



**Food and Agriculture
Organization of the
United Nations**



**World Health
Organization**

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Agenda Item 5b

**CX/FA 24/54/8
February 2024**

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD ADDITIVES

Fifty-fourth Session

GENERAL STANDARD FOR FOOD ADDITIVES (GSFA): PROPOSALS FOR NEW AND/OR REVISION OF FOOD ADDITIVE PROVISIONS (REPLIES TO CL 2023/46-FA)

(Peru, Republic of Korea, Senegal, United Kingdom, FIVS, ISDI, OENOPPIA and OIV)

Peru

Peru proposes revising the provisions for food additives adopted in the General Standard for Food Additives for the following additives:

1. Quinoline yellow INS 104
2. Sulfites:
Sulphur dioxide INS 220
Potassium sulfite INS 225
Sodium thiosulfate INS 539
3. Curcumin INS 100 i
4. Caramel
Caramel II (sulfite caramel)
Caramel III (ammonia caramel)
5. Carotenes
Carotenes, *beta*-, synthetic INS 160 a(i)
Carotenes, *beta*-, *Blakeslea trispora* INS 160 a(iii)
Carotenal, *beta*-apo-8'- INS 160e
Carotenoic acid, ethyl ester, *beta*-apo-8'- INS 160 f

I. Quinoline yellow INS 104

THE PROPOSAL IS PRESENTED BY:	Peru
FOOD ADDITIVE IDENTIFICATION:	
Name of the food additive <i>According to the list of Class names and the International Numbering System for Food Additives (INS) – CAC/CXG 36-1989</i>	Quinoline yellow
INS number	104
Functional Class <i>According to the list of Class names and the International Numbering System for Food Additives (INS) - CAC/CXG 36-1989</i>	Colour
PROPOSED USE(S) OF THE FOOD ADDITIVE <i>(¹): The rows listed below can be copied as many times as necessary.</i>	The proposal of <input type="checkbox"/> a new provision; or <input checked="" type="checkbox"/> revising an existing provision in GSFA Tables One and Two; or <input type="checkbox"/> revising an existing provision in GSFA Table Three (move to "Does the proposal also aim to revise products covered by product standards?")

Food Category No. (2)	Food Category Name (2)	Maximum use level (3)	Comments (4)
04.1.2.5	Jams, jellies, marmalades	It is not considered	Codex Stan 192-1995 GSFA
04.1.2.5	Jams, jellies, marmalades	100 mg/kg	CXS 296-2009 Standard for Jams, Jellies and Marmalades
Is the proposal related to a food category (FC) with its corresponding product standards? (If yes, indicate the relevant FC) Yes FC 04.1.2.5 Jams, jellies, marmalades			
Does the proposal also aim to review the products covered by the products standards? (If yes, please indicate the relevant product standards)			
JECFA EVALUATION:			
Evaluation of JECFA <i>Reference to JECFA evaluation (including year and meeting of JECFA evaluation; full ADI (numerical or "unspecified"); specifications monograph).</i>		JECFA MONOGRAPH 19 : Prepared at the 82th JECFA meeting (2016) and published in FAO JECFA Monograph 19 (2016), which replaces the tentative specifications prepared at the 74th JECFA meeting (2011) and published in FAO JECFA Monographs 11 (2011). The 82nd meeting established an ADI of 0 - 3 mg/kg of body weight. JECFA (2016).	
RATIONALE:			
Justification for its use and technological need <i>Supporting information based on the criteria set out in Section 3.2 of the Preamble to the General Standard for Food Additives (i.e., it offers some advantage, does not present appreciable risks to consumer health, plays a technological role).</i>		GSFA GENERAL PRINCIPLES FOR THE USE OF FOOD ADDITIVES Improves organoleptic properties if this does not change the nature (3.2 literal "c")	
Safe use of the additive: assessment of food intake (as applicable) NOT APPLICABLE		Table Three additives: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No (Please provide information on food intake assessment)	
Justification that the use is not misleading to the consumer		The use of the additive under the maximum levels set out in the Codex Alimentarius standards is not considered misleading for the consumer.	

II. Sulfites:**Sulphur dioxide INS 220****Potassium sulfite INS 225****Sodium thiosulfate INS 539**

THE PROPOSAL IS PRESENTED BY:	Peru
FOOD ADDITIVE IDENTIFICATION:	
Name of the food additive <i>According to the list of Class names and the International Numbering System for Food Additives (INS) – CAC/CXG 36-1989</i>	Sulfites: Sulphur dioxide (SIN 220) Potassium sulfite (SIN 225) Sodium thiosulfate (SIN 539)
INS number	220 - 225 - 539
Functional Class <i>According to the list of Class names and the International Numbering System for Food Additives (INS) - CAC/CXG 36-1989</i>	Preservatives
PROPOSED USE(S) OF THE FOOD ADDITIVE (1): <i>The rows listed below can be</i>	The proposal of <input type="checkbox"/> a new provision; or

<i>copied as many times as necessary.</i>		<input type="checkbox"/> <input checked="" type="checkbox"/> review an existing provision in GSFA Tables One and Two; or <input type="checkbox"/> review an existing provision in GSFA Table Three (move to "Does the proposal also aim to review products covered by product standards?")	
Food Category No. (2)	Food Category Name (2)	Maximum use level (3)	Comments (4)
04.1.2.5	Jams, jellies, marmalades	100 mg/kg Note 44 As residual SO ₂ .	Codex Stan 192-1995 GSFA
04.1.2.5	Jams, jellies, marmalades	50 mg/kg As residual SO ₂ in the final product, except when made with sulfite fruit when a maximum level of 100 mg/kg is allowed in the final product	CXS 296-2009 Standard for Jams, Jellies and Marmalades
Is the proposal related to a food category (FC) with its corresponding product standards? <i>(If yes, indicate the relevant FC)</i> Yes FC 04.1.2.5 Jams, jellies, marmalades			
Does the proposal also aim to review the products covered by the products standards? <i>(If yes, please indicate the relevant product standards)</i>			
JECFA EVALUATION:			
Evaluation of JECFA <i>Reference to JECFA evaluation (including year and meeting of JECFA evaluation; full ADI (numerical or "unspecified"); specifications monograph).</i>		Sulphur dioxide SIN 220 Prepared at the 51th JECFA meeting (1998), published in FNP 52 Add 6 (1998) Replacement specifications prepared at the 49th JECFA meeting (1997), published in FNP 52 Add 5 (1997). Group 0-0,7 mg/kg bw as SO ₂ for sulfites, established at the 51th meeting of JECFA in 1998. Potassium sulfite SIN 225 Prepared at the 53th meeting of JECFA (1999) and published in FNP 52 Add 7 (1999), which replaces the tentative specifications prepared at the 51th meeting of JECFA (1998), published in FNP 52 Add 6 (1998). Group 0-0,7 mg/kg bw as SO ₂ for sulfites established at the 51th JECFA meeting in 1998. Sodium thiosulfate SIN 539 Prepared at the 53th meeting of JECFA (1999) and published in FNP 52 Add 7 (1999), which replace the tentative specifications prepared at the 51th meeting of JECFA (1998), published in FNP 52 Add 6 (1998). Group 0-0,7 mg/kg bw as SO ₂ for sulphites established at the 51th meeting of JECFA in 1998. FNP (FAO Paper on Food and Nutrition 52)	
RATIONALE:			
Justification for its use and technological need <i>Supporting information based on the criteria set out in Section 3.2 of the Preamble to the General Standard for Food Additives (i.e., it offers some advantage, does not present appreciable risks to consumer health, plays a technological role).</i>		GSFA GENERAL PRINCIPLES FOR THE USE OF FOOD ADDITIVES Increase the quality of preservation or stability of a food, if this does not alter the nature, substance or quality of the food in a way that misleads the consumer (3.2 item c)	
Safe use of the additive: assessment of food intake (as applicable) NOT APPLICABLE		Table Three additives: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No (Please provide information on food intake assessment)	

Justification that the use does not mislead the consumer	The use of the additive under the maximum levels set out in the Codex Alimentarius standards is not considered misleading for the consumer.
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III. Curcumin INS 100i

THE PROPOSAL IS PRESENTED BY:		Peru	
FOOD ADDITIVE IDENTIFICATION:			
Name of the food additive <i>According to the list of Class names and the International Numbering System for Food Additives (INS) – CAC/CXG 36-1989</i>		Curcumins	
INS number		100(i)	
Functional Class <i>According to the list of Class names and the International Numbering System for Food Additives (INS) - CAC/CXG 36-1989</i>		Colour	
PROPOSED USE(S) OF THE FOOD ADDITIVE (1): <i>The rows listed below can be copied as many times as necessary.</i>		The proposal of <input type="checkbox"/> a new provision; or <input checked="" type="checkbox"/> revising an existing provision in GSFA Tables One and Two; or <input type="checkbox"/> review an existing provision in GSFA Table Three (move to "Does the proposal also aim to review products covered by product standards?")	
Food Category No. (2)	Food Category Name (2)	Maximum level of use (3)	Comments (4)
04.1.2.5	Jams, jellies, marmalades	It is not considered	Codex Stan 192-1995 GSFA
04.1.2.5	Jams, jellies, marmalades	500 mg/kg	CXS 296-2009 Standard for Jams, Jellies and Marmalades
Is the proposal related to a food category (FC) with its corresponding product standards? <i>(If yes, indicate the relevant FC)</i>			
Yes FC 04.1.2.5 Jams, jellies, marmalades			
Does the proposal also aim to review the products covered by the products standards? <i>(If yes, please indicate the relevant product standards)</i>			
JECFA EVALUATION:			
Evaluation of JECFA <i>Reference to JECFA evaluation (including year and meeting of JECFA evaluation; full ADI (numerical or "unspecified"); specifications monograph).</i>		<u>JECFA MONOGRAPH 1 (2006)</u> Prepared at the 61st meeting of JECFA (2003) and published in FNP 52 Add 11 (2003), which replaces specifications prepared at the 57th meeting of JECFA (2001) and published in FNP 52 Add 9 (2001). An ADI of 0 - 3 mg/kg body weight was established at the 61th JECFA meeting in 2003.	
RATIONALE:			
Justification for its use and technological need <i>Supporting information based on the criteria set out in Section 3.2 of the Preamble to the General Standard for Food Additives (i.e., it offers some advantage, does not present appreciable risks to consumer health, plays a technological role).</i>		<u>GSFA GENERAL PRINCIPLES FOR THE USE OF FOOD ADDITIVES</u> Improves organoleptic properties provided that this does not change the nature (3.2 item "c")	
Safe use of the additive: assessment of food intake (as applicable) NOT APPLICABLE		Table Three additives: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No (Please provide information on food intake)	

	assessment)
Justification that the use is not misleading for the consumer	The use of the additive under the maximum levels set out in the Codex Alimentarius standards is not considered misleading for the consumer.

IV. Caramel

Caramel II (sulfite caramel)

Caramel III (ammonia caramel)

THE PROPOSAL IS PRESENTED BY:		Peru	
FOOD ADDITIVE IDENTIFICATION:			
Name of the food additive <i>According to the list of Class names and the International Numbering System for Food Additives (INS) – CAC/CXG 36-1989</i>		Sulfite caramel (Caramel II) JECFA: Class II.	
INS number		150(b)	
Functional Class <i>According to the list of Class names and the International Numbering System for Food Additives (INS) - CAC/CXG 36-1989</i>		Colour	
PROPOSED USE(S) OF THE FOOD ADDITIVE (¹): <i>The rows listed below can be copied as many times as necessary.</i>		The proposal of <input type="checkbox"/> a new provision; or <input checked="" type="checkbox"/> revising an existing provision in GSFA Tables One and Two; or <input type="checkbox"/> review an existing provision in GSFA Table Three (move to "Does the proposal also aim to review products covered by product standards?")	
Food Category No. (²)	Food Category Name (²)	Maximum level of use (³)	Comments (⁴)
04.1.2.5	Jams, jellies, marmalades	It is not considered	Codex Stan 192-1995 GSFA
04.1.2.5	Jams, jellies, marmalades	80.000 mg/kg	CXS 296-2009 Standard for Jams, Jellies and Marmalades
Is the proposal related to a food category (FC) with its corresponding product standards? <i>(If yes, indicate the relevant FC)</i> Yes FC 04.1.2.5 Jams, jellies, marmalades			
Does the proposal also aim to review the products covered by the products standards? <i>(If yes, please indicate the relevant product standards)</i>			
JECFA EVALUATION:			
Evaluation of JECFA <i>Reference to JECFA evaluation (including year and meeting of JECFA evaluation; full ADI (numerical or "unspecified"); specifications monograph).</i>		JECFA MONOGRAPH 11 (2011) Prepared at the 74th JECFA meeting (2011) and published in FAO JECFA Monographs 11 (2011), replacing the specifications prepared at the 55th JECFA (2000), published in the Combined Compendium of Food Additives Specifications, FAO JECFA monographs 1 (2005). An ADI for Class I 'unspecified' was established at the 29th JECFA meeting (1985), for Class II, 0-160 mg/kg body weight was established at the 55th meeting of JECFA (2000) and an ADI for Class III was established at 0-200 mg/kg body weight (0-150 mg/kg body weight based on solids) was established at the 29th meeting of JECFA (1985) and an ADI for class IV of 0 to 200 mg/kg body weight (0 to 150 mg/kg body weight in solids) was	

	established at the 29th meeting of JECFA (1985).
RATIONALE:	
Justification for its use and technological need <i>Supporting information based on the criteria set out in Section 3.2 of the Preamble to the General Standard for Food Additives (i.e., it offers some advantage, does not present appreciable risks to consumer health, plays a technological role).</i>	GSFA GENERAL PRINCIPLES FOR THE USE OF FOOD ADDITIVES Improves organoleptic properties if this does not change the nature (3.2 item "c")
Safe use of the additive: assessment of food intake (as applicable) NOT APPLICABLE	Table Three additives: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No (Please provide information on food intake assessment)
Justification that the use is not misleading for the consumer	The use of the additive under the maximum levels set out in the Codex Alimentarius standards is not considered misleading for the consumer.

