



## JOINT FAO/WHO FOOD STANDARDS PROGRAMME

### CODEx COMMITTEE ON FOOD ADDITIVES

#### Forty-Eighth Session

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### ALIGNMENT OF THE FOOD ADDITIVE PROVISIONS OF COMMODITY STANDARDS AND RELEVANT PROVISIONS OF THE GSFA

Report of the electronic working group on the alignment of the food additive provisions of the commodity standards with the GSFA, led by Australia, and co-chaired by United States of America, with assistance of Belgium, Brazil, Canada, Ghana, European Union, India, Iran, Japan, Lao People's Democratic Republic, Malaysia, New Zealand, Norway, Poland, Republic of Korea, Russian Federation, Switzerland, Zambia, Calorie Control Council (CCC), Comité Européen des Fabricants de Sucre (CEFS), Conseil Européen des Fédérations de l'Industrie Chimique (CEFIC), European Cocoa Association (ECA), European Food Emulsifier Manufacturers Association (EFEMA), Federation of European Specialty Food Ingredients Industries (ELC), FoodDrinkEurope, International Confectioners Association (ICA), International Chewing Gum Association (ICGA), International Food Additives Council (IFAC), International Frozen Food Association (IFFA), International Glutamate Technical Committee (IGTC), International Organization of the Flavor Industry (IOFI), Institute of Food Technologists (IFT), World Processing Tomato Council (WPTC).

#### Introduction

1. The 42<sup>nd</sup> Session of the Codex Committee on Food Additives (CCFA42),<sup>1</sup> held in March 2010, agreed to establish an electronic Working Group (eWG), led by Australia, to prepare a discussion paper with a proposal for the alignment of the food additive provisions of the five Codex standards for meat products with the adopted food additive provisions of GSFA and to undertake an analysis of the problems and solutions identified in carrying out this work.
2. CCFA43<sup>2</sup> noted that the eWG achieved consensus on:
  - (i) the need for the food additives to be technologically justified and safe for use; and
  - (ii) a decision tree approach, which had been tried out on the standards for processed meat and should be applicable to all commodity standards.
3. Since CCFA43, the Committee has further modified the decision tree approach, based on principles prepared by the eWG, as a way to progressively achieve the goal of the GSFA being the single Codex reference for food additives.
4. Following the completion of the work in relation to the alignment of the five Codex standards for meat products, CCFA47 applied the decision tree approach to the *Standard for Bouillons and Consommés* (CODEX STAN 117-1981) as well as to the standards related to chocolate and cocoa products and prepared the relevant proposals for amending the GSFA and the commodity standards. The Committee agreed that the revised food additive section of the *Standard for Bouillons and Consommés* be forwarded to the CAC38 for adoption.
5. In relation to prioritising the future work on Alignment, the CCFA47 session agreed<sup>3</sup> that primary criterion for prioritising commodity standards for alignment work should be whether there is an active commodity committee. A secondary consideration would be the level of support from a peak body/trade association to assist the alignment work. The Committee also agreed to remind active commodity committees, that it is their responsibility to consider the alignment of food additive standards with the GSFA for all those commodity standards within their mandate.
6. CCFA47 agreed to amend the Decision Tree related to "Principles." A revised Decision tree, reflecting these amendments, is at Appendix 1.

<sup>1</sup> CX/FA 10/42/17 and ALINORM 10/33/12, paras. 151-164.

<sup>2</sup> CX/FA 11/43/6 and REP 11/FA, paras. 46-49.

<sup>3</sup> REP 15/FA, para. 54.

7. CCFA47 also agreed<sup>4</sup> to establish an eWG, led by Australia and co-chaired by the United States of America, open to all Members and Observers and working in English only to:

- Further develop the alignment proposal of the *Standards for Cocoa Butter* (CODEX STAN 81-981); *Chocolate and Chocolate Products* (CODEX STAN 87-1981); *Cocoa Powders (Cocoas) and Dry Mixtures of Cocoa and Sugars* (CODEX STAN 105-1981); and *Cocoa (Cacao) Mass (Cocoa/Chocolate Liquor) and Cocoa Cake* (CODEX STAN 141-1983);
- Consider the work that could not be addressed by the CCFA45 EWG on:
  - food additive provisions of the GSFA that, according to the CCFFP, are not technologically justified in the products covered by the *Standard for Smoked Fish, Smoked-Flavoured Fish and Smoke-Dried Fish* (CODEX STAN 311-2013); and
  - food additive provisions of the GSFA that, according to the CCPFV, are not technologically justified in specific food categories covered by the *Standards for Certain Canned Citrus Fruits* (CODEX STAN 254-2003), *for Preserved Tomatoes* (CODEX STAN 13-1981), *for Processed Tomato Concentrates* (CODEX STAN 57-1981) and *for Table Olives* (CODEX STAN 66-1981).

### Progress since CCFA47

8. During 2015 the eWG, through two rounds of comments on draft alignment text, completed the work requested by CCFA47. In particular, the decision tree was applied to the Standards related to chocolate and cocoa products, and to the commodity standards identified by the Committee on Fish and Fishery Products (CCFFP) and the Committee on Processed Fruits and Vegetables (CCPFV)

### Recommendations

9. The Committee:

- Notes the explanatory document which summarises issues arising from the e-WG discussions in relation to chocolate and cocoa products at Appendix 2.
- Supports the proposals contained in Appendices 3 and 4 for the revision of the relevant food categories of the GSFA, and of the food additive sections of the *Standards for Cocoa Butter* (CODEX STAN 86-1981); *Chocolate and Chocolate Products* (CODEX STAN 87-1981); *Cocoa Powders (Cocoas) and Dry Mixtures of Cocoa and Sugars* (CODEX STAN 105-1981); and *Cocoa (Cacao) Mass (Cocoa/Chocolate Liquor) and Cocoa Cake* (CODEX STAN 141-1983).
- Notes the background document at Appendix 5, in relation to the approach taken to the alignment of the commodity standards identified by CCFFP and CCPFV.
- Supports the proposals contained in Appendices 6 for the revision to Table 1 and 2 of the GSFA in relation to commodity standards identified by CCFFP and CCPFV.

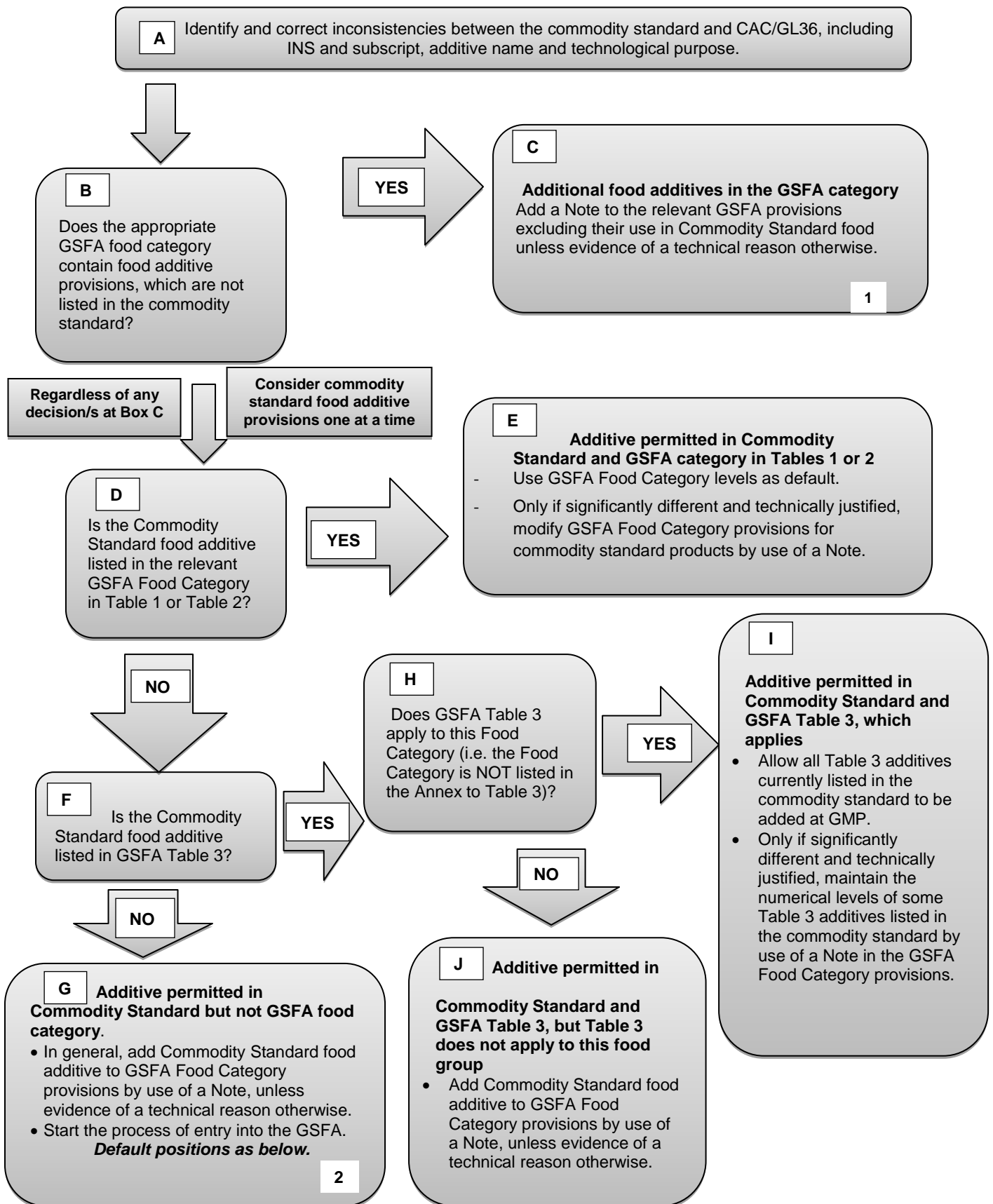
### List of appendices

1. The Decision Tree on Principles (incorporating the changes that were agreed at CCFA47).
2. Explanatory document – issues arising from the eWG discussions in relation to chocolate and cocoa products.
3. Proposed amendments to the food additive provisions of the codex commodity standards in relation to chocolate and cocoa products.
4. Proposed amendments to Table 1, 2 and 3 of the general standard for food additives in relation to chocolate and cocoa products.
5. Background document: Alignment of the commodity standards identified by CCFFP and CCPFV.
6. Proposed amendments to Table 1 and 2 of the GSFA in relation to commodity standards identified by the CCFFP and the CCPFV.

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<sup>4</sup> REP 15/FA, para. 58.

**DECISION TREE FOR THE RECOMMENDED APPROACH TO ALIGNMENT OF THE GSFA AND COMMODITY STANDARDS FOOD ADDITIVE PROVISIONS, BASED ON USE FOR PROCESSED MEATS, BOUILLONS AND CONSOMMÉS, AND COCOA-BASED COMMODITY STANDARDS**



1. **C:** *Technological justification is to be determined by the relevant commodity committee, where an active commodity committee exists, or by the CCFA, where the relevant commodity committee has been adjourned/abolished.*
2. **G1:** *Additive in Table 1 for other GSFA food categories. Add Commodity Standard food additive to GSFA Food Category provisions by use of a Note. Start the process of entry into the GSFA*
2. **G2:** *Additive does not have any provision in the GSFA, however has been assessed by JECFA and has been included in the CAC/GL 36-1989. Add to GSFA but only for relevant Commodity Standard products. Start the process of entry into the GSFA.*
2. **G3:** *Additive is not listed in the GSFA. Remove from commodity standards.*
3. *Codex Procedural Manual (21<sup>st</sup> Ed., 2013) Section II; Elaboration of Codex Texts, Format for Codex Commodity Standards, pp.51-52.*

CCFA47 agreed to amend the decision tree for the recommended approach to alignment of the GSFA and commodity standards food additive provisions. This was based on the experience gained in the use of the decision tree for processed meats, bouillons and consommés, and cocoa-based commodity standards.

*Note that for the purpose of testing the decision tree, it has been simpler to consider only the adopted (Step 8) GSFA provisions. However, for the actual application of the decision tree, it would be preferable to consider both the adopted (Step 8) GSFA provisions and the draft and proposed draft GSFA provisions. This would ensure that all provisions in the food category relevant to the commodity standard are considered together in a consistent manner. An appropriate note could be applied to the draft GSFA provision to indicate the relevance to the commodity standard, until such time as the draft GSFA provision is discussed by the Committee.*

### **Principles established that have guided the direction and development of the Decision Tree**

- There is a need for the food additive to be technologically justified and safe for use.
- The GSFA is being developed to be the single reference point for food additives within Codex Alimentarius and should therefore take into account any food additive provisions in the commodity standards.
- It is recognised that commodity standards have legitimate technical reasons for a reduced set of food additive permissions whilst also recognising that where possible the provisions of the GSFA should be used as a default.
- It has been agreed that a decision tree approach to harmonising food additive permissions in commodity standards with the GSFA be used.
- The decision tree is a tool for CCFA to align commodity standards with the GSFA. However, it is recognised that there may be cases where the results of its application are not consistent with the intention of the commodity committee, or not consistent with the general principles for entry into the GSFA. In these cases, entries should be considered on a case-by-case basis.
- It is not considered appropriate to automatically allow the addition of all food additives in Table 3 of the GSFA to commodity standards, but to allow for all Table 3 additives that are currently listed in a particular commodity standard to be added at GMP through the GSFA unless it is technologically justified to restrict their use for that commodity.
- When it is clear that the intention of the relevant commodity committee was to list all food additives belonging to a certain functional class, permission of all Table 3 food additives belonging to such a class is appropriate. This approach is consistent with the Codex Procedural Manual regarding the format of the Food Additives Section of commodity standards<sup>3</sup>. Namely, a reference to the associated functional class and GSFA food category is appropriate, except when a list of specific additives is technologically justified for a product that is the subject of the commodity standard.
- There are two types of restrictions for Table 3 food additives in the commodity standards. These restrictions are described in Table 3 of the GSFA and in Section 2 to the Annex to Table 3 of the GSFA.
  - A. The first is the restriction to a certain functional class. In this case, all Table 3 additives with that functional class are acceptable. An example of the entry for a particular food category and commodity standard in Section 2 of the Annex to Table 3 is shown below.

12.5	Soups and broths
	Acidity regulators, anticaking agents (in dehydrated product only), antifoaming agents, antioxidants, colours, emulsifiers, flavour enhancers, humectants, packaging gases, preservatives, stabilizers, sweeteners and thickeners listed in Table 3 are acceptable for use in foods conforming to the standard.
Codex standard	<i>Bouillon and Consommés</i> (CODEX STAN 117-1981)

B. The second type of the restriction is when the commodity standard lists individual food additives and therefore, the use of only certain Table 3 additives with that functional class are acceptable. An example of the entry in Section 2 of the Annex to Table 3 is shown below.

08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts
	Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to these standards.
Codex standard	<i>Cooked cured ham</i> (CODEX STAN 96-1981) and <i>Cooked cured pork shoulder</i> (CODEX STAN 97-1981)

For those commodity standards for which it is acceptable to use all Table 3 additives of a certain functional class, and only certain Table 3 additives of another functional class, a combination of the options A and B, above, is appropriate.

## EXPLANATORY DOCUMENT – ISSUES ARISING FROM THE E-WORKING GROUP DISCUSSIONS IN RELATION TO CHOCOLATE AND COCOA PRODUCTS

### Introduction

This document is based on last year's (CCFA47) CX/FA 15/47/6 agenda item 4b on the alignment work. The work that was performed and written for the four commodity standards related to chocolate and cocoa products has been used.

This document provides an explanation of the issues arising from the eWG comments on the 1<sup>st</sup> and 2<sup>nd</sup> 2015 drafts. It can be read as a standalone document, or compared to CX/FA 15/47/6.

Issues agreed on by the eWG on the 1<sup>st</sup> draft (2015) have been removed from this document; only issues that had not been fully resolved have been maintained in the document.

The document is split into two sections as follows:

- A. Key individual issues
- B. Explanation regarding those suggested amendments to the GSFA that have not been incorporated

Two outstanding issues were identified that merit further consideration. It is proposed that these are discussed at the in-session WG on Endorsement, with a view to putting a recommendation to the plenary session of the Committee.

