CODEX ALIMENTARIUS COMMISSION E

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World Health Organization

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Agenda Item 5(a) **CX/FA 16/48/7**
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JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD ADDITIVES

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FOOD ADDITIVE PROVISIONS IN TABLES 1 AND 2 IN FOOD CATEGORIES 01.2 THOUGH 08.4, WITH THE EXCLUSION OF FOOD CATEGORIES 04.1.2.4, 04.2.2.4, 04.2.2.5, 04.2.2.6, 05.1.1, 05.1.3, AND 05.1.4 (OUTSTANDING FROM CCFA47)

Background

1. This document compiles the provisions of CX/FA 15/47/9 that due to time constraints were not considered by CCFA47.

2. To facilitate the consideration of the document, the introductory notes of CX/FA 15/47/9 (paras 2-5) are reproduced below.

3. This document will be considered by the PWG held on 11 and 12 March 2016 along with the comments submitted at CCFA47, by ELC, ICGA and IFAC (ftp://ftp.fao.org/codex/meetings/CCFA/ccfa47/fa47_09e.pdfCX/FA 15/47/9 Add.1), IGCA (CX/FA 15/47/9 Add.2), China, Japan, Republic of Korea, African Union, ICGA, IFAC (CRD12) and Russian Federation (CRD20).

(Extract from CX/FA 15/47/9)

Working Document

2. Appendix 1 of the current document compiles e-WG members' comments on existing draft, and proposed draft provisions in Tables 1 and 2 of the GSFA in food categories 01.2 through 08.4, with the exception of provisions in food categories that are to be considered by the e-WG on alignment, provisions for Table 3 food additives, or provisions for food additives with "colour" or "sweetener" function. The provisions are presented in the format of the food categories listed in Table 2 of the GSFA. Information on corresponding Codex commodity standards and the use of food additives in those commodity standards is provided for each food category. Information is also presented on the decision of the p-WG to the 45th or 46th CCFA as to justification of the use of emulsifiers, stabilizers, and thickeners, or of acidity regulators, in food categories which appear in the Annex to Table 3.

3. Several e-WG members provided detailed comments on the provisions under consideration. These comments were also summarized by the e-WG member for inclusion in the compilation presented in Appendix 1. When more detailed information was provided by an e-WG member than is presented in Appendix 1, the phrase "additional information provided" is included next to the member's comments in the compilation table. The detailed comments are presented in the original language CX/FA 15/47/9 Add.1 for reference by the Committee.

4. Appendix 1 of this document also presents proposals for action by the Committee on the provisions under discussion. The proposals presented in Appendix 1 are based upon a consensus approach taking into account alignment with corresponding Codex commodity standards and comments by members of the e-WG. These recommendations are based on a "weight of evidence" approach; that is, comments containing justifications were given more weight than comments with no supporting justification.

5. The following conventions were used to prepare Appendix 1:

- When the recommendation is that a food additive provision be moved from a parent food category to a subcategory, the original provision in the parent food category will be indicated with ~~strikethrough~~ font and the new provision in the subcategory will be in **bolded** font with no Step indicated in the "Step/Adopted" column

- The compilation table heading for food categories which that are to be considered by the e-WG on alignment are shaded grey.

Appendix 1: provisions in Tables 1 and 2 of the GSFA in food categories 01.2 through 08.4, with the exception of provisions in food categories that are to be considered by the e-WG on alignment, or provisions for food additives with "colour" or "sweetener" function.

Food Category No. 01.2 (Fermented and renneted milk products (plain) excluding food category 01.1.2 (dairy based drinks)

Horizontal approach (FA/45 CRD2 Appendix FA/46 CRD 2 Appendix V): acidity regulators/ES&T not horizontally justified

Corresponding commodity standards: None, 243-2003 corresponds to subcategories 01.2.1.1 & 01.2.1.2;

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
~~PROPYLENE GLYCOL ALGINATE~~	~~405~~	~~10000~~		~~4~~	Bulking agent, Carrier, Emulsifier, Foaming Agent, Gelling Agent, Stabilizer, Thickener	Move to subcategories - allowed in CODEX STAN 243-2003 in both subcategories but with restrictions	**Brazil, EU, Iran, RF, IDF:** support e-WG proposal
~~TOCOPHEROLS~~	~~307a, b, c~~	~~200~~		~~7~~	Antioxidant	Move to FC 0.1.2.2 - not allowed in CODEX STAN 243-200	**Brazil, EU, Iran, RF, IDF:** support e-WG proposal

Food Category No. 01.2.1 (Fermented milks (plain))

Horizontal approach (FA/45 CRD2 Appendix FA/46 CRD 2 Appendix V): acidity regulators/ES&T not horizontally justified

Corresponding commodity standards: None, 243-2003 corresponds to subcategories 01.2.1.1 & 01.2.1.2;

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
~~ADIPATES~~	~~355, 356, 357, 359~~	~~1500~~	~~1~~	~~4~~	~~Acidity Regulator~~	Move to subcategories – CODEX STAN 243-2003 does not allow acidity regulators in non-heat treated plain fermented milks	**Brazil, EU, Iran, RF, IDF:** Support e-WG proposal **USA:** acidified milks are "soured" milks that can be produced by bacterial fermentation and/or the addition of acid. Acidified milks (without designation of fermented or non-fermented) are included in the descriptor for 01.2.1 and can be heat treated or non-heat treated (correspond to both subcategories). CODEX STAN 243-2003 corresponds to subcategory 01.2.1.1 and does not allow acidity regulators, but also does not cover non-fermented acidified milks. Adipates are used in fermented and non-fermented acidified milks in the US. Request movement to subcategories with following note in FC 01.2.1.1 "for use in non-fermented acidified milks only" to avoid

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
							conflict with CODEX STAN 243-2003.
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	30000		7	Emulsifier	Discontinue - Emulsifiers not allowed in plain fermented milks	**Brazil, EU, Iran, RF, IDF:** Support e-WG proposal
~~TARTRATES~~	~~334, 335(i),(ii), 336(i),(ii), 337~~	~~GMP~~	~~45~~	~~7~~	~~Acidity Regulator, Sequesterant, Stabilizer (Flavour enhancer - INS 334 only)~~	Move to subcategories – CODEX STAN 243-2003 does not allow acidity regulators in non-heat treated plain fermented milks	**Brazil, EU, Iran, RF, IDF:** Support e-WG proposal **USA:** acidified milks are "soured" milks that can be produced by bacterial fermentation and/or the addition of acid. Acidified milks (without designation of fermented or non-fermented) are included in the descriptor for 01.2.1 and can be heat treated or non-heat treated (correspond to both subcategories). CODEX STAN 243-2003 corresponds to subcategory 01.2.1.1 and does not allow acidity regulators, but also does not cover non-fermented acidified milks. Tartrates are used in fermented and non-fermented acidified milks in the US. Request movement to subcategories with following note in FC 01.2.1.1 "for use in non-fermented acidified milks only" to avoid conflict with CODEX STAN 243-2003.

<u>Food Category No.</u> 01.2.1.1 (Fermented milks (plain), not heat-treated after fermentation)

Horizontal approach (FA/45 CRD2 Appendix FA/46 CRD 2 Appendix V): acidity regulators not horizontally justified, ES&T justified with notes 234[1] and 235[2].

Corresponding commodity standards: 243-2003: allows various additives in various foods;

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
ADIPATES	**355, 356, 357, 359**	**1500**	**1**		**Acidity Regulator**	Adopt with Note 1 and new Note "for use in non-fermented acidified milks only".	**USA:** acidified milks are "soured" milks that can be produced by bacterial fermentation and/or the addition of acid. CODEX STAN 243-2003 does not allow acidity regulators but also does not cover non-fermented acidified milks. Adipates are used in fermented and non-fermented acidified milks in the

[1] **Note 234:** For use as a stabilizer or thickener only.

[2] **Note 235:** For use in reconstituted and recombined products only.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
							US. To avoid conflict with CODEX STAN 243-2003, the USA requests adoption with the following note: "for use in non-fermented acidified milks only."
PROPYLENE GLYCOL ALGINATE	**405**	**10000**			**Bulking agent, Carrier, Emulsifier, Foaming Agent, Gelling Agent, Stabilizer, Thickener**	adopt at GMP with Note 235"For use in reconstituted and recombined products only" and 234 "For use as a stabilizer or thickener only". Aligns with CODEX STAN 243-2003	**Brazil:** GMP not appropriate for numeric ADI. **EU**: GMP not appropriate. Adopt at lower ML - At 10,000 ppm a child of 20 kg would reach the ADI ((JECFA ADI 70 mg/kg bw/d) by drinking 140 ml; while for children the mean consumption of fermented milk products ranges between 70-235ml and P95 consumers 142-580ml in the EU. For information not permitted in this food in EU but allowed in beer, malt beverages, cider and perry at 100 ppm or in flavoured drinks at 300 ppm. **Japan, Iran, IDF**: supports GMP with both Notes 234 and 235 to align with CODEX STAN 243-2003.
TARTRATES	**334, 335(i),(ii), 336(i),(ii), 337**	**GMP**	**45**		**Acidity Regulator, Sequesterant, Stabilizer (Flavour enhancer - INS 334 only)**	Adopt with Note 1 and new Note “for use in non-fermented acidified milks only".	**USA:** acidified milks are "soured" milks that can be produced by bacterial fermentation and/or the addition of acid. CODEX STAN 243-2003 does not allow acidity regulators but also does not cover non-fermented acidified milks. Tartrates are used in fermented and non-fermented acidified milks in the US. To avoid conflict with CODEX STAN 243-2003, the USA requests adoption with the following note: "for use in non-fermented acidified milks only."

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

Horizontal approach (FA/45 CRD2 Appendix FA/46 CRD 2 Appendix V): acidity regulators not horizontally justified, ES&T are horizontally justified

Corresponding commodity standards: 243-2003: allows table 3 packaging gases in foods corresponding to this food category

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
ADIPATES	**355, 356, 357, 359**	**1500**	**1**		**Acidity Regulator**	adopt at 1,500 mg/kg with Note 1 "as adipic acid" - aligns with CODEX STAN 243-2003	**RF:** not allowed in RF. **Brazil, EU, Japan, IDF:** supports e-WG proposal

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
PROPYLENE GLYCOL ALGINATE	405	5000		7	Bulking agent, Carrier, Emulsifier, Foaming Agent, Gelling Agent, Stabilizer, Thickener	adopt at GMP with Note 234 - aligns with CODEX STAN 243-2003	**EU**: GMP not appropriate. Provision is acceptable at lower ML - At 10,000 ppm a child of 20 kg would reach the ADI ((JECFA ADI 70 mg/kg bw/d) by drinking 140 ml; while for children the mean consumption of fermented milk products ranges between 70-235ml and P95 consumers 142-580ml in the EU. For information not permitted in this food in EU but allowed in beer, malt beverages, cider and perry at 100 ppm or in flavoured drinks at 300 ppm. **RF:** not allowed in RF. **Brazil, India, Iran, IDF:** supports e-WG proposal
TARTRATES	**334, 335(i),(ii), 336(i),(ii), 337**	**GMP**	**45**		**Acidity Regulator, Sequesterant, Stabilizer (Flavour enhancer - INS 334 only)**	adopt at 2,000 mg/kg with Notes 45 & 230 - aligns with CODEX STAN 243-2003	**India:** permitted in India at 100 mg/kg only as acidity regulator in frozen desserts, ice cream, etc. **Brazil, EU, RF, IDF:** supports e-WG proposal

<u>Food Category No.</u> 01.2.2 (Renneted milk (plain))

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
PROPYLENE GLYCOL ALGINATE	**405**	**10000**			**Bulking agent, Carrier, Emulsifier, Foaming Agent, Gelling Agent, Stabilizer, Thickener**	Do not move from FC 01.2 – no information provided on use	**EU**: GMP not appropriate. Provision is acceptable at lower ML - At 10,000 ppm a child of 20 kg would reach the ADI ((JECFA ADI 70 mg/kg bw/d) by drinking 140 ml. For information not permitted in this food in EU but allowed in beer, malt beverages, cider and perry at 100 ppm or in flavoured drinks at 300 ppm. **RF:** not allowed in RF.
TOCOPHEROLS	**307a, b, c**	**200**			**Antioxidant**		**EU:** use of antioxidants is not recognized in CS 243-2003 covering similar products to renneted milk **Multiple members:** request technological justification

Food Category No. 01.3 (Condensed milk and analogues (plain)

Corresponding commodity standards: None, multiple standards correspond to subcategories

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
~~TOCOPHEROLS~~	~~307a, b, c~~	~~200~~		~~7~~	~~Antioxidant~~	Consider use in subcategories – not allowed in standards corresponding to FC 01.3.1	**India:** Maintain in parent category; permitted in India as antioxidant in this food category **Indonesia:** Maintain provision in FC 01.3 **RF:** maintain in parent FC 01.3. Used in RF at GMP. **Multiple members:** support e-WG proposal to move to subcategory 01.3.2.

Food Category No. 01.3.1 (Condensed milk (plain)

Horizontal approach (FA/45 CRD2 Appendix FA/46 CRD 2 Appendix V): Not in the Annex to Table 3

Corresponding commodity standards: 281-1971, 282-1971: list specific firming agents, ES&T, and acidity regulators

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
DIOCTYL SODIUM SULFOSUCCINATE	480	GMP		7	Emulsifier, Humectant	Discontinue	**Multiple members:** support e-WG proposal – not allowed in corresponding commodity standards
TOCOPHEROLS	**307a, b, c**	**200**			**Antioxidant**	Do not move from FC 01.3 – not allowed in corresponding standards	**India, Indonesia:** Adopt provision in FC 01.3 **Multiple members:** support e-WG proposal

Food Category No. 01.3.2 (Beverage whiteners)

Corresponding commodity standards: 250-2006, 252-2006: lists specific ES&Ts and acidity regulators

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
ADIPATES	355, 356, 357, 359	4500	1	7	Acidity regulator	Adopt as listed with new Note: "Excluding products conforming to the Standard for a Blend of Evaporated Skimmed Milk and Vegetable Fat	**EU:** technical need in non-standardized products? ML is 3X higher then use in fermented milks. **RF:** does not support. Not allowed in RF. **USA**: is used in dairy product analogues at 4,500 mg/kg in the USA. **Brazil, Iran, USA, IDF:** support e-WG proposal

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
						(CODEX STAN 250-2006) and the Standard for a Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat (CODEX STAN 252-2006)"	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	5000		7	Emulsifier	Adopt at 6,000 mg/kg with new Note excluding products conforming to CODEX STAN 250-2006 and CODEX STAN 252-2006.	**EU, RF:** 500 mg/kg sufficient **Japan**: used to emulsify the contents of coffee whitener uniformly. The ML in Japan is 6000 mg/kg. **Multiple members**: supports original provision of 5,000 mg/kg with new Note.
PROPYLENE GLYCOL ALGINATE	405	5000		7	Bulking agent, Carrier, Emulsifier, Foaming Agent, Gelling Agent, Stabilizer, Thickener	Adopt as listed with new Note excluding products conforming to CODEX STAN 250-2006 and CODEX STAN 252-2006.	**EU:** requests information on use and technical need in non-standardized products. **RF:** does not support. Not allowed in RF. **Multiple members**: supports e-WG proposal
SORBITAN ESTERS OF FATTY ACIDS	493, 494, 495, 491, 492	5000		7	Emulsifier, (Stabilizer - INS 493 and 494 only)		**Japan:** used to emulsify the contents of coffee whitener uniformly. The ML in Japan is 3000 mg/kg **USA:** INS 491 allowed in the USA as an emulsifier at 4,000 mg/kg in substitutes for milk or cream in beverage coffee. **Multiple members**: supports e-WG proposal
STEAROYL LACTYLATES	481(i), 482(i)	5000		7	Emulsifier, Flour Treatment Agent, Foaming Agent, Stabilizer		**EU, RF**: 3000 mg/kg sufficient **USA**: allowed in the USA as an emulsifier/stabilizer at 3,000 mg/kg in substitutes for milk or cream in beverage coffee. **EFEMA:** performs important protein actions which are difficult to bring about with other ingredients **Multiple members**: supports e-WG proposal
SUCROSE ESTERS OF FATTY ACIDS	473	20000		7	Emulsifier, Stabilizer	Adopt at 20,000 mg/kg with new note "singly or in combination: INS 474, 473 & 473a", and new Note	**Japan:** used to provide stable emulsion (inhibit solidification of fat). **USA:** allowed in USA at GMP as emulsifier/stabilizer **Multiple members**: supports e-WG proposal. JECFA assigned a group ADI for INS 473, 473a & 474, so the maximum use level should be set as a group for these
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	5000		4	Emulsifier, Stabilizer		

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
						excluding products conforming to CODEX STAN 250-2006 and CODEX STAN 252-2006.	food additives. INS 474 already adopted at 20,000 mg/kg.
TOCOPHEROLS	**307a, b, c**	**200**			**Antioxidant**	Adopt as listed with new Note excluding products conforming to CODEX STAN 250-2006 and CODEX STAN 252-2006.	**Indonesia, India:** maintain provision in parent category 01.3. **Iran**: technical need? **Multiple members**: supports e-WG proposal

Food Category No. 01.4 (Cream (plain) and the like)

Corresponding commodity standards: 288-1976 corresponds to subcategories 01.4.1 - 01.4.3

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
~~NISIN~~	~~234~~	~~12.5~~	~~233~~	~~3~~	~~Preservative~~	Move to subcategory 01.4.4. Preservatives not allowed in CODEX STAN 288-1976	**EU:** CS 288-1976 and FC 01.4 do not currently allow preservatives**.** The need for additives in plain cream is very limited and it is economically and technically feasible to produce products without preservatives. **Brazil, EU, RF, IDF**: move to subcategory 01.4.4, preservatives not allowed in CS 288-1976. **ELC:** Adopt in 1.4 and amend CS 288-1976. Use approved use in several countries and demonstrated efficacy in various cream products. Technological need related to presence of bacterial spores that survive the pasteurization process. Technological justification for 12.5 mg/kg in high fat products (≥ 10%) milk, 0.625 mg/kg-2.5 mg/kg in pasteurized double cream and 10 mg/kg clotted cream (additional information provided). Allowed in China (FC 0.1.4), Japan (FC 0.1.4 - whipping cream only), Australia/New Zealand (FC 0.1.4.2), EU and Philippines (FC 0.1.4.3). **IFAC:** Adopt in 1.4 and amend CS 288-1976 - Currently used in products in international trade conforming to this standard. Nisin is used in this food category because they are temperature sensitive and typically only pasteurized. The spores of thermophilic bacteria commonly found in milk (e.g. Bacillus cereus, Bacillus spp.) generally survive pasteurization, Outgrowth can occur when there are

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
							disruptions in the cold chain. Studies show that nisin inhibits spore outgrowth of these bacteria and thereby helps to extend product shelf life and to ensure food safety. (Further information provided in Addendum).
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	10000		7	Emulsifier	Adopt in FC 01.4 at 6,000 mg/kg as per CODEX STAN 288-1976, also consider in subcategory 01.4.4 for use at higher level in non-standardized foods	**Japan:** used in cream analogues to uniformly emulsify contents. ML in Japan is 8,000 mg/kg. Request provision be moved to subcategories. **RF:** 5,000 mg/kg and exclude plain cream. **Multiple members:** support e-WG proposal
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	5000		7	Emulsifier	Discuss revision of CODEX STAN 288-1976. Not listed in CODEX STAN 288-1976, but may be used as substitute for INS 475	**EU:** if used as alternative to INS 475, EU can accept adoption as ADI is 3X higher than for INS 475 **RF:** does not support. Not allowed in RF. **USA**: allowed in the USA at 10,000 mg/kg as emulsifier **Brazil, Iran, IDF:** support e-WG proposal
~~TOCOPHEROLS~~	~~307a, b, c~~	~~200~~		~~7~~	~~Antioxidant~~	Move to subcategory 01.4.4 - CODEX STAN 288-1976 does not allow antioxidants.	**India, Indonesia:** maintain in FC 01.4 – has function in all subcategories **Multiple members:** support e-WG proposal

Food Category No. 01.4.1 (Pasteurised cream (plain))

Corresponding commodity standards: 288-1976: lists specific ES&T and acidity regulators, also packing gases and propellants in whipped cream and cream packed under pressure (which becomes whipped cream when removed from the container)

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	There are no provisions in this Food Category; included for information purposes only

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

Horizontal approach (FA/45 CRD2 Appendix FA/46 CRD 2 Appendix V): acidity regulators/ES&T are horizontally justified

Corresponding commodity standards: 288-1976: lists specific ES&T and acidity regulators, also packing gases and propellants in whipped cream and cream packed under pressure (which becomes whipped cream when removed from the container);

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
SUCROSE ESTERS OF FATTY ACIDS	473	10000		4	Emulsifier, Stabilizer	Adopt at 5,000 mg/kg as per CODEX STAN 288-1976	**Multiple members:** support e-WG proposal
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	5000		4	Emulsifier, Stabilizer	Discuss revision of CODEX STAN 288-1976 to allow INS 473a and 474 at 5,000 mg/kg and note limiting use to "singly or in combination: INS 473, 473a, & 474".	**Multiple members:** support e-WG proposal. JECFA assigned a group ADI for INS 473, 473a & 474, so the maximum use level should be set as a group for these food additives. CODEX STAN 288-1976 already has adopted provision for INS 473 for same use at 5,000 mg/kg.

Food Category No. 01.4.3 (Clotted cream (plain))

Horizontal approach (FA/45 CRD2 Appendix FA/46 CRD 2 Appendix V): Not in the Annex to Table 3

Corresponding commodity standards: 288-1976: lists specific ES&T and acidity regulators, also packing gases and propellants in whipped cream and cream packed under pressure (which becomes whipped cream when removed from the container);

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
PROPYLENE GLYCOL ALGINATE	405	5000		7	Bulking agent, Carrier, Emulsifier, Foaming Agent, Gelling Agent, Stabilizer, Thickener	Adopt at 5,000 mg/kg as per CODEX STAN 288-1976	**Multiple members:** support e-WG proposal. **RF:** does not support. Used only as carrier.

Food Category No. 01.4.4 (Cream analogues)

Horizontal approach (FA/45 CRD2 Appendix FA/46 CRD 2 Appendix V): Not in the Annex to Table 3

Corresponding commodity standards: None.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
NISIN	**234**	**12.5**	**233**	**3**	**Preservative**	Adopt as listed, no corresponding commodity standard	**AUS**: permitted in AUS in cream products at 10 mg/kg **EU:** technical need? No preservatives permitted in this FC. it is possible to produce cream analogues without preservatives calling use into question. **RF**: Not allowed in RF. Use can develop resistance to Nisin in pathogenic and other microorganisms. **AUS, Brzil, IFAC:** support e-WG proposal.
POLYGLYCEROL ESTERS OF FATTY ACIDS	**475**	**10000**			**Emulsifier**	adopt at ML of 8,000 mg/kg	**Japan:** used in cream analogues to uniformly emulsify contents. ML in Japan is 8,000 mg/kg. **RF:** not allowed in RF.
PROPYLENE GLYCOL ALGINATE	405	2500		7	Bulking agent, Carrier, Emulsifier, Foaming Agent, Gelling Agent, Stabilizer, Thickener	Adopt as listed	**Brazil, Iran:** support e-WG proposal. **EU:** tech justification? **RF:** does not support. Only used as carrier. Not allowed in RF.
SORBITAN ESTERS OF FATTY ACIDS	491, 492, 493, 494, 495	5000		7	Emulsifier, (Stabilizer - INS 493 and 494 only)	Adopt with note "for use at 7,000 mg/kg in bakery cream fillings only"	**Brazil, Iran:** support adoption at 5,000 mg/kg. **Japan:** supports adoption with new note. Sorbitan esters of fatty acids are used in cream analogues to uniformly emulsify contents. **USA:** INS 491 allowed in bakery cream fillings at 7,000 mg/kg as emulsifier in USA.
STEAROYL LACTYLATES	481(i), 482(i)	10000	2	7	Emulsifier, Flour Treatment Agent, Foaming Agent, Stabilizer	Adopt as listed	**Brazil, Iran, EFEMA:** support e-WG proposal **EU**: tech justification? **RF:** does not support. Not allowed in RF. **EU:** 5,000 mg/kg is sufficient**EFEMA** widely used in whipped products
SUCROSE ESTERS OF FATTY ACIDS	473	10000		4	Emulsifier, Stabilizer	adopt provisions for INS 473a, 473, & 474 at 10,000 mg/kg with new note "singly or in combination: INS	**EU:** 5,000 mg/kg is sufficient **Japan:** supports proposal. Both used to provide stable emulsification.The ML in Japan for INS 473 is 10,000 mg/kg and 473a is 5,000 mg/kg. **RF:** restrict use to sterilized cream and sterilized cream with reduced fat conten **Brazil, Iran:** support e-WG proposal. JECFA
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	5000		4	Emulsifier, Stabilizer		

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
						474, 473 & 473a"	assigned a group ADI for INS 473, 473a & 474, so the maximum use level should be set as a group for these food additives.
TOCOPHEROLS	**307a, b, c**	**200**		**7**	**Antioxidant**	Adopt as listed	**Indonesia, India:** maintain in parent category 01.4 **Japan:** used to prevent fat content from oxidation and prolong the shelf life. ML in Japan is 200 mg/kg. **Brazil, EU, RF, ELC:** support e-WG proposal

Food Category No. 01.5 (Milk powder and cream powder and powder analogues (plain))

Horizontal approach (FA/45 CRD2 Appendix FA/46 CRD 2 Appendix V): Not in the Annex to Table 3

Corresponding commodity standards: 207-1999, 290-1995 correspond to FC 01.5.1; 251-2006 corresponds to FC 01.5.2

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
~~POLYGLYCEROL ESTERS OF FATTY ACIDS~~	~~475~~	~~10000~~		~~7~~	~~Emulsifier~~	Move to FC 01.5.2, not allowed in CODEX STANs 207-1999, 290-1995	**Multiple members:** support e-WG proposal **USA:** INS 476 allowed in the USA in cream (FC 01.5.1), and dairy analogues (FC 01.5.2), at 10,000 mg/kg as emulsifier
~~POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID~~	~~476~~	~~10000~~		~~7~~	~~Emulsifier~~		

Food Category No. 01.5.1 (Milk powder and cream powder (plain))

Horizontal approach (FA/45 CRD2 Appendix FA/46 CRD 2 Appendix V): Not in the Annex to Table 3

Corresponding commodity standards: 207-1999: lists specific firming agents, acidity regulators, anticaking agents, antioxidants, emulsifiers, and stabilizers; 290-1995: lists specific bulking agents, acidity regulators, anticaking agents, and emulsifiers

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
STEAROYL LACTYLATES	481(i), 482(i)	2000		7	Emulsifier, Flour Treatment Agent, Foaming Agent, Stabilizer	Discontinue	**Multiple members:** support e-WG proposal. Not allowed in corresponding commodity standards.
SUCROSE ESTERS OF FATTY ACIDS	473	10000		7	Emulsifier, Stabilizer		

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
TOCOPHEROLS	307a, b, c	5000		7	Antioxidant	Discontinue	**Indonesia, India:** adopt in parent category 01.5 **Japan:** Tocopherols are used in cream powder (standardized food) to prolong the shelf life. The maximum use level in Japan is 30 mg/kg. However, Japan supports discontinuation if no information on "non-standardized foods" are available, because corresponding commodity standards do not permit use **RF:** used in RF at GMP. **ELC:** Adopt at 200 mg/kg. **Brazil, EU, IDF:** support e-WG proposal. Not allowed in corresponding commodity standards

Food Category No. 01.5.2 (Milk and cream powder analogues)

Horizontal approach (FA/45 CRD2 Appendix FA/46 CRD 2 Appendix V): Not in the Annex to Table 3

Corresponding commodity standards: 251-2006: lists specific stabilizers, acidity regulators, emulsifiers, anticaking agents, and antioxidants.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
POLYGLYCEROL ESTERS OF FATTY ACIDS	**475**	**10000**			**Emulsifier**	Adopt with new Note "Excluding products conforming to the Standard for a Blend of Skimmed Milk and Vegetable Fat in Powdered Form (CODEX STAN 251-2006)"	**Brazil, Iran, EFEMA:** support e-WG proposal. **EU:** 5,000 mg/kg is sufficient **RF**: does not support. Not allowed in RF. **EFEMA:** widely used in milk and cream powder analogues for whipping
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	**476**	**10000**			**Emulsifier**		**Brazil, Iran** support e-WG proposal. **EU:** support if used as alternative to INS 475, ADI is 3X higher than for INS 475 **RF**: does not support. Not allowed in RF. **USA:** allowed in dairy analogues, at 10,000 mg/kg as emulsifier
SORBITAN ESTERS OF FATTY ACIDS	491 - 495	4000		7	Emulsifier, (Stabilizer - INS 493 and 494 only)		**Multiple members:** support e-WG proposal.
SUCROSE ESTERS OF FATTY ACIDS	473	10000		7	Emulsifier, Stabilizer		**Brazil, Iran, Japan:** support e-WG proposal. **EU:** 5,000 mg/kg is sufficient, restrict use to cream analogues **Japan:** used to emulsify non-dairy fat in water before the drying process of production of cream powder analogues. The ML is 10,000 mg/kg. **RF:** does not support. Not allowed in RF.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
TOCOPHEROLS	307a, b, c	200		7	Antioxidant		**Brazil, EU, ELC:** support e-WG proposal. **India**: Move to parent category 01.5 **RF**: allowed in RF at GMP.

