

GENERAL STANDARD FOR FOOD ADDITIVES
DRAFT AND PROPOSED DRAFT FOOD ADDITIVE PROVISIONS AND OTHER PROVISIONS
(For adoption)

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PART A: PROVISIONS RELATED TO AGENDA ITEM 4b

A.1- PROPOSED AMENDMENTS TO TABLES 1, 2 AND 3 OF THE GSFA RELATING TO VARIOUS MILK AND MILK PRODUCT STANDARDS (CXS 243-2003 and CXS 288-1976)

A.1.1 PROPOSED AMENDMENTS TO THE DESCRIPTOR OF FOOD CATEGORY 01.4.3 IN THE GSFA PREAMBLE

A.1.1.1.1 PROPOSED AMENDMENTS TO THE ANNEX B OF THE GSFA PREAMBLE

01.4.3 Clotted cream (plain):

Thickened, viscous cream formed from the action of milk coagulating enzymes **by fermenting and acidifying cream thus reducing the pH by means of fermentation with suitable microorganisms and/or by the use of suitable acidity regulators, with or without coagulation, and with or without the use of milk coagulating enzymes.** Includes sour cream (cream subjected to lactic acid fermentation achieved as described for buttermilk (01.1.3)).

A.1.1.1.2 PROPOSED AMENDMENTS TO THE ANNEX C OF THE GSFA PREAMBLE

Standard No.	Codex Standard Title	Food Cat. No.
288-1976	Cream and Prepared Creams (reconstituted cream, recombined cream, prepackaged <u>pasteurized</u> liquid cream, <u>including those made from reconstituted or recombined cream</u>)	01.4.1
288-1976	Cream and Prepared Creams (<u>prepackaged sterilized and UHT cream, whipping cream,</u> cream packaged under pressure, whipped cream, <u>including those made from reconstituted or recombined cream</u>)	01.4.2
288-1976	Cream and Prepared Creams (fermented cream, acidified cream, <u>including those made from reconstituted or recombined cream</u>)	01.4.3

A.1.1.2 PROPOSED AMENDMENTS TO TABLE 1 OF THE GSFA: (alphabetical order)

ACESULFAME POTASSIUM				
INS: 950 Functional Class: Flavour enhancer, Sweetener				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.1.4	Flavoured fluid milk drinks	350 mg/kg	478,188, <u>Q243</u>	2019
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	350 mg/kg	478, 188, <u>Q243</u>	2019

ACETIC AND FATTY ACID ESTERS OF GLYCEROL				
INS: 472a Functional Class: Emulsifier, Sequestrant, Stabilizer				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>	

ACETYLATED OXIDIZED STARCH				
INS: 1451 Functional class: Emulsifier, Stabilizer, Thickener				

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>	
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>234, R243</u>	

ADIPATES INS: 355 Functional Class: Acidity regulator				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.1.4</u>	<u>Flavoured fluid milk drinks</u>	<u>1500 mg/kg</u>	<u>1, R243</u>	
<u>01.7</u>	<u>Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)</u>	<u>1500 mg/kg</u>	<u>1, R243</u>	

ADVANTAME INS: 969 Functional Class: Flavour enhancer, Sweetener				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.1.4	Flavoured fluid milk drinks	6 mg/kg	381, <u>478, XS243</u>	
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	10 mg/kg	478, <u>XS243</u>	2021

ALGINIC ACID INS: 400 Functional class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>	

AMARANTH INS: 123 Functional Class: Colour				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.1.4	Flavoured fluid milk drinks	50 mg/kg	52, <u>XS243</u>	2017

AMMONIUM ALGINATE INS: 403 Functional class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>	

AMMONIUM CARBONATE INS: 503(i) Functional class: Acidity regulator, Raising agent				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243</u>	

AMMONIUM HYDROGEN CARBONATE INS: 503(ii) Functional class: Acidity regulator, Raising agent				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted

01.2.1.2	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243</u>	
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AMMONIUM SALTS OF PHOSPHATIDIC ACID				
INS: 442 Functional class: Emulsifier				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	5000 mg/kg	231, <u>XS243</u>	2012

ANNATTO EXTRACTS, NORBIXIN-BASED				
INS: 160b(ii) Functional Class: Colour				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.1.4	Flavoured fluid milk drinks	10 mg/kg	52, 185, <u>A243</u>	2017

ASCORBYL ESTERS				
INS: 304, 305 Functional class: Antioxidant				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	500 mg/kg	2, 10, <u>XS243</u>	2001

ASPARTAME				
INS: 951 Functional Class: Flavour enhancer, Sweetener				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.1.4	Flavoured fluid milk drinks	600 mg/kg	478, 191, 405, - <u>F243, Q243</u>	2019
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	1000 mg/kg	478, 191, <u>Q243</u>	2019

ASPARTAME-ACESULFAME SALT				
INS: 962 Functional Class: Sweetener				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.1.4	Flavoured fluid milk drinks	350 mg/kg	113, 477, <u>Q243</u>	2019
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	350 mg/kg	113, 477, <u>Q243</u>	2019

BENZOATES				
INS: 210-213 Functional Class: Preservative				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.1.4</u>	<u>Flavoured fluid milk drinks</u>	<u>300 mg/kg</u>	<u>13, T243a</u>	
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	300 mg/kg	13, <u>T243</u>	2001

BETA-APO-8'-CAROTENAL				
INS: 160e Functional Class: Colour				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.1.4	Flavoured fluid milk drinks	10 mg/kg	52, <u>XS243</u>	2023

BETA-CAROTENES				
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INS: 160a(i),(iii),(iv) Functional Class: Colour				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.1.4	Flavoured fluid milk drinks	20 mg/kg	52, 341, 344, <u>402</u> (revised)	2023
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	20 mg/kg	341, 344, <u>402</u> (revised)	2023

BETA-CAROTENES, VEGETABLE INS: 160a(ii) Functional Class: Colour				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.1.4	Flavoured fluid milk drinks	20 mg/kg	52, 341, 344, <u>402</u> (revised)	2023
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	25 mg/kg	341, 344, <u>402</u> (revised)	2023

CALCIUM ACETATE INS: 263 Functional class: Acidity regulator, Preservative, Stabilizer				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243</u>	

CALCIUM ALGINATE INS: 404 Functional class: Antifoaming agent, Bulking agent, Carrier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>	

CALCIUM CARBONATE INS: 170(i) Functional Class: Acidity regulator, Anticaking agent, Colour, Firming agent, Flour treatment agent, Stabilizer				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>	
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	<u>H243</u>	2013

CALCIUM CHLORIDE INS: 509 Functional class: Firming agent, Stabilizer, Thickener				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>	
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>234, R243</u>	

CALCIUM GLUCONATE INS: 578 Functional class: Acidity regulator, Firming agent, Sequestrant				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted

<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243</u>	
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CALCIUM HYDROXIDE INS: 526 Functional class: Acidity regulator, Firming agent				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	<u>M243a</u>	2013

CALCIUM LACTATE INS: 327 Functional class: Acidity regulator, Emulsifying salt, Firming agent, Flour treatment agent, Thickener				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	<u>M243a</u>	2013
01.4.1	Pasteurised cream (plain)	GMP	<u>A288</u>	2013

CALCIUM MALATE, D-, L- INS: 352(ii) Functional class: Acidity regulator				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243</u>	

CALCIUM SULFATE INS: 516 Functional class: Acidity regulator, Firming agent, Flour treatment agent, Sequestrant, Stabilizer				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243</u>	

CANTHAXANTHIN INS: 161g Functional Class: Colour				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.1.4	Flavoured fluid milk drinks	15 mg/kg	52, 470, <u>XS243</u>	2011
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	15 mg/kg	470, <u>XS243</u>	2011

CARAMEL IV – SULFITE AMMONIA CARAMEL INS: 150d Functional Class: Colour				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.2.1	Fermented milks (plain)	150 mg/kg	42	1999

CARBON DIOXIDE INS: 290 Functional class: Carbonating agent, Foaming agent, Packaging gas, Preservative, Propellant				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>J243</u>	
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	59, <u>J243</u>	2014

01.4.3	Clotted cream (plain)	5000 mg/kg	B288	2006
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	10000 mg/kg	L243	2005

ETHYL HYDROXYETHYL CELLULOSE INS: 467 Functional class: Emulsifier, Stabilizer, Thickener				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	234, 235, R243	
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234, R243	

ETHYL MALTOL INS: 637 Functional Class: Flavour enhancer				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.1.4	Flavoured fluid milk drinks	GMP	R243	
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	200 mg/kg	D243	2016

FUMARIC ACID INS: 297 Functional class: Acidity regulator				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	M243	

GLUCONO DELTA-LACTONE INS: 575 Functional class: Acidity regulator, Raising agent, Sequestrant				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	M243a	2013

GRAPE SKIN EXTRACT INS: 163(ii) Functional Class: Colour				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.1.4	Flavoured fluid milk drinks	100 mg/kg	52, 181 & 402(revised)	2017
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	200 mg/kg	181, 402 (revised)	2009

HYDROXYBENZOATES, PARA- INS: 214, 218 Functional class: Preservative				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	120 mg/kg	27, XS243	2012

HYDROXYPROPYL CELLULOSE INS: 463 Functional class: Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener				
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Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>	

HYDROXYPROPYL DISTARCH PHOSPHATE INS: 1442 Functional class: Anticaking agent, Emulsifier, Stabilizer, Thickener				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>234, R243</u>	

HYDROXYPROPYL METHYL CELLULOSE INS: 464 Functional class: Bulking agent, Emulsifier, Glazing agent, Stabilizer, Thickener				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>	

INDIGOTINE (INDIGO CARMINE) INS: 132 Functional Class: Colour				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	150 mg/kg	<u>402</u> (revised)	2009

KARAYA GUM INS: 416 Functional class: Emulsifier, Stabilizer, Thickener				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	200 mg/kg	234, 235, <u>D243</u>	2013

LACTIC ACID, L-, D- AND DL- INS: 270 Functional class: Acidity regulator				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243</u>	
01.4.1	Pasteurised cream (plain)	GMP	<u>A288</u>	2013

LACTIC AND FATTY ACID ESTERS OF GLYCEROL INS: 472b Functional class: Emulsifier, Sequestrant, Stabilizer				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>	

LAURIC ARGINATE ETHYL ESTER INS: 243 Functional class: Preservative				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	200 mg/kg	170, <u>XS243</u>	2011

LUTEIN FROM TAGETES ERECTA INS: 161b(i) Functional Class: Colour				
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Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.7</u>	<u>Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)</u>	<u>150 mg/kg</u>	<u>R243</u>	

MAGNESIUM CARBONATE INS: 504(i) Functional class: Acidity regulator, Anticaking agent, Colour retention agent, Flour treatment agent				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	<u>M243a</u>	2013

MAGNESIUM CHLORIDE INS: 511 Functional class: Colour retention agent, Firming agent, Stabilizer				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>	

MAGNESIUM HYDROXIDE INS: 528 Functional class: Acidity regulator, Colour retention agent				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	<u>M243a</u>	2013

MAGNESIUM HYDROXIDE CARBONATE INS: 504(ii) Functional class: Acidity regulator, Anticaking agent, Carrier, Colour retention agent				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	<u>M243a</u>	2013

MAGNESIUM LACTATE, DL- INS: 329 Functional class: Acidity regulator, Flour treatment agent				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243a</u>	

MAGNESIUM OXIDE INS: 296 Functional class: Acidity regulator, Anticaking agent				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243a</u>	

MALIC ACID, DL- INS: 296 Functional class: Acidity regulator, Sequestrant				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	<u>M243a</u>	2013

MALTOL INS: 636 Functional Class: Flavour enhancer				
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Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.1.4</u>	<u>Flavoured fluid milk drinks</u>	<u>GMP</u>	<u>R243</u>	
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	200 mg/kg	<u>D243</u>	2016

METHYL CELLULOSE INS: 461 Functional class: Bulking agent, Emulsifier, Glazing agent, Stabilizer, Thickener				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>	

METHYL ETHYL CELLULOSE INS: 465 Functional class: Emulsifier, Foaming agent, Stabilizer, Thickener				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>	

NEOTAME INS: 961 Functional Class: Flavour enhancer, Sweetener				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.1.4	Flavoured fluid milk drinks	20 mg/kg	<u>406</u> (revised), 478	2019
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	100 mg/kg	478, <u>Q243</u>	2019

NISIN INS: 234 Functional Class: Preservative				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.1.4	Flavoured fluid milk drinks	12.5 mg/kg	233, 403 <u>220</u>	2017
01.4.3	Clotted cream (plain)	10 mg/kg	<u>XS288</u>	2009
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	12.5 mg/kg	233, 362 , <u>T243</u>	2016

NITROUS OXIDE INS: 942 Functional class: Antioxidant, Foaming agent, Packaging gas, Propellant				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	59, 278, <u>I288</u>	2014

PAPRIKA EXTRACT INS: 160c(ii) Functional Class: Colour				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.1.4	Flavoured fluid milk drinks	30 mg/kg	39, 528, <u>XS243</u>	2023
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	60 mg/kg	39, <u>XS243</u>	2023

PHOSPHATES 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 Functional class: Acidity regulator, Anticaking agent, Antioxidant, Emulsifier, Emulsifying salt, Firming agent, Flour treatment agent, Humectant, Preservative, Raising agent, Sequestrant, Stabilizer, Thickener				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.1.4	Flavoured fluid milk drinks	1500 mg/kg	33, 364, 398 B243	2017
01.2	Fermented and renneted milk products (plain)	1000 mg/kg	33, B243 , P243	2010
01.4	Cream (plain) and the like	2200 mg/kg	33, D288	2012
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	1500 mg/kg	33, B243	2023

POLYDIMETHYLSILOXANE INS: 900a Functional Class: Anticaking agent, Antifoaming agent, Emulsifier				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.1.4</u>	<u>Flavoured fluid milk drinks</u>	<u>50 mg/kg</u>	<u>S243</u>	
<u>01.7</u>	<u>Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)</u>	<u>50 mg/kg</u>	<u>S243</u>	

POLYGLYCEROL ESTERS OF FATTY ACIDS INS: 475 Functional Class: Emulsifier, Stabilizer				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.1.4	Flavoured fluid milk drinks	2000 mg/kg	L243	2017
01.4.1	Pasteurised cream (plain)	6000 mg/kg	H288	2016
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	5000 mg/kg	354, X S243, L243	2016

POLYSORBATES INS: 432-436 Functional Class: Emulsifier, Stabilizer (INS 432, 433, 435, 436); Emulsifier (INS 434)				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.1.4	Flavoured fluid milk drinks	3000 mg/kg	L243	2008
01.4.1	Pasteurised cream (plain)	1000 mg/kg	H288	2008
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	3000 mg/kg	L243	2007

POTASSIUM ACETATE INS: 261(i) Functional class: Acidity regulator, Preservative				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243a</u>	

POTASSIUM ALGINATE INS: 402				
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Functional class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>	

POTASSIUM CARBONATE INS: 501(i) Functional class: Acidity regulator, Stabilizer				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234, <u>M243a</u>	2013

POTASSIUM CHLORIDE INS: 508 Functional class: Firming agent, Flavour enhancer, Stabilizer, Thickener				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>	
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>234, R243</u>	

POTASSIUM DIHYDROGEN CITRATE INS: 332(i) Functional class: Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	<u>M243a</u>	2013

POTASSIUM GLUCONATE INS: 577 Functional class: Acidity regulator, Sequestrant				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243a</u>	

POTASSIUM HYDROGEN CARBONATE INS: 501(ii) Functional class: Acidity regulator, Raising agent, Stabilizer				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243a</u>	

POTASSIUM HYDROXIDE INS: 525 Functional class: Acidity regulator				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243</u>	

POTASSIUM LACTATE INS: 326 Functional class: Acidity regulator, Antioxidant, Emulsifier, Humectant				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	<u>M243a</u>	2013
01.4.1	Pasteurised cream (plain)	GMP	<u>A288</u>	2013

POTASSIUM SULFATE INS: 515(i) Functional class: Acidity regulator				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243</u>	

PROPYL GALLATE INS: 310 Functional class: Antioxidant				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	90 mg/kg	2, 15, <u>XS243</u>	2001

PROPYLENE GLYCOL ALGINATE INS: 405 Functional Class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Stabilizer, Thickener				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.1.4	Flavoured fluid milk drinks	1300 mg/kg	XS243 <u>D243, G243a</u>	2017
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	5000 mg/kg	234, 235, <u>D243</u>	2017
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	5000 mg/kg	234, <u>D243</u>	2017
<u>01.4.2</u>	<u>Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)</u>	<u>5000 mg/kg</u>	<u>E288</u>	
01.4.3	Clotted cream (plain)	5000 mg/kg	<u>G288</u>	2016
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	6000 mg/kg	<u>D243, G243a</u>	2016

QUINOLINE YELLOW INS: 104 Functional Class: Colour				
Food Category No.	Food Category	Max Level	Notes	Step/Year Adopted
01.1.4	Flavoured fluid milk drinks	10 mg/kg	52, <u>400</u>	2017

SACCHARINS INS: 954(i)-(iv) Functional Class: Sweetener				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.1.4	Flavoured fluid milk drinks	80 mg/kg	<u>406</u> (revised), 477	2019
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	100 mg/kg	477, <u>Q243</u>	2019

SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM INS: 470(i) Functional class: Anticaking agent, Emulsifier, Stabilizer				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>	

SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM INS: 470(ii) Functional class: Anticaking agent, Emulsifier, Stabilizer				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted

01.2.1.1	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>	
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SODIUM ACETATE INS: 262(i) Functional class: Acidity regulator, Preservative, Sequestrant				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.2.1.2	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243a</u>	

SODIUM CARBONATE INS: 500(i) Functional class: Acidity regulator, Anticaking agent, Emulsifying salt, Raising agent, Stabilizer, Thickener				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	<u>M243a</u>	2013
01.4.1	Pasteurised cream (plain)	GMP	<u>A288</u>	2013

SODIUM CARBOXYMETHYL CELLULOSE, ENZYMATICALLY HYDROLYZED (CELLULOSE GUM, ENZYMATICALLY HYDROLYZED) INS: 469 Functional class: Stabilizer, Thickener				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.2.1.1	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>	
01.2.1.2	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>234, R243</u>	

SODIUM DIHYDROGEN CITRATE INS: 331(i) Functional class: Acidity regulator, Anticaking agent, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234, <u>M243a</u>	2013

SODIUM FUMARATES INS: 365 Functional class: Acidity regulator				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.2.1.2	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243</u>	

SODIUM HYDROGEN CARBONATE INS: 500(ii) Functional class: Acidity regulator, Anticaking agent, Raising agent, Stabilizer, Thickener				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	<u>M243a</u>	2013
01.4.1	Pasteurised cream (plain)	GMP	<u>A288</u>	2013

SODIUM HYDROGEN DL-MALATE INS: 350(i) Functional class: Acidity regulator, Humectant				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted

<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243</u>	
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SODIUM HYDROGEN SULFATE INS: 514(ii) Functional class: Acidity regulator				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243</u>	

SODIUM LACTATE INS: 325 Functional class: Acidity regulator, Antioxidant, Bulking agent, Emulsifier, Emulsifying salt, Humectant, Thickener				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	<u>M243a</u>	2013
01.4.1	Pasteurised cream (plain)	GMP	<u>A288</u>	2013

SODIUM SESQUICARBONATE INS: 500(iii) Functional class: Acidity regulator, Anticaking agent, Raising agent				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243</u>	
01.4.1	Pasteurised cream (plain)	GMP	<u>A288</u>	2013

SODIUM SULFATE INS: 514(i) Functional class: Acidity regulator				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243</u>	

SORBATES INS: 200, 202, 203 Functional Class: Preservative				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	1000 mg/kg	42, <u>T243</u>	2012

SORBITAN ESTERS OF FATTY ACIDS INS: 491-495 Functional Class: Emulsifier, Stabilizer (INS 491, 492, 493, 494); Emulsifier (INS 495)				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.1.4	Flavoured fluid milk drinks	5000 mg/kg	<u>L243</u>	2017
<u>01.4.2</u>	<u>Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)</u>	<u>5000 mg/kg</u>	<u>F288</u>	
<u>01.4.3</u>	<u>Clotted cream (plain)</u>	<u>5000 mg/kg</u>	<u>F288</u>	
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	5000 mg/kg	362, <u>L243</u>	2019