### **A. Key individual issues**

#### **1. Appendix 3 (1E) - Proposed amendments to Table 1 of GSFA for Polysorbates, for food category 5.1.4**

ICA indicated that 5,000 mg/kg is adequate for polysorbates, so no need to allow 10,000 mg/kg especially since there is agreed to be a 1:1 relationship between CS 87-1981 and GSFA food category 05.1.4. A number of eWG members made comments on this issue and specifically the wording of new note 101. The new note 101 has been amended, taking into account the various comments, to be explicit about which emulsifiers are permitted when used in combinations and at what levels. The amended GSFA has explicit permissions for individual emulsifiers; what is required is how they can be used in combination to be consistent with CS 87-1981.

#### *2<sup>nd</sup> draft comments:*

Agree: Brazil, New Zealand, Iran, ICA (with additional editing suggestion)

#### *ICA comments:*

New Note 101 does not have to make reference to CS 87-1981 since GSFA 05.1.4 and CS 87-1981 enjoy a 1:1 relationship. Therefore, the ICA recommends removing the phrase "in products conforming to the *Standard for Chocolate and Chocolate Products* (CODEX STAN 87-1981)" from new note 101 so it would read:

"When used in combination as emulsifiers: ammonium salts of phosphatidic acid (INS 442), polyglycerol esters of interesterified ricinoleic acid (INS 476), sorbitan monostearate (INS 491), sorbitan tristearate (INS 492), and polyoxyethylene (20) sorbitan monostearate (INS 435), the total combined use level shall not exceed 15,000 mg/kg."

#### *Canada's comments:*

Canada agrees that the revised note 101 as proposed reflects the permissions for the use of emulsifiers in combination in CS 87-1981. However, in 2007, CAC30<sup>5</sup> agreed to expand the use of all polysorbates in food category 05.1.4 as proposed by CCFA39.<sup>6</sup> Consequently, Canada would ask whether the new Note 101 should include all polysorbates rather than just polyoxyethylene (20) sorbitan monostearate (INS 435) as is currently permitted by CS 87.

If the group of polysorbates are to be allowed in products conforming to CS 87-1981, then CS 87-1981 should be amended accordingly.

<sup>5</sup> ALINORM 07/30/REP, paragraph 46

<sup>6</sup> ALINORM 07/30/12 Rev. – Appendix VII

The Canadian comment provide a different view on the new note 101, and is appropriate, given that food category 05.1.4 was considered more recently than CS 87-1981, and that this view is consistent with how other grouped additives are considered in the GSFA. But considering the issues this raises and the various alternative comments already received it appears more appropriate to seek views of the physical WG rather than propose an eWG view.

**Chair's proposal:** Stay with current GSFA level (5000 mg/kg). Agree that there is a need to amend note 101 to ensure full clarity of the permissions for use of emulsifiers in combinations in the GSFA reflects CS 87-1981. Accept the ICA comment that due to the 1:1 relationship between CS 87-1981 and GSFA 05.1.4 reference to CS 87-1981 is not required. However, also need to consider Canada's comment, to reference all four polysorbates due to the GSFA permission.

#### Outstanding issue 1

The reference to all four polysorbates as articulated by the comments provided by Canada.

Does the physical WG agree that since the GSFA 05.1.4 category was considered more recently than CS 87-1981 and was agreed to treat and permit all four polysorbates as a group that reference to the single polysorbate (435) can be expanded to all four polysorbates in note 101?

If there is agreement, then the new note 101 could be written as:

"New Note 101: When used in combination as emulsifiers: ammonium salts of phosphatidic acid (INS 442), polyglycerol esters of interesterified ricinoleic acid (INS 476), sorbitan monostearate (INS 491), sorbitan tristearate (INS 492), and polysorbates (polyoxyethylene (20) sorbitan monolaurate (INS 432), polyoxyethylene (20) sorbitan monooleate (INS 433), polyoxyethylene (2) sorbitan monostearate (INS 435) and polyoxyethylene (20) sorbitan tristearate (INS 436)), the total combined use level shall not exceed 15,000 mg/kg."?

## **2. Amend the new entry (3.4) relating to CODEX STAN 87-1981 in Appendix 2(B) dealing with carry-over**

It was indicated by New Zealand and the ICA, that carry-over of food additives in general is permitted via the preamble to the GSFA and so this earlier clause for a specific carry-over is no longer required.

2<sup>nd</sup> draft comments:

Agree: Brazil, New Zealand, Iran, Canada

Disagree: ICA.

ICA wants specific entries referencing carry-over and to be consistent with the recent alignment work on meat standards (i.e. CS 88-1981, CS 89-1981, CS 96-1981, CS 97-1981 and CS 98-1981) which all used the sentence below following the alignment work which was finalised in 2015. Its issue appears to apply to the use and carry-over of food additives used in the production of raw materials. Specifically it mentions 'acidity regulators used in the processing of cocoa materials'. It also notes that to ensure consistency of language the same entries for processing aids and carry-over of food additives should be also made for CS 141-1983 and CS 105-1981.

'Section 4.1 of the *General Standard for Food Additives* (CODEX STAN 192-1995), referring to the conditions applying to carry-over of food additives from ingredients and raw materials into foods, shall apply.'

The Chair does not believe that this is an issue that requires any specific reference that is not already addressed by the GSFA Preamble. It is noted that the original Codex meat standards involved in the recent alignment work all contained a relevant section dealing with carry-over of food additives, which was then maintained in the Standards when the alignment work was finalised. This situation is different to the current cocoa and chocolate standards

However, where processing aids are discussed in the standards then the standard statement providing reference to the *Guidelines on Substances used as Processing Aids* (CAC/GL 75-2010) is appropriate and has been made.

**Chair's proposal:** Stay with the original approach proposed and not make any additional statement dealing with carry-over of food additives since this issue is addressed via the preamble to the GSFA. Where processing aids are mentioned in the standards the statement referring to the Guidelines is made; this is for CS 87-1981 but not the other standards as there is no mention of processing aid permissions.

### 3. Amendments relating to food category 05.1.1

It was initially thought appropriate that a new note 97 and new note MM were required to differentiate products that are standardised foods (that is meet the standards CS 105-1981 and CS 141-1983) within the GSFA commodity category of 05.1.1 compared to non-standardised foods. The ICA argues that the provisions of 05.1.1 should apply to both standardised and non-standardised foods. Further consideration of the issue by the eWG (except Japan) has agreed that there is a 1:1 relationship<sup>7</sup> between the two commodity standards and the amendment of the GSFA food category; both definitions and food additive permissions. Therefore a number of the notes are not needed and there are no non-standardised foods complying with category 05.1.1.

Therefore, the proposed new note 97 and old note MM (CX/FA 15/47/6) are not required; the current note 97 stays. ICA indicated that new note CC is not required since the permissions were already addressed in 2012 for the GSFA food categories 05.1.1 and 05.1.4 (see also item 4 below). Note EE is also not needed for the same reason (Item 4 below).

Japan did not agree there is a 1:1 relationship between CS 105-1981 and CS 141-1983 and 05.1.1 since CS 105-1981 does not cover products for further processing. The food category system applies to products as sold to consumers. Products that require further processing are not captured by this category, whereas final products are captured.

Japan also made the comment that the current note 97 ('on the final cocoa and chocolate product basis') is not required since the GSFA Preamble states that 'unless otherwise specified, maximum use levels for additives in Table 1 and 2 are set on the final product as consumed'. The final products as consumed may not be the same as final cocoa and chocolate product basis, but if it is agreed, then note 97 is not required. The eWG advice is sought on this proposal.

The current note 45 (states 'As tartaric acid') is required to be added to the entry for tartrates.

The eWG considered whether the note 97 'on the final cocoa and chocolate product basis' for 05.1.1 the same as the GSFA Preamble 'unless otherwise specified, maximum level for additives in Table 1 and 2 are set on the final product as consumed' and so is not required. The current note 97 may also be needed for all food additive permissions linked to CS 105-1981 and CS 141-1983 that refer to finished cocoa or chocolate products, provided it is agreed that it is different to the final product as consumed. If not then note 97 might be removed as it would not be required.

In response to the 2<sup>nd</sup> draft distributed around the eWG, Brazil, ICA, USA, New Zealand, Iran and Canada supported keeping note 97. However, Malaysia proposed that note 97 be removed.

The USA submission provided a good explanation in relation to the note 97 issue. The explanation linked the scope and provisions of CS 105-1981 and CS 141-1983, indicating these products may be further processed, either by consumers or food manufacturers. Therefore, under this explanation the note 97 is required since the use level applies to the finished food that is prepared from these products (i.e. as consumed).

Canada wondered if the 1:1 relationship means there will be standardised and non-standardised products that comply with GSFA 05.1.1? If so then a number of the notes are required (CC and EE), while it suggests keeping the current note 97, but note MM is not required.

The eWG understanding is that there would be no non-standardised products compliant with 05.1.1.

*Chair's proposal:* There was general eWG agreement (but not by Japan) of a 1:1 relationship between the two Standards, CS 105-1981 and CS 141-1983 and the GSFA food category 05.1.1. Proposed new note 97 and old note MM are not required but the current note 97 should stay. New notes CC and EE also not required.

### 4. Group permissions in the GSFA compared to single food additive permissions in commodity standards (e.g. tartrates compared to L(+)-tartaric acid)

This issue is best explained by using examples. L(+)-tartaric acid (INS 334) is permitted as an acidity regulator in CS 105-1981, CS 141-1983 and CS 87-1981. In Table 1 of the GSFA there is not an individual entry for L(+)-tartaric acid (INS 334) but an entry for the tartrates group (INS 334, 335(i), 335(ii), 336(i), 336(ii) and 337). The entry into Table 1 and 2 of the GSFA therefore needs to recognise this and use the group term 'tartrates'.

<sup>7</sup> A 1:1 relationship in this context is taken to mean that there is a direct correspondence between the scope of the food products in the Codex commodity standard(s) with the corresponding GSFA food category.



It was further noted in REP15/FA (para. 129 and Appendix VIII, Part B) that the entries for three tartrates (monosodium tartrate (335(i)), monopotassium tartrate (336(i)) and dipotassium tartrate (336(ii))) be removed from the GSFA since they do not have a JECFA specification. Therefore only INS 334, 335(ii) and 337 will be added for tartrates.

A different type of example is the use of the phosphate group in the GSFA food category 05.1.4 for orthophosphoric acid permission in CS 87-1981.

In response to the 2<sup>nd</sup> circular draft, Brazil, ICA, New Zealand, Iran and Canada indicated their support for this approach.

*Chair's proposal:* Add group permissions for tartrates for GSFA categories 05.1.1 and 05.1.4 in place of L(+)-tartaric acid (therefore notes EE and FF are not required). Group permissions for phosphates have already been added to GSFA categories 05.1.1 and 05.1.4 in 2012.

## 5. Amendments relating to food category 05.1.4

This is essentially the same issue raised by the ICA for food category 05.1.1 (Item 3 above).

There was agreement with the eWG members (except Japan) of a 1:1 relationship<sup>1</sup> between CS 87-1981 and the GSFA commodity category 05.1.4 and its descriptors. The GSFA food additive entries for category 05.1.4 was updated more recently than CS 87-1981 which was last revised in 2003.

Japan was of the view that GSFA category 05.1.4 covers wider ranges of chocolate products (e.g. cocoa butter confectionery) than the standard, though the chocolate portion of products meets the commodity standard. It is noted that cocoa butter is covered by a different food category (being 05.1.3).

In response to the 2<sup>nd</sup> draft distributed around the eWG, Brazil, ICA, USA, New Zealand, Iran, Canada indicated that they agreed with the approach.

Canada also provided the same comments re 1:1 relationship and standardised and non-standardised products as for 05.1.1 in Item A3 above.

*Chair's proposal:* Due to general (but not unanimous) eWG agreement of a 1:1 relationship between GSFA category 05.1.4 and CS 87-1981, the proposed changes should be retained.

## 6. Dealing with GMP food additives in the commodity standards; making entries into Table 3 of the GSFA

The commodity standards, CS 87-1981, CS 105-1981 and CS 141-1983 contain food additives permitted at GMP (Good Manufacturing Practice).

The Decision Tree, and the agreed approach for other earlier alignment work finalised at CCFA46 and CCFA47 have been used to make amendments to Table 3 and the Annex to Table 3 of the GSFA.

When the GMP food additive in the standard is already listed in Table 3, the standard is added to the final column (Acceptable in foods conforming to the following commodity standards) of Table 3.

Then separate Tables are added to the Annex to Table 3 indicating that for the different GSFA commodity categories only those food additives listed in Table 3 are permitted to be added at GMP.

ICA raised the point that three glazing agents are permitted at GMP in CS 87-1981 and GSFA 05.1.4. These are beeswax (901), candelilla wax (902) and shellac (904). The request is that these three additives be added to Table 3.

ICA recommended glycerol should have added the term 'emulsifier' as a functional class in Table 3, as that is the class it is categorised in CS 87-1981, and adopted by CAC in REP14/CAC Appendix III. This is reflected in CAC/GL 36-1989.

ICA recommended pectin should have added the term 'glazing agent' as a functional class in Table 3, as that is the class it is categorised in CS 87-1981. This is reflected in CAC/GL 36-1989.

Brazil also raised the issue that CS 105-1981 has maximum limits (MLs) for the silicate anti-caking agents silicon dioxide, amorphous (INS 551), calcium silicate (INS 552), magnesium silicate (INS 553(i)) and magnesium trisilicate (INS 553(ii)) of 10,000 mg/kg. Three of these food additives (551, 552 and 553(i)) but not 553(ii) are listed in Table 3 of the GSFA as GMP food additives already. The question is therefore raised is it appropriate to add the commodity standard CS 105-1981 into the right hand column of this table. The justification for adding CS 105-1981 into the Table 3 entries was that these additives have already been determined to be GMP food additives and the ML of 10,000 mg/kg is very high indicating no safety concern which is appropriate for GMP food additives. Plus these three food additives have a JECFA ADI of 'not

specified'. Magnesium trisilicate (INS 553(ii)) does not have a JECFA specification so is not listed in the GSFA (addressed in section B).

The eWG considered whether they agreed with the entries for CS 105-1981 in the right hand side column for the silicates (INS 551, 552, 553(i)) in Table 3 that have been incorporated into the document (section F in Appendix 3)?

In response to the distribution of the 2<sup>nd</sup> draft document, Brazil, Malaysia, ICA, USA, Iran, Canada indicated that they agree to the proposed change relating to the adding of the three silicates (INS 551, 552 and 553(i)) in Table 3.

A number of other comments were made in relation to other Table 3 entries (glazing agents):

Brazil also stated that the entries of the other suggested food additives by the ICA should be discussed at the WG, and not appropriate to make changes via the eWG. Noted that glycerol did not have 'emulsifier' as a functional class in CAC/GL 36-1989 (it was rejected at CCFA47, see REP15/FA, top of page 14). Pectins already have the functional class of 'glazing agent' in Table 3 (reaffirmed at CCFA47). (These edits have been made.)

ICA: The ICA made the comment that the current decision tree (REP14/FA Appendix VI) overlooked the possibility that a food additive provision not reflected in either the commodity standards or the respective GSFA food categories may in fact exist in Table 3 should the commodity standard not be listed in the Annex to Table 3 as "excluded" from GMP additive use. In the ICA's view it is critical that already "adopted" Table 3 GMP additives that qualify for use in standardised products be captured appropriately in Table 3, under the column titled "Acceptable in foods conforming to the following commodity standards".

It is understood that the ICA's issue is that the current decision tree does not address that some food additives may be listed as GMP in both (or either) the commodity standard and the respective GSFA food category but not already listed in Table 3. This is the case for the three listed glazing agents (beeswax, candelilla wax and shellac, bleached), where the decision tree leads to box E. However, this does not mean that these food additives should automatically be added to Table 3. In order for an additive to be included in Table 3, it must be assigned a JECFA ADI of "not specified." Beeswax, candelilla wax, and shellac, bleached do not have ADIs of "not specified" (beeswax and candelilla wax were considered to be of no toxicological concern for the functional uses listed (65<sup>th</sup> JECFA (2005); shellac, bleached was given an ADI "acceptable, present uses (as a coating, glazing, and surface-finishing agent externally applied to food) is not of toxicological concern (39<sup>th</sup> JECFA (1992)). Therefore, these additives should not be included in Table 3.