Food Category No. 01.6 (Cheese and analogues)

Horizontal approach (FA/45 CRD2 Appendix FA/46 CRD 2 Appendix V): Subcategories 01.6.3 and 01.6.6 are in the Annex to Table 3

Corresponding commodity standards: None; Multiple commodity standards correspond to subcategories

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
NISIN	**234**	**12.5**	**233**		**Preservative**	**Indonesia:** proposes moving provisions for these additives from subcategories to parent category 01.6 as used in all subcategories.	**Brazil:** In Brazil, these additives are not allowed in all subcategories **EU:** opposes; Use of Nisin is in conflict with commodity standards **India:** INS 234 Permitted for use in India at 12.5 mg/kg, INS 307 allowed as general antioxidant **Japan:** As per procedural manual, provisions should not be established in parent category unless information is available on use in every subcategory **RF:** Does not support proposal for INS 234, but does support INS 307. **General Note:** There is no adopted or proposed provision for Nisin in 01.6.3 or Tocopherols in 01.6.3 & 01.6.6. There are adopted provisions for Nisin in FCs 01.6.2, 01.6.5, & 01.6.6
TOCOPHEROLS	**307a, b, c**	**200**			**Antioxidant**		

Food Category No. 01.6.1 (Unripened cheese)

Horizontal approach (FA/45 CRD2 Appendix FA/46 CRD 2 Appendix V): Not in the Annex to Table 3

Corresponding commodity standards: All list specific acidity regulators, preservatives, and stabilizers; 283-1987 (General standard for cheese): for unripended cheeses refers to CODEX STAN 221-2001; 221-2001 (Group standard for unripened cheese) specific thickeners, colours, foaming agents, anticaking agents; 262-2006 (Mozzarella) specific colours, anticaking agents; 273-1698 (Cottage cheese); 275-1973 (Cream cheese) specific thickeners, emulsifiers, antioxidants, colours, foaming agents

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
DIOCTYL SODIUM SULFOSUCCINATE	480	5000	20	7	Emulsifier, Humectant	Discontinue	**Multiple members:** support e-WG proposal. **USA:** Hold until additives in additives discussion. allowed in the USA in cream cheese and neufchatel cheese at 5,000 mg/kg of stabilizer (note 20)
NISIN	234	12.5	233	6	Preservative	Adopt as listed - listed in all corresponding	**Multiple members:** support e-WG proposal. **AUS:** permitted in AUS at GMP in cheese and cheese products

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
						standards	**Indonesia:** move to parent category 01.6 **RF:** does not support. Not allowed in RF. Use could result in microorganisims devloping resistnace. **ELC:** technological justification for 2.5 mg/kg in ricotta-type cheese, 50 mg/kg in long life cottage cheese, and 25-250 mg/kg in queso fresco (additional information provided). Typically used in combination with other selected hurdles: e.g. low pH, pasteurization, controlled atmosphere, and other food ingredients/additives such as sodium chloride, vinegar, lactic acid etc. Various studies show that microbial resistance to nisin does not confer intrinsic resistance to low pH, sodium chloride, or other preservatives or preservation methodsResearchers studying resistance development have concluded that use of bacteriocins such as nisin, in hurdle preservation systems can improve food safety without resistance-related phenomena and synergy between different antimicrobial factors may allow the use of lower doses compared to their individual application. **IFAC:** Fresh unripened cheeses are minimally processed, highly perishable, and are stored at refrigerated temperatures. Published reports on food safety incidences related to these products have established risk posed by the presence of Listeria monocytogenes, which grows at refrigaration temperatures. Nisin inhibits the growth of Listeria monocytogenes in these products and increases food safety/extend shelf life. (additional information provided)
NITRATES	251, 252	40	30	7	Colour Retention Agent, Preservative	Discontinue	**Multiple members:** support e-WG proposal. **AUS:** Permitted in AUS at 50 mg/kg in cheese and cheese products
NITRITES	249, 250	20	32	7	Colour Retention Agent, Preservative	Discontinue	**Multiple members:** support e-WG proposal.
PROPYLENE GLYCOL	1520	6000		7	Emulsifier, Glazing Agent, Humectant	Discontinue	**Multiple members:** support e-WG proposal.
PROPYLENE GLYCOL ALGINATE	405	9000		7	Bulking agent, Carrier, Emulsifier, Foaming Agent, Gelling Agent, Stabilizer, Thickener	Adopt at 5,000 mg/kg with new note "Excluding products conforming to	**Multiple members:** support e-WG proposal. **RF**: Not allowed in RF. Only used as carrier. **USA**: allowed in USA at 9,000 mg/kg as an ES&T

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
						the Standard for Mozzerella (CODEX STAN 262-2007)"	
TARTRATES	334, 335(i),(ii), 336(i),(ii), 337	1500	45	4	Acidity Regulator, Sequesterant, Stabilizer (Flavour enhancer - INS 334 only)	Adopt as listed with new note "Only for use in products conforming to the Standard for Cream Cheese (CODEX STAN 275-1973)"	**Multiple members:** support e-WG proposal.
TOCOPHEROLS	307a, b, c	200		7	Antioxidant	Adopt as listed with new note "Only for use in products conforming to the Standard for Cream Cheese (CODEX STAN 275-1973)" Codex Stan 275-1973 only lists 307 b and c	**Multiple members:** support e-WG proposal. **Indonesia:** move to parent category 01.6 **Japan:** limit to INS 307b and INS 307c only. **IDF:** INS 307a not listed in commodity standards. Used in white cheese.

Food Category No. 01.6.2 (Ripened cheese)

Horizontal approach (FA/45 CRD2 Appendix FA/46 CRD 2 Appendix V): Not in the Annex to Table 3

Corresponding commodity standards: Multiple standards correspond to FC 01.6.2.1

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
NITRATES	251, 252	40	30	7	Colour Retention Agent, Preservative	Adopt at 50 mg/kg with 2 notes "excluding soft cheeses as defined in Codex Stan 283-1978" and "excluding products conforming to the standard for cheese in brine (Codex Stan 208-	**AUS, Brazil, Indonesia, Iran, RF:** Adopt at 50 mg/kg without notes **AUS:** permitted in AUS at 50 mg/kg in cheese/cheese products **EU:** notes should be added to exclude all standard products in which nitrates are not permitted **Japan:** supports proposal; Nitrates are used to prolong shelf life

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
						1999)"	**IDF:** proposed eWG proposal **General Note:** is listed in several standards: 283-1987 - 50 mg/kg expressed as NaNO3; 263 through 272 - 35 mg/kg as nitrate. Not listed in 274, 276, 277
~~NITRITES~~	~~249, 250~~	~~20~~	~~32~~	~~7~~	~~Colour Retention Agent, Preservative~~	Move to subcategory 01.6.2.3. Not listed in corresponding commodity standards	**Multiple members:** support e-WG proposal.
~~TARTRATES~~	~~334, 335(i),(ii), 336(i),(ii), 337~~	~~GMP~~	~~45~~	~~7~~	~~Acidity Regulator, Sequesterant, Stabilizer (Flavour enhancer - INS 334 only)~~		**Brazil, EU, RF, IDF:** support e-WG proposal. **EU:** unaware of technical need in ripened cheese **Indonesia:** maintain in FC 01.6.2.
~~TOCOPHEROLS~~	~~307a, b, c~~	~~200~~		~~7~~	~~Antioxidant~~		**Brazil, EU, RF, IDF:** support e-WG proposal. **EU:** unaware of technical need in ripened cheese **India:** permitted for use in India in general as an antioxidant **Indonesia:** maintain in FC 01.6.2 or move to parent FC 01.6. **RF:** allowed in RF at GMP.

Food Category No. 01.6.2.1 (Rind of ripened cheese)

Horizontal approach (FA/45 CRD2 Appendix FA/46 CRD 2 Appendix V): Not in the Annex to Table 3

Corresponding commodity standards: 283-1987 (General standard for cheese): Refers to STAN 208-199 for cheeses in brine, lists specific additives that can be used in all other ripened cheeses; 208-1999 (Group standard for cheeses in brine): INS 270 & 575; Specific standards 263 though 272, 274, 276, 277: lists specific additives, most do not allow additives on the rind; 288: does not list food additives

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
PROPYLENE GLYCOL ALGINATE	405	9000		7	Bulking agent, Carrier, Emulsifier, Foaming Agent, Gelling Agent, Stabilizer, Thickener	Discontinue	**Multiple members:** support e-WG proposal. - not listed in corresponding commodity standards **USA:** allowed in USA at 9,000 mg/kg as an ES&T

Food Category No. 01.6.2.2 (Ripened cheese , includes rind)

Horizontal approach (FA/45 CRD2 Appendix FA/46 CRD 2 Appendix V): Not in the Annex to Table 3

Corresponding commodity standards: 283-1987 (General standard for cheese): Refers to STAN 208-199 for cheeses in brine, lists specific additives that can be used in all other ripened cheeses; 208-1999 (Group standard for cheeses in brine): INS 270 & 575; Specific standards 263 though 272, 274, 276, 277: lists specific additives; 288: does not list food additives.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
PROPYLENE GLYCOL ALGINATE	405	9000		7	Bulking agent, Carrier, Emulsifier, Foaming Agent, Gelling Agent, Stabilizer, Thickener	Discontinue	**Multiple members:** support e-WG proposal. - not listed in corresponding commodity standards

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

Horizontal approach (FA/45 CRD2 Appendix FA/46 CRD 2 Appendix V): Not in the Annex to Table 3

Corresponding commodity standards: None.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
PROPYLENE GLYCOL ALGINATE	405	16000		7	Bulking agent, Carrier, Emulsifier, Foaming Agent, Gelling Agent, Stabilizer, Thickener	Adopt	**Brazil, Iran, IDF:** support e-WG proposal. **EU:** technological need? ML seems high. **RF:** Not allowed in RF. Only used as carrier. **USA:** allowed in USA in cheese at 9,000 mg/kg as an ES&T, level would be higher than 9,000 mg/kg in cheese powder.
NITRITES	**249, 250**	**20**	**32**	**7**	**Colour Retention Agent, Preservative**	Do not move from FC 01.6.2 - no information on use provided	**Multiple members:** support e-WG proposal.
TARTRATES	**334, 335(i),(ii), 336(i),(ii), 337**	**GMP**	**45**	**7**	**Acidity Regulator, Sequesterant, Stabilizer (Flavour enhancer - INS 334 only)**	Adopt	**Brazil, RF:** support e-WG proposal. **EU:** numerical ML needed
TOCOPHEROLS	**307a, b, c**	**200**		**7**	**Antioxidant**	Adopt at 300 mg/kg - comments indicate use at that level by	**Multiple members:** support e-WG proposal. **Japan:** used to prolong shelf life by preventing fat content in cheese powder from oxidizing. ML in Japan is 300 mg/kg. **IDF:** adopt at 300 mg/kg.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
						some members	

Food Category No. 01.6.3 (Whey cheese)

Corresponding commodity standards: 284-1971: refers to FC 01.6.3 and 01.6.6.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
NISIN	**234**	**12.5**	**233**		**Preservative**	Do not include in FC 01.6, or in FC 01.6.3	**Multiple members:** support e-WG proposal, no information on use in FC 01.6.2.3 provided. **Indonesia:** proposes including provisions for these additives in parent category 01.6
TOCOPHEROLS	**307a, b, c**	**200**			**Antioxidant**		

Food Category No. 01.6.4 (Processed cheese)

Corresponding commodity standards: None.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
ADIPATES	355, 356, 357, 359	5000	1	7	Acidity regulator	Adopt at 500 mg/kg	**Brazil, Iran, RF, IDF, IFAC:** support original provision. **EU:** does not support 5,000 mg/kg (a child of 20 kg would reach ADI by eating 20 g) **Japan:** used for adjusting pH to maintain the emulsion stability. The ML in Japan is 500 mg/kg.
DIOCTYL SODIUM SULFOSUCCINATE	480	5000	20	7	Emulsifier, Humectant	Hold until discussion of additives in additives	**EU:** opposes; INS 480 has very low ADI (0.1 mg/kg bw) that would be reached by 20 kg child by eating 0.4 g of processed cheese; did JECFA consider this use in their exposure estimate? Has requestor provided dietary intake assessment as required by procedure? **RF:** does not support. Not allowed in RF. **USA:** allowed in the USA in spreads at 5,000 mg/kg of stabilizer (note 20) – additive in additive use
NISIN	234	12.5	233	6	Preservative	Adopt	**AUS, Brazil, EU, RF, ELC, IDF:** support original provision. **AUS:** allowed at GMP in AUS **EU:** naturally present due to fermentation process **Iran:** Does not support **Indonesia:** move to parent FC 01.6. **Japan:** used as preservative to prolong shelf life. ML in Japan is 7 mg/kg.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
							USA: allowed in the USA in pasturized processed cheese spreads with and without fruits, etc at 250 mg/kg as a preservative **ELC:** Technological justification for 2.5-6.25 mg/kg in various processed emmental and cheddar cheeses, 12.5-250 mg/kg in pasteurized process cheese spreads (250 mg/kg is country specific for processed cheese allowing lower sodium and higher moisture contents), and 2.5-12.5 mg/kg in processed cheese (additional information provided). **IFAC:** Due to moisture levels processed cheese can support microorganisims. Studies show nisin controls outgrowth of those microorganisims. (Further info provided).
NITRATES	251, 252	40	30	7	Colour Retention Agent, Preservative	Adopt at 50 mg/kg with Note 30. Comments indicate use at that level by some members	**AUS:** adopt at 50 mg/kg - level allowed in AUS **Brazil, Iran, IDF:** adopt as listed **EU:** opposes adoption. Use should be limited, no need in processed cheese **RF**: does not support. Not allowed in RF. Use should calculate exposure and consider cancerogenic effect.
NITRITES	249, 250	20	32	7	Colour Retention Agent, Preservative	Adopt - Comments indicate use by some members	**Brazil:** technological need? **EU:** opposes adoption. Nitrites result in formation of carcinogenic nitrosamines - use should be limited to those foods where use is necessary. Not necessary in this FC. **Iran, IDF:** adopt **RF:** does not support. Not allowed in RF. Use should calculate exposure and consider cancerogenic effect.
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	10000		7	Emulsifier	Adopt - Comments indicate use by some members	**Brazil, Iran, IDF:** supports proposal **EU:** technological need? **Japan:** used to prevent separation of fat by emulsification. The ML in Japan is 10,000 mg/kg. **RF:** does not support. Not allowed in RF.
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	5000		7	Emulsifier	Adopt - Comments indicate use by some members	**Brazil, Iran, IDF:** supports proposal **EU:** technological need? **RF:** does not support. Not allowed in RF.
PROPYLENE GLYCOL ALGINATE	405	9000		7	Bulking agent, Carrier, Emulsifier, Foaming	Adopt - Comments indicate use by some members	**Brazil, Iran, USA, IDF:** supports proposal **EU, Japan**: technological need? ML too high **RF**: does not support. Not allowed in RF.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
					Agent, Gelling Agent, Stabilizer, Thickener		**USA**: allowed in USA at 9,000 mg/kg
SUCROSE ESTERS OF FATTY ACIDS	473	10000		7	Emulsifier, Stabilizer	Adopt - Comments indicate use by some members	**Brazil, Iran, IDF:** supports proposal **EU:** technological need? **Japan:** used to prevent separation of fat by emulsification. The ML in Japan is 3,000 mg/kg **RF:** does not support. Not allowed in RF
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	1500		4	Emulsifier, Stabilizer	Adopt - Comments indicate use by some members	**Brazil, Iran, IDF:** supports proposal **EU:** technological need? **Japan:** used to prevent separation of fat by emulsification. The ML in Japan is 1,500 mg/kg. **RF**: does not support. Not allowed in RF.
TARTRATES	334, 335(i),(ii), 336(i),(ii), 337	34900	45	7	Acidity Regulator, Sequesterant, Stabilizer (Flavour enhancer - INS 334 only)	Adopt - Comments indicate use by some members	**Brazil, Indonesia, Iran, RF, IDF:** supports proposal **EU:** technological need?
TOCOPHEROLS	307a, b, c	200		7	Antioxidant	Adopt - Comments indicate use by some members	**Brazil, India, ELC, IDF**: supports proposal **EU,** Iran: technological need? **Indonesia:** move to parent FC 01.6. **RF**: Only support for processed cheese with fat content greater than 3.5%

Food Category No. 01.6.4.1 (Plain processed cheese)

Corresponding commodity standards: None.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	There are no provisions in this Food Category; included for information purposes only

Food Category No. 01.6.4.2 (Flavoured processed cheese, including containing fruit, vegetables, meat, etc.)

Corresponding commodity standards: None.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	There are no provisions in this Food Category; included for information purposes only

Food Category No. 01.6.5 (Cheese analogues)

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
ADIPATES	355, 356, 357, 359	5000	1	7	Acidity regulator	Adopt - Comments indicate use by some members	**Brazil, Iran, RF:** supports proposal **EU:** ML should be lowered, a 20 kg child reaches the ADI by eating 20 g of cheese analogue
NITRATES	251, 252	40	30	7	Colour Retention Agent, Preservative	Adopt at 50 mg/kg with Note 30 - comments indicate use at that level by some members	**AUS:** adopt at 50 mg/kg - level allowed in AUS **Brazil:** support proposal **EU, Indonesia, Iran, RF:** support original provision
NITRITES	249, 250	20	32	7	Colour Retention Agent, Preservative	Adopt - Comments indicate use by some members	**Brazil, Indonesia, Iran:** supports proposal **EU, RF:** opposes adoption. Nitrites result in formation of carcinogenic nitrosamines - use should be limited to those foods where use is necessary. Not necessary in this FC.
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	5000		7	Emulsifier	Adopt	**Brazil, Iran:** supports proposal **EU:** technological need? **RF:** does not support. Need technological justification and estimation of consumption from all uses.
PROPYLENE GLYCOL ALGINATE	405	9000		7	Bulking agent, Carrier, Emulsifier, Foaming Agent, Gelling Agent, Stabilizer, Thickener	Adopt	**Brazil, Iran, USA:** supports proposal **EU:** technological need? **RF:** technological need? Not allowed in RF. **USA:** allowed in the USA at 9,000 mg/kg as an ES&T
STEAROYL LACTYLATES	481(i), 482(i)	2000		7	Emulsifier, Flour Treatment Agent, Foaming Agent, Stabilizer	Adopt	**Brazil, Iran, USA:** supports proposal **EU:** technological need? **RF:** technological need? Not allowed in RF. **USA:** allowed in the USA at 2,000 mg/kg as an ES&T
SUCROSE ESTERS OF FATTY ACIDS	473	10000		7	Emulsifier, Stabilizer	Adopt	**Brazil, Iran**: supports proposal **EU:** technological need? **Japan:** used to uniformly emulsify ingredients of cheese analogues. The ML in Japan is 9,000 mg/kg. **RF:** does not support. Need technological justification and estimation of consumption from all uses.
TARTRATES	334, 335(i),(ii),	GMP	45	7	Acidity Regulator, Sequesterant, Stabilizer	Adopt	**Brazil, Iran, RF:** supports proposal **EU, Japan:** technological need? **Indonesia**: needs numeric ML

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
	336(i),(ii), 337				(Flavour enhancer - INS 334 only)		
TOCOPHEROLS	307a, b, c	200		7	Antioxidant	Adopt at 400 mg/kg - comments indicate use at that level by some members	**Brazil, India, Japan, ELC:** supports adoption as listed **EU:** technological need? **Japan** :used in a product in which milk fat has been partially replaced by vegetable fats in order to prevent its fat content from oxidation. Japan proposes a ML of 400 mg/kg. **RF:** Only support for analogues with fat content greater than 3.5%

Food Category No. 01.6.6 (Whey protein cheese)

Corresponding commodity standards: 284-1971: refers to FC 01.6.3 and 01.6.6.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
TOCOPHEROLS	**307a, b, c**	**200**			**Antioxidant**	Do not include in FC 01.6, or in FC 01.6.3	**General Note:** no information on use in FC 01.6.6 provided. **Indonesia:** proposes including provisions for these additives in parent category 01.6

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

Corresponding commodity standards: 243-2003: allows various additives in various foods;

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
ADIPATES	355, 356, 357, 359	6000	1	7	Acidity regulator	Adopt with notes "for gel-like desserts only","2,000 mg/kg in dry powdered dessert mixes only", "1,500 mg/kg in flavoured products conforming to the	**Brazil:** Allowed in dry powdered desserts at 2000 mg/kg**.** **EU:** taking into account ADI (5 mg/kg bw/d) ML is excessive. Child of 20kg would reach the ADI by eating 17g of a dessert. Other acidity regulators with ADI not specified can work in this FC. 6000ppm would be needed only for gel-like desserts and level of 1000ppm would be needed for dry powdered dessert mixes and fruit-flavoured desserts **RF**: in RF used only in dried desserts at 1,000 mg/kg

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
						Standard for Fermented Milks (CODEX STAN 243-2003) only" and "Excluding plain products conforming to the Standard for Fermented Milks (CODEX STAN 243-2003)"	and jelly desserts at 6,000 mg/kg. **USA**: allowed in the USA at 5,500 mg/kg as an acidity regulator **IDF:** adopt with note "1500mg/kg in products conforming to the Standard for fermented milks (Codex stan 243-2003)"
ETHYL MALTOL	637	200		7	Flavour Enhancer	Adopt	**Brazil, Iran, IDF:** supports proposal **RF:** technological need? In RF used only in flavours. **General Notes:** allowed in the Standard for Fermented Milks (CODEX STAN 243-2003) at GMP
MALTOL	636	200		7	Flavour Enhancer		
NISIN	234	12.5	233	3	Preservative	Adopt with note 233 and new notes: "500 mg/kg in flavoured products conforming to the Standard for Fermented Milks (CODEX STAN 243-2003) only", "Excluding plain products conforming to the Standard for Fermented Milks (CODEX STAN 243-2003)"	**Brazil, Iran, ELC, IFAC**: supports adopt at 12.5 mg/kg **EU**: comments have proposed ML of 3.75 mg/kg **RF**: does not support. Not allowed in RF. Use can result in resistance in microorganisms. **ELC:** need varies by product type. Nisin is added post production in yogurt to prevent over-acidification of the product and to extend shelf-life by maintaining flavor and limiting syneresis. In other chilled desserts, it is added to control heat resistant spore formers. Technological justification for 0.5-1.25 mg/kg in stirred yogurt and 1.25-3.75 mg/kg in chilled dairy desserts (additional information provided). Amend ML of nisin in CODEX STAN 243-2003 to 12.5 mg/kg 'as nisin' basis **IDF:** new note: "500mg/kg in products conforming to the Standard for fermented milks (Codex stan 243-2003)" **IFAC:** products are pasteurized. Thermophilic bacteria spores found in milk can survive pasteurization process. Studies show nisin inhibits outgrowth. In some fermented dairy-based desserts such as yogurt, nisin is added post production to inhibit the yogurt starter culture. This prevents over-acidification of the yogurt and helps to extend product shelf-life by maintaining yogurt flavor and limiting

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
							syneresis. (further information provided).
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	10000		7	Emulsifier	Adopt at 5,000 mg/kg with new notes: “2,000 mg/kg in flavoured products conforming to the Standard for Fermented Milks (CODEX STAN 243-2003) only", “Excluding plain products conforming to the Standard for Fermented Milks (CODEX STAN 243-2003)”	**Brazil, Iran, EFEMA**: supports original provision **EU, RF:** 2,000 mk/kg is sufficient **Japan:** used to emulsify the contents of ice cream uniformly. The ML in Japan is 5,000 mg/kg. **EFEMA**: used as an emulsifier in aerated desserts **IDF:** new note: "2,000mg/kg in products conforming to the Standard for fermented milks (Codex stan 243-2003)"
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	5000		7	Emulsifier	Adopt with new note “Excluding products conforming to the Standard for Fermented Milks (CODEX STAN 243-2003)”	**Brazil, Iran:** supports original provision **EU:** if used as alternative to INS 475, ADI is 3X higher than for INS 475. Limit ML to 2,000 mg/kg. **Japan:** used at 5,000 mg/kg **RF:** technological need? Not allowed in RF. **IDF:** adopt with new note: "excluding products conforming to the Standard for fermented milks (Codex stan 243-2003)"
PROPYLENE GLYCOL	1520	25000		7	Emulsifier, Glazing Agent, Humectant	Adopt with new note “Excluding products conforming to the Standard for Fermented Milks (CODEX STAN 243-2003)”	**Brazil, Iran:** supports original provision **EU:** technological need? An ML of 25,000 is excessive, a child of 20 kg would reach the ADI by eating 20 g **RF:** technological need? Used only as carrier for food additives and flavours. Not allowed in this FC in RF. **USA:** allowed in the USA at 25,000 mg/kg **IDF:** adopt with new note: "excluding products conforming to the Standard for fermented milks (Codex stan 243-2003)"
PROPYLENE GLYCOL ALGINATE	405	10000		7	Bulking agent, Carrier, Emulsifier, Foaming Agent, Gelling Agent,	Adopt – allowed in CODEX STAN 243-2003 in all products	**Brazil, Indonesia, Iran, IDF**: supports proposal **EU:** technological need? ML too high. **RF:** technological need? Allowed in RF as carrier in

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
					Stabilizer, Thickener	at GMP	all foods. **USA**: allowed in USA at 6,000 mg/kg as an ES&T
SORBITAN ESTERS OF FATTY ACIDS	491-495	5000		7	Emulsifier, (Stabilizer - INS 493 and 494 only)	Adopt with new note "Excluding plain products conforming to the Standard for Fermented Milks (CODEX STAN 243-2003)"	**Brazil, EU, Indonesia, Iran, RF, IDF**: supports original provision **Japan:** used to emulsify the contents of ice cream uniformly. The ML in Japan is 5000 mg/kg. **IDF:** INS 493 and 494 listed as emusifiers in Codex Stan 243
STEAROYL LACTYLATES	481(i), 482(i)	5000		7	Emulsifier, Flour Treatment Agent, Foaming Agent, Stabilizer	Adopt with new notes: "10,000 mg/kg in flavoured products conforming to the Standard for Fermented Milks (CODEX STAN 243-2003) only",	**Brazil, EU, Iran, RF, EFEMA:** supports proposal **USA**: allowed in USA in puddings and cake fillings at 2,000 mg/kg as emulsifier, stabilizer **IDF**: adopt, with new note: "10,000mg/kg in products conforming to the Standard fo fermented milks (Codex stan 243-2003)"
SUCROSE ESTERS OF FATTY ACIDS	473	10000		7	Emulsifier, Stabilizer	Adopt at 5,000 mg/kg with new note "singly or in combination: INS 473, 473a, and 474" and "Excluding plain products conforming to the Standard for Fermented Milks (CODEX STAN 243-2003)"	**Brazil, Iran, RF**: supports adoption as listed **EU:** 5,000 mg/kg is sufficient and same ML as adopted provision for INS 474 in this FC. If adopted, provisions for INS 474, 473, & 473a should be limited to singly or in combination (shared ADI). **Indonesia:** ML of 5,000 mg/kg for INS 473 **Japan**: used to emulsify the contents of ice cream uniformly. Also used to emulsify ingredients of dairy-based desserts, prevent coagulation and syneresis The ML for both INS 473 and 473a in Japan is 5000 mg/kg.
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	5000		4	Emulsifier, Stabilizer	Adopt at 5,000 mg/kg with new note "singly or in combination: INS 473, 473a, and 474" and "Excluding products	

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
						conforming to the Standard for Fermented Milks (CODEX STAN 243-2003)"	
TARTRATES	334, 335(i),(ii), 336(i),(ii), 337	2000	45	7	Acidity Regulator, Sequesterant, Stabilizer (Flavour enhancer - INS 334 only)	Adopt with new note "Excluding plain products conforming to the Standard for Fermented Milks (CODEX STAN 243-2003)"	**Brazil, Iran, RF, IDF:** supports proposal **EU:** technological need?
TOCOPHEROLS	307a, b, c	500		7	Antioxidant	Adopt with new note "Excluding products conforming to the Standard for Fermented Milks (CODEX STAN 243-2003)"	**Brazil:** supports proposal **EU:** technological need? **Japan:** used in pudding to prevent its fat content from oxidation in order to prolong its shelf life. The ML in Japan is 500 mg/kg. **RF:** only supports use in Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt) with fat levels greater than 3.5% **IDF**: adopt, with new note: "Excluding products conforming to the Standard for fermented milks (Codex stan 243-2003)"

