codex alimentarius commission

FOOD AND AGRICULTURE ORGANIZATION OF THE UNITED NATIONS

WORLD HEALTH ORGANIZATION

JOINT OFFICE: Via delle Terme di Caracalla 00100 ROME Tel.: 39.06.57051 Telex: 625852-625853 FAO I E-mail: Codex@fao.org Facsimile: 39.06.5705.4593

ALINORM 01/12

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION
Twenty-fourth Session
Geneva, Switzerland, 2-7 July 2001

REPORT OF THE 32ND SESSION OF THE CODEX COMMITTEE ON FOOD ADDITIVES AND CONTAMINANTS
Beijing, People's Republic of China
20-24 March 2000

NOTE: *This report includes Codex Circular Letter CL 2000/10-FAC.*

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CX 4/30.2

CL 2000/10-FAC
May 2000

TO: - Codex Contact Points
- Interested International Organizations

FROM: Secretary, Joint FAO/WHO Food Standards Programme, FAO
Viale delle Terme di Caracalla, 00100 Rome, Italy

SUBJECT: **Distribution of the Report of the Thirty-second Session of the Codex Committee on Food Additives and Contaminants (ALINORM 01/12)**

The attached report of the Thirty-second Session of the Codex Committee on Food Additives and Contaminants (ALINORM 01/12) will be considered by the 47th Session of the Executive Committee of the Codex Alimentarius Commission (Geneva, Switzerland, 28 – 30 June 2000) and the 24th Session of the Codex Alimentarius Commission (Geneva, Switzerland, 2 – 7 July 2001).

PART A: MATTERS FOR ADOPTION BY THE 47TH SESSION OF THE EXECUTIVE COMMITTEE OF THE CODEX ALIMENTARIUS COMMISSION

Draft Standards and Related Texts at Step 5

1. **Codex General Standard for Food Additives: Proposed Draft Food Additive Provisions in Table 1** (para. 49 and Appendix V).

2. **Proposed Draft Revisions to the Codex International Numbering System for Food Additives** (para. 74 and Appendix VII).

3. **Proposed Draft Code of Practice for Source Directed Measures to Reduce Contamination of Foods with Chemicals** (para. 112 and Appendix XVIII).

4. **Proposed Draft Revision to the Codex Standard for Food Grade Salt: Packaging, Transportation and Storage** (para. 142 and Appendix XIV).

Governments wishing to propose amendments or to comment regarding the implications which the above proposed draft Standards and Related Texts or any provisions thereof may have for their economic interests should do so in writing in conformity with the Uniform Procedure for the Elaboration of Codex Standards and Related Texts (at Step 5) (*Codex Alimentarius Procedural Manual*, Eleventh Edition, pages 21-23) to the Secretary, Codex Alimentarius Commission, FAO, Viale delle Terme di Caracalla, 00100 Rome, Italy (telefax: +39.06.5705.4593; E-mail: codex@fao.org) **not later than 1 June 2000**.

PART B: MATTERS FOR ADOPTION BY THE 24TH SESSION OF THE CODEX ALIMENTARIUS COMMISSION

Draft Standards and Related Texts at Step 5/8 or 8

1. **Codex General Standard for Food Additives: Draft Guidelines for the Development of Maximum Levels for the Use of Food Additives with Numerical Acceptable Daily Intakes (Annex A)** (para. 40 and Appendix II).

2. **Codex General Standard for Food Additives: Proposed Draft (Step 4) and Draft (Step 7) Food Additive Provisions in Table 1** (para. 47 and Appendix III).

3. **Codex Advisory Specifications for the Identity and Purity of Food Additives** (para. 70 and Appendix IX).

4. **Draft Maximum Level for Patulin in Apple Juice and Apple Juice Ingredients in Other Beverages** (para. 104 and Appendix X).

5. **Draft Maximum Levels for Lead** (para. 122 and Appendix XI).

Governments wishing to propose amendments or to comment on the above draft Standards and Related Texts should do so in writing in conformity with the Uniform Procedure for the Elaboration of Codex Standards and Related Texts (at Steps 5/8 or 8) (*Codex Alimentarius Procedural Manual*, Eleventh Edition, pages 21-23) to the Secretary, Codex Alimentarius Commission, FAO, Viale delle Terme di Caracalla, 00100 Rome, Italy (telefax: +39.06.5705.4593; E-mail: codex@fao.org) **not later than 1 May 2001**.

Draft Standards and Related Texts at Step 5 of the Accelerated Procedure

6. **Draft Revisions to the Codex International Numbering System for Food Additives** (para. 73 and Appendix VII).

Governments wishing to propose amendments or to comment regarding the implications which the above draft Standard or any provisions thereof may have for their economic interests should do so in writing in conformity with the Uniform Accelerated Procedure for the Elaboration of Codex Standards and Related Texts (at Step 5) (*Codex Alimentarius Procedural Manual*, Eleventh Edition, pages 23-24) to the Secretary, Codex Alimentarius Commission, FAO, Viale delle Terme di Caracalla, 00100 Rome, Italy (telefax: +39.06.5705.4593; E-mail: codex@fao.org) **not later than 1 May 2001**.

PART C: REQUEST FOR COMMENTS AND INFORMATION

Governments and interested international organizations wishing to submit comments on the following matters are invited to do so **before 1 October 2000** as follows: Mr. E.F.F. Hecker, Chairman of the Committee, Ministry of Agriculture, Nature Management and Fisheries, P.O. Box 20401, 2500 EK The Hague, The Netherlands (telefax No. 31.70.378.6141; E.F.F.Hecker@vvm.agro.nl), with a copy to the Secretary, Joint FAO/WHO Food Standards Programme, FAO, Viale delle Terme di Caracalla, 00100 Rome, Italy.

1. **Codex General Standard for Food Additives: The Use of Additives Used as Carriers** (para. 32).

The Committee agreed with the recommendation of the *ad hoc* Working Group on the Codex General Standard for Food Additives to request comments on the use of additives used as carriers for other additives in relation to their inclusion in the GSFA.

2. Codex General Standard for Food Additives: Food Category System (para. 37 and Appendix VIII).

The Committee agreed to circulate the Food Category System of the Codex General Standard for Food Additives for comment and further consideration at its next Session. In taking this decision, the Committee noted that revisions to the Food Category System would also result in significant revisions to Tables 1 and 2 of the GSFA, and agreed that a clear explanation of the types of foods included in the proposed revision(s) should be adequately explained in the comments submitted.

3. Codex General Standard for Food Additives: Additives with an Acceptable Daily Intake of "Not Specified" (Table 3) (para.45 and Appendix VI).

The Committee agreed to circulate proposed draft amendments to Table 3 (Additives with an Acceptable Daily Intake of "Not Specified") of the Codex General Standard for Food Additives for comments at Step 3 of the Accelerated Procedure, subject to confirmation by the Executive Committee.

4. Codex General Standard for Food Additives: Draft Food Additive Provisions for Benzoates (para. 48 and Appendix IV).

The Committee agreed to return the draft maximum levels for benzoates to Step 6 for additional comment and consideration at its 33rd Session.

5. Codex International Numbering System for Food Additives (para. 74).

The Committee agreed to request comments on additional revisions to the Codex International Numbering System for Food Additives, including technological functions and functional classes/sub-classes, in the framework of the International Numbering System, the GSFA and the Codex General Standard for the Labelling of Prepackaged Foods.

6. Methodology and Principles for Exposure Assessment in the Codex General Standard for Contaminants and Toxins in Foods (para. 85 and Appendix XVII).

The Committee agreed to append the Methodology and Principles for Exposure Assessment in the Codex General Standard for Contaminants and Toxins in Foods to its report for circulation, comment at Step 3 and further consideration at its next meeting.

7. Technical Annex on Distribution Curves of Contaminants in Food Products (para. 85 and CX/FAC 00/15-Add. 1).

The Committee agreed that comments would be requested concerning data on actual foodstuff contamination on the Technical Annex on Distribution Curves of Contaminants in Food Products prepared by France (CX/FAC 00/15-Add. 1), with the intention that this document would in due course be incorporated into the document on Methodology and Principles for Exposure Assessment in the Codex General Standard for Contaminants and Toxins in Foods.

8. Draft Maximum Level for Aflatoxin M_1 in Milk (para. 89 and Appendix X).

The Committee decided to return the draft maximum level of 0.05 µg/kg Aflatoxin M_1 in Milk to Step 6 for additional comments and consideration at the 33rd Session of the CCFAC. The Committee also requested the submission of information on levels of aflatoxin M_1 contamination in milk, potential public health and economic implications of a higher level or a lower level as proposed, as well as and indication of problems encountered in international trade.

9. Proposed Draft Maximum Level for Ochratoxin A in Cereals and Cereal Products (para. 96 and Appendix X).

The Committee decided to return the draft maximum level of 5 µg/kg Ochratoxin A in Cereals and Cereal Products to Step 3 for additional comment on seasonal and annual variation with a view to strengthening the data base to evaluate the proposed draft maximum level.

10. Draft Maximum Levels for Lead in Fish, Crustaceans, Bivalve Molluscs and Fruit Juices (para. 122 and Appendix XII.

The Committee returned draft maximum levels for lead in fish, crustaceans, bivalve molluscs and fruit juices to Step 6 for comment.

11. Draft Guideline Level for Cadmium in Cereals, Pulses and Legumes and Other Proposed Draft Maximum Levels for Cadmium (para. 124 and Appendix XIII).

In view of the forthcoming JECFA evaluation, the agreed to return the draft guideline level for cadmium in cereals, pulses and legumes to Step 6 and other proposed draft maximum levels to Step 3 for circulation, comment and further consideration at its next meeting.

12. Methods of Analysis and Sampling for the Determination of Food Additives and Contaminants in Foods (para. 139).

The Committee agreed to invite comments for additional methods of analysis for the determination of food additives and contaminants in foods for discussion under Other Business at its next Session.

SUMMARY AND CONCLUSIONS

The Thirty-second Session of the Codex Committee on Food Additives and Contaminants reached the following conclusions:

MATTERS FOR ADOPTION BY THE 47TH SESSION OF THE EXECUTIVE COMMITTEE:

- Forwarded all remaining proposed draft food additive provisions in **Table 1 of the Codex General Standard for Food Additives** (GSFA) (at Step 3) to the Executive Committee for adoption at Step 5 (para. 49);
- Forwarded proposed draft revisions to the **INS System** to the Executive Committee for preliminary adoption at Step 5 (para. 74);
- Forwarded the proposed draft **Code of Practice for Source Directed Measures to Reduce Contamination of Foods with Chemicals** to the Executive Committee for adoption at Step 5 (para. 112); and,
- Forwarded the proposed draft revision to the **Codex Standard for Food Grade Salt** concerning the addition of a new section regarding **Packaging, Transportation and Storage** to the Executive Committee for adoption at Step 5 (para. 142).

MATTERS FOR CONSIDERATION BY THE 47TH SESSION OF THE EXECUTIVE COMMITTEE:

- Agreed that its deliberations on the **Discussion Paper on the Application of Risk Analysis Principles for Food Additives and Contaminants** should be reported to the Executive Committee in order to clarify the intended status of the CCFAC document in the context of the general consideration of a uniform and consistent approach to the application of risk analyses in different committees (para. 25);
- Agreed to circulate proposed draft amendments to **Table 3 of the Codex General Standard for Food Additives** (Additives with an Acceptable Daily Intake of "Not Specified") for comments at Step 3 of the Accelerated Procedure, subject to confirmation by the Executive Committee (para. 45);
- Requested the Executive Committee to consider as new work the proposed draft revision of the **Recommended International Code of Practice for the Operation of Irradiation Facilities Used for the Treatment of Foods** for consistency with the ongoing revision of the General Standard for Irradiated Foods (para. 65);
- Decided to create a single general proposed draft **Code of Practice for the Prevention of Mycotoxin Contamination in Cereals** for circulation, comment and further consideration at its next Session (para. 93). In taking this decision, the Committee also requested the development of **Annexes** to the general Code of Practice to provide specific information and recommendations related to the prevention of **Ochratoxin A** (para. 93), **Zearalenone** (para. 100) and **Fumonisin** (para. 109) contamination in cereals for circulation, comment and further consideration at its next meeting;
- Requested the development of a proposed draft **Code of Practice for the Prevention of Patulin Contamination in Apple Juice and Apple Juice Ingredients in Other Beverages** for circulation, comment and consideration at its next Session (para. 105);
- Requested the Executive Committee to provide advice as to whether or not the development of **Codes of Practice to inform national authorities on source directed measures for the reduction of the contamination of foods** was within the Committee's terms of reference (para. 113);
- Agreed that a proposed draft **Code of Practice for Source Directed Measures to Reduce Dioxin Contamination of Foods** would be developed for circulation, comment and consideration at its next meeting (para. 131); and,

- Agreed that its preliminary discussions on the consideration of **"Other Legitimate Factors"** be reported to the Executive Committee in order to clarify the current status of the consideration of these factors within Codex with a view towards providing advice on a uniform approach to the matter (para. 146).

MATTERS FOR ADOPTION BY THE 24TH SESSION OF THE CODEX ALIMENTARIUS COMMISSION:

- Forwarded the draft **Guidelines for the Development of Maximum Levels for the Use of Food Additives with Numerical Acceptable Daily Intakes** (Annex A to the GSFA) to the Commission for adoption at Step 8 (para. 40);
- Forwarded the proposed draft (Step 4) and draft (Step 7) food additive provisions in **Table 1 of the GSFA** for adoption by the Commission at Step 5/8 or 8, respectively (para. 47);
- Forwarded 34 food additives and 55 flavouring agents in Category I and 2 additives in Category II to the Commission for adoption as **Codex Advisory Specifications** (para. 70);
- Forwarded the proposed addition of **4-Hexylresorcinol** to the **INS System** as number 586 (antioxidant, colour retention agent) and the proposed revision to **Pectins** (INS 440) to include the technological function of emulsifier to the Commission for final adoption as draft revisions to the Standard at Step 5 of the Accelerated Procedure (para. 73);
- Forwarded the draft maximum level for **Patulin in Apple Juice and Apple Juice Ingredients in Other Beverages** to the Commission for adoption at Step 8 (para. 104); and,
- Forwarded draft maximum levels for **Lead** (except fish, crustaceans, bivalve molluscs and fruit juices) to the Commission for adoption at Step 8 (para. 122).

MATTERS OF INTEREST TO THE 47TH SESSION OF THE EXECUTIVE COMMITTEE AND/OR THE 24TH SESSION OF THE CODEX ALIMENTARIUS COMMISSION AND OTHER CODEX COMMITTEES:

- Agreed to circulate the **"Agreed CCPR Positions on Setting Extraneous Maximum Residue Limits (EMRLs)"**, as recommended by the Codex Committee on Pesticide Residues, for comment and consideration at the 33rd Session of the CCFAC (para. 8);
- Decided that a drafting group would prepare a proposed draft revised version of the **sampling plan for peanuts** for circulation, comment and consideration at its next meeting. It was further decided that the proposed draft revised sampling plan should also be referred to the Codex Committee on Methods of Analysis and Sampling (paras. 9-10);
- Agreed that a drafting group would revise the **Discussion Paper on the Application of Risk Analysis Principles for Food Additives and Contaminants** on the basis of written comments submitted and the Committee's discussions for circulation, comment and further consideration at its next session (para. 25);
- Did not endorse the use of **Pimaricin** in Sliced, Cut, Shredded or Grated Cheese, pending the reevaluation of Pimaricin by JECFA (para. 29);
- In regard to the **Codex General Standard for Food Additives:**
  - agreed to request comments on the **use of additives used as carriers** for consideration at its next session (para. 32);
  - accepted the offer of the Codex Secretariat to prepare a discussion paper on the **relationship between Codex commodity standards and the further development of the GSFA** for circulation, comment and consideration at its next session (para. 35);
  - agreed to circulate the **GSFA Food Category System** for comment and further consideration at its next session (para. 37);
  - decided to reestablish the **GSFA quality control group** to perform a quality check on the source data for the additives in Groups VI and VII (para. 38);

  - agreed to return the draft maximum levels for **benzoates** to Step 6 for additional comment and consideration at its next Session (para. 48); and,
  - decided to reconvene the *ad hoc* **Working Group on the General Standard for Food Additives** prior to its next Session under the chairmanship of the United States (para. 50).
- Decided to discontinue the consideration of discussions concerning the **use of colours in foods** (para. 58);
- Agreed that the discussion paper on **Processing Aids** would be amended by New Zealand, in collaboration with the Codex Secretariat, for circulation, comment and further consideration at its next session (para. 61);
- Decided to ask WHO, in coordination with IAEA and FAO, to revise the **Codex General Standard for Irradiated Foods** for circulation, comment at Step 3 and further consideration by the 33rd CCFAC (para. 65);
- Agreed to reestablish the *ad hoc* **Working Group on Specifications** to meet immediately prior to the 33rd Session of the CCFAC (para. 71);
- Agreed to request comments on additional revisions to the **INS System**, including technological functions and functional classes/sub-classes in the framework of the INS System, the GSFA and the Codex General Standard for the Labelling of Prepackaged Foods (para. 74);
- Agreed to create a new Schedule 1 to the **Codex General Standard for Contaminants and Toxins in Foods** containing proposed draft and draft maximum or guideline levels for contaminants in foods as well as and indication of their Step status (para. 79);
- Decided to reconvene the *ad hoc* **Working Group on Contaminants and Toxins** prior to its next Session under the Chairmanship of Denmark (para. 80);
- Agreed to append Annex I **(Methodology and Principles for Exposure Assessment in the Codex General Standard for Contaminants and Toxins in Food)** to its report for circulation, comment at Step 3 and further consideration at its next meeting. The Committee also agreed that comments would be requested concerning data on actual foodstuff contamination on the **Technical Annex on Distribution Curves of Contaminants in Food Products**, with the intention that this document would in due course be incorporated into Annex I (para. 85);
- Returned the draft maximum level for **Aflatoxin M_1 in Milk** to Step 6 and the proposed draft maximum level for **Ochratoxin A** to Step 3 for additional comment and consideration at the 33rd Session of the CCFAC (paras. 89 and 96, respectively);
- Agreed that the author countries would finalize their Position Papers on **Zearalenone** and **Fumonisins** as a potential basis for future work (paras. 98 and 108, respectively);
- Requested the development of a document describing a **Standard Format for Codes of Practice** as a useful management tool for circulation, comment and consideration at its next Session (para. 114);
- Returned the draft maximum levels for **Lead** in fish, crustaceans, bivalve molluscs and fruit juices to Step 6 for additional comment (para. 122);
- Returned the draft guideline level for **Cadmium** in cereals, pulses and legumes to step 6 and other proposed draft maximum levels to Step 3 for circulation, comment and further consideration at its next meeting (para. 124);
- Accepted the offer of WHO to provide data on **Cadmium** as well as information on the standardized GEMS Food Programme format for the collection of data to the Committee for information (para. 125);
- Agreed that the Discussion Paper on Dioxins would be finalized and used as a basis for the elaboration of a **Position Paper on Dioxins and Dioxin-like PCBs** for consideration at its next Session (para. 130);
- Agreed to inform the *ad hoc* **Intergovernmental Task Force on Animal Feeding and the Codex Committee on Methods of Analysis and Sampling** on CCFAC discussions concerning **Dioxins** as a matter of interest. The CCFAC also requested the Codex Committee on Methods of Analysis and Sampling to provide information on methods of analysis for dioxins (para. 132);

- Agreed on the **Priority List of Food Additives, Contaminants and Naturally Occurring Toxicants Proposed for Evaluation by JECFA** and to request additional comments for additions or amendments to its Priority List for consideration at its next Session (para. 136);
- Agreed to forward a **method of analysis** for the determination of **Ochratoxin A** in cereals and cereal products, further to those methods of analysis for the determination of **Cadmium, Copper, Iron, Lead and Zinc** in foods proposed by the 31st CCFAC, to the 23rd Session of the Codex Committee on Methods of Analysis and Sampling for consideration. The Committee also agreed to invite comments for additional methods of analysis for the determination of food additives and contaminants in foods for discussion under Other Business at its next Session (paras. 137-139);
- Decided to consider the possible inclusion of a separate **Annex** concerning **"Other Legitimate Factors"** in its **Discussion Paper on the Application of Risk Analysis Principles for Food Additives and Contaminants** at its next Session (para. 147); and,
- Requested the development of a **Position Paper on Chloropropanols** for circulation, comment and consideration at its next Session (para. 150).

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INTRODUCTION

1. The 32nd session of the Codex Committee on Food Additives and Contaminants was held in Beijing, People's Republic of China, from 20-24 March 2000 at the kind invitation of the Government of the Netherlands in cooperation with the Government of the People's Republic of China. Mr. Edwin Hecker, Netherlands Ministry of Agriculture, Nature Management and Fisheries, chaired the meeting. The meeting was attended by 244 participants representing 39 Member Countries and 33 international organizations.

OPENING OF THE SESSION

2. The Session was opened by Dr. Yin Dakui, Vice-Minister of Health, People's Republic of China. Dr. Dakui stressed the importance of harmonized standards to ensure consumers' health and the facilitation of international trade in foods. Dr. Dakui noted the worldwide recognition of Codex work under the World Trade Organization (WTO) Agreements on Sanitary and Phytosanitary Measures and on Technical Barriers to Trade as well as the assistance of FAO and WHO in meeting the requirements of these Agreements. Dr. Dakui thanked the government of the Netherlands for the opportunity to host such a historic and important event in the People's Republic of China, and wished all participants a pleasant and enjoyable stay in Beijing.

3. Dr. A. Randell, representative of FAO, thanked both Governments for their splendid initiative towards the facilitation of developing country participation in the work of Codex, and noted that such cooperation was a welcome sign of the willingness of countries to support Codex work throughout the world. Dr. J. Annus, representative of WHO, stressed the importance of the Codex Alimentarius in addressing food safety issues, and noted the spirit of cooperation between FAO and WHO towards the coordination of these initiatives.

4. Mr. A. Oostra, ambassador of the Royal Kingdom of the Netherlands to the People's Republic of China, noted the long-standing cooperation between the Netherlands and other Codex Member Governments in holding Codex sessions in developing countries. He stressed the important subjects under consideration by the Codex Committee on Food Additives and Contaminants and other Codex committees, particularly in regard to risk analysis, biotechnology, contaminants and consumer concerns.

ADOPTION OF THE AGENDA (Agenda Item 1)[1]

5. The Committee adopted the Provisional Agenda as proposed. The Committee agreed to hold informal *ad hoc* Working Groups on the International Numbering System (INS) (Agenda Item 12) and on Priorities (Agenda Item 18) under the chairmanship of Australia and the Netherlands, respectively.

APPOINTMENT OF THE RAPPORTEUR (Agenda Item 2)

6. The Committee agreed with the suggestion of the Chairman to appoint Dr. Simon Brooke-Taylor (Australia) as Rapporteur for the Session.

MATTERS REFERRED FROM THE 23RD SESSION OF THE CODEX ALIMENTARIUS COMMISSION AND OTHER CODEX COMMITTEES (Agenda Item 3)[2]

7. The Committee agreed to discuss the request[3] of the 14th Session of the Codex Committee on General Principles (CCGP) for relevant committees "to identify and clarify the relevant factors taken into account in their

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1 CX/FAC 00/1
2 CX/FAC 00/2
3 ALINORM 99/33A, para. 76

work, in the framework of risk analysis, as this would facilitate the general debate in the CCGP on other legitimate factors" under Other Business and Future Work (see paras. 143-147).

8. The Committee noted that for the sake of harmonization and consistency throughout Codex, the 31st Session of the Codex Committee on Pesticide Residues (CCPR) decided[4] to send the "Agreed CCPR Positions on Setting Extraneous Maximum Residue Limits (EMRLs)" to the CCFAC for their consideration. The CCFAC agreed to circulate the document for comment and consideration at its 33rd Session.

9. The Committee noted that the Commission had adopted the maximum level of 15 µg/kg for total aflatoxins in peanuts intended for further processing. The Commission had also adopted the draft sampling plan on an interim basis, with the understanding that the issue would be further considered by the Committee (i.e., CCFAC) and the Codex Committee on Methods of Analysis and Sampling (CCMAS) on the basis of proposals to be developed by an electronic working group prior to their next Sessions.[5]

10. The Committee noted that the 23rd Session of the CCMAS was not scheduled to be held until late February 2001, immediately prior to the 33rd CCFAC. The Committee therefore decided that a drafting group under the direction of the Netherlands, with the participation of Argentina, China, India, Italy, South Africa, Thailand, Turkey, the United States and the EC, would prepare a proposed draft revised version of the sampling plan for peanuts for circulation, comment and consideration at its next meeting. It was further decided that the proposed draft revised sampling plan should also be referred for consideration by the 23rd Session of the CCMAS.

SUMMARY REPORT OF THE FIFTY-THIRD MEETING OF THE JOINT FAO/WHO EXPERT COMMITTEE ON FOOD ADDITIVES (JECFA) (Agenda Item 4a)[6]

11. The Expert Committee evaluated the toxicity of five food additives, one nutritional supplement, 184 flavouring agents in two groups using the Procedure for the Safety Evaluation of Flavouring Agents, and three contaminants (lead, methylmercury, and zearalenone). The intakes of four other food additives (annatto extracts, canthaxanthin, erythrosine, and iron oxides) were also assessed. The summary report was published in July 1999.

12. The existing provisional tolerable weekly intakes (PTWIs) for lead and methylmercury were maintained. A quantitative risk assessment of lead was performed, based on a relationship between lead in the diet, blood lead levels, and decrement in median IQ. The Expert Committee concluded that the current levels of lead in food would have very little impact on neurobehavioral development of infants and children, the most vulnerable group. The Expert Committee stressed that a full risk assessment should take other sources of lead into account.

13. Ongoing epidemiology studies on methylmercury were evaluated, but they did not provide sufficient information to evaluate the neurodevelopmental effects in offspring of mothers with "low" intakes of methylmercury. The Expert Committee recommended that this contaminant be re-evaluated in 2002 to consider a later assessment of the cohort in one of the studies and other information that may become available by that time.

14. The role of JECFA in the risk analysis process was discussed extensively at the Expert Committee, and a section on this topic was included in the summary report. Principles governing the intake assessment of contaminants were also included**.**

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4 ALINORM 99/24A, paras. 106-110 and Appendix VIII

5 ALINORM 99/37, para. 102

6 Summary and Conclusions of the Fifty-third Meeting of JECFA, Rome, 1-10 June 1999

15. The Expert Committee concluded that there was no safety concern at current levels of intake for all 184 flavouring agents that were evaluated. Specifications were prepared for these substances, of which approximately 80 were given full specifications and the remainder were given tentative specifications. Thirty-six other food additives were considered for specifications only, of which 33 were given new or revised specifications, two were retained (carotenes, algae and carotenes, vegetable) and one (calcium hydrogen sulfite) was withdrawn.

16. The Expert Committee commented that residual ethanol limits should be included in specifications and that it would initiate review of heavy metals limits in emulsifiers at the fifty-fifth meeting of JECFA. The Expert Committee reaffirmed the requirement that microbial strain numbers on enzymes prepared from genetically modified organisms might impose unnecessary constraints on the development of production organisms for food-grade enzymes and therefore amended the requirement for microbial strain numbers in the specifications section of Appendix B to Annex 1 in the specifications that have been published.[7]

17. A delegation expressed the need for the reports to be published in a more timely manner. The JECFA Secretariat stated that efforts were underway to publish them more quickly. The JECFA Secretariat noted that more extensive information of interest to CCFAC than in the past was now included in the summaries so that this information was disseminated quickly.

ACTION REQUIRED AS A RESULT OF CHANGES IN ADI STATUS AND OTHER TOXICOLOGICAL RECOMMENDATIONS (Agenda Item 4b)[8]

18. The Committee noted that action required as a result of changes in the ADI status of food additives or other toxicological recommendations concerning contaminants as proposed by JECFA at its 53rd meeting (June 1999) had been addressed by the *ad hoc* Working Groups on the General Standard for Food Additives and on Contaminants and Toxins, respectively.

19. The table summarizing "Action Required as a Result of Changes in ADI Status and Other Toxicological Recommendations Arising from the 53rd JECFA Meeting" is attached to this report as Appendix XV.

DISCUSSION PAPER ON THE APPLICATION OF RISK ANALYSIS PRINCIPLES FOR FOOD ADDITIVES AND CONTAMINANTS (Agenda Item 5)[9]

20. The 31st CCFAC agreed that the discussion paper should be revised in light of comments received and the Committee's discussions, in cooperation with the JECFA Secretariat, for consideration at its current meeting.[10] In discussing principles of risk analysis, the 23rd Session of the Codex Alimentarius Commission adopted [11] several recommendations to be applied in the framework of Codex, including:

- Programmes that contribute to risk analysis should have high priority; and,
- Relevant Codex committees should continue to develop and to apply risk analysis principles and methodologies appropriate to their specific mandates within the framework of the Action Plan and report their progress on a regular basis.

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7 *Compendium of Food Additive Specifications;* FAO Food and Nutrition Paper 52, Add. 7, 1999.

8 CX/FAC 00/3.

9 CL 1999/22-FAC and comments submitted by Denmark, Consumers International (CX/FAC 00/4); Canada, EC (CRD 4); JECFA (CRD 5); India, EC-revised (CRD 6).

10 ALINORM 99/12A, paras. 14-17.

11 ALINORM 99/37, paras. 47-58.

21. In introducing the discussion paper, the delegation of the United States noted that the document had been revised on the basis of input provided by the 31st CCFAC, the 23rd CAC and the 53rd JECFA meeting. The delegation informed the Committee that the purpose of the document was to strengthen the standard setting activities of the CCFAC by clarifying its risk management role and the risk assessment role of JECFA and to improve risk communication between the two bodies. The United States was of the opinion that these goals might be achieved through the further elaboration of the proposed Risk Assessment Policy Statement (Annex II of CL 1999/22-FAC).

22. The delegation of Portugal, speaking on behalf of the Member States of the European Union, stated that broadly assuming naturally occurring toxicants were contaminants was somewhat misleading, as some naturally occurring toxicants at lower doses could also be beneficial. The delegation also agreed that the CCFAC and JECFA needed to establish clear priorities and routes of communication but the means to do so needed to be further considered, i.e., lists of risk assessment groups further developed by JECFA on the basis of CCFAC priorities should be agreed to by the CCFAC; other interests, including qualitative factors, should be considered in risk assessment outputs; and, the selection of JECFA experts should be further examined. In regard to the proposed Risk Assessment Policy, the delegation was of the opinion that decision making for the application of such policies should be ultimately directed to the CAC; that the Committee should take the "As Low as Reasonably Achievable" (ALARA) principle into account in the context of the General Standard on Contaminants and Toxins in Foods; and, that the use of the term "non-science based factors" should instead refer to "other legitimate factors".

23. Several delegations, and the representative of Consumers International, agreed with the opinion of the delegation of Norway that the paper should also clearly explain the procedure and criteria for the selection of JECFA experts; risk communication between assessors and managers; the role of national governments; other legitimate factors; the precautionary principle; and, the consideration of hypersensitivity and intolerance by JECFA. It was also suggested that the document should focus on food additive risk analysis only and that Codex should develop a program for the application of risk analysis in developing countries.

24. The representative of FAO reiterated the fact that JECFA was not a subsidiary body of Codex and that JECFA reported directly to the Directors-General of FAO and WHO, who were responsible for establishing the agenda of each meeting, taking into account the advice of the CCFAC.

Status of the Discussion Paper on the Application of Risk Analysis Principles for Food Additives and Contaminants

25. The delegation of the United States agreed to revise the document, with the assistance of the original drafting group (Australia, the Netherlands, Sweden, Thailand and the United Kingdom) on the basis of written comments submitted and the above discussions for circulation, comment and further consideration at its next session. In the interest of promoting common risk analysis principles throughout Codex, the Committee also requested the Codex Secretariat to verbally report on its deliberations concerning this issue to the forthcoming 15th Session of the Codex Committee on General Principles. The Committee further agreed that its deliberations should be reported to the forthcoming 47th CCEXEC in order to clarify the intended status of the CCFAC document in the context of the general consideration of a uniform and consistent approach to the application of risk analyses in different committees. It also agreed that the 24th Session of the Commission should be provided with a report on this issue after its further consideration by the 33rd CCFAC.

ENDORSEMENT AND/OR REVISION OF MAXIMUM LEVELS FOR FOOD ADDITIVES IN CODEX STANDARDS (Agenda Item 6)[12]

26. The Committee noted that no maximum levels for food additives have been submitted for endorsement since its last Session. The Committee was informed that Canada had submitted technological justification for the use of Pimaricin (235) in Sliced, Cut, Shredded or Grated Cheese as requested by the 31st Session of the Codex Committee on Food Additives and Contaminants[13] and the 3rd Session of the Codex Committee on Milk and Milk Products[14].

27. The Delegation of Canada informed the Committee that Pimaricin (Natamycin) was used as a yeast and mould inhibitor to increase the shelf life of the product and that JECFA had established an ADI of 0-0.3 mg/kg body weight for Pimaricin. It was further explained that Pimaricin was approved for use as an antimycotic in Canada on whole cheese as well as grated cheese and that ingestion of Pimaricin residues when added to grated cheese was unavoidable. As Pimaricin was a fungicidal which inhibited the growth of fungi and mold but had no effect on bacteria, the delegation expressed the view that antibiotic resistance of fungi in the human gut being exposed to Pimaricin due to cheese consumption was extremely low and that therefore the use of pimaricin in grated cheese posed minimal risk.

28. Several delegations expressed safety concerns about the extended use of Pimaricin due to its low ADI and the potential for development of increased resistance by moulds and reiterated that it should only be permitted as a surface treatment to whole cheese. Other delegations affirmed that extended uses of Pimaricin were well within the ADI.

29. The Committee decided not to endorse the use of Pimaricin in Sliced, Cut, Shredded or Grated Cheese, pending the reevaluation of Pimaricin by JECFA (see Appendix XVI).

CONSIDERATION OF THE CODEX GENERAL STANDARD FOR FOOD ADDITIVES (GSFA) (Agenda Item 7)

REPORT OF THE AD HOC WORKING GROUP ON THE CODEX GENERAL STANDARD FOR FOOD ADDITIVES (Agenda Item 7a)[15]

30. The 31st Session of the CCFAC decided to reconvene the *ad hoc* Working Group on the General Standard for Food Additives prior to its current Session under the Chairmanship of the United States.[16] The *ad hoc* Working Group was chaired by Dr. A. Rulis (USA) and co-chaired by Dr. D. Keefe (USA). Mrs. B. Fabech (Denmark) acted as Rapporteur. The chairman of the Working Group briefly summarized its discussions and proposed several general recommendations to the Committee, as follows:

The Use of Additives as Carriers

31. The Committee discussed additives (e.g., beta cyclodextrin and polyethylene glycol) that might be used as carriers for other additives (e.g., flavouring agents) in relation to their inclusion in the GSFA. As an example, it was noted that beta cyclodextrin, which was used as a carrier for flavourings used in water based drinks, may not have a technological effect in the drink itself.

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12 CX/FAC 00/5
13 ALINORM 99/12A, para. 25
14 ALINORM 99/11, para. 70
15 Conference Room Document 1
16 ALINORM 99/12A, para. 55

32. The Committee therefore agreed with the recommendation of the WG to request comments on the use of additives used as carriers for consideration at the next session of the CCFAC.

Relationship between Codex Commodity Standards and the GSFA

33. A number of delegations expressed concern about the apparent confusion between provisions for food additives in Codex commodity standards and for the same foods in the GSFA. The delegation of Switzerland asked the CCFAC to undertake, as a matter of priority, a cross reference between food additive provisions contained in Codex commodity standards and those contained in the GSFA to eliminate inconsistencies.

34. The Codex Secretariat reiterated previous decisions of the Codex Alimentarius Commission on the general relationship between Codex commodity standards and the GSFA:

- All provisions in respect of food additives (including processing aids) …. contained in Codex Commodity Standards should be referred … and will require to be endorsed by the Codex Committee on Food Additives and Contaminants (Codex Alimentarius Commission Procedural Manual, Eleventh Edition, page 93).
- The Preamble to the Codex General Standard for Food Additives states in part that "This standard sets forth the conditions under which permitted food additives may be used in foods, whether or not they have previously been standardized by Codex. The food additive provisions of Codex Commodity Standards shall be included in and superseded by the provision of this standard" (Codex STAN 192-1995, Rev. 2-1999, Section 1.2).
- Continued priority should be given to the Commission's horizontal science based work and will continue to reduce its work on commodity-specific standards in favour of horizontal or general standards. The modernization of existing commodity standards and the transfer of material from commodity standards to applicable general standards should be completed in this period (Medium Term Plan for 1998 to 2002, General Approaches and Issues, ALINORM 99/37, Appendix II, page 93).

35. In view of fact that the Commission was in the process of transferring material from Codex commodity standards to horizontal science based standards, the Committee agreed with the recommendation of the WG that the relationship between Codex commodity standards and the GSFA during this transition period should be further examined and clarified. The Committee therefore accepted the offer of the Codex Secretariat to prepare a discussion paper on the relationship between Codex commodity standards and the further development of the GSFA for circulation, comment and consideration at the next meeting of the CCFAC, especially as related to the food additive provisions of Codex commodity standards when they are more restrictive than those contained in the GSFA.

Food Category System

36. The Committee agreed with the Food Category System presented in the WG report, which was revised based on discussions at the 31st Session of the CCFAC. The Committee also agreed with additional editorial amendments to the Food Category System as recommended by the WG to food categories 04.0, 04.2, 05.2 and 12.2.