USA: The USA made the comment that the name should be listed as 'shellac, bleached' as listed in CAC/GL 36-1989 and not 'shellac'. The USA does not believe shellac, bleached should be added to Table 3 since the additive has a restriction on its general use in food. Shellac, bleached has been assigned a JECFA ADI of "acceptable, present use (as a coating, glazing, surface-finishing agent) externally applied to food is not of toxicological concern" (JECFA, 1992).

New Zealand: New Zealand had a similar concern for the three glazing agents (beeswax, candelilla wax and shellac, bleached), as they currently contain note 3 (for use in surface treatment only) in the GSFA. It questioned how this condition would be addressed by adding them into Table 3, also noting they have a wider list of functional classes than just glazing agent. A discussion around how these issues could be addressed should occur before any changes are made.

Canada: Canada would suggest that CCFA needs to further analyse the consequential effects of moving these additives to Table 3 prior to doing so. For example, FC 05.1.4 allows candelilla wax and beeswax in foods in this category through Tables 1 and 2, but for surface treatment only via Note 3. Since FC 05.1.4 is not in the Annex to Table 3, if candelilla wax and beeswax are listed in Table 3 would they then be permitted in foods of FC 05.1.4 in accordance with GMP for their other recognized functions listed in Table 3 (e.g. emulsifier or thickener)? For this specific issue, shellac may pose less complexity since the only INS-recognized functional class for this additive is "glazing agent".

The chair notes that qualification conditions could be added into the 5<sup>th</sup> column of Table 3 in a similar way to the recent commodity standard (CS 117-1981 - Bouillons and Consommés). The condition could be listed against the applicable commodity standard stating 'for use as a glazing agent in surface treatment only'.

*Chair's proposal:* Make changes to Table 3 as suggested for the three silicates. The other suggested entries as per the ICA's suggestion for the three glazing agents (beeswax (INS 901), candelilla wax (INS 903) and shellac, bleached (INS 904)) are suggested not to be made under the eWG due to them not meeting the criteria for entry into Table 3 (as discussed above).

Changes are made to the Table 3 entries for glycerol and pectins to reflect the latest 2015 version as an outcome of CCFA47.

ICA's suggestion for the three glazing agents (beeswax, candelilla wax and shellac, bleached) are suggested not to be made under the eWG due to them not meeting the criteria for entry into Table 3 (as discussed above). However, further discussion is warranted and this issue is therefore proposed for consideration by the in-session WG.

#### Outstanding issue 2

Qualification conditions could be written into column 5 of Table 3 for the three glazing agents (beeswax (INS 901), candelilla wax (INS 902) and shellac, bleached (INS 904)) of "for use as a glazing agent in surface treatment only" as JECFA have determined they have no toxicological concerns when used for such technological purpose. The view from some submitters is these three glazing agents cannot be included in Table 3 because JECFA have not assigned them an ADI of "not specified". Conditions were written into the recent 2015 version of Table 3 for the recent alignment work performed for the *Standard for Bouillons and Consommés* (CODEX STAN 117-1981).

Does the Committee consider it appropriate to add these three glazing agents into Table 3, linked to the relevant commodity standards, using a qualification statement? The consequential effects of moving such additives to Table 3 need to be considered.

### **7. Limitations for flavourings to be consistent with CS 87-1981, CS 141-1983 and CS 105-1981**

New Zealand and other eWG members noted that the permissions for use of flavourings in CS 87-1981, CS 141-1983 and CS 105-1981 also had restrictions (Natural flavours as defined in the Codex Alimentarius, and their synthetic equivalents, except those which would imitate natural chocolate or milk flavour<sup>2</sup> (footnote 2. Confirmé provisoirement).

It was agreed that it is important that this additional sentence be made to Appendix 2, section B (section 3.2), C and D, sections 4.2 relating to CS 87-1981, CS 141-1983 and CS 105-1981 respectively:

'Only those flavourings that do not imitate natural chocolate or milk flavours are permitted at GMP (for products described under 2.1 and 2.2).'

In response to the distribution of the 2<sup>nd</sup> draft to the eWG, agreement was indicated by Brazil, Malaysia, ICA, USA (accepted the sentence, but preferred to keep the flavour limits under flavourings within the commodity standards), New Zealand, Iran and Canada.

Brazil also suggested adding additional words to the sentence but only for CS 87-1981; being 'except for vanillin and ethyl vanillin at a maximum level of 1000 mg/kg, singly or in combination.' The permissions for vanillin and ethyl vanillin are then not needed for CS 87-1981, as written in the 2<sup>nd</sup> draft. They are not needed for CS 141-1983 or CS 105-1981, as they are no different to other permitted flavourings, which are also permitted at GMP.

While supporting the added restrictions on flavourings proposed by the Chairs, Canada noted that the limit of "GMP" for flavourings is already specified in section 3.4 of CAC/GL 66-2008; thus, this redundant clause could be omitted.

*Chair's proposal:* Add the additional restriction sentence (amended as suggested by Brazil) as proposed for CS 87-1981, so that it now reads:

'Only those flavourings that do not imitate natural chocolate or milk flavours are permitted at GMP (for products described under 2.1 and 2.2), except for vanillin and ethyl vanillin at a maximum level of 1000 mg/kg, singly or in combination.'

The sentence is unchanged for CS 141-1983 and CS 105-1981 and so reads:

'Only those flavourings that do not imitate natural chocolate or milk flavours are permitted at GMP.'

Remove the permissions written specifically for vanillin and ethyl vanillin in the three commodity standards.

### **8. Amendments to new note AA to improve clarity (Appendix 3, 1. A. relating to category 05.0)**

New Zealand thought the note AA for food category 05.0 in Tables 1 and 2 could be amended to improve the clarity. The concern was to ensure all products conforming to CS 87-1981 are excluded except those that conform to white chocolate. Plus the maximum permitted level should apply on a fat content basis, like current note 15. Japan also proposed adding a new extra note, to support note AA, to perform the same purpose; i.e. to exclude other products conforming to CS 87-1981 (excluding white chocolate). Other eWG members also made comments on this new note AA.

Proposed new AA note:

'Excluding products conforming to the *Standard for Chocolate and Chocolate Products* (CODEX STAN 87-1981) except for products conforming to white chocolate, where ascorbyl palmitate (INS 304) only as an antioxidant at 200 mg/kg calculated on a fat content basis'.

In response to the 2<sup>nd</sup> draft circular, Malaysia, ICA, USA (with slight edit, noting A.8 note differs from that in Appendix 3.A), New Zealand, Canada (with suggested slight edit) indicated their support for this approach.

Chair's proposal: Amend note AA as suggested, picking up the slight USA edit.

New AA note: "Excluding products conforming to the *Standard for Chocolate and Chocolate Products* (CODEX STAN 87-1981) except for white chocolate, where ascorbyl palmitate (INS 304) may be used only as an antioxidant at 200 mg/kg calculated on a fat content basis".

## 9. Amendments to CX 87-1981 dealing with flavouring limitations for vanillin and ethyl vanillin

Belgium made the comment that the limitations for the flavourings vanillin and ethyl vanillin (ML of 1 g/kg in combination) should not be lost in CS 87-1981 as part of the alignment work. It proposed that these limitations should be added to the new section 3.2 dealing with flavourings. This suggestion seems appropriate and the limitations should not be lost. The same conditions should also be made for CX 105-1981 and CX 141-1983.

In response to the 2<sup>nd</sup> draft circular, Malaysia, ICA, New Zealand, Iran, Canada indicated their support for this approach. However, Brazil did not agree and suggested extra text for section 3.2 of CS 87-1981. Brazil does not believe there is a need for sections 4.2 in CS 105-1981 and CS 141-1983, since all flavourings can be used at GMP (Canada made the same comment).

*Chair's proposal:* Due to the amendments suggested in point A.7 above there is no longer any need to make these amendments, so the additional flavouring limitation for vanillin and ethyl vanillin to section 3.2 dealing with flavourings in CX 87-1981, as well as section 4.2 in CS 105-1981 and CS 141-1983 are now no longer required and have been removed.

## B. Explanation regarding those suggested amendments to the GSFA that have not been incorporated

### Introduction

In the course of its work the eWG members provided a large number of detailed comments to the eWG chair. Two versions of the amended GSFA were subject to consultation prior to CCFA47 as well as post the CCFA47. Many of the amendments sought appeared to be appropriate and have resulted in proposed changes to the GSFA. However, some amendments sought did not have wider support and/or did not appear to be appropriate or were outside the scope of the alignment work. In these cases, the proposed changes to the GSFA have not been made. This section aims to explain why many of these amendments have not been made.

### General issues

- i) Reference to the Inventory of Substances used as Processing Aids (IPA) has not been made to the GSFA since it is not an official Codex Standard but is an Inventory list.
- ii) A number of comments were considered outside the terms of reference for the eWG, dealing with alignment of commodity standards with the GSFA. Some of the issues raised may best be addressed as part of the eWG dealing with INS, note 161 or with the GSFA.

### 05.0 Confectionery

- i) ICA requested that note 10 ('As ascorbyl stearate') should be deleted from the entry for ascorbyl esters (ascorbyl palmitate (INS 304) and ascorbyl stearate (INS 305)). This note does not limit the use to only ascorbyl stearate, but how the calculation of the maximum levels should be calculated for blends of both ascorbyl esters, or even of ascorbyl palmitate itself. This is the same approach taken for how the maximum levels are calculated for blends of additives with different molecular weights. Note 10 is not proposed to be removed.

### 05.1.1

- i) Magnesium trisilicate (553(ii)) is not included as it has not been assigned an ADI by JECFA.

- ii) The ICA requested other phosphates be added to the phosphate list. All the various ones listed in its note are already listed in the GSFA, so no change is needed. Any other phosphates not in the list would be outside the scope of the alignment work.

#### 05.1.4

- i) Gold and silver are not included as they have not been assigned an ADI by JECFA. The ICA wished that these permissions be kept as there are no other opportunities to reflect use of these colours in these types of products. Unfortunately this request is outside the scope of the alignment work. The ICA further noted that chocolate products decorated with gold and silver are already in global trade. Removal of permission in the GSFA could erect trade barriers. Their use is controlled by GMP and self-limited due to cost.
- ii) The ICA requested other colours not listed in CS 87-1981 or GSFA food category 05.1.4 should also be permitted for surface decoration only (new note 183). It mentioned colours with US names but not Codex colour names or INS numbers. They were: Red 40 (allura red AC (INS 129) already listed in 05.1.4), Yellow 5 (tartrazine (INS 102) currently in the Codex step process) and Blue 2 (indigotine (indigo carmine) (INS 132) already listed in 05.1.4). This request is outside the scope of the alignment work.
- iii) The ICA requested other non-nutritive sweeteners adopted into the GSFA should be permitted to CX 87-1981 and GSFA food category 05.1.4. Again this request is outside the scope of the alignment work.

#### Table 3

ICA believes that existing GMP additives in Table 3 (e.g. titanium dioxide) should likewise be amended to reflect current use in standardized chocolate products. This request is also outside the scope of the alignment work.



500(i) Sodium carbonate	
524 Sodium hydroxide	
500(ii) Sodium hydrogen carbonate	
526 Calcium hydroxide 338 Orthophosphoric acid 334 L-Tartaric acid	2,5 g/kg expressed as P <sub>2</sub> O <sub>5</sub> in finished cocoa and chocolate products 5 g/kg in finished products cocoa and chocolate products

3.3 EMULSIFIERS		Maximum Level	Products
471 Mono- and di-glycerides of fatty acids 322 Lecithins		GMP	Products described under 2.1 and 2.2 " "
422 Glycerol			
442 Ammonium salts of phosphatidic acids 476 Polyglycerol esters interesterified ricinoleic acid 491 Sorbitan monostearate 492 Sorbitan tristearate 435 Polyoxyethylene (20) sorbitan monostearate		10 g/kg 5 g/kg—15 g/kg in combination 10 g/kg 10 g/kg 10 g/kg	" " " " " " " " " "
3.4 FLAVOUR AGENTS			
3.4.1	Natural flavours as defined in the Codex Alimentarius, and their synthetic equivalents, except those which would imitate natural chocolate or milk flavours 2	GMP	Products described under 2.1 and 2.2
3.4.2	Vanillin	1 g/kg in combination	Products described under 2.1 and 2.2
3.4.3	Ethyl-vanillin		Products described under 2.1 and 2.2
3.5 SWEETENERS			
950	Acesulfame-K	500 mg/kg	Products described under 2.1 and 2.2

951	Aspartame	2 000 mg/kg	" "
952	Cyclamic acid and its Na and Ca salts	500 mg/kg	" "
954	Saccharin and its Na and Ca salts	500 mg/kg	" "
957	Thaumatococin		" "
420	Sorbitol		" "
421	Manitol		" "
953	Isomalt	GMP	" "
965	Maltitol		" "
966	Lactitol		" "
967	Xylitol		" "

3.6 GLAZING AGENTS			
414	Gum Arabic (Acacia-gum)		Products described under 2.1 and 2.2
440	Pectin		" "
901	Beeswax, white and yellow	GMP	" "
902	Candelilla wax		" "
904	Shellac		" "

3.7 ANTIOXIDANTS			
304	Ascorbyl palmitate	200 mg/kg  200 mg/kg singly or in combination	Products described under 2.1.7.1 calculated on a fat content basis
319	Tertiary butylhydroquinone		"
320	Butylated hydroxyanisole		"
321	Butylated hydroxytoluene		"
310	Propylgallate		"
307	α-Tocopherol	750 mg/kg	"

3.8 COLOURS (FOR DECORATION PURPOSE ONLY)			
175	Gold	GMP	Products described
174	Silver	GMP	under 2.1 and 2.2

<b>3.9 BULKING AGENTS</b>		
4200	Polydextrose A et N	GMP
		Products described under 2.1 and 2.2
<b>3.104 PROCESSING AIDS</b>		<b>Maximum Level</b>
Hexane (62°C – 82°C)		1 mg/kg
		Calculated on a fat content basis

**C. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR COCOA (CACAO) MASS (COCOA/CHOCOLATE LIQUOR) AND COCOA CAKE (CODEX STAN 141-1983)**

The following amendments to Section 4 of the *Standard for Cocoa (Cacao) mass (Cocoa/chocolate liquor) and Cocoa cake* (Codex Standard 141-1983) are proposed.

**4. FOOD ADDITIVES**

**4.1**

**Acidity regulators and emulsifiers used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CODEX STAN 192-1995) in food category 05.1.1 (Cocoa mixes (powders) and cocoa mass/cake) and its parent food categories are acceptable for use in foods conforming to this Standard. Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this Standard.**

**4.2**

**The flavourings used in products covered by this standard should comply with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008). Only those flavourings that do not imitate chocolate or milk flavours are permitted at GMP.**

Only those food additives listed below may be used and only within the limits specified.

<b>4.1 ACIDITY REGULATORS</b>	<b>MAXIMUM LEVEL</b>
503(i) Ammonium carbonate	Limited by GMP
527 Ammonium hydroxide	
503(ii) Ammonium hydrogen carbonate	
170(i) Calcium carbonate	
330 Citric acid	
504(i) Magnesium carbonate	
528 Magnesium hydroxide	
530 Magnesium oxide	
501(i) Potassium carbonate	
525 Potassium hydroxide	
501(ii) Potassium hydrogen carbonate	
500(i) Sodium carbonate	
524 Sodium hydroxide	
500(ii) Sodium hydrogen carbonate	
526 Calcium hydroxide	
338 Orthophosphoric acid	2.5 g/kg expressed as P205 in finished cocoa and chocolate products
334 L-Tartaric acid	5 g/kg in finished cocoa and chocolate products
<b>4.2 EMULSIFIERS MAXIMUM LEVEL</b>	
471 Mono- and diglycerides of edible fatty acids	Limited by GMP
322 Lecithin	
442 Ammonium salts of phosphatidic acids	10 g/kg in finished cocoa or chocolate products
476 Polyglycerol esters of interesterified ricinoleic acid	5 g/kg in finished cocoa or chocolate products
<b>4.3 FLAVOURING AGENTS MAXIMUM LEVEL</b>	
Natural and artificial flavours, except those which reproduce the flavour of chocolate or milk	Limited by GMP
Vanillin	



**D. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARDS FOR COCOA POWDERS (COCOAS) AND DRY MIXTURES OF COCOA AND SUGARS (CODEX STAN 105-1981)**

The following amendments to Section 4 of the *Standard for Cocoa powders (cocoas) and dry mixtures of cocoa and sugars* (CODEX STAN 105-1981) are proposed.