STEAROYL LACYLATES INS: 481(i), 482(i) Functional Class: Emulsifier, Flour treatment agent, Foaming agent, Stabilizer				
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Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.1.4	Flavoured fluid milk drinks	1000 mg/kg	<u>355</u> , <u>L243</u>	2017
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	5000 mg/kg	355, <u>L243</u>	2016

STEVIOL GLYCOSIDES				
INS: 960a, 960b, 960c, 960d Functional Class: Sweetener				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	330 mg/kg	26, 477, <u>XS243</u>	2011

SUCRALOSE (TRICHLOROGALACTOSUCROSE)				
INS: 955 Functional Class: Flavour enhancer, Sweetener				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.1.4	Flavoured fluid milk drinks	300 mg/kg	478, 404, <u>Q243</u>	2019
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	400 mg/kg	478, <u>Q243</u>	2019

SUCROSE ESTERS				
INS: 473, 473a, 474				
Functional class: Emulsifier, Foaming agent, Glazing agent, Stabilizer (INS 473); Emulsifier, Glazing agent, Stabilizer (INS 473a); Emulsifier (INS 474)				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.1.4	Flavoured fluid milk drinks	5000 mg/kg	<u>L243</u>	2021
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	5000 mg/kg	<u>H288</u>	2021
<u>01.4.3</u>	<u>Clotted cream (plain)</u>	<u>5000 mg/kg</u>	<u>F288</u>	
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	5000 mg/kg	<u>L243</u>	2021

TARTRATES				
INS: 334, 335(ii), 337				
Functional class: Acidity regulator, Antioxidant, Flavour enhancer, Sequestrant (INS 334); Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer (INS 335(ii), 337)				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.1.4</u>	<u>Flavoured fluid milk drinks</u>	<u>2000 mg/kg</u>	<u>45, M243</u>	
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	2000 mg/kg	45, 449, <u>M243c</u>	2019

TOCOPHEROLS				
INS: 307a,b,c Functional class: Antioxidant				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
01.1.4	Flavoured fluid milk drinks	200 mg/kg	15, <u>XS243</u>	2017

TRAGACANTH GUM				
INS: 413 Functional class: Emulsifier, Stabilizer, Thickener				

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>	

TRIAMMONIUM CITRATE INS: 380 Functional class: Acidity regulator				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243</u>	

TRICALCIUM CITRATE INS: 333(iii) Functional class: Acidity regulator, Antioxidant, Emulsifying salt, Firming agent, Sequestrant, Stabilizer				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243</u>	

TRISODIUM CITRATE INS: 331(iii) Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>	
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243b</u>	

A.1.1.3 PROPOSED AMENDMENTS TO TABLE 2 OF THE GSFA: (food category numerical order)

A.1.1.3.1 PROPOSED AMENDMENTS TO FOOD ADDITIVE PROVISIONS IN FOOD CATEGORY 01.1.4

Standard for Fermented Milks (CXS 243-2003)

Food category 01.1.4: Flavoured fluid milk drinks			
Additive	INS	Max Level	Notes
ACESULFAME POTASSIUM	950	350 mg/kg	478,188, <u>Q243</u>
<u>ADIPATES</u>	<u>355</u>	<u>1500 mg/kg</u>	1, <u>R243</u>
ADVANTAME	969	6 mg/kg	381, <u>478</u> , <u>XS243</u>
AMARANTH	123	50 mg/kg	52, <u>XS243</u>
ANNATTO EXTRACTS – NORBIXIN-BASED	160b(ii)	10 mg/kg	52, 185, <u>A243</u>
ASPARTAME	951	600 mg/kg	478,191,405, <u>F243</u> , <u>Q243</u>
ASPARTAME-ACESULFAME SALT	962	350 mg/kg	113, 477, <u>Q243</u>
<u>BENZOATES</u>	<u>210-213</u>	<u>300 mg/kg</u>	<u>13</u> , <u>T243a</u>
BETA-APO-8'-CAROTENAL	160e	10 mg/kg	52, <u>XS243</u>

BETA-CAROTENES	160a(i),(iii),(iv)	20 mg/kg	52, 341, 344 <u>402</u> (revised),
BETA-CAROTENES, VEGETABLE	160a(ii)	20 mg/kg	52, 341, 344, <u>401</u>
CANTHAXANTHIN	161g	15 mg/kg	52, 470, <u>XS243</u>
CYCLAMATES	952(i),(ii),(iv)	250 mg/kg	17, 477, <u>Q243</u>
<u>CYCLODEXTRIN, BETA-</u>	<u>459</u>	<u>5 mg/kg</u>	<u>G243</u>
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	5000 mg/kg	399, <u>L243</u>
<u>ETHYL MALTOL</u>	<u>637</u>	<u>GMP</u>	<u>R243</u>
GRAPE SKIN EXTRACT	163(ii)	100 mg/kg	52, 181 & 402(revised)
<u>MALTOL</u>	<u>636</u>	<u>GMP</u>	<u>R243</u>
NEOTAME	961	20 mg/kg	<u>406</u> (revised), 478
NISIN	234	12.5 mg/kg	233, 403- <u>220</u>
PAPRIKA EXTRACT	160c(ii)	30 mg/kg	39, 528, <u>XS243</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	1500 mg/kg	33, 364, 398 <u>B243</u>
<u>POLYDIMETHYLSILOXANE</u>	<u>900a</u>	<u>50 mg/kg</u>	<u>S243</u>
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2000 mg/kg	<u>L243</u>
POLYSORBATES	432-436	3000 mg/kg	<u>L243</u>
PROPYLENE GLYCOL ALGINATE	405	1300 mg/kg	XS243 <u>D243, G243a</u>
QUINOLINE YELLOW	104	10 mg/kg	52, <u>400</u>
SACCHARINS	954(i)-(iv)	80 mg/kg	<u>406</u> (revised), 477
SORBITAN ESTERS OF FATTY ACIDS	491-495	5000 mg/kg	<u>L243</u>
STEAROYL LACTYLATES	481(i), 482(i)	1000 mg/kg	<u>355, L243</u>
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	300 mg/kg	478, 404, <u>Q243</u>
SUCROSE ESTERS	473, 473a, 474	5000 mg/kg	<u>L243</u>
<u>TARTRATES</u>	<u>334, 335(ii), 337</u>	<u>2000 mg/kg</u>	<u>45, M243</u>

TOCOPHEROLS	307a, b, c	200 mg/kg	15, XS243
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A.1.1.3.2 PROPOSED AMENDMENTS TO FOOD ADDITIVE PROVISIONS IN FOOD CATEGORY 01.2

Standard for Fermented Milks (CXS 243-2003)

Food category 01.2: Fermented and renneted milk products			
Additive	INS	Max Level	Notes
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	1000 mg/kg	33, B243, P243

A.1.1.3.3 PROPOSED AMENDMENTS TO FOOD ADDITIVE PROVISIONS IN FOOD CATEGORY 01.2.1

Standard for Fermented Milks (CXS 243-2003)

Food category 01.2.1: Fermented milks (plain)			
Additive	INS	Max Level	Notes
CARAMEL IV – SULFITE AMMONIA CARAMEL	150d	150 mg/kg	12

A.1.1.3.4 PROPOSED AMENDMENTS TO FOOD ADDITIVE PROVISIONS IN FOOD CATEGORY 01.2.1.1

Standard for Fermented Milks (CXS 243-2003)

Food category 01.2.1.1: Fermented milks (Plain), not heat treated after fermentation			
Additive	INS	Max Level	Notes
ACETIC AND FATTY ACID	472a	GMP	234, 235, R243
ESTERS OF GLYCEROL			
ACETYLATED OXIDIZED STARCH	1451	GMP	234, 235, R243
ALGINIC ACID	400	GMP	234, 235, R243
AMMONIUM ALGINATE	403	GMP	234, 235, R243
CALCIUM ALGINATE	404	GMP	234, 235, R243
CALCIUM CARBONATE	170(i)	GMP	234, 235, R243
CALCIUM CHLORIDE	509	GMP	234, 235, R243
CARBON DIOXIDE	290	GMP	J243
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	GMP	234, 235, R243
CROSS-LINKED SODIUM CARBOXYMETHYLCELLULOSE (CROSS-LINKED CELLULOSE GUM)	468	GMP	234, 235, R243
CYCLODEXTRIN, BETA-	459	5 mg/kg	234, 235, R243
ETHYL HYDROXYETHYL CELLULOSE	467	GMP	234, 235, R243
HYDROXYPROPYL	463	GMP	234, 235, R243

<u>CELLULOSE</u>			
<u>HYDROXYPROPYL METHYL CELLULOSE</u>	<u>464</u>	<u>GMP</u>	<u>234, 235, R243</u>
<u>CELLULOSE</u>			
KARAYA GUM	416	200 mg/kg	234, 235, <u>D243</u>
<u>LACTIC AND FATTY ACID ESTERS OF GLYCEROL</u>	<u>472b</u>	<u>GMP</u>	<u>234, 235, R243</u>
<u>MAGNESIUM CHLORIDE</u>	<u>511</u>	<u>GMP</u>	<u>234, 235, R243</u>
<u>METHYL CELLULOSE</u>	<u>461</u>	<u>GMP</u>	<u>234, 235, R243</u>
<u>METHYL ETHYL CELLULOSE</u>	<u>465</u>	<u>GMP</u>	<u>234, 235, R243</u>
<u>POTASSIUM ALGINATE</u>	<u>402</u>	<u>GMP</u>	<u>234, 235, R243</u>
<u>POTASSIUM CHLORIDE</u>	<u>508</u>	<u>GMP</u>	<u>234, 235, R243</u>
PROPYLENE GLYCOL ALGINATE	405	5000 mg/kg	234, 235, <u>D243</u>
<u>SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM</u>	<u>470(i)</u>	<u>GMP</u>	<u>234, 235, R243</u>
<u>SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM</u>	<u>470(ii)</u>	<u>GMP</u>	<u>234, 235, R243</u>
<u>SODIUM CARBOXYMETHYL CELLULOSE, ENZYMATICALLY HYDROLYZED (CELLULOSE GUM, ENZYMATICALLY HYDROLYZED)</u>	<u>469</u>	<u>GMP</u>	<u>234, 235, R243</u>
<u>TRAGACANTH GUM</u>	<u>413</u>	<u>GMP</u>	<u>234, 235, R243</u>
<u>TRISODIUM CITRATE</u>	<u>331(iii)</u>	<u>GMP</u>	<u>234, 235, R243</u>

A.1.1.3.5 PROPOSED AMENDMENTS TO FOOD ADDITIVE PROVISIONS IN FOOD CATEGORY 01.2.1.2
Standard for Fermented Milks (CXS 243-2003)

Food category 01.2.1.2: Fermented milks (plain), heat-treated after fermentation			
Additive	INS	Max Level	Notes
<u>ACETYLATED OXIDIZED STARCH</u>	<u>1451</u>	<u>GMP</u>	<u>234, R243</u>
<u>AMMONIUM CARBONATE</u>	<u>503(i)</u>	<u>GMP</u>	<u>M243</u>
<u>AMMONIUM HYDROGEN CARBONATE</u>	<u>503(ii)</u>	<u>GMP</u>	<u>M243</u>
<u>CALCIUM ACETATE</u>	<u>263</u>	<u>GMP</u>	<u>M243</u>
<u>CALCIUM CHLORIDE</u>	<u>509</u>	<u>GMP</u>	<u>234, R243</u>
<u>CALCIUM GLUCONATE</u>	<u>578</u>	<u>GMP</u>	<u>M243</u>
CALCIUM HYDROXIDE	526	GMP	<u>M243a</u>
CALCIUM LACTATE	327	GMP	<u>M243a</u>
<u>CALCIUM MALATE, D, L-</u>	<u>352(ii)</u>	<u>GMP</u>	<u>M243</u>
<u>CALCIUM SULFATE</u>	<u>516</u>	<u>GMP</u>	<u>M243</u>

CARBON DIOXIDE	290	GMP	59, <u>J243</u>
CITRIC ACID	330	GMP	<u>M243a</u>
<u>CROSS-LINKED SODIUM CARBOXYMETHYLCELLULOSE (CROSS-LINKED CELLULOSE GUM)</u>	<u>468</u>	<u>GMP</u>	<u>R243</u>
<u>CYCLODEXTRIN, -BETA</u>	<u>459</u>	<u>5 mg/kg</u>	<u>234, R243</u>
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	5000 mg/kg	<u>XS243</u>
<u>ETHYL HYDROXYETHYL CELLULOSE</u>	<u>467</u>	<u>GMP</u>	<u>234, R243</u>
<u>FUMARIC ACID</u>	<u>297</u>	<u>GMP</u>	<u>M243</u>
GLUCONO DELTA-LACTONE	575	GMP	<u>M243a</u>
<u>HYDROXYPROPYL DISTARCH PHOSPHATE</u>	<u>1442</u>	<u>GMP</u>	<u>234, R243</u>
<u>LACTIC ACID, L-, D- AND DL-</u>	<u>270</u>	<u>GMP</u>	<u>M243</u>
MAGNESIUM CARBONATE	504(i)	GMP	<u>M243a</u>
MAGNESIUM HYDROXIDE	528	GMP	<u>M243a</u>
MAGNESIUM HYDROXIDE CARBONATE	504(ii)	GMP	<u>M243a</u>
<u>MAGNESIUM LACTATE, DL-</u>	<u>329</u>	<u>GMP</u>	<u>M243a</u>
<u>MAGNESIUM OXIDE</u>	<u>530</u>	<u>GMP</u>	<u>M243a</u>
MALIC ACID, DL-	296	GMP	<u>M243a</u>
<u>POTASSIUM ACETATE</u>	<u>261(i)</u>	<u>GMP</u>	<u>M243a</u>
POTASSIUM CARBONATE	501(i)	GMP	234, <u>M243a</u>
<u>POTASSIUM CHLORIDE</u>	<u>508</u>	<u>GMP</u>	<u>234, R243</u>
POTASSIUM DIHYDROGEN CITRATE	332(i)	GMP	<u>M243a</u>
<u>POTASSIUM GLUCONATE</u>	<u>577</u>	<u>GMP</u>	<u>M243a</u>
<u>POTASSIUM HYDROGEN CARBONATE</u>	<u>501(ii)</u>	<u>GMP</u>	<u>M243a</u>
<u>POTASSIUM HYDROXIDE</u>	<u>525</u>	<u>GMP</u>	<u>M243</u>
POTASSIUM LACTATE	326	GMP	<u>M243a</u>
<u>POTASSIUM SULFATE</u>	<u>515(i)</u>	<u>GMP</u>	<u>M243</u>
PROPYLENE GLYCOL ALGINATE	405	5000 mg/kg	234, <u>D243</u>
<u>SODIUM ACETATE</u>	<u>262(i)</u>	<u>GMP</u>	<u>M243a</u>
SODIUM CARBONATE	500(i)	GMP	<u>M243a</u>
<u>SODIUM CARBOXYMETHYL CELLULOSE, ENZYMATICALLY HYDROLYZED (CELLULOSE GUM, ENZYMATICALLY HYDROLYZED)</u>	<u>469</u>	<u>GMP</u>	<u>234, R243</u>

SODIUM DIHYDROGEN CITRATE	331(i)	GMP	234, M243a
<u>SODIUM FUMARATES</u>	365	GMP	M243
SODIUM HYDROGEN CARBONATE	500(ii)	GMP	M243a
<u>SODIUM HYDROGEN DL-MALATE</u>	350(i)	GMP	M243
<u>SODIUM HYDROGEN SULFATE</u>	514(ii)	GMP	M243
SODIUM LACTATE	325	GMP	M243a
<u>SODIUM SESQUICARBONATE</u>	500(iii)	GMP	M243
<u>SODIUM SULFATE</u>	514(i)	GMP	M243
<u>TRIAMMONIUM CITRATE</u>	380	GMP	M243
<u>TRICALCIUM CITRATE</u>	333(iii)	GMP	M243
<u>TRISODIUM CITRATE</u>	331(iii)	GMP	M243b

A.1.1.3.6 PROPOSED AMENDMENTS TO FOOD ADDITIVE PROVISIONS IN FOOD CATEGORY 01.4

Standard for Cream and Prepared Creams (CXS 288-1976)

Additive	INS	Max Level	Notes
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, D288

A.1.1.3.7 PROPOSED AMENDMENTS TO FOOD ADDITIVE PROVISIONS IN FOOD CATEGORY 01.4.1

Standard for Cream and Prepared Creams (CXS 288-1976)

Additive	INS	Max Level	Notes
CALCIUM LACTATE	327	GMP	A288
CITRIC ACID	330	GMP	A288
LACTIC ACID, L-, D- AND DL-	270	GMP	A288
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	6000 mg/kg	H288
POLYSORBATES	432-436	1000 mg/kg	H288
POTASSIUM LACTATE	326	GMP	A288
SODIUM CARBONATE	500(i)	GMP	A288
SODIUM HYDROGEN CARBONATE	500(ii)	GMP	A288
SODIUM LACTATE	325	GMP	A288
SODIUM SESQUICARBONATE	500(iii)	GMP	A288

A.1.1.3.8 PROPOSED AMENDMENTS TO FOOD ADDITIVE PROVISIONS IN FOOD CATEGORY 01.4.2

Standard for Cream and Prepared Creams (CXS 288-1976)

Additive	INS	Max Level	Notes
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	6000 mg/kg	C288
NITROUS OXIDE	942	GMP	59, 278, I288
<u>PROPYLENE GLYCOL ALGINATE</u>	405	5000 mg/kg	E288
<u>SORBITAN ESTERS OF FATTY ACIDS</u>	491-495	5000 mg/kg	F288
SUCROSE ESTERS	473, 473a, 474	5000 mg/kg	H288

A.1.1.3.9 PROPOSED AMENDMENTS TO FOOD ADDITIVE PROVISIONS IN FOOD CATEGORY 01.4.3

Standard for Cream and Prepared Creams (CXS 288-1976)

Additive	INS	Max Level	Notes
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	5000 mg/kg	B288
NISIN	234	10 mg/kg	XS288
PROPYLENE GLYCOL ALGINATE	405	5000 mg/kg	G288
<u>SORBITAN ESTERS OF FATTY ACIDS</u>	<u>491-495</u>	<u>5000 mg/kg</u>	<u>F288</u>
<u>SUCROSE ESTERS</u>	<u>473, 473a, 474</u>	<u>5000 mg/kg</u>	<u>F288</u>

A.1.1.3.10 PROPOSED AMENDMENTS TO FOOD ADDITIVE PROVISIONS IN FOOD CATEGORY 01.7

Standard for Fermented Milks (CXS 243-2003)

Food category 01.7: Dairy based dairy desserts (e.g. pudding, fruit or flavoured yogurt)			
Additive	INS	Max Level	Notes
ACESULFAME POTASSIUM	950	350 mg/kg	478, 188, Q243
<u>ADIPATES</u>	<u>355</u>	<u>1500 mg/kg</u>	<u>1, R243</u>
ADVANTAME	969	10 mg/kg	478, XS243
AMMONIUM SALTS OF PHOSPHATIDIC ACID	442	5000 mg/kg	231, XS243
ASCORBYL ESTERS	304, 305	500 mg/kg	2, 10, XS243
ASPARTAME	951	1000 mg/kg	478, 191, Q243
ASPARTAME-ACESULFAME SALT	962	350 mg/kg	113, 477, Q243
BENZOATES	210-213	300 mg/kg	13, T243
BETA-CAROTENES	160a(i),(iii),(iv)	25 mg/kg	341, 344, 402 (revised)
BETA-CAROTENE, VEGETABLE	160a(ii)	25 mg/kg	341, 344, 402 (revised)
CANTHAXANTHIN	161g	15 mg/kg	470, XS243
CYCLAMATES	952(i),(ii),(iv)	250 mg/kg	17, 477, Q243
<u>CYCLODEXTRIN, BETA-</u>	<u>459</u>	<u>5 mg/kg</u>	<u>G243</u>
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	10000 mg/kg	L243
ETHYL MALTOL	637	200 mg/kg	D243
GRAPE SKIN EXTRACT	163(ii)	200 mg/kg	181, 402 (revised)
HYDROXYBENZOATES, PARA-	214, 218	120 mg/kg	27, XS243
INDIGOTINE (INDIGO CARMINE)	132	150 mg/kg	402 (revised)
LAURIC ARGINATE ETHYL ESTER	243	200 mg/kg	470, XS243
<u>LUTEIN FROM TAGETES ERECTA</u>	<u>161b(i)</u>	<u>150 mg/kg</u>	<u>R243</u>

MALTOL	636	200 mg/kg	<u>D243</u>
NEOTAME	961	100 mg/kg	478, <u>Q243</u>
NISIN	234	12.5 mg/kg	233, 362 , <u>T243</u>
PAPRIKA EXTRACT	160c(ii)	60 mg/kg	39, <u>XS243</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	1500 mg/kg	33, <u>B243</u>
<u>POLYDIMETHYLSILOXANE</u>	<u>900a</u>	<u>50 mg/kg</u>	<u>S243</u>
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	5000 mg/kg	354, XS243 , <u>L243</u>
POLYSORBATES	432-436	3000 mg/kg	<u>L243</u>
PROPYL GALLATE	310	90 mg/kg	2, 15, <u>XS243</u>
PROPYLENE GLYCOL ALGINATE	405	6000 mg/kg	<u>D243, G243a</u>
SACCHARINS	954(i)-(iv)	100 mg/kg	477, <u>Q243</u>
SORBATES	200, 202, 203	1000 mg/kg	42, <u>T243</u>
SORBITAN ESTERS OF FATTY ACIDS	491-495	5000 mg/kg	362 , <u>L243</u>
STEAROYL LACTYLATES	481(i), 482(i)	5000 mg/kg	355, <u>L243</u>
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	330 mg/kg	26, 477, <u>XS243</u>
SUCRALOSE (TRICHLOROGALATOSUCROSE)	955	400 mg/kg	478, <u>Q243</u>
SUCROSE ESTERS	473, 473a, 474	5000 mg/kg	<u>L243</u>
TARTRATES	334, 335(ii), 337	2000 mg/kg	45, 449, <u>M243c</u>

NOTES FOR CCMMP STANDARDS

146(revised) Except for use in non-plain products conforming to the *Standard for Fermented Milks* (CODEX STAN **CXS** 243-2003) at 20 mg/kg.

