

CODEx ALIMENTARIUS COMMISSION

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Food and Agriculture
Organization of the
United Nations



World Health
Organization

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REP17/FA

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEx ALIMENTARIUS COMMISSION

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REPORT OF THE 49th SESSION OF THE CODEx COMMITTEE ON FOOD ADDITIVES

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SUMMARY AND STATUS OF WORK					
Responsible Party	Purpose	Text/Topic	Code	Step	Para(s)
Members CCEXEC73 CAC40	Adoption	Proposed draft <i>Specifications for the Identity and Purity of Food Additives</i>	CAC/MISC 6	5/8	41 and App. III, Part A
		Draft and proposed draft food additive provisions of the <i>General Standard for Food Additives</i> (GSFA)	CODEX STAN 192-1995	8 and 5/8	72, 108 (i), and App. VI, Part A
		Proposed draft revision of the <i>Class Names and the International Numbering System for Food Additives</i>	CAC/GL 36-1989	5/8	117 (i) and App. X
		Amendment to the Introduction of the <i>List of Codex Specifications for Food Additives</i> (CAC/MISC 6)	CAC/MISC 6	-	41 and App. III, Part B
		Revised food additives provisions of the GSFA related to the alignment of the standards for frozen fish products and of the <i>Standards for Certain Canned Citrus Fruits</i> (CODEX STAN 254-2007), <i>Preserved Tomatoes</i> (CODEX STAN 13-1981), <i>Processed Tomato Concentrates</i> (CODEX STAN 57-1981) and <i>Table Olives</i> (CODEX STAN 66-1981) and the EDTA provisions of the <i>Standard for Canned Shrimps or Prawns</i> (CODEX STAN 37-1981)	CODEX STAN 192-1995	-	55 (i) point c,d,e, and App. VI, Part B
		Revised food additives sections of the <i>Standards for Preserved Tomatoes</i> (CODEX STAN 13-1981), <i>Processed Tomato Concentrates</i> (CODEX STAN 57-1981), <i>Quick Frozen Fin-Fish, Uneviscerated and Eviscerated</i> (CODEX STAN 36-1981), <i>Quick Frozen Shrimps or Prawns</i> (CODEX STAN 92-1981), <i>Quick Frozen Lobsters</i> (CODEX STAN 95-1981), <i>Quick Frozen Blocks of Fish Filets</i> (CODEX STAN 165-1989), <i>Quick Frozen Fish Fillet</i> (CODEX STAN 190-1995); <i>Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets – Breaded and in Batter</i> (CODEX STAN 166-1989), and <i>Fresh and Quick Frozen Raw Scallop Products</i> (CODEX STAN 315-2014)	Various Codex Standards	-	55 (i) point a,b, and App. V
CAC40	Revocation	Food additive provisions of the GSFA	CODEX STAN 192-1995	-	108 (ii) and App. VII
CAC40	Information	New proposed draft food additive provisions of the GSFA at Step 3 and 2			108 (iii) and App. VIII
CAC40	Information	Draft and proposed draft food additive provisions of the GSFA (discontinuation)			108 (iv) and App. IX
CCEXEC73 CCASIA CCSCH	Information	Endorsement of food additive provisions in commodity standards			44 and App. IV
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JECFA	Information	Information on use of adipic acid (INS 355) (replies to CL 2016/9 -FA)			87
CAC40 FAO/WHO	Information Follow-up	Priority List of substances proposed for evaluation by JECFA			130 and App. XI
CCPFV	Action	Technological justification for the use of food additives			14 (ii)
	Information	Clarification regarding possible use of colours in French fried potatoes in connection to the reduction of acrylamide			14 (iii)

SUMMARY AND STATUS OF WORK					
Responsible Party	Purpose	Text/Topic	Code	Step	Para(s)
CCNFSDU	Information	Overview of JECFA Assessment of food additives used in infant formula and the results of the 82 nd JECFA evaluation for pectins (INS 440) and xanthan gum (INS 415)			31
Members	Information and action	Actions required as a result of changes to the status of ADI and other recommendations of the 82 nd JECFA			30 and App. II
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EWG (Australia and USA) CCFA50	Drafting Discussion	Alignment of the food additive provisions of commodity standards and relevant provisions of the GSFA; revised approach to listing commodity standards in Table 3 of the GSFA and guidance for commodity committees on the alignment			55 (ii) (a,b,c,d)
EWG (USA) CCFA50	Drafting Discussion	Food additive provisions of the GSFA			109
PWG on the GSFA (USA)	Discussion	Food additive provisions of the GSFA			111
Members EWG (Iran and Belgium) CCFA50	Comments Drafting Discussion	Revision of the <i>Class Names and the International Numbering System for Food Additives</i>			117(ii)
Members CCFA50	Comments Discussion	<i>Specifications for the Identity and Purity of Food Additives</i> (84 th JECFA)			ongoing
Members PWG on the GSFA (USA) CCFA50	Comments Discussion	New or revised provisions of the GSFA			ongoing
Members CCFA50	Comments Discussion	Proposal for additions and changes to the Priority List of substances proposed for evaluation by JECFA			ongoing
EWG (EU and the Netherlands) CCFA50	Drafting Discussion	Discussion paper on the use of nitrates (INS 251, 252) and nitrites (INS 249, 250)			106
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LIST OF ABBREVIATIONS

ADI	Acceptable Daily Intake
bw	body weight
CAC	Codex Alimentarius Commission
CCAFRICA	FAO/WHO Coordinating Committee for Africa
CCASIA	FAO/WHO Coordinating Committee for Asia
CCCF	Codex Committee on Contaminants in Foods
CCEXEC	Executive Committee of the Codex Alimentarius Commission
CCFA	Codex Committee on Food Additives
CCFFP	Codex Committee on Fish and Fishery Products
CCFO	Codex Committee on Fats and Oils
CCLAC	FAO/WHO Coordinating Committee for Latin America and the Caribbean
CCPFV	Codex Committee on Processed Fruits and Vegetables
CCNFSDU	Codex Committee on Nutrition and Food for Special Dietary Uses
CCSCH	Codex Committee on Spices and Culinary Herbs
CFSA	China National Centre for Food safety Risk Assessment
CL	Circular Letter
CRD	Conference Room Document
EU	European Union
EWG	Electronic Working Group
FAO	Food and Agriculture Organization of the United Nations
FC	Food Category
GFSA	General Standard for Food Additives
GL	Guidelines
GMO	Genetically Modified Organism
GMP	Good Manufacturing Practice
INS	International Numbering System
JECFA	Joint FAO/WHO Expert Committee on Food Additives
ML	Maximum Level
OIV	International Organisation for Vine and Wine
PWG	Physical Working Group
USA	United States of America
USDA	United States Department of Agriculture
WHO	World Health Organization
WG	Working Group

INTRODUCTION

1. The Codex Committee on Food Additives (CCFA) held its Forty-ninth Session in Macao SAR, China, from 20 to 24 March 2017, at the kind invitation of the Government of the People's Republic of China. Dr Junshi Chen, Professor of the China National Centre for Food Safety Risk Assessment (CFSA) and Dr Yongxiang Fan, Professor of CFSA, served as Chair and vice-Chair of the Session respectively. The Session was attended by 50 Member countries, one Member organization and 32 observer organizations. A list of participants is given in Appendix I.

OPENING OF THE SESSION

2. Mr Jin Xiaotao, Vice-Minister of China National Health and Family Planning Commission, Ms Chan Hoi Fan, Secretary for Administration and Justice of Macao SAR, China and Mr José Maria da Fonseca Tavares, Chairman of Administration Committee of Civic and Municipal Affairs Bureau of Macao SAR, China, opened the Session, delivered speeches and extended their warmest welcome to all the participants. Their speeches are presented in CRD29.

Division of Competence¹

3. The Committee noted the division of competence between the European Union and its Member States, according to paragraph 5, Rule II, of the Rules of Procedure of the Codex Alimentarius Commission.

ADOPTION OF THE AGENDA (Agenda Item 1)²

4. The Committee adopted the Provisional Agenda as its Agenda for the Session.
5. The Committee agreed to establish the following in-session Working Groups (WG), open to all interested members and observers and working in English only:
 - (i) Endorsement and Alignment, to consider: endorsement and/or revision of maximum levels for food additives and processing aids in Codex standards (Agenda Item 4a); alignment of food additive provisions in commodity standards with the GSFA (Agenda Item 4b); and future work on alignment (chaired by Australia);
 - (ii) International Numbering System (INS) for food additives, to consider proposed draft revisions to the *Class Names and the International Numbering System for Food Additives* (CAC/GL 36-1989) (Agenda Item 6) (chaired by Iran); and
 - (iii) Priority list of substances proposed for evaluation by JECFA, to consider proposals for additions and changes to the Priority List (Agenda Item 7) (chaired by Canada).

MATTERS REFERRED BY THE CODEX ALIMENTARIUS COMMISSION AND OTHER CODEX SUBSIDIARY BODIES (Agenda Item 2)³

6. The Committee noted matters for information referred by CAC39 and other Codex subsidiary bodies and the clarification that in document CX/FA 17/49/2 the reply by CCNFSDU38, (i.e. to provide information on the technological justification of gellan gum (INS 418) at a future date), had been inadvertently omitted.

Matters from CAC39

Provisions for gold (INS 175) and silver (INS 174)

7. The Committee noted that CAC39 had requested CCFA to further consider the provisions for gold and silver. These provisions, which were originally included in the *Standard for Chocolate and Chocolate Products* (CODEX STAN 87-1981), had been excluded from the GSFA during alignment of the food additive provisions of commodity standards with the GSFA, since these two additives had not been fully evaluated by JECFA and had no specifications.

Conclusion

8. The Committee agreed to include gold (INS 175) and silver (INS 174) in the Priority List (safety assessment and specifications) with the understanding that these substances would be removed from the Priority List if data availability for JECFA evaluation is not confirmed by CCFA50 (Appendix XI).

¹ CRD1.

² CX/FA 17/49/1.

³ CX/FA 17/49/2; CX/FA 17/49/2 Add.1; CAC39 request to CCFA to examine the use of gold (INS 175) and silver (INS 174) (CRD7); Comments of Egypt, Kenya, Republic of Korea, Turkey, IFAC and IFU (CRD8); India, Indonesia, Nigeria, Russian Federation, African Union (CRD14).

Matters from CCPFV28Technological justification of the use of food additives in processed fruits and vegetables

9. The Committee noted that several replies from CCPFV28 were not conclusive and needed further clarification.

Food additive provisions in the *Standard for Certain Canned Fruits* (CODEX STAN 319-2015) – Annex on Canned Pineapples

10. The Committee agreed to refer to the in-session WG on alignment (para.49) the request of CCPFV28 to reflect in the GSFA that polydimethylsiloxane (INS 900a) and ascorbic acid, L- (INS 300) were the only antifoaming agent and antioxidant respectively used in canned pineapples.

Use of colours in French fried potatoes

11. With regard to the request to clarify the possible use of colours in French fried potatoes in connection to the reduction of acrylamide, the JECFA Secretariat reminded the Committee that lowering the exposure to acrylamide continued to be an important goal for public health. He further explained that acrylamide is formed during high heat treatment such as frying and baking and that the use of colours does not have a direct link with the level of acrylamide in food. In this regard, the JECFA Secretariat stressed that there was no direct functional relationship between the use of colours and the lowering of the exposure of consumers to acrylamide.
12. The Committee recognised the important safety issue related to acrylamide and noted that the CCCF had elaborated the *Code of Practice for the Reduction of Acrylamide in Foods* (CAC/RCP 67-2009) and that the technological justification for the use of colours in processed fruits and vegetables was in the purview of CCPFV.

Functional class of malic acid DL- (INS 296)

13. The Committee noted the request of CCPFV to add “sequestrant” to the functional classes of malic acid DL- (INS 296).

Conclusion

14. The Committee agreed to:
- (i) Request the EWG on the GSFA (para. 109(i)) to consider CCPFV replies and prepare proposals for the revision of relevant provisions of the GSFA for consideration by CCFA50 on the use of:
 - a) antioxidants and tocopherols (INS 307a, b, c) in FC 04.1.2 “Processed fruit”
 - b) tartrates (INS 334, 335(ii), 337) in FC 04.1.2.3 “Fruit in vinegar, oil or brine”
 - c) propylene glycol alginate (INS 405) in FC 04.1.2.5 “Jams, jellies and marmalades”
 - (ii) Request CCPFV to provide more conclusive replies concerning the technological justification for the use of:
 - a) “emulsifiers, stabilizers, thickeners” and xanthan gum (INS 415) in FC 14.1.2 “Fruit and Vegetable Juices” and FC 14.1.3 “Fruit and vegetable nectar”;
 - b) acidity regulators and tartrates (INS 334, 335(ii), 337) in FC 04.1.2.2 “Dried fruit”;
 - c) tartrates (INS 334, 335(ii), 337) in FC 04.1.2.6 “Fruit based spreads (e.g. chutney), excluding products in food category 04.1.2.5”.
 - (iii) Refer to CCPFV the clarification of the JECFA Secretariat regarding acrylamide (para. 11); to reiterate that the technological justification of the use of colours in French fried potatoes was in the purview of CCPFV; and invite members and observers to submit available information on the technological justification of the use of colours to CCPFV for consideration.
 - (iv) Request the EWG on INS (para. 117(ii)) to consider the addition of sequestrant function to malic acid DL- (NS 296).

Matters from CCFO25Technological justification of the use of food additives in fats and oils

15. The Committee noted the responses of CCFO25 and that CCFO needed more time to clarify the use of emulsifiers in FC 02.1.2 “Vegetable fats and oils”.

Conclusion

16. The Committee agreed to request the EWG on the GSFA (para. 109(i)) to consider CCFO replies concerning the technological justification for the use of food additives in fats and oils (Appendix I of CX/FA 17/49/2 Add.1).

MATTERS OF INTEREST ARISING FROM FAO/WHO AND FROM THE 82ND MEETING OF THE JOINT FAO/WHO EXPERT COMMITTEE ON FOOD ADDITIVES (JECFA) (Agenda Item 3(a))⁴

17. The JECFA Secretariat presented CX/FA 17/49/3, which summarised the main conclusions of the scientific advice arising from the 82nd JECFA meeting.
18. The JECFA Secretariat explained the revised procedure for the safety evaluation of flavouring agents, which would be applied to all flavouring evaluations. This revised procedure took new scientific developments into account. In response to a question on whether the revised procedure would also apply to flavourings from modern biotechnology (GMO), the JECFA Secretariat emphasized that the new procedure would apply to all flavourings, independent of their production process; however, JECFA always considers whether specific production process might require specific considerations.
19. She explained that the 82nd JECFA also reiterated the need to develop an approach for the re-evaluation of flavourings, including a prioritization process, in light of new toxicological or exposure data, which would be developed by the JECFA Secretariat.
20. The JECFA Secretariat noted that JECFA receives request for scientific advice from several Codex committees, and that in scheduling JECFA meetings and developing the agenda: the existing criteria; on-going Codex work; and available resources were taken into account. To facilitate provision of extra-budgetary resources for scientific advice activities, the JECFA Secretariats at FAO and WHO should be contacted.
21. The JECFA Secretariat presented the new lead limits developed for citric and fatty acid esters of glycerol (CITREM) (INS 472c), pectins (INS 440), xanthan gum (INS 415) and carob bean gum (INS 410) for use in infant formula of 0.5 mg/kg and 2 mg/kg for general use; the other outcomes of the 82nd JECFA as presented in Tables 1 and 2 of CX/FA 17/49/3; and an overview on JECFA assessments of food additives used in infant formulas.

Limits for lead in specifications for food additives for use in infant formula

22. While efforts to reduce exposure to harmful substances should be supported, observations were made that applying two different lead limits to raw materials for two different applications will lead to complication and is not considered to be practical, especially due to the fact that there was already an ML for lead in infant formula established in the *General Standard for Contaminants in Food and Feeds* (CODEX STAN 193-1995). Some delegations and observers expressed their view that it would be more appropriate to have only one level for lead in food additives for all food categories.

Actions as result of changes in ADI and other toxicological recommendations*Carob bean gum* (INS 410)

23. The JECFA Secretariat confirmed that discussions were on-going with the sponsor to better understand the JECFA evaluation and request for additional data and the concerns raised by the sponsor. Should there be a reasonable request and need to extend the submission deadline this would be considered as part of the on-going dialogue.

Quinoline yellow (INS 104)

24. The Codex Secretariat confirmed that provisions for quinolone yellow were already in the GSFA and, therefore the Committee was only requested to note the information.

Steviol glycosides

25. The Committee noted that the ADI of 0-4 mg/kg bw was expressed as steviol, and that rebaudioside A expressed in *Yarrowia lipolytica* was also included in the ADI. In view of the different production process, the Committee considered whether an additional INS should be assigned. The Committee noted that this matter should be referred to the EWG on INS to prepare proposals for consideration by CCFA50 (para. 117(ii)).

⁴ CX/FA 17/49/3; Overview on JECFA assessments of food additives used in infant formulas (CRD 15 Rev); comments from India, African Union (CRD 16, Part A); Senegal (CRD 27).

Overview of JECFA assessments of food additives used in infant formula

26. The Committee noted that CRD15 had been prepared by the JECFA Secretariat on request of CCFA47 and it provided an overview of all additives listed in the *Standard for Infant Formula and Formulas for Special Medical Purposes* (CODEX STAN 72–1981) and of the provisions in the GSFA for food categories (FC) 13.1.1 and 13.1.3.
27. The JECFA Secretariat reminded the Committee that food additives for use in infant formula require a specific case-by-case evaluation. The JECFA Secretariat further explained that the table in CRD15 provided an overview on the status of evaluation by JECFA, including consideration for use in infant formula, noting that some corrections to the table are required and will be published on the Codex website in a revised version of the document. The JECFA Secretariat proposed as a way forward to provide the revised document (CRD15 Rev) to CCNFSDU for the consideration in their on-going work, after which requests for safety considerations might be made to CCFA for consideration.
28. Questions were raised on how CCNFSDU would use the information noting that the food additives were already adopted and that safety issues should be discussed in CCFA. It was clarified that CCNFSDU could take into account the information in their on-going work on technological justification for certain food additives and also in terms of the future work on alignment of food additives in standards developed by CCNSFDU with provisions in the GSFA.
29. The European Union expressed concern that there is no appropriate safety assessment for several adopted food additive provisions for infant formula and formula for special medical purposes intended for infants (below 12 weeks of age) and that an appropriate follow-up to this issue should be considered.

Conclusion

30. The final recommendations regarding actions required as a result of changes to the status of ADI and other recommendations are summarized in Appendix II.
31. The Committee further agreed to refer to CCNSFDU the information in CRD15 Rev and the results of the 82nd JECFA evaluation for pectins and xanthan gum for the consideration in their work on food additives.

PROPOSED DRAFT SPECIFICATIONS FOR IDENTITY AND PURITY OF FOOD ADDITIVES ARISING FROM THE 82ND JECFA MEETING (Agenda Item 3(b))⁵

32. The JECFA Secretariat informed the Committee of the main conclusions with regard to specifications for the identity and purity arising from the 82nd JECFA as summarised in CX/FA 17/49/4 rev1.

Discussion

33. The Committee considered comments and proposals made by delegations on the specifications for identity and purity as follows:

FLAVIS numbers

34. On the proposal to include FLAVIS number(s) to some of the specifications for the new flavouring agents, the JECFA Secretariat clarified that FLAVIS numbers were normally included in the JECFA database only if the sponsor of the data supplied this information (the FLAVIS numbers) when submitting data for evaluation and that JECFA did not routinely include these numbers on its own.

Reference to secondary additives

35. Delegations expressed concern on the reference made to secondary additives in the new specifications for lutein esters from *Tagetes erecta* (INS 161b (iii)) and pectins (INS 440) i.e. (INS 161b (iii): “Usually food grade antioxidants are added to stabilize the product”; INS 440: “Sulfur dioxide may be added as a preservative; pectins may be mixed with suitable food-grade buffer salts required for pH control”). These delegations noted that:
- (i) Inclusion of such reference might be perceived as allowing the use of secondary additives via specifications and this would not be appropriate; therefore, suggested that this reference should either be removed from the specifications or notes be included in line with the decision of CCFA48 on how to address secondary additives;
 - (ii) Provisions for pectins (INS 440) were adopted in various FCs, including FC 13.1.2 “Follow up Formula” and FC 13.2 “Complementary Foods for infants and young children” and that the Preamble to the GSFA does not permit carryovers of food additives for these two food categories;

⁵ CX/FA 17/49/4rev1; Comments of Brazil, European Union, EFEMA (CX/FA 17/49/4 Add.1); Egypt, El Salvador, Paraguay, Philippines, ISDI (CX/FA 17/49/4 Add.2); Cameroon, Malaysia, Paraguay (CRD16, Part B); Senegal (CRD27).

- (iii) Sulfur dioxide is used as a processing aid and its inclusion in the specifications was for purposes of labelling allergens and should not be considered as a secondary additive;
36. Delegations further explained that Codex had already adopted a number of JECFA specifications where reference was made to secondary additives, and that addressing this question needed a more holistic approach taking into account the wider implications/impacts on: the rules for setting specifications; existing specifications etc. The CCFA had the mandate to recommend the adoption of JECFA specifications for their inclusion as a reference in the *List of Codex Specifications for Food Additives* (CAC/MISC 6-2016).
37. The JECFA Secretariat explained that JECFA specifications address only a narrow set of regulatory requirements with regard to the use of food additives and that the description of food additives is drafted with a view to describe the material in commerce and where applicable does mention the potential presence of other minor compounds in order to provide the necessary information to the users. It was proposed that in JECFA's perspective, the concerns could be best addressed through an appropriate footnote in the GSFA or a similar measure but stressed that the inclusion of such regulatory considerations would not be appropriate to be captured in JECFA specifications. With regard to the concern that the specifications can be misconstrued as an endorsement of the use of such compounds as a secondary additives, the JECFA Secretariat explained that JECFA specifications do not and cannot serve as a guide for the regulatory permissibility of a specific food additive in a national context.
38. The Codex Secretariat explained that JECFA specifications were adopted by reference and that any changes to the specifications by Codex should be acceptable to JECFA.
39. The Committee agreed with the proposal to amend the Introduction of the *List of Codex Specifications for Food Additives* (CAC/MISC 6-2016) and insert the following footnote:

"The use of secondary food additives (e.g. antioxidants, carriers, stabilisers, preservatives used in preparations) if referred to in specifications shall comply with the GSFA provisions".

Change of name of steviol glycoside to steviol glycosides from *Stevia Rebaudiana* Bertoni

40. Concerning the proposal to maintain the name of steviol glycoside and to include by name all nine steviol glycosides in the description, the JECFA Secretariat explained that the 82nd JECFA had included all the nine (9) glycosides as part of the specifications and that these compounds are explicitly mentioned and used in the information for assay.
- Conclusion**
41. The Committee agreed to forward:
- (i) The full specifications for food additives to CAC40 for adoption at Step 5/8 (Appendix III, Part A);
 - (ii) The amendment to the Introduction of the *List of Codex Specifications for Food Additives* (CAC/MISC 6-2016) to CAC40 for adoption (Appendix III, Part B).

ENDORSEMENT AND/OR REVISION OF MAXIMUM LEVELS FOR FOOD ADDITIVES AND PROCESSING AIDS IN CODEX STANDARDS (Agenda Item 4a)⁶

42. The Committee considered the recommendations of the in-session WG on Endorsement and Alignment, chaired by Australia, related to the food additive provisions forwarded by CCPFV28, CCASIA20, CCLAC20, CCAFRICA22 and CCSCH3.
43. The Chair of the WG noted that the majority of the provisions in CX/FA 17/49/5 and CX/FA 17/49/5 Add.1 were for information only and that the WG: (i) had focused the endorsement only on three provisions related to CCASIA20 and CCSCH3; and (ii) had recommended to endorse all the three provisions and delete the note associated to the provision for sulfur dioxide (INS 220) for green pepper in the proposed draft standard for black, white and green pepper as it was considered unnecessary.

Conclusion

44. The Committee agreed to endorse the food additive provisions as recommended by the WG (Appendix IV).

⁶ CX/FA 17/49/5; CX/FA 17/49/5 Add.1; Report of the in-session Working Group on Endorsement/Alignment (CRD3); Comments of El Salvador, Cameroon, Indonesia (CRD17); Senegal (CRD27).

ALIGNMENT OF THE FOOD ADDITIVE PROVISIONS OF COMMODITY STANDARDS AND RELEVANT PROVISIONS OF THE GSFA (Agenda Item 4b)⁷

45. Australia, as the Chair, introduced the report of the in-session WG on Alignment (CRD3), which had made recommendations on: (i) the report of the EWG on Alignment (CX/FA 17/49/6); (ii) the request of CCPFV28 concerning the alignment of food additive provisions for polydimethylsiloxane (INS 900a) and ascorbic acid, L- (INS 300) in canned pineapples; (iii) development of a guidance for commodity committees to undertake work on alignment (CRD25); and (iv) future work on alignment.
46. Referring to CX/FA 17/49/6, the Chair explained that the EWG on Alignment had prepared proposals for the alignment of ten commodity standards for frozen fish products under FC 9.2.1 and 9.2.2 as well as matters from CCPFV26 and CCFFP34, which could not be addressed by CCFA48.

Discussion

47. The Committee considered the WG recommendations and made the following comments and decisions:
Recommendation 2 (matters from CCPFV26)
48. The Committee endorsed the recommendation to amend the GSFA and the relevant commodity standards in relation to the alignment of the commodity standards identified by CCPFV26, as listed in CRD3, Annex 1.
Recommendation 3 (matters from CCPFV28)
49. While considering recommendation 3, the Committee noted that acidity regulators were listed in the food additive section under the general provisions of the *Standard for Certain Canned Fruits* (CODEX STAN 319-2015) and colours were only permitted in canned pears in special holiday packs in the Annex on Canned Pears. Therefore, the Committee agreed to request the EWG on Alignment to prepare proposals to address: (i) the use of acidity regulators in products covered by the *Standard for Certain Canned Fruits* and the use of colours in canned pears in special holiday packs; and (ii) the alignment of the Annex on Canned Pineapples in relation to polydimethylsiloxane (INS 900a) and ascorbic acid (INS 300) for consideration at next session (para. 55(ii), point c).
Recommendation 4 (amendments of commodity standards)
50. The Committee endorsed the recommendation to amend the food additive provisions of the standards for frozen fish products, as presented in CRD3 Annex 2.
Recommendation 5 (amendments of the GSFA)
51. The Committee endorsed the recommendation to amend the GSFA in relation to the alignment of the standards for frozen fish products (CRD3, Annex 3) and agreed to delete Note 332 "For general use as a glazing agent" associated with the provision for sodium alginate (INS 401) in FC 09.2.1, as both the *Standards for Quick Frozen Blocks of Fish Fillets, Minced Fish Flesh and Mixtures of Fillets and Minced Fish Flesh* (CODEX STAN 165-1989) and for *Quick Frozen Fish Fillets* (CODEX STAN 190-1995) allowed the use of sodium alginate (INS 401) as 'humectant.'
Recommendation 6 (matters from CCFFP34)
52. The Committee endorsed the recommendation to amend the GSFA to align the provision for ethylene diamine tetra acetates (INS 385, 386) (EDTA) of the *Standard for Canned Shrimps or Prawns* (CODEX STAN 37-1981), as outlined in CRD3 Annex 4.
Recommendation 7 (guidance on alignment work undertaken by commodity committees)
53. The Committee endorsed the recommendation to request the EWG on Alignment to develop guidance for commodity committees on alignment for consideration at its next session (para. 55(ii), point d)).
Recommendation 8 (future work on alignment)
54. The Committee endorsed the recommendation to: (i) finalize alignment work for the remaining nine (9) commodity standards for fish and fish products; and (ii) consider a revised approach to listing corresponding commodity standards in Table 3 of the GSFA (para. 55(ii), point b).

⁷ CX/FA 17/49/6; Report of the in-session Working Group on Endorsement/Alignment (CRD3); Comments of Philippines (CRD9); Canada, European Union, Japan, Malaysia, Russian Federation, Thailand, African Union, IDF (CRD18); Development of a guideline for commodity committees to undertake work on the alignment of food additive provisions (CRD15); Senegal (CRD27).