**4. FOOD ADDITIVES**

**4.1**

**Acidity regulators, anticaking agents, bulking agents, emulsifiers, stabilizers, sweeteners and thickeners used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CODEX STAN 192-1995) in food category 05.1.1 (Cocoa mixes (powders) and cocoa mass/cake) and its parent food categories are acceptable for use in foods conforming to this Standard. Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this Standard.**

**4.2**

**The flavourings used in products covered by this standard should comply with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008). Only those flavourings that do not imitate chocolate or milk flavours are permitted at GMP.**

	<b>Name of the Additive</b>	<b>Maximum Level (in finished products/final cocoa product)</b>
4.1	Acidity regulators	
170(i)	Calcium carbonate	Limited by GMP
330	Citric acid	Limited by GMP
334	Tartaric acid, -L(+)	5 000 mg/kg (on the cocoa fraction)
338	Orthophosphoric acid	2 500 mg/kg, expressed as P <sub>2</sub> O <sub>5</sub> (on the cocoa fraction)
500(i)	Sodium carbonate	Limited by GMP
500(ii)	Sodium hydrogen carbonate	Limited by GMP
501(i)	Potassium carbonate	Limited by GMP
501(ii)	Potassium hydrogen carbonate	Limited by GMP
503(i)	Ammonium carbonate	Limited by GMP
503(ii)	Ammonium hydrogen carbonate	Limited by GMP
504(i)	Magnesium carbonate	Limited by GMP
524	Sodium hydroxide	Limited by GMP
525	Potassium hydroxide	Limited by GMP
526	Calcium hydroxide	Limited by GMP
527	Ammonium hydroxide	Limited by GMP
528	Magnesium hydroxide	Limited by GMP
530	Magnesium oxide	Limited by GMP
<b>4.2</b>	<b>Emulsifiers</b>	
322	Lecithin	Limited by GMP
471	Mono- and di-glycerides of fatty acids	Limited by GMP
442	Ammonium salts of phosphatidic acids	10 000 mg/kg
473	sucrose esters of fatty acids	10 000 mg/kg
475	Polyglycerol esters of fatty acids	5 000 mg/kg
477	Propylene glycol esters of fatty acids	5 000 mg/kg
476	Polyglycerol esters of interesterified ricinoleic acid	5 000 mg/kg
491	Sorbitan monostearate	2 000 mg/kg (in combination)
492	Sorbitan tristearate	
493	Sorbitan monolaurate	
494	Sorbitan monooleate	
495	Sorbitan monopalmitate	
<b>4.3</b>	<b>Stabilizers</b>	
400	Alginic acid	Limited by GMP
407	Carrageenan	Limited by GMP
410	Carob bean gum	Limited by GMP
412	Guar gum	Limited by GMP
413	Tragacanth gum	Limited by GMP
414	Gum arabic (acacia gum)	Limited by GMP
415	Xanthan Ggum	Limited by GMP

	<b>Name of the Additive</b>	<b>Maximum Level (in finished products/final cocoa product)</b>
416	Karaya gum	Limited by GMP
417	Tara gum	Limited by GMP
418	Gellan gum	Limited by GMP
460	Cellulose	Limited by GMP
466	Sodium carboxymethyl cellulose	Limited by GMP
<b>4.4</b>	<b>Flavouring agents</b>	
	Natural and artificial flavours, except those which reproduce the flavour of chocolate or milk	Limited by GMP
	Vanillin	Limited by GMP
	Ethyl vanillin	Limited by GMP
<b>4.5</b>	<b>Anti-caking agents</b>	
341(iii)	Tricalcium phosphate	10 000 mg/kg
551	Silicon dioxide, amorphous	10 000 mg/kg
552	Calcium silicate	10 000 mg/kg
553(i)	Magnesium silicate	10 000 mg/kg
553(ii)	Magnesium trisilicate	10 000 mg/kg
553(iii)	Talc	10 000 mg/kg
<b>4.6</b>	<b>Bulking agent</b>	
1200	Polydextroses	Limited by GMP
<b>4.7</b>	<b>Sweeteners</b>	
420	Sorbitols	Limited by GMP
421	Mannitol	Limited by GMP
950	Acesulfame potassium	350 mg/kg
951	Aspartame	3 000 mg/kg
953	Isomalt (isomaltitol)	Limited by GMP
955	Sucralose	580 mg/kg
954	Saccharins	100 mg/kg (residue limit)
957	Thaumatococin	Limited by GMP
966	Lactitol	Limited by GMP
965	Maltitols	Limited by GMP
967	Xylitol	Limited by GMP
<b>4.8</b>	<b>Thickener</b>	
<b>4.8.1</b>	<b>Modified Starches</b>	
1400	Dextrins, roasted starch	Limited by GMP
1401	Acid-treated starch	Limited by GMP
1402	Alkaline treated starch	Limited by GMP
1403	Bleached starch	Limited by GMP
1404	Oxidized starch	Limited by GMP
1405	Starches, enzyme-treated	Limited by GMP

## Appendix 4

**PROPOSED AMENDMENTS TO TABLE 1, 2 AND 3 OF THE GSFA IN RELATION TO CHOCOLATE AND COCOA PRODUCTS**

CCFA46 reached consensus that there are two types of restrictions for Table 3 food additives in the commodity standards. The first is a restriction to a certain functional class. In this case it is considered that all Table 3 additives in that functional class are acceptable. The second is the situation where a particular commodity standard lists individual food additives and it is considered that only certain Table 3 additives in that functional class are acceptable.

Working Principles

Note: These working principles have been added from USA comments. These were used in the alignment work on the meat commodity standards.

The general reference to the GSFA that is to be included in the commodity standard (Appendix 2) needs to take into account the fact that there are limitations due to the listing of specific additives in the commodity standard. Therefore, when applying the provisions in the commodity standard to the GSFA for alignment:

- A new provision for an additive is added to the GSFA only if there is a provision for that additive in the commodity standard, but currently no provision for that additive in the GSFA in the relevant food category. According to Box G of the Decision Tree a provision is added by use of a Note to limit the use of products conforming to the commodity standard unless evidence of a technical reason otherwise (i.e. evidence justifying the need for non-standardised products).
- Only adopted GSFA additive provisions are considered for alignment with the commodity standards at this time.
- An appropriate note is associated with the relevant GSFA additive provision to include a limitation from the commodity standard. For example, the "XS##" Notes are used to denote the exclusion of the commodity standard from the GSFA provision (i.e. there is a provision in the GSFA for the additive, but the additive is not listed in the commodity standard).

The recommendations for alignment should be to amend the GSFA provisions in Tables 1 and 2, rather than *add* provisions (the latter applies only to the situation described in the first bullet point). There can only be one provision in the GSFA for a given food category for an additive. Therefore, the recommendations are to amend (revise) existing GSFA provisions to take into account the provisions in the commodity standard. As such, the recommendations with the proposed revisions to the GSFA are presented in a single table, with the same data each in Table 1 and Table 2 format. This presentation would eliminate any confusion or misinterpretation as to the final provision in the GSFA.

New text is indicated in **bold/underline**. Text to be removed is indicated in ~~strikethrough~~.

**PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARDS FOR COCOA BUTTER (CODEX STAN 86-1981), FOR CHOCOLATE AND CHOCOLATE PRODUCTS (CODEX STAN 87-1981), FOR COCOA (CACAO) MASS (COCOA/CHOCOLATE LIQUOR) AND COCOA CAKE (CODEX STAN 141-1983), AND FOR COCOA POWDERS (COCOAS) AND DRY MIXTURES OF COCOA AND SUGARS (CODEX STAN 105-1981)**

The commodity standards for chocolate are included in the following food categories:

- CODEX STAN 86-1981 corresponds to food category 05.1.3
- CODEX STAN 87-1981 corresponds to food category 05.1.4
- CODEX STANs 141-1983 and 105-1981 correspond to food category 05.1.1

All of these food categories are sub-categories of the broader food category 05.1 (Cocoa products and chocolate products including imitations and chocolate substitutes), which is, in turn, a sub-category of the parent food category 05.0 (Confectionery). Therefore, the alignment of these commodity standards must also take into account the provisions in the GSFA in food categories 05.0 and 05.1.

**A. PROPOSED AMENDMENTS TO FOOD CATEGORY 05.0**

It is proposed to amend the following food additive provisions in Table 1 of the GSFA:

<b>Ascorbyl esters: Functional class: antioxidant INS 304, 305</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.0	Confectionery	500 mg/kg	10, 15, 444, <b>AA, XS86, XS105, XS141</b>	Endorse

<b>Mineral oil, medium viscosity: Functional class: glazing agent INS 905e</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.0	Confectionery	2000 mg/kg	3, <b>XS86, XS87, XS105, XS141</b>	Endorse

**AA:** Excluding products conforming to the *Standard for Chocolate and Chocolate Products* (CODEX STAN 87-1981) except for white chocolate, where ascorbyl palmitate (INS 304) may be used only as an antioxidant at 200 mg/kg calculated on a fat content basis.

**XS86:** Excluding products conforming to the *Standard for Cocoa Butter* (CODEX STAN 86-1981).

**XS87:** Excluding products conforming to the *Standard for Chocolate and Chocolate Products* (CODEX STAN 87-1981).

**XS105:** Excluding products conforming to the *Standard for Cocoa Powders (Cocoas) and Dry Mixtures of Cocoa and Sugars* (CODEX STAN 105-1981).

**XS141:** Excluding products conforming to the *Standard for Cocoa (Cacao) Mass (Cocoa/chocolate liquor) and Cocoa Cake* (CODEX STAN 141-1983).

It is proposed to amend Table 2 of the GSFA in food category 05.0 as follows:

<b>Food category 05.0 Confectionery</b>			
<b>Food additive</b>	<b>INS</b>	<b>Maximum Level</b>	<b>Notes</b>
Ascorbyl esters	304, 305	500 mg/kg	10, 15, 444, <b>AA, XS86, XS105, XS141</b>
Mineral oil, medium viscosity	905e	2000 mg/kg	3, <b>XS86, XS87, XS105, XS141</b>

**AA:** Excluding products conforming to the *Standard for Chocolate and Chocolate Products* (CODEX STAN 87-1981) except for white chocolate, where ascorbyl palmitate (INS 304) may be used only as an antioxidant at 200 mg/kg calculated on a fat content basis.

**XS86:** Excluding products conforming to the *Standard for Cocoa Butter* (CODEX STAN 86-1981).

**XS87:** Excluding products conforming to the *Standard for Chocolate and Chocolate Products* (CODEX STAN 87-1981).

**XS105:** Excluding products conforming to the *Standard for Cocoa Powders (Cocoas) and Dry Mixtures of Cocoa and Sugars* (CODEX STAN 105-1981).

**XS141:** Excluding products conforming to the *Standard for Cocoa (Cacao) Mass (Cocoa/chocolate liquor) and Cocoa Cake* (CODEX STAN 141-1983).

## B. PROPOSED AMENDMENTS TO FOOD CATEGORY 05.1

It is proposed to amend the following food additive provisions in Table 1 of the GSFA:

Mineral oil, high viscosity: Functional class: antifoaming agent, glazing agent INS 905d				
Food category No	Food category	Max level	Notes	Recommendation
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	2000 mg/kg	3, <del>XS86, XS87, XS105, XS141</del>	Endorse

Propyl gallate: Functional class: antioxidant INS 310				
Food category No	Food category	Max level	Notes	Recommendation
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	200 mg/kg	15, 130, <del>BB, XS86, XS105, XS141</del>	Endorse

**BB:** Excluding products (other than white chocolate) conforming to the *Standard for Chocolate and Chocolate Products* (CODEX STAN 87-1981).

**XS86:** Excluding products conforming to the *Standard for Cocoa Butter* (CODEX STAN 86-1981).

**XS87:** Excluding products conforming to the *Standard for Chocolate and Chocolate Products* (CODEX STAN 87-1981).

**XS105:** Excluding products conforming to the *Standard for Cocoa Powders (Cocoas) and Dry Mixtures of Cocoa and Sugars* (CODEX STAN 105-1981).

**XS141:** Excluding products conforming to the *Standard for Cocoa (Cacao) Mass (Cocoa/chocolate liquor) and Cocoa Cake* (CODEX STAN 141-1983).

It is proposed to amend Table 2 of the GSFA in food category 05.1 as follows:

Food category 05.1 Cocoa products and chocolate products including imitations and chocolate substitutes			
Food additive	INS	Maximum Level	Notes
Mineral oil, high viscosity	905d	2000 mg/kg	3, <del>XS86, XS87, XS105, XS141</del>
Propyl gallate	310	200 mg/kg	15, 130, <del>BB, XS86, XS105, XS141</del>

**BB:** Excluding products (other than white chocolate) conforming to the *Standard for Chocolate and Chocolate Products* (CODEX STAN 87-1981).

**XS86:** Excluding products conforming to the *Standard for Cocoa Butter* (CODEX STAN 86-1981).

**XS87:** Excluding products conforming to the *Standard for Chocolate and Chocolate Products* (CODEX STAN 87-1981).

**XS105:** Excluding products conforming to the *Standard for Cocoa Powders (Cocoas) and Dry Mixtures of Cocoa and Sugars* (CODEX STAN 105-1981).

**XS141:** Excluding products conforming to the *Standard for Cocoa (Cacao) Mass (Cocoa/chocolate liquor) and Cocoa Cake* (CODEX STAN 141-1983).

**C. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARDS FOR COCOA (CACAO) MASS (COCOA/CHOCOLATE LIQUOR) AND COCOA CAKE (CODEX STAN 141-1983) AND FOR COCOA POWDERS (COCOAS) AND DRY MIXTURES OF COCOA AND SUGARS (CODEX STAN 105-1981) – FOOD CATEGORY 05.1.1**

It is proposed to amend the following food additive provisions in Table 1 of the GSFA:

<b>Acesulfame potassium: Functional class: flavour enhancer, sweetener INS 950</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	350 mg/kg	97 & 188, <u>XS141</u>	Endorse

<b>Aspartame: Functional class: flavour enhancer, sweetener INS 951</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	3000 mg/kg	97 & 191, <u>XS141</u>	Endorse

<b>Phosphates: Functional class: acidity regulator, antioxidant, emulsifier, firming agent, flour treatment agent, humectant, preservative, raising agent, sequestrant, stabilizer, thickener INS 338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i), (ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii); 451(i), (ii); 452(i)-(v); 542</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	1100 mg/kg	33, <u>97</u>	Endorse

<b>Polyglycerol esters of fatty acids: Functional class: emulsifier INS 475</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
<u>05.1.1</u>	<u>Cocoa mixes (powders) and cocoa mass/cake</u>	<u>5000 mg/kg</u>	<u>97, XS141</u>	Endorse

<b>Polyglycerol esters interesterified ricinoleic acid: Functional class: emulsifier INS 476</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
<u>05.1.1</u>	<u>Cocoa mixes (powders) and cocoa mass/cake</u>	<u>5000 mg/kg</u>	<u>97</u>	Endorse

<b>Propylene glycol esters of fatty acids: Functional class: emulsifier INS 477</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	5000 mg/kg	97, <u>XS141</u>	Endorse

<b>Saccharins: Functional class: sweetener INS 954(i)-(iv)</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	100 mg/kg	97 & 161, <u>XS141</u>	Endorse

<b>Sorbitan esters of fatty acids: Functional class: emulsifier, stabilizer INS 491-495</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
<u>05.1.1</u>	<u>Cocoa mixes (powders) and cocoa mass/cake</u>	<u>2000 mg/kg</u>	<u>97, CC, XS141</u>	Endorse

<b>Sucralose (trichlorogalactosucrose): Functional class: sweetener INS 955</b>				
Food category No	Food category	Max level	Notes	Recommendation
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	580 mg/kg	97, <b><u>XS141</u></b>	Endorse

<b>Sucrose esters of fatty acids: Functional class: emulsifier, stabilizer INS 473</b>				
Food category No	Food category	Max level	Notes	Recommendation
<b><u>05.1.1</u></b>	<b><u>Cocoa mixes (powders) and cocoa mass/cake</u></b>	<b><u>10000 mg/kg</u></b>	<b><u>97, XS141</u></b>	Endorse

<b>Tartrates: Functional class: acidity regulator INS 334, 335(ii), 337</b>				
Food category No	Food category	Max level	Notes	Recommendation
<b><u>05.1.1</u></b>	<b><u>Cocoa mixes (powders) and cocoa mass/cake</u></b>	<b><u>5000 mg/kg</u></b>	<b><u>45, 97</u></b>	Endorse

**CC:** For use of sorbitan monostearate (INS 491), sorbitan tristearate (INS 492), sorbitan monolaurate (INS 493), sorbitan monooleate (INS 494), and sorbitan monopalmitate (INS 495) in combination at 2000 mg/kg on the final cocoa and chocolate basis as emulsifiers in products conforming to the *Standard for Cocoa Powders (Cocoas) and Dry Mixtures of Cocoa and Sugars* (CODEX STAN 105-1981).

