

CODEx ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
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World Health
Organization

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CODEx COMMITTEE ON FOOD ADDITIVES

Forty-Eighth Session

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Report of the 48th CCFA's Physical Working Group on the Codex General Standard for Food Additives (GSFA)

11-12 March 2016

At the request of the 47th Codex Committee on Food Additives (CCFA), the physical working group (WG) was chaired by the United States of America (USA). The delegations of China and Germany served as rapporteurs. The 47th CCFA charged the WG to consider and prepare recommendations to the Plenary on:

- (i) Food additive provisions in Table 1 and 2 in food categories 01.2 through 08.4, with the exclusion of food categories 04.1.2.4, 04.2.2.4, 04.2.2.5, 04.2.2.6, 05.1.1, 05.1.3, and 05.1.4 (Outstanding from CCFA 47) (CX/FA 16/48/7)
- (ii) The use of Nisin (INS 234) in food category 08.3.2 in general, and specifically in products conforming to the corresponding commodity standards (CX/FA 16/48/8)
- (iii) The proposed draft provision for Quillaia extracts (INS 999 (i), (ii)) in food category 14.1.4 (REP15/FA App IX, Part A) – comments at Step 3 (Replies to CL 2015/9-FA, Part B-Point 7) (CX/FA 16/48/9, CX/FA 16/48/9 Add. 1)
- (iv) Proposed uses and use levels of Paprika extract (INS 160c(ii)) (Replies to CL 2015/9-FA Part C, point 8) (CX/FA 16/48/10)
- (v) Proposals for new and/or revision of food additive provisions (Replies to CL 2015/12-FA) (CX/FA 16/48/11)

The following Members and Organizations participated: Australia, Belgium, Brazil, Canada, China, Chile, Denmark, Estonia, European Union, France, Germany, Ghana, Hungary, India, Indonesia, Iran, Ireland, Israel, Italy, Japan, Mexico, Netherlands, New Zealand, Nigeria, Norway, Philippines, Republic of Korea, Russian Federation, Singapore, Spain, Sweden, Thailand, United Kingdom, United States of America, Zimbabwe, AIDGUM, AIPG, CCC, EFEMA, ELC, FIVS, IACM, IADSA, ICGA, ICGMA, IDF/FIL, IFAC, IFT, IGTC, ILSI, IOFI, IPA, ISC, ISDI, NATCOL, IUFOST, OFCA, FAO and WHO.

The WG Chair presented an update and summary of the status of the CCFA's work on the GSFA. He noted that the GSFA is one mechanism by which the Codex Alimentarius Commission implements the intent of the Joint FAO/WHO Food Standards Programme to protect the health of consumers and ensure fair practices in food trade.

The Chair noted that the GSFA continues to be a work in progress with approximately 3800 adopted provisions and approximately 2000 Step 3/4 or Step 6/7 food additive provisions in Tables 1 and 2 of the standard. He noted the discussion in documents CX/FA 16/48/7 and CX/FA 15/47/8 focus on over 400 provisions that are in the step process, CX/FA 16/48/9 discusses the revision of an adopted provision, and CX 16/48/10 and CX 16/48/11 propose new provisions for entry into the step process.

FOOD ADDITIVE PROVISIONS IN TABLE 1 AND 2 IN FOOD CATEGORIES 01.2 THROUGH 08.4, WITH THE EXCLUSION OF FOOD CATEGORIES 04.1.2.4, 04.2.2.4, 04.2.2.5, 04.2.2.6, 05.1.1, 05.1.3, AND 05.1.4 (OUTSTANDING FROM CCFA 47) (CX/FA 16/48/7, FA48/CRD 13)

The Chair noted that Appendix 1 of CX/FA 16/48/7 compile proposals of the eWG on existing draft, and proposed draft provisions in Tables 1 and 2 of the GSFA in food categories 01.2 though 08.4, with the exception of provisions for food additives with “colour” or “sweetener” function. The provisions are presented in format of the food categories listed in Table 2 of the GSFA. The Chair also noted that comments submitted on CX/FA 16/48/7 were compiled in FA 48/CRD 13. After introduction of the agenda item by the Chair, the WG discussed provisions in Appendix 1 of CX/FA 16/48/7 provision by provision.

During the discussion on provisions for Sucrose esters of fatty acids (INS 473) and Sucrose oligoesters, Type I & Type II (INS 473a) it was noted that these two additives share a group JECFA ADI with (INS 474). As a result, the WG decided on a general basis that, for a given food category, recommendations for these provisions should align the use of all three additives within that food category.

Recommendation 1

The WG recommends that the 48th CCFA endorse for adoption at Step 8 or Step 5/8 the draft and proposed draft provisions contained in Appendix 1 Part A and include them in the GSFA.

The WG also recommends that the 48th CCFA revise adopted provisions as indicated in Appendix 1 Part A.

Recommendation 2

The WG recommends that the 48th CCFA discontinue work on the draft and proposed draft provisions contained in Appendix 2.

Recommendation 3

The WG recommends that the 48th CCFA circulate for comment the requests for information in Appendix 4 on the use of specific food additives in the food categories listed in that Appendix.

During discussion of the provisions for Adipates concerns were raised for exposure to this group of additives. The WG requested information from the JECFA Secretariat pertaining to JECFA’s exposure estimate for Adipates. The JECFA Secretariat clarified that the risk assessment for Adipates was conducted in 1966 and no exposure assessment was conducted by JECFA at that time. The JECFA Secretariat stated that an assessment for Adipates was also conducted in 1999; however, this assessment was for the use of Adipates as flavourings and as such was not relevant to the current discussion. Taking this information into consideration the WG agreed to hold all pending provisions for the use of Adipates, with the exception of provisions in food categories with an adopted provision for Adipates in a corresponding commodity standard. It was also noted that Table 1 of the GSFA contains only Adipic acid (INS 355) under the group heading of Adipates. The listings for Sodium adipates (INS 356), Potassium adipates (INS 357) and Ammonium adipates (INS 359) were previously removed from the group heading for Adipates due to a lack of JECFA specifications.

Recommendation 4

The WG recommends that the 48th CCFA issue a circular letter requesting use level information for Adipic acid (INS 355) be provided to the JECFA Secretariat for the purposes of exposure assessment, and that those provisions for Adipic acid currently in the step process be discontinued by a future session of the CCFA if use level information corresponding to those provisions is not provided in response to the circular letter.

During the WG discussion of food additive provisions for Nitrates (INS 251, 252) and Nitrites (INS 249, 250), concerns were raised as to the expression of the maximum use levels for these additives as ingoing amount and/or residual amount, the appropriate maximum use levels, and safety of their use. After consideration of this issue the WG agreed to the proposal that the European Union (EU) draft terms of reference for a discussion paper on this issue. The EU proposed to provide draft terms of reference for consideration by the 48th CCFA in the form of a Conference Room Document (CRD). As such, with the exception of provisions for Nitrites in food categories 01.6.1 (Unripened cheese) and 01.6.2 (Ripened cheese) which were recommended for discontinuation, the WG agreed to hold all provisions for Nitrates and Nitrites, pending the outcome of the consideration of the draft terms of reference for this discussion paper.

Recommendation 5

The WG recommends that the 48th CCFA consider the terms of reference, drafted by the European Union, for a discussion paper identifying concerns for the food additive use of Nitrates (INS 251, 252) and Nitrites (INS 249, 250) and developing an approach to address these concerns.

During the discussion of provisions for the use of specific emulsifiers and acidity regulators in food categories 02.1.2 (Vegetable oils and fats) and 02.1.3 (Lard, tallow, fish oil and other animal fats), it was noted that there is a full correspondence between these food categories and the corresponding commodity standards. It was also noted that emulsifiers and acidity regulators were not allowed in the corresponding commodity standards. However, multiple WG members noted that emulsifiers and acidity regulators are used in products included in food categories 02.1.2 and 02.1.3. The WG also noted that the Codex Committee on Fats and Oils (CCFO) is an active committee. As such the WG agreed that all provisions in food categories 02.1.2 and 02.1.3 for additives with the technological function of emulsifier or acidity regulator be held at their current step pending guidance from CCFO on the use of emulsifiers and acidity regulators in those food categories on a general basis as well as the use of the specific food additives under discussion.

During the discussion of proposed provisions for Tocopherols (INS 307a, b, c), one WG member asserted that this additive is used in all subcategories of 04.1.2 (Processed fruit). The WG requested clarity on the technological justification for the use of Tocopherols in these foods. One WG member noted that Tocopherols are often used as antioxidants in oil based or containing products. The WG noted that it was unclear how this technological justification corresponded to the use of Tocopherols in processed fruit. It was also noted that the corresponding commodity committee, the Codex Committee on Processed Fruits and Vegetables (CCPFV), is an active committee. As such the WG agreed to request guidance from CCPFV on the technological justification for the use of Tocopherols in processed fruit in general, and in the corresponding commodity standards conforming to the subcategories of food category 04.1.2.

During the discussion of proposed provisions for Tartrates (INS 334, 335(ii), 337) in food categories 04.1.2.2 (Dried fruit), 04.1.2.3 (Fruit in vinegar, oil or brine) and 04.1.2.6 (Fruit based spreads (e. g. chutney) excluding products of food category 04.1.2.5), it was noted that Tartrates are used as an acidity regulator in the standardized and non-standardized products in these food categories. However, the WG

noted that the commodity standard corresponding to food category 04.1.2.2 does not allow acidity regulators and that Tartrates are not listed in commodity standards corresponding to food categories 04.1.2.3 and 04.1.2.6. As such the WG agreed to hold the provisions for the use of Tartrates in food categories 04.1.2.2, 04.1.2.3 and 04.1.2.6 in the GSFA pending guidance from CCPFV on the use of acidity regulators in Codex Standard for Dessicated Coconut (CODEX STAN 177-1991) and the use of Tartrates in foods corresponding to the commodity standards corresponding to the food categories from CCPFV.

Regarding the provisions for Propylene glycol alginate (INS 405) in food category 04.1.2.5 (Jams, jellies, marmalades), concerns were raised on its use as thickener in food products falling under this food category as the corresponding commodity standard only allows Table 3 thickeners. The WG agreed to hold the provision for the use of Propylene glycol alginate in food category 04.1.2.5 (Jams, jellies, marmalades) pending guidance from CCPFV on its use as a thickener in non-standardized products and products conforming to the Codex Standard for Jams, Jellies and Marmalades (CODEX STAN 296-2009).

Recommendation 6

The WG recommends that the 48th CCFA request guidance from commodity committees on the requests listed in Appendix 5.