37. The delegation of Italy, supported by Portugal speaking on behalf of the Member States of the European Union, suggested additional changes to Category 6.4 (Pasta and noodles and like products) by adding sub-categories 6.4.1 (pasta) and 6.4.2 (noodle-like products); the representative of the EC suggested additional changes to Category 13.1 (infant formulae and follow-on formulae). The Committee therefore agreed that the Food Category System (see Appendix VIII) would be circulated for comment and further consideration at the next session of the CCFAC. As the Committee noted that revisions to the Food Category System would also result in significant revisions to Tables 1 and 2 of the GSFA, it agreed that a clear explanation of the types of foods included in the proposed revision(s) should be adequately explained in the comments submitted.

Future of the GSFA Quality Control Group

38. The Committee decided to reestablish the GSFA quality control group (Australia, Brazil, Japan, South Africa, the United States, EC) to perform a quality check on the source data for the additives in Groups VI and VII (CRD 1, Appendix I). In addition, the Committee agreed that the United States would select 20 additives from group V for which data had already been considered by the quality control group for discussion by the CCFAC next year.

COMMENTS ON THE DRAFT REVISED GUIDELINES FOR THE DEVELOPMENT OF MAXIMUM LEVELS FOR THE USE OF FOOD ADDITIVES WITH NUMERICAL ACCEPTABLE DAILY INTAKES (ANNEX A) (Agenda Item 7b)[17]

39. The 23rd Session of the Codex Alimentarius Commission adopted[18] the proposed draft revised Guidelines for the Development of Maximum Levels for the Use of Food Additives with Numerical Acceptable Daily Intakes (Annex A to the GSFA) at Step 5.

40. The Committee agreed with the recommendation of the WG and forwarded the draft Guidelines for the Development of Maximum Levels for the Use of Food Additives with Numerical Acceptable Daily Intakes (Annex A) to the 24th Session of the Codex Alimentarius Commission for adoption at step 8 (see Appendix II).

COMMENTS ON THE INCLUSION OF ADDITIVES WITH AN ACCEPTABLE DAILY INTAKE OF "NOT SPECIFIED" IN TABLE 3 (Agenda Item 7c)[19]

41. The 23rd Session of the Commission adopted the amended Table 3 and its Annex at Step 8 with modifications.[20] The 31st CCFAC also agreed to request comments for the inclusion of additional additives with an ADI of "not specified" in Table 3 of the GSFA.[21]

42. Ten substances were discussed for inclusion in table 3 of the GSFA as per the comments submitted and following the results of the 53rd JECFA meeting. The Committee agreed with the conclusions of the WG and did not include hydrogenated poly 1-decene in Table 3 as it had "no ADI allocated". The Committee also agreed with the conclusions of the GSFA WG and the recommendations of the informal WG on the INS system and decided not to include alpha-acetolactate decarboxylase and maltogenic amylase in Table 3 as these substances were exclusively used as processing aids.

43. The Committee agreed to enter Processed *Eucheuma* Seaweed (INS 407a); Sodium carboxymethyl cellulose, enzymatically hydrolyzed (INS 469); Gamma-cyclodextrin; Polyglycitol syrup; Erythritol; Curdlan; and, Sodium Sulfate (INS 514) in table 3 of the GSFA, with the understanding that INS numbers would be assigned as necessary (see paras. 72-74 and Appendix VII).

44. The representative of the European Union requested the inclusion of Paprika Oleoresins (INS 160c) as a colour in Table 1. The Secretariat clarified that the JECFA evaluation of the substance had concluded that an ADI was not necessary. However, as the final JECFA recommendation was "ADI not allocated", the JECFA Secretariat agreed to clarify the exact status of the compound for consideration by the 33rd CCFAC.

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17 CL 1999/13-GEN and comments submitted by Canada (CX/FAC 00/6) and China (CRD 4).

18 ALINORM 99/37, Appendix VII, Part 2

19 CL 1999/4-FAC and comments submitted by Slovak Republic, CEFS, CFLPEU, IPPA, MARINALG International, ISDI (CX/FAC 00/7) and China (CRD 4)

20 ALINORM 99/37, paras. 111-112 and Appendix VII, Part 1.

21 ALINORM 99/12A, paras. 12, 56 and Appendix XI

45. The Committee agreed to circulate the above proposed draft amendments (see Appendix VI) to Table 3 for comments at Step 3 of the Accelerated Procedure, subject to confirmation by the 47th Session of the Executive Committee.

COMMENTS ON THE REVISED TABLE 1 OF THE DRAFT GSFA (Agenda Item 7d)[22]

46. The 31st CCFAC forwarded the Group I additives of the revised Table 1 to the Commission for adoption at Step 8.[23] The 23rd Session of the Commission adopted the revised Table 1 at Step 8 with modifications.[24]

47. The Committee agreed to forward the proposed draft (Step 4) and draft (Step 7) food additive provisions in the attached Table 1 (see Appendix III) to the 24th Session of the Commission for adoption at Step 5/8 or 8, respectively.

48. The Committee noted the advice of the WG in respect of the Group IV additive, benzoates. There was a concern that the intake of benzoates would exceed the ADI. However, it was noted that although exceeding the ADI in the context of the GSFA Food Category System was in theory possible, national intake data indicated that in practice the ADI would not be exceeded. The committee agreed to delete the draft uses for benzoates in wines (14.2.3.), beer and malt beverages (14.2.1) and spirituous beverages (14.2.6). The Committee agreed to return the draft maximum levels for benzoates to Step 6 for additional comment and consideration at its 33rd Session (see Appendix IV).

49. The Committee also agreed to forward all remaining proposed draft food additive provisions in Table 1 (at Step 3) to the 47th Session of the Executive Committee for adoption at step 5 (see Appendix V).

Future Status of the *Ad Hoc* Working Group on the General Standard for Food Additives

50. The Committee decided to reconvene the *ad hoc* Working Group on the General Standard for Food Additives prior to its next session under the chairmanship of the United States and expressed its appreciation to the Working Group for their diligent work.

DISCUSSION PAPER ON THE USE OF COLOURS IN FOODS (Agenda Item 8)[25]

51. The 31st Session of the CCFAC agreed to invite comments in order to revise the Discussion Paper on the Use of Colours in Foods for consideration at its current meeting.[26]

52. Denmark briefly introduced the paper, emphasizing the need to prevent consumers being mislead about the identity or quality of food by the addition of colours. Attention was also drawn to the fact that not all products were packaged and, therefore, consumers did not always have access to information through product labels. Denmark noted that the addition of colours was of particular importance when consumers experienced problems related to allergenicity, intolerance or hypersensivity.

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22 CL 1999/15-FAC and comments submitted by Brazil, Switzerland, Uruguay, United States, CAOBISCO, CEFIC, IFCGA, IFMA, IFU, ISA, ISDC, OIV (CX/FAC 00/8), Japan, Korea, Singapore, IDF, IFU (CRD 4); and Thailand (CRD 5).

23 ALINORM 99/12A, paras. 46, 56, Appendix II and Corrigendum

24 ALINORM 99/37, paras. 107-110 and Appendix VII, Part 1

25 CX/FAX 00/9

26 ALINORM 99/12A, para. 62

53. The representative of Consumers International supported the view that criteria for the use of colours in foods should be strengthened. The representative was also of the opinion that the precautionary principle should apply to the use of colours in foods, especially for fresh, unprocessed foodstuffs, basic foodstuffs and for infant formulas/baby-food.

54. Several delegations expressed the view that they would support the idea of developing a list of basic foodstuffs to which the addition of colours would not be endorsed by the CCFAC. These delegations were of the opinion that specific attention should be paid to colours used in unpackaged foods and foods served in restaurants as these were usually not labelled. The Codex Secretariat indicated that Codex standards did not apply to the restaurant or retail trade and that these matters were left to national governments.

55. However, the majority of delegations were of the opinion that the principles outlined in the paper applied equally to all food additives, including colours. The same criteria should apply to the establishment of maximum use levels for colours as for all other food additives. It was noted that these criteria were already established in the Preamble to the GSFA.

56. Labelling was considered an important tool for informing consumers about the presence of colours in food, especially when there were potential problems with intolerance, hypersensitivity or allergenic reactions. The JECFA Secretariat informed the Committee that JECFA evaluates data on allergenicity, intolerance and hypersensitivity related to food additives, including colours, when the information was available.

57. The Codex Secretariat also noted that the 23rd Session of the Commission had adopted a list of foods and ingredients that were known to cause hypersensitivity that should always be declared as an amendment to the Codex General Standard for the Labelling of Prepackaged Foods.[27] It was indicated that future additions and/or deletions to the list would be considered by the Codex Committee on Food Labelling, taking into account advice received from JECFA.

58. In view of the above discussions, the Committee decided to discontinue the consideration of discussions concerning the use of colours in foods, with the understanding that appropriate discussions should be undertaken in the context of the GSFA and in the Codex Committee on Food Labelling.

DISCUSSION PAPER ON PROCESSING AIDS (Agenda Item 9)[28]

59. The 31st Session of the CCFAC accepted the offer of New Zealand, in collaboration with Australia, Canada, France and the Netherlands, to develop a discussion paper on how the Committee should address processing aids.[29] Due to time constraints, the paper was not issued.

60. The delegation of New Zealand observed that the document addresses issues concerning the definition of processing aids; Codex Procedural Manual requirements concerning processing aids; proposals for potential future revisions of the Inventory of Processing Aids; and, whether a broader regulatory approach concerning processing aids was required.

61. The Committee agreed that the discussion paper would be amended by New Zealand, in collaboration with the Codex Secretariat, for circulation, comment and further consideration at its next Session.

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27 ALINORM 99/37, paras. 130-140 and Appendix VII, Part 1

28 CX/FAC 00/10 (not issued)

29 ALINORM 99/12A, para. 145

PROPOSED DRAFT REVISION TO THE CODEX GENERAL STANDARD FOR IRRADIATED FOODS (Agenda Item 10)[30]

62. The 31st Session of the Codex Committee on Food Additives and Contaminants noted that the Joint FAO/WHO/IAEA Study Group on High Dose Irradiation had considered the wholesomeness of food irradiated with doses above 10 kGy, the current limit in the Codex General Standard for Irradiated Foods (CODEX STAN 106-1983), and had concluded that food irradiated to any dose appropriate to achieve the technological objective was both safe and nutritionally adequate. In view of this recommendation, the 31st CCFAC considered the need for a revision of the current Standard. As there was general support for the revision, the Committee agreed to propose the revision of the General Standard as new work.[31] The 23rd session of the Commission approved the proposed revision to the Codex General Standard for Irradiated Foods.[32]

63. The representative of the IAEA drew attention to recommendations made by the Joint FAO/WHO/IAEA Study Group on High Dose Irradiation that no upper limit on dose be imposed, since any food irradiated to a dose appropriate to achieve the technological objective would be safe to consume and nutritionally adequate.

64. The comments either submitted in writing or presented orally at the current meeting in general supported the need to revise the General Standard. The representative of the EU did not support a change to the current maximum dose. Some countries recommended minor modifications to the proposed revision. One recommendation made by the European Union, and supported by Consumers International, would involve replacing the current paragraph 3.1 on hygiene with a more explicit statement on good hygienic practices. Two delegations noted that the companion Recommended International Code of Practice for the Operation of Irradiation Facilities used for the Treatment of Foods (CAC/RCP 19-1979) should also be amended.

65. The Committee decided to ask WHO, in coordination with IAEA and FAO, to revise the Codex General Standard for Irradiated Foods for circulation, comment at Step 3 and further consideration by the 33rd CCFAC. The Committee also agreed to request the Executive Committee to consider as new work the proposed draft revision of the companion Recommended International Code of Practice for the Operation of Irradiation Facilities Used for the Treatment of Foods (CAC/RCP 19-1979) for consistency with the ongoing revision of the General Standard and to incorporate HACCP principles.

SPECIFICATIONS FOR THE IDENTITY AND PURITY OF FOOD ADDITIVES ARISING FROM THE 53RD JECFA MEETING (Agenda Item 11)[33]

66. The 31st Session of the CCFAC decided to reconvene the *ad hoc* Working Group on Specifications prior to its current Session under the Chairmanship of the USA.[34] The *ad hoc* Working Group was chaired by Dr. P. Kuznesof (USA). Mrs. H. Wallin (Finland) acted as Rapporteur and Mrs. I. Meyland (Denmark) acted as Category Monitor.

67. The Committee noted that Specifications for the Identity and Purity of Food Additives arising from the 53rd JECFA meeting (FAO/FNP 52 - Add. 7) had been circulated for comments under CL 1999/25-FAC. The Committee referred 2 food additives and 22 flavouring agents in Category III back to JECFA for further advice.

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30 CL 1999/32-FAC and comments submitted by Canada, Australia, South Africa and Consumers International (CX/FAC 00/11)

31 ALINORM 99/12A, paras. 6-7

32 ALINORM 99/37, para. 210 and Appendix VIII

33 CL 1999/25-FAC and comments submitted by Canada and Japan (CX/FAC 00/12); Report of the *ad hoc* Working Group on Specifications (CRD 2)

34 ALINORM 99/12A, para. 69

68. The Committee was advised that many specifications contained limits for residual isopropanol, a commonly used extraction solvent in the manufacture of food additives. The *ad hoc* Working Group on Specifications brought to the attention of the Committee that isopropanol had been evaluated by JECFA but it had not allocated an ADI. The Committee, therefore, agreed to the recommendation of the *ad hoc* Working Group on Specifications requesting that the JECFA Secretariat advise CCFAC if further action was needed with regard to the safety status of isopropanol used in the manufacture of food additives.

69. With regard to the comments received by the *ad hoc* Working Group on Specifications, the Committee agreed to ask JECFA to consider three points with regard to monographs of the flavouring agents:

- That an identification test must be accompanied by a relevant spectrum of a reference compound;
- It was not necessary to employ several different kinds of spectroscopic techniques as one relevant identification test was usually sufficient; and,
- That a boiling point given in specifications be for information purposes only and not a requirement.

Further, JECFA should be asked to consider use of a mathematical formula for converting specific gravity values obtained at 20 degrees Celsius to values corresponding to 25 degrees.

Status of the Specifications for the Identity and Purity of Food Additives Arising from the 53rd JECFA Meeting

70. The Committee agreed to forward 34 food additives and 55 flavouring agents in Category I to the Commission for adoption as Codex Advisory Specifications and 2 food additives in Category II to the Commission after editorial changes including technical revisions (see Appendix IX).

71. The Committee thanked the *ad hoc* Working Group for its efforts, and agreed to reestablish the *ad hoc* Working Group on Specifications to meet prior to the 33rd Session of the CCFAC.

PROPOSED AMENDMENTS TO THE INTERNATIONAL NUMBERING SYSTEM, INCLUDING TECHNICAL FUNCTION AND FUNCTIONAL CLASSES/SUB-CLASSES (Agenda Item 12)[35]

72. The 31st CCFAC agreed to circulate INS Number 586 for 4-Hexylresorcinol as an antioxidant and colour retention agent and to add the technological function of "emulsifier" to Pectins (INS Number 440) at Step 3 of the Accelerated Procedure for comments, subject to the approval of the Commission.[36] The 23rd Session of the Commission approved the amendments under the Accelerated Procedure as new work.[37] The 31st CCFAC also agreed that further consideration should be given to the general question of functional classes and subclasses in the framework of the development of the GSFA.[38]

Status of Amendments to the International Numbering System, Including Technological Functions and Functional Classes/Subclasses

73. The Committee agreed to forward the proposed addition of 4-Hexylresorcinol to the INS System as number 586 (antioxidant, colour retention agent) and the proposed revision to Pectins (INS 440) to include the technological function of emulsifier to the Commission for final adoption as draft revisions to the Standard at Step 5 of the Accelerated Procedure (see Appendix VII).

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35 CL 1999/4-FAC and comments submitted by Cuba, Japan (CX/FAC 00/13) and China (CRD 4)
36 ALINORM 99/12A, para. 73 and Appendix VIII
37 ALINORM 99/37, Appendix VIII
38 ALINORM 99/12A, para. 76

74. The Committee agreed to the recommendations of the ad hoc informal Working Group on the INS chaired by Australia and forwarded proposed draft revisions to the INS System to the 47th Session of the Executive Committee for preliminary adoption at Step 5 (see Appendix VII), and to request comments for additional revisions to the INS System on a standing basis. The Committee further agreed to request specific comments on Technological Functions and Functional Classes/Subclasses in the framework of the INS System, the GSFA and the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Section 4.2.2.3).

ENDORSEMENT AND/OR REVISION OF MAXIMUM LEVELS FOR CONTAMINANTS IN CODEX STANDARDS (Agenda Item 13)[39]

75. The Committee noted that no maximum levels for contaminants had been submitted for endorsement since its 31st Session and therefore, no action was required.

REPORT OF THE *AD HOC* WORKING GROUP ON CONTAMINANTS AND TOXINS (Agenda Item 14)[40]

76. The 31st Session of the CCFAC agreed on the goals and terms of reference of the *ad hoc* Working Group on Contaminants and Toxins and decided to reconvene the WG prior to its 32nd Session.[41] The *ad hoc* Working Group on Contaminants and Toxins was chaired by Dr. Torsten Berg (Denmark) and co-chaired by Dr. Cecilia Toledo (Brazil). Dr. Luba Tomaska (Australia) and Mr Niels B. Lucas Luijkx (The Netherlands) acted as rapporteurs.

77. The Codex Secretariat reiterated previous decisions of the Codex Alimentarius Commission that continued priority should be given to the Commission's horizontal science-based work and that it would continue to reduce its work on commodity-specific standards in favour of horizontal or general standards.[42]

78. The Chairman of the Working Group briefly summarized its discussions and proposed several general recommendations to the Committee, as follows:

Summary Schedule of Proposed Draft (Step 4) and Draft (Step 7) Maximum or Guideline Levels for Contaminants

79. The Committee agreed with the recommendation of the WG to create a new Schedule 1 to the Codex General Standard for Contaminants and Toxins in Foods (GSCT) containing proposed draft and draft maximum or guideline levels for contaminants in foods as well as an indication of their Step status. It was noted that Schedule 1 would not be added to the GSCT itself until the relevant levels were adopted by the Commission.

Future Status of the *Ad Hoc* Working Group on Contaminants and Toxins

80. The Committee decided to reconvene the *ad hoc* Working Group on Contaminants and Toxins prior to its next Session under the Chairmanship of Denmark.

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39 CX/FAC 00/14

40 CRD 3

41 ALINORM 99/12A, paras. 93-98

42 Medium Term Plan for 1998 to 2002, General Approaches and Issues, ALINORM 99/37, Appendix II, page 93

METHODOLOGY AND PRINCIPLES FOR EXPOSURE ASSESSMENT IN THE CODEX GENERAL STANDARD FOR CONTAMINANTS AND TOXINS IN FOOD (Agenda Item 15)[43]

81. The 31st Session of the CCFAC decided to revise the document in the light of the comments received and presented in the form of an annex to the General Standard for Contaminants and Toxins in Foods. The work was assigned to the United Kingdom, with the assistance of Australia, Denmark, France, India, Italy, the Netherlands, Norway, Thailand, the United States and WHO.[44] Due to time constraints, not all of the author countries had the opportunity to contribute to the development of the document.

82. The delegation of France had also offered to prepare a discussion paper on use of distribution curves for contaminants in foods, in collaboration with WHO. Although the intention had been for the French contribution to be provided to the United Kingdom for inclusion in CX/FAC 00/15, the paper was distributed separately as CX/FAC 00/15-Add. 1.[45]

83. The chairman of the *ad hoc* Working Group on Contaminants and Toxins explained that the methodology proposed by the United Kingdom was intended as a risk management screening tool for use in the establishment of maximum levels for inclusion in the GSCT.

84. Although some delegations expressed general support for the methodology outlined in the document, it was indicated that there were still some problems with the proposed model.

85. The Committee agreed to append Annex I (Methodology and Principles for Exposure Assessment in the Codex General Standard for Contaminants and Toxins in Food) to its report (see Appendix XVII) for circulation, comment at Step 3 and further consideration at its next meeting. The Committee also agreed that comments would be requested concerning data on actual foodstuff contamination on the Technical Annex on Distribution Curves of Contaminants in Food Products prepared by France (CX/FAC 00/15-Add. 1) in the Circular Letter to this report, with the intention that this document would in due course be incorporated into Annex I.

MYCOTOXINS IN FOOD AND FEED (Agenda Item 16)

COMMENTS ON THE DRAFT MAXIMUM LEVEL FOR AFLATOXIN M_1 IN MILK (Agenda Item 16a)[46]

86. The 23rd session of the Commission agreed to return the draft Maximum Level of 0.05 µg/kg for Aflatoxin M_1 in Milk to step 6 for additional comments and further consideration by the CCFAC, with the understanding that information should be provided on the public health and potential economic implications of a higher level or a lower level as proposed as well as the levels of aflatoxin contamination found in milk.[47]

87. The delegation of Portugal, speaking on behalf of the Member States of the European Union, and other delegations reaffirmed their support for the draft maximum level of 0.05 µg/kg. These delegations noted that aflatoxin M_1 was a genotoxic carcinogen, a lower level was needed to protect high level consumers of milk and vulnerable populations such as infants and young children, and that the level proposed was reasonably achievable. These delegations noted that this low level could be easily detected analytically, and that their

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43 CX/FAC 00/15 and CX/FAC 00/15–Add. 1

44 ALINORM 99/12A, paras. 100-104

45 ALINORM 99/12A, para. 101

46 CL 1999/13-GEN and comments submitted by Canada, Malaysia, Norway, United States (CX/FAC 00/16); EC (CRD 4); Argentina, China, Thailand (CRD 5); and India (CRD 6).

47 ALINORM 99/37, paras. 103-105

national intake data indicated that the maximum level could be adhered to. The representative of the EU noted that the level should apply, with appropriate concentration factors, to milk products. It was further noted that those delegations seeking a higher draft maximum level were responsible for providing information to support this.

88. Other delegations expressed opposition to the level of 0.05 µg/kg for various reasons. These delegations noted that the availability, application and costs associated with methods of analysis for the determination of aflatoxins at the lower level were significant. They stated that the risk assessment conducted by the 49th JECFA indicated that the potential carcinogenicity of aflatoxin M_1 was approximately ten times less than that of aflatoxin B_1. Other delegations therefore stated that a level of 0.5 µg/kg was both reasonably achievable and adequate for the protection of consumer health. They noted that adoption of the lower level would result in severe disruptions to trade in feeding stuffs, loss of valuable nutrients in some countries, that liquid milk for direct consumption was not widely traded and that due to seasonal and regional variations in milk production, aflatoxin M_1 levels were difficult to control.

89. The Committee decided to return the draft maximum level of 0.05 µg/kg for Aflatoxin M_1 in Milk to step 6 (see Appendix X) for additional comments and consideration at the 33rd Session of the CCFAC. The Committee also requested the submission of information on levels of aflatoxin M_1 contamination in milk, potential public health and economic implications of a higher level or a lower level as proposed, as well as an indication of problems encountered in international trade.

90. The Committee also requested the 56th Session of JECFA (February 2001) to examine exposure to aflatoxin M_1 and to conduct a quantitative risk assessment to compare both levels in milk.

91. The Committee requested that data on exposure, actual levels found in trade and distribution curves of milk contamination be submitted to JECFA in strict accordance with their data submission deadline of 1 July 2000.

PROPOSED DRAFT CODE OF PRACTICE FOR THE PREVENTION OF CONTAMINATION BY OCHRATOXIN A IN CEREALS (Agenda Item 16b)[48]

92. The 23rd Session of the Commission approved the elaboration of the proposed draft Code of Practice for the Prevention of Contamination by Ochratoxin A in Cereals as new work.[49]

93. The Committee decided to create a single general proposed draft Code of Practice for the Prevention of Mycotoxin Contamination in Cereals under the direction of the United States, with assistance provided by Argentina, Canada, Norway, South Africa and Sweden. The Committee requested Sweden to develop an Annex for the general Code of Practice to provide specific information and recommendations related to the prevention of Ochratoxin A contamination in cereals. The Committee agreed that both documents would be circulated separately for comment and consideration at the 33rd Session of the CCFAC.

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48 CX/FAC 00/17

49 ALINORM 99/37, Appendix VIII

COMMENTS ON THE PROPOSED DRAFT MAXIMUM LEVELS FOR OCHRATOXIN A IN CEREALS AND CEREAL PRODUCTS (Agenda Item 16c)[50]

94. The 31st CCFAC agreed that the maximum level of 5 µg/kg for Ochratoxin A in Cereals and Cereal products be circulated for comments at step 3, including suggestions for sampling plans. The Committee also requested JECFA to perform a risk assessment on the levels of 5 and 20 µg/kg of Ochratoxin A in cereals and cereal products.[51] The Committee noted that Ochratoxin A was scheduled for re-evaluation by JECFA at its 56th meeting in February 2001.

95. The delegation of Germany offered to provide JECFA with new data regarding intake and actual levels of Ochratoxin A in cereals, flours and bread, which strongly indicated that the maximum level should not be higher than 5 µg/kg. The need for intake assessment to take account of levels found in other foods such as coffee, beer and wine was also noted.

96. The Committee decided to return the proposed draft maximum level of 5 µg/kg Ochratoxin A in Cereals and Cereal Products to Step 3 for additional comment on seasonal and annual variation with a view to strengthening the data base to evaluate the proposed draft maximum level (see Appendix X).

POSITION PAPER ON ZEARALENONE (Agenda Item 16d)[52]

97. The 31st Session of the CCFAC meeting requested Norway to finalize the Position Paper on Zearalenone for consideration at its next Session.[53]

98. The Committee thanked the delegation of Norway for its efforts, and agreed that it would finalize the position paper based on discussions at the present session as a potential basis for future work, with the request that any suggested revisions to the text should be submitted directly to Norway.

PROPOSED DRAFT CODE OF PRACTICE FOR THE PREVENTION OF CONTAMINATION OF CEREALS BY ZEARALENONE (Agenda Item 16e)[54]

99. The 23rd Session of the Codex Alimentarius Commission approved the elaboration of the proposed draft Code of Practice as new work.[55]

100. The Committee requested Norway to develop an Annex separately from the general Code of Practice for the Prevention of Mycotoxin Contamination in Cereals (see para. 93) to provide specific information and recommendations related to the prevention of zearalenone contamination in cereals for circulation, comment and further consideration at its next meeting.

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50 CL 1999/4-FAC and comments submitted by Cuba, Norway, United States (CX/FAC 00/18); Korea, EC (CRD 4); and Argentina (CRD 5)

51 ALINORM 99/12A, para. 109 and Appendix IX

52 CX/FAC 00/19

53 ALINORM 99/12A, para. 112

54 CX/FAC 00/20 and CX/FAC 00/20-Add. 1 (not issued)

55 ALINORM 99/37, Appendix VIII

COMMENTS ON THE PROPOSED DRAFT MAXIMUM LEVEL FOR PATULIN IN APPLE JUICE AND THE APPLE JUICE INGREDIENT IN READY MADE SOFT DRINKS (Agenda Item 16f)[56]

101. The 23rd Session of the Codex Alimentarius Commission adopted the proposed draft maximum level of 50 µg/kg for Patulin in apple juice and apple juice ingredients in other beverages at Step 5.[57]

102. Some delegations and the representative of Consumers International expressed concern over the level of 50 µg/kg, stating that children might easily exceed the PTWI by consuming 200 ml of apple juice per day at this level. Some delegations also felt that good agricultural practice and advanced technology could easily achieve a lower level of 25 µg/kg.

103. Other delegations and the representative of the International Federation of Fruit Juice Producers felt that the level of 50 µg/kg for patulin in apple juice and apple juice ingredients in other beverages was sufficient to protect children and other consumers because exposure calculations indicated that a large margin of safety existed. Some delegations also felt that a lower level of 25 µg/kg was difficult to achieve due to seasonal and other variations in apple production and increased difficulties with analysis at 25 µg/kg.

104. The Committee agreed to forward the draft maximum level of 50 µg/kg for Patulin in Apple Juice and Apple Juice Ingredients in Other Beverages to the Commission for adoption at step 8 (see Appendix X), with the understanding that the level would subsequently be incorporated into the Codex General Standard for Contaminants and Toxins in Foods. The delegation of France expressed its reservation to this decision.

105. The Committee accepted the offer of the United Kingdom, with assistance provided by the International Federation of Fruit Juice Producers, to develop a draft Code of Practice for the Prevention of Patulin Contamination in Apple Juice and Apple Juice Ingredients in other Beverages for circulation, comment and consideration at its next Session.

POSITION PAPER ON FUMONISINS (Agenda Item 16g)[58]

106. The 31st Session of the CCFAC accepted the offer of the United States to develop a Position Paper on Fumonisins for consideration at its next Session.[59]

107. The Committee generally supported the position paper, although the recommendation concerning additional research involving the development of genetically engineered corn resistant to *Fusarium* growth or degrades fumonisins *in planta* was not fully supported.

108. The Committee thanked the Delegation of the United States for its efforts, and agreed that it would finalize the Position Paper as a potential basis for future work, with the request that any suggested revisions to the text should be submitted directly to the United States. The Committee stressed the importance of ensuring the timely submission of data to JECFA for consideration.

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56 CL 1999/13-GEN and comments submitted by Canada, Norway (CX/FAC 00/21); Spain, EC (CRD 4); Argentina, Thailand (CRD 5); and India (CRD 6).

57 ALINORM 99/37, Appendix VII, Part 2

58 CX/FAC 00/22

59 ALINORM 99/12A, para. 97

109. The Committee also requested the United States to develop an Annex for the general Code of Practice for the Prevention of Mycotoxin Contamination in Cereals (see para. 93) to provide specific information and recommendations on the prevention of fumonisin contamination in cereals for circulation, comment and further consideration at its next meeting.

INDUSTRIAL AND ENVIRONMENTAL CONTAMINANTS IN FOODS (Agenda Item 17)

COMMENTS ON THE PROPOSED DRAFT CODE OF PRACTICE FOR SOURCE DIRECTED MEASURES TO REDUCE CONTAMINATION OF FOOD WITH CHEMICALS (Agenda Item 17a)[60]

110. The 31st CCFAC agreed to return the proposed draft Code of Practice to Step 3 for redrafting by the delegation of Sweden in order to incorporate the comments received for consideration at the current meeting.[61]

111. The United States expressed concern that some aspects of the current proposed draft Code of Practice did not fall within the CCFAC terms of reference. The Codex Secretariat informed the Committee that the CCFAC was responsible for the establishment or endorsement of permitted maximum or guideline levels for food additives, contaminants (including environmental contaminants) and for naturally occurring toxicants as well as for the consideration and elaboration of standards or codes for related subjects. It was also noted that the elaboration of the Code of Practice had been approved by the Commission as new work.

112. The Committee agreed to forward the proposed draft Code of Practice for Source Directed Measures to Reduce Contamination of Foods with Chemicals to the Executive Committee for adoption at Step 5 (see Appendix XVIII).

113. It requested the CCEXEC to provide advice as to whether or not the development of Codes of Practice to inform national authorities on source directed measures for the reduction of the contamination of foods was within the Committee's terms of reference. The Committee also agreed that the document would be reformatted into a standard format for Codes of Practice for the 33rd Session of the CCFAC, and that it would be a separate document from the general Code of Practice for the Prevention of Mycotoxin Contamination in Cereals (see para. 93).

114. The Committee accepted the offer of the Netherlands to contribute to the development of a document by Sweden describing a Standard Format for Codes of Practice as a useful management tool to be circulated for comment prior to further consideration at its next Session.

DRAFT MAXIMUM LEVELS FOR LEAD (Agenda Item 17b)[62]

115. The 31st CCFAC returned the draft maximum levels for lead to step 6 for redrafting by the delegation of Denmark, with the assistance of the United States, on the basis of the CCFAC discussions and comments received, including appropriate references for the levels proposed. The Committee noted that the 23rd Session of the Commission deleted the maximum levels for arsenic and lead in the Codex Standard for Sugars.[63]

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60 CL 1999/23-FAC and comments submitted by Canada, the Netherlands (CX/FAC 00/23); the Netherlands-Revised (CRD 4); Thailand (CRD 5); and India (CRD 6).

61 ALINORM 99/12A, para. 120

62 CX/FAC 00/24 and comments submitted by the Netherlands, South Africa, CEFS, FEDIOL (CX/FAC 00/24-Add 1); Canada, USA, CIAA, EC, IFU (CRD 4); Malaysia, Thailand (CRD 5); and India (CRD 6)

63 ALINORM 99/37, para. 170

116. The Committee discussed the revised draft maximum levels for lead on a commodity by commodity basis as recommended by the WG. On the basis of information provided by Turkey, the Committee decided to create a separate entry for small fruits and berries, including grapes, at a maximum level of 0.2 mg/kg; the general entry for fruit was maintained at 0.1 mg/kg.

117. The Committee agreed to revise the category "cereal products, except bran" to read as "cereal grains" and deleted the phrase "cereals subject to further processing" in the remarks section; the maximum level of 0.2 mg/kg for cereal grains, pulses and legume vegetables was maintained.

118. At the suggestion of the delegation of India, the category "milk fat" was moved to the section under milk. The Committee changed the footnote to the milk category to read "for dairy products, an appropriate concentration factor should apply". The maximum levels for the two categories were maintained. The delegation of India questioned the need for a level in milk, quoting a similar view from document CX/FAC 00/15 concerning methodology and principles for exposure assessment, and stated that they could not support the draft maximum level of 0.02 mg/kg.

119. Several delegations noted that in respect of the proposal for higher maximum levels for "certain species" of fish there was inadequate information on lead contamination between species and therefore, proposed levels should only be established for fish in general. The delegation of the Philippines noted that the existing database for fish and its preliminary findings did not support the maximum levels proposed for fish in general, and offered to provide data on the maximum levels in fish, crustaceans and bivalve molluscs to the next Session of the committee. Pending the consideration of the data, the Committee returned the draft maximum levels for fish, crustaceans and bivalve molluscs to step 6 for further comments and consideration at its next Session.

120. Several delegations and the representative of Consumers International noted that it was important to set maximum limits for fruit juices as low as possible because children were high consumers of these commodities. Therefore, the Committee returned the draft maximum level of 0.05 mg/kg for fruit juices to Step 6 for further comments and consideration at its next meeting.

121. The Committee noted the opinion of the delegation of Denmark that current data justified a lower level for lead in wine. However, the Committee maintained the maximum level of 0.20 mg/kg as it complied with OIV standards. The Committee suggested that the data be drawn to the attention of the OIV.

122. The Committee agreed to forward the draft maximum levels for lead in all foods except fish, crustaceans, bivalve molluscs and fruit juices (see Appendix XI) to the 24th Session of the Codex Alimentarius Commission for adoption at Step 8, with the understanding that the provisions would subsequently be incorporated into the Codex General Standard on Contaminants and Toxins in Foods. Draft maximum levels for lead in fish, crustaceans, bivalve molluscs and fruit juices returned for comment at Step 6 are contained in Appendix XII.

COMMENTS ON THE DRAFT GUIDELINE LEVEL AND PROPOSED DRAFT MAXIMUM LEVELS FOR CADMIUM (Agenda Item 17c)[64]

123. The 31st Session of the CCFAC agreed to return the draft guideline level for cadmium in cereals, pulses and legumes to Step 6 and other maximum levels to Step 3 for circulation, comment and further consideration at

[64] CL 1999/4-FAC and comments submitted by Cuba, Japan, the Netherlands, Sweden, the United States (CX/FAC 00/25); Korea, EC (CRD 4); and Thailand (CRD 5).

its current meeting. [65] The Committee noted that cadmium was scheduled for evaluation at the 55th JECFA meeting in June 2000.

124. In view of the forthcoming JECFA evaluation, the Committee agreed to return the draft guideline level for cadmium in cereals, pulses and legumes to Step 6 and other proposed draft maximum levels to Step 3 for circulation, comment and further consideration at its next meeting (see Appendix XIII).

125. The elaboration of a structured electronic system and a format for the collection of data was proposed. The representative of WHO offered to provide data on cadmium as well as information on the standardized GEMS Food Programme format for the collection of data to the Committee for information. The Committee stressed the importance of members submitting data and information on cadmium and other issues under its consideration in electronic form, which Denmark would compile in a support document with tables.

DISCUSSION PAPER ON DIOXINS (Agenda Item 17d)[66]

126. The 31st Session of the CCFAC requested the Netherlands to revise the Discussion Paper on Dioxins for circulation, comment and consideration at its current meeting.[67] The 23rd Session of the Codex Alimentarius Commission noted that work on dioxins had recommenced at the 31st Session of the CCFAC, and data was being sought to allow the establishment of an appropriate guideline or maximum level.[68] The Committee noted that dioxins and dioxin-like PCBs were on the CCFAC Priority List for JECFA evaluation.

127. Some delegations noted the absence of data on levels from many regions and rapid, cheap and reliable methods of analysis for dioxins and therefore, felt that it was premature to establish maximum levels. These delegations also noted that a reliable method of exposure assessment as well as the results of the JECFA evaluation were needed before proceeding further.

128. Other delegations, the representative of Consumers International and JECFA pointed out that WHO had undertaken a risk assessment in 1998 and that this could provide the basis for the elaboration of maximum levels and would provide industry and governments with a strong incentive to enforce source directed measures for the control of dioxins.

129. The JECFA Secretariat encouraged the submission of data on the types of foods and range of levels found in foods to allow the potential consideration of dioxins and dioxin-like PCBs at the 57th JECFA meeting in June 2001.

130. The Committee agreed that the delegation of the Netherlands would finalize the Discussion Paper and use it as a basis for the elaboration of a Position Paper on Dioxins and Dioxin-like PCBs. The Position Paper would include the potential range of levels in the commodities of interest (including feedingstuffs), explore the arguments for and against setting maximum limits and information on available methods of analyses, for consideration by the next Session of the CCFAC.

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65 ALINORM 99/12A, para. 136 and Appendix X

66 CX/FAC 00/26 and comments submitted by Sweden, CEFS, ENCA, IBFAN (CX/FAC 00/26-Add. 1); Belgium, Canada, China, EC (CRD 4); and France, Malaysia, Spain, Thailand (CRD 5).