~~170 Excluding products conforming to the Standard for Fermented Milks (CODEX STAN 243-2003).~~

Chair's note: Note 170 is replaced with Note XS243 (see below)

235(revised) For use in reconstituted and recombined products **conforming to the Standard for Fermented Milks (CXS 243-2003)** only.

355(revised) **Except f**For use at ~~10,000 mg/kg~~ in flavoured products conforming to the *Standard for Fermented Milks* (CODEX STAN **CXS** 243-2003) **at 10,000 mg/kg** only.

400(revised) **Except f**For use in products conforming to the *Standard for Fermented Milks* (CODEX STAN **CXS** 243-2003) at 150 mg/kg.

402(revised) **Except f**For use in products conforming to the *Standard for Fermented Milks* (CODEX STAN **CXS** 243-2003) at 100 mg/kg.

- 406(revised) **Except f**For use in ~~energy-reduced products or products with no added sugar~~ conforming to the *Standard for Fermented Milks* (CODEX STAN ~~CXS~~ 243-2003): **for use in milk- and milk derivative-based products energy reduced or with no added sugar** at 100 mg/kg.
- 540(revised) Except for use at ~~300 mg/kg~~ in products conforming to **the Standard for Fermented Milks (CXS CODEX STAN 243-2003) at 300 mg/kg.**
- A243** **Except for use in products conforming to the Standard for Fermented Milks (CXS 243-2003) at 20 mg/kg.**
- A288** **Except for use in products conforming to the Standard for Cream and Prepared Creams (CXS 288-1976) as an acidity regulator.**
- B243** **Except for use in products conforming to the Standard for Fermented Milks (CXS 243-2003): sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS 343(iii)), Disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450(ix)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)) and bone phosphate (INS 542), as stabilizers and/or thickeners, singly or in combination, at 1000 mg/kg as phosphorous.**
- Chair's note:* the Note proposed by the IDF retained the "only" in "stabilizer and/or thickeners only"; but due to the explanations provided in their documents and the analogous note for creams (D288) with the "only", it is assumed that the retention of the "only" in B243 was inadvertent, thus it has been deleted.
- B288** **Except for use in products conforming to the Standard for Cream and Prepared Creams (CXS 288-1976) as a stabilizer.**
- C243** **Except for use in products conforming to the Standard for Fermented Milks (CXS 243-2003) at 100 mg/kg.**
- C288** **Except for use in products conforming to the Standard for Cream and Prepared Creams (CXS 288-1976) as a stabilizer at 5000 mg/kg.**
- D243** **Except for use in products conforming to the Standard for Fermented Milks (CXS 243-2003) at GMP.**
- D288** **Except for use in products conforming to the Standard for Creams and Prepared Creams (CXS 288-1976): sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS 343(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450(ix)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate**

(INS 452(v)) and bone phosphate (INS 542), as stabilizers or thickeners, singly or in combination, at 1,100 mg/kg as phosphorous.

- E243** Except for use in products conforming to the *Standard for Fermented Milks (CXS 243-2003)* at 1500 mg/kg.
- E288** For use in products conforming to the *Standard for Cream and Prepared Creams (CXS 288-1976)* only, as a stabilizer or thickener.
- F243** Except for use in products conforming to the *Standard for Fermented Milks (CXS 243-2003)* at 1000 mg/kg. Combination rules for acesulfame potassium (INS 950) and aspartame-acesulfame (INS 962) apply.
- F288** For use in products conforming to the *Standard for Cream and Prepared Creams (CXS 288-1976)* only, as an emulsifier.
- G243** For use in flavoured products conforming to the *Standard for Fermented Milks (CXS 243-2003)* only, as a stabilizer or thickener.
- G243a** Except for use in products conforming to the *Standard for Fermented Milks (CXS243-2003)* as a stabilizer or thickener.
- G288** Except for use in products conforming to the *Standard for Cream and Prepared Creams (CXS 288-1976)* as a stabilizer or thickener.
- H243** Except for use in plain products conforming to the *Standard for Fermented Milks (CXS243-2003)* as a stabilizer or thickener.
- H288** Except for use in products conforming to the *Standard for Cream and Prepared Creams (CXS 288-1976)* as an emulsifier.
- I288** Except for use in cream packed under pressure and whipped cream products conforming to the *Standard for Cream and Prepared Creams (CXS 288-1976)* as a propellant.
- J243** Except for use in products conforming to the *Standard for Fermented Milks (CXS 243-2003)* as a carbonating agent in drinks based on fermented milks.
- L243** Except for products conforming to the *Standard for Fermented Milks (CXS 243-2003)*: as an emulsifier in flavoured fermented milks and flavoured drinks based on fermented milks, heat treated or not after fermentation.
- M243** For use in products conforming to the *Standard for Fermented Milks (CXS 243-2003)* only, as an acidity regulator in flavoured fermented milks and flavoured drinks based on fermented milks that are not heat treated after fermentation, and in plain and flavoured milks and drinks based on fermented milks that are heat treated after fermentation.
- M243a** Except for use in plain fermented milks and drinks based on fermented milks that are heat treated after fermentation conforming to the *Standard for Fermented Milks (CXS 243-2003)* as an acidity regulator.
- M243b** For use in plain fermented milks and drinks based on fermented milks that are heat treated after fermentation conforming to the *Standard for Fermented Milks (CXS 243-2003)* only, as an acidity regulator or stabilizer.
- M243c** Except for use in products conforming to the *Standard for fermented Milks (CXS 243-2003)* as an acidity regulator.
- N243** Except for use in products conforming to the *Standard for Fermented Milks (CXS 243-2003)*: lycopene, synthetic (INS 160d(i), lycopene, tomato (INS 160d(ii) and lycopene, *Blakeslea trispora* (INS 260d(iii)), singly or in combination at 30 mg/kg, expressed as pure lycopene.
- P243** Except for use in plain fermented milks and drinks based on fermented milk that are not heat-treated, conforming to the *Standard for Fermented Milks (CXS 243-2003)*: for use in reconstitution and recombination.

- Q243** Except for use in products conforming to the *Standard for Fermented Milks (CXS243-2003)*: for use in milk- and milk derivative-based products energy reduced or with no added sugar.
- R243** For use in products conforming to the *Standard for Fermented Milks (CXS243-2003)* only.
- S243** For use in products conforming to the *Standard for Fermented Milks (CXS 243-2003)* only, as an emulsifier in flavoured fermented milks and flavoured drinks based on fermented milks, heat treated or not after fermentation.
- T243:** Except for use in products conforming to the *Standard for Fermented Milks (CXS243-2003)*: for use in flavoured fermented products, heat treated after fermentation.
- T243a:** For use in flavoured fermented products, heat treated after fermentation, conforming to the *Standard for Fermented Milks (CXS 243-2003)* only.
- XS243** Excluding products conforming to the *Standard for Fermented Milks (CXS 243-2003)*.
- XS288** Excluding products conforming to the *Standard for Cream and Prepared Creams* (~~reconstituted cream, recombined cream, prepackaged liquid cream~~) (CODEX STAN **(CXS 288-1976)**).

A.1.1.4 PROPOSED AMENDMENTS TO TABLE 3 OF THE GSFA

A.1.1.4.1 AMENDMENTS TO REFERENCE TO COMMODITY STANDARDS FOR GFSA TABLE 3 ADDITIVES

01.1.4	Flavoured fluid milk drinks
	Acidity regulators, colours, emulsifiers, and packaging gases and preservatives (only for fermentation products) listed in Table 3 are acceptable for use in foods conforming to this standard and which fall under this food category, as specified in the functional class table in the standard . Certain carbonating agents, flavour enhancers, stabilisers, sweeteners and thickeners as listed in Table 3 are also acceptable for use in flavoured products only conforming to this standard.
Codex standards	Fermented Milks (CXS 243-2003)

01.4.3	Clotted cream (plain)
	Only certain acidity regulators, emulsifiers, stabilizers and thickeners listed in Table 3 (as indicated in Table 3) are acceptable for use in foods conforming to this standard and which fall under this food category.
Codex standards	Cream and Prepared Creams (CXS 288-1976)

01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)
	Acidity regulators, colours, emulsifiers, packaging gases and preservatives (only for heat treated after fermentation products) listed in Table 3 are acceptable for use in foods conforming to this standard and which fall under this food category, as specified in the functional class table in the standard . Certain carbonating agents, flavour enhancers, stabilisers, sweeteners and thickener as listed in Table 3 are also acceptable for use in flavoured products only conforming to this standard.
Codex standards	Fermented Milks (CXS 243-2003)

A.1.1.4.2 AMENDMENTS TO TABLE THREE

INS No.	Additive	Functional Class	Year Adopted	Specific allowance in the following commodity standards¹
260	Acetic acid, glacial	Acidity regulator, Preservative	1999	<u>CS 243-2003 (acidity regulator or preservative; use as a preservative is restricted to flavoured fermented milks heat treated after fermentation and drinks based on fermented milk heat treated after fermentation</u>

472a	Acetic and fatty acid esters of glycerol	Emulsifier, Sequestrant, Stabilizer	1999	<u>CS 243-2003 (stabilizer only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
1422	Acetylated distarch adipate	Emulsifier, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
1414	Acetylated distarch phosphate	Emulsifier, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
1451	Acetylated oxidised starch	Emulsifier, Stabilizer, Thickener	2005	<u>CS 243-2003 (stabilizer or thickener only)</u>
1401	Acid-treated starch	Emulsifier, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only)</u>
406	Agar	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
400	Alginic acid	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
1402	Alkaline treated starch	Emulsifier, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only)</u>
403	Ammonium alginate	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
503(i)	Ammonium carbonate	Acidity regulator, Raising agent	1999	<u>CS 243-2003 (acidity regulator only)</u>
503(ii)	Ammonium hydrogen carbonate	Acidity regulator, Raising agent	1999	<u>CS 243-2003 (acidity regulator only)</u>
527	Ammonium hydroxide	Acidity regulator	1999	<u>CS 243-2003</u>
300	Ascorbic acid, L-	Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant	1999	<u>CS 243-2003 (acidity regulator only)</u>
162	Beet red	Colour	1999	<u>CS 243-2003</u>
1403	Bleached starch	Emulsifier, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only)</u>
629	Calcium 5'-guanylate	Flavour enhancer	1999	<u>CS 243-2003</u>
633	Calcium 5'-inosinate	Flavour enhancer	1999	<u>CS 243-2003</u>
634	Calcium 5'-ribonucleotides	Flavour enhancer	1999	<u>CS 243-2003</u>
263	Calcium acetate	Acidity regulator, Preservative, Stabilizer	1999	<u>CS 243-2003 (acidity regulator or preservative only; use as a preservative is restricted to flavoured fermented milks heat treated after fermentation and drinks based on fermented milk heat treated after fermentation)</u>
404	Calcium alginate	Antifoaming agent, Bulking agent, Carrier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
170(i)	Calcium carbonate	Acidity regulator, Anticaking agent, Colour, Firming	1999	<u>CS 243-2003 (stabilizer only),</u>

		agent, Flour treatment agent, Stabilizer		<u>CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
509	Calcium chloride	Firming agent, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
623	Calcium di-L-glutamate	Flavour enhancer	1999	<u>CS 243-2003</u>
578	Calcium gluconate	Acidity regulator, Firming agent, Sequestrant	1999	<u>CS 243-2003 (acidity regulator only)</u>
526	Calcium hydroxide	Acidity regulator, Firming agent	1999	<u>CS 243-2003 (acidity regulator only)</u>
327	Calcium lactate	Acidity regulator, Emulsifying salt, Firming agent, Flour treatment agent, Thickener	1999	<u>CS 243-2003 (acidity regulator only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
352(ii)	Calcium malate, D, L-	Acidity regulator	1999	<u>CS 243-2003</u>
529	Calcium oxide	Acidity regulator	1999	<u>CS 243-2003</u>
282	Calcium propionate	Preservative	1999	<u>CS 243-2003 (restricted to flavoured fermented milks heat treated after fermentation and drinks based on fermented milk heat treated after fermentation)</u>
516	Calcium sulfate	Acidity regulator, Firming agent, Flour treatment agent, Sequestrant, Stabilizer	1999	<u>CS 243-2003 (acidity regulator only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
150a	Caramel I – plain caramel	Colour	1999	<u>CS 243-2003</u>
290	Carbon dioxide	Carbonating agent, Foaming agent, Packaging gas, Preservative, Propellant	1999	<u>CS 243-2003 (carbonating agent in flavoured products, or as a carbonating agent only in drinks based on fermented milks)</u>
410	Carob bean gum	Emulsifier, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
407	Carrageenan	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
427	Cassia gum	Emulsifier, Gelling agent, Stabilizer, Thickener	2012	<u>CS 243-2003 (emulsifier only)</u>
140	Chlorophylls	Colour	1999	<u>CS 243-2003</u>
330	Citric acid	Acidity regulator, Antioxidant, Colour retention agent, Sequestrant	1999	<u>CS 243-2003 (acidity regulator only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
472c	Citric and fatty esters of glycerol	Antioxidant, Emulsifier, Flour treatment agent, Sequestrant, Stabilizer	1999	<u>CS 243-2003 (stabilizer only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
468	Cross-linked sodium carboxymethyl cellulose (Cross-linked cellulose gum)	Stabilizer, Thickener	1999	<u>CS 243-2003</u>
1400	Dextrins, roasted starch	Carrier, Emulsifier, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only)</u>

628	Dipotassium 5'-guanylate-	Flavour enhancer	1999	<u>CS 243-2003</u>
627	Disodium 5'-guanylate-	Flavour enhancer	1999	<u>CS 243-2003</u>
631	Disodium 5'-inosinate	Flavour enhancer	1999	<u>CS 243-2003</u>
635	Disodium 5'-ribonucleotides	Flavour enhancer	1999	<u>CS 243-2003</u>
1412	Distarch phosphate	Emulsifier, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
968	Erythritol	Flavour enhancer, Humectant, Sweetener	2001	<u>CS 243-2003 (sweetener only, limited to milk- and milk derivative-based products energy reduced or with no added sugar)</u>
467	Ethyl hydroxyethyl cellulose	Emulsifier, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only)</u>
297	Fumaric acid	Acidity regulator	1999	<u>CS 243-2003</u>
418	Gellan gum	Gelling agent, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
575	Glucono delta-lactone	Acidity regulator, Raising agent, Sequestrant	1999	<u>CS 243-2003 (acidity regulator only)</u>
620	Glutamic acid, L(+)-	Flavour enhancer	1999	<u>CS 243-2003</u>
626	Guanylic acid, 5'-	Flavour enhancer	1999	<u>CS 243-2003</u>
412	Guar gum	Emulsifier, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
414	Gum Arabic (Acacia gum)	Bulking agent, Carrier, Emulsifier, Glazing agent, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
419	Gum ghatti	Carrier, Emulsifier, Stabilizer, Thickener	2019	<u>CS 243-2003 (emulsifier, stabilizer or thickener only)</u>
507	Hydrochloric acid	Acidity regulator	1999	<u>CS 243-2003</u>
463	Hydroxypropyl cellulose	Emulsifier, Foaming Agent, Glazing agent, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
1442	Hydroxypropyl distarch phosphate	Anticaking agent, Emulsifier, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
464	Hydroxypropyl methyl cellulose	Bulking agent, Emulsifier, Glazing agent, Stabilizer, Thickener	1999	<u>CS 243-2003 (emulsifier, stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
1440	Hydroxypropyl starch	Emulsifier, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
630	Inosinic acid, 5'-	Flavour enhancer	1999	<u>CS 243-2003</u>
953	Isomalt (Hydrogenated isomaltulose)	Anticaking agent, Bulking agent, Flavour enhancer, Glazing agent, Stabilizer, Sweetener, Thickener	1999	<u>CS 243-2003 (sweetener only, limited to milk- and milk derivative-based products energy reduced or with no added sugar)</u>

416	Karaya gum	Emulsifier, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only)</u>
425	Konjac flour	Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only)</u>
270	Lactic acid, L-, D- and DL-	Acidity regulator	1999	<u>CS 243-2003, CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
472b	Lactic and fatty acid esters of glycerol	Emulsifier, Sequestrant, Stabilizer	1999	<u>CS 243-2003 (stabilizer only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
966	Lactitol	Emulsifier, Sweetener, Thickener	1999	<u>CS 243-2003 (sweetener only, limited to milk- and milk derivative-based products energy reduced or with no added sugar)</u>
322(i)	Lecithin	Antioxidant, Emulsifier, Flour treatment agent	1999	<u>CS 243-2003 (emulsifier only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
322(ii)	Lecithin, partially hydrolysed	Antioxidant, Emulsifier	2021	<u>CS 243-2003 (emulsifier only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
161b(iii)	Lutein esters from <i>Tagetes erecta</i>	Colour	2018	<u>CS 243-2003</u>
161b(i)	Lutein from <i>Tagetes erecta</i>	Colour	2021	<u>CS 243-2003</u>
161d(iii)	Lycopene, <i>Blakeslea trispora</i>	Colour	2012	<u>CS 243-2003</u>
161d(i)	Lycopene, synthetic	Colour	2012	<u>CS 243-2003</u>
161d(ii)	Lycopene, tomato	Colour	2012	<u>CS 243-2003</u>
504(i)	Magnesium carbonate	Acidity regulator, Anticaking agent, Colour retention agent, Flour treatment agent	1999	<u>CS 243-2003 (acidity regulator only)</u>
511	Magnesium chloride	Colour retention agent, Firming agent, Stabilizer	1999	<u>CS 243-2003 (stabilizer only)</u>
625	Magnesium di-L-glutamate	Flavour enhancer	1999	<u>CS 243-2003</u>
580	Magnesium gluconate	Acidity regulator, Firming agent, Flavour enhancer	1999	<u>CS 243-2003 (acidity regulator or flavour enhancer only)</u>
528	Magnesium hydroxide	Acidity regulator, Colour retention agent	1999	<u>CS 243-2003 (acidity regulator only)</u>
504(ii)	Magnesium hydroxide carbonate	Acidity regulator, Anticaking agent, Carrier, Colour retention agent	1999	<u>CS 243-2003 (acidity regulator only)</u>
329	Magnesium lactate, DL-	Acidity regulator, Flour treatment agent	1999	<u>CS 243-2003 (acidity regulator only)</u>
530	Magnesium oxide	Acidity regulator, Anticaking agent	1999	<u>CS 243-2003 (acidity regulator only)</u>
470(iii)	Magnesium stearate	Anticaking agent, Emulsifier, Thickener	2016	<u>CS 243-2003 (emulsifier only)</u>
296	Malic acid, DL-	Acidity regulator, Sequestrant		<u>CS 243-2003 (acidity regulator only)</u>
965(i)	Maltitol	Bulking agent, Emulsifier, Humectant, Stabilizer, Sweetener, Thickener	1999	<u>CS 243-2003 (sweetener only, limited to milk- and milk derivative-based products energy reduced or with no added sugar)</u>
965(ii)	Maltitol syrup	Bulking agent, Emulsifier, Humectant, Stabilizer, Sweetener, Thickener	1999	<u>CS 243-2003 (sweetener only, limited to milk- and milk derivative-based products energy reduced or with no added sugar)</u>