**XS141:** Excluding products conforming to the *Standard for Cocoa (Cacao) Mass (Cocoa/chocolate liquor) and Cocoa Cake* (CODEX STAN 141-1983).

It is proposed to amend Table 2 of the GSFA for food category 05.1.1 as follows:

<b>Food category 05.1.1 Cocoa mixes (powders) and cocoa mass/cake</b>			
Food additive	INS	Maximum Level	Notes
Acesulfame potassium	950	350 mg/kg	97 & 188, <b><u>XS141</u></b>
Aspartame	951	3000 mg/kg	97 & 191, <b><u>XS141</u></b>
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i), (ii); 452(i)-(v); 542	1100 mg/kg	33, <b><u>97</u></b>
<b><u>Polyglycerol esters of fatty acids</u></b>	<b><u>475</u></b>	<b><u>5000 mg/kg</u></b>	<b><u>XS141, 97</u></b>
<b><u>Polyglycerol esters interesterified ricinoleic acid</u></b>	<b><u>476</u></b>	<b><u>5000 mg/kg</u></b>	<b><u>97</u></b>
Propylene glycol esters of fatty acids	477	5000 mg/kg	97, <b><u>XS141</u></b>
Saccharins	954(i)-(iv)	100 mg/kg	97 & 161, <b><u>XS141</u></b>
<b><u>Sorbitan esters of fatty acids</u></b>	<b><u>491-495</u></b>	<b><u>2000 mg/kg</u></b>	<b><u>97, CC, XS141</u></b>
Sucralose (trichlorogalactosucrose)	955	580 mg/kg	97, <b><u>XS141</u></b>
<b><u>Sucrose esters of fatty acids</u></b>	<b><u>473</u></b>	<b><u>10000 mg/kg</u></b>	<b><u>97, XS141</u></b>
<b><u>Tartrates</u></b>	<b><u>334, 335(ii), 337</u></b>	<b><u>5000 mg/kg</u></b>	<b><u>45</u></b>

**CC:** For use of sorbitan monostearate (INS 491), sorbitan tristearate (INS 492), sorbitan monolaurate (INS 493), sorbitan monooleate (INS 494), and sorbitan monopalmitate (INS 495) in combination at 2000 mg/kg on the final cocoa and chocolate basis as emulsifiers in products conforming to the *Standard for Cocoa Powders (Cocoas) and Dry Mixtures of Cocoa and Sugars* (CODEX STAN 105-1981).

**XS141:** Excluding products conforming to the *Standard for Cocoa (Cacao) Mass (Cocoa/chocolate liquor) and Cocoa Cake* (CODEX STAN 141-1983).

### **Section 2 of Table 3**

In the case of the *Standards for Cocoa Powder (Cocoas) and Dry Mixtures of Cocoa and Sugars* (CODEX STAN 105-1981) and for *Cocoa (Cacao) mass (Cocoa /chocolate liquor) and Cocoa Cake* (CODEX STAN 141-1983) the intention of the commodity committee had been to allow only certain Table 3 additives.

Therefore, it is proposed to add the following to Section 2 of the Annex to Table 3 of the GSFA:

<b>05.1.1</b>	<b>Cocoa mixes (powders) and cocoa mass/cake</b>
	Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to these standards.
<b>Codex standards</b>	Cocoa powders (cocoas) and dry mixtures of cocoa and sugars (CODEX STAN 105-1981) and Cocoa (cacao) mass (cocoa/chocolate liquor) and cocoa cake (CODEX STAN 141-1983)

**C. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR COCOA BUTTER (CODEX STAN 86-1981) – FOOD CATEGORY 05.1.3**

It is proposed to amend the following food additive provisions in Table 1 of the GSFA:

<b>Acesulfame potassium: Functional class: flavour enhancer, sweetener INS 950</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.3	Cocoa-based spreads, including fillings	1000 mg/kg	161, 188, <u>XS86</u>	Endorse

<b>Alitame: Functional class: sweetener INS 956</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.3	Cocoa-based spreads, including fillings	300 mg/kg	161, <u>XS86</u>	Endorse

<b>Allura red AC: Functional class: colour INS 129</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.3	Cocoa-based spreads, including fillings	300 mg/kg	161, <u>XS86</u>	Endorse

<b>Aspartame: Functional class: flavour enhancer, sweetener INS 951</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.3	Cocoa-based spreads, including fillings	3000 mg/kg	161, 191, <u>XS86</u>	Endorse

<b>Benzoates: Functional class: preservative INS 210-213</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.3	Cocoa-based spreads, including fillings	1500 mg/kg	13, <u>XS86</u>	Endorse

<b>Brilliant blue FCF: Functional class: colour INS 133</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.3	Cocoa-based spreads, including fillings	100 mg/kg	161, <u>XS86</u>	Endorse

<b>Caramel III – ammonia caramel: Functional class: colour INS 150c</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.3	Cocoa-based spreads, including fillings	50000 mg/kg	<u>XS86</u>	Endorse

<b>Caramel IV – sulphite ammonia caramel: Functional class: colour INS 150d</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.3	Cocoa-based spreads, including fillings	50000 mg/kg	<u>XS86</u>	Endorse

<b>Carotenes, beta-, vegetable: Functional class: colour INS 160a(ii)</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.3	Cocoa-based spreads, including fillings	100 mg/kg	<u>XS86</u>	Endorse



<b>Carotenoids: Functional class: colour</b> <b>INS 160a(i), a(iii), e, f</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.3	Cocoa-based spreads, including fillings	100 mg/kg	161, <u><b>XS86</b></u>	Endorse

<b>Chlorophylls and Chlorophyllins, copper complexes: Functional class: colour</b> <b>INS 141(i), (ii)</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.3	Cocoa-based spreads, including fillings	6.4 mg/kg	62, 161, <u><b>XS86</b></u>	Endorse

<b>Cyclamates: Functional class: sweetener</b> <b>INS 952(i), (ii), (iv)</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.3	Cocoa-based spreads, including fillings	500 mg/kg	17, 161, <u><b>XS86</b></u>	Endorse

<b>Ethylene diamine tetra acetates: Functional class: antioxidant, colour retention agent, preservative, sequestrant</b> <b>INS 385, 386</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.3	Cocoa-based spreads, including fillings	50 mg/kg	21, <u><b>XS86</b></u>	Endorse

<b>Grape skin extract: Functional class: colour</b> <b>INS 163(ii)</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.3	Cocoa-based spreads, including fillings	200 mg/kg	181, <u><b>XS86</b></u>	Endorse

<b>Hydroxybenzoates, para-: Functional class: preservative</b> <b>INS 214, 218</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.3	Cocoa-based spreads, including fillings	300 mg/kg	27, <u><b>XS86</b></u>	Endorse

<b>Lauric arginate ethyl ester: Functional class: preservative</b> <b>INS 243</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.3	Cocoa-based spreads, including fillings	200 mg/kg	<u><b>XS86</b></u>	Endorse

<b>Neotame: Functional class: flavour enhancer, sweetener</b> <b>INS 961</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.3	Cocoa-based spreads, including fillings	100 mg/kg	161, <u><b>XS86</b></u>	Endorse

<b>Phosphates: Functional class: acidity regulator, antioxidant, emulsifier, firming agent, flour treatment agent, humectant, preservative, raising agent, sequestrant, stabilizer, thickener</b> <b>INS 338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i), (ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii); 451(i), (ii); 452(i)-(v); 542</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.3	Cocoa-based spreads, including fillings	880 mg/kg	33, <u><b>XS86</b></u>	Endorse

<b>Polysorbates: Functional class: emulsifier, stabilizer</b>				
<b>INS 432-436</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.3	Cocoa-based spreads, including fillings	1000 mg/kg	<u>XS86</u>	Endorse

<b>Saccharins: Functional class: sweetener</b>				
<b>INS 954(i)-(iv)</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.3	Cocoa-based spreads, including fillings	200 mg/kg	161, <u>XS86</u>	Endorse

<b>Sorbates: Functional class: preservative</b>				
<b>INS 200-203</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.3	Cocoa-based spreads, including fillings	1000 mg/kg	42, <u>XS86</u>	Endorse

<b>Sucralose (trichlorogalactosucrose): Functional class: sweetener</b>				
<b>INS 955</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.3	Cocoa-based spreads, including fillings	400 mg/kg	161, 169, <u>XS86</u>	Endorse

**XS86:** Excluding products conforming to the *Standard for Cocoa Butter* (CODEX STAN 86-1981).

It is proposed to amend Table 2 of the GSFA in food category 05.1.3 as follows:

<b>Food category 05.1.3 Cocoa-based spreads, including fillings</b>			
<b>Food additive</b>	<b>INS</b>	<b>Maximum Level</b>	<b>Notes</b>
Acesulfame potassium	950	1000 mg/kg	161, 188, <u>XS86</u>
Alitame	956	300 mg/kg	161, <u>XS86</u>
Allura red AC	129	300 mg/kg	161, <u>XS86</u>
Aspartame	951	3000 mg/kg	161, 191, <u>XS86</u>
Benzoates	210-213	1500 mg/kg	13, <u>XS86</u>
Brilliant blue FCF	133	100 mg/kg	161, <u>XS86</u>
Caramel III – ammonia caramel	150c	50000 mg/kg	<u>XS86</u>
Caramel IV – sulphite caramel	150d	50000 mg/kg	<u>XS86</u>
Carotenes, beta-, vegetable	160a(ii)	100 mg/kg	<u>XS86</u>
Carotenoids	160a(i),a(iii),e, f	100 mg/kg	161, <u>XS86</u>
Chlorophylls and chlorophyllins, copper complexes	141(i),(ii)	6.4 mg/kg	62, 161, <u>XS86</u>
Cyclamates	952(i), (ii), (iv)	500 mg/kg	17, 161, <u>XS86</u>
Ethylene diamine tetra acetates	385, 386	50 mg/kg	21, <u>XS86</u>
Grape skin extract	163(ii)	200 mg/kg	181, <u>XS86</u>
Hydroxybenzoates, para-	214, 218	300 mg/kg	27, <u>XS86</u>
Lauric arginate ethyl ester	243	200 mg/kg	<u>XS86</u>
Neotame	961	100 mg/kg	161, <u>XS86</u>
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	880 mg/kg	33, <u>XS86</u>
Polysorbates	432-436	1000 mg/kg	<u>XS86</u>
Saccharins	954(i)-(iv)	200 mg/kg	161, <u>XS86</u>
Sorbates	200-203	1000 mg/kg	42, <u>XS86</u>
Sucralose (trichlorogalactosucrose)	955	400 mg/kg	161, 169, <u>XS86</u>

**XS86:** Excluding products conforming to the *Standard for Cocoa Butter* (CODEX STAN 86-1981).

### **Section 2 of Table 3**

There is no need to include a provision for the *Standard for Cocoa Butter* in Section 2 of the Annex to Table 3 of the GSFA. This commodity standard only contains provisions for processing aids. The use of processing aids is covered by the reference to the *Guidelines on Substances Used as Processing Aids* (CAC/GL 75-

2010) in the commodity standard (see Appendix 2, above). Since the GSFA does not include processing aids, there is no need to include any language with regard to processing aids in the GSFA.

**D. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR CHOCOLATE AND CHOCOLATE PRODUCTS (CODEX STAN 87-1981) – FOOD CATEGORY 05.1.4**

It is proposed to amend the following food additive provisions in Table 1 of the GSFA:

<b>Allura red: Functional class: colour INS 129</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.4	Cocoa and chocolate products	300 mg/kg	<u><b>New Note 183</b></u>	Endorse

<b>Ammonium salts of phosphatidic acid: Functional class: emulsifier INS 442</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.4	Cocoa and chocolate products	10000 mg/kg	<u><b>New Note 101</b></u>	Endorse

<b>Brilliant blue FCF: Functional class: colour INS 133</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.4	Cocoa and chocolate products	100 mg/kg	<u><b>New Note 183</b></u>	Endorse

<b>Caramel III – ammonia caramel: Functional class: colour INS 150c</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.4	Cocoa and chocolate products	50000 mg/kg	<u><b>New Note 183</b></u>	Endorse

<b>Caramel IV – sulfite ammonia caramel: Functional class: colour INS 150d</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.4	Cocoa and chocolate products	50000 mg/kg	<u><b>New Note 183</b></u>	Endorse

<b>Carotenes, beta-, vegetable: Functional class: colour INS 160a(ii)</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.4	Cocoa and chocolate products	100 mg/kg	<u><b>New Note 183</b></u>	Endorse

<b>Carotenoids: Functional class: colour INS 160a(i), (iii), e, f</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.4	Cocoa and chocolate products	100 mg/kg	<u><b>New Note 183</b></u>	Endorse

<b>Chlorophylls and chlorophyllins, copper complexes: Functional class: colour INS 141(i), (ii)</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.4	Cocoa and chocolate products	700 mg/kg	<u><b>New Note 183</b></u>	Endorse

<b>Grape skin extract: Functional class: colour</b> <b>INS 163(ii)</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.4	Cocoa and chocolate products	200 mg/kg	181, <b><u>New Note 183</u></b>	Endorse

<b>Indigotine (indigo carmine): Functional class: colour</b> <b>INS 132</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.4	Cocoa and chocolate products	450 mg/kg	<b><u>New Note 183</u></b>	Endorse

<b>Polyglycerol esters interesterified ricinoleic acid: Functional class: emulsifier</b> <b>INS 476</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
<b><u>05.1.4</u></b>	<b><u>Cocoa and chocolate products</u></b>	<b><u>5000 mg/kg</u></b>	<b><u>New Note 101</u></b>	Endorse

<b>Polysorbates: Functional class: emulsifier</b> <b>INS 432-436</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.4	Cocoa and chocolate products	5000 mg/kg	<b><u>New Note 101</u></b>	Endorse

<b>Ponceau 4R (cochineal red A): Functional class: colour</b> <b>INS 124</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.4	Cocoa and chocolate products	300 mg/kg	<b><u>New Note 183</u></b>	Endorse

<b>Sorbitan esters of fatty acids: Functional class: emulsifier, stabilizer</b> <b>INS 491-495</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
<b><u>05.1.4</u></b>	<b><u>Cocoa and chocolate products</u></b>	<b><u>10000 mg/lg</u></b>	<b><u>New Note 101</u></b>	Endorse

<b>Sunset yellow FCF: Functional class: colour</b> <b>INS 110</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
05.1.4	Cocoa and chocolate products	400 mg/kg	<b><u>New Note 183</u></b>	Endorse

<b>Tartrates: Functional class: acidity regulator, antioxidant, flavour enhancer, sequestrant</b> <b>INS 334, 335(ii), 337</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
<b><u>05.1.4</u></b>	<b><u>Cocoa and chocolate products</u></b>	<b><u>5000 mg/kg</u></b>	45,	Endorse

<b>Tocopherols: Functional class: antioxidant</b> <b>INS 307a, b, c</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
<b><u>05.1.4</u></b>	<b><u>Cocoa and chocolate products</u></b>	<b><u>750 mg/kg</u></b>	15, <b><u>DD</u></b>	Endorse

**DD:** Singly or in combination: d-alpha-tocopherol (INS 307a), tocopherol concentrate, mixed (INS 307b) and dl-alpha-tocopherol (INS 307c).