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

Corresponding commodity standards: 289-1995 corresponds to subcategory 01.8.2.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
TOCOPHEROLS	**307a, b, c**	**200**			**Antioxidant**	**Indonesia:** proposes moving provisions from subcategories to parent category 01.8 - used in all subcategories.	**Brazil:** does not permit this additive in parent food category **RF:** only supports use whey and whey products with fat levels greater than 3.5%

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

Corresponding commodity standards: None.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
TOCOPHEROLS	307a, b, c	200		7	Antioxidant	Adopt as listed, comments indicate use by some members	**Brazil:** supports proposal **EU:** technological need? It seems this FC are intermediate products - needed in this FC or in the final product? **Indonesia**: move to parent FC 01.8. **RF**: only supports use in liquid whey and whey products with fat levels greater than 3.5%

Food Category No. 01.8.2 (Dried whey and whey products, excluding whey cheeses)

Corresponding commodity standards: 289-1995 corresponds to subcategory 01.8.2.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
TOCOPHEROLS	**307a, b, c**	**200**			**Antioxidant**	Adopt as listed, comments indicate use by some members	**India:** allowed in general as an antioxidant **Indonesia:** proposes adopt provision in parent FC 01.8 and remove from subcategories. **RF**: only supports use in dried whey and whey products with fat levels greater than 3.5%

Food Category No. 02.1.2 (Vegetable oils and fats)

Horizontal approach (FA/45 CRD2 Appendix FA/46 CRD 2 Appendix V): acidity regulators/ES&T not horizontally justified

Corresponding commodity standards: 019-1981, 210-1999: allows specific antioxidants, antioxidant synergists, and anti-foaming agent; 033-1981: does not allow food additives (except tocopherols);

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
ADIPATES	355, 356, 357, 359	3000	1	7	Acidity regulator	Discuss further – not allowed in corresponding standards	**Brazil, EU, Iran, Japan, RF:** Discontinue **USA:** allowed in fats and oils in the USA at 3,000 mg/kg as an acidity regulator
CALCIUM ASCORBATE	302	GMP		7	Antioxidant		**Brazil:** allowed in Brazil at 300 mg/kg **EU, Iran, Japan, RF:** Discontinue
ERYTHORBIC ACID (ISOASCORBIC ACID)	315	100		7	Antioxidant		

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	20000		7	Emulsifier	Discuss further – not allowed in corresponding standards	**AUS:** does not support discontinue - allowed in AUS at 20,000 mg/kg in edible oils essentially free of water in shortening only **Brazil, EU, Iran, Japan, RF:** Discontinue **USA:** "vegetable and salad oils" to inhibit clouding when not precluded by standards of identity - information indicates use up to 5,000 mg/kg. The descriptor for 02.1.2 includes table and salad oils. **EFEMA:** does not support discontinuation; PGE is commonly used in shortenings in order to improve creaming qualities and to make incorporation of air bubbles into the batter possible. In palm based cooking oil PGE is used as an anticrystallizer. The oil is liquid in hot climate but will crystallize during storage/transport. Is approved for use in China, USA, Japan, Malaysia and Vietnam
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	10000		7	Emulsifier	Discuss further – not allowed in corresponding standards	**AUS:** does not support discontinue - allowed in AUS at 20,000 mg/kg in edible oils essentially free of water in shortening only **Brazil, EU, Iran, Japan, RF**: Discontinue
POLYOXYETHYLENE STEARATES	430, 431	5000		7	Emulsifier	Discontinue	**Multiple members:** support discontinuation. No information on use provided.
PROPYLENE GLYCOL ALGINATE	405	11000		7	Bulking agent, Carrier, Emulsifier, Foaming Agent, Gelling Agent, Stabilizer, Thickener	Discuss further – not allowed in corresponding standards	**Brazil, EU, Iran, Japan, RF:** Discontinue **USA:** allowed in fats and oils in the USA at 11,000 mg/kg as an ES&T
SODIUM DIACETATE	262(ii)	1000		7	Acidity regulator, Preservative, Sequesterant	Discuss further – not allowed in corresponding standards	**Brazil, EU, Iran, Japan, RF:** Discontinue **USA:** allowed in fats and oils in the USA at 1,000 mg/kg as a preservative.
SORBITAN ESTERS OF FATTY ACIDS	491-495	10000		7	Emulsifier, (Stabilizer - INS 493 and 494 only)	Discuss further – not allowed in corresponding standards	**Brazil, EU, Iran, Japan, RF:** Discontinue **Indonesia:** adopt - used in vegetable oil products in Indonesia. **EFEMA:** adopt - used in palm based cooking oil as an anticrystallizer. The oil is liquid in hot climate but will crystallize during storage/transport. approved for use in fats and oils in China, Japan, AUS/NZ and Malaysia

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
STEAROYL LACTYLATES	481(i), 482(i)	3000		7	Emulsifier, Flour Treatment Agent, Foaming Agent, Stabilizer	Discuss further – not allowed in corresponding standards	**Brazil, EU, Iran, Japan, RF:** Discontinue **EFEMA:** Adopt; Used in shortenings to improve creaming qualities and to make incorporation of air bubbles into the batter possible. Also used in palm based cooking oil as an anticrystallizer. The oil is liquid in hot climate but will crystallize during storage/transport. Approved for use in fats and oils in China, AUS/NZ, Malaysia and Philippines.
SUCROSE ESTERS OF FATTY ACIDS	473	10000		7	Emulsifier, Stabilizer	Discontinue	**Brazil, EU, Iran, Japan, RF:** Discontinue
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	50000		4	Emulsifier, Stabilizer	Discontinue	**Brazil, EU, Iran, Japan, RF:** Discontinue
TARTRATES	334, 335(i),(ii), 336(i),(ii), 337	5000	45	4	Acidity Regulator, Sequesterant, Stabilizer (Flavour enhancer - INS 334 only)	Discontinue	**Brazil, EU, Iran, Japan, RF:** Discontinue
TOCOPHEROLS	307a, b, c	300		7	Antioxidant	Adopt at 500 mg/kg with new notes "Excluding virgin or cold pressed oils" and "Except for use in refined olive oil, oilive oil, refined olive-pomace oil and olive-pomace oil at 200 mg/kg to restore natural tocopherol lost in production"	**AUS:** allowed in AUS at GMP in edible oils/oil emulsions **Brazil:** Discontinue **EU, RF:** original proposal of 200 mg/kg with notes **India, Japan:** supports proposal **ELC:** recommend adoption at 500 mg/kg (addition rate is dependent upon natural tocopherol content)

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

Horizontal approach (FA/45 CRD2 Appendix FA/46 CRD 2 Appendix V): acidity regulators/ES&T not horizontally justified

Corresponding commodity standards: 019-198: allows specific antioxidants, antioxidant synergists, and anti-foaming agent; 211-1999: allows specific antioxidants, antioxidant synergists;

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
ADIPATES	355, 356, 357, 359	3000	1	7	Acidity regulator	Discuss further – not allowed in corresponding standards	**Brazil, EU, Iran, RF:** Discontinue **Japan:** CCFO is currently considering the development of a Codex Standard for Fish Oils. Hold provision until work of CCFO is complete. **USA:** allowed in fats and oils in the USA at 3,000 mg/kg as an acidity regulator
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	20000		7	Emulsifier	Discuss further – not allowed in corresponding standards	**AUS:** does not support discontinue - allowed in AUS at 20,000 mg/kg in edible oils essentially free of water in shortening only **Brazil, EU, Iran, RF:** Discontinue **Japan:** Hold provision until work of CCFO is complete. **USA:** allowed in the USA at GMP as an emulsifier
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	10000		7	Emulsifier	Discuss further – not allowed in corresponding standards	**AUS:** does not support discontinue - allowed in AUS at 20,000 mg/kg in edible oils essentially free of water in shortening only **Brazil, EU, Iran, RF:** Discontinue **Japan:** Hold provision until work of CCFO is complete. **USA:** allowed in the USA at GMP as an emulsifier
POLYOXYETHYLENE STEARATES	430, 431	5000		7	Emulsifier	Discontinue	**Brazil, EU, Iran, RF:** Discontinue **Japan:** Hold provision until work of CCFO is complete.
PROPYLENE GLYCOL ALGINATE	405	11000		7	Bulking agent, Carrier, Emulsifier, Foaming Agent, Gelling Agent, Stabilizer, Thickener	Discuss further – not allowed in corresponding standards	**Brazil, EU, Iran, RF:** Discontinue **Japan**: Hold provision until work of CCFO is complete. **USA:** allowed in fats and oils in the USA at 11,000 mg/kg as an ES&T
SODIUM DIACETATE	262(ii)	1000		7	Acidity regulator, Preservative, Sequesterant	Discuss further – not allowed in corresponding standards	**Brazil, EU, Iran, RF:** Discontinue **Japan:** Hold provision until work of CCFO is complete. **USA:** allowed in fats in the USA at 1,000 mg/kg as preservative
SORBITAN ESTERS OF FATTY ACIDS	491-495	10000		7	Emulsifier, (Stabilizer - INS 493 and 494 only)	Discontinue	**Brazil, EU, Iran, RF:** Discontinue **Japan:** Hold provision until work of CCFO is complete.
STEAROYL LACTYLATES	481(i), 482(i)	3000		7	Emulsifier, Flour Treatment Agent,	Discontinue	**Brazil, EU, Iran, RF:** Discontinue **Japan:** Hold provision until work of CCFO is complete

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
					Foaming Agent, Stabilizer		
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	5000		4	Emulsifier, Stabilizer	Discontinue	**Brazil, EU, Iran, RF:** Discontinue **Japan:** Hold provision until work of CCFO is complete
TARTRATES	334, 335(i),(ii), 336(i),(ii), 337	5000	45	4	Acidity Regulator, Sequesterant, Stabilizer (Flavour enhancer - INS 334 only)	Discontinue	**Brazil, EU, Iran, RF:** Discontinue **Japan:** Hold provision until work of CCFO is complete
TOCOPHEROLS	307a, b, c	300		7	Antioxidant	Adopt – if CCFO develops a standard for fish oils the provision can be modified accordingly	**AUS:** allowed in AUS at GMP in edible oils/oil emulsions **Brazil, USA:** allowed at 300 mg/kg as antioxidant **EU, RF**: adopt **Japan:** CCFO is currently considering the development of a Codex Standard for Fish Oils. Hold provision until work of CCFO is complete. **ELC**: Sensitive oils (e.g., fish oils) require 2000 mg/kg **IADSA:** ML of 300 mg/kg is not sufficient. Fish oils are unstable due to polyunsaturation. EU allows addition to non-emulsified oils and fats (including fish oils) at GMP.

<u>Food Category No.</u> 02.2.1 (Butter)

Horizontal approach (FA/45 CRD2 Appendix FA/46 CRD 2 Appendix V): acidity regulators case-by-case basis, ES&T not horizontally justified.

Corresponding commodity standards: 279-1971: refers to provisions in FC 02.2.1 in Tables 1 & 2.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
SODIUM CARBONATE	500(i)	GMP	303	2	Acidity Regulator, Anticaking Agent, Raising Agent	Discuss further – provisions are already adopted without Note 303	**AUS, Brazil, Iran:** not permitted by these Codex Members **EU, RF:** used in soured cream butter only (note 303) **USA**: allowed in the USA in margarine at GMP as acidity regulator
SODIUM HYDROGEN CARBONATE	500(ii)	GMP	303	2	Acidity Regulator, Anticaking Agent, Raising Agent		

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

Corresponding commodity standards: 253-2006: lists specific acidity regulators, antifoaming agents, antioxidants, colours, preservatives, and propellants (ES&Ts and flavour enhancers only allowed in < 70% milk fat products); 256-2007: lists specific acidity regulators, ES&Ts, antifoaming agents, antioxidants, colours, flavour enhancers, packaging gases, and preservatives

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
GUAIAC RESIN	314	1000		3	Antioxidant	Discontinue	**Brazil, EU, Iran, Japan, RF, IDF:** Discontinue
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	20000		7	Emulsifier	Adopt at 5,000 mg/kg with note "excluding dairy fat spreads with > 70% milk fat content" - aligns with commodity standards	**AUS, Brazil, EU, Indonesia, Iran, Japan, RF, EFEMA, IDF:** supports proposal **AUS:** allowed at 5,000 mg/kg in AUS
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	10000		7	Emulsifier	Adopt at 4,000 mg/kg with note "excluding dairy fat spreads with > 70% milk fat content" - aligns with commodity standards	**AUS:** adopt at 5,000 mg/kg – allowed in AUS at 5,000 **Brazil, EU, Indonesia, Iran, Japan, EFEMA, IDF:** adopt **RF**: restrict use to 4,000 mg/kg in spreadable fats having a fat content of 41 % or less, and similar spreadable products with a fat content of less than 10 % fat only. **USA:** allowed in the USA at 10,000 mg/kg as water-in-oil emulsifier. Used in low fat spreads for reduction in fat content and enhanced creaminess
POLYSORBATES	432 - 436	10000		3	Emulsifier, Stabilizer	Adopt with note "in dairy fat spreads limited to products with < 70% fat content or baking purposes only"- aligns with commodity standards	**Brazil, EU, Japan, IDF:** supports proposal **RF:** technological need? Not allowed in RF.
PROPYLENE GLYCOL ALGINATE	405	10000		7	Bulking agent, Carrier, Emulsifier, Foaming Agent, Gelling Agent, Stabilizer, Thickener	Adopt at 3,000 mg/kg with note "excluding dairy fat spreads with > 70% milk fat content" - aligns with commodity standards	**Brazil**: allowed in Brazil at 10,000 mg/kg **EU, Iran, Japan, RF, IDF:** supports proposal
SODIUM DIACETATE	262(ii)	GMP		7	Acidity regulator, Preservative, Sequesterant	Discontinue - see step 4 provision	**Brazil, EU, Iran, Japan, RF, IDF:** supports proposal

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
SODIUM DIACETATE	262(ii)	1000		4	Acidity regulator, Preservative, Sequesterant	Adopt with new note "Excluding products conforming to the Standard for dairy fat spreads (Codex Stan 253-2006)"	**Brazil, EU, Iran, Japan, RF, IDF:** supports proposal
SORBITAN ESTERS OF FATTY ACIDS	491 - 495	20000		7	Emulsifier, (Stabilizer - INS 493 and 494 only)	Adopt at 10,000 mg/kg with note "excluding dairy fat spreads with > 70% milk fat content"- aligns with commodity standards	**Brazil, EU, Iran, Japan, IDF:** supports proposal **RF:** technological need? Not allowed in RF
SUCROSE ESTERS OF FATTY ACIDS	473	10000		7	Emulsifier, Stabilizer	Adopt with new notes "in dairy fat spreads limited to products with < 70% fat content or baking purposes only" and "singly or in combination, INS 473, 473a and 474"	**Brazil, EU, Japan, IDF:** accept proposal **Japan:** INS 473 and 473a provide stable emulsion in fat spreads, blended spreads and dairy fat spreads, are used at 10,000 mg/kg singly or in combination **RF**: If adopted, use of INS 473, 473a and 474 should be limited based on group ADI for the three additives **USA:** 5,000 is optimal but 20,000 is maximum in USA as emulsifier, stabilizer inn butter substitute spreads
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	10000		4	Emulsifier, Stabilizer		
TARTRATES	334, 335(i),(ii), 336(i),(ii), 337	5000	45	4	Acidity Regulator, Sequesterant, Stabilizer (Flavour enhancer - INS 334 only)	Adopt at 100 mg/kg with Note 45 and new note "5,000 mg/kg as tartartic acid in products conforming to the Standard for Dairy Fat Spreads (CODEX STAN 253-2006)"	**Brazil, EU, Iran, Japan, RF**: supports proposal **IDF**: adopt at 5 000mg/kg, singly or in combination, as tartaric acid

Food Category No. 02.2.3 (Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions)

Corresponding commodity standards: None.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	20000		7	Emulsifier	Adopt at 50,000 mg/kg. Comments indicate use at that level by some members	**AUS**: allowed at 5,000 mg/kg in oil emulsions (<80% oil) in AUS **Brazil, EU:** allows at 5,000 mg/kg. Requests tech justification for higher ML **Japan:** stabilizers for oil-in-water type emulsions produced from sugar alcohols and oil. Emulsified oils are used in processed foods such as noodles to prevent sticking to each other. 50,000 mg/kg is necessary for stabilization of emulsified oils **RF:** technological need? Not allowed in RF. **EFEMA:** Supports adoption; currently in widespread use in mayonnaises, sauces and dressings
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	20000		7	Emulsifier	Adopt at 10,000 mg/kg. Comments indicate use at that level by some members	**AUS, EU, Iran:** supports proposal **AUS**: allowed at 5,000 mg/kg in oil emulsions (<80% oil) in AUS **Brazil, EU**: allows at 5,000 mg/kg. **Japan:** used to emulsify fatty oil and prevent separation of fat. The ML in Japan is 10,000 mg/kg. **RF:** technological need? Not allowed in RF. **EFEMA:** Supports adoption; in widespread use in mayonnaises, sauces and dressings
PROPYLENE GLYCOL ALGINATE	405	3000		7	Bulking agent, Carrier, Emulsifier, Foaming Agent, Gelling Agent, Stabilizer, Thickener	Adopt	**Brazil, Iran:** supports proposal **EU**: technological need? **RF:** technological need?
SODIUM DIACETATE	262(ii)	GMP		7	Acidity regulator, Preservative, Sequesterant	Adopt at 1,000 mg/kg. Comments indicate use at that level by some members	**Brazil:** allows at 1,000 mg/kg. **Brazil, EU**: Requests tech justification for ML of GMP. **Iran:** supports original proposal of GMP **RF:** technological need? Not allowed in RF.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
SORBITAN ESTERS OF FATTY ACIDS	491 - 495	10000		7	Emulsifier, (Stabilizer - INS 493 and 494 only)	Discuss further. Used at 50,000 mg/kg by some members but others note safety concerns at that ML	**Brazil, Indonesia, Iran**: supports proposal **EU**: 5,000 mg/kg sufficient. A child of 20 kg would reach the ADI by eating 10 g at ML of 50,000 mg/kg. **Japan**: used to emulsify the contents of non-dairy cream uniformly. The ML in Japan is 50,000 mg/kg. **RF**: technological need? Not allowed in RF. **USA:** INS 491 allowed in USA at 4,000 mg/kg as emulsifier **EFEMA:** Supports adoption; currently in widespread use in mayonnaises, sauces and dressings
STEAROYL LACTYLATES	481(i), 482(i)	20000		7	Emulsifier, Flour Treatment Agent, Foaming Agent, Stabilizer	Discuss further. Used at 10,000 mg/kg by some members but others note safety concerns at that ML	**Brazil:** allows at 10,000 mg/kg. **EU:** 3,000 mg/kg sufficient. ML of 10,000 mg/kg is too high (a child of 20 kg would reach the ADI by eating 40 g of food) **Iran:** accepts proposal **RF**: technological need? Not allowed in RF. **USA**: allowed in USA at 3,000 mg/kg as foaming agent **EFEMA**: Supports adoption; currently in widespread use in mayonnaises, sauces and dressings
SUCROSE ESTERS OF FATTY ACIDS	473	10000		7	Emulsifier, Stabilizer	Discuss further. Used at 50,000 mg/kg by some members but others note safety concerns at that ML	**Brazil, EU:** Adopt at 5,000 mg/kg with note: singly or in combination: INS 473, 473a, 474. **Japan:** supports adoption at 50,000 mg/kg with singly or in combination note; used at these levels in Japan to provide stable emulsification. **General Note:** Provision for INS 474 already adopted in this FC at 10,000 mg/kg with Note 102. **RF:** technological need? Not allowed in RF.
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	5000		4	Emulsifier, Stabilizer		
TARTRATES	334, 335(i), (ii), 336(i), (ii), 337	GMP	45	7	Acidity Regulator, Sequesterant, Stabilizer (Flavour enhancer - INS 334 only)	Adopt at 100 mg/kg - comments indicate use at that level by some members.	**Brazil:** allows at 100 mg/kg. **Brazil, EU**: Requests tech justification for ML of GMP **Iran, RF:** accepts proposal
TOCOPHEROLS	307a, b, c	200		7	Antioxidant	Adopt at 900 mg/kg. Comments indicate use at	**Brazil:** adopt at 500 mg/kg (fat or oil basis). **EU**: technological need? 900 mg/kg seems high. **Japan:** used as antioxidant to prolong shelf-life. The ML in Japan is 900 mg/kg.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
						that level by some members.	**RF, ELC:** adopt

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

Corresponding commodity standards: None.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
ADIPATES	355, 356, 357, 359	30000	1	7	Acidity regulator	Adopt at 1,000 mg/kg. Comments indicate use at that level by some members	**EU**: taking into account ADI (5 mg/kg bw/d) ML of 30,000 mg/kg is excessive. Child of 20kg would reach the ADI by eating 3g of a dessert. Other acidity regulators with ADI not specified can work in this FC. **RF**: in RF only allowed in dried deserts at 1,000 mg/kg.
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	20000		7	Emulsifier	Adopt at 2,000 mg/kg.	**EU, RF:** 2,000 mg/kg is sufficient
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	10000		7	Emulsifier		**EU:** ADI is 3X higher than for INS 475. Limit ML to 2,000 mg/kg. **RF:** technological need? Not allowed in RF.
PROPYLENE GLYCOL ALGINATE	405	10000		7	Bulking agent, Carrier, Emulsifier, Foaming Agent, Gelling Agent, Stabilizer, Thickener	Discontinue	**EU, RF**: technological need?
SODIUM DIACETATE	262(ii)	GMP		7	Acidity regulator, Preservative, Sequesterant	Adopt	**EU, RF:** accepts proposal
SORBITAN ESTERS OF FATTY ACIDS	491 - 495	10000		7	Emulsifier, (Stabilizer - INS 493 and 494 only)	Adopt	**EU:** accepts proposal **RF:** 5,000 mg/kg is sufficient
STEAROYL LACTYLATES	481(i), 482(i)	5000		7	Emulsifier, Flour Treatment Agent, Foaming Agent, Stabilizer	Adopt	**EU, RF:** accepts proposal **USA**: allowed in USA in cake fillings at 2,000 mg/kg as emulsifier, stabilizer

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
SUCROSE ESTERS OF FATTY ACIDS	473	10000		7	Emulsifier, Stabilizer	Adopt at 5,00 mg/kg with note (singly or in combination: INS 473, 473a, and 474). Add provision for INS 473a and revise adopted provision for INS 474 accordingly.	**EU, RF:** Already adopted provision for INC 474 in this FC at 5,000 mg/kg. Use should be limited to singly or in combination with INS 473 and 474 (shared ADI). **Japan:** used to provide stable emulsification. **EU, Japan:** support proposal
TARTRATES	334, 335(i),(ii), 336(i),(ii), 337	GMP	45	7	Acidity Regulator, Sequesterant, Stabilizer (Flavour enhancer - INS 334 only)	Adopt	**EU**: technological need? **RF:** adopt
TOCOPHEROLS	307a, b, c	200		7	Antioxidant	Adopt	**EU**: technological need? **RF**: adopt

<u>Food Category No.</u> 03.0 (Edible ices, including sherbet and sorbet)

Corresponding commodity standards: None.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
ADIPATES	355, 356, 357, 359	2000	1	7	Acidity regulator	Adopt	**Brazil, Iran:** supports proposal **RF:** technological need?
ETHYL MALTOL	637	200		7	Flavour Enhancer	Adopt	**Brazil, RF:** tech justification? **Iran**: accepts proposal **RF:** not allowed in RF
MALTOL	636	200		7	Flavour Enhancer	Adopt	**Brazil, RF:** tech justification? **Iran**: accepts proposal **RF:** not allowed in RF
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	10000		7	Emulsifier	Adopt at 5,000 mg/kg	**Brazil, Japan**: allows at 5,000 mg/kg. **Brazil, EU**: Requests justification for 10,000 mg/kg **RF**: technological need? Not allowed in RF. **Iran:** accepts proposal **Japan**: used in sherbert containing dairy ingredients

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
							(e.g. condensed milk) to emulsify ingredients uniformly
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	10000		7	Emulsifier	Adopt at 5,000 mg/kg	**Brazil:** allows at 5,000 mg/kg. **EU, RF:** technological need? **Iran:** accepts proposal **RF:** not allowed in RF
PROPYLENE GLYCOL	1520	25000		7	Emulsifier, Glazing Agent, Humectant	Discontinue	**EU:** Is additive used? **Iran:** accepts proposal **RF:** not allowed in RF
PROPYLENE GLYCOL ALGINATE	405	10000		4	Bulking agent, Carrier, Emulsifier, Foaming Agent, Gelling Agent, Stabilizer, Thickener	Adopt at 5,000 mg/kg.	**Brazil, Iran:** supports proposal **EU, RF**: limit to water based edible ices only at 3,000 mg/kg **USA**: used in the USA as a stabilizer at 5,000 mg/kg
SORBITAN ESTERS OF FATTY ACIDS	491 - 495	1200		7	Emulsifier, (Stabilizer - INS 493 and 494 only)	Adopt at 1,000 mg/kg	**Brazil, EU, RF:** allows at 500 mg/kg. **Iran**: accepts proposal **Japan:** used in sherbet containing dairy ingredients (e.g. condensed milk) to emusify their ingredients uniformly. The ML in Japan is 1,000 mg/kg
STEAROYL LACTYLATES	481(i), 482(i)	5000	15	7	Emulsifier, Flour Treatment Agent, Foaming Agent, Stabilizer	Adopt	**Brazil, Iran:** supports proposal **EU, RF**: technological need? **EFEMA:** supports adoption; widely used in ice cream when simple mixing is required (artisan mixing)
SUCROSE ESTERS OF FATTY ACIDS	473	5000		7	Emulsifier, Stabilizer	Adopt at 5,000 mg/kg with note (singly or in combination: INS 473, 473a, and 474). Add provision for INS 473a and revise adopted provision for INS 474 accordingly.	**EU:** Already adopted provision for INC 474 in this FC at 5,000 mg/kg. Use should be limited to singly or in combination with INS 473 and 474 (shared ADI). **Japan:** used in sherbet containing dairy ingredients (e.g. condensed milk) to emulsify ingredients uniformly. The ML in Japan is 5,000 mg/kg. **EU, Japan:** support proposal
TARTRATES	334, 335(i),(ii), 336(i),(ii), 337	2000	45	7	Acidity Regulator, Sequesterant, Stabilizer (Flavour enhancer - INS 334 only)	Adopt at 4,000 mg/kg - comments indicate use by some members	**Brazil:** allows at 1,000 mg/kg. Requests tech justification for higher ML **EU:** Technological need? **Indonesia, Iran, RF**: accepts proposal **Japan:** INS 334 is used to add acidity to the product. The ML in Japan is 4,000 mg/kg.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
							IDF: 4,000 mg/kg
TOCOPHEROLS	307a, b, c	500	15	7	Antioxidant	Adopt	**Brazil, India, RF:** supports proposal **EU:** technological need?

Food Category No. 04.1.1 (Fresh fruit)

Horizontal approach (FA/46 CRD 2 Appendix V): ES&T not horizontally justified

Corresponding commodity standards: None; Multiple standards apply to subcategories, several of which do not allow food additives;

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
PULLULAN	1204	30000		4	Glazing Agent, Thickener	Discontinue	**Brazil, EU, Iran:** discontinue **EU:** no additives permitted in this FC. Subcategory 04.1.1.1 includes untreated fruit. **RF:** tech need? Not allowed in RF.

