CODEX ALIMENTARIUS COMMISSION E

Food and Agriculture Organization of the United Nations

World Health Organization

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Agenda Item 2 **CX/FA 24/54/2**

February 2024

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD ADDITIVES

Fifty-fourth Session

MATTERS REFERRED BY THE CODEX ALIMENTARIUS COMMISSION AND OTHER SUBSIDIARY BODIES

MATTERS ARISING FROM THE 46TH SESSION OF THE CODEX ALIMENTARIUS COMMISSION (CAC46) AND THE 85TH SESSION OF THE EXECUTIVE COMMITTEE OF THE CODEX ALIMENTARIUS COMMISSION (CCEXEC85)

Matters for information

46th Sessions of the Codex Alimentarius Commission (CAC46)

Standards and Related Texts adopted by the Commission[1]

1. CAC46(2023) adopted:

   (i) the Specifications for the Identity and Purity of Food Additives arising from the 92nd and 95th JECFA meetings noting the specifications for Phospholipase A2 from *Streptomyces violaceoruber* expressed in *S. violaceoruber* should be changed from revised specifications (R) to new specifications (N);

   (ii) the revision of the *Class Names and the International Numbering System for Food Additives* (CXG 36-1989);

   (iii) the relevant food additive provisions of the *General standard for Food Additives* (GSFA, CXS 192-1995);

   (iv) the following revisions to the GSFA:

   - inclusion of the provision for trisodium citrate (INS 331(iii)) in Food Category (FC) 01.1.1 “fluid milk (plain)”;
   - inclusion of the provisions for food additives in FC 14.2.3 “Grape wines”;
   - revision to the descriptors to FCs 12.2.1 and 12.2.2;
   - inclusion of the provisions for riboflavin, synthetic (INS 101(i)), riboflavin 5’-phosphate sodium (INS 101(ii)), riboflavin from Bacillus subtilis (INS 101(iii), riboflavin from *Ashbya gossypii* (INS 101(iv)) and spirulina extract (INS 134) in Table 3;
   - inclusion of mono- and diglycerides of fatty acids (INS 471) in FC 02.1.2;
   - inclusion of the provisions for polyglycerol esters of fatty acids (INS 475), sorbitan esters of fatty acids (INS 491-495), and stearoyl lactylates (INS 481(i), 482(i)) in FC 02.1.2;
   - revisions to Notes 488 and 502;
   - deletion of Note 301 from the provision for BENZOATES in FC 14.1.4;
   - inclusion of riboflavin from *Ashbya gossypii* (INS 101(iv)) in the group header RIBOFLAVINS in Tables 1 and 2;
   - revised food additive provisions in relation to the alignment of seven (7) standards under the Codex Committee on Milk and Milk Products (CCMMP), three (3) standards under the Codex Committee on Processed Fruits and Vegetables (CCPFV), six (6) standards under the Codex Committee on Nutrition and Foods for Special Dietary Uses (CCNFSDU), one standard under FAO/WHO Coordinating Committee for Africa (CCAFRICA), one standard under the

[1] REP23/CAC paragraphs 56, 58, 60, 61 and Appendix II

FAO/WHO Coordinating Committee for Europe (CCEURO), and one set of guidelines under CCNFSDU;

- revisions to the adopted provisions for sweeteners in different FCs;

(v) The revised food-additive sections for the seven (7) standards for CCMMP, i.e. Standards for: *Milk Powders and Cream Powder* (CXS 207-1999), *Dairy Fat Spreads* (CXS 253-2006), *Mozzarella* (CXS 262-2006), *Evaporated Milks* (CXS 281-1971), *Sweetened Condensed Milks* (CXS 282-1971), *Edible Casein Products* (CXS 290-1995), *Dairy Permeate Powders* (CXS 331-2017);

(vi) The revised food-additive sections of the three (3) standards for CCPFV, i.e. Standards for: *Mango Chutney* (CXS 160-1987), *Gochujang* (CXS 294-2009) and *Chili Sauce* (CXS 306-2011); and