Conclusion

55. The Committee agreed to:
- (i) Forward to CAC40 for adoption:
 - a) Revised food additive sections of the *Standards for Preserved Tomatoes* (CODEX STAN 13-1981) and *Processed Tomato Concentrates* (CODEX STAN 57-1981) (Appendix V);
 - b) Revised food additive sections of the *Standards for Quick Frozen Fin-Fish, Uneviscerated and Eviscerated* (CODEX STAN 36-1981), *Quick Frozen Shrimps or Prawns* (CODEX STAN 92-1981), *Quick Frozen Lobsters* (CODEX STAN 95-1981), *Quick Frozen Blocks of Fish Filets* (CODEX STAN 165-1989), *Quick Frozen Fish Fillet* (CODEX STAN 190-1995); *Quick Frozen Fish Sticks (Fish Fingers)*, *Fish Portions and Fish Filets – Breaded and in Batter* (CODEX STAN 166-1989), and *Fresh and Quick Frozen Raw Scallop Products* (CODEX STAN 315-2014) (Appendix V);
 - c) Revised food additives provisions of the GSFA in relation to the alignment of the *Standards for Certain Canned Citrus Fruits* (CODEX STAN 254- 2007), *Preserved Tomatoes* (CODEX STAN 13-1981), *Processed Tomato Concentrates* (CODEX STAN 57-1981) and *Table Olives* (CODEX STAN 66-1981) (Appendix VI, Part B.1);
 - d) Revised food additives provisions of the GSFA related to the alignment of the ten (10) standards for frozen fish products (Appendix VI, Part B.2);
 - e) Revised food additives provisions of the GSFA due to alignment of EDTA provisions of the *Standard for Canned Shrimps or Prawns* (CODEX STAN 37-1981) (Appendix VI, Part B3).
 - (ii) Establish an EWG, chaired by Australia and co-chaired by the United States of America, and working in English only to:
 - a) Finalise alignment work for the remaining the standards for fish and fish products: *Standards for Canned Shrimps or Prawns* (CODEX STAN 37-1991), *Canned Tuna and Bonito* (CODEX STAN 70-1981), *Canned Crab Meat* (CODEX STAN 90-1981), *Canned Sardines and Sardine-Type Products* (CODEX STAN 94-1981), *Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes* (CODEX STAN 167-1989), *Crackers from Marine and Freshwater Fish, Crustaceans and Molluscan Shellfish* (CODEX STAN 222-2001), *Salted Atlantic Herring and Salted Sprat* (CODEX STAN 244-2004), *Sturgeon Caviar* (CODEX STAN 291-2010) and *Fish Sauce* (CODEX STAN 302-2011) (the work should focus only on adopted provisions in the GSFA and will also include draft and proposed draft provisions that are not in the mandate of the EWG on GSFA);
 - b) Consider a revised approach to listing corresponding commodity standards in Table 3 of the GSFA (para. 54);
 - c) Finalise the alignment of the *Standard for Certain Canned Fruits* (CODEX STAN 319-2015) (annexes on canned pears and canned pineapples) (para. 49); and
 - d) Finalise guidance for commodity committees on the alignment of food additive provisions of commodity standards with the GSFA (para. 53).
56. The report of the EWG should be made available to the Codex Secretariat at least three months before CCFA50.

GENERAL STANDARD FOR FOOD ADDITIVES (Agenda Item 5)⁸

57. The Committee noted that the Physical Working Group (PWG) on the GSFA, held immediately before the plenary session, chaired by the United States of America, had made recommendations on over 400 provisions (in the step process and/or already adopted), discussed provisions for adipic acid (INS 355), and proposed new and/or revision of provisions for entry into the step process. These matters are related to Agenda Items 5a, 5b and 5c.

⁸ Report of PWG on the GSFA (CRD2).

58. The Committee considered recommendations 1-19 of the PWG (CRD2), made decisions and commented as follows:

CCFA48 OUTSTANDING PROVISIONS; PROVISIONS FOR BENZOATES IN FC 14.1.4; PROVISIONS IN FC 5.0 AND 5.1; PROVISIONS ASSOCIATED WITH NOTE 22; PROVISIONS IN FC 01.1, 01.1.1, 01.1.3 AND 01.1.4 (REPORT OF THE EWG ON THE GSFA) (Agenda Item 5a)⁹

Recommendation 1

59. The Committee endorsed the recommendation regarding the adoption at Step 8 or Step 5/8 of the draft, proposed draft and revision of adopted provisions in Tables 1 and 2 related to FC 01.2 (excluding FC 01.1.2) through FC 08.4, contained in CRD2 Annex 1 Part A, and agreed to the following changes:

- (i) To include the provision for tartrates (INS 334, 335(ii), 337) in FC 07.2.1 “Cakes, cookies and pies (e.g. fruit-filled or custard types)” at a maximum level of 5000 mg/kg with note 45 “As tartaric acid”; and
- (ii) To revise the provision for tartrates (INS 334, 335(ii), 337) in FC 07.2.2 “Other fine bakery products (e.g. doughnuts, sweet rolls, scones, and muffins)” to 500 mg/kg.

Recommendations 2

60. The Committee endorsed the recommendations regarding discontinuation of work on the draft and proposed draft provisions contained in CRD2 Annex 2 Part A.

Recommendation 3

61. The Committee endorsed the recommendation that the Codex Secretariat issue a CL requesting proposals for new and/or revision of food additive provisions of the GSFA on the use of: (i) tocopherols (INS 307a, b, c) as antioxidant in FC 01.3.1 “Condensed milk (plain)”; and (ii) propylene glycol alginate (INS 405) and sucrose esters of fatty acids (INS 473) as emulsifier in FC 05.1.4 “Cocoa and chocolate products”.
62. The Committee further agreed to request the Codex Secretariat to include in the template attached to the CL requesting proposals for new or revisions of food additive provisions two additional questions: (i) whether the proposal is related to a FC with corresponding commodity standards; and (ii) whether the proposal is also intended to revise the products covered by the commodity standards.

Recommendation 4

63. The Committee endorsed the recommendation regarding the inclusion of the recommendations on the draft and proposed draft provisions for food additives in FC 01.6.4 “Processed cheese”, contained in CRD2 Annex 6 Part A, in the mandate of the next PWG on the GSFA.

Recommendation 5

64. The Committee endorsed the recommendation regarding the revision of the adopted provisions in Tables 1, 2, and 3 in FC 05.0 “Confectionery” and related subcategories to align with the use of those food additives in corresponding commodity standards, as contained in CRD2 Annex 1 Part B.
65. The Committee noted that the provisions for ascorbyl esters (INS 304, 305) and for mineral oil, medium viscosity (INS 905e) <http://www.fao.org/gsfonline/additives/details.html?id=291> associated with Note XS309R (Excluding products conforming to the Codex *Regional Standard for Halwa tehenia* (CODEX STAN 309R-2011)) had been inadvertently omitted. Therefore, the Committee added the two provisions accordingly

Recommendation 6

66. The Committee endorsed the recommendation to request the WG on Alignment to consider a proposal for a revised approach to listing corresponding commodity standards in Table 3, as included in CRD2 Annex 7. The Committee also agreed to the following changes:
- (i) Added another term of reference to the mandate of the EWG: to consider the feasibility and possible impact with regard to the online GSFA database; and
 - (ii) In bullet 2 and 3, replaced the word “sixth column” with the following sentence “Acceptable, including foods conforming to the following commodity standards” for clarity.

⁹ CX/FA 17/49/7; Comments of Egypt, Philippines, ICBA and ICGA (CRD7); Cameroon, European Union, Ghana, India, Indonesia, Kenya, Malaysia, Nicaragua, Paraguay, Republic of Korea, Russian Federation, USA, African Union, ICGMA, (CRD 12, Part A) El Salvador, ICA, ICBA (CRD13, Part A); Nigeria (CRD19); Peru (CRD26); Senegal (CRD27).

Recommendation 7

67. The Committee noted that PWG had been unable to reach consensus on the appropriate maximum level and technological justification for the use of benzoates (INS 210-213) in FC 14.1.4 “Water-based flavoured drinks, including “sport”, “energy” or “electrolyte” drinks and particulated drinks” and had proposed to discuss two options:
- (i) Option A: Maximum level of 250 mg/kg with Note 13 (as benzoic acid) and note “Except for use in cream sodas, root beers and similar types of products and concentrates used in frozen beverage at 500 mg/kg as consumed”
 - (ii) Option B: Maximum level of 150 mg/kg with Note13 (as benzoic acid)
68. The JECFA Secretariat explained that the maximum use level at 200 mg/kg was covered by the JECFA assessment, and considering the conservativeness in the assessment, option A with the level of 250 mg/kg could be considered with possible exceedances of the ADI in certain populations. However, the high level of 500 mg/kg would be of concern if it is applied to a broad group of beverages in this category. The JECFA Secretariat further clarified that they were in dialogue with the industry sector to provide general input on additional toxicological testing, taking animal health and welfare and other relevant issues into account.
69. Delegations supporting Option A were of the view that: the maximum use level of 250 mg/kg was necessary for preventing spoilage and was technologically justified in the international trade; that the use level did not pose any safety concerns and was supported by JECFA evaluation.
70. Delegations supporting Option B were of the view that lowering the maximum use level to 150 mg/kg would be sufficient and feasible even in countries with hot climate and that the maximum level of 250 mg/kg was not an option in view of the exceedance of the ADI in several population groups as described in the JECFA monographs especially in young children.
71. During the discussion one observer advised it had provided a new more refined dietary assessment in CRD7 and indicated their intent to conduct new toxicology studies to be provided to JECFA for the re-evaluation of the ADI for benzoates. The JECFA Secretariat noted that there were no new significant data but they will look into the various exposures assessments conducted and will provide an analysis of differences. Industry’s committed research plan should be provided in response to the CL requesting proposals for substances to be evaluated by JECFA.

Conclusion

72. Noting that there was no consensus on a maximum level and the commitment of the industry to provide additional toxicology data to JECFA, the Committee agreed to maintain the current maximum level of 250 mg/kg as an interim level with the understanding that at CCFA50 industry would confirm their commitment and indicate the deadline for the submission of the data to JECFA. Therefore, the Committee agreed to keep the maximum level of benzoate in FC 14.1.4 at 250 mg/kg with Note 13 and to revise the Note 301 to read “interim maximum level until CCFA50”.

Recommendation 8-9

73. The Committee endorsed the recommendations regarding: (i) revision of Note 22 to read as “For use in smoked fish pastes only”; and (ii) discontinuation of work on the draft and proposed draft provisions in food category 09.2.5, as contained in CRD2 Annex 2 Part B.

Recommendations 10-11

74. The Committee endorsed the recommendations to: (i) hold the draft and proposed draft provisions for food additives in FC 09.2.5 at their current steps as listed in CRD2 Annex 3 Part A and circulate for comment on the use of these food additives in smoked fish pastes; and (ii) revoke the provision for indigotine (Indigo carmine) (INS 132) in FC 09.2.5, as listed in CRD2 Annex 4 Part A.

Recommendation 12

75. The Committee endorsed the recommendations to adopt the draft and proposed draft provisions at Step 8 or Step 5/8 as well as to revise adopted provisions in FC 09.2.5, as contained in Annex 1 Part C.
76. The Committee also agreed to add note NN (for use only in smoked fish and smoke-flavoured products conforming to the *Standard for Smoked Fish, Smoked-flavoured fish, and Smoke-dried fish* (CODEX STAN 311-2013) to the provision for allura red AC (INS 129) in FC 09.2.5 “Smoked, dried, fermented, and/or salted fish products, including mollusks, crustaceans, and echinoderms”, which had been inadvertently omitted.

Proposed and adopted food additive provisions in Tables 1 and 2 in the renamed FC 01.1, 01.1.1, 01.1.3 and 01.1.4

77. The Committee noted that the PWG: (i) had discussed whether trisodium citrate (INS 331(iii)) in FC 01.1.1 “Fluid milk (plain)” should be assigned a maximum level of GMP or a numerical use level; and (ii) had decided to postpone the decision on this matter in order to give more time to interested members to provide the required justification for the use of a numerical level for food additives with a JECFA ADI “not specified”.

Conclusion

78. In order to take a more informed decision regarding the maximum level, the Committee endorsed the recommendation of the PWG Chair to request comments on whether the provision for the use of trisodium citrate (INS 331(iii)) in FC 01.1.1 should be at either a numerical level or at GMP level.

Recommendation 13

79. The Committee endorsed the recommendations concerning: (i) adoption of the draft and proposed draft provisions at Step 8 or Step 5/8 in FC 01.1.1 and FC 01.1.4; and (ii) revision of the adopted provisions in FC 01.1.3 and FC 01.1.4, as listed in CRD3 Annex 1 Part D.
80. Additionally, the Committee agreed to the following amendments:
- (i) To replace note NN10 associated with the provision for aspartame (INS 951) in FC 01.1.4 with NN16 “For use in energy-reduced products or products with no added sugar conforming to the *Standard for Fermented Milk* (CODEX STAN 243-2003) at 1000 mg/kg”;
 - (ii) To replace NN13 associated to the provision for saccharins (INS 954(i)-(iv)) in FC 01.1.4 with note NN17 “For use in energy-reduced products or products with no added sugar conforming to the *Standard for Fermented Milk* (CODEX STAN 243-2003) at 100 mg/kg”;
 - (iii) To revise the text of NN9 to read “For use at 1000 mg/kg in non-UHT and non-sterilised buttermilk”;
 - (iv) To revise the text of note NN15 to read “For use in energy-reduced products or products with no added sugar conforming to the *Standard for Fermented Milk* (CODEX STAN 243-2003) at 400 mg/kg”;
 - (v) To add a provision for sucrose oligoesters, type I and type II (INS 473a) in FC 01.1.4 at 5000mg/kg with note 348 as this food additive shares ADI with sucrose esters of fatty acids (INS 473) and sucroglycerides (INS 474).

Recommendation 14

81. The Committee endorsed the recommendation to hold the draft and proposed draft provisions for food additives in FC 01.1.1, as listed in CRD2 Annex 3 Part B, at their current steps and to circulate them for information on: (i) technological justification for the specific additive; and (ii) specific types of food products to be used in; and the use levels to achieve the technological function as stabilizer. The Committee agreed to add to this list the provision for microcrystalline cellulose (cellulose gel) (INS 460(ii)), which was initially proposed for discontinuation.
82. One observer indicated that all food additives with the function of stabilizer proposed for discontinuation (CRD2 Annex 2 Part C) should be moved to Annex 3, Part B as moving only microcrystalline cellulose (cellulose gel) (INS 460(ii)) might create discrepancy. The PWG Chair clarified that the additives proposed for discontinuation had not been supported by Members.
83. The Committee also endorsed the recommendation to hold the draft provision for advantame (INS 969) in FC 01.1.4, listed in CRD Annex 6 Part B.

Recommendation 15

84. The Committee endorsed the recommendation to discontinue work on the draft and proposed draft provisions in FCs 01.1, 01.1.1, 01.1.3 and 01.1.4, as listed in CRD2 Annex 2 Part C (with the exception of microcrystalline cellulose (cellulose gel) (INS 460(ii)) and added oxidized starch (INS 1404) to the list, which had been inadvertently omitted.

Recommendation 16

85. The Committee endorsed the recommendation to revoke the provisions in FC 01.1.4, as listed in CRD2 Annex 4 Part B.

USE LEVELS FOR ADIPIC ACID (INS 355) IN VARIOUS FOOD CATEGORIES (REPLIES TO CL 2016/9-FA) (Agenda Item 5b) ¹⁰

Recommendations 17-18

86. The Committee endorsed the recommendations to: (i) move the provisions for adipic acid (INS 355) from the parent food categories for which data was not received to the subcategories for which data had been submitted; and (ii) discontinue provisions for adipic acid in the food categories for which no data had been received, as listed in CRD2 Annex 2 Part D.
87. The Committee noted the explanation of the JECFA Secretariat that for the exposure assessment, the quality of use level data and comprehensiveness of data set would be of importance, which then could inform the discussion on maximum levels in the GSFA. Noting that replies to the CL also provided information on a number of uses not included in the GSFA, the Committee agreed to provide all information received in replies to the CL to the JECFA Secretariat. The importance to provide to the JECFA Secretariat information on the provisions for adipic acid in commodity standards was also highlighted.

PROPOSALS FOR NEW AND/OR REVISION OF FOOD ADDITIVE PROVISIONS (REPLIES TO CL 2016/8-FA A, POINT 4 (A), 4(B) & 4(C)) (Agenda Item 5c)¹¹

Recommendation 19

88. The Committee endorsed the recommendations of the PWG to include in the GSFA, at Step 2, the new provisions contained in CRD2 Annex 5; and agreed that responses submitted after the deadline would not be accepted from next session.
89. The Committee also noted that the deadline of the CL would be extended by approximately one month (from mid-January to mid-February). In this regard, the Codex Secretariat clarified that replies to the CL would be compiled in original language only as the extension of the deadline would not allow sufficient time to CCFA Secretariat to arrange for the translation of the proposals submitted.

Terminologies for unprocessed food and plain food in GSFA

90. The Committee supported the proposal of the Russian Federation to prepare, for the next session of the CCFA, a discussion paper on their concern regarding the use of the terms “unprocessed” and “plain” in the GSFA.

DISCUSSION PAPER ON THE USE OF SPECIFIC FOOD ADDITIVES IN THE PRODUCTION OF WINE (Agenda Item 5d)¹²

91. The European Union, as Chair of the EWG, introduced the discussion paper and noted that the work on food additives in wine had been under consideration since CCFA45. He summarised the outcomes of the discussion of CCFA48 and of the work of the EWG which had resulted in six recommendations (1-6).
92. The EWG Chair explained that discussion of recommendations 2-6 depended on the agreement on recommendation 1:

Endorsement by CCFA of the principle that, if JECFA recommends an additive with ADI not specified, the Maximum Level of this additive authorised in grape wine is set at GMP with the reference to one of the following footnotes:

A: “*The Maximum level of the additive in grape wine set as Good Manufacturing Practice must not result in (i) the modification of the natural and essential characteristics of the wine and (ii) a substantial change in the composition of the wine and should be consistent with those of the International Organisation for Vine and Wine (OIV).*”

B: “*The Maximum level of the additive in grape wine set as Good Manufacturing Practice must not result in (i) the modification of the natural and essential characteristics of the wine and (ii) a substantial change in the composition of the wine. This maximum level may be further specified to be consistent with those of the International Organisation for Vine and Wine (OIV).*”

¹⁰ CX/FA 17/49/8; Comments of China, Malaysia, Rep of Korea and ICGMA (CRD12, Part B); ICA (CRD19, Part B).

¹¹ CL2016/8-FA point 4 (a), 4(b) & 4(c); Comments of China, Japan, EFEMA, IACM, IADSA, IDF and NATCOL (CX/FA 17/49/9); Thailand, Russian Federation and IDF (CRD12, Part C); Japan and ICA (CRD19, Part C).

¹² CX/FA 17/49/10; Comments of Kenya, OIV (CRD10); Cameroon, Ghana, India, Russian Federation, African Union, FIVS (CRD20).

93. The Chairperson noting that the key issue was to find an agreement on the text of the note and that the main difference between footnote A and B was in the language of the last sentence referring to OIV, proposed to focus the discussion on this sentence and to consider recommendations 2-6 (related to the food additive provisions in FC 14.2.3 "Grape wines") only if it was possible to find consensus on recommendation 1.

Discussion

94. Interventions made showed that delegations were split between those in favour of footnote A and those who favour of a footnote without a reference to OIV.
95. Delegations in favour of footnote A recalled their position in favour of a numerical maximum level for all additives in wine in order to prevent misleading consumers and ensure fair practice in trade. They commented that the proposed text represented a further compromise from their initial position in favour of a numerical ML and their compromise at CCFA48 for a GMP level associated with a binding reference to OIV; and that OIV was recognised by a large majority of wine producing countries.
96. Delegations in favour of a footnote without a reference to OIV noted that it was important for Codex not to mandate OIV and that GMP was already covered in the Preamble of the GSFA.
97. In view of the lack of consensus, the Chairperson proposed to consider alternative texts. However, noting that the EWG had already considered several texts and that it would not have been productive prolonging consideration of alternative texts at this stage, the Chairperson proposed to close the discussion on this topic.
98. A number of delegations expressed regret for not having found a solution to advance work on the food additive provisions for grape wine. It was mentioned that it was important to highlight the fact that the current set of adopted food additive provisions for wine in the GSFA was still incomplete in order to prevent possible impediments in the international trade. The importance of having comprehensive and harmonised international practices and standards for wine was also highlighted.
99. The Director General of the International Organisation for Vine and Wine (OIV) regretted that agreement had not been reached on the issue of additives in wine. He pointed out that the OIV was developing a whole set of standards for world wine production, and that OIV was the only intergovernmental organisation that currently fulfilled this function, which justified its being recognised as reference organisation at the Codex level. The OIV would continue to fulfil its mission and was committed, as it already does, to systematically take into account the JECFA assessments or, when they do not exist, those of other recognised food safety agencies. Similarly, the OIV would continue to work with full confidence and collaboration with the Codex Secretariat.
100. The European Union noted that almost all internationally traded wine was produced according rules setting numerical value for the maximum level of additives. Notwithstanding the efforts done by numerous members, CCFA could not find a compromise to capture this reality after five years of intense discussion. On this basis, the European Union noted that OIV was currently the only international intergovernmental organisation with a public, comprehensive and international standard for wine.
101. The Codex Secretariat clarified that as a result of this discussion, the draft and proposed draft provisions for wine would continue to be held at Step 7 and 4 respectively and that members would have the possibility to reopen discussion and make proposals on how to advance work on these provisions.

Conclusion

102. In view of the lack of consensus on the text of the footnote to be associated with the food additive provisions belonging to the following functional classes: acidity regulators, stabilizers and antioxidants for the food categories of wine, the Committee agreed to discontinue consideration of this topic and noted that the food additive provisions for grape wine (FC 14.2.3) would continue to be held at the current step.

DISCUSSION PAPER ON THE USE OF NITRATES (INS 251, 252) AND NITRITES (INS 249, 250) (Agenda Item 5e)¹³

103. The Netherlands introduced the discussion paper and explained the three main concerns on the additive use of nitrates (INS 251, 252) and nitrites (INS 249, 250) i.e. expression of maximum use levels as ingoing and/or residual amounts; the technological need that takes into account the benefits and risks; and appropriate use levels that takes into account the ADI. She further pointed out that the main aim of the discussion paper was to create awareness and also to identify the existing knowledge gaps. She stressed that no technical solutions had been proposed on how the identified gaps could be addressed, but three general recommendations on the way forward had been proposed for consideration by the Committee.

¹³ CX/FA 17/49/11; Comments of Kenya, Nicaragua, Philippines (CRD11); Cameroon, El Salvador, Ghana, Indonesia, Paraguay, Russian Federation, Thailand, African Union, ICGMA (CRD21); Senegal (CRD27).

104. The Chairperson, noted that the discussion paper covered matters related both to risk management and risk assessment and proposed that the Committee should focus the discussion on how best to refine the paper to facilitate future work of both CCFA and JECFA.

Discussion

105. The Committee noted the following views:
- (i) There were potential health concerns related to the use of nitrates and nitrites in food; such risks needed to also consider those from the consumption of vegetables; and further scientific inputs in a number of areas were required;
 - (ii) The recommendations covered both with risk assessment (role of JECFA) and risk management (role of CCFA); and
 - (iii) The three recommendations should be further elaborated to clearly define the questions to be addressed by risk management i.e. CCFA; and those to be considered through an appropriate risk assessment by JECFA or any other appropriate mechanisms of the FAO/WHO scientific advice programme. Further elaboration of the recommendations could be done through an EWG.

Conclusion

106. The Committee agreed to establish an EWG, chaired by the European Union and co-chaired by the Netherlands, and working in English only with the following Terms of Reference:

On the basis of concerns identified for the food additive use of nitrates and nitrites in paper CX/FA 17/49/11:

- (i) Analyse which issues can be addressed by the Committee and for which scientific advice is required;
 - (ii) Suggest an approach for the risk management issues to be addressed by the Committee; and
 - (iii) Clarify the scope of the question(s) to be addressed by JECFA or other appropriate FAO/WHO scientific advice body by taking into consideration the feasibility and data availability for such advice
107. The report of the EWG should be made available to the Codex Secretariat at least three months before CCFA50.

GENERAL CONCLUSION FOR AGENDA ITEM 5

108. The Committee agreed to:
- (i) Forward to CAC40 the draft and proposed draft food additive provisions of the GSFA, for adoption at Step 8 and Step 5/8 (Appendix VI, Part A)¹⁴;
 - (ii) Forward to CAC40 the food additive provisions recommended for revocation (Appendix VII)¹⁵;
 - (iii) Include a number of food additive provisions at Step 3 and 2 in the GSFA (Appendix VIII)¹⁶;
 - (iv) Discontinue work on a number of draft and proposed draft food additive provisions of the GSFA (Appendix IX)¹⁷.

Work for CCFA50

EWG on the GSFA

109. The Committee agreed to establish an EWG, chaired by the United States of America, and working in English only, to consider:
- (i) Replies of CCPFV and CCFO (paras 14(i) and 16);
 - (ii) Proposed draft provisions for lutein esters from *Tagetes erecta* (INS 161b(iii)) and octenyl succinic acid (OSA)-modified gum arabic (INS 423) in Table 3 (para. 30 and Appendices II and VIII, Part)
 - (iii) Provisions for food additives with Note 22 in FC 09.2.5 (comments for use in smoked fish paste) (para. 74);

¹⁴ Recommendations for adoption arising from Agenda Item 5a.

¹⁵ Recommendations for revocation arising from Agenda Item 5a.

¹⁶ Recommendations related to Agenda Item 5c.

¹⁷ Recommendations for discontinuation related to Agenda Items 5a and 5b.

- (iv) Provision for trisodium citrate in FC 01.1.1 (comments on technological need for a numerical use level or GMP) (para. 78);
- (v) Provisions related to FC 01.1.1 (CRD2 Annex 3 Part B) (comments on technological need for the specific additive, the specific type of food products within the FC where the food additive is used and the ML necessary to reach the function of stabilizer) (para. 81);
- (vi) Draft and proposed draft provisions in the GSFA in FC 09.0 to FC 16.0, with the exception of those additives with technological functions of colour or sweetener, adipates, nitrites and nitrates and the provisions related to FC 14.2.3;
- (vii) Proposed draft provisions related to FC 1.1.2 with the exception of food additives provisions with the function of colour and sweetener.

110. The report of the EWG should be made available to the Codex Secretariat at least three months before CCFA50.

PWG on the GSFA

111. The Committee agreed to establish a PWG which would meet immediately prior to CCFA50 and will be chaired by the United States of America and work in English only, to consider and prepare recommendations for the Plenary on:

- (i) The report of the EWG on the GSFA (para. 109);
- (ii) Replies to the CL on proposals for new and/or revised provisions of the GSFA; and
- (iii) Recommendations of the CCFA49 EWG on provisions in FC 01.6.4 "Processed cheese" (para. 63).

PROPOSED DRAFT REVISION TO THE CLASS NAMES AND THE INTERNATIONAL NUMBERING SYSTEM FOR FOOD ADDITIVES (CAC/GL 36-1989) (Agenda Item 6)¹⁸

112. Iran, as the Chair, introduced the report of the in-session WG on INS (CRD4) and noted that the WG had focused its work only on Table 1 of CX/FA 17/49/12, and that the proposals in Table 2, including deletion of enzymes and other substances from the CAC/GL 36-1989, were outside the mandate of the WG.

113. The WG had made recommendations related to: inclusion of five new food additives; and changes to the functional class / technological purpose related to two food additives. The WG had also considered the inclusion of trehalose in the INS, however there was no agreement on its inclusion in the INS as the substance was considered a food ingredient by a number of delegations; consequently the matter had been referred to the Plenary.

Discussion

Recommendations 1 and 2

114. The Committee endorsed recommendations 1 and 2 related to the inclusion of new food additives and the changes to functional classes / technological purpose.

Recommendation 3

115. The Committee noted the clarification of the JECFA Secretariat that trehalose had been evaluated as a food additive and assigned an ADI "not specified" by the 55th JECFA (2000) at the request of CCFAC49.

116. The Committee agreed not to include trehalose in the INS noting that in many countries, this substance was considered or regulated as a food ingredient.

Conclusion

117. The Committee agreed to:

- (i) Forward the proposed draft amendments to the INS to CAC40 for adoption at Step 5/8 (Appendix X);
- (ii) Establish an EWG, chaired by Iran and co-chaired by Belgium, working in English only, to consider:
 - a) Replies to the CLs on addition and changes to INS;
 - b) Addition of sequestrant function to malic acid DL- (INS 296) (para. 14(iv));

¹⁸ CL 2016/7-FA; CX/FA 17/49/12; Comments of Brazil, Chile, Ecuador, European Union, Japan, Singapore, United States of America, AMFEP, ETA, EU Speciality Food Ingredients, IACM, IFAC and NATCOL (CX/FA 17/49/12 Add.1); Kenya, Republic of Korea and Philippines (CX/FA 17/49/12 Add.2); Report of the in-session Working Group on INS (CRD4); Comments of Cameroon, El Salvador, Ghana, India, Indonesia, Malaysia, Philippines, Russian Federation, African Union, ICGA and CC (CRD 22).

- c) The issue of naming of steviol glycosides and INS number (para. 25).

118. It was noted that the report of the EWG should be made available to the Codex Secretariat at least three months before CCFA50 and that the EWG would not consider replies to the CL provided after the deadline. Members were encouraged to re-submit proposals for changes and/or addition to the INS which had not been considered due to the late submission.

PROPOSALS FOR ADDITIONS AND CHANGES TO THE PRIORITY LIST OF SUBSTANCES PROPOSED FOR EVALUATION BY JECFA (REPLIES TO CL 2016/13-FA) (Agenda Item 7)¹⁹

119. Canada, as the Chair, introduced the report of the in-session WG on Priority (CRD5), which had considered: (i) the Priority List of substances proposed for evaluation by JECFA; and (ii) other matters referred to the WG under Agenda Items 2 and 3.

120. The WG Chair pointed out that a number of proposals in response to the CL 2016/13-FA were submitted after the deadline, and proposed that in future all proposals submitted after the deadline, should not be considered at that session but would be resubmitted for consideration at the next session.