Food Category No. 04.1.1.1 (Untreated fresh fruit)

Horizontal approach (FA/46 CRD 2 Appendix V): ES&T not horizontally justified

Corresponding commodity standards: 143-1985; 182-1993; 183-1993; 184-1993; 187-1993; 196-1995; 204-1997; 205-1997; 213-1999; 214-1999; 215-1999; 216-1999; 217-1999; 219-1999; 220-1999; 226-2001; 237-2003; 245-2004; 246-2005; 255-2007; 299-2010; 305R-2011: no food additives allowed in these standardsone; Multiple standards apply to subcategories, several of which do not allow food additives;

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	There are no provisions in this Food Category for discussion by the eWG; included for information purposes only

Food Category No. 04.1.1.2 (Surface treated fresh fruit)

Horizontal approach (FA/45 CRD2 Appendix FA/46 CRD 2 Appendix V): acidity regulators not horizontally justified - ES&T on hold until additives in additives discussion

Corresponding commodity standards: 143-1985: allows only glycerol and sorbitol (INS 420) at GMP (Standard does not address coatings);

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal[3]
AMMONIUM HYDROXIDE	527	GMP		2	Acidity regulator	Discontinue, ARs not justified in this FC	
DIPHENYL	230	70	49	7	Preservative	Hold until additive in additive discussion	**EU:** opposes. Preservatives not used in fresh fruit. ADI (0.05 mg/kg bw/d) is very low.
GLYCEROL	422	GMP	16	7	Humectant, Thickener		
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	1000		7	Emulsifier		
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	1000		7	Emulsifier		
PROPYLENE GLYCOL ALGINATE	405	10000		4	Bulking agent, Carrier, Emulsifier, Foaming Agent, Gelling Agent, Stabilizer, Thickener		**USA:** Used in USA in coatings on fresh citrus fruits at GMP
SORBITAN ESTERS OF FATTY ACIDS	491 - 495	5000	16	4	Emulsifier, (Stabilizer - INS 493 and 494 only)		
SUCROSE ESTERS OF FATTY ACIDS	473	1000		4	Emulsifier, Stabilizer		**AUS**: allowed in AUS at 100 mg/kg **USA:** used at GMP as emulsifier, stabilizer in protective coatings

[3] General comments: **Brazil**: does not allow the use of the additives considered in surface treated fruit; **EU:** provisions that are not supported could be discontinued apart from additive in additive discussion, the other provisions can be kept on hold; **India, Japan**: support proposal to hold provisions until the additive in additive discussion; **Iran:** does not support these provisions; **Russian Federation**: unless noted, requests technological justification and notes the additive is not allowed in the Russian Federation.

Food Category No. 04.1.1.3 (Peeled or cut fresh fruit)

Horizontal approach (FA/45 CRD2 Appendix FA/46 CRD 2 Appendix V): acidity regulators/ES&T not horizontally justified

Corresponding commodity standards: None.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
PROPYLENE GLYCOL ALGINATE	405	10000		4	Bulking agent, Carrier, Emulsifier, Foaming Agent, Gelling Agent, Stabilizer, Thickener	Discontinue	**Brazil, EU, Iran, RF**: Discontinue
SODIUM ERYTHORBATE (SODIUM ISOASCORBATE)	316	GMP		7	Antioxidant	Adopt	**Brazil:** Brazil does not permit the use of this additive **EU:** use of antioxidants justified only in refrigerated unprocessed fruit ready for consumption **Iran:** does not support adoption **RF**: tech need? Not allowed in RF

Food Category No. 04.1.2 (Processed fruit)

Corresponding commodity standards: None. Multiple standards apply to subcategories, several of which do not allow food additives;

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
TOCOPHEROLS	**307a, b, c**	**200**			**Antioxidant**	**Indonesia:** proposes move provision from subcategory 04.1.2.2 to parent FC 04.1.2.	**EU:** technological need must be demonstrated in all subcategories before proposing in parent category **RF:** Does not support proposal

Food Category No. 04.1.2.1 (Frozen fruit)

Corresponding commodity standards: 52-1981, 69-1981, 75-1981, 76-1981, 103-1981: either no food additives permitted or allow ascorbic and citric acid

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
PROPYLENE GLYCOL ALGINATE	405	10000		7	Bulking agent, Carrier, Emulsifier, Foaming Agent, Gelling Agent, Stabilizer, Thickener	Discontinue - although not 1-to-1 correspondence, not allowed in corresponding	**Brazil, EU, Iran, RF:** Discontinue
TARTRATES	334,	GMP	45	7	Acidity Regulator,		**Brazil, EU, Iran, RF:** Discontinue

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
	335(i),(ii), 336(i),(ii), 337				Sequesterant, Stabilizer (Flavour enhancer - INS 334 only)	commodity standards	
TOCOPHEROLS	**307a, b, c**	**200**			**Antioxidant**	Do not move from other subcategories – no information on use provided	**Indonesia:** proposes move provision from subcategory 04.1.2.2 to parent FC 04.1.2. **Brazil:** Brazil does not permit the use of this additive **EU:** technological justification? **RF:** Does not support proposal

Food Category No. 04.1.2.2 (Dried fruit)

Corresponding commodity standards: 67-1981, 130-1981: allows sorbic acid, sulphur dioxide, mineral oil (67-1981 only); 177-1991: allows antioxidants and preservatives in GSFA FC 04.1.2.2.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
HYDROGENATED POLY-1-DECENES	907	2000		4	Glazing Agent	Adopt with note 29 "for non-standardized food only"	**Brazil:** Discontinue **EU:** accepts proposal **RF:** adopt at 2,000 mg/kg for use in dried fruit as glazing agent. **General Note:** corresponding standards do not discuss glazes.
PROPYLENE GLYCOL	1520	50000		7	Emulsifier, Glazing Agent, Humectant	Discontinue	**Brazil, EU, Iran, RF**: Discontinue
TARTRATES	334, 335(i),(ii), 336(i),(ii), 337	GMP	45	7	Acidity Regulator, Sequesterant, Stabilizer (Flavour enhancer - INS 334 only)	Adopt with note 29 "for non-standardized food only"	**Brazil, EU:** Discontinue **RF:** adopt at GMP **General Note:** Not allowed in corresponding standards
TOCOPHEROLS	307a, b, c	200		7	Antioxidant	Adopt with new note "Excluding products conforming to the Standard for raisins (CODEX STAN 67-1981) and the Standard for Dried	**Brazil:** does not allow use in dried fruit. **EU:** proposed note should exclude Codex Stan 67-1981 & 130-**1981** **Indonesia**: move provision to parent FC 04.1.2 **RF:** Does not support proposal

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
						Apricots (CODEX STAN 130-1981)"	

Food Category No. 04.1.2.3 (Fruit in vinegar, oil, or brine)

Corresponding commodity standards: 260-2007: lists specific antioxidants, acidity regulators, antifoaming agents, colours, firming agents, flavour enhancers, preservatives, sequesterants, and sweeteners.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
SODIUM DIACETATE	262(ii)	GMP		7	Acidity regulator, Preservative, Sequesterant	Hold. The CCPFV is considering the food additive provisions of CODEX STAN 260-2007. Not listed in the current Standard for Pickled Fruits and Vegetables (CODEX STAN 260-2007)"	**Brazil, India, Iran, RF**: supports proposal
TARTRATES	334, 335(i),(ii), 336(i),(ii), 337	GMP	45	7	Acidity Regulator, Sequesterant, Stabilizer (Flavour enhancer - INS 334 only)		
TOCOPHEROLS	**307a, b, c**	**200**			**Antioxidant**	Do not move from FC 04.1.2.2 – no information provided on use	**Indonesia:** proposes move provision from subcategory 04.1.2.2 to parent FC 04.1.2.

Food Category No. 04.1.2.4 (Canned or bottled (pasteurized) fruit)

Corresponding commodity standards: multiple commodity standards the majority of which allow only limited use of specific food additives. Those that list antioxidants list ascorbic acid for this function. None list tocopherols. Only 254-2007 lists a general reference to provisions in FC 04.1.2.4 of the GSFA.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	This category is under discussion by the eWG on Aligment (see REP14/FA, para 44).

Food Category No. 04.1.2.5 (Jams, jellies, marmalades)

Corresponding commodity standards: 296-2009[4]: allows Table 3 acidity regulators, antifoaming agents, firming agents, preservaties, and thickeners. Also lists specific acidity regulators, antifoaming agents, colours, and preservatives.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
ADIPATES	355, 356, 357, 359	2000	1	7	Acidity regulator	Adopt with new Note "Excluding products conforming to the Standard for Jams, Jellies and Marmalades (CODEX STAN 296-2009)"	**Brazil:** supports proposal **EU**: seeks clarification on what non-standardized products require the additive **RF**: tech need?
PROPYLENE GLYCOL ALGINATE	405	20000		7	Bulking agent, Carrier, Emulsifier, Foaming Agent, Gelling Agent, Stabilizer, Thickener		**Brazil, India:** supports proposal **EU**: seeks clarification on what non-standardized products require the additive **Iran:** does not support - use of emulsifiers in jam is not technologically justified **RF**: tech need?
SORBITAN ESTERS OF FATTY ACIDS	491 - 495	25		7	Emulsifier, (Stabilizer - INS 493 and 494 only)	Adopt at 4,000 mg/kg with new Note "Excluding products conforming to the Standard for Jams, Jellies and Marmalades (CODEX STAN 296-2009)"	**Brazil, India:** supports proposal **EU**: seeks clarification on what non-standardized products require the additive **Iran:** does not support - use of emulsifiers in jam is not technologically justified **RF**: tech need? **USA**: allowed in USA at 4,000 mg/kg as stabilizer **EFEMA:** Not clear if 25 mg/kg is correct use level, function at this use level should be clarified
TARTRATES	334, 335(i),(ii), 336(i),(ii), 337	3000	45	7	Acidity Regulator, Sequesterant, Stabilizer (Flavour enhancer - INS 334 only)	Adopt as listed, corresponds to CODEX STAN 296-2009	**Brazil, India, Indonesia, Japan, RF**: supports proposal **Japan:** INS 334 is used to add acidity to the product. The ML in Japan is 800 mg/kg.
TOCOPHEROLS	**307a, b, c**	**200**			**Antioxidant**	Do not move from FC 04.1.2.2 – no information provided on use	**Indonesia:** proposes move provision from subcategory 04.1.2.2 to parent FC 04.1.2.

[4] CODEX STAN 296-2009 specifically states it does not apply to products intended for further processing or special dietary uses, reduced or low sugar content, or where sweetening properties have been replace wholly or partially by food additive sweeteners.

Food Category No. 04.1.2.6 (Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5)

Corresponding commodity standards: 160-1987: lists specific acidity regulators and preservatives.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
TARTRATES	334, 335(i),(ii), 336(i),(ii), 337	3000	45	7	Acidity Regulator, Sequesterant, Stabilizer (Flavour enhancer - INS 334 only)	Adopt with new Note "Excluding products conforming to the Standard for Mango Chutney (CODEX STAN 160-1987)"	**Brazil, Indonesia, Iran, RF:** supports proposal **EU:** requests information on non-standardized products and technological need in those products **USA**: allowed in artificially sweetened fruit jellies at GMP as an acidity regulator
TOCOPHEROLS	**307a, b, c**	**200**			**Antioxidant**	Do not move from FC 04.1.2.2 – no information provided on use	**Indonesia:** proposes move provision from subcategory 04.1.2.2 to parent FC 04.1.2.

Food Category No. 04.1.2.7 (Candied fruit)

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
PROPYLENE GLYCOL	1520	50000		7	Emulsifier, Glazing Agent, Humectant	Adopt at 1,000 mg/kg. Comments indicate use at that level by some members.	**Brazil, Iran:** supports proposal **EU:** technological need in candied fruit? **Indonesia:** proposes ML of 1,000 mg/kg **RF:** tech need? Only used as carrier for additives and flavours. Not allowed in RF.
STEAROYL LACTYLATES	481(i), 482(i)	2000		7	Emulsifier, Flour Treatment Agent, Foaming Agent, Stabilizer	Adopt - comments indicate use by some members	**Brazil, Iran:** supports proposal **EU:** technological need in candied fruit? **Indonesia:** proposes ML of 1,000 mg/kg **RF:** tech need? Only used as carrier for additives and flavours. Not allowed in RF.
TARTRATES	334, 335(i),(ii), 336(i),(ii), 337	GMP	45	7	Acidity Regulator, Sequesterant, Stabilizer (Flavour enhancer - INS 334 only)	Adopt - comments indicate use by some members	**Brazil, RF:** supports proposal **EU:** technological need? GMP not appropriate for additive with numeric ADI. **India:** supports adoption at GMP
TOCOPHEROLS	**307a, b, c**	**200**			**Antioxidant**	Do not move from FC 04.1.2.2 – no information provided on use	**Indonesia:** proposes move provision from subcategory 04.1.2.2 to parent FC 04.1.2.

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

Corresponding commodity standards: 240-2003 (Aqueous Coconut Products): lists specific bleaching agents, ES&T, and preservatives; 314R-2013 (Date Paste): no additives allowed

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
ADIPATES	355, 356, 357, 359	30000	1	7	Acidity regulator	Request information on actual use levels. Use new Notes excluding products conforming to corresponding commodity standards.	**Brazil, Iran**: supports proposal **EU:** adipates listed in 23 FCs in this document, often at high MLs. Do proposed MLs take into account cumulative exposure? EU is aware of no exposure assessment conducted by JECFA or Codex Members. ML is excessive (child of 20kg would reach the ADI by consuming 3g of a product). **RF**: tech need? not allowed in RF.
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	5000		7	Emulsifier	Adopt with new Notes excluding products conforming to commodity standards.	**Brazil, Iran**: supports proposal **EU, RF:** technological need? What products is additive used in? **RF:** not allowed in RF.
PROPYLENE GLYCOL	1520	200000		7	Emulsifier, Glazing Agent, Humectant	Adopt at 2,000 mg/kg with new notes excluding products conforming to commodity standards	**Brazil, Iran:** supports proposal **Indonesia:** proposes ML of 2,000 mg/kg **RF**: not allowed in RF.
PROPYLENE GLYCOL ALGINATE	405	7500		7	Bulking agent, Carrier, Emulsifier, Foaming Agent, Gelling Agent, Stabilizer, Thickener	Adopt at 5,000 mg/kg with new notes excluding products conforming to commodity standards	**Brazil, Iran:** supports proposal **EU**: 5,000 mg/kg is sufficient **RF:** tech need? not allowed in RF.
SORBITAN ESTERS OF FATTY ACIDS	491 - 495	5000		7	Emulsifier, (Stabilizer - INS 493 and 494 only)	Adopt with new Notes excluding products conforming to commodity standards.	**Brazil, Iran:** supports proposal **EU, RF:** technological need? **RF**: not allowed in RF.
STEAROYL LACTYLATES	481(i), 482(i)	200		7	Emulsifier, Flour Treatment Agent, Foaming Agent, Stabilizer	Adopt at 2,000 mg/kg with new notes excluding products conforming to commodity standards	**Brazil, EU, Iran:** supports proposal **RF:** tech need? not allowed in RF. **USA:** allowed in USA at 2,000 mg/kg as emulsifier, stabilizer
SUCROSE ESTERS OF FATTY ACIDS	473	1500		7	Emulsifier, Stabilizer	Adopt with new Note "Excluding products conforming to the Regional Standard for	**Brazil, Iran:** supports proposal **EU, RF:** technological need? **Japan:** used to provide stable emulsification of coconut milk, coconut cream

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
						Date Paste (CODEX STAN 314R-2013)"	**General Note:** allowed in CODEX STAN 240-2003 at 1,500 mg/kg.
TARTRATES	334, 335(i),(ii), 336(i),(ii), 337	GMP	45	7	Acidity Regulator, Sequesterant, Stabilizer (Flavour enhancer - INS 334 only)	Adopt with new Notes excluding products conforming to commodity standards	**Brazil, EU, Iran, RF:** supports proposal
TOCOPHEROLS	307a, b, c	150		7	Antioxidant		**Brazil, EU, India, RF:** supports proposal

Food Category No. 04.1.2.9 (Fruit-based desserts, incl. fruit-flavoured water-based desserts)

Corresponding commodity standards: None.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
ADIPATES	355, 356, 357, 359	30000	1	7	Acidity regulator	Adopt at 2,000 mg/kg	**Brazil:** allows at 2,000 mg/kg. **EU, Brazil, Iran:** 30,000 mg/kg too high **EU**: at 30,000 mg/kg Child of 20kg would reach the ADI (5 mg/kg bw/d) by eating 3g of a dessert. **RF**: need? not allowed in RF.
DIOCTYL SODIUM SULFOSUCCINATE	480	15		7	Emulsifier, Humectant	Adopt with note “for use in gelatin powder only”	**EU, RF:** technological need? **Iran:** justification for proposed ML? **USA:** allowed in dry gelatin dessert at 15 mg/kg as humectant.used in fumaric acid-acidified gelatin dessert powders to lower surface tension of water to permit wetting of fumaric acid. This allows dissolution of gelatin dessert powder in warm water. Without, boiling water is necessary to dissolve the gelatin dessert powder. Propose note "for use in gelatin powder only"
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	9000		7	Emulsifier	Adopt at 5,000 mg/kg	**Brazil:** allows at 5,000 mg/kg. **EU:** 2,000 mg/kg is sufficient **Iran:** justification for proposed ML? **RF:** need? not allowed in RF.
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	5000		7	Emulsifier	Adopt at 5,000 mg/kg. Corresponds to eWG proposal for	**Brazil, Iran**: supports proposal **EU**: if used as alternative to INS 475, ADI is 3X higher than for INS 475. Limit ML to 2,000 mg/kg. **RF:** need? not allowed in RF

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
						INS 475.	
PROPYLENE GLYCOL ALGINATE	405	10000		7	Bulking agent, Carrier, Emulsifier, Foaming Agent, Gelling Agent, Stabilizer, Thickener	Adopt at 6,000 mg/kg	**Brazil:** supports proposal **EU, RF:** technological need? **Iran:** 10,000 mg/kg too high **USA:** allowed in the USA at 6,000 mg/kg as ES&T
SORBITAN ESTERS OF FATTY ACIDS	491 - 495	5000		7	Emulsifier, (Stabilizer - INS 493 and 494 only)	Adopt	**Brazil, EU, Iran**: supports proposal **RF:** need? not allowed in RF.
STEAROYL LACTYLATES	481(i), 482(i)	10000		7	Emulsifier, Flour Treatment Agent, Foaming Agent, Stabilizer	Adopt at 5,000 mg/kg	**Brazil, EU:** allows at 5,000 mg/kg. **Iran:** 10,000 mg/kg too high **RF**: need? not allowed in RF.
SUCROSE ESTERS OF FATTY ACIDS	473	5000		7	Emulsifier, Stabilizer	Adopt with note (singly or in combination: INS 473, 473a and 474).	**Brazil, Iran, Japan:** supports proposal **EU:** Already adopted provision for INS 474 in this FC at 5,000 mg/kg. (shared ADI). **Japan:** used in fruit-flavoured desserts containing dairy ingredient to prevent coagulation of milk fat **RF:** need? not allowed in RF.
TARTRATES	334, 335(i),(ii), 336(i),(ii), 337	20000	45	4	Acidity Regulator, Sequesterant, Stabilizer (Flavour enhancer - INS 334 only)	Adopt at 1,000 mg/kg	**Brazil:** allows at 1,000 mg/kg. **EU, Japan**: technological need? **Iran:** 20,000 mg/kg too high **RF:** adopt
TOCOPHEROLS	307a, b, c	150		7	Antioxidant	Adopt at 500 mg/kg with note 15 "on the fat or oil basis"	**Brazil**: adopt at 500 mg/kg (fat or oil basis) **EU, Japan::** technological need? **RF:** Only adopt in foods with fat level greater than 3.5%

Food Category No. 04.1.2.10 (Fermented fruit products)

Corresponding commodity standards: 260-2007: lists specific acidity regulators, antifoaming agents, antioxidants, colours, firming agents, flavour enhancers, preservatives, sequesterants, and sweeteners

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
TARTRATES	334, 335(i),(ii), 336(i),(ii), 337	GMP	45	7	Acidity Regulator, Sequesterant, Stabilizer (Flavour enhancer - INS 334 only)	Hold. Provision is not included in the current Standard for Pickled Fruits and Vegetables (CODEX STAN 260-2007)"	**Brazil, Iran, RF**: supports original proposal to adopt with note excluding standardized products. **EU:** technological need? **Japan:** Hold this provision. The CCPFV is currently considering the food additive provisions of CODEX STAN 260-2007.
TOCOPHEROLS	**307a, b, c**	**200**			**Antioxidant**	Do not move from FC 04.1.2.2 – no information provided on use	**Indonesia:** proposes move provision from subcategory 04.1.2.2 to parent FC 04.1.2.

Food Category No. 04.1.2.11 (Fruit fillings for pastries)

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
ADIPATES	355, 356, 357, 359	30000	1	7	Acidity regulator	Adopt at 2,000 mg/kg with Note 1	**Brazil**: allows at 2,000 mg/kg. **Brazil, Iran:** tech justification for ML of 30,000 mg/kg? **EU**: 30,000 mg/kg too high. Child of 20kg would reach the ADI 5 mg/kg bw/d) by eating 3g of a dessert. **RF**: need? not allowed in R
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	5000		7	Emulsifier	Adopt at 2,000 mg/kg	**Brazil**: allows at 2,000 mg/kg. **EU, RF:** technological need? **Iran:** supports proposal
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	5000		7	Emulsifier	Adopt at 2,000 mg/kg. Corresponds to eWG proposal for INS 475.	**Brazil, Iran:** supports **EU**: technological need? **RF:** need? not allowed in RF
PROPYLENE GLYCOL	1520	200000		7	Emulsifier, Glazing Agent, Humectant	Discontinue	**Brazil:** supports provision? **EU:** Use level is very high (mistake in proposed level?) child of 20kg would reach ADI by consuming 2.5gfood. **Iran:** technical need for high ML?

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
							RF: need? not allowed in RF
PROPYLENE GLYCOL ALGINATE	405	7500		7	Bulking agent, Carrier, Emulsifier, Foaming Agent, Gelling Agent, Stabilizer, Thickener	Adopt at 5,000 mg/kg.	**Brazil:** allows at 5,000 mg/kg. **EU:** 5,000 mg/kg is sufficient **Iran:** supports proposal **RF:** need? not allowed in RF
SORBITAN ESTERS OF FATTY ACIDS	491 - 495	10000		7	Emulsifier, (Stabilizer - INS 493 and 494 only)	Adopt at 5,000 mg/kg.	**Brazil, Iran:** allows at 5,000 mg/kg. **EU:** technological need? **RF:** need? not allowed in RF
STEAROYL LACTYLATES	481(i), 482(i)	5000		7	Emulsifier, Flour Treatment Agent, Foaming Agent, Stabilizer	Adopt at 2,000 mg/kg.	**Brazil:** supports proposal **EU, RF**: technological need? **USA**: allowed in USA in cake fillings at 2,000 mg/kg as emulsifier, stabilizer
TARTRATES	334, 335(i),(ii), 336(i),(ii), 337	10000	45	7	Acidity Regulator, Sequesterant, Stabilizer (Flavour enhancer - INS 334 only)	Adopt	**EU:** technological need? **RF:** adopt
TOCOPHEROLS	307a, b, c	150		7	Antioxidant	Adopt	**EU, RF:** accepts proposal

Food Category No. 04.1.2.12 (Cooked fruit)

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
TARTRATES	334, 335(i),(ii), 336(i),(ii), 337	GMP	45	7	Acidity Regulator, Sequesterant, Stabilizer (Flavour enhancer - INS 334 only)	Adopt	**Brazil, Iran, RF:** supports proposal **EU:** technological need? GMP not appropriate for additive with numeric ADI
TOCOPHEROLS	**307a, b, c**	**200**			**Antioxidant**	Do not move from FC 04.1.2.2 – no information provided on use	**Indonesia:** proposes move provision from subcategory 04.1.2.2 to parent FC 04.1.2.

Food Category No. 04.2.1 (Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds)

Horizontal approach (FA/45 CRD2 Appendix FA/46 CRD 2 Appendix V): acidity regulators/ES&T not horizontally justified

Corresponding commodity standards: None; subcategories have corresponding commodity standards

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
~~PROPYLENE GLYCOL~~	~~1520~~	~~50000~~		~~7~~	~~Emulsifier, Glazing Agent, Humectant~~	Move to subcategory 04.2.1.2	**RF:** supports proposal **USA:** allowed in USA in nut and nut products at 50,000 mg/kg

Food Category No. 04.2.1.1 (Untreated fresh vegetables, (including mushrooms and fungi, roots and tubers, pulses and legumes (including soybeans), and aloe vera), seaweeds and nuts and seeds)

Horizontal approach (FA/45 CRD2 Appendix FA/46 CRD 2 Appendix V): acidity regulators justified with Note 262,ES&T not horizontally justified

Corresponding commodity standards: 038-1981: only allows specific acidity regulators; 40R-1981, 131-1981, 171-1989, 185-1993, 186-1993, 188-1993, 197-1995, 200-1995, 218-1999, 224-2001, 225-2001, 238-2003, 293-2008, 300-2010, 303-2011, 304R-2011, 307-2011: do not allow food additives

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
PROPYLENE GLYCOL	**1520**	**50000**			**Emulsifier, Glazing Agent, Humectant**	Do not move from 04.2.1 – no information provided on use	

Food Category No. 04.2.1.2 (Untreated fresh vegetables, (including mushrooms and fungi, roots and tubers, pulses and legumes (including soybeans), and aloe vera), seaweeds and nuts and seeds)

Horizontal approach (FA/45 CRD2 Appendix FA/46 CRD 2 Appendix V): acidity regulators not horizontally justified, ES&T hold until additives in additives

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal[5]
GLYCEROL	422	GMP	16	7	Humectant, Thickener	hold for	

[5] General comments: **Brazil, EU, India**: supports proposal; **EU:** hold for additives in additives discussion (used in wax?); **Iran, RF:** does not support the use of additives in fresh vegetables.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal[5]
PROPYLENE GLYCOL	**1520**	**50000**			**Emulsifier, Glazing Agent, Humectant**	additives in additives discussion	**USA:** allowed in USA in nut and nut products (Parent FC 04.2.1) at 50,000 mg/kg
PROPYLENE GLYCOL ALGINATE	405	10000		4	Bulking agent, Carrier, Emulsifier, Foaming Agent, Gelling Agent, Stabilizer, Thickener		
SUCROSE ESTERS OF FATTY ACIDS	473	1000		4	Emulsifier, Stabilizer		

Food Category No. 04.2.1.3 (Peeled, cut or shredded fresh vegetables, (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds)

Horizontal approach (FA/45 CRD2 Appendix FA/46 CRD 2 Appendix V): acidity regulators/ES&T not horizontally justified

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	3000		7	Emulsifier	Discontinue - ES&Ts not horizontally justified	**Brazil, EU, Iran, RF:** Discontinue
PROPYLENE GLYCOL	**1520**	**50000**			**Emulsifier, Glazing Agent, Humectant**		
SUCROSE ESTERS OF FATTY ACIDS	473	3000		7	Emulsifier, Stabilizer		

Food Category No. 04.2.2 (Fresh vegetables (Processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds)

Corresponding commodity standards: None; subcategories have corresponding commodity standards

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
~~PROPYLENE GLYCOL~~	~~1520~~	~~50000~~	~~79~~	~~7~~	~~Emulsifier, Glazing Agent, Humectant~~	Consider in subcategories	**EU, Iran, RF:** supports proposal **USA:** allowed in USA in nut and nut products at 50,000 mg/kg

Food Category No. 04.2.2.1 (Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds)

Horizontal approach (FA/45 CRD2 Appendix FA/46 CRD 2 Appendix V): acidity regulators/ES&T not horizontally justified

Corresponding commodity standards: 038-1981, 140-1983, allow only specific additives, 114-1981: only allows specific sequesterants/processing aids; 41-1981, 110-1981, 111-1981, 77-1981, 112-1981, 113-1981, 133-1981, 132-1981, & 104-1981: do not allow food additives;

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
PROPYLENE GLYCOL	**1520**	**50000**	**79**		**Emulsifier, Glazing Agent, Humectant**	Do not move, ES&Ts not justified in this subcategory.	**Brazil, EU:** do not move from parent category **EU:** ML too high **Iran:** does not support additives in frozen vegetables **RF:** need? Not allwed in RF. **USA:** allowed in USA in nut and nut products at 50,000 mg/kg
PROPYLENE GLYCOL ALGINATE	405	10000		4	Bulking agent, Carrier, Emulsifier, Foaming Agent, Gelling Agent, Stabilizer, Thickener	Discontinue	**Brazil, EU, Iran, RF**: Discontinue **General Note:** not allowed in corresponding standards
PULLULAN	1204	30000		4	Glazing Agent, Thickener	Discontinue	**Brazil, EU, Iran, RF**: Discontinue **General Note:** not allowed in corresponding standards

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

Corresponding commodity standards: 38-1981: lists specific acidity regulators, 39-1981, 295R-2009: do not discuss food additives,

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal[6]
PROPYLENE GLYCOL	**1520**	**50000**	**79**		**Emulsifier, Glazing Agent, Humectant**	Discuss further	**EU:** technological need? At 50,000 mg/kg a 20 kg child would reach the ADI by consuming 10 g of nuts **RF**: need? Used as carrier. not allowed in RF. **USA:** allowed in USA in nut and nut products at 50,000 mg/kg
SORBITAN ESTERS OF FATTY ACIDS	491 - 495	5000		7	Emulsifier, (Stabilizer - INS 493 and 494 only)	Adopt with Note 76 "for use in potatoes only"	EU, RF: technological need? EFEMA: supports adoption of sorbitan esters of fatty acids, is currently used in potato products
STEAROYL LACTYLATES	481(i), 482(i)	5000	76	7	Emulsifier, Flour Treatment Agent,	Adopt with Note 76 "for use in potatoes only"	**EU, RF:** technological need? **USA:** allowed in dehydrated potatoes at 5,000 mg/kg. Note 76 is "use in potatoes only"

[6]General Comments: **Brazil, Iran:** do not allow these additives in dried vegetables

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal[6]
					Foaming Agent, Stabilizer		
TOCOPHEROLS	307a, b, c	200		7	Antioxidant	Adopt with note "Excluding products conforming to the Standard for Edible Fungus and Fungus Products (CODEX STAN 38-1981)"	**EU**: only specific use provided is related to vegetable oil, not to dried vegetables, thus the provision in this category would not be relevant **Japan:** used in dried seaweed products with condiment containing vegetable oil to prevent the oil in the product from oxidation. The ML in Japan is 80 mg/kg. **RF, ELC**: support provision. Allowed in RF at GMP.