(vii) The revised food-additive sections of the six (6) standards for CCNFSDU, i.e. Standards for: *Infant Formula and Formulas for Special Medical Purposes Intended for Infants* (CXS 72-1981), *Canned Baby Foods* (CXS 73-1981), *Processed Cereal Based Foods for Infants and Young Children* (CXS 74-1981), *Follow-Up Formula* (156-1987) (renamed as *Follow-up Formula for Older Infants and Product for Young Children*), *Formula Foods in Weight Control Diets* (CXS 181-1991), *Formula for Use in very Low Energy Diets for Weight Reduction* (CXS 203-1995), and one set of guidelines for CCNFSDU i.e. *The Guidelines for Ready to Use Therapeutic Foods* (CXG 92-2022).

Approval[2], Revocation[3], and Discontinuation of work[4]

2. CAC46:

(i) approved the proposals for new food additive provisions of the GSFA, as well as priority list of substances proposed for evaluation by JECFA;

(ii) revoked the food additive provisions of the GSFA; and

(iii) discontinued work on certain draft and proposed draft food additive provisions for the GSFA.

Application of the Statements of Principle concerning the role of science in the Codex decision-making process and the extent to which other factors are taken into account (SoP)[5]

3. CAC46 reiterated its previous conclusion that the draft "Guidance for Codex Chairpersons and Members on the application of the Statements of Principle concerning the role of Science in the Codex decision making process and the extent to which other factors are taken into account" remained serviceable and available as practical guidance for Chairpersons of the Codex Alimentarius Commission and its subsidiary bodies and for Members in situations when there is agreement on science but differing views on other factors/considerations. CAC46 also agreed on the need to gain more experience on application of the draft guidance, and to revisit the draft guidance in the light of experience gained.

New Food Sources and Production Systems (NFPS)[6]

4. CAC46 highlighted the importance of addressing challenges posed by NFPS and the important role Codex could play in this, noted that the current working mechanisms were adequate to address any new work on NFPS that Members might propose, and encouraged Members to submit discussion papers or new work proposals, either to active Codex committees or to the Executive Committee through the Codex Secretariat.

Future Codex work[7]

5. CCEXEC85(2023) agreed that rather than develop a blueprint for the future of Codex, it was more appropriate to use the Codex Strategic Plan 2026-2031 to guide the future direction of Codex and to consider, in parallel, a working model for future Codex work; and that the document (i.e. CX/EXEC 23/85/3, Appendix II) describing the key elements of a model for future Codex work remained a living document that should be periodically reviewed in light of experiences and learnings.

6. CAC46 endorsed the conclusions of CCEXEC85 regarding matters pertaining to future Codex work.

[2] REP23/CAC paragraph 62 and Appendix V
[3] REP23/CAC paragraph 63 and Appendix IV
[4] REP23/CAC paragraph 64 and Appendix VI
[5] REP22/EXEC2 paragraph 82; REP22/CAC paragraph 22 (iv-vi); REP23/CAC paragraph 194 (ii, vi, vii)
[6] REP23/CAC paragraph 206 (i, ii & iii); REP22/CAC paragraph 31 (ii & v)
[7] REP23/CAC paragraphs 8 and 16; REP22/CAC paragraph 41; REP23/EXEC1 paragraph 38 (I & iii).

Codex Strategic Plan 2026-2031[8]

7. CCEXEC85 discussed the first draft of the elements to be included in the Codex Strategic Plan 2026-2031 and agreed to send a Circular Letter (CL) to Members and Observers requesting comments on these elements. CCEXEC85 further agreed that the Chairperson and Vice-Chairpersons should hold informal consultations with Members and Observers to encourage interaction, discussion and reflection, and to support Members and Observers in responding to the CL.