121. The Committee considered CRD5, and made the following comments and decisions:

Priority List of Substances proposed for evaluation by JECFA

Benzoates (INS 210-213)

122. The Committee agreed to remove benzoates from the Priority List (paras 67-72).

Carob bean gum (INS 410)

123. The Committee agreed to retain this substance on the priority list even though there was no confirmation on the availability of data, in view of the on-going discussions between JECFA and the sponsor (para. 23).

Cassia gum (INS 427)

124. The Committee agreed to remove this substance from the Priority List as no confirmation of data availability had been provided. The Committee considered whether it was appropriate for JECFA to withdraw the temporary specification for cassia gum since no data had been provided and in consequence to revoke the provision in the GSFA.

125. The Codex Secretariat clarified that since the deadline for the submission of the requested information to the JECFA Secretariat to complete work on the tentative specification was December 2017, it was therefore more appropriate to wait for JECFA to take action before considering this matter further in the Committee.

126. The Committee agreed not to take any action on the provisions for cassia gum but to encourage members to provide information to JECFA to complete its work on the specification.

Natamycin (INS 235) and nisin (INS 234)

127. The Committee noted that the requests for scientific advice on natamycin and nisin was beyond the normal scope of requests to JECFA. In order to provide some flexibility for the provision of scientific advice on these two substances, the Committee agreed to include a note to the Priority List to indicate that scientific advice could be provided by JECFA or other mechanism through the FAO/WHO scientific advice programme.

Sodium sorbate (INS 201)

128. The Committee agreed to retain sodium sorbate on the list for an additional year, noting that if no confirmation for data availability was made by CCFA50, this substance would be removed from the Priority List and relevant provisions in the GSFA and in commodity standards revoked.

Prioritisation

129. The Committee agreed to remove the note (*) indicating those substance with high priority in the Priority List as the WG had not discussed this matter. The Committee noted that the issue of prioritisation for substances on the priority list would be considered under Agenda Item 8 as part of a broader discussion on the management of work of the Committee.

¹⁹ CL 2016/13-FA; Report of In-session WG on Priority List (CRD5); Comments of European Union, CCC, EFEMA, ICBA, IOFI, NATCOL (CX/FA 17/49/13); Egypt, Japan, Russian Federation (CX/FA 17/49/13 Add.1); Malaysia, Russian Federation, ISDI (CRD23)

Conclusion

130. The Committee agreed to forward the amended Priority List of Substances Proposed for Evaluation by JECFA for endorsement by CAC40 and follow-up by FAO and WHO (Appendix XI).
131. The Committee agreed that late submissions to CL 2016/13-FA should be resubmitted for consideration by CCFA50 and in future, late submissions to the CL requesting proposals and changes to the Priority List, would not be considered.

DISCUSSION PAPER ON THE MANAGEMENT OF CCFA WORK (Agenda Item 8)²⁰

132. China, introduced CX/FA 17/49/14, and explained that at each session of CCFA, the Agenda had key standing items i.e. the General Standard for Food Additives (GSFA); Alignment/endorsement of food additive provisions; Matters referred from other Commodity Committees; Specifications and Identity of substances; International Numbering Systems (INS); Priority list of substances for JECFA evaluation, and other occasional subjects on food additives in general. She further mentioned that for CCFA to deliver on its mandates, it worked through either electronic, physical, or in-session working groups. She drew the attention of the Committee to the proposed draft prioritisation criteria and the proposed draft work plan for 2017-2022 intended for better management of the CCFA work. She finally mentioned that CCFA used avenues like side-events to assist in the involvement of delegates in CCFA work and generation of consensus.
133. The United States of America, as Co-author of the discussion paper, called for a comprehensive review of the work done by the Committee, while keeping in mind the available resources.
134. The Chairperson noted that the discussion paper reviewed the past and current work of the Committee, pointed out the major working topics of the committee, proposed a future plan 2017-2022 and had not responded yet on how the management of the CCFA could be improved. He called on the Committee to provide inputs in particular on the next step.

Discussion

135. The Committee expressed general support for various aspects of work management outlined in the paper, which provided a basis for further reflection. The following comments were raised by delegations:

Strategic direction

- (i) Consideration should be given to the strategy for prioritization of CCFA work.

New food additive proposals

- (ii) It is important to establish principles on the prioritization of the work on the GSFA and there should be stricter requirement for justifying proposals for inclusion in the GSFA.
- (iii) More guidance on how to state technological justification when completing the template for submission of new proposals should be provided; it is important to clarify which information is required to justify the technological use of a food additive.

JECFA evaluation

- (iv) Multiple observers expressed their interest on the evaluation of enzyme and further expressed concern for the large number of enzymes pending evaluation by JECFA.
- (v) It was suggested that a similar approach as applied for flavourings could be developed for enzymes, since there were little safety concerns.
- (vi) There is a gap on establishing a priority order of the substances on JECFA priority list, such work need to be undertaken; and a discussion paper on this issue be prepared first, however such work should not be done in isolation but requires closer connection with other priorities of CCFA.

Processing aids

- (vii) The scope of CCFA work covers all food additives including processing aids, and the work on processing aids should be undertaken as soon as the work on GSFA in nearly complete; and such work could involve establishing a general standard for processing aids through listing of their technological functions. This would assist in creating further clarity around the work on INS.
- (viii) Removal of processing aids from the JECFA priority list could affect the evaluation of enzymes as most of these are used as processing aid. A plan for work on processing aid was needed.

²⁰ CX/FA 17/49/14; Comments of the African Union and IACM (CRD 24); IOFI (CRD 28).

Colours

- (ix) Several food colours have been held in the Step process for years pending resolution of outstanding issues, and colours like curcumin have had no controversy, it is important to develop a mechanism that permits entry of colours, that are known to have been in use for many years with no safety concern, in the GSFA to avoid trade barriers. Some countries were implementing GSFA and any colour not listed in the GSFA are prohibited by such countries, leading to the need for reformulation of products.
- (x) Safety evaluation of colours was prioritised high, and JECFA re-evaluation was completed for some of the colours, yet CCFA has not considered them. Clarify how the committee will process such colours and the many outstanding provisions for colours in the GSFA.
- (xi) Due to the growing demand for colours worldwide, such as curcumin (INS 100(I)), paprika extract (INS 160c(ii)), spirulina extract (INS 134), there is a need to prioritise CCFA work on these substances;

Others

- (xii) There is a need to address the growing concerns for the use of unauthorised substances e.g. melamine; Sudan red.

136. The Chairperson noted the unanimous support from delegations and observers on work management and explained that the comments made would be taken into account in the next steps and emphasised the importance of focusing on the priorities of CCFA. He proposed that the next steps would aim at analysing the major challenges and barriers hindering the advancement of CCFA work (such as Note 161; priority list for JECFA evaluation; limited resources; backlog of provisions in GSFA and Alignment etc.) using a *“one CCFA approach”*. He further explained that the *“one CCFA approach”* would be based on the four (4) main and interrelated pillars of the CCFA Agenda standing items i.e. GSFA, alignment/endorsement, INS and JECFA Priority list.
137. The Chairperson proposed that the four Chairs of the Working Groups (GSFA, Alignment, INS and JECFA Priority) and China would work together to develop a discussion paper to identify the challenge, barriers, and recommend solutions/action plans for improving work management of CCFA. The paper would take into account comments and proposals made at the Session and the Codex and JECFA Secretariats would be consulted during its preparation. He stressed that the paper should be submitted by October 2017 to the Codex Secretariat and circulated to give an opportunity to all members and observers to consider and make comments on the proposals.
138. The Committee generally supported the proposal to prepare a paper analysing the major challenges and barriers hindering the advancement of CCFA work using a *“one CCFA approach”*.
139. The Committee also noted the requests for the process to be more inclusive, open and holistic through involvement of all interested members from the outset, including balanced geographical representation as well as developing countries.
140. The Chairperson clarified that this was a creative approach being undertaken for the first time in CCFA. He further clarified that the Chairs of the four WGs and China would duly consult with members and interested parties and that this approach would embrace the Codex principles of openness and transparency. He explained that the discussion paper would be a strategy paper and would not be solutions oriented, and further works would be defined in the subsequent steps.

Conclusion

141. In view of the above discussion and support for a *“one CCFA approach”*, the Committee agreed that:
- (i) The Chairs of the four working groups (i.e. Working Groups on: GSFA; Alignment; INS and JECFA Priority) working with China (host of CCFA), and in English only, would develop a discussion paper on *“Future Strategies for CCFA”*
 - (ii) The discussion paper on *“Future Strategies for CCFA”* should be made available to the Codex Secretariat by October 2017, for circulation for comments to members and observers in preparation of CCFA50.

OTHER BUSINESS AND FUTURE WORK (Agenda Item 9)

142. The Committee noted that no other business had been as proposed.

DATE AND PLACE OF THE NEXT SESSION (Agenda Item 10)

143. The Committee was informed that the Fiftieth Session was scheduled to be held in China from 26 to 30 March 2018, the final arrangements being subject to confirmation by the Host Government in consultation with the Codex Secretariat.

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Appendix II

ACTION REQUIRED AS A RESULT OF CHANGES IN THE ACCEPTABLE DAILY INTAKE (ADI) STATUS AND OTHER RECOMMENDATIONS ARISING FROM THE 82ND JECFA

(For information and action)

INS Number	Food additive	Recommendation of CCFA49
129	Allura Red AC	Note the JECFA conclusion on an ADI of 0–7 mg/kg body weight (bw) for allura red AC, which does not present a health concern for children and all other age groups.
410	Carob bean gum	Note the JECFA request for additional toxicological data to complete the evaluation (to be confirmed by CCFA50).
161b(iii)	Lutein esters from <i>Tagetes erecta</i>	Note the JECFA conclusion on an ADI “not specified” for lutein esters from <i>Tagetes erecta</i> . Include lutein esters from <i>Tagetes erecta</i> (INS 161b(iii)) in Table 3 of GSFA and circulate for comments at Step 3. Request for comments/proposals on uses and use levels of lutein esters from <i>Tagetes erecta</i> (INS 161b(iii)) for the food categories listed in the Annex to Table 3 (to be provided in response to the CL requesting proposals for new and/or revision of adopted food additives provisions in the GSFA).
423	Octenyl succinic acid (OSA)–modified gum arabic	Note the JECFA conclusion on an ADI “not specified” for OSA–modified gum arabic. Include OSA–modified gum arabic (INS 423) in Table 3 of GSFA and circulate for comments at Step 3. Request for comments/proposals on uses and use levels of OSA–modified gum arabic (INS 423) for the food categories listed in the Annex to Table 3 (to be provided in response to the CL requesting proposals for new and/or revision of adopted food additives provisions in the GSFA).
440	Pectins	Note the JECFA conclusion on the margins of exposure calculated for the use of pectin at 0.2% in infant formula indicate low risk for the health of infants and are not of concern. Refer the result of JECFA evaluation to CCNFSDU for consideration of the inclusion of pectin in relevant standards.
104	Quinoline yellow	Note the JECFA conclusion on an ADI of 0–3 mg/kg bw (rounded value) for quinoline yellow, which does not present a health concern for children and all other age groups.
392	Rosemary extract	Note the JECFA request for information to revise a temporary ADI of 0–0.3 mg/kg bw for rosemary extract and the tentative specifications (by end of 2018).

INS Number	Food additive	Recommendation of CCFA49
960	Steviol glycosides	<p>Note the JECFA conclusion on an ADI of 0–4 mg/kg bw of steviol glycosides because the requested information to complete the specifications refers only to an update of the method and has no safety implication (by 31 December 2017).</p> <p>Request the EWG on INS to consider the issue of naming of steviol and INS number.</p>
102	Tartrazine	<p>Note the JECFA conclusion on an ADI of 0–10 mg/kg bw for the tartrazine, which does not present a health concern for the general population including children.</p>
415	Xanthan gum	<p>Note the JECFA conclusion on the consumption of xanthan gum in infant formula or formula for special medical purposes intended for infants is of no safety concern at the maximum proposed use level of 1000 mg/L.</p> <p>Refer the result of JECFA evaluation to CCNFSDU for consideration of the inclusion of xanthan gum in relevant standards.</p>
427	Cassia gum	<p>Note the JECFA request for information to revise the tentative specifications (by 31 December 2017)</p>
	Modified starches	<p>Note the JECFA request for information to revise the tentative specifications (31 December 2017)</p>

PART A**PROPOSED DRAFT SPECIFICATIONS FOR THE IDENTITY AND PURITY OF FOOD ADDITIVES****(For adoption at Step 5/8)****FOOD ADDITIVES SPECIFICATIONS DESIGNATED AS FULL
(FAO JECFA Monographs 19, Rome, 2016):¹**

Allura Red AC (INS No. 129) (R)
 Acetylated oxidized starch (INS No. 1451) (R)
 Aspartame (INS No. 951) (R)
 Carob bean gum (INS No. 410) (R)
 Citric and fatty acid esters of glycerol (INS No. 472c) (R)
 Lutein esters from *Tagetes erecta* (INS No. 161b(iii)) (R)
 Octanoic acid (R)
 Octenyl succinic acid (OSA)-modified gum Arabic (INS No. 423) (R)
 Oxidized starch (INS No. 1404) (R)
 Pectins (INS No. 440) (R)
 Quinolone Yellow (INS No. 104)
 Rebaudioside A from multiple gene donors expressed in *Yarrowia lipolytica* (N)
 Starch acetate (INS No. 1420) (R)
 Tartrazine (INS No. 102) (R)
 Xanthan gum (INS No. 415) (R)

NEW SPECIFICATIONS FOR FLAVOURING AGENTS (FAO JECFA MONOGRAPH 19, ROME 2016)

2211 Ethyl alpha-acetylcinnamate (N)
 2212 3-(3,4-Methylenedioxyphenyl)-2-methylpropanal (N)
 2213 Ethyl 2-hydroxy-3-phenylpropionate (N)
 2214 Cinnamaldehyde propyleneglycol acetal (N)
 2215 2-Phenylpropanal propyleneglycol acetal (N)
 2216 9-Decen-2-one (N)
 2217 Yuzunone (N)
 2218 1,5-Octadien-3-ol (N)
 2219 3,5-Undecadien-2-one (N)
 2220 3-Methyl-5-(2,2,3-trimethylcyclopent-3-en-1-yl)pent-4-en-2-ol (N)
 2221 (±)-1-Cyclohexylethanol (N)
 2223 2-(2-Hydroxy-4-methyl-3-cyclohexenyl)propionic acid gammalactone (N)
 2224 2-(2-Hydroxyphenyl)-cyclopropanecarboxylic acid delta-lactone (N)
 2225 N1-(2,3-Dimethoxybenzyl)-N2-(2-(pyridin-2-yl)ethyl)oxalamide (N)
 2226 (R)-N-(1-Methoxy-4-methylpentan-2-yl)-3,4-dimethylbenzamide (N)
 2227 (E)-N-[2-(1,3-Benzodioxol-5-yl)ethyl]-3-(3,4-dimethoxyphenyl)prop-2-enamide (N)
 2228 (E)-3-Benzo[1,3]dioxol-5-yl-N,N-diphenyl-2-propenamide (N)

¹ (M) existing specifications maintained; (N) new specifications; (R) revised specifications; (T) tentative specifications.

- 2229 N-Ethyl-5-methyl-2-(methylethenyl)cyclohexanecarboxamide (N)
2230 2,5-Dimethyl-3(2H)-furanone (N)
2231 2,5-Dimethyl-4-ethoxy-3(2H)-furanone (N)
2232 5-Methyl-3(2H)-furanone (N)
2233 Ethyl 2,5-dimethyl-3-oxo-4(2H)-furyl carbonate (N)
2234 4-Acetyl-2,5-dimethyl-3(2H)-furanone (N)

Flavouring agents considered for revision of specifications only

- 1114 3-Methyl-2-(2-pentenyl)-2-cyclopenten-1-one (R)
1122 6,10-Dimethyl-5,9-undecadien-2-one (R)
1203 3-Ammonium isovalerate (R)
1238 Theaspirane (R)
2031 alpha-Bisabolol (R)
2123 Glutamyl-valyl-glycine (R)

PART B

**AMENDMENTS TO THE *LIST OF CODEX SPECIFICATIONS IDENTITY AND
PURITY OF FOOD ADDITIVES***

(CAC/MISC 6)

(For adoption)

New text to be included in the Introduction of CAC/MISC 6 (as a footnote to the first paragraph)

The use of secondary food additives (e.g. antioxidants, carriers, stabilisers, preservatives used in preparations) if referred to in specifications shall comply with the GSFA provisions”.

Appendix IV

STATUS OF ENDORSEMENT AND/OR REVISION OF MAXIMUM LEVELS OF FOOD ADDITIVES AND PROCESSING AIDS IN COMMODITY STANDARDS

FAO/WHO COORDINATING COMMITTEE FOR ASIA (CCASIA20)

AMENDMENTS TO FOOD ADDITIVE PROVISIONS IN THE REGIONAL STANDARD FOR NON-FERMENTED SOYBEAN PRODUCTS (CODEX STAN 322R-2015)¹

4.2.2 Composite/ flavoured Soybean Beverages and Soybean-based Beverages

INS No.	Name of the Food Additive	Maximum Level	Status of Endorsement
Antioxidant			
307 a,b,c	Tocopherols	200 mg/kg	Endorsed by CCFA49

PROPOSED DRAFT REGIONAL STANDARD FOR LAVER PRODUCTS (AT STEP 5/8)²

4.2 Seasoned Laver Products

INS No.	Name of the Food Additive	Maximum Level	Status of Endorsement
Sweeteners			
950	Acesulfame potassium	300 mg/kg	Endorsed by CCFA49

COMMITTEE FOR SPICES AND CULINARY HERBS (CCSCH3)

PROPOSED DRAFT STANDARD FOR BLACK, WHITE AND GREEN PEPPER (at Step 5/8)³

4. FOOD ADDITIVES

Green Pepper

INS No.	Name of the Food Additive	Maximum Level	Status of Endorsement
Preservatives			
220	Sulfur dioxide	150 mg/kg	Endorsed by CCFA49 with editorial amendments (deletion of note "As per CODEX STAN 192-1995 for food category 12.2.1 (herbs & spices) sulfites content, including sulfur dioxide (i.e. INS 220-225-227-228 and INS 539)").

¹ REP17/ASIA, Part 2 to App. III

² REP17/ASIA, Part 2 to App. IV

³ REP 17/SCH, App. IV

Appendix V

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF CODEX COMMODITY STANDARDS

(For adoption)

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

STANDARD FOR PRESERVED TOMATOES (CODEX STAN 13-1981)

4. FOOD ADDITIVES

~~“Acidity regulators and firming agents listed in Table 3 of the General Standard for Food Additives (CODEX STAN 192-1995) for use in food category 04.2.2.4 (Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds) are acceptable for use in foods conforming to this standard.”~~

“Firming agents listed in Table 3 of the General Standard for Food Additives (CODEX STAN 192-1995) and certain other Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this Standard”.

STANDARD FOR PROCESSED TOMATO CONCENTRATES (CODEX STAN 57-1981)

4. FOOD ADDITIVES

~~“Acidity regulators listed in Table 3 of the General Standard for Food Additives (CODEX STAN 192-1995) for use in food categories 04.2.2.4 (Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds), 04.2.2.5 (Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)), and 04.2.2.6 (Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable deserts and sauces, candied vegetables) other than food category 04.2.2.5)) are acceptable for use in foods conforming to this standard.”~~

“Only certain Table 3 food additives of the General Standard for Food Additives (CODEX STAN 192-1995) (as indicated in Table 3) are acceptable for use in foods conforming to this Standard”

STANDARD FOR QUICK FROZEN FINFISH, UNEVICERATED AND ENVISCERATED (CODEX STAN 36-1981)

4. FOOD ADDITIVES

Antioxidants used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CODEX STAN 192-1995) in food category 09.2.1 (Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms) and its parent food categories are acceptable for use in foods conforming to this Standard.

Only the use of the following additives is permitted.

Antioxidants

INS Number	Additive Name	Maximum Level in Final Product
300	Ascorbic acid	GMP
301	Sodium ascorbate	GMP
303	Potassium ascorbate	GMP

STANDARD FOR QUICK FROZEN SHRIMPS OR PRAWNS (CODEX STAN 92-1981)

4. FOOD ADDITIVES

Acidity regulators, antioxidants, colours, humectants and preservatives used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CODEX STAN 192-1995) in food category 09.2.1 (Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms) and its parent food categories are acceptable for use in foods conforming to this Standard.

Only the use of the following additives is permitted.**Acidity Regulators**

INS Number	Additive Name	Maximum Level in Product
330	Citric acid	GMP

Humectants – Moisture/Water Retention Agents

INS Number	Additive Name	Maximum Level in Product
339(i)	Sodium dihydrogen phosphate	2200 mg/kg as phosphorus, singly or in combination
339(ii)	Disodium hydrogen phosphate	
339(iii)	Trisodium phosphate	
340(i)	Potassium dihydrogen phosphate	
340(ii)	Dipotassium hydrogen phosphate	
340(iii)	Tripotassium phosphate	
341(i)	Calcium dihydrogen phosphate	
341(ii)	Calcium hydrogen phosphate	
341(iii)	Tricalcium phosphate	
450(i)	Disodium diphosphate	
450(ii)	Trisodium diphosphate	
450(iii)	Tetrasodium diphosphate	
450(v)	Tetrapotassium diphosphate	
450(vii)	Calcium dihydrogen diphosphate	
451(i)	Pentasodium triphosphate	
451(ii)	Pentapotassium triphosphate	
452(i)	Sodium polyphosphate	
452(ii)	Potassium polyphosphate	
452(iii)	Sodium calcium polyphosphate	
452(iv)	Calcium polyphosphate	
452(v)	Ammonium polyphosphate	
542	Bone phosphate	

Antioxidants

INS Number	Additive Name	Maximum Level in Product
300	Ascorbic acid (L-)	GMP

Colours

INS Number	Additive Name	Maximum Level in Product
124	Ponceau 4R	30 mg/kg in heat-treated products only

Preservatives

INS Number	Additive Name	Maximum Level in Product
221	Sodium sulphite	100 mg/kg in the edible part of the raw product, or 30 mg/kg in the edible part of the cooked product, singly or in combination, expressed as SO ₂
223	Sodium metabisulphite	
224	Potassium metabisulphites	
225	Potassium sulphite	

STANDARD FOR QUICK FROZEN LOBSTERS (CODEX STAN 95-1981)**4. FOOD ADDITIVES**

Antioxidants, humectants and preservatives used in accordance with Tables 1 and 2 of the *General Standard for Food Additives (CODEX STAN 192-1995)* in food category 09.2.1 (Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms) and its parent food categories are acceptable for use in foods conforming to this Standard.

Only the use of the following additives is permitted.

Humectants – Moisture/Water Retention Agents		
INS Number	Additive Name	Maximum Level in Product
339(i)	Sodium dihydrogen phosphate	2200 mg/kg as phosphorus, singly or in combination
339(ii)	Disodium hydrogen phosphate	
339(iii)	Trisodium phosphate	
340(i)	Potassium dihydrogen phosphate	

340(ii)	Dipotassium hydrogen phosphate	
340(iii)	Tripotassium phosphate	
341(i)	Calcium dihydrogen phosphate	
341(ii)	Calcium hydrogen phosphate	
341(iii)	Tricalcium phosphate	
450(i)	Disodium diphosphate	
450(ii)	Trisodium diphosphate	
450(iii)	Tetrasodium diphosphate	
450(v)	Tetrapotassium diphosphate	
450(vii)	Calcium dihydrogen diphosphate	
451(i)	Pentasodium triphosphate	
451(ii)	Pentapotassium triphosphate	
452(i)	Sodium polyphosphate	
452(ii)	Potassium polyphosphate	
452(iii)	Sodium calcium polyphosphate	
452(iv)	Calcium polyphosphate	
452(v)	Ammonium polyphosphate	
542	Bone phosphate	
Preservatives		
INS Number	Additive Name	Maximum Level in Product
221	Sodium sulphite	400 mg/kg in the edible part of the raw product, or in 30 mg/kg in the edible part of the cooked product, singly or in combination, expressed as SO ₂
223	Sodium metabisulphites	
224	Potassium metabisulphites	
225	Potassium sulphite	
228	Potassium bisulphite (for use in the raw product only)	
Antioxidants		
INS Number	Additive Name	Maximum Level in Product
300	Ascorbic acid (L-)	GMP
301	Sodium ascorbate	
302	Potassium ascorbate	

STANDARD FOR QUICK FROZEN BLOCKS OF FISH FILLETS, MINCED FISH FLESH AND MIXTURES OF FILLETS AND MINCED FISH FLESH (CODEX STAN 165-1989)

4. FOOD ADDITIVES

Acidity regulators, antioxidants, humectants and thickeners used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CODEX STAN 192-1995) in food category 09.2.1 (Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms) and its parent food categories are acceptable for use in foods conforming to this Standard.

Only the use of the following additives is permitted.

INS Number	Additive Name	Maximum Level in Product
Humectants – Moisture/Water Retention Agents		
339(i)	Sodium dihydrogen phosphate	2-200 mg/kg as phosphorus, singly or in combination
339(ii)	Disodium hydrogen phosphate	
339(iii)	Trisodium phosphate	
340(i)	Potassium dihydrogen phosphate	
340(ii)	Dipotassium hydrogen phosphate	
340(iii)	Tripotassium phosphate	
341(i)	Calcium dihydrogen phosphate	
341(ii)	Calcium hydrogen phosphate	
341(iii)	Tricalcium phosphate	
450(i)	Disodium diphosphate	
450(ii)	Trisodium diphosphate	
450(iii)	Tetrasodium diphosphate	
450(v)	Tetrapotassium diphosphate	
450(vii)	Calcium dihydrogen diphosphate	

451(i)	Pentasodium triphosphate	
451(iii)	Pentapotassium triphosphate	
452(i)	Sodium polyphosphate	
452(ii)	Potassium polyphosphate	
452(iii)	Sodium calcium polyphosphate	
452(iv)	Calcium polyphosphate	
452(v)	Ammonium polyphosphate	
542	Bone phosphate	
401	Sodium alginate	GMP
Antioxidants		
300	Ascorbic acid (L-)	GMP
301	Sodium ascorbate	
302	Potassium ascorbate	
304	Ascorbyl palmitate	
In Minced Fish Flesh Only		
Acidity Regulators		
330	Citric acid	GMP
331	Sodium citrate	
332	Potassium citrate	
Thickeners		
412	Guar gum	GMP
410	Carob bean gum	
440	Pectins	
466	Sodium carboxymethyl cellulose	
415	Xanthan gum	
407	Carrageenan	
407a	Processed Eucheuma Seaweed (PES)	
464	Methyl cellulose	

STANDARD FOR QUICK FROZEN FISH STICKS (FISH FINGERS), FISH PORTIONS AND FISH FILLETS – BREADED OR IN BATTER (CODEX STAN 166-1989)

FOOD ADDITIVES

Antioxidants and humectants (for use in all products conforming to CODEX STAN 166-1989); acidity regulators and thickeners (for minced fish flesh only); and colours, emulsifiers, flavour enhancers, raising agents, and thickeners (for breaded or batter coatings) used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CODEX STAN 192-1995) in food category 09.2.2 (Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms) and its parent food categories are acceptable for use in foods conforming to this Standard.

Only the use of the following additives is permitted.

