

Appendix V

GENERAL STANDARD FOR FOOD ADDITIVES
DRAFT AND PROPOSED DRAFT FOOD ADDITIVE PROVISIONS

PART A: PROVISIONS RELATED AGENDA ITEM 5A¹**A.1- Proposed draft and revision of adopted provisions in Table 1 and 2 related to FC 02.1.2, 02.1.3, 04.1.2.2, 04.1.2.3, 04.1.2.5, 04.1.2.6**

(For adoption at Step 8 and 5/8)

Food Category No.	02.1.2	Vegetable oils and fats			
Additive	INS	Step	Year	Max Level	Notes
LECITHIN	322(i)	8	2018	GMP	277
TRICALCIUM CITRATE	333(iii)	8	2018	GMP	277, XS33
TRIPOTASSIUM CITRATE	332(ii)	8	2018	GMP	277, XS33
Food Category No.	02.1.3	Lard, tallow, fish oil, and other animal fats			
Additive	INS	Step	Year	Max Level	Notes
LECITHIN	322(i)	8	2018	GMP	
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	8	2018	GMFA2, XS211	
Food Category No.	04.1.2.2	Dried fruit			
Additive	INS	Step	Year	Max Level	Notes
TOCOPHEROLS	307a, b, c	8	2018	200 mg/kg	XS67, XS130
Food Category No.	04.1.2.3	Fruit in vinegar, oil, or brine			
Additive	INS	Step	Year	Max Level	Notes
TARTRATES	334, 335(ii), 337	8	2018	1000 mg/kg	45
Food Category No.	04.1.2.5	Jams, jellies, marmelades			
Additive	INS	Step	Year	Max Level	Notes
PROPYLENE GLYCOL ALGINATE	405	8	2018	5000 mg/kg	A16, XS296
Food Category No.	04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5			
Additive	INS	Step	Year	Max Level	Notes
TOCOPHEROLS	307a, b, c	5/8	2018	200 mg/kg	XS160

Notes to the General Standard for Food Additives

- Note 45 As tartaric acid.
- Note 277 Excluding virgin and cold pressed oils and products conforming to the standard for Olive Oils and Olive Pomace Oils (CODEX STAN 33-1981).
- Note XS33 Excluding products conforming to the Standard for Olive Oil, Virgin and Refined, and Refined Olive Pomace Oil, Olive Oils and Olive Pomace Oils Excluding products conforming to the Standard for Olive Oil, Virgin and Refined, and Refined Olive Pomace
- Note XS67 Excluding products conforming to the Standard for Raisins (CODEX STAN 67-1981).
- Note XS130 Excluding products conforming to the Standard for Dried Apricots (CODEX STAN 130-1981).

¹ Provisions that are replacing or revising currently adopted provisions of the GSFA are **grey highlighted**.

Note XS160	Excluding products conforming to the Standard for Mango Chutney (CODEX STAN 160-1999).
Note XS211	Excluding products conforming to the Standard for Named Animal Fat (CODEX STAN 211-1999).
Note XS296	Excluding products conforming to the Standard for Jams, Jellies and Marmalades (CODEX STAN 296-2009).
Note A2	Only for use as an emulsifier in products conforming to the Standard for Fish Oils (CODEX STAN 329-2017), or as an antifoaming agent in oils and fats for deep frying conforming to the Standard for Edible Fats and Oils Not Covered by Individual Standards (CODEX STAN 19-1981).
Note A16	For use only in products intended for further processing or special dietary uses, reduced or low sugar content, or where sweetening properties have been replaced wholly or partially by food additive sweeteners.

A.2 - Proposed draft provisions for lutein esters from *Tagetes erecta* (INS 161b(iii)) and octenyl succinic acid (OSA)-modified gum arabic (INS 423) in Table 3

(For adoption at Step 5/8)

INS No.	Additive	INS Functional Class	Step	Year Adopted	Acceptable, including foods conforming to the following commodity standards
161b(iii)	LUTEIN ESTERS FROM TAGETES ERECTA	Colour	5/8		CS87-1981(Note 183), CS117-1981
423	OCTENYL SUCCINIC ACID (OSA)-MODIFIED GUM ARABIC	Emulsifier, Firming agent	5/8		CS13-1981, CS66-1981, CS117-1981, CS309R-2011, and CS 254-2007

Notes to the General Standard for Food Additives

Note 183 For use in surface decoration only.

A.3 - Proposed draft provisions related to FC 01.1.2 (Other fluid milks (plain)) with the exception of food additives provisions with the function of colour and sweetener

(For adoption at Step 5/8)

Food Category No.	01.1.2	Other fluid milk (plain)			
Additive	INS	Step	Year	Max Level	Notes
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	5/8	2018	GMP	407
ASCORBIC ACID, L-	300	5/8	2018	GMP	A18
CITRIC ACID	330	5/8	2018	GMP	407
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	5/8	2018	GMP	407
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	5/8	2018	120 mg/kg	407
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	5/8	2018	GMP	407
LECITHIN	322(i)	5/8	2018	GMP	A18
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	5/8	2018	GMP	A18
NITROGEN	941	5/8	2018	GMP	59
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	5/8	2018	2200 mg/kg	33, 364, A19
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	5/8	2018	1000 mg/kg	A18
POTASSIUM HYDROXIDE	525	5/8	2018	GMP	A18

Food Category No.	01.1.2	Other fluid milk (plain)			
Additive	INS	Step	Year	Max Level	Notes
SODIUM ASCORBATE	301	5/8	2018	GMP	A18
SUCROGLYCERIDES	474	5/8	2018	1000 mg/kg	348, A18
SUCROSE ESTERS OF FATTY ACIDS	473	5/8	2018	1000 mg/kg	348, A18
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	5/8	2018	1000 mg/kg	348, A18
TOCOPHEROLS	307a, b, c	5/8	2018	200 mg/kg	A18
TRISODIUM CITRATE	331(iii)	5/8	2018	GMP	A18

Notes to the General Standard for Food Additives

- Note 33 As phosphorus.
- Note 59 For use as a packaging gas only.
- Note 348 Singly or in combination: Sucrose esters of fatty acids (INS 473), sucrose oligoesters, type I and type II (INS 473a) and sucroglycerides (INS 474).
- Note 364 Singly or in combination.
- Note 407 For use in non-flavoured vitamin and mineral fortified fluid milks only.
- Note A18 Excluding lactose reduced milks.
- Note A19 Except for use in lactose reduced milks at 500 mg/kg.

A.4 - Proposed draft provisions related to FC 01.6.4 (Processed cheese)

(For adoption at Step 5/8 and 8)

Food Category No.	01.6.4	Processed cheese			
Additive	INS	Step	Year	Max Level	Notes
NISIN	234	8	2018	12.5 mg/kg	233
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2018	5000 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	8	2018	9000 mg/kg	
SUCROGLYCERIDES	474	5/8	2018	3000 mg/kg	348
SUCROSE ESTERS OF FATTY ACIDS	473	8	2018	3000 mg/kg	348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	5/8	2018	3000 mg/kg	348
TOCOPHEROLS	307a, b, c	8	2018	200 mg/kg	

Notes to the General Standard for Food Additives

- Note 233 As nisin.
- Note 348 Singly or in combination: Sucrose esters of fatty acids (INS 473), sucrose oligoesters, type I and type II (INS 473a) and sucroglycerides (INS 474).

A.5 - Proposed draft provisions in Table 1 and 2 of the GSFA in food categories 09.0 through 016.0, with the exception of those additives with technological functions of colour or sweetener, adipates, nitrites and nitrates and the provisions related to FC 14.2.3

(For adoption at Step 5/8 and 8)

Food Category No.	09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms			
Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	5/8	2018	5000 mg/kg	241

Food Category No.	09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms			
Additive	INS	Step	Year	Max Level	Notes
TOCOPHEROLS	307a, b, c	8	2018	200 mg/kg	15, XS166

Food Category No.	09.2.4.1	Cooked fish and fish products			
Additive	INS	Step	Year	Max Level	Notes
LAURIC ARGINATE ETHYL ESTER	243	5/8	2018	200 mg/kg	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	5/8	2018	1000 mg/kg	A6
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	5/8	2018	1000 mg/kg	A6
SUCROGLYCERIDES	474	5/8	2018	4500 mg/kg	241, 348
SUCROSE ESTERS OF FATTY ACIDS	473	5/8	2018	4500 mg/kg	241, 348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	5/8	2018	4500 mg/kg	241, 348
Food Category No.	09.2.4.2	Cooked mollusks, crustaceans, and echinoderms			
Additive	INS	Step	Year	Max Level	Notes
LAURIC ARGINATE ETHYL ESTER	243	5/8	2018	200 mg/kg	
Food Category No.	09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms			
Additive	INS	Step	Year	Max Level	Notes
LAURIC ARGINATE ETHYL ESTER	243	5/8	2018	200 mg/kg	A20
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	5/8	2018	5000 mg/kg	41
Food Category No.	09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms			
Additive	INS	Step	Year	Max Level	Notes
LAURIC ARGINATE ETHYL ESTER	243	5/8	2018	200 mg/kg	XS167, XS189, XS222, XS236, XS244, XS311
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	5/8	2018	2200 mg/kg	33, 334, XS167, XS189, XS236, XS244, XS311, A7, A21
Food Category No.	09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly			
Additive	INS	Step	Year	Max Level	Notes
LAURIC ARGINATE ETHYL ESTER	243	5/8	2018	200 mg/kg	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	5/8	2018	1000 mg/kg	A8
Food Category No.	09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine			
Additive	INS	Step	Year	Max Level	Notes
LAURIC ARGINATE ETHYL ESTER	243	5/8	2018	200 mg/kg	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	5/8	2018	1000 mg/kg	A9

Food Category No.	09.3.3	Salmon substitutes, caviar, and other fish roe products			
Additive	INS	Step	Year	Max Level	Notes
LAURIC ARGINATE ETHYL ESTER	243	5/8	2018	200 mg/kg	XS291
Food Category No.	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			
Additive	INS	Step	Year	Max Level	Notes
LAURIC ARGINATE ETHYL ESTER	243	5/8	2018	200 mg/kg	
Food Category No.	10.2	Egg products			
Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2018	1000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	8	2018	1000 mg/kg	
Food Category No.	10.2.1	Liquid egg products			
Additive	INS	Step	Year	Max Level	Notes
NISIN	234	5/8	2018	6.25 mg/kg	233
PROPYLENE GLYCOL ALGINATE	405	5/8	2018	10000 mg/kg	
STEAROYL LACTYLATES	481(i), 482(i)	8	2018	500 mg/kg	
Food Category No.	10.2.2	Frozen egg products			
Additive	INS	Step	Year	Max Level	Notes
DEXTRINS, ROASTED STARCH	1400	5/8	2018	GMP	
PROPYLENE GLYCOL ALGINATE	405	5/8	2018	10000 mg/kg	
STEAROYL LACTYLATES	481(i), 482(i)	8	2018	500 mg/kg	
Food Category No.	10.2.3	Dried and/or heat coagulated egg products			
Additive	INS	Step	Year	Max Level	Notes
STEAROYL LACTYLATES	481(i), 482(i)	5/8	2018	5000 mg/kg	
Food Category No.	10.4	Egg-based desserts (e.g. custard)			
Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2018	6000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	8	2018	1000 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	8	2018	3000 mg/kg	
SODIUM DIACETATE	262(ii)	8	2018	2000 mg/kg	
SORBITAN ESTERS OF FATTY ACIDS	491-495	8	2018	5000 mg/kg	
SUCROGLYCERIDES	474	8	2018r	5000 mg/kg	348
SUCROSE ESTERS OF FATTY ACIDS	473	5/8	2018	5000 mg/kg	348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	5/8	2018	5000 mg/kg	348
TARTRATES	334, 335(ii), 337	8	2018	2000 mg/kg	45
Food Category No.	11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)			
Additive	INS	Step	Year	Max Level	Notes
PROPYLENE GLYCOL ALGINATE	405	8	2018	10000 mg/kg	258

