

Appendix IV

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF CODEX COMMODITY STANDARDS

(For adoption)

Part A: Related to Agenda Item 4b Appendix 2

Note: New text is presented in **bold and underlined font**; deletion in ~~strike through font~~

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

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

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

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

4. FOOD ADDITIVES

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

Only the use of the following additives is permitted.

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

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

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

4. FOOD ADDITIVES

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

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

complexes and smoke flavourings are permitted in products covered by this Standard.

Only the use of the following additives is permitted.

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

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

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

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

4. FOOD ADDITIVES

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

Only the use of the following additives is permitted.

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

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

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

4. FOOD ADDITIVES

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

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

Only the use of the following additives is permitted.

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

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

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

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

4. FOOD ADDITIVES

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

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

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

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

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

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

4. FOOD ADDITIVES

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

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

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

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

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

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

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

4. FOOD ADDITIVES

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

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

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

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

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

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

4. FOOD ADDITIVES

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

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

INS Number	Additive Name	Maximum Level in Product
Acidity Regulators, antioxidants		
300	Ascorbic acid, L	GMP
330	Citric acid	GMP
Preservatives		

INS Number	Additive Name	Maximum Level in Product
210-213	Benzoates	200 mg/kg as benzoic acid, singly or in combination
200-203	Sorbates	200 mg/kg (as sorbic acid), singly or in combination

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

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

4. FOOD ADDITIVES

Acidity regulators, antioxidants and preservatives listed in Table 3 of the *General Standard for Food Additives* (CODEX STAN 192-1995) are acceptable for use in foods conforming to this Standard.

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

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

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

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

4. FOOD ADDITIVES

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

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

Functional class	INS No.	Additive	Maximum level
Acidity regulators	334; 335(i), (ii); 336(i), (ii); 337	Tartrates	200 mg/kg (as tartrates)
	330, 331 (i), (iii); 332 (i), (ii)	Citrates	GMP
	296, 350 (i), (ii); 351 (i), (ii); 352 (ii)	Malates	GMP
	300	Ascorbic acid	GMP
	325	Sodium lactate	GMP
	260	Acetic acid	GMP
	621	Monosodium glutamate	GMP
Flavour enhancers	630	Inosinic acid	GMP
	631	Disodium Inosine 5'-monophosphate	GMP
	627	Disodium 5' guanylate	GMP
Sweeteners	950	Acesulfame K	1,000 mg/kg
	955	Sucralose	450 mg/kg
	951	Aspartame	350 mg/kg
Colours	150c	Caramel III-Ammonia caramel	50,000 mg/kg
Emulsifiers and Stabilizers	466, 468	Carboxymethyl cellulose and crosslinked carboxymethyl cellulose	GMP
Preservatives	210-213	Benzoates	1,000 mg/kg
	200-203	Sorbates	1,000 mg/kg

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

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

4. FOOD ADDITIVES

4.1 Smoked Fish

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

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

4.2 Smoke-Flavoured Fish

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

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

INS Number	Additive Name	Maximum Level in Product
Colours		
129	Allura Red AC	300 mg/kg
160b(i)	Annatto extracts, bixin-based	10 mg/kg, as bixin
110	Sunset yellow FCF	100 mg/kg
102	Tartrazine	
Packaging Gas		
290	Carbon dioxide	GMP
941	Nitrogen	
Preservatives (for reduced oxygen packaged products only)		
200-203	Sorbates	2 000 mg/kg as sorbic acid
210-213	Benzoates	200 mg/kg as benzoic acid

Part B: Related to Agenda Item 4b Appendix 4

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR CERTAIN CANNED FRUITS (CODEX STAN 319-2015)

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

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

3.2 Colours

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

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