

Appendix IV

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

CCFA54 endorsed the food additive provision in the following three (3) standards:

A. STANDARD FOR DRIED OR DEHYDRATED ROOTS, RHIZOMES AND BULBS – TURMERIC (for adoption by CAC47 at Step 5/8)¹

4 FOOD ADDITIVES

Anticaking agents listed in Table 3 of the *General Standard for Food Additives* (CXS 192-1995) are acceptable for use in ground/powdered form of product conforming to this standard.

B. STANDARD FOR DRIED FRUITS (Adopted by CAC43 at Step 5/8)²

4. FOOD ADDITIVES

For products covered by the Annexes, in accordance with the relevant provisions in the individual Annexes.

For products not covered by the Annexes, the food additive classes as presented in 4.1 may be used.

4.1 Acidity regulators, antioxidants, colours³ glazing agents, preservatives⁴, sweeteners¹⁹, and sequestrants used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 04.1.2.2 (Dried fruit) and food category 04.1.2.7 (Candied fruit)⁵ or listed in Table 3 of the *General Standard for Food Additives* are acceptable for use in foods conforming to this Standard.

4.2 Flavourings used in products covered by this Standard (i.e., products covered in Annexes that allow flavourings, and products not covered by Annexes) should comply with the Guidelines for the Use of Flavourings (CXG 66-2008).

ANNEX A: DRIED APRICOTS

3. FOOD ADDITIVES

Only preservatives used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 04.1.2.2 (Dried fruit) or listed in Table 3 of the *General Standard for Food Additives* are acceptable for use in foods conforming to Annex A of this Standard.

ANNEX B: DATES

3. FOOD ADDITIVES

Only humectants used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 04.1.2.2 (Dried fruit) or listed in Table 3 of the *General Standard for Food Additives* are acceptable for use in foods conforming to Annex B of this Standard.

ANNEX C: RAISINS

3. FOOD ADDITIVES

¹ REP24/SCH, App VI

² REP20/PFV, App. V

³ For use in preserved dried fruits only.

⁴ Excluding products defined as “Untreated Dried Fruits”

⁵ For preserved dried fruits only.

- 3.1 Humectants used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 04.1.2.2 (Dried fruit) or listed in Table 3 of the General Standard for Food Additives are acceptable for use in foods conforming to Annex C of this Standard.
- 3.2 Sulphur dioxide (INS 220) as a bleaching agent for bleached raisins used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 04.1.2.2 (Dried Fruit) is acceptable for use in foods conforming to Annex C of this Standard.

ANNEX D: DRIED LONGANS

3. FOOD ADDITIVES

3.1 “Dried whole longan”

None permitted.

3.2 “Dried longan flesh” and “Freeze dried longan stuffed with fruit paste”

Only preservatives used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 04.1.2.2 (Dried fruit) or listed in Table 3 of the General Standard for Food Additives are acceptable for use in “dried longan flesh” and “Freeze dried longan stuffed with fruit paste” conforming to Annex D of this Standard.

ANNEX E: DRIED PERSIMMONS

3. FOOD ADDITIVES

Only preservatives used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 04.1.2.2 (Dried fruit) or listed in Table 3 of the General Standard for Food Additives are acceptable for use in foods conforming to Annex E of this Standard.

C. GENERAL STANDARD FOR CANNED MIXED FRUITS (Adopted by CAC43 at Step 5/8) ⁶

4. FOOD ADDITIVES

For products covered by the Annexes, only those food additive classes listed below and in the individual Annexes are technologically justified and may be used in products covered by this Standard. For products not covered by the Annexes, the food additive classes listed below may be used, and other food additive classes may also be justified based on the characteristics of the fruit used and the overall product.

- 4.1 Acidity regulators, antioxidants, and firming agents used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 04.1.2.4 (Canned or bottled (pasteurized) fruit) or listed in Table 3 of the General Standard for Food Additives are acceptable for use in foods conforming to this Standard.
- 4.2 The flavourings used in products covered by this standard should comply with the *Guidelines for the use of flavourings* (CXG 66-2008).

⁶ REP20/PFV, App. VI