During the discussion of the provision for Sorbitan esters of fatty acids (INS 491-495) in food category 05.0 (Confectionery) and Propylene glycol alginate (INS 405) and Sucrose esters of fatty acids (INS 473) in food category 05.1 (Cocoa products and chocolate products including imitations and chocolate substitutes), it was noted that multiple subcategories of food category 05.1 are under discussion by the eWG on alignment. As such the WG agreed to hold the provisions for these additives in food categories 05.0 or 05.1 pending the outcome of the discussion on CX/FA 16/48/6 (Agenda Item 4(b)).

With regards to the provisions in food categories 06.8.1 (Soybean-based beverages), 06.8.2 (Soybean-based beverage film), 06.8.3 (Soybean curd (tofu)), 06.8.4 (Semi-dehydrated soybean curd), 06.8.5 (Dehydrated soybean curd (kori toku)), 06.8.6 (Fermented soybeans (e.g. natto, tempe)), and 06.8.7 (Fermented soybean curd), the WG agreed to hold all provisions for Polydimethyl siloxane (INS 900a), Propylene glycol esters of fatty acids (INS 477), and Sucrose esters of fatty acids (INS 473) in these food categories until the food additive provisions of the Regional Standard for Non-fermented Soybean Products are adopted.

Regarding the provisions for Dioctyl sodium sulfosuccinate (INS 480) in food category 01.6.1 (Unripened cheese), 01.6.4 (Plain processed cheese) and 04.1.2.9 (Fruit-based desserts, including fruit-flavoured water-based desserts); Glycerol (INS 422) in food category 04.1.1.2 (Surface treated fresh fruit) and 04.2.1.2 (Untreated fresh vegetables, including mushrooms and fungi, roots and tubers, pulses and legumes (including soybeans), and aloe vera); Propylene glycol alginate (INS 405) in food category 04.1.1.2 and 04.2.1.2; Sucrose esters of fatty acids (INS 473) in food category 04.1.1.2 and 04.2.1.2; Propylene glycol (INS 1520) in food category 04.2.1.2; and Diphenyl (INS 230), Polyglycerol esters of fatty acids (INS 475), Polyglycerol esters of interesterified ricinoleic acid (INS 476) and Sorbitan esters of fatty acids (INS 491-495) in food category 04.1.1.2 it was considered that these provisions may correspond to secondary additive uses. As such the WG agreed to hold these provisions pending the outcome of the discussion on CX/FA 16/48/17 (Agenda Item 8).

USE OF NISIN (INS 234) IN FOOD CATEGORY 08.3.2 IN GENERAL, AND SPECIFICALLY IN PRODUCTS CONFORMING TO THE CORRESPONDING COMMODITY STANDARDS (CX/FA 16/48/8, FA48/CRD 13, FA48/CRD 20)

The Chair briefly introduced this Agenda Item by explaining that CX/FA 16/48/8 is the report of an eWG tasked to request information and justification on the use of Nisin (INS 234) in food category 08.3.2 (Heat-treated processed comminuted meat, poultry, and game products) in general, and in products conforming the corresponding commodity standards specifically. During a thorough discussion of the Agenda Item, the WG noted that food category 08.3.2 includes both standardized foods and non-standardized foods. During the discussion on the use of Nisin in non-standardized foods in food category 08.3.2, concerns for the technological justification for the use of Nisin in shelf-stable meat products were raised. Several WG members noted that the use of Nisin is one part of the multi hurdle strategy to lower the temperature during thermal processing while maintaining the shelf life of products. One WG member expressed concern for bacterial resistance to Nisin. However, the WG noted JECFA's recent 2013 evaluation of Nisin and recent evaluation by member states which concluded that antibiotic resistance was not a concern with the food additive use of Nisin.

Recommendation 7

The WG recommends that the 48th CCFA endorse for adoption at Step 5/8 the proposed draft provision for Nisin (INS 234) contained in Appendix 1 Part B and include it in the GSFA.

PROPOSED DRAFT PROVISION FOR QUILLAIA EXTRACTS (INS 999 (I), (II)) IN FOOD CATEGORY 14.1.4 (REP15/FA APP IX, PART A) – COMMENTS AT STEP 3 (REPLIES TO CL 2015/9-FA, PART B- POINT 7) (CX/FA 16/48/9, CX/FA 16/48/9 ADD. 1, FA48/CRD 14)

The WG Chair started discussion by briefly explaining that Agenda Item 5(c) contained replies to CL-2015-FA, Part B, which requested comment on a draft provision for Quillaia extracts (INS 999(i), (ii)) in food category 14.1.4 (Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks). This draft provision is the result of a proposal submitted in response to CL 2014/15-FA to revise the existing adopted provision for Quillaia extracts in food category 14.1.4. Specifically, the proposal involves the removal of Note 168 "Quillaia extract type 1 (INS 999(i)) only" so as to allow the use of Quillaia extract type 2 (INS 999(ii)) in this food category.

During the discussion of this proposal it was noted that Quillaia extract type 1 and type 2 (INS 999(i), (ii)) have separate JECFA specifications but share a group JECFA ADI. It was also discussed that Note 168 is only associated with the adopted provision for Quillaia extracts in food category 14.1.4 and is not associated with any other provisions in the GSFA.

Recommendation 8

The WG recommends that the 48th CCFA revise the existing adopted provision for Quillaia extract (INS 999(i), (ii)) in food category 14.1.4 of the GSFA to remove Note 168 contained in Appendix 1 Part C and that as a consequence Note 168 be removed from the list of notes in the GSFA.

Recommendation 9

The WG recommends that the 48th CCFA discontinue work on the draft provision for Quillaia extract (INS 999(i), (ii)) contained in Appendix 2 Part B and remove it from the GSFA.

PROPOSED USES AND USE LEVELS OF PAPRIKA EXTRACT (INS 160C(III)) (REPLIES TO CL 2015/9-FA PART C, POINT 8) (CX/FA 16/48/10, CX/FA 16/48/10 ADD. 1)

To provide background information on this Agenda item the Chair noted that the 79th JECFA reviewed Paprika extract (INS 160c(ii)) for use as a colour, gave it a numeric ADI, and concluded that dietary exposure to Paprika extract used as a food colour does not present a health concern. As a result the 47th CCFA issued a circular letter requesting proposals on uses and use levels of Paprika extracts for inclusion in Table 1 and 2 of the GSFA (REP15/FA, para 29). It was noted that information responsive to the circular letter was submitted by NATCOL and IACM, and that this information was compiled in CX/FA 16/48/10 and CX/FA 16/48/10 Add. 1. The Chair also noted that comments submitted on CX/FA 16/48/10 were compiled in FA 48/CRD 15.

After introduction of the Agenda Item by the Chair, the WG discussed the information provided in the corresponding documents. During consideration of these documents the WG observed that the Codex Procedural Manual lists specific criteria for initiation of work as outlined in the *Procedure for Consideration of the Entry and Review of Food Additives Provisions in the GSFA*. It was also noted that CL 2015/9-FA only requested information on use and use levels for Paprika extracts (INS 160c(ii)), and did not request information on all of the specific criteria required for initiation of work as defined in the Codex Procedural Manual. As such, although the WG recognized that the documents associated with this Agenda Item were responsive to the request for information as listed in the circular letter, the WG was unable to reach consensus that this information was responsive to all criteria necessary for the initiation of work.

Furthermore, the WG noted that for each session of CCFA the Codex Secretariat issues a separate circular letter, which is a general request for proposals for new and/or revision of adopted food additives provisions in the GSFA. This circular letter includes a form that identifies the seven criteria for initiation of work as outlined in the Codex Procedural Manual. It was discussed that proposals for new provisions for Paprika extract (INS 160c(ii)) could be submitted to this circular letter in response to the general request for proposals for new and/or revision of adopted food additives provisions in the GSFA. If responsive information, applicable to each proposed new provision, was provided for each field of the required form, a future WG would be able to determine if the provided information was responsive to all criteria necessary for initiation of new work and make a recommendation as to the inclusion of these provisions in the GSFA at Step 2.

Recommendation 10

The WG recommends that the 48th CCFA discard the proposed new provisions for Paprika extract (INS 160c(ii)) compiled in CX/FA 16/48/10 and CX/FA 16/48/10 Add. 1, and FA48/CRD 15.

PROPOSALS FOR NEW AND/OR REVISION OF FOOD ADDITIVE PROVISIONS (REPLIES TO CL 2015/12-FA) (CX/FA 16/48/11, CX/FA 16/48/11 ADD.1, FA48/CRD 16, FA48/CRD 25, FA48/CRD 26)

The Chair introduced discussion on this Agenda item by noting that the working document is a compilation of replies to the circular letter requesting proposals for the inclusion of new, or revision of adopted provisions, in the GSFA. The Chair also noted that the circular letter requests that replies be provided in the structure of the form provided with the circular letter, which requests information as per the requirements for consideration of entry of new provisions into the GSFA as defined in the Codex Procedural Manual. The Chair requested that comments on the agenda item be limited as much as possible to a consensus as to whether or not responsive information had been provided for each of the required sections of the form. The Chair also noted that, if the WG reached a decision that the information provided for a new provision was responsive, the proposal would be that the provision be entered into the GSFA at Step 2 and circulated for comment at a later date.

With regards to the proposed provisions for Advantame (INS 969), which comprises a number of food categories, it was questioned that the technological justification was not provided for each food category specifically. It was further noted that Advantame was assigned the functional classes sweetener and flavour enhancer. However from the proposed provisions it would not be clear for which purpose Advantame should be authorized. Such information would be necessary to adequately consider the technological justification for use and the proposed maximum use levels. The applicant responded that all proposed maximum use levels corresponded to the use as a sweetener. In light of the questions raised the applicant revised the proposals for Advantame as documented in FA48/CRD 26. The WG agreed with the Chair's proposal that the revised proposal was responsive to CL 2015/12-FA. The Chair noted that the proposal contained provisions for different foods which fall under the terms of reference of different commodity committees and these committees would be consulted in the future.

The WG agreed that the information provided for the proposed provisions for the use of Magnesium stearate (INS 470(iii)) in food category 12.2.1 (Herbs and spices) and Table 3 was responsive to CL 2015/12-FA. The WG considered that Magnesium stearate has a JECFA ADI of "not specified" and food category 12.2.1 is listed in the Annex to Table 3. The Chair noted that the Codex Committee on Spices and Culinary herbs would be consulted in the future because foods in food category 12.2.1 fall under the terms of reference of that committee.

The WG agreed with the Chair's proposal that the information provided for the use of Polyvinyl alcohol (PVA)-polyethylene glycol (PEG) graft co-polymer (INS 1209) as a glazing agent was responsive to CL 2015/12-FA.