THE PROPOSAL IS PRESENTED BY:		Peru	
FOOD ADDITIVE IDENTIFICATION:			
Name of the food additive <i>According to the list of Class names and the International Numbering System for Food Additives (INS) – CAC/CXG 36-1989</i>		Ammonia caramel (caramel III) JECFA: Class III	
INS number		150(c)	
Functional Class <i>According to the list of Class names and the International Numbering System for Food Additives (INS) - CAC/CXG 36-1989</i>		Colour	
PROPOSED USE(S) OF THE FOOD ADDITIVE FOOD (¹): <i>The rows listed below can be copied as many times as necessary.</i>		The proposal of <input type="checkbox"/> a new provision; or <input checked="" type="checkbox"/> review an existing provision in GSFA tables one and two; or <input type="checkbox"/> review an existing provision in GSFA Table Three (move to "Does the proposal also aim to review products covered by product standards?")	
Food Category No. (²)	Food Category Name (²)	Maximum level of use (³)	Comments (⁴)
04.1.2.5	Jams, jellies, marmalades	200 mg/kg	Codex Stan 192-1995 GSFA
04.1.2.5	Jams, jellies, marmalades	80.000 mg/kg	CXS 296-2009 Standard for Jams, Jellies and Marmalades
Is the proposal related to a food category (FC) with its corresponding product standards? <i>(If yes, indicate the relevant FC)</i> Yes FC 04.1.2.5 Jams, jellies, marmalades			
Does the proposal also aim to review the products covered by the products standards? <i>(If yes, please indicate the relevant product standards)</i>			
JECFA EVALUATION:			
Evaluation of JECFA <i>Reference to JECFA evaluation (including year and meeting of JECFA evaluation; full ADI (numerical or "unspecified"); specifications monograph).</i>		JECFA MONOGRAPH 11 (2011) Prepared at the 74th JECFA meeting (2011) and published in FAO JECFA Monographs 11 (2011), replacing the specifications prepared at the 55th JECFA (2000), published in the Combined Compendium of Food Additives Specifications, FAO JECFA monographs 1 (2005).	

	An ADI for Class I "unspecified" was established at the 29th JECFA meeting (1985), for Class II, 0-160 mg/kg body weight was established at the 55th meeting of JECFA (2000) and an ADI for Class III was established at 0-200 mg/kg body weight (0-150 mg/kg body weight based on solids) was established at the 29th meeting of JECFA (1985) and an ADI for class IV of 0 to 200 mg/kg body weight (0 to 150 mg/kg body weight in solids) was established at the 29th meeting of JECFA (1985).
RATIONALE:	
Justification for its use and technological need <i>Supporting information based on the criteria set out in Section 3.2 of the Preamble to the General Standard for Food Additives (i.e., it offers some advantage, does not present appreciable risks to consumer health, plays a technological role).</i>	<u>GSFA GENERAL PRINCIPLES FOR THE USE OF FOOD ADDITIVES</u> Improves organoleptic properties provided that this does not change the nature (3.2 item "c")
Safe use of the additive: assessment of food intake (as applicable) NOT APPLICABLE	Table Three additives: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No (Please provide information on food intake assessment)
Justification that the use is not misleading to the consumer	The use of the additive under the maximum levels set out in the Codex Alimentarius standards is not considered misleading for the consumer.

V. Carotenes

Carotenes, *beta*-, synthetic INS 160 a(i)

Carotenes, *beta*-, *Blakeslea trispora* INS 160 a(iii)

Carotenal, *beta*-apo-8'- INS 160e

Carotenoic acid, ethyl ester, *beta*-apo-8'- INS 160 f

THE PROPOSAL IS PRESENTED BY:		Peru	
FOOD ADDITIVE IDENTIFICATION:			
Name of the food additive <i>According to the list of Class names and the International Numbering System for Food Additives (INS) – CAC/CXG 36-1989</i>		<u>Carotenes:</u> Carotenes, <i>beta</i> -, synthetic SIN 160 a(i) Carotenes, <i>beta</i> -, <i>Blakeslea trispora</i> SIN 160 a(iii) Carotenal, <i>beta</i> -apo-8'- SIN 160e Carotenoic acid, ethyl ester, <i>beta</i> -apo-8'- INS 160 f	
INS number		160a(i), 160a(iii), 160e, 160f	
Functional Class <i>According to the list of Class names and the International Numbering System for Food Additives (INS) - CAC/CXG 36-1989</i>		Colours	
PROPOSED USE(S) OF THE FOOD ADDITIVE (¹): <i>The rows listed below can be copied as many times as necessary.</i>		The proposal of <input type="checkbox"/> a new provision; or <input checked="" type="checkbox"/> review an existing provision in GSFA tables one and two; or <input type="checkbox"/> review an existing provision in GSFA Table Three (move to "Does the proposal also aim to review products covered by product standards?")	
Food Category No. (²)	Food Category Name (²)	Maximum level of use (³)	Comments (⁴)
04.1.2.5	Jams, jellies, marmalades	200 mg/kg	Codex Stan 192-1995 GSFA
04.1.2.5	Jams, jellies,	500 mg/kg	CXS 296-2009 Standard for

	marmalades	Singly or in combination	Jams, Jellies and Marmalades
<p>Is the proposal related to a food category (FC) with its corresponding product standards? (If yes, indicate the relevant FC)</p> <p>Yes FC 04.1.2.5 Jams, jellies, marmalades</p>			
<p>Does the proposal also aim to review the products covered by the products standards? (If yes, please indicate the relevant product standards)</p>			
JECFA EVALUATION:			
<p>Evaluation of JECFA Reference to JECFA evaluation (including year and meeting of JECFA evaluation; full ADI (numerical or "unspecified"); specifications monograph).</p>		<p>JECFA MONOGRAPH 23 (2019) INS 160 a(i) Prepared at the 87th JECFA meeting (2019) and published in FAO Monographs 23 (2019). Replacement specifications prepared at the 74th JECFA meeting (2011) and published in FAO monographs 11 (2011). A group ADI of 0 to 5 mg/kg body weight for beta-carotene, synthetic and <i>Blakeslea trispora</i> was established at the 57th meeting of JECFA (2001). JECFA MONOGRAPH 23 (2019) INS 160 a(iii) Prepared at the 87th meeting of JECFA (2019) published in FAO Monographs 23 (2019). Replacement specifications prepared at JECFA meeting (2003), published in FNP 52 Add 11 (2003). The ADI of the group for β-carotene (synthetic) of 0 to 5 mg/kg body weight was established at the 57th meeting of JECFA (2001). JECFA MONOGRAPH 23 (2019) INS 160e Prepared at the 87th JECFA meeting (2019) and published in FAO Monographs 23 (2019), replacing the specifications prepared at the 74th JECFA (2011) and published in FAO Monographs 11 (2011). A group ADI of 0 to 5 mg/kg body weight expressed as the sum of carotenoids including β-carotene, β-apo-8'-carotenal and methyl and ethyl. Carotenoid acid, ethyl ester, beta-apo-8'- was established in the 18th meeting. JECFA (1974). JECFA MONOGRAPH 11 (2011) INS 160f Prepared at the 74th JECFA meeting (2011) and published in FAO Monograph 11 (2011), which replaces the specifications prepared at the 28th JECFA meeting (1984), published in the Combined Compendium of Food Additive Specifications, FAO JECFA Monographs 1 (2005). At the 18th Congress, a group ADI of 0-5 mg/kg body weight was established, expressed as the sum of carotenes, including β-carotene, B-apo-8-carotenoid, and methyl and ethyl esters of B-apo-8-carotenoid acid. JECFA (1974).</p>	
RATIONALE:			
<p>Justification for its use and technological need Supporting information based on the criteria set out in Section 3.2 of the Preamble to the General Standard for Food Additives (i.e., it offers some advantage, does not present appreciable risks to consumer health, plays a technological role).</p>		<p>GSFA GENERAL PRINCIPLES FOR THE USE OF FOOD ADDITIVES Improves organoleptic properties if this does not change the nature (3.2 item "c")</p>	
Safe use of the additive: assessment		Table Three additives:	

of food intake (as applicable) NOT APPLICABLE	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No (Please provide information on food intake assessment)
Justification that the use is not misleading to the consumer	The use of the additive under the maximum levels set out in the Codex Alimentarius standards is not considered misleading for the consumer.

THE PROPOSAL IS PRESENTED BY:		Peru	
FOOD ADDITIVE IDENTIFICATION:			
Name of the food additive <i>According to the list of Class names and the International Numbering System for Food Additives (INS) – CAC/CXG 36-1989</i>		Polydimethylsiloxane	
INS number		900 (a)	
Functional Class <i>According to the list of Class names and the International Numbering System for Food Additives (INS) - CAC/CXG 36-1989</i>		Antifoaming agent	
PROPOSED USE(S) OF THE FOOD ADDITIVE (¹): The rows listed below can be copied as many times as necessary.		The proposal of <input type="checkbox"/> a new provision; or <input checked="" type="checkbox"/> revising an existing provision in GSFA tables one and two; or <input type="checkbox"/> review an existing provision in GSFA Table tThree (move to "Does the proposal also aim to review products covered by product standards?")	
Food Category No. (²)	Food Category Name (²)	Maximum level of use (³)	Comments (⁴)
04.1.2.5	Jams, jellies, marmalades	30 mg/kg	Codex Stan 192-1995 GSFA
04.1.2.5	Jams, jellies, marmalades	10 mg/kg	CXS 296-2009 Standard for Jams, Jellies and Marmalades
Is the proposal related to a food category (FC) with its corresponding product standards? (If yes, indicate the relevant FC) Yes FC 04.1.2.5 Jams, jellies, marmalades			
Does the proposal also aim to review the products covered by the products standards? (If yes, please indicate the relevant product standards)			
JECFA EVALUATION:			
Evaluation of JECFA <i>Reference to JECFA evaluation (including year and meeting of JECFA evaluation; full ADI (numerical or "unspecified"); specifications monograph).</i>		JECFA MONOGRAPH 11 (2011) Prepared at the 69th JECFA meeting (2008), published in FAO JECFA Monographs 5 (2008), replacing the specifications prepared at the 37th JECFA (1990), published in the Combined Compendium of Food Additive Specifications, FAO JECFA Monographs 1 (2005). At the 74th meeting of JECFA (2011), an ADI of 0 to 1.5 mg/kg body weight was established.	
RATIONALE:			
Justification for its use and technological need <i>Supporting information based on the criteria set out in Section 3.2 of the Preamble to the General Standard for Food Additives (i.e., it offers some advantage, does not present appreciable risks to consumer health, plays a technological role).</i>		GSFA GENERAL PRINCIPLES FOR THE USE OF FOOD ADDITIVES Increase the preservation quality or stability of a food or improve its organoleptic properties, provided that this does not alter the nature, substance or quality of the food (3.2 item c)	
Safe use of the additive: assessment of food intake (as applicable)		Table Three additives:	

NOT APPLICABLE	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No (Please provide information on food intake assessment)
Justification that the use is not misleading to the consumer	The use of the additive under the maximum levels set out in the Codex Alimentarius standards is not considered misleading for the consumer.