67 ALINORM 99/12A, para. 139

68 ALINORM 99/37, para. 236

131. The Committee further agreed that Germany, in collaboration with Belgium, Japan, the Netherlands and the United States, would develop a proposed draft Code of Practice for Source Directed Measures to Reduce Dioxin Contamination of Foods for circulation, comment and consideration at its next meeting.

132. The Committee agreed to inform the *ad hoc* Intergovernmental Codex Task Force on Animal Feeding and the Codex Committee on Methods of Analysis and Sampling of the above discussions as a matter of interest. It also requested the Codex Committee on Methods of Analysis and Sampling to provide information on methods of analysis for dioxins.

PROPOSALS FOR THE PRIORITY EVALUATION OF FOOD ADDITIVES AND CONTAMINANTS BY JECFA (Agenda Item 18)[69]

133. The 31st Session of the CCFAC agreed to request additional comments for additions or amendments to its Priority List for consideration at the 32nd CCFAC.[70]

134. Mr J. Dornseiffen (the Netherlands) introduced the report of the *Ad Hoc* Informal Working Group on Priorities. The Committee agreed with the priorities proposed by the Working Group for both food additives and contaminants. α-Cyclodextrin was also added at the request of Hungary, which agreed to provide supporting data.

135. The Committee agreed that the contaminants of highest priority were dioxins and dioxin-like PCBs and the chloropropanols.

136. The Committee agreed on the Priority List of Food Additives, Contaminants and Naturally Occurring Toxicants Proposed for Evaluation by JECFA as presented in Appendix XVI. The Committee agreed to request additional comments for additions or amendments to its Priority List for consideration at its next Session.

OTHER BUSINESS AND FUTURE WORK (Agenda Item 19)

COMMENTS ON METHODS OF ANALYSIS AND SAMPLING FOR THE DETERMINATION OF FOOD ADDITIVES AND CONTAMINANTS IN FOODS (Agenda Item 19a)[71]

137. The 31st Session of the CCFAC agreed to forward proposals[72] for methods of analysis for the determination of Cadmium, Copper, Iron, Lead and Zinc in food to the Codex Committee on Methods of Analysis and Sampling (CCMAS) for consideration.[73] Proposals for additional methods of analysis for the determination of food additives and contaminants in foods were requested under CL 1999/4-FAC on the basis of criteria established[74] at the 28th Session of the CCFAC.

138. The Committee agreed to forward a proposal made at the current meeting (CRD 4) for a method of analysis for the determination of Ochratoxin A in cereals and cereal products, further to those methods discussed at the 31st Session of the CCFAC, to the 23rd Session of the CCMAS (February 2001) for consideration.

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69 CL 1999/4-FAC, CL 1999/24-FAC and comments submitted by Germany, AVEBE, IADSA, IPPA (CX/FAC 00/27); China (CRD 4) and the Report of the Informal *Ad Hoc* Working Group on Priorities (CRD 7)

70 ALINORM 99/12A, para. 143 and Appendix XII

71 CL 1999/4-FAC and comments submitted by the Nordic Committee on Food Analysis (CRD 4)

72 CX/FAC 99/25

73 ALINORM 99/12A, para. 144

74 ALINORM 97/12, para. 28

139. The Committee agreed to invite comments for additional methods of analysis for the determination of food additives and contaminants in foods for discussion under Other Business at its next Session.

COMMENTS ON PACKAGING PROVISIONS TO MAINTAIN THE STABILITY OF IODISED SALT IN THE CODEX STANDARD FOR FOOD GRADE SALT (Agenda Item 19b)[75]

140. The 31st Session of the CCFAC requested[76] Malaysia to revise its proposal for the addition of packaging provisions to the Codex Standard for Food Grade Salt[77] based on the Committee's discussions for consideration at its current meeting. Due to time constraints, the document was not circulated for comment prior to the current meeting.

141. The Delegation of Malaysia informed the Committee that comments discussed at the 31st Session had been taken into account and that a new paragraph was proposed to be added to the standard.

142. The Committee agreed on the new paragraph and also agreed to add the phrase "If necessary, in order to avoid the loss of iodine," to the beginning of the first sentence of Section 8.1. The proposed draft revision to the Codex Standard for Food Grade Salt concerning the addition of a new section regarding Packaging, Transportation and Storage was forwarded to the Executive Committee for preliminary adoption at Step 5 (see Appendix XIV).

OTHER MATTERS

"Other Legitimate Factors"

143. The Committee noted the request of the 14th Session of the Codex Committee on General Principles (CCGP) for relevant Codex committees "to identify and clarify other factors, in the framework of risk analysis, to facilitate the general CCGP debate on other legitimate factors".[78]

144. Several delegations and the representative of Consumers International stated their opinion that the CCFAC had considered the following "other legitimate factors" when discussing matters under its mandate:

- Economic costs associated with the establishment of maximum levels and method of analysis;
- General technical and technological need and feasibility;
- Availability of resources to undertake analyses and enforce standards;
- Prevention of environmental contamination through the use of Source Directed Measures;
- The proper use of labelling to inform consumers about health and safety issues, to prevent them from being misled, or to respond to their concerns;
- Good Agricultural Practices;
- Good Manufacturing Practices;
- Consumer concerns related to the safety of food additives and contaminants;
- Traditional, cultural, national and regional differences in food intakes and consumption;
- The effects of processing on contamination of food;
- Enforceability of maximum levels;

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75 CX/FAC 00/29 and CX/FAC 00/29-Add. 1 (not issued)
76 ALINORM 99/12A, para. 150
77 CX STAN 150-1995, Rev. 1-1997, Amend. 1-1999
78 ALINORM 99/33A, para. 76

- Control of pathogens;
- Impact on nutrition; and,
- Prevention of any practices that may mislead consumers and of unfair trade practices in international trade.

145. The representative of the Institute of Food Technologists strongly supported that "other legitimate factors" be soundly based and only be used in risk management and should not detract from other factors, such as the availability of nutritious foods.

146. The Committee requested the Codex Secretariat to verbally report on the outcomes of its discussion on "other legitimate factors" to the forthcoming 15th Session of the Codex Committee on General Principles (April 2000). The Committee further agreed that its preliminary deliberations should be reported to the forthcoming 47th Session of the Executive Committee in order to clarify the current status of the consideration of "other legitimate factors" within Codex with a view towards providing advice on a uniform approach to the matter.

147. The Committee decided to consider the possible inclusion of a separate Annex concerning "other legitimate factors" in the Discussion Paper on the Application of Risk Analysis Principles for Food Additives and Contaminants at the 33rd session of the CCFAC based on conclusions and discussions at the CCGP, CCEXEC and other Codex committees.

Future Work

148. The Delegation of Portugal, speaking on behalf of the Member States of the European Union, proposed the development of a position paper on 3-MCPD (3-monochloropropane-1,2-diol) as new work for its next Session. The proposal was supported by Canada, the Netherlands, the United States and the United Kingdom.

149. The Committee was informed that Chloropropanols, which include 3-chloro-1,2-propanediol (3-monochloropropane-1,2-diol) and 1,3-dichloro-2-proponal, were already included on the JECFA Priority List for evaluation.

150. The Committee requested the United Kingdom, with assistance from Canada and the United States, to prepare a position paper on this issue for circulation, comment and consideration at the 33rd Session of the CCFAC.

DATE AND PLACE OF NEXT SESSION (Agenda Item 20)

151. The Chairman announced that the 33rd session of the CCFAC was tentatively scheduled to be held in the Netherlands, from 12 to 16 March 2001, subject to discussions between the host government and FAO.

ANNEX

CODEX COMMITTEE ON FOOD ADDITIVES AND CONTAMINANTS

SUMMARY STATUS OF WORK

SUBJECT	STEP	FOR ACTION BY:	DOCUMENT REFERENCE*
Codex General Standard for Food Additives: Draft Guidelines for the Development of Maximum Levels for the Use of Food Additives with Numerical Acceptable Daily Intakes (Annex A)	8	24th CAC	Paras. 39-40 and Appendix II
Codex General Standard for Food Additives: Proposed Draft (Step 4)/Draft (Step 7) Food Additive Provisions in Table 1	5/8 or 8	24th CAC	Paras. 46-47 and Appendix III
Draft Maximum Level for Patulin in Apple Juice and Apple Juice Ingredients in Other Beverages	8	24th CAC	Paras. 101-104 and Appendix X
Draft Maximum Levels for Lead	8	24th CAC	Paras. 115-122 and Appendix XI
Proposed Draft Codex Advisory Specifications for the Identity and Purity of Food Additives	5/8	24th CAC	Paras. 66-71 and Appendix IX
Draft Revisions to the Codex International Numbering System for Food Additives	5**	24th CAC	Paras. 72-73 and Appendix VII
Codex General Standard for Food Additives: Proposed Draft Food Additive Provisions in Table 1	5	47th CCEXEC Governments 33rd CCFAC	Para. 49 and Appendix V
Proposed Draft Revisions to the Codex International Numbering System for Food Additives	5	47th CCEXEC Governments 33rd CCFAC	Para. 74 and Appendix VII
Proposed Draft Code of Practice for Source Directed Measures to Reduce Contamination of Foods with Chemicals	5	47th CCEXEC Governments 33rd CCFAC	Paras. 110-112 and Appendix XVIII
Proposed Draft Revision to the Codex Standard for Food Grade Salt: Packaging, Transportation and Storage	5	47th CCEXEC Governments 33rd CCFAC	Paras. 140-142 and Appendix XIV
Codex General Standard for Food Additives: Draft Food Additive Provisions for Benzoates	6	Governments 33rd CCFAC	Para. 48 and Appendix IV
Draft Maximum Level for Aflatoxin M_1 in Milk	6	Governments 33rd CCFAC	Paras. 86-89 and Appendix X
Draft Maximum Levels for Lead in Fish, Crustaceans, Bivalve Molluscs and Fruit Juices	6	Governments 33rd CCFAC	Paras. 115-122 and Appendix XII
Draft Guideline Level for Cadmium in Cereals, Pulses and Legumes	6	Governments 33rd CCFAC	Paras. 123-125 and Appendix XIII
Codex General Standard for Food Additives: Additives with an Acceptable Daily Intake of "Not Specified" (Table 3)	3**	47th CCEXEC Governments 33rd CCFAC	Paras. 41-45 and Appendix VI
Codex General Standard for Food Additives: Food Category System	3	Governments 33rd CCFAC	Paras. 36-37 and Appendix VIII

Codex General Standard for Irradiated Foods	3	WHO/IAEA/FAO Governments 33rd CCFAC	Paras. 62-65
Revisions to the Codex International Numbering System for Food Additives, including Technological Functions and Functional Classes/Sub-Classes	3	Governments 33rd CCFAC	Para. 74
Methodology and Principles for Exposure Assessment in the Codex General Standard for Contaminants and Toxins in Foods	3	Governments 33rd CCFAC	Paras. 81-85 and Appendix XVII
Technical Annex on Distribution Curves of Contaminants in Food Products (CX/FAC 00/15-Add. 1)	3	Governments 33rd CCFAC	Paras. 81-85
Proposed Draft Maximum Level for Ochratoxin A in Cereals and Cereal Products	3	Governments 33rd CCFAC	Paras. 94-96 and Appendix X
Proposed Draft Maximum Levels for Cadmium	3	Governments 33rd CCFAC	Paras. 123-125 and Appendix XIII
Methods of Analysis for the Determination of Food Additives and Contaminants in Foods	3	Governments 23rd CCMAS 33rd CCFAC	Para. 137-139
Priority List of Food Additives, Contaminants and Naturally Occurring Toxicants Proposed for Evaluation by JECFA	3	Governments 33rd CCFAC	Paras. 133-136 and Appendix XVI
Proposed Draft Revised Sampling Plan for Peanuts	1/2/3	Netherlands Governments 33rd CCFAC	Paras. 9-10
Recommended International Code of Practice for the Operation of Irradiation Facilities Used for the Treatment of Foods	1/2/3	47th CCEXEC WHO/IAEA/FAO Governments 33rd CCFAC	Paras. 62-65
Proposed Draft Code of Practice for the Prevention of Mycotoxin Contamination in Cereals	1/2/3	47th CCEXEC United States Governments 33rd CCFAC	Para. 93
Proposed Draft Code of Practice for the Prevention of Mycotoxin Contamination in Cereals: Annex Related to Ochratoxin A	1/2/3	47th CCEXEC Sweden Governments 33rd CCFAC	Para. 93
Proposed Draft Code of Practice for the Prevention of Mycotoxin Contamination in Cereals: Annex Related to Zearalenone	1/2/3	47th CCEXEC Norway Governments 33rd CCFAC	Para. 100
Proposed Draft Code of Practice for the Prevention of Mycotoxin Contamination in Cereals: Annex Related to Fumonisins	1/2/3	47th CCEXEC United States Governments 33rd CCFAC	Para. 109
Proposed Draft Code of Practice for the Prevention of Patulin Contamination in Apple Juice and Apple Juice Ingredients in Other Beverages	1/2/3	47th CCEXEC United Kingdom Governments 33rd CCFAC	Para. 105

Proposed Draft Code of Practice for Source Directed Measures to Reduce Dioxin Contamination of Foods	1/2/3	47th CCEXEC Germany Governments 33rd CCFAC	Para. 131
Agreed CCPR Positions on Setting Extraneous Maximum Residue Limits (EMRLs)	-----	Governments 33rd CCFAC	Para. 8
Discussion Paper on the Application of Risk Analysis Principles for Food Additives and Contaminants, including the possible inclusion of an Annex concerning "Other Legitimate Factors"	-----	47th CCEXEC United States Governments 33rd CCFAC	Paras. 20-25 and 147
Codex General Standard for Food Additives: The Use of Additives Used as Carriers	-----	Governments 33rd CCFAC	Paras. 31-32
Codex General Standard for Food Additives: Discussion Paper on the Relationship Between Codex Commodity Standards and the Further Development of the GSFA	-----	Codex Secretariat Governments 33rd CCFAC	Paras. 33-35
Discussion Paper on Processing Aids	-----	New Zealand Governments 33rd CCFAC	Paras. 59-61
Standard Format for Codes of Practice	-----	Sweden Governments 33rd CCFAC	Para. 114
Data on Cadmium and Information on the Standardized GEMS Food Programme Format for the Collection of Data	-----	WHO 33rd CCFAC	Para. 125
Position Paper on Dioxins and Dioxin-like PCBs	-----	Netherlands 33rd CCFAC	Para. 130
Position Paper on Chloropropanols	-----	United Kingdom Governments 33rd CCFAC	Paras. 148-150

* All references are to the report of the 32nd Session of the Codex Committee on Food Additives and Contaminants, ALINORM 01/12.

** Accelerated Procedure

LIST OF PARTICIPANTS[1]
LISTE DES PARTICIPANTS
LISTA DE PARTICIPANTES

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DRAFT GUIDELINES FOR THE DEVELOPMENT OF MAXIMUM LEVELS FOR THE USE OF FOOD ADDITIVES WITH NUMERICAL ACCEPTABLE DAILY INTAKES (ANNEX A) TO THE CODEX GENERAL STANDARD FOR FOOD ADDITIVES (GSFA)
(At Step 8 of the Procedure)

This annex is intended as a guidance to screen proposals for use of additives based on consideration of their maximum use level and the physiological upper limit to the amount of food and drink that can be consumed each day. The Annex is not intended for allocating provisions for the use of an additive and cannot be used for calculating accurate additive intakes.

I FOOD ADDITIVES - BASIC PRINCIPLES FOR CALCULATION OF USE LEVELS

Guideline 1

The levels and quantities of food additives used in the Budget Method calculations should be expressed on the same basis as the substances on which the ADI was allocated (e.g., an acid or its salts). For foods sold as concentrates or powders intended for reconstitution before consumption, the Budget calculation on the food additive use levels should be performed on the ready-to-eat product.

II ESTIMATION OF THE SAFETY ASPECTS OF USE LEVELS - FOOD ADDITIVES WITH NO NUMERICAL ADI

Guideline 2

FOOD ADDITIVES WITH AN ADI OF "NOT SPECIFIED"

When an additive has been allocated an ADI "not specified"[1] it could in principle, be allowed for use in foods in general with no limitation other than in accordance with Good Manufacturing Practices (GMP). It should, however, be born in mind that ADI not specified does not mean that unlimited intake is acceptable. The term is used by JECFA in case where "on the basis of the available data (chemical, biochemical, toxicological, and other) the total daily intake of the substance arising from its use at the levels necessary to achieve the desired effect and from its acceptable background in food does not, in the opinion of the Committee, represent a hazard to health"[1]

If, therefore, a substance is used in larger amounts and/or in a wider range of foods than originally envisaged by JECFA it may be necessary to consult JECFA to ensure that the new uses fall within the evaluation. For example a substance may have been evaluated as a humectant without including a later use as a bulk sweetener, which could give considerable higher intake.

Guideline 3

FOOD ADDITIVES EVALUATED AS "ACCEPTABLE" FOR CERTAIN PURPOSES

In some cases, JECFA has been unable to allocate an ADI but nevertheless found a specific use of a substance acceptable. In such cases, the additive in question should only be authorized in accordance with the

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1 *Principles for the SafetyAssessment of Food Additives and Contaminants in Food.* Geneva, World Health Organization, 1987 (Environmental Health Criteria, No. 70), p. 83.

conditions specified. In case of any other reported uses CCFAC should request JECFA to re-evaluate the additive in question in light of the new information on uses.

III ESTIMATION OF THE SAFETY ASPECTS OF USE LEVELS - FOOD ADDITIVES WITH NUMERICAL ADI

Guideline 4

FRACTIONS OF THE ADI TO BE USED FOR SOLID FOOD AND BEVERAGES, RESPECTIVELY

If an additive is proposed for use in both solid food and in beverages the full ADI cannot be used for both for uses in solid food and uses in beverages. It is therefore necessary to allocate a fraction of the ADI to each of the applications. As a first approach, it may be appropriate to assume that one-half of the ADI is allocated to each solid and liquid foods. However, in special cases other fractions may be more appropriate as long as the sum of the fractions does not exceed the figure for the ADI (e.g. FS =1/4and FB=3/4;FS=1/6and FB= 5/6), where **FS** is the fraction for use in solid food and **FB** is the fraction for use in beverages). If the additive is used only in solid food, then FS =1and FB= 0 and if the additive is used only in beverages, then FS =0 and FB =1.

III(a) FOOD ADDITIVE USES IN SOLID FOOD (FS)

Guideline 5

USE LEVELS BELOW FS X ADI X 40

If the proposed use levels are below FS x ADI x 40, these food additive provisions could be suitable in food in general.

Guideline 6

USE LEVELS BELOW FS X ADI X 80

If the proposed use levels are below FS x ADI x 80 they are acceptable provided the daily consumption of the foods containing the additive will usually not exceed half of the assumed maximum total solid food intake (i.e., 12.5 g/kg bw/day).

Guideline 7

USE LEVELS BELOW FS X ADI X 160

If the proposed use levels are below FS x ADI x 160 they are acceptable provided the daily consumption of the foods containing the additive will usually not exceed one fourth of the assumed maximum total solid food intake (i.e., 6.25 g/kg bw/day).

Guideline 8

USE LEVELS BELOW FS X ADI X 320

If the proposed use levels are below FS x ADI x 320 they could be accepted provided the daily consumption of the foods containing the additive will usually not exceed one eighth of the assumed maximum total food intake (i.e., 3.13 g/kg bw/day).

Guideline 9

USE LEVELS ABOVE FS X ADI X 320

If the proposed levels are higher than FS x ADI x 320 they should only be accepted for products where calculation of potential intake from all proposed uses will show that exceeding the ADI is unlikely, or if estimation of the intake of the additive based on more exact intake estimates methods show that the use levels are acceptable (e.g., food consumption surveys)

III(b) FOOD ADDITIVE USES IN BEVERAGES (FL)

Guideline 10

USE LEVELS BELOW FL X ADI X 10

If the proposed levels are below FL x ADI x 10, the additive could be accepted for use in all beverages in general.

Guideline 11

USE LEVELS BELOW FL X ADI X 20

If the proposed use levels are below FL x ADI x 20 they could be accepted provided the daily consumption of beverages containing the additive will usually not exceed half of the assumed maximum total intake of beverage (i.e., 50 ml/kg bw/day).

Guideline 12

USE LEVELS BELOW FS X ADI X 40

If the proposed use levels are below FL x ADI x 40 they could be accepted provided the daily consumption of beverages containing the additive will usually not exceed a fourth of the assumed maximum total intake of beverage (i.e., 25 ml/kg bw/day).

Guideline 13

USE LEVELS BELOW FL X ADI X 80

If the proposed use levels are below FL x ADI x 80 they could be accepted provided the daily consumption of beverages containing the additive will usually not exceed an eighth of the assumed maximum total intake of beverage (i.e., 12.5 ml/kg bw/day).

Guideline 14

USE LEVELS ABOVE FL X ADI X 80

Levels above FL x ADI x 80 should only be accepted for products where calculation of potential intake will show that exceeding the ADI is unlikely (e.g., strong alcoholic beverages).

Proposed Draft and Draft Additions to Table 1 and Table 2 of the Codex General Standard for Food Additives (GSFA)
(At Steps 5/8 and 8 of the Procedure, Respectively)

(Presented in Table 1 Format Only)

Additives Permitted for Use Under Specified Conditions in Certain Food Categories or Individual Food Items

CHLORINE

Chlorine INS: 925

Function: Flour Treatment Agent

Food Cat. No.	Food Category	Max Level	Comments	Step
06.2	Flours and starches	2500 mg/kg	Note 87	8

CHLORINE DIOXIDE

Chlorine Dioxide INS: 926

Function: Flour Treatment Agent

Food Cat. No.	Food Category	Max Level	Comments	Step
06.2	Flours and starches	2500 mg/kg	Note 87	8

CYCLODEXTRIN, BETA-

Cyclodextrin, Beta- INS: 459

Function: Stabilizer, Binder

Food Cat. No.	Food Category	Max Level	Comments	Step
05.3	Chewing gum	20000 mg/kg		8
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	500 mg/kg		8

EDTAs

Calcium Disodium Ethylene Diamine Tetra Acetate INS: 385 Disodium Ethylene Diamine Tetra Acetate INS: 386

Function: Antioxidant, Preservative, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments	Step
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	75 mg/kg	Note 21	5/8
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	100 mg/kg	Note 21	8
04.1.2.2	Dried fruit	265 mg/kg	Note 21	8
04.1.2.5	Jams, jellies and marmelades	130 mg/kg	Note 21	8

Function: Antioxidant, Preservative, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments	Step
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	100 mg/kg	Note 21	8
04.1.2.11	Fruit fillings for pastries	650 mg/kg	Note 21	8
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	800 mg/kg	Notes 21& 64	8
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	250 mg/kg	Note 21	8
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	365 mg/kg	Note 21	8
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	250 mg/kg	Note 21	8
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	80 mg/kg	Note 21	8
04.2.2.7	Fermented vegetable products	250 mg/kg	Note 21	8
04.2.2.8	Cooked or fried vegetables and seaweeds	250 mg/kg	Note 21	8
05.1.2	Cocoa-based spreads, including fillings	50 mg/kg	Note 21	8
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	315 mg/kg	Note 21	5/8
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	35 mg/kg	Note 21	8
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	75 mg/kg	Note 21	8
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	75 mg/kg	Note 21	8
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	250 mg/kg	Note 21	8
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	340 mg/kg	Note 21	8
10.2.3	Dried and/or heat coagulated egg products	200 mg/kg	Notes 21 & 47	8
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	70 mg/kg	Note 21	8
12.4	Mustards	75 mg/kg	Note 21	8
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	100 mg/kg	Note 21	8
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	75 mg/kg	Note 21	8
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.2	100 mg/kg	Note 21	8
13.6	Food supplements	150 mg/kg	Note 21	8
14.1.4.1	Carbonated drinks	200 mg/kg	Note 21	8
14.1.4.2	Non-carbonated, including punches and ades	200 mg/kg	Note 21	8
14.1.4.3	Concentrates (liquid or solid) for drinks	100 mg/kg	Note 21	8
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	35 mg/kg	Note 21	8
14.2	Alcoholic beverages, including alcohol-free and low-alcoholic counterparts	25 mg/kg	Note 21	8

FORMATES

Formic Acid INS: 236

Function: Preservative

Food Cat. No.	Food Category	Max Level	Comments	Step
12.6	Sauces and like products	200 mg/kg	Note 25	8
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	100 mg/kg	Note 25	8

GALLATE, PROPYL

Gallate, Propyl INS: 310

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step
01.5.1	Milk powder and cream powder (plain)	200 mg/kg	Note 75	8
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	90 mg/kg	Note 2	5/8
02.1	Fats and oils essentially free from water	200 mg/kg		8
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	200 mg/kg		8
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	100 mg/kg		8
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	100 mg/kg		5/8
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	50 mg/kg		8
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	90 mg/kg	Note 2	5/8
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	50 mg/kg	Note 76	8
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	200 mg/kg	Note 15	8
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	200 mg/kg	Note 15	8
05.3	Chewing gum	1000 mg/kg		8
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	200 mg/kg	Note 15	8
06.1	Whole, broken, or flaked grain, including rice	100 mg/kg		8
06.3	Breakfast cereals, including rolled oats	200 mg/kg	Note 15	8
06.4.2	Pre-cooked or dried pastas and noodles and like products	100 mg/kg		5/8
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	90 mg/kg	Note 2	5/8
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	100 mg/kg	Note 15	8
07.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes)	200 mg/kg		8
08.2	Processed meat, poultry, and game products in whole pieces or cuts	200 mg/kg	Note 15	8
08.3	Processed comminuted meat, poultry, and game products	200 mg/kg		8
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg	Note 15	8
10.4	Egg-based desserts (e.g., custard)	90 mg/kg	Note 2	5/8
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	200 mg/kg	Note 15	8
12.5.2	Mixes for soups and broths	200 mg/kg	Note 15	8
12.6	Sauces and like products	200 mg/kg	Note 15	5
13.6	Food supplements	400 mg/kg		8
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	1000 mg/kg	Note 15	5/8
15.0	Ready-to-eat savouries	200 mg/kg	Note 15	8

HEXAMETHYLENE TETRAMINE

Hexamethylene Tetramine INS: 239

Function: Preservative

Food Cat. No.	Food Category	Max Level	Comments	Step
01.6.2.1	Total ripened cheese, includes rind	25 mg/kg	Note 66	5/8

ISOPROPYL CITRATES

Isopropyl Citrates INS: 384

Function: Antioxidant, Preservative, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments	Step
02.1.1	Butter oil, anhydrous milkfat, ghee	100 mg/kg	Note 77	8
02.1.2	Vegetable oils and fats	100 mg/kg		8
02.1.3	Lard, tallow, fish oil, and other animal fats	200 mg/kg		8
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	200 mg/kg		9
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	100 mg/kg		8
08.1.2	Fresh meat, poultry, and game, comminuted	200 mg/kg		8
08.2.1.2	Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or cuts	200 mg/kg		8
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	200 mg/kg		5/8
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	200 mg/kg		8

MICROCRYSTALLINE WAX

Microcrystalline Wax INS: 905ci

Function: Antifoaming Agent, Bulking Agent, Glazing Agent

Food Cat. No.	Food Category	Max Level	Comments	Step
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	GMP	Note 3	5/8
05.3	Chewing gum	20000 mg/kg	Note 3	8

PIMARICIN

Pimaricin INS: 235

Function: Preservative

Food Cat. No.	Food Category	Max Level	Comments	Step
01.6	Cheese	40 mg/kg	Notes 3 & 80	8
08.2.1.2	Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or cuts	6 mg/kg		5/8
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	20 mg/kg	Notes 3 & 81	8

POLYETHYLENE GLYCOL

Polyethylene Glycol INS: 1521

Function: Adjuvant, Antifoaming Agent, Carrier Solvent, Emulsifier, Flavour Enhancer, Glazing Agent, Release Agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
04.1.1.2	Surface-treated fresh fruit	GMP		8
05.3	Chewing gum	20000 mg/kg		8
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	10000 mg/kg		8
13.6	Food supplements	70000 mg/kg		8
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	1000 mg/kg		8

PROPYLENE GLYCOL ESTERS OF FATTY ACIDS

Propylene Glycol Esters of Fatty Acids INS: 477

Function: Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	5000 mg/kg		8
01.3.2	Beverage whiteners	1000 mg/kg		8
01.4.4	Cream analogues	5000 mg/kg	Note 86	8
01.5.2	Milk and cream powder analogues	100000 mg/kg		8
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	5000 mg/kg		8
02.1	Fats and oils essentially free from water	10000 mg/kg		8
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	20000 mg/kg		8
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	20000 mg/kg		8
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	30000 mg/kg		8
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	10000 mg/kg		8
03.0	Edible ices, including sherbet and sorbet	5000 mg/kg		8
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	40000 mg/kg		5/8
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	40000 mg/kg		5/8
04.1.2.11	Fruit fillings for pastries	40000 mg/kg		5/8
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	5000 mg/kg		8
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	5000 mg/kg		8
05.3	Chewing gum	20000 mg/kg		8
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	40000 mg/kg		5/8
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	40000 mg/kg		5/8
07.0	Bakery wares	15000 mg/kg	Notes 11 & 72	8
10.4	Egg-based desserts (e.g., custard)	40000 mg/kg		5/8
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	5000 mg/kg		8
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	5000 mg/kg	Note 83	5/8
13.4	Dietetic formulae for slimming purposes and weight reduction	5000 mg/kg		5/8
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	500 mg/kg		5/8

QUILLAIA EXTRACT

Quillaia Extract INS: 999

Function: Foaming Agent

Food Cat. No.	Food Category	Max Level	Comments	Step
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	500 mg/kg		8

STANNOUS CHLORIDE

Stannous Chloride INS: 512

Function: Antioxidant, Colour Retention Agent, Preservative, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments	Step
04.1.2.4	Canned or bottled (pasteurized) fruit	20 mg/kg	Note 43	8
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	25 mg/kg	Note 43	8
14.1.2.1	Canned or bottled (pasteurized) fruit juice	8 mg/kg	Note 43	8
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	20 mg/kg	Note 43	8

Notes to the Comments for the Revised Draft General Standard for Food Additives (32nd CCFAC - ALINORM 01/12 Apx. III)

Note 1: As adipic acid
Note 2: On dry ingredient, dry weight, dry mix or concentrate basis.
Note 3: Surface treatment.
Note 4: For decoration, stamping, marking or branding the product.
Note 5: Used in raw materials for manufacture of the finished food.
Note 6: As aluminium.
Note 7: Use level not in finished food.
Note 8: As bixin.
Note 9: As total bixin or norbixin.
Note 10: As ascorbyl stearate.
Note 11: Flour basis.
Note 12: Carryover from flavouring substances.
Note 13: As benzoic acid.
Note 14: On amount of milk used.
Note 15: Fat or oil basis.
Note 16: Use level in chicken feed to color chicken skins or eggs.
Note 17: As cyclamic acid.
Note 18: Added level; residue not detected in ready-to-eat food.
Note 19: Used in cocoa fat; use level on ready-to-eat basis.
Note 20: On total amount of stabilizers, thickeners and/or gums.
Note 21: As anhydrous calcium disodium EDTA.
Note 22: NOT USED.
Note 23: As iron.
Note 24: As anhydrous sodium ferrocyanide.
Note 25: As formic acid.
Note 26: NOT USED.
Note 27: As p-hydroxybenzoic acid.
Note 28: ADI conversion: if a typical preparation contains 0.025 μg/U, then the ADI of 33,000 U/kg bw becomes:

$$[(33000 \text{ U/kg bw}) \times (0.025 \text{ μg/U}) \times (1 \text{ mg}/1000 \text{ μg})] = 0.825 \text{ mg/kg bw}$$

Note 29: Reporting basis not specified.

Note 30: As residual NO_3 ion.
Note 31: Of the mash used.
Note 32: As residual NO_2 ion.
Note 33: As phosphorus.
Note 34: Anhydrous basis.
Note 35: Level in cocoa nibs.
Note 36: Residual level.
Note 37: As weight of nonfat milk solids.
Note 38: Level in creaming mixture.
Note 39: Only when product contains butter or other fats and oils.
Note 40: Use in packing medium only.
Note 41: Use in breading or batter coatings only.
Note 42: As sorbic acid
Note 43: As tin.
Note 44: As residual SO_2.
Note 45: As tartaric acid.
Note 46: As thiodipropionic acid.
Note 47: On egg yolk weight, dry basis.
Note 48: For olives only.
Note 49: For use on citrus fruits only.
Note 50: For use in fish roe only.
Note 51: For use in herbs and salt substitutes only.
Note 52: For use in butter only.
Note 53: For use in coatings only.
Note 54: For use in dried products only.
Note 55: Added level.
Note 56: Provided starch is not present.
Note 57: GMP is 1 part benzoyl peroxide and not more than 6 parts of the subject additive by weight.
Note 58: As calcium.
Note 59: Use as packing gas.

Note 60: If used as a carbonating agent, the CO_2 in the finished wine shall not exceed 39.2 mg/kg.
Note 61: For use in minced fish only.
Note 62: As copper.
Note 63: On amount of dairy ingredients.
Note 64: Level added to dry beans; 200 mg/kg in ready-to-eat food, anhydrous basis.
Note 65: Carryover from nutrient preparations.
Note 66: As formaldehyde. For use in provolone cheese only.
Note 67: Carryover from use in casings.
Note 68: For use in natural mineral waters only.
Note 69: Use as carbonating agent.
Note 70: As the acid.
Note 71: Calcium, potassium and sodium salts only.
Note 72: Ready-to-eat basis.
Note 73: Except whole fish.
Note 74: Use level for deep orange coloured cheeses; 25 mg/kg for orange coloured cheeses; 10 mg/kg for normal coloured cheeses.
Note 75: Use in milk powder for vending machines only.
Note 76: Use in potatoes only.
Note 77: As mono-isopropyl citrate.
Note 78: NOT USED
Note 79: NOT USED
Note 80: Equivalent to 2 mg/dm^2 surface application to a maximum depth of 5 mm.
Note 81: Equivalent to 1 mg/dm^2 surface application to a maximum depth of 5 mm.
Note 82: For use in shrimp; 6000 mg/kg for Crangon crangon and Crangon vulgaris.
Note 83: Excluding foods for infants and young children.
Note 84: Use in alcohol-free beer only.
Note 85: Except for use in coolers at 1000 mg/kg.
Note 86: Use in whipped dessert toppings other than cream only.
Note 87: Treatment level.