Recommendation 11

The WG recommends that the 48th CCFA include the proposed new provisions contained in Appendix 3 in the GSFA at Step 2.

Recommendation 12

The WG recommends that the 48th CCFA endorse for adoption at Step 5/8 the proposed provision for Magnesium stearate (INS 470(iii)) in Table 3 as listed in Appendix 1 Part D and include it in the GSFA.

With regards to the proposals concerning Carrageenan (INS 407), Citric and fatty acid esters of glycerol (INS 472c) and Starch sodium octenyl succinate (INS 1450), the Chair drew the attention of the WG to the fact that the relevant provisions had already been adopted in 2015 for inclusion in the Codex Standard for Infant Formula and Formulas for Special Medical Purposes for Infants (CODEX STAN 72-1981). The Chair reminded the WG that there is a 1:1 relationship between the CODEX STAN 72-1981 and the food categories 13.1.1(Infant formulae) and 13.1.3 (Formulae for special medical purposes for infants) of the GSFA. Therefore, the Chair proposed to recommend the proposals for adoption with the addition of specific notes to complete alignment of the proposed provisions with CODEX STAN 72-1981.

Recommendation 13

The WG recommends that the 48th CCFA endorse for adoption at Step 5/8 the proposed provisions for Carrageenan (INS 407), Citric and fatty acid esters of glycerol (INS 472c) and Starch sodium octenyl succinate (INS 1450) contained in Appendix 1 Part D and include them in the GSFA.

With regard to the proposal for Nisin (INS 234) the Chair noted that it did not contain proposals for the use of the food additive but instead appeared to be a request for the reevaluation of Nisin (INS 234) by JECFA. The applicant confirmed that it intended a reevaluation of Nisin (INS 234). The Chair concluded that the WG was not mandated to discuss proposals for additions and changes to the Priority List of Substances proposed for evaluation by JECFA.

With regards to the proposal for Magnesium stearate (INS 470(iii)), the Chair noted that JECFA had an ADI “not specified” adopted for this food additive. Food additives with an ADI “not specified” would be listed in Table 3 of the GSFA. If the provision for the use of Magnesium stearate (INS 470(iii)) in Table 3 is adopted, the additive would be allowed in foods falling under food categories 05.2 (Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4), 05.3 (Chewing gum), 07.0 (Bakery wares), and 13.6 (Food supplements) without specific provisions in those food categories.

With regards to Polyvinyl alcohol (PVA)-polyethylene glycol (PEG) graft co-polymer (INS 1209) the Chair noted that proposals for two provisions had been submitted, the first one for the use of the food additive as glazing agent and the second one for the use as binder and stabilizer. The Chair made the WG aware that the functional classes binder and stabilizer had not been assigned to Polyvinyl alcohol (PVA)-polyethylene glycol (PEG) graft co-polymer (INS 1209) and therefore proposed the latter proposed new provision not be considered. The WG agreed to the Chair’s proposal.

Recommendation 14

The WG recommends that the 48th CCFA discard the proposal for Nisin (INS 234), the proposed new provisions for Magnesium stearate (INS 470(iii)) in food categories 05.2, 05.3, 07.0 and 13.6, the provision for Polyvinyl alcohol (PVA)-polyethylene glycol (PEG) graft co-polymer (INS 1209) in food category 13.6 for use as a binder and stabilizer compiled in CX/FA 16/48/11.

Appendix 1: Draft and Proposed Draft Food Additive Provisions (for adoption at Step 8 and 5/8)

Appendix 2: Discontinuation of work on draft and proposed draft food additive provisions (for information)

Appendix 3: New proposed draft provisions for inclusion in the GSFA at Step 2

Appendix 4: Provisions included under Agenda Item 5(a) held to circulate for comments

Appendix 5: Provisions included under Agenda Item 5(a) held to request for guidance from commodity committees

Codex General Standard for Food Additives

Draft and Proposed Draft Food Additive Provisions (for adoption at Step 8 and 5/8)¹

Part A: Provisions for Inclusion in Agenda Item 5a

Food Category No. 01.2.1.2 Fermented milks (plain), heat-treated after fermentation

Additive	INS	Step	Year	Max Level	Comments
ADIPATES	355	5/8		1500 mg/kg	1
TARTRATES	334; 335(ii); 337	5/8		2000 mg/kg	45 & 230

Food Category No. 01.3.2 Beverage whiteners

Additive	INS	Step	Year	Max Level	Comments
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8		5000 mg/kg	NN6, NXS250 & NXS252
PROPYLENE GLYCOL ALGINATE	405	8		5000 mg/kg	NXS250 & NXS252
SORBITAN ESTERS OF FATTY ACIDS	491-495	8		4000 mg/kg	NXS250 & NXS252
STEAROYL LACTYLATES	481(i), 482(i)	8		3000 mg/kg	NXS250 & NXS252
SUCROGLYCERIDES	474	8	2016r	20000 mg/kg	NN2, NXS250 & NXS252
SUCROSE ESTERS OF FATTY ACIDS	473	8		20000 mg/kg	NN2, NXS250 & NXS252
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	5/8		20000 mg/kg	NN2, NXS250 & NXS252

Food Category No. 01.4.1 Pasteurized cream (plain)

Additive	INS	Step	Year	Max Level	Comments
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	5/8		6000 mg/kg	

Food Category No. 01.4.2 Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)

Additive	INS	Step	Year	Max Level	Comments
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	5/8		6000 mg/kg	
SUCROGLYCERIDES	474	5/8		5000 mg/kg	NN2

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

Food Category No. 01.4.2 Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)

Additive	INS	Step	Year	Max Level	Comments
SUCROSE ESTERS OF FATTY ACIDS	473	5/8		5000 mg/kg	NN2
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	5/8		5000 mg/kg	NN2

Food Category No. 01.4.3 Clotted cream (plain)

Additive	INS	Step	Year	Max Level	Comments
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	5/8		6000 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	8		5000 mg/kg	

Food Category No. 01.4.4 Cream analogues

Additive	INS	Step	Year	Max Level	Comments
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	5/8		8000 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	8		2500 mg/kg	
SORBITAN ESTERS OF FATTY ACIDS	491-495	8		5000 mg/kg	NN3
STEAROYL LACTYLATES	481(i), 482(i)	8		5000 mg/kg	2
SUCROGLYCERIDES	474	5/8		10000 mg/kg	NN2
SUCROSE ESTERS OF FATTY ACIDS	473	5/8		10000 mg/kg	NN2
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	5/8		10000 mg/kg	NN2

Food Category No. 01.5.2 Milk and cream powder analogues

Additive	INS	Step	Year	Max Level	Comments
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	5/8		5000 mg/kg	NXS251
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	5/8		5000 mg/kg	NXS251
SORBITAN ESTERS OF FATTY ACIDS	491-495	8		4000 mg/kg	NXS251
SUCROSE ESTERS OF FATTY ACIDS	473	8		5000 mg/kg	NN4

Food Category No. 01.6.1 Unripened cheese

Additive	INS	Step	Year	Max Level	Comments
NISIN	234	8		12.5 mg/kg	233
PROPYLENE GLYCOL ALGINATE	405	8		5000 mg/kg	NXS262
TARTRATES	334; 335(ii); 337	5/8		1500 mg/kg	45, NN5

Food Category No. 01.6.2.3 Cheese powder (for reconstitution; e.g., for cheese sauces)

Additive	INS	Step	Year	Max Level	Comments
PROPYLENE GLYCOL ALGINATE	405	8		16000 mg/kg	NN7

Food Category No. 01.6.5 Cheese analogues

Additive	INS	Step	Year	Max Level	Comments
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8		5000 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	8		9000 mg/kg	
STEAROYL LACTYLATES	481(i), 482(i)	8		2000 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	8		10000 mg/kg	
TOCOPHEROLS	307a, b, c	8		400 mg/kg	

Food Category No. 01.7 Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)

Additive	INS	Step	Year	Max Level	Comments
ETHYL MALTOL	637	8		200 mg/kg	
MALTOL	636	8		200 mg/kg	
NISIN	234	5/8		12.5 mg/kg	233 & NN16
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8		5000 mg/kg	NN8 & NXS243
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	8		5000 mg/kg	NXS243
SORBITAN ESTERS OF FATTY ACIDS	491-495	8		5000 mg/kg	NXS243
STEAROYL LACTYLATES	481(i), 482(i)	8		5000 mg/kg	NN9
SUCROGLYCERIDES	474	8	2016r	5000 mg/kg	NN2 & NXS243
SUCROSE ESTERS OF FATTY ACIDS	473	8		5000 mg/kg	NN2 & NXS243
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	5/8		5000 mg/kg	NN2 & NXS243
TARTRATES	334; 335(ii); 337	8		2000 mg/kg	45, NXS243
TOCOPHEROLS	307a, b, c	8		500 mg/kg	NXS243

Food Category No. 01.8 Whey and whey products, excluding whey cheeses

Additive	INS	Step	Year	Max Level	Comments
TOCOPHEROLS	307a, b, c	5/8		200 mg/kg	

Food Category No. 02.1.2 Vegetable oils and fats

Additive	INS	Step	Year	Max Level	Comments
TOCOPHEROLS	307a, b, c	8		300 mg/kg	NN10 & NN11

Food Category No. 02.1.3 Lard, tallow, fish oil, and other animal fats

Additive	INS	Step	Year	Max Level	Comments
TOCOPHEROLS	307a, b, c	8		300 mg/kg	NN12

Food Category No. 02.2.2 Fat spreads, dairy fat spreads and blended spreads

Additive	INS	Step	Year	Max Level	Comments
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8		5000 mg/kg	NN13
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	8		4000 mg/kg	NN13
POLYSORBATES	432-436	8	2016r	10000 mg/kg	NN14 & NN18
PROPYLENE GLYCOL ALGINATE	405	8		3000 mg/kg	NN13
SODIUM DIACETATE	262(ii)	5/8		1000 mg/kg	NXS253
SORBITAN ESTERS OF FATTY ACIDS	491-495	8		10000 mg/kg	NN13
SUCROGLYCERIDES	474	8	2016r	10000 mg/kg	NNN2 & NN14
SUCROSE ESTERS OF FATTY ACIDS	473	8		10000 mg/kg	NNN2 & NN14
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	5/8		10000 mg/kg	NNN2 & NN14
TARTRATES	334; 335(ii); 337	5/8		100 mg/kg	45 & NN15