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

Corresponding commodity standards: 38-1981: lists specific acidity regulators, 66-1981: refers to acidity regulators, antioxidants, colour retention agents, firming agents, flavour enhancers, preservatives, and thickeners listed in FC 04.2.2.3 of GSFA; 115-1981: lists specific dispersing agents, firming agents, preservatives thickeners, acidity regulators, flavours; 260-2007: lists specific acidity regulators, antifoaming agents, antioxidants, colours, firming agents, sequesterants, sweeteners

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
ADIPATES	355, 356, 357, 359	50000	1	7	Acidity regulator	Hold while CCPV considers food additive provisions in CODEX STAN 260-2007	**Brazil:** does not allow this additive in this food category **EU, Japan:** Hold for CCPV **Iran, RF:** technological need? **USA:** allowed in the USA at 50,000 mg/kg as an acidity regulator **General Note:** not allowed in current corresponding commodity standards
PROPYLENE GLYCOL	**1520**	**50000**	**79**		**Emulsifier, Glazing Agent, Humectant**		**EU, Japan:** Hold for CCPV **Iran, RF:** technological need? **General Note:** not allowed in current corresponding commodity standards
PROPYLENE GLYCOL ALGINATE	405	6000		7	Bulking agent, Carrier, Emulsifier, Foaming Agent, Gelling Agent, Stabilizer, Thickener		**EU, Japan:** Hold for CCPV **Iran, RF:** technological need? **USA:** allowed in the USA at 6,000 mg/kg as ES&T **General Note:** is currently allowed in CS 115-1981 at 500 mg/kg singly or in combination with other

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
							emulsifiers.
SODIUM DIACETATE	262(ii)	GMP		7	Acidity regulator, Preservative, Sequesterant		**Brazil, EU, Japan, Iran:** Hold for CCPV **RF:** technological need? **General Note:** not allowed in current corresponding commodity standards
TARTRATES	334, 335(i),(ii), 336(i),(ii), 337	15000	45	7	Acidity Regulator, Sequesterant, Stabilizer (Flavour enhancer - INS 334 only)		**Brazil, EU, Japan, Iran:** Hold for CCPV **RF:** technological need? **General Note:** not allowed in current corresponding commodity standards

<u>Food Category No.</u> 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)

Other information: This category is under discussion by the eWG on Alignment (see REP14/FA, para 44).

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
PROPYLENE GLYCOL	**1520**	**50000**	**79**		**Emulsifier, Glazing Agent, Humectant**	Hold until after Alignment discussion	**RF**: technological justification is needed

<u>Food Category No.</u> 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)

Other information: This category is under discussion by the eWG on Alignment (see REP14/FA, para 44).

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
PROPYLENE GLYCOL	**1520**	**50000**	**79**		**Emulsifier, Glazing Agent, Humectant**	Hold until after Alignment discussion	**RF:** Not allowed in RF. Calculation of consumption necessary to show that exposure from all sources is less than ADI. **USA**: allowed in USA in nut products at 50,000 mg/kg

Food Category No. 04.2.2.6 (Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5)

Other information: This category is under discussion by the eWG on Alignment (see REP14/FA, para 44).

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
PROPYLENE GLYCOL	**1520**	**50000**	**79**		**Emulsifier, Glazing Agent, Humectant**	Hold until after Alignment discussion	**RF:** Not allowed in RF. Calculation of consumption necessary to show that exposure from all sources is less than ADI. **USA**: allowed in USA in nut products at 50,000 mg/kg

Food Category No. 04.2.2.7 (Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3seeds)

Horizontal approach (FA/45 CRD2 Appendix FA/46 CRD 2 Appendix V): acidity regulators/ES&T are horizontally justified

Corresponding commodity standards: 223-2001: allows specific acidity regulators, flavour enhancers, texturizers, thickeners/stabilizers; 038-1981: only allows acidity regulators; 294R-2009: allows specific preservatives, flavour enhancers, antioxidants acidity regulators, stabilizers; 260-2007: allows specific firming agents, preservatives, sequesterants, antifoaming agents, antioxidants, flavour enhancers, acidity regulators, colours; 151-1985: does not discuss food additives;

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal[7]
ADIPATES	355, 356, 357, 359	50000	1	4	Acidity regulator	Hold while CCPV considers food additive provisions in CODEX STAN 260-2007	**Iran:** supports original proposal of adopt. **RF:** need? not allowed in RF **USA:** allowed in the USA at 50,000 mg/kg as acidity regulator
PROPYLENE GLYCOL	**1520**	**50000**	**79**		**Emulsifier, Glazing Agent, Humectant**		**EU:** Proposed ML is excessive. Justification for use level should be provided.
PROPYLENE GLYCOL ALGINATE	405	10000		4	Bulking agent, Carrier, Emulsifier, Foaming Agent, Gelling Agent, Stabilizer, Thickener		**EU:** Proposed ML is excessive. Justification for use level should be provided.**I** **ran:** supports original proposal of adopt. **RF:** need? not allowed in RF
TARTRATES	334, 335(i),(ii),	10000	45	4	Acidity Regulator, Sequesterant, Stabilizer		**EU:** Proposed ML is excessive. Justification for use level should be provided.

[7] General Comments: **EU:** ARs and ES&T with numerical ADIs should be considered case-by-case. Table 3 additives should be used as alternatives when available; **EU, Japan:** supports proposal to hold provisions

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal[7]
	336(i),(ii), 337				(Flavour enhancer - INS 334 only)		**Iran:** supports original proposal of adopt. **RF:** need? not allowed in RF

Food Category No. 04.2.2.8 (Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds)

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
ADIPATES	355, 356, 357, 359	1000	1	4	Acidity regulator	Adopt at 400 mg/kg with Note 1 and new note "for use in seaweed products only"	**Brazil, Iran:** supports original provision? **EU:** technological need in products other than seaweed? **Japan**: used to add acid to seaweed products. The ML in Japan is 400 mg/kg. **RF:** need? not allowed in RF.
PROPYLENE GLYCOL	**1520**	**50000**	**79**		**Emulsifier, Glazing Agent, Humectant**	Do not move from FC 04.2.2	**EU**: technological need? At 50,000 mg/kg a child of 20 kg would reach the ADI by eating 10 g R**F:** need? Used only as carrier for additives and flavours
TOCOPHEROLS	307a, b, c	200		7	Antioxidant	Discontinue	**Brazil, Iran:** supports provision? **EU:** if only carry-over from frying oils - no need to permit the use in this category **RF:** supports provision. GMP in RF. **ELC:** only carry-over from frying oils

Food Category No. 05.0 (Confectionery)

Corresponding commodity standards: None, Multiple subcategories have corresponding commodity standards

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
~~PROPYLENE GLYCOL~~	~~1520~~	~~240000~~		~~7~~	~~Emulsifier, Glazing Agent, Humectant~~	Consider use in subcategories	**EU, RF**: supports proposal **USA:** allowed in USA in confections and frostings at 240,000 mg/kg
~~SORBITAN ESTERS OF FATTY ACIDS~~	~~491 – 495~~	~~20000~~		~~7~~	~~Emulsifier, (Stabilizer - INS 493 and 494 only)~~		**EU, RF:** supports proposal **USA:** allowed in USA at GMP as thickener

Food Category No. 05.1 (Cocoa products and chocolate products including imitations and chocolate substitutes)

Corresponding commodity standards: None, Multiple subcategories have corresponding commodity standards

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
~~PROPYLENE GLYCOL ALGINATE~~	~~405~~	~~5000~~		~~7~~	~~Bulking agent, Carrier, Emulsifier, Foaming Agent, Gelling Agent, Stabilizer, Thickener~~	Consider use in subcategories	**EU, RF**: supports proposal **USA:** allowed in USA in confectionaries at 5,000 mg/kg as stabilizer
~~SUCROSE ESTERS OF FATTY ACIDS~~	~~473~~	~~10000~~		~~7~~	~~Emulsifier, Stabilizer~~		**EU, Japan, RF:** supports proposal **USA:** allowed in USA at GMP as thickener

Food Category No. 05.1.1 (Cocoa mixes (powders) and cocoa mass/cake)

Other information: This category is under discussion by the eWG on Alignment (see REP14/FA, para 44).

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
PROPYLENE GLYCOL	**1520**	**240000**			**Emulsifier, Glazing Agent, Humectant**	Hold until Alignment discussion	**RF:** need? not allowed in RF. **USA**: allowed in USA in confections (parent FC 05.0) at 240,000 mg/kg
PROPYLENE GLYCOL ALGINATE	**405**	**5000**			**Bulking agent, Carrier, Emulsifier, Foaming Agent, Gelling Agent, Stabilizer, Thickener**		**RF:** Used only as carrier. Need for other functions? not allowed in RF. **USA:** allowed in USA in confectionaries at 5,000 mg/kg as stabilizer
SORBITAN ESTERS OF FATTY ACIDS	**491 - 495**	**20000**			**Emulsifier, (Stabilizer - INS 493 and 494 only)**		**RF:** adopt INS 492 at 10,000 mg/kg **USA**: INS 491 allowed in USA in non-standardized confectionery coating or cacao product at 10,000 mg/kg as emulsifier
SUCROSE ESTERS OF FATTY ACIDS	**473**	**10000**			**Emulsifier, Stabilizer**		**RF:** Need? not allowed in RF. **USA**: allowed in USA in parent FC 05.0 at GMP as thickener

Food Category No. 05.1.2 (Cocoa mixes (syrups))

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
PROPYLENE GLYCOL	**1520**	**240000**			**Emulsifier, Glazing Agent, Humectant**	Request information on use in this subcategory	**EU**: technological need? ML excessive - for 20kg child the ADI reached by eating of 2g. Discontinue **RF**: need? Not allowed in RF. **USA**: allowed in USA in confections (parent FC 05.0) at 240,000 mg/kg
PROPYLENE GLYCOL ALGINATE	**405**	**5000**			**Bulking agent, Carrier, Emulsifier, Foaming Agent, Gelling Agent, Stabilizer, Thickener**		**EU**: technological need? **RF:** need? Not allowed in RF. **USA:** allowed in USA in confectionaries at 5,000 mg/kg as stabilizer
SORBITAN ESTERS OF FATTY ACIDS	**491 - 495**	**20000**			**Emulsifier, (Stabilizer - INS 493 and 494 only)**	Adopt at 10,000 mg/kg	**EU:** technological need? **RF:** INS 492 only at 10,000 mg/kg. **USA:** INS 491 allowed in USA in non-standardized confectionery coating or cacao product at 10,000 mg/kg as emulsifier. Delays fat blooming in cacao products, improves texture in confectionary coatings.
SUCROSE ESTERS OF FATTY ACIDS	**473**	**10000**			**Emulsifier, Stabilizer**	Adopt	**EU:** technological need? **Japan**: supports proposal; used to provide stable emulsification **USA**: allowed in USA at 10,000 mg/kg. Delays fat blooming in cacao products, improves texture in confectionary coatings.
TARTRATES	334, 335(i),(ii), 336(i),(ii), 337	2000	45	7	Acidity Regulator, Sequesterant, Stabilizer (Flavour enhancer - INS 334 only)	Adopt	**EU:** technological need? **Indonesia, RF**: supports proposal
TOCOPHEROLS	307a, b, c	500	15	7	Antioxidant	Adopt	**EU:** technological need? **RF:** supports proposal **ELC:** supports adoption at 200 mg/kg

Food Category No. 05.1.3 (Cocoa-based spreads, incl. fillings)

Other information: This category is under discussion by the eWG on Alignment (see REP14/FA, para 44).

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
PROPYLENE GLYCOL	**1520**	**240000**			**Emulsifier, Glazing Agent, Humectant**	Hold until Alignment discussion	**RF:** need? Not allowed in RF. **USA:** allowed in USA in confections (parent FC 05.0) at 240,000 mg/kg
PROPYLENE GLYCOL ALGINATE	**405**	**5000**			**Bulking agent, Carrier, Emulsifier, Foaming Agent, Gelling Agent, Stabilizer, Thickener**		**RF:** need? Not allowed in RF. **USA**: allowed in USA in confectionaries at 5,000 mg/kg as stabilizer
SORBITAN ESTERS OF FATTY ACIDS	**491 - 495**	**20000**			**Emulsifier, (Stabilizer - INS 493 and 494 only)**		**RF:** INS 492 only at 10,000 mg/kg. **USA:** INS 491 allowed in USA in non-standardized confectionery coating or cacao product at 10,000 mg/kg as emulsifier
SUCROSE ESTERS OF FATTY ACIDS	**473**	**10000**			**Emulsifier, Stabilizer**		**RF:** need? Not allowed in RF. **Japan**: supports proposal; used to provide stable emulsification **USA:** allowed in USA in parent FC 05.0 at GMP as thickener

Food Category No. 05.1.4 (Cocoa and chocolate products)

Other information: This category is under discussion by the eWG on Alignment (see REP14/FA, para 44).

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
PROPYLENE GLYCOL	**1520**	**240000**			**Emulsifier, Glazing Agent, Humectant**	Hold until Alignment discussion	**RF:** need? Not allowed in RF. Concerned that exposure to propylene glycol from use in multiple food categories will result in exposure above JECFA ADI of 0-25 mg/kg bw. **USA:** allowed in USA in confections (parent FC 05.0) at 240,000 mg/kg
PROPYLENE GLYCOL ALGINATE	**405**	**5000**			**Bulking agent, Carrier, Emulsifier, Foaming Agent, Gelling Agent, Stabilizer, Thickener**		**RF:** need? Not allowed in RF. **USA**: allowed in USA in confectionaries at 5,000 mg/kg as stabilizer
SORBITAN ESTERS OF FATTY ACIDS	**491 - 495**	**20000**			**Emulsifier, (Stabilizer - INS 493 and 494 only)**		**RF:** INS 492 only at 10,000 mg/kg. **USA:** INS 491 allowed in USA in non-standardized

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
							confectionery coating or cacao product at 10,000 mg/kg as emulsifier
SUCROSE ESTERS OF FATTY ACIDS	**473**	**10000**			**Emulsifier, Stabilizer**		**RF:** need? Not allowed in RF. **USA:** allowed in USA in parent FC 05.0 at GMP as thickener

Food Category No. 05.1.5 (Imitation chocolate, chocolate substitute products)

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
ETHYL MALTOL	637	1000		7	Flavour Enhancer	Discontinue – no information provided on use	**EU:** Technological need? (for 20kg child the ADI reached by eating 40g) **RF:** need? Not allowed in RF.
MALTOL	636	200		7	Flavour Enhancer		**EU:** Technological need? (for 20kg child the ADI reached by eating 100g) **RF:** need? Not allowed in RF.
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	10000		7	Emulsifier	Adopt	**EU**: 2,000 mg/kg is sufficient **Japan:** supports proposal; used to provide stable emulsification **RF:** only in sugar confectionery at 2,000 mg/kg. **EFEMA:** supports adoption; used in products with reduced saturated fat
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	5000		7	Emulsifier	Adopt at 10,000 mg/kg	**EU, RF:** restirct to cocoa-based confectionaries **RF:** need? Not allowed in RF. **Japan:** supports adoption at 10,000 m/kg; used to provide stable emulsification **USA:** allowed in USA up to 3,000 mg/kg as emulsifier **EFEMA:** supports adoption; used in products with reduced saturated fat
PROPYLENE GLYCOL	**1520**	**240000**			**Emulsifier, Glazing Agent, Humectant**	Request information on use levels in this subcategory	**EU**: technological need? ML excessive - for 20kg child the ADI reached by eating of 2g. Discontinue **Japan:** supports adoption at 10,000 m/kg; used to provide stable emulsification **RF:** need? Not allowed in RF. **USA**: allowed in USA in confections (parent FC 05.0) at 240,000 mg/kg
PROPYLENE GLYCOL	**405**	**5000**			**Bulking agent, Carrier,**		**EU:** Technological need?

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
ALGINATE					**Emulsifier, Foaming Agent, Gelling Agent, Stabilizer, Thickener**		**RF:** only in sugar confectionery at 1,500 mg/kg. **USA**: allowed in USA in confectionaries at 5,000 mg/kg as stabilizer
SODIUM DIACETATE	262(ii)	GMP		4	Acidity regulator, Preservative, Sequesterant	Adopt	**EU**: GMP not appropriate for additive with numeric ADI **RF:** supports proposal
SORBITAN ESTERS OF FATTY ACIDS	**491 - 495**	**20000**			**Emulsifier, (Stabilizer - INS 493 and 494 only)**	Discuss Further	**EU:** at 20,000 mg/kg a 20 kg child would reach the ADI by eating 25 g of food **Japan**: supports proposal **RF**: only in sugar confectionery at 5,000 mg/kg. **USA**: INS 491 allowed in USA in non-standardized confectionery coating or cacao product at 10,000 mg/kg as emulsifier **EFEMA:** supports adoption; used in products with reduced saturated fat
SUCROSE ESTERS OF FATTY ACIDS	**473**	**10000**			**Emulsifier, Stabilizer**	Adopt	**RF:** only in sugar confectionery at 5,000 mg/kg. **USA**: allowed in USA in FC 05.0 at GMP as thickener **Japan:** supports proposal for adoption at 10,000 mg/kg; used as crystallization inhibitor and provides smooth mouthfeel in products;
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	6000		4	Emulsifier, Stabilizer	Adopt at 20,000 mg/kg	**Japan:** supports adoption at 20,000 mg/kg; used to prevent fat bloom and sugar bloom **RF:** only in sugar confectionery at 5,000 mg/kg.
TARTRATES	334, 335(i),(ii), 336(i),(ii), 337	10000	45	7	Acidity Regulator, Sequesterant, Stabilizer (Flavour enhancer - INS 334 only)	Adopt at 5,000 mg/kg with Note 45	**EU:** ML should be revised to 5,000 mg/kg **Indonesia**: 5,000 mg/kg sufficient **RF**: supports original provision
TOCOPHEROLS	307a, b, c	500	15	7	Antioxidant	Adopt	**EU:** technological need? **RF, ELC**: supports proposal

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

Corresponding commodity standards: 309R-2011 corresponds to subcategory 05.2.2 - only allows acidity regulators and emulsifiers listed in Table 3.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
ADIPATES	355, 356, 357, 359	30000	1	7	Acidity regulator	Discuss further	**EU:** is additive used in all products in this category at the proposed ML? Exposure concern a child of 20kg would reach the ADI by eating 3g of Food.. **Indonesia**: supports provision. **RF**: need? Not allowed in FR.
ETHYL MALTOL	637	200		7	Flavour Enhancer	Discontinue – no information on use	**EU:** technological need? **RF:** need? Not allowed in RF
MALTOL	636	200		7	Flavour Enhancer		
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	5000		7	Emulsifier	Adopt at 2,000 mg/kg with new note "Adopt with new note "Excluding products conforming to the Regional Standard for Halawa Tehenia (CODEX STAN 309R-2011)"	**EU:** 2,000 mg/kg is sufficient **RF**: need? Not allowed in RF **EFEMA**: supports adoption; is used for Halawa
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	3000		7	Emulsifier	Adopt with new note excluding products conforming to CODEX STAN 309R-2011	**EU**: accepts proposal **RF**: need? Not allowed in RF
PROPYLENE GLYCOL	**1520**	**240000**			**Emulsifier, Glazing Agent, Humectant**	Request information on use in subcategories	**EU:** ML excessive - for 20kg child the ADI reached by eating of 2g. **RF:** need? Not allowed in RF **USA:** allowed in USA in confections (parent FC 05.0) at 240,000 mg/kg
PROPYLENE GLYCOL ALGINATE	405	5000		7	Bulking agent, Carrier, Emulsifier, Foaming Agent, Gelling Agent, Stabilizer, Thickener	Adopt	**EU:** 1,500 mg/kg is sufficient **RF:** only in sugar confectionery at 1,500 mg/kg. **USA:** allowed in USA in confectionaries at 5,000 mg/kg as stabilizer
SORBITAN ESTERS OF FATTY ACIDS	**491 - 495**	**20000**			**Emulsifier, (Stabilizer - INS 493 and 494 only)**	Adopt at 6,000 mg/kg with new note "Adopt with new note "Excluding products	**EU:** 5,000 mg/kg is sufficient **Indonesia:** 6,000 mg/kg is sufficient. 20,000 mg/kg exceeds ADI. **RF**: only in sugar confectionery at 5,000 mg/kg.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
						conforming to the Regional Standard for Halawa Tehenia (CODEX STAN 309R-2011)"	**EFEMA**: supports adoption; is used for Halawa
SODIUM DIACETATE	262(ii)	3000		7	Acidity regulator, Preservative, Sequesterant	Adopt at 1,000 mg/kg with new note excluding products conforming to CODEX STAN 309R-2011	**RF:** agrees with original provision **USA**: allowed in USA in soft candy (subcategory 05.2.2) at 1,000 mg/kg
STEAROYL LACTYLATES	481(i), 482(i)	5000		7	Emulsifier, Flour Treatment Agent, Foaming Agent, Stabilizer	Adopt with new note excluding products conforming to CODEX STAN 309R-2011	**EU:** supports proposal **RF:** supports only for sugar confectionery
SUCROSE ESTERS OF FATTY ACIDS	473	20000		7	Emulsifier, Stabilizer	Adopt at 5,000 mg/kg with Note "INS 473, 473a and 474; singly or in combination". Also adopt in FC 05.2.1 at different ML	**EU:** Already adopted provision for INS 474 in this FC at 5,000 mg/kg. If adopted use should be limited to singly or in combination with INS 474 (shared ADI). **Japan:** used to emulsify ingredients of confectionery uniformly. However, INS473a is used in hard candy (FC 05.2.1) and soft candy (FC 05.2.2) at different ML. **RF:** only in sugar confectionery at 5,000 mg/kg. **USA:** allowed in USA in parent FC 05.0 at GMP as thickener
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	**473a**	**5000**		**4**	**Emulsifier, Stabilizer**	Move from FC 05.2.2, adopt with Note "INS 473, 473a and 474; singly/combined".	**Japan:**, INS473a is used in hard candy (FC 05.2.1) and soft candy (FC 05.2.2) at different ML **General Note:** will allow INS 473a to have the same use level as INS 474 in parent category but higher use level in one specific subcategory.
TARTRATES	334, 335(i),(ii), 336(i),(ii), 337	20000	45	7	Acidity Regulator, Sequesterant, Stabilizer (Flavour enhancer - INS 334 only)	Discuss ML with new note excluding products conforming to CODEX STAN 309R-2011	**EU**: technological need? ML is too high **RF**: supports proposal
TOCOPHEROLS	307a, b, c	500	15	7	Antioxidant	Adopt with new note excluding products conforming to CODEX STAN 309R-	**EU**: technological need should be clarified **India, RF**: supports proposal **ELC:** Not for hard candies, for fat-based products only

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
						2011	

Food Category No. 05.2.1 (Hard candy)

Corresponding commodity standards: None.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	50000		4	Emulsifier, Stabilizer	Adopt at 20,000 mg/kg with note "INS 473, 473a and 474; singly/combined"	**EU:** Already adopted provision for INS 474 and proposed provision for INS 473 in parent FC. **Japan:** used to lower viscosity in tablet candy. propose adoption at 20000 mg/kg with note "INS 473, 473a and 474; singly or in combination" **RF**: only in sugar confectionery at 5,000 mg/kg. **General Note:** there are no provisions for INS 473, 474 in this subcategory, only in parent category at lower use level. Propose adding INS 473/474 to this FC at this level?