Draft Revisions for Benzoates in Tables 1 and Table 2 of the Codex General Standard for Food Additives (GSFA) (At Step 6 of the Procedure)

(Presented in Table 1 Format Only)

Additives Permitted for Use Under Specified Conditions in Certain Food Categories or Individual Food Items

BENZOATES

Benzoic Acid	INS: 210	Sodium Benzoate	INS: 211
Potassium Benzoate	INS: 212	Calcium Benzoate	INS: 213

Function: Preservative

Food Cat. No.	Food Category	Max Level	Comments	Step
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	50 mg/kg	Notes 12 & 13	6
~~01.6.2~~	~~Ripened cheese~~	~~2000 mg/kg~~	~~Note 13~~	~~6~~
~~01.6.4~~	~~Processed cheese~~	~~2000 mg/kg~~	~~Note 13~~	~~6~~
~~01.6.5~~	~~Cheese analogues~~	~~2000 mg/kg~~	~~Note 13~~	~~6~~
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	300 mg/kg	Note 13	6
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	1000 mg/kg	Note 13	6
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	1000 mg/kg	Note 13	6
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	1000 mg/kg	Note 13	6
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	1000 mg/kg	Note 13	6
~~03.0~~	~~Edible ices, including sherbet and sorbet~~	~~500 mg/kg~~	~~Note 13~~	~~6~~
~~03.0~~	~~Edible ices, including sherbet and sorbet~~	~~1000 mg/kg~~	~~Note 13~~	~~6~~
~~04.1.1~~	~~Fresh fruit~~	~~1000 mg/kg~~	~~Note 13~~	~~6~~
~~04.1.2.1~~	~~Frozen fruit~~	~~800 mg/kg~~	~~Note 13~~	~~6~~
04.1.2.2	Dried fruit	800 mg/kg	Note 13	6
04.1.2.3	Fruit in vinegar, oil, or brine	1000 mg/kg	Note 13	6
04.1.2.4	Canned or bottled (pasteurized) fruit	1000 mg/kg	Note 13	6
04.1.2.5	Jams, jellies and marmelades	1000 mg/kg	Note 13	6
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	1000 mg/kg	Note 13	6
04.1.2.7	Candied fruit	1000 mg/kg	Note 13	6
~~04.1.2.8~~	~~Fruit preparations, including pulp, purees, fruit toppings and coconut milk~~	~~800 mg/kg~~	~~Note 13~~	~~6~~
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	1000 mg/kg	Note 13	6
~~04.1.2.9~~	~~Fruit-based desserts, including fruit-flavoured water-based desserts~~	~~800 mg/kg~~	~~Note 13~~	~~6~~
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	1000 mg/kg	Note 13	6
04.1.2.10	Fermented fruit products	1000 mg/kg	Note 13	6
~~04.1.2.11~~	~~Fruit fillings for pastries~~	~~800 mg/kg~~	~~Note 13~~	~~6~~
04.1.2.11	Fruit fillings for pastries	1000 mg/kg	Note 13	6
04.1.2.12	Cooked or fried fruit	1000 mg/kg	Note 13	6

Function: Preservative

Food Cat. No.	Food Category	Max Level	Comments	Step
~~04.2.1~~	~~Fresh vegetables, and nuts and seeds~~	~~1000 mg/kg~~	~~Note 13~~	~~6~~
~~04.2.2.1~~	~~Frozen vegetables~~	~~1000 mg/kg~~	~~Note 13~~	~~6~~
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	1000 mg/kg	Note 13	6
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	2000 mg/kg	Note 13	6
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	1000 mg/kg	Note 13	6
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	1000 mg/kg	Note 13	6
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	3000 mg/kg	Note 13	6
04.2.2.7	Fermented vegetable products	1000 mg/kg	Note 13	6
04.2.2.8	Cooked or fried vegetables and seaweeds	1000 mg/kg	Note 13	6
05.1.1	Cocoa mixes (powders and syrups)	1500 mg/kg	Note 13	6
05.1.2	Cocoa-based spreads, including fillings	1500 mg/kg	Note 13	6
05.1.4	Imitation chocolate, chocolate substitue products	1500 mg/kg	Note 13	6
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	1500 mg/kg	Note 13	5
05.3	Chewing gum	1500 mg/kg	Note 13	6
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	1500 mg/kg	Note 13	6
~~06.2~~	~~Flours and starches~~	~~500 mg/kg~~	~~Note 13~~	~~6~~
06.4.2	Pre-cooked or dried pastas and noodles and like products	1000 mg/kg	Note 13	6
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	1000 mg/kg	Note 13	6
07.0	Bakery wares	1000 mg/kg	Note 13	6
~~07.1.3~~	~~Other ordinary bakery products (e.g., bagels, pita, English muffins)~~	~~GMP~~	~~Note 13~~	~~6~~
~~07.2~~	~~Fine bakery wares~~	~~1000 mg/kg~~	~~Note 13~~	~~6~~
~~08.2.1.1~~	~~Cured (including salted) non-heat treated processed meat, poultry, and game products in whole pieces or cuts~~	~~1000 mg/kg~~	~~Notes 3 & 13~~	~~6~~
08.2.1.2	Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or cuts	GMP	Notes 3 & 13	6
08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts	1000 mg/kg	Notes 3 & 13	6
~~08.3.1.1~~	~~Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products~~	~~1000 mg/kg~~	~~Notes 3 & 13~~	~~6~~
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	750 mg/kg	Note 13	6
~~08.3.1.2~~	~~Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products~~	~~1000 mg/kg~~	~~Notes 3 & 13~~	~~6~~
~~08.3.2~~	~~Heat-treated processed comminuted meat, poultry, and game products~~	~~1000 mg/kg~~	~~Note 13~~	~~6~~
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	2000 mg/kg	Notes 13 & 82	6
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	Note 13	6
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	2000 mg/kg	Note 13	6
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	2000 mg/kg	Note 13	6
09.3.3	Salmon substitutes, caviar, and other fish roe products	2500 mg/kg	Note 13	6
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	2000 mg/kg	Note 13	6
~~09.4~~	~~Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms~~	~~1000 mg/kg~~	~~Note 13~~	~~6~~

Function: Preservative

Food Cat. No.	Food Category	Max Level	Comments	Step
10.2.1	Liquid egg products	5000 mg/kg	Note 13	6
10.4	Egg-based desserts (e.g., custard)	1000 mg/kg	Note 13	6
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	1000 mg/kg	Note 13	6
~~11.2~~	~~Other sugars and syrups (e.g., brown sugar, maple syrup)~~	~~600 mg/kg~~	~~Note 13~~	~~6~~
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	1000 mg/kg	Note 13	6
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	1000 mg/kg	Note 13	6
12.3	Vinegars	1000 mg/kg	Note 13	6
~~12.4~~	~~Mustards~~	~~1500 mg/kg~~	~~Note 13~~	~~6~~
~~12.5~~	~~Soups and broths~~	~~500 mg/kg~~	~~Note 13~~	~~6~~
12.5	Soups and broths	1000 mg/kg	Note 13	6
12.6	Sauces and like products	1000 mg/kg	Note 13	6
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.2	1500 mg/kg	Note 13	6
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	1500 mg/kg	Notes 13 & 83	6
13.4	Dietetic formulae for slimming purposes and weight reduction	1500 mg/kg	Note 13	6
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	2000 mg/kg	Note 13	6
14.1.1.2	Table waters and soda waters	200 mg/kg	Note 13	6
14.1.2.1	Canned or bottled (pasteurized) fruit juice	2100 mg/kg	Note 13	6
14.1.2.2	Canned or bottled (pasteurized) vegetable juice	2000 mg/kg	Note 13	6
14.1.2.3	Concentrate (liquid or solid) for fruit juice	2100 mg/kg	Note 13	6
14.1.2.4	Concentrate (liquid or solid) for vegetable juice	1400 mg/kg	Note 13	6
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	2000 mg/kg	Note 13	6
14.1.3.2	Canned or bottled (pasteurized) vegetable nectar	2000 mg/kg	Note 13	6
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	1000 mg/kg	Note 13	6
14.1.3.4	Concentrate (liquid or solid) for vegetable nectar	500 mg/kg	Note 13	6
~~14.1.3.4~~	~~Concentrate (liquid or solid) for vegetable nectar~~	~~1000 mg/kg~~	~~Note 13~~	~~6~~
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	1000 mg/kg	Note 13	6
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	600 mg/kg	Note 13	6
~~14.2.1~~	~~Beer and malt beverages~~	~~200 mg/kg~~	~~Notes 13, 84 & 85~~	~~6~~
~~14.2.1~~	~~Beer and malt beverages~~	~~1000 mg/kg~~	~~Notes 13 & 85~~	~~6~~
~~14.2.2~~	~~Cider and perry~~	~~200 mg/kg~~	~~Note 13~~	~~6~~
14.2.2	Cider and perry	1000 mg/kg	Note 13	6
~~14.2.3~~	~~Wines~~	~~800 mg/kg~~	~~Notes 13 & 85~~	~~6~~
~~14.2.3~~	~~Wines~~	~~1000 mg/kg~~	~~Notes 13 & 85~~	~~6~~
~~14.2.4~~	~~Fruit wine~~	~~800 mg/kg~~	~~Note 13~~	~~6~~
14.2.4	Fruit wine	1000 mg/kg	Note 13	6
~~14.2.5~~	~~Mead~~	~~200 mg/kg~~	~~Note 13~~	~~6~~
14.2.5	Mead	1000 mg/kg	Note 13	6
~~14.2.6~~	~~Spirituous beverages~~	~~400 mg/kg~~	~~Notes 13 & 85~~	~~6~~
~~14.2.6.2~~	~~Spirituous beverages containing less than 15% alcohol~~	~~1000 mg/kg~~	~~Note 13~~	~~6~~
~~15.1~~	~~Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)~~	~~500 mg/kg~~	~~Note 13~~	~~6~~
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	1000 mg/kg	Note 13	6
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	1000 mg/kg	Note 13	6

Notes to the Comments for the Revised Draft General Standard for Food Additives (32nd CCFAC - ALINORM 01/12 Apx. IV)

Note 1: As adipic acid
Note 2: On dry ingredient, dry weight, dry mix or concentrate basis.
Note 3: Surface treatment.
Note 4: For decoration, stamping, marking or branding the product.
Note 5: Used in raw materials for manufacture of the finished food.
Note 6: As aluminium.
Note 7: Use level not in finished food.
Note 8: As bixin.
Note 9: As total bixin or norbixin.
Note 10: As ascorbyl stearate.
Note 11: Flour basis.
Note 12: Carryover from flavouring substances.
Note 13: As benzoic acid.
Note 14: On amount of milk used.
Note 15: Fat or oil basis.
Note 16: Use level in chicken feed to color chicken skins or eggs.
Note 17: As cyclamic acid.
Note 18: Added level; residue not detected in ready-to-eat food.
Note 19: Used in cocoa fat; use level on ready-to-eat basis.
Note 20: On total amount of stabilizers, thickeners and/or gums.
Note 21: As anhydrous calcium disodium EDTA.
Note 22: NOT USED.
Note 23: As iron.
Note 24: As anhydrous sodium ferrocyanide.
Note 25: As formic acid.
Note 26: NOT USED.
Note 27: As p-hydroxybenzoic acid.
Note 28: ADI conversion: if a typical preparation contains 0.025 μg/U, then the ADI of 33,000 U/kg bw becomes:

$$[(33000 \text{ U/kg bw}) \times (0.025 \text{ μg/U}) \times (1 \text{ mg}/1000 \text{ μg})] = 0.825 \text{ mg/kg bw}$$

Note 29: Reporting basis not specified.

Note 30: As residual NO_3 ion.
Note 31: Of the mash used.
Note 32: As residual NO_2 ion.
Note 33: As phosphorus.
Note 34: Anhydrous basis.
Note 35: Level in cocoa nibs.
Note 36: Residual level.
Note 37: As weight of nonfat milk solids.
Note 38: Level in creaming mixture.
Note 39: Only when product contains butter or other fats and oils.
Note 40: Use in packing medium only.
Note 41: Use in breading or batter coatings only.
Note 42: As sorbic acid
Note 43: As tin.
Note 44: As residual SO_2.
Note 45: As tartaric acid.
Note 46: As thiodipropionic acid.
Note 47: On egg yolk weight, dry basis.
Note 48: For olives only.
Note 49: For use on citrus fruits only.
Note 50: For use in fish roe only.
Note 51: For use in herbs and salt substitutes only.
Note 52: For use in butter only.
Note 53: For use in coatings only.
Note 54: For use in dried products only.
Note 55: Added level.
Note 56: Provided starch is not present.
Note 57: GMP is 1 part benzoyl peroxide and not more than 6 parts of the subject additive by weight.
Note 58: As calcium.
Note 59: Use as packing gas.

Note 60: If used as a carbonating agent, the CO_2 in the finished wine shall not exceed 39.2 mg/kg.
Note 61: For use in minced fish only.
Note 62: As copper.
Note 63: On amount of dairy ingredients.
Note 64: Level added to dry beans; 200 mg/kg in ready-to-eat food, anhydrous basis.
Note 65: Carryover from nutrient preparations.
Note 66: As formaldehyde. For use in provolone cheese only.
Note 67: Carryover from use in casings.
Note 68: For use in natural mineral waters only.
Note 69: Use as carbonating agent.
Note 70: As the acid.
Note 71: Calcium, potassium and sodium salts only.
Note 72: Ready-to-eat basis.
Note 73: Except whole fish.
Note 74: Use level for deep orange coloured cheeses; 25 mg/kg for orange coloured cheeses; 10 mg/kg for normal coloured cheeses.
Note 75: Use in milk powder for vending machines only.
Note 76: Use in potatoes only.
Note 77: As mono-isopropyl citrate.
Note 78: NOT USED
Note 79: NOT USED
Note 80: Equivalent to 2 mg/dm^2 surface application to a maximum depth of 5 mm.
Note 81: Equivalent to 1 mg/dm^2 surface application to a maximum depth of 5 mm.
Note 82: For use in shrimp; 6000 mg/kg for Crangon crangon and Crangon vulgaris.
Note 83: Excluding foods for infants and young children.
Note 84: Use in alcohol-free beer only.
Note 85: Except for use in coolers at 1000 mg/kg.
Note 86: Use in whipped dessert toppings other than cream only.
Note 87: Treatment level.

Proposed Draft Additions to Table 1 and Table 2 of the Codex General Standard for Food Additives (GSFA) (At Step 5 of the Procedure)

(Presented in Table 1 Format Only,
Does not include provisions adopted at Step 5 by the
45th session of the Codex Executive Committee)

Additives Permitted for Use Under Specified Conditions in Certain Food Categories or Individual Food Items

ACESULFAME POTASSIUM

Acesulfame Potassium INS: 950

Function: Flavour Enhancer, Sweetener

Food Cat. No.	Food Category	Max Level	Comments	Step
04.1.2.4	Canned or bottled (pasteurized) fruit	500 mg/kg		5
04.2.2.7	Fermented vegetable products	GMP		5
05.1.3	Cocoa and chocolate products (e.g., milk chocolate bar, chocolate flakes, white chocolate) other than food categories 05.1.1, 05.1.2 and 05.1.4	1000 mg/kg		5
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	600 mg/kg		5
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP		5

ACETIC ACID, GLACIAL

Acetic Acid, Glacial INS: 260

Function: Acidity Regulator, Preservative

Food Cat. No.	Food Category	Max Level	Comments	Step
01.2.1	Fermented milks (plain)	GMP		5
02.1	Fats and oils essentially free from water	5000 mg/kg		5
04.2.1	Fresh vegetables, and nuts and seeds	GMP		5
04.2.2.1	Frozen vegetables	GMP		5
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP		5
10.2.1	Liquid egg products	GMP		5
10.2.2	Frozen egg products	GMP		5
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	5
12.8	Yeast and like products	GMP		5
13.2	Weaning foods for infants and growing children	5000 mg/kg		5

ACETIC AND FATTY ACID ESTERS OF GLYCEROL

Acetic and Fatty Acid Esters of Glycerol INS: 472a

Function: Emulsifier, Stabilizer, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments	Step
01.1.1.2	Buttermilk (plain)	GMP		5
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		5
01.2.2	Renneted milk	GMP		5
01.4.1	Pasteurized cream	10000 mg/kg		5
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	10000 mg/kg		5
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		5
02.2.1.1	Butter and concentrated butter	10000 mg/kg	Note 52	5
04.1.1.2	Surface-treated fresh fruit	GMP		5
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP		5
06.1	Whole, broken, or flaked grain, including rice	GMP		5
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 3	5
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		5
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		5
12.1	Salt	5000 mg/kg		5
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	5000 mg/kg	Note 51	5
12.8	Yeast and like products	5000 mg/kg		5
13.2	Weaning foods for infants and growing children	5000 mg/kg		5
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		5
14.2.3.4	Aromatized wine	GMP		5

ACETYLATED DISTARCH ADIPATE

Acetylated Distarch Adipate INS: 1422

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	10000 mg/kg		5
01.4.1	Pasteurized cream	GMP		5
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP		5
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	5
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	10000 mg/kg		5
13.1	Infant formulae and follow-on formulae	25000 mg/kg		5
13.2	Weaning foods for infants and growing children	60000 mg/kg		5
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg		5

ACETYLATED DISTARCH PHOSPHATE

Acetylated Distarch Phosphate INS: 1414

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
01.1.1.2	Buttermilk (plain)	GMP		5
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	10000 mg/kg		5
01.2.2	Renneted milk	GMP		5
01.4.1	Pasteurized cream	GMP		5
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP		5
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5
04.1.1.2	Surface-treated fresh fruit	GMP		5
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP		5
04.2.2.1	Frozen vegetables	10000 mg/kg		5
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 3	5
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		5
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	5
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	10000 mg/kg		5
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	5
13.1	Infant formulae and follow-on formulae	25000 mg/kg		5
13.2	Weaning foods for infants and growing children	60000 mg/kg		5
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg		5
14.2.3.4	Aromatized wine	GMP		5

ACID TREATED STARCH

Acid Treated Starch INS: 1401

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	10000 mg/kg		5
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP		5
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	5
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	10000 mg/kg		5
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg		5

ADIPATES

Adipic Acid	INS: 355	Sodium Adipate	INS: 356
Potassium Adipate	INS: 357	Ammonium Adipate	INS: 359

Function: Acidity Regulator, Firming Agent, Raising Agent

Food Cat. No.	Food Category	Max Level	Comments	Step
01.6.4	Processed cheese	5000 mg/kg	Note 1	5
01.6.5	Cheese analogues	5000 mg/kg	Note 1	5
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	10000 mg/kg	Note 1	5
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	10000 mg/kg	Note 1	5
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	10000 mg/kg	Note 1	5
04.1.2.11	Fruit fillings for pastries	10000 mg/kg	Note 1	5
04.2.2.8	Cooked or fried vegetables and seaweeds	1000 mg/kg	Note 1	5
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	30000 mg/kg	Note 1	5
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	10000 mg/kg	Note 1	5
06.4.2	Pre-cooked or dried pastas and noodles and like products	1000 mg/kg	Note 1	5
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	10000 mg/kg	Note 1	5
06.6	Batters (e.g., for breading ro batters for fish or poultry)	1000 mg/kg	Note 1	5
10.4	Egg-based desserts (e.g., custard)	10000 mg/kg	Note 1	5
12.5	Soups and broths	20 mg/kg	Note 1	5
12.6	Sauces and like products	10000 mg/kg	Note 1	5
14.1.4.1	Carbonated drinks	2000 mg/kg	Note 1	5
14.1.4.2	Non-carbonated, including punches and ades	2000 mg/kg	Note 1	5
14.1.4.3	Concentrates (liquid or solid) for drinks	10000 mg/kg	Note 1	5
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	1000 mg/kg	Notes 1 & 2	5

AGAR

Agar	INS: 406

Function: Bulking Agent, Emulsifier, Filler, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
01.1.1	Milk and buttermilk	4000 mg/kg		5
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg		5
01.4.1	Pasteurized cream	GMP		5
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	5000 mg/kg		5
02.2.1.1	Butter and concentrated butter	2000 mg/kg	Note 52	5
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	20000 mg/kg	Notes 3 & 53	5
09.2.4.1	Cooked fish and fish products	GMP		5
14.2.3	Wines	GMP		5

ALGINIC ACID

Alginic Acid	INS: 400

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
01.1.1.2	Buttermilk (plain)	6000 mg/kg		5
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg		5
01.4.1	Pasteurized cream	100 mg/kg		5
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	5000 mg/kg		5
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg		5
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	10000 mg/kg		5
13.1	Infant formulae and follow-on formulae	300 mg/kg		5
13.2	Weaning foods for infants and growing children	5000 mg/kg		5

ALITAME

Alitame INS: 956

Function: Sweetener

Food Cat. No.	Food Category	Max Level	Comments	Step
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		5
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	GMP		5

ALKALINE TREATED STARCH

Alkaline Treated Starch INS: 1402

Function: Bulking Agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	5
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	10000 mg/kg		5
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg		5

ALLURA RED AC

Allura Red AC INS: 129

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	50 mg/lg		5
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	300 mg/kg		5
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	300 mg/kg		5
04.1.2.7	Candied fruit	300 mg/kg		5
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	300 mg/kg		5
06.3	Breakfast cereals, including rolled oats	300 mg/kg		5
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	300 mg/kg		5
07.0	Bakery wares	300 mg/kg		5

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step
10.4	Egg-based desserts (e.g., custard)	300 mg/kg		5
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	300 mg/kg		5
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	300 mg/kg		5

ALPHA-AMYLASE (ASPERGILLUS ORYZAE VAR.)

Alpha-Amylase (Aspergillus oryzae var.) INS: 1100

Function: Adjuvant, Enzyme, Flour Treatment Agent

Food Cat. No.	Food Category	Max Level	Comments	Step
06.1	Whole, broken, or flaked grain, including rice	GMP		5
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	5
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	GMP		5
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		5
13.1	Infant formulae and follow-on formulae	GMP		5
13.2	Weaning foods for infants and growing children	GMP		5

ALUMINIUM AMMONIUM SULPHATE

Aluminium Ammonium Sulphate INS: 523

Function: Firming Agent, Raising Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	GMP	Note 6	5
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	Note 6	5
10.4	Egg-based desserts (e.g., custard)	2000 mg/kg	Note 6	5
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	2000 mg/kg	Notes 2 & 6	5

ALUMINIUM SILICATE

Aluminium Silicate INS: 559

Function: Adjuvant, Anticaking Agent

Food Cat. No.	Food Category	Max Level	Comments	Step
06.1	Whole, broken, or flaked grain, including rice	GMP		5
12.1	Salt	10000 mg/kg		5
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	10000 mg/kg	Note 51	5
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		5
14.2.3	Wines	GMP		5

AMARANTH

Amaranth INS: 123

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	300 mg/kg		5
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	300 mg/kg		5
04.1.2.7	Candied fruit	300 mg/kg		5
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	300 mg/kg		5
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	300 mg/kg		5
04.1.2.11	Fruit fillings for pastries	300 mg/kg		5
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	300 mg/kg		5
06.3	Breakfast cereals, including rolled oats	300 mg/kg		5
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	300 mg/kg		5
07.0	Bakery wares	300 mg/kg		5
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg		5
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg		5
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg		5
10.4	Egg-based desserts (e.g., custard)	300 mg/kg		5
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	300 mg/kg		5
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	300 mg/kg		5
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	300 mg/kg		5
12.5	Soups and broths	300 mg/kg		5
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	300 mg/kg		5

AMMONIUM ALGINATE

Ammonium Alginate INS: 403

Function: Emulsifier, Thickener, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg		5
01.4.1	Pasteurized cream	100 mg/kg		5
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	5000 mg/kg		5
02.1	Fats and oils essentially free from water	5000 mg/kg		5
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg		5
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	10000 mg/kg		5
13.1	Infant formulae and follow-on formulae	300 mg/kg		5
13.2	Weaning foods for infants and growing children	5000 mg/kg		5

AMMONIUM CARBONATE

Ammonium Carbonate INS: 503i

Function: Acidity Regulator, Raising Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	5
13.2	Weaning foods for infants and growing children	GMP		5

AMMONIUM HYDROGEN CARBONATE

Ammonium Hydrogen Carbonate INS: 503ii

Function: Acidity Regulator, Raising Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step
13.2	Weaning foods for infants and growing children	GMP		5

ANNATTO EXTRACTS

Annatto Extracts INS: 160b

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	30 mg/kg	Note 9	5
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	GMP		5
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	25 mg/kg	Note 9	5
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	25 mg/kg	Note 9	5
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	30 mg/kg	Note 9	5
06.4.2	Pre-cooked or dried pastas and noodles and like products	12 mg/kg	Note 8	5
07.1	Bread and ordinary bakery wares	GMP		5
07.2.1	Cakes, cookies and pies (e.g., fruit-filled or custard types)	15 mg/kg	Note 9	5
07.2.2	Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)	40 mg/kg	Note 9	5
07.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes)	15 mg/kg	Note 9	5
08.2	Processed meat, poultry, and game products in whole pieces or cuts	50 mg/kg	Note 9	5
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products	50 mg/kg	Note 9	5
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	50 mg/kg	Note 9	5
08.4	Edible casings (e.g., sausage casings)	60 mg/kg	Note 9	5
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	30 mg/kg	Note 9	5
09.2.4.1	Cooked fish and fish products	30 mg/kg	Note 9	5
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	15 mg/kg	Note 9	5
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	15 mg/kg	Note 9	5
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	15 mg/kg	Note 9	5

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	15 mg/kg	Note 9	5
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	GMP		5
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		5
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	30 mg/kg	Note 9	5
12.4	Mustards	100 mg/kg	Note 8	5
12.5	Soups and broths	150 mg/kg	Note 8	5
12.6	Sauces and like products	100 mg/kg	Note 8	5
13.6	Food supplements	GMP		5
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP		5
15.0	Ready-to-eat savouries	300 mg/kg	Note 9	5

ASCORBIC ACID

Ascorbic Acid INS: 300

Function: Antioxidant, Colour Retention Agent

Food Cat. No.	Food Category	Max Level	Comments	Step
02.1	Fats and oils essentially free from water	200 mg/kg		5
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5
04.1.1	Fresh fruit	500 mg/kg		5
04.2.1	Fresh vegetables, and nuts and seeds	500 mg/kg		5
04.2.2.1	Frozen vegetables	100 mg/kg		5
06.2	Flours and starches	300 mg/kg		5
08.1	Fresh meat, poultry, and game	2000 mg/kg		5
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg		5
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	400 mg/kg		5
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg		5
12.8	Yeast and like products	200 mg/kg		5
13.1	Infant formulae and follow-on formulae	50 mg/kg		5
13.2	Weaning foods for infants and growing children	3000 mg/kg		5
14.1.2.1	Canned or bottled (pasteurized) fruit juice	540 mg/kg		5
14.1.2.3	Concentrate (liquid or solid) for fruit juice	400 mg/kg	Note 72	5
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	400 mg/kg		5
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	300 mg/kg		5
14.2.3	Wines	200 mg/kg		5

ASCORBYL ESTERS

Ascorbyl Palmitate INS: 304 Ascorbyl Stearate INS: 305

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step
01.6.2.1	Total ripened cheese, includes rind	500 mg/kg	Note 10	5

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	500 mg/kg	Notes 2 & 10	5
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	500 mg/kg	Note 10	5
03.0	Edible ices, including sherbet and sorbet	200 mg/kg	Notes 10 & 15	5
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	500 mg/kg	Notes 2 & 10	5
05.0	Confectionery	500 mg/kg	Notes 10 & 15	5
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 10	5
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	500 mg/kg	Notes 2 & 10	5
08.4	Edible casings (e.g., sausage casings)	5000 mg/kg	Note 10	5
10.4	Egg-based desserts (e.g., custard)	500 mg/kg	Notes 2 & 10	5
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	500 mg/kg	Note 10	5
12.1	Salt	500 mg/kg	Note 10	5
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	500 mg/kg	Note 10	5
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	1000 mg/kg	Notes 10 & 15	5

ASPARTAME

Aspartame INS: 951

Function: Flavor Enhancer, Sweetener

Food Cat. No.	Food Category	Max Level	Comments	Step
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	2000 mg/kg		5
01.4.1	Pasteurized cream	GMP		5
01.4.3	Clotted cream	GMP		5
01.4.4	Cream analogues	1000 mg/kg		5
01.5.1	Milk powder and cream powder (plain)	GMP		5
01.5.2	Milk and cream powder analogues	2000 mg/kg		5
01.5.3	Milk and cream (blend) powder (plain and flavoured)	GMP		5
01.6.1	Unripened cheese	GMP		5
01.6.5	Cheese analogues	1000 mg/kg		5
03.0	Edible ices, including sherbet and sorbet	3000 mg/kg		5
04.1.2.1	Frozen fruit	GMP		5
04.1.2.2	Dried fruit	3000 mg/kg		5
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	3000 mg/kg		5
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	3000 mg/kg		5
04.1.2.10	Fermented fruit products	2000 mg/kg		5
04.1.2.11	Fruit fillings for pastries	3000 mg/kg		5
04.1.2.12	Cooked or fried fruit	2000 mg/kg		5
04.2.2.1	Frozen vegetables	1000 mg/kg		5
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	1000 mg/kg		5
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	1000 mg/kg		5
04.2.2.7	Fermented vegetable products	2500 mg/kg		5
04.2.2.8	Cooked or fried vegetables and seaweeds	1000 mg/kg		5
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	2500 mg/kg		5
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	10000 mg/kg		5

Function: Flavor Enhancer, Sweetener

Food Cat. No.	Food Category	Max Level	Comments	Step
07.0	Bakery wares	4000 mg/kg		5
08.2	Processed meat, poultry, and game products in whole pieces or cuts	300 mg/kg		5
08.3	Processed comminuted meat, poultry, and game products	300 mg/kg		5
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg		5
10.2.3	Dried and/or heat coagulated egg products	1000 mg/kg		5
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	1000 mg/kg		5
12.5	Soups and broths	600 mg/kg		5
14.1.2	Fruit and vegetable juices	2000 mg/kg		5
14.1.3	Fruit and vegetable nectars	2000 mg/kg		5
14.2.1	Beer and malt beverages	1000 mg/kg		5
14.2.3	Wines	1000 mg/kg		5
14.2.4	Fruit wine	700 mg/kg		5
14.2.5	Mead	700 mg/kg		5
14.2.6.1	Spirituous beverages containing more than 15% alcohol	700 mg/kg		5
14.2.6.2	Spirituous beverages containing less than 15% alcohol	1000 mg/kg		5

BEET RED

Beet Red INS: 162

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step
01.2.2	Renneted milk	GMP		5
01.4.1	Pasteurized cream	GMP		5
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP		5
02.1	Fats and oils essentially free from water	GMP		5
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5
04.1.1.2	Surface-treated fresh fruit	GMP		5
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP		5
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	5
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 3	5
08.1.2	Fresh meat, poultry, and game, comminuted	1000 mg/kg		5
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.4.1	Cooked fish and fish products	GMP		5
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP		5
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
10.1	Fresh eggs	GMP	Notes 3 & 4	5
13.1	Infant formulae and follow-on formulae	GMP		5
13.2	Weaning foods for infants and growing children	GMP		5
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		5

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		5
14.2.3	Wines	GMP		5

BENZOYL PEROXIDE

Benzoyl Peroxide INS: 928

Function: Bleaching Agent (Not for Flour), Flour Treatment Agent

Food Cat. No.	Food Category	Max Level	Comments	Step
01.6.2.1	Total ripened cheese, includes rind	1000 mg/kg	Note 55	5

BHA

Butylated Hydroxyanisole INS: 320

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	200 mg/kg		5
03.0	Edible ices, including sherbet and sorbet	200 mg/kg	Note 15	5
04.1.2.7	Candied fruit	32 mg/kg		5
04.1.2.12	Cooked or fried fruit	100 mg/kg		5
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	1000 mg/kg	Note 15	5

BHT

Butylated Hydroxytoluene INS: 321

Function: Adjuvant, Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	90 mg/kg	Note 2	5
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	200 mg/kg		5
03.0	Edible ices, including sherbet and sorbet	100 mg/kg	Note 15	5
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	90 mg/kg	Note 2	5
04.1.2.12	Cooked or fried fruit	100 mg/kg		5
05.1.1	Cocoa mixes (powders and syrups)	90 mg/kg		5
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	90 mg/kg	Note 2	5
10.4	Egg-based desserts (e.g., custard)	90 mg/kg	Note 2	5
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	200 mg/kg		5

BLEACHED STARCH

Bleached Starch INS: 1403

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP		5
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	10000 mg/kg		5
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg		5

BRILLIANT BLUE FCF

Brilliant Blue FCF INS: 133

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step
01.2.1	Fermented milks (plain)	150 mg/kg		5
01.6.5	Cheese analogues	GMP	Note 3	5
07.0	Bakery wares	100 mg/kg		5

BROMELAIN

Bromelain INS: 1101iii

Function: Flavour Enhancer, Flour Treatment Agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP		5
14.2.3	Wines	GMP		5

CALCIUM ACETATE

Calcium Acetate INS: 263

Function: Acidity Regulator, Preservative, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	1500 mg/kg		5
13.2	Weaning foods for infants and growing children	GMP		5

CALCIUM ALGINATE

Calcium Alginate INS: 404

Function: Antifoaming Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
01.1.1.2	Buttermilk (plain)	6000 mg/kg		5
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg		5
01.4.1	Pasteurized cream	100 mg/kg		5
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	5000 mg/kg		5
02.1	Fats and oils essentially free from water	5000 mg/kg		5
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg		5
10.2.1	Liquid egg products	6000 mg/kg		5

Function: Antifoaming Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
10.2.2	Frozen egg products	6000 mg/kg		5
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	10000 mg/kg		5
13.1	Infant formulae and follow-on formulae	300 mg/kg		5
13.2	Weaning foods for infants and growing children	5000 mg/kg		5
14.2.3	Wines	4000 mg/kg		5

CALCIUM ALUMINIUM SILICATE (SYNTHETIC)

Calcium Aluminium Silicate (Synthetic) INS: 556

Function: Anticaking Agent

Food Cat. No.	Food Category	Max Level	Comments	Step
06.1	Whole, broken, or flaked grain, including rice	GMP		5
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	15000 mg/kg	Note 56	5
12.1	Salt	20000 mg/kg		5
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	10000 mg/kg	Note 51	5
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		5
14.2.3	Wines	GMP		5

CALCIUM ASCORBATE

Calcium Ascorbate INS: 302

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step
04.1.1	Fresh fruit	GMP		5
04.2.2.1	Frozen vegetables	GMP		5
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		5
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	400 mg/kg		5
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 15	5
13.1	Infant formulae and follow-on formulae	50 mg/kg		5
13.2	Weaning foods for infants and growing children	3000 mg/kg		5
14.1.2.3	Concentrate (liquid or solid) for fruit juice	300 mg/kg		5
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		5
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	300 mg/kg		5
14.2.3	Wines	GMP		5

CALCIUM CARBONATE

Calcium Carbonate INS: 170i

Function: Anticaking Agent, Acidity Regulator, Colour, Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step
01.2.2	Renneted milk	GMP		5
01.4.1	Pasteurized cream	2000 mg/kg		5

Function: Anticaking Agent, Acidity Regulator, Colour, Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	5000 mg/kg		5
04.1.1.2	Surface-treated fresh fruit	GMP		5
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP		5
06.1	Whole, broken, or flaked grain, including rice	2220 mg/kg		5
06.2	Flours and starches	GMP	Note 57	5
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 3	5
08.1.2	Fresh meat, poultry, and game, comminuted	1500 mg/kg		5
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.4.1	Cooked fish and fish products	GMP		5
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP		5
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
10.1	Fresh eggs	GMP	Notes 3 & 4	5
12.1	Salt	20000 mg/kg		5
13.1	Infant formulae and follow-on formulae	GMP		5
13.2	Weaning foods for infants and growing children	GMP		5
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		5
14.2.3	Wines	3500 mg/kg		5

CALCIUM CHLORIDE

Calcium Chloride INS: 509

Function: Firming Agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
01.4.1	Pasteurized cream	2000 mg/kg		5
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	2000 mg/kg		5
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	800 mg/kg	Note 58	5
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	800 mg/kg	Note 58	5
04.2.2.1	Frozen vegetables	4000 mg/kg		5
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	15000 mg/kg		5
14.1.2.1	Canned or bottled (pasteurized) fruit juice	2000 mg/kg		5
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	3200 mg/kg		5

CALCIUM CITRATE

Calcium Citrate INS: 333

Function: Acidity Regulator,Antioxidant, Emulsifier, Firming Agent, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments	Step
01.4.1	Pasteurized cream	2000 mg/kg		5

Function: Acidity Regulator,Antioxidant, Emulsifier, Firming Agent, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments	Step
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	2000 mg/kg		5
02.1	Fats and oils essentially free from water	GMP		5
04.2.2.1	Frozen vegetables	GMP		5
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		5
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	5
13.1	Infant formulae and follow-on formulae	GMP		5
13.2	Weaning foods for infants and growing children	GMP		5

CALCIUM GLUCONATE

Calcium Gluconate INS: 578

Function: Acidity Regulator, Firming Agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	800 mg/kg	Note 58	5
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	800 mg/kg	Note 58	5
04.2.2.1	Frozen vegetables	1000 mg/kg	Note 58	5

CALCIUM GLUTAMATE, Dl-L-

Calcium Glutamate, Dl-L- INS: 623

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	5

CALCIUM GUANYLATE, 5'-

Calcium Guanylate, 5'- INS: 629

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	5

CALCIUM HYDROXIDE

Calcium Hydroxide INS: 526

Function: Acidity Regulator, Firming Agent

Food Cat. No.	Food Category	Max Level	Comments	Step
02.2.1.1	Butter and concentrated butter	2000 mg/kg	Note 52	5

Function: Acidity Regulator, Firming Agent

Food Cat. No.	Food Category	Max Level	Comments	Step
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	800 mg/kg	Note 58	5
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	800 mg/kg	Note 58	5
04.2.2.1	Frozen vegetables	1000 mg/kg	Note 58	5
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP		5
13.1	Infant formulae and follow-on formulae	GMP		5
13.2	Weaning foods for infants and growing children	GMP		5

CALCIUM INOSINATE, 5'-

Calcium Inosinate, 5'- INS: 633

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	5

CALCIUM LACTATE

Calcium Lactate INS: 327

Function: Acidity Regulator, Antioxidant, Emulsifier, Firming Agent, Stabilzer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
01.4.1	Pasteurized cream	GMP		5
08.1.2	Fresh meat, poultry, and game, comminuted	6000 mg/kg		5
12.1	Salt	GMP		5
13.2	Weaning foods for infants and growing children	GMP		5

CALCIUM MALATE

Calcium Malate INS: 352ii

Function: Acidity Regulator

Food Cat. No.	Food Category	Max Level	Comments	Step
14.2.3	Wines	GMP		5

CALCIUM OXIDE

Calcium Oxide INS: 529

Function: Acidity Regulator, Flour Treatment Agent

Food Cat. No.	Food Category	Max Level	Comments	Step
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP		5

CALCIUM RIBONUCLEOTIDES, 5'-

Calcium Ribonucleotides, 5'- INS: 634

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	5

CALCIUM SILICATE

Calcium Silicate INS: 552

Function: Anticaking Agent

Food Cat. No.	Food Category	Max Level	Comments	Step
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	15000 mg/kg	Note 56	5
12.1	Salt	20000 mg/kg		5
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	10000 mg/kg	Note 51	5

CALCIUM SULPHATE

Calcium Sulphate INS: 516

Function: Acidity Regulator, Bulking Agent, Firming Agent, Flour Treatment Agent, Sequestrant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	800 mg/kg	Note 58	5
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	800 mg/kg	Note 58	5
04.2.2.1	Frozen vegetables	3500 mg/kg		5
06.2	Flours and starches	GMP	Note 57	5
06.4.2	Pre-cooked or dried pastas and noodles and like products	5000 mg/kg	Note 54	5
14.2.3	Wines	2000 mg/kg		5

CANTHAXANTHIN

Canthaxanthin INS: 161g

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step
01.6	Cheese	GMP		5
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	GMP		5
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	GMP		5
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	50 mg/kg		5
07.0	Bakery wares	GMP		5
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	100 mg/kg		5
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
09.2.4.1	Cooked fish and fish products	200 mg/kg		5
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	GMP		5
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		5

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP		5
12.6	Sauces and like products	100 mg/kg		5
12.9	Protein products	100 mg/kg		5
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	5 mg/kg		5
14.1.4.2	Non-carbonated, including punches and ades	5 mg/kg		5
14.2.1	Beer and malt beverages	5 mg/kg		5
14.2.3	Wines	5 mg/kg		5
14.2.6	Spirituous beverages	5 mg/kg		5
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	GMP		5
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	GMP	Note 2	5