Food Category No. 02.3 Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions

Additive	INS	Step	Year	Max Level	Comments
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8		20000 mg/kg	NN17
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	8		10000 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	8		3000 mg/kg	
SODIUM DIACETATE	262(ii)	8		1000 mg/kg	
SORBITAN ESTERS OF FATTY ACIDS	491-495	8		5000 mg/kg	NN17
SUCROGLYCERIDES	474	8	2016r	5000 mg/kg	102 & NN17
SUCROSE ESTERS OF FATTY ACIDS	473	8		5000 mg/kg	102 & NN17
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	5/8		5000 mg/kg	102 & NN17
TARTRATES	334; 335(ii); 337	8		100 mg/kg	45
TOCOPHEROLS	307a, b, c	8		900 mg/kg	

Food Category No. 02.4**Fat-based desserts excluding dairy-based dessert products of food category 01.7**

Additive	INS	Step	Year	Max Level	Comments
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8		2000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	8		2000 mg/kg	
SODIUM DIACETATE	262(ii)	8		1000 mg/kg	
SORBITAN ESTERS OF FATTY ACIDS	491-495	8		10000 mg/kg	
STEAROYL LACTYLATES	481(i), 482(i)	8		5000 mg/kg	
SUCROGLYCERIDES	474	8	2016r	5000 mg/kg	NN2
SUCROSE ESTERS OF FATTY ACIDS	473	8		5000 mg/kg	NN2
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	5/8		5000 mg/kg	NN2
TARTRATES	334; 335(ii); 337	8		100 mg/kg	45
TOCOPHEROLS	307a, b, c	8		200 mg/kg	

Food Category No. 03.0**Edible ices, including sherbet and sorbet**

Additive	INS	Step	Year	Max Level	Comments
ETHYL MALTOL	637	8		200 mg/kg	
MALTOL	636	8		200 mg/kg	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8		5000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	8		5000 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	5/8		10000 mg/kg	
SORBITAN ESTERS OF FATTY ACIDS	491-495	8		1000 mg/kg	
STEAROYL LACTYLATES	481(i), 482(i)	8		5000 mg/kg	15
SUCROGLYCERIDES	474	8	2016r	5000 mg/kg	NN2
SUCROSE ESTERS OF FATTY ACIDS	473	8		5000 mg/kg	NN2
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	5/8		5000 mg/kg	NN2
TARTRATES	334; 335(ii); 337	8		4000 mg/kg	45
TOCOPHEROLS	307a, b, c	8		500 mg/kg	

Food Category No. 04.1.2.2**Dried fruit**

Additive	INS	Step	Year	Max Level	Comments
HYDROGENATED POLY-1-DECENES	907	5/8		2000 mg/kg	

Food Category No. 04.1.2.5 Jams, jellies, marmelades

Additive	INS	Step	Year	Max Level	Comments
TARTRATES	334; 335(ii); 337	8		3000 mg/kg	45

Food Category No. 04.1.2.8 Fruit preparations, including pulp, purees, fruit toppings and coconut milk

Additive	INS	Step	Year	Max Level	Comments
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8		5000 mg/kg	NXS240 & NXS314R
PROPYLENE GLYCOL	1520	8		2000 mg/kg	NXS240 & NXS314R
PROPYLENE GLYCOL ALGINATE	405	8		5000 mg/kg	NXS240 & NXS314R
SORBITAN ESTERS OF FATTY ACIDS	491-495	8		5000 mg/kg	NXS240 & NXS314R
STEAROYL LACTYLATES	481(i), 482(i)	8		2000 mg/kg	NXS240 & NXS314R
SUCROGLYCERIDES	474	5/8		1500 mg/kg	NN2 & NXS314R
SUCROSE ESTERS OF FATTY ACIDS	473	8		1500 mg/kg	NN2 & NXS314R
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	5/8		1500 mg/kg	NN2 & NXS314R
TOCOPHEROLS	307a, b, c	8		150 mg/kg	NXS240 & NXS314R

Food Category No. 04.1.2.9 Fruit-based desserts, including fruit-flavoured water-based desserts

Additive	INS	Step	Year	Max Level	Comments
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8		5000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	8		2000 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	8		6000 mg/kg	
SORBITAN ESTERS OF FATTY ACIDS	491-495	8		5000 mg/kg	
STEAROYL LACTYLATES	481(i), 482(i)	8		5000 mg/kg	
SUCROGLYCERIDES	474	8	2016r	5000 mg/kg	NN2
SUCROSE ESTERS OF FATTY ACIDS	473	8		5000 mg/kg	NN2
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	5/8		5000 mg/kg	NN2
TARTRATES	334; 335(ii); 337	5/8		1000 mg/kg	45
TOCOPHEROLS	307a, b, c	8		500 mg/kg	15

Food Category No. 04.1.2.11 Fruit fillings for pastries

Additive	INS	Step	Year	Max Level	Comments
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Food Category No. 04.1.2.11 Fruit fillings for pastries

Additive	INS	Step	Year	Max Level	Comments
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8		2000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	8		2000 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	8		5000 mg/kg	
SORBITAN ESTERS OF FATTY ACIDS	491-495	8		5000 mg/kg	
STEAROYL LACTYLATES	481(i), 482(i)	8		2000 mg/kg	
TARTRATES	334; 335(ii); 337	8		10000 mg/kg	45
TOCOPHEROLS	307a, b, c	8		150 mg/kg	

Food Category No. 04.2.2.2 Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds

Additive	INS	Step	Year	Max Level	Comments
SORBITAN ESTERS OF FATTY ACIDS	491-495	8		5000 mg/kg	76
STEAROYL LACTYLATES	481(i), 482(i)	8		5000 mg/kg	76
TOCOPHEROLS	307a, b, c	8		200 mg/kg	NXS38

Food Category No. 04.2.2.3 Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce

Additive	INS	Step	Year	Max Level	Comments
TARTRATES	334; 335(ii); 337	8		15000 mg/kg	45, NXS38 & NXS115

Food Category No. 05.1.2 Cocoa mixes (syrups)

Additive	INS	Step	Year	Max Level	Comments
TARTRATES	334; 335(ii); 337	8		2000 mg/kg	45
TOCOPHEROLS	307a, b, c	8		500 mg/kg	15

Food Category No. 05.1.5 Imitation chocolate, chocolate substitute products

Additive	INS	Step	Year	Max Level	Comments
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8		2000 mg/kg	NN20
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	8		3000 mg/kg	NN20
SUCROGLYCERIDES	474	5/8		6000 mg/kg	NN2

Food Category No. 05.1.5 Imitation chocolate, chocolate substitute products

Additive	INS	Step	Year	Max Level	Comments
SUCROSE ESTERS OF FATTY ACIDS	473	5/8		6000 mg/kg	NN2
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	5/8		6000 mg/kg	NN2
TARTRATES	334; 335(ii); 337	8		5000 mg/kg	45
TOCOPHEROLS	307a, b, c	8		500 mg/kg	15

Food Category No. 05.2 Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4

Additive	INS	Step	Year	Max Level	Comments
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8		2000 mg/kg	NN21 & NXS309R
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	8		3000 mg/kg	NXS309R
PROPYLENE GLYCOL ALGINATE	405	8		5000 mg/kg	
SODIUM DIACETATE	262(ii)	8		1000 mg/kg	NXS309R
STEAROYL LACTYLATES	481(i), 482(i)	8		5000 mg/kg	NXS309R
SUCROGLYCERIDES	474	8	2016r	5000 mg/kg	NN2
SUCROSE ESTERS OF FATTY ACIDS	473	8		5000 mg/kg	NN2
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	5/8		10000 mg/kg	NN2
TARTRATES	334; 335(ii); 337	8		2000 mg/kg	45 & NXS309R
TOCOPHEROLS	307a, b, c	8		500 mg/kg	15 & NXS309R

Food Category No. 05.2.2 Soft candy

Additive	INS	Step	Year	Max Level	Comments
HYDROGENATED POLY-1-DECENES	907	5/8		2000 mg/kg	NXS309R

Food Category No. 05.3 Chewing gum

Additive	INS	Step	Year	Max Level	Comments
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8		5000 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	8		5000 mg/kg	
SORBITAN ESTERS OF FATTY ACIDS	491-495	5/8		5000 mg/kg	
STEAROYL LACTYLATES	481(i), 482(i)	8		2000 mg/kg	
SUCROGLYCERIDES	474	8	2016r	12000 mg/kg	NN2
SUCROSE ESTERS OF FATTY ACIDS	473	8		12000 mg/kg	NN2

Food Category No. 05.3 Chewing gum

Additive	INS	Step	Year	Max Level	Comments
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	5/8		12000 mg/kg	NN2
TARTRATES	334; 335(ii); 337	8		30000 mg/kg	45
TOCOPHEROLS	307a, b, c	8		1500 mg/kg	

Food Category No. 05.4 Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces

Additive	INS	Step	Year	Max Level	Comments
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8		2000 mg/kg	NN22
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	8		5000 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	8		5000 mg/kg	
SORBITAN ESTERS OF FATTY ACIDS	491-495	5/8		10000 mg/kg	
STEAROYL LACTYLATES	481(i), 482(i)	8		2000 mg/kg	
SUCROGLYCERIDES	474	5/8		5000 mg/kg	NN2
SUCROSE ESTERS OF FATTY ACIDS	473	8		5000 mg/kg	NN2
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	5/8		5000 mg/kg	NN2
TARTRATES	334; 335(ii); 337	8		8000 mg/kg	45
TOCOPHEROLS	307a, b, c	8		500 mg/kg	15

Food Category No. 06.2.1 Flours

Additive	INS	Step	Year	Max Level	Comments
STEAROYL LACTYLATES	481(i), 482(i)	8		5000 mg/kg	186
TARTRATES	334; 335(ii); 337	5/8		5000 mg/kg	45 & 186
TOCOPHEROLS	307a, b, c	5/8		5000 mg/kg	186

Food Category No. 06.3 Breakfast cereals, including rolled oats

Additive	INS	Step	Year	Max Level	Comments
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8		10000 mg/kg	NN23
STEAROYL LACTYLATES	481(i), 482(i)	8		5000 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	8		10000 mg/kg	
TOCOPHEROLS	307a, b, c	8		200 mg/kg	

Food Category No. 06.4.1 Fresh pastas and noodles and like products

Additive	INS	Step	Year	Max Level	Comments
PROPYLENE GLYCOL	1520	8		20000 mg/kg	NN24

Food Category No. 06.4.1 Fresh pastas and noodles and like products

Additive	INS	Step	Year	Max Level	Comments
PROPYLENE GLYCOL ALGINATE	405	5/8		10000 mg/kg	211
SUCROGLYCERIDES	474	5/8		2000 mg/kg	NN2 & NN24
SUCROSE ESTERS OF FATTY ACIDS	473	5/8		2000 mg/kg	NN2 & NN24
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	5/8		2000 mg/kg	NN2 & NN24
TARTRATES	334; 335(ii); 337	8		5000 mg/kg	45 & 128