Republic of Korea

I. Acetic acid, glacial

THE PROPOSAL IS SUBMITTED BY:		Republic of Korea	
IDENTITY OF THE FOOD ADDITIVE:			
Name of the Additive <i>As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989</i>		Acetic acid, glacial	
INS Number		260	
Functional Class <i>As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989</i>		Acidity regulator	
PROPOSED USE(S) OF THE FOOD ADDITIVE (¹): <i>The rows below may be copied as many times as needed.</i>		The proposal for: <input type="checkbox"/> a new provision; or <input checked="" type="checkbox"/> revising an existing provision in Tables 1 and 2 of the GSFA; or <input type="checkbox"/> revising an existing provision in Table 3 of the GSFA (skip to "Is the proposal intended to revise products covered by the commodity standard").	
Food Category No. (²)	Food Category Name (²)	Maximum Use Level (³)	Comments (⁴)
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	NOTE XS 294 Remove 'Note XS 294' from the acetic acid, glacial provision in FC 04.2.2.7.
Is the proposal related to a FC with corresponding commodity standards? (if yes indicate the relevant FC) Yes. FC 04.2.2.7 Standard for Gochujang (CXS 294-2009)			
Is the proposal also intended to revise the products covered by the commodity standards? (if yes indicate the relevant commodity standards) No			
EVALUATION BY JECFA:			
Evaluation by JECFA <i>Reference to the JECFA evaluation (including year and JECFA session of evaluation; full ADI (numerical or "not specified"); specifications monograph).</i>		1. Evaluation year: 2004 (63 rd session of the JECFA) 2. ADI: No safety concern at current levels of intake when used as a flavouring agent. Small residues of acetic acid on food (which has been treated with antimicrobial washing solutions) at the time of consumption would not pose a safety concern 3. Report: TRS 928-JECFA 63/26 4. Tox Monograph: FAS 40-JECFA 49/147	

	5. Specification: Compendium of FAO food additive specifications
JUSTIFICATION:	
Justification for use and technological need <i>Supporting information based on the criteria in Section 3.2 of the Preamble of the General Standard for Food Additives (i.e. has an advantage, does not present an appreciable health risk, serves a technological function).</i>	<p>Based on Section 3.2 of the Preamble of the General Standard for Food Additives, the main technological need for the use of acetic acid, glacial in food category 04.2.2.7. is 3.2(c) 'To enhance to keeping quality or stability of a food'.</p> <p>Acetic acid(glacial) presents characteristic pungent, sharp, sour and vinegar flavours. It influences to the aftertaste preference and clean taste in the mouth.</p> <p>And JECFA evaluation concluded, acetic acid(glacial) does not present a health concern. Moreover, acidity regulators, including acetic acid(glacial), are already permitted in FC 04.2.2.7.</p> <p>The Republic of Korea requests to permit the use of acetic acid(glacial) in the Gochujang products corresponding to CXS 294-2009 for developing various products, considering its technical impact on product's quality.</p>
Safe use of additive: Dietary intake assessment (as appropriate)	<p>Table 3 additive:</p> <p><input checked="" type="checkbox"/> Yes</p> <p><input type="checkbox"/> No (Please provide information on dietary intake assessment below)</p>
Justification that the use does not mislead consumer	<p>The use of acetic acid(glacial) would be indicated on the label of the products.</p>

II. Calcium lactate

THE PROPOSAL IS SUBMITTED BY:		Republic of Korea	
IDENTITY OF THE FOOD ADDITIVE:			
Name of the Additive <i>As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989</i>		Calcium lactate	
INS Number		327	
Functional Class <i>As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989</i>		Acidity regulator	
PROPOSED USE(S) OF THE FOOD ADDITIVE (1): <i>The rows below may be copied as many times as needed.</i>		<p>The proposal for:</p> <p><input type="checkbox"/> a new provision; or</p> <p><input checked="" type="checkbox"/> revising an existing provision in Tables 1 and 2 of the GSFA; or</p> <p><input type="checkbox"/> revising an existing provision in Table 3 of the GSFA (skip to "Is the proposal intended to revise products covered by the commodity standard").</p>	
Food Category No. (2)	Food Category Name (2)	Maximum Use Level (3)	Comments (4)
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	10000mg/kg	Note 58, XS 294 Remove 'Note XS 294' from the calcium lactate provision in FC 04.2.2.7.

<p>Is the proposal related to a FC with corresponding commodity standards? (if yes indicate the relevant FC)</p> <p>Yes. FC 04.2.2.7 Standard for Gochujang (CXS 294-2009)</p>	
<p>Is the proposal also intended to revise the products covered by the commodity standards? (if yes indicate the relevant commodity standards)</p> <p>No</p>	
EVALUATION BY JECFA:	
<p>Evaluation by JECFA Reference to the JECFA evaluation (including year and JECFA session of evaluation; full ADI (numerical or "not specified"); specifications monograph).</p>	<p>1. Evaluation year: 1974 (18th session of the JECFA) 2. ADI: Not limited 3. Report: NMRS 54/TRS 557-JECFA 18/25 4. Tox Monograph: FAS 5/NMRS 53A-JECFA 17/461 (1973) 5. Specification: FAO Combined Compendium of Food Additive Specifications</p>
JUSTIFICATION:	
<p>Justification for use and technological need Supporting information based on the criteria in Section 3.2 of the Preamble of the General Standard for Food Additives (i.e. has an advantage, does not present an appreciable health risk, serves a technological function).</p>	<p>Based on Section 3.2 of the Preamble of the General Standard for Food Additives, the main technological need for the use of calcium lactate in food category 04.2.2.7. is 3.2(c) 'To enhance to keeping quality or stability of a food'. Calcium lactate is typically added to a wide variety of foods to enhance their texture and flavour or help extend their shelf life.</p> <p>And safe use of calcium lactate has been reviewed by JECFA for food applications. ADI for calcium lactate determined as "not limited". Moreover, acidity regulators, including calcium lactate, are already permitted in FC 04.2.2.7 in GSFA.</p> <p>The Republic of Korea requests to permit the use of calcium lactate in the Gochujang products corresponding to CXS 294-2009 for developing various products, considering its technical impact on product's quality.</p> <p>The maximum use level of 10,000 mg/kg as calcium is considered to be sufficient to achieve the desired technical effect. The actual use levels in Gochujang products, manufactured in the Republic of Korea, do not exceed 10,000 mg/kg.</p>
<p>Safe use of additive: Dietary intake assessment (as appropriate)</p>	<p>Table 3 additive: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No (Please provide information on dietary intake assessment below)</p>
<p>Justification that the use does not mislead consumer</p>	<p>The use of calcium lactate would be indicated on the label of the products.</p>

III. Citric acid

THE PROPOSAL IS SUBMITTED BY:	Republic of Korea
IDENTITY OF THE FOOD ADDITIVE:	
<p>Name of the Additive As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989</p>	Citric acid
INS Number	330
<p>Functional Class As listed in Class Names and the</p>	Acidity regulator

<i>International Numbering System (INS) - CAC/GL 36-1989</i>			
PROPOSED USE(S) OF THE FOOD ADDITIVE (1): <i>The rows below may be copied as many times as needed.</i>		The proposal for: <input type="checkbox"/> a new provision; or <input checked="" type="checkbox"/> revising an existing provision in Tables 1 and 2 of the GSFA; or <input type="checkbox"/> revising an existing provision in Table 3 of the GSFA (skip to "Is the proposal intended to revise products covered by the commodity standard").	
Food Category No. (2)	Food Category Name (2)	Maximum Use Level (3)	Comments (4)
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	NOTE XS-294 Remove 'Note XS 294' from the citric acid provision in FC 04.2.2.7.
Is the proposal related to a FC with corresponding commodity standards? (if yes indicate the relevant FC) Yes. FC 04.2.2.7 Standard for Gochujang (CXS 294-2009)			
Is the proposal also intended to revise the products covered by the commodity standards? (if yes indicate the relevant commodity standards) No			
VALUATION BY JECFA:			
Evaluation by JECFA <i>Reference to the JECFA evaluation (including year and JECFA session of evaluation; full ADI (numerical or "not specified"); specifications monograph).</i>		1. Evaluation year: 1973 (17 th session of the JECFA) 2. ADI: Not limited 3. Report: NMRS 53/TRS 539-JECFA 17/35 4. Tox Monograph: FAS 5/NMRS 53A-JECFA 17/170 5. Specification: FAO Combined Compendium of Food Additive Specifications	
JUSTIFICATION:			
Justification for use and technological need <i>Supporting information based on the criteria in Section 3.2 of the Preamble of the General Standard for Food Additives (i.e. has an advantage, does not present an appreciable health risk, serves a technological function).</i>		Based on Section 3.2 of the Preamble of the General Standard for Food Additives, the main technological need for the use of citric acid in food category 04.2.2.7. is 3.2(c) 'To enhance to keeping quality or stability of a food'. Citric acid has been widely used in the food industry as preservative and acidity regulator. Also, it has antimicrobial properties due to its acidulation. And safe use of citric acid has been reviewed by JECFA for food applications. ADI for citric acid determined as "not limited". Moreover, acidity regulators, including citric acid, are already permitted in FC 04.2.2.7 in GSFA. The Republic of Korea requests to permit the use of citric acid in the Gochujang products corresponding to CXS 294-2009 for developing various products, considering its technical impact on product's quality.	
Safe use of additive: Dietary intake assessment (as appropriate)		Table 3 additive: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No (Please provide information on dietary intake assessment below)	
Justification that the use does not mislead consumer		The use of citric acid would be indicated on the label of the products.	

IV. Disodium 5'-guanylate

THE PROPOSAL IS SUBMITTED BY:		Republic of Korea	
IDENTITY OF THE FOOD ADDITIVE:			
Name of the Additive <i>As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989</i>		Disodium 5'-guanylate	
INS Number		627	
Functional Class <i>As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989</i>		Flavour enhancer	
PROPOSED USE(S) OF THE FOOD ADDITIVE (1): <i>The rows below may be copied as many times as needed.</i>		The proposal for: <input type="checkbox"/> a new provision; or <input checked="" type="checkbox"/> revising an existing provision in Tables 1 and 2 of the GSFA; or <input type="checkbox"/> revising an existing provision in Table 3 of the GSFA (skip to "Is the proposal intended to revise products covered by the commodity standard").	
Food Category No. (2)	Food Category Name (2)	Maximum Use Level (3)	Comments (4)
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	NOTE XS 294 Remove 'Note XS 294' from the disodium 5'-guanylate provision in FC 04.2.2.7.
Is the proposal related to a FC with corresponding commodity standards? (if yes indicate the relevant FC) Yes. FC 04.2.2.7 Standard for Gochujang (CXS 294-2009)			
Is the proposal also intended to revise the products covered by the commodity standards? (if yes indicate the relevant commodity standards) No			
EVALUATION BY JECFA:			
Evaluation by JECFA <i>Reference to the JECFA evaluation (including year and JECFA session of evaluation; full ADI (numerical or "not specified"); specifications monograph).</i>		1. Evaluation year: 1993 (41 st session of the JECFA) 2. ADI: Not specified 3. Report: TRS 837-JECFA 41/13 4. Tox Monograph: FAS 32-JECFA 41/67 5. Specification: FAO Combined Compendium of Food Additive Specifications	
JUSTIFICATION:			
Justification for use and technological need <i>Supporting information based on the criteria in Section 3.2 of the Preamble of the General Standard for Food Additives (i.e. has an advantage, does not present an appreciable health risk, serves a technological function).</i>		Based on Section 3.2 of the Preamble of the General Standard for Food Additives, the main technological need for the use of disodium 5'-guanylate in food category 04.2.2.7. is 3.2(c) 'To enhance to keeping quality or stability of a food'. Disodium 5'-guanylate improves a characteristic taste of food and suppresses off-flavour. And JECFA evaluation concluded, disodium 5'-guanylate is not of toxicological significance. Moreover, flavour enhancers, including	

	disodium 5'-guanylate, are already permitted in FC 04.2.2.7 in GSFA. The Republic of Korea requests to permit the use of disodium 5'-guanylate in the Gochujang products corresponding to CXS 294-2009 for developing various products, considering its technical impact on product's quality.
Safe use of additive: Dietary intake assessment (as appropriate)	Table 3 additive: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No (Please provide information on dietary intake assessment below)
Justification that the use does not mislead consumer	The use of disodium 5'-guanylate would be indicated on the label of the products.