INS Number	Additive Name	Maximum Level in Product
Humectants – Moisture/Water Retention Agents		
339(i)	Sodium dihydrogen phosphate	2200 mg/kg as phosphorus, singly or in combination
339(ii)	Disodium hydrogen phosphate	
339(iii)	Trisodium phosphate	
340(i)	Potassium dihydrogen phosphate	
340(ii)	Dipotassium hydrogen phosphate	
340(iii)	Tripotassium phosphate	
341(i)	Calcium dihydrogen phosphate	
341(ii)	Calcium hydrogen phosphate	
341(iii)	Tricalcium phosphate	
450(i)	Disodium diphosphate	
450(ii)	Trisodium diphosphate	
450(iii)	Tetrasodium diphosphate	
450(v)	Tetrapotassium diphosphate	
450(vii)	Calcium dihydrogen diphosphate	

INS Number	Additive Name	Maximum Level in Product
451(i)	Pentasodium triphosphate	
451(ii)	Pentapotassium triphosphate	
452(i)	Sodium polyphosphate	
452(ii)	Potassium polyphosphate	
452(iii)	Sodium-calcium polyphosphate	
452(iv)	Calcium polyphosphate	
452(v)	Ammonium polyphosphate	
542	Bone phosphate	
401	Sodium alginate	GMP
Antioxidants		
300	Ascorbic acid	GMP
301	Sodium ascorbate	
303	Potassium ascorbate	
304	Ascorbyl palmitate	1 g/kg
In Addition, for Minced Fish Flesh Only		
Acidity Regulators		
330	Citric acid	GMP
331	Sodium citrate	
332	Potassium citrate	
Thickeners		
412	Guar gum	GMP
410	Carob bean (Locust bean) gum	
440	Pectins	
466	Sodium carboxymethyl cellulose	
415	Xanthan gum	
407	Carrageenan and its Na, K, NH ₄ salts (including Furcelleran)	
407a	Processed Eucheuma Seaweed (PES)	
461	Methyl cellulose	
Food Additives for Breaded or Batter Coatings		
Raising Agents		
339(i)	Sodium dihydrogen phosphate	440 mg/kg as phosphorus, singly or in combination
340(iii)	Tripotassium phosphate	
341(i)	Calcium dihydrogen phosphate	
341(ii)	Calcium hydrogen phosphate	
341(iii)	Tricalcium phosphate	
450(i)	Disodium diphosphate	
450(ii)	Trisodium diphosphate	
450(iii)	Tetrasodium diphosphate	
450(v)	Tetrapotassium diphosphate	
450(vi)	Dicalcium diphosphate	
450(vii)	Calcium dihydrogen diphosphate	
452(i)	Sodium polyphosphate	
452(ii)	Potassium polyphosphate	
452(iii)	Sodium-calcium polyphosphate	
452(iv)	Calcium polyphosphate	
500	Sodium carbonates	
501	Potassium carbonates	
503	Ammonium carbonates	
Flavour Enhancers		
621	Monosodium glutamate	GMP
622	Monopotassium glutamate	
Colours		
160b(i)	Annatto extracts bixin-based	25 mg/kg expressed as bixin or norbixin
160b(ii)	Annatto extract (norbixin-based)	
150a	Caramel I (plain)	GMP

INS Number	Additive Name	Maximum Level in Product
160a(i)	β -carotene (Synthetic)	100 mg/kg singly or in combination
160a(ii)	beta-Carotenes, vegetable	
160a(iii)	beta-Carotenes, Blakeslea trispora	
160e	β -apo-carotenal	
Thickeners		
412	Guar gum	GMP
410	Carob bean (Locust bean) gum	
440	Pectins	
466	Sodium carboxymethyl cellulose	
415	Xanthan gum	
407	Carrageenan and its Na, K, NH ₄ salts (including Furcelleran)	
407a	Processed Eucheima Seaweed (PES)	
461	Methyl cellulose	
400	Alginic acid	
401	Sodium alginate	
402	Potassium alginate	
403	Ammonium alginate	
404	Calcium alginate	
463	Hydroxypropyl cellulose	
464	Hydroxypropyl methylcellulose	
465	Methylethylcellulose	
Emulsifiers		
471	Monoglycerides of fatty acids	GMP
322	Lecithins	
Modified Starches		
1401	Acid treated starches	GMP
1402	Alkaline treated starches	
1404	Oxidized starches	
1410	Monostarch phosphate	
1412	Distarch phosphate esterified with sodium trimetaphosphate; esterified with phosphorus oxychloride	
1414	Acetylated distarch phosphate	
1413	Phosphated distarch phosphate	
1420	Starch acetate esterified with acetic anhydride	
1422	Acetylated distarch adipate	
1440	Hydroxypropyl starch	
1442	Hydroxypropyl starch phosphate	

STANDARD FOR QUICK FROZEN FISH FILLETS (CODEX STAN 190-1995)

FOOD ADDITIVES

Antioxidants and humectants used in accordance with Tables 1 and 2 of the *General Standard for Food Additives (CODEX STAN 192-1995)* in food category 09.2.1 (Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms) and its parent food categories are acceptable for use in foods conforming to this Standard.

Only the use of the following additives is permitted.

Humectants – Moisture/Water Retention Agents		
INS Number	Additive Name	Maximum Level in Product
339(i)	Sodium dihydrogen phosphate	2200 mg/kg as phosphorus, singly or in combination
339(ii)	Disodium hydrogen phosphate	
339(iii)	Trisodium phosphate	
340(i)	Potassium dihydrogen phosphate	
340(ii)	Dipotassium hydrogen phosphate	
340(iii)	Tripotassium phosphate	
341(i)	Calcium dihydrogen phosphate	

341(ii)	Calcium hydrogen phosphate	
341(iii)	Tricalcium phosphate	
450(i)	Disodium diphosphate	
450(ii)	Trisodium diphosphate	
450(iii)	Tetrasodium diphosphate	
450(v)	Tetrapotassium diphosphate	
450(vii)	Calcium dihydrogen diphosphate	
451(i)	Pentasodium triphosphate	
451(ii)	Pentapotassium triphosphate	
452(i)	Sodium polyphosphate	
452(ii)	Potassium polyphosphate	
452(iii)	Sodium calcium polyphosphate	
452(iv)	Calcium polyphosphate	
452(v)	Ammonium polyphosphate	
542	Bone phosphate	
401	Sodium alginate	GMP
Antioxidants		
INS Number	Additive Name	Maximum Level in Product
301	Sodium ascorbate	GMP
302	Potassium ascorbate	

STANDARD FOR FRESH AND QUICK FROZEN RAW SCALLOP PRODUCTS (CODEX STAN 315-2014)

4.2 Quick Frozen Scallop Meat and Quick Frozen Roe-on Scallop Meat Processed With Phosphates

Acidity regulators, humectants, sequestrants and stabilizers used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CODEX STAN 192-1995) in food category 09.2.1 (Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms) and its parent food categories are acceptable for use in foods conforming to this Standard.

Humectant / Sequestrant/ Acidity Regulator/ Stabilizer

INS	Additive name	Maximum Level
338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	Phosphates	2200 mg/kg as phosphorus

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

PART A: PROVISIONS RELATED AGENDA ITEM 5A⁵

A.1 - Proposed draft and revision of adopted provisions in Tables 1 and 2 related to FC 01.2 (excluding FC 01.1.2) through FC 08.4

(For adoption at Step 8 and 5/8)

Food Category No.	01.2.1.1	Fermented milks (plain), not heat-treated after fermentation				
Additive	INS	Step	Year	Max Level	Comments	
PROPYLENE GLYCOL ALGINATE	405	5/8	2017	5000 mg/kg	234 & 235	
Food Category No.	01.2.1.2	Fermented milks (plain), heat-treated after fermentation				
Additive	INS	Step	Year	Max Level	Comments	
PROPYLENE GLYCOL ALGINATE	405	8	2017	5000 mg/kg	234	
Food Category No.	01.3.2	Beverage whiteners				
Additive	INS	Step	Year	Max Level	Comments	
TOCOPHEROLS	307a, b, c	5/8	2017	200 mg/kg	XS250 & XS252	
Food Category No.	01.4.4	Cream analogues				
Additive	INS	Step	Year	Max Level	Comments	
TOCOPHEROLS	307a, b, c	8	2017	200 mg/kg		
Food Category No.	01.6.1	Unripened cheese				
Additive	INS	Step	Year	Max Level	Comments	
TOCOPHEROLS	307a, b, c	8	2017	200 mg/kg	168 & 351	
Food Category No.	01.6.2.3	Cheese powder (for reconstitution; e.g. for cheese sauces)				
Additive	INS	Step	Year	Max Level	Comments	
TOCOPHEROLS	307a, b, c	5/8	2017	300 mg/kg		
Food Category No.	04.1.2.7	Candied fruit				
Additive	INS	Step	Year	Max Level	Comments	
TARTRATES	334, 335(ii), 337	8	2017	20000 mg/kg	45	
Food Category No.	04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts				
Additive	INS	Step	Year	Max Level	Comments	
DIOCTYL SODIUM SULFOSUCCINATE	480	8	2017	15 mg/kg	NN1, NN2 & NN3	
Food Category No.	04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce				
Additive	INS	Step	Year	Max Level	Comments	
PROPYLENE GLYCOL ALGINATE	405	8	2017	6000 mg/kg	XS38, XS260 & NN4	

⁵ Provisions that are replacing or revising currently adopted provisions of the GSFA are **grey highlighted**.

Food Category No.	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				
Additive	INS	Step	Year	Max Level	Comments	
TARTRATES	334, 335(ii), 337	8	2017	1300 mg/kg	45, XS13, XS38, XS57, XS145, XS257R, XS259R & XS297	
Food Category No.	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)				
Additive	INS	Step	Year	Max Level	Comments	
TOCOPHEROLS	307a, b, c	8	2017	300 mg/kg	XS57	
Food Category No.	05.1.2	Cocoa mixes (syrops)				
Additive	INS	Step	Year	Max Level	Comments	
PROPYLENE GLYCOL ALGINATE	405	5/8	2017	10000 mg/kg		
SUCROGLYCERIDES	474	5/8	2017	10000 mg/kg	348	
SUCROSE ESTERS OF FATTY ACIDS	473	5/8	2017	10000 mg/kg	348	
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	5/8	2017	10000 mg/kg	348	
Food Category No.	05.1.3	Cocoa-based spreads, including fillings				
Additive	INS	Step	Year	Max Level	Comments	
PROPYLENE GLYCOL	1520	5/8	2017	1000 mg/kg	XS86	
PROPYLENE GLYCOL ALGINATE	405	5/8	2017	10000 mg/kg	XS86	
SORBITAN ESTERS OF FATTY ACIDS	491-495	5/8	2017	10000 mg/kg	XS86	
SUCROGLYCERIDES	474	5/8	2017	10000 mg/kg	348	
SUCROSE ESTERS OF FATTY ACIDS	473	5/8	2017	10000 mg/kg	348 & XS86	
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	5/8	2017	10000 mg/kg	348	
TARTRATES	334, 335(ii), 337	5/8	2017	2000 mg/kg	45 & XS86	
TOCOPHEROLS	307a, b, c	8	2017	100 mg/kg	15 & XS86	
Food Category No.	05.1.5	Imitation chocolate, chocolate substitute products				
Additive	INS	Step	Year	Max Level	Comments	
SORBITAN ESTERS OF FATTY ACIDS	491-495	5/8	2017	10000 mg/kg		
Food Category No.	05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4				
Additive	INS	Step	Year	Max Level	Comments	
ETHYL MALTOL	637	8	2017	1000 mg/kg	XS309R	
MALTOL	636	8	2017	200 mg/kg	XS309R	
Food Category No.	05.2.1	Hard candy				
Additive	INS	Step	Year	Max Level	Comments	
PROPYLENE GLYCOL	1520	5/8	2017	5300 mg/kg		
SORBITAN ESTERS OF FATTY ACIDS	491-495	5/8	2017	10000 mg/kg		
Food Category No.	05.2.2	Soft candy				
Additive	INS	Step	Year	Max Level	Comments	
PROPYLENE GLYCOL	1520	5/8	2017	4500 mg/kg	XS309R	
SORBITAN ESTERS OF FATTY ACIDS	491-495	5/8	2017	10000 mg/kg	XS309R	

Food Category No.	05.2.3	Nougats and marzipans				
Additive	INS	Step	Year	Max Level	Comments	
PROPYLENE GLYCOL	1520	5/8	2017	1000 mg/kg		
SORBITAN ESTERS OF FATTY ACIDS	491-495	5/8	2017	10000 mg/kg		
Food Category No.	05.3	Chewing gum				
Additive	INS	Step	Year	Max Level	Comments	
ETHYL MALTOL	637	8	2017	1000 mg/kg		
MALTOL	636	8	2017	200 mg/kg		
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	8	2017	500 mg/kg		
POLYOXYETHYLENE STEARATES	430, 431	8	2017	200 mg/kg		
PROPYLENE GLYCOL	1520	8	2017	20000 mg/kg		
Food Category No.	05.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces				
Additive	INS	Step	Year	Max Level	Comments	
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2017r	5000 mg/kg	348 & NN5	
Food Category No.	06.2.2	Starches				
Additive	INS	Step	Year	Max Level	Comments	
TARTRATES	334, 335(ii), 337	5/8	2017	2000 mg/kg	45	
Food Category No.	06.8.1	Soybean-based beverages				
Additive	INS	Step	Year	Max Level	Comments	
SUCROGLYCERIDES	474	5/8	2017	20000 mg/kg	348	
SUCROSE ESTERS OF FATTY ACIDS	473	5/8	2017	20000 mg/kg	348	
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	5/8	2017	20000 mg/kg	348	
Food Category No.	07.1	Bread and ordinary bakery wares				
Additive	INS	Step	Year	Max Level	Comments	
SODIUM DIACETATE	262(ii)	5/8	2017	4000 mg/kg		
SUCROGLYCERIDES	474	5/8	2017	3000 mg/kg	348	
SUCROSE ESTERS OF FATTY ACIDS	473	5/8	2017	3000 mg/kg	348	
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	5/8	2017	3000 mg/kg	348	
TARTRATES	334, 335(ii), 337	5/8	2017	4000 mg/kg	45 & NN6	
Food Category No.	07.1.1	Breads and rolls				
Additive	INS	Step	Year	Max Level	Comments	
SORBITAN ESTERS OF FATTY ACIDS	491-495	8	2017	3000 mg/kg		
Food Category No.	07.1.1.1	Yeast-leavened breads and specialty breads				
Additive	INS	Step	Year	Max Level	Comments	
PROPYLENE GLYCOL ALGINATE	405	5/8	2017	4000 mg/kg		
STEAROYL LACTYLATES	481(i), 482(i)	5/8	2017	3000 mg/kg	NN6	
Food Category No.	07.1.2	Crackers, excluding sweet crackers				
Additive	INS	Step	Year	Max Level	Comments	
PROPYLENE GLYCOL ALGINATE	405	5/8	2017	2000 mg/kg		
TOCOPHEROLS	307a, b, c	5/8	2017	200 mg/kg		

Food Category No.	07.1.5	Steamed breads and buns				
Additive	INS	Step	Year	Max Level	Comments	
PROPYLENE GLYCOL ALGINATE	405	5/8	2017	500 mg/kg		
Food Category No.	07.1.6	Mixes for bread and ordinary bakery wares				
Additive	INS	Step	Year	Max Level	Comments	
PROPYLENE GLYCOL ALGINATE	405	5/8	2017	20000 mg/kg	11	
TOCOPHEROLS	307a, b, c	5/8	2017	100 mg/kg		
Food Category No.	07.2.1	Cakes, cookies and pies (e.g. fruit-filled or custard types)				
Additive	INS	Step	Year	Max Level	Comments	
PROPYLENE GLYCOL ALGINATE	405	5/8	2017	3000 mg/kg		
TARTRATES	334, 335(ii), 337	5/8	2017	5000 mg/kg	45	
TOCOPHEROLS	307a, b, c	5/8	2017	200 mg/kg	NN7	
Food Category No.	07.2.2	Other fine bakery products (e.g. doughnuts, sweet rolls, scones, and muffins)				
Additive	INS	Step	Year	Max Level	Comments	
PROPYLENE GLYCOL ALGINATE	405	5/8	2017	2000 mg/kg		
TARTRATES	334, 335(ii), 337	5/8	2017	500 mg/kg	45	
TOCOPHEROLS	307a, b, c	5/8	2017	200 mg/kg		
Food Category No.	07.2.3	Mixes for fine bakery wares (e.g. cakes, pancakes)				
Additive	INS	Step	Year	Max Level	Comments	
PROPYLENE GLYCOL ALGINATE	405	5/8	2017	10000 mg/kg	11	
TARTRATES	334, 335(ii), 337	5/8	2017	8000 mg/kg	11 & 45	
TOCOPHEROLS	307a, b, c	5/8	2017	200 mg/kg	11	
Food Category No.	08.1.2	Fresh meat, poultry, and game, comminuted				
Additive	INS	Step	Year	Max Level	Comments	
TOCOPHEROLS	307a, b, c	8	2017	300 mg/kg	15 & 281	
Food Category No.	08.3.1	Non-heat treated processed comminuted meat, poultry, and game products				
Additive	INS	Step	Year	Max Level	Comments	
TARTRATES	334, 335(ii), 337	5/8	2017	500 mg/kg	45	
Food Category No.	08.3.2	Heat-treated processed comminuted meat, poultry, and game products				
Additive	INS	Step	Year	Max Level	Comments	
TARTRATES	334, 335(ii), 337	5/8	2017	500 mg/kg	45, XS88, XS89 & XS98	
Food Category No.	08.3.3	Frozen processed comminuted meat, poultry, and game products				
Additive	INS	Step	Year	Max Level	Comments	
TARTRATES	334, 335(ii), 337	5/8	2017	500 mg/kg	45	
Food Category No.	08.4	Edible casings (e.g. sausage casings)				
Additive	INS	Step	Year	Max Level	Comments	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	5/8	2017	5000 mg/kg	365	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	5/8	2017	5000 mg/kg	365	
TARTRATES	334, 335(ii), 337	5/8	2017	2000 mg/kg	45 & 365	

Part A.2 - Revision of adopted provisions in Tables 1, 2, and 3 in FC 05.0 "Confectionery" and related subcategories to align with the use of those food additives in corresponding commodity standards

(For adoption)

Food Category No.	05.0	Confectionery			
Additive	INS	Step	Year	Max Level	Comments
ASCORBYL ESTERS	304, 305	8	2017r	500 mg/kg	10, 15, 375, XS86, XS105, XS141, XS309R
MINERAL OILS, MEDIUM VISCOSITY 905e		8	2017r	2000 mg/kg	XS87, XS105, XS141, 3, XS86, XS309R
Food Category No.	05.1.4	Cocoa and chocolate products			
Additive	INS	Step	Year	Max Level	Comments
ALITAME	956	8	2017r	300 mg/kg	161 & XS87
ASPARTAME	951	8	2017r	3000 mg/kg	C, 161 & 191
BUTYLATED HYDROXYANISOLE	320	8	2017r	200 mg/kg	15, 130 & 303
BUTYLATED HYDROXYTOLUENE	321	8	2017r	200 mg/kg	15, 130 & 303
CARNAUBA WAX	903	8	2017r	5000 mg/kg	3 & XS87
CASTOR OIL	1503	8	2017r	350 mg/kg	XS87
NEOTAME	961	8	2017r	80 mg/kg	161 & XS87
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	8	2017r	800 mg/kg	161 & XS87
TERTIARY BUTYLHYDROQUINONE	319	8	2017r	200 mg/kg	15, 130 & 303
Food Category No.	05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4			
Additive	INS	Step	Year	Max Level	Comments
ALITAME	956	8	2017r	300 mg/kg	161 & XS309R
ALLURA RED AC	129	8	2017r	300 mg/kg	XS309R
BEESWAX	901	8	2017r	GMP	3 & XS309R
BENZOATES	210-213	8	2017r	1500 mg/kg	13 & XS309R
BRILLIANT BLUE FCF	133	8	2017r	300 mg/kg	XS309R
BUTYLATED HYDROXYANISOLE	320	8	2017r	200 mg/kg	15, 130 & XS309R
BUTYLATED HYDROXYTOLUENE	321	8	2017r	200 mg/kg	15, 130 & XS309R
CANDELILLA WAX	902	8	2017r	GMP	3 & XS309R
CARAMEL III - AMMONIA	150c	8	2017r	50000 mg/kg	XS309R
CARAMEL					
CARAMEL IV - SULFITE AMMONIA	150d	8	2017r	50000 mg/kg	XS309R
CARAMEL					
CARMINES	120	8	2017r	300 mg/kg	XS309R
CARNAUBA WAX	903	8	2017r	5000 mg/kg	3 & XS309R
CAROTENES, BETA-, VEGETABLE	160a(ii)	8	2017r	500 mg/kg	XS309R
CAROTENOIDS	160a(i),a(iii),e,f	8	2017r	100 mg/kg	XS309R
CASTOR OIL	1503	8	2017r	500 mg/kg	XS309R
CYCLAMATES	952(i), (ii), (iv)	8	2017r	500 mg/kg	17, 156, 161 & XS309R
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	8	2017r	10000 mg/kg	XS309R
FAST GREEN FCF	143	8	2017r	100 mg/kg	XS309R
HYDROXYBENZOATES, PARA- INDIGOTINE (INDIGO CARMINE)	214, 218 132	8 8	2017r 2017r	1000 mg/kg 300 mg/kg	27 & XS309R XS309R
IRON OXIDES	172(i)-(iii)	8	2017r	200 mg/kg	XS309R
MICROCRYSTALLINE WAX	905c(i)	8	2017r	GMP	3 & XS309R

Food Category No.	05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4			
Additive	INS	Step	Year	Max Level	Comments
MINERAL OIL, HIGH VISCOSITY	905d	8	2017r	2000 mg/kg	3 & XS309R
NEOTAME	961	8	2017r	330 mg/kg	158, 161 & XS309R
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	8	2017r	2200 mg/kg	33 & XS309R

Food Category No.	05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4			
Additive	INS	Step	Year	Max Level	Comments
POLYDIMETHYLSILOXANE	900a	8	2017r	10 mg/kg	XS309R
POLYSORBATES	432-436	8	2017r	1000 mg/kg	XS309R
PONCEAU 4R (COCHINEAL RED A)	124	8	2017r	300 mg/kg	161 & XS309R
PROPYL GALLATE	310	8	2017r	200 mg/kg	15, 130 & XS309R
PROPYLENE GLYCOL ALGINATE	405	8	2017r	5000 mg/kg	XS309R
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	8	2017r	5000 mg/kg	XS309R
RIBOFLAVINS	101(i),(ii), (iii)	8	2017r	1000 mg/kg	XS309R
SACCHARINS	954(i)-(iv)	8	2017r	500 mg/kg	161, 163 & XS309
SHELLAC, BLEACHED	904	8	2017r	GMP	3 & XS309R
SORBATES	200-203	8	2017r	1500 mg/kg	42 & XS309R
STEVIOL GLYCOSIDES	960	8	2017r	700 mg/kg	26, 199 & XS309R
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	8	2017r	1800 mg/kg	161, 164 & XS309R
SUCROGLYCERIDES	474	8	2017r	5000 mg/kg	348 & XS309R
SUCROSE ESTERS OF FATTY ACIDS	473	8	2017r	5000 mg/kg	348 & XS309R
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2017r	5000 mg/kg	348 & XS309R
SUNSET YELLOW FCF	110	8	2017r	300 mg/kg	161 & XS309R
TERTIARY BUTYLHYDROQUINONE	319	8	2017r	200 mg/kg	15, 130 & XS309R

Food Category No.	05.2.2	Soft candy			
Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	8	2017r	1000 mg/kg	157, 161, 188 & XS309R
ASPARTAME	951	8	2017r	3000 mg/kg	161, 148 & XS309R
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	8	2017r	100 mg/kg	XS309R
GRAPE SKIN EXTRACT	163(ii)	8	2017r	1700 mg/kg	181 & XS309R

Part A.3 – Revision of adopted provisions in FC 09.2.5 associated with Note 22

(For adoption)

Food Category No.	09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms			
Additive	INS	Step	Year	Max Level	Comments
ALLURA RED AC	129	8	2017r	300 mg/kg	NN
SUNSET YELLOW FCF	110	8	2017r	100 mg/kg	NN
TARTRAZINE	102	8	2017	100 mg/kg	NN

Part A.4 - Proposed draft and revision of adopted provisions in Tables 1 and 2 related to FC 01.1, 01.1.1, 01.1.3 and 01.1.4

(For adoption at Step 8 and 5/8)

Food Category No.	01.1.1	Fluid milk (plain)			
Additive	INS	Step	Year	Max Level	Comments
NITROGEN	941	8	2017	GMP	59

Food Category No.	01.1.3	Fluid buttermilk (plain)			
Additive	INS	Step	Year	Max Level	Comments
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	8	2017r	1500 mg/kg	33, 227 & NN9

Food Category No.	01.1.4	Flavoured fluid milk drinks			
Additive	INS	Step	Year	Max Level	Comments
AMARANTH	123	8	2017	50 mg/kg	52
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2017	20 mg/kg	8 & 52
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2017	10 mg/kg	52 & 185
ASPARTAME	951	8	2017r	600 mg/kg	161, 191 & NN16
AZORUBINE (CARMOISINE)	122	8	2017	150 mg/kg	52
BRILLIANT BLACK (BLACK PN)	151	8	2017	150 mg/kg	52
BROWN HT	155	8	2017	150 mg/kg	52
CAMEL II - SULFITE CAMEL	150b	5/8	2017	2000 mg/kg	52 & NN11
CAROTENES, BETA-, VEGETABLE	160a(ii)	8	2017r	1000 mg/kg	52 & NN12
CAROTENOIDS	160a(i),a(iii),e,f	8	2017r	150 mg/kg	52 & NN13
CURCUMIN	100(i)	8	2017	150 mg/kg	52 & NN13
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	8	2017r	5000 mg/kg	NN10
GRAPE SKIN EXTRACT	163(ii)	8	2017r	100 mg/kg	52, 181 & NN13
INDIGOTINE (INDIGO CARMINE)	132	8	2017r	300 mg/kg	52 & NN13
IRON OXIDES	172(i)-(iii)	8	2017r	20 mg/kg	52 & NN13
LUTEIN FROM TAGETES ERECTA	161b(i)	5/8	2017	100 mg/kg	52 & NN11
NISIN	234	5/8	2017	12.5 mg/kg	233 & NN14
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	8	2017r	1500 mg/kg	33, 364 & NN10
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2017	2000 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	5/8	2017	1300 mg/kg	XS243
QUINOLINE YELLOW	104	8	2017	10 mg/kg	52
SACCHARINS	954(i)-(iv)	8	2017r	80 mg/kg	161 & NN13, NN17
SORBITAN ESTERS OF FATTY ACIDS	491-495	8	2017	5000 mg/kg	
STEAROYL LACTYLATES	481(i), 482(i)	8	2017	1000 mg/kg	
STEVIOYL GLYCOSIDES	960	8	2017r	200 mg/kg	26 & XS243

Food Category No.	01.1.4	Flavoured fluid milk drinks			
Additive	INS	Step	Year	Max Level	Comments
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	8	2017r	300 mg/kg	161 & NN15,
SUCROGLYCERIDES	474	8	2017r	5000 mg/kg	348
SUCROSE ESTERS OF FATTY ACIDS	473	8	2017	5000 mg/kg	348

SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2017	5000 mg/kg	348
TARTRAZINE	102	8	2017	300 mg/kg	52
TOCOPHEROLS	307a, b, c	5/8	2017	200 mg/kg	15
ZEAXANTHIN, SYNTHETIC	161h(i)	5/8	2017	100 mg/kg	52 & NN11

Part A.5 – Revision of the provision for benzoates in FC 14.1.4

(For adoption)

Food Category No.	14.1.4	Water-based flavoured drinks, including “sport”, “energy”, or “electrolyte” drinks and particulated drinks			
Additive	INS	Step	Year	Max Level	Comments
BENZOATES	210, 211, 212, 213	8	2017r	250 mg/kg	131 & 301

Notes to the General Standard for Food Additives

Note 3	For use in surface treatment only.
Note 8	As bixin.
Note 11	On the flour basis.
Note 13	As benzoic acid.
Note 15	On the fat or oil basis.
Note 26	As steviol equivalents.
Note 33	As phosphorus.
Note 42	As sorbic acid.
Note 45	As tartaric acid.
Note 52	Excluding chocolate milk.
Note 59	For use as a packaging gas only.
Note 130	Singly or in combination: butylated hydroxyanisole (INS 320), butylated hydroxytoluene (INS 321), tertiary butylated hydroquinone (INS 319), and propyl gallate (INS 310).
Note 148	Except for use in microsweets and breath freshening mints at 10 000 mg/kg.
Note 157	Except for use in microsweets and breath freshening mints at 2 000 mg/kg.
Note 158	Except for use in microsweets and breath freshening mints at 1 000 mg/kg.
Note 161	Subject to national legislation of the importing country aimed, in particular, at consistency with Section 3.2 of the Preamble.
Note 168	Singly or in combination: d-alpha-tocopherol (INS 307a), tocopherol concentrate, mixed (INS 307b) and dl-alpha-tocopherol (INS 307c).
Note 163	Except for use in microsweets and breath freshening mints at 3 000 mg/kg.
Note 164	Except for use in microsweets and breath freshening mints at 30 000 mg/kg.
Note 181	As anthocyanin.
Note 188	If used in combination with aspartame-acesulfame salt (INS 962), the combined maximum use level, expressed as acesulfame potassium, should not exceed this level.
Note 199	Except for use in microsweets and breath freshening mints at 6 000 mg/kg as steviol equivalents.
Note 227	For use in sterilized and UHT treated milks only.
Note 233	As nisin.
Note 234	For use as a stabilizer or thickener only.
Note 235	For use in reconstituted and recombined products only.
Note 281	For use in fresh minced meat which contains other ingredients apart from comminuted meat only.
Note 301	Interim maximum level until CCFA49 CCFA50 .
Note 348	Singly or in combination: Sucrose esters of fatty acids (INS 473), sucrose oligoesters, type I and type II (INS 473a) and sucroglycerides (INS 474).
Note 351	Only for use in products conforming to the Standard for Cream Cheese (CODEX STAN 275-1973).
Note 364	Singly or in combination.
Note 365	On a casings basis.
Note XS13	Excluding products conforming to the Standard for Preserved Tomatoes (CODEX STAN 13-1981).
Note XS38	Excluding products conforming to the General Standard for Edible Fungi and Fungus Products (CODEX STAN 38-1981).
Note XS57	Excluding products conforming to the Standard for Processed Tomato Concentrates (CODEX STAN 57-1981).
Note XS86	Excluding products conforming to the Standard for Cocoa Butter (CODEX STAN 86-1981).
Note XS88	Excluding products conforming to the Standard for Corned Beef (CODEX STAN 88-1981).
Note XS89	Excluding products conforming to Standard for Luncheon Meat (CODEX STAN 89-1981).
Note XS98	Excluding products conforming to the Standard for Cooked Cured Chopped Meat (CODEX STAN 98-1981).
Note XS145	Excluding products conforming to the Standard for Canned Chestnuts and Canned Chestnut Puree (CODEX STAN 145-1985).
Note XS243	Excluding products conforming to the Standard for Fermented Milks (CODEX STAN 243).
Note XS250	Excluding products conforming to the Standard for a Blend of Evaporated Skimmed Milk and Vegetable Fat (CODEX STAN 250-2006).