8. CAC46 endorsed the conclusions of CCEXEC85 regarding matters pertaining to the Codex Strategic Plan 2026-2031.

MATTERS ARISING FROM OTHER SUBSIDIARY BODIES AND OTHERS

A. Matters for information

16th Session of the Codex Committee on Contaminants (CCCF16) and 54th Session of the Codex Committee on Pesticide Residues (CCPR54)

Ethylene Oxide and 2-chloroethanol[9][10]

9. CCCF16(2023) agreed to defer the addition of ethylene oxide (EtO) and 2-chloroethanol (2-CE) to the priority list until next year and to request clarification from CCPR on whether EtO and 2-CE meet the Codex definition of pesticide and whether coordination of risk assessment between JECFA and JMPR would be required to evaluate EtO and 2-CE as a contaminant and to inform CCFA of this decision as EtO and 2-CE could potentially be found as an impurity in certain food additives.

10. CCPR54(2023) agreed to advise CCCF17 that EtO is used in some countries as a pesticide (fumigant) and/or as a sterilant and that JECFA should take the lead on the evaluation of EtO, with support from JMPR. This approach would expedite the establishment of a maximum level (ML) for EtO as a contaminant by CCCF due to uses other than a pesticide.

26th Session of the Codex Committee on Food Inspection and Export Certification Systems (CCFICS26)[11]

11. CCFICS26(2023) agreed to inform other Codex Committees about the proposed review and update of the *Principles for Traceability/Product tracing as a tool within a food inspection and certification system* (CXG 60-2006).

42nd Session of the Codex Committee on Methods of Analysis and Sampling (CCMAS42)

Testing methods related to nitrates and nitrites[12]

12. CCMAS42(2023) agreed to establish an electronic Working Group (EWG) to address the issues related to testing methods for nitrates and nitrites testing methods raised by CCFA.

13. CCMAS42 further agreed to consider the report and recommendations of the EWG with the intention of providing a response to CCFA.

33rd Session of the Codex Committee on General Principles (CCGP33)[13]

14. CCGP33(2023) following its discussion on update to the Guide to the procedures for the amendment and revision of Codex standards and related texts in the Procedural Manual, agreed to inform other Codex committees of the ongoing work in this regard to better align with current practices in Codex and international publishing standards.

Others: Matters from the Codex Secretariat

[8] REP22/EXEC2 paragraph 54, REP23/EXEC1 paragraph 115 (iii); REP23/CAC paragraphs 9 and 16
[9] REP23/CF, paragraph 133(vi)
[10] REP23/PR, paragraph 254
[11] REP23/FICS paragraph 117 (a-c)
[12] REP23/MAS, paragraph 13
[13] REP23/GP paragraphs 36 (ii) and 69 (iv)

15. In the process of administrative procedures, the Codex Secretariat will make necessary adjustments to the reference numbers for the Standards for *Gochujang* (CXS 294-2023) and *Chilli Sauce* (CXS 306-2023) in the GSFA. This adjustment follows the conversion of the Regional Standards for: *Gochujang* (CXS 294R-2009); and *Chilli Sauce* (CXS 306R-2011) into international standards. The updates to the GSFA will be carried out after CCFA54 (i.e., to replace CXS 294-2009 and CXS 306-2011 with CXS 294-2023 and CXS 206-2023, respectively).

B. Matters for action

11th Session of the FAO/WHO Coordinating Committee for the Near East (CCNE11)

Alignment of the food additive provisions in the Regional Standards with the GSFA[14]

16. CCNE11(2023):

- confirmed that the FCs listed in the cross-reference table of the GSFA for products conforming to the Regional Standard for: *Canned Humus with Tehena* (CXS 257R-2007), *Canned Foul Medames* (CXS 258R-2007), *Tehena* (CXS 259R-2007), *Harissa (Red Hot Pepper Paste)* (CXS 308R-2011), *Halwa Tehenia* (CXS 309R-2011), *Date Paste* (CXS 314R-2013), and *Doogh* (CXS 332R-2018) were accurate;
- proposed a change in the FC for products conforming to *Regional Standard for mixed zaatar* (CXS 341R-2020) to FC 12.2.1, indicating that these products are classified as herbs; and
- supported all the recommendations outlined in Sections 3.2, 3.3, 3.4, 3.5, 3.6, 3.7, 3.8, and 3.9 of CX/NE 23/11/3 Add.1.