Food Category No. 05.2.2 (Soft candy)

Corresponding commodity standards: 309R-2011: allows acidity regulators and emulsifiers listed in Table 3

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
HYDROGENATED POLY-1-DECENES	907	2000		4	Glazing Agent	Adopt with new note excluding products conforming to CODEX STAN 309R-2011	**EU:** accepts proposal **RF:** only for sugar confectionery
~~SUCROSE OLIGOESTERS, TYPE I AND TYPE II~~	~~473a~~	~~5000~~		~~4~~	~~Emulsifier, Stabilizer~~	Move to parent FC 05.2, adopt with note "INS 473, 473a and 474; singly or in combination"	**EU:** Already adopted provision for INS 474 and proposed provision for INS 473 in parent FC **Japan:** used to prevent soft candy from adhering to teeth and make mixing easily. The ML in Japan is 5,000 mg/kg. **RF:** only for sugar confectionery

Food Category No. 05.2.3 (Nougats and marzipans)

Corresponding commodity standards: None.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	There are no provisions in this Food Category for discussion by the pWG; included for information purposes only

Food Category No. 05.3 (Chewing gum)

Corresponding commodity standards: None.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
ADIPATES	355, 356, 357, 359	20000	1	7	Acidity regulator	Adopt at 10,000 mg/kg	**EU, RF:** technological need? **ICGA**: reduce ML to 10,000 mg/kg. Prolongs sour taste and increased saliva flow while having low solubility. Its use in chewing gum would represent 10% of the JECFA ADI, in the worst case scenario. (further information provided).
ETHYL MALTOL	637	1000		7	Flavour Enhancer	Adopt	**EU, RF:** technological need? **ICGA**: adopt. used as a flavour enhancer to provide added appeal to fruit flavors. Its use in chewing gum would represent only 2.5% of the JECFA ADI. (further information provided).
MALTOL	636	200		7	Flavour Enhancer	Adopt	**EU, RF:** technological need? **ICGA:** adopt. prolongs flavor release, e.g. in strawberry chewing gums, maltol provides an early and sweet strawberry taste effect. Its use in chewing gum would represent only 1% of the JECFA ADI. (further information provided).
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	20000		7	Emulsifier	Adopt at 5,000 mg/kg	**EU, RF:** 5,000 mg/kg is sufficient **ICGA:** reduce 10,000 mg/kg. Also supports a level of 5,000 mg/kg. Used as emulsifiers and also soften chewing gum hardness, thus improving chew-ability. Also confers anti-sticking-to-teeth property to chewing gum. Their use in chewing gum would represent only 4% of the JECFA ADI. (further information provided)
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	20000		7	Emulsifier	Adopt at 10,000 mg/kg	**EU, RF:** technological need? **ICGA:** reduce to 10,000 mg/kg. used as emulsifiers, reduce viscosity in chewing gum. use in chewing gum would represent only 6.7% of the JECFA ADI. (further information provided).
POLYOXYETHYLENE STEARATES	430, 431	20000		7	Emulsifier	Adopt at 5,000 mg/kg	**EU, RF:** technological need? **ICGA:** reduce ML to 5,000 mg/kg. Used as an emulsifier with a Hydrophilic-Lipophilic Balance generally higher than other emulsiiers. Use in chewing gum at 5,000 mg/kg would

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
							represent only 1% of the JECFA ADI. (further information provided).
PROPYLENE GLYCOL	**1520**	**240000**			**Emulsifier, Glazing Agent, Humectant**	Adopt at 20,000 mg/kg	**EU, RF:** technological need? **USA:** allowed in USA in confections (parent FC 05.0) at 240,000 mg/kg I**CGA**: reduce ML to 20,000 mg/kg. Used as a humectant which keeps products fresh and extends their shelf life. Its use in chewing gum at 20,000 mg/kg would represent only 4% of the JECFA ADI. (further information provided).
PROPYLENE GLYCOL ALGINATE	405	10000		7	Bulking agent, Carrier, Emulsifier, Foaming Agent, Gelling Agent, Stabilizer, Thickener	Adopt at 20,000 mg/kg	**EU, RF, USA**: 5,000 mg/kg is sufficient **ICGA:** increase ML to 20,000 mg/kg. used as a media for encapsulating a variety of substances. Encapsulation with propylene glycol alginate helps a slower release of sweeteners, flavors, and other substances in chewing gum. Its use in chewing gum at 20,000 mg/kg would represent only 1.4% of the JECFA ADI. (further information provided).
SORBITAN ESTERS OF FATTY ACIDS	**491 - 495**	**20000**			**Emulsifier, (Stabilizer - INS 493 and 494 only)**	Adopt at 5,000 mg/kg	**EU, RF, ICGA:** 5,000 mg/kg is sufficient **ICGA**: needed to establish the desired taste profiles for different types of chewing gum. As emulsifiers, sorbitan esters of fatty acids can change the release of a specific flavor, thereby giving another taste experience. Its use in chewing gum at 5,000 mg/kg would represent only 1% of the JECFA ADI. (further information provided).
STEAROYL LACTYLATES	481(i), 482(i)	20000		7	Emulsifier, Flour Treatment Agent, Foaming Agent, Stabilizer	Adopt at 10,000 mg/kg	**EU, RF:** 2,000 mg/kg is sufficient **USA:** allowed in USA in parent FC 05.0 at GMP as thickener **ICGA:** reduce ML to 10,000 mg/kg. used to exert emulsifying and stabilizing properties in chewing gum preparations. Chewing gums containing stearoyl-2-lactylates have also been found to prevent the formation of dextran in the mouth. Its use in chewing gum at 10,000 mg/kg would represent only 2.5% of the JECFA ADI. (further information provided).
SUCROSE ESTERS OF FATTY ACIDS	473	15000		7	Emulsifier, Stabilizer	Adopt	**EU:** Already adopted provision for INS 474 in this FC at 10,000 mg/kg. If adopted use should be limited to singly or in combination with INS 473a, 473, and 474 (shared ADI). **Japan:** Sucrose esters of fatty acids are used to provide uniformity of flavours or colours in chewing gum. The maximum use level is 12000 mg/kg singly or in combination with INS 473a in Japan. **RF**: 10,000 mg/kg is sufficient

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
							USA: INS 473 is allowed in USA at GMP as emulsifier, stabilizer **ICGA**: adopt. used to exert emulsifying and stabilizing properties without any bitter-off tasting notes. Available in a hydrophilic/lipophilic balance (HBL) ranging from 3 to 14.5, whereas ordinary mono- and diglycerides and acetylated mono- and di-glycerides have an HBL ranging from 1.8 to 5.0. This means an improved possibility for playing on the hydrophilic/lipophilic balance for chewing gum innovations. It is not possible to obtain this high HBL value with ordinary approved emulsifiers for use in chewing gum. facilitate flavor release compared to other emulsifiers. They also have a positive effect on the texture properties of chewing gum playing a role on the elasticity and mouth feel. Their use in chewing gum at 15,000 mg/kg would represent only 2.5% of the JECFA ADI. (further informaiton provided).
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	50000		4	Emulsifier, Stabilizer	Adopt	**EU:** Already adopted provision for INS 474 in this FC at 10,000 mg/kg. If adopted use should be limited to singly or in combination with INS 473a, 473, and 474 (shared ADI). **Japan:** INS 473a used to prevent chewing gum from adhering to teeth and make mixing easily. The ML in Japan is 50,000 mg/kg. **RF**: 10,000 mg/kg is sufficient **ICGA:** Supports adoption at 50,000 mg/kg. SOE Type I and II are used as emulsifiers. They are needed to prevent chewing gum from adhering to teeth and ease the various mixing operations during chewing gum manufacturing process. Their use in chewing gum would represent only 8.4% of the JECFA ADI. Therefore, the use at 50000 mg/kg in chewing gum is safe and technologically justified (additional information provided).
TARTRATES	334, 335(i),(ii), 336(i),(ii), 337	30000	45	7	Acidity Regulator, Sequesterant, Stabilizer (Flavour enhancer - INS 334 only)	Adopt	**EU, Indonesia, RF, ICGA:** accepts proposal **ICGA:** used as control agents to provide the initial impact of sourness to chewing gum. They contribute to a strong tart taste and have the ability to increase and enhance the flavors of fruits where they are naturally present. Their use in chewing gum at 30,000 mg/kg would represent only 5% of the JECFA ADI. (further information provided).
TOCOPHEROLS	307a, b, c	1500		7	Antioxidant	Adopt	**EU, India, RF, ELC**: accepts proposal

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
							ICGA: used as antioxidants, naturally present in other foods. needed due to the high degree of unsaturation of many of the materials used in the masticatory part of chewing gum. These materials are highly subject to oxidation and chewing gums are likely to become brittle unless they are adequately preserved by antioxidants. A higher level of use compared to other antioxidants already permitted in chewing gum (e.g. BHA, BHT and gallates) is required for tocopherols, so that an equivalent antioxidant effect is reached. Antioxidants present in chewing gum are only partially extracted during chewing. Use in chewing gum at 1,500 mg/kg would represent only 3.8% of the JECFA ADI. (further information provided).

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

Corresponding commodity standards: None.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
ADIPATES	355, 356, 357, 359	30000	1	7	Acidity regulator	Adopt at 2,000 mg/kg with note "For use in fillings and toppings for fine bakery wares only"	**EU:** restrict use to fillings and toppings for fine bakery wares at 2,000 mg/kg **RF:** only allow INS 355-357. restrict use to fillings and toppings for fine bakery wares at 2,000 mg/kg
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	10000		7	Emulsifier	Adopt at 2,000 mg/kg with note "10,000 mg/kg in whipped decorations"	**EU, RF:** 2,000 mg/kg is sufficient **EU:** actual ML in whipped decoration? **EFEMA**: supports proposal; used for aeration in whipped decoration
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	5000		7	Emulsifier	Adopt	**EU, RF**: accepts proposal
PROPYLENE GLYCOL	**1520**	**240000**			**Emulsifier, Glazing Agent, Humectant**	Discuss further	**EU:** technological need? ML is too high **RF:** need? Not allowed in RF. **USA:** allowed in USA in confections (parent FC 05.0) at 240,000 mg/kg

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
PROPYLENE GLYCOL ALGINATE	405	7500		7	Bulking agent, Carrier, Emulsifier, Foaming Agent, Gelling Agent, Stabilizer, Thickener	Adopt at 5,000 mg/kg	**EU**: 1,500 mg/kg is suffficient with 5,000 mg/kg allowed only for fillings, toppings, and coatings for fine bakery wares and desserts **RF:** 5,000 mg/kg allowed only for fillings, toppings, and coatings for fine bakery wares and desserts **USA:** allowed in USA in confectionaries at 5,000 mg/kg as stabilizer
SORBITAN ESTERS OF FATTY ACIDS	**491 - 495**	**20000**			**Emulsifier, (Stabilizer - INS 493 and 494 only)**	Adopt at 10,000 mg/kg	**EU, RF:** 5,000 mg/kg is sufficient **USA:** INS 491 allowed in USA in coatings and icings at 10,000 mg/kg as an emulsifier
STEAROYL LACTYLATES	481(i), 482(i)	5000		7	Emulsifier, Flour Treatment Agent, Foaming Agent, Stabilizer	Adopt at 5,000 mg/kg	**EU, RF, EFEMA:** Accept proposal **USA:** allowed in USA at 2,000 mg/kg as emulsifier, stabilizer **EFEMA**: used for aeration in whipped decorations
SUCROSE ESTERS OF FATTY ACIDS	473	10000		7	Emulsifier, Stabilizer	Adopt at 5,000 mg/kg	**EU, RF:** 5,000 mg/kg is sufficient **Japan:** Supports proposal. Sucrose esters of fatty acids are used to provide stable emulsification of sugar-based and chocolate-based sauces. **USA**: allowed in USA in parent FC 05.0 at GMP as thickener
TARTRATES	334, 335(i),(ii), 336(i),(ii), 337	8000	45	7	Acidity Regulator, Sequesterant, Stabilizer (Flavour enhancer - INS 334 only)	Adopt	**EU, Indonesia, RF**: accepts proposal **USA**: allowed in USA at GMP as acidity regulator
TOCOPHEROLS	307a, b, c	500	15	7	Antioxidant	Adopt	**EU, India, RF, ELC**: accepts proposal

Food Category No. 06.0 (Cereals and cereal products, derived from cereal grains, from roots and tubers, pulses, legumes and pith or soft core of palm tree, excluding bakery wares of food category 07.0)

Corresponding commodity standards: None, multiple corresponding commodity standards in subcategories.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
~~POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID~~	~~476~~	~~5000~~		~~7~~	~~Emulsifier~~	Move to subcategories to consider against corresponding commodity standards	**Brazil, RF:** supports proposal

Food Category No. 06.1 (Whole, broken, or flaked grain, including rice)

Horizontal approach (FA/45 CRD2 Appendix FA/46 CRD 2 Appendix V): acidity regulators/ES&T are not horizontally justified

Corresponding commodity standards: 202-1995: does not allow food additives; 169-1989, 201-1995, 172-1989, 153-1985, 199-1995, 198-1995: does not discuss food additives;;

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	10000		7	Emulsifier	Discontinue	**Brazil, EU, RF**: Discontinue
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	**476**	**5000**			**Emulsifier**		
PROTEASE	1101(i)	GMP		7	Flavour Enhancer, Flour Treatment Agent, Stabilizer		
STEAROYL LACTYLATES	481(i), 482(i)	4000		7	Emulsifier, Flour Treatment Agent, Foaming Agent, Stabilizer		
TALC	553(iii)	GMP		7	Anticaking Agent, Glazing Agent, Thickener	Adopt with note "for use in rice only"	**Brazil, EU:** Discontinue **EU**: Not permitted in the standard for rice **RF:** allow only for rice. **General Comment:** The Codex Standard for Rice **(**CS 198-1995) does not discuss food additives.

Food Category No. 06.2 (Flours and starches (including soybean powder))

Horizontal approach (FA/45 CRD2 Appendix FA/46 CRD 2 Appendix V): acidity regulators/ES&T are not horizontally justified

Corresponding commodity standards: None; subcategory 06.2.1 has corresponding commodity standards;

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
~~POLYGLYCEROL ESTERS OF FATTY ACIDS~~	~~475~~	~~10000~~		~~7~~	~~Emulsifier~~	Move to subcategories for consideration against corresponding commodity standards	**Brazil, RF:** supports proposal
~~TARTRATES~~	~~334, 335(i),(ii), 336(i),(ii), 337~~	~~6000~~	~~45~~	4	~~Acidity Regulator, Sequesterant, Stabilizer (Flavour enhancer - INS 334 only)~~		

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
~~TOCOPHEROLS~~	~~307a, b, c~~	~~600~~		~~7~~	~~Antioxidant~~		

Food Category No. 06.2.1 (Flours)

Horizontal approach (FA/45 CRD2 Appendix FA/46 CRD 2 Appendix V): acidity regulators not horizontally justified, ES&T justified with Note 25: "For use at GMP in full fat soy flour only"

Corresponding commodity standards: 301R-2011: references FC 06.2.1 Tables 1 & 2; 176-1989, 154-1985, 173-1989, 170-1989, 178-1991, 155-1985: do not discuss food additives; 152-1985: lists specific enzymes and flour treatment agents;;

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
POLYGLYCEROL ESTERS OF FATTY ACIDS	**475**	**10000**			**Emulsifier**	Do not move from parent category	**Brazil, Iran:** supports proposal **EU:** tech need for general use? if needed in soy flour limit with note, ML is too high **RF:** need? Not allowed in RF.
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	**476**	**5000**			**Emulsifier**		
STEAROYL LACTYLATES	481(i), 482(i)	5000		7	Emulsifier, Flour Treatment Agent, Foaming Agent, Stabilizer	Adopt at 5,000 with note 186 "For use in flours with additives only"	**Brazil:** Adopt at 5,000 mg/kg with no note. Brazil allows use in flours with food additives **EU, RF:** tech need for general use? **Iran:** does not support provision **EFEMA:** supports proposal; used for improved baking performance of the flour
TARTRATES	**334, 335(i),(ii), 336(i),(ii), 337**	**6000**	**45**		**Acidity Regulator, Sequesterant, Stabilizer (Flavour enhancer - INS 334 only)**		**Brazil**: Adopt. Brazil allows use at 5,000 mg/kg in flours with food additives **EU:** technological need? **India:** supports proposal for INS 307a, b, c **Iran, RF:** supports original proposal not to move from parent FC **RF:** could be used in flour for industry use, not for individual consumers.
TOCOPHEROLS	**307a, b, c**	**600**			**Antioxidant**		

Food Category No. 06.2.2 (Starches)

Horizontal approach (FA/45 CRD2 Appendix FA/46 CRD 2 Appendix V): acidity regulators/ES&T are not horizontally justified

Corresponding commodity standards: None.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
POLYGLYCEROL ESTERS OF FATTY ACIDS	**475**	**10000**			**Emulsifier**	Do not move from parent food category	**Brazil:** supports provision? **EU, RF**: Technological need?
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	**476**	**5000**			**Emulsifier**		**Brazil, RF:** supports provision? **EU**: Technological need?
TARTRATES	**334, 335(i),(ii), 336(i),(ii), 337**	**6000**	**45**		**Acidity Regulator, Sequesterant, Stabilizer (Flavour enhancer - INS 334 only)**		**Brazil:** supports provision? **EU, RF**: Technological need?
TOCOPHEROLS	**307a, b, c**	**600**			**Antioxidant**	Adopt	**Brazil:** Technological need? **EU:** ML is too high **India, RF**: supports proposal **Japan:** used in oil and fat processed starch to prevent them from oxidation. Oil and fat processed starch is made from starch and edible oil and fat. This starch is highly adhesive to proteins, so it is used in batter mix for deep-fried food like pork cutlet.

Food Category No. 06.3 (Breakfast cereals, including rolled oats)

Corresponding commodity standards: None.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	10000		7	Emulsifier	Adopt with note "For use in granola-type breakfast cereals only"	**Brazil, EU:** support proposal **Brazil**: allows use in rolled oats with nuts and seeds at 10,000 mg/kg **EU, RF**: restrict to granola-type breakfast cereals only
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	**476**	**5000**			**Emulsifier**	Do not move from Parent FC	**Brazil:** does not allow use **EU:** Technological need? **RF:** need? Not allowed in RF.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
STEAROYL LACTYLATES	481(i), 482(i)	5000		7	Emulsifier, Flour Treatment Agent, Foaming Agent, Stabilizer	Adopt	**Brazil, EU, RF**: allow use at 5,000 mg/kg
SUCROSE ESTERS OF FATTY ACIDS	473	10000		7	Emulsifier, Stabilizer	Adopt	**Brazil:** does not allow use **EU:** Technological need? **Japan:** Sucrose esters of fatty acids are used as stabilizer at 10000 mg/kg in breakfast cereal to prevent stacking/adhesion of the products.
TOCOPHEROLS	307a, b, c	85		7	Antioxidant	Adopt at 200 mg/kg	**Brazil:** allows use at 100 mg/kg **EU, India, RF:** supports proposal **ELC:** supports 200 mg/kg

Food Category No. 06.4 (Pastas and noodles and like products (e.g. rice paper, rice vermicelli, soybean pastas and noodles))

Corresponding commodity standards: 249-2006 corresponds to subcategory 06.4.3

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
~~SUCROSE ESTERS OF FATTY ACIDS~~	~~473~~	~~2000~~		~~4~~	~~Emulsifier, Stabilizer~~	Discuss use in subcategories	**EU:** opposes adopt in parent FC. Although allowed in CS 249-2006 this standard applies only FC 06.4.3. **Japan:** used to provide soft and elastic texture, prevent retrogradation after cooking. **RF:** need? not allowed in RF.

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

Horizontal approach (FA/45 CRD2 Appendix FA/46 CRD 2 Appendix V): acidity regulators are horizontally justified; ES&T justified in noodles, case-by-case in pasta

Corresponding commodity standards: None.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	**476**	**5000**			**Emulsifier**	Do not move from parent FC	**Brazil, EU, RF:** Discontinue

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
PROPYLENE GLYCOL	1520	20000		7	Emulsifier, Glazing Agent, Humectant	Adopt with Note 211 "for use in noodles only".	**EU:** supports proposal, but ML seems high (a 25 kg child would reach the ADI by eating 25 g) **Japan**: Supports proposal; Propylene glycol is used in fresh noodles as a humectant to prevent their surface from drying and prolong their shelf life. The ML in Japan is 20,000 mg/kg. **RF**: need? not allowed in RF.
PROPYLENE GLYCOL ALGINATE	405	10000		4	Bulking agent, Carrier, Emulsifier, Foaming Agent, Gelling Agent, Stabilizer, Thickener	Adopt with Note 211 "for use in noodles only".	**EU:** accepts proposal. **Japan:** used in noodle as stabilizer to improve elasticity. The ML in Japan is 10,000 mg/kg. **RF:** need? not allowed in RF.
SUCROSE ESTERS OF FATTY ACIDS	**473**	**2000**			**Emulsifier, Stabilizer**	Adopt with Note 211 "for use in noodles only".	**EU:** discontinue **Japan:** INS 473 is used as stabilizer in noodles, skin of wontons and shou mai to improve elasticity. The maximum use level is 2000mg/kg.
TARTRATES	334, 335(i),(ii), 336(i),(ii), 337	GMP	45	7	Acidity Regulator, Sequesterant, Stabilizer (Flavour enhancer - INS 334 only)	Adopt at 5,000 mg/kg with Note 128 "INS 334 (tartaric acid) only."	**Brazil:** allows use at 5,000 mg/kg. Requests technological justification for GMP. **EU:** GMP is not appropriate for additive with numeric ADI. Only tartaric acid (INS 334) is efficient as acidity regulator. Attach note 128. **RF**: need? not allowed in RF .

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

Horizontal approach (FA/45 CRD2 Appendix FA/46 CRD 2 Appendix V): acidity regulators/ES&T are horizontally justified with note 256 "for use in noodles, gluten-free pasta and pasta intended for hypoproteic diets only"

Corresponding commodity standards: None.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
ADIPATES	355, 356, 357, 359	1000	1	7	Acidity regulator	Request clarification on use	**Brazil:** not permitted in Brazil in the FC **EU**: numeric ADI additives not necessary in this FC **Iran:** supports proposal of Note 256 **RF:** need? not allowed in RF.
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	20000		7	Emulsifier	Discontinue	**Brazil, EU, RF:** Discontinue
POLYGLYCEROL ESTERS	**476**	**5000**			**Emulsifier**	Do not move	**Brazil, EU, RF:** Discontinue

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
OF INTERESTERIFIED RICINOLEIC ACID						from Parent FC	
PROPYLENE GLYCOL ALGINATE	405	1000		4	Bulking agent, Carrier, Emulsifier, Foaming Agent, Gelling Agent, Stabilizer, Thickener	Adopt at 5,000 mg/kg	**Brazil**: Permitted in Brazil in dried pastas at 5000 mg/kg **EU, RF**: discontinue **EU**: numeric ADI additives not necessary in this FC
SODIUM DIACETATE	262(ii)	3000		7	Acidity regulator, Preservative, Sequesterant	Discontinue	**Brazil, EU, RF:** Discontinue
SORBITAN ESTERS OF FATTY ACIDS	491 - 495	5000	11	4	Emulsifier, (Stabilizer - INS 493 and 494 only)	Adopt	**Brazil:** Adopt without Note 256. Permitted in Brazil in noodles and pastas at 5000 mg/kg **EU:** additives with numeric ADIs are not necessary in this FC **RF:** need? not allowed in RF.
STEAROYL LACTYLATES	481(i), 482(i)	5000		4	Emulsifier, Flour Treatment Agent, Foaming Agent, Stabilizer	Adopt	**Brazil:** Adopt without Note 256. Permitted in Brazil in noodles and pastas at 5000 mg/kg **EU:** additives with numeric ADIs are not necessary in this FC **RF:** need? not allowed in RF
SUCROSE ESTERS OF FATTY ACIDS	**473**	**2000**			**Emulsifier, Stabilizer**	Discontinue	**Brazil:** supports requesting info on use **EU:** Discontinue
TOCOPHEROLS	307a, b, c	2000		4	Antioxidant	Adopt at 500 mg/kg	**Brazil:** allowed in Brazil at 500 mg/kg (fat or oil basis) – adopt at 500 mg/kg with Note 15, without Note 256 **EU:** 2,000 mg/kg too high. For 20 kg child the ADI would be reached by eating 20g. **RF:** adopt with note 256

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

Corresponding commodity standards: 249-2006 (instant noodles): lists specific Acidity regulators, Antioxidants, Colours, Flavour enhancers, ES&Ts, Humectants, Flour treatment agents, preservatives, anticaking agents

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
ADIPATES	355, 356, 357, 359	1000	1	7	Acidity regulator	Adopt at 2,200 mg/kg with new note "for use in	**EU**: Discontinue - not justified in pre-cooked pastas for which only a limited number of additives is needed **Iran:** accepts proposal

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
						boiled noodles only"	**Japan:** used in boiled noodles to prolong their shelf life. The ML in Japan is 2,200 mg/kg **RF**: need? not allowed in RF.
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	20000		7	Emulsifier	Adopt at 2,000 mg/kg with note 194 "for use in products conforming to CODEX STAN 249-2006 only"	**EU:** accepts the approach; the ML should be aligned with CS 249-2006, i.e. 2000ppm **RF:** need? not allowed in RF.
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	**476**	**5000**			**Emulsifier**	Adopt at 500 mg/kg with note 194	**EU:** accepts the approach; the ML should be aligned with CS 249-2006, i.e. 500ppm **RF:** need? not allowed in RF.
POLYOXYETHYLENE STEARATES	430, 431	5000	2	4	Emulsifier	Adopt with Note 194	**RF:** need? not allowed in RF. **General Note:** 5,000 mg/kg aligns with CODEX STAN 249-2006
PROPYLENE GLYCOL	1520	20000		4	Emulsifier, Glazing Agent, Humectant	Adopt at 10,00 mg/kg with note 194	**EU:** accepts the approach; the ML should be aligned with CS 249-2006, i.e. 1000ppm **RF:** need? not allowed in RF.
PROPYLENE GLYCOL ALGINATE	405	5000		7	Bulking agent, Carrier, Emulsifier, Foaming Agent, Gelling Agent, Stabilizer, Thickener	Adopt with note 194 and new note "10,000 mg/kg in boiled noodles only"	**EU:** accepts proposal **Japan:** Supports proposal; INS 405 used to improve elasticity of boiled noodles. ML in Japan is 10,000 mg/kg. **RF**: need? not allowed in RF
SODIUM DIACETATE	262(ii)	3000		7	Acidity regulator, Preservative, Sequesterant	Discontinue	**EU, RF:** Discontinue
SORBITAN ESTERS OF FATTY ACIDS	491 - 495	5000	11	4	Emulsifier, (Stabilizer - INS 493 and 494 only)	Adopt with Note 194	**EU:** accepts proposal **RF:** need? not allowed in RF. **General Note:** 5,000 mg/kg aligns with CODEX STAN 249-2006
STEAROYL LACTYLATES	481(i), 482(i)	5000		4	Emulsifier, Flour Treatment Agent, Foaming Agent, Stabilizer	Adopt with note 194 and new note "for use in boiled noodles only"	**EU:** accepts proposal **Japan:** Supports proposal; Stearoyl lactylates are used to improve elasticity of boiled noodles. The ML in Japan is 5,000 mg/kg. **RF**: need? not allowed in RF
SUCROSE ESTERS OF	**473**	**2000**			**Emulsifier,**	Adopt with Note	**EU, Japan:** accepts proposal

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
FATTY ACIDS					**Stabilizer**	194	**General Note:** 2,000 mg/kg aligns with CODEX STAN 249-2006
TARTRATES	334, 335(i),(ii), 336(i),(ii), 337	7500	45	4	Acidity Regulator, Sequesterant, Stabilizer (Flavour enhancer - INS 334 only)	Adopt with Note 194 and Note 128	**EU:** are other tartrates needed? Only tartaric acid is identified in CS 249-2006 (i.e. Note 128). **RF**: need? not allowed in RF **General Note:** 7,500 mg/kg aligns with CODEX STAN 249-2006
TOCOPHEROLS	307a, b, c	200		4	Antioxidant	Adopt with note 211 "for use in noodles only"	**EU**: accepts proposal J**apan**: Supports proposal; Tocopherols are used in pre-cooked noodles as an antioxidant to prolong their shelf life. The ML in Japan is 200 mg/kg. **RF**: need? not allowed in RF **General Note:** Tocopherols are listed in CODEX STAN 249-2006 at 200 mg/kg singly or in combination with INS 306. Also, Note 211 would encompass products conforming to CS 249-2006, so Note 194 is not necessary.

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

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
ADIPATES	355, 356, 357, 359	30000	1	7	Acidity regulator	Adopt at 2,000 mg/kg	**Brazil:** allows at 2,000 mg/kg **EU:** 30,000 mg is too high. Child of 20kg would reach the ADI (5 mg/kg bw/d)by eating 3g of a dessert. **RF:** need? not allowed in RF.
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	9000		7	Emulsifier	Adopt at 9,000 mg/kg	**AUS:** supports proposal - allowed in AUS at 5000 mg/kg in dairy and fat based desserts **EU, RF:** 2,000 mg/kg is sufficient **Japan**: Adopt at 9,000 mg/kg; INS 475 used as stabilizers to keep air foams stable in rice dough, resulting products have soft and sponge-like textures
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	**476**	**5000**			**Emulsifier**	Adopt at 5,000 mg/kg	**AUS:** supports proposal - allowed in AUS at 5000 mg/kg in dairy and fat based desserts **EU**: if used as alternative to INS 475, ADI is 3X higher than for INS 475. Limit ML to 2,000 mg/kg. **RF**: need? not allowed in RF.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
PROPYLENE GLYCOL ALGINATE	405	10000		7	Bulking agent, Carrier, Emulsifier, Foaming Agent, Gelling Agent, Stabilizer, Thickener	Discontinue	**EU, RF:** Discontinue
SORBITAN ESTERS OF FATTY ACIDS	491 - 495	5000		7	Emulsifier, (Stabilizer - INS 493 and 494 only)	Adopt	**Brazil, EU, RF**: supports proposal
STEAROYL LACTYLATES	481(i), 482(i)	6000		7	Emulsifier, Flour Treatment Agent, Foaming Agent, Stabilizer	Adopt	**Brazil, EU, Japan:** Adopt **Japan:** Stearoyl Lactylates are used as stabilizers in starch-based products to prevent retrogradation of starches. **RF:** 5,000 mg/kg is sufficient
SUCROSE ESTERS OF FATTY ACIDS	473	10000		7	Emulsifier, Stabilizer	adopt at 5,000 mg/kg with note "singly or in combination: INS 473, 473a and 474"	**EU:** Already adopted provision for INS 474 in this FC at 5,000 mg/kg. **Brazil, Japan, RF:** Adopt at 5,000 with the note "singly or in combination: INS 473, 473a and 474**"** **Japan**: used to provide soft and elastic texture, prevent retrogradation
TARTRATES	334, 335(i),(ii), 336(i),(ii), 337	2860	45	7	Acidity Regulator, Sequesterant, Stabilizer (Flavour enhancer - INS 334 only)	Adopt	**Brazil:** Adopt **RF:** supports proposal **EU:** technological need?
TOCOPHEROLS	307a, b, c	150		7	Antioxidant	Adopt at 500 mg/kg with Note 15 "on the fat or oil basis"	**Brazil:** allowed in Brazil at 500 mg/kg (fat or oil basis) **EU:** technological need? **RF, ELC:** supports proposal

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

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
ADIPATES	355, 356, 357, 359	1000	1	7	Acidity regulator	Discontinue	**EU, RF:** discontinue
POLYGLYCEROL ESTERS	475	10000		7	Emulsifier	Adopt	**EU:** need for numeric ADI additives in this FC? **EFEMA:** supports adoption for INS 475, currently used

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
OF FATTY ACIDS							in this FC **RF:** need? Not allowed in RF.
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	**476**	**5000**			**Emulsifier**	Do not move from Parent FC	**EU:** need for numeric ADI additives in this FC? **RF:** need? Not allowed in RF.
PROPYLENE GLYCOL	1520	500	72	7	Emulsifier, Glazing Agent, Humectant	Discontinue	**EU, RF:** discontinue
STEAROYL LACTYLATES	481(i), 482(i)	7500	2	7	Emulsifier, Flour Treatment Agent, Foaming Agent, Stabilizer	Discontinue	**EU, RF:** discontinue
SUCROSE ESTERS OF FATTY ACIDS	473	10000		7	Emulsifier, Stabilizer	Adopt	**EU:** need for numeric ADI additives in this FC? **Japan:** Adopt at 10,000 mg/kg; Sucrose esters of fatty acids are used as stabilizers for oils in slurry type batters containing flour, eggs, water and oils. **RF:** need? Not allowed in RF
TOCOPHEROLS	307a, b, c	5		7	Antioxidant	Adopt at 100 mg/kg	**EU:** can support **ELC:** supports 100 mg/kg **RF:** Technical need?