V. **Disodium 5'-inosinate**

THE PROPOSAL IS SUBMITTED BY:		Republic of Korea	
IDENTITY OF THE FOOD ADDITIVE:			
Name of the Additive <i>As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989</i>		Disodium 5'-inosinate	
INS Number		631	
Functional Class <i>As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989</i>		Flavour enhancer	
PROPOSED USE(S) OF THE FOOD ADDITIVE (1): <i>The rows below may be copied as many times as needed.</i>		The proposal for: <input type="checkbox"/> a new provision; or <input checked="" type="checkbox"/> revising an existing provision in Tables 1 and 2 of the GSFA; or <input type="checkbox"/> revising an existing provision in Table 3 of the GSFA (skip to "Is the proposal intended to revise products covered by the commodity standard").	
Food Category No. (2)	Food Category Name (2)	Maximum Use Level (3)	Comments (4)
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	NOTE XS 294 Remove 'Note XS 294' from the disodium 5'-inosinate provision in FC 04.2.2.7.
Is the proposal related to a FC with corresponding commodity standards? (if yes indicate the relevant FC) Yes. FC 04.2.2.7 Standard for Gochujang (CXS 294-2009)			
Is the proposal also intended to revise the products covered by the commodity standards? (if yes indicate the relevant commodity standards) No			
EVALUATION BY JECFA:			
Evaluation by JECFA		1. Evaluation year: 1993 (41 st session of the JECFA) 2. ADI: Not specified 3. Report: TRS 837-JECFA 41/13	

Reference to the JECFA evaluation (including year and JECFA session of evaluation; full ADI (numerical or "not specified"); specifications monograph).	4. Tox Monograph: FAS 32-JECFA 41/67 5. Specification: FAO Combined Compendium of Food Additive Specifications
JUSTIFICATION:	
Justification for use and technological need Supporting information based on the criteria in Section 3.2 of the Preamble of the General Standard for Food Additives (i.e. has an advantage, does not present an appreciable health risk, serves a technological function).	Based on Section 3.2 of the Preamble of the General Standard for Food Additives, the main technological need for the use of disodium 5'-inosinate in food category 04.2.2.7. is 3.2(c) 'To enhance to keeping quality or stability of a food'. Disodium 5'-inosinate improves a characteristic taste of food and suppresses off-flavour. And JECFA evaluation concluded, disodium 5'-inosinate is not of toxicological significance. Moreover, flavour enhancers, including disodium 5'-inosinate, are already permitted in FC 04.2.2.7 in GSFA. The Republic of Korea requests to permit the use of disodium 5'-inosinate in the Gochujang products corresponding to CXS 294-2009 for developing various products, considering its technical impact on product's quality.
Safe use of additive: Dietary intake assessment (as appropriate)	Table 3 additive: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No (Please provide information on dietary intake assessment below)
Justification that the use does not mislead consumer	The use of disodium 5'-inosinate would be indicated on the label of the products.

VI. Disodium 5'-ribonucleotides

THE PROPOSAL IS SUBMITTED BY:		Republic of Korea	
IDENTITY OF THE FOOD ADDITIVE:			
Name of the Additive As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989		Disodium 5'-ribonucleotides	
INS Number		635	
Functional Class As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989		Flavour enhancer	
PROPOSED USE(S) OF THE FOOD ADDITIVE (1): The rows below may be copied as many times as needed.		The proposal for: <input type="checkbox"/> a new provision; or <input checked="" type="checkbox"/> revising an existing provision in Tables 1 and 2 of the GSFA; or <input type="checkbox"/> revising an existing provision in Table 3 of the GSFA (skip to "Is the proposal intended to revise products covered by the commodity standard").	
Food Category No. (2)	Food Category Name (2)	Maximum Use Level (3)	Comments (4)
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products,	GMP	NOTE XS-294 Remove 'Note XS 294' from the disodium 5'-

	excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	ribonucleotides provision in FC 04.2.2.7.
Is the proposal related to a FC with corresponding commodity standards? (if yes indicate the relevant FC) Yes. FC 04.2.2.7 Standard for Gochujang (CXS 294-2009)		
Is the proposal also intended to revise the products covered by the commodity standards? (if yes indicate the relevant commodity standards) No		
EVALUATION BY JECFA:		
Evaluation by JECFA <i>Reference to the JECFA evaluation (including year and JECFA session of evaluation; full ADI (numerical or "not specified"); specifications monograph).</i>	1. Evaluation year: 1974 (18 th session of the JECFA) 2. ADI: Not specified 3. Report: NMRS 54/TRS 557-JECFA 18/14 4. Tox Monograph: FAS 6/NMRS 54A-JECFA 18/14 5. Specification: COMPENDIUM ADDENDUM 9/FNP 52 Add.9/192 (METALS LIMITS) (2001) FAO JECFA Monographs 1 vol.1/503	
JUSTIFICATION:		
Justification for use and technological need <i>Supporting information based on the criteria in Section 3.2 of the Preamble of the General Standard for Food Additives (i.e. has an advantage, does not present an appreciable health risk, serves a technological function).</i>	Based on Section 3.2 of the Preamble of the General Standard for Food Additives, the main technological need for the use of disodium 5'-ribonucleotides in food category 04.2.2.7. is 3.2(c) 'To enhance to keeping quality or stability of a food'. Disodium 5'-ribonucleotides improves a characteristic taste of food and suppresses off-flavour. And JECFA evaluation concluded, disodium 5'-ribonucleotides is not of toxicological significance. Moreover, flavour enhancers, including disodium 5'-ribonucleotides, are already permitted in FC 04.2.2.7 in GSFA. The request is to add disodium 5'-ribonucleotides in the Gochujang products corresponding to CXS 294-2009 to enable the development of various products, considering its technical impact on product's quality. The Republic of Korea requests to permit the use of disodium 5'- ribonucleotides in the Gochujang products corresponding to CXS 294-2009 for developing various products, considering its technical impact on product's quality.	
Safe use of additive: Dietary intake assessment (as appropriate)	Table 3 additive: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No (Please provide information on dietary intake assessment below)	
Justification that the use does not mislead consumer	The use of disodium 5'-ribonucleotides would be indicated on the label of the products.	

VII. Lactic acid, L-, D- and DL-

THE PROPOSAL IS SUBMITTED BY:	Republic of Korea
IDENTITY OF THE FOOD ADDITIVE:	
Name of the Additive <i>As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989</i>	Lactic acid, L-, D- and DL-

INS Number		270	
Functional Class <i>As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989</i>		Acidity regulator	
PROPOSED USE(S) OF THE FOOD ADDITIVE (¹): <i>The rows below may be copied as many times as needed.</i>		The proposal for: <input type="checkbox"/> a new provision; or <input checked="" type="checkbox"/> revising an existing provision in Tables 1 and 2 of the GSFA; or <input type="checkbox"/> revising an existing provision in Table 3 of the GSFA (skip to "Is the proposal intended to revise products covered by the commodity standard").	
Food Category No. (²)	Food Category Name (²)	Maximum Use Level (³)	Comments (⁴)
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	NOTE XS 294 Remove 'Note XS 294' from the lactic acid (L-, D-, DL-) provision in FC 04.2.2.7.
Is the proposal related to a FC with corresponding commodity standards? (if yes indicate the relevant FC) Yes. FC 04.2.2.7 Standard for Gochujang (CXS 294-2009)			
Is the proposal also intended to revise the products covered by the commodity standards? (if yes indicate the relevant commodity standards) No			
EVALUATION BY JECFA:			
Evaluation by JECFA <i>Reference to the JECFA evaluation (including year and JECFA session of evaluation; full ADI (numerical or "not specified"); specifications monograph).</i>		1. Evaluation year: 2001 (46 th session of the JECFA) 2. ADI: Not limited 3. Report: TRS 909-JECFA 57/98 4. Tox Monograph: FAS 48-JECFA 57/333 5. Specification: FAO Combined Compendium of Food Additive Specifications	
JUSTIFICATION:			
Justification for use and technological need <i>Supporting information based on the criteria in Section 3.2 of the Preamble of the General Standard for Food Additives (i.e. has an advantage, does not present an appreciable health risk, serves a technological function).</i>		Based on Section 3.2 of the Preamble of the General Standard for Food Additives, the main technological need for the use of lactic acid (L-, D-, and DL-) in food category 04.2.2.7. is 3.2(c) 'To enhance to keeping quality or stability of a food'. Lactic acid (L-, D-, DL-) has generally used as an acidity regulator because of its soft and mild taste. And safe use of calcium lactate has been reviewed by JECFA for food applications. ADI for lactic acid (L-, D-, DL-) determined as "not limited". Moreover, acidity regulators, including lactic acid (L-, D-, DL-), are already permitted in FC 04.2.2.7 in GSFA. The Republic of Korea requests to permit the use of lactic acid (L-, D-, DL-) in the Gochujang products corresponding to CXS 294-2009 for developing various products, considering its technical impact on product's quality.	
Safe use of additive: Dietary intake assessment (as appropriate)		Table 3 additive: <input checked="" type="checkbox"/> Yes	

	<input type="checkbox"/> No (Please provide information on dietary intake assessment below)
Justification that the use does not mislead consumer	The use of lactic acid (L-, D-, and DL-) would be indicated on the label of the products.

Senegal

THE PROPOSAL IS SUBMITTED BY:		SENEGAL	
IDENTITY OF THE FOOD ADDITIVE: BASIC METHACRYLATE COPOLYMER (BMC)			
Name of the Additive <i>As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989</i>		1205 Methacrylate copolymer, basic	
INS Number		1205	
Functional Class <i>As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989</i>		CARRIER-ENCAPSULATING - GLAZING AGENT INS 1205	
PROPOSED USE(S) OF THE FOOD ADDITIVE (¹): <i>The rows below may be copied as many times as needed.</i>		The proposal for: <input checked="" type="checkbox"/> a new provision; or <input checked="" type="checkbox"/> revising an existing provision in Tables 1 and 2 of the GSFA; or <input checked="" type="checkbox"/> revising an existing provision in Table 3 of the GSFA (skip to "Is the proposal intended to revise products covered by the commodity standard").	
Food Category No. (²)	Food Category Name (²)	Maximum Use Level (³)	Comments (⁴)
FC 13.1	INFANT FORMULA	GMP	
FC 13.2	COMPLEMENTARY FOODS FOR INFANTS AND YOUNG CHILDREN	GMP	
FC 13.3	DIETETIC FOODS INTENDED FOR SPECIAL MEDICAL PURPOSES (EXCLUDING PRODUCTS OF FOOD CATEGORY 13.1)	GMP	
FC 06.0	CEREALS AND CEREAL PRODUCTS, DERIVED FROM CEREAL GRAINS, FROM ROOTS AND TUBERS, PULSES, LEGUMES AND PITH OR SOFT CORE OF PALM TREE, EXCLUDING BAKERY WARES OF FOOD CATEGORY 07.0	GMP	
FC 12.2	HERBS, SPICES, SEASONINGS, AND CONDIMENTS (E.G. SEASONING FOR INSTANT NOODLES)	GMP	
Is the proposal related to a FC with corresponding commodity standards? <i>(if yes indicate the relevant FC)</i> NO			
Is the proposal also intended to revise the products covered by the commodity standards? <i>(if yes indicate the relevant commodity standards)</i> NO			
EVALUATION BY JECFA:		YES	

Evaluation by JECFA <i>Reference to the JECFA evaluation (including year and JECFA session of evaluation; full ADI (numerical or "not specified"); specifications monograph).</i>	BMC MONOGRAPH 22 (2018) CAS number 24938-16-17 INS number 1205
JUSTIFICATION:	
Justification for use and technological need <i>Supporting information based on the criteria in Section 3.2 of the Preamble of the General Standard for Food Additives (i.e. has an advantage, does not present an appreciable health risk, serves a technological function).</i>	The food additive Methacrylate Copolymer, Basic (BMC) was approved in 2021 with INS 1205, Functional class glazing agent & Carrier; Technological purpose glazing agent, carrier, encapsulating agent. ADI not specified. Currently, the vitamin A palmitate is encapsulated in BMC and named PFH-VAP. Senegal wishes also to use PFH-VAP for the fortification of local cereals such as millet, sorghum, maize, fonio, soft wheat, infant formulas, complementary foods for infants and young children, dietetic foods intended for special medical purposes (excluding products of food category 13.1) such as RUTF.
Safe use of additive: Dietary intake assessment <i>(as appropriate)</i> ADI not specified	Table 3 additive: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No (Please provide information on dietary intake assessment below)
Justification that the use does not mislead consumer	ADI not specified