**New Note 101:** When used in combination as emulsifiers: ammonium salts of phosphatidic acid (INS 442), polyglycerol esters of interesterified ricinoleic acid (INS 476), sorbitan monostearate (INS 491), sorbitan tristearate (INS 492), and polyoxyethylene (20) sorbitan monostearate (INS 435), the total combined use level shall not exceed 15,000 mg/kg.

**New note 183:** For use in surface decoration only.

It is proposed to amend Table 2 of the GSFA for food category 05.1.4 as follows:

<b>Food category 05.1.4 Cocoa and chocolate products</b>			
<b>Food additive</b>	<b>INS</b>	<b>Maximum Level</b>	<b>Notes</b>
Allura red	129	300 mg/kg	<b>New Note 183</b>
Ammonium salts of phosphatidic acid	442	10000 mg/kg	<b>New Note 101</b>
Brilliant blue FCF	133	100 mg/kg	<b>New Note 183</b>
Caramel III – ammonia caramel	150c	50000 mg/kg	<b>New Note 183</b>
Caramel IV – sulfite ammonia caramel	150d	50000 mg/kg	<b>New Note 183</b>
Carotenes, beta-, vegetable	160a(ii)	100 mg/kg	<b>New Note 183</b>
Carotenoids	160a(i), (ii), e, f	100 mg/kg	<b>New Note 183</b>
Chlorophylls and chlorophyllins, copper complexes	141(i), (ii)	700 mg/kg	<b>New Note 183</b>
Grape skin extract	163(ii)	200 mg/kg	181, <b>New Note 183</b>
Indigotine (indigo carmine)	132	450 mg/kg	<b>New Note 183</b>
<b>Polyglycerol esters interesterified ricinoleic acid</b>	<b>476</b>	<b>5000 mg/kg</b>	<b>New Note 101</b>
Polysorbates	432-436	5000 mg/kg	<b>New Note 101</b>
Ponceau 4R (cochineal red A)	124	300 mg/kg	<b>New Note 183</b>
<b>Sorbitan esters of fatty acids</b>	<b>491-495</b>	<b>10000</b>	<b>New note 101</b>
Sunset yellow FCF	110	400 mg/kg	<b>New Note 183</b>
<b>Tartrates</b>	<b>334, 335(ii), 337</b>	<b>5000 mg/kg</b>	45,
<b>Tocopherols</b>	<b>307a, b, c</b>	<b>750 mg/kg</b>	15, <b>DD</b>

**DD:** Singly or in combination: d-alpha-tocopherol (INS 307a), tocopherol concentrate, mixed (INS 307b) and dl-alpha-tocopherol (INS 307c).

**New Note 101:** When used in combination as emulsifiers: ammonium salts of phosphatidic acid (INS 442), polyglycerol esters of interesterified ricinoleic acid (INS 476), sorbitan monostearate (INS 491), sorbitan tristearate (INS 492), and polyoxyethylene (20) sorbitan monostearate (INS 435), the total combined use level shall not exceed 15,000 mg/kg.

**New note 183:** For use in surface decoration only.

### **Section 2 of Table 3**

In the case of the *Standard for Chocolate and Chocolate Products* (CODEX STAN 87-1981) the intention of the commodity committee had been to allow only certain Table 3 additives.

Therefore, it is proposed to add the following to Section 2 of the Annex to Table 3 of the GSFA:

<b>05.1.4</b>	<b>Cocoa and chocolate products</b>
	Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this Standard.
<b>Codex standard</b>	<i>Chocolate and chocolate products</i> (CODEX STAN 87-1981)

### **E. AMENDMENTS TO TABLE 3**

This table identifies certain food additives with permissions in the respective commodity standards as referred to above: CODEX STAN 87-1981, CODEX STAN 105-1981, and CODEX STAN 141-1983

<b>INS No</b>	<b>Additive</b>	<b>Functional Class</b>	<b>Year adopted</b>	<b>Acceptable in foods conforming to the following commodity standards</b>
1401	Acid-treated starch	Emulsifier, Stabilizer, Thickener	1999	CS 105-1981
400	Alginic acid	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	CS 105-1981
1402	Alkaline treated starch	Emulsifier, Stabilizer, Thickener	1999	CS 105-1981

INS No	Additive	Functional Class	Year adopted	Acceptable in foods conforming to the following commodity standards
503(i)	Ammonium carbonate	Acidity regulator, Raising agent	1999	CS 87-1981 CS 105-1981 CS 141-1983
503(ii)	Ammonium hydrogen carbonate	Acidity regulator, Raising agent	1999	CS 87-1981 CS 105-1981 CS 141-1983
527	Ammonium hydroxide	Acidity regulator	1999	CS 87-1981 CS 105-1981 CS 141-1983
1403	Bleached starch	Emulsifier, Stabilizer, Thickener	1999	CS 105-1981
170(i)	Calcium carbonate	Acidity regulator, Anticaking agent, Colour, Firming agent, Flour treatment agent, Stabilizer	1999	CS 87-1981 CS 105-1981 CS 141-1983
526	Calcium hydroxide	Acidity regulator, Firming agent	1999	CS 87-1981 CS 105-1981 CS 141-1983
552	Calcium silicate	Anticaking agent	1999	CS 105-1981
410	Carob bean gum	Emulsifier, Stabilizer, Thickener	1999	CS 105-1981
407	Carrageenan	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	CS 105-1981
330	Citric acid	Acidity regulator, Antioxidant, Colour retention agent, Sequestrant	1999	CS 87-1981 CS 105-1981 CS 141-1983
1400	Dextrins, roasted starch	Carrier, Emulsifier, Stabilizer, Thickener	1999	CS 105-1981
418	Gellan gum	Stabilizer, Thickener	1999	CS 105-1981
422	Glycerol	Humectant, Thickener	1999	CS 87-1981
412	Guar Gum	Emulsifier, Stabilizer, Thickener	1999	CS 105-1981
414	Gum Arabic (Acacia gum)	Bulking agent, Carrier, Emulsifier, Glazing agent, Stabilizer, Thickener	1999	CS 87-1981 CS 105-1981
953	Isomalt (Hydrogenated isomaltulose)	Anticaking agent, Bulking agent, Glazing agent, Stabilizer, Sweetener, Thickener	1999	CS 87-1981 CS 105-1981
416	Karaya gum	Emulsifier, Stabilizer, Thickener	1999	CS 105-1981
966	Lactitol	Emulsifier, Sweetener, Thickener	1999	CS 87-1981 CS 105-1981
322(i)	Lecithin	Antioxidant, Emulsifier	1999	CS 87-1981 CS 105-1981 CS 141-1983
504(i)	Magnesium carbonate	Acidity regulator, Anticaking agent, Colour retention agent,	1999	CS 87-1981 CS 105-1981 CS 141-1983
528	Magnesium hydroxide	Acidity regulator, Colour retention agent,	1999	CS 87-1981 CS 105-1981 CS 141-1983
530	Magnesium oxide	Acidity regulator, Anticaking agent	1999	CS 87-1981 CS 105-1981 CS 141-1983
553 (i)	Magnesium silicate, synthetic	Anticaking agent	1999	CS 105-1981
965 (i)	Maltitol	Bulking agent, Emulsifier, Humectant, Stabilizer, Sweetener, Thickener	1999	CS 87-1981 CS 105-1981
965 (ii)	Maltitol syrup	Bulking agent, Emulsifier, Humectant, Stabilizer, Sweetener, Thickener	1999	CS 87-1981 CS 105-1981
421	Mannitol	Anticaking agent, Bulking agent, Humectant, Stabilizer, Sweetener, Thickener	1999	CS 87-1981 CS 105-1981
460(i)	Microcrystalline cellulose (Cellulose gel)	Anticaking agent, Bulking agent, Carrier, Emulsifier,	1999	CS 105-1981

INS No	Additive	Functional Class	Year adopted	Acceptable in foods conforming to the following commodity standards
		Foaming agent, Glazing agent, Stabilizer, Thickener		
460 (ii)	Powdered cellulose	Anticaking agent, Bulking agent, Carrier, Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener	1999	CS 105-1981
471	Mono- and di-glycerides of fatty acids	Antifoaming agent, Emulsifier, Stabilizer	1999	CS 87-1981 CS 105-1981 CS 141-1983
1404	Oxidized starch	Emulsifier, Stabilizer, Thickener	1999	CS 105-1981
440	Pectins	Emulsifier, Gelling agent, Glazing agent, Stabilizer, Thickener	1999	CS 87-1981
1200	Polydextroses	Bulking agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	CS 87-1981 CS 105-1981
501(i)	Potassium carbonate	Acidity regulator, Stabilizer	1999	CS 87-1981 CS 105-1981 CS 141-1983
501(ii)	Potassium hydrogen carbonate	Acidity regulator, Raising agent, Stabilizer	1999	CS 87-1981 CS 105-1981 CS 141-1983
525	Potassium hydroxide	Acidity regulator	1999	CS 87-1981 CS 105-1981 CS 141-1983
551	Silicon dioxide, amorphous	Anticaking agent, Antifoaming agent, Carrier	1999	CS 105-1981
500(i)	Sodium carbonate	Acidity regulator, Anticaking agent, Raising agent, Stabilizer, Thickener	1999	CS 87-1981 CS 105-1981 CS 141-1983
466	Sodium carboxymethyl cellulose (Cellulose gum)	Bulking agent, Emulsifier, Firming agent, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	CS 105-1981
500(ii)	Sodium hydrogen carbonate	Acidity regulator, Anticaking agent, Raising agent, Stabilizer, Thickener	1999	CS 87-1981 CS 105-1981 CS 141-1983
524	Sodium hydroxide	Acidity regulator	1999	CS 87-1981 CS 105-1981 CS 141-1983
420(i)	Sorbitol	Bulking agent, Humectant, Sequestrant, Stabilizer, Sweetener, Thickener	1999	CS 87-1981 CS 105-1981
420(ii)	Sorbitol syrup	Bulking agent, Humectant, Sequestrant, Stabilizer, Sweetener, Thickener	1999	CS 87-1981 CS 105-1981
1405	Starches, enzyme treated	Emulsifier, Stabilizer, Thickener	1999	CS 105-1981
553(iii)	Talc	Anticaking agent, Glazing agent, Thickener	1999	CS 105-1981
417	Tara gum	Gelling agent, Stabilizer, Thickener	1999	CS 105-1981
957	Thaumatococcus	Flavour enhancer, Sweetener	1999	CS 87-1981 CS 105-1981
413	Tragacanth gum	Emulsifier, Stabilizer, Thickener	1999	CS 105-1981
415	Xanthan Gum	Emulsifier, Foaming agent, Stabilizer, Thickener	1999	CS 105-1981
967	Xylitol	Emulsifier, Humectant, Stabilizer, Sweetener, Thickener	1999	CS 87-1981 CS 105-1981

**BACKGROUND DOCUMENT: ALIGNMENT OF THE COMMODITY STANDARDS IDENTIFIED BY THE COMMITTEE ON FISH AND FISHERY PRODUCTS (CCFFP) AND THE COMMITTEE ON PROCESSED FRUITS AND VEGETABLES (CCPFV)**

CCFA45 (2013) noted requests from CCFFP32 (2013) and CCPFV26 (2013) to ask the eWG on Alignment to consider specific food additive provisions in the GSFA that, according to the CCFFP and CCPFV, were not technologically justified in the specific GSFA food categories covered by certain commodity standards (REP 13/FA paras. 29, 30 and 35). However, the mandate of the eWG on Alignment established at CCFA45 did not include these requests (REP 13/FA, para. 51), and it was proposed that this work be carried out by the eWG on Alignment established at CCFA47 (CX/FA 15/47/6, para. 8). CCFA47 agreed to include these requests as part of the mandate of the current eWG on Alignment (REP 15/FA, para. 58).

**Approach Taken**

The current working principles of the eWG on alignment state that “only adopted GSFA additive provisions are considered for alignment with the commodity standards at this time” (CX/FA 15/47/6, Appendix 5). However, in the alignment of the food additive provisions in the *Standard for Bouillons and Consommés* (CODEX STAN 117-1981), the Committee agreed to align several draft food additive provisions in the GSFA with the food additive provisions in the commodity standard because the commodity standard was revised to include only a general reference to the GSFA, and the use of these additives in the standardized food would not be recorded elsewhere (i.e. azorubine, curcumin, quinoline yellow, sucrose esters of fatty acids, tartrazine, and tocopherols). These aligned draft GSFA provisions were put forward for adoption (REP 15/FA, Appendix VII, Part F) and were adopted by the 38<sup>th</sup> Codex Alimentarius Commission at Step 8 (REP 15/CAC, Appendix III).

Some of the GSFA food additive provisions that CCFFP and CCPFV requested the eWG to consider are proposed draft (Step 4) or draft (Step 7) provisions. In this case, these GSFA food additive provisions are maintained at their current step, and are revised to include the appropriate notes to exclude food products subject to the relevant commodity standard. The rationale for this is the following: The GSFA food categories that include the relevant commodity standards also include non-standardized food products. Therefore, CCFA still needs to discuss the use of these food additives in non-standardized foods. As such, these food additive provisions are maintained at their current step (Step 4 or 7). The new notes associated with these food additive provisions address the request of CCFFP and CCPFV to exclude standardized food products associated with those provisions, and will be retained when CCFA discusses the food additive provisions in the future. The proposed draft and draft GSFA food additive provisions are noted as such in the analysis that follows.

**I. Commodity Standards Identified by CCFFP32**

With regard to the *Standard for Smoked Fish, Smoked-flavoured Fish and Smoke-dried Fish* (CODEX STAN 311-2013), CCFFP noted that certain antioxidants, colours, preservatives, and flavour enhancers/sweeteners listed in the GSFA in food category 09.2.5 (Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans and echinoderms) or its parent category 09.2 (Processed fish and fish products, including mollusks, crustaceans and echinoderms) were not technologically justified in the specific foods covered by CODEX STAN 311-2013. CCFFP proposed that CCFA associate a note with these additive provisions to specify that these additives could not be used in the products conforming to the commodity standard (REP 13/FFP, paras. 37 and 38).

The *Standard for Smoked Fish, Smoked-flavoured Fish and Smoke-dried Fish* (CODEX STAN 311-2013) contains a list of specific additives with functional classes of acidity regulator, antioxidant, colour, packaging gas, and preservatives that may be used in smoked fish and smoke-flavoured fish. No additives are permitted for use in smoke-dried fish.

CCFFP requested that CCFA prepare recommendations for the adopted GSFA provisions for the following additives that, in CCFFP’s view, were not technologically justified in the foods covered by CODEX STAN 311-2013 (REP 13/FA, para. 29):

- Antioxidants: propyl gallate (INS 310) and sulfites (INS 220-225, 227, 228, 539);
- Colours: canthaxanthin (INS 161g), caramel III – ammonia caramel (INS 150c), caramel IV – sulfite ammonia caramel (INS 150d), carmines (INS 120), carotenoids (INS 160a(i), a(iii), e, f), carotenes, beta-, vegetable (INS 160a(ii)), chlorophylls and chlorophyllins, copper complexes (INS 141(i), (ii)), fast green FCF (INS 143), grape skin extract (INS 163(ii)), indigotine (indigo carmine) (INS 132), iron oxides (INS 172(i)-(iii)), ponceau 4R (cochineal red A) (INS 124), and riboflavins (INS 101(i), (ii));



- Preservatives: butylated hydroxyanisole (BHA) (INS 320), butylated hydroxytoluene (BHT) (INS 321), and sulfites (INS 220-225, 227, 228, 539); and
- Flavour enhancers or sweeteners: acesulfame potassium (INS 950) and aspartame (INS 951).