Food Category No.	11.6	Table-top sweeteners, including those containing high-intensity sweeteners			
Additive	INS	Step	Year	Max Level	Notes
TARTRATES	334, 335(ii), 337	5/8	2018	2000 mg/kg	45
Food Category No.	12.2	Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)			
Additive	INS	Step	Year	Max Level	Notes
TOCOPHEROLS	307a, b, c	8	2018	2000 mg/kg	A22, XS326, XS327, XS328
Food Category No.	12.2.1	Herbs and spices			
Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	5/8	2018	2000 mg/kg	348, A23
SUCROSE ESTERS OF FATTY ACIDS	473	5/8	2018	2000 mg/kg	348, A23
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	5/8	2018	2000 mg/kg	348, A23
Food Category No.	12.2.2	Seasonings and condiments			
Additive	INS	Step	Year	Max Level	Notes
SUCROSE ESTERS OF FATTY ACIDS	473	5/8	2018	20000 mg/kg	A24, A25, A26
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	5/8	2018	20000 mg/kg	A24, A25, A26
TARTRATES	334, 335(ii), 337	8	2018	7500 mg/kg	45
Food Category No.	12.4	Mustards			
Additive	INS	Step	Year	Max Level	Notes
TARTRATES	334, 335(ii), 337	8	2018	5000 mg/kg	45
TOCOPHEROLS	307a, b, c	8	2018	200 mg/kg	
Food Category No.	12.5	Soups and broths			
Additive	INS	Step	Year	Max Level	Notes
SODIUM DIACETATE	262(ii)	8	2018	500 mg/kg	XS117
TARTRATES	334, 335(ii), 337	8	2018	5000 mg/kg	45, XS117
Food Category No.	12.5.1	Ready-to-eat soups and broths, including canned, bottled, and frozen			
Additive	INS	Step	Year	Max Level	Notes
NISIN	234	5/8	2018	5 mg/kg	233, 339
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2018	400 mg/kg	XS117
PROPYLENE GLYCOL ALGINATE	405	5/8	2018	10000 mg/kg	XS117
Food Category No.	12.5.2	Mixes for soups and broths			
Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2018	3000 mg/kg	127, XS117
SORBITAN ESTERS OF FATTY ACIDS	491-495	8	2018	250 mg/kg	127, XS117
Food Category No.	12.6	Sauces and like products			
Additive	INS	Step	Year	Max Level	Notes
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	5/8	2018	10000 mg/kg	348

Food Category No.	12.6.1	Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dip)			
Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2018	5000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	5/8	2018	5000 mg/kg	
PROPYLENE GLYCOL	1520	8	2018	1000 mg/kg	A27
PROPYLENE GLYCOL ALGINATE	405	8	2018	8000 mg/kg	
SODIUM DIACETATE	262(ii)	5/8	2018	2500 mg/kg	
SORBITAN ESTERS OF FATTY ACIDS	491-495	8	2018	5000 mg/kg	
STEAROYL LACTYLATES	481(i), 482(i)	8	2018	2500 mg/kg	A28
SUCROGLYCERIDES	474	8	2018	2000 mg/kg	348, A27
SUCROSE ESTERS OF FATTY ACIDS	473	8	2018	2000 mg/kg	348, A27
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2018	2000 mg/kg	348, A27
TARTRATES	334, 335(ii), 337	8	2018	2000 mg/kg	45
TOCOPHEROLS	307a, b, c	8	2018	600 mg/kg	

Food Category No.	12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)			
Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	5/8	2018	5000 mg/kg	XS306R
SODIUM DIACETATE	262(ii)	5/8	2018	2500 mg/kg	XS306R
STEAROYL LACTYLATES	481(i), 482(i)	8	2018	2500 mg/kg	XS306R
SUCROGLYCERIDES	474	8	2018	10000 mg/kg	348
SUCROSE ESTERS OF FATTY ACIDS	473	8	2018	10000 mg/kg	348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2018	10000 mg/kg	348
TARTRATES	334, 335(ii), 337	8	2018	5000 mg/kg	45, XS306R
TOCOPHEROLS	307a, b, c	8	2018	600 mg/kg	

Food Category No.	12.6.3	Mixes for sauces and gravies			
Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2018	5000 mg/kg	127
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	5/8	2018	5000 mg/kg	127
PROPYLENE GLYCOL ALGINATE	405	8	2018	8000 mg/kg	127
SODIUM DIACETATE	262(ii)	5/8	2018	2500 mg/kg	127
SORBITAN ESTERS OF FATTY ACIDS	491-495	8	2018	50 mg/kg	127
SUCROGLYCERIDES	474	8	2018	10000 mg/kg	348
SUCROSE ESTERS OF FATTY ACIDS	473	8	2018	10000 mg/kg	348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2018	10000 mg/kg	348
TARTRATES	334, 335(ii), 337	8	2018	5000 mg/kg	45, 127
TOCOPHEROLS	307a, b, c	8	2018	300 mg/kg	127

Food Category No.	12.6.4	Clear sauces (e.g. fish sauce)			
Additive	INS	Step	Year	Max Level	Notes
SODIUM DIACETATE	262(ii)	5/8	2018	2500 mg/kg	XS302
SUCROGLYCERIDES	474	8	2018	10000 mg/kg	348
SUCROSE ESTERS OF FATTY ACIDS	473	8	2018	10000 mg/kg	348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2018	10000 mg/kg	348
Food Category No.	12.8	Yeast and like products			
Additive	INS	Step	Year	Max Level	Notes
SORBITAN ESTERS OF FATTY ACIDS	491-495	8	2018	15000 mg/kg	
Food Category No.	13.1.1	Infant formulae			
Additive	INS	Step	Year	Max Level	Notes
TOCOPHEROLS	307a, b, c	8	2018	10 mg/kg	72, A12
Food Category No.	13.1.2	Follow-up formulae			
Additive	INS	Step	Year	Max Level	Notes
TOCOPHEROLS	307a, b, c	8	2018	30 mg/kg	72
Food Category No.	13.1.3	Formulae for special medical purposes for infants			
Additive	INS	Step	Year	Max Level	Notes
TOCOPHEROLS	307a, b, c	8	2018	10 mg/kg	72, A12
Food Category No.	13.2	Complementary foods for infants and young children			
Additive	INS	Step	Year	Max Level	Notes
ASCORBYL ESTERS	304, 305	8	2018r	200 mg/kg	15, 187
TARTRATES	334, 335(ii), 337	5/8	2018	5000 mg/kg	45, 364, XS73, A29
TOCOPHEROLS	307a, b, c	8	2018	300 mg/kg	15
Food Category No.	13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)			
Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2018	1000 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	8	2018	1200 mg/kg	
SORBITAN ESTERS OF FATTY ACIDS	491-495	8	2018	1000 mg/kg	
STEAROYL LACTYLATES	481(i), 482(i)	8	2018	2000 mg/kg	
SUCROGLYCERIDES	474	8	2018r	5000 mg/kg	348
SUCROSE ESTERS OF FATTY ACIDS	473	8	2018	5000 mg/kg	348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2018	5000 mg/kg	348
TOCOPHEROLS	307a, b, c	5/8	2018	30 mg/kg	
Food Category No.	13.4	Dietetic formulae for slimming purposes and weight reduction			
Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2018	1000 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	8	2018	1200 mg/kg	
SORBITAN ESTERS OF FATTY ACIDS	491-495	8	2018	1000 mg/kg	

Food Category No. 13.4		Dietetic formulae for slimming purposes and weight reduction			
Additive	INS	Step	Year	Max Level	Notes
STEAROYL LACTYLATES	481(i), 482(i)	8	2018	2000 mg/kg	
SUCROGLYCERIDES	474	8	2018r	5000 mg/kg	348
SUCROSE ESTERS OF FATTY ACIDS	473	5/8	2018	5000 mg/kg	348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	5/8	2018	5000 mg/kg	348
TOCOPHEROLS	307a, b, c	5/8	2018	300 mg/kg	
Food Category No. 13.5		Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6			
Additive	INS	Step	Year	Max Level	Notes
SORBITAN ESTERS OF FATTY ACIDS	491-495	5/8	2018	5000 mg/kg	
TOCOPHEROLS	307a, b, c	5/8	2018	300 mg/kg	
Food Category No. 13.6		Food supplements			
Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	5/8	2018	18000 mg/kg	
POLYVINYL ALCOHOL (PVA) – POLYETHYLENE GLYCOL (PEG) GRAFT COPOLYMER	1209	5/8	2018	100000 mg/kg	A13
PROPYLENE GLYCOL	1520	5/8	2018	2000 mg/kg	A13
PROPYLENE GLYCOL ALGINATE	405	8	2018	1000 mg/kg	
SORBITAN ESTERS OF FATTY ACIDS	491-495	5/8	2018	10000 mg/kg	364
SUCROGLYCERIDES	474	8	2018r	20000 mg/kg	348
SUCROSE ESTERS OF FATTY ACIDS	473	5/8	2018	20000 mg/kg	348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	5/8	2018	20000 mg/kg	348
TARTRATES	334, 335(ii), 337	5/8	2018	5000 mg/kg	45
TOCOPHEROLS	307a, b, c	5/8	2018	2000 mg/kg	A14
Food Category No. 14.1.4		Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks			
Additive	INS	Step	Year	Max Level	Notes
SUCROGLYCERIDES	474	5/8	2018	200 mg/kg	219, 348
SUCROSE ESTERS OF FATTY ACIDS	473	5/8	2018	200 mg/kg	219, 348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	5/8	2018	200 mg/kg	219, 348
TARTRATES	334, 335(ii), 337	8	2018	800 mg/kg	45
TOCOPHEROLS	307a, b, c	8	2018	200 mg/kg	A35
Food Category No. 14.1.4.1		Carbonated water-based flavoured drinks			
Additive	INS	Step	Year	Max Level	Notes
PROPYLENE GLYCOL ALGINATE	405	5/8	2018	500 mg/kg	
SORBITAN ESTERS OF FATTY ACIDS	491-495	5/8	2018	500 mg/kg	