Note XS252	Excluding products conforming to the Standard for a Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat (CODEX STAN 252-2006).
Note XS257R	Excluding products conforming to the Codex Regional Standard for Canned Humus with Tehena (CODEX STAN 257R-2007).
Note XS259R	Excluding products conforming to the Codex Regional Standard for Tehena (CODEX STAN 259R-2007).
Note XS260	Excluding products conforming to the Standard for Pickled Fruits and Vegetables (CODEX STAN 260-2007).
Note XS297	Excluding products conforming to the Standard for Certain Canned Vegetables (CODEX STAN 297-2009).
Note XS309R	Excluding products conforming to the Codex Regional Standard for Halawa Tehenia (CODEX STAN 309R-211).
Note NN	For use only in smoked fish and smoke-flavoured fish products conforming to the Standard for Smoked Fish, Smoked-flavoured fish, and Smoke-dried fish (CODEX STAN 311-2013).
Note NN1	For use in gelatin powder only.
Note NN2	On a gelatin powder basis.
Note NN3	As a humectant for wetting of fumaric acid (INS 297).
Note NN4	Except for use in the Standard for Pickled Cucumbers (Cucumber Pickles) (CODEX STAN 115-1981) at 500 mg/kg, singly or in combination with other emulsifiers.
Note NN5	Except for use at 20000 mg/kg in powdered sugar for fine bakery wares.
Note NN6	Excluding bread prepared solely with wheat flour, water, yeast or leaven, and salt.
Note NN7	Except for use at 500 mg/kg in products containing nut paste.

Part A.6 - Revision of adopted provisions in Tables 3 (to reflect the provisions of the *Regional Standard for Halwa Tehenia* (CODEX STAN 309R-2011))

(For adoption)

INS No.	Additive	INS Functional Class	Step	Year Adopted	Acceptable, including foods conforming to the following commodity standards
260	Acetic acid (glacial)	Acidity regulator, Preservative	8	1999	CS117-1981, <u>CS309R-2011</u>
472a	Acetic and fatty acid esters of glycerol	Emulsifier, Sequestrant, Stabilizer	8	1999	CS117-1981, <u>CS309R-2011</u>
1422	Acetylated distarch adipate	Emulsifier, Stabilizer, Thickener	8	1999	CS117-1981, <u>CS309R-2011</u>
1414	Acetylated distarch phosphate	Emulsifier, Stabilizer, Thickener	8	1999	CS117-1981, <u>CS309R-2011</u>
1451	Acetylated oxidized starch	Emulsifier, Stabilizer, Thickener	8	2005	CS117-1981, <u>CS309R-2011</u>
1401	Acid-treated starch	Emulsifier, Stabilizer, Thickener	8	1999	CS105-1981, CS117-1981, <u>CS309R-2011</u>
406	Agar	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	8	1999	CS96-1981, CS97-1981, CS117-1981, <u>CS309R-2011</u>
400	Alginic acid	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	8	1999	CS105-1981, CS117-1981, <u>CS309R-2011</u>
1402	Alkaline treated starch	Emulsifier, Stabilizer, Thickener	8	1999	CS105-1981, CS117-1981, <u>CS309R-2011</u>
403	Ammonium alginate	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	8	1999	CS117-1981, <u>CS309R-2011</u>
503(i)	Ammonium carbonate	Acidity regulator, Raising agent	8	1999	CS87-1981, CS105-1981, CS117-1981, CS141-1983, <u>CS309R-2011</u>
503ii	Ammonium hydrogen carbonate	Acidity regulator, Raising agent	8	1999	CS87-1981, CS105-1981, CS117-1981, CS141-1983, <u>CS309R-2011</u>
527	Ammonium hydroxide	Acidity regulator	8	1999	CS87-1981, CS105-1981, CS117-1981, CS141-1983, <u>CS309R-2011</u>
300	Ascorbic acid, l-	Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant	8	1999	CS 88-1981, CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS117-1981, <u>CS309R-2011</u>
1403	Bleached starch	Emulsifier, Stabilizer, Thickener	8	1999	CS105-1981, CS117-1981, <u>CS309R-2011</u>
263	Calcium acetate	Acidity regulator, Preservative, Stabilizer	8	1999	CS117-1981, <u>CS309R-2011</u>
170i	Calcium carbonate	Acidity regulator, Anticaking agent, Colour, Firming agent,	8	1999	CS87-1981, CS105-1981, CS117-1981 (anticaking agents in

INS No.	Additive	INS Functional Class	Step	Year Adopted	Acceptable, including foods conforming to the following commodity standards
		Flour treatment agent, Stabilizer			dehydrated products only), CS141-1983, <u>CS309R-2011</u>
578	Calcium gluconate	Acidity regulator, Firming agent, Sequestrant	8	1999	CS117-1981, <u>CS309R-2011</u>
526	Calcium hydroxide	Acidity regulator, Firming agent	8	1999	CS87-1981, CS105-1981, CS117-1981, CS141-1983, <u>CS309R-2011</u>
327	Calcium lactate	Acidity Regulator, Emulsifying Salt, Flour treatment agent, Firming agent, Thickener	8	1999	CS117-1981, <u>CS309R-2011</u>
352(ii)	Calcium malate, dl-	Acidity regulator	8	1999	CS117-1981, <u>CS309R-2011</u>
529	Calcium oxide	Acidity regulator, Flour treatment agent	8	1999	CS117-1981, <u>CS309R-2011</u>
516	Calcium sulfate	Acidity regulator, Firming agent, Flour treatment agent, Sequestrant, Stabilizer	8	1999	CS117-1981, <u>CS309R-2011</u>
410	Carob bean gum	Emulsifier, Stabilizer, Thickener	8	1999	CS105-1981, CS117-1981, <u>CS309R-2011</u>
407	Carrageenan	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	8	1999	CS96-1981, CS97-1981, CS105-1981, CS117-1981, <u>CS309R-2011</u>
427	Cassia gum	Emulsifier, Gelling agent, Stabilizer, Thickener	8	2012	CS117-1981, <u>CS309R-2011</u>
330	Citric acid	Acidity regulator, Antioxidant, Colour retention agent, Sequestrant	8	1999	CS87-1981, CS105-1981, CS117-1981, CS141-1983, <u>CS309R-2011</u>
472c	Citric and fatty acid esters of glycerol	Antioxidant, Emulsifier, Flour treatment agent, Sequestrant, Stabilizer	8	1999	CS117-1981, <u>CS309R-2011</u>
1400	Dextrins, roasted starch	Carrier, Emulsifier, Stabilizer, Thickener	8	1999	CS105-1981, CS117-1981, <u>CS309R-2011</u>
1412	Distarch phosphate	Emulsifier, Stabilizer, Thickener	8	1999	CS117-1981, <u>CS309R-2011</u>
467	Ethyl hydroxyethyl cellulose	Emulsifier, Stabilizer, Thickener	8	1999	CS117-1981, <u>CS309R-2011</u>
297	Fumaric acid	Acidity regulator	8	1999	CS117-1981, <u>CS309R-2011</u>
418	Gellan gum	Stabilizer, Thickener	8	1999	CS105-1981, CS117-1981,
575	Glucono delta-lactone	Acidity regulator, Raising agent, Stabilizer	8	1999	CS89-1981, CS98-1981, CS117-1981, <u>CS309R-2011</u>
412	Guar gum	Emulsifier, Stabilizer, Thickener	8	1999	CS105-1981, CS117-1981, <u>CS309R-2011</u>
414	Gum arabic (acacia gum)	Bulking agent, Carrier, Emulsifier, Glazing agent, Stabilizer, Thickener	8	1999	CS87-1981, CS105-1981, CS117-1981, <u>CS309R-2011</u>
507	Hydrochloric acid	Acidity regulator	8	1999	<u>CS117-1981, CS309R-2011</u>
463	Hydroxypropyl cellulose	Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener	8	1999	CS117-1981, <u>CS309R-2011</u>
1442	Hydroxypropyl distarch phosphate	Anticaking agent, Emulsifier, Stabilizer, Thickener	8	1999	CS117-1981 (anticaking agents in dehydrated products only) , <u>CS309R-2011</u>
464	Hydroxypropyl methyl cellulose	Bulking agent, Emulsifier, Glazing agent, Stabilizer, Thickener	8	1999	CS117-1981, <u>CS309R-2011</u>
1440	Hydroxypropyl starch	Emulsifier, Stabilizer, Thickener	8	1999	CS117-1981, <u>CS309R-2011</u>
416	Karaya gum	Emulsifier, Stabilizer, Thickener	8	1999	CS105-1981, CS117-1981, <u>CS309R-2011</u>
425	Konjac flour	Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	8	1999	CS117-1981, <u>CS309R-2011</u>
270	Lactic acid, l-, d- and dl-	Acidity regulator	8	1999	CS117-1981, <u>CS309R-2011</u>
472b	Lactic and fatty acid esters of glycerol	Emulsifier, Sequestrant, Stabilizer	8	1999	CS117-1981, <u>CS309R-2011</u>

INS No.	Additive	INS Functional Class	Step	Year Adopted	Acceptable, including foods conforming to the following commodity standards
966	Lactitol	Emulsifier, Sweetener, Thickener	8	1999	CS87-1981, CS105-1981, CS117-1981, <u>CS309R-2011</u>
322(i)	Lecithin	Antioxidant, Emulsifier	8	1999	CS87-1981, CS105-1981, CS117-1981, CS141-1983, <u>CS309R-2011</u>
504i	Magnesium carbonate	Acidity regulator, Anticaking agent, Colour retention agent	8	1999	CS87-1981, CS105-1981, CS117-1981 (anticaking agents in dehydrated products only), CS141-1983, <u>CS309R-2011</u>
580	Magnesium gluconate	Acidity regulator, Firming agent, Flavour enhancer	8	1999	CS117-1981, <u>CS309R-2011</u>
528	Magnesium hydroxide	Acidity regulator, Colour retention agent	8	1999	CS87-1981, CS105-1981, CS117-1981, CS141-1983, <u>CS309R-2011</u>
504(ii)	Magnesium hydroxide carbonate	Acidity regulator, Anticaking agent, Carrier, Colour retention agent	8	1999	CS117-1981 (anticaking agents in dehydrated products only), <u>CS309R-2011</u>
329	Magnesium lactate, dl-	Acidity regulator, Flour treatment agent	8	1999	CS117-1981, <u>CS309R-2011</u>
530	Magnesium oxide	Anticaking agent, Acidity regulator	8	1999	CS87-1981, CS105-1981, CS117-1981 (anticaking agents in dehydrated products only), CS141-1983, <u>CS309R-2011</u>
470(iii)	Magnesium stearate	Anticaking agent, Emulsifier, Thickener	8	2016	CS117-1981 (anticaking agents in dehydrated products only), <u>CS309R-2011</u>
296	Malic acid, dl-	Acidity regulator	8	1999	CS117-1981, <u>CS309R-2011</u>
965(i)	Maltitol	Bulking agent, Emulsifier, Humectant, Stabilizer, Sweetener, Thickener	8	1999	CS87-1981, CS105-1981, CS117-1981, <u>CS309R-2011</u>
965(ii)	Maltitol syrup	Bulking agent, Emulsifier, Humectant, Stabilizer, Sweetener, Thickener	8	1999	CS87-1981, CS105-1981, CS117-1981, <u>CS309R-2011</u>
461	Methyl cellulose	Bulking agent, Emulsifier, Glazing agent, Stabilizer, Thickener	8	1999	CS117-1981, <u>CS309R-2011</u>
465	Methyl ethyl cellulose	Emulsifier, Foaming agent, Stabilizer, Thickener	8	1999	CS117-1981, <u>CS309R-2011</u>
460(i)	Microcrystalline cellulose (cellulose gel)	Anticaking agent, Bulking agent, Carrier, Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener	8	1999	CS105-1981, CS117-1981 (anticaking agents in dehydrated products only), <u>CS309R-2011</u>
471	Mono- and di-glycerides of fatty acids	Antifoaming agent, Emulsifier, Stabilizer	8	1999	CS87-1981, CS105-1981, CS117-1981, CS141-1983, <u>CS309R-2011</u>
1410	Monostarch phosphate	Emulsifier, Stabilizer, Thickener	8	1999	CS117-1981, <u>CS309R-2011</u>
1404	Oxidized starch	Emulsifier, Stabilizer, Thickener	8	1999	CS105-1981, CS117-1981, <u>CS309R-2011</u>
440	Pectins	Emulsifier, Gelling agent, Glazing agent, Stabilizer, Thickener	8	1999	CS87-1981, CS117-1981, <u>CS309R-2011</u>
1413	Phosphated distarch phosphate	Emulsifier, Stabilizer, Thickener	8	1999	CS117-1981, <u>CS309R-2011</u>
261i	Potassium acetate	Acidity regulator, Preservative	8	1999	CS117-1981, <u>CS309R-2011</u>
402	Potassium alginate	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	8	1999	CS96-1981, CS97-1981, CS117-1981, <u>CS309R-2011</u>
501(i)	Potassium carbonate	Acidity regulator, Stabilizer	8	1999	CS87-1981, CS105-1981, CS117-1981, CS141-1983, <u>CS309R-2011</u>
332(i)	Potassium dihydrogen citrate	Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer	8	1999	CS117-1981, <u>CS309R-2011</u>

INS No.	Additive	INS Functional Class	Step	Year Adopted	Acceptable, including foods conforming to the following commodity standards
577	Potassium gluconate	Acidity regulator, Sequestrant	8	1999	CS117-1981, <u>CS309R-2011</u>
501(ii)	Potassium hydrogen carbonate	Acidity regulator, Raising agent, Stabilizer	8	1999	CS87-1981, CS105-1981, CS117-1981, CS141-1983, <u>CS309R-2011</u>
525	Potassium hydroxide	Acidity regulator	8	1999	CS87-1981, CS105-1981, CS117-1981, CS141-1983, <u>CS309R-2011</u>
326	Potassium lactate	Acidity regulator, Antioxidant, Emulsifier, Humectant	8	1999	CS117-1981, <u>CS309R-2011</u>
515(i)	Potassium sulfate	Acidity regulator	8	1999	CS117-1981, <u>CS309R-2011</u>
460ii	Powdered cellulose	Anticaking agent, Bulking agent, Emulsifier, Glazing agent, Humectant, Stabilizer, Thickener	8	1999	CS105-1981, CS117-1981 (anticaking agents in dehydrated products only), <u>CS309R-2011</u>
407a	Processed eucheuma seaweed (pes)	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	8	2001	CS117-1981, <u>CS309R-2011</u>
470i	Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	Anticaking agent, Emulsifier, Stabilizer	8	1999	CS117-1981 (anticaking agents in dehydrated products only), <u>CS309R-2011</u>
470ii	Salts of oleic acid with calcium, potassium and sodium	Anticaking agent, Emulsifier, Stabilizer	8	1999	CS117-1981 (anticaking agents in dehydrated products only), <u>CS309R-2011</u>
262i	Sodium acetate	Acidity regulator, Preservative, Sequestrant	8	1999	CS117-1981, <u>CS309R-2011</u>
401	Sodium alginate	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	8	1999	CS96-1981, CS97-1981, CS117-1981, <u>CS309R-2011</u>
500(i)	Sodium carbonate	Acidity regulator, Anticaking agent, Raising agent, Stabilizer, Thickener	8	1999	CS87-1981, CS105-1981, CS117-1981 (anticaking agents in dehydrated products only), CS141-1983, <u>CS309R-2011</u>
466	Sodium carboxymethyl cellulose (cellulose gum)	Bulking agent, Emulsifier, Firming agent, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	8	1999	CS105-1981, CS117-1981, <u>CS309R-2011</u>
331(i)	Sodium dihydrogen citrate	Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer	8	1999	CS89-1981, CS96-1981, CS97-1981, CS98-1981, CS117-1981, <u>CS309R-2011</u>
350(ii)	Sodium dl-malate	Acidity regulator, Humectant	8	1999	CS117-1981, <u>CS309R-2011</u>
365	Sodium fumarates	Acidity regulator	8	1999	CS117-1981, <u>CS309R-2011</u>
500(ii)	Sodium hydrogen carbonate	Acidity regulator, Anticaking agent, Raising agent, Stabilizer, Thickener	8	1999	CS87-1981, CS105-1981, CS117-1981 (anticaking agents in dehydrated products only), CS141-1983, <u>CS309R-2011</u>
350(i)	Sodium hydrogen dl-malate	Acidity regulator, Humectant	8	1999	CS117-1981, <u>CS309R-2011</u>
514(ii)	Sodium hydrogen sulfate	Acidity regulator	8	2012	CS117-1981, <u>CS309R-2011</u>
524	Sodium hydroxide	Acidity regulator	8	1999	CS87-1981, CS105-1981, CS117-1981, CS141-1983, <u>CS309R-2011</u>
325	Sodium lactate	Acidity regulator, Antioxidant, Bulking agent, Emulsifier, Emulsifying Salt, Humectant, Thickener	8	1999	CS117-1981, <u>CS309R-2011</u>
500(iii)	Sodium sesquicarbonate	Acidity regulator, Anticaking agent, Raising agent	8	1999	CS117-1981 (anticaking agents in dehydrated products only), <u>CS309R-2011</u>
514(i)	Sodium sulfate	Acidity regulator	8	2001	CS117-1981, <u>CS309R-2011</u>
1420	Starch acetate	Emulsifier, Stabilizer, Thickener	8	1999	CS117-1981, <u>CS309R-2011</u>
1450	Starch sodium octenyl succinate	Emulsifier, Stabilizer, Thickener	8	1999	CS117-1981, <u>CS309R-2011</u>

INS No.	Additive	INS Functional Class	Step	Year Adopted	Acceptable, including foods conforming to the following commodity standards
1405	Starches, enzyme treated	Emulsifier, Stabilizer, Thickener	8	1999	CS105-1981, CS117-1981, <u>CS309R-2011</u>
413	Tragacanth gum	Emulsifier, Stabilizer, Thickener	8	1999	CS105-1981, CS117-1981, <u>CS309R-2011</u>
1518	Triacetin	Carrier, Emulsifier, Humectant	8	1999	CS117-1981, <u>CS309R-2011</u>
380	Triammonium citrate	Acidity regulator	8	1999	CS117-1981, <u>CS309R-2011</u>
333(iii)	Tricalcium citrate	Acidity regulator, Emulsifying salt, Firming agent, Sequestrant, Stabilizer	8	1999	CS117-1981, <u>CS309R-2011</u>
332(ii)	Tripotassium citrate	Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer	8	1999	CS117-1981, <u>CS309R-2011</u>
331(iii)	Trisodium citrate	Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer	8	1999	CS89-1981, CS96-1981, CS97-1981, CS98-1981, CS117-1981, <u>CS309R-2011</u>
415	Xanthan gum	Emulsifier, Foaming agent, Stabilizer, Thickener	8	1999	CS105-1981, CS117-1981, <u>CS309R-2011</u>
967	Xylitol	Emulsifier, Humectant, Stabilizer, Sweetener, Thickener	8	1999	CS87-1981, CS105-1981, CS117-1981, <u>CS309R-2011</u>

References to Commodity Standards for GSFA Table 3 Additives

05.2.2	Soft candy
	Acidity regulators and emulsifiers listed in Table 3 are acceptable for use in foods conforming to this Standard.
Codex standard	Regional Standard for Halwa Tehenia (CODEX STAN 309R-2011)

PART B: PROVISIONS RELATED AGENDA ITEM 4B⁶

B.1 - Proposed amendments to Tables 1, 2 and 3 of the GSFA related to commodity standards identified by CCPFV

(For adoption)

Amendments to food additive provisions in Table 1 of the GSFA:

Aluminium ammonium sulfate: Functional class: Acidity regulator, colour retention agent, firming agent, raising agent, stabilizer			
INS 523			
Food category No	Food category	Max level	Notes
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine or soybean sauce	520 mg/kg	6, 245, 296 & <u>XS66</u>

Amendments to food additive provisions in Table 2 of the GSFA:

Food category 04.2.2.3 Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine or soybean sauce			
Food additive	INS	Maximum Level	Notes
Aluminium ammonium sulfate	523	520 mg/kg	6, 245, 296 & <u>XS66</u>

Amendments to food additive provisions in Table 3 of the GSFA:

INS No	Additive	Functional Class	Year adopted	Acceptable, in foods conforming to the following commodity standards
300	Ascorbic acid, L-	Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant	1999	<u>CS13-1981, CS57-1981,</u> CS88-1981, CS89-1981, CS96-1981, CS97-1981, CS98-1981
330	Citric acid	Acidity regulator, Antioxidant, Colour retention agent, Sequestrant	1999	<u>CS13-1981, CS57-1981</u>
331(i)	Sodium dihydrogen citrate	Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer	1999	<u>CS13-1981, CS57-1981,</u> CS89-1981, CS96-1981, CS97-1981, CS98-1981

⁶ Additions are indicated in **bold/underline**. Deletions are indicated in ~~strikethrough~~.

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

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

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

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)
	Firming agents listed in Table 3 and certain other Table 3 additives (as indicated in Table 3) are acceptable for use in foods conforming to the standards.
Codex standards	<i>Standard for Preserved Tomatoes (CODEX STAN 13-1981)</i>
	Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to the standard.
Codex standards	<i>Standard for Processed Tomato Concentrates (CODEX STAN 57-1981)</i>

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

04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable deserts and sauces, candied vegetables) other than food category 04.2.2.5)
	Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to these standards.
Codex standards	<i>Standard for Processed Tomato Concentrates (CODEX STAN 57-1981)</i>

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
	Acidity regulators, antioxidants, colour retention agents (table olives darkened with oxidation only), firming agents, flavour enhancers, preservatives, and thickeners (table olives with stuffing only) listed in Table 3 are acceptable for use in foods conforming to the standard.
Codex standard	<i>Standard for Table Olives (CODEX STAN 66-1981)</i>

B.2 - Proposed amendments to Tables 1, 2 and 3 of the GSFA relating to frozen fish products

(For adoption)

Amendments to food additive provisions in Table 1 of the GSFA:

Acesulfame potassium: Functional class: Flavour enhancer, Sweetener INS 950			
Food category No	Food category	Max level	Notes
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	144, 188, & XS311, <u>XS36, XS92, XS95, XS165, XS166, XS190, XS191, XS292, XS312, XS315</u>

Acetic acid, glacial: Functional class: acidity regulator, preservative INS 260			
Food category No	Food category	Max level	Notes
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	41 & <u>XS166</u>

Acetic and fatty acid esters of glycerol: Functional class: Emulsifier, Sequestrant, Stabilizer INS 472a			
Food category No	Food category	Max level	Notes
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	29, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	16, 29 & <u>XS166</u>

Acetylated distarch phosphate: Functional class: Emulsifier, Stabilizer, Thickener INS 1414			
Food category No	Food category	Max level	Notes
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	29, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>

Agar: Functional class: Bulking agent, Carrier, Emulsifier, Gelling Agent, Glazing agent, Humectant, Stabilizer, Thickener INS 406			
Food category No	Food category	Max level	Notes
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	3, 53 & 29, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	29, <u>XS166</u>

Alginic acid: Functional class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener INS 400			
Food category No	Food category	Max level	Notes
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	16, & 331, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	41 & 332

Allura red AC: Functional class: Colour INS 129			
Food category No	Food category	Max level	Notes
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	300 mg/kg	<u>New Note 95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>

Ammonium alginate: Functional class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener INS 403			
Food category No	Food category	Max level	Notes
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	29, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
<u>09.2.2</u>	<u>Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms</u>	<u>GMP</u>	<u>63</u>

Ammonium carbonate: Functional class: acidity regulator, raising agent INS 503(i)			
Food category No	Food category	Max level	Notes
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	41

Ammonium hydrogen carbonate: Functional class: acidity regulator, raising agent INS 503(ii)			
Food category No	Food category	Max level	Notes
<u>09.2.2</u>	<u>Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms</u>	<u>GMP</u>	<u>63</u>

Annatto extracts, bixin-based: Functional class: Colour INS 160b(i)				DRAFT provision	
Food category No	Food category	Max level	Notes	Recommendation	
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	50 mg/kg	8 & <u>E166</u>	revise and retain provision at Step 4	

Annatto extracts, norbixin-based: Functional class: Colour INS 160b(ii)				DRAFT provision	
Food category No	Food category	Max level	Notes	Recommendation	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg	185, <u>A166, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>	revise and retain provision at Step 4	

Ascorbic acid, L-: Functional class: Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant INS 300			
Food category No	Food category	Max level	Notes
09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	304, 305 & 242, <u>AA, XS312, XS315</u>
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	306 & 307, <u>New Note 306, CC, XS189, XS190, XS191, XS222, XS236, XS312, XS315</u>

Ascorbyl esters: INS 304 Ascorbyl palmitate: Functional Class: Antioxidant INS 305 Ascorbyl stearate: Functional Class: Antioxidant			
Food category No	Food category	Max level	Notes
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	1000 mg/kg	10, <u>CC, XS36, XS92, XS95, XS190, XS191, XS312, XS315</u>

Aspartame: Functional class: Flavour enhancer, Sweetener INS 951			
Food category No	Food category	Max level	Notes
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	144, 191, & XS311, <u>XS36, XS92, XS95, XS165, XS166, XS190, XS191, XS292, XS312, XS315</u>

Brilliant blue FCF: Functional class: colour INS 133			
Food category No	Food category	Max level	Notes
09.1.2	Fresh mollusks, crustaceans, and echinoderms	500 mg/kg	4 ₁ & 16, <u>XS292, XS312, XS315</u>
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	500 mg/kg	<u>New Note 95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	16 & <u>XS166</u>

Butylated hydroxyanisole: Functional class: Antioxidant INS 320			
Food category No	Food category	Max level	Notes
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	200 mg/kg	15 ₂ & 180, <u>CC, XS36, XS92, XS95, XS165, XS190, XS191, XS312, XS315</u>
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	15, 180 & <u>XS166</u>

Butylated hydroxytoluene: Functional class: Antioxidant INS 321			
Food category No	Food category	Max level	Notes
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	200 mg/kg	15 ₂ & 180, <u>CC, XS36, XS92, XS95, XS165, XS190, XS191, XS312, XS315</u>
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	15, 180 & <u>XS166</u>

Calcium alginate: Functional class: Antifoaming agent, Bulking agent, Carrier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener INS 404			
Food category No	Food category	Max level	Notes
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	29, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
<u>09.2.2</u>	<u>Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms</u>	<u>GMP</u>	<u>63</u>

Calcium ascorbate: Functional class: Antioxidant INS 302			
Food category No	Food category	Max level	Notes
09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	304, 305 & 242, <u>AA, XS312, XS315</u>
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	308, <u>CC, XS36, XS92, XS95, XS165, XS190, XS191, XS312, XS315</u>
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	139 & <u>XS166</u>

Calcium carbonate: Functional class: Acidity regulator, Anticaking agent, Colour, Firming agent, Flour treatment agent, Stabilizer INS 170(i)			
Food category No	Food category	Max level	Notes
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	<u>New Note 95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	16 & <u>XS166</u>

Calcium chloride: Functional class: firming agent, stabilizer, thickener INS 509			
Food category No	Food category	Max level	Notes
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	41 & <u>XS166</u>

Calcium lactate: Functional class: acidity regulator, emulsifying salt, firming agent, flour treatment agent, thickener INS 327			
Food category No	Food category	Max level	Notes
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	41 & <u>XS166</u>

Canthaxanthin: Functional class: Colour INS 161g			
Food category No	Food category	Max level	Notes
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	35 mg/kg	<u>New Note 95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>

Caramel III – ammonia caramel: Functional class: colour INS 150c			
Food category No	Food category	Max level	Notes
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	30,000 mg/kg	4, 16, <u>XS292, XS312, XS315</u>
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	30,000 mg/kg	<u>XS311, XS36, XS92, XS95, XS165, XS166, XS190, XS191, XS292, XS312, XS315</u>

Caramel IV – sulfite ammonia caramel: Functional class: Colour INS 150d			
Food category No	Food category	Max level	Notes
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	30,000 mg/kg	<u>New Note 95, & XS311, XS36, XS92, XS95, XS165, XS166, XS190, XS191, XS292, XS312, XS315</u>

Carmines: Functional class: Colour INS 120			
Food category No	Food category	Max level	Notes
09.1.2	Fresh mollusks, crustaceans, and echinoderms	500 mg/kg	4 ₁ & 16, <u>XS292, XS312, XS315</u>
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	100 mg/kg	<u>New Note 95, & 178, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	16, 95, 178 & <u>XS166</u>

Carob bean gum: Functional class: Emulsifier, Stabilizer, Thickener INS 410			
Food category No	Food category	Max level	Notes
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	<u>37 BB, XS36, XS92, XS95, XS190, XS191, XS292, XS312, XS315</u>

Carotenes, beta-, vegetable: Functional class: colour INS 160a(ii)			
Food category No	Food category	Max level	Notes
<u>09.2.2</u>	<u>Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms</u>	<u>100 mg/kg</u>	<u>C166</u>

Carotenoids: Functional class: colour INS 160a(i),a(iii),e,f			
Food category No	Food category	Max level	Notes
09.1.2	Fresh mollusks, crustaceans, and echinoderms	100 mg/kg	4 ₁ & 16, <u>XS292, XS312, XS315</u>
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg	<u>New Note 95, & XS311, C166, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>