CARAMEL COLOUR, CLASS I

Caramel Colour, Class I - Plain INS: 150a

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP		5
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	150 mg/kg	Note 12	5
01.2.2	Renneted milk	GMP		5
01.4.1	Pasteurized cream	GMP		5
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP		5
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5
04.1.1.2	Surface-treated fresh fruit	GMP		5
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP		5
06.1	Whole, broken, or flaked grain, including rice	GMP		5
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	5
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 3	5
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		5
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	5
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.4.1	Cooked fish and fish products	GMP		5
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP		5
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
10.1	Fresh eggs	GMP	Notes 3 & 4	5
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		5
13.1	Infant formulae and follow-on formulae	GMP		5
13.2	Weaning foods for infants and growing children	GMP		5
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP		5
14.2.3	Wines	600 mg/kg		5

CARAMEL COLOUR, CLASS III

Caramel Colour, Class III - Ammonia Process INS: 150c

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	GMP		5
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	GMP		5
04.2.2.7	Fermented vegetable products	GMP		5
04.2.2.8	Cooked or fried vegetables and seaweeds	GMP		5
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	GMP		5
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP		5
06.6	Batters (e.g., for breading ro batters for fish or poultry)	GMP		5
07.1.2	Crackers, excluding sweet crackers	GMP		5
14.1.2	Fruit and vegetable juices	GMP		5
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	5000 mg/kg		5
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		5

CARAMEL COLOUR, CLASS IV

Caramel Colour, Class IV - Ammonia Sulphite Process INS: 150d

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	GMP		5
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	GMP		5
04.2.2.7	Fermented vegetable products	GMP		5
04.2.2.8	Cooked or fried vegetables and seaweeds	GMP		5
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	GMP		5
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP		5
06.6	Batters (e.g., for breading ro batters for fish or poultry)	GMP		5
06.7	Rice cakes (Oriental type only)	GMP		5
07.1.2	Crackers, excluding sweet crackers	GMP		5
12.3	Vinegars	1000 mg/kg		5
14.1.2	Fruit and vegetable juices	GMP		5
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	5000 mg/kg		5
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		5

CARBON DIOXIDE

Carbon Dioxide INS: 290

Function: Adjuvant, Carbonating Agent, Packing Gas

Food Cat. No.	Food Category	Max Level	Comments	Step

Function: Adjuvant, Carbonating Agent, Packing Gas

Food Cat. No.	Food Category	Max Level	Comments	Step
01.1.1	Milk and buttermilk	GMP	Note 59	5
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP	Note 59	5
01.4.1	Pasteurized cream	GMP	Note 59	5
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP	Note 59	5
04.1.1	Fresh fruit	GMP	Note 59	5
04.2.1	Fresh vegetables, and nuts and seeds	GMP	Note 59	5
04.2.2.1	Frozen vegetables	GMP	Note 59	5
08.1.2	Fresh meat, poultry, and game, comminuted	100 mg/kg	Note 59	5
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 59	5
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 59	5
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP	Note 69	5
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	Note 59	5
14.2.3	Wines	GMP	Note 60	5

CARMINES

Carmines INS: 120

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step
07.0	Bakery wares	GMP		5
10.1	Fresh eggs	GMP	Notes 3 & 4	5

CAROB BEAN GUM

Carob Bean Gum INS: 410

Function: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
01.1.1.2	Buttermilk (plain)	5000 mg/kg		5
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg		5
01.2.2	Renneted milk	GMP		5
01.4.1	Pasteurized cream	5000 mg/kg		5
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	5000 mg/kg		5
02.2.1.1	Butter and concentrated butter	2000 mg/kg	Note 52	5
04.1.1.2	Surface-treated fresh fruit	GMP		5
04.1.1.3	Peeled or cut fresh fruit	GMP		5
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP		5
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	GMP		5
06.1	Whole, broken, or flaked grain, including rice	GMP		5
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		5
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg	Note 61	5
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg	Note 41	5
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP		5

Function: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	5000 mg/kg		5
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	5
13.1	Infant formulae and follow-on formulae	10000 mg/kg		5
13.2	Weaning foods for infants and growing children	20000 mg/kg		5
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		5
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		5
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		5
14.2.3	Wines	500 mg/kg		5

CAROTENES, VEGETABLE

Carotenes, Natural Extracts, (Vegetable) INS: 160aii

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step
04.2.2.7	Fermented vegetable products	GMP		5
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP		5
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP		5
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	2000 mg/kg		5

CAROTENOIDS

Beta-Carotene (Synthetic) INS: 160ai
Beta-Apo-8'-Carotenal INS: 160e
Beta-Apo-8'-Carotenoic Acid, Methyl or Ethyl Ester INS: 160f

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step
04.1.2.11	Fruit fillings for pastries	10 mg/kg		5
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	GMP		5
06.6	Batters (e.g., for breading ro batters for fish or poultry)	500 mg/kg		5
07.0	Bakery wares	GMP		5
14.1.2.1	Canned or bottled (pasteurized) fruit juice	100 mg/kg		5
14.1.3.2	Canned or bottled (pasteurized) vegetable nectar	100 mg/kg		5
14.1.3.4	Concentrate (liquid or solid) for vegetable nectar	100 mg/kg		5

CARRAGEENAN

Carrageenan INS: 407

Function: Emulsifier, Filler, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
01.1.1.1	Milk, including sterilized and UHT goats milk	10000 mg/kg		5

Function: Emulsifier, Filler, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
01.1.1.2	Buttermilk (plain)	6000 mg/kg		5
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg		5
01.4.1	Pasteurized cream	500 mg/kg		5
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	5000 mg/kg		5
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5
06.4.2	Pre-cooked or dried pastas and noodles and like products	8330 mg/kg	Notes 37 & 54	5
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg	Note 61	5
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	5
09.2.4.1	Cooked fish and fish products	GMP		5
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	5000 mg/kg		5
13.1	Infant formulae and follow-on formulae	3000 mg/kg		5
13.2	Weaning foods for infants and growing children	GMP		5
14.1.2.1	Canned or bottled (pasteurized) fruit juice	3000 mg/kg		5
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	1000 mg/kg		5
14.2.3	Wines	GMP		5

CHLOROPHYLLS

Chlorophylls INS: 140

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step
01.2.2	Renneted milk	GMP		5
01.4.1	Pasteurized cream	GMP		5
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP		5
02.1	Fats and oils essentially free from water	GMP		5
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5
04.1.1.2	Surface-treated fresh fruit	GMP		5
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP		5
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	5
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 4	5
08.1.2	Fresh meat, poultry, and game, comminuted	1000 mg/kg		5
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.4.1	Cooked fish and fish products	GMP		5
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP		5
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
10.1	Fresh eggs	GMP	Notes 3 & 4	5
13.1	Infant formulae and follow-on formulae	GMP		5
13.2	Weaning foods for infants and growing children	GMP		5
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		5

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		5
14.2.3	Wines	GMP		5

CHLOROPHYLLS, COPPER COMPLEXES

Chlorophylls, Copper Complex INS: 141i

Chlorophyllin Copper Complex, Sodium and Potassium Salts INS: 141ii

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	6.4 mg/kg	Note 62	5
09.2.4.1	Cooked fish and fish products	30 mg/kg	Note 62	5
12.5.2	Mixes for soups and broths	GMP		5

CITRIC ACID

Citric Acid INS: 330

Function: Acidity Regulator, Antioxidant, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments	Step
01.2.1	Fermented milks (plain)	1500 mg/kg	Note 63	5
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		5
01.4.1	Pasteurized cream	GMP		5
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP		5
02.1	Fats and oils essentially free from water	100 mg/kg	Note 15	5
04.2.1	Fresh vegetables, and nuts and seeds	GMP		5
04.2.2.1	Frozen vegetables	GMP		5
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	2000 mg/kg		5
08.1.2	Fresh meat, poultry, and game, comminuted	100 mg/kg	Note 15	5
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
10.2.1	Liquid egg products	GMP		5
10.2.2	Frozen egg products	GMP		5
12.1	Salt	GMP		5
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	5
13.1	Infant formulae and follow-on formulae	GMP		5
13.2	Weaning foods for infants and growing children	25000 mg/kg		5
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		5
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP		5
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		5
14.2.3	Wines	700 mg/kg		5

CITRIC AND FATTY ACID ESTERS OF GLYCEROL

Citric and Fatty Acid Esters of Glycerol INS: 472c

Function: Antioxidant, Emulsifier, Sequestrant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
01.1.1.2	Buttermilk (plain)	GMP		5
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		5
01.2.2	Renneted milk	GMP		5
02.2.1.1	Butter and concentrated butter	10000 mg/kg	Note 52	5
04.1.1.2	Surface-treated fresh fruit	GMP		5
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP		5
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 3	5
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		5
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		5
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	5
13.2	Weaning foods for infants and growing children	5000 mg/kg		5
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		5
14.2.3.4	Aromatized wine	GMP		5

CURCUMIN

Curcumin INS: 100i

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step
01.6	Cheese	GMP		5
07.0	Bakery wares	GMP		5

CYCLAMATES

Cyclamic Acid (and Sodium, Potassium, Calcium Salts INS: 952

Function: Flavour Enhancer, Sweetener

Food Cat. No.	Food Category	Max Level	Comments	Step
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP	Note 17	5
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP	Note 17	5
13.6	Food supplements	1250 mg/kg		5

DEXTRINS, WHITE AND YELLOW, ROASTED STARCH

Dextrins, White and Yellow Roasted Starch INS: 1400

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	10000 mg/kg		5
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP		5
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	20000 mg/kg	Notes 3 & 53	5
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		5

DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL

Diacetyltartaric and Fatty Acid Esters of Glycerol INS: 472e

Function: Emulsifier, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step
06.4.2	Pre-cooked or dried pastas and noodles and like products	5000 mg/kg		5
13.1	Infant formulae and follow-on formulae	GMP		5
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	5000 mg/kg		5

DIMETHYL DICARBONATE

Dimethyl Dicarbonate INS: 242

Function: Preservative

Food Cat. No.	Food Category	Max Level	Comments	Step
14.2.2	Cider and perry	250 mg/kg	Note 18	5
14.2.4	Fruit wine	250 mg/kg	Note 18	5
14.2.5	Mead	200 mg/kg	Note 18	5

DIPOTASSIUM GUANYLATE, 5'-

Dipotassium Guanylate, 5'- INS: 628

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	5

DIPOTASSIUM INOSINATE, 5'-

Dipotassium Inosinate, 5'- INS: 632

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	5

DISODIUM GUANYLATE, 5'-

Disodium Guanylate, 5'- INS: 627

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	5

DISODIUM INOSINATE, 5'-

Disodium Inosinate, 5'- INS: 631

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	5

DISODIUM RIBONUCLEOTIDES, 5'-

Disodium Ribonucleotides, 5'- INS: 635

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	5

DISTARCH PHOSPHATE

Distarch Phosphate INS: 1412

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	10000 mg/kg		5
01.4.1	Pasteurized cream	GMP		5
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP		5
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	5
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	10000 mg/kg		5
13.1	Infant formulae and follow-on formulae	25000 mg/kg		5
13.2	Weaning foods for infants and growing children	60000 mg/kg		5
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg		5

ENZYME TREATED STARCH

Enzyme Treated Starch INS: 1405

Function: Bulking Agent, Emulsifier, Stabilzer,Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step

Function: Bulking Agent, Emulsifier, Stabilzer,Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	10000 mg/kg		5
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg		5

ERYTHORBIC ACID

Erythorbic Acid INS: 315 Isoascorbic Acid INS: 315

Function: Antioxidant, Colour Rentention Agent

Food Cat. No.	Food Category	Max Level	Comments	Step
02.1	Fats and oils essentially free from water	100 mg/kg		5
02.2.1.1	Butter and concentrated butter	100 mg/kg	Note 52	5
04.1.1	Fresh fruit	GMP		5
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	GMP		5
04.2.2.1	Frozen vegetables	GMP		5
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	500 mg/kg		5
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	1500 mg/kg		5
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 15	5
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		5
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		5
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		5
14.2.3	Wines	GMP		5

ERYTHROSINE

Erythrosine INS: 127

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	300 mg/kg		5
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	300 mg/kg		5
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	300 mg/kg		5
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	300 mg/kg		5
04.1.2.7	Candied fruit	300 mg/kg		5
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	300 mg/kg		5
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	300 mg/kg		5
04.1.2.11	Fruit fillings for pastries	300 mg/kg		5
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg		5
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	300 mg/kg		5
06.3	Breakfast cereals, including rolled oats	300 mg/kg		5
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	300 mg/kg		5
07.0	Bakery wares	300 mg/kg		5

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg		5
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg		5
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg		5
10.4	Egg-based desserts (e.g., custard)	300 mg/kg		5
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	300 mg/kg		5
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	300 mg/kg		5
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	300 mg/kg		5
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	300 mg/kg		5
13.6	Food supplements	300 mg/kg		5
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	300 mg/kg		5
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	300 mg/kg		5
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	300 mg/kg	Note 2	5

ETHYL MALTOL

Ethyl Maltol INS: 637

Function: Flavour Enhancer, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	200 mg/kg		5
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	200 mg/kg		5
03.0	Edible ices, including sherbet and sorbet	200 mg/kg		5
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	200 mg/kg		5
07.2	Fine bakery wares	200 mg/kg		5
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	200 mg/kg		5
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	200 mg/kg		5
14.2.2	Cider and perry	100 mg/kg		5
14.2.4	Fruit wine	100 mg/kg		5

FAST GREEN FCF

Fast Green FCF INS: 143

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step
01.2.1	Fermented milks (plain)	100 mg/kg		5

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	100 mg/kg		5
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	100 mg/kg		5
04.1.2.7	Candied fruit	100 mg/kg		5
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	100 mg/kg		5
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	100 mg/kg		5
04.1.2.11	Fruit fillings for pastries	100 mg/kg		5
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	100 mg/kg		5
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	100 mg/kg		5
06.4.2	Pre-cooked or dried pastas and noodles and like products	100 mg/kg		5
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	100 mg/kg		5
07.0	Bakery wares	100 mg/kg		5
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg		5
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg		5
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg		5
10.4	Egg-based desserts (e.g., custard)	100 mg/kg		5
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	100 mg/kg		5
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	100 mg/kg		5

FUMARIC ACID

Fumaric Acid INS: 297

Function: Acidity Regulator, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step
01.2.1	Fermented milks (plain)	GMP		5
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	1000 mg/kg	Note 2	5
14.2.3	Wines	3000 mg/kg		5

GELLAN GUM

Gellan Gum INS: 418

Function: Thickener, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	500 mg/kg		5

GLUCONO DELTA-LACTONE

Glucono Delta-Lactone INS: 575

Function: Acidity Regulator, Raising Agent

Food Cat. No.	Food Category	Max Level	Comments	Step
01.2.1	Fermented milks (plain)	GMP		5

GLUCOSE OXIDASE (ASPERGILLUS NIGER VAR.)

Glucose Oxidase (Aspergillus niger var.) INS: 1102

Function: Antioxidant, Preservative, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step
14.2.3	Wines	GMP		5

GLYCEROL

Glycerol INS: 422

Function: Emulsifier, Humectant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
01.1.1.2	Buttermilk (plain)	GMP		5
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		5
01.2.2	Renneted milk	GMP		5
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5
04.1.1.2	Surface-treated fresh fruit	GMP		5
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP		5
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 3	5
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		5
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
10.2.2	Frozen egg products	GMP		5
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		5
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	5
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		5
14.2.3.4	Aromatized wine	GMP		5

GRAPE SKIN EXTRACT

Grape Skin Extract INS: 163ii

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step
04.1.2.11	Fruit fillings for pastries	GMP		5

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step
07.0	Bakery wares	GMP		5
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP		5
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	500 mg/kg		5
14.2.3.3	Fortified wine and liquor wine	GMP		5

GUAIAC RESIN

Guaiac Resin INS: 314

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step
12.6	Sauces and like products	600 mg/kg		5

GUANYLIC ACID, 5'-

Guanylic Acid, 5'- INS: 626

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	5

GUAR GUM

Guar Gum INS: 412

Function: Bulking Agent, EmulsifierStabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
01.1.1	Milk and buttermilk	6000 mg/kg		5
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg		5
01.2.2	Renneted milk	GMP		5
01.4.1	Pasteurized cream	GMP		5
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	5000 mg/kg		5
02.1	Fats and oils essentially free from water	20000 mg/kg		5
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5
04.1.1.2	Surface-treated fresh fruit	GMP		5
04.1.1.3	Peeled or cut fresh fruit	GMP		5
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP		5
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	GMP		5
04.2.2.1	Frozen vegetables	20000 mg/kg		5
06.1	Whole, broken, or flaked grain, including rice	GMP		5
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		5
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg		5
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	2000 mg/kg		5
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP		5

Function: Bulking Agent, EmulsifierStabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	10000 mg/kg		5
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	5
13.1	Infant formulae and follow-on formulae	10000 mg/kg		5
13.2	Weaning foods for infants and growing children	20000 mg/kg		5
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		5
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		5
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		5
14.2.3	Wines	500 mg/kg		5

GUM ARABIC

Gum Arabic INS: 414

Function: Bulking Agent, Emulsifier, Filler, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
01.1.1.2	Buttermilk (plain)	GMP		5
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg		5
01.2.2	Renneted milk	GMP		5
01.4.1	Pasteurized cream	5000 mg/kg		5
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	5000 mg/kg		5
02.1	Fats and oils essentially free from water	15000 mg/kg		5
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5
04.1.1.2	Surface-treated fresh fruit	GMP		5
04.2.1	Fresh vegetables, and nuts and seeds	83000 mg/kg		5
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 3	5
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		5
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		5
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	5
13.1	Infant formulae and follow-on formulae	10000 mg/kg	Note 65	5
13.2	Weaning foods for infants and growing children	20000 mg/kg		5
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		5
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		5
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		5

Function: Bulking Agent, Emulsifier, Filler, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
14.2.3	Wines	500 mg/kg		5

HYDROCHLORIC ACID

Hydrochloric Acid INS: 507

Function: Acidity Regulator

Food Cat. No.	Food Category	Max Level	Comments	Step
01.2.1	Fermented milks (plain)	GMP		5
06.2	Flours and starches	GMP		5
13.2	Weaning foods for infants and growing children	GMP		5

HYDROXYBENZOATES, p-

Ethyl p-Hydroxybenzoate INS: 214
Methyl p-Hydroxybenzoate INS: 218
Propyl p-Hydroxybenzoate INS: 216

Function: Preservative

Food Cat. No.	Food Category	Max Level	Comments	Step
03.0	Edible ices, including sherbet and sorbet	1000 mg/kg	Note 27	5
14.1.2	Fruit and vegetable juices	1000 mg/kg	Note 27	5
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	100 mg/kg	Note 27	5
14.1.3.2	Canned or bottled (pasteurized) vegetable nectar	100 mg/kg	Note 27	5
14.2.1	Beer and malt beverages	1000 mg/kg	Note 27	5
14.2.3	Wines	1000 mg/kg	Note 27	5
14.2.4	Fruit wine	200 mg/kg	Note 27	5
14.2.6.2	Spirituous beverages containing less than 15% alcohol	1000 mg/kg	Note 27	5

HYDROXYPROPYL CELLULOSE

Hydroxypropyl Cellulose INS: 463

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
01.1.1.2	Buttermilk (plain)	GMP		5
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		5
01.2.2	Renneted milk	GMP		5
01.4.1	Pasteurized cream	GMP		5
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP		5
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5
04.1.1.2	Surface-treated fresh fruit	GMP		5
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP		5
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 3	5
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		5
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	5

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		5
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	5
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		5

HYDROXYPROPYL DISTARCH PHOSPHATE

Hydroxypropyl Distarch Phosphate INS: 1442

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	10000 mg/kg		5
01.4.1	Pasteurized cream	GMP		5
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP		5
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	5
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	10000 mg/kg		5
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg		5

HYDROXYPROPYL METHYL CELLULOSE

Hydroxypropyl Methyl Cellulose INS: 464

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
01.1.1.2	Buttermilk (plain)	GMP		5
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		5
01.2.2	Renneted milk	GMP		5
01.4.1	Pasteurized cream	GMP		5
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP		5
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5
04.1.1.2	Surface-treated fresh fruit	GMP		5
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP		5
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 3	5
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		5
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	5
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		5
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	5
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		5

HYDROXYPROPYL STARCH

Hydroxypropyl Starch INS: 1440

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
01.1.1.2	Buttermilk (plain)	GMP		5
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	10000 mg/kg		5
01.2.2	Renneted milk	GMP		5
01.4.1	Pasteurized cream	GMP		5
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP		5
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5
04.1.1.2	Surface-treated fresh fruit	GMP		5
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP		5
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 3	5
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		5
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	5
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	10000 mg/kg		5
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	5
13.1	Infant formulae and follow-on formulae	25000 mg/kg		5
13.2	Weaning foods for infants and growing children	60000 mg/kg		5
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg		5
14.2.3.4	Aromatized wine	GMP		5

INDIGOTINE

Indigotine INS: 132

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	300 mg/kg		5
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	300 mg/kg		5
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	300 mg/kg		5
04.1.2.11	Fruit fillings for pastries	300 mg/kg		5
06.3	Breakfast cereals, including rolled oats	300 mg/kg		5
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	300 mg/kg		5
07.0	Bakery wares	300 mg/kg		5
10.4	Egg-based desserts (e.g., custard)	300 mg/kg		5
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	300 mg/kg		5
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	300 mg/kg		5
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	300 mg/kg		5
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	300 mg/kg		5
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	300 mg/kg		5

INOSINIC ACID, 5'-

Inosinic Acid, 5'- INS: 630

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	5

INSOLUBLE POLYVINYLPYRROLIDONE

Insoluble Polyvinylpyrrolidone INS: 1202

Function: Colour Retention Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step
14.2.3	Wines	7190 mg/kg	Note 18	5

IRON OXIDES

Iron Oxide, Black INS: 172i
Iron Oxide, Red INS: 172ii
Iron Oxide, Yellow INS: 172iii

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	100 mg/kg		5

ISOMALT

Isomalt INS: 953

Function: Anticaking Agent, Bulking Agent, Emulsifier, Glazing Agent, Sweetener

Food Cat. No.	Food Category	Max Level	Comments	Step
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		5
01.2.2	Renneted milk	GMP		5
04.1.1.2	Surface-treated fresh fruit	GMP		5
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP		5
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	5
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 3	5
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		5
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.4.1	Cooked fish and fish products	GMP		5
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP		5
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		5
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	5
13.1	Infant formulae and follow-on formulae	GMP		5
13.2	Weaning foods for infants and growing children	GMP		5

KARAYA GUM

Karaya Gum INS: 416

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
01.1.1	Milk and buttermilk	200 mg/kg		5
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg		5
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		5
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		5
14.2.3	Wines	500 mg/kg		5

KONJAC FLOUR

Konjac Flour INS: 425

Function: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	2000 mg/kg		5
06.4.2	Pre-cooked or dried pastas and noodles and like products	10000 mg/kg	Note 54	5

LACTIC ACID (L-, D- and Dl-)

Lactic Acid (L-, D- and Dl-) INS: 270

Function: Acidity Regulator

Food Cat. No.	Food Category	Max Level	Comments	Step
01.2.1	Fermented milks (plain)	GMP		5
04.2.1	Fresh vegetables, and nuts and seeds	GMP		5
04.2.2.1	Frozen vegetables	GMP		5
08.1.2	Fresh meat, poultry, and game, comminuted	6000 mg/kg		5
10.2.1	Liquid egg products	GMP		5
10.2.2	Frozen egg products	GMP		5
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	5
13.1	Infant formulae and follow-on formulae	GMP		5
13.2	Weaning foods for infants and growing children	15000 mg/kg		5
14.2.3	Wines	GMP		5

LACTIC AND FATTY ACID ESTERS OF GLYCEROL

Lactic and Fatty Acid Esters of Glycerol INS: 472b

Function: Emulsifier, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step
01.1.1.2	Buttermilk (plain)	GMP		5
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		5
01.2.2	Renneted milk	GMP		5
01.4.1	Pasteurized cream	10000 mg/kg		5
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	10000 mg/kg		5
02.1.1	Butter oil, anhydrous milkfat, ghee	GMP		5
02.1.2	Vegetable oils and fats	GMP		5
02.1.3	Lard, tallow, fish oil, and other animal fats	80000 mg/kg		5
04.1.1.2	Surface-treated fresh fruit	GMP		5
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP		5
06.1	Whole, broken, or flaked grain, including rice	GMP		5
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 3	5
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		5
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		5
12.1	Salt	5000 mg/kg		5
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	5000 mg/kg	Note 51	5

Function: Emulsifier, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step
12.8	Yeast and like products	5000 mg/kg		5
13.2	Weaning foods for infants and growing children	5000 mg/kg		5
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP		5
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		5
14.2.3.4	Aromatized wine	GMP		5

LACTITOL

Lactitol INS: 966

Function: Bulking Agent, Emulsifier, Stabilizer, Sweetener, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	5
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
13.1	Infant formulae and follow-on formulae	GMP		5
13.2	Weaning foods for infants and growing children	GMP		5

LECITHIN

Lecithin INS: 322

Function: Antioxidant, Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step
01.1.1.2	Buttermilk (plain)	GMP		5
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		5
01.2.2	Renneted milk	GMP		5
01.4.1	Pasteurized cream	5000 mg/kg		5
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	5000 mg/kg		5
02.1	Fats and oils essentially free from water	30000 mg/kg		5
02.2.1.1	Butter and concentrated butter	20000 mg/kg	Note 52	5
04.1.1.2	Surface-treated fresh fruit	GMP		5
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP		5
04.2.2.1	Frozen vegetables	GMP		5
06.2	Flours and starches	2000 mg/kg		5
06.4.2	Pre-cooked or dried pastas and noodles and like products	2000 mg/kg	Note 54	5
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 3	5
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		5
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	5
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
10.2.1	Liquid egg products	GMP		5

Function: Antioxidant, Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step
10.2.2	Frozen egg products	GMP		5
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		5
12.1	Salt	GMP		5
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	5
12.8	Yeast and like products	GMP		5
13.1	Infant formulae and follow-on formulae	3000 mg/kg		5
13.2	Weaning foods for infants and growing children	50000 mg/kg		5
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		5
14.2.3.4	Aromatized wine	GMP		5

LYSOZYME HYDROCHLORIDE

Lysozyme Hydrochloride INS: 1105

Function: Preservative

Food Cat. No.	Food Category	Max Level	Comments	Step
01.6	Cheese	GMP		5
14.2.2	Cider and perry	500 mg/kg		5
14.2.3	Wines	500 mg/kg		5
14.2.4	Fruit wine	500 mg/kg		5

MAGNESIUM CARBONATE

Magnesium Carbonate INS: 504i

Function: Acidity Regulator, Anticaking Agent, Colour Retention Agent,

Food Cat. No.	Food Category	Max Level	Comments	Step
01.1.1.2	Buttermilk (plain)	GMP		5
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		5
01.2.2	Renneted milk	GMP		5
04.1.1.2	Surface-treated fresh fruit	GMP		5
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP		5
06.2	Flours and starches	GMP	Note 57	5
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 3	5
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		5
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	15000 mg/kg	Note 56	5
12.1	Salt	20000 mg/kg		5
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	5

Function: Acidity Regulator, Anticaking Agent, Colour Retention Agent,

Food Cat. No.	Food Category	Max Level	Comments	Step
13.2	Weaning foods for infants and growing children	GMP		5
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		5
14.2.3.4	Aromatized wine	GMP		5

MAGNESIUM CHLORIDE

Magnesium Chloride INS: 511

Function: Colour Retention Agent, Firming Agent

Food Cat. No.	Food Category	Max Level	Comments	Step
01.1.1.2	Buttermilk (plain)	GMP		5
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		5
01.2.2	Renneted milk	GMP		5
04.1.1.2	Surface-treated fresh fruit	GMP		5
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP		5
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	2260 mg/kg		5
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		5
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		5
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	5
13.1	Infant formulae and follow-on formulae	GMP		5
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		5
14.2.3.4	Aromatized wine	GMP		5

MAGNESIUM GLUTAMATE, Dl-L-

Magnesium Glutamate, Dl-L- INS: 625

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	5

MAGNESIUM HYDROGEN CARBONATE

Magnesium Hydrogen Carbonate INS: 504ii

Function: Acidity Regulator, Anticaking Agent, Firming Agent

Food Cat. No.	Food Category	Max Level	Comments	Step
01.1.1.2	Buttermilk (plain)	GMP		5
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		5
01.2.2	Renneted milk	GMP		5
04.1.1.2	Surface-treated fresh fruit	GMP		5
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP		5
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 3	5
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		5
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		5
12.1	Salt	20000 mg/kg		5
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	5
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		5
14.2.3.4	Aromatized wine	GMP		5

MAGNESIUM HYDROXIDE

Magnesium Hydroxide INS: 528

Function: Acidity Regulator, Colour Retention Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step
01.1.1.2	Buttermilk (plain)	GMP		5
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		5
01.2.2	Renneted milk	GMP		5
04.1.1.2	Surface-treated fresh fruit	GMP		5
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP		5
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 3	5
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		5
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		5

Function: Acidity Regulator, Colour Retention Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	5
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		5
14.2.3.4	Aromatized wine	GMP		5

MAGNESIUM OXIDE

Magnesium Oxide INS: 530

Function: Anticaking Agent

Food Cat. No.	Food Category	Max Level	Comments	Step
12.1	Salt	20000 mg/kg		5
13.1	Infant formulae and follow-on formulae	GMP		5

MAGNESIUM SILICATE (SYNTHETIC)

Magnesium Silicate (Synthetic) INS: 553i

Function: Anticaking Agent

Food Cat. No.	Food Category	Max Level	Comments	Step
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	15000 mg/kg	Note 56	5
12.1	Salt	20000 mg/kg		5
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	10000 mg/kg	Note 51	5

MALIC ACID (DL-)

Malic Acid (DL-) INS: 296

Function: Acidity Regulator, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments	Step
01.2.1	Fermented milks (plain)	GMP		5
02.1.2	Vegetable oils and fats	100 mg/kg		5
02.1.3	Lard, tallow, fish oil, and other animal fats	100 mg/kg		5
04.2.1	Fresh vegetables, and nuts and seeds	GMP		5
04.2.2.1	Frozen vegetables	GMP		5
12.1	Salt	GMP		5
13.2	Weaning foods for infants and growing children	GMP		5
14.1.2.1	Canned or bottled (pasteurized) fruit juice	3500 mg/kg		5
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP		5
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		5
14.2.3	Wines	GMP		5

MALTITOL and MALTITOL SYRUP

Maltitol and Maltitol Syrup INS: 965

Function: Bulking Agent, Emulsifier, Stabilizer, Sweetener, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step

Function: Bulking Agent, Emulsifier, Stabilizer, Sweetener, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	5
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
13.1	Infant formulae and follow-on formulae	GMP		5
13.2	Weaning foods for infants and growing children	GMP		5

MALTOL

Maltol INS: 636

Function: Flavour Enhancer, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	200 mg/kg		5
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	200 mg/kg		5
03.0	Edible ices, including sherbet and sorbet	200 mg/kg		5
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	200 mg/kg		5
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	200 mg/kg		5
05.3	Chewing gum	200 mg/kg		5
07.2	Fine bakery wares	200 mg/kg		5
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	200 mg/kg		5
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	200 mg/kg		5
14.2.2	Cider and perry	250 mg/kg		5
14.2.4	Fruit wine	250 mg/kg		5

MANNITOL

Mannitol INS: 421

Function: Anticaking Agent, Bulking Agent, Emulsifier, Stabilizer, Sweetener, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	5
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
13.1	Infant formulae and follow-on formulae	GMP		5
13.2	Weaning foods for infants and growing children	GMP		5

METHYL CELLULOSE

Methyl Cellulose INS: 461

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
01.1.1.2	Buttermilk (plain)	GMP		5
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		5

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
01.2.2	Renneted milk	GMP		5
01.4.1	Pasteurized cream	GMP		5
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP		5
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5
04.1.1.2	Surface-treated fresh fruit	GMP		5
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP		5
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 3	5
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		5
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg	Note 61	5
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	5
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		5
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	5
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		5
14.2.3.4	Aromatized wine	GMP		5

METHYL ETHYL CELLULOSE

Methyl Ethyl Cellulose INS: 465

Function: Bulking Agent, Emulsifier, Foaming Agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
01.1.1.2	Buttermilk (plain)	GMP		5
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		5
01.2.2	Renneted milk	GMP		5
01.4.1	Pasteurized cream	GMP		5
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP		5
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5
04.1.1.2	Surface-treated fresh fruit	GMP		5
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP		5
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 3	5
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		5
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	5
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5

Function: Bulking Agent, Emulsifier, Foaming Agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		5
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	5
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		5

MICROCRYSTALLINE CELLULOSE

Microcrystalline Cellulose INS: 460i

Function: Anticaking Agent, Bulking Agent, Emulsifier, Foaming Agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
01.1.1.2	Buttermilk (plain)	GMP		5
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	20000 mg/kg		5
01.2.2	Renneted milk	GMP		5
01.4.1	Pasteurized cream	5000 mg/kg		5
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	5000 mg/kg		5
02.2.1.1	Butter and concentrated butter	20000 mg/kg	Note 52	5
04.1.1.2	Surface-treated fresh fruit	GMP		5
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP		5
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 3	5
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		5
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	10000 mg/kg		5
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		5
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	5
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		5
14.2.3.4	Aromatized wine	GMP		5

MINERAL OIL

Mineral Oil INS: 905a

Function: Adjuvant, Antioxidant, Glazing Agent, Humectant, Release Agent

Food Cat. No.	Food Category	Max Level	Comments	Step
08.1.2	Fresh meat, poultry, and game, comminuted	200 mg/kg	Note 67	5
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	30 mg/kg	Note 67	5
08.4	Edible casings (e.g., sausage casings)	50000 mg/kg		5
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	6000 mg/kg		5

MONO- AND DIGLYCERIDES

Mono- and Diglycerides INS: 471

Function: Antifoaming Agent, Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
01.1.1	Milk and buttermilk	2000 mg/kg		5
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	1000 mg/kg		5
01.4.1	Pasteurized cream	5000 mg/kg		5
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	5000 mg/kg		5
02.1.1	Butter oil, anhydrous milkfat, ghee	20000 mg/kg		5
02.1.2	Vegetable oils and fats	20000 mg/kg		5
02.1.3	Lard, tallow, fish oil, and other animal fats	100000 mg/kg		5
02.2.1.1	Butter and concentrated butter	20000 mg/kg	Note 52	5
04.1.1.2	Surface-treated fresh fruit	GMP		5
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP		5
06.1	Whole, broken, or flaked grain, including rice	GMP		5
06.4.2	Pre-cooked or dried pastas and noodles and like products	30000 mg/kg	Note 64	5
08.1	Fresh meat, poultry, and game	GMP		5
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg		5
10.2.2	Frozen egg products	GMP		5
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	6000 mg/kg		5
12.1	Salt	5000 mg/kg		5
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	5000 mg/kg	Note 51	5
12.8	Yeast and like products	5000 mg/kg		5
13.1	Infant formulae and follow-on formulae	5000 mg/kg		5
13.2	Weaning foods for infants and growing children	15000 mg/kg		5
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		5
14.2.3	Wines	18 mg/kg		5

MONOAMMONIUM GLUTAMATE, L-

Monoammonium Glutamate, L- INS: 624

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	5

MONOPOTASSIUM GLUTAMATE, L-

Monopotassium Glutamate, L- INS: 622

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	5
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	5

MONOSODIUM GLUTAMATE, L-

Monosodium Glutamate, L- INS: 621

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step
04.2.2.1	Frozen vegetables	GMP		5
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP		5
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	5
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	5

MONOSTARCH PHOSPHATE

Monostarch Phosphate INS: 1410

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	10000 mg/kg		5
01.4.1	Pasteurized cream	GMP		5
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP		5
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	5
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	10000 mg/kg		5
13.2	Weaning foods for infants and growing children	50000 mg/kg		5
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg		5

NITROGEN

Nitrogen INS: 941

Function: Propellant

Food Cat. No.	Food Category	Max Level	Comments	Step
01.1.1	Milk and buttermilk	GMP	Note 59	5
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP	Note 59	5
01.4.1	Pasteurized cream	GMP	Note 59	5
04.1.1	Fresh fruit	GMP	Note 59	5
04.2.2.1	Frozen vegetables	GMP	Note 59	5
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 59	5
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 59	5
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	Note 59	5
14.2.3	Wines	GMP	Note 59	5

OXIDIZED STARCH

Oxidized Starch INS: 1404

Function: Bulking Agent, Emulsifier, Stabilzer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
01.1.1.2	Buttermilk (plain)	GMP		5
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	10000 mg/kg		5
01.2.2	Renneted milk	GMP		5
01.4.1	Pasteurized cream	GMP		5
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP		5
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5
04.1.1.2	Surface-treated fresh fruit	GMP		5
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP		5
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 3	5
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		5
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	5
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	10000 mg/kg		5
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	5
13.2	Weaning foods for infants and growing children	50000 mg/kg		5
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg		5
14.2.3.4	Aromatized wine	GMP		5

OXYSTEARIN

Oxystearin INS: 387

Function: Antifoaming Agent, Crystallization Inhibitor, Release Agent, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments	Step
02.1.2	Vegetable oils and fats	1250 mg/kg		5
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	1250 mg/kg		5
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	1250 mg/kg		5
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	1250 mg/kg		5

PAPAIN

Papain INS: 1101ii

Function: Flavour Enhancer, Flour Treatment Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step
06.2	Flours and starches	GMP		5
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP		5
14.2.3	Wines	GMP		5

PECTINS (AMIDATED AND NON-AMIDATED)

Pectins (Amidated and Non-Amidated) INS: 440

Function: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
01.1.1	Milk and buttermilk	GMP		5
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP		5
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	10000 mg/kg		5
01.4.1	Pasteurized cream	GMP		5
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	5000 mg/kg		5
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5
04.1.1.2	Surface-treated fresh fruit	GMP		5
04.1.1.3	Peeled or cut fresh fruit	GMP		5
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP		5
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	GMP		5
04.2.2.1	Frozen vegetables	20000 mg/kg		5
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	5
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg	Note 61	5
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	5
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	GMP		5
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		5
13.1	Infant formulae and follow-on formulae	10000 mg/kg		5
13.2	Weaning foods for infants and growing children	20000 mg/kg		5
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		5