Food Category No. 06.4.2 Dried pastas and noodles and like products

Additive	INS	Step	Year	Max Level	Comments
PROPYLENE GLYCOL ALGINATE	405	5/8		5000 mg/kg	211
SORBITAN ESTERS OF FATTY ACIDS	491-495	5/8		5000 mg/kg	11 & 211
STEAROYL LACTYLATES	481(i), 482(i)	5/8		5000 mg/kg	211
SUCROGLYCERIDES	474	5/8		4000 mg/kg	211 & NN2
SUCROSE ESTERS OF FATTY ACIDS	473	5/8		4000 mg/kg	211 & NN2
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	5/8		4000 mg/kg	211 & NN2
TOCOPHEROLS	307a, b, c	5/8		500 mg/kg	211

Food Category No. 06.4.3 Pre-cooked pastas and noodles and like products

Additive	INS	Step	Year	Max Level	Comments
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8		2000 mg/kg	194
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	5/8		500 mg/kg	194
POLYOXYETHYLENE STEARATES	430, 431	5/8		5000 mg/kg	2 & 194
PROPYLENE GLYCOL	1520	5/8		10000 mg/kg	194
PROPYLENE GLYCOL ALGINATE	405	8		5000 mg/kg	194 & NN25
SORBITAN ESTERS OF FATTY ACIDS	491-495	5/8		5000 mg/kg	11 & 194
STEAROYL LACTYLATES	481(i), 482(i)	5/8		5000 mg/kg	194 & NN25
SUCROGLYCERIDES	474	5/8		2000 mg/kg	194 & NN2
SUCROSE ESTERS OF FATTY ACIDS	473	5/8		2000 mg/kg	194 & NN2
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	5/8		2000 mg/kg	194 & NN2
TARTRATES	334; 335(ii); 337	5/8		7500 mg/kg	45, 128 & 194
TOCOPHEROLS	307a, b, c	5/8		200 mg/kg	211

Food Category No. 06.5 Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)

Additive	INS	Step	Year	Max Level	Comments
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8		9000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	5/8		5000 mg/kg	
SORBITAN ESTERS OF FATTY ACIDS	491-495	8		5000 mg/kg	
STEAROYL LACTYLATES	481(i), 482(i)	8		6000 mg/kg	
SUCROGLYCERIDES	474	8	2016r	5000 mg/kg	NN2
SUCROSE ESTERS OF FATTY ACIDS	473	8		5000 mg/kg	NN2
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	5/8		5000 mg/kg	NN2
TARTRATES	334; 335(ii); 337	8		2860 mg/kg	45
TOCOPHEROLS	307a, b, c	8		500 mg/kg	15

Food Category No. 06.6 Batters (e.g., for breading or batters for fish or poultry)

Additive	INS	Step	Year	Max Level	Comments
SUCROGLYCERIDES	474	5/8		10000 mg/kg	NN2
SUCROSE ESTERS OF FATTY ACIDS	473	8		10000 mg/kg	NN2
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	5/8		10000 mg/kg	NN2
TOCOPHEROLS	307a, b, c	8		100 mg/kg	

Food Category No. 06.7 Pre-cooked or processed rice products, including rice cakes (Oriental type only)

Additive	INS	Step	Year	Max Level	Comments
SUCROGLYCERIDES	474	5/8		10000 mg/kg	NN2
SUCROSE ESTERS OF FATTY ACIDS	473	8		10000 mg/kg	NN2
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	5/8		10000 mg/kg	NN2

Food Category No. 06.8.1 Soybean-based beverages

Additive	INS	Step	Year	Max Level	Comments
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	5/8		2000 mg/kg	NN30

Food Category No. 07.1 Bread and ordinary bakery wares

Additive	INS	Step	Year	Max Level	Comments
POLYOXYETHYLENE STEARATES	430, 431	8		3000 mg/kg	
PROPYLENE GLYCOL	1520	8		1500 mg/kg	

Food Category No. 07.1.1 Breads and rolls

Additive	INS	Step	Year	Max Level	Comments
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8		10000 mg/kg	NN26

Food Category No. 07.1.1.2 Soda breads

Additive	INS	Step	Year	Max Level	Comments
STEAROYL LACTYLATES	481(i), 482(i)	5/8		3000 mg/kg	

Food Category No. 07.1.2 Crackers, excluding sweet crackers

Additive	INS	Step	Year	Max Level	Comments
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8		6000 mg/kg	
SORBITAN ESTERS OF FATTY ACIDS	491-495	8		10000 mg/kg	11
STEAROYL LACTYLATES	481(i), 482(i)	5/8		3000 mg/kg	

Food Category No. 07.1.3 Other ordinary bakery products (e.g., bagels, pita, English muffins)

Additive	INS	Step	Year	Max Level	Comments
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8		6000 mg/kg	
SORBITAN ESTERS OF FATTY ACIDS	491-495	8		10000 mg/kg	11
STEAROYL LACTYLATES	481(i), 482(i)	5/8		5000 mg/kg	

Food Category No. 07.1.4 Bread-type products, including bread stuffing and bread crumbs

Additive	INS	Step	Year	Max Level	Comments
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8		10000 mg/kg	
SORBITAN ESTERS OF FATTY ACIDS	491-495	8		10000 mg/kg	11
STEAROYL LACTYLATES	481(i), 482(i)	5/8		5000 mg/kg	

Food Category No. 07.1.5 Steamed breads and buns

Additive	INS	Step	Year	Max Level	Comments
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8		10000 mg/kg	

Food Category No. 07.1.5 Steamed breads and buns

Additive	INS	Step	Year	Max Level	Comments
SORBITAN ESTERS OF FATTY ACIDS	491-495	8		10000 mg/kg	11
STEAROYL LACTYLATES	481(i), 482(i)	5/8		3000 mg/kg	

Food Category No. 07.1.6 Mixes for bread and ordinary bakery wares

Additive	INS	Step	Year	Max Level	Comments
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8		15000 mg/kg	11
SORBITAN ESTERS OF FATTY ACIDS	491-495	8		10000 mg/kg	11
STEAROYL LACTYLATES	481(i), 482(i)	5/8		5000 mg/kg	

Food Category No. 07.2 Fine bakery wares (sweet, salty, savoury) and mixes

Additive	INS	Step	Year	Max Level	Comments
NISIN	234	8		6.25 mg/kg	233
POLYOXYETHYLENE STEARATES	430, 431	8		3000 mg/kg	
PROPYLENE GLYCOL	1520	5/8		1500 mg/kg	
SORBITAN ESTERS OF FATTY ACIDS	491-495	8		10000 mg/kg	
STEAROYL LACTYLATES	481(i), 482(i)	5/8		5000 mg/kg	
SUCROGLYCERIDES	474	8	2016r	10000 mg/kg	NN2
SUCROSE ESTERS OF FATTY ACIDS	473	8		10000 mg/kg	NN2
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	5/8		10000 mg/kg	NN2

Food Category No. 07.2.1 Cakes, cookies and pies (e.g., fruit-filled or custard types)

Additive	INS	Step	Year	Max Level	Comments
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	5/8		10000 mg/kg	

Food Category No. 07.2.2 Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)

Additive	INS	Step	Year	Max Level	Comments
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	5/8		10000 mg/kg	

Food Category No. 07.2.3 Mixes for fine bakery wares (e.g., cakes, pancakes)

Additive	INS	Step	Year	Max Level	Comments
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Food Category No. 07.2.3 Mixes for fine bakery wares (e.g., cakes, pancakes)

Additive	INS	Step	Year	Max Level	Comments
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	5/8		15000 mg/kg	11

Food Category No. 08.2 Processed meat, poultry, and game products in whole pieces or cuts

Additive	INS	Step	Year	Max Level	Comments
SODIUM DIACETATE	262(ii)	8		1000 mg/kg	XS96 & XS97
TOCOPHEROLS	307a, b, c	8		500 mg/kg	XS96 & XS97

Food Category No. 08.2.1 Non-heat treated processed meat, poultry, and game products in whole pieces or cuts

Additive	INS	Step	Year	Max Level	Comments
LAURIC ARGINATE ETHYL ESTER	243	5/8		200 mg/kg	

Food Category No. 08.2.1.1 Cured (including salted) non-heat treated processed meat, poultry, and game products in whole pieces or cuts

Additive	INS	Step	Year	Max Level	Comments
SORBATES	200-203	5/8		200 mg/kg	3 & 42

Food Category No. 08.2.1.2 Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or cuts

Additive	INS	Step	Year	Max Level	Comments
SORBATES	200-203	5/8		2000 mg/kg	3 & 42

Food Category No. 08.2.1.3 Fermented non-heat treated processed meat, poultry, and game products in whole pieces or cuts

Additive	INS	Step	Year	Max Level	Comments
SORBATES	200-203	5/8		200 mg/kg	3 & 42

Food Category No. 08.2.2 Heat-treated processed meat, poultry, and game products in whole pieces or cuts

Additive	INS	Step	Year	Max Level	Comments
LAURIC ARGINATE ETHYL ESTER	243	5/8		200 mg/kg	XS96 & XS97
SORBATES	200-203	5/8		200 mg/kg	3, 42, XS96 & XS97
STEAROYL LACTYLATES	481(i), 482(i)	8		2000 mg/kg	NN27, XS96 & XS97

Food Category No. 08.2.2 Heat-treated processed meat, poultry, and game products in whole pieces or cuts

Additive	INS	Step	Year	Max Level	Comments
SUCROSE ESTERS OF FATTY ACIDS	473	8		5000 mg/kg	15, XS96 & XS97

Food Category No. 08.2.3 Frozen processed meat, poultry, and game products in whole pieces or cuts

Additive	INS	Step	Year	Max Level	Comments
LAURIC ARGINATE ETHYL ESTER	243	5/8		200 mg/kg	3 & NN28
SORBATES	200-203	5/8		200 mg/kg	3 & 42

Food Category No. 08.3 Processed comminuted meat, poultry, and game products

Additive	INS	Step	Year	Max Level	Comments
PROPYLENE GLYCOL ALGINATE	405	8		3000 mg/kg	XS88, XS89 & XS98
SODIUM DIACETATE	262(ii)	8		1000 mg/kg	XS88, XS89 & XS98
SORBATES	200-203	8		1500 mg/kg	42, XS88, XS89 & XS98
TOCOPHEROLS	307a, b, c	8		500 mg/kg	XS88, XS89 & XS98