Carrageenan: Functional class: Emulsifier, Stabilizer, Thickener INS 407			
Food category No	Food category	Max level	Notes
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	<u>37 & 332, BB, XS36, XS92, XS95, XS190, XS191, XS292, XS312, XS315</u>

Citric acid: Functional class: Acidity regulator, Antioxidant, Colour retention agent, Sequestrant INS 330			
Food category No	Food category	Max level	Notes
09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	304, 305 & 242, <u>AA, XS312, XS315</u>
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	<u>61 & 257, BB, CC, HH, XS36, XS95, XS190, XS191, XS312, XS315</u>

Citric and fatty acid esters of glycerol: Functional class: Antioxidant, Emulsifier, Flour treatment agent, Sequestrant, Stabilizer INS 472c			
Food category No	Food category	Max level	Notes
09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	304 ₁ & 305, <u>AA, XS312, XS315</u>
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	<u>29, CC, XS36, XS92, XS95, XS165, XS190, XS191, XS312, XS315</u>

09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	16 29 & <u>XS166</u>
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Dextrins, roasted starch: Functional class: Carrier, Emulsifier, Stabilizer, Thickener INS 1400			
Food category No	Food category	Max level	Notes
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	3, 53 & 29, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	29 <u>XS166</u>

Disodium 5'-guanylate: Functional class: Flavour enhancer INS 627			
Food category No	Food category	Max level	Notes
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	<u>New Note 95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	309 & <u>XS166</u>

Disodium 5'-inosinate: Functional class: Flavour enhancer INS 631			
Food category No	Food category	Max level	Notes
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	<u>New Note 95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	309 & <u>XS166</u>

Disodium 5'-ribonucleotides: Functional class: Flavour enhancer INS 635			
Food category No	Food category	Max level	Notes
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	<u>New Note 95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	309 & <u>XS166</u>

Erythorbic acid (isoascorbic acid): Functional class: Antioxidant INS 315			
Food category No	Food category	Max level	Notes
09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	304, 305 & 242, <u>AA, XS312, XS315</u>
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	308 & 340, <u>CC, XS36, XS92, XS95, XS165, XS190, XS191, XS312, XS315</u>
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	139 & <u>XS166</u>

Ethylene diamine tetra acetates: INS 385 Calcium disodium ethylene diamine tetra acetate: Functional class: Antioxidant, Colour retention agent, Preservative, INS 386 Disodium ethylene diamine tetra acetate: Functional class: Antioxidant, Colour retention agent, Preservative, Sequestrant, Stabilizer			
Food category No	Food category	Max level	Notes

09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	75 mg/kg	21, <u>CC, XS36, XS92, XS95, XS165, XS190, XS191, XS312, XS315</u>
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	75 mg/kg	21 & <u>XS166</u>

Fumaric acid: Functional class: acidity regulator INS 297			
Food category No	Food category	Max level	Notes
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	41 & <u>XS166</u>

Gellan gum: Functional class: Stabilizer, Thickener INS 418			
Food category No	Food category	Max level	Notes
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	29, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	29- <u>XS166</u>

Glycerol: Functional class: humectant, thickener INS 422			
Food category No	Food category	Max level	Notes
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	41 & <u>XS166</u>

Grape skin extract: Functional class: colour INS 163(ii)			
Food category No	Food category	Max level	Notes
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	16 & <u>XS166</u>

Guar gum: Functional class: Emulsifier, Stabilizer, Thickener INS 412			
Food category No	Food category	Max level	Notes
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	37 & 73, <u>BB, XS36, XS92, XS95, XS190, XS191, XS292, XS312, XS315</u>

Gum Arabic (Acacia gum): Functional class: Bulking agent, Carrier, Emulsifier, Glazing agent, Stabilizer, Thickener INS 414			
Food category No	Food category	Max level	Notes
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	16, & 334, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	16, 334 & <u>XS166</u>

Hydroxypropyl cellulose: Functional class: Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener INS 463			
Food category No	Food category	Max level	Notes
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	16, & 334, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>

Hydroxypropyl methyl cellulose-: Functional class: Bulking agent, Emulsifier, Glazing agent, Stabilizer, Thickener INS 464			
Food category No	Food category	Max level	Notes
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	16, & 331, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>

Hydroxylpropyl starch: Functional class: Emulsifier, Stabilizer, Thickener INS 1440			
Food category No	Food category	Max level	Notes
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	29, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>

Indigotine (indigo carmine): Functional class: Colour INS 132			
Food category No	Food category	Max level	Notes
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	300 mg/kg	<u>New Note 95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>

Karaya gum: Functional class: Emulsifier, Stabilizer, Thickener INS 416			
Food category No	Food category	Max level	Notes
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	29, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMAP	29 <u>XS166</u>

Konjac flour: Functional class: Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener INS 425			
Food category No	Food category	Max level	Notes
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	16, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	41, 325, 332 & <u>XS166</u>

Lactic and fatty acid esters of glycerol: Functional class: Emulsifier, Sequestrant, Stabilizer INS 472b			
Food category No	Food category	Max level	Notes
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	29, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	16 29 & <u>XS166</u>

Lecithin: Functional class: Antioxidant, Emulsifier INS 322(i)			
Food category No	Food category	Max level	Notes
09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	304 ₁ & 305, <u>AA, XS312, XS315</u>
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	29, <u>CC, XS36, XS92, XS95, XS165, XS190, XS191, XS312, XS315</u>

Magnesium carbonate: Functional class: acidity regulator, anticaking agent, colour retention agent INS 504(i)			
Food category No	Food category	Max level	Notes
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	16 & <u>XS166</u>

Magnesium chloride: Functional class: Colour retention agent, Firming agent, Stabilizer INS 511			
Food category No	Food category	Max level	Notes
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	29, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	29 <u>XS166</u>

Magnesium hydroxide: Functional class: acidity regulator, colour retention agent INS 528			
Food category No	Food category	Max level	Notes
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	16 & <u>XS166</u>

Magnesium hydroxide carbonate: Functional class: acidity regulator, anticaking agent, carrier, colour retention agent INS 504(ii)			
Food category No	Food category	Max level	Notes
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	16 & <u>XS166</u>

Malic acid, DL-: Functional class: acidity regulator INS 296			
Food category No	Food category	Max level	Notes
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	41 & <u>XS166</u>

Mannitol: Functional class: Anticaking agent, Bulking agent, Humectant, Stabilizer, Sweetener, Thickener INS 421			
Food category No	Food category	Max level	Notes
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	29, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	29 <u>XS166</u>

Methyl cellulose: Functional class: Bulking agent, Emulsifier, Glazing agent, Stabilizer, Thickener INS 461			
Food category No	Food category	Max level	Notes
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	37 & 332, <u>BB, XS36, XS92, XS95, XS190, XS191, XS292, XS312, XS315</u>

Methyl ethyl cellulose: Functional class: Emulsifier, Foaming agent, Stabilizer, Thickener INS 465			
Food category No	Food category	Max level	Notes
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	29, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>

Microcrystalline cellulose (cellulose gel): Functional class: Anticaking agent, Bulking agent, Carrier, Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener INS 460(i)			
Food category No	Food category	Max level	Notes
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	16, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	41, 325, 332 & <u>XS166</u>

Monosodium L-glutamate: Functional class: Flavour enhancer INS 621			
Food category No	Food category	Max level	Notes
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	<u>New Note 95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>

Nitrous oxide: Functional class: Antioxidant, Foaming agent, Packaging gas, Propellant INS 942			
Food category No	Food category	Max level	Notes
09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	304, 305 & 242, <u>AA, XS312, XS315</u>
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	308, <u>CC, XS36, XS92, XS95, XS165, XS190, XS191, XS312, XS315</u>

Oxidised starch: Functional class: Emulsifier, Stabilizer, Thickener INS 1404			
Food category No	Food category	Max level	Notes
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	29, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>

Pectins: Functional class: Emulsifier, Gelling agent, Glazing agent, Stabilizer, Thickener INS 440			
Food category No	Food category	Max level	Notes
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	16 & 37, <u>BB, XS36, XS92, XS95, XS190, XS191, XS292, XS312, XS315</u>

Phosphates: Functional class: acidity regulator, antioxidant, emulsifier, firming agent, flour treatment agent, humectant, preservative, raising agent, sequestrant, stabilizer, thickener INS 338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i), (ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii),(ix); 451(i),(ii); 452(i)-(v); 542			
Food category No	Food category	Max level	Notes
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	2200 mg/kg	33, <u>DD, EE, XS36, XS191, XS292, XS312</u>
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	2200 mg/kg	33 & 299 <u>New Note 299</u>

Polydextroses: Functional class: Bulking agent, Glazing agent, Humectant, Stabilizer, Thickener INS 1200			
Food category No	Food category	Max level	Notes
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	29, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>

Ponceau 4R (Cochineal red A): Functional class: Colour INS 124			
Food category No	Food category	Max level	Notes
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	30 mg/kg	FF, XS36, XS95, XS165, XS190, XS191, XS292, XS312, XS315
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	16, New Note 95 & XS166

Potassium alginate: Functional class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Humectant, Sequestrant, Stabilizer, Thickener INS 402			
Food category No	Food category	Max level	Notes
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	29, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	63

Potassium chloride: Functional class: Firming agent, Flavour enhancer, Stabilizer, Thickener INS 508			
Food category No	Food category	Max level	Notes
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	29, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	41 & XS166

Potassium dihydrogen citrate: Functional class: Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer INS 332(i)			
Food category No	Food category	Max level	Notes
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	BB, F166, XS36, XS92, XS95, XS190, XS191, XS292, XS312, XS315

Powdered cellulose: Functional class: Anticaking agent, Bulking agent, Emulsifier, Glazing agent, Humectant, Stabilizer, Thickener INS 460(ii)			
Food category No	Food category	Max level	Notes
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	16 & 334, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	16 & 334 XS166

Processed eucheuma seaweed (PES): Functional class: Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener INS 407a			
Food category No	Food category	Max level	Notes
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	37 & 332, BB, XS36, XS92, XS95, XS190, XS191, XS292, XS312, XS315

Pullulan: Functional class: glazing agent, thickener INS 1204			
Food category No	Food category	Max level	Notes
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	41 & XS166

Riboflavins: Functional class: Colour INS 101(i),(ii),(iii)			
Food category No	Food category	Max level	Notes
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	1000 mg/kg	<u>New Note 95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	16 & <u>XS166</u>

Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium: Functional class: Anticaking agent, Emulsifier, Stabilizer INS 470(i)			
Food category No	Food category	Max level	Notes
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	71 & 29, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	16, 29 71 & <u>XS166</u>

Salts of oleic acid with calcium, potassium and sodium: Functional class: Anticaking agent, Emulsifier, Stabilizer INS 470(ii)			
Food category No	Food category	Max level	Notes
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	29, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	16 29 & <u>XS166</u>

Sodium acetate: Functional class: acidity regulator, preservative, sequestrant INS 262(i)			
Food category No	Food category	Max level	Notes
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	41 & <u>XS166</u>

Sodium alginate: Functional class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener INS 401			
Food category No	Food category	Max level	Notes
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	37, 332, <u>XS36, XS92, XS95, XS191, XS292, XS312, XS315</u>
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	240 <u>New Note 210</u> & 332

Sodium ascorbate: Functional class: Antioxidant INS 301			
Food category No	Food category	Max level	Notes
09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	304, 305 & 242, <u>AA, XS312, XS315</u>
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	306 & 307, <u>New Note 306, CC, XS92, XS189, XS191, XS222, XS236, XS312, XS315</u>

Sodium carboxymethyl cellulose (cellulose gum): Functional class: Bulking agent, Emulsifier, Firming agent, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener INS 466			
Food category No	Food category	Max level	Notes
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	37 & 332, <u>BB, XS36, XS92, XS95, XS190, XS191, XS292, XS312, XS315</u>

Sodium dihydrogen citrate: Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer INS 331(ii)			
Food category No	Food category	Max level	Notes
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	<u>BB, F166, XS36, XS92, XS95, XS190, XS191, XS292, XS312, XS315</u>

Sodium DL-malate: Functional class: acidity regulator, humectant INS 350(ii)			
Food category No	Food category	Max level	Notes
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	41 & <u>XS166</u>

Sodium erythorbate (sodium isoascorbate): Functional class: antioxidant INS 316			
Food category No	Food category	Max level	Notes
09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	304, 305 & 242, <u>AA, XS312, XS315</u>
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	308, <u>CC, XS36, XS92, XS95, XS165, XS190, XS191, XS312, XS315</u>

Sodium fumarates: Functional class: acidity regulator INS 365			
Food category No	Food category	Max level	Notes
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	41 & <u>XS166</u>

Sodium gluconate: Functional class: Sequestrant, Stabilizer, Thickener INS 576			
Food category No	Food category	Max level	Notes
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	<u>XS36, XS92, XS95, XS165, XS166, XS190, XS191, XS292, XS312, XS315</u>

Sodium lactate: Functional class: acidity regulator, antioxidant, bulking agent, emulsifier, emulsifying salt, humectant, thickener INS 325			
Food category No	Food category	Max level	Notes
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	41 & <u>XS166</u>

Sulfites: INS 220, 221, 223, 224 Functional class: Antioxidant, bleaching agent, flour treatment agent, preservative INS 222, 225 Functional class: Antioxidant, preservative INS 539 Functional class: antioxidant, sequestrant			
Food category No	Food category	Max level	Notes
09.1.2	Fresh mollusks, crustaceans, and echinoderms	100 mg/kg	44, <u>AA, XS312, XS315</u>
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	100 mg/kg	44 & 139, <u>CC, GG, XS36, XS165, XS190, XS191, XS312, XS315</u>

Sunset yellow FCF: Functional class: colour INS 110			
Food category No	Food category	Max level	Notes
09.1.2	Fresh mollusks, crustaceans, and echinoderms	300 mg/kg	4, & 16, <u>XS292, XS312, XS315</u>
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	300 mg/kg	<u>New Note 95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	16 & <u>XS166</u>

Tara gum: Functional class: Gelling agent, Stabilizer, Thickener INS 417			
Food category No	Food category	Max level	Notes
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	29 & 73, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	29 73 & <u>XS166</u>

Thiodipropionates: Functional class: antioxidant INS 388, 389			
Food category No	Food category	Max level	Notes
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	15, 46 & <u>XS166</u>

Tragacanth gum: Functional class: Gelling agent, Stabilizer, Thickener INS 413			
Food category No	Food category	Max level	Notes
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	29, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
09.2.2	Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms	GMP	16, 29 & <u>XS166</u>

Tricalcium citrate: Functional class: Acidity regulator, Emulsifying salt, Firming agent, Sequestrant, Stabilizer INS 333(iii)			
Food category No	Food category	Max level	Notes
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	<u>XS36, XS92, XS95, XS165, XS166, XS190, XS191, XS292, XS312, XS315</u>

Tripotassium citrate: Functional class: Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer INS 332(ii)			
Food category No	Food category	Max level	Notes
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	<u>BB, F166, XS36, XS92, XS95, XS190, XS191, XS292, XS312, XS315</u>

Trisodium citrate: Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer INS 331(iii)			
Food category No	Food category	Max level	Notes
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	<u>BB, F166, XS36, XS92, XS95, XS190, XS191, XS292, XS312, XS315</u>

Xanthan gum: Functional class: Gelling agent, Stabilizer, Thickener INS 415			
Food category No	Food category	Max level	Notes
09.2.1	Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	<u>37, BB, XS36, XS92, XS95, XS190, XS191, XS292, XS312, XS315</u>

Amendments to food additive provisions in Table 2 of the GSFA:

Food category 09.1 Fresh fish and fish products, including mollusks, crustaceans, and echinoderms			
Food additive	INS	Maximum Level	Notes
Caramel III – ammonia caramel	150c	30,000 mg/kg	4, 16, <u>XS292, XS312, XS315</u>

Food category 09.1.2 Fresh mollusks, crustaceans, and echinoderms			
Food additive	INS	Maximum Level	Notes
Ascorbic acid, L-	300	GMP	<u>304, 305 & 242, AA, XS312, XS315</u>
Brilliant blue FCF	133	500 mg/kg	4, & 16, <u>XS292, XS312, XS315</u>
Calcium ascorbate	302	GMP	<u>304, 305 & 242, AA, XS312, XS315</u>
Carmines	120	500 mg/kg	4, & 16, <u>XS292, XS312, XS315</u>
Carotenoids	160a(i),a(iii),e,f	100 mg/kg	4, & 16, <u>XS292, XS312, XS315</u>
Citric acid	330	GMP	<u>304, 305 & 242, AA, XS312, XS315</u>
Citric and fatty acid esters of glycerol	472c	GMP	<u>304, & 305 AA, XS312, XS315</u>
Erythorbic acid (isoascorbic acid)	315	GMP	<u>304, 305 & 242, AA, XS312, XS315</u>
Lecithin	322(i)	GMP	<u>304, & 305 AA, XS312, XS315</u>
Nitrous oxide	942	GMP	<u>304, 305 & 242, AA, XS312, XS315</u>
Sodium ascorbate	301	GMP	<u>304, 305 & 242, AA, XS312, XS315</u>
Sodium erythorbate (sodium isoascorbate)	316	GMP	<u>304, 305 & 242, AA, XS312, XS315</u>
Sulfites	220-225, 539	100 mg/kg	44, <u>AA, XS312, XS315</u>
Sunset yellow FCF	110	300 mg/kg	4, & 16, <u>XS292, XS312, XS315</u>

Food category 09.2 Processed fish and fish products, including mollusks, crustaceans, and echinoderms			
Food additive	INS	Maximum Level	Notes
Acesulfame potassium	950	200 mg/kg	144, 188, & XS311, <u>XS36, XS92, XS95, XS165, XS166, XS190, XS191, XS292, XS312, XS315</u>
Annatto extracts, norbixin based (DRAFT provision)	160b(ii)	100 mg/kg	185, <u>A166, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
Aspartame	951	300 mg/kg	144, 191, & XS311, <u>XS36, XS92, XS95, XS165, XS166, XS190, XS191, XS292, XS312, XS315</u>
Caramel III – ammonia caramel	150c	30,000 mg/kg	<u>XS311, XS36, XS92, XS95, XS165, XS166, XS190, XS191, XS292, XS312, XS315</u>
Caramel IV – sulfite ammonia caramel	150d	30,000 mg/kg	<u>New Note 95, & XS311, XS36, XS92, XS95, XS165, XS166, XS190, XS191, XS292, XS312, XS315</u>
Carotenoids	160(a(i),a(iii),e,f	100 mg/kg	<u>New Note 95, & XS311, C166, XS36, XS92, XS95, XS165, XS166, XS190, XS191, XS292, XS312, XS315</u>
Potassium dihydrogen citrate	332(i)	GMP	<u>BB, F166, XS36, XS92, XS95, XS190, XS191, XS292, XS312, XS315</u>
Sodium ascorbate	301	GMP	<u>306 & 307, New Note 306, CC, XS92, XS189, XS191, XS222, XS236, XS312, XS315</u>
Sodium dihydrogen citrate	331(i)	GMP	<u>BB, F166, XS36, XS92, XS95, XS190, XS191, XS292, XS312, XS315</u>
Sodium gluconate	576	GMP	<u>XS36, XS92, XS95, XS165, XS166, XS190, XS191, XS292, XS312, XS315</u>
Tricalcium citrate	333(iii)	GMP	<u>XS36, XS92, XS95, XS165, XS166, XS190, XS191, XS292, XS312, XS315</u>
Tripotassium citrate	332(ii)	GMP	<u>BB, F166, XS36, XS92, XS95, XS190, XS191, XS292, XS312, XS315</u>
Trisodium citrate	331(iii)	GMP	<u>BB, F166, XS36, XS92, XS95, XS190, XS191, XS292, XS312, XS315</u>

Food category 09.2.1 Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms			
Food additive	INS	Maximum Level	Notes
Acetic and fatty acid esters of glycerol	472a	GMP	29, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
Acetylated distarch phosphate	1414	GMP	29, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
Agar	406	GMP	3, 53 & 29, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
Alginic acid	400	GMP	16 & 334, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
Allura red AC	129	300 mg/kg	<u>New Note 95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
Ammonium alginate	403	GMP	29, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
Ascorbic acid, L-	300	GMP	306 & 307, <u>New Note 306, CC, XS189, XS190, XS191, XS222, XS236, XS312, XS315</u>
Ascorbyl esters	304, 305	1000 mg/kg	10, <u>CC, XS36, XS92, XS95, XS190, XS191, XS312, XS315</u>
Brilliant blue FCF	133	500 mg/kg	<u>New Note 95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
Butylated hydroxyanisole	320	200 mg/kg	15, & 180, <u>CC, XS36, XS92, XS95, XS165, XS190, XS191, XS312, XS315</u>
Butylated hydroxytoluene	321	200 mg/kg	15, & 180, <u>CC, XS36, XS92, XS95, XS165, XS190, XS191, XS312, XS315</u>
Calcium alginate	404	GMP	29, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
Calcium ascorbate	302	GMP	308, <u>CC, XS36, XS92, XS95, XS165, XS190, XS191, XS312, XS315</u>
Calcium carbonate	170(i)	GMP	<u>New Note 95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
Canthaxanthin	161g	35 mg/kg	<u>New Note 95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
Carmines	120	100 mg/kg	<u>New Note 95, & 178, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
Carob bean gum	410	GMP	37, <u>BB, XS36, XS92, XS95, XS190, XS191, XS292, XS312, XS315</u>
Carrageenan	407	GMP	37, & 332, <u>BB, XS36, XS92, XS95, XS190, XS191, XS292, XS312, XS315</u>
Citric acid	330	GMP	64 & 257, <u>BB, CC, HH, XS36, XS95, XS190, XS191, XS312, XS315</u>
Citric and fatty acid esters of glycerol	472c	GMP	29, <u>CC, XS36, XS92, XS95, XS165, XS190, XS191, XS312, XS315</u>
Dextrins, roasted starch	1400	GMP	3, 53 & 29, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
Disodium 5'-guanylate	627	GMP	<u>New Note 95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
Disodium 5'-inosinate	631	GMP	<u>New Note 95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
Disodium 5'-ribonucleotides	635	GMP	<u>New Note 95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
Erythorbic acid (isoascorbic acid)	315	GMP	308 & 340, <u>CC, XS36, XS92, XS95, XS165, XS190, XS191, XS312, XS315</u>
Ethylene diamine tetra acetates	385, 386	75 mg/kg	21, <u>CC, XS36, XS92, XS95, XS165, XS190, XS191, XS312, XS315</u>
Gellan gum	418	GMP	29, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
Guar gum	412	GMP	37 & 73, <u>BB, XS36, XS92, XS95, XS190, XS191, XS292, XS312, XS315</u>
Gum arabic (Acacia gum)	414	GMP	16 & 334, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
Hydroxypropyl cellulose	463	GMP	16 & 334, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
Hydroxypropyl methyl cellulose	464	GMP	16 & 334, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
Hydroxylpropyl starch	1440	GMP	29, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
Indigotine (indigo carmine)	132	300 mg/kg	<u>New Note 95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>

Food category 09.2.1 Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms			
Food additive	INS	Maximum Level	Notes
Karaya gum	416	GMP	29, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
Konjac flour	425	GMP	16, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
Lactic and fatty acid acid esters of glycerol	472b	GMP	29, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
Lecithin	322(i)	GMP	29, <u>CC, XS36, XS92, XS95, XS165, XS190, XS191, XS312, XS315</u>
Magnesium chloride	511	GMP	29, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
Mannitol	421	GMP	29, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
Methyl cellulose	461	GMP	37, & 332, <u>BB, XS36, XS92, XS95, XS190, XS191, XS292, XS312, XS315</u>
Methyl ethyl cellulose	465	GMP	29, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
Microcrystalline cellulose (cellulose gel)	460(i)	GMP	16, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
Monosodium L-glutamate	621	GMP	<u>New Note 95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
Nitrous oxide	942	GMP	308, <u>CC, XS36, XS92, XS95, XS165, XS190, XS191, XS312, XS315</u>
Oxidised starch	1404	GMP	29, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
Pectins	440	GMP	16 & 37, <u>BB, XS36, XS92, XS95, XS190, XS191, XS292, XS312, XS315</u>
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii),(ix); 451(i),(ii); 452(i)-(v); 542	2200 mg/kg	33, <u>DD, EE, XS36, XS191, XS292, XS312</u>
Polydextroses	1200	GMP	29, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
Ponceau 4R (Cochineal red A)	124	30 mg/kg	<u>FF, XS36, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
Potassium alginate	402	GMP	29, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
Potassium chloride	508	GMP	29, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
Powdered cellulose	460(ii)	GMP	16 & 334, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
Processed eucheuma seaweed (PES)	407a	GMP	37 & 332, <u>BB, XS36, XS92, XS95, XS190, XS191, XS292, XS312, XS315</u>
Riboflavins	101(i),(ii),(iii)	1000 mg/kg	<u>New Note 95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	470(i)	GMP	71 & 29, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
Salts of oleic acid with calcium, potassium and sodium	470(ii)	GMP	29, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
Sodium alginate	401	GMP	37, 322 <u>XS36, XS92, XS95, XS191, XS292, XS312, XS315</u>
Sodium carboxymethyl cellulose (cellulose gum)	466	GMP	37 & 332, <u>BB, XS36, XS92, XS95, XS190, XS191, XS292, XS312, XS315</u>
Sodium erythorbate (sodium isoascorbate)	316	GMP	308, <u>CC, XS36, XS92, XS95, XS165, XS190, XS191, XS312, XS315</u>
Sulfites	220-225, 227, 228, 539	100 mg/kg	44 & 139, <u>CC, GG, XS36, XS165, XS190, XS191, XS312, XS315</u>
Sunset yellow FCF	110	300 mg/kg	<u>New Note 95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
Tara gum	417	GMP	29 & 73, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>

Food category 09.2.1 Frozen fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms			
Food additive	INS	Maximum Level	Notes
Tragacanth gum	413	GMP	29, <u>XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</u>
Xanthan gum	415	GMP	37 <u>BB, XS36, XS92, XS95, XS190, XS191, XS292, XS312, XS315</u>

Food category 09.2.2 Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms			
Food additive	INS	Maximum Level	Notes
Acetic acid, glacial	260	GMP	41 & <u>XS166</u>
Acetic and fatty acid esters of glycerol	472a	GMP	16, 29 & <u>XS166</u>
Agar	406	GMP	29 & <u>XS166</u>
Alginic acid	400	GMP	41 & 332
<u>Ammonium alginate</u>	<u>403</u>	<u>GMP</u>	<u>63</u>
<u>Ammonium hydrogen carbonate</u>	<u>503(ii)</u>	<u>GMP</u>	<u>63</u>
Annatto extracts, bixin-based (DRAFT provision)	160b(i)	50 mg/kg	8 & <u>E166</u>
Brilliant blue FCF	133	500 mg/kg	16 & <u>XS166</u>
Butylated hydroxyanisole	320	200 mg/kg	15, 180 & <u>XS166</u>
Butylated hydroxytoluene	321	200 mg/kg	15, 180 & <u>XS166</u>
<u>Calcium alginate</u>	<u>404</u>	<u>GMP</u>	<u>63</u>
Calcium ascorbate	302	GMP	139 & <u>XS166</u>
Calcium carbonate	170(i)	GMP	16 & <u>XS166</u>
Calcium chloride	509	GMP	41 & <u>XS166</u>
Calcium lactate	327	GMP	41 & <u>XS166</u>
<u>Caramel I – plain caramel</u>	<u>150a</u>	<u>GMP</u>	<u>41</u>
Carmines	120	500 mg/kg	16, <u>New Note 95, 178 & XS166</u>
<u>Carotenes, beta-, vegetable</u>	<u>160a(ii)</u>	<u>100 mg/kg</u>	<u>C166</u>
Citric and fatty acid esters of glycerol	472c	GMP	16 29 & <u>XS166</u>
Dextrins, roasted starch	1400	GMP	29 <u>XS166</u>
Disodium 5'-guanylate	627	GMP	309 & <u>XS166</u>
Disodium 5'-inosinate	631	GMP	309 & <u>XS166</u>
Disodium 5'-ribonucleotides	635	GMP	309 & <u>XS166</u>
Erythorbic acid (isoascorbic acid)	315	GMP	139 & <u>XS166</u>
Ethylene diamine tetra acetates	385, 386	75 mg/kg	21 & <u>XS166</u>
Fumaric acid	297	GMP	41 & <u>XS166</u>
Gellan gum	418	GMP	29 <u>XS166</u>
Glycerol	422	GMP	41 & <u>XS166</u>
Grape skin extract	163(ii)	500 mg/kg	16 & <u>XS166</u>
Gum Arabic	414	GMP	16, 331, <u>XS166</u>
Karaya gum	416	GMP	29 <u>XS166</u>
Konjac flour	425	GMP	41, 325, 332 & <u>XS166</u>
Lactic and fatty acid esters of glycerol	472b	GMP	16, 29 & <u>XS166</u>
Magnesium carbonate	504(i)	GMP	16 & <u>XS166</u>
Magnesium chloride	511	GMP	29, <u>XS166</u>
Magnesium hydroxide	528	GMP	16 & <u>XS166</u>
Magnesium hydroxide carbonate	504(ii)	GMP	16 & <u>XS166</u>
Malic acid, DL-	296	GMP	41 & <u>XS166</u>
Mannitol	421	GMP	29, <u>XS166</u>
Microcrystalline cellulose (cellulose gel)	460(i)	GMP	41, 325, 332 & <u>XS166</u>
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i), (ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii); (ix), 451(i), (ii); 452(i)-(v); 542	2200 mg/kg	33 & 299 <u>New Note 299</u>
Ponceau 4R (cochineal red A)	124	500 mg/kg	16, <u>New Note 95 & XS166</u>
<u>Potassium alginate</u>	<u>402</u>	<u>GMP</u>	<u>63</u>
Potassium chloride	508	GMP	41 & <u>XS166</u>
Powdered cellulose	460(ii)	GMP	16 & 331 <u>XS166</u>