17. CCNE11 agreed to forward the above information for consideration by CCFA54.

18. CCFA54 is **invited to consider** the information provided by CCNE11 and take appropriate actions.

53rd Session of the Codex Committee on Food Additives (CCFA53)

RIBOFLAVINS[15]

19. CCFA53(2023) agreed to include the following food additives in Tables 1, 2 and 3 of the GSFA:

- riboflavin from *Ashbya gossypii* (INS 101(iv)) under the group header RIBOFLAVINS in Tables 1 and 2.
- four food additives (riboflavin, synthetic (INS 101(i)), riboflavin 5'-phosphate sodium (INS 101(ii)), riboflavin from *Bacillus subtilis* (INS 101(iii)), riboflavin from *Ashbya gossypii* (INS 101(iv)) in Table 3.

20. Furthermore, CCFA53 requested the Codex Secretariat to make corresponding amendments to commodity standards and prepare a proposal for consideration by CCFA54.

CAROTENES, BETA (INS 160a(i),INS 160a(iii), INS160a(iv)), beta-carotenes, vegetable (INS 160a(ii)), and beta-apo-8'-carotenal (INS 160e)[16]

21. CCFA53 requested that the Codex Secretariat:

- review the listings for BETA-CAROTENES (INS 160a(i), 160a(iii), 160a(iv)), beta-carotenes, vegetable (INS 160a(ii)), and beta-apo-8'-carotenal (INS 160e) in all relevant commodity standards to ensure consistency with the use levels indicated in CCFA53/CRD2 Rev.2 Annex 1 Part B; and
- prepare a list of all relevant commodity standards from which beta-apo-8'-carotenoic acid ethyl ester (INS 160f) should be removed.

22. In response to the request outlined in paragraphs 20 to 21 above, the Codex Secretariat reviewed all commodity standards and identified five standards elaborated by the following Committees: two from CCPFV, one from CCMMP, and two from the FAO/WHO Coordinating Committee for Asia (CCASIA). It is important to note that CCPFV and CCMMP are currently adjourned, whereas CCASIA remains active.

23. The *Standard for Fermented Milks* (CXS 243-2003) has been included in this document; however, alignment of the food additives section with the GSFA will be considered first by the working group on Alignment during CCFA54.

[14] REP23/NE, paragraphs 33 and 34
[15] REP23/FA, paragraph 24
[16] REP23/FA, paragraph 83

24. It is recommended that CCFA54:

- request CCASIA to confirm the acceptability of deleting Riboflavin, synthetic (INS 101(i)) from the table to Section 4 of the *Regional Standard for Fermented Soybean Paste (Asia)* (CXS 298R-2009), acknowledging its use as a Table 3 additive;
- request CCASIA to clarify if other individual additives in the group of RIBOFLAVINS are acceptable for use in foods conforming to CXS 298R-2009, or if there is reason to limit use to Riboflavin, synthetic (INS 101(i)); and
- inform CCASIA on the deletion of "Carotenoids" (INS 160a(i), 160a(iii), 160e, 160f) and Carotenes, beta-, vegetable (INS 160a(ii)) from the table to Section 4 of the *Regional Standard for Non-Fermented Soybean Products (Asia)* (CXS 322R-2015), acknowledging the CCFA's risk management approach to beta-carotenes and that these additives would no longer be eligible for use in products conforming to the Standard.

25. Recommendations for RIBOFLAVINS are provided in Appendix I, and recommendations for carotene-related food additives are provided in Appendix II.

26. CCFA54 is **invited to consider** the recommendations outlined in paragraphs 24 and 25 (Appendices I and II of this document).