Food Category No. 08.3.1 Non-heat treated processed comminuted meat, poultry, and game products

Additive	INS	Step	Year	Max Level	Comments
LAURIC ARGINATE ETHYL ESTER	243	5/8		315 mg/kg	

Food Category No. 08.3.2 Heat-treated processed comminuted meat, poultry, and game products

Additive	INS	Step	Year	Max Level	Comments
LAURIC ARGINATE ETHYL ESTER	243	5/8		200 mg/kg	XS88, XS89 & XS98
STEAROYL LACTYLATES	481(i), 482(i)	8		2000 mg/kg	XS88, XS89 & XS98
SUCROSE ESTERS OF FATTY ACIDS	473	8		5000 mg/kg	15, XS96 NN27 & XS97

Food Category No. 08.3.3 Frozen processed comminuted meat, poultry, and game products

Additive	INS	Step	Year	Max Level	Comments
LAURIC ARGINATE ETHYL ESTER	243	5/8		315 mg/kg	3 & NN28

Food Category No.	08.4	Edible casings (e.g., sausage casings)			
Additive	INS	Step	Year	Max Level	Comments
SORBATES	200-203	8		10000 mg/kg	42, 222 & NN29
TOCOPHEROLS	307a, b, c	8		5000 mg/kg	NN29

Notes to the General Standard for Food Additives

Note 1	As adipic acid.
Note 2	On the dry ingredient, dry weight, dry mix or concentrate basis.
Note 3	For use in surface treatment only.
Note 11	On the flour basis.
Note 15	On the fat or oil basis.
Note 42	As sorbic acid.
Note 45	As tartaric acid.
Note 49	For use on citrus fruits only.
Note 76	For use in potatoes only.
Note 102	For use in fat emulsions for baking purposes only.
Note 128	Tartaric acid (INS 334) only.
Note 186	For use in flours with additives only.
Note 194	For use in instant noodles conforming to the Standard for Instant Noodles (CODEX STAN 249-2006) only.
Note 211	For use in noodles only.
Note 222	For use in collagen-based casings with a water activity greater than 0.6 only.
Note 230	For use as an acidity regulator only.
Note 233	As nisin.
Note NN1	For use in non-fermented acidified milks only.
Note NN2	Singly or in combination: INS 473, 473a & 474.
Note NN3	For use at 7,000 mg/kg in bakery cream fillings only.
Note NN4	For use at 10,000 mg/kg in cream powder analogues only.
Note NN5	Only for use in products conforming to the Standard for Cream Cheese (CODEX STAN 275-1973).
Note NN6	Except for use at 6,000 mg/kg in products with > 20% fat content.
Note NN7	On dry basis.
Note NN8	2,000 mg/kg in flavoured products conforming to the Standard for Fermented Milks (CODEX STAN 243-2003) only.
Note NN9	10,000 mg/kg in flavoured products conforming to the Standard for Fermented Milks (CODEX STAN 243-2003) only.
Note NN10	Excluding virgin or cold pressed oils.
Note NN11	Except for use in refined olive oil, oilive oil, refined olive-pomace oil and olive-pomace oil at 200 mg/kg to restore natural tocopherol lost in production.
Note NN12	Except for use in fish oils at 6,000 mg/kg, singly or in combination .
Note NN13	Excluding dairy fat spreads with \geq 70% milk fat content.
Note NN14	In dairy fat spreads limited to products with < 70% fat content or baking purposes only.
Note NN15	5,000 mg/kg as tartartic acid in products conforming to the Standard for Dairy Fat Spreads (CODEX STAN 253-2006).
Note NN16	Excluding plain products conforming to the Standard for Fermented Milks (CODEX STAN 243-2003).
Note NN17	50,000 mg/kg for emulsifier oils used in the production of noodles or bakery products.
Note NN18	Singly or in combination.
Note NN19	Excluding soft cheeses as defined in General Standard for Cheese (CODEX STAN 283-
Note NN20	10,000 mg/kg in imitation chocolate with >5% water content.
Note NN21	10,000 mg/kg in candy containing not less than 10% oil.
Note NN22	10,000 mg/kg in whipped decorations.
Note NN23	For use in granola-type breakfast cereals only.
Note NN24	For use in noodles, skin or crusts for spring rolls, wontons, and shou mai only.
Note NN25	10,000 mg/kg in boiled noodles only.
Note NN26	For use in rolls only.
Note NN27	For use in sausage only
Note NN28	For use in cooked frozen meat products only.

- Note NN29 On a casings basis
- Note NN30 Excluding plain products.
- Note XS88 Excluding products conforming to the Standard for Corned Beef (CODEX STAN 88-1981).
- Note XS89 Excluding products conforming to Standard for Luncheon Meat (CODEX STAN 89-1981).
- Note XS96 Excluding products conforming to the Standard for Cooked Cured Ham (CODEX STAN 96-1981).
- Note XS97 Excluding products conforming to the Standard for Cooked Cured Pork Shoulder (CODEX STAN 97-1981).
- Note XS98 Excluding products conforming to the Standard for Cooked Cured Chopped Meat (CODEX STAN 98-1981).
- Note XS117 Excluding products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981).
- Note NXS38 Excluding products conforming to the Codex General Standard for Edible Fungi and Fungus Products (CODEX STAN 38-1981)
- Note NXS115 Excluding products conforming to the Codex Standard for Pickled Cucumbers (Cucumber Pickles) (CODEX STAN 115-1981)
- Note NXS208 Excluding products conforming to the Standard for Cheese in Brine (CODEX STAN 208-1999).
- Note NXS240 Excluding products conforming to the Standard for Aqueous Coconut Products (CODEX STAN 240-2003)
- Note NXS243 Excluding products conforming to the Standard for Fermented Milks (CODEX STAN 243-2003).
- Note NXS250 Excluding products conforming to the Standard for a Blend of Evaporated Skimmed Milk and Vegetable Fat (CODEX STAN 250-2006)
- Note NXS251 Excluding products conforming to the Standard for a Blend of Skimmed Milk and Vegetable Fat in Powdered Form (CODEX STAN 251-2006).
- Note NXS252 Excluding products conforming to the Standard for a Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat (CODEX STAN 252-2006).
- Note NXS253 Excluding products conforming to the Standard for Dairy Fat Spreads (CODEX STAN 253-2006).
- Note NXS262 Excluding products conforming to the Standard for Mozzarella (CODEX STAN 262-2007).
- Note NXS309R Excluding products conforming to the Codex Regional Standard for Halawa Tehenia (CODEX STAN 309R-211)
- Note NXS314R Excluding products conforming to the Standard for Date Paste (CODEX STAN 314R-2013)

Codex General Standard for Food Additives

Draft and Proposed Draft Food Additive Provisions (for adoption at Step 8 and 5/8)

Part B: Provisions Included in Agenda Item 5b

For Adoption in Tables 1 and 2 of the GSFA

Nisin				
INS 234 Nisin		Functional Class: Preservative		
Food Cat. No.	Food Category	Max level	Notes	Step
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	25 mg/kg	233, A	5/8

Note 233: As nisin.

Note A: For products conforming to the Standard for Luncheon Meat (CODEX STAN 89-1981), Standard for Cooked Cured Chopped Meat (CODEX STAN 98-1981), and Standard for Corned Beef (CODEX STAN 88-1981) use is limited to ready-to-eat products which require refrigeration.

Codex General Standard for Food Additives

Draft and Proposed Draft Food Additive Provisions (for adoption at Step 8 and 5/8)¹

Part C: Provisions Included in Agenda Item 5(c)

For Adoption in Tables 1 and 2 of the GSFA

Quillaia Extracts				
INS 999(i) Quillaia extract type I		Functional Class: Emulsifier, Foaming agent		
INS 999(ii) Quillaia extract type 2		Functional Class: Emulsifier, Foaming agent		
Food Cat. No.	Food Category	Max level	Notes	Step
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	50 mg/kg	132, 293	8

Note 132: Except for use in semi-frozen beverages at 130 mg/kg on a dried basis.

Note 293: On the saponin basis.

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

Codex General Standard for Food Additives

Draft and Proposed Draft Food Additive Provisions (for adoption at Step 8 and 5/8)¹

Part D: Provisions Included in Agenda Item 5(e)

For Adoption in Table 3 of the GSFA

Magnesium stearate (INS 470(iii)) at Step 5/8

For Adoption in Tables 1 and 2 of the GSFA

Carrageenan				
INS 407 Carrageenan				
Functional Class: Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener				
Food Cat. No.	Food Category	Max level	Notes	Step
13.1.1	Infant formulae	300 mg/kg	C	5/8
13.1.3	Formulae for special medical purposes for infants	1000 mg/kg	D	5/8

Citric and fatty acid esters of glycerol				
INS 472c Citric and fatty acid esters of glycerol				
Functional Class: Antioxidant, Emulsifier, Flour treatment agent, Sequestrant, Stabilizer				
Food Cat. No.	Food Category	Max level	Notes	Step
13.1	Infant formulae, follow-up formulae, and formulae for special medical purposes for infants	9000 mg/kg	E, F	5/8

Starch sodium octenyl succinate				
INS 1450 Starch sodium octenyl succinate				
Functional Class: Emulsifier, Stabilizer, Thickener				

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

Food Cat. No.	Food Category	Max level	Notes	Step
13.1.3	Formulae for special medical purposes for infants	20,000 mg/kg	F, G	5/8

Note C: For use in liquid infant formula only.

Note D: For use in hydrolyzed protein and/or amino acid based liquid infant formula only.

Note E: Except for use in powdered infant formula at 7,500 mg/kg.

Note F: As consumed.

Note G: For use in hydrolyzed protein and/or amino acid based infant formula only.