421	Mannitol	Anticaking agent, Bulking agent, Humectant, Stabilizer, Sweetener, Thickener	1999	<u>CS 243-2003 (sweetener only, limited to milk- and milk derivative-based products energy reduced or with no added sugar)</u>
461	Methyl cellulose	Bulking agent, Emulsifier, Glazing agent, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
465	Methyl ethyl cellulose	Emulsifier, Foaming agent, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
460(i)	Microcrystalline cellulose (Cellulose gel)	Anticaking agent, Bulking agent, Carrier, Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
471	Mono- and di-glycerides of fatty acids	Antifoaming agent, Emulsifier, Glazing agent, Stabilizer	1999	<u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
624	Monoammonium L-glutamate	Flavour enhancer	1999	<u>CS 243-2003</u>
622	Monopotassium L-glutamate	Flavour enhancer	1999	<u>CS 243-2003</u>
621	Monosodium L-glutamate	Flavour enhancer	1999	<u>CS 243-2003</u>
1410	Monostarch phosphate	Emulsifier, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
941	Nitrogen	Foaming agent, Packaging gas, Propellant	1999	<u>CS 243-2003 (packaging gas only)</u>
942	Nitrous oxide	Antioxidant, Foaming agent, Packaging gas, Propellant	1999	<u>CS 243-2003 (packaging gas only)</u>
423	Octenyl succinic acid (OSA) modified gum Arabic	Emulsifier	2018	<u>CS 243-2003</u>
1404	Oxidized starch	Emulsifier, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only)</u>
440	Pectins	Emulsifier, Gelling agent, Glazing agent, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
1413	Phosphated distarch phosphate	Emulsifier, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
1200	Polydextroses	Bulking agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only)</u>
964	Polyglycitol syrup	Sweetener	2001	<u>CS 243-2003 (limited to milk- and milk derivative-based products energy reduced or with no added sugar)</u>
261(i)	Potassium acetate	Acidity regulator, Preservative	1999	<u>CS 243-2003 (acidity regulator or preservative; use as a preservative is restricted to flavoured fermented milks heat treated after fermentation and drinks based on fermented milk heat treated after fermentation)</u>

632	Potassium 5'-inosinate	Flavour enhancer	1999	<u>CS 243-2003</u>
402	Potassium alginate	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
501(i)	Potassium carbonate	Acidity regulator, Stabilizer	1999	<u>CS 243-2003 (acidity regulatory only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
508	Potassium chloride	Firming agent, Flavour enhancer, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
332(i)	Potassium dihydrogen citrate	Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer	1999	<u>CS 243-2003 (acidity regulator only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
577	Potassium gluconate	Acidity regulator, Sequestrant	1999	<u>CS 243-2003 (acidity regulator only)</u>
501(ii)	Potassium hydrogen carbonate	Acidity regulator, Raising agent, Stabilizer	1999	<u>CS 243-2003 (acidity regulator only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
525	Potassium hydroxide	Acidity regulator	1999	<u>CS 243-2003</u>
326	Potassium lactate	Acidity regulator, Antioxidant, Emulsifier, Humectant	1999	<u>CS 243-2003 (acidity regulator or emulsifier only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
283	Potassium propionate	Preservative	1999	<u>CS 243-2003 (restricted to fermented milks heat treated after fermentation and drinks based on fermented milk heat treated after fermentation)</u>
515(j)	Potassium sulfate	Acidity regulator	1999	<u>CS 243-2003</u>
460(ii)	Powdered cellulose	Anticaking agent, Bulking agent, Emulsifier, Glazing agent, Humectant, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
407a	Processed eucheama seaweed (PES)	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	2001	<u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
280	Propionic acid	Preservative	1999	<u>CS 243-2003 (restricted to fermented milks heat treated after fermentation and drinks based on fermented milk heat treated after fermentation)</u>
101(i)	Riboflavin, synthetic	Colour	2023	<u>CS 221-2001, CS 243-2003 (flavoured products only, at 300 mg/kg), CS 249-2006, CS 263-1966, CS 264-1966, CS 283-1978</u>
101(ii)	Riboflavin 5'-phosphate sodium	Colour	2023	<u>CS 221-2001, CS 243-2003 (flavoured products only, at 300 mg/kg), CS 249-2006, CS 263-1966, CS 264-1966, CS 283-1978</u>
101(iii)	Riboflavin from Bacillus subtilis	Colour	2023	<u>CS 221-2001, CS 243-2003 (flavoured products only, at 300</u>

				mg/kg), CS 249-2006, CS 263-1966, CS 264-1966, CS 283-1978
101(iv)	Riboflavin from Ashbya gossypii	Colour	2023	CS 221-2001, <u>CS 243-2003 (flavoured products only, at 300 mg/kg)</u> , CS 249-2006, CS 263-1966, CS 264-1966, CS 283-1978
470(i)	Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	Anticaking agent, Emulsifier, Stabilizer	1999	<u>CS 243-2003 (stabilizer only)</u>
470(ii)	Salts of oleic acid with calcium, potassium and sodium	Anticaking agent, Emulsifier, Stabilizer	1999	<u>CS 243-2003 (stabilizer only)</u>
262(i)	Sodium acetate	Acidity regulator, Preservative, Sequestrant	1999	<u>CS 243-2003 (acidity regulator or preservative only; use as a preservative is restricted to flavoured fermented milks heat treated after fermentation and drinks based on fermented milk heat treated after fermentation)</u>
401	Sodium alginate	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
500(i)	Sodium carbonate	Acidity regulator, Anticaking agent, Emulsifying salt, Raising agent, Stabilizer, Thickener	1999	<u>CS 243-2003 (acidity regulator only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
466	Sodium carboxymethyl cellulose (Cellulose gum)	Bulking agent, Emulsifier, Firming agent, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
469	Sodium carboxymethyl cellulose, enzymatically hydrolyzed (Cellulose gum, enzymatically hydrolyzed)	Stabilizer, Thickener	1999	<u>CS 243-2003</u>
331(i)	Sodium dihydrogen citrate	Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer	1999	<u>CS 243-2003 (acidity regulator or emulsifier only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
365	Sodium fumarates	Acidity regulator	1999	<u>CS 243-2003</u>
420(i)	Sorbitol	Bulking agent, Humectant, Sequestrant, Stabilizer, Sweetener, Thickener	1999	<u>CS 243-2003 (as a sweetener only, limited to milk- and milk derivative-based products energy reduced or with no added sugar)</u>
500(ii)	Sodium hydrogen carbonate	Acidity regulator, Anticaking agent, Raising agent, Stabilizer, Thickener	1999	<u>CS 243-2003 (acidity regulator only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
350(i)	Sodium hydrogen DL-malate	Acidity regulator, Humectant	1999	<u>CS 243-2003 (acidity regulator only)</u>
514(ii)	Sodium hydrogen sulfate	Acidity regulator	2012	<u>CS 243-2003</u>
524	Sodium hydroxide	Acidity regulator	1999	<u>CS 243-2003</u>
325	Sodium lactate	Acidity regulator, Antioxidant, Bulking agent,	1999	<u>CS 243-2003 (acidity regulator or emulsifier only),</u>

		Emulsifier, Emulsifying salt, Humectant, Thickener		<u>CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
281	Sodium propionate	Preservative	1999	<u>CS 243-2003 (restricted to fermented milks heat treated after fermentation and drinks based on fermented milk heat treated after fermentation)</u>
500(iii)	Sodium sesquicarbonate	Acidity regulator, Anticaking agent, Raising agent	1999	<u>CS 243-2003 (acidity regulator only),</u> <u>CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
514(i)	Sodium sulfate	Acidity regulator	2001	<u>CS 243-2003</u>
420(ii)	Sorbitol syrup	Bulking agent, Humectant, Sequestrant, Stabilizer, Sweetener, Thickener	1999	<u>CS 243-2003 (as a sweetener only, limited to milk- and milk derivative-based products energy reduced or with no added sugar)</u>
134	Spirulina extract	Colour	2023	<u>CXS 243-2003</u>
1420	Starch acetate	Emulsifier, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only),</u> <u>CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
1405	Starches, enzyme treated	Emulsifier, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only)</u>
1450	Starch sodium octenyl succinate	Emulsifier, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only),</u> <u>CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
437	Tamarind seed polysaccharide	Emulsifying salt, Gelling agent, Stabilizer, Thickener	2019	<u>CS 243-2003 (stabilizer or thickener only),</u> <u>CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
417	Tara gum	Gelling agent, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only)</u>
171	Titanium dioxide	Colour	1999	<u>CS 243-2003</u>
413	Tragacanth gum	Emulsifier, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only)</u>
1518	Triacetin	Carrier, Emulsifier, Humectant	1999	<u>CS 243-2003 (emulsifier only)</u>
380	Triammonium citrate	Acidity regulator	1999	<u>CS 243-2003</u>
333(iii)	Tricalcium citrate	Acidity regulator, Antioxidant, Emulsifying salt, Sequestrant, Stabilizer	1999	<u>CS 243-2003 (acidity regulator only),</u> <u>CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
332(ii)	Tripotassium citrate	Acidity regulator, Antioxidant, Emulsifying salt, Sequestrant, Stabilizer	1999	<u>CS 243-2003 (acidity regulator only),</u> <u>CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
331(iii)	Trisodium citrate	Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer	1999	<u>CS 243-2003 (stabilizer only),</u> <u>CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
415	Xanthan gum	Emulsifier, Foaming agent, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only),</u> <u>CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
967	Xylitol	Emulsifier, Humectant, Stabilizer, Sweetener, Thickener	1999	<u>CS 243-2003 (sweetener only, limited to milk- and milk derivative-based products energy reduced or with no added sugar)</u>

161h(i)	Zeaxanthin, synthetic	Colour	2021	CS 243-2003 (flavoured products only at 150 mg/kg)
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A.1.1.4.3 AMENDMENTS TO ANNEX TO TABLE THREE IN THE GSFA

ANNEX TO TABLE THREE

Food Categories or Individual Food Items Excluded from the General Conditions of Table Three

The use of additives listed in Table Three in the following foods is governed by the provisions in Tables One and Two.

Category Number	Food Category
01.2	Fermented and renneted milk products (plain) ⁴

4. ~~Acidity regulators, packaging gases, stabilizers and thickeners listed in Table 3 are acceptable for use in fermented milks, heat treated after fermentation, as defined in the Standard for Fermented Milks (CODEX STAN 243-2004) that correspond to food category 01.2.1.2 "Fermented milks (plain), heat treated after fermentation".~~

A.2- PROPOSED AMENDMENTS TO TABLES 1, 2 AND 3 OF THE GSFA RELATING TO VARIOUS PROCESSED FRUITS AND VEGETABLES STANDARDS

A.2.1 PROPOSED AMENDMENTS TO TABLE 1 OF THE GSFA THE ALIGNMENT OF THE SUBJECT CCPFV STANDARDS (CXS 57-1981, CXS 66-1981, CXS 260-2007, CXS 320-2017): (alphabetical order)

Acetic acid, glacial			
INS: 260 Functional class: Acidity regulator, Preservative			
Food Cat. No.	Food Category	Max Level	Notes
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	GMP	262, & 263, <u>XS320</u>

Acesulfame potassium			
INS: 950 Functional class: Flavour enhancer, Sweetener			
Food Cat. No.	Food Category	Max Level	Notes
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	350 mg/kg	188, 478, <u>XS57</u>
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	1000 mg/kg	188, 478, <u>XS57</u>
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	350 mg/kg	188, 478, <u>XS57</u>

Advantame			
INS: 969 Functional class: Flavour enhancer, Sweetener			
Food Cat. No.	Food Category	Max Level	Notes
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	10 mg/kg	478, <u>XS57</u>
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	10 mg/kg	478, XS257R, <u>XS57</u>

Allura red AC			
INS: 129 Functional Class: Colour			
Food Cat. 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	300 mg/kg	161, <u>XS66</u>

04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200 mg/kg	161, <u>XS57</u>
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	200 mg/kg	92, 161, <u>XS57</u>

Ascorbic acid, L-			
INS: 300 Functional class: Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant			
Food Cat. No.	Food Category	Max Level	Notes
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	440, <u>A320</u>

Aspartame			
INS: 951 Functional class: Flavour enhancer, Sweetener			
Food Cat. No.	Food Category	Max Level	Notes
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	1000 mg/kg	191, 478, <u>XS57</u>
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	1000 mg/kg	191, 478, <u>XS57</u>
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	1000 mg/kg	191, 478, <u>XS57</u>

Aspartame-acesulfame salt			
INS: 962 Functional class: Sweetener			
Food Cat. 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	200 mg/kg	113, 144, <u>XS66</u>
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	350 mg/kg	113, 477, <u>XS57</u>
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	1000 mg/kg	119, 477, <u>XS57</u>
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	350 mg/kg	113, 477, <u>XS57</u>

Benzoate			
INS:210 Benzoic acid Functional Class: Preservative			
INS:211 Sodium benzoate Functional Class: Preservative			
INS:212 Potassium benzoate Functional Class: Preservative			
INS:213 Calcium benzoate Functional Class: Preservative			
Food Cat. No.	Food Category	Max Level	Notes
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)	1000 mg/kg	13, <u>XS57</u>
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	3000 mg/kg	13, <u>XS57</u>

Brilliant blue FCF			
INS: 133 Functional class: Colour			
Food Cat. 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	500 mg/kg	161, <u>XS66</u>
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200 mg/kg	161, <u>XS57</u>
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	100 mg/kg	92, 161, <u>XS57</u>

Calcium chloride INS: 509 Functional class: Firming agent, Stabilizer, Thickener			
Food Cat. No.	Food Category	Max Level	Notes
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	GMP	29(revised), 323, 324, <u>XS320</u>

Calcium sulfate INS: 516 Functional class: Acidity regulator, Firming agent, Flour treatment agent, Sequestrant, Stabilizer			
Food Cat. No.	Food Category	Max Level	Notes
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	GMP	29(revised), 323, 324, <u>A320</u>

Caramel III - ammonia caramel INS: 150c Functional class: Colour			
Food Cat. 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	500 mg/kg	<u>XS66</u>
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	50000 mg/kg	161, <u>XS57</u>
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	50000 mg/kg	<u>XS57</u>
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	50000 mg/kg	161, <u>XS57</u>

Caramel IV - sulfite ammonia caramel INS: 150d Functional class: Colour			
Food Cat. No.	Food Category	Max Level	Notes
04.2.2	Processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	50000 mg/kg	92, 161, <u>XS57</u> , <u>XS66</u> , <u>XS294</u> , <u>XS320</u>

Carmines INS: 120 Functional class: Colour			
Food Cat. 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	500 mg/kg	161, 178, <u>XS66</u>
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	100 mg/kg	178, <u>XS57</u>
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	200 mg/kg	92, 178, <u>XS57</u>

category 04.2.2.5		
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Carotenes, beta- INS: 160a(i),a(iii), a(iv) Functional class: Colour			
Food Cat. 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	5 mg/kg	341, 344, <u>XS66</u>
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	50 mg/kg	341, 344, <u>XS57</u>
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	50 mg/kg	341, 344, <u>XS57</u>
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	50 mg/kg	92, 341, 344, <u>XS57</u>

Carotenes, beta-, vegetable INS: 160a(ii) Functional class: Colour			
Food Cat. 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	5 mg/kg	341, 344, <u>XS66</u>
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	50 mg/kg	341, 344, <u>XS57</u>
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	50 mg/kg	341, 344, <u>XS57</u>
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	50 mg/kg	92, 341, 344, <u>XS57</u>

Chlorophylls and chlorophyllins, copper complexes INS: 141(i) Chlorophylls, copper complexes Functional Class: Colour INS: 141(ii) Chlorophyllin copper complexes, potassium and sodium salts Functional Class: Colour			
Food Cat. No.	Food Category	Max Level	Notes
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)	100 mg/kg	62, <u>XS57</u>
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	100 mg/kg	62, 92, <u>XS57</u>

Citric acid INS: 330 Functional class: Acidity regulator, Antioxidant, Colour retention agent, Sequestrant			
Food Cat. No.	Food Category	Max Level	Notes
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	GMP	242, 262, 264, 265 , <u>A320</u>

Cyclamates INS: 952(i) Cyclamic acid Functional Class: Sweetener INS: 952(ii) Calcium cyclamate Functional Class: Sweetener INS: 952(iv) Sodium cyclamate Functional Class: Sweetener			
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Food Cat. No.	Food Category	Max Level	Notes
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	250 mg/kg	17, 477,- <u>XS57</u>

Diacetyltartaric and fatty acid esters of glycerol INS: 472e Functional class: Emulsifier, Sequestrant, Stabilizer			
Food Cat. 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	2500 mg/kg	<u>XS66</u>
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	2500 mg/kg	<u>XS57</u>

Ethylene diamine tetra acetates INS: 385 Functional class: Antioxidant, Colour retention agent, Preservative, Sequestrant INS: 386 Functional class: Antioxidant, Colour retention agent, Preservative, Sequestrant, Stabilizer			
Food Cat. No.	Food Category	Max Level	Notes
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	100 mg/kg	21, 440,- <u>A320</u>
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	250 mg/kg	21, <u>A66</u>
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	365 mg/kg	21, <u>XS57</u>
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	250 mg/kg	21, <u>XS57</u>
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	80 mg/kg	21, <u>XS57</u>

Fast green FCF INS: 143 Functional class: Colour			
Food Cat. 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	300 mg/kg	<u>XS66</u>
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200 mg/kg	<u>XS57</u>

Ferrous gluconate INS: 579 Functional class: Colour retention agent			
Food Cat. 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	150 mg/kg	23, 48, <u>A66a</u>

Ferrous lactate INS: 585 Functional class: Colour retention agent			
Food Cat. 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	150 mg/kg	23, 48, <u>A66a</u>

	sauce		
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Glycerol INS: 422 Functional class: Humectant, Thickener			
Food Cat. No.	Food Category	Max Level	Notes
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	GMP	<u>XS260</u> , <u>XS294</u>

Grape skin extract INS: 163(ii) Functional class: Colour			
Food Cat. 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	100 mg/kg	179, 181, <u>XS66</u>
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	100 mg/kg	179, 181, <u>XS57</u>
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	100 mg/kg	92, 181, <u>XS57</u>

Hydroxybenzoates, para- INS:214 Ethyl para-hydroxybenzoate Functional Class: Preservative			
INS:218 Methyl para-hydroxybenzoate Functional Class: Preservative			
Food Cat. No.	Food Category	Max Level	Notes
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)	1000 mg/kg	27, <u>XS57</u>
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	1000 mg/kg	27, <u>XS57</u>

Indigotine (Indigo carmine) INS: 132 Functional class: Colour			
Food Cat. 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	150 mg/kg	161, <u>XS66</u>
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	200 mg/kg	92, 161, <u>XS57</u>

Lactic acid, L-, D- and DL- INS: 270 Functional class: Acidity regulator			
Food Cat. No.	Food Category	Max Level	Notes
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	GMP	262, 264, <u>XS320</u>

Malic acid, DL- INS: 296 Functional class: Acidity regulator, Sequestrant			
Food Cat. No.	Food Category	Max Level	Notes
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses	GMP	265, <u>A320</u>

	and legumes, and aloe vera), seaweeds and nuts and seeds		
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Monosodium L-glutamate INS: 621 Functional class: Flavour enhancer			
Food Cat. No.	Food Category	Max Level	Notes
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	GMP	201, <u>XS320</u>

Neotame INS: 961 Functional class: Flavour enhancer, Sweetener			
Food Cat. No.	Food Category	Max Level	Notes
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	33 mg/kg	478, <u>XS57</u>
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	33 mg/kg	478, <u>XS57</u>
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	33 mg/kg	478, <u>XS57</u>