PHOSPHATED DISTARCH PHOSPHATE

Phosphated Distarch Phosphate INS: 1413

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	10000 mg/kg		5
01.4.1	Pasteurized cream	GMP		5
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP		5
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	5
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	10000 mg/kg		5
13.1	Infant formulae and follow-on formulae	60000 mg/kg		5
13.2	Weaning foods for infants and growing children	60000 mg/kg		5
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg		5

PHOSPHATES

Orthophosphoric Acid	INS: 338	Monosodium Orthophosphate	INS: 339i
Disodium Orthophosphate	INS: 339ii	Trisodium Orthophosphate	INS: 339iii
Monopotassium Orthophosphate	INS: 340i	Dipotassium Orthophosphate	INS: 340ii
Tripotassium Orthophosphate	INS: 340iii	Monocalcium Orthophosphate	INS: 341i
Dicalcium Orthophosphate	INS: 341ii	Tricalcium Orthophosphate	INS: 341iii
Monoammonium Orthophosphate	INS: 342i	Diammonium Orthophosphate	INS: 342ii
Dimagnesium Orthophosphate	INS: 343ii	Trimagnesium Orthophosphate	INS: 343iii
Disodium Diphosphate	INS: 450i	Tetrasodium Diphosphate	INS: 450iii
Tetrapotassium Diphosphate	INS: 450v	Dicalcium Diphosphate	INS: 450vi
Pentasodium Triphosphate	INS: 451i	Pentapotassium Triphosphate	INS: 451ii
Sodium Polyphosphate	INS: 452i	Potassium Polyphosphate	INS: 452ii
Calcium Polyphosphates	INS: 452iv	Ammonium Polyphosphates	INS: 452v
Bone Phosphate	INS: 542		

Function: Anticaking Agt, Acidity Reg., Adj., Antioxidant, Colour Retention Agt, Emulsifier, Flavour Enh, Firming Agt, Flour Trt Agt, Humectant, Pres., Raising Agt, Seq., Stabilizer, Thk

Food Cat. No.	Food Category	Max Level	Comments	Step
01.6.1	Unripened cheese	10000 mg/kg	Note 33	5
01.6.4	Processed cheese	10000 mg/kg	Note 33	5
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	7000 mg/kg	Note 33	5
03.0	Edible ices, including sherbet and sorbet	12000 mg/kg	Note 33	5
04.1.2.2	Dried fruit	10 mg/kg	Note 33	5
04.1.2.3	Fruit in vinegar, oil, or brine	240 mg/kg	Note 33	5
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	240 mg/kg	Note 33	5
04.1.2.7	Candied fruit	10 mg/kg	Note 33	5
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	7000 mg/kg	Note 33	5
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	7000 mg/kg	Note 33	5
04.1.2.11	Fruit fillings for pastries	7000 mg/kg	Note 33	5
04.2.1.1	Untreated fresh vegetables, and nuts and seeds	200 mg/kg	Note 33	5
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	220 mg/kg	Note 33	5
04.2.2.1	Frozen vegetables	5000 mg/kg	Note 33	5
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	5000 mg/kg	Note 33	5
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	2200 mg/kg	Note 33	5
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	2200 mg/kg	Note 33	5
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	2200 mg/kg	Note 33	5
04.2.2.8	Cooked or fried vegetables and seaweeds	2200 mg/kg	Note 33	5
05.1.1	Cocoa mixes (powders and syrups)	6000 mg/kg	Note 33	5
05.1.2	Cocoa-based spreads, including fillings	2200 mg/kg	Note 33	5
05.1.3	Cocoa and chocolate products (e.g., milk chocolate bar, chocolate flakes, white chocolate) other than food categories 05.1.1, 05.1.2 and 05.1.4	2200 mg/kg	Note 33	5
05.1.4	Imitation chocolate, chocolate substitue products	2200 mg/kg	Note 33	5
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	1300 mg/kg	Note 33	5
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	7000 mg/kg	Note 33	5
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	7000 mg/kg	Note 33	5
06.6	Batters (e.g., for breading ro batters for fish or poultry)	3000 mg/kg	Note 33	5

Function: Anticaking Agt, Acidity Reg., Adj., Antioxidant, Colour Retention Agt, Emulsifier, Flavour Enh, Firming Agt, Flour Trt Agt, Humectant, Pres., Raising Agt, Seq., Stabilizer, Thk

Food Cat. No.	Food Category	Max Level	Comments	Step
07.1.1	Breads and rolls	9300 mg/kg	Note 33	5
07.1.2	Crackers, excluding sweet crackers	8000 mg/kg	Note 33	5
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	8000 mg/kg	Note 33	5
07.1.4	Bread-type products, including bread stuffing and bread crumbs	8000 mg/kg	Note 33	5
07.2	Fine bakery wares	8000 mg/kg	Note 33	5
08.4	Edible casings (e.g., sausage casings)	1100 mg/kg	Note 33	5
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	1100 mg/kg	Note 33	5
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	220 mg/kg	Note 33	5
09.3.3	Salmon substitutes, caviar, and other fish roe products	220 mg/kg	Note 33	5
10.3	Preserved eggs, including alkaline, salted, and canned eggs	220 mg/kg	Note 33	5
10.4	Egg-based desserts (e.g., custard)	7000 mg/kg	Note 33	5
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	220 mg/kg	Note 33	5
12.1	Salt	5500 mg/kg	Note 33	5
12.5.1	Ready-to-eat soups and broths, including canned, bottled, and frozen	4600 mg/kg	Note 33	5
12.5.2	Mixes for soups and broths	6000 mg/kg	Note 33	5
12.6	Sauces and like products	8000 mg/kg	Note 33	5
14.1.2	Fruit and vegetable juices	2500 mg/kg	Note 33	5
14.1.3	Fruit and vegetable nectars	2500 mg/kg	Note 33	5
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	12000 mg/kg	Note 33	5
14.2.1	Beer and malt beverages	12000 mg/kg	Note 33	5
14.2.3	Wines	12000 mg/kg	Note 33	5
14.2.6.2	Spirituous beverages containing less than 15% alcohol	12000 mg/kg	Note 33	5
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	1300 mg/kg	Note 33	5
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	2000 mg/kg	Note 33	5

POLYDEXTROSE

Polydextroses A and N INS: 1200

Function: Bulking Agent, Humectant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
01.1.1	Milk and buttermilk	GMP		5
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP		5
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP		5
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
10.2.1	Liquid egg products	GMP		5
10.2.2	Frozen egg products	GMP		5

Function: Bulking Agent, Humectant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	GMP		5
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		5
11.3	Honey	GMP		5
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	5

POLYDIMETHYLSILOXANE

Polydimethylsiloxane INS: 900a

Function: Anticaking Agent, Antifoaming Agent

Food Cat. No.	Food Category	Max Level	Comments	Step
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	50 mg/kg		5
03.0	Edible ices, including sherbet and sorbet	50 mg/kg		5
04.1.2.11	Fruit fillings for pastries	50 mg/kg		5
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	50 mg/kg		5
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	50 mg/kg		5
07.0	Bakery wares	10 mg/kg	Notes 3 & 36	5
08.2	Processed meat, poultry, and game products in whole pieces or cuts	50 mg/kg		5
08.3	Processed comminuted meat, poultry, and game products	50 mg/kg		5
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	50 mg/kg		5
10.2	Egg products	50 mg/kg		5
10.3	Preserved eggs, including alkaline, salted, and canned eggs	50 mg/kg		5
10.4	Egg-based desserts (e.g., custard)	50 mg/kg		5
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	50 mg/kg		5
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	50 mg/kg		5
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	50 mg/kg		5
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	50 mg/kg		5
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	50 mg/kg		5
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	10 mg/kg		5
12.6.3	Mixes for sauces and gravies	10 mg/kg		5
12.6.4	Clear sauces (e.g., soy sauce, fish sauce)	50 mg/kg		5
12.8	Yeast and like products	50 mg/kg		5
13.0	Foodstuffs intended for particular nutritional uses	50 mg/kg		5
14.1.3	Fruit and vegetable nectars	50 mg/kg		5
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	50 mg/kg		5
14.2.6	Spirituous beverages	50 mg/kg		5

POLYGLYCEROL ESTERS OF FATTY ACIDS

Polyglycerol Esters of Fatty Acids INS: 475

Function: Adjuvant, Crystallization Inhibitor, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	5000 mg/kg		5
01.2.1	Fermented milks (plain)	30000 mg/kg		5
01.4	Cream (plain) and the like	10000 mg/kg		5
01.5	Milk powder and cream powder	10000 mg/kg		5
01.6.4	Processed cheese	5000 mg/kg		5
01.6.5	Cheese analogues	5000 mg/kg		5
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	10000 mg/kg		5
02.0	Fats and oils, and fat emulsions (type water-in-oil)	20000 mg/kg		5
04.1.1.2	Surface-treated fresh fruit	1000 mg/kg		5
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	5000 mg/kg		5
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	9000 mg/kg		5
04.1.2.11	Fruit fillings for pastries	5000 mg/kg		5
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	3000 mg/kg		5
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	5000 mg/kg		5
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	10000 mg/kg		5
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	10000 mg/kg		5
06.1	Whole, broken, or flaked grain, including rice	10000 mg/kg		5
06.2	Flours and starches	10000 mg/kg		5
06.4.2	Pre-cooked or dried pastas and noodles and like products	20000 mg/kg		5
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	9000 mg/kg		5
06.6	Batters (e.g., for breading ro batters for fish or poultry)	10000 mg/kg		5
07.1.2	Crackers, excluding sweet crackers	6000 mg/kg		5
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	6000 mg/kg		5
07.1.4	Bread-type products, including bread stuffing and bread crumbs	10000 mg/kg		5
07.1.5	Steamed breads and buns	6000 mg/kg		5
08.0	Meat and meat products, including poultry and game	5000 mg/kg		5
09.0	Fish and fish products, including mollusks, crustaceans, and echinoderms	10000 mg/kg		5
10.2	Egg products	5000 mg/kg		5
10.4	Egg-based desserts (e.g., custard)	9000 mg/kg		5
12.5	Soups and broths	5000 mg/kg		5
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	10000 mg/kg		5
12.6.3	Mixes for sauces and gravies	10000 mg/kg		5
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	9000 mg/kg		5
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	5000 mg/kg		5
15.0	Ready-to-eat savouries	10000 mg/kg		5

POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID

Polyglycerol Esters of Interesterified Ricinoleic Acid INS: 476

Function: Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step
01.4	Cream (plain) and the like	5000 mg/kg		5
01.5	Milk powder and cream powder	10000 mg/kg		5
01.6.4	Processed cheese	5000 mg/kg		5
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	5000 mg/kg		5
02.0	Fats and oils, and fat emulsions (type water-in-oil)	10000 mg/kg		5
03.0	Edible ices, including sherbet and sorbet	10000 mg/kg		5
04.1.1.2	Surface-treated fresh fruit	1000 mg/kg		5
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	5000 mg/kg		5
06.0	Cereals and cereal products, including flours and starches from roots and tubers, pulses and legumes, excluding bakery wares of food category 07.0	5000 mg/kg		5
07.0	Bakery wares	5000 mg/kg		5
08.0	Meat and meat products, including poultry and game	5000 mg/kg		5
09.0	Fish and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg		5
10.2	Egg products	5000 mg/kg		5
10.4	Egg-based desserts (e.g., custard)	5000 mg/kg		5
12.5	Soups and broths	5000 mg/kg		5
12.6	Sauces and like products	5000 mg/kg		5
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	5000 mg/kg		5
13.4	Dietetic formulae for slimming purposes and weight reduction	5000 mg/kg		5
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	5000 mg/kg		5
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	5000 mg/kg		5
14.2.1	Beer and malt beverages	1000 mg/kg		5
14.2.2	Cider and perry	1000 mg/kg		5
14.2.3	Wines	1000 mg/kg		5
14.2.4	Fruit wine	1000 mg/kg		5
15.0	Ready-to-eat savouries	1000 mg/kg		5

POLYOXYETHYLENE STEARATES

Polyoxyethylene (8) Stearate INS: 430 Polyoxyethylene (40) Stearate INS: 431

Function: Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step
07.0	Bakery wares	4000 mg/kg		5

POLYSORBATES

Polyoxyethylene (20) Sorbitan Monolaurate	INS: 432	Polyoxyethylene (20) Sorbitan Monooleate	INS: 433
Polyoxyethylene (20) Sorbitan Monopalmitate	INS: 434	Polyoxyethylene (20) Sorbitan Monostearate	INS: 435
Polyoxyethylene (20) Sorbitan Tristearate	INS: 436		

Function: Antifoaming Agent, Adjuvant, Emulsifier, Foaming Agent, Flour Treatment Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	10000 mg/kg		5
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	7000 mg/kg		5

PONCEAU 4R

Ponceau 4R INS: 124

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	150 mg/kg		5
07.1	Bread and ordinary bakery wares	200 mg/kg		5
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	200 mg/kg		5
08.3.3	Frozen processed comminuted meat, poultry, and game products	200 mg/kg		5
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	200 mg/kg		5
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	200 mg/kg		5
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	200 mg/kg		5
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.2	200 mg/kg		5

POTASSIUM ACETATES

Potassium Acetates INS: 261

Function: Acidity Regulator

Food Cat. No.	Food Category	Max Level	Comments	Step
13.2	Weaning foods for infants and growing children	GMP		5

POTASSIUM ALGINATE

Potassium Alginate INS: 402

Function: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
01.1.1.2	Buttermilk (plain)	6000 mg/kg		5
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg		5
01.4.1	Pasteurized cream	100 mg/kg		5

Function: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	5000 mg/kg		5
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg		5
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	10000 mg/kg		5
13.1	Infant formulae and follow-on formulae	300 mg/kg		5
13.2	Weaning foods for infants and growing children	5000 mg/kg		5
14.1.2.1	Canned or bottled (pasteurized) fruit juice	2500 mg/kg		5
14.2.3.2	Sparkling and semi-sparkling wines	GMP		5

POTASSIUM ASCORBATE

Potassium Ascorbate INS: 303

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step
04.1.1	Fresh fruit	GMP		5
06.2	Flours and starches	300 mg/kg		5
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg	Note 70	5
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
13.1	Infant formulae and follow-on formulae	50 mg/kg		5
13.2	Weaning foods for infants and growing children	500 mg/kg	Note 70	5
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		5
14.2.3	Wines	GMP		5

POTASSIUM CARBONATE

Potassium Carbonate INS: 501i

Function: Acidity Regulator, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step
01.4.1	Pasteurized cream	2000 mg/kg		5
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	2000 mg/kg		5
06.4.2	Pre-cooked or dried pastas and noodles and like products	2600 mg/kg	Note 54	5
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	5
13.1	Infant formulae and follow-on formulae	GMP		5
13.2	Weaning foods for infants and growing children	GMP		5
14.2.3	Wines	5000 mg/kg		5

POTASSIUM CHLORIDE

Potassium Chloride INS: 508

Function: Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
01.4.1	Pasteurized cream	2000 mg/kg		5

Function: Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	2000 mg/kg		5
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP		5
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	30000 mg/kg		5
13.1	Infant formulae and follow-on formulae	GMP		5

POTASSIUM DIHYDROGEN CITRATE

Potassium Dihydrogen Citrate INS: 332i

Function: Acidity Regulator, Antioxidant, Emulsifier, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step
01.1.1.2	Buttermilk (plain)	GMP		5
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		5
01.2.2	Renneted milk	GMP		5
01.4.1	Pasteurized cream	2000 mg/kg		5
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	2000 mg/kg		5
02.1	Fats and oils essentially free from water	GMP		5
04.1.1.2	Surface-treated fresh fruit	GMP		5
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP		5
04.2.2.1	Frozen vegetables	GMP		5
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 3	5
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		5
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 61	5
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		5
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	5
13.2	Weaning foods for infants and growing children	GMP		5
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		5
14.2.3.4	Aromatized wine	GMP		5

POTASSIUM HYDROGEN CARBONATE

Potassium Hydrogen Carbonate INS: 501ii

Function: Acidity Regulator, Raising Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step
01.4.1	Pasteurized cream	2000 mg/kg		5

Function: Acidity Regulator, Raising Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	2000 mg/kg		5
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	5
13.1	Infant formulae and follow-on formulae	GMP		5
13.2	Weaning foods for infants and growing children	GMP		5
14.2.3	Wines	5000 mg/kg		5

POTASSIUM HYDROXIDE

Potassium Hydroxide INS: 525

Function: Acidity Regulator, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP		5
13.1	Infant formulae and follow-on formulae	GMP		5
13.2	Weaning foods for infants and growing children	GMP		5

POTASSIUM LACTATE

Potassium Lactate INS: 326 Potassium Lactate (Solution) INS: 326

Function: Acidity Regulator, Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step
01.1.1.2	Buttermilk (plain)	GMP		5
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		5
01.4.1	Pasteurized cream	GMP		5
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP		5
08.1	Fresh meat, poultry, and game	20000 mg/kg		5
13.2	Weaning foods for infants and growing children	GMP		5

POWDERED CELLULOSE

Powdered Cellulose INS: 460ii

Function: Anticaking Agent, Bulking Agent,Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
01.1.1.2	Buttermilk (plain)	GMP		5
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		5
01.2.2	Renneted milk	GMP		5
01.4.1	Pasteurized cream	GMP		5
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP		5
04.1.1.2	Surface-treated fresh fruit	GMP		5
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP		5
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 3	5
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		5
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		5

Function: Anticaking Agent, Bulking Agent,Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		5
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	5
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		5
14.2.3.4	Aromatized wine	GMP		5

PROCESSED EUCHEUMA SEAWEED

Processed Eucheuma Seaweed INS: 407a

Function: Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	5000 mg/kg		5
09.2.4.1	Cooked fish and fish products	5000 mg/kg		5

PROPYLENE GLYCOL

Propylene Glycol INS: 1520

Function: Anticaking Agent, Adjuvant, Antifoaming Agent, Carrier Solvent, Emulsifier, Flour Treatment Agent, Humectant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
01.6.1	Unripened cheese	6000 mg/kg		5
03.0	Edible ices, including sherbet and sorbet	25000 mg/kg		5
04.1.2.2	Dried fruit	50000 mg/kg		5
04.1.2.7	Candied fruit	50000 mg/kg		5
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	200000 mg/kg		5
04.1.2.11	Fruit fillings for pastries	200000 mg/kg		5
06.6	Batters (e.g., for breading ro batters for fish or poultry)	500 mg/kg		5
07.1	Bread and ordinary bakery wares	10000 mg/kg		5
07.2.1	Cakes, cookies and pies (e.g., fruit-filled or custard types)	50000 mg/kg		5
07.2.2	Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)	10000 mg/kg		5
07.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes)	10000 mg/kg		5
12.1	Salt	350 mg/kg		5
12.5.1	Ready-to-eat soups and broths, including canned, bottled, and frozen	500 mg/kg		5
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	800 mg/kg		5
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	500 mg/kg		5
14.1.4.3	Concentrates (liquid or solid) for drinks	200000 mg/kg		5
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	300 mg/kg		5

PROPYLENE GLYCOL ALGINATE

Propylene Glycol Alginate INS: 405

Function: Adjuvant, Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
04.1.2.1	Frozen fruit	10000 mg/kg		5
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	7500 mg/kg		5
04.1.2.11	Fruit fillings for pastries	7500 mg/kg		5
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	7500 mg/kg		5
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	2500 mg/kg		5

PROTEASE (A. ORYZAE VAR.)

Protease (Asperigillus oryzae var.) INS: 1101i

Function: Enzyme, Flavour Enhancer, Flour Treatment Agent, Glazing Agent

Food Cat. No.	Food Category	Max Level	Comments	Step
06.1	Whole, broken, or flaked grain, including rice	GMP		5
08.1	Fresh meat, poultry, and game	GMP		5
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		5
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		5
14.2.3	Wines	GMP		5

RIBOFLAVINES

Riboflavin 5'-Phosphate, Sodium INS: 101i Riboflavin 5'-Phosphate INS: 101ii

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step
03.0	Edible ices, including sherbet and sorbet	500 mg/kg		5
07.0	Bakery wares	GMP		5
08.0	Meat and meat products, including poultry and game	1000 mg/kg		5
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	GMP		5
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		5
12.5.2	Mixes for soups and broths	30 mg/kg		5
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP		5

SACCHARIN

Saccharin INS: 954 Saccharin (and Sodium, Potassium, Calcium Salts) INS: 954

Function: Flavour Enhancer, Sweetener

Food Cat. No.	Food Category	Max Level	Comments	Step
01.2.1	Fermented milks (plain)	200 mg/kg		5

Function: Flavour Enhancer, Sweetener

Food Cat. No.	Food Category	Max Level	Comments	Step
01.2.2	Renneted milk	GMP		5
01.6.1	Unripened cheese	100 mg/kg		5
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	200 mg/kg		5
03.0	Edible ices, including sherbet and sorbet	300 mg/kg		5
04.2.2	Processed vegetables, seaweeds, and nuts and seeds	500 mg/kg		5
08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts	500 mg/kg		5
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	500 mg/kg		5
09.2.4.1	Cooked fish and fish products	500 mg/kg		5
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	1200 mg/kg		5
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	300 mg/kg		5
12.3	Vinegars	300 mg/kg		5
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	500 mg/kg		5
12.6.4	Clear sauces (e.g., soy sauce, fish sauce)	500 mg/kg		5
14.1.2.3	Concentrate (liquid or solid) for fruit juice	300 mg/kg		5
14.1.2.4	Concentrate (liquid or solid) for vegetable juice	300 mg/kg		5
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	300 mg/kg		5
14.1.3.4	Concentrate (liquid or solid) for vegetable nectar	300 mg/kg		5
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	200 mg/kg		5
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	200 mg/kg		5

SALTS OF MYRISTIC, PALMITIC & STEARIC ACIDS (NH4, Ca, K, Na)

SALTS OF MYRISTIC, PALMITIC & STEARIC ACIDS (NH4, Ca, K, Na) INS: 470

Function: Anticaking Agent, Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step
01.1.1.2	Buttermilk (plain)	GMP		5
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		5
01.2.2	Renneted milk	GMP		5
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5
04.1.1.2	Surface-treated fresh fruit	GMP	Note 71	5
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 71	5
04.2.2.1	Frozen vegetables	GMP		5
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	5
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Notes 3 & 71	5
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	Note 71	5
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Notes 3 & 71	5
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 71	5
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Notes 3 & 71	5
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Notes 3 & 71	5
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5

Function: Anticaking Agent, Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
10.2.1	Liquid egg products	GMP		5
10.2.2	Frozen egg products	GMP		5
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP	Note 71	5
12.1	Salt	GMP		5
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	5
12.8	Yeast and like products	GMP		5
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		5
14.2.3.4	Aromatized wine	GMP	Note 71	5

SALTS OF OLEIC ACID (Ca, K, Na)

SALTS OF OLEIC ACID (Ca, K, Na) INS: 470

Function: Anticaking Agent, Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step
01.1.1.2	Buttermilk (plain)	GMP		5
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		5
01.2.2	Renneted milk	GMP		5
04.1.1.2	Surface-treated fresh fruit	GMP		5
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP		5
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 3	5
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		5
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		5
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	5
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		5
14.2.3.4	Aromatized wine	GMP		5

SILICON DIOXIDE (AMORPHOUS)

Silicon Dioxide (Amorphous) INS: 551

Function: Anticaking Agent, Filler

Food Cat. No.	Food Category	Max Level	Comments	Step
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	15000 mg/kg	Note 56	5

Function: Anticaking Agent, Filler

Food Cat. No.	Food Category	Max Level	Comments	Step
12.1	Salt	20000 mg/kg		5
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	10000 mg/kg	Note 51	5
13.1	Infant formulae and follow-on formulae	10000 mg/kg	Note 65	5
13.2	Weaning foods for infants and growing children	10000 mg/kg	Note 65	5
14.2.3	Wines	17 mg/kg		5

SODIUM ACETATE

Sodium Acetate INS: 262i

Function: Acidity Regulator, Preservative, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments	Step
02.1	Fats and oils essentially free from water	5000 mg/kg		5
04.2.1	Fresh vegetables, and nuts and seeds	GMP		5
06.4.2	Pre-cooked or dried pastas and noodles and like products	6000 mg/kg	Note 54	5
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP		5
10.2.1	Liquid egg products	GMP		5
10.2.2	Frozen egg products	GMP		5
13.2	Weaning foods for infants and growing children	GMP		5

SODIUM ALGINATE

Sodium Alginate INS: 401

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
01.1.1.2	Buttermilk (plain)	6000 mg/kg		5
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg		5
01.4.1	Pasteurized cream	100 mg/kg		5
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	5000 mg/kg		5
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	15000 mg/kg		5
08.1.2	Fresh meat, poultry, and game, comminuted	8000 mg/kg		5
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg		5
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	10000 mg/kg		5
13.1	Infant formulae and follow-on formulae	300 mg/kg		5
13.2	Weaning foods for infants and growing children	5000 mg/kg		5
14.1.2.1	Canned or bottled (pasteurized) fruit juice	20000 mg/kg		5

SODIUM ALUMINIUM PHOSPHATES

Sodium Aluminium Phosphate-Acidic INS: 541i Sodium Aluminium Phosphate-Basic INS: 541ii

Function: Acidity Regulator, Emulsifier, Raising Agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step

Function: Acidity Regulator, Emulsifier, Raising Agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	2000 mg/kg	Note 6	5
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	2000 mg/kg	Note 6	5
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	2000 mg/kg	Note 6	5
05.1.1	Cocoa mixes (powders and syrups)	2000 mg/kg	Notes 6 & 72	5
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	2000 mg/kg	Note 6	5
06.6	Batters (e.g., for breading ro batters for fish or poultry)	1600 mg/kg	Note 6	5
07.0	Bakery wares	2000 mg/kg	Note 6	5
10.4	Egg-based desserts (e.g., custard)	2000 mg/kg	Note 6	5
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	2000 mg/kg	Note 6	5

SODIUM ALUMINOSILICATE

Sodium Aluminosilicate INS: 554

Function: Anticaking Agent

Food Cat. No.	Food Category	Max Level	Comments	Step
06.1	Whole, broken, or flaked grain, including rice	GMP		5
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	15000 mg/kg	Note 56	5
12.1	Salt	20000 mg/kg		5
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	10000 mg/kg	Note 51	5

SODIUM ASCORBATE

Sodium Ascorbate INS: 301

Function: Antioxidant, Colour Retention Agent

Food Cat. No.	Food Category	Max Level	Comments	Step
02.1	Fats and oils essentially free from water	200 mg/kg		5
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5
04.1.1	Fresh fruit	GMP		5
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	GMP		5
04.2.2.1	Frozen vegetables	GMP		5
06.2	Flours and starches	300 mg/kg		5
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	500 mg/kg		5
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		5
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg		5
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg	Note 70	5
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg		5
12.8	Yeast and like products	200 mg/kg		5
13.1	Infant formulae and follow-on formulae	50 mg/kg		5
13.2	Weaning foods for infants and growing children	3000 mg/kg		5
14.1.2.1	Canned or bottled (pasteurized) fruit juice	200 mg/kg		5
14.1.2.3	Concentrate (liquid or solid) for fruit juice	300 mg/kg		5

Function: Antioxidant, Colour Retention Agent

Food Cat. No.	Food Category	Max Level	Comments	Step
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	200 mg/kg		5
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	300 mg/kg		5
14.2.3	Wines	200 mg/kg		5

SODIUM CARBONATE

Sodium Carbonate INS: 500i

Function: Anticaking Agent, Acidity Regulator, Raising Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step
01.4.1	Pasteurized cream	2000 mg/kg		5
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	2000 mg/kg		5
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		5
02.2.1.1	Butter and concentrated butter	2000 mg/kg	Note 52	5
06.4.2	Pre-cooked or dried pastas and noodles and like products	2600 mg/kg	Note 54	5
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP		5
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	5
13.1	Infant formulae and follow-on formulae	GMP		5
13.2	Weaning foods for infants and growing children	GMP		5
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		5

SODIUM CARBOXYMETHYL CELLULOSE

Sodium Carboxymethyl Cellulose INS: 466

Function: Bulking Agent, Emulsifier ,Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
01.1.1.2	Buttermilk (plain)	2000 mg/kg		5
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg		5
01.2.2	Renneted milk	GMP		5
01.4.1	Pasteurized cream	5000 mg/kg		5
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	5000 mg/kg		5
02.2.1.1	Butter and concentrated butter	2000 mg/kg	Note 52	5
04.1.1.2	Surface-treated fresh fruit	GMP		5
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP		5
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	15000 mg/kg		5
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		5
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg	Note 61	5
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	5
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5

Function: Bulking Agent, Emulsifier ,Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	5000 mg/kg		5
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	5
14.1.2.1	Canned or bottled (pasteurized) fruit juice	5000 mg/kg		5
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	5000 mg/kg		5
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		5
14.2.3	Wines	5000 mg/kg		5

SODIUM DIACETATE

Sodium Diacetate INS: 262ii

Function: Acidity Regulator, Preservative, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments	Step
06.4.2	Pre-cooked or dried pastas and noodles and like products	3000 mg/kg		5
09.2.4.1	Cooked fish and fish products	3000 mg/kg		5
10.2	Egg products	1000 mg/kg		5
10.3	Preserved eggs, including alkaline, salted, and canned eggs	1000 mg/kg		5
10.4	Egg-based desserts (e.g., custard)	2000 mg/kg		5
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.2	3000 mg/kg		5
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	3000 mg/kg		5

SODIUM DIHYDROGEN CITRATE

Sodium Dihydrogen Citrate INS: 331i

Function: Acidity Regulator, Antioxidant, Emulsifier, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step
01.1.1.2	Buttermilk (plain)	GMP		5
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		5
01.2.2	Renneted milk	GMP		5
01.4.1	Pasteurized cream	2000 mg/kg		5
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	2000 mg/kg		5
02.1	Fats and oils essentially free from water	GMP		5
04.1.1.2	Surface-treated fresh fruit	GMP		5
04.2.1	Fresh vegetables, and nuts and seeds	GMP		5
04.2.2.1	Frozen vegetables	GMP		5
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 3	5
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		5
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5

Function: Acidity Regulator, Antioxidant, Emulsifier, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
10.2.1	Liquid egg products	GMP		5
10.2.2	Frozen egg products	GMP		5
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		5
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	5
13.2	Weaning foods for infants and growing children	GMP		5
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		5
14.2.3.4	Aromatized wine	GMP		5

SODIUM ERYTHORBATE

Sodium Isoascorbate INS: 316

Function: Antioxidant, Colour Retention Agent

Food Cat. No.	Food Category	Max Level	Comments	Step
02.1	Fats and oils essentially free from water	100 mg/kg		5
02.2.1.1	Butter and concentrated butter	100 mg/kg	Note 52	5
04.1.1.3	Peeled or cut fresh fruit	GMP		5
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	GMP		5
04.2.2.1	Frozen vegetables	GMP		5
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	1500 mg/kg		5
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		5
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		5
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		5
14.2.3	Wines	GMP		5

SODIUM GLUCONATE

Sodium Gluconate INS: 576

Function: Sequestrant

Food Cat. No.	Food Category	Max Level	Comments	Step
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP		5

SODIUM HYDROGEN CARBONATE

Sodium Hydrogen Carbonate INS: 500ii

Function: Acidity Regulator, Anticaking Agent, Raising Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step
01.4.1	Pasteurized cream	2000 mg/kg		5

Function: Acidity Regulator, Anticaking Agent, Raising Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	2000 mg/kg		5
02.1.3	Lard, tallow, fish oil, and other animal fats	1000 mg/kg		5
02.2.1.1	Butter and concentrated butter	2000 mg/kg	Notes 34 & 52	5
06.2	Flours and starches	45000 mg/kg		5
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP		5
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	5
13.1	Infant formulae and follow-on formulae	GMP		5
13.2	Weaning foods for infants and growing children	GMP		5
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		5

SODIUM HYDROXIDE

Sodium Hydroxide INS: 524

Function: Acidity Regulator

Food Cat. No.	Food Category	Max Level	Comments	Step
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		5
02.2.1.1	Butter and concentrated butter	2000 mg/kg	Notes 34 & 52	5
06.2	Flours and starches	GMP		5
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP		5
13.1	Infant formulae and follow-on formulae	GMP		5
13.2	Weaning foods for infants and growing children	GMP		5

SODIUM LACTATE

Sodium Lactate INS: 325

Function: Acidity Regulator, Antioxidant, Bulking Agent, Emulsifier, Humectant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
01.1.1.2	Buttermilk (plain)	GMP		5
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		5
01.4.1	Pasteurized cream	GMP		5
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP		5
04.2.1	Fresh vegetables, and nuts and seeds	GMP		5
08.1	Fresh meat, poultry, and game	20000 mg/kg		5
10.2.1	Liquid egg products	GMP		5
10.2.2	Frozen egg products	GMP		5
13.2	Weaning foods for infants and growing children	GMP		5

SODIUM SESQUICARBONATE

Sodium Sesquicarbonate INS: 500iii

Function: Acidity Regulator, Anticaking Agent, Raising Agent

Food Cat. No.	Food Category	Max Level	Comments	Step
01.4.1	Pasteurized cream	GMP		5

Function: Acidity Regulator, Anticaking Agent, Raising Agent

Food Cat. No.	Food Category	Max Level	Comments	Step
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP		5
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP		5
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	5

SORBATES

Sorbic Acid	INS: 200	Sodium Sorbate	INS: 201
Potassium Sorbate	INS: 202	Calcium Sorbate	INS: 203

Function: Antioxidant, Preservative, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step
01.3.2	Beverage whiteners	200 mg/kg	Note 42	5
02.1.1	Butter oil, anhydrous milkfat, ghee	1000 mg/kg	Note 42	5
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	1000 mg/kg	Note 42	5
03.0	Edible ices, including sherbet and sorbet	1000 mg/kg	Note 42	5
04.1.2.2	Dried fruit	2000 mg/kg	Note 42	5
04.1.2.5	Jams, jellies and marmelades	1500 mg/kg	Note 42	5
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	1500 mg/kg	Note 42	5
04.1.2.11	Fruit fillings for pastries	1000 mg/kg	Note 42	5
04.1.2.12	Cooked or fried fruit	1200 mg/kg	Note 42	5
05.1.3	Cocoa and chocolate products (e.g., milk chocolate bar, chocolate flakes, white chocolate) other than food categories 05.1.1, 05.1.2 and 05.1.4	1000 mg/kg	Note 42	5
06.4.2	Pre-cooked or dried pastas and noodles and like products	2000 mg/kg	Note 42	5
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	1000 mg/kg	Note 42	5
08.4	Edible casings (e.g., sausage casings)	GMP	Note 42	5
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	2000 mg/kg	Note 42	5
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	2000 mg/kg	Note 42	5
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	2000 mg/kg	Note 42	5
10.4	Egg-based desserts (e.g., custard)	1000 mg/kg	Note 42	5
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	1000 mg/kg	Note 42	5
12.6	Sauces and like products	2000 mg/kg	Note 42	5
14.1.3	Fruit and vegetable nectars	1000 mg/kg	Note 42	5
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	1000 mg/kg	Note 42	5
14.2.2	Cider and perry	1000 mg/kg	Note 42	5
14.2.4	Fruit wine	1000 mg/kg	Note 42	5
14.2.5	Mead	1000 mg/kg	Note 42	5

SORBITAN ESTERS OF FATTY ACIDS

Sorbitan Monostearate	INS: 491	Sorbitan Tristearate	INS: 492
Sorbitan Monolaurate	INS: 493	Sorbitan Monooleate	INS: 494
Sorbitan Monopalmitate	INS: 495		

Function: Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step
14.2.3	Wines	GMP		5

SORBITOL (INCLUDING SORBITOL SYRUP)

Sorbitol and Sorbitol Syrup INS: 420

Function: Bulking Agent, Emulsifier, Humectant, Sequestrant, Stabilizer, Sweetener, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		5
01.2.2	Renneted milk	GMP		5
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5
04.1.1.2	Surface-treated fresh fruit	GMP		5
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP		5
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	5
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 3	5
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		5
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.4.1	Cooked fish and fish products	GMP		5
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP		5
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	35000 mg/kg		5
10.2.2	Frozen egg products	GMP		5
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		5
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	5
13.1	Infant formulae and follow-on formulae	GMP		5
13.2	Weaning foods for infants and growing children	GMP		5

STARCH ACETATE

Starch Acetate Esterified with Acetic Anhydride INS: 1420 Starch Acetate Esterified with Vinyl Acetate INS: 1421

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	10000 mg/kg		5
01.4.1	Pasteurized cream	GMP		5
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP		5
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	5
13.2	Weaning foods for infants and growing children	50000 mg/kg		5

STARCH SODIUM OCTENYL SUCCINATE

Starch Sodium Octenyl Succinate INS: 1450

Function: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
01.4.1	Pasteurized cream	GMP		5
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP		5
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5
13.2	Weaning foods for infants and growing children	50000 mg/kg		5

STEAROYL-2-LACTYLATES

Sodium Stearoyl Lactylate INS: 481i Calcium Stearoyl Lactylate INS: 482i

Function: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
03.0	Edible ices, including sherbet and sorbet	5000 mg/kg	Note 15	5
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	5000 mg/kg		5
10.2	Egg products	500 mg/kg		5

SUCRALOSE

Sucralose INS: 955

Function: Sweetener

Food Cat. No.	Food Category	Max Level	Comments	Step
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	1500 mg/kg		5
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	700 mg/kg		5