Additionally, CCFFP requested CCFA to consider and prepare recommendations for annatto extracts, bixin-based (INS 160b(i)) and tartrazine (INS 102), which had no provisions in food category 09.2.5 (Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans and echinoderms) of the GSFA (REP 13/FA, para. 30). Currently, these additives have a proposed draft and a draft provision, respectively, in food category 09.2.5 of the GSFA (FA/47 INF/01). These additives are listed in CODEX STAN 311-2013 for use as colours as follows:

- Annatto extracts, bixin-based (INS 160b(i)) at 10 mg/kg (as bixin) in smoked fish and smoke-flavoured fish only (excludes smoke-dried fish)
- Tartrazine (INS 102) at 100 mg/kg in smoked fish and smoke-flavoured fish only (excludes smoke-dried fish)

An analysis of the food additive provisions identified by CCFFP regarding the *Standard for Smoked Fish, Smoked-flavoured Fish and Smoke-dried Fish* (CODEX STAN 311-2013) with the GSFA is outlined in Appendix 6 below.

**PROPOSED AMENDMENTS TO TABLE 1 AND 2 OF THE GSFA IN RELATION TO COMMODITY STANDARDS IDENTIFIED BY THE CCFFP AND THE CCPFV**

New text is indicated in **bold/underline**. Text to be deleted is indicated in ~~strike through~~.

**Tables 1 and 2 of the GSFA**

It is proposed to amend Table 1 of the GSFA as follows:

<b>Acesulfame potassium: Functional class: flavour enhancer, sweetener INS 950</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
09.2	Processed fish and fish products, including mollusks, crustaceans and echinoderms	200 mg/kg	144, 188 & <u>XS311</u>	Endorse

<b>Aspartame: Functional class: flavour enhancer, sweetener INS 951</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
09.2	Processed fish and fish products, including mollusks, crustaceans and echinoderms	300 mg/kg	144, 191 & <u>XS311</u>	Endorse

<b>Caramel III – ammonia caramel: Functional class: colour INS 150c</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
09.2	Processed fish and fish products, including mollusks, crustaceans and echinoderms	30,000 mg/kg	<u>XS311</u>	Endorse

<b>Caramel IV – sulphite ammonia caramel: Functional class: colour INS 150d</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
09.2	Processed fish and fish products, including mollusks, crustaceans and echinoderms	30,000 mg/kg	95 & <u>XS311</u>	Endorse

<b>Carotenoids: Functional class: colour INS 160a(i), a(iii), e, f</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
09.2	Processed fish and fish products, including mollusks, crustaceans and echinoderms	100 mg/kg	95 & <u>XS311</u>	Endorse

<b>Annatto extracts, bixin-based: Functional class: colour INS 160b(i)</b>				
<b>PROPOSED DRAFT Provision</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans and echinoderms	15 mg/kg	8 & <u>AA</u>	Add Note AA and retain at Step 4

<b>Butylated hydroxyanisole: Functional class: antioxidant INS 320</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans and echinoderms	200 mg/kg	15, 196 & <u>XS311</u>	Endorse

<b>Butylated hydroxytoluene: Functional class: antioxidant INS 321</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans and echinoderms	200 mg/kg	15, 196 & <u>XS311</u>	Endorse

<b>Canthaxanthin: Functional class: colour INS 161g</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans and echinoderms	15 mg/kg	<u>New Note 22</u> & <u>XS311</u>	Endorse

<b>Carmines: Functional class: colour INS 120</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans and echinoderms	300 mg/kg	<u>New Note 22</u> & <u>XS311</u>	Endorse

<b>Carotenes, beta-, vegetable: Functional class: colour INS 160a(ii)</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans and echinoderms	1000 mg/kg	<u>XS311</u>	Endorse

<b>Chlorophylls and chlorophyllins, copper complexes: Functional class: colour INS 141(i), (ii)</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans and echinoderms	200 mg/kg	<u>XS311</u>	Endorse

<b>Fast green FCF: Functional class: colour INS 143</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans and echinoderms	100 mg/kg	<u>XS311</u>	Endorse

<b>Grape skin extract: Functional class: colour INS 163(ii)</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans and echinoderms	1000 mg/kg	<u>New Note 22</u> & <u>XS311</u>	Endorse

<b>Indigotine (indigo carmine): Functional class: colour INS 132</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans and echinoderms	300 mg/kg	<u>New Note 22</u> , 161 & <u>XS311</u>	Endorse

<b>Iron Oxides: Functional class: colour INS 172(i)-(iii)</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans and echinoderms	250 mg/kg	<b>New Note 22 &amp; XS311</b>	Endorse

<b>Ponceau 4R (cochineal red A): Functional class: colour INS 124</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans and echinoderms	100 mg/kg	<b>New Note 22 &amp; XS311</b>	Endorse

<b>Propyl gallate: Functional class: antioxidant INS 310</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans and echinoderms	100 mg/kg	15, 196 & <b>XS311</b>	Endorse

<b>Riboflavins: Functional class: colour INS 101(i), (ii)</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans and echinoderms	300 mg/kg	<b>New Note 22 &amp; XS311</b>	Endorse

<b>Sulfites: Functional class: antioxidant, bleaching agent, flour treatment agent, preservative, sequestrant INS 220-225, 227, 228, 539</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans and echinoderms	30 mg/kg	44 & <b>XS311</b>	Endorse

<b>Tartrazine: Functional class: colour INS 102</b>				
<b>DRAFT Provision</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans and echinoderms	500 mg/kg	<b>New Note 22 &amp; BB</b>	Add New Notes 22 & BB and retain at Step 7

**NOTES:**

Note 8: As bixin.

Note 15: On the fat or oil basis.

Note 22: For use in smoked fish products only.

**New Note 22: For use in non-standardized smoked fish products only.**

Note 44: As residual SO<sub>2</sub>.

Note 95: For use in surimi and fish roe products only.

Note 144: For use in sweet and sour products only.

Note 161: Subject to national legislation of the importing country aimed, in particular, at consistency with Section 3.2 of the Preamble.

Note 188: If used in combination with aspartame-acesulfame salt (INS 962), the combined maximum use level, expressed as acesulfame potassium, should not exceed this level.

Note 191: If used in combination with aspartame-acesulfame salt (INS 962), the combined maximum use level, expressed as aspartame, should not exceed this level.

Note 196: Singly or in combination: butylated hydroxyanisole (BHA, INS 320), butylated hydroxytoluene (BHT, INS 321), and propyl gallate (INS 310).

**AA:** Except for use in smoked fish and smoke-flavoured fish conforming to the *Standard for Smoked Fish, Smoked-flavoured Fish and Smoke-dried Fish* (CODEX STAN 311-2013) at 10 mg/kg as bixin.

**BB:** Except for use in smoked fish and smoke-flavoured fish conforming to the *Standard for Smoked Fish, Smoked-flavoured Fish and Smoke-dried Fish* (CODEX STAN 311-2013) at 100 mg/kg.

**XS311:** Excluding products conforming to the *Standard for Smoked Fish, Smoked-flavoured Fish and Smoke-dried Fish* (CODEX STAN 311-2013).

**Comment with regard to provisions with Notes 22 and XS311:** The combination of these two notes in a GSFA provision indicates that the additive may not be used in standardized smoked fish products (Note XS311) but may be used in non-standardized smoked fish products (Note 22). Therefore, to avoid confusion, it is proposed that Note 22 be revised to specifically refer to non-standardized smoked fish products, as shown in "**New Note 22**," above.

**It is proposed to amend Table 2 of the GSFA as follows:**

<b>Food category 09.2 Processed fish and fish products, including mollusks, crustaceans and echinoderms</b>			
<b>Food additive</b>	<b>INS</b>	<b>Maximum Level</b>	<b>Notes</b>
Acesulfame potassium	950	200 mg/kg	144, 188 & <b>XS311</b>
Aspartame	951	300 mg/kg	144, 191 & <b>XS311</b>
Caramel III – ammonia caramel	150c	30,000 mg/kg	<b>XS311</b>
Caramel IV – sulphite ammonia caramel	150d	30,000 mg/kg	95 & <b>XS311</b>
Carotenoids	160a(i), a(iii), e, f	100 mg/kg	95 & <b>XS311</b>

<b>Food category 09.2.5 Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans and echinoderms</b>			
<b>Food additive</b>	<b>INS</b>	<b>Maximum Level</b>	<b>Notes</b>
Annatto extracts, bixin-based (PROPOSED DRAFT provision)	160b(i)	15 mg/kg	8 & <b>AA</b>
Butylated hydroxyanisole	320	200 mg/kg	15, 196 & <b>XS311</b>
Butylated hydroxytoluene	321	200 mg/kg	15, 196 & <b>XS311</b>
Canthaxanthin	161g	15 mg/kg	<b>New Note 22</b> & <b>XS311</b>
Carmines	120	300 mg/kg	<b>New Note 22</b> & <b>XS311</b>
Carotene, beta-, vegetable	160a(ii)	1000 mg/kg	<b>XS311</b>
Chlorophylls and chlorophyllins, copper complexes	141(i), (ii)	200 mg/kg	<b>XS311</b>
Fast green FCF	143	100 mg/kg	<b>XS311</b>
Grape skin extract	163(ii)	1000 mg/kg	<b>New Note 22</b> & <b>XS311</b>
Indigotine (indigo carmine)	132	300 mg/kg	<b>New Note 22</b> , 161 & <b>XS311</b>
Iron oxides	172(i)-(iii)	250 mg/kg	<b>New Note 22</b> & <b>XS311</b>
Ponceau 4R (cochineal red A)	124	100 mg/kg	<b>New Note 22</b> & <b>XS311</b>
Propyl gallate	310	100 mg/kg	15, 196 & <b>XS311</b>
Riboflavins	101(i), (ii)	300 mg/kg	<b>New Note 22</b> & <b>XS311</b>
Sulfites	220-225, 227, 228, 539	30 mg/kg	44 & <b>XS311</b>
Tartrazine (DRAFT provision)	102	500 mg/kg	<b>New Note 22</b> & <b>BB</b>

**NOTES:**

**Note 8:** As bixin.

**Note 15:** On the fat or oil basis.

**Note 22:** ~~For use in smoked fish products only.~~

**New Note 22:** **For use in non-standardized smoked fish products only.**

**Note 44:** As residual SO<sub>2</sub>.

**Note 95:** For use in surimi and fish roe products only.

**Note 144:** For use in sweet and sour products only.

**Note 161:** Subject to national legislation of the importing country aimed, in particular, at consistency with Section 3.2 of the Preamble.

**Note 188:** If used in combination with aspartame-acesulfame salt (INS 962), the combined maximum use level, expressed as acesulfame potassium, should not exceed this level.

**Note 191:** If used in combination with aspartame-acesulfame salt (INS 962), the combined maximum use level, expressed as aspartame, should not exceed this level.

**Note 196:** Singly or in combination: butylated hydroxyanisole (BHA, INS 320), butylated hydroxytoluene (BHT, INS 321), and propyl gallate (INS 310).

**AA:** Except for use in smoked fish and smoke-flavoured fish conforming to the *Standard for Smoked Fish, Smoked-flavoured Fish and Smoke-dried Fish* (CODEX STAN 311-2013) at 10 mg/kg as bixin.

**BB:** Except for use in smoked fish and smoke-flavoured fish conforming to the *Standard for Smoked Fish, Smoked-flavoured Fish and Smoke-dried Fish* (CODEX STAN 311-2013) at 100 mg/kg.

**XS311:** Excluding products conforming to the *Standard for Smoked Fish, Smoked-flavoured Fish and Smoke-dried Fish* (CODEX STAN 311-2013).

## **II. Commodity Standards Identified by the 26<sup>th</sup> CCPFV**

The CCPFV requested that the eWG on Alignment consider the GSFA for the following additives that, according to the CCPFV, were not technologically justified in the specific GSFA food categories covered by the following commodity standards (REP 13/FA, para. 35):

- the *Standard for Certain Canned Citrus Fruits* (CODEX STAN 254-2007): sodium diacetate (INS 262(ii)) and tartrates (INS 334; 335(i), (ii); 336(i), (ii); 337) in food category 04.1.2.4 (Canned or bottled (pasteurized) fruit);
- the *Standard for Preserved Tomatoes* (CODEX STAN 13-1981): sodium diacetate (INS 262(ii)) and tartrates (INS 334; 335(i), (ii); 336(i), (ii); 337) in food category 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); and
- the *Standard for Table Olives* (CODEX STAN 66-1981): adipates (INS 355-357, 359), sodium diacetate (INS 262(ii)), aluminium ammonium sulfate (INS 523), and propylene glycol alginate (INS 405) in food category 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).

CCFA47 also included the *Standard for Processed Tomato Concentrates* (CODEX STAN 57-1981) as part of the mandate of the current eWG (REP 15/FA, para. 58). The report of the 26<sup>th</sup> CCPFV indicated that it was not possible to include a general reference to the GSFA in this commodity standard, as only a limited number of acidity regulators were technologically justified for use in the product conforming to this standard, and agreed to inform CCFA accordingly (REP 13/PFV, para. 114). CCPFV based the justification for the inclusion of the specific acidity regulators in the *Standard for Processed Tomato Concentrates* on the justification for specific acidity regulators in the *Standard for Preserved Tomatoes* (REP 13/PFV, Appendix VI, Part III). Therefore, the issues of alignment of the food additive provisions in the *Standard for Preserved Tomatoes* with food category 04.2.2.4 would apply to the *Standard for Processed Tomato Concentrates*.

An analysis of the food additive provisions identified by CCPFV in each of these commodity standards with the GSFA follows.

New text is indicated in **bold/underline**. Text to be deleted is indicated in ~~strikethrough~~.

### **A. Standard for Certain Canned Citrus Fruits (CODEX STAN 254-2007)**

This commodity standard contains a general reference to the GSFA:

*“Acidity regulators 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) or listed in Table 3 of the General Standard for Food Additives are acceptable for use in foods conforming to this standard.”*

The CCPFV has requested that CCFA prepare recommendations for the draft GSFA provisions for sodium diacetate (INS 262(ii)) and tartrates (INS 334; 335(i), (ii); 336(i), (ii); 337) in food category 04.1.2.4 that, in CCPFV’s view, were not technologically justified (REP 13/FA, para. 35).

### **Tables 1 and 2 of the GSFA**

It is proposed to amend Table 1 of the GSFA as follows:

<b>Sodium diacetate: Functional class: acidity regulator, preservative, sequestrant INS 262(ii)</b>				
<b>DRAFT provision</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
04.1.2.4	Canned or bottled (pasteurized) fruit	GMP	<del>XS254</del>	Add New Note XS254 and retain at Step 7

<b>Tartrates: Functional class: acidity regulator, antioxidant, emulsifying salt, flavour enhancer, sequestrants, stabilizer INS 334, 335(ii), 337 *</b>				
<b>DRAFT provision</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
04.1.2.4	Canned or bottled (pasteurized) fruit	1300 mg/kg	45, <del>XS254</del>	Add New Note XS254 and retain at Step 7

\* The following specific additives that were included under the group "tartrates" were revoked from listing in the GSFA due to absence of JECFA specifications: monosodium tartrate (INS 335(i)), monopotassium tartrate (INS 336(i)), and dipotassium tartrate (INS 336(ii)) (REP 15/FA, para. 129 and Appendix. VIII, Part B).

**NOTES:**

Note 45: As tartaric acid.

XS254: Excluding products conforming to the *Standard for Certain Canned Citrus Fruits* (CODEX STAN 254-2007).

**It is proposed to amend Table 2 of the GSFA as follows:**

<b>Food category 04.1.2.4 Canned or bottled (pasteurized) fruit</b>			
<b>Food additive</b>	<b>INS</b>	<b>Maximum Level</b>	<b>Notes</b>
Sodium diacetate (DRAFT provision)	262(ii)	GMP	<b>XS254</b>
Tartrates (DRAFT provision)	334, 335(ii), 337 *	1300 mg/kg	45, <b>XS254</b>

\* The following specific additives that were included under the group "tartrates" were revoked from listing in the GSFA due to absence of JECFA specifications: monosodium tartrate (INS 335(i)), monopotassium tartrate (INS 336(i)), and dipotassium tartrate (INS 336(ii)) (REP 15/FA, para. 129 and Appendix. VIII, Part B).

**NOTES:**

Note 45: As tartaric acid.

XS254: Excluding products conforming to the *Standard for Certain Canned Citrus Fruits* (CODEX STAN 254-2007).