United Kingdom

THE PROPOSAL IS SUBMITTED BY:		UK Delegation (on behalf of XyRex Ltd. (EFH Technologies Group))	
IDENTITY OF THE FOOD ADDITIVE:			
Name of the Additive <i>As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989</i>		4-Hexylresorcinol	
INS Number		586	
Functional Class <i>As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989</i>		Antioxidant Colour Retention Agent	
PROPOSED USE(S) OF THE FOOD ADDITIVE (1): <i>The rows below may be copied as many times as needed.</i>		The proposal for: <input checked="" type="checkbox"/> a new provision; or <input type="checkbox"/> revising an existing provision in Tables 1 and 2 of the GSFA; or <input type="checkbox"/> revising an existing provision in Table 3 of the GSFA (skip to "Is the proposal intended to revise products covered by the commodity standard").	
Food Category No. (2)	Food Category Name (2)	Maximum Use Level (3)	Comments (4)
09.1.2	Fresh molluscs, crustaceans & echinoderms	50mg/l (residue levels in crustaceans < 1mg/kg (1PPM))	At these levels, 4-HR is not of toxicological concern
09.2.1	Frozen fish fillets, and fish products including molluscs,	50mg/l (residue levels in crustaceans < 1mg/kg	At these levels, 4-HR is not of

	crustaceans & echinoderms	(1PPM)	toxicological concern
09.2.4.2	Cooked molluscs, crustaceans, & echinoderms	50mg/l (residue levels in crustaceans < 1mg/kg (1PPM)	At these levels, 4-HR is not of toxicological concern
09.2.5	Smoked, dried, fermented & or salted fish and fish products including molluscs, crustaceans, and echinoderms	50mg/l (residue levels in crustaceans < 1mg/kg (1PPM)	At these levels, 4-HR is not of toxicological concern
09.4	Fully preserved, including canned or fermented fish & fish products, including molluscs, crustaceans, and echinoderms	50mg/l (residue levels in crustaceans < 1mg/kg (1PPM)	At these levels, 4-HR is not of toxicological concern
Is the proposal related to a FC with corresponding commodity standards? (if yes indicate the relevant FC) N/A.			
Is the proposal also intended to revise the products covered by the commodity standards? (if yes indicate the relevant commodity standards) N/A.			
EVALUATION BY JECFA:			
Evaluation by JECFA <i>Reference to the JECFA evaluation (including year and JECFA session of evaluation; full ADI (numerical or "not specified?"; specifications monograph).</i>		Prepared at the 51st JECFA (1998), published in FNP 52 Add 6 superseding specifications prepared at the 44th JECFA, published in FNP 52 Add 3 (1995). ADI "treatment of crustacea at concentrations of up to 50 mg/l, resulting in residue levels of approximately 1 mg/kg in edible portion, is not of toxicological concern", established at the 44th JECFA in 1995.	
JUSTIFICATION:			
Justification for use and technological need <i>Supporting information based on the criteria in Section 3.2 of the Preamble of the General Standard for Food Additives (i.e. has an advantage, does not present an appreciable health risk, serves a technological function).</i>		Based on the criteria of section 3.2 of the Preamble of the General Standard for Food Additives: c) To enhance keeping the quality or stability of a food or to improve its organoleptic properties, provided that this does not change the nature, substance, or quality of the food so as to deceive the consumer. d) The provide aids in the manufacture, processing, preparation, treatment, packing, transport, or storage of food, provided that the additive is not used to disguise the effects of the use of faulty raw materials or of undesirable (including unhygienic) practices or techniques during the course of any of these activities. - 4-Hexylresorcinol is used as an anti-melanosis treatment in various crustacean species. It works by inhibiting the enzyme responsible for the melanosis. It removes the need for sulphites (INS 223) during processing, as it is sulphite free. Sulphites can cause issues for end users, particularly those with allergies, and issues such as asthma. The 4-hexylresorcinol functions during processing, and the resulting residue does not impart significant additions to the character of the finished product. 4-hexylresorcinol shows a higher efficacy to control the production of blackspot, while avoiding the presence of residual sulphites in crustaceans.	
Safe use of additive: Dietary intake assessment (as appropriate)		Table 3 additive: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No (Please provide information on dietary intake assessment below)	
Justification that the use does not mislead consumer		Safety evaluations carried out by JECFA. 4-Hexylresorcinol is widely used for crustacean processing in many key producing countries across the world (EU, US, Australia, Vietnam, Ecuador, China, Canada, South	

	Africa etc.)
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Fédération internationale des vins et spiritueux (FIVS)

I. Mannoproteins from yeast cell walls

THE PROPOSAL IS SUBMITTED BY:		FIVS	
IDENTITY OF THE FOOD ADDITIVE:			
Name of the Additive <i>As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989</i>		Mannoproteins from yeast cell walls	
INS Number		455	
Functional Class <i>As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989</i>		Stabilizer	
PROPOSED USE(S) OF THE FOOD ADDITIVE (¹): <i>The rows below may be copied as many times as needed.</i>		The proposal for: <input checked="" type="checkbox"/> a new provision; or <input type="checkbox"/> revising an existing provision in Tables 1 and 2 of the GSFA; or <input type="checkbox"/> revising an existing provision in Table 3 of the GSFA (skip to "Is the proposal intended to revise products covered by the commodity standard").	
Food Category No. (²)	Food Category Name (²)	Maximum Use Level (³)	Comments (⁴)
14.2.3	Grapes wines	GMP	
Is the proposal related to a FC with corresponding commodity standards? No <i>(if yes indicate the relevant FC)</i>			
Is the proposal also intended to revise the products covered by the commodity standards? No <i>(if yes indicate the relevant commodity standards)</i>			
EVALUATION BY JECFA:			
Evaluation by JECFA <i>Reference to the JECFA evaluation (including year and JECFA session of evaluation; full ADI (numerical or "not specified"); specifications monograph).</i>		JECFA 87th meeting, 2019 Full specifications designated in FAO JECFA monograph 23	
JUSTIFICATION:			
Justification for use and technological need <i>Supporting information based on the criteria in Section 3.2 of the Preamble of the General Standard for Food Additives (i.e. has an advantage, does not present an appreciable health risk, serves a technological function).</i>		Serves a technological function (wine proteing and tartrate crystal stabilizer)	
Safe use of additive: Dietary intake assessment (as appropriate)		Table 3 additive: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No (Please provide information on dietary intake assessment below)	
Justification that the use does not mislead consumer		Effective stabilizing agent that preserves the original wine composition	

II. Metatartaric acid

THE PROPOSAL IS SUBMITTED BY:	FIVS
IDENTITY OF THE FOOD ADDITIVE:	

Name of the Additive <i>As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989</i>		Metatartaric acid	
INS Number		353	
Functional Class <i>As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989</i>		Stabilizer	
PROPOSED USE(S) OF THE FOOD ADDITIVE (¹): <i>The rows below may be copied as many times as needed.</i>		The proposal for: <input checked="" type="checkbox"/> a new provision; or <input type="checkbox"/> revising an existing provision in Tables 1 and 2 of the GSFA; or <input type="checkbox"/> revising an existing provision in Table 3 of the GSFA (skip to "Is the proposal intended to revise products covered by the commodity standard").	
Food Category No. (²)	Food Category Name (²)	Maximum Use Level (³)	Comments (⁴)
14.2.3	Grape wines	GMP	
Is the proposal related to a FC with corresponding commodity standards? No <i>(if yes indicate the relevant FC)</i>			
Is the proposal also intended to revise the products covered by the commodity standards? No <i>(if yes indicate the relevant commodity standards)</i>			
EVALUATION BY JECFA:			
Evaluation by JECFA <i>Reference to the JECFA evaluation (including year and JECFA session of evaluation; full ADI (numerical or "not specified"); specifications monograph).</i>		JECFA 87th meeting, 2019 Full specifications designated in FAO JECFA monograph 23	
JUSTIFICATION:			
Justification for use and technological need <i>Supporting information based on the criteria in Section 3.2 of the Preamble of the General Standard for Food Additives (i.e. has an advantage, does not present an appreciable health risk, serves a technological function).</i>		Serves a technological function (wine tartrate crystal stabilizer)	
Safe use of additive: Dietary intake assessment (as appropriate) EFSA Journal 2020; 18(3):6031 https://doi.org/10.2903/j.efsa.2020.6031		Table 3 additive: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No (Please provide information on dietary intake assessment below)	
Justification that the use does not mislead consumer		Effective stabilizing agent that preserves the original wine composition	

International Special Dietary Foods Industries (ISDI)

THE PROPOSAL IS SUBMITTED BY:	International Special Dietary Foods Industries (ISDI)
IDENTITY OF THE FOOD ADDITIVE:	
Name of the Additive <i>As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989</i>	All additives in Food Categories 13.1 (See appendix for full details)
INS Number	All additives in Food Categories 13.1 (See appendix for full details)

Functional Class <i>As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989</i>		All additives in Food Categories 13.1 (See appendix for full details)	
PROPOSED USE(S) OF THE FOOD ADDITIVE (¹): <i>The rows below may be copied as many times as needed.</i>		The proposal for: <input type="checkbox"/> a new provision; or <input checked="" type="checkbox"/> revising an existing provision in Tables 1 and 2 of the GSFA; or <input type="checkbox"/> revising an existing provision in Table 3 of the GSFA (skip to "Is the proposal intended to revise products covered by the commodity standard").	
Food Category No. (²)	Food Category Name (²)	Maximum Use Level (³)	Comments (⁴)
13.1.1	Infant formulae		Remove Note 381 "As consumed" from all provisions within these food categories, unless otherwise specified (See appendix for full details)
13.1.2	Follow-up formulae		
13.1.3	Formulae for special medical purposes for infants		
Is the proposal related to a FC with corresponding commodity standards? CXS 72-1981			
Is the proposal also intended to revise the products covered by the commodity standards? No			
EVALUATION BY JECFA:			
Evaluation by JECFA <i>Reference to the JECFA evaluation (including year and JECFA session of evaluation; full ADI (numerical or "not specified"); specifications monograph).</i>		Not applicable	
JUSTIFICATION:			
Justification for use and technological need <i>Supporting information based on the criteria in Section 3.2 of the Preamble of the General Standard for Food Additives (i.e. has an advantage, does not present an appreciable health risk, serves a technological function).</i>		Section 6 of the preamble to the GSFA indicates that "Unless otherwise specified, maximum use levels for additives in Tables 1 and 2 are set on the final product as consumed." Despite this, all additive provisions within FCs 13.1.1, 13.1.2, and 13.1.3 include Note 381 "as consumed", while the provisions in FCs 13.2, 13.3, 13.4, 13.5, and 13.6 do not include this Note. This inconsistency in the application of the "as consumed" Note (which is redundant with the clause in Section 6 of the preamble of the GSFA) within the FC 13 products has led to confusion in the interpretation of the maximum use levels. Removal of Note 381 from the provisions in FCs 13.1.1, 13.1.2, and 13.1.3 would create consistency on how the "as consumed" Note is applied, allowing all provisions to reference the statement in Section 6 of the preamble. This approach was discussed and supported by at least one Codex Member at CCFA54, with a note that the use of these notes could be addressed by CCFA through a submission of a proposal to revise the GSFA (REP23/FA p. 64).	
Safe use of additive: Dietary intake assessment (as appropriate)		Table 3 additive: <input type="checkbox"/> Yes	

	X No (Please provide information on dietary intake assessment below)
Justification that the use does not mislead consumer	Not applicable

Appendix

PROPOSED AMENDMENTS TO TABLE 1

ACETYLATED DISTARCH ADIPATE:			
INS: 1422 Functional class: Emulsifier, Stabilizer, Thickener			
Food Category No	Food Category	Max level	Notes
13.1.2	Follow-up formula	5000 mg/kg	150, 285 & 292, 381 , U

ACETYLATED DISTARCH ADIPATE:			
INS: 1414 Functional class: Emulsifier, Stabilizer, Thickener			
Food Category No	Food Category	Max level	Notes
13.1.1	Infant formula	5000 mg/kg	150, 284 & 292, 381 , U
13.1.2	Follow-up formula	5000 mg/kg	150, 285 & 292, 381 , U
13.1.3	Formulae for special medical purposes for infants	5000 mg/kg	150, 285 & 292, 381 , U