Appendix I

Proposed Amendments to Relevant Commodity Standards Relating to RIBOFLAVINS

New texts added are shown in **bold/underlined** font. Texts proposed for deletion are shown in ~~strikethrough~~

STANDARD FOR PICKLED CUCUMBERS (CUCUMBER PICKLES) (CXS 115-1981)

4. FOOD ADDITIVES

	Name of Additive	Maximum Level
4.4 **Colouring matters**		
101(i)	**Riboflavin, synthetic**	**GMP**
101(ii)	**Riboflavin 5'-phosphate, sodium**	
101(iii)	**Riboflavin from *Bacillus subtilis***	
101(iv)	**Riboflavin from *Ashbya gossypii***	
	~~Riboflavin~~	300 mg/kg singly or in combination
	Fast Green FCF	
	Chlorophyll copper complex	
	Tartrazine	
	Annatto extract	
	Turmeric	
	Sunset Yellow FCF	
	beta-Carotene	
	Oleoresin of paprika	
	Brilliant Blue FCF	
	Caramel, plain	
	Caramel (ammonium sulfite treated)	

STANDARD FOR FERMENTED MILKS (CXS 243-2003)

4 FOOD ADDITIVES

Acidity regulators, colours, emulsifiers, packaging gases and preservatives listed in Table 3 of the *General Standard for Food Additives* (CXS 192-1995) are acceptable for use in fermented milk products categories as specified in the table above.

INS No.	Name of Additive	Maximum Level
Colours		
~~101(i)~~	~~Riboflavin, synthetic~~	~~300 mg/kg~~
~~101(ii)~~	~~Riboflavin 5'-phosphate, sodium~~	

Explanatory Notes:

If CCFA54 endorses the proposed alignment of CXS 243-2003, then all additives specifically listed in Section 4 are expected to be deleted. However, if the proposed alignment is not endorsed, then as the colors listed in Table 3 of the GSFA are acceptable for use in the flavoured categories of fermented milk products, and given the inclusion of riboflavin, synthetic (INS 101(i)), riboflavin 5'-phosphate sodium (INS 101(ii)) in Table 3, it is recommended to delete riboflavin, synthetic (INS 101(i)) and riboflavin 5'-phosphate sodium (INS 101(ii)).

STANDARD FOR JAMS, JELLIES AND MARMALADES (CXS 296-2009)

4 **FOOD ADDITIVES**

INS No.	Name of food additive	Maximum Level
4.4 COLOURS		
~~101(i), (ii)~~	~~Riboflavins~~	~~200 mg/kg~~
101(i)	**Riboflavin, synthetic**	**GMP**
101(ii)	**Riboflavin 5'-phosphate, sodium**	
101(iii)	**Riboflavin from Bacillus subtilis**	
101(iv)	**Riboflavin from *Ashbya gossypii***	

REGIONAL STANDARD FOR FERMENTED SOYBEAN PASTE
(CXS 298R-2009)

4. FOOD ADDITIVES

Acidity regulators, antioxidants, colours, flavours enhancers, preservatives, stabilizers and sweeteners listed in Table 3 of the *General Standard for Food Additives* (CXS 192-1995) are acceptable for use in food conforming to this standard.

INS No.	Name of Food Additive	Maximum Level
~~**4.3 COLOUR**~~		
~~101(i)~~	~~Riboflavin, synthetic~~	~~10 mg/kg~~

Explanatory Notes:

As the colors listed in Table 3 of the GSFA are acceptable for use in in food conforming to this standard, and given the inclusion of riboflavin, synthetic (INS 101(i)) in Table 3, it is recommended to delete riboflavin, synthetic (INS 101(i)). Riboflavin, synthetic (INS 101(i)), is the only color listed under Section 4.3. Therefore, Section 4.3 on Colour should be removed.