Food Category No.	14.1.4.2	Non-carbonated water-based flavoured drinks, including punches and ades			
Additive	INS	Step	Year	Max Level	Notes
PROPYLENE GLYCOL ALGINATE	405	5/8	2018	500 mg/kg	
SORBITAN ESTERS OF FATTY ACIDS	491-495	5/8	2018	500 mg/kg	
Food Category No.	14.1.4.3	Concentrates (liquid or solid) for water-based flavoured drinks			
Additive	INS	Step	Year	Max Level	Notes
PROPYLENE GLYCOL ALGINATE	405	5/8	2018	500 mg/kg	127
SORBITAN ESTERS OF FATTY ACIDS	491-495	5/8	2018	500 mg/kg	127
Food Category No.	14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa			
Additive	INS	Step	Year	Max Level	Notes
PROPYLENE GLYCOL ALGINATE	405	5/8	2018	500 mg/kg	160
PROTEASE FROM ASPERGILLUS ORYZAE VAR.	1101(i)	8	2018	GMP	160
SORBITAN ESTERS OF FATTY ACIDS	491-495	8	2018	500 mg/kg	A30
SUCROGLYCERIDES	474	8	2018r	1000 mg/kg	176, 348
SUCROSE ESTERS OF FATTY ACIDS	473	5/8	2018	1000 mg/kg	176, 348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	5/8	2018	1000 mg/kg	176, 348
Food Category No.	14.2.1	Beer and malt beverages			
Additive	INS	Step	Year	Max Level	Notes
PROPYLENE GLYCOL ALGINATE	405	8	2018	500 mg/kg	
TARTRATES	334, 335(ii), 337	8	2018	2000 mg/kg	45
Food Category No.	14.2.2	Cider and perry			
Additive	INS	Step	Year	Max Level	Notes
TARTRATES	334, 335(ii), 337	8	2018	2000 mg/kg	45
Food Category No.	14.2.4	Wines (other than grape)			
Additive	INS	Step	Year	Max Level	Notes
TARTRATES	334, 335(ii), 337	8	2018	4000 mg/kg	45
Food Category No.	14.2.6	Distilled spirituous beverages containing more than 15% alcohol			
Additive	INS	Step	Year	Max Level	Notes
STEAROYL LACTYLATES	481(i), 482(i)	8	2018	8000 mg/kg	A31
SUCROGLYCERIDES	474	8	2018r	5000 mg/kg	348, A32
SUCROSE ESTERS OF FATTY ACIDS	473	5/8	2018	5000 mg/kg	348, A32
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	5/8	2018	5000 mg/kg	348, A32
TARTRATES	334, 335(ii), 337	8	2018	3000 mg/kg	45, A32

Food Category No.	14.2.7	Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)			
Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2018	20 mg/kg	
TARTRATES	334, 335(ii), 337	8	2018	4000 mg/kg	45
TOCOPHEROLS	307a, b, c	8	2018	5 mg/kg	
Food Category No.	15.0	Ready-to-eat savouries			
Additive	INS	Step	Year	Max Level	Notes
TARTRATES	334, 335(ii), 337	5/8	2018	2000 mg/kg	45
Food Category No.	15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)			
Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	5/8	2018	2000 mg/kg	
PROPYLENE GLYCOL	1520	8	2018	300 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	8	2018	3000 mg/kg	
SODIUM DIACETATE	262(ii)	8	2018	1000 mg/kg	
SORBITAN ESTERS OF FATTY ACIDS	491-495	5/8	2018	300 mg/kg	
STEAROYL LACTYLATES	481(i), 482(i)	8	2018	5000 mg/kg	A33
SUCROGLYCERIDES	474	5/8	2018	5000 mg/kg	348, A34
SUCROSE ESTERS OF FATTY ACIDS	473	5/8	2018	5000 mg/kg	348, A34
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	5/8	2018	5000 mg/kg	348, A34
TOCOPHEROLS	307a, b, c	8	2018	200 mg/kg	
Food Category No.	15.2	Processed nuts, including coated nuts and nut mixtures (with e.g. dried fruit)			
Additive	INS	Step	Year	Max Level	Notes
TOCOPHEROLS	307a, b, c	8	2018	200 mg/kg	

Notes to the General Standard for Food Additives

Note 15	On the fat or oil basis.
Note 41	For use in breadings or batter coatings only.
Note 45	As tartaric acid.
Note 72	On the ready-to-eat basis.
Note 127	On the served to the consumer basis.
Note 160	For use in ready-to-drink products and pre-mixes for ready-to-drink products only.
Note 176	For use in canned liquid coffee only.
Note 187	Ascorbyl palmitate (INS 304) only.
Note 219	Except for use in non-alcoholic aniseed-based, coconut-based, and almond-based drinks at 5,000 mg/kg.
Note 233	As nisin.
Note 241	For use in surimi products only.
Note 258	Excluding maple syrup.
Note 334	For salted fish with a salt content of greater than or equal to 18 percent during processing.
Note 339	Excluding use for canned bouillons and consommés.
Note 348	Singly or in combination: Sucrose esters of fatty acids (INS 473), sucrose oligoesters, type I and type II (INS 473a) and sucroglycerides (INS 474).
Note 364	Singly or in combination.

Note XS73	Excluding products conforming to the Standard for Canned Baby Foods (CODEX STAN 73-1981)
Note XS117	Excluding products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981).
Note XS166	Excluding products conforming to the Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets – Breaded or in Batter (CODEX STAN 166-1989).
Note XS167	Excluding products conforming to the Standard for Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes (CODEX STAN 167-1989).
Note XS189	Excluding products conforming to the Standard for Dried Shark Fins (CODEX STAN 189-1993)
Note XS222	Excluding products conforming to the Standard for Crackers from Marine and Freshwater Fish, Crustaceans and Molluscan Shellfish (CODEX STAN 222-2001).
Note XS236	Excluding products conforming to the Standard for Boiled Dried Salted Anchovies (CODEX STAN 236-2003).
Note XS244	Excluding products conforming to the Standard for Salted Atlantic Herring and Salted Sprat (CODEX STAN 244-2004).
Note XS291	Excluding products conforming to the Standard for Sturgeon Caviar (CODEX STAN 291-2010).
Note XS302	Excluding products conforming to the Standard for Fish Sauce (CODEX STAN 302-2011).
Note XS306R	Excluding products conforming to the Standard for Chilli Sauce (Regional Standard) (CODEX STAN 306R-2011).
Note XS311	Excluding products conforming to the Standard for Smoked Fish, Smoked-flavoured Fish and Smoke-dried Fish (CODEX STAN 311-2013).
Note XS326	Excluding products conforming to the Standard for Black, White and Green Peppers (CODEX STAN 326-2017).
Note XS327	Excluding products conforming to the Standard for Cumin (CODEX STAN 327-2017).
Note XS328	Excluding products conforming to the Standard for Dried Thyme (CODEX STAN 328-2017).
Note A6	For use in fish sausage only.
Note A7	INS 452(i-v) only in products conforming to the Standard for Crackers From Marine and Freshwater Fish, crustacean and Molluscan Shellfish (CODEX STAN 222-2001).
Note A8	For use in marinated products only.
Note A9	For use in pickled products only.
Note A12	Tocopherol concentrate, mixed (INS 307b) only.
Note A13	For use in capsule and tablet form.
Note A14	Except for use at 6,000 mg/kg, singly or in combination, on the basis of fish oils.
Note A20	For use only in ready-to-eat products that require refrigeration.
Note A21	Except for use at 700 mg/kg in smoked molluscs and salted molluscs.
Note A22	For use in pastes and condiment products containing plant-derived oils only.
Note A23	For use in curry roux only.
Note A24	For use in dashi and furikake only.
Note A25	For use as a glazing agent.
Note A26	Singly or in combination: Sucrose esters of fatty acids (INS 473), and Sucrose oligoester, Type I and Type II (INS 473a).
Note A27	Except for use in concentrated marinades applied to food at 20,000 mg/kg.
Note A28	Except for use in concentrated marinades applied to food at 10,000 mg/kg.
Note A29	As residue in biscuits and rusks.
Note A30	Except for use in canned coffee with milk at 2000 mg/kg.
Note A31	Only for use in emulsified liquors.
Note A32	Excluding use in whiskey.
Note A33	For use in doughs used in cereal based savory snacks only.
Note A34	For use in rice crackers and potato snacks only.
Note A35	Carry-over from use as an antioxidant in flavours, colours, juice ingredients and nutrient preparations.

PART B: PROVISIONS RELATED AGENDA ITEM 4B²

B.1- Proposed amendments to Table 1, 2 and 3 of the GSFA relating to fish and fish product standards

(For adoption)

² Additions are indicated in **bold/underline**. Deletions are indicated in ~~strikethrough~~.

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

Acesulfame Potassium: Functional class: Flavour enhancer, Sweetener INS 950				
Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	144, 188, XS311, XS36, XS92, XS95, XS165, XS166, XS190, XS191, XS292, XS312 & XS315, <u>XS167, XS189, XS222, XS236, XS244</u>	2017
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	144, 188, <u>XS291</u>	2007
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	144, 188, <u>XS3, XS37, XS70, XS90, XS94, XS119</u>	2007

Acetic acid, glacial: Functional class: Acidity regulator, Preservative INS 260				
Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	30 mg/kg	266 & 267, LL, <u>XS167, XS189, XS222, XS236 & XS244</u>	2015

Acetic and fatty acid esters of glycerol: Functional class: Emulsifier, Sequestrant, Stabilizer INS 472a				
Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u>	2014

Acetylated distarch phosphate: Functional class: Emulsifier, Stabilizer, Thickener INS 1414				
Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u>	2014

Adipates: Functional class: Acidity regulator INS 355				
Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted

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

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

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

Amaranth: Functional class: Colour INS 123				
Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted
<u>09.4</u>	<u>Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms</u>	<u>30 mg/kg</u>	<u>AA, XS3, XS70, XS90, XS94, XS119</u>	

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

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

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

Aspartame: Functional class: Flavour enhancer, Sweetener INS 951				
Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	300mg/kg	144, 191, <u>XS311, XS36, XS92, XS95, XS165, XS166, XS190, XS191, XS292, XS312 & XS315, XS167, XS189, XS222, XS236, XS244</u>	2017
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	144, 191, <u>XS291</u>	2007
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	144, 191, <u>XS3, XS37, XS70, XS90, XS94, XS119</u>	2007

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

Benzoates: Functional class: Preservative INS 210-213				
Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	13 & 121, <u>RR, XS167, XS189, XS222 & XS236</u>	2004
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	2000 mg/kg	13, <u>NN120, XS291</u>	2003

Brilliant blue FCF: Functional class: Colour INS 133				
Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg	<u>XS291</u>	2005
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	<u>XS3, XS37, XS70, XS90, XS94, XS119</u>	2005
12.6	Sauces and like products	100 kg/mg	<u>XS302</u>	2009