PHOSPHATES 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 Functional class: Acidity regulator, Anticaking agent, Antioxidant, Emulsifier, Emulsifying salt, Firming agent, Flour treatment agent, Humectant, Preservative, Raising agent, Sequestrant, Stabilizer, Thickener			
Food Cat. No.	Food Category	Max Level	Notes
04.1.2.3	Fruit in vinegar, oil, or brine	2200 mg/kg	33, <u>P260</u>
04.1.2.10	Fermented fruit products	2200 mg/kg	33, <u>P260</u>
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	5000 mg/kg	33, 76, <u>P320</u>
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	2200 mg/kg	33, <u>P66</u> , <u>P260</u>
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	2200 mg/kg	33, <u>XS57</u>
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	2200 mg/kg	33, 76, <u>XS57</u>
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	2200 mg/kg	33, <u>XS57</u>
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	2200 mg/kg	33, 572, <u>P260</u>

Polydimethylsiloxane INS: 900a Functional class: Anticaking agent, Antifoaming agent, Emulsifier			
Food Cat. No.	Food Category	Max Level	Notes
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	10mg/kg	15, <u>XS320</u>
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	10 mg/kg	<u>XS66</u>
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms	10 mg/kg	<u>XS57</u>

	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)	10 mg/kg	<u>XS57</u>
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	50 mg/kg	<u>XS57</u>

Polysorbates			
INS:432 Polyoxyethylene (20) sorbitan monolaurate Functional Class: Emulsifier, Stabilizer			
INS:433 Polyoxyethylene (20) sorbitan monooleate Functional Class: Emulsifier, Stabilizer			
INS:434 Polyoxyethylene (20) sorbitan monopalmitate Functional Class: Emulsifier			
INS:435 Polyoxyethylene (20) sorbitan monostearate Functional Class: Emulsifier, Stabilizer			
INS:436 Polyoxyethylene (20) sorbitan tristearate Functional Class: Emulsifier, Stabilizer			
Food Cat. No.	Food Category	Max Level	Notes
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	3000 mg/kg	<u>XS57</u>

Potassium dihydrogen citrate			
INS: 332(i) Functional class: Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer			
Food Cat. No.	Food Category	Max Level	Notes
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	GMP	29(revised), <u>A320</u>

Propylene glycol alginate			
INS: 405 Functional class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Stabilizer, Thickener			
Food Cat. 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	6000 mg/kg	386, XS38, <u>XS66</u> , XS260

Propylene glycol esters of fatty acids			
INS: 477 Functional class: Emulsifier			
Food Cat. No.	Food Category	Max Level	Notes
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	5000 mg/kg	<u>XS57</u>

Pullulan			
INS: 1204 Functional class: Glazing agent, Thickener			
Food Cat. No.	Food Category	Max Level	Notes
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	GMP	<u>XS260</u> , XS294

Saccharins			
INS:954(i)	Saccharin	Functional Class: Sweetener	
INS:954(ii)	Calcium saccharin	Functional Class: Sweetener	
INS:954(iii)	Potassium saccharin	Functional Class: Sweetener	
INS:954(iv)	Sodium saccharin	Functional Class: Sweetener	

Food Cat. 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	160 mg/kg	144, 500, <u>XS66</u>
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	160 mg/kg	144, 477, 500, <u>XS57</u>
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	160 mg/kg	477, 500, <u>XS57</u>
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	200 mg/kg	477, 500, <u>XS57</u>

Sodium dihydrogen citrate INS: 331(i) Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer			
Food Cat. No.	Food Category	Max Level	Notes
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	GMP	29(revised), <u>A320</u>

Sorbates INS:200 Sorbic acid Functional Class: Preservative INS:202 Potassium sorbate Functional Class: Preservative INS:203 Calcium sorbate Functional Class: Preservative			
Food Cat. No.	Food Category	Max Level	Notes
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)	1000 mg/kg	42, <u>XS57</u>
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	1000 mg/kg	42, <u>XS57</u>

Stannous chloride INS: 512 Functional class: Antioxidant, Colour retention agent			
Food Cat. No.	Food Category	Max Level	Notes
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	25 mg/kg	43, <u>XS57</u>

Steviol glycosides INS:960a Steviol glycosides from Stevia rebaudiana Bertoni (Steviol glycosides from Stevia) Functional Class: Sweetener INS:960b Steviol glycosides from fermentation Functional Class: Sweetener INS:960c Enzymatically produced steviol glycosides Functional Class: Sweetener INS:960d Glucosylated steviol glycosides Functional Class: Sweetener			
Food Cat. 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	330 mg/kg	26, 144, <u>XS66</u>
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	70 mg/kg	26, 477, <u>XS57</u>
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	330 mg/kg	26, 477, <u>XS57</u>
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.	165 mg/kg	26, 477, <u>XS57</u>

	vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5		
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Sucralose (Trichlorogalactosucrose)			
INS: 955 Functional class: Flavour enhancer, Sweetener			
Food Cat. No.	Food Category	Max Level	Notes
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	580 mg/kg	478, <u>XS57</u>
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	400 mg/kg	169, 478, <u>XS57</u>
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	400 mg/kg	478, <u>XS57</u>

Sulfites			
INS:220 Sulfur dioxide Functional Class: Antioxidant, Bleaching agent, Flour treatment agent, Preservative			
INS:221 Sodium sulfite Functional Class: Antioxidant, Bleaching agent, Flour treatment agent, Preservative			
INS:222 Sodium hydrogen sulfite Functional Class: Antioxidant, Preservative			
INS:223 Sodium metabisulfite Functional Class: Antioxidant, Bleaching agent, Flour treatment agent, Preservative			
INS:224 Potassium metabisulfite Functional Class: Antioxidant, Bleaching agent, Flour treatment agent, Preservative			
INS:225 Potassium sulfite Functional Class: Antioxidant, Preservative			
INS:539 Sodium thiosulfate Functional Class: Antioxidant, Sequestrant			
Food Cat. No.	Food Category	Max Level	Notes
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	GMP	44, 76, 136, 137, <u>B320</u>
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	50 mg/kg	44, <u>XS57</u>
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	500 mg/kg	44, 138, <u>XS57</u>
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	300 mg/kg	44, 205, <u>XS57</u>

Sunset yellow FCF			
INS: 110 Functional class: Colour			
Food Cat. No.	Food Category	Max Level	Notes
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	50 mg/kg	92, <u>XS57</u>

Tricalcium citrate			
INS: 333(iii) Functional class: Acidity regulator, Antioxidant, Emulsifying salt, Firming agent, Sequestrant, Stabilizer			
Food Cat. No.	Food Category	Max Level	Notes
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	GMP	29(revised), <u>A320</u>

Tripotassium citrate INS: 332(ii) Functional class: Acidity regulator, Antioxidant, Emulsifying salt, Sequestrant, Stabilizer			
Food Cat. No.	Food Category	Max Level	Notes
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	GMP	29(revised), 33 , A320

Trisodium citrate INS: 331(iii) Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer			
Food Cat. No.	Food Category	Max Level	Notes
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	GMP	29(revised), 33 , A320

A.2.2 PROPOSED AMENDMENTS TO TABLE 2 OF THE GSFA FOR THE ALIGNMENT OF THE SUBJECT CCPFV STANDARDS (CXS 57-1981, CXS 66-1981, CXS 260-2007, CXS 320-2017):

A.2.2.1 PROPOSED AMENDMENTS TO FOOD ADDITIVE PROVISIONS IN FOOD CATEGORIES 04.1.2.3 AND 04.1.2.10

Standard for Pickled Fruits and Vegetables (CXS 260-2007)

Food category 04.1.2.3: Fruit in vinegar, oil, or brine			
Additive	INS	Max Level	Notes
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, P260

Food category 04.1.2.10: Fermented fruit products			
Additive	INS	Max Level	Notes
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, P260

A.2.2.2 PROPOSED AMENDMENTS TO FOOD ADDITIVE PROVISIONS IN FOOD CATEGORY 04.2.2

Standard for Processed Tomato Concentrates (CXS 57-1981)

Standard for Table Olives (CXS 66-1981)

Standard for Pickled Fruits and Vegetables (CXS 260-2007)

Standard for Quick Frozen Vegetables (CXS 320-2015)

Food category 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	Max Level	Notes
Caramel IV – sulfite ammonia caramel	150d	50000 mg/kg	92, 161, XS57, XS66, XS294, XS320

A.2.2.3 PROPOSED AMENDMENTS TO FOOD ADDITIVE PROVISIONS IN FOOD CATEGORY 04.2.2.1

Standard for Quick Frozen Vegetables (CXS 320-2015)

Food category 04.2.2.1: Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds			
Additive	INS	Max Level	Notes
Acetic acid, glacial	260	GMP	262, 263, XS320
Ascorbic acid, L-	300	GMP	440, A320
Calcium chloride	509	GMP	29(revised), 323, 324, XS320
Calcium sulfate	516	GMP	29(revised), 323, 324, A320
Citric acid	330	GMP	242, 262, 264, 265, A320
Ethylene diamine tetra acetates	385, 386	100 mg/kg	21, 440, A320
Lactic acid, L-, D- and DL-	270	GMP	262, 264, XS320
Malic acid, dl-	296	GMP	265, A320

Monosodium l-glutamate	621	GMP	201, XS320
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	5000 mg/kg	33, 76, P320
Polydimethylsiloxane	900a	10 mg/kg	15, XS320
Potassium dihydrogen citrate	332(i)	GMP	29(revised), A320
Sodium dihydrogen citrate	331(i)	GMP	29(revised), A320
Sulfites	220-225, 539	50 mg/kg	44, 76, 136, 137, B320
Tricalcium citrate	333(iii)	GMP	29(revised), A320
Tripotassium citrate	332(ii)	GMP	29(revised), A320
Trisodium citrate	331(iii)	GMP	29(revised), A320

A.2.2.4 PROPOSED AMENDMENTS TO FOOD ADDITIVE PROVISIONS IN FOOD CATEGORY 04.2.2.3

Standard for Table Olives (CXS 66-1981)

Standard for Pickled Fruits and Vegetables (CXS 260-2007)

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			
Additive	INS	Max Level	Notes
Allura red AC	129	300 mg/kg	161, XS66
Aspartame-acesulfame salt	962	200 mg/kg	113, 144, XS66
Brilliant blue FCF	133	500 mg/kg	161, XS66
Caramel III – ammonia caramel	150c	500 mg/kg	XS66
Carmines	120	500 mg/kg	161, 178, XS66
Carotenes, beta	160a(i),a(iii), a(iv)	5 mg/kg	341, 344, XS66
Carotenes, beta-, vegetable	160a(ii)	5 mg/kg	341, 344, XS66
Diacetyltartaric and fatty acid esters of glycerol	472e	2500 mg/kg	XS66
Ethylene diamine tetra acetates	385, 386	250 mg/kg	21, A66
Fast green FCF	143	300 mg/kg	XS66
Ferrous gluconate	579	150 mg/kg	23, 48, A66a
Ferrous lactate	585	150 mg/kg	23, 48, A66a
Grape skin extract	163(ii)	100 mg/kg	179, 181, XS66
Indigotine (indigo carmine)	132	150 mg/kg	161, XS66
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, P66, P260
Polydimethylsiloxane	900a	10 mg/kg	XS66
Propylene glycol alginate	405	6000 mg/kg	386, XS38, XS66 , XS260
Saccharins	954(i)-(iv)	160 mg/kg	144, 500, XS66
Steviol glycosides	960a, 960b, 960c, 960d	330 mg/kg	26, 144, XS66

A.2.2.5 PROPOSED AMENDMENTS TO FOOD ADDITIVE PROVISIONS IN FOOD CATEGORY 04.2.2.4

Standard for Processed Tomato Concentrates (CXS 57-1981)

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			
Additive	INS	Max Level	Notes
Acesulfame potassium	950	350 mg/kg	188, 478, XS57
Advantame	969	10 mg/kg	478, XS57
Allura red AC	129	200 mg/kg	161, XS57
Aspartame	951	1000 mg/kg	191, 478, XS57
Aspartame-acesulfame salt	962	350 mg/kg	113, 477, XS57

Brilliant blue FCF	133	200 mg/kg	161, XS57
Caramel III - ammonia caramel	150c	50000 mg/kg	161, XS57
Carotenes, beta-	160a(i),a(iii),a(iv)	50 mg/kg	341, 344, XS57
Carotenes, beta-, vegetable	160a(ii)	50 mg/kg	341, 344, XS57
Ethylene diamine tetra acetates	385, 386	365 mg/kg	21, XS57
Fast green FCF	143	200 mg/kg	XS57
Neotame	961	33 mg/kg	478, XS57
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, XS57
Polydimethylsiloxane	900a	10 mg/kg	XS57
Saccharins	954(i)-(iv)	160 mg/kg	144, 477, 500, XS57
Stannous chloride	512	25 mg/kg	43, XS57
Steviol glycosides	960a, 960b, 960c,960d	70 mg/kg	26, 477, XS57
Sucralose (trichlorogalactosucrose)	955	580 mg/kg	478, XS57
Sulfites	220-225, 539	50 mg/kg	44, XS57

A.2.2.6 PROPOSED AMENDMENTS TO FOOD ADDITIVE PROVISIONS IN FOOD CATEGORY 04.2.2.5

Standard for Processed Tomato Concentrates (CXS 57-1981)

Food category 04.2.2.5: Vegetables (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	Max Level	Notes
Acesulfame potassium	950	1000 mg/kg	188, 478, XS57
Advantame	969	10 mg/kg	478, XS257R, XS57
Aspartame	951	1000 mg/kg	191, 478, XS57
Aspartame-acesulfame salt	962	1000 mg/kg	119, 477, XS57
Caramel III - ammonia caramel	150c	50000 mg/kg	XS57
Carmines	120	100 mg/kg	178, XS57
Carotenes, beta-	160a(i),a(iii),a(iv)	50 mg/kg	341, 344, XS57
Carotenes, beta-, vegetable	160a(ii)	50 mg/kg	341, 344, XS57
Chlorophylls and Chlorophyllins, copper complexes	141(i), (ii)	100 mg/kg	62, XS57
Ethylene diamine tetra acetates	385, 386	250 mg/kg	21, XS57
Grape skin extract	163(ii)	100 mg/kg	179, 181, XS57
Hydroxybenzoates, para-	214, 218	1000 mg/kg	27, XS57
Neotame	961	33 mg/kg	478, XS57
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, 76, XS57
Polydimethylsiloxane	900a	10 mg/kg	XS57
Saccharins	954(i)-(iv)	160 mg/kg	477, 500, XS57
Sorbates	200, 202, 203	1000 mg/kg	42, XS57
Steviol glycosides	960a, 960b, 960c,960d	330 mg/kg	26, 477, XS57
Sucralose (trichlorogalactosucrose)	955	400 mg/kg	169, 478, XS57
Sulfites	220-225, 539	500 mg/kg	44, 138, XS57

A.2.2.7 PROPOSED AMENDMENTS TO FOOD ADDITIVE PROVISIONS IN FOOD CATEGORY 04.2.2.6

Standard for Processed Tomato Concentrates (CXS 57-1981)

Food category 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	Max Level	Notes
Acesulfame potassium	950	350 mg/kg	188, 478, XS57
Allura red AC	129	200 mg/kg	92, 161, XS57
Aspartame	951	1000 mg/kg	191, 478, XS57
Aspartame-acesulfame salt	962	350 mg/kg	113, 477, XS57

Benzoates	210-213	3000 mg/kg	13, <u>XS57</u>
Brilliant blue FCF	133	100 mg/kg	92, 161, <u>XS57</u>
Caramel III - ammonia caramel	150c	50000 mg/kg	161, <u>XS57</u>
Carmines	120	200 mg/kg	92, 178, <u>XS57</u>
Carotenes, beta-	160a(i),a(iii),a(iv)	50 mg/kg	92, 341, 344, <u>XS57</u>
Carotenes, beta-, vegetable	160a(ii)	50 mg/kg	92, 341, 344, <u>XS57</u>
Chlorophylls and chlorophyllins, copper complexes	141(i),(ii)	100 mg/kg	62, 92, <u>XS57</u>
Cyclamates	952(i), (ii), (iv)	250 mg/kg	17, 477, <u>XS57</u>
Diacetyltartaric and fatty acid esters of glycerol	472e	2500 mg/kg	<u>XS57</u>
Ethylene diamine tetra acetates	385, 386	80 mg/kg	21, <u>XS57</u>
Grape skin extract	163(ii)	100 mg/kg	92, 181, <u>XS57</u>
Hydroxybenzoates, para-	214, 218	1000 mg/kg	27, <u>XS57</u>
Indigotine (indigo carmine)	132	200 mg/kg	92, 161, <u>XS57</u>
Neotame	961	33 mg/kg	478, <u>XS57</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>XS57</u>
Polydimethylsiloxane	900a	50 mg/kg	<u>XS57</u>
Polysorbates	432-436	3000 mg/kg	<u>XS57</u>
Propylene glycol esters of fatty acids	477	5000 mg/kg	<u>XS57</u>
Saccharins	954(i)-(iv)	200 mg/kg	477, 500, <u>XS57</u>
Sorbates	200, 202, 203	1000 mg/kg	42, <u>XS57</u>
Steviol glycosides	960a, 960b, 960c, 960d	165 mg/kg	26, 477, <u>XS57</u>
Sucralose (trichlorogalactosucrose)	955	400 mg/kg	478, <u>XS57</u>
Sulfites	220-225, 539	300 mg/kg	44, 205, <u>XS57</u>
Sunset yellow FCF	110	50 mg/kg	92, <u>XS57</u>

A.2.2.8 PROPOSED AMENDMENTS TO FOOD ADDITIVE PROVISIONS IN FOOD CATEGORY 04.2.2.7

Standard for Pickled Fruits and Vegetables (CXS 260-2007)

Food category 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	Max Level	Notes
Glycerol	422	GMP	<u>XS260</u> , XS294
Pullulan	1204	GMP	<u>XS260</u> , XS294

NOTES FOR CCPFV STANDARDS

29 For **use in** non-standardized food-only.

A66 **Except for use in products conforming to the Standard for Table Olives (CXS 66-1981): antioxidant and preservative functions are permitted for use in all table olives, while use as a colour retention agent is permitted only for table olives darkened with oxidation.**

A66a **Except for use in products conforming to the Standard for Table Olives (CXS 66-1981): for use in table olives darkened with oxidation as a colour retention agent.**

A320 **For use in French fried potatoes conforming to the Standard for Quick Frozen Vegetables (CXS 320-2015) as a sequestrant.**

B320 **Except for use in French fried potatoes conforming to the Standard for Quick Frozen Vegetables (CXS 320-2015): sodium thiosulfate (INS 539) as a sequestrant.**

- P66** Except for use in products conforming to the *Standard for Table Olives* (CXS 66-1981): phosphoric acid (INS 338), sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS 343(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), magnesium dihydrogen diphosphate (INS 450(ix)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), and ammonium polyphosphate (INS 452(v)), as acidity regulators, antioxidants, firming agents or preservatives; and INS 339(i)-(iii), 340 (i)-(iii), 341 (i)-(iii), 342 (i)-(ii), 343 (i)-(iii), 450 (i)-(iii), (v)-(vi), 451 (i)-(ii) and 452 (i)-(ii), (iv)-(v) as thickeners in table olives with stuffing only.
- P260** Except for use in products conforming to the *Standard for Pickled Fruits and Vegetables* (CXS 260-2007): phosphoric acid (INS 338), sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS 343(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450(ix)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), as acidity regulators, antioxidants, firming agents, preservatives, sequestrants or stabilizers, singly or in combination.
- P320** Except for use in quick frozen French fried potatoes conforming to the *Standard for Quick Frozen Vegetables* (CXS 320-2015): phosphoric acid (INS 338), sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), as sequestrants, singly or in combination.
- XS57** Excluding products conforming to the *Standard for Processed Tomato Concentrates* (CXS 57-1981).
- XS66** Excluding products conforming to the *Standard for Table Olives* (CXS 66-1981).
- XS260** Excluding products conforming to the *Standard for Pickled Fruits and Vegetables* (CXS 260-2007).