**Section 2 of Table 3**

In the case of the *Standard for Certain Canned Citrus Fruits*, it is clear that the intention of CCPFV is allow all Table 3 additives with the functional classes of acidity regulator and firming agent.

Although not within the scope of the current eWG, but for consistency with the approach taken in the alignment of other commodity standards with the GSFA, the eWG may wish to consider recommending that Section 2 of Table 3 be amended to include the listing of the *Standard for Certain Canned Citrus Fruits* (CODEX STAN 254-2007).

**Therefore, it is proposed to add the following to Section 2 of the Annex to Table 3 of the GSFA:**

<b>04.1.2.4</b>	<b>Canned or bottled (pasteurized) fruit</b>
	Acidity regulators and firming agents listed in Table 3 are acceptable for use in foods conforming to the standard.
<b>Codex standard</b>	<i>Standard for Certain Canned Citrus Fruits</i> (CODEX STAN 254-2007)

**B. Standard for Preserved Tomatoes (CODEX STAN 13-1981) and Standard for Processed Tomato Concentrates (CODEX STAN 57-1981)**

These two commodity standards are considered together because CCPFV based the justification for the inclusion of the specific acidity regulators in the *Standard for Processed Tomato Concentrates* on the justification for specific acidity regulators in the *Standard for Preserved Tomatoes* (REP 13/PFV, Appendix VI, Part III). Both commodity standards include products that are covered by food category 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). However, the *Standard for Processed Tomato Concentrates* also includes food products that are covered by food categories 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)) and 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 deserts and sauces, candied vegetables) other than food category 04.2.2.5) (REP 13/PFV, Appendix VI Part III).

The *Standard for Preserved Tomatoes* (CODEX STAN 13-1981) contains a specific list of additives that function as acidity regulators:

<b>INS No.</b>	<b>Food Additive</b>	<b>Maximum Level</b>
300	Ascorbic acid, L-	GMP
330	Citric acid	GMP
331(i)	Sodium dihydrogen citrate	GMP
331(iii)	Trisodium citrate	GMP
332(i)	Potassium dihydrogen citrate	GMP
332(iii)	Tripotassium citrate	GMP
333(iii)	Tricalcium citrate	GMP
380	Triammonium citrate	GMP

INS No.	Food Additive	Maximum Level
507	Hydrochloric acid	GMP
514(i)	Sodium sulfate	GMP
515(i)	Potassium sulfate	GMP
575	Glucono delta-lactone	GMP
577	Potassium gluconate	GMP
578	Calcium gluconate	GMP
580	Magnesium gluconate	GMP

This standard also contains a general reference to the GSFA for firming agents:

*“Firming agents listed in Table 3 of the General Standard for Food Additives (CODEX STAN 192-1995) in food category 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) are acceptable for use in foods conforming to this standard.”*

The *Standard for Processed Tomato Concentrates* (CODEX STAN 57-1981) contains the same list of acidity regulators as the *Standard for Preserved Tomatoes* (CODEX STAN 13-1981, above).

CCPFV has requested that CCFA prepare recommendations for the draft GSFA provisions for sodium diacetate (INS 262(ii)) and tartrates (INS 334; 335(i), (ii); 336(i), (ii); 337) in food category 04.2.2.4 that, in CCPFV’s view, were not technologically justified (REP 13/FA, para. 35).

### **Tables 1 and 2 of the GSFA**

**It is proposed to amend Table 1 of the GSFA as follows:**

<b>Sodium diacetate: Functional class: acidity regulator, preservative, sequestrants</b>				
<b>INS 262(ii)</b>				
<b>DRAFT provision</b>				
Food category No	Food category	Max level	Notes	Recommendation
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	GMP	<b><u>XS13 &amp; XS57</u></b>	Add New Notes XS13 & XS57 and retain at Step 7

<b>Tartrates: Functional class: acidity regulator, antioxidant, emulsifying salt, flavour enhancer, sequestrants, stabilizer</b>				
<b>INS 334, 335(ii), 337 *</b>				
<b>DRAFT provision</b>				
Food category No	Food category	Max level	Notes	Recommendation
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	10,000 mg/kg	45, <b><u>XS13 &amp; XS57</u></b>	Add New Notes XS13 & XS57 and retain at Step 7

\* The following specific additives that were included under the group “tartrates” were revoked from listing in the GSFA due to absence of JECFA specifications: monosodium tartrate (INS 335(i)), monopotassium tartrate (INS 336(i)), and dipotassium tartrate (INS 336(ii)) (REP 15/FA, para. 129 and Appendix VIII, Part B).

#### **NOTES:**

Note 45: As tartaric acid.

**XS13:** Excluding products conforming to the *Standard for Preserved Tomatoes* (CODEX STAN 13-1981).

**XS57:** Excluding products conforming to the *Standard for Processed Tomato Concentrates* (CODEX STAN 57-1981).

**It is proposed to amend Table 2 of the GSFA as follows:**

<b>Food category 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</b>			
Food additive	INS	Maximum Level	Notes
Sodium diacetate (DRAFT provision)	262(ii)	GMP	<b><u>XS13 &amp; XS57</u></b>
Tartrates (DRAFT provision)	334, 335(ii), 337 *	10,000 mg/kg	45, <b><u>XS13 &amp; XS57</u></b>

\* The following specific additives that were included under the group “tartrates” were revoked from listing in the GSFA due to absence of JECFA specifications: monosodium tartrate (INS 335(i)), monopotassium tartrate (INS 336(i)), and dipotassium tartrate (INS 336(ii)) (REP 15/FA, para. 129 and Appendix VIII, Part B).



**NOTES:**

Note 45: As tartaric acid.

**XS13:** Excluding products conforming to the *Standard for Preserved Tomatoes* (CODEX STAN 13-1981).

**XS57:** Excluding products conforming to the *Standard for Processed Tomato Concentrates* (CODEX STAN 57-1981).

**Section 2 of Table 3**

In the case of the Codex *Standard for Preserved Tomatoes* and the *Standard for Processed Tomato Concentrates*, it is clear that the intention of the CCPFV is allow only certain Table 3 additives.

Although not within the scope of the current eWG, but for consistency with the approach taken in the alignment of other commodity standards with the GSFA, the eWG may wish to consider recommending that:

- Section 2 of Table 3 be amended to include the listing of the *Standard for Preserved Tomatoes (CODEX STAN 13-1981)* and *Standard for Processed Tomato Concentrates (CODEX STAN 57-1981)*;
- consequentially, Table 3 could be amended to reflect the specific food additives in these commodity standards; and
- the specific list of additives used as acidity regulators that currently appears in these commodity standards could be replaced by a general reference to the GSFA, with the concurrence of the CCPFV.

**Therefore**, noting that the *Standard for Preserved Tomatoes* (CODEX STAN 13-1981) corresponds to food category 04.2.2.4, and that the *Standard for Processed Tomato Concentrates* (CODEX STAN 57-1981) corresponds to food categories 04.2.2.4, 04.2.2.5, and 04.2.2.6, **it is proposed to add the following to Section 2 of the Annex to Table 3 of the GSFA:**

<b>04.2.2.4</b>	<b>Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds)</b>
	All firming agents listed in Table 3 and certain other Table 3 additives (as indicated in Table 3) are acceptable for use in foods conforming to the standards.
<b>Codex standards</b>	Standard for Preserved Tomatoes (CODEX STAN 13-1981)
	Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to the standard.
<b>Codex standards</b>	<i>Standard for Processed Tomato Concentrates</i> (CODEX STAN 57-1981)

<b>04.2.2.5</b>	<b>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))</b>
	Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to these standards.
<b>Codex standards</b>	<i>Standard for Processed Tomato Concentrates</i> (CODEX STAN 57-1981)

<b>04.2.2.6</b>	<b>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 deserts and sauces, candied vegetables) other than food category 04.2.2.5)</b>
	Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to these standards.
<b>Codex standards</b>	<i>Standard for Processed Tomato Concentrates</i> (CODEX STAN 57-1981)

**Consequently, it is proposed that Table 3 be amended to reflect the specific food additives in CODEX STAN 13-1981 and CODEX STAN 57-1981: \***

<b>INS No</b>	<b>Additive</b>	<b>Functional Class</b>	<b>Year adopted</b>	<b>Acceptable, in foods conforming to the following commodity standards</b>
300	Ascorbic acid, L-	Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant	1999	<b>CS13-1981, CS57-1981, CS88-1981, CS89-1981, CS96-1981, CS97-1981, CS98-1981</b>
330	Citric acid	Acidity regulator, Antioxidant,	1999	<b>CS13-1981, CS57-1981</b>

INS No	Additive	Functional Class	Year adopted	Acceptable, in foods conforming to the following commodity standards
		Colour retention agent, Sequestrant		
331(i)	Sodium dihydrogen citrate	Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer	1999	<u>CS13-1981, CS57-1981, CS89-1981, CS96-1981, CS97-1981, CS98-1981</u>
331(iii)	Trisodium citrate	Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer	1999	<u>CS13-1981, CS57-1981, CS89-1981, CS96-1981, CS97-1981, CS98-1981</u>
332(i)	Potassium dihydrogen citrate	Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer	1999	<u>CS13-1981, CS57-1981</u>
332(iii)	Tripotassium citrate	Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer	1999	<u>CS13-1981, CS57-1981</u>
333(iii)	Tricalcium citrate	Acidity regulator, Emulsifying salt, Firming agent, Sequestrant, Stabilizer	1999	<u>CS13-1981, CS57-1981</u>
380	Triammonium citrate	Acidity regulator	1999	<u>CS13-1981, CS57-1981</u>
507	Hydrochloric acid	Acidity regulator	1999	<u>CS13-1981, CS57-1981</u>
514(i)	Sodium sulfate	Acidity regulator	1999	<u>CS13-1981, CS57-1981</u>
515(i)	Potassium sulfate	Acidity regulator	1999	<u>CS13-1981, CS57-1981</u>
575	Glucono delta-lactone	Acidity regulator, Raising agent, Sequestrant	1999	<u>CS13-1981, CS57-1981, CS89-1981, CS98-1981</u>
577	Potassium gluconate	Acidity regulator, Sequestrant	1999	<u>CS13-1981, CS57-1981</u>
578	Calcium gluconate	Acidity regulator, Firming agent, Sequestrant	1999	<u>CS13-1981, CS57-1981</u>
580	Magnesium gluconate	Acidity regulator, Firming agent, Flavour enhancer	1999	<u>CS13-1981, CS57-1981</u>

\* The above entries include revisions to the INS (REP 15/FA, Appendix XII) and the corrections to Table 3 regarding the alignment of the five meat commodity standards (REP 15/FA, Appendix VII, Part G).

**Consequentially, the specific list of additives with the functional class of acidity regulator in the two relevant standards could be replaced by a general reference to the GSFA, with the concurrence of the CCPFV, as follows:**

Standard for Preserved Tomatoes (CODEX STAN 13-1981)

*“Acidity regulators and firming agents listed in Table 3 of the General Standard for Food Additives (CODEX STAN 192-1995) for use in food category 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) are acceptable for use in foods conforming to this standard.”*

Standard for Processed Tomato Concentrates (CODEX STAN 57-1981)

*“Acidity regulators listed in Table 3 of the General Standard for Food Additives (CODEX STAN 192-1995) for use in food categories 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), 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)), and 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 deserts and sauces, candied vegetables) other than food category 04.2.2.5)) are acceptable for use in foods conforming to this standard.”*

**C. Standard for Table Olives (CODEX STAN 66-1981)**

This commodity standard contains a general reference to the GSFA:

*“Acidity regulators, antioxidants, colour retention agents (table olives darkened with oxidation only), firming agents, flavour enhancers, preservatives, and thickeners (table olives with stuffing only) used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CODEX STAN 192-1995) in food category 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) or listed in Table 3 of the General Standard for Food Additives are acceptable for use in foods conforming to this standard.”

CCPFV has requested that CCFA prepare recommendations for the draft GSFA provisions for adipates (INS 355-357, 359), sodium diacetate (INS 262(ii)), and propylene glycol alginate (INS 405); and the adopted provision for aluminium ammonium sulfate (INS 523) in food category 04.2.2.3 that, in CCPFV's view, were not technologically justified (REP 13/FA, para. 35).

### **Tables 1 and 2 of the GSFA**

It is proposed to amend Table 1 of the GSFA as follows:

<b>Adipates: Functional class: acidity regulator INS 355 *</b>				
<b>DRAFT provision</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
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	50,000 mg/kg	1 & <b>XS66</b>	Add New Note XS66 and retain at Step 7

\* The following specific additives that were included under the group “adipates” were revoked from listing in the GSFA due to absence of JECFA specifications: ammonium adipates (INS 359) (REP 14/FA, para. 56 and Appendix XII Part B); and sodium adipates (INS 356) and potassium adipates (INS 357) (REP 15/FA, para. 129 and Appendix VIII, Part B).

<b>Aluminium ammonium sulfate: Functional class: Acidity regulator, colour retention agent, firming agent, raising agent, stabilizer INS 523</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
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	520 mg/kg	6, 245, 296 & <b>XS66</b>	Endorse

<b>Propylene glycol alginate: Functional class: Bulking agent, carrier, emulsifier, foaming agent, gelling agent, stabilizer, thickener INS 405*</b>				
<b>DRAFT provision</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
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	6000 mg/kg	<b>XS66</b>	Add New Note XS66 and retain at Step 7

<b>Sodium diacetate: Functional class: acidity regulator, preservative, sequestrant INS 262(ii) *</b>				
<b>DRAFT provision</b>				
<b>Food category No</b>	<b>Food category</b>	<b>Max level</b>	<b>Notes</b>	<b>Recommendation</b>
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	GMP	<b>XS66</b>	Add New Note XS66 and retain at Step 7

#### **NOTES:**

Note 1: As adipic acid.

Note 6: As aluminium.

Note 245: For use in pickled vegetables only.

Note 296: Except for use in perilla in brine at 780 mg/kg.

**XS66:** Excluding products conforming to the *Standard for Table Olives* (CODEX STAN 66-1981).

It is proposed to amend Table 2 of the GSFA as follows:

<b>Food category 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</b>			
<b>Food additive</b>	<b>INS</b>	<b>Maximum Level</b>	<b>Notes</b>
Adipates (DRAFT provision)	355 *	50,000 mg/kg	1 & <b>XS66</b>
Aluminium ammonium sulfate	523	520 mg/kg	6, 245, 296 & <b>XS66</b>

<b>Food category 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</b>			
<b>Food additive</b>	<b>INS</b>	<b>Maximum Level</b>	<b>Notes</b>
Propylene glycol alginate (DRAFT provision)	405	6000 mg/kg	<b>XS66</b>
Sodium diacetate (DRAFT provision)	262(ii)	GMP	<b>XS66</b>

\* The following specific additives that were included under the group “adipates” were revoked from listing in the GSFA due to absence of JECFA specifications: ammonium adipates (INS 359) (REP 14/FA, para. 56 and Appendix XII Part B); and sodium adipates (INS 356) and potassium adipates (INS 357) (REP 15/FA, para. 129 and Appendix VIII, Part B).

**NOTES:**

Note 1: As adipic acid.

Note 6: As aluminium.

Note 245: For use in pickled vegetables only.

Note 296: Except for use in perilla in brine at 780 mg/kg.

**XS66:** Excluding products conforming to the *Standard for Table Olives* (CODEX STAN 66-1981).

**Section 2 of Table 3**

In the case of the *Standard for Table Olives*, it is clear that the intention of CCPFV is allow all Table 3 additives with the listed functional classes.

Although not within the scope of the current eWG, but for consistency with the approach taken in the alignment of other commodity standards with the GSFA, the eWG may wish to consider recommending that Section 2 of Table 3 be amended to include the listing of the *Standard for Table Olives* (CODEX STAN 66-1981).

**Therefore, it is proposed to add the following to Section 2 of the Annex to Table 3 of the GSFA:**

<b>04.2.2.3</b>	<b>Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine or soybean sauce</b>
	Acidity regulators, antioxidants, colour retention agents (table olives darkened with oxidation only), firming agents, flavour enhancers, preservatives, and thickeners (table olives with stuffing only) listed in Table 3 are acceptable for use in foods conforming to the standard.
<b>Codex standard</b>	<i>Standard for Table Olives</i> (CODEX STAN 66-1981)