SUCROGLYCERIDES

Sucroglycerides INS: 474

Function: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	5000 mg/kg		5
14.2.2	Cider and perry	5000 mg/kg		5
14.2.4	Fruit wine	5000 mg/kg		5
14.2.5	Mead	5000 mg/kg		5
14.2.6	Spirituous beverages	5000 mg/kg		5

SUCROSE ESTERS OF FATTY ACIDS

Sucrose Esters of Fatty Acids INS: 473

Function: Adjuvant, Emulsifiers, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
01.5.2	Milk and cream powder analogues	10000 mg/kg		5
01.6.4	Processed cheese	10000 mg/kg		5
01.6.5	Cheese analogues	10000 mg/kg		5
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	10000 mg/kg		5
02.1.2	Vegetable oils and fats	5000 mg/kg		5
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	1500 mg/kg		5
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	3000 mg/kg		5
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	10000 mg/kg		5
06.0	Cereals and cereal products, including flours and starches from roots and tubers, pulses and legumes, excluding bakery wares of food category 07.0	10000 mg/kg		5
08.4	Edible casings (e.g., sausage casings)	5000 mg/kg		5
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	10000 mg/kg		5
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	10000 mg/kg		5
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	10000 mg/kg		5
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	5000 mg/kg		5
12.5	Soups and broths	5000 mg/kg		5
13.1	Infant formulae and follow-on formulae	5000 mg/kg		5
13.2	Weaning foods for infants and growing children	5000 mg/kg		5
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	5000 mg/kg		5
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	10000 mg/kg		5
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	10000 mg/kg		5

SULPHITES

Sulphur Dioxide	INS: 220	Sodium Sulphite	INS: 221
Sodium Hydrogen Sulphite	INS: 222	Sodium Metabisulphite	INS: 223
Potassium Metabisuphite	INS: 224	Potassium Sulphite	INS: 225
Calcium Hydrogen Sulphite	INS: 227	Potassium Bisulphite	INS: 228
Sodium Thiosulphate	INS: 539		

Function: Acidity Regulator, Adjuvant, Antioxidant, Bleaching Agent (Not for Flour), Flour Treatment Agent, Firming Agent, Preservative, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step
03.0	Edible ices, including sherbet and sorbet	100 mg/kg	Note 44	5
04.1.2.2	Dried fruit	3000 mg/kg	Note 44	5
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	500 mg/kg	Note 44	5
04.2.2.7	Fermented vegetable products	1000 mg/kg	Note 44	5
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	150 mg/kg	Note 44	5
07.1.4	Bread-type products, including bread stuffing and bread crumbs	500 mg/kg	Note 44	5
07.2	Fine bakery wares	300 mg/kg	Note 44	5

Function: Acidity Regulator, Adjuvant, Antioxidant, Bleaching Agent (Not for Flour), Flour Treatment Agent, Firming Agent, Preservative, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	40 mg/kg	Note 44	5
12.5	Soups and broths	1000 mg/kg	Note 44	5
12.9	Protein products	500 mg/kg	Note 44	5
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	70 mg/kg	Note 44	5
14.1.3.4	Concentrate (liquid or solid) for vegetable nectar	70 mg/kg	Note 44	5
14.2.1	Beer and malt beverages	150 mg/kg	Note 44	5
14.2.2	Cider and perry	350 mg/kg	Note 44	5
14.2.4	Fruit wine	350 mg/kg	Note 44	5
14.2.5	Mead	350 mg/kg	Note 44	5
14.2.6.2	Spirituous beverages containing less than 15% alcohol	150 mg/kg	Note 44	5

SUNSET YELLOW FCF

Sunset Yellow FCF INS: 110

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	300 mg/kg		5
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	300 mg/kg		5
04.1.2.7	Candied fruit	300 mg/kg		5
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	300 mg/kg		5
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	300 mg/kg		5
04.2.2.7	Fermented vegetable products	200 mg/kg		5
06.4.2	Pre-cooked or dried pastas and noodles and like products	300 mg/kg		5
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	300 mg/kg		5
07.0	Bakery wares	300 mg/kg		5
10.4	Egg-based desserts (e.g., custard)	300 mg/kg		5
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	300 mg/kg		5
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	300 mg/kg		5
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	300 mg/kg		5
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	300 mg/kg		5
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	300 mg/kg		5

TALC

Talc INS: 553iii

Function: Anticaking Agent

Food Cat. No.	Food Category	Max Level	Comments	Step
06.1	Whole, broken, or flaked grain, including rice	GMP		5
12.1	Salt	20000 mg/kg		5
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	10000 mg/kg	Note 51	5

TANNIC ACID (TANNINS, FOOD GRADE)

Tannic Acid (Tannins, Food Grade) INS: 181

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step
05.3	Chewing gum	GMP		5
14.2.2	Cider and perry	200 mg/kg		5
14.2.3	Wines	200 mg/kg		5
14.2.4	Fruit wine	GMP		5
14.2.5	Mead	GMP		5

TARA GUM

Tara Gum INS: 417

Function: Thickener, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		5
01.2.2	Renneted milk	GMP		5
04.1.1.2	Surface-treated fresh fruit	GMP		5
04.1.1.3	Peeled or cut fresh fruit	GMP		5
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP		5
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	GMP		5
06.1	Whole, broken, or flaked grain, including rice	GMP		5
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		5
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 73	5
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 73	5
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP		5
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		5
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	5
13.1	Infant formulae and follow-on formulae	1000 mg/kg		5
13.2	Weaning foods for infants and growing children	GMP		5
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		5
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		5
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		5

TARTARIC, ACETIC & FATTY ACID ESTERS OF GLYCEROL (MIXED)

Tartaric, Acetic & Fatty Acid Esters of Glycerol (Mixed) INS: 472f

Function: Emulsifier, Sequestrant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step

Function: Emulsifier, Sequestrant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
01.1.1.2	Buttermilk (plain)	GMP		5
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		5
01.2.2	Renneted milk	GMP		5
02.2.1.1	Butter and concentrated butter	10000 mg/kg	Note 52	5
04.1.1.2	Surface-treated fresh fruit	GMP		5
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP		5
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 3	5
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		5
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		5
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP		5
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		5
14.2.3.4	Aromatized wine	GMP		5

TARTRATES

Tartaric Acid (L(+)-)	INS: 334	Monosodium Tartrate	INS: 335i
Disodium Tartrate	INS: 335ii	Monopotassium Tartrate	INS: 336i
Dipotassium Tartrate	INS: 336ii	Potassium Sodium Tartrate	INS: 337

Function: Anticaking Agent, Acidity Regulator, Adjuvant, Antioxidant, Bulking Agent, Emulsifier, Flour Treatment Agent, Humectant, Preservative, Raising Agent, Sequestrant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
03.0	Edible ices, including sherbet and sorbet	2000 mg/kg	Note 45	5
04.1.2.11	Fruit fillings for pastries	10000 mg/kg	Note 29	5
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	10000 mg/kg	Note 45	5
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	20000 mg/kg	Note 45	5
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	8000 mg/kg	Note 45	5
07.0	Bakery wares	10000 mg/kg	Note 45	5
12.4	Mustards	5000 mg/kg	Note 45	5
12.5	Soups and broths	5000 mg/kg	Note 45	5
14.1.2	Fruit and vegetable juices	4000 mg/kg	Note 29	5
14.2.1	Beer and malt beverages	2000 mg/kg	Note 45	5
14.2.2	Cider and perry	2000 mg/kg	Note 45	5
14.2.4	Fruit wine	GMP	Note 45	5
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	600 mg/kg	Notes 2 & 45	5

TARTRAZINE

Tartrazine INS: 102

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step
01.3.2	Beverage whiteners	300 mg/kg		5
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	300 mg/kg		5
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	300 mg/kg		5
04.1.2.7	Candied fruit	300 mg/kg		5
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	300 mg/kg		5
04.1.2.11	Fruit fillings for pastries	300 mg/kg		5
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	300 mg/kg		5
06.3	Breakfast cereals, including rolled oats	300 mg/kg		5
06.4.2	Pre-cooked or dried pastas and noodles and like products	300 mg/kg		5
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	300 mg/kg		5
07.0	Bakery wares	300 mg/kg		5
10.4	Egg-based desserts (e.g., custard)	300 mg/kg		5
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	300 mg/kg		5
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	300 mg/kg		5
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	300 mg/kg		5
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	300 mg/kg		5
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	300 mg/kg		5

TBHQ

Tertiary Butylhydroquinone INS: 319

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step
02.1	Fats and oils essentially free from water	200 mg/kg		5
02.2	Fat emulsions mainly of type water-in-oil	200 mg/kg		5
03.0	Edible ices, including sherbet and sorbet	200 mg/kg	Note 15	5
05.0	Confectionery	200 mg/kg	Note 15	5

THAUMATIN

Thaumatin INS: 957

Function: Sweetener, Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	400 mg/kg	Note 51	5

TITANIUM DIOXIDE

Titanium Dioxide INS: 171

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step
01.2.2	Renneted milk	GMP		5
01.4.1	Pasteurized cream	GMP		5
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP		5
04.1.1.2	Surface-treated fresh fruit	GMP		5
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP		5
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 3	5
08.1.2	Fresh meat, poultry, and game, comminuted	1000 mg/kg		5
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.4.1	Cooked fish and fish products	GMP		5
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP		5
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
10.1	Fresh eggs	GMP	Notes 3 & 4	5
13.1	Infant formulae and follow-on formulae	GMP		5
13.2	Weaning foods for infants and growing children	GMP		5
14.2.3.2	Sparkling and semi-sparkling wines	GMP		5
14.2.3.4	Aromatized wine	GMP		5

TOCOPHEROLS

Mixed Tocopherols Concentrate INS: 306 Alpha-Tocopherol INS: 307

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step
01.5.1	Milk powder and cream powder (plain)	5000 mg/kg		5
02.2.1.1	Butter and concentrated butter	GMP		5
03.0	Edible ices, including sherbet and sorbet	500 mg/kg	Note 15	5
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	150 mg/kg		5
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg		5
04.1.2.11	Fruit fillings for pastries	150 mg/kg		5
04.2.2.8	Cooked or fried vegetables and seaweeds	200 mg/kg		5
05.0	Confectionery	500 mg/kg	Note 15	5
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP		5
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	150 mg/kg		5
06.6	Batters (e.g., for breading ro batters for fish or poultry)	5 mg/kg		5
07.0	Bakery wares	200 mg/kg		5

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step
08.2	Processed meat, poultry, and game products in whole pieces or cuts	3000 mg/kg		5
08.3	Processed comminuted meat, poultry, and game products	3000 mg/kg		5
08.4	Edible casings (e.g., sausage casings)	5000 mg/kg		5
10.4	Egg-based desserts (e.g., custard)	150 mg/kg		5
14.2.1	Beer and malt beverages	150 mg/kg		5
14.2.3	Wines	150 mg/kg		5
14.2.6.2	Spirituous beverages containing less than 15% alcohol	150 mg/kg		5
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	1500 mg/kg		5

TRAGACANTH GUM

Tragacanth Gum INS: 413

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
01.1.1.2	Buttermilk (plain)	GMP		5
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		5
01.2.2	Renneted milk	GMP		5
02.1	Fats and oils essentially free from water	13000 mg/kg		5
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5
04.1.1.2	Surface-treated fresh fruit	GMP		5
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP		5
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 3	5
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		5
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		5
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	5
14.1.2.1	Canned or bottled (pasteurized) fruit juice	2000 mg/kg		5
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		5
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		5
14.2.3	Wines	500 mg/kg		5

TRIACETIN

Triacetin INS: 1518

Function: Humectant

Food Cat. No.	Food Category	Max Level	Comments	Step

Function: Humectant

Food Cat. No.	Food Category	Max Level	Comments	Step
14.2.3	Wines	GMP		5

TRIPOTASSIUM CITRATE

Tripotassium Citrate INS: 332ii

Function: Acidity Regulator, Antioxidant, Emulsifier, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step
01.1.1.2	Buttermilk (plain)	GMP		5
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		5
01.2.2	Renneted milk	GMP		5
01.4.1	Pasteurized cream	2000 mg/kg		5
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	5000 mg/kg		5
02.1	Fats and oils essentially free from water	GMP		5
04.1.1.2	Surface-treated fresh fruit	GMP		5
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP		5
04.2.2.1	Frozen vegetables	GMP		5
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 3	5
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		5
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		5
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	5
13.1	Infant formulae and follow-on formulae	GMP		5
13.2	Weaning foods for infants and growing children	GMP		5
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		5
14.2.3.4	Aromatized wine	GMP		5

TRISODIUM CITRATE

Trisodium Citrate INS: 331iii

Function: Acidity Regulator, Antioxidant, Emulsifier, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step
01.1.1	Milk and buttermilk	GMP		5
01.2.1	Fermented milks (plain)	1500 mg/kg	Note 63	5
01.2.2	Renneted milk	GMP		5
01.4.1	Pasteurized cream	2000 mg/kg		5
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	5000 mg/kg		5

Function: Acidity Regulator, Antioxidant, Emulsifier, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step
02.1	Fats and oils essentially free from water	GMP		5
04.1.1	Fresh fruit	2000 mg/kg		5
04.2.1	Fresh vegetables, and nuts and seeds	2000 mg/kg		5
04.2.2.1	Frozen vegetables	GMP		5
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	5000 mg/kg		5
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		5
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
10.2.1	Liquid egg products	GMP		5
10.2.2	Frozen egg products	GMP		5
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		5
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	5
13.1	Infant formulae and follow-on formulae	GMP		5
13.2	Weaning foods for infants and growing children	5000 mg/kg		5
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		5
14.2.3.4	Aromatized wine	GMP		5

XANTHAN GUM

Xanthan Gum INS: 415

Function: Thickener, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step
01.1.1.2	Buttermilk (plain)	3000 mg/kg		5
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg		5
01.4.1	Pasteurized cream	GMP		5
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	5000 mg/kg		5
02.2.1.1	Butter and concentrated butter	5000 mg/kg	Note 52	5
06.4.2	Pre-cooked or dried pastas and noodles and like products	4000 mg/kg	Note 54	5
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg	Note 61	5
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	5
10.2.1	Liquid egg products	GMP		5
10.2.2	Frozen egg products	GMP		5
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	5000 mg/kg		5
13.2	Weaning foods for infants and growing children	20000 mg/kg		5
14.1.2.1	Canned or bottled (pasteurized) fruit juice	5000 mg/kg		5
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	3000 mg/kg		5

XYLITOL

Xylitol INS: 967

Function: Bulking Agent, Emulsifier, Humectant, Stabilizer, Sweetener, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		5
01.2.2	Renneted milk	GMP		5
04.1.1.2	Surface-treated fresh fruit	GMP		5
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP		5
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	5
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 3	5
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		5
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.4.1	Cooked fish and fish products	GMP		5
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP		5
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 3	5
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		5
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	5
13.1	Infant formulae and follow-on formulae	GMP		5
13.2	Weaning foods for infants and growing children	GMP		5

Note 1: As adipic acid
Note 2: On dry ingredient, dry weight, dry mix or concentrate basis.
Note 3: Surface treatment.
Note 4: For decoration, stamping, marking or branding the product.
Note 5: Used in raw materials for manufacture of the finished food.
Note 6: As aluminium.
Note 7: Use level not in finished food.
Note 8: As bixin.
Note 9: As total bixin or norbixin.
Note 10: As ascorbyl stearate.
Note 11: Flour basis.
Note 12: Carryover from flavouring substances.
Note 13: As benzoic acid.
Note 14: On amount of milk used.
Note 15: Fat or oil basis.
Note 16: Use level in chicken feed to color chicken skins or eggs.
Note 17: As cyclamic acid.
Note 18: Added level; residue not detected in ready-to-eat food.
Note 19: Used in cocoa fat; use level on ready-to-eat basis.
Note 20: On total amount of stabilizers, thickeners and/or gums.
Note 21: As anhydrous calcium disodium EDTA.
Note 22: NOT USED.
Note 23: As iron.
Note 24: As anhydrous sodium ferrocyanide.
Note 25: As formic acid.
Note 26: NOT USED.
Note 27: As p-hydroxybenzoic acid.
Note 28: ADI conversion: if a typical preparation contains 0.025 μg/U, then the ADI of 33,000 U/kg bw becomes:

[(33000 U/kg bw) x (0.025 μg/U) x (1 mg/1000 μg)] = 0.825 mg/kg bw

Note 29: Reporting basis not specified.

Note 30: As residual NO_3 ion.
Note 31: Of the mash used.
Note 32: As residual NO_2 ion.
Note 33: As phosphorus.
Note 34: Anhydrous basis.
Note 35: Level in cocoa nibs.
Note 36: Residual level.
Note 37: As weight of nonfat milk solids.
Note 38: Level in creaming mixture.
Note 39: Only when product contains butter or other fats and oils.
Note 40: Use in packing medium only.
Note 41: Use in breading or batter coatings only.
Note 42: As sorbic acid
Note 43: As tin.
Note 44: As residual SO_2.
Note 45: As tartaric acid.
Note 46: As thiodipropionic acid.
Note 47: On egg yolk weight, dry basis.
Note 48: For olives only.
Note 49: For use on citrus fruits only.
Note 50: For use in fish roe only.
Note 51: For use in herbs and salt substitutes only.
Note 52: For use in butter only.
Note 53: For use in coatings only.
Note 54: For use in dried products only.
Note 55: Added level.
Note 56: Provided starch is not present.
Note 57: GMP is 1 part benzoyl peroxide and not more than 6 parts of the subject additive by weight.
Note 58: As calcium.
Note 59: Use as packing gas.

Note 60: If used as a carbonating agent, the CO_2 in the finished wine shall not exceed 39.2 mg/kg.
Note 61: For use in minced fish only.
Note 62: As copper.
Note 63: On amount of dairy ingredients.
Note 64: Level added to dry beans; 200 mg/kg in ready-to-eat food, anhydrous basis.
Note 65: Carryover from nutrient preparations.
Note 66: As formaldehyde. For use in provolone cheese only.
Note 67: Carryover from use in casings.
Note 68: For use in natural mineral waters only.
Note 69: Use as carbonating agent.
Note 70: As the acid.
Note 71: Calcium, potassium and sodium salts only.
Note 72: Ready-to-eat basis.
Note 73: Except whole fish.
Note 74: Use level for deep orange coloured cheeses; 25 mg/kg for orange coloured cheeses; 10 mg/kg for normal coloured cheeses.
Note 75: Use in milk powder for vending machines only.
Note 76: Use in potatoes only.
Note 77: As mono-isopropyl citrate.
Note 78: NOT USED
Note 79: NOT USED
Note 80: Equivalent to 2 mg/dm^2 surface application to a maximum depth of 5 mm.
Note 81: Equivalent to 1 mg/dm^2 surface application to a maximum depth of 5 mm.
Note 82: For use in shrimp; 6000 mg/kg for Crangon crangon and Crangon vulgaris.
Note 83: Excluding foods for infants and young children.
Note 84: Use in alcohol-free beer only.
Note 85: Except for use in coolers at 1000 mg/kg.
Note 86: Use in whipped dessert toppings other than cream only.
Note 87: Treatment level.

PROPOSED DRAFT AMENDMENTS TO TABLE 3 (ADDITIVES WITH AN ACCEPTABLE DAILY INTAKE OF "NOT SPECIFIED") OF THE CODEX GENERAL STANDARD FOR FOOD ADDITIVES

(At Step 3 of the Accelerated Procedure)

COMPOUND	INS NUMBER	JECFA ADI
Processed Eucheuma Seaweed	407a	ADI "Not Specified"[1]
Sodium carboxymethyl cellulose, enzymatically hydrolyzed	469	ADI "Not Specified"[2]
Gamma Cyclodextrin	458	ADI "Not Specified"[3]
Polyglycitol syrup	964	ADI "Not Specified"[4]
Erythritol	968	ADI "Not Specified"
Curdlan	424	ADI "Not Specified" [5]
Sodium Sulfates	514	ADI "Not Specified"[6]

1 Group ADI (temporary)
2 Group ADI
3 Temporary
4 Group ADI for materials conforming to specifications for polyglycitol
5 Temporary ADI pending consideration of "tentative" qualification of the specifications
6 Temporary

DRAFT AMENDMENTS TO THE INTERNATIONAL NUMBERING SYSTEM FOR FOOD ADDITIVES

(At Step 5 of the Accelerated Procedure)

INS NUMBER	COMPOUND	TECHNOLOGICAL FUNCTION
586	4-Hexylresorcinol	Colour Retention Agent, Antioxidant
440	Pectins	Thickener, Stabilizer, Gelling Agent, Emulsifier

PROPOSED DRAFT AMENDMENTS TO THE INTERNATIONAL NUMBERING SYSTEM FOR FOOD ADDITIVES

(At Step 5 of the Procedure)

INS NUMBER	COMPOUND	TECHNOLOGICAL FUNCTION
950	Acesulfame Potassium	Sweetener, Flavour Enhancer
469	Sodium carboxymethyl cellulose, enzymatically hydrolyzed	Thickener, Stabilizer
364 (i)	Mono Sodium Succinate	Acidity Regulator, Flavour Enhancer
364 (ii)	Di Sodium Succinate	Acidity Regulator, Flavour Enhancer
424	Curdlan	Thickener, Stabilizer
638	Sodium L-Aspartate	Flavour Enhancer
639	DL-Alanine	Flavour Enhancer
130	Manascorubin	Colour
164	Gardenia Yellow	Colour
968	Erythritol	Sweetener, Flavour Enhancer, Humectant
458	Gamma Cyclodextrin	Stabilizer, Binder
964	Polyglycitol syrup	Sweetener

REVISED FOOD CATEGORIZATION SYSTEM FOR THE CODEX GENERAL STANDARD FOR FOOD ADDITIVES (GSFA)

01.0 Dairy products, excluding products of category 02.0
- 01.1 Milk and dairy-based drinks
  - 01.1.1 Milk and buttermilk
    - 01.1.1.1 Milk, including sterilized and UHT goats milk
    - 01.1.1.2 Buttermilk (plain)
  - 01.1.2 Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)
- 01.2 Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)
  - 01.2.1 Fermented milks (plain)
    - 01.2.1.1 Fermented milks (plain), not heat-treated after fermentation
    - 01.2.1.2 Fermented milks (plain), heat-treated after fermentation
  - 01.2.2 Renneted milk
- 01.3 Condensed milk and analogues
  - 01.3.1 Condensed milk (plain)
  - 01.3.2 Beverage whiteners
  - 01.3.3 Sweetened condensed milk (plain and flavoured), and analogues
- 01.4 Cream (plain) and the like
  - 01.4.1 Pasteurized cream
  - 01.4.2 Sterilized, UHT, whipping or whipped, and reduced fat creams
  - 01.4.3 Clotted cream
  - 01.4.4 Cream analogues
- 01.5 Milk powder and cream powder
  - 01.5.1 Milk powder and cream powder (plain)
  - 01.5.2 Milk and cream powder analogues
  - 01.5.3 Milk and cream (blend) powder (plain and flavoured)
- 01.6 Cheese
  - 01.6.1 Unripened cheese
  - 01.6.2 Ripened cheese
    - 01.6.2.1 Total ripened cheese, includes rind
    - 01.6.2.2 Rind of ripened cheese
    - 01.6.2.3 Cheese powder (for reconstitution; e.g., for cheese sauces)
  - 01.6.3 Whey cheese
  - 01.6.4 Processed cheese
    - 01.6.4.1 Plain processed cheese
    - 01.6.4.2 Flavoured processed cheese, including containing fruit, vegetables, meat, etc.
  - 01.6.5 Cheese analogues
  - 01.6.6 Whey protein cheese
- 01.7 Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)
- 01.8 Whey and whey products, excluding whey cheeses

02.0 Fats and oils, and fat emulsions (type water-in-oil)
- 02.1 Fats and oils essentially free from water
  - 02.1.1 Butter oil, anhydrous milkfat, ghee
  - 02.1.2 Vegetable oils and fats
  - 02.1.3 Lard, tallow, fish oil, and other animal fats
- 02.2 Fat emulsions mainly of type water-in-oil

02.2.1 Emulsions containing at least 80% fat
02.2.1.1 Butter and concentrated butter
02.2.1.2 Margarine and similar products (e.g., butter-margarine blends)
02.2.2 Emulsions containing less than 80% fat (e.g., minarine)
02.3 Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions
02.4 Fat-based desserts excluding dairy-based dessert products of food category 01.7

3.0 Edible ices ,including sherbet and sorbet

04.0 Fruits and vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, aloe vera), seaweeds, and nuts and seeds
04.1 Fruit
04.1.1 Fresh fruit
04.1.1.1 Untreated fresh fruit
04.1.1.2 Surface-treated fresh fruit
04.1.1.3 Peeled or cut fresh fruit
04.1.2 Processed fruit
04.1.2.1 Frozen fruit
04.1.2.2 Dried fruit
04.1.2.3 Fruit in vinegar, oil, or brine
04.1.2.4 Canned or bottled (pasteurized) fruit
04.1.2.5 Jams, jellies, marmalades
04.1.2.6 Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5
04.1.2.7 Candied fruit
04.1.2.8 Fruit preparations, including pulp, purees, fruit toppings and coconut milk
04.1.2.9 Fruit-based desserts, incl. fruit-flavoured water-based desserts
04.1.2.10 Fermented fruit products
04.1.2.11 Fruit fillings for pastries
04.1.2.12 Cooked or fried fruit
04.2 Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, aloe vera), seaweeds, and nuts and seeds
04.2.1 Fresh vegetables, and nuts and seeds
04.2.1.1 Untreated fresh vegetables, and nuts and seeds
04.2.1.2 Surface-treated fresh vegetables, and nuts and seeds
04.2.1.3 Peeled, cut or shredded vegetables, and nuts and seeds
04.2.2 Processed vegetables, seaweeds, and nuts and seeds
04.2.2.1 Frozen vegetables
04.2.2.2 Dried vegetables, seaweeds, and nuts and seeds
04.2.2.3 Vegetables and seaweeds in vinegar, oil, brine, or soy sauce
04.2.2.4 Canned or bottled (pasteurized) or retort pouch vegetables
04.2.2.5 Vegetable, and nut and seed purees and spreads (e.g., peanut butter)
04.2.2.6 Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5
04.2.2.7 Fermented vegetable products
04.2.2.8 Cooked or fried vegetables and seaweeds

05.0 Confectionery
- 05.1 Cocoa products and chocolate products including imitations and chocolate substitutes
  - 05.1.1 Cocoa mixes (powders and syrups)
  - 05.1.2 Cocoa-based spreads, incl. fillings
  - 05.1.3 Cocoa and chocolate products (e.g., milk chocolate bar, chocolate flakes, white chocolate) other than food categories 05.1.1, 05.1.2 and 05.1.4
  - 05.1.4 Imitation chocolate, chocolate substitute products
- 05.2 Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3, and 05.4
- 05.3 Chewing gum
- 05.4 Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces

06.0 Cereals and cereal products, including flours and starches from roots and tubers, pulses and legumes, excluding bakery wares of food category 07.0
- 06.1 Whole, broken, or flaked grain, including rice
- 06.2 Flours and starches
- 06.3 Breakfast cereals, including rolled oats
- 06.4 Pastas and noodles and like products (e.g. rice paper, rice vermicelli)
  - 06.4.1 Fresh pastas and noodles and like products
  - 06.4.2 Pre-cooked or dried pastas and noodles and like products
- 06.5 Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)
- 06.6 Batters (e.g., for breading or batters for fish or poultry)
- 06.7 Rice cakes (Oriental type only)

07.0 Bakery wares
- 07.1 Bread and ordinary bakery wares
  - 07.1.1 Breads and rolls
  - 07.1.2 Crackers, excluding sweet crackers
  - 07.1.3 Other ordinary bakery products (e.g., bagels, pitta, English muffins)
  - 07.1.4 Bread-type products, including bread stuffing and bread crumbs
  - 07.1.5 Steamed breads and buns
- 07.2 Fine bakery wares
  - 07.2.1 Cakes, cookies and pies (e.g., fruit-filled or custard types)
  - 07.2.2 Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)
  - 07.2.3 Mixes for fine bakery wares (e.g., cakes, pancakes)

08.0 Meat and meat products, including poultry and game
- 08.1 Fresh meat, poultry and game
  - 08.1.1 Fresh meat, poultry and game, whole pieces or cuts
  - 08.1.2 Fresh meat, poultry and game, comminuted
- 08.2 Processed meat, poultry, and game products in whole pieces or cuts
  - 08.2.1 Non-heat treated processed meat, poultry, and game products in whole pieces or cuts
    - 08.2.1.1 Cured (including salted) non-heat treated processed meat, poultry, and game products in whole pieces or cuts
    - 08.2.1.2 Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or cuts
    - 08.2.1.3 Fermented non-heat treated processed meat, poultry, and game products in whole pieces or cuts
  - 08.2.2 Heat-treated processed meat, poultry, and game products in whole pieces or cuts
  - 08.2.3 Frozen processed meat, poultry, and game products in whole pieces or cuts

08.3 Processed comminuted meat, poultry, and game products
08.3.1 Non-heat treated processed comminuted meat, poultry, and game products
08.3.1.1 Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products
08.3.1.2 Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products
08.3.1.3 Fermented non-heat treated processed comminuted meat, poultry, and game products
08.3.2 Heat-treated processed comminuted meat, poultry, and game products
08.3.3 Frozen processed comminuted meat, poultry, and game products
08.4 Edible casings (e.g., sausage casings)

09.0 Fish and fish products, including molluscs, crustaceans, and echinoderms
09.1 Fresh fish and fish products, including molluscs, crustaceans, and echinoderms
09.1.1 Fresh fish
09.1.2 Fresh molluscs, crustaceans and echinoderms
09.2 Processed fish and fish products, including molluscs, crustaceans, and echinoderms
09.2.1 Frozen fish, fish fillets, and fish products, including molluscs, crustaceans, and echinoderms
09.2.2 Frozen battered fish, fish fillets and fish products, including molluscs, crustaceans, and echinoderms
09.2.3 Frozen minced and creamed fish products, including molluscs, crustaceans, and echinoderms
09.2.4 Cooked and/or fried fish and fish products, including molluscs, crustaceans, and echinoderms
09.2.4.1 Cooked fish and fish products
09.2.4.2 Cooked molluscs, crustaceans, and echinoderms
09.2.4.3 Fried fish and fish products, including molluscs, crustaceans, and echinoderms
09.2.5 Smoked, dried, fermented, and/or salted fish and fish products, including molluscs, crustaceans, and echinoderms
09.3 Semi-preserved fish and fish products, including molluscs, crustaceans, and echinoderms
09.3.1 Fish and fish products, including molluscs, crustaceans, and echinoderms, marinated and/or in jelly
09.3.2 Fish and fish products, including molluscs, crustaceans, and echinoderms, pickled and/or in brine
09.3.3 Salmon substitutes, caviar, and other fish roe products
09.3.4 Semi-preserved fish and fish products, including molluscs, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3
09.4 Fully preserved, including canned or fermented fish and fish products, including molluscs, crustaceans, and echinoderms

10.0 Eggs and egg products
10.1 Fresh eggs
10.2 Egg products
10.2.1 Liquid egg products
10.2.2 Frozen egg products
10.2.3 Dried and/or heat coagulated egg products
10.3 Preserved eggs, including alkaline, salted, and canned eggs
10.4 Egg-based desserts (e.g., custard)

11.0 Sweeteners, including honey
11.1 White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings
11.2 Other sugars and syrups (e.g., brown sugar, maple syrup)
11.3 Honey
11.4 Table-top sweeteners, including those containing high-intensity sweeteners

12.0 Salts, spices, soups, sauces, salads, protein products
- 12.1 Salt
- 12.2 Herbs, spices, seasonings (including salt substitutes) and condiments (e.g., seasoning for instant noodles)
- 12.3 Vinegars
- 12.4 Mustards
- 12.5 Soups and broths
  - 12.5.1 Ready-to-eat soups and broths, including canned, bottled, and frozen
  - 12.5.2 Mixes for soups and broths
- 12.6 Sauces and like products
  - 12.6.1 Emulsified sauces (e.g., mayonnaise, salad dressing)
  - 12.6.2 Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)
    - 12.6.3 Mixes for sauces and gravies
    - 12.6.4 Clear sauces (e.g., soy sauce, fish sauce)
- 12.7 Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.2
- 12.8 Yeast and like products
- 12.9 Protein products

13.0 Foodstuffs intended for particular nutritional uses
- 13.1 Infant formulae and follow-on formulae
- 13.2 Weaning foods for infants and growing children
- 13.3 Dietetic foods intended for special medical purposes, including those for infants and young children
- 13.4 Dietetic formulae for slimming purposes and weight reduction
- 13.5 Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1- 13.4
- 13.6 Food supplements

14.0 Beverages, excluding dairy products
- 14.1 Non-alcoholic ("soft") beverages
  - 14.1.1 Waters
    - 14.1.1.1 Natural mineral waters and source waters
    - 14.1.1.2 Table waters and soda waters
  - 14.1.2 Fruit and vegetable juices
    - 14.1.2.1 Canned or bottled (pasteurized) fruit juice
    - 14.1.2.2 Canned or bottled (pasteurized) vegetable juice
    - 14.1.2.3 Concentrates (liquid or solid) for fruit juice
    - 14.1.2.4 Concentrates (liquid or solid) for vegetable juice
  - 14.1.3 Fruit and vegetable nectars
    - 14.1.3.1 Canned or bottled (pasteurized) fruit nectar
    - 14.1.3.2 Canned or bottled (pasteurized) vegetable nectar
    - 14.1.3.3 Concentrates (liquid or solid) for fruit nectar
    - 14.1.3.4 Concentrates (liquid or solid) for vegetable nectar
  - 14.1.4 Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks
    - 14.1.4.1 Carbonated drinks
    - 14.1.4.2 Non-carbonated, including punches and ades
    - 14.1.4.3 Concentrates (liquid or solid) for drinks
  - 14.1.5 Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa

14.2 Alcoholic beverages, including alcohol-free and low-alcoholic counterparts
- 14.2.1 Beer and malt beverages
- 14.2.2 Cider and perry
- 14.2.3 Wines
  - 14.2.3.1 Still wine
  - 14.2.3.2 Sparkling and semi-sparkling wines
  - 14.2.3.3 Fortified wine and liquor wine
  - 14.2.3.4 Aromatized wine
- 14.2.4 Fruit wine
- 14.2.5 Mead
- 14.2.6 Spirituous beverages
  - 14.2.6.1 Spirituous beverages containing more than 15% alcohol
  - 14.2.6.2 Spirituous beverages containing less than 15% alcohol

15.0 Ready-to-eat savouries
- 15.1 Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)
- 15.2 Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)
- 15.3 Snacks - fish based

16.0 Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15.