XS320 Excluding products conforming to the Standard for Quick Frozen Vegetables (CXS 320-2015).**A.2.3 PROPOSED AMENDMENTS TO TABLE 3 OF THE GSFA FOR THE ALIGNMENT OF THE SUBJECT CCPFV STANDARDS (CXS 66-1981 and CXS 260-2007):****A.2.3.1 AMENDMENTS TO TABLE 3****Standard for Table Olives (CXS 66-1981)**

Standard for Table Olives (CXS 66-1981) has a general reference to GSFA. As such, CXS66-1981 should be removed from the column of "Specific allowance in the following commodity standards".

INS No.	Additive	Functional Class	Year Adopted	Specific allowance in the following commodity standards
423	Octenyl succinic acid (OSA) modified gum arabic	Emulsifier	2018	CS 13-1981, CS 66-1981 , CS 254-2007

A.2.3.2 AMENDMENTS TO REFERENCE TO COMMODITY STANDARDS FOR GSFA TABLE 3 ADDITIVES**Standard for Pickled Fruits and Vegetables (CXS 260-2007)**

04.1.2.3	Fruit in vinegar, oil, or brine
	Acidity regulators, antifoaming agents, antioxidants, colours, colour retention agents, firming agents, flavour enhancers, preservatives, sequestrants, stabilizers and sweeteners listed in Table 3 are acceptable for use in foods conforming to this Standard.
Codex Standard	Pickled Fruits and Vegetables (CXS 260-2007)

04.1.2.10	Fermented fruits products
	Acidity regulators, antifoaming agents, antioxidants, colours, colour retention agents, firming agents, flavour enhancers, preservatives, sequestrants, stabilizers and sweeteners listed in Table 3 are acceptable for use in foods conforming to this Standard.
Codex Standard	Pickled Fruits and Vegetables (CXS 260-2007)

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, antifoaming agents, antioxidants, colours, colour retention agents, firming agents, flavour enhancers, preservatives, sequestrants, stabilizers and sweeteners listed in Table 3 are acceptable for use in foods conforming to this Standard.
Codex Standard	Pickled Fruits and Vegetables (CXS 260-2007)

A.3- PROPOSED AMENDMENTS TO TABLES 1, 2 AND 3 OF THE GSFA RELATING TO REGIONAL STANDARDS (308R-2011, 313R-2013, 314R-2013, 323R-2017, 324R-2017)**A.3.1 PROPOSED AMENDMENTS TO TABLE ONE OF THE GSFA FOR THE ALIGNMENT OF THE SUBJECT REGIONAL STANDARDS (308R-2011, 313R-2013, 314R-2013, 323R-2017, 324R-2017): (alphabetical order)**

ACESULFAME POTASSIUM				
INS: 950		Functional Class: Flavour enhancer, Sweetener		
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	350 mg/kg	478, 188, <u>XS314R</u>	2019

04.2.2.2	<u>Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds</u>	300 mg/kg	A-323R	
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	350 mg/kg	188, 478, XS308R	2021
04.2.2.8	<u>Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds</u>	300 mg/kg	A-323R	

ACETIC ACID, GLACIAL				
INS: 260				
Functional Class: Acidity regulator, Preservative				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
04.2.1.1	Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds, and nuts and seeds	GMP	262, 263, XS40R, XS324R	2013

ADVANTAME				
INS: 969				
Functional Class: Flavour enhancer, Sweetener				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	10 mg/kg	144, 348, B-323R	2023
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	10 mg/kg	144, 345, 478, B-323R	2023

ALLURA RED AC				
INS: 129				
Functional Class: Colour				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	300 mg/kg	161, 182, XS314R	2009
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	200 mg/kg	92, 161, XS308R	2009

ASCORBIC ACID, L-				
INS: 300				
Sequestrant				
Functional Class: Acidity regulator, Antioxidant, Flour treatment agent,				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
04.2.1.1	Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds, and nuts and seeds	500 mg/kg	262, XS40R, XS324R	2013

ASCORBYL ESTERS				
INS: 304, 305				
Functional Class: Antioxidant				

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	80 mg/kg	10, <u>B-323R</u>	2001

ASPARTAME

INS: 951

Functional Class: Flavour enhancer, Sweetener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	1000 mg/kg	478, 191, <u>XS314R</u>	2019
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	1000 mg/kg	144, 348, <u>B-323R</u>	2021
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	1000 mg/kg	191, 478, <u>XS308R</u>	2021
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	1000 mg/kg	144, 478, 345, <u>B-323R</u>	2021

ASPARTAME-ACESULFAME SALT

INS: 962

Functional Class: Sweetener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	350 mg/kg	113, 477, <u>XS314R</u>	2019
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	350 mg/kg	113, 477, <u>XS308R</u>	2021

BENZOATES

INS: 210, 211, 212, 213

Functional Class: Preservative

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	1000 mg/kg	13, <u>XS314R</u>	2001
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	1000 mg/kg	13, <u>XS323R</u>	2003
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	3000 mg/kg	13, <u>XS308R</u>	2001
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	1000 mg/kg	13, <u>XS323R</u>	2001

BRILLIANT BLUE FCF

INS: 133

Functional Class: Colour

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CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES				
INS: 141(i), 141(ii)		Functional Class: Colour		
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	100 mg/kg	62, 182, <u>XS314R</u>	2008
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	100 mg/kg	62, 92, <u>XS308R</u>	2008
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	100 mg/kg	62, <u>XS323R</u>	2005

CITRIC ACID				
INS: 330		Functional Class: Acidity regulator, Antioxidant, Colour retention agent, Sequestrant		
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
04.2.1.1	Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds, and nuts and seeds	GMP	262, 264, XS40R, <u>XS324R</u>	2013

CYCLAMATES				
INS: 952(i), 952(ii), 952(iv)		Functional Class: Sweetener		
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	250 mg/kg	17, 477, <u>XS314R</u>	2019
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	250 mg/kg	17, 477, <u>XS308R</u>	2021

DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL				
INS: 472e		Functional Class: Emulsifier, Sequestrant, Stabilizer		
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	2500 mg/kg	<u>XS314R</u>	2005
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	10000 mg/kg	<u>XS323R</u>	2005
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	2500 mg/kg	<u>XS308R</u>	2005
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	2500 mg/kg	<u>XS323R</u>	2005

ETHYLENE DIAMINE TETRA ACETATES				
INS: 385, 386		Functional Class: Antioxidant, Colour retention agent, Preservative, Sequestrant (INS 385); Antioxidant, Colour retention agent, Preservative, Sequestrant, Stabilizer (INS 386)		

LACTIC ACID, L-, D- and DL-				
INS: 270				
Functional Class: Acidity regulator				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
04.2.1.1	Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds, and nuts and seeds	GMP	262, 264, XS40R, <u>XS324R</u>	2013

NEOTAME				
INS: 961				
Functional Class: Flavour enhancer, Sweetener				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	100 mg/kg	478, <u>XS314R</u>	2019
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	33 mg/kg	144, 348, <u>B-323R</u>	2021
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	33 mg/kg	478, <u>XS308R</u>	2021
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	33 mg/kg	144, 478, 345, <u>B-323R</u>	2021

PHOSPHATES				
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				
Functional Class: Acidity regulator, Anticaking agent, Antioxidant, Emulsifier, Emulsifying salt, Firming agent, Flour treatment agent, Humectant, Preservative, Raising agent, Sequestrant, Stabilizer, Thickener (depending on phosphate)				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	350 mg/kg	33, <u>XS314R</u>	2012
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	5000 mg/kg	33, 76, <u>B-323R</u>	2012
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	2200 mg/kg	33, <u>XS308R</u>	2012
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	2200 mg/kg	33, 76, <u>B-323R</u>	2012

POLYDIMETHYLSILOXANE				
INS: 900a				
Functional Class: Anticaking agent, Antifoaming agent, Emulsifier				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
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	50 mg/kg	<u>XS308R</u>	2004

POLYSORBATES				
INS: 432, 433, 434, 435, 436 Functional Class: Emulsifier, Stabilizer (INS 432, 433, 435, 436); Emulsifier (INS 434)				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	1000 mg/kg	154; <u>XS314R</u>	2007
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	3000 mg/kg	<u>XS308R</u>	2007

PONCEAU 4R (COCHINEAL RED A)				
INS: 124 Functional Class: Colour				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	50 mg/kg	161 & 182, <u>XS314R</u>	2008

PROPYL GALLATE				
INS: 310 Functional Class: Antioxidant				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	50 mg/kg	15, 76, 196, <u>B-323R</u>	2001

PROPYLENE GLYCOL ESTERS OF FATTY ACIDS				
INS: 477 Functional Class: Emulsifier				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	40000 mg/kg	<u>XS314R</u>	2001
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	5000 mg/kg	<u>XS308R</u>	2001

SACCHARINS				
INS: 954(i), 954(ii), 954(iii), 954(iv) Functional Class: Sweetener				
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	200 mg/kg	477, 500, <u>XS314R</u>	2019
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	500 mg/kg	144, 348, 500, <u>B-323R</u>	2021
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	200 mg/kg	477, 500, <u>XS308R</u>	2021

04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	160 mg/kg	144, 477, 345, 500, <u>B-323R</u>	2021
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SODIUM DIHYDROGEN CITRATE

INS: 331(i) **Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
04.2.1.1	Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds, and nuts and seeds	GMP	262, XS40R, <u>XS324R</u>	2015

SORBATES

INS: 200, 202, 203 **Functional Class: Preservative**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	1000 mg/kg	42, <u>XS314R</u>	2012
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	1000 mg/kg	42, <u>XS308R</u>	2012
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	1000 mg/kg	42, 221, <u>XS323R</u>	2012

SORBITAN ESTERS OF FATTY ACIDS

INS: 491, 492, 493, 494, 495 **Functional Class: Emulsifier, Stabilizer (INS 491-494); Emulsifier (INS 495)**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	5000 mg/kg	76, <u>XS323R</u>	2016

STEAROYL LACTYLATES

INS: 481(i), 482(i) **Functional Class: Emulsifier, Flour treatment agent, Foaming agent, Stabilizer**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	5000 mg/kg	76, <u>XS323R</u>	2016

STEVIOL GLYCOSIDES

INS: 960a, 960b, 960c, 960d **Functional Class: Sweetener**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
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04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	330 mg/kg	26, 477, <u>XS314R</u>	2011
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	40 mg/kg	26, 144, 348, <u>B-323R</u>	2011
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	165 mg/kg	26, 477, <u>XS308R</u>	2011
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	40 mg/kg	26, 144, 345, 477, <u>B-323R</u>	2011

SUCRALOSE (TRICHLOROGALACTOSUCROSE)**INS: 955****Functional Class: Flavour enhancer, Sweetener**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	400 mg/kg	478, <u>XS314R</u>	2019
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	580 mg/kg	144, 348, <u>B-323R</u>	2021
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	400 mg/kg	478, <u>XS308R</u>	2021
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	150 mg/kg	144, 478, 345, <u>B-323R</u>	2021

SULFITES**INS: 220, 221, 222, 223, 224, 225, 539****Functional Class: Antioxidant, Bleaching agent, Flour treatment agent, Preservative (INS 220, 221, 223, 224); Antioxidant, Preservative (INS 222, 225); Antioxidant, Sequestrant (INS 539)**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	100 mg/kg	44, 206, <u>XS314R</u>	2012
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	500 mg/kg	44, 105, <u>B-323R</u>	2006
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	300 mg/kg	44, 205, <u>XS308R</u>	2011

SUNSET YELLOW FCF**INS: 110****Functional Class: Colour**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	300 mg/kg	161, 182, <u>XS314R</u>	2008
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed	50 mg/kg	92, <u>XS308R</u>	2008

	pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5			
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TOCOPHEROLS				
INS: 307a, 307b, 307c		Functional Class: Antioxidant		
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	200 mg/kg	XS38, B-323R	2016

TRISODIUM CITRATE				
INS: 331(iii)		Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer		
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
04.2.1.1	Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds, and nuts and seeds	GMP	262, XS40R, XS324R	2015

A.3.2 PROPOSED AMENDMENTS TO TABLE 2 OF THE GSFA FOR THE ALIGNMENT OF THE SUBJECT REGIONAL STANDARDS (308R-2011, 313R-2013, 314R-2013, 323R-2017, 324R-2017):

A.3.2.1 PROPOSED AMENDMENTS TO FOOD ADDITIVE PROVISIONS IN FOOD CATEGORY 04.1.2

Regional Standard for Date Paste (CCNE) (CXS 314R-2013)

Additive	INS	Step/Year Adopted	Max level	Notes
CARNAUBA WAX	903	2004	400mg/kg	XS160, XS314R

A.3.2.2 PROPOSED AMENDMENTS TO FOOD ADDITIVE PROVISIONS IN FOOD CATEGORY 04.1.2.8

Regional Standard for Date Paste (CCNE) (CXS 314R-2013)

Additive	INS	Step/Year Adopted	Max level	Notes
ACESULFAME POTASSIUM	950	2019	350mg/kg	478, 188, XS314R
ALLURA RED AC	129	2009	300mg/kg	161, 182, XS314R
ASPARTAME	951	2019	1000mg/kg	478, 191, XS314R
ASPARTAME-ACESULFAME SALT	962	2019	350mg/kg	113, 477, XS314R
BENZOATES	210-213	2001	1000mg/kg	13, XS314R
BRILLIANT BLUE FCF	133	2009	100mg/kg	161, 182, XS314R
CARAMEL III - AMMONIA CARAMEL	150c	2008	7500mg/kg	182, XS314R
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2008	7500mg/kg	182, XS314R
CARMINES	120	2008	500mg/kg	178, 182, XS314R
CAROTENES, BETA-	160a(i), a(iii), a(iv)	2023	18 mg/kg	341, 344, XS240, XS314R
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	18 mg/kg	341, 344, XS240, XS314R
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i), (ii)	2008	100 mg/kg	62, 182, XS314R
CYCLAMATES	952(i), (ii), (iv)	2019	250 mg/kg	17, 477, XS314R

DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2005	2500 mg/kg	<u>XS314R</u>
FAST GREEN FCF	143	2009	100mg/kg	161, 182, <u>XS314R</u>
GRAPE SKIN EXTRACT	163(ii)	2011	500mg/kg	179, 181, 182, <u>XS314R</u>
HYDROXYBENZOATES, PARA-	214, 218	2010	800mg/kg	27, <u>XS314R</u>
INDIGOTINE (INDIGO CARMINE)	132	2009	150mg/kg	161, 182, <u>XS314R</u>
NEOTAME	961	2019	100mg/kg	478, <u>XS314R</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	2012	350mg/kg	33, <u>XS314R</u>
POLYSORBATES	432-436	2007	1000 mg/kg	154, <u>XS314R</u>
PONCEAU 4R (COCHINEAL RED A)	124	2008	50 mg/kg	161, 182, <u>XS314R</u>
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	2001	40000 mg/kg	<u>XS314R</u>
SACCHARINS	954(i)-(iv)	2019	200 mg/kg	477, 500, <u>XS314R</u>
SORBATES	200, 202, 203	2012	1000 mg/kg	42, <u>XS314R</u>
STEVIOLE GLYCOSIDES	960a, 960b, 960c, 960d	2011	330 mg/kg	26, 477, <u>XS314R</u>
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2019	400 mg/kg	478, <u>XS314R</u>
SULFITES	220-225, 539	2012	100 mg/kg	44, 206, <u>XS314R</u>
SUNSET YELLOW FCF	110	2008	300 mg/kg	161, 182, <u>XS314R</u>

A.3.2.3 PROPOSED AMENDMENTS TO FOOD ADDITIVE PROVISIONS IN FOOD CATEGORY 04.2.1.1

Regional Standard for Yacon (CCLAC) (CXS 324R-2017)

Additive	INS	Step/Year Adopted	Max level	Notes
ACETIC ACID, GLACIAL	260	2013	GMP	262, 263, XS40R, <u>XS324R</u>
ASCORBIC ACID, L-	300	2013	500 mg/kg	262, XS40R, <u>XS324R</u>
CITRIC ACID	330	2013	GMP	262, 264, XS40R, <u>XS324R</u>
LACTIC ACID, L-, D- and DL-	270	2013	GMP	262, 264, XS40R, <u>XS324R</u>
SODIUM DIHYDROGEN CITRATE	331(i)	2015	GMP	262, XS40R, <u>XS324R</u>
TRISODIUM CITRATE	331(iii)	2015	GMP	262, XS40R, <u>XS324R</u>

A.3.2.4 PROPOSED AMENDMENTS TO FOOD ADDITIVE PROVISIONS IN FOOD CATEGORY 04.2.2

Regional Standard for Harissa (Red Hot Pepper Paste) (CCNE) (CXS 308R-2011)

Regional Standard for Laver Products (CCASIA) (CXS 323R-2017)

Additive	INS	Step/Year Adopted	Max level	Notes
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2009	50000 mg/kg	92, 161, XS294, <u>XS308R, XS323R</u>

A.3.2.5 PROPOSED AMENDMENTS TO FOOD ADDITIVE PROVISIONS IN FOOD CATEGORY 04.2.2.2

Regional Standard for Laver Products (CCASIA) (CXS 323R-2017)

Additive	INS	Step/Year Adopted	Max level	Notes
<u>ACESULFAME POTASSIUM</u>	<u>950</u>		<u>300 mg/kg</u>	<u>A-323R</u>
ADVANTAME	969	2023	10 mg/kg	144, 348, <u>B-323R</u>
ASCORBYL ESTERS	304, 305	2001	80 mg/kg	10, <u>B-323R</u>

ASPARTAME	951	2021	1000 mg/kg	144, 348, <u>B-323R</u>
BENZOATES	210-213	2003	1000 mg/kg	13, <u>XS323R</u>
BUTYLATED HYDROXYANISOLE	320	2005	200 mg/kg	15, 76, 196, <u>B-323R</u>
BUTYLATED HYDROXYTOLUENE	321	2005	200 mg/kg	15, 76, 196, <u>B-323R</u>
CANTHAXANTHIN	161g	2011	10 mg/kg	<u>XS323R</u>
CARAMEL III - AMMONIA CARAMEL	150c	2010	50000 mg/kg	76, 161, <u>XS323R</u>
CAROTENES, BETA-	160a(i), a(iii), a(iv)	2023	50 mg/kg	341, 344 <u>XS323R</u>
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	50 mg/kg	341, 344, <u>XS323R</u>
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2005	10000 mg/kg	<u>XS323R</u>
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2001	800 mg/kg	21, 64, 297, <u>B-323R</u>
NEOTAME	961	2021	33 mg/kg	144, 348, <u>B-323R</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	2012	5000 mg/kg	33, 76, <u>B-323R</u>
PROPYL GALLATE	310	2001	50 mg/kg	15, 76, 196, <u>B-323R</u>
SACCHARINS	954(i)-(iv)	2021	500 mg/kg	144, 348, 500, <u>B-323R</u>
SORBITAN ESTERS OF FATTY ACIDS	491-495	2016	5000 mg/kg	76, <u>XS323R</u>
STEAROYL LACTYLATES	481(i), 482(i)	2016	5000 mg/kg	76, <u>XS323R</u>
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2011	40 mg/kg	26, 144, 348, <u>B-323R</u>
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2021	580 mg/kg	144, 348, <u>B-323R</u>
SULFITES	220-225, 539	2006	500 mg/kg	44, 105, <u>B-323R</u>
TOCOPHEROLS	307a, b, c	2016	200 mg/kg	XS38, <u>B-323R</u>

A.3.2.6 PROPOSED AMENDMENTS TO FOOD ADDITIVE PROVISIONS IN FOOD CATEGORY 04.2.2.6

Regional Standard for Harissa (Red Hot Pepper Paste (CCNE) (CXS 308R-2011)

Additive	INS	Step/Year Adopted	Max level	Notes
ACESULFAME POTASSIUM	950	2021	350 mg/kg	188, 478, <u>XS308R</u>
ALLURA RED AC	129	2009	200 mg/kg	92, 161, <u>XS308R</u>
ASPARTAME	951	2021	1000 mg/kg	191, 478, <u>XS308R</u>
ASPARTAME-ACESULFAME SALT	962	2021	350 mg/kg	113, 477, <u>XS308R</u>
BENZOATES	210-213	2001	3000 mg/kg	13, <u>XS308R</u>
BRILLIANT BLUE FCF	133	2009	100 mg/kg	92, 161, <u>XS308R</u>
CARAMEL III - AMMONIA CARAMEL	150c	2010	50000 mg/kg	161, <u>XS308R</u>
CARMINES	120	2008	200 mg/kg	92, 178, <u>XS308R</u>