ASCORBIC ACID, L-:			
INS: 300 Functional class: Acidity regulator, antioxidant, Flour treatment agent, Sequestrant			
Food Category No	Food Category	Max level	Notes
13.1.2	Follow-up formula	50 mg/kg	242 & 315, 381 , U

ASCORBYL ESTERS:			
INS: 304 Functional class: Antioxidant			
INS: 305 Functional class: Antioxidant			
Food Category No	Food Category	Max level	Notes
13.1.1	Infant formula	10 mg/kg	187, 381 , U
13.1.2	Follow-up formula	50 mg/kg	187, 315, 381 , U
13.1.3	Formulae for special medical purposes for infants	10 mg/kg	187, 381 , U

CALCIUM ASCORBATE:			
INS: 302 Functional class: Antioxidant			
Food Category No	Food Category	Max level	Notes
13.1.2	Follow-up formula	50 mg/kg	315, 317, 381 , U

CALCIUM HYDROXIDE:			
INS: 526 Functional class: Acidity regulator, Firming agent			
Food Category No	Food Category	Max level	Notes
13.1.1	Infant formula	2000 mg/kg	55, 381 , U
13.1.2	Follow-up formula	GMP	381 , U

13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	55, 381 , U
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CAROB BEAN GUM:			
INS: 410 Functional class: Emulsifier, Stabilizer, Thickener			
Food Category No	Food Category	Max level	Notes
13.1.1	Infant formula	1000 mg/kg	381 , U
13.1.2	Follow-up formula	1000 mg/kg	381 , U
13.1.3	Formulae for special medical purposes for infants	1000 mg/kg	381 , U

CARRAGEENAN:			
INS: 407 Functional class: Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener			
Food Category No	Food Category	Max level	Notes
13.1.1	Infant formula	300 mg/kg	381 , A72, U
13.1.2	Follow-up formula	300 mg/kg	151, 328, 329, 381 , U
13.1.3	Formulae for special medical purposes for infants	300 mg/kg	381 , A72, U

CITRIC ACID:			
INS: 330 Functional class: Acidity regulator, Antioxidant, Colour retention agent, Sequestrant			
Food Category No	Food Category	Max level	Notes
13.1.1	Infant formula	GMP	381 , U
13.1.2	Follow-up formula	GMP	381 , U
13.1.3	Formulae for special medical purposes for infants	GMP	381 , U

CITRIC AND FATTY ACID ESTERS OF GLYCEROL:			
INS: 472c Functional class: Antioxidant, Emulsifier, Flour treatment agent, Sequestrant, Stabilizer			
Food Category No	Food Category	Max level	Notes
13.1.1	Infant formula	9000 mg/kg	380, 381 , U
13.1.3	Formulae for special medical purposes for infants	9000 mg/kg	380, 381 , U

DISTARCH PHOSPHATE:			
INS: 1412 Functional class: Emulsifier, Stabilizer, Thickener			
Food Category No	Food Category	Max level	Notes
13.1.1	Infant formula	5000 mg/kg	150, 284 & 292, 381 , U
13.1.2	Follow-up formula	5000 mg/kg	150, 285 & 292, 381 , U
13.1.3	Formulae for special medical purposes for infants	5000 mg/kg	150, 284 & 292, 381 , U

GUAR GUM:			
INS: 412 Functional class: Emulsifier, Stabilizer, Thickener			

Food Category No	Food Category	Max level	Notes
13.1.1	Infant formula	1000 mg/kg	14, 384 , U
13.1.2	Follow-up formula	1000 mg/kg	384 , U
13.1.3	Formulae for special medical purposes for infants	1000 mg/kg	14, 384 , U

GUM ARABIC (ACACIA GUM):			
INS: 414 Functional class: Bulking agent, Carrier, Emulsifier, Glazing agent, Stabilizer, Thickener			
Food Category No	Food Category	Max level	Notes
13.1.1	Infant formula	10 mg/kg	384 , F72, U
13.1.2	Follow-up formula	10 mg/kg	384 , F72, U
13.1.3	Formulae for special medical purposes for infants	10 mg/kg	384 , F72, U

HYDROXYPROPYL STARCH:			
INS: 1440 Functional class: Emulsifier, Stabilizer, Thickener			
Food Category No	Food Category	Max level	Notes
13.1.1	Infant formula	5000 mg/kg	150, 284, 292, 384 , U
13.1.3	Formulae for special medical purposes for infants	5000 mg/kg	150, 284, 292, 384 , U

LACTIC ACID, L-, D- AND DL-:			
INS: 270 Functional class: Acidity regulator			
Food Category No	Food Category	Max level	Notes
13.1.1	Infant formula	GMP	83, 384 , U
13.1.2	Follow-up formula	GMP	83, 384 , U
13.1.3	Formulae for special medical purposes for infants	GMP	83, 384 , U

LECITHIN:			
INS: 322(i) Functional class: Antioxidant, Emulsifier			
Food Category No	Food Category	Max level	Notes
13.1.1	Infant formula	5000 mg/kg	384 , B72, U
13.1.2	Follow-up formula	5000 mg/kg	384 , U
13.1.3	Formulae for special medical purposes for infants	5000 mg/kg	384 , B72, U

MANNITOL:			
INS: 421 Functional class: Anticaking agent, Bulking agent, Humectant, Stabilizer, Sweetener, Thickener			
Food Category No	Food Category	Max level	Notes
13.1.1	Infant formula	10 mg/kg	384 , F72, U
13.1.2	Follow-up formula	10 mg/kg	384 , F72, U
13.1.3	Formulae for special medical purposes for infants	10 mg/kg	384 , F72, U

MONO- AND DI-GLYCERIDES OF FATTY ACIDS:			
INS: 471 Functional class: Antifoaming agent, Emulsifier, Glazing agent, Stabilizer			
Food Category No	Food Category	Max level	Notes
13.1.1	Infant formula	4000 mg/kg	381 , B72, U
13.1.2	Follow-up formula	4000 mg/kg	381 , U
13.1.3	Formulae for special medical purposes for infants	4000 mg/kg	381 , B72, U

PECTINS:			
INS: 440 Functional class: Emulsifier, Gelling agent, Glazing agent, Stabilizer, Thickener			
Food Category No	Food Category	Max level	Notes
13.1.1	Infant formula	10000 mg/kg	381 , U
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	14, 381 , U

PHOSPHATED DISTARCH PHOSPHATE:			
INS: 1413 Functional class: Emulsifier, Stabilizer, Thickener			
Food Category No	Food Category	Max level	Notes
13.1.1	Infant formula	5000 mg/kg	150, 284, 292, 381 , U
13.1.2	Follow-up formula	5000 mg/kg	150, 285, 292, 381 , U
13.1.3	Formulae for special medical purposes for infants	5000 mg/kg	150, 284, 292, 381 , U

PHOSPHATES:			
INS: 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			
Functional class: Acidity regulator, Antioxidant, Emulsifier, Emulsifying salt, Firming agent, Flour treatment agent, Humectant, Preservative, Raising agent, Sequestrant, Stabilizer, Thickener			
Food Category No	Food Category	Max level	Notes
13.1.1	Infant formula	450 mg/kg	33, 230, 381 , C72, D72, U
13.1.3	Formulae for special medical purposes for infants	450 mg/kg	33, 230, 381 , C72, D72, U

POTASSIUM CARBONATE:			
INS: 501(i) Functional class: Acidity regulator, Stabilizer			
Food Category No	Food Category	Max level	Notes
13.1.1	Infant formula	2000 mg/kg	55, 381 , U
13.1.2	Follow-up formula	GMP	381 , U
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	55, 381 , U

POTASSIUM DIHYDROGEN CITRATE:			
INS: 332(i) Functional class: Acidity regulator, Emulsifying sat, Sequestrant, Stabilizer			
Food Category No	Food Category	Max level	Notes

13.1.1	Infant formula	GMP	55, 384 , U
13.1.2	Follow-up formula	GMP	384 , U
13.1.3	Formulae for special medical purposes for infants	GMP	55, 384 , U

POTASSIUM HYDROGEN CARBONATE:			
INS: 501(ii) Functional class: Acidity regulator, Raising agent, Stabilizer			
Food Category No	Food Category	Max level	Notes
13.1.1	Infant formula	2000 mg/kg	55, 384 , U
13.1.2	Follow-up formula	GMP	384 , U
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	55, 384 , U

POTASSIUM HYDROXIDE:			
INS: 525 Functional class: Acidity regulator			
Food Category No	Food Category	Max level	Notes
13.1.1	Infant formula	2000 mg/kg	55, 384 , U
13.1.2	Follow-up formula	GMP	384 , U
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	55, 384 , U

SILICON DIOXIDE, AMORPHOUS:			
INS: 551 Functional class: Anticaking agent, Antifoaming agent, Carrier			
Food Category No	Food Category	Max level	Notes
13.1.1	Infant formula	10 mg/kg	384 , F72, U
13.1.2	Follow-up formula	10 mg/kg	384 , F72, U
13.1.3	Formulae for special medical purposes for infants	10 mg/kg	384 , F72, U

SODIUM ASCORBATE:			
INS: 301 Functional class: Antioxidant			
Food Category No	Food Category	Max level	Notes
13.1.1	Infant formula	75 mg/kg	83, 384 , H72, U
13.1.2	Follow-up formula	50 mg/kg	315, 316, 317, 384 , A156, U
13.1.3	Formulae for special medical purposes for infants	75 mg/kg	83, 384 , H72, U

SODIUM CARBOANTE:			
INS: 500(i) Functional class: Acidity regulator, Anticaking agent, Emulsifying salt, Raising agent, Stabilizer, Thickener			
Food Category No	Food Category	Max level	Notes
13.1.1	Infant formula	2000 mg/kg	55, 384 , U
13.1.2	Follow-up formula	GMP	316, 384 , U
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	55, 384 , U

SODIUM DIHYDROGEN CITRATE:			
INS: 331(i) Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer			
Food Category No	Food Category	Max level	Notes
13.1.1	Infant formula	GMP	55, 381 , U
13.1.2	Follow-up formula	GMP	316, 381 , U
13.1.3	Formulae for special medical purposes for infants	GMP	55, 381 , U

SODIUM HYDROGEN CARBONATE:			
INS: 500(ii) Functional class: Acidity regulator, Anticaking agent, Raising agent, Stabilizer, Thickener			
Food Category No	Food Category	Max level	Notes
13.1.1	Infant formula	2000 mg/kg	55, 381 , U
13.1.2	Follow-up formula	GMP	316, 381 , U
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	55, 381 , U

SODIUM HYDROXIDE:			
INS: 524 Functional class: Acidity regulator			
Food Category No	Food Category	Max level	Notes
13.1.1	Infant formula	2000 mg/kg	55, 381 , U
13.1.2	Follow-up formula	GMP	316, 381 , U
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	55, 381 , U

STARCH SODIUM OCTENYL SUCCINATE:			
INS: 1450 Functional class: Emulsifier, Stabilizer, Thickener			
Food Category No	Food Category	Max level	Notes
13.1.1	Infant formula	20000 mg/kg	376, 381 , G72, U
13.1.2	Follow-up formula	100 mg/kg	316, 381 , F72, U
13.1.3	Formulae for special medical purposes for infants	20000 mg/kg	376, 381 , G72, U

TOCOPHEROLS:			
INS: 307a-c Functional class: Antioxidant			
Food Category No	Food Category	Max level	Notes
13.1.1	Infant formula	10 mg/kg	381 , 416, U
13.1.2	Follow-up formula	30 mg/kg	381 , U
13.1.3	Formulae for special medical purposes for infants	10 mg/kg	381 , 416, U

TRIPOTASSIUM CITRATE:			
INS: 332(ii) Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer			
Food Category No	Food Category	Max level	Notes

13.1.1	Infant formula	GMP	55, 381 , U
13.1.2	Follow-up formula	GMP	381 , U
13.1.3	Formulae for special medical purposes for infants	GMP	55, 381 , U

TRISODIUM CITRATE:			
INS: 331(iii) Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer			
Food Category No	Food Category	Max level	Notes
13.1.1	Infant formula	GMP	55, 381 , U
13.1.2	Follow-up formula	GMP	316, 381 , U
13.1.3	Formulae for special medical purposes for infants	GMP	55, 381 , U

XANTHAN GUM:			
INS: 415 Functional class: Emulsifier, Foaming agent, Stabilizer, Thickener			
Food Category No	Food Category	Max level	Notes
13.1.3	Formulae for special medical purposes for infants	1000 mg/kg	381 , E72, U