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

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	**476**	**5000**			**Emulsifier**	Do not move from parent FC	**EU, RF**: technological need?
SUCROSE ESTERS OF FATTY ACIDS	473	10000		7	Emulsifier, Stabilizer	Adopt	**EU:** technological need? ML too high. **Japan:** used to prevent retrogradation **RF:** need? Not allowed in RF.

Food Category No. 06.8.1 (Soybean-based beverages)

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal[8]
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	1000		3	Emulsifier, Sequesterant, Stabilizer	Hold. CCASIA is currently considering the development of Regional Standard for Non-fermented Soybean Products.	**Brazil:** allowed in Brazil at 400 mg/kg **Iran:** supports provision?
POLYDIMETHYLSILOXANE	900a	50		4	Anticaking Agent, Antifoaming Agent, Emulsifier		**Brazil:** allowed in Brazil at 400 mg/kg **Iran:** supports provision?
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	**476**	**5000**			**Emulsifier**		**EFEMA:** supports adoption
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	500		4	Emulsifier		**EFEMA:** supports adoption
SUCROSE ESTERS OF FATTY ACIDS	473	500		4	Emulsifier, Stabilizer		**Brazil:** allowed in Brazil at 400 mg/kg **Japan:** INS 473 used to provide stable emulsification.

Food Category No. 06.8.2 (Soybean-based beverage film)

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
POLYDIMETHYLSILOXANE	900a	50		4	Anticaking Agent, Antifoaming Agent, Emulsifier	Hold. CCASIA is currently considering the development of Regional Standard for Non-fermented Soybean Products.	**EU**: technological need? **EU, Japan:** Supports proposal to hold provisions **RF: need?** Not allowed in RF.
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	**476**	**5000**			**Emulsifier**		

[8] General Comment: **EU, Japan:** Supports proposal to hold provisions; **RF**: need? Not allowed in RF.

Food Category No. 06.8.3 (Soybean curd (tofu)

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
POLYDIMETHYLSILOXANE	900a	50		4	Anticaking Agent, Antifoaming Agent, Emulsifier	Hold. CCASIA is currently considering the development of Regional Standard for Non-fermented Soybean Products.	**EU**: technological need? **EU, Japan:** Supports proposal to hold provisions **RF: need?** Not allowed in RF.
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	**476**	**5000**			**Emulsifier**		

Food Category No. 06.8.4 (Semi-dehydrated soybean curd)

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	**476**	**5000**			**Emulsifier**	Hold. CCASIA is currently considering the development of Regional Standard for Non-fermented Soybean Products.	**EU**: technological need? **EU, Japan:** Supports proposal to hold provisions **RF: need?** Not allowed in RF.

Food Category No. 06.8.4.1 (Thick gravy-stewed semi-dehydrated soybean curd)

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	There are no provisions in this Food Category for discussion by the pWG; included for information purposes only

Food Category No. 06.8.4.2 (Deep fried semi-dehydrated soybean curd)

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	There are no provisions in this Food Category for discussion by the pWG; included for information purposes only

Food Category No. 06.8.4.3 (Semi-dehydrated soybean curd, other than food categories 06.8.4.1 and 06.8.4.2)

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	There are no provisions in this Food Category for discussion by the pWG; included for information purposes only

Food Category No. 06.8.5 (Dehydrated soybean curd (kori tofu))

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	**476**	**5000**			**Emulsifier**	Hold. CCASIA is currently considering the development of Regional Standard for Non-fermented Soybean Products.	**EU**: technological need? **EU, Japan:** Supports proposal to hold provisions **RF: need?** Not allowed in RF.

Food Category No. 06.8.6 (Fermented soybeans (e.g. natto, tempe)

Corresponding commodity standards: 313R-2013: Does not permit processing aids

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	**476**	**5000**			**Emulsifier**	Do not move from parent FC	**EU**: technological need? **RF:** need? Not allowed in RF.

Food Category No. 06.8.7 (Fermented soybean curd)

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	**476**	**5000**			**Emulsifier**	Do not move from parent FC	**EU**: technological need? **RF:** need? Not allowed in RF.

Food Category No. 06.8.8 (Other soybean protein products)

Corresponding commodity standards: 175-1989: allows the general use of acidity regulators, antifoam agents, firming agents, enzyme preparations, extraction solvents, antidusting agents , flour treatment agents, viscosity control agents

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	**476**	**5000**			**Emulsifier**	Do not move from parent FC	**EU**: technological need? **RF:** need? Not allowed in RF.
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	10000		4	Emulsifier, Stabilizer	Adopt	**EU, RF:** technological need? **Japan**: used to disperse protein powder uniformly to water. The ML in Japan is 10,000 mg/kg.

Food Category No. 07.0 (Bakery wares)

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal[9]
ADIPATES	355, 356, 357, 359	2000	1	7	Acidity regulator	Adopt	**Brazil, Iran:** supports original provision **USA:** allowed for use in USA at 500 mg/kg as an acidity regulator
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	5000		7	Emulsifier	Discontinue	**Brazil, EU:** Discontinue
PROPYLENE GLYCOL ALGINATE	405	5000		7	Bulking agent, Carrier, Emulsifier, Foaming Agent, Gelling Agent, Stabilizer, Thickener	Adopt at 10,000 mg/kg	**Brazil:** allowed in Brazil at 2,000 mg/kg **EU:** limit to FC 07.2 at 2,000 mg/kg **Japan:** used as foam stabilizers to provide voluminous and softness of bread. ML in Japan is 10,000mg/kg. **USA:** allowed for use in USA at 5,000 mg/kg as ES&T
SODIUM DIACETATE	262(ii)	4000		7	Acidity regulator, Preservative, Sequesterant	Adopt	**Brazil:** Not permitted in Brazil **EU:** consider in subcategories. Lower ML and exclude from bread prepared solely with wheat flour, water, yeast or leaven, salt. **RF:** supports proposal **USA:** allowed for use in USA at 4,000 mg/kg

[9] General Comment: **EU:** opposes adoption of additives in parent category. Bread and ordinary bakery wares are staple foods. Requests discussion of use in specific subcategories. **RF**: need? Not allowed in RF.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal[9]
TARTRATES	334, 335(i),(ii), 336(i),(ii), 337	10000	45	7	Acidity Regulator, Sequesterant, Stabilizer (Flavour enhancer - INS 334 only)	Adopt at 5,000 mg/kg	**Brazil:** adopt at 5,000 mg/kg **EU:** consider in subcategories. Lower ML and exclude from bread prepared solely with wheat flour, water, yeast or leaven, salt. **RF:** supports original provision?
TOCOPHEROLS	307a, b, c	200		7	Antioxidant	Adopt at 500 mg/kg with Note 15 "On the fat or oil basis"	**Brazil:** adopt at 500 mg/kg with Note 15 **EU:** consider in subcategories. exclude from bread prepared solely with wheat flour, water, yeast or leaven, salt. **RF:** supports original provision? **ELC**: for cookies with long shelf-life only

Food Category No. 07.1 (Bread and ordinary bakery wares and mixes)

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
POLYOXYETHYLENE STEARATES	430, 431	5000		7	Emulsifier	Adopt at 3,000 mg/kg	**Brazil:** allowed in Brazil at 3,000 mg/kg **EU:** does not support proposal **Iran:** accepts original provision? **RF:** technological need?
PROPYLENE GLYCOL	1520	10000		7	Emulsifier, Glazing Agent, Humectant	Adopt at 1,500 mg/kg	**Brazil:** allowed in Brazil at 1,500 mg/kg **EU:** does not support at 10,000 mg/kg: ML too high. **Iran:** accepts original provision? **RF:** technological need?
STEAROYL LACTYLATES	481(i), 482(i)	5000		7	Emulsifier, Flour Treatment Agent, Foaming Agent, Stabilizer	Adopt	**Brazil, Iran, Japan**: Adopt **EU**: does not support. 3,000 mg/kg is sufficient. Exclude from bread prepared solely with wheat flour, water, yeast or leaven, salt **Japan:** Stearoyl Lactylates are used as stabilizer in bread to prevent retrogradation of starch. **USA:** allowed in yeast-leavened bakery products (subcategories 07.1.1.1, 07.1.3, 07.1.4, 07.1.6) as flour treatment agent. 5,000 mg/kg necessary, increases volume, retards staling, finer texture of product **EFEMA:** supports; is used in all subcategories of this food category

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
SUCROSE ESTERS OF FATTY ACIDS	473	10000		4	Emulsifier, Stabilizer	Adopt	**Brazil:** Not permitted in Brazil **EU:** does not support. Technological need? There is no provision for INS 474 in this FC. **Iran:** accepts proposal **Japan:** adopt. used as foam stabilizers to provide voluminous and softness of bread. **RF:** need? Not allowed in RF. **USA:** allowed in baked goods (parent FC 07.0) at GMP as an emulsifier, stabilizer

Food Category No. 07.1.1 (Bread and rolls)

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	10000		7	Emulsifier	Adopt with new note "in rolls only"	**EU:** use not justified in this FC. Requests specific information on use **RF:** restrict to use in rolls only **EFEMA:** supports original provision
SORBITAN ESTERS OF FATTY ACIDS	491 - 495	10000		7	Emulsifier, (Stabilizer - INS 493 and 494 only)	Adopt	**Brazil**: supports proposal **EU:** request clarification; used in both rolls and bread? **RF:** restrict to use in rolls only

Food Category No. 07.1.1.1 (Yeast-leavened breads and specialty breads)

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	There are no provisions in this Food Category for discussion by the pWG; included for information purposes only

Food Category No. 07.1.1.2 (Soda breads)

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	There are no provisions in this Food Category for discussion by the pWG; included for information purposes only

Food Category No. 07.1.2 (Crackers, excluding sweet crackers)

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	6000		7	Emulsifier	Adopt	**Brazil:** Not permitted in Brazil **EU:** technological need? **Japan:** Supports proposal; Polyglycerol esters of fatty acids are used as stabilizer in crackers to prevent retrogradation of starch. **Iran, RF, EFEMA**: accept proposal **EFEMA:** used to improve texture of crackers
SORBITAN ESTERS OF FATTY ACIDS	491 - 495	5000	11	7	Emulsifier, (Stabilizer - INS 493 and 494 only)	Adopt at 10,000 mg/kg	**Brazil:** allowed in Brazil at 10,000 mg/kg **EU:** technological need? **Iran, RF**: accepts provision

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

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	6000		7	Emulsifier	Adopt	**EU:** does not support **Japan:** Supports proposal; Polyglycerol esters of fatty acids are used as stabilizer in crackers to prevent retrogradation of starch. **Iran, RF, EFEMA:** accepts proposal
SORBITAN ESTERS OF FATTY ACIDS	491 - 495	10000	11	7	Emulsifier, (Stabilizer - INS 493 and 494 only)	Adopt	**Brazil, Iran, RF:** supports proposal **EU:** does not support **EFEMA:** widely used for cakes

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

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	10000		7	Emulsifier	Adopt	**EU:** not necessary in this FC **Iran, RF, EFEMA:** accepts provision
SORBITAN ESTERS OF FATTY ACIDS	491 - 495	5000	11	7	Emulsifier, (Stabilizer - INS 493 and 494 only)	Adopt at 10,000 mg/kg	**Brazil**: allowed in Brazil at 10,000 mg/kg **EU**: not necessary in this FC **Iran:** accepts provision

Food Category No. 07.1.5 (Steamed breads and buns)

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	6000		7	Emulsifier	Adopt at 10,000 mg/kg	**EU:** not necessary in this FC **Iran, EFEMA:** accepts provision **Japan:** used to prevent retrogradation of starches and keep the texture of steamed bread soft. The ML in Japan is 10,000 mg/kg.
SORBITAN ESTERS OF FATTY ACIDS	491 - 495	5000	11	7	Emulsifier, (Stabilizer - INS 493 and 494 only)	Adopt at 10,000 mg/kg	**Brazil**: allowed in Brazil at 10,000 mg/kg **EU**: not necessary in this FC **Iran:** accepts provision

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

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	6000		7	Emulsifier	Adopt at 10,000 mg/kg	**EU:** not necessary in this FC **Iran, EFEMA:** accepts provision **Japan:** used to prevent retrogradation of starches and keep the texture of steamed bread soft. The ML in Japan is 10,000 mg/kg. **RF:** restrict to ordinary bakery wares
SORBITAN ESTERS OF FATTY ACIDS	491 - 495	5000	11	7	Emulsifier, (Stabilizer - INS 493 and 494	Adopt at 10,000 mg/kg	**Brazil**: allowed in Brazil at 10,000 mg/kg **EU**: not necessary in this FC **Iran:** accepts provision **RF:** restrict to ordinary bakery wares

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
					only)		

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

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
ETHYL MALTOL	637	200		7	Flavour Enhancer	Discontinue	**Brazil, EU, Iran, RF:** technological need?
MALTOL	636	200		7	Flavour Enhancer	Discontinue	**Brazil, EU, Iran, RF:** technological need?
NISIN	234	6.25	233	6	Preservative	Adopt	**Brazil:** Not permitted in Brazil **Iran**: technological need? **RF:** not allowed in RF. Use may result in microbial resistance. **ELC:** supports proposal; technological need supports varying application levels dependent on product type; levels of 3.75-6.25 mg/kg are justified in crumpets. Used in various countries: China, Philippines, Japan & Australia/New Zealand (Flour products that are cooked on hot plates only). (additional information provided). **IFAC**: supports proposal. Aerobic spore forming mesophiles are commonly found in cereal meals and flour. Baking or hot plate cooking temperatures may be insufficient to eliminate the bacterial spores. Higher water activity fine bakery products can be extremely perishable and can support bacterial growth, especially filled products. Studies have shown nisin is effective against Gram positive lactic acid spoilage organisms, spore formers, and pathogens. The use of nisin in bakery products and mixes not reduces product spoilage and keeps these products safe for human consumption. (further information provided).
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	10000		7	Emulsifier	Adopt	**Brazil, EU, RF, EFEMA:** supports proposal **Iran:** technological need? **EFEMA:** widely used in fine bakery wares
POLYOXYETHYLENE STEARATES	430, 431	4000		7	Emulsifier	Adopt at 3,000 mg/kg	**Brazil:** Permitted in Brazil at 3,000 mg/kg **Iran, RF:** technological need?
SORBITAN ESTERS OF FATTY ACIDS	491 - 495	10000		7	Emulsifier, (Stabilizer - INS 493 and 494 only)	Adopt	**Brazil, EU, RF, EFEMA**: supports proposal **Iran**: technological need? **USA:** INS 491 allowed in the USA in cakes (FC 07.2.1) and cake mixes (07.2.3) at 6,100 mg/kg as an emulsifier
SUCROSE ESTERS	473	10000		7	Emulsifier,	Adopt with note "singly	**Brazil:** Not permitted in Brazil **EU:** Already adopted provision for INS 474 in this FC at 10,000 mg/kg.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
OF FATTY ACIDS					Stabilizer	or in combination: INS 473, 473a and 474"	use should be singly or in combination with INS 474 (shared ADI). **Iran**: technological need? **Japan:** supports proposal; INS 473 is used in fine bakery wares as foam stabilizer to provide voluminous and softness. INS 473 is also used to prevent retrogradation of starches in doughnuts.. **RF:** supports proposal **USA:** allowed in baked goods (parent FC 07.0) at GMP as an emulsifier, stabilizer

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

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
PROPYLENE GLYCOL	1520	50000		7	Emulsifier, Glazing Agent, Humectant	Adopt at 1,500 mg/kg	**Brazil, EU:** adopt at 1,500 mg/kg. **Iran:** accepts original provision? **RF**: need? Not allowed in RF.
STEAROYL LACTYLATES	481(i), 482(i)	5500		7	Emulsifier, Flour Treatment Agent, Foaming Agent, Stabilizer	Adopt	**Brazil, EU, Iran, EFEMA**: support proposal **RF:** 5,000 mg/kg is sufficient **USA**: allowed in yeast-leavened bakery products (parent FC 07.2) at 5,000 mg/kg as flour treatment agent

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

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
PROPYLENE GLYCOL	1520	10000		7	Emulsifier, Glazing Agent, Humectant	Adopt at 1,500 mg/kg	**Brazil, EU:** adopt at 1,500 mg/kg. **Iran:** accepts original provision? **RF**: need? Not allowed in RF.
STEAROYL LACTYLATES	481(i), 482(i)	5000		7	Emulsifier, Flour Treatment Agent, Foaming Agent, Stabilizer	Adopt	**Brazil, EU, Iran, EFEMA**: support proposal **RF:** 5,000 mg/kg is sufficient **USA**: allowed in yeast-leavened bakery products (parent FC 07.2) at 5,000 mg/kg as flour treatment agent. Also specifically 07.2.2 at 5,000 mg/kg.

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

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
PROPYLENE GLYCOL	1520	10000		7	Emulsifier, Glazing Agent, Humectant	Adopt at 1,500 mg/kg	**Brazil, EU:** adopt at 1,500 mg/kg. **Iran:** accepts original provision? **RF**: need? Not allowed in RF.
STEAROYL LACTYLATES	481(i), 482(i)	8000		7	Emulsifier, Flour Treatment Agent, Foaming Agent, Stabilizer	Adopt at 5,000 mg/kg	**Brazil:** adopt at 5,000 mg/kg **U, Iran, EFEMA**: support original provision **RF:** 5,000 mg/kg is sufficient **USA**: allowed in yeast-leavened bakery products (parent FC 07.2) at 5,000 mg/kg for flour treatment. **EFEMA:** widely used in this FC

Food Category No. 08.0 (Meat and meat products, including poultry and game)

Corresponding commodity standards: Corresponding standards for subcategories 08.2.2 and 08.3.2

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
~~POLYGLYCEROL ESTERS OF FATTY ACIDS~~	~~475~~	~~5000~~		~~7~~	~~Emulsifier~~	Consider use in subcategories	**Brazil, EU, Iran, RF**: supports proposal
~~POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID~~	~~476~~	~~5000~~		~~7~~	~~Emulsifier~~		
~~TARTRATES~~	~~334, 335(i),(ii), 336(i),(ii), 337~~	~~GMP~~	~~45~~	~~7~~	~~Acidity Regulator, Sequesterant, Stabilizer (Flavour enhancer - INS 334 only)~~		

Food Category No. 08.1(Fresh meat, poultry, and game)

Horizontal approach (FA/45 CRD2 Appendix FA/46 CRD 2 Appendix V): acidity regulators/ES&T are not horizontally justified

Corresponding commodity standards: None.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
~~NITRATES~~	~~251,~~	~~150~~	~~30~~	~~7~~	~~Colour Retention Agent,~~	Consider use in	**Brazil, EU, RF**: supports proposal

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
	~~252~~				~~Preservative~~	subcategories	**Iran**: does not support provision
~~NITRITES~~	~~249, 250~~	~~130~~	~~32~~	~~7~~	~~Colour Retention Agent, Preservative~~		**EU, RF**: supports proposal **Iran**: does not support provision
~~POTASSIUM LACTATE~~	~~326~~	~~20000~~		~~7~~	~~Acidity Regulator, Antioxidant, Emulsifier, Humectant~~		**EU, RF**: supports proposal **USA**: allowed in USA in meat, meat products, poultry, and poultry products (Parent Category 08.0) at 2,000 mg/kg as a flavour – not food additive use
~~PROTEASE~~	~~1101(i)~~	~~GMP~~		~~7~~	~~Flavour Enhancer, Flour Treatment Agent, Stabilizer~~		**EU, RF**: supports proposal
~~SODIUM LACTATE~~	~~325~~	~~20000~~		~~7~~	~~Acidity Regulator, Antioxidant, Bulking Agent, Emulsifier, Humectant, Thickener~~		**EU, RF**: supports proposal **USA**: allowed in USA in meat, meat products, poultry, and poultry products (Parent Category 08.0) at 2,000 mg/kg as a flavour – not food additive use

Food Category No. 08.1.1(Fresh meat, poultry, and game, whole pieces or cuts)

Horizontal approach (FA/45 CRD2 Appendix FA/46 CRD 2 Appendix V): acidity regulators not horizontally justified, ES&T justified with Note 16 "for use in glaze, coatings or decorations for fruit, vegetables, meat or fish"

Corresponding commodity standards: None.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
NITRATES	**251, 252**	**150**	**30**		**Colour Retention Agent, Preservative**	Do not move from parent FC	**Brazil:** supports e-WG proposal **EU:** Opposes provision. No need in fresh meat, consumer would be misled. **Iran**: does not support preservatives in fresh meat **RF**: need? Not allowed in RF.
NITRITES	**249, 250**	**130**	**32**		**Colour Retention Agent, Preservative**	Do not move from parent FC	**Brazil:** supports e-WG proposal **EU:** Opposes provision. No need in fresh meat, consumer would be misled (appearance of meat reflects freshness - used as colour retention agent). Nitrites have associated health risks, use should be restricted. **Iran:** does not support preservatives in fresh meat **RF:** need? Not allowed in RF.
POLYGLYCEROL ESTERS	**475**	**5000**			**Emulsifier**	Do not move from parent FC	**Brazil:** supports e-WG proposal **EU:** Opposes provision.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
OF FATTY ACIDS							**RF**: need? Not allowed in RF
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	**476**	**5000**			**Emulsifier**	Do not move from parent FC	**Brazil:** supports e-WG proposal **EU:** Opposes provision. **RF**: need? Not allowed in RF
POTASSIUM LACTATE	**326**	**20000**			**Acidity Regulator, Antioxidant, Emulsifier, Humectant**	Do not move from parent FC	**Brazil:** supports e-WG proposal **EU:** Opposes provision. **RF:** need? Not allowed in RF. **USA:** allowed in USA in meat, meat products, poultry, and poultry products (Parent Category 08.0) at 2,000 mg/kg as a flavour – not a food additive use
PROTEASE	**1101(i)**	**GMP**			**Flavour Enhancer, Flour Treatment Agent, Stabilizer**	Do not move from parent FC	**Brazil:** supports e-WG proposal **EU:** Opposes provision. **RF**: need? Not allowed in RF
SODIUM LACTATE	**325**	**20000**			**Acidity Regulator, Antioxidant, Bulking Agent, Emulsifier, Humectant, Thickener**	Do not move from parent FC	**Brazil:** supports e-WG proposal **EU:** Opposes provision. **RF:** need? Not allowed in RF. **USA:** allowed in USA in meat, meat products, poultry, and poultry products (Parent Category 08.0) at 2,000 mg/kg as a flavour – not a food additive use
TARTRATES	**334, 335(i),(ii), 336(i),(ii), 337**	**GMP**	**45**		**Acidity Regulator, Sequesterant, Stabilizer (Flavour enhancer - INS 334 only)**	Request information on use level	**Brazil**: Not permitted in meat products in Brazil **EU**: discontinue; need justification for use in fresh meat **Brazil, EU:** GMP not appropriate, for numeric ADI **RF:** supports provision as GMP.

Food Category No. 08.1.2 (Fresh meat, poultry, and game, comminuted)

Horizontal approach (FA/45 CRD2 Appendix FA/46 CRD 2 Appendix V): acidity regulators not horizontally justified, ES&T are horizontally justified

Corresponding commodity standards: None.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
NITRATES	**251, 252**	**150**	**30**		**Colour Retention Agent, Preservative**	Adopt at 300 mg/kg	**Brazil:** allowed in Brazil in meatballs, fresh sausages and hamburgers at 300 mg/kg **EU**: Opposes. use in fresh meat misleads the consumer (appearance not reflecting real freshness) **Iran**: does not support preservatives in fresh meat

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
							RF: need? Not allowed in RF.
NITRITES	**249, 250**	**130**	**32**		**Colour Retention Agent, Preservative**	Adopt at 150 mg/kg	**Brazil:** allowed in Brazil in meatballs, fresh sausages and hamburgers at 150 mg/kg **EU**: Opposes. use in fresh meat misleads the consumer (fresh appearance not reflecting real freshness) due to safety concerns use of nitrites should be limited to where necessary. **Iran**: does not support preservatives in fresh meat **RF**: need? Not allowed in RF.
POLYGLYCEROL ESTERS OF FATTY ACIDS	**475**	**5000**			**Emulsifier**	Do not move from parent FC	**Brazil:** supports proposal, not allowed in Brazil **RF**: need? Not allowed in RF
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	**476**	**5000**			**Emulsifier**	Do not move from parent FC	**Brazil:** supports proposal, not allowed in Brazil **EU:** Opposes provision. **RF**: need? Not allowed in RF
POTASSIUM LACTATE	**326**	**20000**			**Acidity Regulator, Antioxidant, Emulsifier, Humectant**	Do not move from parent FC	**Brazil, EU:** supports e-WG proposal **RF:** need? Not allowed in RF. **USA:** allowed in USA in meat, meat products, poultry, and poultry products (Parent Category 08.0) at 2,000 mg/kg as a flavour – not a food additive use
PROTEASE	**1101(i)**	**GMP**			**Flavour Enhancer, Flour Treatment Agent, Stabilizer**	Do not move from parent FC	**Brazil:** supports proposal, not allowed in Brazil **EU:** Opposes provision. **RF**: need? Not allowed in RF
SODIUM LACTATE	**325**	**20000**			**Acidity Regulator, Antioxidant, Bulking Agent, Emulsifier, Humectant, Thickener**	Do not move from parent FC	**Brazil, EU:** supports e-WG proposal **RF:** need? Not allowed in RF. **USA:** allowed in USA in meat, meat products, poultry, and poultry products (Parent Category 08.0) at 2,000 mg/kg as a flavour – not a food additive use
TARTRATES	**334, 335(i),(ii), 336(i),(ii), 337**	**GMP**	**45**		**Acidity Regulator, Sequesterant, Stabilizer (Flavour enhancer - INS 334 only)**	Request information on use level	**Brazil**: Not permitted in meat products in Brazil **EU**: discontinue; need justification for use in fresh meat **Brazil, EU:** GMP not appropriate, for numeric ADI **RF:** supports provisionl as GMP.
TOCOPHEROLS	307a, b, c	300	15	7	Antioxidant	Adopt	**Brazil:** does not allow use **EU:** opposes. Could mislead consumer (antioxidants could give spoiled meat fresh appearance). **RF:** supports proposal. **USA:** allowed in sausages, meatballs, pizza toppings,

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
							beef patties in USA at 300 mg/kg as antioxidant

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

Corresponding commodity standards: corresponding commodity standards to subcategory 08.2.2

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
ADIPATES	355, 356, 357, 359	3000	1	7	Acidity Regulator	Adopt with new note "Excluding products conforming to the Standard for Cooked Cured Ham (CODEX STAN 96-1981) and the Standard for Cured Pork Shoulder (CODEX STAN 97-1981)"	**Brazil, RF:** does not allow use **EU**: technological need in FC 8.2 and subcategories? **Iran:** does not support **USA:** allowed in the USA at 3000 mg/kg
SODIUM DIACETATE	262(ii)	1000		7	Acidity Regulator, Preservative, Sequesterant		**Brazil, EU, RF:** supports proposal **Iran:** does not support **USA:** allowed in the USA in meat and poultry products (subcategories 08.2.1.1 and 08.2.1.2) at 1,000 mg/kg as preservative
SORBATES	200-203	2000	42	6	Preservative	Adopt at 200 mg/kg with Notes 42, 3, and new note excluding CS 96-1981 & 97-1981	**Brazil:** Adopt at 200 mg/kg with note 16 or note 3 **EU**: move to subcategories FC 08.2.1 and 08.3.1 (surface treatment of dried meat products), in FC 08.3.2 (pate and aspic) and in FC 08.4 for collagen-based casings with water activity greater than 0.6 **Iran:** does not support **RF**: need? not allowed in RF.
TOCOPHEROLS	307a, b, c	3000		7	Antioxidant	Request information on ML, exclude use from standardized products	**Brazil:** does not allow use **EU:** supports approach but 3,000 mg/kg too high (child of 20kg would reach the ADI by eating 13g).. Iran: does not support **RF:** adopt original provision with no note note **USA:** Allowed in USA in poultry products at 300 mg/kg **ELC:** supports 500 mg/kg

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

Corresponding commodity standards: None.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
LAURIC ARGINATE ETHYL ESTER	243	200		2	Preservative	Adopt - comments indicate use by some members	**AUS:** support proposal - allowed in AUS at 200 mg/kg in processed meat **Brazil, EU, RF:** does not allow use **USA**: allowed in USA in meat and poultry products (parent category 08.2) at 200 mg/kg as a preservative. has been shown to be an effective antimicrobial against bacteria, yeast, and molds. In USA is used in addition to good hygienic practices, not in place of.