CAROTENES, BETA-	160a(i),a(iii), a(iv)	2023	50 mg/kg	92, 341, 344, <u>XS308R</u>
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	50 mg/kg	92, 341, 344 <u>XS308R</u>
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2008	100 mg/kg	62, 92, <u>XS308R</u>
CYCLAMATES	952(i), (ii), (iv)	2021	250 mg/kg	17, 477, <u>XS308R</u>
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2005	2500 mg/kg	<u>XS308R</u>
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2001	80 mg/kg	21, <u>XS308R</u>
GRAPE SKIN EXTRACT	163(ii)	2011	100 mg/kg	92, 181, <u>XS308R</u>
HYDROXYBENZOATES, PARA-	214, 218	2010	1000 mg/kg	27, <u>XS308R</u>
INDIGOTINE (INDIGO CARMINE)	132	2009	200 mg/kg	92, 161, <u>XS308R</u>
NEOTAME	961	2021	33 mg/kg	478, <u>XS308R</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	2012	2200 mg/kg	33, <u>XS308R</u>
POLYDIMETHYLSILOXANE	900a	2004	50 mg/kg	<u>XS308R</u>
POLYSORBATES	432-436	2007	3000 mg/kg	<u>XS308R</u>
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	2001	5000 mg/kg	<u>XS308R</u>
SACCHARINS	954(i)-(iv)	2021	200 mg/kg	477, 500, <u>XS308R</u>
SORBATES	200, 202, 203	2012	1000 mg/kg	42, <u>XS308R</u>
STEVIOLE GLYCOSIDES	960a, 960b, 960c, 960d	2011	165 mg/kg	26, 477, <u>XS308R</u>
SUCRALOSE (TRICHLOROGALACTOSUCROS E)	955	2021	400 mg/kg	478, <u>XS308R</u>
SULFITES	220-225, 539	2011	300 mg/kg	44, 205, <u>XS308R</u>
SUNSET YELLOW FCF	110	2008	50 mg/kg	92, <u>XS308R</u>

A.3.2.7 PROPOSED AMENDMENTS TO FOOD ADDITIVE PROVISIONS IN FOOD CATEGORY 04.2.2.8

Regional Standard for Laver Products (CCASIA) (CXS 323R-2017)

Additive	INS	Step/Year Adopted	Max level	Notes
<u>ACESULFAME POTASSIUM</u>	<u>950</u>		<u>300 mg/kg</u>	<u>A-323R</u>
ADVANTAME	969	2023	10 mg/kg	144, 345, 478, <u>B-323R</u>
ASPARTAME	951	2021	1000 mg/kg	144, 478, 345, <u>B-323R</u>
BENZOATES	210-213	2001	1000 mg/kg	13, <u>XS323R</u>
CARAMEL III - AMMONIA CARAMEL	150c	2010	50000 mg/kg	161, <u>XS323R</u>
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i), (ii)	2005	100 mg/kg	62, <u>XS323R</u>
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2005	2500 mg/kg	<u>XS323R</u>
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2001	250 mg/kg	21, <u>B-323R</u>
NEOTAME	961	2021	33 mg/kg	144, 478, 345, <u>B-323R</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	2012	2200 mg/kg	33, 76, <u>B-323R</u>
SACCHARINS	954(i)-(iv)	2021	160 mg/kg	144, 345, 477, 500, <u>B-323R</u>
SORBATES	200, 202, 203	2012	1000 mg/kg	42, 221, <u>XS323R</u>
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2011	40 mg/kg	26, 144, 345, 477, <u>B-323R</u>
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2021	150 mg/kg	144, 478, 345, <u>B-323R</u>

NOTES FOR REGIONAL STANDARDS

- 64 For use in dry beans ~~only~~.
- 76 For use in potatoes ~~only~~.
- 144 For use in sweet and sour products ~~only~~.
- 345 For use in curried products ~~only~~.
- 348 For general use in dried seaweed ~~only~~.

A-323R – For use in Seasoned Laver Products only, conforming to the Regional Standard for Laver Products (CXS 323R-2017)

B-323R – Except for products conforming to the Regional Standard for Laver Products (CXS 323R-2017), only for use in Seasoned Laver Products

XS308R – Excluding products conforming to the Regional Standard for Harissa (Red Hot Pepper Paste) (CXS 308R-2011)

XS314R – Excluding products conforming to the Regional Standard for Date Paste (Near East) (CXS 314R-2013)

XS323R – Excluding products conforming to the Regional Standard for Laver Products (CXS 323R-2017)

XS324R – Excluding products conforming to the Regional Standard for Yacon (CXS 324R-2017)

A.3.3 PROPOSED AMENDMENTS TO TABLE 3 OF THE GSFA FOR THE ALIGNMENT OF THE SUBJECT REGIONAL STANDARDS (308R-2011, 313R-2013, 314R-2013, 323R-2017, 324R-2017):

<u>04.1.2.8</u>	<u>Fruit preparations, including pulp, purees, fruit toppings and coconut milk</u>
	<u>Food additives are not permitted in products conforming to this standard</u>
<u>Codex standards</u>	<u>Regional Standard for Date Paste (Near East) (CXS 314R-2013)</u>
<u>04.2.2.2</u>	<u>Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds</u>
	<u>Acidity regulators, anticaking agents, flavour enhancers, sweeteners, thickeners and antioxidants listed in Table 3 are acceptable for use in Seasoned Laver Products only, conforming to this standard. Food additives are not permitted in Dried Laver products and Roasted Laver product conforming to this standard.</u>
<u>Codex standards</u>	<u>Regional Standard for Laver Products (323R-2017)</u>
<u>04.2.2.6</u>	<u>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</u>

	<u>Food additives are not permitted in products conforming to this standard</u>
<u>Codex standards</u>	<u>Regional Standard for Harissa (Red Hot Pepper Paste) (308R-2011)</u>

<u>04.2.2.8</u>	<u>Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds</u>
	<u>Acidity regulators, anticaking agents, flavour enhancers, sweeteners, thickeners and antioxidants listed in Table 3 are acceptable for use in Seasoned Laver Products only, conforming to this standard. Food additives are not permitted in Dried Laver products and Roasted Laver product conforming to this standard.</u>
<u>Codex standards</u>	<u>Regional Standard for Laver Products (323R-2017)</u>

<u>06.8.6</u>	<u>Fermented soybeans (e.g. natto, tempe)</u>
	<u>Food additives are not permitted in products conforming to this standard</u>
<u>Codex standards</u>	<u>Regional Standard for Tempe (313R-2013)</u>

PART B: PROVISIONS RELATED TO AGENDA ITEM 5a

Draft and Proposed Draft Food Additive Provisions

(for adoption at Step 8 and 5/8)¹

B.1 Provisions from CX/FA 24/54/7 Appendix 1²

Food Category No.	05.1.2	Cocoa mixes (syrops)				
Additive	INS	Step	Year	Max Level	Notes	
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	5/8	2024	350 mg/kg	26 & 477	
Food Category No.	07.1	Bread and ordinary bakery wares				
Additive	INS	Step	Year	Max Level	Notes	
ACESULFAME POTASSIUM	950	8	2024r	1000 mg/kg	188 & App1A	
ADVANTAME	969	5/8	2024	10 mg/kg	App1A	
ASPARTAME-ACESULFAME SALT	962	5/8	2024	1000 mg/kg	113 & App1A	
NEOTAME	961	8	2024r	70 mg/kg	App1A	
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	5/8	2024	165 mg/kg	26 & App1A	
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	8	2024r	650 mg/kg	App1A	
Food Category No.	12.2.2	Seasonings and condiments				
Additive	INS	Step	Year	Max Level	Notes	
SACCHARINS	954(i)-(iv)	8	2024r	150 mg/kg	477 & 500	

Notes to the General Standard for Food Additives

Note 26 As steviol equivalents.

Note 113 As acesulfame potassium equivalents (the reported maximum level can be converted to an aspartame-acesulfame salt basis by dividing by 0.44). Combined use of aspartame-acesulfame salt with individual acesulfame potassium or aspartame should not exceed the individual maximum levels for acesulfame potassium or aspartame (the reported maximum

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

- level can be converted to aspartame equivalents by dividing by 0.68).
- Note 188 If used in combination with aspartame-acesulfame salt (INS 962), the combined maximum use level, expressed as acesulfame potassium, should not exceed this level.
- Note 191 If used in combination with aspartame-acesulfame salt (INS 962), the combined maximum use level, expressed as aspartame, should not exceed this level.
- Note 477 Some Codex Members allow use of additives with sweetener function in all foods within this Food Category while others limit additives with sweetener function to those foods with significant energy reduction or no added sugars.
- Note 500 For saccharin and its Ca, K, Na salts, expressed as Na Saccharin.
- App1A Some Codex members allow the use of additives with sweetener and colour functions in this food category while others limit this food category to products without these additives.

B.2 Provisions from CX/FA 24/54/7 Appendix 2

Food Category No.	07.1.1.1	Yeast-leavened breads and specialty breads				
Additive	INS	Step	Year	Max Level	Notes	
BRILLIANT BLUE FCF	133	5/8	2024	100 mg/kg	App1A	
CARAMEL II - SULFITE CARAMEL	150b	5/8	2024	15000 mg/kg	App1A & App2A	
CURCUMIN	100(i)	5/8	2024	200 mg/kg	App1A	
FAST GREEN FCF	143	5/8	2024	100 mg/kg	App1A	
TARTRAZINE	102	5/8	2024	300 mg/kg	App1A	
Food Category No.	07.1.1.2	Soda breads				
Additive	INS	Step	Year	Max Level	Notes	
BRILLIANT BLUE FCF	133	5/8	2024	100 mg/kg	App1A	
CARAMEL II - SULFITE CARAMEL	150b	5/8	2024	15000 mg/kg	App1A	
FAST GREEN FCF	143	5/8	2024	100 mg/kg	App1A	
TARTRAZINE	102	5/8	2024	300 mg/kg	App1A	
Food Category No.	07.1.2	Crackers, excluding sweet crackers				
Additive	INS	Step	Year	Max Level	Notes	
ALLURA RED AC	129	8	2024r	100 mg/kg		
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2024	100 mg/kg	8	
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2024	10 mg/kg	185	
AZORUBINE (CARMOISINE)	122	5/8	2024	50 mg/kg		
BRILLIANT BLUE FCF	133	5/8	2024	100 mg/kg		
CARAMEL II - SULFITE CARAMEL	150b	5/8	2024	15000 mg/kg		
CARAMEL III - AMMONIA CARAMEL	150c	8	2024r	15000 mg/kg		
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	8	2024r	1200 mg/kg		
CURCUMIN	100(i)	5/8	2024	200 mg/kg		
FAST GREEN FCF	143	5/8	2024	100 mg/kg		
PAPRIKA EXTRACT	160c(ii)	5/8	2024	100 mg/kg	39	
TARTRAZINE	102	5/8	2024	300 mg/kg		
Food Category No.	07.1.3	Other ordinary bakery products (e.g. bagels, pita, English muffins)				
Additive	INS	Step	Year	Max Level	Notes	
ALLURA RED AC	129	8	2024r	300 mg/kg	App1A	
AZORUBINE (CARMOISINE)	122	5/8	2024	50 mg/kg	App1A	
BRILLIANT BLUE FCF	133	5/8	2024	100 mg/kg	App1A	
CARAMEL II - SULFITE CARAMEL	150b	5/8	2024	15000 mg/kg	App1A	
CARAMEL III - AMMONIA CARAMEL	150c	8	2024r	15000 mg/kg	App1A	
CARAMEL IV - SULFITE AMMONIA	150d	8	2024r	25000 mg/kg	App1A	

CARAMEL						
CURCUMIN	100(i)	5/8	2024	200 mg/kg	App1A	
FAST GREEN FCF	143	5/8	2024	100 mg/kg	App1A	
TARTRAZINE	102	5/8	2024	300 mg/kg	App1A	

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

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2024	200 mg/kg	8 & App1A
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2024	10 mg/kg	185 & App1A
BRILLIANT BLUE FCF	133	5/8	2024	100 mg/kg	App1A
CARAMEL II - SULFITE CARAMEL	150b	5/8	2024	15000 mg/kg	App1A
CARAMEL III - AMMONIA CARAMEL	150c	8	2024r	15000 mg/kg	
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	8	2024r	6 mg/kg	62 & App1A
CURCUMIN	100(i)	8	2024	200 mg/kg	App1A
FAST GREEN FCF	143	5/8	2024	100 mg/kg	App1A
PAPRIKA EXTRACT	160c(ii)	5/8	2024	100 mg/kg	39 & App1A
TARTRAZINE	102	5/8	2024	300 mg/kg	App1A

Food Category No. 07.1.5 Steamed breads and buns

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2024	200 mg/kg	8, 201 & App1A
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2024	10 mg/kg	185, 201 & App1A
BRILLIANT BLUE FCF	133	5/8	2024	100 mg/kg	201 & App1A
SULFITE CARAMEL	150b	5/8	2024	15000 mg/kg	201 & App1A
CARAMEL III - AMMONIA CARAMEL	150c	8	2024r	15000 mg/kg	201 & App1A
CURCUMIN	100(i)	5/8	2024	200 mg/kg	201 & App1A
FAST GREEN FCF	143	5/8	2024	100 mg/kg	201 & App1A
TARTRAZINE	102	5/8	2024	300 mg/kg	201 & App1A

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

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2024	200 mg/kg	8 & App1A
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2024	10 mg/kg	185 & App1A
BRILLIANT BLUE FCF	133	5/8	2024	100 mg/kg	App1A
CARAMEL II - SULFITE CARAMEL	150b	5/8	2024	15000 mg/kg	App1A
CARAMEL III - AMMONIA CARAMEL	150c	8	2024r	15000 mg/kg	App1A
CURCUMIN	100(i)	5/8	2024	200 mg/kg	App1A
FAST GREEN FCF	143	5/8	2024	100 mg/kg	App1A
TARTRAZINE	102	5/8	2024	200 mg/kg	App1A

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

Additive	INS	Step	Year	Max Level	Notes
ALLURA RED AC	129	8	2024r	300 mg/kg	App1A
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2024	100 mg/kg	8
AZORUBINE (CARMOISINE)	122	8	2024	100 mg/kg	
BRILLIANT BLACK (BLACK PN)	151	8	2024	200 mg/kg	

BRILLIANT BLUE FCF	133	8	2024r	200 mg/kg	App1A
BROWN HT	155	8	2024	50 mg/kg	
CARAMEL II - SULFITE CARAMEL	150b	5/8	2024	3000 mg/kg	
CARAMEL III - AMMONIA CARAMEL	150c	8	2024r	15000 mg/kg	
CURCUMIN	100(i)	8	2024	200 mg/kg	
FAST GREEN FCF	143	5/8	2024	100 mg/kg	
INDIGOTINE (INDIGO CARMINE)	132	8	2024r	200 mg/kg	
PAPRIKA EXTRACT	160c(ii)	5/8	2024	90 mg/kg	39
QUINOLINE YELLOW	104	8	2024	200 mg/kg	
TARTRAZINE	102	5/8	2024	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	Notes
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2024	10 mg/kg	185 & App2B

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

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2024	10 mg/kg	185 & App2C

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

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2024	25 mg/kg	185 & App2B

Food Category No. 12.2.2 Seasonings and condiments

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2024	600 mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2024	30 mg/kg	185
AZORUBINE (CARMOISINE)	122	8	2024	500 mg/kg	
CARAMEL II - SULFITE CARAMEL	150b	8	2024	50000 mg/kg	
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	5/8	2024	50000 mg/kg	
CURCUMIN	100(i)	8	2024	500 mg/kg	App2E

Food Category No. 12.2.2 Seasonings and condiments

Additive	INS	Step	Year	Max Level	Notes
PAPRIKA EXTRACT	160c(ii)	5/8	2024	350 mg/kg	39
TARTRAZINE	102	8	2024	425 mg/kg	

Food Category No. 12.3 Vinegars

Additive	INS	Step	Year	Max Level	Notes
CARAMEL II - SULFITE CARAMEL	150b	5/8	2024	5000 mg/kg	

Food Category No. 12.4 Mustards

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2024	100 mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2024	30 mg/kg	185
AZORUBINE (CARMOISINE)	122	8	2024	300 mg/kg	
BRILLIANT BLACK (BLACK PN)	151	8	2024	300 mg/kg	
BROWN HT	155	8	2024	300 mg/kg	

CARAMEL II - SULFITE CARAMEL	150b	5/8	2024	300 mg/kg	
CURCUMIN	100(i)	8	2024	300 mg/kg	
PAPRIKA EXTRACT	160c(ii)	5/8	2024	70 mg/kg	39
QUINOLINE YELLOW	104	8	2024	300 mg/kg	
TARTRAZINE	102	8	2024	300 mg/kg	

Food Category No. 12.5 Soups and broths

Additive	INS	Step	Year	Max Level	Notes
ALLURA RED AC	129	8	2024r	100 mg/kg	337
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2024	50 mg/kg	8 & App2F
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2024	10 mg/kg	185
BROWN HT	155	8	2024	50 mg/kg	
CARAMEL II - SULFITE CARAMEL	150b	5/8	2024	25000 mg/kg	
PAPRIKA EXTRACT	160c(ii)	5/8	2024	85 mg/kg	39

Food Category No. 12.6 Sauces and like products

Additive	INS	Step	Year	Max Level	Notes
AZORUBINE (CARMOISINE)	122	8	2024	500 mg/kg	XS302 & XS306
BRILLIANT BLACK (BLACK PN)	151	8	2024	500 mg/kg	XS302 & XS306
BROWN HT	155	8	2024	500 mg/kg	577 & XS302
CARAMEL II - SULFITE CARAMEL	150b	5/8	2024	6000 mg/kg	XS302 & XS306
CURCUMIN	100(i)	8	2024	500 mg/kg	XS302
QUINOLINE YELLOW	104	8	2024	500 mg/kg	XS302 & XS306
TARTRAZINE	102	8	2024	500 mg/kg	577 & XS302

Food Category No. 12.6.1 Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dip)

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2024	30 mg/kg	8 & App2H
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2024	30 mg/kg	185 & App2I
PAPRIKA EXTRACT	160c(ii)	5/8	2024	150 mg/kg	39

Food Category No. 12.6.2 Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	8	2024r	100 mg/kg	8 & 577
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2024	30 mg/kg	185 & XS306
PAPRIKA EXTRACT	160c(ii)	5/8	2024	150 mg/kg	39 & XS306

Food Category No. 12.6.3 Mixes for sauces and gravies

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2024	100 mg/kg	8 & 127
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2024	30 mg/kg	185 & 127
PAPRIKA EXTRACT	160c(ii)	5/8	2024	150 mg/kg	39 & 127

Food Category No. 12.6.4 Clear sauces (e.g. fish sauce)

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2024	400 mg/kg	8 & XS302
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2024	10 mg/kg	185 & XS302

BASED

Food Category No. 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

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2024	10 mg/kg	8
CARAMEL II - SULFITE CARAMEL	150b	5/8	2024	200 mg/kg	
PAPRIKA EXTRACT	160c(ii)	5/8	2024	50 mg/kg	39

Food Category No. 13.3 Dietetic foods intended for special medical purposes (excluding products of food category 13.1)

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2024	50 mg/kg	8 & 566
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2024	10 mg/kg	185 & 566
AZORUBINE (CARMOISINE)	122	8	2024	50 mg/kg	566
CARAMEL II - SULFITE CARAMEL	150b	5/8	2024	4000 mg/kg	566
CURCUMIN	100(i)	8	2024	50 mg/kg	566
QUINOLINE YELLOW	104	8	2024	10 mg/kg	566
TARTRAZINE	102	8	2024	100 mg/kg	566

Food Category No. 13.4 Dietetic formulae for slimming purposes and weight reduction

Additive	INS	Step	Year	Max Level	Notes
AZORUBINE (CARMOISINE)	122	8	2024	50 mg/kg	
CARAMEL II - SULFITE CARAMEL	150b	5/8	2024	5000 mg/kg	
CURCUMIN	100(i)	8	2024	50 mg/kg	
JAGUA (GENIPIN-GLYCINE) BLUE	183	5/8	2024	65 mg/kg	601
QUINOLINE YELLOW	104	8	2024	10 mg/kg	
TARTRAZINE	102	8	2024	50 mg/kg	