PROPOSED AMENDMENTS TO TABLE 2

Food category 13.1.1 Infant formulae:			
Additive	INS	Max level	Notes
Acetylated distarch phosphate	1414	5000 mg/kg	150, 284, 292, 381 , U
Ascorbyl esters	304, 305	10 mg/kg	187, 381 , U
Calcium hydroxide	526	2000 mg/kg	381 , U
Carob bean gum	410	1000 mg/kg	381 , U
Carrageenan	407	300 mg/kg	381 , A72, U
Citric acid	330	GMP	381 , U
Citric and fatty acid esters of glycerol	472c	9000 mg/kg	381 , 381, U
Distarch phosphate	1412	5000 mg/kg	150, 284, 292, 381 , U
Guar gum	412	1000 mg/kg	14, 381 , U
Gum Arabic (gum acacia)	414	10 mg/kg	381 , F72, U
Hydroxypropyl starch	1440	5000 mg/kg	150, 284, 292, 381 , U
Lactic acid, L-D- and DL-	270	GMP	83, 381 , U
Lecithin	322(i)	5000 gm/kg	381 , B72, U
Mannitol	421	10 mg/kg	381 , F72, U
Mono- and di-glycerides of fatty acids	471	4000 mg/kg	381 , B72, U
Phosphated distarch phosphate	1413	5000 mg/kg	150, 284, 292, 381 , U
Phosphates	338; 339(i)-(iii); 341(i)-(iii); 343(i)-(iii); 4501(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	450 mg/kg	33, 230, 381 , C72, D72, U
Potassium carbonate	501(i)	2000 mg/kg	55, 381 , U

Potassium dihydrogen citrate	332(i)	GMP	55, 381 , U
Potassium hydrogen carbonate	501(ii)	2000 mg/kg	55, 381 , U
Potassium hydroxide	525	2000 mg/kg	55, 381 , U
Silicon dioxide, amorphous	551	10 mg/kg	381 , F72, U
Sodium ascorbate	301	75 mg/kg	83, 381 , H72, U
Sodium carbonate	500(i)	2000 mg/kg	55, 381 , U
Sodium dihydrogen citrate	331(i)	GMP	55, 381 , U
Sodium hydrogen carbonate	500(ii)	2000 mg/kg	55, 381 , U
Sodium hydroxide	524	2000 mg/kg	55, 381 , U
Starch sodium octenyl succinate	1450	20000 mg/kg	376, 381 , G72, U
Tocopherols	307a, b, c	10 mg/kg	381 , 416, U
Tripotassium citrate	332(ii)	GMP	55, 381 , U
Trisodium citrate	331(iii)	GMP	55, 381 , U

Food category 13.1.2 Follow-up formulae:

Additive	INS	Max level	Notes
Acetylated distarch adipate	1422	5000 mg/kg	150, 285, 292, 381 , U
Acetylated distarch phosphate	1414	5000 mg/kg	150, 285, 292, 381 , U
Ascorbic acid, L-	300	50 mg/kg	242, 315, 381 , U
Ascorbyl esters	304, 305	50 mg/kg	187, 315, 381 , U
Calcium ascorbate	302	50 mg/kg	315, 317, 381 , U
Calcium hydroxide	526	GMP	381 , U
Carbon dioxide	390	GMP	59
Carob bean gum	410	1000 mg/kg	381 , U
Carrageenan	407	300 mg/kg	151, 328, 329, 381 , U
Citric acid	330	GMP	381 , U
Distarch phosphate	1412	5000 mg/kg	150, 285, 292, 381 , U
Guar gum	412	1000 mg/kg	381 , U
Gum Arabic (acacia gum)	414	10 mg/kg	381 , F72, U
Lactic acid, L-, D- and DL-	270	GMP	83, 381 , U
Lecithin	322(i)	5000 mg/kg	381 , U
Mannitol	421	10 mg/kg	381 , F72, U
Mono- and di-glycerides of fatty acids	471	4000 mg/kg	381 , U
Nitrogen	941	GMP	59
Pectins	440	10000 mg/kg	381 , U
Phosphated distarch phosphate	1413	5000 mg/kg	150, 285, 292, 381 , U
Potassium carbonate	501(i)	GMP	381 , U
Potassium dihydrogen citrate	332(i)	GMP	381 , U

Potassium hydrogen carbonate	501(ii)	GMP	384 , U
Potassium hydroxide	525	GMP	384 , U
Silicon dioxide, amorphous	551	10 mg/kg	384 , F72, U
Sodium ascorbate	301	50 mg/kg	315, 316, 317, 384 , A156, U
Sodium carbonate	500(i)	GMP	316, 384 , U
Sodium dihydrogen citrate	331(i)	GMP	316, 384 , U
Sodium hydrogen carbonate	500(ii)	GMP	316, 384 , U
Sodium hydroxide	524	GMP	316, 384 , U
Starch sodium octenyl succinate	1450	100 mg/kg	316, 384 , F72, U
Tocopherols	307a, b, c	30 mg/kg	384 , U
Tripotassium citrate	332(ii)	GMP	384 , U
Trisodium citrate	331(iii)	GMP	316, 384 , U

Food category 13.1.3 Formulae for special medical purposes for infants:			
Additive	INS	Max level	Notes
Acetylated distarch phosphate	1414	5000 mg/kg	150, 384, 292, 384 , U
Ascorbyl esters	304, 305	10 mg/kg	187, 384 , U
Calcium hydroxide	526	2000 mg/kg	55, 384 , U
Carob bean gum	410	1000 mg/kg	384 , U
Carrageenan	407	300 mg/kg	384 , A72, U
Citric acid	330	GMP	384 , U
Citric and fatty acid esters of glycerol	472c	9000 mg/kg	380, 384 , U
Distarch phosphate	1412	5000 mg/kg	150, 284, 292, 384 , U
Guar gum	412	1000 mg/kg	14, 384 , U
Gum Arabic (gum acacia)	414	10 mg/kg	384 , F72, U
Hydroxypropyl starch	1440	5000 mg/kg	150, 284, 292, 384 , U
Lactic acid, L-, D- and DL-	270	GMP	83, 384 , U
Lecithin	322(i)	5000 mg/kg	384 , B72, U
Mannitol	421	10 mg/kg	384 , F72, U
Mono- and di-glycerides of fatty acids	471	4000 mg/kg	384 , B72, U
Pectins	440	2000 mg/kg	14, 384 , U
Phosphated distarch phosphate	1413	5000 mg/kg	150, 284, 292, 384 , U
Phosphates	338; 339(i)-(iii); 341(i)-(iii); 343(i)-(iii); 4501(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	450 mg/kg	33, 230, 384 , C72, D72, U
Potassium carbonate	501(i)	2000 mg/kg	55, 384 , U
Potassium dihydrogen citrate	332(i)	GMP	55, 384 , U

Potassium hydrogen carbonate	501(ii)	2000 mg/kg	55, 381 , U
Potassium hydroxide	525	2000 mg/kg	55, 381 , U
Silicon dioxide, amorphous	551	10 mg/kg	381 , F72, U
Sodium ascorbate	301	75 mg/kg	83, 381 , H72, U
Sodium carbonate	500(i)	2000 mg/kg	55, 381 , U
Sodium dihydrogen citrate	331(i)	GMP	55, 381 , U
Sodium hydrogen carbonate	500(ii)	2000 mg/kg	55, 381 , U
Sodium hydroxide	524	2000 mg/kg	55, 381 , U
Starch sodium octenyl succinate	1450	20000 mg/kg	376, 381 , G72, U
Tocopherols	307a, b, c	10 mg/kg	381 , 416, U
Tripotassium citrate	332(ii)	GMP	55, 381 , U
Trisodium citrate	331(iii)	GMP	55, 381 , U
Xanthan gum	415	1000 mg/kg	381 , E72, U

Notes from CCFA Alignment (REP23/FA Appendix VI)

U: Maximum use level is expressed as mg additive/L of food

A72: For use in liquid infant formula except for use in hydrolysed protein and/or amino acid based liquid infant formula at 1000 mg/kg

B72: If Lecithin (INS 322(i)) is used in combination with Mono- and diglycerides of fatty acids (INS 471) the sum of the proportions of these substances in the food should not be more than 1. The sum of the proportions is calculated as: Sum of proportions = (Concentration of INS 322(i) / Maximum Use Level of INS 322(i)) + (Concentration of INS 471 / Maximum Use Level of INS 471)

C72: For use in products conforming to the Standard for Infant Formula and Formula for Special Medical Purposes Intended for Infants (CXS 72-1981): Sodium dihydrogen phosphate (INS 339(i)), Disodium hydrogen phosphate (INS 339(ii)), Trisodium phosphate (INS 339(iii)), Potassium dihydrogen phosphate (INS 340(i)), Dipotassium hydrogen phosphate (INS 340(ii)), and Tripotassium phosphate (INS 340(iii)) only, singly or in combination

D72: Within the limits for sodium, potassium and phosphorus specified in the Standard for Infant Formula and Formula for Special Dietary Purposes Intended for Infants (CXS 72-1981)

E72: For use in powdered hydrolysed protein and/or amino acid based infant formula only

F72: For use as a nutrient carrier in a raw material or other ingredients

G72: For use as a nutrient carrier in a raw material or other ingredients at 100 mg/kg in the food as consumed

H72: For use as a nutrient carrier in a raw material or other ingredient, in coating of nutrient preparations containing polyunsaturated fatty acids

A156: For use as a nutrient carrier in coating of nutrient preparations containing polyunsaturated fatty acids used to produce the foods conforming to the Standard for Follow-up formula (CXS 156-1987) at 75 mg/kg in the food as consumed

OENOPPIA (Oenological Products and Practices International Association)

I. METATARTARIC ACID

THE PROPOSAL IS SUBMITTED BY:	OENOPPIA
IDENTITY OF THE FOOD ADDITIVE:	
Name of the Additive <i>As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989</i>	METATARTARIC ACID
INS Number	353
Functional Class	Stabilizer

As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989			
PROPOSED USE(S) OF THE FOOD ADDITIVE (¹): <i>The rows below may be copied as many times as needed.</i>		The proposal for: <input checked="" type="checkbox"/> a new provision; or <input type="checkbox"/> revising an existing provision in Tables 1 and 2 of the GSFA; or <input type="checkbox"/> revising an existing provision in Table 3 of the GSFA (skip to "Is the proposal intended to revise products covered by the commodity standard").	
Food Category No. (²)	Food Category Name (²)	Maximum Use Level (³)	Comments (⁴)
14.2.3	Grape wines	100 mg/L	
Is the proposal related to a FC with corresponding commodity standards? No <i>(if yes indicate the relevant FC)</i>			
Is the proposal also intended to revise the products covered by the commodity standards? No <i>(if yes indicate the relevant commodity standards)</i>			
EVALUATION BY JECFA:			
Evaluation by JECFA <i>Reference to the JECFA evaluation (including year and JECFA session of evaluation; full ADI (numerical or "not specified"); specifications monograph).</i>		JECFA 87 th meeting, 2019 Full specifications designated into FAO JECFA monograph 23	
JUSTIFICATION:			
Justification for use and technological need <i>Supporting information based on the criteria in Section 3.2 of the Preamble of the General Standard for Food Additives (i.e. has an advantage, does not present an appreciable health risk, serves a technological function).</i>		Serves a technological function (wine tartrate crystal stabilizer)	
Safe use of additive: Dietary intake assessment (as appropriate) EFSA Journal 2020; 18(3):6031 https://doi.org/10.2903/j.efsa.2020.6031		Table 3 additive: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No (Please provide information on dietary intake assessment below)	
Justification that the use does not mislead consumer		Effective stabilizing agent that preserves the original wine composition	

II. MANNOPROTEINS FROM YEAST CELL WALLS

THE PROPOSAL IS SUBMITTED BY:	OENOPPIA
IDENTITY OF THE FOOD ADDITIVE:	
Name of the Additive <i>As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989</i>	MANNOPROTEINS FROM YEAST CELL WALLS
INS Number	455
Functional Class <i>As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989</i>	Stabilizer