Butylated hydroxyanisole: Functional class: Antioxidant INS 320				
Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	15, 196 & XS311, <u>XS167, XS189, XS222, XS236 & XS244</u>	2016
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	15, 180, <u>XS291</u>	2006
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	15, &—180, <u>XS3, XS37, XS70, XS90, XS94, XS119</u>	2006
12.6	Sauces and like products	200 mg/kg	15, 130, <u>XS302</u>	2005

Butylated hydroxytoluene: Functional class: Antioxidant INS 321				
Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	15, 196 ₁ & XS311, <u>XS167, XS189, XS222, XS236 & XS244</u>	2016
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	15, 180, <u>XS291</u>	2006
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	15, &—180, <u>XS3, XS37, XS70, XS90, XS94, XS119</u>	2006
12.6	Sauces and like products	100 mg/kg	15, 130, <u>XS302</u>	2006

Calcium carbonate: Functional class: Acidity regulator, Anticaking agent, Colour, Foaming agent, Flour treatment agent, Stabilizer INS 170(i)				
Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	266 & 267 <u>XS167, XS189, XS222, XS236, XS244 & XS311</u>	2013

Calcium chloride: Functional class: Firming agent, Stabilizer, Thickener INS 509				
Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u>	2015

Calcium lactate: Functional class: Acidity regulator, Emulsifying salt, Firming agent, Flour treatment agent, Thickener INS 327				
Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	266, & 267 , <u>LL, XS167, XS189, XS222, XS236 & XS244</u>	2015

Canthaxanthin: Functional class: Colour INS 161g				
Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	15 mg/kg	22, & XS311, <u>XS167, XS189, XS222, XS236 & XS244</u>	2016
09.3.3	Salmon substitutes, caviar, and other fish roe products	15 mg/kg	<u>XS291</u>	2011
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	15 mg/kg	<u>XS3, XS37, XS70, XS90, XS94, XS119</u>	2011
12.6	Sauces and like products	30 mg/kg	<u>XS302</u>	2011

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

Caramel IV- sulfate ammonia caramel: Functional class: Colour INS 150d				
Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	30000 mg/kg	95, XS36, XS92, XS95, XS165, XS166, XS190, XS191, XS292, XS311, XS312, & XS315, <u>XS167, XS189, XS222, XS236, XS244</u>	2009
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	30000 mg/kg	95, <u>XS291</u>	2011
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	30000 mg/kg	95, <u>XS3, XS37, XS70, XS90, XS94, XS119</u>	2009
12.6	Sauces and like products	30000 mg/kg	<u>XS302</u>	2011

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

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

Carotenes, beta-vegetable: Functional class: Colour INS 160a(ii)				
Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg	<u>XS311, XS167, XS189, XS222, XS236, XS244</u>	2005
09.3.3	Salmon substitutes, caviar, and other fish roe products	1000 mg/kg	<u>XS291</u>	2016
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	<u>XS3, XS37, XS70, XS90, XS94, XS119</u>	2005

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

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

Chlorophylls and chlorophyllins, copper complexes: Functional class: Colour INS 141(i),(ii)				
Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	XS311, <u>XS167, XS189, XS222, XS236 & XS244</u>	2016
09.3.3	Salmon substitutes, caviar, and other fish roe products	200 mg/kg	<u>XS291</u>	2009
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	95, <u>XS3, XS37, XS70, XS90, XS94, XS119</u>	2009
12.6	Sauces and like products	100 mg/kg	<u>XS302</u>	2009

Citric acid: Functional class: Acidity regulator, Antioxidant, Colour retention agent, Sequestrant INS 330				
Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	267, <u>LL, XS167, XS189, XS222 & XS236</u>	2015

Citric and fatty acid esters of glycerol: Functional class: Antioxidant, Emulsifier, Flour treatment agent, Sequestrant, Stabilizer INS 472c				
Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u>	2014

Diacetyltartaric and fatty acid esters of glycerol: Functional class: Emulsifier, Sequestrant, Stabilizer INS 472e				
Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted
12.6	Sauces and like products	10000 mg/kg	<u>XS302</u>	2005

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

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

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

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

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

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

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

Grape skin extract: Functional class: Colour INS 163(ii)				
Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg	22, & XS311 , <u>XS167, XS189, XS222, XS236 & XS244</u>	2016
09.3.3	Salmon substitutes, caviar, and other fish roe products	1500 mg/kg	<u>XS291</u>	2009

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

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

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

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

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

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

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

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

Iron oxides: Functional class: Colour INS 172(i)-(iii)				
Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	250 mg/kg	22, & XS311, <u>XS167, XS189, XS222, XS236 & XS244</u>	2016
09.3.3	Salmon substitutes, caviar, and other fish roe products	100 mg/kg	<u>XS291</u>	2005
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	50 mg/kg	95, <u>XS3, XS37, XS70, XS90, XS94, XS119</u>	2010
12.6	Sauces and like products	75 mg/kg	<u>XS302</u>	2005

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

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

Lactic and fatty acid esters of glycerol: Functional class: Emulsifier, Sequestrant, Stabilizer INS 472b				
Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u>	2014

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

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

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

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

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

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

	including mollusks, crustaceans, and echinoderms			
Mannitol: Functional class: Anticaking agent, Bulking agent, Humectant, Stabilizer, Sweetener, Thickener INS 421				
Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u>	2014
Methyl cellulose: Functional class: Bulking agent, Emulsifier, Glazing agent, Stabilizer, Thickener INS 461				
Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, & 332, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u>	2015
Methyl ethyl cellulose: Functional class: Emulsifier, Foaming agent, Stabilizer, Thickener INS 465				
Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u>	2014
Microcrystalline cellulose (cellulose gel): Functional class: Anticaking agent, Bulking agent, Carrier, Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener INS 460(i)				
Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, & 332, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u>	2015
Mono- and di-glycerides of fatty acids: Functional class: Antifoaming agent, Emulsifier, Stabilizer INS 471				
Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u>	2015
Monosodium L-glutamate: Functional class: Flavour enhancer INS 621				
Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	29, &—313, <u>XS167, XS189, XS236, XS244 & XS311</u>	2015
Neotame: Functional class: Flavour enhancer, Sweetener INS 961				

Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	10 mg/kg	161, <u>XS291</u>	2008
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	10 mg/kg	161, <u>XS3, XS37, XS70, XS90, XS94, XS119</u>	2008
12.6.4	Clear sauces (e.g. fish sauce)	12 mg/kg	<u>XS302</u>	2007

Nitrogen: Functional class: Foaming agent, Packaging gas, Propellant
INS 941

Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted
<u>09.2.5</u>	<u>Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms</u>	<u>GMP</u>	<u>59, 382, XS167, XS189, XS222, XS236 & XS244</u>	

Oxidized starch: Functional class: Emulsifier, Stabilizer, Thickener
INS 1404

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

Pectins: Functional class: Emulsifier, Gelling agent, Glazing agent, Stabilizer, Thickener
INS 440

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

Phosphates: Functional class: Acidity regulator, Antioxidant, Emulsifier, Emulsifying salt, Firming agent, Flour treatment agent, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener
INS 338, 339(i)-(iii), 340(i)-(iii), 341(i)-(iii), 342(i)-(ii), 343(i)-(iii), 450(i)-(iii), (v)-(vii), (xi), 451 (i),(ii), 452(i)-(v), 542

Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted
09.3.3	Salmon substitutes, caviar, and other fish roe products	2200 mg/kg	33, <u>XS291</u>	2012
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	2200 mg/kg	33, <u>BB, XS3, XS94, XS119</u>	2012
12.6	Sauces and like products	2200 mg/kg	33, <u>XS302</u>	2012

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

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

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

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

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

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

**Potassium chloride: Functional class: Firming agent, Flavour enhancer, Stabilizer, Thickener
INS 508**

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

**Potassium dihydrogen citrate: Functional class: Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer
INS 322(i)**

Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	253, 391, XS36, XS92, XS95, XS190, XS191, XS292, XS312, & XS315, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u>	2017

**Potassium lactate: Functional class: Acidity regulator, Antioxidant, Emulsifier, Humectant
INS 326**

Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted
<u>09.2.5</u>	<u>Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms</u>	<u>GMP</u>	<u>382, XS167, XS189, XS222, XS236 & XS244</u>	

**Powdered cellulose: Functional class: Anticaking agent, Bulking agent, Emulsifier, Glazing agent, Humectant, Stabilizer, Thickener
INS 460(ii)**

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

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

Propyl gallate: Functional class: Antioxidant INS 310				
Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg	15, 196 & XS311, <u>XS167, XS189, XS222, XS236 & XS244</u>	2016
12.6	Sauces and like products	200 mg/kg	15, 130, <u>XS302</u>	2001

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

Riboflavins: Functional class: Colour INS 101(i),(ii),(iii)				
Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	22, & XS311, <u>XS167, XS189, XS222, XS236 & XS244</u>	2016
09.3.3	Salmon substitutes, caviar, and other fish roe products	300 mg/kg	<u>XS291</u>	2005
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	95, <u>XS3, XS37, XS70, XS90, XS94, XS119</u>	2008
12.6	Sauces and like products	350 mg/kg	<u>XS302</u>	2005

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

Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium: Functional class: Anticaking agent, Emulsifier, Stabilizer INS 470(i)				
Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted

09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u>	2014
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Salts of oleic acid with calcium, potassium and sodium: Functional class: Anticaking agent, Emulsifier, Stabilizer
INS 470(ii)

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

Sodium acetate: Functional class: Acidity regulator, Preservative, Sequestrant
INS 262(i)

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

Sodium alginate: Functional class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener
INS 401

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

Sodium ascorbate: Functional class: Antioxidant
INS 301

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

Sodium carbonate: Functional class: Acidity regulator, Anticaking agent, Emulsifier salt, Raising agent, Stabilizer, Thickener
INS 500(i)

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

Sodium carboxymethyl cellulose (cellulose gum): Functional class: Bulking agent, Emulsifier, Firming agent, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener
INS 466

Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products,	GMP	300, & 332, <u>XS167, XS189, XS222,</u>	2015

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

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

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

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

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

Sodium lactate: Functional class: Acidity regulator, Antioxidant, Bulking agent, Emulsifier, Emulsifying salt, Humectant, Thickener INS 325				
Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted

09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	266, 267, & 333, LL, XS167, XS189, XS222, XS236 & XS244	2015
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Sorbates: Functional class: Preservative INS 200-203				
Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg	42, <u>MM, XS189, XS222 & XS236</u>	2012
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg	42, <u>XS291</u>	2012

Steviol glycosides: Functional class: Sweetener INS 960				
Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted
09.3.3	Salmon substitutes, caviar, and other fish roe products	120 mg/kg	26, <u>XS291</u>	2011
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg	26, <u>XS3, XS37, XS70, XS90, XS94, XS119</u>	2011
12.6.4	Clear sauces (e.g. fish sauce)	350 mg/kg	26, <u>XS302</u>	2011

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

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

Sulfites: Functional class: Antioxidant, Bleaching agent, Flour treatment agent, Preservative, Sequestrant INS 220-225, 539				
Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	30 mg/kg	44, & XS311, <u>XS167, XS189, XS222, XS236 & XS244</u>	2016
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	150 mg/kg	44, & 140, <u>XS3, XS37, XS70, XS90, XS94, XS119</u>	2007
12.6	Sauces and like products	300 mg/kg	44, <u>XS302</u>	2007