Appendix II

Proposed Amendments to Relevant Commodity Standards Relating to Carotene-related Food Additives

New texts added are shown in **bold/underlined** font. Texts proposed for deletion are shown in ~~strikethrough~~

STANDARD FOR PICKLED CUCUMBERS (CUCUMBER PICKLES)
(CXS 115-1981)

4. FOOD ADDITIVES

	Name of Additive	**Maximum Level**
4.4 **Colouring matters**		
	~~beta-Carotene~~	~~300 mg/kg singly or in combination~~
160a(i), 160a(iii), 160a(iv)	**BETA-CAROTENES**	**5 mg/kg, expressed as beta-Carotene, singly or in combination: Beta-Carotenes (beta-carotenes, synthetic (INS 160a(i)), beta-carotenes, Blakeslea trispora (INS 160a(iii)), beta-Carotene-Rich Extract from *Dunaliella salina* (INS 160a(iv)) and beta-carotenes, vegetable (INS 160a(ii))**
160a(ii)	**Carotenes, beta-, vegetable**	

Explanatory Notes:

CXS 115-1981 pertains to FC 04.2.2.3. Below is the provision contained in CCFA53/CRD2 Rev.2 Annex 1 Part B:

04.2.2.3 Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce				
160a(i),a(iii),a(iv)	5	APP1C, APP1D	8	2023r
160a(ii)	5	APP1C, APP1D	8	2023r

Note APP1C Expressed as beta-Carotene.

Note APP1D Singly or in combination: Beta-Carotenes (beta-carotenes, synthetic (INS 160a(i)), beta-carotenes, *Blakeslea trispor*a (INS 160a(iii)), beta-Carotene-Rich Extract from *Dunaliella salina* (INS 160a(iv)) and beta-carotenes, vegetable (INS 160a(ii)).

STANDARD FOR FERMENTED MILKS
(CXS 243-2003)

4 FOOD ADDITIVES

INS No.	**Name of Additive**	**Maximum Level**
Colours		
160a(i) ~~160e~~ ~~160f~~ 160a(iii) **160a(iv)**	**BETA-CAROTENES** ~~Carotene, beta- (synthetic)~~ ~~Carotenal, beta-apo-8'-~~ ~~Carotenoic acid, methyl or ethyl ester, beta-apo-8'-~~ ~~Carotenes, beta- (*Blakeslea trispora*)~~	**20**~~100~~ mg/kg**, expressed as beta-Carotene, singly or in combination: Beta-Carotenes (beta-carotenes, synthetic (INS 160a(i)), beta-carotenes, *Blakeslea trispora* (INS 160a(iii)), beta-Carotene-Rich Extract from *Dunaliella salina* (INS 160a(iv)) and beta-carotenes, vegetable (INS 160a(ii)). Excluding chocolate milk.**
160a(ii)	**Carotenes, beta-, vegetable** ~~Carotenes, vegetable~~	
160e	Carotenal, beta-apo-8'-	**10**~~100~~mg/kg. **Excluding chocolate milk.**

Explanatory Notes:

If CCFA54 endorses the proposed alignment of CXS 243-2003, then all additives specifically listed in Section 4 are expected to be deleted. However, if the proposed alignment is not endorsed, then Colors in CXS 243-2003 can be used in flavoured categories of fermented milk products. These products fall within FCs 01.1.4 and 01.7. Below are the relevant provisions contained In CCFA53/CRD2 Rev.2 Annex 1 Part B.

01.1.4 Flavoured Fluid Milk Drinks					
CAROTENAL, BETA-APO-8'-	160e	10	52	5/8	2023
CAROTENES, BETA-	160a(i),a(iii),a(iv)	20	52, APP1C, APP1D	8	2023r
CAROTENES, BETA-, VEGETABLE	160a(ii)	20	52, APP1C, APP1D	8	2023r

01.7 Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)					
CAROTENES, BETA-	160a(i),a(iii),a(iv)	20	APP1C, APP1D	8	2023r
CAROTENES, BETA-, VEGETABLE	160a(ii)	20	APP1C, APP1D	8	2023r

Note 52 Excluding chocolate milk.

