and broths</b>
	Acidity regulators, anticaking agents (in dehydrated product only), antifoaming agents, antioxidants, colours, emulsifiers, flavour enhancers, humectants, packaging gases, preservatives, stabilizers, sweeteners and thickeners listed in Table 3 are acceptable for use in foods conforming to the standard.
<b>Codex standards</b>	Bouillon and Consommés (CODEX STAN 117-1981)

B. The second type of the restriction is when the commodity standard lists individual food additives and therefore, the use of only certain Table 3 additives with that functional class are acceptable. An example of the entry in Section 2 of the Annex to Table 3 is shown below.

<b>08.2.2</b>	<b>Heat-treated processed meat, poultry, and game products in whole pieces or cuts</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>	Cooked cured ham (CODEX STAN 96-1981) and Cooked cured pork shoulder (CODEX STAN 97-1981)

C. For those commodity standards for which it is acceptable to use all Table 3 additives of a certain functional class, and only certain Table 3 additives of another functional class, a combination of the options A and B, above, is appropriate. An example of the entry in Section 2 of the Annex to Table 3 is shown below.

<b>04.2.2.4</b>	<b>Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds</b>
	All firming agents listed in Table 3 and certain other Table 3 additives (as indicated in Table 3) are acceptable for use in foods conforming to the standards.
<b>Codex standards</b>	Standard for Preserved Tomatoes (CODEX STAN 13-1981)

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 (and the same notes) and only of adopted provisions. 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~~.

**Annex 6**

Workplan for the future alignment of the food additive provisions of commodity standards

<b>Codex Stds (CS) numbers</b>	<b>Commodity Committee</b>	<b>Number of Stds<sup>a</sup></b>	<b>CCFA50 2018</b>	<b>CCFA51 &amp; 52 2019 – 20<sup>c</sup></b>	<b>CCFA53 2021</b>	<b>CCFA54 2022</b>	<b>CCFA55 2023</b>
3, 37, 70, 90, 94, 119, 167, 189, 222, 236, 244, 291, 302, 311 & 319.	CCFFP <sup>1</sup> & CCPFV <sup>1</sup>	14 + 1	✓				
12(X), 212	CCS <sup>4</sup>	2(1)		✓			
326, 327, 328	CCSCH <sup>1</sup>	3		✓			
152, 202(X), 249	CCCPL <sup>4</sup>	3(1)		✓			
108(X), 227(X)	CCMMW <sup>2</sup>	2(2)		✓			
163(X), 174, 175	CCVP <sup>2</sup>	3(??)		✓			
19, 33, 210, 211, 256, 329	CCFO <sup>1</sup>	6		✓			
143	CCFFV <sup>1</sup>	1		✓			
207, 208, 221, 243, 250, 251, 252, 253, 262, 263, 264, 265, 266, 267, 268, 269, 270, 271, 272, 273, 274, 275, 276, 278(X), 281, 282, 283, 288, 290	CCMMP <sup>2</sup>	30(1)		✓ 13 Ripened Cheese 263, 264, 265, 266, 267, 268, 269, 270, 271, 272, 274, 276 277	✓ 7 Other cheese 208, 221, 262, 273, 275, 278(X), 283	✓ 7 milks 207, 243, 250, 251, 252, 281, 282,	✓ 3 Remaining 253, 288, 290 (or other appropriate split)
17, 60, 62, 78, 99, 145, 241, 242, 297, 318 (Canned) 38, 52, 67, 115, 130, 160, 177, 223, 240, 296 (the rest) [X (no f.a.):	CCPFV <sup>1</sup>	27(7) [5, already aligned]		✓ 10 canned17, 60, 62, 78, 99, 145, 241, 242, 297, 318	✓ 10 The rest 38, 52, 67, 115, 130, 160, 177, 223, 240, 296	✓ 7 [X (no f.a.): 39, 69, 75, 76, 103, 131, 321]	Any remaining?

Codex Stds (CS) numbers	Commodity Committee	Number of Stds <sup>a</sup>	CCFA50 2018	CCFA51 & 52 2019 – 20 <sup>c</sup>	CCFA53 2021	CCFA54 2022	CCFA55 2023
39, 69, 75, 76, 103, 131, 321] [Already aligned: 66, 254, 260, 320, 321]							
72, 73, 74, 156, 181(X), 203(X)	CCNFSDU <sup>1</sup>	6(2 require advice from CCNFSDU <sup>b</sup> )			✓ 4 72, 73, 74, 156	✓ 2? remaining 181, 203	
Any unfinished still to be completed						As required	As required
All regional CS	CCAfrICA <sup>1</sup> CCASIA <sup>1</sup> CCNEA <sup>1</sup> CCLAC <sup>1</sup>	1(1) 7(1) 5(2) 1				As required	As required

**Notes**

- X means they are in the FA/INF02 December 2017 but no food additives are permitted, so limited alignment needed; no changes to GSFA but changes needed to individual CS
- 1 Active committee
- 2 Adjourned *sine die*
- 3 Abolished or dissolved
- 4 Working by correspondence
- a Number listed are the total number of CS that require alignment while the numbers in brackets are the numbers of CS designated with an X (requiring no changes to GSFA, just to the CS itself)
- b CS 181 and 203 require advice from CCNFSDU on exactly what food additive provisions are required since none are listed
- c The work programme for CCFA51 & CCFA52 is presented as being *combined* because the exact work programme will be dependent on the consideration by the Committee to the 'work-sharing' proposals outlined in recommendation 3 of the "Discussion paper on Future Strategies for CCFA" under agenda item 8 (CX/FA 18/50/13). It is also dependent on progress with the consideration of the 14 fish and fish product commodity standards at the 50<sup>th</sup> session of the CCFA.