Food category 09.2.2 Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms			
Food additive	INS	Maximum Level	Notes
Pullulan	1204	GMP	41 & XS166
Riboflavins	101(i), 101(ii), 101(iii)	300 mg/kg	16 & XS166
Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	INS 470(i)	GMP	16, 29, 71 & XS166
Salts of oleic acid with calcium, potassium and sodium	INS 470(ii)	GMP	16, 29 & XS166
Sodium acetate	262(i)	GMP	41 & XS166
Sodium alginate	401	GMP	240 New Note 210 & 332
Sodium DL-malate	350(ii)	GMP	41 & XS166
Sodium fumarates	365	GMP	41 & XS166
Sodium lactate	325	GMP	41 & XS166
Sunset yellow FCF	110	300 mg/kg	16 & XS166
Tara gum	417	GMP	29, 73 & XS166
Thiodipropionates	388, 389	200 mg/kg	15, 46 & XS166
Tragacanth gum	413	GMP	16, 29 & XS166

B.3 - Proposed amendments to Tables 1 and 2 GSFA due to the alignment of the EDTA provision in the Standard for Canned Shrimps or Prawns (CODEX STAN 37-1981)

(For adoption)

Amendments to food additive provisions in Table 1 of the GSFA:

Ethylene diamine tetra acetates: Functional class: Antioxidant, colour retention agent, preservative, sequestrants, stabilizer INS 385, 386				
Food category No	Food category	Max level	Notes	Recommendation
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans and echinoderms	340 mg/kg	21, GG II	Endorse

Amendments to food additive provisions in Table 2 of the GSFA:

Food category 09.4 Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans and echinoderms			
Food additive	INS	Maximum Level	Notes
Ethylene diamine tetra acetates	385, 386	340 mg/kg	21, GG II

Notes to the General Standard for Food Additives

- Note AA:** For use as an antioxidant for non-standardized food and for raw chilled shucked mollusks conforming to the *Standard for Live and Raw Bivalve Molluscs* (CODEX STAN 292-2008).
- Note BB:** For non-standardized food and for minced fish flesh only in products conforming to the *Standard for Quick Frozen Blocks of Fish Fillets, Minced Fish Flesh and Mixtures of Fillets and Minced Fish Flesh* (CODEX STAN 165-1989).
- Note CC:** For non-standardized food and for products conforming to the *Standard for Live and Raw Bivalve Molluscs* (CODEX STAN 292-2008): for use as an antioxidant for raw frozen molluscs. ~~only, conforming to the Standard for Live and Raw Bivalve Molluscs~~ (CODEX STAN 292-2008).
- Note DD:** For use on Quick Frozen Scallop Meat and Quick Frozen Roe-on Scallop Meat Processed with phosphates conforming to the *Standard for Fresh and Quick Frozen Raw Scallop Products* (CODEX STAN 315-2014) as follows: the following phosphates at 2200 mg/kg as phosphorus for use as **acidity regulators**, **INS 338, INS 339(i), INS 339(ii), INS 339(iii), INS 340(i), INS 340(ii), INS 340(iii), INS 341(i), INS 341(ii), INS 341(iii), INS 342(i), INS 342(ii), INS 343(i), INS 343(ii), INS 343(iii), INS 450(i), INS 450(ii), INS 450(iii), INS 450(v), INS 450(vi), INS 450(vii), INS 450(ix), INS 451(i), INS 451(ii), INS 452(i), INS 452(ii), INS 452(iii), INS 452(iv) and INS 452(v); the following for use as** humectants, **INS 339(i), INS 339(ii), INS 339(iii), INS 340(i), INS 340(ii), INS 340(iii), INS 341(i), INS 341(ii), INS 341(iii), INS 450(i), INS 450(ii), INS 450(iii), INS 450(v), INS 450(vii), INS 451(i), INS 451(ii), INS 452(i), INS 452(ii), INS 452(iii), INS 452(iv), INS 452(v), and INS 542; and** the following for use as sequestrants, **INS 338, INS 339(i), INS 339(ii), INS 339(iii), INS 340(i), INS 340(ii), INS 340(iii), INS 341(i), INS 450(i), INS 450(ii), INS 450(iii), INS 450(v), INS 450(vi), INS 450(vii), INS 451(i), INS 451(ii), INS 452(i), INS 452(ii), INS 452(iii), INS 452(iv), and INS 452(v); and the following for use as stabilizers**, **INS 339(i), INS 339(ii), INS 339(iii), INS 340(i), INS 340(ii), INS 340(iii), INS 341(i), INS 341(ii), INS 341(iii), INS 342(i), INS 342(ii), INS 343(i), INS 343(ii), INS 343(iii), INS 450(i), INS 450(ii), INS 450(iii), INS 450(v), INS 450(vi), INS 450(vii), INS 450(ix), INS 451(i), INS 451(ii), INS 452(i), INS 452(ii), INS 452(iii), INS 452(iv), and INS 452(v) and INS 542.**

For use on Quick Frozen Scallop Meat and Quick Frozen Roe on Scallop Meat Processed with Phosphates conforming to the *Standard for Fresh and Quick Frozen Raw Scallop Products* (CODEX STAN 315-2014) as follows: the following phosphates at 2200 mg/kg as phosphorous for use as humectants, INS 339(i), INS 339(ii), INS 339(iii), INS 340(i), INS 340(ii), INS 340(iii), INS 341(i), INS 341(ii), INS 450(iii), INS 450(v), INS 450(vii), INS 451(i), INS 451(ii), INS 451(iii), INS 452(i), INS 452(ii), INS 452(iii), INS 452(iv), INS 452(v), and INS 542; and the following for use as sequestrants, INS 338, INS 339(i), INS 339(ii), INS 339(iii), INS 340(i), INS 340(ii), INS 340(iii), INS 341(i), INS 450(i), INS 450(ii), INS 450(iii), INS 450(v), INS 450(vi), INS 450(vii), INS 451(i), INS 451(ii), INS 451(iii), INS 452(i), INS 452(ii), INS 452(iii), INS 452(iv), and INS 452(v).

Note EE: For use in non-standardized food; and in products conforming to the *Standard for Quick Frozen Shrimps or Prawns* (CODEX STAN 92-1981); *Quick Frozen Lobsters* (CODEX STAN 95-1981); *Quick Frozen Blocks of Fish Fillet, Minced Fish Flesh and Mixtures of Fillets and Minced Fish Flesh* (CODEX STAN 165-1989); and *Quick Frozen Fish Fillets* (CODEX STAN 190-1995) as humectants at 2200 mg/kg as phosphorous: INS 339(i), INS 339(ii), INS 339(iii), INS 340(i), INS 340(ii), INS 340(iii), INS 341(i), INS 341(ii), INS 450(iii), INS 450(v), INS 450(vii), INS 451(i), INS 451(ii), INS 452(i), INS 452(ii), INS 452(iii), INS 452(iv), INS 452(v), and INS 542.

Note FF: For use in heat-treated products conforming to the *Standard for Quick Frozen Shrimps and Prawns* (CODEX STAN 92-1981).

Note GG: For use in products conforming to the *Standard for Quick Frozen Shrimps and Prawns* (CODEX STAN 92-1981) and the *Standard for Quick Frozen Lobsters* (CODEX STAN 95-1981): sulfur dioxide (INS 220), sodium sulfite (INS 221), sodium hydrogen sulfite (INS 222), sodium metabisulfite (INS 223), Potassium metabisulfite (INS 224), and potassium sulfite (INS 225) and sodium thiosulfate (INS 5239) as preservatives at 100 mg/kg in the edible part of the raw product, or 30 mg/kg in the edible part of the cooked product.

Note HH: For non-standardized foods: for use in minced fish, shrimps and prawns only.

Note GG II: Except for use in products conforming to the *Standard for Canned Shrimps or Prawns* (CODEX STAN 37-1981) at 250 mg/kg.

Note 6: As aluminium.

Note 21: As anhydrous calcium disodium ethylene diamine tetra acetate.

Note 63: For non-standardized food and **for** breaded or batter coatings in food conforming to the *Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets - Breaded or in Batter* (CODEX STAN 166-1989).

New Note 95: For non-standardized foods: for use in surimi and fish roe products only.

Note 177: For non-standardized food and **for** minced fish flesh and breaded or batter coatings conforming to the *Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets - Breaded or in Batter* (CODEX STAN 166-1989).

New Note 210: For non-standardized food and **for use as a humectant** in products fish filets and minced fish flesh conforming to the *Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets - Breaded or in Batter* (CODEX STAN 166-1989); **and for use as a thickener in breading or batter coatings for products conforming to the Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets - Breaded or in Batter (CODEX STAN 166-1989).**

Note 245: For use in pickled vegetables only.

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

New Note 299: **For use in non-standardized food; and** for use at 400 mg/kg as phosphorous singly or in combination in breaded or batter coating in accordance with **in products conforming to the Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets - Breaded or in Batter** (CODEX STAN 166-1989); **the following phosphates for use as humectants at 2200 mg/kg as phosphorous, INS 339(i), 339(ii), 339(iii), 340(i), 340(ii), 340(iii), 341(i), 341(ii), 341(iii), 450(i), 450(ii), 450(iii), 450(v), 450(vii), 451(i), 451(ii), 452(i), 452(ii), 452(iii), 452(iv), 452(v), and 542; and the following phosphates for use as raising agents in bread and batter coatings only at 440 mg/kg as phosphorous, INS 339(i), 340(iii), 341(i), 341(ii), 341(iii), 450(i), 450(ii), 450(iii), 450(v), 450(vi), 450(vii), 450(ix), 452(i), 452(ii), 452(iii) and 452(iv).**

New Note 306: Excluding products conforming to the *Standard for Dried Shark Fins* (CODEX STAN 189-1993), the *Standard for Crackers from Marine and Freshwater Fish, Crustaceans and Molluscan Shellfish* (CODEX STAN 222-2001), **and the Standard for Boiled Dried Salted Anchovies** (CODEX STAN 136-2003), the *Standard for Live Abalone and for Raw Fresh Chilled or Frozen Abalone for Direct Consumption or for Further Processing* (CODEX STAN 312-2013), and the *Standard for Fresh and Quick Frozen Raw Scallop Products* (CODEX STAN 315-2014).

Note A166: Except for use in breading or batter coatings in products conforming to the *Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets – Breaded or in Batter* (CODEX STAN 166-1989) only at 25 mg/kg as norbixin.

Note C166: For use in breaded or batter coatings in products conforming to the *Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets - Breaded or in Batter* (CODEX STAN 166-1989), singly or in combination: carotenoids (beta-carotenes, synthetic (INS 160a(i)), beta-carotenes, *Blakeslea trispora* (INS 160a(iii)), carotenal, beta-apo-8' (INS 160e), and carotenoic acid, ethyl ester, beta-apo-8' (INS 160f) and beta-carotenes, vegetable (INS 160a(ii)).

Note E166: Except for use in breading or batter coatings in products conforming to the *Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets – Breaded or in Batter* (CODEX STAN 166-1989) only at 25 mg/kg as bixin.

Note F166: For non-standardized foods and for use in minced fish flesh only in products conforming to the *Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets - Breaded or in Batter* (CODEX STAN 166-1989).

Note XS36: Excluding products conforming to the *Standard for Quick Frozen Finfish, Uneviscerated and Eviscerated* (CODEX STAN 36-1981).

- Note XS66:** Excluding products conforming to the *Standard for Table Olives* (CODEX STAN 66-1981).
- Note XS92:** Excluding products conforming to the *Standard for Quick Frozen Shrimps and Prawns* (CODEX STAN 92-1981).
- Note XS95:** Excluding products conforming to the *Standard for Quick Frozen Lobsters* (CODEX STAN 95-1981).
- Note XS165:** Excluding products conforming to the *Standard for Quick Frozen Blocks of Fish Fillet, Minced Fish Flesh and Mixtures of Fillets and Minced Fish Flesh* (CODEX STAN 165-1989).
- Note XS166:** Excluding products conforming to the *Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets – Breaded or in Batter* (CODEX STAN 166-1989).
- Note XS189:** Excluding products conforming to the *Standard for Dried Shark Fins* (CODEX STAN 189-1993).
- Note XS190:** Excluding products conforming to the *Standard for Quick Frozen Fish Fillets* (CODEX STAN 190-1995).
- Note XS191:** Excluding products conforming to the *Standard for Quick Frozen Raw Squid* (CODEX STAN 191-1995).
- Note XS222:** Excluding products conforming to the *Standard for Crackers from Marine and Freshwater Fish, Crustaceans and Molluscan Shellfish* (CODEX STAN 222-2001).
- Note XS236:** Excluding products conforming to the *Standard for Boiled Dried Salted Anchovies* (CODEX STAN 236-2003).
- Note XS292:** Excluding products conforming to the *Standard for Live and Raw Bivalve Molluscs* (CODEX STAN 291-2008).
- Note XS312:** Excluding products conforming to the *Standard for Live Abalone and for Raw Fresh Chilled or Frozen Abalone for Direct Consumption or for Further Processing* (CODEX STAN 312-2013).
- Note XS315:** Excluding products conforming to the *Standard for Fresh and Quick Frozen Raw Scallop Products* (CODEX STAN 315-2014).

Appendix VII

GENERAL STANDARD FOR FOOD ADDITIVES
REVOCATION OF FOOD ADDITIVE PROVISIONS
(For approval)

Part A: Provisions in FC 09.2.5 associated with Note 22

Food Category No.	09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms			
Additive	INS	Step	Year	Max Level	Comments
INDIGOTINE (INDIGO CARMINE)	132	8	2016	300 mg/kg	22, 161 & XS311

Part B: Provisions in Tables 1 and 2 related to FC 01.1, 01.1.1, 01.1.3 and 01.1.4

Food Category No.	01.1.4	Flavoured fluid milk drinks			
Additive	INS	Step	Year	Max Level	Comments
SODIUM ALUMINOSILICATE	554	8	2013	60 mg/kg	6 & 253

Notes to the General Standard for Food Additives

Note 6	As aluminium.
Note 22	For use in smoked fish paste only.
Note 161	Subject to national legislation of the importing country aimed, in particular, at consistency with Section 3.2 of the Preamble.
Note 253	For use in dry mix hot chocolate only.
Note XS311	Excluding products conforming to the Standard for Smoked Fish, Smoked-flavoured Fish and Smoke-dried Fish (CODEX STAN 311-2013).

Appendix VIII

**GENERAL STANDARD FOR FOOD ADDITIVES
NEW FOOD ADDITIVE PROVISIONS**

Part A

**Provisions at Step 3
(for action)**

Table 3

INS No.	Additive	INS Functional Class	Step	Year	Acceptable, including foods conforming to the following commodity standards
161b(iii)	Lutein esters from <i>Tagetes erecta</i>	Colour	3		
423	Octenyl succinic acid (OSA)-modifies gum arabic	Emulsifier, Firming agent	3		

Part B

**Provisions at Step 2
(for information)**

Table 1 and 2 (various food additives)

Additive	INS	Step	Year	Max Level (mg/kg)	Notes
Food Category 01.1.2: Other fluid milks (plain)					
Acetic and Fatty Acid Esters of Glycerol	472a	2		GMP	Use in non-flavoured vitamin and mineral fortified fluid milks only
Ascorbic Acid, L-	300	2		GMP	
Carob Bean Gum	410	2		GMP	
Carrageenan	407	2		GMP	
Citric Acid	330	2		GMP	For use in non-flavoured mineral fortified fluid milks only
Citric and Fatty Acid Esters of Glycerol	472c	2		GMP	Use in non-flavoured vitamin and mineral fortified fluid milks only
Diacyltartaric and Fatty Acid Esters of Glycerol	472e	2		120	Use in non-flavoured vitamin and mineral fortified fluid milks only
Gellan Gum	418	2		GMP	
Guar Gum	412	2		GMP	
Gum Arabic	414	2		GMP	Use in non-flavoured vitamin and mineral fortified fluid milks only
Hydroxypropyl Starch	1440	2		GMP	
Lactic and Fatty Acid Esters of Glycerol	472b	2		GMP	Use in non-flavoured vitamin and mineral fortified fluid milks only
Lecithin	322(i)	2		GMP	
Lutein esters from <i>Tagetes erecta</i>	161b(iii)	2		GMP	
Microcrystalline Cellulose (Cellulose Gel)	460(i)	2		GMP	
Mono- and Di- Glycerides of Fatty Acids	471	2		GMP	
Nitrogen	941	2		GMP	
Pectin	440	2		GMP	
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii);	2		5000	Note 33: As phosphorous; Note 227, For use in sterilized and UHT treated milks only; and Note for singly or in combination

Additive	INS	Step	Year	Max Level (mg/kg)	Notes
	452(i)-(v); 542				
Polydextrose	1200	2		GMP	
Polyglycerol Esters of Fatty Acids	475	2		1000	
Potassium Carbonate	501(i)	2		GMP	Use in non-flavored vitamin and mineral fortified milks only
Potassium Hydroxide	525	2		GMP	227: For use in sterilized and UHT treated milks only
Propylene Glycol Alginate	405	2		4000	
Sodium Ascorbate	301	2		GMP	
Sodium Carboxymethyl Cellulose (Cellulose Gum)	466	2		GMP	
Sucroglycerides	474	2		1000	Note 348: Singly or in combination: Sucrose esters of fatty acids (INS 473), sucrose oligoesters, type I and type II (INS 473a) and sucroglycerides (INS 474).
Sucrose Esters of Fatty Acids	473	2		1000	Note 348
Sucrose Oligoesters, Type I and II	473a	2		1000	Note 348
Tocopherols (d-alpha-tocopherol, Tocopherol concentrated, mixed, di-alpha-Tocopherol)	307a, 307b, 307c	2		200	
Trisodium Citrate	331(iii)	2		GMP	
Xanthan Gum	415	2		GMP	
Food Category No. 01.7					
Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)					
Sorbitan Esters of Fatty Acids	491- 495	Adopte d		5000	XS 243 362
Sucroglycerides	474	Adopte d		5000	348, XS243-362
Sucrose Esters of Fatty Acids	473	Adopte d		5000	348, XS243-362
Sucrose Oligoesters, Type I and II	473a	Adopte d		5000	348, XS243-362
Tartrates	334, 335(ii), 337	Adopte d		2000	XS 243 362
Food Category 05.2:					
Confectionary including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3, 05.4					
Tartrates	334, 335(ii), 337	Adopted		2000 20000	Note 45, & XS309R
Food Category 07.2.3:					
Mixes for fine bakery wares (e.g. cakes, pancakes)					
Polyglycerol Esters of Fatty Acids	475	Adopte d		15000 16000	Notes 11. On the flour basis

Table 1 and 2 - Paprika Extract (INS 160c(ii)) at Step 2

FoodCatNo	Food Category	Max Level	Notes	Step	Year
1.1.2	Dairy-based drinks, flavoured and/or fermented (e.g. chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	30	On total carotenoid basis	2	
1.1.4	Flavoured fluid milk drinks	10	On total carotenoid basis	2	
1.3.2	Beverage whiteners	5	On total carotenoid basis	2	
1.4.4	Cream analogues	5	On total carotenoid basis	2	
1.5.2	Milk and cream powder analogues	5	On total carotenoid basis	2	
1.6.1	Unripened cheese	15	On total carotenoid basis	2	
1.6.2.1	Ripened cheese, includes rind	30	On total carotenoid basis	2	
1.6.2.2	Rind of ripened cheese	30	On total carotenoid basis	2	

FoodCatNo	Food Category	Max Level	Notes	Step	Year
1.6.2.3	Cheese powder (for reconstitution; e.g. for cheese sauces)	600	On total carotenoid basis	2	
1.6.4	Processed cheese	140	On total carotenoid basis	2	
1.6.5	Cheese analogues	50	On total carotenoid basis	2	
1.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	50	On total carotenoid basis	2	
2.2.2	Fat spreads, dairy fat spreads and blended spreads	40	On total carotenoid basis	2	
2.3	Fat emulsions mainly of the type oil-in-water, including mixed and/or flavoured products based on fat emulsions	35	On total carotenoid basis	2	
2.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	50	On total carotenoid basis	2	
3.0	Edible ices, including sherbert and sorbet	55	On total carotenoid basis	2	
4.1.2.5	Jams, jellies, marmelades	50	On total carotenoid basis	2	
4.1.2.7	Candied fruit	50	On total carotenoid basis	2	
4.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	50	On total carotenoid basis	2	
4.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	50	On total carotenoid basis	2	
4.1.2.11	Fruit fillings for pastries	50	On total carotenoid basis	2	
4.2.2.2	Dried vegetables (including mushrooms and fungi, roots, and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	70	On total carotenoid basis	2	
4.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	75	On total carotenoid basis	2	
4.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	50	On total carotenoid basis	2	
4.2.2.5	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)	50	On total carotenoid basis	2	
4.2.2.6	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	150	On total carotenoid basis	2	
4.2.2.7	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.	15	On total carotenoid basis	2	
4.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	50	On total carotenoid basis	2	
5.1.3	Cocoa-based spreads, including fillings	95	On total carotenoid basis	2	
5.1.4	Cocoa and chocolate products	95	On total carotenoid basis	2	
5.1.5	Imitation chocolate, chocolate substitute products	95	On total carotenoid basis	2	
5.2.1	Hard candy	95	On total carotenoid basis	2	
5.2.2	Soft candy	95	On total carotenoid basis	2	
5.2.3	Nougats and marzipans	95	On total carotenoid basis	2	

FoodCatNo	Food Category	Max Level	Notes	Step	Year
5.3	Chewing gum	60	On total carotenoid basis	2	
5.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	300	On total carotenoid basis	2	
6.3	Breakfast cereals, including rolled oats	120	On total carotenoid basis	2	
6.4.3	Pre-cooked pastas and noodles and like products	120	On total carotenoid basis	2	
6.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	70	On total carotenoid basis	2	
6.6	Batters (e.g., for breading or batters for fish or poultry)	120	On total carotenoid basis	2	
6.7	Pre-cooked or processed rice products, including rice cakes (Oriental type only)	30	On total carotenoid basis	2	
6.8.1	Soybean-based beverages	15	On total carotenoid basis	2	
6.8.4.2	Deep fried semi-hydrated soybean curd	35	On total carotenoid basis	2	
6.8.8	Other soybean protein products	5	On total carotenoid basis	2	
7.1.2	Crackers, excluding sweet crackers	100	On total carotenoid basis	2	
7.1.4	Bread-type products, including bread stuffing and bread crumbs	100	On total carotenoid basis	2	
7.2.1	Cakes, cookies and pies (e.g., fruit-filled or custard types)	90	On total carotenoid basis	2	
7.2.2	Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)	90	On total carotenoid basis	2	
7.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes)	200	On total carotenoid basis	2	
8.2.2	Heat-treated processed comminuted meat, poultry, and game products in whole pieces or cuts	10	On total carotenoid basis	2	
8.3.2	Heat-treated processed comminuted meat, poultry and game products	40	On total carotenoid basis	2	
8.4	Edible casings (e.g., sausage casings)	9000	On total carotenoid basis	2	
9.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	150	On total carotenoid basis	2	
9.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	100	On total carotenoid basis	2	
9.2.4.1	Cooked fish and fish products	25	On total carotenoid basis	2	
9.2.4.2	Cooked molluscs, crustaceans, and echinoderms	60	On total carotenoid basis	2	
9.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	30	On total carotenoid basis	2	
9.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	150	On total carotenoid basis	2	
9.3.3	Salmon substitutes, caviar, and other fish roe products	160	On total carotenoid basis	2	
9.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	150	On total carotenoid basis	2	
10.2.1	Liquid egg products	3	On total carotenoid basis	2	
10.4	Egg-based desserts (e.g., custard)	50	On total carotenoid basis	2	
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	85	On total carotenoid basis	2	
12.2.1	Herbs and spices	300	On total carotenoid basis	2	
12.2.2	Seasonings and condiments	350	On total carotenoid basis	2	
12.4	Mustards	70	On total carotenoid basis	2	

FoodCatNo	Food Category	Max Level	Notes	Step	Year
12.5.1	Ready-to-eat soups and broths, including canned, bottled, and frozen	40	On total carotenoid basis	2	
12.5.2	Mixes for soups and broths	500	On total carotenoid basis	2	
12.6.1	Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dip)	150	On total carotenoid basis	2	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	150	On total carotenoid basis	2	
12.6.3	Mixes for sauces and gravies	500	On total carotenoid basis	2	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	70	On total carotenoid basis	2	
13.6	Food supplements	20	On total carotenoid basis	2	
14.1.4.1	Carbonated water-based flavoured drinks	30	On total carotenoid basis	2	
14.1.4.2	Non-carbonated water-based flavoured drinks, including punches and ades	30	On total carotenoid basis	2	
14.1.4.3	Concentrates (liquid or solid) for water-based flavoured drinks	300	On total carotenoid basis	2	
14.2.2	Cider and perry	10	On total carotenoid basis	2	
14.2.4	Wines (other than grape)	10	On total carotenoid basis	2	
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	10	On total carotenoid basis	2	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	110	On total carotenoid basis	2	
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	100	On total carotenoid basis	2	
15.3	Snacks - fish based	100	On total carotenoid basis	2	

Appendix IX

GENERAL STANDARD FOR FOOD ADDITIVES
DISCONTINUATION OF WORK
(For information)

Part 1 – Draft and proposed draft provisions in Tables 1 and 2 related to FC 01.2 (excluding FC 01.1.2) through FC 08.4

Food Category No.	01.2	Fermented and renneted milk products (plain)				
Additive	INS	Step	Year	Max Level	Comments	
PROPYLENE GLYCOL ALGINATE	405	4		10000 mg/kg		
TOCOPHEROLS	307a, b, c	7		200 mg/kg		
Food Category No.	01.2.1	Fermented milks (plain)				
Additive	INS	Step	Year	Max Level	Comments	
TARTRATES	334, 335(ii), 337	7		GMP	45	
Food Category No.	01.3	Condensed milk and analogues (plain)				
Additive	INS	Step	Year	Max Level	Comments	
TOCOPHEROLS	307a, b, c	7		200 mg/kg		
Food Category No.	01.4	Cream (plain) and the like				
Additive	INS	Step	Year	Max Level	Comments	
NISIN	234	3		12.5 mg/kg	233	
TOCOPHEROLS	307a, b, c	7		200 mg/kg		
Food Category No.	01.5	Milk powder and cream powder and powder analogues (plain)				
Additive	INS	Step	Year	Max Level	Comments	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		10000 mg/kg		
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		10000 mg/kg		
Food Category No.	01.5.1	Milk powder and cream powder (plain)				
Additive	INS	Step	Year	Max Level	Comments	
TOCOPHEROLS	307a, b, c	7		5000 mg/kg		
Food Category No.	01.5.2	Milk and cream powder analogues				
Additive	INS	Step	Year	Max Level	Comments	
TOCOPHEROLS	307a, b, c	7		200 mg/kg		
Food Category No.	01.6.1	Unripened cheese				
Additive	INS	Step	Year	Max Level	Comments	
DIOCTYL SODIUM SULFOSUCCINATE	480	7		5000 mg/kg	20	
Food Category No.	01.6.2	Ripened cheese				
Additive	INS	Step	Year	Max Level	Comments	
TOCOPHEROLS	307a, b, c	7		200 mg/kg		

Food Category No.	01.6.5	Cheese analogues				
Additive	INS	Step	Year	Max Level	Comments	
TARTRATES	334, 335(ii), 337	7		GMP	45	
Food Category No.	01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)				
Additive	INS	Step	Year	Max Level	Comments	
PROPYLENE GLYCOL	1520	7		25000 mg/kg		
Food Category No.	04.1.1.2	Surface-treated fresh fruit				
Additive	INS	Step	Year	Max Level	Comments	
GLYCEROL	422	7		GMP	16	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		1000 mg/kg		
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		1000 mg/kg		
PROPYLENE GLYCOL ALGINATE	405	4		10000 mg/kg		
SORBITAN ESTERS OF FATTY ACIDS	491-495	4		5000 mg/kg	16	
SUCROSE ESTERS OF FATTY ACIDS	473	4		1000 mg/kg		
Food Category No.	04.1.2.3	Fruit in vinegar, oil, or brine				
Additive	INS	Step	Year	Max Level	Comments	
SODIUM DIACETATE	262(ii)	7		GMP		
Food Category No.	04.1.2.4	Canned or bottled (pasteurized) fruit				
Additive	INS	Step	Year	Max Level	Comments	
SODIUM DIACETATE	262(ii)	7		GMP		
TARTRATES	334, 335(ii), 337	7		1300 mg/kg	45	
Food Category No.	04.1.2.5	Jams, jellies, marmelades				
Additive	INS	Step	Year	Max Level	Comments	
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		25 mg/kg		
Food Category No.	04.1.2.7	Candied fruit				
Additive	INS	Step	Year	Max Level	Comments	
PROPYLENE GLYCOL	1520	7		50000 mg/kg		
STEAROYL LACTYLATES	481(i), 482(i)	7		2000 mg/kg		
Food Category No.	04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk				
Additive	INS	Step	Year	Max Level	Comments	
TARTRATES	334, 335(ii), 337	7		GMP	45	
Food Category No.	04.1.2.10	Fermented fruit products				
Additive	INS	Step	Year	Max Level	Comments	
TARTRATES	334, 335(ii), 337	7		GMP	45	
Food Category No.	04.1.2.12	Cooked fruit				
Additive	INS	Step	Year	Max Level	Comments	
TARTRATES	334, 335(ii), 337	7		GMP	45	