PROPOSED USE(S) OF THE FOOD ADDITIVE (¹): <i>The rows below may be copied as many times as needed.</i>		The proposal for: <input checked="" type="checkbox"/> a new provision; or <input type="checkbox"/> revising an existing provision in Tables 1 and 2 of the GSFA; or <input type="checkbox"/> revising an existing provision in Table 3 of the GSFA (skip to “Is the proposal intended to revise products covered by the commodity standard”).	
Food Category No. (²)	Food Category Name (²)	Maximum Use Level (³)	Comments (⁴)
14.2.3	Grape wines	400 mg/L	Recommended dose: 200 mg/L
Is the proposal related to a FC with corresponding commodity standards? No <i>(if yes indicate the relevant FC)</i>			
Is the proposal also intended to revise the products covered by the commodity standards? No <i>(if yes indicate the relevant commodity standards)</i>			
EVALUATION BY JECFA:			
Evaluation by JECFA <i>Reference to the JECFA evaluation (including year and JECFA session of evaluation; full ADI (numerical or “not specified”); specifications monograph).</i>		JECFA 87 th meeting, 2019 Full specifications designated into FAO JECFA monograph 23	
JUSTIFICATION:			
Justification for use and technological need <i>Supporting information based on the criteria in Section 3.2 of the Preamble of the General Standard for Food Additives (i.e. has an advantage, does not present an appreciable health risk, serves a technological function).</i>		Serves a technological function (wine protein and tartrate crystal stabilizer)	
Safe use of additive: Dietary intake assessment (as appropriate)		Table 3 additive: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No (Please provide information on dietary intake assessment below)	
Justification that the use does not mislead consumer		Effective stabilizing agent that preserves the original wine composition	

OIV (Organisation internationale de la vigne et du vin)

I. Mannoproteins from yeast cell walls

THE PROPOSAL IS SUBMITTED BY:	International Organisation of Vine and Wine (OIV)
IDENTITY OF THE FOOD ADDITIVE:	
Name of the Additive <i>As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989</i>	Mannoproteins from yeast cell walls
INS Number	INS N° 455
Functional Class <i>As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989</i>	Stabilizer
PROPOSED USE(S) OF THE FOOD ADDITIVE (¹): <i>The rows below may be copied as many times as needed.</i>	The proposal for: <input checked="" type="checkbox"/> a new provision; or

		<input type="checkbox"/> revising an existing provision in Tables 1 and 2 of the GSFA; or <input type="checkbox"/> revising an existing provision in Table 3 of the GSFA (skip to “Is the proposal intended to revise products covered by the commodity standard”).	
Food Category No. (2)	Food Category Name (2)	Maximum Use Level (3)	Comments (4)
14.2.3	Grape wines	GMP	
Is the proposal related to a FC with corresponding commodity standards? <i>(if yes indicate the relevant FC)</i> NO			
Is the proposal also intended to revise the products covered by the commodity standards? <i>(if yes indicate the relevant commodity standards)</i> NO			
EVALUATION BY JECFA:			
Evaluation by JECFA		87 th JECFA meeting, Monograph 23, 2019	
Reference to the JECFA evaluation (including year and JECFA session of evaluation; full ADI (numerical or “not specified”); specifications monograph).		Prepared at the 87th JECFA (2019) and published in FAO JECFA Monographs 23 (2019), superseding specifications prepared at the 84th JECFA (2017) and published in FAO JECFA Monographs 20 (2017). No ADI was established at the 84th JECFA (2017) as the use of this substance is not of health concern when used for oenological uses at maximum use levels up to 400 mg/L for the stabilization of wine.	
JUSTIFICATION:			
Justification for use and technological need		This practice is adopted by the OIV Member States according to the resolution Oeno 4/01 and Oeno 15/05.	
Supporting information based on the criteria in Section 3.2 of the Preamble of the General Standard for Food Additives (i.e. has an advantage, does not present an appreciable health risk, serves a technological function).		The technological need concerns the treatment of grape wines by using mannoproteins from yeast wall degradation. Objective: Improve stability of wine only with regards to tartaric salts and/or its proteins in the case of white or rosé wines Prescriptions: a) The doses that should be used will be established by the person in charge of the treatment; b) for certain young red and rosé wines the person in charge of the treatment should consider a pre-treatment using yeast cell walls if the mannoproteins alone do not present the sought after efficiency; c) Mannoproteins must comply with the provisions of the International Oenological Codex.	
Safe use of additive: Dietary intake assessment (as appropriate)		Table 3 additive: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No (Please provide information on dietary intake assessment below) WHO FOOD ADDITIVES SERIES: 75 Prepared by the eighty-fourth meeting of the Joint FAO/WHO Expert Committee on Food Additives (JECFA) https://iris.who.int/bitstream/handle/10665/312367/9789241660754-eng.pdf#page=153 Yeast extracts containing mannoproteins are proposed for use at a recommended use level of 200 mg/L and at a maximum level of 400 mg/L in food category 14.2.3 “Grape wines” and its subcategories within the Codex GSFA. Yeast	

	<p>mannoproteins also occur naturally in wine, as well as in other foods including bread, pastries, beer and yeast extracts, and in food supplements. The Committee evaluated the sponsor's submission and prepared international estimates of dietary exposure to yeast mannoproteins using the CIFOcOss database in combination with the recommended and maximum use levels in wine and the background occurrence of yeast mannoproteins in wine, bread, pastries and beer. No consumption data on yeast extracts and yeast-containing food supplements were available in the CIFOcOss. The dietary exposure was calculated using datasets in the CIFOcOss that were related to food consumption data for adolescents (10–18 years), adults (18+ years) and the general population (ages not specified), assuming that 100% of the yeast extract was mannoproteins. The mean background exposure to yeast mannoproteins ranged from 0.1 to 21 mg/kg bw per day. In consumers with high consumption of wine, the background exposure ranged from 2.5 to 21 mg/kg bw per day. The highest background exposures were calculated for adolescents. Addition of yeast extracts containing mannoproteins to wine at the recommended level resulted in an increase in the mean dietary exposure to yeast mannoproteins in the datasets of less than 5% (<0.1–4.2%), resulting in a range of exposure of 0.4–21 mg/kg bw per day. For consumers with high consumption of wine, the addition of yeast extracts containing mannoproteins to wine at the maximum level resulted in an increase of dietary exposure of, on average, 20%. The resulting high estimates of dietary exposure were 4.3–21 mg/kg bw per day. Dietary exposure to yeast mannoproteins was mainly (at least 90% in almost all datasets) determined by bread and pastries, due to both high consumption and a high concentration level. The additional dietary exposure to yeast mannoproteins via the consumption of yeast extract, based on FSANZ data (FSANZ, 2008), was estimated to be about 3 mg/kg bw per day</p>
Justification that the use does not mislead consumer	Effective stabilizing agent that preserves the original wine composition

II. Metatartaric Acid

THE PROPOSAL IS SUBMITTED BY:	International Organisation of Vine and Wine (OIV)	
IDENTITY OF THE FOOD ADDITIVE:		
Name of the Additive <i>As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989</i>	Metatartaric Acid	
INS Number	INS N 353	
Functional Class <i>As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989</i>	Stabilizer	
PROPOSED USE(S) OF THE FOOD ADDITIVE (¹): <i>The rows below may be copied as many times as needed.</i>	The proposal for: <input checked="" type="checkbox"/> a new provision; or <input type="checkbox"/> revising an existing provision in Tables 1 and 2 of the GSFA; or <input type="checkbox"/> revising an existing provision in Table 3 of the GSFA (skip to "Is the proposal intended to revise	

		products covered by the commodity standard”).	
Food Category No. (²)	Food Category Name (²)	Maximum Use Level (³)	Comments (⁴)
14.2.3	Grape wines	100 mg/Kg	
Is the proposal related to a FC with corresponding commodity standards? (if yes indicate the relevant FC) NO			
Is the proposal also intended to revise the products covered by the commodity standards? (if yes indicate the relevant commodity standards) NO			
EVALUATION BY JECFA:			
Evaluation by JECFA		87 th JECFA meeting, Monograph 23, 2019	
<i>Reference to the JECFA evaluation (including year and JECFA session of evaluation; full ADI (numerical or “not specified”); specifications monograph).</i>		<i>Prepared at the 87th JECFA and published in FAO JECFA Monographs 23 (2019), superseding specifications prepared at the 84th JECFA (2017) and published in FAO JECFA Monographs 20 (2017). The 84th JECFA concluded that metatartaric acid (when used in winemaking) is included in the group ADI of 0–30 mg/kg bw for L(+)-tartaric acid and its sodium, potassium, potassium–sodium salts, expressed as L(+)- tartaric acid.</i>	
JUSTIFICATION:			
Justification for use and technological need		This practice is adopted by the OIV Member States according to the resolution Oeno 16/70.	
<i>Supporting information based on the criteria in Section 3.2 of the Preamble of the General Standard for Food Additives (i.e. has an advantage, does not present an appreciable health risk, serves a technological function).</i>		The technological need concerns the addition of metatartaric acid to wine. Objective : To prevent the precipitation of potassium hydrogen tartrate and calcium tartrate. Prescriptions : a) The addition should take place only at the last moment, before bottling. b) The dose used shall be less than or equal to 10 g/hl. c) The duration of protection depends on the storage temperature of the wine, because the acid in question hydrolyses slowly in the cold, but rapidly under hot conditions. d) The metatartaric acid shall comply with the prescriptions of the International Oenological Codex.	
Safe use of additive: Dietary intake assessment (as appropriate)		Table 3 additive: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No (Please provide information on dietary intake assessment below) WHO FOOD ADDITIVES SERIES: 75 Prepared by the eighty-fourth meeting of the Joint FAO/WHO Expert Committee on Food Additives (JECFA) https://iris.who.int/bitstream/handle/10665/312367/9789241660754-eng.pdf#page=153 The Committee conducted international dietary exposure assessments for metatartaric acid in wine using the GEMS/ Food cluster diets database. The dietary exposure estimates for metatartaric acid ranged from 0.0004 (G14)	

	<p>to 0.2 mg/kg bw per day (G7) (per capita), assuming a 60 kg body weight and 100 mg/L of metatartaric acid as the maximum use level. The Committee also prepared international estimates of dietary exposure to metatartaric acid using wine (food category no. 14.2.3.1 “Still grape wine” and food category no. 14.2.3.3 “Fortified grape wine, grape liquor wine and sweet grape wine”) consumption levels from the CIFOcOs database and 100 mg/L of metatartaric acid as the maximum use level. The estimates of mean dietary exposure to metatartaric acid for adult consumers of wine ranged up to 0.3 mg/kg bw per day, and the highest 95th percentile dietary exposures in adult consumers. Metatartaric acid of wine reached 0.8 mg/kg bw per day. The Committee prepared dietary estimates to metatartaric acid in wine using consumption data from the 1995 Australian National Nutrition Survey, the 1997 New Zealand National Nutrition Survey and the USA National Health and Nutrition Examination Surveys, with the maximum use level of 100 mg/L. These estimates were 1.3, 1.3 and 0.3 mg/kg bw per day for the 95th percentile exposures for adult consumers of wine, respectively. The Committee assumed that metatartaric acid hydrolyses to an approximately equivalent concentration of tartaric acid. The Committee noted that the dietary exposure to metatartaric acid for the highest 95th percentile adult consumers of wine (1.3 mg/kg bw per day, expressed as L(+)-tartaric acid) is appropriate for use in this safety assessment.</p> <p>EFSA Journal 2020; 18(3):6031 https://doi.org/10.2903/j.efsa.2020.6031</p> <p>Exposure to metatartaric acid (E 353) was calculated based on maximum use level as set in EU Regulation (EC) No 934/2019 (defined as the <i>regulatory maximum level exposure assessment scenario</i>) and (2) one reported use level (defined as the <i>refined exposure assessment scenario</i>).</p> <p>The exposure estimates to metatartaric acid (E 353) in the <i>regulatory maximum level exposure assessment scenario</i> were maximally 0.18 mg/kg bw per day at the mean and 0.59 mg/kg bw per day at the p95, both for the elderly. For the refined scenario, exposure estimates were maximally 0.01 mg/kg bw per day at the mean and up to 0.03 mg/kg bw per day at the p95, again for the elderly.</p> <p>Based on the presumption that metatartaric acid is fully hydrolysed presystemically to L(+)-tartaric acid, the Panel concluded that metatartaric acid (E 353) should be included in the group ADI of 240 mg/kg bw per day, expressed as tartaric acid, for L(+)-tartaric acid-tartrates (E 334–337, 354), as previously established by the EFSA FAF Panel. The Panel also concluded that there is no safety concern for the use of metatartaric acid (E 353) at the reported use level.</p>
Justification that the use does not mislead consumer	Effective stabilizing agent that preserves the original wine composition