Sunset yellow FCF: Functional class: Colour INS 110				
Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg	382, <u>XS167, XS189, XS222, XS236 & XS244</u>	2017
09.3.3	Salmon substitutes, caviar, and other fish roe products	300 mg/kg	<u>XS291</u>	2008
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	95, <u>AA, XS3, XS70, XS90, XS94, XS119</u>	2008
12.6	Sauces and like products	300 mg/kg	<u>XS302</u>	2008

Tara gum: Functional class: Gelling agent, Stabilizer, Thickener INS 417				
Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u>	2014

Tartrates: Functional class: Acidity regulator, Antioxidant, Emulsifying salt, Flavour enhancer, Sequestrant, Stabilizer INS 334, 335(ii), 337				
Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted
<u>09.2.5</u>	<u>Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms</u>	<u>200 mg/kg</u>	<u>45, 128, 382, XS167, XS189, XS222, XS236 & XS244</u>	

Tartrazine: Functional class: Colour INS 102				
Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg	382, <u>XS167, XS189, XS222, XS236 & XS244</u>	2017
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	30 mg/kg	<u>AA, XS3, XS70, XS90, XS94, XS119</u>	

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

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

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

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

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

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

B.2 - Proposed amendments to Table 2 of the GSFA (food category numerical order)

(For adoption)

Food category 09.2 Processed fish and fish products, including mollusks, crustaceans, and echinoderms				
Food additive	INS	Maximum Level	Step/Year Adopted	Notes
Acesulfame potassium	950	200 mg/kg	2017	144, 188, XS311, XS36, XS92, XS95, XS165, XS166, XS190, XS191, XS292, XS312, & XS315, <u>XS167, XS189, XS222, XS236, XS244</u>

Food category 09.2 Processed fish and fish products, including mollusks, crustaceans, and echinoderms				
Food additive	INS	Maximum Level	Step/Year Adopted	Notes
Aspartame	951	300 mg/kg	2017	144, 191, XS311, XS36, XS92, XS95, XS165, XS166, XS190, XS191, XS292, XS312, & XS315, <u>XS167, XS189, XS222, XS236, XS244</u>
Caramel III – ammonia caramel	150c	30000 mg/kg	2017	XS36, XS92, XS95, XS165, XS166, XS190, XS191, XS292, XS311, XS312, & XS315, <u>XS167, XS189, XS222, XS236, XS244</u>
Caramel IV – sulfite ammonia caramel	150d	30000 mg/kg	2017	95, XS36, XS92, XS95, XS165, XS166, XS190, XS191, XS292, XS311, XS312, & XS315, <u>XS167, XS189, XS222, XS236, XS244</u>
Carotenoids	160a(i), a(iii),e,f	100 mg/kg	2017	95, <u>NN304</u> , XS36, XS92, XS95, XS165, XS166, XS190, XS191, XS292, XS311, XS312, XS315, <u>XS167, XS189, XS222, XS236, XS244</u>
Potassium dihydrogen citrate	332(i)	GMP	2017	253, 391, XS36, XS92, XS95, XS190, XS191, XS292, XS312, & XS315, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u>
Sodium ascorbate	301	GMP	2017	<u>LL</u> , 307, 392, XS92, XS189, XS191, XS222, XS236, XS312, & XS315, <u>XS167 & XS244</u>
Sodium dihydrogen citrate	331(i)	GMP	2017	253, 391, XS36, XS92, XS95, XS190, XS191, XS292, XS312 & XS315, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u>
Sodium gluconate	576	GMP	2017	XS36, XS92, XS95, XS165, XS166, XS190, XS191, XS292, XS312, & XS315, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u>
Tricalcium citrate	333(iii)	GMP	2017	XS36, XS92, XS95, XS165, XS166, XS190, XS191, XS292, XS312, & XS315, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u>
Tripotassium citrate	332(ii)	GMP	2017	253, 391, XS36, XS92, XS95, XS190, XS191, XS292, XS312, & XS315, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u>
Trisodium citrate	331(iii)	GMP	2017	253, 391, XS36, XS92, XS95, XS190, XS191, XS292, XS312, & XS315, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u>

Food category 09.2.5 Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms				
Food additive	INS	Maximum Level	Step/Year Adopted	Notes
Acetic acid, Glacial	260	GMP	2015	266 & 267, <u>LL, XS167, XS189, XS222, XS236 & XS244</u>
Acetic and fatty acid esters of glycerol	472a	GMP	2014	300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u>
Acetylated distarch phosphate	1414	GMP	2014	300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u>
Agar	406	GMP	2014	300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u>
Alginic acid	400	GMP	2015	300, & 332, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u>
Allura red AC	129	300 mg/kg	2017	382, <u>XS167, XS189, XS222, XS236 & XS244</u>
<u>Annatto extracts, Bixin-Based</u>	<u>160b(i)</u>	<u>10 mg/kg</u>		<u>8, 382, XS167, XS189, XS222, XS236 & XS244</u>

Food category 09.2.5 Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms				
Food additive	INS	Maximum Level	Step/Year Adopted	Notes
Ascorbic acid, L-	300	GMP	2015	267 & 333 <u>XS167, XS189, XS222, XS236 & XS311</u>
Benzoates	210-213	200 mg/kg	2004	13 & 121, <u>RR, XS167, XS189, XS222 & XS236</u>
Butylated Hydroxyanisole (BHA)	320	200 mg/kg	2016	15, 196 ₁ & XS311 , <u>XS167, XS189, XS222, XS236 & XS244</u>
Butylated Hydroxytoluene (BHT)	321	200 mg/kg	2016	15, 196 ₁ & XS311 , <u>XS167, XS189, XS222, XS236 & XS244</u>
Calcium Carbonate	170(i)	GMP	2013	266 & 267 <u>XS167, XS189, XS222, XS236, XS244 & XS311</u>
Calcium chloride	509	GMP	2015	300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u>
Calcium lactate	327	GMP	2015	266 & 267 , <u>LL, XS167, XS189, XS222, XS236 & XS244</u>
Canthaxanthin	161g	15 mg/kg	2016	22 ₁ & XS311 , <u>XS167, XS189, XS222, XS236 & XS244</u>
<u>Carbon dioxide</u>	<u>290</u>	<u>GMP</u>		<u>59, 382, XS167, XS189, XS222, XS236 & XS244</u>
Carmines	120	300 mg/kg	2016	22 ₁ & XS311 , <u>XS167, XS189, XS222, XS236 & XS244</u>
Carotenes, Beta-, Vegetable	160a(ii)	1000 mg/kg	2016	XS311 , <u>XS167, XS189, XS222, XS236 & XS244</u>
Carrageenan	407	GMP	2015	300 ₁ & 332 , <u>XS167, XS189, XS222, XS236, XS244 & XS311</u>
Chlorophylls and chlorophyllins, copper complexes	141(i),(ii)	200 mg/kg	2016	XS311 , <u>XS167, XS189, XS222, XS236 & XS244</u>
Citric acid	330	GMP	2015	267 , <u>LL, XS167, XS189, XS222 & XS236</u>
Citric and fatty acid esters of glycerol	472c	GMP	2014	300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u>
Disodium 5'-guanylate	627	GMP	2015	29, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u>
Disodium 5'-inosinate	631	GMP	2015	29, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u>
Disodium 5'-ribonucleotides	635	GMP	2015	29, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u>
Fast green FCF	143	100 mg/kg	2016	XS311 , <u>XS167, XS189, XS222, XS236 & XS244</u>
Fumaric acid	297	GMP	2013	266 & 267 <u>XS167, XS189, XS222, XS236, XS244 & XS311</u>
Glycerol	422	GMP	2015	300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u>
Grape skin extract	163(ii)	1000 mg/kg	2016	22 ₁ & XS311 , <u>XS167, XS189, XS222, XS236 & XS244</u>

Food category 09.2.5 Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms				
Food additive	INS	Maximum Level	Step/Year Adopted	Notes
Guar Gum	412	GMP	2014	300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u>
Gum Arabic (Acacia gum)	414	GMP	2015	300, &—332, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u>
Hydroxypropyl cellulose	463	GMP	2015	300, & 332, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u>
Hydroxypropyl methyl cellulose	464	GMP	2015	300, &—332, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u>
Hydroxypropyl starch	1440	GMP	2014	300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u>
Iron oxides	172(i)-(iii)	250 mg/kg	2016	22, & XS311, <u>XS167, XS189, XS222, XS236 & XS244</u>
Konjac flour	425	GMP	2015	300, &—332, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u>
<u>Lactic acid, L-, D-, DL-</u>	<u>270</u>	<u>GMP</u>		<u>382, XS167, XS189, XS222, XS236 & XS244</u>
Lactic and fatty acid esters of glycerol	472b	GMP	2014	300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u>
Lecithin	322(i)	GMP	2014	300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u>
Magnesium carbonate	504(i)	GMP	2015	266, 267 &—333 <u>XS167, XS189, XS222, XS236, XS244 & XS311</u>
Magnesium chloride	511	GMP	2014	300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u>
Magnesium hydroxide	528	GMP	2013	266 &—267 <u>XS167, XS189, XS222, XS236, XS244 & XS311</u>
Magnesium hydroxide carbonate	504(ii)	GMP	2013	266 &—267 <u>XS167, XS189, XS222, XS236, XS244 & XS311</u>
Malic acid, DL-	296	GMP	2013	266 &—267 <u>XS167, XS189, XS222, XS236, XS244 & XS311</u>
Mannitol	421	GMP	2014	300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u>
Methyl cellulose	461	GMP	2015	300, &—332, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u>
Methyl ethyl cellulose	465	GMP	2014	300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u>
Microcrystalline cellulose (Cellulose gel)	460(i)	GMP	2015	300, &—332, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u>
Mono- and di-glycerides of fatty acids	471	GMP	2015	300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u>
Monosodium L-glutamate	621	GMP	2015	29, &—313, <u>XS167, XS189, XS236, XS244 & XS311</u>