Codex General Standard for Food Additives

Discontinuation of work on draft and proposed draft food additive provisions (for information)

Part A: Provisions for Discontinuation from Agenda Item 5a

Food Category No. 01.2.1		Fermented milks (plain)			
Additive	INS	Step	Year	Max Level	Comments
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		30000 mg/kg	
Food Category No. 01.3.1		Condensed milk (plain)			
Additive	INS	Step	Year	Max Level	Comments
DIOCTYL SODIUM SULFOSUCCINATE	480	7		GMP	
Food Category No. 01.4		Cream (plain) and the like			
Additive	INS	Step	Year	Max Level	Comments
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		10000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		5000 mg/kg	
Food Category No. 01.5.1		Milk powder and cream powder (plain)			
Additive	INS	Step	Year	Max Level	Comments
STEAROYL LACTYLATES	481(i), 482(i)	7		2000 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		10000 mg/kg	
Food Category No. 01.6.1		Unripened cheese			
Additive	INS	Step	Year	Max Level	Comments
NITRITES	249, 250	7		20 mg/kg	32
PROPYLENE GLYCOL	1520	7		6000 mg/kg	
Food Category No. 01.6.2		Ripened cheese			
Additive	INS	Step	Year	Max Level	Comments
NITRITES	249, 250	7		20 mg/kg	32
TARTRATES	334; 335(ii); 337	7		GMP	45

Food Category No. 01.6.2.1 Ripened cheese, includes rind

Additive	INS	Step	Year	Max Level	Comments
PROPYLENE GLYCOL ALGINATE	405	7		9000 mg/kg	

Food Category No. 01.6.2.2 Rind of ripened cheese

Additive	INS	Step	Year	Max Level	Comments
PROPYLENE GLYCOL ALGINATE	405	7		9000 mg/kg	

Food Category No. 01.8.1 Liquid whey and whey products, excluding whey cheeses

Additive	INS	Step	Year	Max Level	Comments
TOCOPHEROLS	307a, b, c	7		200 mg/kg	

Food Category No. 02.1.2 Vegetable oils and fats

Additive	INS	Step	Year	Max Level	Comments
CALCIUM ASCORBATE	302	7		GMP	
ERYTHORBIC ACID (ISOASCORBIC ACID)	315	7		100 mg/kg	
POLYOXYETHYLENE STEARATES	430, 431	7		5000 mg/kg	
SODIUM DIACETATE	262(ii)	7		1000 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		10000 mg/kg	
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	4		50000 mg/kg	

Food Category No. 02.1.3 Lard, tallow, fish oil, and other animal fats

Additive	INS	Step	Year	Max Level	Comments
POLYOXYETHYLENE STEARATES	430, 431	7		5000 mg/kg	
SODIUM DIACETATE	262(ii)	7		1000 mg/kg	
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		10000 mg/kg	
STEAROYL LACTYLATES	481(i), 482(i)	7		3000 mg/kg	
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	4		5000 mg/kg	

Food Category No. 02.2.1 Butter

Additive	INS	Step	Year	Max Level	Comments
SODIUM CARBONATE	500(i)	2		GMP	303
SODIUM HYDROGEN CARBONATE	500(ii)	2		GMP	303

Food Category No. 02.2.2 Fat spreads, dairy fat spreads and blended spreads

Additive	INS	Step	Year	Max Level	Comments
GUAIAIC RESIN	314	3		1000 mg/kg	
POLYSORBATES	432-436	3		10000 mg/kg	
SODIUM DIACETATE	262(ii)	7		GMP	

Food Category No. 02.4 Fat-based desserts excluding dairy-based dessert products of food category 01.7

Additive	INS	Step	Year	Max Level	Comments
PROPYLENE GLYCOL ALGINATE	405	7		10000 mg/kg	

Food Category No. 03.0 Edible ices, including sherbet and sorbet

Additive	INS	Step	Year	Max Level	Comments
PROPYLENE GLYCOL	1520	7		25000 mg/kg	

Food Category No. 04.1.1 Fresh fruit

Additive	INS	Step	Year	Max Level	Comments
PULLULAN	1204	4		30000 mg/kg	

Food Category No. 04.1.1.2 Surface-treated fresh fruit

Additive	INS	Step	Year	Max Level	Comments
AMMONIUM HYDROXIDE	527	2		GMP	
DIPHENYL	230	8		70 mg/kg	49

Food Category No. 04.1.1.3 Peeled or cut fresh fruit

Additive	INS	Step	Year	Max Level	Comments
PROPYLENE GLYCOL ALGINATE	405	4		10000 mg/kg	
SODIUM ERYTHORBATE (SODIUM ISOASCORBATE)	316	7		GMP	

Food Category No. 04.1.2.1 Frozen fruit

Additive	INS	Step	Year	Max Level	Comments
PROPYLENE GLYCOL ALGINATE	405	7		10000 mg/kg	
TARTRATES	334; 335(ii); 337	7		GMP	45

Food Category No. 04.1.2.2 Dried fruit

Additive	INS	Step	Year	Max Level	Comments
PROPYLENE GLYCOL	1520	7		50000 mg/kg	

Food Category No.	INS	Step	Year	Max Level	Comments
04.1.2.11		Fruit fillings for pastries			
Additive	INS	Step	Year	Max Level	Comments
PROPYLENE GLYCOL	1520	7		200000 mg/kg	
04.2.1.3		Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds			
Additive	INS	Step	Year	Max Level	Comments
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		3000 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		3000 mg/kg	
04.2.2.1		Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds			
Additive	INS	Step	Year	Max Level	Comments
PROPYLENE GLYCOL ALGINATE	405	4		10000 mg/kg	
PULLULAN	1204	4		30000 mg/kg	
04.2.2.8		Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds			
Additive	INS	Step	Year	Max Level	Comments
TOCOPHEROLS	307a, b, c	7		200 mg/kg	
05.2.1		Hard candy			
Additive	INS	Step	Year	Max Level	Comments
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	4		50000 mg/kg	
05.2.2		Soft candy			
Additive	INS	Step	Year	Max Level	Comments
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	4		5000 mg/kg	
06.1		Whole, broken, or flaked grain, including rice			
Additive	INS	Step	Year	Max Level	Comments
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		10000 mg/kg	
PROTEASE	1101(i)	7		GMP	

Food Category No. 06.1		Whole, broken, or flaked grain, including rice			
Additive	INS	Step	Year	Max Level	Comments
STEAROYL LACTYLATES	481(i), 482(i)	7		4000 mg/kg	
Food Category No. 06.4.2		Dried pastas and noodles and like products			
Additive	INS	Step	Year	Max Level	Comments
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		20000 mg/kg	
SODIUM DIACETATE	262(ii)	7		3000 mg/kg	
Food Category No. 06.4.3		Pre-cooked pastas and noodles and like products			
Additive	INS	Step	Year	Max Level	Comments
SODIUM DIACETATE	262(ii)	7		3000 mg/kg	
Food Category No. 06.5		Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)			
Additive	INS	Step	Year	Max Level	Comments
PROPYLENE GLYCOL ALGINATE	405	7		10000 mg/kg	
Food Category No. 06.6		Batters (e.g., for breading or batters for fish or poultry)			
Additive	INS	Step	Year	Max Level	Comments
ADIPATES	355	7		1000 mg/kg	1
PROPYLENE GLYCOL	1520	7		500 mg/kg	72
STEAROYL LACTYLATES	481(i), 482(i)	7		7500 mg/kg	2
Food Category No. 06.8.2		Soybean-based beverage film			
Additive	INS	Step	Year	Max Level	Comments
POLYDIMETHYLSILOXANE	900a	4		50 mg/kg	
Food Category No. 06.8.3		Soybean curd (tofu)			
Additive	INS	Step	Year	Max Level	Comments
POLYDIMETHYLSILOXANE	900a	4		50 mg/kg	
Food Category No. 06.8.8		Other soybean protein products			
Additive	INS	Step	Year	Max Level	Comments
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	4		10000 mg/kg	

Food Category No. 07.0		Bakery wares			
Additive	INS	Step	Year	Max Level	Comments
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		5000 mg/kg	
Food Category No. 07.1		Bread and ordinary bakery wares			
Additive	INS	Step	Year	Max Level	Comments
STEAROYL LACTYLATES	481(i), 482(i)	7		5000 mg/kg	
Food Category No. 07.2		Fine bakery wares (sweet, salty, savoury) and mixes			
Additive	INS	Step	Year	Max Level	Comments
ETHYL MALTOL	637	7		200 mg/kg	
MALTOL	636	7		200 mg/kg	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		10000 mg/kg	
Food Category No. 07.2.1		Cakes, cookies and pies (e.g., fruit-filled or custard types)			
Additive	INS	Step	Year	Max Level	Comments
PROPYLENE GLYCOL	1520	7		50000 mg/kg	
STEAROYL LACTYLATES	481(i), 482(i)	7		5500 mg/kg	
Food Category No. 07.2.2		Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)			
Additive	INS	Step	Year	Max Level	Comments
PROPYLENE GLYCOL	1520	7		10000 mg/kg	
STEAROYL LACTYLATES	481(i), 482(i)	7		5000 mg/kg	
Food Category No. 07.2.3		Mixes for fine bakery wares (e.g., cakes, pancakes)			
Additive	INS	Step	Year	Max Level	Comments
PROPYLENE GLYCOL	1520	7		10000 mg/kg	
STEAROYL LACTYLATES	481(i), 482(i)	7		8000 mg/kg	
Food Category No. 08.2		Processed meat, poultry, and game products in whole pieces or cuts			
Additive	INS	Step	Year	Max Level	Comments
SORBATES	200-203	6		2000 mg/kg	42

Food Category No. 08.4		Edible casings (e.g., sausage casings)			
Additive	INS	Step	Year	Max Level	Comments
DIOCTYL SODIUM SULFOSUCCINATE	480	7		200 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	7		20000 mg/kg	
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		3500 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		5000 mg/kg	

Notes to the General Standard for Food Additives

- Note 1 As adipic acid.
 Note 2 On the dry ingredient, dry weight, dry mix or concentrate basis.
 Note 32 As residual NO₂ ion.
 Note 42 As sorbic acid.
 Note 45 As tartaric acid.
 Note 72 On the ready-to-eat basis.
 Note 303 For use as a pH stabilizer in soured cream butter only.

Part B: Provisions for Discontinuation from Agenda Item 5c

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	Comments
QUILLAIA EXTRACTS	999(i),(ii)	3		50 mg/kg	132 & 293

Notes to the General Standard for Food Additives

- Note 132 Except for use in semi-frozen beverages at 130 mg/kg on a dried basis.
 Note 293 On the saponin basis.