Note APP1C Expressed as beta-Carotene.

Note APP1D Singly or in combination: Beta-Carotenes (beta-carotenes, synthetic (INS 160a(i)), beta-carotenes, *Blakeslea trispora* (INS 160a(iii)), beta-Carotene-Rich Extract from *Dunaliella salina* (INS 160a(iv)) and beta-carotenes, vegetable (INS 160a(ii)).

STANDARD FOR JAMS, JELLIES AND MARMALADES (CXS 296-2009)

4 **FOOD ADDITIVES**

INS No.	Name of food additive	Maximum Level
4.4 COLOURS		
160a(i) 160a(iii) ~~160e~~ ~~160f~~ **160a(iv)**	**BETA-CAROTENES** ~~Carotenes, *beta-*, (synthetic) Carotenes, *beta-* (*Blakeslea trispora*) Carotenal, *beta*-apo-8'- *Beta*-apo-8'-Carotenoic acid, ethyl esters~~	**15**~~500~~ mg/kg**, expressed as beta-carotene, singly or in combination: beta-carotenes (beta-carotenes, synthetic (INS 160a(i)), beta-carotenes, *Blakeslea trispora* (INS 160a(iii)), beta-carotene-rich extract from *Dunaliella salina* (INS 160a(iv)) and beta-carotenes, vegetable (INS 160a(ii))** ~~singly or in combination~~
160a(ii)	Carotenes, beta- , vegetable	
~~160e~~	~~Carotenal, beta-apo-8'-~~	~~500 mg/kg~~

Explanatory Notes:

CXS 296-2003 pertains to FC 04.1.2.5. Below are the relevant provisions contained in CCFA53/CRD2 Rev.2 Annex 1 Part B.

04.1.2.5 Jams, jellies, marmalades						
04.1.2.5	CAROTENES, BETA-	160a(i),a(iii),a(iv)	15	APP1C, APP1D	8	2023r
04.1.2.5	CAROTENES, BETA-, VEGETABLE	160a(ii)	15	APP1C, APP1D	8	2023r

Note APP1C Expressed as beta-Carotene.

Note APP1D Singly or in combination: Beta-Carotenes (beta-carotenes, synthetic (INS 160a(i)), beta-carotenes, *Blakeslea trispora* (INS 160a(iii)), beta-Carotene-Rich Extract from *Dunaliella salina* (INS 160a(iv)) and beta-carotenes, vegetable (INS 160a(ii)).

Carotenal, beta-apo-8'- (INS 160e) is not listed among the approved additives for use in FC 04.1.2.5 in CCFA53/CRD2 Rev.2 Annex 1 Part B. Therefore, it is recommended to delete it.

REGIONAL STANDARD FOR NON-FERMENTED SOYBEAN PRODUCTS (CXS 322R-2015)

4 **FOOD ADDITIVES**

4.2.2. Composite/ flavoured Soybean Beverages and Soybean-based Beverages

Acidity regulators, antioxidants, colours, emulsifiers, flavour enhancer, stabilizers and sweeteners used in accordance with Tables 1, Table 2 and Table 3 of the *General Standard for Food Additives* (CXS 192-1995) in Food Category 06.8.1 are acceptable for use in this product. In addition, the following food additives may be used.

INS No.	Name of Food Additives	Maximum Level
Colour		
~~160a(i),a(iii), e,f~~	~~Carotenoids~~	~~500 mg/kg~~
~~160a(ii)~~	~~Cartenes, beta-, vegetable~~	~~2000 mg/kg~~

Explanatory Notes:

Colors in CXS 322R-2015 can be used in “Composite/ flavoured soybean beverages” and “Soybean-based beverages”. These products fall within FC 06.8.1. FC 06.8.1 is not included in CCFA53/CRD2 Rev.2 Annex 1 Part B. In the GSFA, no

carotene related food additives are permitted for use in FC 06.8.1. Therefore, CCFA53 did not discuss FC 06.8.1 specifically in this regard.