Food category 09.2.5 Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms				
Food additive	INS	Maximum Level	Step/Year Adopted	Notes
<u>Nitrogen</u>	<u>941</u>	<u>GMP</u>		<u>59, 382, XS167, XS189, XS222, XS236 & XS244</u>
Oxidized starch	1404	GMP	2014	300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u>
Pectins	440	GMP	2014	300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u>
Ponceau 4R (Cochineal red A)	124	100 mg/kg	2016	22, &—XS311, <u>XS167, XS189, XS222, XS236 & XS244</u>
Potassium carbonate	501(i)	GMP	2015	230, 266 & 267 <u>XS167, XS189, XS222, XS236, XS244 & XS311</u>
Potassium chloride	508	GMP	2015	300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u>
<u>Potassium lactate</u>	<u>326</u>	<u>GMP</u>		<u>382, XS167, XS189, XS222, XS236 & XS244</u>
Powdered cellulose	460(ii)	GMP	2015	300, &—332, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u>
Processed eucheuma seaweed (PES)	407a	GMP	2015	300, &—332, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u>
Propyl gallate	310	100 mg/kg	2016	15, 196, &—XS311, <u>XS167, XS189, XS222, XS236 & XS244</u>
Pullulan	1204	GMP	2015	300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u>
Riboflavins	101(i), (ii), (iii)	300 mg/kg	2016	22, &—XS311, <u>XS167, XS189, XS222, XS236 & XS244</u>
Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	470(i)	GMP	2014	300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u>
Salts of oleic acid with calcium, potassium and sodium	470(ii)	GMP	2014	300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u>
Sodium acetate	262(i)	GMP	2015	266, 267 & 333 <u>XS167, XS189, XS222, XS236, XS244 & XS311</u>
Sodium alginate	401	GMP	2015	300, &—332, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u>
Sodium carbonate	500(i)	GMP	2015	266, 267 & 333 <u>XS167, XS189, XS222, XS236, XS244 & XS311</u>
Sodium carboxymethyl cellulose (Cellulose gum)	466	GMP	2015	300, & 332, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u>
Sodium DL-malate	350(ii)	GMP	2015	266, 267 & 333 <u>XS167, XS189, XS222, XS236, XS244 & XS311</u>

Food category 09.2.5 Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms				
Food additive	INS	Maximum Level	Step/Year Adopted	Notes
<u>Sodium erythorbate (Sodium isoascorbate)</u>	<u>316</u>	<u>GMP</u>		<u>382, XS167, XS189, XS222, XS236 & XS244</u>
Sodium fumarates	365	GMP	2013	266 & 267 <u>XS167, XS189, XS222, XS236, XS244 & XS311</u>
Sodium lactate	325	GMP	2015	266, 267, & 333 , <u>LL, XS167, XS189, XS222, XS236 & XS244</u>
Sorbates	200-203	1000 mg/kg	2012	42, <u>MM, XS189, XS222 & XS236</u>
Sulfites	220-225, 539	30 mg/kg	2016	44 ₁ & XS311, <u>XS167, XS189, XS222, XS236 & XS244</u>
Sunset yellow FCF	110	100 mg/kg	2017	382, <u>XS167, XS189, XS222, XS236 & XS244</u>
Tara gum	417	GMP	2014	300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u>
<u>Tartrates</u>	<u>334, 335(ii), 337</u>	<u>200 mg/kg</u>		<u>45, 128, 382, XS167, XS189, XS222, XS236 & XS244</u>
Tartrazine	102	100 mg/kg	2017	382, <u>XS167, XS189, XS222, XS236 & XS244</u>
Tragacanth gum	413	GMP	2014	300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u>
Xanthan gum	415	GMP	2014	300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u>

Food category 09.3 Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms				
Food additive	INS	Maximum Level	Step/Year Adopted	Notes
Acesulfame Potassium	950	200 mg/kg	2007	144, 188, <u>XS291</u>
Aspartame	951	300 mg/kg	2007	144, 191, <u>XS291</u>
Aspartame-Acesulfame Salt	962	200 mg/kg	2009	113, <u>XS291</u>
Benzoates	210-213	2000 mg/kg	2003	13, <u>NN</u> 120, <u>XS291</u>
Butylated Hydroxyanisole (BHA)	320	200 mg/kg	2006	15, 180, <u>XS291</u>
Butylated Hydroxytoluene (BHT)	321	200 mg/kg	2006	15, 180, <u>XS291</u>
Caramel III - Ammonia Caramel	150c	30000 mg/kg	2010	95, <u>XS291</u>
Caramel IV - Sulfite Ammonia Caramel	150d	30000 mg/kg	2009	95, <u>XS291</u>
Carotenoids	160a(i),a(iii),e,f	100 mg/kg	2011	95, <u>XS291</u>
Hydroxybenzoates, Para-	214, 218	1000 mg/kg	2010	27, <u>XS291</u>
Neotame	961	10 mg/kg	2008	161, <u>XS291</u>
Sorbates	200-203	1000 mg/kg	2012	42, <u>XS291</u>
Sucralose (Trichlorogalactosucrose)	955	120 mg/kg	2007	144, <u>XS291</u>

Food category 09.3.3 Salmon substitutes, caviar, and other fish roe products				
Food additive	INS	Maximum Level	Step/Year Adopted	Notes
Allura red AC	129	300 mg/kg	2009	<u>XS291</u>
Brilliant Blue FCF	133	500 mg/kg	2005	<u>XS291</u>
Canthaxanthin	161g	15 mg/kg	2011	<u>XS291</u>
Carmines	120	500 mg/kg	2005	<u>XS291</u>
Carotenes, Beta-, Vegetable	160a(ii)	1000 mg/kg	2005	<u>XS291</u>
Chlorophylls and chlorophyllins, copper complexes	141(i),(ii)	200 mg/kg	2009	<u>XS291</u>
Fast green FCF	143	100 mg/kg	1999	<u>XS291</u>
Grape skin extract	163(ii)	1500 mg/kg	2009	<u>XS291</u>
Indigotine (Indigo extract)	132	300 mg/kg	2009	<u>XS291</u>
Iron oxides	172(i)-(iii)	100 mg/kg	2005	<u>XS291</u>
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2200 mg/kg	2012	33, <u>XS291</u>
Ponceau 4R (Cochineal red A)	124	500 mg/kg	2008	<u>XS291</u>
Riboflavins	101(i),(ii), (iii)	300 mg/kg	2005	<u>XS291</u>
Steviol glycosides	960	100 mg/kg	2011	26, <u>XS291</u>
Sunset yellow FCF	110	300 mg/kg	2008	<u>XS291</u>

Food category 09.4 Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms				
Food additive	INS	Maximum Level	Step/Year Adopted	Notes
Acesulfame potassium	950	200 mg/kg	2007	144, 188, <u>XS3, XS37, XS70, XS90, XS94, XS119</u>
Amaranth	123	30 mg/kg		AA, XS3, XS70, XS90, XS94, XS119
Aspartame	951	300 mg/kg	2007	144, 191, <u>XS3, XS37, XS70, XS90, XS94, XS119</u>
Aspartame-Acesulfame salt	962	200 mg/kg	2009	113, <u>XS3, XS37, XS70, XS90, XS94, XS119</u>
Brilliant blue FCF	133	500 mg/kg	2005	<u>XS3, XS37, XS70, XS90, XS94, XS119</u>
Butylated hydroxyanisole	320	200 mg/kg	2006	15, &-180, <u>XS3, XS37, XS70, XS90, XS94, XS119</u>
Butylated hydroxytoluene	321	200 mg/kg	2006	15, &-180, <u>XS3, XS37, XS70, XS90, XS94, XS119</u>
Canthaxanthin	161g	15 mg/kg	2011	<u>XS3, XS37, XS70, XS90, XS94, XS119</u>
Caramel III – ammonia caramel	150c	500 mg/kg	1999	50, <u>XS3, XS37, XS70, XS90, XS94, XS119</u>
Caramel IV – sulfite ammonia caramel	150d	30000 mg/kg	2009	95, <u>XS3, XS37, XS70, XS90, XS94, XS119</u>
Carmines	120	500 mg/kg	2005	16, <u>XS3, XS37, XS70, XS90, XS94, XS119</u>
Carotenes, beta-, vegetable	160a(ii)	500 mg/kg	2005	<u>XS3, XS37, XS70, XS90, XS94, XS119</u>
Carotenoids	160a(i),a(iii),e,f	100 mg/kg	2009	95, <u>XS3, XS37, XS70, XS90, XS94, XS119</u>

Food category 09.4 Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms				
Food additive	INS	Maximum Level	Step/Year Adopted	Notes
Chlorophylls and chlorophylls, copper complexes	141(i),(ii)	500 mg/kg	2009	95, <u>XS3, XS37, XS70, XS90, XS94, XS119</u>
Ethylene diamine tetra acetates	385,386	340 mg/kg	2017	21, <u>NN310, XS3, XS70, XS94, XS119</u>
Fast green FCF	143	100 mg/kg	2009	95, <u>XS3, XS37, XS70, XS90, XS94, XS119</u>
Grape skin extract	163(ii)	1500 mg/kg	2009	16, <u>XS3, XS37, XS70, XS90, XS94, XS119</u>
Indigotine (indigo carmine)	132	300 mg/kg	2009	<u>XS3, XS37, XS70, XS90, XS94, XS119</u>
Iron oxides	172(i)-(iii)	50 mg/kg	2010	95, <u>XS3, XS37, XS70, XS90, XS94, XS119</u>
Neotame	961	10 mg/kg	2008	161, <u>XS3, XS37, XS70, XS90, XS94, XS119</u>
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii),(ix); 451(i),(ii); 452(i)-(v); 542	2200 mg/kg	2012	33, <u>BB, XS3, XS94, XS119</u>
Ponceau 4R (Cochineal Red A)	124	500 mg/kg	2008	<u>AA, XS3, XS70, XS90, XS94, XS119</u>
Riboflavins	101(i),(ii),(iii)	500 mg/kg	2008	95, <u>XS3, XS37, XS70, XS90, XS94, XS119</u>
Saccharins	954(i)-(iv)	200 mg/kg	2007	144, <u>XS3, XS37, XS70, XS90, XS94, XS119</u>
Steviol glycosides	960	100 mg/kg	2011	26, <u>XS3, XS37, XS70, XS90, XS94, XS119</u>
Sucralose (Trichlorogalactosucrose)	955	120 mg/kg	2007	144, <u>XS3, XS37, XS70, XS90, XS94, XS119</u>
Sulfites	220-225, 539	150 mg/kg	2007	44, &–140, <u>XS3, XS37, XS70, XS90, XS94, XS119</u>
Sunset yellow FCF	110	300 mg/kg	2008	95, <u>AA, XS3, XS70, XS90, XS94, XS119</u>
Tartrazine	102	30 mg/kg		<u>AA, XS3, XS70, XS90, XS94, XS119</u>

Food category 12.6 Sauces and like products				
Food additive	INS	Step/Year Adopted	Maximum Level	Notes
Allura red AC	129	300 mg/kg	2009	<u>XS302</u>
Brilliant Blue FCF	133	100 mg/kg	2009	<u>XS302</u>
Butylated Hydroxyanisole (BHA)	320	200 mg/kg	2005	15, 130, <u>XS302</u>
Butylated Hydroxytoluene (BHT)	321	100 mg/kg	2006	15, 130, <u>XS302</u>
Canthaxanthin	161g	30 mg/kg	2011	<u>XS302</u>
Caramel IV - Sulfite Ammonia Caramel	150d	30000 mg/kg	2011	<u>XS302</u>
Carmines	120	500 mg/kg	2005	<u>XS302</u>
Carotenoids	160a(i),a(iii),e,f	500 mg/kg	2009	<u>XS302</u>
Chlorophylls and chlorophyllins, copper complexes	141(i),(ii)	100 mg/kg	2009	<u>XS302</u>