Codex General Standard for Food Additives

New Provisions for Inclusion at Step 2

ADVANTAME

INS 969 Advantame

Functional Class: Flavour enhancer, Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	6 mg/kg		2	
01.3.2	Beverage whiteners	60 mg/kg		2	
01.4.4	Cream analogues	10 mg/kg		2	
01.5.2	Milk and cream powder analogues	20 mg/kg		2	
01.6.1	Unripened cheese	10 mg/kg		2	
01.6.5	Cheese analogues	10 mg/kg		2	
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	10 mg/kg		2	
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	10 mg/kg		2	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	10 mg/kg		2	
03.0	Edible ices, including sherbet and sorbet	10 mg/kg		2	
04.1.2.1	Frozen fruit	20 mg/kg		2	
04.1.2.2	Dried fruit	20 mg/kg		2	
04.1.2.3	Fruit in vinegar, oil, or brine	3 mg/kg		2	
04.1.2.4	Canned or bottled (pasteurized) fruit	10 mg/kg		2	
04.1.2.5	Jams, jellies, marmelades	10 mg/kg		2	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	10 mg/kg		2	
04.1.2.7	Candied fruit	20 mg/kg		2	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	10 mg/kg		2	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	10 mg/kg		2	
04.1.2.10	Fermented fruit products	10 mg/kg		2	
04.1.2.11	Fruit fillings for pastries	10 mg/kg		2	
04.1.2.12	Cooked fruit	10 mg/kg		2	
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	10 mg/kg		2	

ADVANTAME

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	10 mg/kg		2	
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	3 mg/kg	144	2	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	10 mg/kg		2	
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	10 mg/kg		2	
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	10 mg/kg		2	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	25 mg/kg		2	
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	10 mg/kg		2	
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	30 mg/kg	97	2	
05.1.2	Cocoa mixes (syrups)	10 mg/kg		2	
05.1.3	Cocoa-based spreads, including fillings	30 mg/kg		2	
05.1.4	Cocoa and chocolate products	30 mg/kg		2	
05.1.5	Imitation chocolate, chocolate substitute products	30 mg/kg		2	
05.2.1	Hard candy	30 mg/kg	B	2	
05.2.2	Soft candy	30 mg/kg	B	2	
05.2.3	Nougats and marzipans	30 mg/kg		2	
05.3	Chewing gum	100 mg/kg		2	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	10 mg/kg		2	
06.3	Breakfast cereals, including rolled oats	10 mg/kg		2	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	10 mg/kg		2	
07.1.5	Steamed breads and buns	10 mg/kg		2	
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	17 mg/kg	165	2	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	3 mg/kg	144	2	
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	3 mg/kg	144	2	

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	3 mg/kg	144	2	
10.4	Egg-based desserts (e.g., custard)	10 mg/kg		2	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	30 mg/kg	159	2	
11.6	Table-top sweeteners, including those containing high-intensity sweeteners	GMP		2	
12.2.2	Seasonings and condiments	20 mg/kg		2	
12.3	Vinegars	30 mg/kg		2	
12.4	Mustards	3.5 mg/kg		2	
12.5	Soups and broths	12 mg/kg	XS117	2	
12.6	Sauces and like products	3.5 mg/kg		2	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	3.5 mg/kg	166	2	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	10 mg/kg		2	
13.4	Dietetic formulae for slimming purposes and weight reduction	8 mg/kg		2	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	10 mg/kg		2	
13.6	Food supplements	55 mg/kg		2	
14.1.3.1	Fruit nectar	6 mg/kg		2	
14.1.3.2	Vegetable nectar	6 mg/kg		2	
14.1.3.3	Concentrates for fruit nectar	6 mg/kg	127	2	
14.1.3.4	Concentrates for vegetable nectar	6 mg/kg	127	2	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	6 mg/kg		2	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	6 mg/kg	160	2	
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	6 mg/kg		2	
15.0	Ready-to-eat savouries	5 mg/kg		2	

MAGNESIUM STEARATE

INS 470(iii) Magnesium stearate

Functional Class: Anticaking agent, Emulsifier, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
12.2.1	Herbs and spices	10000 mg/kg		2	

POLYVINYL ALCOHOL (PVA)-POLYETHYLENE GLYCOL (PEG) GRAFT CO-POLYMER

INS 1209 Polyvinyl alcohol (PVA)-polyethylene glycol (PEG) graft co-polymer Functional Class: Glazing agent

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
13.6	Food supplements	50000 mg/kg		2	

Notes

- Note 97 On the final cocoa and chocolate product basis.
 Note 127 On the served to the consumer basis.
 Note 144 For use in sweet and sour products only.
 Note 159 For use in pancake syrup and maple syrup only.
 Note 160 For use in ready-to-drink products and pre-mixes for ready-to-drink products only.
 Note 165 For use in products for special nutritional use only.
 Note 166 For use in milk-based sandwich spreads only.
 Note B Except for use in microsweets and breath freshening mints at 100 mg/kg.
 Note XS117 Excluding products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981).

Provisions Included Under Agenda Item 5(a) Held to Circulate for Comments

ETHYL MALTOL		
INS 637		
MALTOL		
INS 636		
Food Cat. No.	Food Category	Information Needed
05.1.5	Imitation chocolate, chocolate substitute products	Further information is needed on the technological justification, actual use level and actual function.
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3, and 05.4	
05.3	Chewing gum	

POLYGLYCEROL ESTERS OF FATTY ACIDS		
INS 475		
Food Cat. No.	Food Category	Information Needed
06.6	Batters (e.g. for breading or batters for fish or poultry)	Further information is needed on the technological justification, actual use level and actual function.

POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID		
INS 476		
Food Cat. No.	Food Category	Information Needed

05.3	Chewing gum	Further information is needed on the actual use level.
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POLYOXYETHYLENE STEARATES

INS 430,431

Food Cat. No.	Food Category	Information Needed
05.3	Chewing gum	Further information is needed on the actual use level.

PROPYLENE GLYCOL

INS 1520

Food Cat. No.	Food Category	Information Needed
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	Further information is needed on the actual use level.
04.1.2.7	Candied fruit	Further information is needed on the actual function.
04.2.2	Processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	Further information is needed on the technological justification, actual use level and actual function.
05.0	Confectionery	Further information is needed on the actual use level for each food subcategory.

PROPYLENE GLYCOL ALGINATE

INS 405

Food Cat. No.	Food Category	Information Needed
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	Further information is needed on the actual use level.
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	Further information is needed on the actual use level conforming to CODEX STAN 260-2007.

SODIUM DIACETATE

INS 262(ii)

Food Cat. No.	Food Category	Information Needed
04.1.2.3	Fruit in vinegar, oil, or brine	Further information is needed on the actual use level and technological justification in this food category in general and in products conforming to the Codex Standard for Pickled fruits and Vegetables (CODEX STAN 260-2011).

04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	Further information is needed on the actual use level.
05.1.5	Imitation chocolate, chocolate substitute products	

SORBITAN ESTERS OF FATTY ACIDS

INS 491-495

Food Cat. No.	Food Category	Information Needed
04.1.2.5	Jams, jellies, marmalades	Further information is needed on the actual function.
07.1.1	Breads and rolls	Further information is needed on the actual use level and technological justification.

STEAROYL LACTYLATES

INS 481(i), 482(i)

Food Cat. No.	Food Category	Information Needed
04.1.2.7	Candied fruit	Further information is needed on the actual function.
07.1.1.1	Yeast-leavened breads and specialty breads	Further information is needed on the actual use level.

SUCROSE ESTERS OF FATTY ACIDS

INS 473

Food Cat. No.	Food Category	Information Needed
07.1	Bread and ordinary bakery wares and mixes	Further information is needed on the actual use level.

TALC

INS 553(iii)

Food Cat. No.	Food Category	Information Needed
06.1	Whole, broken, or flaked grain, including rice	Further information is needed on the actual use level in rice.

TARTRATES

INS 334, 335(ii),337

Food Cat. No.	Food Category	Information Needed
01.6.2.3	Cheese powder (for reconstitution; e.g. for cheese sauces)	Further information is needed on the numerical use level.
01.6.5	Cheese analogues	
04.1.2.2	Dried fruit	Further information is needed on the numerical use level as Acidity Regulator.
04.1.2.3	Fruit in vinegar, oil, or brine	Further information is needed on the numerical use level and technological justification.
04.1.2.7	Candied fruit	Further information is needed on the numerical use level.
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	

04.1.2.10	Fermented fruit products	
04.1.2.12	Cooked fruit	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	Further information is needed on the numerical use level in products conforming to CODEX STAN 260-2007.
08.0	Meat and meat products, including poultry and game	Further information is needed on the numerical use level.

TOCOPHEROLS

INS 307a,b,c

Food Cat. No.	Food Category	Information Needed
01.2	Fermented and renneted milk products (plain) excluding food category 01.1.2 (dairy based drinks)	Further information is needed on the technological justification.
01.3	Condensed milk and analogues (plain)	
01.4	Cream (plain) and the like	
01.5	Milk powder and cream powder and powder analogues (plain)	
01.6	Cheese and analogues	

04.1.2	Processed fruit	Further information is needed on the technological justification, actual use level and actual function.
06.2	Flours and starches (including soybean powder)	Further information is needed on the actual use level for food or food additives.
08.1.2	Fresh meat, poultry, and game, comminuted	Further information is needed on the actual use level, and if the actual use level could mislead consumers.

**Provisions Included Under Agenda Item 5(a)
Held to Request for Guidance from Commodity Committees**

Codex Committee for Fats and Oils		
Food Cat. No.	Food Category	Request for guidance on
02.1.2	Vegetable fats and oils	<ul style="list-style-type: none"> - the use in this food category of emulsifiers in general and Polyglycerol esters of fatty acids (INS 475), Polyglycerol esters of interesterified ricinoleic acid (INS 476), Propylene glycol alginate (INS 405), Sorbitan esters of fatty acids (INS 491-495) and Stearoyl lactylates (INS 481 (I), 482 (ii)) specifically - the use in this food category of acidity regulators and Tartrates (INS 334, 335 (ii), 337)
02.1.3	Lard, tallow, fish oil, and other animal fats	<ul style="list-style-type: none"> - the use in this food category of emulsifiers in general and Polyglycerol esters of fatty acids (INS 475), Polyglycerol esters of interesterified ricinoleic acid (INS 476) and Propylene glycol alginate (INS 405) specifically - the use in this food category of Tartrates (INS 334, 335 (ii), 337) as acidity regulators

Codex Committee for Processed Fruits and Vegetables		
Food Cat. No.	Food Category	Request for guidance on
04.1.2	Processed Fruit	- the use of antioxidants in processed fruit in general and the use of Tocopherols (INS 307a, b, c) specifically in standardized and non-standardized for all subcategories
04.1.2.2	Dried fruit	- the general use of acidity regulators, and the use of Tartrates (INS 334, 335 (ii), 337) specifically, in products conforming to CODEX STAN 177-1991
04.1.2.3	Fruit in vinegar, oil or brine	- the use of Tartrates (INS 334, 335 (ii), 337) as acidity regulators in products conforming to CODEX STAN 260-2011
04.1.2.5	Jams, jellies, marmalades	- the use of Propylene glycol alginate (INS 405) as a thickener in products conforming to CODEX STAN 296-2009
04.1.2.6	Fruit based spreads (e. g. chutney) excluding products of food category 04.1.2.5	- the use of Tartrates (INS 334, 335 (ii), 337) as acidity regulator in products conforming to CODEX STAN 160-1987