DRAFT SPECIFICATIONS FOR THE IDENTITY AND PURITY OF FOOD ADDITIVES[1]

CATEGORY I: RECOMMENDED TO THE COMMISSION FOR ADOPTION

Food additives

α-Acetoacetate decarboxylase from *Bacillus brevis* expressed in *Bacillus subtilis*
Adipic acid
α-Amylase from *Bacillus megaterium* expressed in *Bacillus subtilis*
α-Amylase from *Bacillus stearothermophilus* expressed in *Bacillus subtilis*
Argon
Chymosin A from *Escherichia coli* K-12 containing the prochymosin A gene
Chymosin B from *Aspergillus niger* var. *awamori* containing the prochymosin B gene
Chymosin B from *Kluyveromyces lactis* containing the prochymosin B gene
Citric acid
γ-Cyclodextrin
Ferrous gluconate
Ferrous sulfate
Ferrous sulfate, dried
Fumaric acid
Helium
Hydrogenated poly-1-decene
Magnesium gluconate
DL-Malic acid
Maltogenic amylase from *Bacillus stearothermophilus* expressed in *Bacillus subtilis*
Nitrogen
Oxygen
Potassium metabisulfite
Potassium sulfite
Riboflavin from *Bacillus subtilis*
Sodium hydrogen sulfite
Sodium iron EDTA
Sodium metabisulfite
Sodium sulfite
Sodium thiosulfate
Sucrose esters of fatty acids
DL-Tartaric acid
L(+)-Tartaric acid
Thaumatin
Xanthan gum

Flavouring agents

452	Methyl sulfide	538	1,3-Butanedithiol
453	Methyl ethyl sulfide	539	2,3-Butanedithiol
454	Diethyl sulfide	541	1,8-Octanedithiol
459	Methyl phenyl sulfide	545	3-Mercaptohexanol
460	Benzyl methyl sulfide	547	α-Methyl-β-hydroxypropyl α-methyl-β-mercaptopropyl sulfide
463	3-(Methylthio)-1-hexanol	549	3-Mercapto-3-methylbutyl formate
469	3-Methylthiohexanal	550	2,5-Dihydroxy-1,4-dithiane
472	Methyl 3-methylthiopropionate	554	3-Mercaptohexyl acetate
474	Methyl 4-(methylthio)butyrate	555	3-Mercaptohexyl butyrate
477	Ethyl 4-(methylthio)butyrate	563	Sodium 3-mercapto-oxopropionate
485	Propyl thioacetate	567	Diisopropyl disulfide
491	Prenyl thioacetate	576	Methyl phenyl disulfide
494	3-(Acetylmercapto)hexyl acetate	577	Methyl benzyl disulfide
496	1-(Methylthio)-2-butanone	578	Phenyl disulfide
501	Sodium 4-(methylthio)-2-oxobutanoate	593	3-Oxobutanal dimethyl acetal

[1] Specifications under Categories III, IV and V are included in the Report of the Working Group on Specifications (Conference Room Document 2)

505	2-(Methylthiomethyl)-3-phenylpropenal
506	cis and trans-Menthone-8-thioacetate
511	1-Butanethiol
515	2-Methyl-1-butanethiol
517	3-Methyl-2-butanethiol
522	Prenylthiol
525	Benzenethiol
526	Benzyl mercaptan
527	Phenethyl mercaptan
530	2,6-Dimethylthiophenol
532	1,2-Ethanedithiol
534	2-Methyl-1,3-dithiolane
535	1,3-Propanedithiol
537	1,2-Butanedithiol
595	Ethyl acetoacetate
607	Ethyl levulinate
611	Hydroxycitronellal
612	Hydroxycitronellal dimethyl acetal
621	Tartaric acid (d-, l-, dl-, meso-)
623	Adipic acid
631	3-Methyl-2-oxobutanoic acid
632	3-Methyl-2-oxopentanoic acid
633	4-Methyl-2-oxopentanoic acid
634	2-Oxopentanedioic acid
635	3-Hydroxy-2-oxopropionic acid

CATEGORY II: RECOMMENDED TO THE COMMISSION FOR ADOPTION AFTER EDITORIAL CHANGES, INCLUDING TECHNICAL REVISIONS

Food Additives

Curdlan — In the Definition, for *Agrobacterium radibactor* read *Agrobacterium radiobacter*
In the text for Gel strength, delete last line “A = the weight of the load cell (g)”

Erythritol — Under Purity Test, Ribitol and glycerol, second sentence: for "The retention times of erythritol and glycerol relative to" read "The retention times of ribitol and glycerol relative to"

Flavouring agents

None

DRAFT MAXIMUM LEVEL FOR PATULIN

(At Step 8 of the Procedure)

Patulin	50 µg/kg in apple juice and apple juice ingredients in other beverages

DRAFT MAXIMUM LEVEL FOR AFLATOXIN M_1 IN MILK

(At Step 6 of the Procedure)

Aflatoxin M_1	0.05 µg/kg in milk

PROPOSED DRAFT MAXIMUM LEVEL FOR OCHRATOXIN A

(At Step 3 of the Procedure)

Ochratoxin A	5 µg/kg in cereals and cereal products

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DRAFT REVISED MAXIMUM LEVELS FOR LEAD

(At Step 8 of the Procedure)

Code No.	Food	ML (mg/kg)	Step	Remarks
FC1 FP9	Fruit	0.1	8	
FS12 FB18				
FT26 FI30	Small fruit, berries and grapes	0.2	8	
VA35 VO50	Vegetables			Including peeled potatoes
VC45 VR75	Except brassica (VB), leafy vegetables (VL), and mushrooms, hops and herbs	0.1	8	
VB40	Brassica			
	Except kale (480)	0.3	8	
VL53	Leafy vegetables (except spinach)			
C81	Cereal grains			
VD70	Pulses	0.2	8	
VP60	Legume vegetables			
MM97	Meat of cattle, sheep and pig	0.1	8	
PM100	Poultry meat			
MF97	Fat from meat			
PF111	Fat from poultry	0.1	8	
OC172	Vegetable oils			
OR 172				
MO97	Edible offal of cattle, pig and poultry	0.5	8	
ML107	Milk[1]	0.02	8	Also secondary (82) milk products (as consumed)
FM 183	Milk Fat	0.1		
FF269	Wine	0.20	8	
LM (unspecified)	Infant formulae	0.02	8	Ready to use

[1] For dairy products, an appropriate concentration factor should apply

DRAFT MAXIMUM LEVELS FOR LEAD

(At Step 6 of the Procedure)

Code No.	Food	ML (mg/kg)	Step	Remarks
WF115, VD120, WS125	Fish	0.2	6	Fish muscle
WC143	Crustaceans	0.5	6	
IM151	Bivalve Molluscs	1.0	6	
JF175	Fruit juices	0.05	6	Also nectars

DRAFT GUIDELINE LEVEL FOR CADMIUM IN FOOD

(At Step 6 of the Procedure)

FOOD	GUIDELINE LEVEL (mg/kg)
Cereals, Pulses and Legumes	0.1

PROPOSED DRAFT MAXIMUM LEVELS FOR CADMIUM IN FOOD

(At Step 3 of the Procedure)

FOOD	MAXIMUM LEVEL (mg/kg)
Fruit	0.05
Vegetable, including potatoes (edible part)	0.05
Leafy Vegetable	0.2
Wheat Grain and Rice	0.2
Soybeans and Peanuts	0.2
Meat of Cattle, Poultry, Pig and Sheep	0.05
Meat of Horse	0.2
Liver of Cattle, Poultry, Pig and Sheep	0.5
Kidney of Cattle, Poultry, Pig and Sheep	1.0
Crustaceae	0.5
Molluscs	1.0

AMENDMENT TO THE CODEX STANDARD FOR FOOD GRADE SALT
(CX STAN 150-1995 (Rev. 1-1997, Amend. 1-1999)

(At Step 5 of the Procedure)

8. PACKAGING, TRANSPORTATION AND STORAGE

In any salt iodisation program, it is important to ensure that salt contains the recommended amount of iodine at the time of consumption. The retention of iodine in salt depends on the iodine compound used, the type of packaging, the exposure of the package to prevailing climatic conditions and the period of time between iodisation and consumption. To ensure that iodized salt ultimately reaches the consumer with the specified level of iodine, the following precautions may be taken into consideration by countries where climatic and storage conditions could result in a large amount of iodine loss:

8.1 If necessary in order to avoid the loss of iodine, iodised salt should be packed in air tight bags of either high density polyethylene (HDPE) or polypropylene (PP) (laminated or non-laminated) or LDPE-lined jute bags (Grade 1803 DW jute bags lined with 150 gauge polyethylene sheet). In many countries, this may require a major switch form conventional packaging materials made of straw or jute. The cost of adding extra iodine to compensate for its loss from cheaper packaging (i.e., straw or jute) must be weighed against the cost of switching to the above expensive packing material.

8.2 Bulk packing units should not exceed 50 kg (in accordance with International Labour Organization (ILO) Conventions) to avoid the use of hooks for lifting the bags.

8.3 Bags that have already been used for packing other articles such as fertilizers, cement, chemicals, etc. Should not be reused for packing iodised salt.

8.4 The distribution network should be streamlined so as to reduce the interval between iodisation and consumption of salt.

8.5 Iodised salt should not be exposed to rain, excessive humidity or direct sunlight at any stage of storage, transportation or sale.

8.6 Bags of iodised salt shall be stored only in covered rooms or “godowns” that have adequate ventilation.

8.7 The consumer should be similarly advised to store iodised salt in such a manner as to protect it from direct exposure to moisture, heat and sunlight.

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ACTION REQUIRED AS A RESULT OF CHANGES IN ADI STATUS AND OTHER TOXICOLOGICAL RECOMMENDATIONS

SUBSTANCE	PREVIOUS ADI AND OTHER TOXICOLOGICAL RECOMMENDATIONS	PRESENT ADI AND OTHER TOXICOLOGICAL RECOMMENDATIONS	CURRENT CODEX STANDARDS
Glazing Agent			
Hydrogenated poly 1-decene	None	No ADI allocated[1]	None
Sweetening Agent			
Erythritol	None	ADI not specified	None
Thickening Agent			
Curdlan	None	ADI not specified (temporary)[2]	None
Miscellaneous Substances			
Gamma Cyclodextrin	ADI not specified (temp)	ADI not specified	None
Sodium Sulfate	None	ADI not specified[3]	None
Contaminants			
Lead	25 µg/kg bw (PTWI)	25 µg/kg bw (PTWI)	Various
Methylmercury	3.3 µg/kg bw (PTWI)	3.3 µg/kg bw (PTWI)	Various
Zearalenone	None	0.5 µg/kg bw (PMTDI)	None

[1] Data were insufficient for establishing an ADI.
[2] Applies to food additive uses.
[3] Temporary ADI pending consideration of the "tentative" qualification of the specifications.

PRIORITY LIST OF FOOD ADDITIVES, CONTAMINANTS AND NATURALLY OCCURRING TOXICANTS PROPOSED FOR EVALUATION BY JECFA

Food additives for toxicological and intake Evaluation and/or development of specifications	Originally proposed by:
Acesulfame K (specifications only)	Japan, ISA
Acetylated oxidised starch	Netherlands
β-Carotene (natural fermentation from *Blakeslea trispora*)	Netherlands
α-Cyclodextrin	Hungary
Flavouring agents	USA
Invertase from *Saccharomyces* species	European Union
Pectin (specifications only)	IPPA
Pimaricin	CCFAC
Food additives removed earlier from the GSFA (sodium ethyl p-hydroxybenzoate, sodium propyl p-hydroxybenzoate, sodium methyl p-hydroxybenzoate, calcium sulfite, sodium formate, calcium formate, synthetic *gamma*-tocopherol, synthetic *delta*-tocopherol, monomagnesium orthophosphate, calcium tartrate, trisodium diphosphate, dipotassium diphosphate, calcium dihydrogen diphosphate, dimagnesium diphosphate, sodium calcium polyphosphate and sodium trioleate)	CCFAC
Food additive for intake assessment	
Quillaia extract	CCFAC
Contaminants and naturally occurring toxicants	
Chloropropanols (3-chloro-1,2-propanediol and 1,3-dichloro-2-propanol)	USA
Dioxins and dioxin-like PCBs	CCFAC
Ethyl carbamate	CCFAC
Glycyrrhizic acid	Denmark
Nitrate	Netherlands
Phenylhydrazines (including agaritine)	Denmark
Polycyclic aromatic hydrocarbons (including benz[a]pyrene)	Denmark, Canada, Netherlands

METHODOLOGY AND PRINCIPLES FOR EXPOSURE ASSESSMENT IN THE CODEX GENERAL STANDARD FOR CONTAMINANTS AND TOXINS IN FOODS

1. The methodology set out in this document is an elaboration of the principles for the establishment of Maximum Limits (MLs) for contaminants in food in Annex 1 of the GSC. This methodology enables MLs to be set for chemical contaminants in primary, unprocessed food commodities in international trade, but does not address the management of genotoxic chemicals for which no safe dose can be assigned and where even very low concentrations may present a health risk. In such cases, it may be helpful to develop specific quantitative risk assessments in order to assist appropriate risk management decisions. This paper also does not consider exposure from air or water when developing the MLs, as these sources are expected to make only minor contributions to the overall exposure for most consumers.

2. The exposure assessment comprises four steps with each step considering a number of criteria. Figure 1 illustrates the overall methodology.

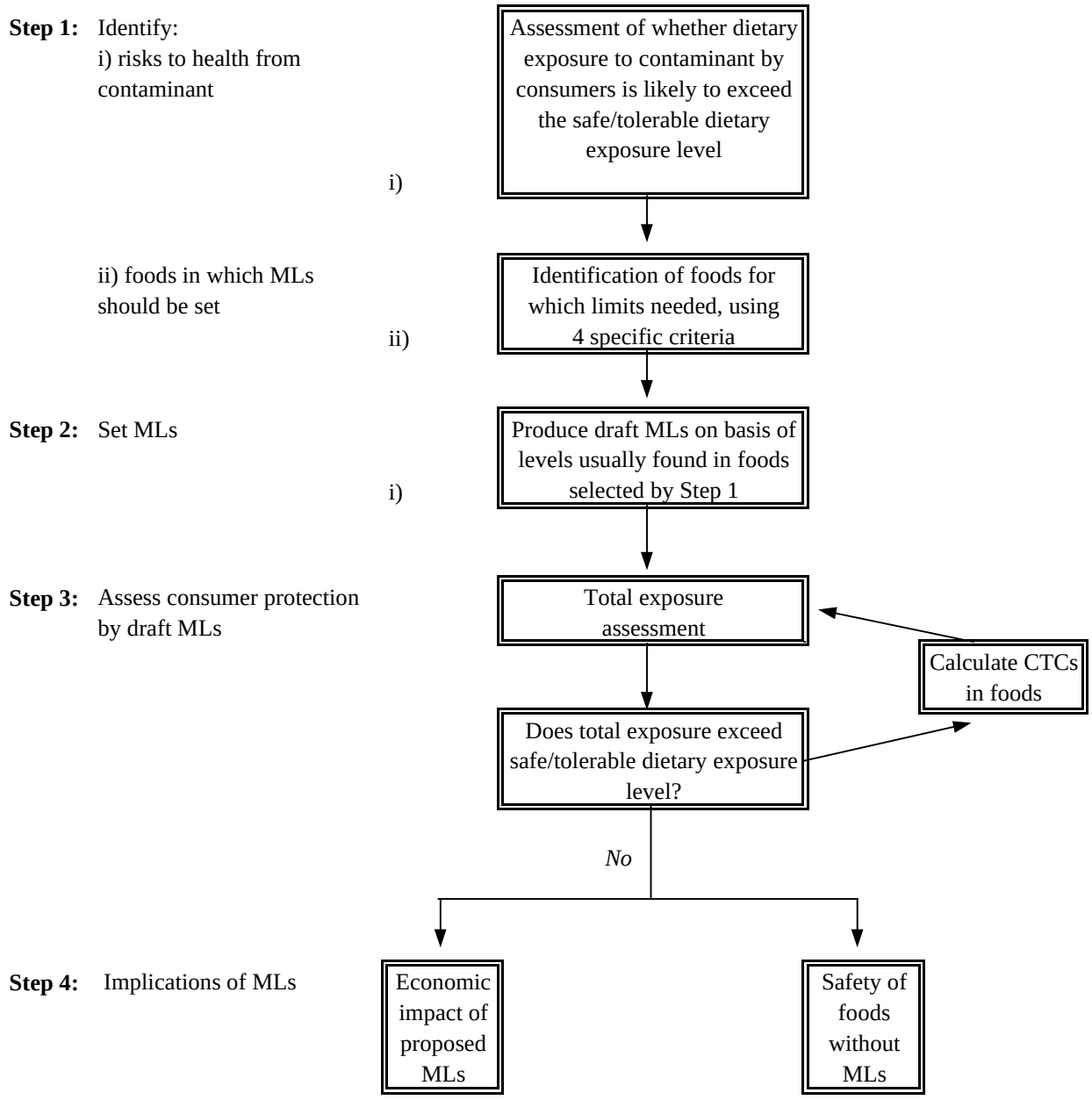
- The first step considers whether the dietary exposure to a contaminant requires the development of MLs to protect public health. If elevated levels of a contaminant are possible, with the potential for high level consumers or vulnerable subgroups of the population to exceed the safe/tolerable dietary exposure level, then MLs may be required. If so, it then identifies foods for which limits should be set.

- The second step assesses the data available on concentrations of the contaminant occurring in these food commodities in order to propose draft MLs.

- The third step then assesses the total exposure from food containing the contaminant at the draft MLs. This is done for each of the thirteen FAO/WHO regional diets, proposed in "Progress Report by WHO on the Revision of GEMS/Food Regional Diets" (CX/PR 99/3), to assess if the draft MLs provide sufficient protection for consumers in each regional/cultural group. If the exposure from any diet is higher than the relevant safe/tolerable dietary exposure level for that contaminant, then a further stage is required to revise the draft MLs. In this stage, an assessment is made of whether any of the draft MLs are a cause for toxicological concern. Revised final MLs can then be set if necessary.

- The fourth step considers the practical implications of setting the MLs with particular attention to possible effects on trade.

Table 1: General Procedure for Establishing Maximum Levels (MLs) for Contaminants in Individual Foods



STEP 1: IDENTIFICATION OF HEALTH RISK AND IDENTIFICATION OF FOODS FOR WHICH MAXIMUM LEVELS ARE REQUIRED

i) Is dietary exposure to contaminant by consumers likely to exceed the safe/tolerable dietary exposure level?

3. One of the aims of setting standards is to reduce the levels of contaminants to the lowest reasonably achievable. However, the dietary exposure to a contaminant by consumers should not exceed the safe/tolerable dietary exposure level established on the basis of expert toxicological advice. Recommendations from the Joint FAO/WHO Expert Committee on Food Additives (JECFA), based on a full evaluation of an adequate toxicological data base, is the main basis for decisions on specific contaminants by CCFAC. If there are concerns about a contaminant for which no safe/tolerable dietary exposure level has been established, such as a Provisional Tolerable Weekly Intake (PTWI) or Tolerable Daily Intake (TDI), then advice should be obtained from JECFA.

ii) Identification of foods for which Maximum Levels are required.

4. International limits established to facilitate trade should also serve to protect consumers on a global basis. However, this does not imply that exceeding these limits will necessarily constitute a health risk.

5. Where a contaminant has acute toxicity, limits on the maximum concentrations of that contaminant in food are necessary to protect consumers. However, for most contaminants it is the long-term or chronic toxicity effects that are of concern. For such contaminants, limits are only necessary for those foods or food groups that are significant for the total dietary exposure of consumers to the contaminant and preferably where the limits could be achieved by Good Manufacturing Practice or the use of measures directed at the source(s) of the contaminants. This stage identifies the foods most likely to present a hazard and thus emphasises the value of MLs as measures to decrease overall dietary exposure of the contaminant world-wide. This stage also enables national resources to focus on those foods where significant reductions in concentrations of contaminants could be achieved.

6. In addition to the criteria given in Annex I of the GSC, four specific criteria are used to identify foods for which limits for contaminants should be set.

Criterion 1: The application of source-directed measures would ensure that the ML could be achieved in all foods.

7. To fulfil this criterion, actions to, i) eliminate or control the source of the contamination and, ii) to identify and separate contaminated items/lots/consignments of food from food fit for human consumption, have the potential to reduce the concentrations of the contaminant in food. As it may take some time for the actions to be effective, it may be necessary to agree a timescale within which the ML is phased in.

Criterion 2: The food or food group contributes more than 10% of the total dietary exposure in at least one regional diet or of specific population groups.

8. This figure has been chosen to ensure that all foods that provide a significant contribution to dietary exposures are considered. The food groups should be those currently broadly defined in CX/PR 99/3. However, individual foods or small food groups can be listed separately and can be assigned a different ML (or be exempted) when there are inherent differences in levels of contamination and adequate risk management requires a more specific approach. Other non-food sources of contaminants, for example water, are best managed at a national or regional level according to any national controls.

Criterion 3: The food commodity for which a specific ML is to be set is traded internationally and contributes to a significantly higher dietary exposure in at least 2 regions, i.e. the potential contribution is more than 5% of the total dietary exposure of more than one region.

9. To fulfil this criterion the food must be traded from one country to another country where there may be very different dietary patterns. There must be evidence that the food would directly increase the dietary exposure by consumers in the importing country beyond what would be considered safe, due to their high consumption of the food. Evidence must show that dietary patterns in importing countries will cause consumers to exceed safety levels.

Criterion 4: Although the dietary exposure from a food commodity is lower than 5%, a ML would have an important role in the management of food contamination and environmental monitoring.

10. This allows MLs to be set for food groups that can have elevated levels of contaminants, although their contribution to the overall dietary exposure to those contaminants is low.

STEP 2: SETTING THE MAXIMUM LEVEL

11. In this step, draft MLs can be formulated at the upper end of the range of contaminant concentrations normally found in those foods selected by Step 1. These data should be evaluated carefully to ensure that they are as representative as possible of current values for the contaminant in those foods and have been measured using reliable and sensitive analytical methodology.

STEP 3: ESTIMATING THE DIETARY EXPOSURE FROM FOODS WITH MAXIMUM LEVELS

12. The third, and most important, step assesses the potential total dietary exposure from foods containing the contaminant at the draft MLs to ensure that these provide sufficient protection for most consumers. In order to determine the acceptability of the draft MLs, the total dietary exposure from foods assigned MLs can be calculated using the consumption data in Table 1. It is desirable that above-average food consumption figures are used in the calculation of potential dietary exposure to contaminants when setting MLs, to ensure that even high level consumers are protected. The availability of reliable global consumption data is still a problem however.

13. It is therefore recommended that the thirteen proposed FAO/WHO regional/cultural diets are used in the process of setting MLs for contaminants in traded foods in order to reflect dietary and cultural diversity. (Any future development of these diets can be incorporated in this Step.) The FAO/WHO regional diets, currently used to make estimates of dietary exposure of pesticides are based on FAO Food Balance Sheet (FBS) data. The FBS data probably reflect above-average consumption for consumers for most foods, as food wastage is not taken into account, but may underestimate the consumption of home-grown or minor foods. Details of the countries assigned to the regional/cultural diets (from CX/PR 99/3) are given at the Appendix to this document.

Table 2: Average Consumption in Regional Dietary Groups
(weighted averages – g/person/day)

Food Group	A	B	C	D	E	F	G	H	I	J	K	L	M
Apples and products	1.3	66.0	17.4	39.1	64.2	59.6	8.9	12.5	3.8	0.8	8.5	21.4	43.5
Bananas	34.5	17.5	11.0	3.0	25.4	30.2	15.5	42.6	18.5	3.6	78.7	32.2	30.6
Citrus fruit	4.7	79.5	56.5	17.8	54.7	57.6	10.1	60.4	8.5	1.0	66.1	37.7	104.0
Other fruits	20.2	163.5	95.4	68.5	83.3	58.6	55.7	81.0	23.4	40.0	58.8	73.2	65.2
Fruit (total)	183.5	403.1	246.8	154.9	263.2	228.3	98.9	258.2	101.5	106.9	276.9	192.4	310.2
Potatoes	16.4	186.4	60.3	250.4	243.9	230.6	31.2	48.0	27.5	2.1	50.8	49.0	157.9
Roots and tubers (total)	392.1	187.2	65.1	250.4	244.3	230.6	111.8	93.4	356.1	344.4	172.1	110.0	165.8
All cucurbits	5.0	30.9	26.2	21.7	14.3	13.6	14.7	5.7	4.2	1.4	6.1	16.0	14.3
Tomatoes and products	11.8	164.8	121.1	59.6	43.1	31.4	14.7	27.5	12.3	11.9	34.5	12.8	98.5
Onions	4.2	55.3	33.1	24.0	26.4	14.9	17.7	11.1	6.4	8.6	11.7	34.6	27.9
Other fresh vegetables	23.5	97.2	48.3	43.4	55.8	24.2	125.0	18.8	38.5	57.1	20.4	114.1	24.5
Dried or dehydrated vegetables	0.2	0.5	0.5	0.1	0.5	0.5	0.2	0.0	0.1	0.1	0.0	1.7	0.2
Vegetables (total)	59.6	451.2	270.5	223.6	261.2	172.7	209.8	92.0	77.5	89.3	85.8	276.7	277.4
Maize	65.6	17.0	62.0	13.0	16.8	2.2	31.1	247.8	241.3	55.3	67.3	55.1	31.7
Wheat	67.1	406.3	436.4	405.5	238.2	228.4	170.3	111.5	66.3	45.0	118.3	106.9	241.8
Rice, husked equivalent	47.4	22.9	62.4	27.8	8.9	10.5	307.5	44.3	27.6	56.8	119.5	246.9	22.2
other cereals	25.3	0.2	1.1	0.2	1.3	8.5	1.3	6.9	2.1	3.9	0.8	1.4	0.2
Cereals (total)	255.3	448.1	602.8	482.5	295.0	324.5	492.2	410.6	359.8	409.7	292.8	379.3	310.3
Soyabean oil	1.1	9.3	6.4	3.9	9.2	9.3	2.3	11.8	1.5	0.9	26.6	8.3	41.6
Vegetable oils (total)	14.2	62.6	36.6	22.6	41.7	31.6	16.1	24.6	19.0	26.8	37.9	29.2	59.5
Sugar, refined	17.0	75.8	74.0	71.6	96.4	98.4	24.9	106.0	43.6	23.1	116.2	54.7	84.8
Sweeteners (total)	19.2	85.3	82.1	80.0	112.3	111.8	37.6	120.8	48.6	25.8	137.1	80.2	166.1
Meat products, other	5.3	7.1	3.2	2.8	5.3	6.1	1.0	3.0	4.8	4.5	0.8	1.3	2.2
Sheep	6.8	13.6	12.0	9.7	7.4	4.8	2.9	3.1	5.3	8.2	1.9	1.6	6.1
Bovine	14.4	42.6	15.3	50.9	53.5	55.7	6.7	37.1	22.7	13.3	62.9	21.0	118.9
Pork	6.9	68.3	0.1	39.0	120.4	77.1	32.3	24.2	3.8	3.3	19.4	46.1	71.4
Poultry	7.3	46.7	25.1	22.8	44.4	17.6	8.7	37.5	11.2	5.2	46.9	39.2	101.5
Meat (total)	33.4	131.6	30.6	102.4	186.6	143.7	42.9	67.4	36.6	29.3	85.0	70.0	198.6
Fish	18.6	61.0	15.1	22.1	41.4	86.6	25.2	29.5	23.8	21.4	20.0	137.6	56.0
Pulses	31.0	23.7	17.9	9.6	7.5	3.2	16.3	31.9	17.6	24.1	36.3	8.9	10.4
Brassica	2.4	33.1	11.4	54.7	45.0	39.0	22.2	6.2	5.5	0.1	4.4	55.2	15.8
Oil crops	13.4	12.0	10.4	4.8	7.6	3.6	23.9	8.9	9.5	16.0	14.2	25.1	12.6
Cocoa, coffee, tea	2.7	13.0	5.9	4.5	22.4	25.0	1.4	7.2	2.0	4.4	8.3	8.7	18.2
Spices	2.8	1.3	2.9	0.4	1.4	0.8	2.5	1.0	1.5	2.0	0.5	1.9	1.6
Eggs	3.3	31.1	11.4	27.4	33.8	30.6	14.2	24.3	5.7	5.5	19.2	34.5	32.6
Milk	44.9	274.8	113.9	317.0	344.8	472.5	73.0	177.2	91.5	104.7	250.6	102.1	379.1
Alcohol, including beer and wine	90.9	176.1	6.8	70.5	339.1	184.4	24.0	102.4	109.2	109.5	100.8	138.7	272.4

(Data from CX/PR 99/3)

14. It is very unlikely that consumers would receive all of their food with contaminant concentrations equal to the ML. Nevertheless, a proportion of the foods could be at or around the ML. In the absence of sufficient data, it is assumed that the contaminant concentration in 50% of the foods for which a ML is equal to the ML, with a typical or average concentration in the remaining 50%. This is a justifiable first step in testing the acceptability of the ML values as it is unlikely to underestimate the exposure. It does, however, mean that the typical or average values must be selected with care.

15. While these assumptions will produce an overestimate of dietary exposure, if this estimate is still below the PTWI/TDI then the MLs can be accepted with confidence. If the calculated total dietary exposures are higher than the PTWI/TDI, then one or more of the proposed MLs may be too high. To check this, an assessment is made of whether any of the MLs is a cause for toxicological concern.

16. A Calculated Tolerable Concentration (CTC) is estimated as in (1) below for each food commodity for which a draft ML has been set and for each regional/cultural diet in turn to take account of the differences in food consumption and patterns of food contamination. The consumption data used to calculate the dietary exposures for the ML foods are in all cases taken from Table 2.

17. The CTC is an assessment of the highest level of a contaminant that could be present in a food without an average consumer of the contaminated food exceeding the Provisional Tolerable Weekly Intake (PTWI) or Tolerable Daily Intake (TDI) for the contaminant established by JECFA, after allowing for exposure from the rest of the diet. This exposure is accounted for by adding the exposure from the other foods with MLs to a proportion of the total exposure from all food in that dietary group. Annex I of the GSC specifies that foods with proposed MLs should account for 80% of total dietary exposure from a contaminant. Thus, a figure of 20% of the exposure from all foods is added. This overestimate of exposure from the average diet is likely to take account of the low exposure from air and water for most consumers.

(1) $$\text{CTC for food with ML (mg/kg)} = \frac{\text{PTWI, for 60 kg person (mg/day)} - \underbrace{\text{total dietary exposure from other foods with MLs (mg/day)} - \text{20\% of total dietary exposure from all food (mg/day)}}_{\textbf{Exposure from rest of the diet}}}{\text{Consumption value for food with ML (g/day)}}$$

18. The next stage enables a revised ML to be proposed by comparing the lowest CTC from the regional diets for each food commodity with the draft ML selected in Step 2. These final MLs are selected from the geometric scale recommended in Annex I of the GSC. The aim here is to propose a ML that is as low as reasonably achievable, but is unlikely to cause serious economic impact. There are two possible outcomes:

- the CTC is higher than the draft ML - an ML based on the draft ML may be established which does not raise concern for human health. As the draft ML takes account of the normal distribution of the contaminant, it is unlikely to cause serious economic impact.
- the CTC is lower than the draft ML - the resulting ML should be as low as reasonably achievable. This means that the CCFAC will need to discuss the likely economic consequences and review the health aspects of the proposed ML(s). It may be necessary to set a higher ML in foods that contain inherently elevated concentrations of certain contaminants.

19. In all cases, MLs should not be lower than a level that can be analysed with methods of analysis that can be readily applied in normal product control laboratories. However, health considerations may necessitate a lower detection limit that can only be achieved by means of a more elaborate method of analysis.

STEP 4: CONSIDERING THE PRACTICAL IMPLICATIONS OF SETTING THE MAXIMUM LEVELS

20. There are two issues to consider. Firstly, what economic impacts are the proposed MLs likely to have in practice? Secondly, how do countries ensure that foods where MLs have not been established are safe for consumption by their own population?

i) What economic impacts are the proposed MLs likely to have in practice?

21. The likely costs to business of complying with the proposed MLs should be assessed to ensure that the MLs do not pose unnecessary burdens on business or the economies of members of the World Trade Organization. A trade issue may arise owing to health concerns involving a contaminant in food commodities for which no ML has been proposed because of its low average contribution to the total dietary exposure of the contaminant. In such a case, the countries involved should provide information on the health risks involved to JECFA for its view, followed by an assessment by CCFAC.

ii) How does a country ensure that foods where MLs have not been established are safe for consumption by their own population?

22. National authorities should be encouraged to monitor the foods with MLs as they, in effect, act as indicators of how well source-control measures are implemented. National authorities should also be encouraged to monitor the foods without MLs particularly where local problems have been identified. For quality control purpose it is advisable to analyse raw or primary products but in order to estimate dietary exposure it is more useful to determine the residue concentrations in foods as consumed. Total diet (market basket) surveys should be used to determine the overall trend of dietary exposure within the population as a whole or in specific groups of concern. It may be appropriate to establish a specific Codex ML when there is evidence that the health of specific consumers may be at stake.

References

Codex General Standard for Contaminants and Toxins in Food
Methodology and principles for exposure assessment in the Codex General Standard for Contaminants (CX/FAC 99/13)
Progress Report by WHO on the Revision of GEMS/Food Regional Diets (CX/PR 99/3)

Appendix: Country Assignments to the 13 Proposed WHO Regional/Cultural diets

Dietary group	Country	Dietary group	Country	Dietary group	Country
A	Angola	D	Albania	G	Afghanistan
A	Burundi	D	Armenia	G	Bangladesh
A	Cameroon	D	Azerbaijan	G	Cambodia
A	Central African Republic	D	Belarus	G	China
A	Comoros	D	Bosnia and Herzegovina	G	India
A	Congo, Democratic Republic of	D	Bulgaria	G	Indonesia
A	Côte d'Ivoire	D	Georgia	G	Laos
A	Djibouti	D	Iran, Islamic Rep of	G	Mongolia
A	Eritrea	D	Kazakhstan	G	Myanmar
A	Ethiopia	D	Kyrgyzstan	G	Nepal
A	Gabon	D	Moldova, Republic of	G	Pakistan
A	Guinea	D	Romania	G	Sri Lanka
A	Guinea Bissau	D	Russian Federation	G	Thailand
A	Liberia	D	Tajikistan	G	Vietnam
A	Madagascar	D	The former Yugoslav Republic of Macedonia		
A	Mauritius	D	Turkmenistan	H	Bolivia
A	Rwanda	D	Ukraine	H	El Salvador
A	Sao Tome & Principe	D	Uzbekistan	H	Fiji
A	Seychelles			H	Guatemala
A	Sierra Leone	E	Austria	H	Haiti
A	Somalia	E	Belgium	H	Honduras
A	Uganda	E	Croatia	H	Mexico
A	Yemen	E	Czech Republic	H	Nicaragua
		E	Denmark	H	Panama
B	Cyprus	E	France	H	Paraguay
B	Greece	E	Germany	H	Peru
B	Israel	E	Hungary	H	Saint Kitts & Nevis
B	Italy	E	Ireland	H	St. Vincent & Grenadine
B	Lebanon	E	Malta		
B	Portugal	E	Netherlands	I	Botswana
B	Spain	E	Poland	I	Cape Verde
B	Turkey	E	Slovakia	I	Ghana
B	United Arab Emirates	E	Slovenia	I	Kenya
		E	Switzerland	I	Lesotho
C	Algeria	E	United Kingdom	I	Malawi
C	Egypt	E	Yugoslavia	I	Mozambique
C	Iraq			I	Namibia
C	Jordan	F	Estonia	I	Reunion
C	Kuwait	F	Finland	I	South Africa
C	Libya Arab Jamahiriya	F	Iceland	I	Swaziland
C	Morocco	F	Latvia	I	Togo
C	Saudi Arabia	F	Lithuania	I	United Republic of Tanzania
C	Syrian Arab Republic	F	Norway	I	Zambia
C	Tunisia	F	Sweden	I	Zimbabwe

Dietary group	Country	Dietary group	Country
J	Burkina Faso	L	Brunei Darussalam
J	Chad	L	French Polynesia
J	Congo, Republic of	L	China, Hong Kong
J	Gambia	L	Japan
J	Mali	L	Kiribati
J	Mauritania	L	Democratic People's Republic of Korea
J	Niger	L	Republic of Korea
J	Nigeria	L	Madagascar
J	Senegal	L	Malaysia
J	Sudan	L	Maldives
		L	New Caledonia
K	Antigua & Barbuda	L	Papua New Guinea
K	Aruba (Netherlands)	L	Philippines
K	Bahamas	L	Solomon Islands
K	Barbados	L	China (Taiwan Province)
K	Belize	L	Vanuatu
K	Bermuda		
K	Brazil	M	Argentina
K	Colombia	M	Australia
K	Costa Rica	M	Canada
K	Cuba	M	Chile
K	Dominica	M	New Zealand
K	Dominican Republic	M	United States
K	Ecuador	M	Uruguay
K	French Guyana		
K	Grenada		
K	Guadeloupe		
K	Guyana		
K	Jamaica		
K	Martinique		
K	Saint Lucia		
K	Suriname		
K	Trinidad and Tobago		
K	Venezuela		

PROPOSED DRAFT CODE OF PRACTICE FOR SOURCE DIRECTED MEASURES TO REDUCE CONTAMINATION OF FOOD WITH CHEMICALS
(at Step 5 of the Procedure)

1. This document deals with the major sources of environmental chemicals which may contaminate foods and constitute a hazard to human health and therefore, have been considered for regulation by CCFAC/CAC. Apart from environmental contaminants, foods may contain chemicals used as pesticides, veterinary drugs, food additives or processing aids. However, since such substances are dealt with elsewhere in the Codex system, they are not included here, neither are mycotoxins or natural toxins.

2. The main objective of this document is to increase awareness of sources of chemical contamination of food and feed, and of source-directed measures to prevent such contamination. This means that measures recommended in the document may lie outside the direct responsibility of the food control authorities and Codex.

3. National food control authorities and the Codex Alimentarius Commission should inform relevant national authorities and international organizations, respectively, of potential or actual food contamination problems and encourage them to take appropriate preventive action. This should result in decreased levels of chemical contamination and, in the long term, could result in a decreasing need to establish and maintain Codex Maximum Levels for chemicals in food.

4. Different approaches may be used to try and ensure that the levels of chemical contaminants in foodstuffs are as low as reasonably achievable and never above the maximum levels considered acceptable/tolerable from the health point of view. Essentially, these approaches consist of a) measures to eliminate or control the source of contamination, b) processing to reduce contaminant levels and, c) measures to identify and separate contaminated food from food fit for human consumption. The contaminated food is then rejected for food use, unless it can be reconditioned and made fit for human consumption. In some cases, a combination of the above approaches must be used, for example, if emissions from a previously uncontrolled source have resulted in environmental pollution with a persistent substance, such as PCBs or mercury. When fishing waters or agricultural land become heavily polluted due to local emissions, it may be necessary to blacklist the areas concerned, i.e. to prohibit the sale of foods derived from these polluted areas and to advise against the consumption of such foods.

5. Control of final products can never be extensive enough to guarantee contaminant levels below established Maximum Levels. In most cases, chemical contaminants cannot be removed from foodstuffs and there is no feasible way in which a contaminated batch can be made fit for human consumption. The advantages of eliminating or controlling food contamination at source, i.e. the **preventive approach**, are that this approach is usually more effective in reducing or eliminating the risk of untoward health effects, requires smaller resources for food control and avoids the rejection of foodstuffs.

6. Food production, processing and preparation operations should be analysed with a view to identifying hazards and assessing the associated risks. This should lead to a determination of critical control points and the establishment of a system to monitor production at these points (i.e. the Hazard Analysis Critical Control Point or ”HACCP” approach). It is important that care is exercised throughout the whole production-processing and distribution chain, since food safety and quality in other respects cannot be ”inspected into ” the product at the end of the chain.

7. Pollution of air, water and arable land can result in the contamination of crops grown for food or animal feed, food producing-animals and surface and ground waters used as sources of water for drinking and food production and processing. The relevant national authorities and international organizations should be informed about actual and potential food contamination problems and encouraged to take measures to:

- control emissions of pollutants from industry, e.g. the chemical, mining, metal and paper industries, and also from weapons testing.

- control emissions from energy generation (including nuclear plants) and means of transportation.

- control the disposal of solid and liquid domestic and industrial waste, including its deposition on land, disposal of sewage sludge and incineration of municipal waste.

- control the production, sale, use and disposal of certain toxic, environmentally-persistent substances, e.g. organohalogen compounds (PCBs, brominated flame retardants, etc.), lead, cadmium and mercury compounds.

- ensure that before new chemicals are introduced onto the market, and especially if they may eventually be released into the environment in significant amounts, they have undergone appropriate testing to show their acceptability from the health and environmental points of view.

- replace toxic environmentally-persistent substances by products which are more acceptable from the health and environmental points of view.