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				
Additive	INS	Step	Year	Max Level	Comments	
PROPYLENE GLYCOL	1520	7		50000 mg/kg		
Food Category No.	04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds				
Additive	INS	Step	Year	Max Level	Comments	
GLYCEROL	422	7		GMP	16	
PROPYLENE GLYCOL ALGINATE	405	4		10000 mg/kg		
SUCROSE ESTERS OF FATTY ACIDS	473	4		1000 mg/kg		
Food Category No.	04.2.2	Processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds				
Additive	INS	Step	Year	Max Level	Comments	
PROPYLENE GLYCOL	1520	7		50000 mg/kg	79	
Food Category No.	04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce				
Additive	INS	Step	Year	Max Level	Comments	
SODIUM DIACETATE	262(ii)	7		GMP		
Food Category No.	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				
Additive	INS	Step	Year	Max Level	Comments	
NISIN	234	6		6.25 mg/kg	233	
PROPYLENE GLYCOL ALGINATE	405	7		10000 mg/kg	39	
SODIUM DIACETATE	262(ii)	7		GMP		
Food Category No.	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)				
Additive	INS	Step	Year	Max Level	Comments	
PROPYLENE GLYCOL ALGINATE	405	4		10000 mg/kg		
STEAROYL LACTYLATES	481(i), 482(i)	7		5000 mg/kg	2	
TARTRATES	334, 335(ii), 337	7		GMP	45	
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				
Additive	INS	Step	Year	Max Level	Comments	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		5000 mg/kg		
PROPYLENE GLYCOL ALGINATE	405	7		5000 mg/kg		
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		5000 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			
Additive	INS	Step	Year	Max Level	Comments
SUCROSE ESTERS OF FATTY ACIDS	473	7		5000 mg/kg	
TARTRATES	334, 335(ii), 337	7		2000 mg/kg	45
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 12.9.2.3			
Additive	INS	Step	Year	Max Level	Comments
PROPYLENE GLYCOL ALGINATE	405	4		10000 mg/kg	
TARTRATES	334, 335(ii), 337	4		10000 mg/kg	45
Food Category No.	05.0	Confectionery			
Additive	INS	Step	Year	Max Level	Comments
PROPYLENE GLYCOL	1520	7		240000 mg/kg	
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		20000 mg/kg	
Food Category No.	05.1	Cocoa products and chocolate products including imitations and chocolate substitutes			
Additive	INS	Step	Year	Max Level	Comments
PROPYLENE GLYCOL ALGINATE	405	7		5000 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		10000 mg/kg	
Food Category No.	05.1.1	Cocoa mixes (powders) and cocoa mass/cake			
Additive	INS	Step	Year	Max Level	Comments
DIOCTYL SODIUM SULFOSUCCINATE	480	7		4000 mg/kg	
STEAROYL LACTYLATES	481(i), 482(i)	7		2000 mg/kg	
TOCOPHEROLS	307a, b, c	7		500 mg/kg	15
Food Category No.	05.1.3	Cocoa-based spreads, including fillings			
Additive	INS	Step	Year	Max Level	Comments
SODIUM DIACETATE	262(ii)	4		GMP	
STEAROYL LACTYLATES	481(i), 482(i)	7		5000 mg/kg	
Food Category No.	05.1.4	Cocoa and chocolate products			
Additive	INS	Step	Year	Max Level	Comments
ETHYL MALTOL	637	7		1000 mg/kg	
MALTOL	636	7		200 mg/kg	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		10000 mg/kg	
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	4		6000 mg/kg	
Food Category No.	05.1.5	Imitation chocolate, chocolate substitute products			
Additive	INS	Step	Year	Max Level	Comments
ETHYL MALTOL	637	7		1000 mg/kg	
MALTOL	636	7		200 mg/kg	
SODIUM DIACETATE	262(ii)	4		GMP	

Food Category No.	05.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces				
Additive	INS	Step	Year	Max Level	Comments	
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	2		20000 mg/kg		
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				
Additive	INS	Step	Year	Max Level	Comments	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		5000 mg/kg		
Food Category No.	06.1	Whole, broken, or flaked grain, including rice				
Additive	INS	Step	Year	Max Level	Comments	
TALC	553(iii)	7		GMP		
Food Category No.	06.2	Flours and starches (including soybean powder)				
Additive	INS	Step	Year	Max Level	Comments	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		10000 mg/kg		
TARTRATES	334, 335(ii), 337	4		6000 mg/kg	45	
TOCOPHEROLS	307a, b, c	7		600 mg/kg		
Food Category No.	06.4	Pastas and noodles and like products (e.g., rice paper, rice vermicelli, soybean pastas and noodles)				
Additive	INS	Step	Year	Max Level	Comments	
SUCROSE ESTERS OF FATTY ACIDS	473	4		2000 mg/kg		
Food Category No.	06.6	Batters (e.g. for breading or batters for fish or poultry)				
Additive	INS	Step	Year	Max Level	Comments	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		10000 mg/kg		
Food Category No.	06.8.1	Soybean-based beverages				
Additive	INS	Step	Year	Max Level	Comments	
POLYDIMETHYLSILOXANE	900a	4		50 mg/kg		
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	4		500 mg/kg		
Food Category No.	07.0	Bakery wares				
Additive	INS	Step	Year	Max Level	Comments	
PROPYLENE GLYCOL ALGINATE	405	7		5000 mg/kg		
SODIUM DIACETATE	262(ii)	7		4000 mg/kg		
TARTRATES	334, 335(ii), 337	7		10000 mg/kg	45	
TOCOPHEROLS	307a, b, c	7		200 mg/kg		

Food Category No.	08.0	Meat and meat products, including poultry and game			
Additive	INS	Step	Year	Max Level	Comments
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		5000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		5000 mg/kg	
TARTRATES	334, 335(ii), 337	7		GMP	45

Food Category No.	08.1	Fresh meat, poultry, and game			
Additive	INS	Step	Year	Max Level	Comments
POTASSIUM LACTATE	326	7		20000 mg/kg	
PROTEASE FROM ASPERGILLUS ORYZAE VAR.	1101(i)	7		GMP	
SODIUM LACTATE	325	7		20000 mg/kg	

Part 2 - Draft provisions in FC 09.2.5 associated with Note 22

Food Category No.	09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms			
Additive	INS	Step	Year	Max Level	Comments
AZORUBINE (CARMOISINE)	122	7		500 mg/kg	22
NITRATES	251, 252	7		365 mg/kg	22 & 30
NITRITES	249, 250	7		130 mg/kg	22 & 32
PROPYLENE GLYCOL	1520	7		20000 mg/kg	22

Part 3: Draft provisions in Tables 1 and 2 related to FC 01.1, 01.1.1, 01.1.3 and 01.1.4

Food Category No.	01.1	Fluid milk and milk products			
Additive	INS	Step	Year	Max Level	Comments
TOCOPHEROLS	307a, b, c	7		200 mg/kg	

Food Category No.	01.1.1	Fluid milk (plain)			
Additive	INS	Step	Year	Max Level	Comments
AGAR	406	7		4000 mg/kg	
CARBON DIOXIDE	290	7		GMP	59
CAROB BEAN GUM	410	7		GMP	
KARAYA GUM	416	7		200 mg/kg	
KONJAC FLOUR	425	7		GMP	
NITROUS OXIDE	942	7		GMP	
PECTINS	440	7		GMP	
PROCESSED EUCHEUMA SEAWEED (PES)	407a	4		GMP	
TARA GUM	417	7		GMP	
XANTHAN GUM	415	7		GMP	

Food Category No.	01.1.3	Fluid buttermilk (plain)			
Additive	INS	Step	Year	Max Level	Comments
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		GMP	
ACETYLATED DISTARCH PHOSPHATE	1414	7		GMP	
AGAR	406	7		4000 mg/kg	
ALGINIC ACID	400	7		6000 mg/kg	
CALCIUM ALGINATE	404	7		6000 mg/kg	
CARBON DIOXIDE	290	7		GMP	59
CAROB BEAN GUM	410	7		5000 mg/kg	
CARRAGEENAN	407	7		6000 mg/kg	
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	7		GMP	
GELLAN GUM	418	7		GMP	

GLYCEROL	422	7	GMP
GUAR GUM	412	7	6000 mg/kg
GUM ARABIC (ACACIA GUM)	414	7	GMP
HYDROXYPROPYL CELLULOSE	463	7	GMP
HYDROXYPROPYL METHYL CELLULOSE	464	7	GMP
HYDROXYPROPYL STARCH	1440	7	GMP
KARAYA GUM	416	7	200 mg/kg
KONJAC FLOUR	425	7	GMP
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7	GMP
LECITHIN	322(i)	7	GMP
MAGNESIUM CHLORIDE	511	7	GMP
METHYL CELLULOSE	461	7	GMP
METHYL ETHYL CELLULOSE	465	7	GMP
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	7	GMP

Food Category No.	01.1.3	Fluid buttermilk (plain)			
Additive	INS	Step	Year	Max Level	Comments
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	7		10000 mg/kg	
NITROGEN	941	7		GMP	59
NITROUS OXIDE	942	7		GMP	
OXIDIZED STARCH	1404	7		GMP	
PECTINS	440	7		GMP	
POLYDEXTROSES	1200	7		GMP	
POTASSIUM ALGINATE	402	7		6000 mg/kg	
POWDERED CELLULOSE	460(ii)	7		GMP	
PROCESSED EUCHEUMA SEAWEED (PES)	407a	4		GMP	
PROPYLENE GLYCOL ALGINATE	405	7		3000 mg/kg	
SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	7		GMP	
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	7		GMP	
SODIUM ALGINATE	401	7		6000 mg/kg	
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	7		2000 mg/kg	
TARA GUM	417	7		GMP	
TRAGACANTH GUM	413	7		GMP	
TRISODIUM CITRATE	331(iii)	7		GMP	
XANTHAN GUM	415	7		3000 mg/kg	

Food Category No.	01.1.4	Flavoured fluid milk drinks			
Additive	INS	Step	Year	Max Level	Comments
DIOCTYL SODIUM SULFOSUCCINATE	480	7		25 mg/kg	19
ETHYL MALTOL	637	7		200 mg/kg	
MALTOL	636	7		200 mg/kg	

Part 4: Draft and proposed draft provisions related to adipates in Tables 1 and 2 (Agenda item5b)

ADIPATES

INS 355 Adipic acid Functional Class: Acidity regulator

Food Cat. No.	Food Category	Max Level	Notes	Step
01.2.1	Fermented milks (plain)	1500	1	4
01.3.2	Beverage whiteners	4500	1	7
03.0	Edible ices, including sherbet and sorbet	2000	1	7
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	30000	1	7
04.1.2.11	Fruit fillings for pastries	30000	1	7

Food Cat. No.	Food Category	Max Level	Notes	Step
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	6000	1	7
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	50000	1	4
06.4.2	Dried pastas and noodles and like products	1000	1	7
07.0	Bakery wares	2000	1	7
08.2	Processed meat, poultry, and game products in whole pieces or cuts	3000	1	7
08.3	Processed comminuted meat, poultry, and game products	3000	1	7
10.4	Egg-based desserts (e.g. custard)	30000	1	7
12.5	Soups and broths	20	1	7
14.2.1	Beer and malt beverages	2000	1	4
14.2.1	Beer and malt beverages	GMP	1	7

Notes to the *General Standard for Food Additives*

Note 2	On the dry ingredient, dry weight, dry mix or concentrate basis.
Note 15	On the fat or oil basis.
Note 16	For use in glaze, coatings or decorations for fruit, vegetables, meat or fish only.
Note 19	For use in cocoa fat only.
Note 20	Singly or in combination with other stabilizers, thickeners and/or gums.
Note 39	For use in products containing butter or other fats and oils only.
Note 45	As tartaric acid.
Note 59	For use as a packaging gas only.
Note 233	As nisin.
Note 22	For use in smoked fish paste only.
Note 30	As residual NO ₃ ion.
Note 32	As residual NO ₂ ion.

Appendix X

**PROPOSED REVISION TO THE CLASS NAMES AND INTERNATIONAL SYSTEM FOR FOOD
ADDITIVES (CAC/GL 36-1986)**

(For adoption at Step 5/8)

Note: All additions are shown in **bold underlined font**, All deletions are shown in ~~strike through font~~.

Table 1. New INS names and numbers

INS	Food Additive Name	Funct Class	Tech Purpose
<u>163(ix)</u>	<u>Elderberry Colour</u>	<u>Colour</u>	<u>Colour</u>
<u>163(x)</u>	<u>Hibiscus Colour</u>	<u>Colour</u>	<u>Colour</u>
<u>534</u>	<u>Iron tartrate</u>	<u>Anticaking agent</u>	<u>Anticaking agent</u>
<u>322(iii)</u>	<u>Lecithin, hydroxylated</u>	<u>Antioxidant</u> <u>Emulsifier</u>	<u>Antioxidant</u> <u>Emulsifier</u>
<u>1210</u>	<u>Sodium polyacrylate</u>	<u>Stabilizer</u>	<u>Stabilizer</u>

Table 2. Changes to functional classes and technological purposes

INS	Food Additive Name	Funct Class	Tech Purpose
955	Sucralose (Trichlorogalactosucrose)	Sweetener <u>Flavour enhancer</u>	Sweetener <u>Flavour enhancer</u>
500(i)	Sodium carbonate	Acidity regulator Anticaking agent <u>Emulsifying salt</u> Raising agent Stabilizer Thickener	Acidity regulator Anticaking agent <u>Emulsifying salt</u> <u>synergist</u> Raising agent Stabilizer Thickener

PRIORITY LIST OF SUBSTANCES PROPOSED FOR EVALUATION BY JECFA
(For endorsement)

Substance(s)	Question(s) to be answered	Data availability (when, what)	Proposed by	Data provider
5'-Deaminase from <i>Streptomyces murinus</i>	Safety evaluation when used as a processing aid and establishment of specifications	December 2017	Japan	Amano Enzyme Inc. Mr. Tomonari Ogawa (tomonari_ogawa@amano-enzyme.com)
Acid prolyl endopeptidase from <i>Aspergillus niger</i> expressing a gene from <i>Aspergillus niger</i>	Safety assessment and establishment of specifications	December 2017	European Union	DSM Food Specialties Dr. Jack Reuvers (jack.reuvers@dsm.com)
D-Allulose 3-epimerase from <i>Arthrobacter globiformis</i> expressed in <i>Escherichi coli</i>	Safety assessment and establishment of specifications	December 2017	United States of America	Matsutani Chemical Industry Co. Ltd. Mr. Yuma Tani (yuma-tani@matsutani.co.jp)
Alpha-amylase from <i>Bacillus licheniformis</i> expressing a modified alpha-amylase gene from <i>Geobacillus stearothermophilus</i>	Safety assessment and establishment of specifications	December 2017	European Union	Danisco US Inc Ms. Lisa Jensen (lisa.jensen@dupont.com)
Alpha-amylase from <i>Bacillus stearothermophilus</i> expressed in <i>Bacillus licheniformis</i>	Safety assessment and establishment of specifications	December 2017	European Union	Danisco US Inc Ms. Lisa Jensen (lisa.jensen@dupont.com)
Alpha-amylase from <i>Rhizomucor pusillus</i> expressed in <i>Aspergillus niger</i>	Safety assessment and establishment of specifications	December 2017	European Union	Novozymes A/S Tine Vitved Jensen (tvit@novozymes.com)
Amyloglucosidase from <i>Talaromyces emersonii</i> expressed in <i>Aspergillus niger</i>	Safety assessment and establishment of specifications	December 2017	European Union	Novozymes A/S Mr. Peter Hvass (phva@novozymes.com)
Asparaginase from <i>Aspergillus niger</i> expressing a modified gene from <i>Aspergillus niger</i>	Safety assessment and establishment of specifications	December 2017	European Union	DSM Food Specialties Dr. Mariella Kuilman (mariella.kuilman@dsm.com)
Asparaginase from <i>Pyrococcus furiosus</i> expressed in <i>Bacillus subtilis</i>	Safety assessment and establishment of specifications	December 2017	European Union	Novozymes A/S Tine Vitved Jensen (tvit@novozymes.com)
Beta-amylase from <i>Bacillus flexus</i> expressed in <i>Bacillus licheniformis</i>	Safety assessment and establishment of specifications	December 2017	European Union	Novozymes A/S Mr. Peter Hvass (phva@novozymes.com)
Beta-glucanase from <i>Streptomyces violaceoruber</i> expressed in <i>S. violaceoruber</i>	Safety assessment and establishment of specifications	December 2017	Japan	Nagase ChemteX Corporation Mr. Kensaku Uzura (kensaku.uzura@ncx.nagase.co.jp)

Substance(s)	Question(s) to be answered	Data availability (when, what)	Proposed by	Data provider
Carob bean gum (INS 410)	Data pending – toxicological data from studies on neonatal animals, adequate to evaluate the safety for use in infant formulas	To be confirmed during CCFA50	CCFA49	
Citric and Fatty Acid Esters of Glycerol (INS 472 c)	Revision of specifications to allow for salts of sodium, potassium, and calcium as neutralizing agents for CITREM	December 2017	European Union	EFEMA Ms. Caroline Rey (efema@ecco-eu.com)
Collagenase from <i>Streptomyces violaceoruber</i> expressed in <i>S. violaceoruber</i>	Safety evaluation when used as a processing aid and establishment of specifications	December 2017	Japan	Nagase ChemteX Corporation Mr. Kensaku Uzura (kensaku.uzura@ncx.nagase.co.jp)
Endo-1,4- β -xylanase from <i>Bacillus subtilis</i> produced by <i>B. subtilis</i> LMG S-28356	Safety evaluation when used as a processing aid	December 2017	European Union	Puratos NV Bas Verhagen (bverhagen@puratos.com)
Endo-1,4- β -xylanase from <i>Pseudoalteromonas haloplanktis</i> produced by <i>B. subtilis</i> , strain LMG S-24584	Safety evaluation when used as a processing aid	December 2017	European Union	Puratos NV Bas Verhagen (bverhagen@puratos.com)
Endo-1,4- β -xylanase from <i>Thermotoga maritima</i> produced by <i>B. subtilis</i> , strain LMG S-27588	Safety evaluation when used as a processing aid	December 2017	European Union	Puratos NV Bas Verhagen (bverhagen@puratos.com)
Flavouring substances (3 new + 27 from previous Priority Lists + 1 for re-evaluation + 39 for which JECFA requested additional info = 70 total)	Safety assessment or re-assessment, and establishment of specifications or revision of specifications, as applicable	December 2017	United States of America	IOFI Dr. Sean V. Taylor (staylor@vertosolutions.net)
Gellan gum (INS 418) (Pending confirmation of technological justification from CCNFSDU)	Safety assessment for use in infant formula, formula for special medical purposes for infants, and follow-up formula	To be confirmed during CCFA50	United States of America	Abbott Nutrition Mr. Paul Hanlon (paul.hanlon@abbott.com)
Glucose oxidase from <i>Penicillium chrysogenum</i> expressed in <i>Aspergillus niger</i>	Safety assessment and establishment of specifications	December 2017	European Union	DSM Food Specialties Dr. Jack Reuvers (jack.reuvers@dsm.com)
Glycerol ester of wood rosin (GEWR) (INS445(iii))	Revision of specifications to allow for additional species of pine as source materials	December 2017	European Union	Resinas Sineticas Mr. Vasilios Fotopoulos (vasilios@trchemicals.com) (IFAC will also provide data.)
Gold (INS 175)	Safety assessment and establishment of specifications	To be confirmed by CCFA50	CCFA49	
INS 1205 Basic methacrylate copolymer	Safety assessment on use as a glazing/coating agent on food supplements (FC 13.6), and establishment of specifications	December 2017	European Union	Evonik Nutrition & Care GmbH Dr. Uta Deiting (uta.deiting@evonik.com)

Substance(s)	Question(s) to be answered	Data availability (when, what)	Proposed by	Data provider
INS 1206 Neutral methacrylate copolymer	Safety assessment on use as a glazing/coating agent on food supplements (FC 13.6), and establishment of specifications	December 2017	European Union	Evonik Nutrition & Care GmbH Dr. Uta Deiting (uta.deiting@evonik.com)
INS 1207 Anionic Methacrylate copolymer	Safety assessment on use as a glazing/coating agent on food supplements (FC 13.6), and establishment of specifications	December 2017	European Union	Evonik Nutrition & Care GmbH Dr. Uta Deiting (uta.deiting@evonik.com)
Inulinase from <i>Aspergillus ficuum</i> produced by <i>Aspergillus oryzae</i> , strain MUCL 44346	Safety evaluation when used as a processing aid	December 2017	European Union	Puratos NV Bas Verhagen (bverhagen@puratos.com)
Lactase from <i>Bifidobacterium bifidum</i> expressed in <i>Bacillus licheniformis</i>	Safety assessment and establishment of specifications	December 2017	European Union	Novozymes Mr. Peter Hvass (phva@novozymes.com)
Lipase from <i>Aspergillus oryzae</i> expressing a modified gene from <i>Thermomyces lanuginosus</i>	Safety assessment and establishment of specifications	December 2017	European Union	Novozymes Mr. Peter Hvass (phva@novozymes.com)
Lipase from <i>Mucor javanicus</i>	Safety evaluation when used as processing aid and establishment of specifications.	December 2017	Japan	Amano Enzyme Inc. Mr. Tomonari Ogawa (tomonari_ogawa@amano-enzyme.com)
Lutein from <i>Tagetes erecta</i> (INS 161b(i))	Re-evaluation of safety to extend the ADI of 'not specified' for Lutein esters of <i>Tagetes erecta</i> , and revision of specifications Revision of specifications with respect to "melting range".	December 2017	Switzerland	DSM Nutritional Products Europe Ltd Mr. Dirk Cremer (dirk.cremer@dsm.com)
Natamycin (INS 235) ⁷	Re-evaluation of safety and revision of specifications due to emerging data on natamycin's role in promoting antimicrobial resistance, as well as speeding up virulence and pathogenic potential of food-borne human pathogens	December 2017	Russian Federation	Federal Research Centre of Nutrition, Biotechnology and Food Safety (codex@ion.ru)
Nisin (INS 234) ⁷	Re-evaluation of safety and revision of specifications due to emerging data on nisin's role in promoting antimicrobial resistance, as well as speeding up virulence and pathogenic potential of food-borne human pathogens	December 2017	Russian Federation	Federal Research Centre of Nutrition, Biotechnology and Food Safety (codex@ion.ru)
Phosphatidyl inositol-specific phospholipase C from a genetically modified strain of <i>Pseudomonas fluorescens</i>	Safety assessment and establishment of specifications	December 2017	European Union	DSM Food Specialties Dr. Mariella Kuilman (mariella.kuilman@dsm.com)

⁷ To be addressed by JECFA or other mechanisms through the FAO/WHO Scientific Advice Programme

Substance(s)	Question(s) to be answered	Data availability (when, what)	Proposed by	Data provider
Phosphodiesterase from <i>Penicillium citrinum</i>	Safety evaluation when used as processing aid and establishment of specifications.	December 2017	Japan	Amano Enzyme Inc. Mr. Tomonari Ogawa (tomonari_ogawa@amano-enzyme.com)
Phospholipase A2 from pig pancreas expressed in <i>Aspergillus niger</i>	Safety assessment and establishment of specifications	December 2017	European Union	DSM Food Specialties Dr. Mariella Kuilman (mariella.kuilman@dsm.com)
Phospholipase A2 from <i>Streptomyces violaceoruber</i> expressed in <i>S. violaceoruber</i>	Safety assessment and establishment of specifications	December 2017 2015	Japan	Nagase ChemteX Corporation Mr. Kensaku Uzura (kensaku.uzura@ncx.nagase.co.jp)
Protease Aqualysin 1 from <i>Thermus aquaticus</i> produced by <i>B. subtilis</i> , strain LMG5 25520	Safety evaluation when used as a processing aid	December 2017	European Union	Puratos NV Bas Verhagen (bverhagen@puratos.com)
Rosemary extract (INS 392)	(1) Data pending – studies to elucidate the potential developmental and reproductive toxicity (2) Data pending – validation information on the method of determination of residual solvents (3) Data pending – data on typical use-levels in food	To be confirmed by CCFA50	CCFA49	
Silver (INS 174)	Safety assessment and establishment of specifications	To be confirmed by CCFA50	CCFA49	
Sodium sorbate (INS 201)	Safety assessment and establishment of specifications	To be confirmed by CCFA50	CCFA 49	
Spirulina extract	Safety assessment and establishment of specifications for use as a colour	December 2017	United States of America	IACM Sarah Codrea (scodrea@vertosolutions.net)
Steviol glycosides (INS 960)	(1) Data pending – method of assay to replace the existing method of, to include as many steviol glycosides as possible, along with supporting validation information and chromatograms (2) Data pending – analysis of at least 5 batches of commercial samples, including chromatograms	December 2017	CCFA49	CCC Ms Allison Cooke (acooke@caloriecontrol.org)
Steviol Glycosides (Rebaudioside M)	Safety evaluation of Rebaudioside M manufactured from two strains of yeast from the <i>saccharomyces</i> family, and establishment of standalone specifications	December 2017	United States of America	Intertek Scientific & Regulatory Consultancy Dr. Ashley Roberts (ashley.roberts@intertek.com)
Transglucosidase/alpha-glucosidase from <i>Trichoderma reesei</i> expressing an Alpha-glucosidase gene from <i>Aspergillus niger</i>	Safety assessment and establishment of specifications	December 2017	European Union	Danisco US Inc Dr. Vincent J. Sewalt (vincent.sewalt@dupont.com)

Substance(s)	Question(s) to be answered	Data availability (when, what)	Proposed by	Data provider
Xylanase from <i>Bacillus licheniformis</i> expressed in <i>B. licheniformis</i>	Safety assessment and establishment of specifications	December 2017	European Union	Novozymes A/S Tine Vitved Jensen (tvit@novozymes.com)
Xylanase from <i>Talaromyces emersonii</i> expressed in <i>Aspergillus niger</i>	Safety assessment and establishment of specifications	December 2017	European Union	DSM Food Specialties Dr. Jack Reuvers (jack.reuvers@dsm.com)
Colours for re-evaluation				
Brilliant Black	Re-evaluation of safety and specifications	To be confirmed by CCFA50	CCFA49	
Erythrosine (INS 127)	Re-evaluation of safety and specifications	December 2017	CCFA46 (data from Japan; IACM; EU)	
Indigotine (INS 132)	Re-evaluation of safety and specifications	December 2017	CCFA46 (data from Japan; IACM; EU)	
Red 2G	Re-evaluation of safety and specifications	To be confirmed by CCFA50	CCFA49	

PENDING DATA REQUIREMENTS FOR 13 MODIFIED STARCHES
(for information)

(1) All modified starches require data on the method of manufactured

(2) The following table lists data requirements for each modified starches

#	Modified starch	Pending data requirement	Data provider
1	Dextrin roasted starch (INS 1400)	Suitable method for the Dispersion or Reducing Sugars Distinguishing Test	Richard L Barndt LLC Richard Barndt (rbarndt49@gmail.com)
2	Acid treated starch (INS 1401)	Suitable method for the Dispersion or Reducing Sugars Distinguishing Test	
3	Alkaline treated starch (INS 1402)	Suitable method for the Dispersion or Reducing Sugars Distinguishing Test	
4	Bleached starch (INS1403)	Typical levels of residual reagents or by-products	
5	Enzyme-treated starch (INS 1405)	Suitable method for the Dispersion or Reducing Sugars Distinguishing Test	
6	Monostarch phosphate (INS 1410)	Suitable test for the identification of the phosphate groups	
7	Distarch phosphate (INS 1412)	Suitable test for the identification of the phosphate groups and of crosslinking	
8	Phosphated distarch phosphate (INS 1413)	Suitable test for the identification of the phosphate groups and of crosslinking	
9	Acetylated distarch phosphate (INS 1414)	Suitable test for the identification of the phosphate groups and of crosslinking	
10	Acetylated distarch adipate (INS 1422)	Suitable test for the identification of the adipate groups; Levels of adipic acid	
11	Hydroxypropyl starch (INS 1440)	Suitable method for the determination of propylene chlorohydrin	
12	Hydroxypropyl distarch phosphate (INS 1442)	Suitable method for the determination of propylene chlorohydrin; Suitable test for the identification of the phosphate groups	
13	Starch sodium octenyl succinate (INS 1450)	Suitable test for the identification of octenylsuccinate groups	