Food category 12.6 Sauces and like products				
Food additive	INS	Step/Year Adopted	Maximum Level	Notes
Diacetyltartaric and fatty acid esters of glycerol	472e	10000 mg/kg	2005	<u>XS302</u>
Guaiac resin	314	600 mg/kg	2004	15, <u>XS302</u>
Hydroxybenzoates, Para-	214, 218	1000 mg/kg	2010	27, <u>XS302</u>
Indigotine (Indigo extract)	132	300 mg/kg	2009	<u>XS302</u>
Iron oxides	172(i)-(iii)	75 mg/kg	2005	<u>XS302</u>
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2200 mg/kg	2012	33, <u>XS302</u>
Ponceau 4R (Cochineal red A)	124	50 mg/kg	2008	<u>XS302</u>
Propyl gallate	310	200 mg/kg	2001	15, 130, <u>XS302</u>
Riboflavins	101(i),(ii), (iii)	350 mg/kg	2005	<u>XS302</u>
Saccharins	954(i)-(iv)	160 mg/kg	2007	<u>XS302</u>
Sucroglycerides	474	10000 mg/kg	2009	<u>XS302</u>
Sulfites	220-225, 539	300 mg/kg	2007	44, <u>XS302</u>
Sunset yellow FCF	110	300 mg/kg	2008	<u>XS302</u>
Tertiary butylhydroquinone	319	200 mg/kg	2005	15, 130, <u>XS302</u>

Food category 12.6.4 Clear sauces (e.g. fish sauce)				
Food additive	INS	Step/Year Adopted	Maximum Level	Notes
Ascorbyl esters	304, 305	200 mg/kg	2001	10, <u>XS302</u>
Neotame	961	12 mg/kg	2007	<u>XS302</u>
Polysorbates	432-436	5000 mg/kg	2007	<u>XS302</u>
Steviol glycosides	960	350 mg/kg	2011	26, <u>XS302</u>

Notes to the GSFA

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

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

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

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

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

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

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

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

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

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

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

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

B.3 - Proposed amendments to Table 3 of the GSFA, for Fish and Fish Products Standards

(For adoption)

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

INS No	Additive	Functional Class	Year Adopted	Acceptable in foods conforming to the following commodity standards
1402	Alkaline treated starch	Emulsifier, Stabilizer, Thickener	1999	CS 117-1981, CS 105-1981, CS 309R-2011, <u>CS 70-1981, CS 94-1981, CS 119-1981</u>
503(i)	Ammonium carbonate	Acidity regulator, Raising agent	1999	CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, <u>CS 291-2010</u>
503(ii)	Ammonium hydrogen carbonate	Acidity regulator, Raising agent	1999	CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, <u>CS 291-2010</u>
527	Ammonium hydroxide	Acidity regulator	1999	CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, <u>CS 291-2010</u>
300	Ascorbic acid, L-	Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant	1999	CS 88-1981, CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, <u>CS 291-2010 CS 302-2011</u>
263	Calcium acetate	Acidity regulator, Preservative, Stabilizer	1999	CS 117-1981, CS 309R-2011, <u>CS 291-2010</u>
404	Calcium alginate	Antifoaming agent, Bulking agent, Carrier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	CS 117-1981, <u>CS 70-1981 (for use in packing media only), CS 94-1981 (for use in packing media only), CS 119-1981 (for use in packing media only)</u>
302	Calcium ascorbate	Antioxidant	1999	CS 117-1981, <u>CS 291-2010</u>
170(i)	Calcium carbonate	Acidity regulator, Anticaking agent, Colour, Firming agent, Flour treatment agent, Stabilizer	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, <u>CS 291-2010</u>
578	Calcium gluconate	Acidity regulator, Firming agent, Sequestrant	1999	CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, <u>CS 291-2010</u>
526	Calcium hydroxide	Acidity regulator, Firming agent	1999	CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, <u>CS 291-2010</u>
327	Calcium lactate	Acidity regulator, Emulsifying salt, Firming agent, Flour treatment agent, Thickener	1999	CS 117-1981, CS 309R-2011, <u>CS 291-2010</u>
352(ii)	Calcium malate, DL-	Acidity regulator	1999	CS 117-1981, CS 309R-2011, <u>CS 291-2010, CS 302-2011</u>
529	Calcium oxide	Acidity regulator, Flour treatment agent	1999	CS 117-1981, CS 309R-2011, <u>CS 291-2010</u>

INS No	Additive	Functional Class	Year Adopted	Acceptable in foods conforming to the following commodity standards
282	Calcium propionate	Preservative	1999	CS 117-1981, <u>CS 291-2010</u>
516	Calcium sulfate	Acidity regulator, Firming agent, Flour treatment agent, Sequestrant, Stabilizer	1999	CS 117-1981, CS 309R-2011, <u>CS 291-2010</u>
290	Carbon dioxide	Carbonating agent, Foaming agent, Packaging gas, Preservative, Propellant	1999	CS 117-1981, <u>CS 291-2010</u>
410	Carob bean gum	Emulsifier, Stabilizer, Thickener	1999	CS 117-1981, CS 105-1981, CS 309R-2011, <u>CS 70-1981 (for use in packing media only), CS 94-1981 (for use in packing media only), CS 119-1981 (for use in packing media only)</u>
407	Carrageenan	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	CS 96-1981, CS 97-1981, CS 117-1981, CS 105-1981, CS 309R-2011, <u>CS 70-1981 (for use in packing media only), CS 94-1981 (for use in packing media only), CS 119-1981 (for use in packing media only)</u>
330	Citric acid	Acidity regulator, Antioxidant, Colour retention agent, Sequestrant	1999	CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, CS13-1981, CS 57-1981, <u>CS 37-1991, CS 70-1981, CS 90-1981, CS 94-1981, CS 119-1981, CS 291-2010, CS 302-2011</u>
472c	Citric and fatty acid esters of glycerol	Antioxidant, Emulsifier, Flour treatment agent, Sequestrant, Stabilizer	1999	CS 117-1981, CS 309R-2011, <u>CS 291-2010</u>
468	Cross-linked sodium carboxymethyl cellulose (Cross-linked-cellulose gum)	Stabilizer, Thickener	2005	CS 117-1981, <u>CS 302-2011</u>
627	Disodium 5'-guanylate	Flavour enhancer	1999	CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 117-1981, <u>CS 302-2011</u>
631	Disodium 5'-inosinate	Flavour enhancer	1999	CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 117-1981, <u>CS 302-2011</u>
1412	Distarch phosphate	Emulsifier, Stabilizer, Thickener	1999	CS 117-1981, CS 309R-2011, <u>CS 70-1981, CS 94-1981, CS 119-1981</u>
315	Erythorbic Acid (Isoascorbic acid)	Antioxidant	1999	CS 88-1981, CS 89-1981, CS 96-1981, CS 97-1981, CS 98-

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

INS No	Additive	Functional Class	Year Adopted	Acceptable in foods conforming to the following commodity standards
329	Magnesium lactate, DL-	Acidity regulator, Flour treatment agent	1999	CS 117-1981, CS 309R-2011, <u>CS 291-2010</u>
530	Magnesium oxide	Acidity regulator, Anticaking agent	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, <u>CS 291-2010</u>
296	Malic acid, DL-	Acidity regulator	1999	CS 117-1981, CS 309R-2011, <u>CS 291-2010, CS 302-2011</u>
621	Monosodium L-glutamate	Flavour enhancer	1999	CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 117-1981, <u>CS 90-1981, CS 302-2011</u>
1410	Monostarch phosphate	Emulsifier, Stabilizer, Thickener	1999	CS 117-1981, CS 309R-2011, <u>CS 70-1981, CS 94-1981, CS 119-1981</u>
942	Nitrous oxide	Antioxidant, Foaming agent, Packaging gas, Propellant	1999	CS 117-1981, <u>CS 291-2010</u>
1404	Oxidized starch	Emulsifier, Stabilizer, Thickener	1999	CS 117-1981, CS 105-1981, 309R-2011, <u>CS 70-1981, CS 94-1981, CS 119-1981</u>
440	Pectins	Emulsifier, Gelling agent, Glazing agent, Stabilizer, Thickener	1999	CS 117-1981, CS 87-1981, 309R-2011, <u>CS 70-1981 (for use in packing media only), CS 94-1981 (for use in packing media only), CS 119-1981 (for use in packing media only)</u>
1413	Phosphated distarch phosphate	Emulsifier, Stabilizer, Thickener	1999	CS 117-1981, 309R-2011, <u>CS 70-1981, CS 94-1981, CS 119-1981</u>
261(i)	Potassium acetate	Acidity regulator, Preservative	1999	CS 117-1981, CS 309R-2011, <u>CS 291-2010</u>
402	Potassium alginate	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	CS 96-1981, CS 97-1981, CS 117-1981, 309R-2011, <u>CS 70-1981 (for use in packing media only), CS 94-1981 (for use in packing media only), CS 119-1981 (for use in packing media only)</u>
501(i)	Potassium carbonate	Acidity regulator, Stabilizer	1999	CS 117-1981, CS 87-1981, CS 105-1981, CS 141-1983, CS 309R-2011, <u>CS 291-2010</u>
332(i)	Potassium dihydrogen citrate	Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer	1999	CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, <u>CS 291-2010, CS 302-2011</u>
577	Potassium gluconate	Acidity regulator, Sequestrant	1999	CS 117-1981, 309R-2011, CS 13-1981, CS 57-1981, <u>CS 291-2010</u>

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

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

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

Amendments to Section 2 of the Annex to Table 3 of the GSFA

References to Commodity Standards for GSFA Table 3 Additives

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

09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms
	Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to these standards.
Codex standards	Canned Shrimps or Prawns (CODEX STAN 37-1991) Canned Tuna and Bonito (CODEX STAN 70-1981) Canned Crab Meat (CODEX STAN 90-1981) Canned Sardines and Sardine-Type Products (CODEX STAN 94-1981) Canned Finfish (CODEX STAN 119-1981)

12.6.4	Clear sauces (e.g. fish sauce)
	Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this Standard.
Codex standard	Fish Sauce (CODEX STAN 302-2011)

B.3 - Proposed amendments to Table 1 and 2 of the GSFA, for canned pears and canned pineapples

Amendment to Table 1 of the GSFA

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

**Aspartame: Functional class: Flavour enhancer, Sweetener
INS 951**

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

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

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

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

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

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

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

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

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

**Carmines: Functional class: Colour
INS 120**

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

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

Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted
04.1.2.4	Canned or Bottled (Pasteurized) Fruit	1000 mg/kg	<u>QQ</u>	2005

**Carotenoids: Functional class: Colour
INS 160a(i), 160a(iii), 160e, 160f**

Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted
04.1.2.4	Canned or Bottled (Pasteurized) Fruit	200 mg/kg	161 & <u>QQ</u>	2010

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

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

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

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

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

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

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

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

Riboflavins: Functional class: Colour INS 101(i),(ii),(iii)				
Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted

04.1.2.4	Canned or Bottled (Pasteurized) Fruit	300 mg/kg	<u>NN</u>	2005
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Saccharins: Functional class: Sweetener INS 954(i)-(iv)				
Food Cat. No.	Food Category	Max level	Notes	Step/Year Adopted
04.1.2.4	Canned or Bottled (Pasteurized) Fruit	200 mg/kg	161 <u>& XS319</u>	2007

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

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

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

Amendment to Table 2 of the GSFA

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

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

Notes to the GSFA

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

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

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

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

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

Amendment to Table 3 of the GSFA

INS No	Additive	Functional Class	Year Adopted	Acceptable in foods conforming to the following commodity standards
260	Acetic acid, glacial	Acidity regulator, Preservative	1999	CS 117-1981, CS 309R-2011, CS 319-2015
503(i)	Ammonium carbonate	Acidity regulator, Raising agent	1999	CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, CS 319-2015
503(ii)	Ammonium hydrogen carbonate	Acidity regulator, Raising agent	1999	CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, CS 319-2015
527	Ammonium hydroxide	Acidity regulator	1999	CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, CS 319-2015
300	Ascorbic acid, L-	Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant	1999	CS 88-1981, CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, CS 319-2015 (acidity regulator in general and as antioxidant in canned pineapple and canned mangoes)
162	Beet red	Colour	1999	CS 117-1981, CS 319-2015 (special holiday pack canned pears only)
263	Calcium acetate	Acidity regulator, Preservative, Stabilizer	1999	CS 117-1981, CS 309R-2011, CS 319-2015
302	Calcium ascorbate	Antioxidant	1999	CS 117-1981, CS 319-2015 (canned mangoes only)

INS No	Additive	Functional Class	Year Adopted	Acceptable in foods conforming to the following commodity standards
170(i)	Calcium carbonate	Acidity regulator, Anticaking agent, Colour, Firming agent, Flour treatment agent, Stabilizer	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, CS 319-2015
509	Calcium chloride	Firming agent, Stabilizer, Thickener	1999	CS 117-1981, CS 319-2015 (canned mangoes only)
578	Calcium gluconate	Acidity regulator, Firming agent, Sequestrant	1999	CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, CS 319-2015
526	Calcium hydroxide	Acidity regulator, Firming agent	1999	CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, CS 319-2015
327	Calcium lactate	Acidity regulator, Emulsifying salt, Firming agent, Flour treatment agent, Thickener	1999	CS 117-1981, CS 309R-2011, CS 319-2015
352(ii)	Calcium malate, DL-	Acidity regulator	1999	CS 117-1981, CS 309R-2011, CS 319-2015
529	Calcium oxide	Acidity regulator, Flour treatment agent	1999	CS 117-1981, CS 309R-2011, CS 319-2015
516	Calcium sulfate	Acidity regulator, Firming agent, Flour treatment agent, Sequestrant, Stabilizer	1999	CS 117-1981, CS 309R-2011, CS 319-2015
150a	Caramel I – plain caramel	Colour	1999	CS 117-1981, CS 319-2015 (special holiday pack canned pears only)
140	Chlorophylls	Colour	1999	CS 117-1981, CS 319-2015 (special holiday pack canned pears only)
330	Citric acid	Acidity regulator, Antioxidant, Colour retention agent, Sequestrant	1999	CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, CS 13-1981, CS 57-1981, CS 319-2015
472c	Citric and fatty acid esters of glycerol	Antioxidant, Emulsifier, Flour treatment agent, Sequestrant, Stabilizer	1999	CS 117-1981, CS 309R-2011, CS 319-2015 (canned mangoes only)
424	Curdlan	Firming agent, Gelling agent, Stabilizer, Thickener	2001	CS 117-1981, CS 319-2015 (canned mangoes only)
315	Erythorbic Acid (Isoascorbic acid)	Antioxidant	1999	CS 88-1981, CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 117-1981CS, 319-2015 (canned mangoes only)
297	Fumaric acid	Acidity regulator	1999	CS 117-1981, CS 309R-2011, CS 319-2015
575	Glucono delta-lactone	Acidity regulator, Raising agent, Sequestrant	1999	CS 89-1981, CS 98-1981, CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, CS 319-2015
1102	Glucose oxidase	Antioxidant	1999	CS 117-1981, CS 319-2015 (canned mangoes only)
507	Hydrochloric acid	Acidity regulator	1999	CS 98-1981, CS 309R-2011, CS 13-1981, CS 57-1981, CS 319-2015
270	Lactic acid, L-, D- and DL-	Acidity regulator	1999	CS 117-1981, CS 309R-2011, CS 319-2015
322(i)	Lecithin	Antioxidant, Emulsifier	1999	CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983,

INS No	Additive	Functional Class	Year Adopted	Acceptable in foods conforming to the following commodity standards
				CS 309R-2011, <u>CS 319-2015 (canned mangoes only)</u>
160d(iii)	Lycopene, Blakeslea trispora	Colour	2012	CS 117-1981, <u>CS 319-2015 (special holiday pack canned pears only)</u>
160d(i)	Lycopene, synthetic	Colour	2012	CS 117-1981, <u>CS 319-2015 (special holiday pack canned pears only)</u>
160d(ii)	Lycopene, tomato	Colour	2012	CS 117-1981, <u>CS 319-2015 (special holiday pack canned pears only)</u>
504(i)	Magnesium carbonate	Acidity regulator, Anticaking agent, Colour retention agent	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, <u>CS 319-2015</u>
511	Magnesium chloride	Colour retention agent, Firming agent, Stabilizer	1999	CS 117-1981, <u>CS 319-2015 (canned mangoes only)</u>
580	Magnesium gluconate	Acidity regulator, Firming agent, Flavour enhancer	1999	CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, <u>CS 319-2015</u>
528	Magnesium hydroxide	Acidity regulator, Colour retention agent	1999	CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, <u>CS 319-2015</u>
504(ii)	Magnesium hydroxide carbonate	Acidity regulator, Anticaking agent, Carrier, Colour retention agent	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 309R-2011, <u>CS 319-2015</u>
329	Magnesium lactate, DL-	Acidity regulator, Flour treatment agent	1999	CS 117-1981, CS 309R-2011, <u>CS 319-2015</u>
530	Magnesium oxide	Acidity regulator, Anticaking agent	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, <u>CS 319-2015</u>
518	Magnesium sulfate	Firming agent, Flavour enhancer	2009	CS 117-1981, <u>CS 319-2015 (canned mangoes only)</u>
296	Malic acid, DL-	Acidity regulator	1999	CS 117-1981, CS 309R-2011, <u>CS 319-2015</u>
942	Nitrous oxide	Antioxidant, Foaming agent, Packaging gas, Propellant	1999	CS 117-1981, <u>CS 319-2015 (canned mangoes only)</u>
261(i)	Potassium acetate	Acidity regulator, Preservative	1999	CS 117-1981, CS 309R-2011, <u>CS 319-2015</u>
501(i)	Potassium carbonate	Acidity regulator, Stabilizer	1999	CS 117-1981, CS 87-1981, CS 105-1981, CS 141-1983, CS 309R-2011, <u>CS 319-2015</u>
508	Potassium chloride	Firming agent, Flavour enhancer, Stabilizer, Thickener	1999	CS 88-1981, CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 117-1981, <u>CS 319-2015 (canned mangoes only)</u>
332(i)	Potassium dihydrogen citrate	Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer	1999	CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, <u>CS 319-2015</u>
577	Potassium gluconate	Acidity regulator, Sequestrant	1999	CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, <u>CS 319-2015</u>

INS No	Additive	Functional Class	Year Adopted	Acceptable in foods conforming to the following commodity standards
501(ii)	Potassium hydrogen carbonate	Acidity regulator, Raising agent, Stabilizer	1999	CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, <u>CS 319-2015</u>
525	Potassium hydroxide	Acidity regulator	1999	CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, <u>CS 319-2015</u>
326	Potassium lactate	Acidity regulator, Antioxidant, Emulsifier, Humectant	1999	CS 117-1981, CS 309R-2011, <u>CS 319-2015</u>
515(i)	Potassium sulfate	Acidity regulator	1999	CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, <u>CS 319-2015</u>
262(i)	Sodium acetate	Acidity regulator, Preservative, Sequestrant	1999	CS 117-1981, CS 309R-2011, <u>CS 319-2015</u>
301	Sodium ascorbate	Antioxidant	1999	CS 88-1981, CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 117-1981, <u>CS 319-2015 (canned mangoes only)</u>
500(i)	Sodium carbonate	Acidity regulator, Anticaking agent, Emulsifying salt, Raising agent, Stabilizer, Thickener	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, <u>CS 319-2015</u>
466	Sodium carboxymethyl cellulose (Cellulose gum)	Bulking agent, Emulsifier, Firming agent, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	CS 117-1981, CS 105-1981, CS 309R-2011, <u>CS 319-2015 (canned mangoes only)</u>
331(i)	Sodium dihydrogen citrate	Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer	1999	CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, <u>CS 319-2015</u>
350(ii)	Sodium DL-malate	Acidity regulator, Humectant	1999	CS 117-1981, CS 309R-2011, <u>CS 319-2015</u>
365	Sodium fumarates	Acidity regulator	1999	CS 117-1981, CS 309R-2011, <u>CS 319-2015</u>
500(ii)	Sodium hydrogen carbonate	Acidity regulator, Anticaking agent, Raising agent, Stabilizer, Thickener	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, <u>CS 319-2015</u>
350(i)	Sodium DL-hydrogen malate	Acidity regulator, Humectant	1999	CS 98-1981, CS 309R-2011, <u>CS 319-2015</u>
514(ii)	Sodium hydrogen sulfate	Acidity regulator	2012	CS 117-1981, CS 309R-2011, <u>CS 319-2015</u>
524	Sodium hydroxide	Acidity regulator	1999	CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, <u>CS 319-2015</u>
325	Sodium lactate	Acidity regulator, Antioxidant, Bulking agent, Emulsifier, Emulsifying salt, Humectant, Thickener	1999	CS 117-1981, CS 309R-2011, <u>CS 319-2015</u>
500(iii)	Sodium sesquicarbonate	Acidity regulator, Anticaking agent, Raising agent	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 309R-2011, <u>CS 319-2015</u>

INS No	Additive	Functional Class	Year Adopted	Acceptable in foods conforming to the following commodity standards
514(i)	Sodium sulfate	Acidity regulator	2001	CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, <u>CS 319-2015</u>
171	Titanium dioxide	Colour	1999	CS 117-1981, <u>CS 319-2015 (special holiday pack canned pears only)</u>
380	Triammonium citrate	Acidity regulator	1999	CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, <u>CS 319-2015</u>
333(iii)	Tricalcium citrate	Acidity regulator, Emulsifying salt, Firming agent, Sequestrant, Stabilizer	1999	CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, <u>CS 319-2015</u>
332(ii)	Tripotassium citrate	Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer	1999	CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, <u>CS 319-2015</u>
331(iii)	Trisodium citrate	Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer	1999	CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 117-1981, CS 309R-2011, <u>CS 319-2015</u>

Amendment to Section 2 of the Annex to Table 3 of the GSFA

References to Commodity Standards for GSFA Table 3 Additives

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