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

Corresponding commodity standards: None.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
NITRATES	251, 252	1600	30	7	Colour Retention Agent, Preservative	Adopt at 500 mg/kg	**Brazil**: allowed in Brazil at 300 mg/kg which is sufficient for tech function **EU:** 100 - 110 mg/kg is suffficient **Iran**: supports proposal - allowed in Iran at 120 mg/kg **RF:** limit to 250 mg/kg due to carcinogenic concerns **USA**: allowed in USA at 500 mg/kg as preservative in curing preparation. Preservative and colour retention agent at 3.05 oz/100 lb meat or poultry product (dry cure); 2.75 oz/100 lb chopped meat or poultry
NITRITES	249, 250	420	32	7	Colour Retention Agent, Preservative	Adopt at 250 mg/kg	**AUS:** support proposal - allowed in AUS at 125 mg/kg in cured meat **Brazil**: allowed in Brazil at 150 mg/kg expressed as sodium nitrite **EU**: ML of 30 to 80 ppm was considered to be sufficient for the meat standards (CS 88-1981, 89-1981, 96-1981, 97-1981 and 98-1981). Propose this ML for the similar non-standardised foods of FC 08.2.1.1 – 250 mg/kg is too high I**ran**: supports proposal - allowed in Iran at 120 mg/kg **RF**: limit to 250 mg/kg due to carcinogenic concerns **USA**: allowed in USA as colour retention agent at 1 oz/100 lb meat or poultry product (dry cure); 0.25

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
							oz/100 lb chopped meat or poultry product
POLYGLYCEROL ESTERS OF FATTY ACIDS	**475**	**5000**			**Emulsifier**	Request clarification on use	**Brazil, RF**: does not allow use **EU:** Tech need for emulsifiers? **Iran:** supports provision
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	**476**	**5000**			**Emulsifier**		**Brazil, RF**: does not allow use **EU:** Tech need for emulsifiers? **Iran:** supports provision
TARTRATES	**334, 335(i),(ii), 336(i),(ii), 337**	**GMP**	**45**		**Acidity Regulator, Sequesterant, Stabilizer (Flavour enhancer - INS 334 only)**	Adopt	**Brazil:** does not allow use **EU:** Tech need? GMP not appropriate for additives with numerical ADI. **Iran:** supports proposal **RF:** supports proposal at GMP **USA:** allowed in USA in parent FC 08.2 at GMP as acidity regulator

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

Corresponding commodity standards: None.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
NITRATES	251, 252	450	30	7	Colour Retention Agent, Preservative	Adopt at 500 mg/kg	**AUS:** adopt at 500 mg/kg - allowed in AUS at 500 mg/kg in slow dried cured meat **Brazil:** allowed in Brazil at 300 mg/kg – this level is sufficient for technical effect **EU:** 100 - 110 mg/kg is sufficient **Iran**: supports proposal - allowed in Iran at 120 mg/kg **RF**: limit to 250 mg/kg due to carcinogenic concerns **USA:** allowed in USA at 500 mg/kg as preservative in curing preparation. Preservative and colour retention agent at 3.05 oz/100 lb meat or poultry product (dry cure); 2.75 oz/100 lb chopped meat or poultry
NITRITES	249, 250	300	32	7	Colour Retention Agent, Preservative	Adopt at 250 mg/kg	**AUS:** support proposal - allowed in AUS at 125 mg/kg in slow dried cured meat **Brazil**: allowed in Brazil at 150 mg/kg expressed as sodium nitrite. 150 mg/kg is sufficient. **EU:** ML of 30 respectively 80 ppm was considered to be sufficient for the meat standards (CS 88-1981, 89-1981, 96-1981, 97-1981 and 98-1981). Propose this

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
							ML for the similar non-standardised foods of this FC. ML of 250 mg/kg is too high. **Iran:** supports proposal - allowed in Iran at 120 mg/kg **RF:** limit to 250 mg/kg due to carcinogenic concerns
POLYGLYCEROL ESTERS OF FATTY ACIDS	**475**	**5000**			**Emulsifier**	Request clarification on use	**Brazil, RF**: does not allow use **EU:** Tech need for emulsifiers? **Iran:** supports provision
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	**476**	**5000**			**Emulsifier**		**Brazil, RF**: does not allow use **EU:** Tech need for emulsifiers? **Iran:** supports provision
TARTRATES	**334, 335(i),(ii), 336(i),(ii), 337**	**GMP**	**45**		**Acidity Regulator, Sequesterant, Stabilizer (Flavour enhancer - INS 334 only)**	Adopt	**Brazil:** does not allow use **EU:** Tech need? GMP not appropriate for additives with numerical ADI. **Iran:** supports proposal **RF:** supports proposal at GMP **USA:** allowed in USA in parent FC 08.2 at GMP as acidity regulator

<u>Food Category No.</u> 08.2.1.3 (Fermented non-heat treated processed meat, poultry, and game products in whole pieces or cuts)

Corresponding commodity standards: None.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
NITRATES	251, 252	450	30	7	Colour Retention Agent, Preservative	Adopt at 300 mg/kg	**Brazil:** allowed in Brazil at 300 mg/kg **EU**: 100 - 110 mg/kg is sufficient **RF**: need? Not allowed in RF.
NITRITES	249, 250	130	32	7	Colour Retention Agent, Preservative	Adopt at 150 mg/kg	**Brazil:** allowed in Brazil at 150 mg/kg **EU:** ML of 30 respectively 80 ppm was considered to be sufficient for the meat standards (CS 88-1981, 89-1981, 96-1981, 97-1981 and 98-1981). Propose this ML for the similar non-standardised foods of this FC. Request further discussion of 150 mg/kg ML **RF**: need? not allowed in RF.
POLYGLYCEROL ESTERS OF FATTY ACIDS	**475**	**5000**			**Emulsifier**	Do not move from parent FC	**Brazil, RF**: does not allow use **EU:** Tech need for emulsifiers?
POLYGLYCEROL ESTERS OF INTERESTERIFIED	**476**	**5000**			**Emulsifier**		**Brazil, RF**: does not allow use **EU:** Tech need for emulsifiers?

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
RICINOLEIC ACID							
TARTRATES	**334, 335(i),(ii), 336(i),(ii), 337**	**GMP**	**45**		**Acidity Regulator, Sequesterant, Stabilizer (Flavour enhancer - INS 334 only)**	Adopt	**Brazil:** does not allow use **Brazil, EU:** Tech need? GMP not appropriate for additives with numerical ADI. **RF:** supports proposal at GMP **USA:** allowed in USA in parent FC 08.2 at GMP as acidity regulator

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

Corresponding commodity standards: 96-1981, 97-1981: lists specific preservatives, antioxidants, flavour enhancers, acidity regulators, humectants, thickeners

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
LAURIC ARGINATE ETHYL ESTER	243	200		2	Preservative	Adopt with note excluding CS 96-1981 and 97-1981	**AUS:** support proposal - allowed in AUS at 200 mg/kg **Brazil, RF:** does not allow use **USA**: allowed in USA in meat and poultry products (parent category 08.2) at 200 mg/kg as a preservative. has been shown to be an effective antimicrobial against bacteria, yeast, and molds. In USA is used in addition to good hygienic practices, not in place of.
NISIN	234	25	233	3	Preservative	Adopt with new note "Excluding products conforming to the Standard for Cooked Cured Ham (CODEX STAN 96-1981) and the Standard for Cured Pork Shoulder (CODEX STAN 97-1981)"	**AUS:** support proposal - permitted in AUS at 12.5 mg/kg in this FC **Brazil:** not permitted in Brazil in meat products **EU:** 12.5 mg/kg is sufficient **Iran:** does not support **RF:** does not support. Use could result in resistance in microorganisms **USA:** allowed in the USA at 5.5 mg/kg as a preservative **ELC:** Support 25 mg/kg without new note, propose commodity standards be amended to allow nisin. Nisin is used alone or in combination with other control methods to protect against the growth of Listeria and spoilage microorganisms. Technological justification for use of nisin at 50-125 mg/kg in ready to eat vacuum packed diced turkey ham, 125 mg/kg in vacuum packaged ham, and 75-100 mg/kg in meat slurries simulating cooked ham (additional information

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
							provided). **IFAC:** supports adoption without note. ammend CODEX STANs 96-1981 & 97-1981 to allow use as data shows nisin can enhance food safety in products covered by those standards.
NITRATES	251, 252	365	30	7	Colour Retention Agent, Preservative	Adopt at 300 mg/kg with note excluding CS 96-1981 and 97-1981	**Brazil**: supports proposal. allowed in Brazil at 300 mg/kg **EU**: tech need? Not included in commodity standards, what non-standardized products is it used in? **Iran:** supports at 150 mg/kg **RF:** 250 mg/kg is sufficient
POLYGLYCEROL ESTERS OF FATTY ACIDS	**475**	**5000**			**Emulsifier**	Do not move from parent FC	**Brazil:** does not allow use **EU, RF:** tech need? Emulsifiers not included in commodity standards
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	**476**	**5000**			**Emulsifier**	Adopt with note excluding CS 96-1981 and 97-1981	**Brazil:** does not allow use **EU, RF:** tech need? Emulsifiers not included in commodity standards **Iran**: accepts original proposal of adopt with no note
STEAROYL LACTYLATES	481(i), 482(i)	4000		7	Emulsifier, Flour Treatment Agent, Foaming Agent, Stabilizer	Adopt with note excluding CS 96-1981 and 97-1981	**Brazil:** does not allow use **EU, RF:** tech need? Emulsifiers not included in commodity standards **Iran**: accepts original proposal of adopt with no note.
SUCROSE ESTERS OF FATTY ACIDS	473	5000	15	7	Emulsifier, Stabilizer	Adopt with note excluding CS 96-1981 and 97-1981	**Brazil:** does not allow use **EU, RF:** tech need? Emulsifiers not included in commodity standards **Iran**: accepts original proposal of adopt with no note **Japan:** used to improve water holding capacity and elasticity of pieces or cut meats.
TARTRATES	**334, 335(i),(ii), 336(i),(ii), 337**	**GMP**	**45**		**Acidity Regulator, Sequesterant, Stabilizer (Flavour enhancer - INS 334 only)**	Adopt with note excluding CS 96-1981 and 97-1981	**Brazil:** does not allow use **Brazil, EU:** Tech need? GMP not appropriate for additives with numerical ADI. **Iran**: accepts original proposal of adopt with no note **RF:** supports proposal at GMP **USA:** allowed in USA in parent FC 08.2 at GMP as acidity regulator

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

Corresponding commodity standards: None.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
LAURIC ARGINATE ETHYL ESTER	243	200	3	3	Preservative	Adopt	**AUS:** support proposal - allowed in AUS at 200 mg/kg **Brazil, RF:** does not allow use **EU:** need for preservatives in frozen meat? **USA**: allowed in USA in meat and poultry products (parent category 08.2) at 200 mg/kg as a preservative. has been shown to be an effective antimicrobial against bacteria, yeast, and molds. In USA is used in addition to good hygienic practices, not in place of.
NITRATES	251, 252	220	30	7	Colour Retention Agent, Preservative	Adopt at 300 mg/kg	**Brazil:** allowed in Brazil at 300 mg/kg **EU:** Technological need in frozen meat? **Iran, RF:** accepts proposal
NITRITES	249, 250	170	32	7	Colour Retention Agent, Preservative	Adopt at 150 mg/kg	**Brazil:** allowed in Brazil at 150 mg/kg **EU:** ML of 30 respectively 80 ppm was considered to be sufficient for the meat standards (CS 88-1981, 89-1981, 96-1981, 97-1981 and 98-1981). Propose this ML for the similar non-standardised foods of FC. Request further discussion of 150 mg/kg ML **RF**: need? not allowed in RF.
POLYGLYCEROL ESTERS OF FATTY ACIDS	**475**	**5000**			**Emulsifier**	Request clarification on use	**Brazil, RF:** does not allow use **EU:** Tech need for emulsifiers? **Iran:** accepts provision
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	**476**	**5000**			**Emulsifier**		
TARTRATES	**334, 335(i),(ii), 336(i),(ii), 337**	**GMP**	**45**		**Acidity Regulator, Sequesterant, Stabilizer (Flavour enhancer - INS 334 only)**	Adopt	**Brazil:** does not allow use **Brazil, EU:** Tech need? GMP not appropriate for additives with numerical ADI. **Iran**: accepts proposal **RF:** supports proposal at GMP **USA:** allowed in USA in parent FC 08.2 at GMP as acidity regulator

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

Corresponding commodity standards: Corresponding standards for subcategory 08.3.2.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
ADIPATES	355, 356, 357, 359	3000	1	7	Acidity regulator	Adopt at 3,000 mg/kg with new note excluding CS 88-1981, 89-1981, and 89-1981	**Brazil, RF:** does not allow use **EU:** technological need? If used in specfic products move to appropriate sub-category. **Iran:** does not support proposal **USA**: allowed in the USA at 3,000 mg/kg
PROPYLENE GLYCOL ALGINATE	405	5000		7	Bulking agent, Carrier, Emulsifier, Foaming Agent, Gelling Agent, Stabilizer, Thickener		**Brazil**: supports use, limit to 3,000 mg/kg **EU, RF:** for which functional class? Technological need? **Iran:** supports proposal
SODIUM DIACETATE	262(ii)	1000		7	Acidity regulator, Preservative, Sequesterant	Adopt with note excluding CS 88-1981, 89-1981, and 89-1981	**Brazil, Iran:** supports proposal **EU:** technological need? Exclude use from standardized products **RF:** supports adoption at GMP. **USA:** allowed in the USA in meat and poultry products (subcategories 08.3.1.1 & 08.3.1.2) at 1,000 mg/kg as preservative
SORBATES	200-203	2000	42	6	Preservative	Adopt at 1,500 mg/kg with note excluding CS 88-1981, 89-1981, and 89-1981	**AUS:** support proposal - permitted in AUS at 1500 mg/kg in fermented, uncooked processed comminuted meat products **Brazil:** allowed in Brazil at 200 mg/kg. Requests tech justification for ML of 2,000 mg/kg. **EU**: Move to subcategories FC 08.3.1 (surface treatment of dried meat products) and in FC 08.3.2 (pate and aspic); exclude from corresponding commodity standards **Iran, RF**: does not support proposal
TOCOPHEROLS	307a, b, c	3000		7	Antioxidant	Adopt at 500 mg/kg with note excluding CS 88-1981, 89-1981, and 89-1981	**Brazil:** does not allow use **EU:** move to appropriate subcategories. 3,000 mg/kg is too high (20kg child reaches ADI by eating 13g) **Iran**: does not support proposal **RF:** supports original provision? **USA**: allowed in the USA at 300 mg/kg as an antioxidant **ELC**: support 500 mg/kg

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

Corresponding commodity standards: None.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
LAURIC ARGINATE ETHYL ESTER	243	200		3	Preservative	Adopt at 315 mg/kg	**AUS:** support proposal - allowed in AUS at 315 mg/kg **Brazil, EU, RF:** does not allow use **USA**: allowed in USA in meat and poultry products (parent category 08.2) at 200 mg/kg as a preservative. has been shown to be an effective antimicrobial against bacteria, yeast, and molds. In USA is used in addition to good hygienic practices, not in place of.

Food Category No. 08.3.1.1 (Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products)

Corresponding commodity standards: None.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
NITRATES	251, 252	1250	30	7	Colour Retention Agent, Preservative	Adopt at 500 mg/kg	**Brazil:** allowed in Brazil at 300 mg/kg which is sufficient for technical function **EU:** 100 - 110 mg/kg is sufficient **Iran:** allowed but at a lower ML **RF:** restrict to 250 mg/kg because 7% nitrates converted to nitrites which are carcinogens **USA:** allowed in USA at 500 mg/kg as preservative in curing preparation. Preservative and colour retention agent at 3.05 oz/100 lb meat or poultry product (dry cure); 2.75 oz/100 lb chopped meat or poultry
POLYGLYCEROL ESTERS OF FATTY ACIDS	**475**	**5000**			**Emulsifier**	Do not move from parent FC	**Brazil, RF**: does not allow use **EU:** Tech need for emulsifiers?
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	**476**	**5000**			**Emulsifier**		**Brazil, RF:** does not allow use **EU:** Tech need for emulsifiers?
TARTRATES	**334, 335(i),(ii), 336(i),(ii), 337**	**GMP**	**45**		**Acidity Regulator, Sequesterant, Stabilizer (Flavour enhancer - INS 334 only)**	Adopt	**Brazil:** does not allow use **Brazil, EU:** Tech need? GMP not appropriate for additives with numerical ADI. **RF:** supports proposal at GMP **USA:** allowed in USA in parent FC 08.3 at GMP as acidity regulator

Food Category No. 08.3.1.2 (Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products)

Corresponding commodity standards: None.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
NITRATES	251, 252	365	30	7	Colour Retention Agent, Preservative	Adopt at 500 mg/kg	**Brazil:** allowed in Brazil at 300 mg/kg which is sufficient for technical function **EU:** 100 - 110 mg/kg is sufficient **Iran:** allowed but at a lower ML **RF:** restrict to 250 mg/kg because 7% nitrates converted to nitrites which are carcinogens **USA:** allowed in USA at 500 mg/kg as preservative in curing preparation. Preservative and colour retention agent at 3.05 oz/100 lb meat or poultry product (dry cure); 2.75 oz/100 lb chopped meat or poultry
POLYGLYCEROL ESTERS OF FATTY ACIDS	**475**	**5000**			**Emulsifier**	Do not move from parent FC	**Brazil, RF**: does not allow use **EU:** Tech need for emulsifiers?
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	**476**	**5000**			**Emulsifier**		**Brazil, RF:** does not allow use **EU:** Tech need for emulsifiers?
TARTRATES	**334, 335(i),(ii), 336(i),(ii), 337**	**GMP**	**45**		**Acidity Regulator, Sequesterant, Stabilizer (Flavour enhancer - INS 334 only)**	Adopt	**Brazil:** does not allow use **Brazil, EU:** Tech need? GMP not appropriate for additives with numerical ADI. **RF:** supports proposal at GMP **USA:** allowed in USA in parent FC 08.3 at GMP as acidity regulator

Food Category No. 08.3.1.3 (Fermented non-heat treated processed comminuted meat, poultry, and game products)

Corresponding commodity standards: None.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
NITRATES	251, 252	365	30	7	Colour Retention Agent, Preservative	Adopt at 500 mg/kg	**AUS:** adopt at 500 mg/kg - used in AUS at that level **Brazil:** allowed in Brazil at 300 mg/kg which is sufficient for technical function **EU:** 100 - 110 mg/kg is sufficient **Iran:** allowed but at a lower ML **RF:** restrict to 250 mg/kg because 7% nitrates converted to nitrites which are carcinogens **USA:** allowed in USA at 500 mg/kg as preservative in

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
							curing preparation. Preservative and colour retention agent at 3.05 oz/100 lb meat or poultry product (dry cure); 2.75 oz/100 lb chopped meat or poultry
POLYGLYCEROL ESTERS OF FATTY ACIDS	**475**	**5000**			**Emulsifier**	Do not move from parent FC	**Brazil, RF**: does not allow use **EU:** Tech need for emulsifiers?
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	**476**	**5000**			**Emulsifier**	Do not move from parent FC	**Brazil, RF**: does not allow use **EU:** Tech need for emulsifiers?
TARTRATES	**334, 335(i),(ii), 336(i),(ii), 337**	**GMP**	**45**		**Acidity Regulator, Sequesterant, Stabilizer (Flavour enhancer - INS 334 only)**	Adopt	**Brazil:** does not allow use **Brazil, EU:** Tech need? GMP not appropriate for additives with numerical ADI. **RF:** supports proposal at GMP **USA:** allowed in USA in parent FC 08.3 at GMP as acidity regulator

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

Corresponding commodity standards: 88-1981, 89-1981, 98-1981: List specific preservatives, antioxidants, flavour enhancers, acidity regulators, humectants, colours

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
LAURIC ARGINATE ETHYL ESTER	243	200		3	Preservative	Adopt with note excluding CS 88-1981, 89-1981, and 98-1981	**Brazil, RF:** does not allow use **USA**: allowed in USA in meat and poultry products (parent category 08.2) at 200 mg/kg as a preservative. has been shown to be an effective antimicrobial against bacteria, yeast, and molds. In USA is used in addition to good hygienic practices, not in place of.
NISIN	234	25	233	3	Colour Retention Agent, Preservative	Adopt with note excluding CS 88-1981, 89-1981, and 98-1981	**AUS:** support proposal - allowed in AUS at 12.5 mg/kg **EU:** 12.5 mg/kg is sufficient. no need to amend the standards. The standardised products include products sold in hermetically sealed containers which have been heat treated after sealing to such an extent that the product is shelf-stable, therefore, nisin is not needed (see CS 88-1981). The other preservatives are mainly used for its impact on the sensorial properties (i.e. nitrites, potassium chloride - colour retention, taste) **Iran**: does not support proposal

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
							RF: does not support, use may result in resistance in microorganisms. **USA**: allowed in the USA at 5.5 mg/kg as a preservative **ELC**: Support 25 mg/kg without new note, propose commodity standards be amended to allow nisin. Nisin is used alone or in combination with other control methods to protect against the growth of Listeria and spoilage microorganisms. Technological justification for use of nisin at 6.25-25 mg/kg, 125 mg/kg in ready to eat turkey bologna, and 125 mg/kg in vacuum packed sliced pork bologna frankfurters (additional information provided). I**FAC**: supports adoption without note. amend CODEX STANs 89-1981 & 98-1981 to allow use as data shows nisin can enhance food safety in products covered by those standards. Have submitted comments to CL 2014/8-FA to this effect.
NITRATES	251, 252	365	30	7	Colour Retention Agent, Preservative	Adopt at 300 mg/kg with note excluding CS 88-1981, 89-1981, and 98-1981	**Brazil:** allowed in Brazil at 300 mg/kg **EU**: Technological need in heat-treated processed meat? **Iran**: allowed but at a lower ML **RF:** restrict to 250 mg/kg
POLYGLYCEROL ESTERS OF FATTY ACIDS	**475**	**5000**			**Emulsifier**	Do not move from parent FC	**Brazil, RF:** does not allow use **EU:** Technological need? Emulsifiers not listed in corresponding commodity standards **Iran:** does not support provision?
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	**476**	**5000**			**Emulsifier**		
STEAROYL LACTYLATES	481(i), 482(i)	4000		7	Emulsifier, Flour Treatment Agent, Foaming Agent, Stabilizer	Adopt with note "for use in minced and diced canned meat products only" and new note excluding CS 88-1981, 89-1981, and 98-	**Brazil:** does not allow use **EU:** Technological need? Functional classes not listed in corresponding commodity standards **Iran:** does not support prrovision **RF:** restrict to minced and diced canned meat products.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
						1981	
SUCROSE ESTERS OF FATTY ACIDS	473	5000	15	7	Emulsifier, Stabilizer	Adopt with note excluding CS 96-1981 and 97-1981	**Brazil:** does not allow use **EU:** Technological need? Emulsifiers/stabilizers not listed in corresponding commodity standards **Iran:** does not support provision **Japan:** used as stabilizer in sausage production. This additive retains fat within the product and gives juiciness and elasticity **RF:** supports with note "on a fat basis"
TARTRATES	**334, 335(i),(ii), 336(i),(ii), 337**	**GMP**	**45**		**Acidity Regulator, Sequesterant, Stabilizer (Flavour enhancer - INS 334 only)**	Adopt with note excluding CS 88-1981, 89-1981, and 98-1981	**Brazil:** does not allow use **Brazil, EU:** Tech need? GMP not appropriate for additives with numerical ADI. **RF:** supports proposal at GMP **USA:** allowed in USA in parent FC 08.3 at GMP as acidity regulator

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

Corresponding commodity standards: None.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
LAURIC ARGINATE ETHYL ESTER	243	200	3	3	Preservative	Adopt at 315 mg/kg	**AUS:** adopt at 315 mg/kg - used in AUS at that level **Brazil, RF:** does not allow use **EU:** need for preservatives in raw frozen meat? **USA**: allowed in USA in meat and poultry products (parent category 08.2) at 200 mg/kg as a preservative. has been shown to be an effective antimicrobial against bacteria, yeast, and molds. In USA is used in addition to good hygienic practices, not in place of.
NITRATES	251, 252	365	30	7	Colour Retention Agent, Preservative	Adopt at 300 mg/kg	**Brazil:** allowed in Brazil at 300 mg/kg **EU:** technological need? **Iran:** allowed but at a lower ML **RF:** restrict to 250 mg/kg
POLYGLYCEROL ESTERS OF FATTY ACIDS	**475**	**5000**			**Emulsifier**	Do not move from parent FC	**Brazil, RF:** does not allow use **EU:** Tech need for emulsifiers?
POLYGLYCEROL ESTERS OF INTERESTERIFIED	**476**	**5000**			**Emulsifier**		

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
RICINOLEIC ACID							
TARTRATES	**334, 335(i),(ii), 336(i),(ii), 337**	**GMP**	**45**		**Acidity Regulator, Sequesterant, Stabilizer (Flavour enhancer - INS 334 only)**	Adopt	**Brazil:** does not allow use **Brazil, EU:** Tech need? GMP not appropriate for additives with numerical ADI. **RF:** supports proposal at GMP **USA:** allowed in USA in parent FC 08.3 at GMP as acidity regulator

Food Category No. 08.4 (Edible casings (e.g. sausage casings))

Corresponding commodity standards: None.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
DIOCTYL SODIUM SULFOSUCCINATE	480	200		7	Emulsifier, Humectant	Discontinue	**EU**: Technological need? (low ADI 0.1 mg/kg bw/d) **R**F: need? Not allowed in RF. **CCTA**: Supports proposal
NISIN	234	7	233	3	Preservative	Adopt	**RF:** does not support. Use may result in resistance in microorganisms. **USA:** allowed in the USA at 7 mg/kg as a preservative **ELC**: support adoption at 7 mg/kg; technological justification at 5 mg/kg to ovine casings used in production of vacuum packaged sausages (additional information provided). **IFAC:** Pretreatment of nisin to edible casings prior to stuffing provides an alternative approach of applying the antimicrobial to the surfaces of meat products, such as frankfurters and sausages. Reduces interaction with meat component, improving nisin effectiveness in reducing spoilage caused by lactic acid bacteria. (further information provided).
NITRATES	251, 252	150	30	7	Colour Retention Agent, Preservative	Adopt at 250 mg/kg	**EU:** does not support use in edible casings **RF:** restrict to 250 mg/kg. **CCTA:** Supports adoption at 250 mg/kg
NITRITES	249, 250	130	32	7	Colour Retention Agent, Preservative	Adopt at 250 mg/kg	**EU:** does not support use in edible casings. Use of nitrites should be limited due to safety concerns. **RF:** restrict to 250 mg/kg. **CCTA:** Supports adoption at 250 mg/kg

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
POLYGLYCEROL ESTERS OF FATTY ACIDS	**475**	**5000**			**Emulsifier**	Do not move from parent FC	**EU, RF:** Tech need for emulsifiers? **CCTA**: supports proposal
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	**476**	**5000**			**Emulsifier**		**EU, RF:** Tech need for emulsifiers? **CCTA**: supports proposal
PROPYLENE GLYCOL ALGINATE	405	20000		7	Bulking agent, Carrier, Emulsifier, Foaming Agent, Gelling Agent, Stabilizer, Thickener	Discontinue	**EU, RF:** Tech need? **CCTA**: supports proposal
SORBATES	200-203	200	42 & 222	7	Preservative	Discuss ML based on comments	**AUS, EU, RF**: supports original provision. **AUS**: Allowed in AUS at 100 mg/kg **CCTA**: 10,000 mg/kg is required for some edible casings applications to inhibit mould growth. Our technical data only show mould inhibition at 7,000 mg/kg, 200 mg/kg has no effect. The sausage casing represents less than 1% of the overall weight of the sausage so the actual level in a finished sausage is below 100 mg/kg. The casing is so thin it needs this level of sorbate under certain usage conditions.
SORBITAN ESTERS OF FATTY ACIDS	491 - 495	3500		7	Emulsifier, (Stabilizer - INS 493 and 494 only)	Discontinue	**EU, RF:** Tech need? **CCTA**: supports proposal
SUCROSE ESTERS OF FATTY ACIDS	473	5000		7	Emulsifier, Stabilizer	Adopt	**EU, RF:** Tech need for emulsifiers/stabilizers? **Japan:** used to improve water holding capacity and prevent fat migration
TARTRATES	**334, 335(i),(ii), 336(i),(ii), 337**	**GMP**	**45**		**Acidity Regulator, Sequesterant, Stabilizer (Flavour enhancer - INS 334 only)**	Adopt	**EU**: Tech need? GMP not appropriate for additives with numerical ADI. **RF, CCTA**: supports proposal.
TOCOPHEROLS	307a, b, c	5000		7	Antioxidant	Adopt	**CCTA**: Supports proposal; additive is useful antioxidant in shirring oil used on the casing to facilitate compaction