Food Category No. 13.5 Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6

Additive	INS	Step	Year	Max Level	Notes
AZORUBINE (CARMOISINE)	122	8	2024	300 mg/kg	

Food Category No. 13.5 Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6

Additive	INS	Step	Year	Max Level	Notes
CARAMEL II - SULFITE CARAMEL	150b	5/8	2024	20000 mg/kg	
CHLOROPHYLLS	140	5/8	2024	20 mg/kg	
CURCUMIN	100(i)	8	2024	50 mg/kg	
JAGUA (GENIPIN-GLYCINE) BLUE	183	5/8	2024	65 mg/kg	601
QUINOLINE YELLOW	104	8	2024	10 mg/kg	
TARTRAZINE	102	8	2024	300 mg/kg	

Food Category No. 13.6 Food supplements

Additive	INS	Step	Year	Max Level	Notes
AZORUBINE (CARMOISINE)	122	8	2024r	300 mg/kg	533, 539 & App2J

Food Category No. 15.0 Ready-to-eat savouries

Additive	INS	Step	Year	Max Level	Notes
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CARAMEL II - SULFITE CARAMEL	150b	5/8	2024	1000 mg/kg	
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Food Category No. 15.1 Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)

Additive	INS	Step	Year	Max Level	Notes
ALLURA RED AC	129	8	2024r	200 mg/kg	
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2024	20 mg/kg	8 & App2K
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2024	20 mg/kg	185 & App2K
AZORUBINE (CARMOISINE)	122	5/8	2024	200 mg/kg	
BRILLIANT BLACK (BLACK PN)	151	8	2024	200 mg/kg	
BROWN HT	155	8	2024	200 mg/kg	
CURCUMIN	100(i)	8	2024	300 mg/kg	
JAGUA (GENIPIN-GLYCINE) BLUE	183	5/8	2024	600 mg/kg	601 & App2L
PAPRIKA EXTRACT	160c(ii)	5/8	2024	250 mg/kg	39
QUINOLINE YELLOW	104	8	2024	200 mg/kg	
TARTRAZINE	102	8	2024	300 mg/kg	

Food Category No. 15.2 Processed nuts, including coated nuts and nut mixtures (with e.g. dried fruit)

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2024	10 mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2024	10 mg/kg	185
AZORUBINE (CARMOISINE)	122	8	2024	100 mg/kg	
BRILLIANT BLACK (BLACK PN)	151	8	2024	100 mg/kg	
BROWN HT	155	8	2024	100 mg/kg	
CURCUMIN	100(i)	8	2024	100 mg/kg	
PAPRIKA EXTRACT	160c(ii)	5/8	2024	100 mg/kg	39
TARTRAZINE	102	5/8	2024	120 mg/kg	

Food Category No. 15.3 Snacks - fish based

Additive	INS	Step	Year	Max Level	Notes
PAPRIKA EXTRACT	160c(ii)	5/8	2024	100 mg/kg	39

Notes to the General Standard for Food Additives

Note 8	As bixin.
Note 39	On a total carotenoid basis.
Note 62	As copper.
Note 127	On the served to the consumer basis.
Note 185	As norbixin.
Note 201	For use in flavoured products only.
Note 337	For use in products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981) at 50 mg/kg.
Note 533	Except for use at 100 mg/kg in liquid forms as sold to the consumer only.
Note 539	For use in solid forms as sold to the consumer only.
Note 566	Excluding products conforming to the Guidelines for Ready to Use Therapeutic Foods (CXG 95-2022).
Note 577	Except for use at 50 mg/kg in products conforming to the Standard for Chili Sauce (CXS 306-2011).
Note 601	On a blue polymer basis.
Note XS302	Excluding products conforming to the Standard for Fish Sauce (CODEX STAN 302-2011).
Note XS306	Excluding products conforming to the Standard for Chilli Sauce (CXS 306-2011).
App1A	Some Codex members allow the use of additives with sweetener and colour functions in this food category while others limit this food category to products without these additives.
App2A	For use in pumpernickel bread at 15,000 mg/kg and for use in malt bread at 3,000 mg/kg

App2B	only. Except for use in cakes made from yellow vegetables and fruits, such as pumpkin and citrus, at 70 mg/kg.
App2C	Except for use in monaka wafers and cones for ice cream at 410 mg/kg.
App2D	For use in powdered wasabi only.
App2E	Except for use in seasonings and condiments with tumeric or saffron at 1,500 mg/kg.
App2F	Except for use at 300 mg/kg in carrot and pumpkin flavoured soup.
App2H	Except for use at 100 mg/kg in cheese dips and flavoured mayonnaise.
App2I	Except for use at 100 mg/kg in flavoured mayonnaise.
App2J	Except for use at 1,100 mg/kg in effervescent forms as sold to the consumer.
App2K	For use at 100 mg/kg in flavoured crackers (e.g. barbecue, cheese, hot/spicy) and tortillas/nachos/chips only.
App2L	Except for use in blue/purple tortilla chips at 1,200 mg/kg.

B.3 Provisions from CX/FA 24/54/7 Appendix 3

Food Category No.	14.2.3	Grape wines				
Additive	INS	Step	Year	Max Level	Notes	
NITROGEN	941	8	2024	GMP	59	
POTASSIUM POLYASPARTATE	456	5/8	2024	100 mg/kg		

Food Category No.	14.2.3.3	Fortified grape wine, grape liquor wine, and sweet grape wine				
Additive	INS	Step	Year	Max Level	Notes	
CARAMEL I - PLAIN CARAMEL	150a	5/8	2024	GMP		
CARAMEL II - SULFITE CARAMEL	150b	5/8	2024	50000 mg/kg		

Notes to the General Standard for Food Additives

Note 59 For use as a packaging gas only.

B.5 Provisions from CX/FA 24/54/7 Appendix 4

Food Category No.	01.1.4	Flavoured fluid milk drinks				
Additive	INS	Step	Year	Max Level	Notes	
JAGUA (GENIPIN-GLYCINE) BLUE	183	5/8	2024	160 mg/kg	52 & 601	

Food Category No.	01.6.1	Unripened cheese				
Additive	INS	Step	Year	Max Level	Notes	
LAURIC ARGINATE ETHYL ESTER	243	8	2024r	200 mg/kg		
SORBATES	200, 202, 203	8	2024r	1000 mg/kg	42, 223, 492, 494, 561, App4A	

Food Category No.	01.6.2	Ripened cheese				
Additive	INS	Step	Year	Max Level	Notes	
SORBATES	200, 202, 203	8	2024r	3000 mg/kg	42, 499, 595, XS208, XS274, XS276, XS277	

Food Category No.	01.6.2.1	Ripened cheese, includes rind				
Additive	INS	Step	Year	Max Level	Notes	
LAURIC ARGINATE ETHYL ESTER	243	8	2024r	200 mg/kg	XS208, XS274, XS276 & XS277	

Food Category No.	01.6.4.2	Flavoured processed cheese, including containing fruit, vegetables, meat, etc.				
Additive	INS	Step	Year	Max Level	Notes	
JAGUA (GENIPIN-GLYCINE) BLUE	183	5/8	2024	44 mg/kg	601	

Food Category No.	01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)				
Additive	INS	Step	Year	Max Level	Notes	

JAGUA (GENIPIN-GLYCINE) BLUE	183	5/8	2024	120 mg/kg	Rev600 & 601
Food Category No.	02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions			
Additive	INS	Step	Year	Max Level	Notes
JAGUA (GENIPIN-GLYCINE) BLUE	183	5/8	2024	160 mg/kg	601
Food Category No.	02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7			
Additive	INS	Step	Year	Max Level	Notes
JAGUA (GENIPIN-GLYCINE) BLUE	183	5/8	2024	200 mg/kg	Rev599 & 601
Food Category No.	03.0	Edible ices, including sherbet and sorbet			
Additive	INS	Step	Year	Max Level	Notes
JAGUA (GENIPIN-GLYCINE) BLUE	183	5/8	2024	120 mg/kg	601
Food Category No.	04.1.1.2	Surface-treated fresh fruit			
Additive	INS	Step	Year	Max Level	Notes
RIBOFLAVINS	101(i),(ii), (iii), (iv)	8	2024r	GMP	4 & XS143
Food Category No.	04.1.2.5	Jams, jellies, marmelades			
Additive	INS	Step	Year	Max Level	Notes
JAGUA (GENIPIN-GLYCINE) BLUE	183	5/8	2024	120 mg/kg	601
POLYDIMETHYLSILOXANE	900a	8	2024r	30 mg/kg	602
Food Category No.	04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk			
Additive	INS	Step	Year	Max Level	Notes
JAGUA (GENIPIN-GLYCINE) BLUE	183	5/8	2024	120 mg/kg	601, XS240 & XS314R
Food Category No.	04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts			
Additive	INS	Step	Year	Max Level	Notes
JAGUA (GENIPIN-GLYCINE) BLUE	183	5/8	2024	120 mg/kg	601
Food Category No.	04.1.2.11	Fruit fillings for pastries			
Additive	INS	Step	Year	Max Level	Notes
JAGUA (GENIPIN-GLYCINE) BLUE	183	5/8	2024	120 mg/kg	601
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	Notes
RIBOFLAVINS	101(i),(ii), (iii), (iv)	8	2024r	GMP	4 & XS330
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	Notes
RIBOFLAVINS	101(i),(ii), (iii), (iv)	8	2024r	GMP	XS294
Food Category No.	05.1.4	Cocoa and chocolate products			

Additive	INS	Step	Year	Max Level	Notes
JAGUA (GENIPIN-GLYCINE) BLUE	183	5/8	2024	800 mg/kg	183 & 601
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	Notes
JAGUA (GENIPIN-GLYCINE) BLUE	183	5/8	2024	800 mg/kg	601 & XS309R
Food Category No.	05.3	Chewing gum			
Additive	INS	Step	Year	Max Level	Notes
JAGUA (GENIPIN-GLYCINE) BLUE	183	5/8	2024	800 mg/kg	601
Food Category No.	05.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces			
Additive	INS	Step	Year	Max Level	Notes
JAGUA (GENIPIN-GLYCINE) BLUE	183	5/8	2024	120 mg/kg	601
Food Category No.	06.1	Whole, broken, or flaked grain, including rice			
Additive	INS	Step	Year	Max Level	Notes
METHACRYLATE COPOLYMER, BASIC (BMC)	1205	5/8	2024	GMP	589, XS153, XS169, XS172, XS199, XS201, XS202, XS333, App4C & App4D
Food Category No.	06.3	Breakfast cereals, including rolled oats			
Additive	INS	Step	Year	Max Level	Notes
JAGUA (GENIPIN-GLYCINE) BLUE	183	5/8	2024	2000 mg/kg	601
Food Category No.	06.5	Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)			
Additive	INS	Step	Year	Max Level	Notes
JAGUA (GENIPIN-GLYCINE) BLUE	183	5/8	2024	84 mg/kg	601
Food Category No.	09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms			
Additive	INS	Step	Year	Max Level	Notes
RIBOFLAVINS	101(i),(ii), (iii), (iv)	8	2024r	GMP	95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
Food Category No.	09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms			
Additive	INS	Step	Year	Max Level	Notes
RIBOFLAVINS	101(i),(ii), (iii), (iv)	8	2024r	GMP	16 & XS166
Food Category No.	09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms			
Additive	INS	Step	Year	Max Level	Notes
RIBOFLAVINS	101(i),(ii), (iii), (iv)	8	2024r	GMP	16
Food Category No.	09.2.4.1	Cooked fish and fish products			
Additive	INS	Step	Year	Max Level	Notes
RIBOFLAVINS	101(i),(ii), (iii), (iv)	8	2024r	GMP	95

Food Category No.	09.2.4.2	Cooked mollusks, crustaceans, and echinoderms				
Additive	INS	Step	Year	Max Level	Notes	
RIBOFLAVINS	101(i),(ii), (iii), (iv)	8	2024r	GMP		
Food Category No.	09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms				
Additive	INS	Step	Year	Max Level	Notes	
RIBOFLAVINS	101(i),(ii), (iii), (iv)	8	2024r	GMP	16	
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	Notes	
RIBOFLAVINS	101(i),(ii), (iii), (iv)	8	2024r	GMP	22, XS167, XS189, XS222, XS236, XS244 & XS311	
Food Category No.	10.1	Fresh eggs				
Additive	INS	Step	Year	Max Level	Notes	
RIBOFLAVINS	101(i),(ii), (iii), (iv)	8	2024r	GMP	4	
Food Category No.	11.1.1	White sugar, dextrose anhydrous, dextrose monohydrate, fructose				
Additive	INS	Step	Year	Max Level	Notes	
METHACRYLATE COPOLYMER, BASIC (BMC)	1205	5/8	2024	GMP	589, App4C, App4E & XS212	
Food Category No.	11.1.2	Powdered sugar, powdered dextrose				
Additive	INS	Step	Year	Max Level	Notes	
METHACRYLATE COPOLYMER, BASIC (BMC)	1205	5/8	2024	GMP	589, App4C, App4E & XS212	
Food Category No.	11.2	Brown sugar excluding products of food category 11.1.3				
Additive	INS	Step	Year	Max Level	Notes	
METHACRYLATE COPOLYMER, BASIC (BMC)	1205	5/8	2024	GMP	589, App4C & App4E	
Food Category No.	11.3	Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3				
Additive	INS	Step	Year	Max Level	Notes	
RIBOFLAVINS	101(i),(ii), (iii), (iv)	8	2024r	GMP		
Food Category No.	11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)				
Additive	INS	Step	Year	Max Level	Notes	
JAGUA (GENIPIN-GLYCINE) BLUE	183	5/8	2024	120 mg/kg	258 & 601	
RIBOFLAVINS	101(i),(ii), (iii), (iv)	8	2024r	GMP		
Food Category No.	12.6.1	Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dip)				
Additive	INS	Step	Year	Max Level	Notes	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	8	2024r	5000 mg/kg	Rev594	
Food Category No.	14.1.2	Fruit and vegetable juices				
Additive	INS	Step	Year	Max Level	Notes	

DIMETHYL DICARBONATE	242	5/8	2024	250 mg/kg	XS247
Food Category No.	14.1.3	Fruit and vegetable nectars			
Additive	INS	Step	Year	Max Level	Notes
DIMETHYL DICARBONATE	242	5/8	2024	250 mg/kg	XS247
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	Notes
JAGUA (GENIPIN-GLYCINE) BLUE	183	5/8	2024	80 mg/kg	601 & App4G

Notes to the General Standard for Food Additives

- Note 4 For use in decoration, stamping, marking or branding the product only.
- Note 22 For use in smoked fish paste only.
- Note 42 As sorbic acid.
- Note 52 Excluding chocolate milk.
- Note 95 For non-standardized foods: for use in surimi and fish roe products only.
- Note 183 For use in surface decoration only.
- Note 223 Except for use in products containing added fruits, vegetables, or meats at 3 000 mg/kg.
- Note 258 Excluding maple syrup.
- Note 492 For use in cheese mass only of products conforming to the Standard for Cottage Cheese (CXS 273-1968) and the Standard for Cream Cheese (CXS 275-1973): sorbic acid (INS 200), potassium sorbate (INS 202), calcium sorbate (INS 203).
- Note 494 For use in cheese mass and the surface treatment of sliced, cut, shredded and grated cheese products conforming to the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001): sorbic acid (INS 200), potassium sorbate (INS 202), calcium sorbate (INS 203).
- Note 499 Except for use in products conforming to the Standard for Extra Hard Grating Cheese (CXS 278-1978): sorbic acid (INS 200), potassium sorbate (INS 202) and calcium sorbate (INS 203), at 1000 mg/kg as sorbic acid in the final product.
- Note 561 Includes use in products conforming to the Standard for Mozzarella (CXS 262-2006) except for the surface treatment of high moisture products packaged in liquid, noting the functional class table in CXS 262-2006.
- Note 589 For use as a nutrient carrier in a raw material or other ingredient.
- Note 595 For use in products conforming to the Standards for Cheddar (CXS 263-1966), Danbo (CXS 264-1966), Edam (CXS 265-1966), Gouda (CXS 266-1966), Havarti (CXS 267-1966), Samsø (CXS 268-1966), Emmental (CXS 269-1967), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968) and Provolone (CXS 272-1968): for surface treatment only.
- Note 601 On a blue polymer basis.
- Note 602 Except for use as an antifoaming agent only in products conforming to the Standards for Jams, Jellies and Marmalades (CXS 296-2009) at a maximum level of 10 mg/kg.**
- Note XS36 Excluding products conforming to the Standard for Quick Frozen Finfish, Uneviscerated and Eviscerated (CODEX STAN 36-1981).
- 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 XS208 Excluding products conforming to the Standard for Cheese in Brine (CODEX STAN 208-1999).
- 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 XS240	Excluding products conforming to the Standard for Aqueous Coconut Products (CODEX STAN 240-2003).
Note XS292	Excluding products conforming to the Standard for Live and Raw Bivalve Molluscs (CODEX STAN 292-2008).
Note XS309R	Excluding products conforming to the Codex Regional Standard for Halawa Tehenia (CODEX STAN 309R-211).
Note XS311	Excluding products conforming to the Standard for Smoked Fish, Smoked-flavoured Fish and Smoke-dried Fish (CODEX STAN 311-2013).
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 XS314R	Excluding products conforming to the Standard for Date Paste (CODEX STAN 314R-2013).
Note XS315	Excluding products conforming to the Standard for Fresh and Quick Frozen Raw Scallop Products (CODEX STAN 315-2014).
Note XS167	Excluding products conforming to the Standard for Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes (CODEX STAN 167-1989).
Note XS244	Excluding products conforming to the Standard for Salted Atlantic Herring and Salted Sprat (CODEX STAN 244-2004).
Note XS274	Excluding products conforming to the Standard for Coulommiers (CXS 274-1969).
Note XS276	Excluding products conforming to the Standard for Camembert (CXS 276-1973).
Note XS277	Excluding products conforming to the Standard for Brie (CXS 277-1973).
Note XS202	Excluding products conforming to the Standard for Couscous (CXS 202-1995).
Note XS294	Excluding products conforming to the Standard for Gochujang (CXS 294-2009).
Note XS247	Excluding products conforming to the General Standard for Fruit Juices and Nectars (CXS 247-2005).
Note XS143	Excluding products conforming to the Standard for Dates (CXS 143-1985).
Note XS153	Excluding products conforming to the Standard for Maize (Corn) (CXS 153-1985).
Note XS169	Excluding products conforming to the Standard for Whole and Decorticated Pearl Millet Grains (CXS 169-1989).
Note XS172	Excluding products conforming to the Standard for Sorghum Grains (CXS 172-1989).
Note XS199	Excluding products conforming to the Standard for Wheat and Durum Wheat (CXS 199-1995).
Note XS201	Excluding products conforming to the Standard for Oats (CXS 201-1995).
Note XS330	Excluding products conforming to the Standard for Aubergines (CXS 330-2018).
Note XS333	Excluding products conforming to the Standard for Quinoa (CXS 333-2019).
Note XS212	Excluding products conforming to the Standard for Sugars (CXS 212-1999).
App4A	Except for use in sliced, cut, shredded, or grated product at 3,000 mg/kg.
App4C	For use in accordance with general principles for the addition of essential nutrients to foods (CAC/GL9-1987).
App4D	For use only in nutrient fortified rice.
App4E	For use only in nutrient fortified products.
Rev594	Except for use in emulsified sauces and dips with >20% fat content at 8,000 mg/kg.
App4G	For use in fruit based drinks, including fruit flavoured drinks, only.
Rev600	For use in frozen dairy confections and novelties at a maximum use level of 400 mg/kg.
Rev599	For use in non-dairy frozen confections and novelties at a maximum use level of 400 mg/kg.

B.5 Provisions from CX/FA 24/54/7 Appendix 5

Food Category No.	12.9.1	Fermented soybean paste (e.g., miso)				
Additive	INS	Step	Year	Max Level	Notes	
BENZOATES	210-213	5/8	2024	1000 mg/kg	13	

Food Category No.	12.9.2	Soybean sauce				
Additive	INS	Step	Year	Max Level	Notes	
BENZOATES	210-213	5/8	2024	1000 mg/kg	13	

Notes to the General Standard for Food Additives

Note 13	As benzoic acid.
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PART C: PROVISIONS RELATED TO AGENDA ITEM 6

Consequential amendments to the Tables 1, 2 and 3 of the GSFA, due to the change of INS number for gellan gum to INS 418 (i).