



**Food and Agriculture
Organization of
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**World Health
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Agenda Item 5(b)

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME CODEX COMMITTEE ON FOOD ADDITIVES

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PROVISIONS IN TABLES 1 AND 2 OF TABLE 3 FOOD ADDITIVES WITH: (i) “ACIDITY REGULATOR” FUNCTION FOR OTHER USE THAN ACIDITY REGULATORS; AND (ii) FOR OTHER TABLE 3 FOOD ADDITIVES WITH FUNCTIONS OTHER THAN “EMULSIFIER STABILIZER, THICKENER”, “COLOUR”, AND “SWEETENERS”

Prepared by an electronic Working Group lead by the United States of America, with the assistance of the European Union, Japan, India, Iran, Malaysia, Mexico, Norway, Russia, Spain, South Africa, the United Kingdom, CEFS, ELC, ICBA, IDF, IGTC

Background

1. The physical working group (p-WG) on the General Standard for Food Additives (GSFA) for the 45th Codex Committee on Food Additives (CCFA) reached consensus on the horizontal approach for the use of Table 3 additives with “acidity regulator” function in food categories listed in the Annex to Table 3 of the GSFA.¹ This p-WG then considered proposals for provisions for Table 3 additives with acidity regulator function in the context of this horizontal approach and recommended that when acidity regulators are not justified in a food category, provisions for Table 3 food additives with functions in addition to acidity regulator should be held at their current step in the GSFA.²
2. The 45th CCFA agreed that the e-WG on the GSFA for the 46th CCFA should prepare proposals for provisions for Table 3 food additives with functions in addition to acidity regulator for their use for technological functions other than as acidity regulators.³ The 45th CCFA also tasked this e-WG with preparing proposals on provisions in Tables 1 and 2 of the GSFA for Table 3 additives with technological function other than “emulsifier, thickener, stabilizer” (which will be discussed by the p-WG of the 46th CCFA as part of Agenda Item 5(a)), or “colour” and “sweetener” (which will be affected by the discussion of the 46th CCFA on Note 161 as part of Agenda Item 5(g)).³

Working Document

3. Appendix 1 of this document presents proposals on existing draft, and proposed draft provisions in Tables 1 and 2 of the GSFA for Table 3 food additives for their use for technological functions other than “acidity regulator”, “emulsifier, thickener, stabilizer”, “colour”, and “sweetener”. Appendix 1 presents these proposals in the format of the food categories listed in the Annex to Table 3. The hierarchical nature of the food category system is reflected by including subcategories affected by the listing of a parent food category in the Annex. Information on corresponding Codex commodity standards and the use of food additives in those commodity standards is provided for each food category.
4. The proposals (adopt, adopt with revision, discontinue, discontinue and move to subcategories as appropriate) presented in Appendix 1 are based upon a consensus approach taking into account alignment with corresponding Codex commodity standards and comments by members of the e-WG. These recommendations are based on a “weight of evidence” approach; that is, comments containing justifications were given more weight than comments with no supporting justification.

a) Consideration of provisions for specific additives with “emulsifier, thickener, stabilizer” function:

The e-WG on the GSFA for the 45th CCFA prepared recommendations for provisions in Tables 1 and 2 for food additives listed in Table 3 with “emulsifier, stabilizer, thickener” function.⁴ However, that e-WG only

¹ FA45/CRD 2, Appendix IV

² FA 45/CRD 2, Appendix VI.

³ REP 13/FA, para. 103.

⁴ CX/FA 13/45/7

considered provisions for those additives listed in Appendix X of REP11/FA.⁵ During compilation of provisions for discussion by the e-WG to the 46th CCFA, it was noted that existing draft and proposed draft provisions in Tables 1 and 2 of the GSFA for several Table 3 additives with “emulsifier, stabilizer, thickener” function were not considered by the e-WG on the GSFA for the 45th CCFA. These provisions were not considered because those additives (Bromelain (INS 1101(iii)), Glycerol (INS 422), Potassium lactate (INS 326), Pullulan (INS 1204), Sodium lactate (INS 325), Talc (INS 553(iii)) were not listed in Appendix X of REP11/FA. The current document includes those provisions in Appendix 1 with recommendations that the p-WG follow the horizontal approach agreed upon by the 45th CCFA for the use of emulsifiers, stabilizers and thickeners in that food category, to take into consideration the discussion of the p-WG of the 46th CCFA on Agenda Items 5(a) and 5(d), or, for food category 14.2.3.2 (Sparkling and semi-sparkling grape wines), that the provision be considered by a separate e-WG.

b) Consideration of provisions for specific additives for use as acidity regulators

The 45th CCFA reached decisions on the majority of existing draft and proposed draft provisions in Tables 1 and 2 of the GSFA for the use of Table 3 additives as acidity regulators.⁶ However, during compilation of provisions for discussion by the e-WG to the 46th CCFA it was determined that several provisions for specific additives for use as acidity regulators were either not considered by the 45th Session of the CCFA, or the decision of the 45th CCFA was not consistent with existing Codex commodity standards. Recommendations for these provisions for the use of the additive as an acidity regulator have been compiled in Appendix 2 of this document. Specifically:

- Subcategories of Food Category 09.2 (Processed fish and fish products, including mollusks, crustaceans, and echinoderms): The 45th CCFA reached consensus that, although the use of acidity regulators was not generally justified in food category 09.2, the use of acidity regulators in several of its subcategories is generally justified.¹ Due to the hierarchical nature of the food category system, the 45th CCFA then considered whether provisions for additives with acidity regulator function only from food category 09.2 should be adopted in the corresponding subcategories to food category 09.2 where acidity regulators were justified. The 45th CCFA also held provisions in food category 09.2 for additives with functional effects in addition to acidity regulator for consideration of these additional functional effects in the parent food category (09.2). As such, the use of these additives as acidity regulators in the corresponding subcategories to food category 09.2 was not considered by the 45th CCFA. The e-WG to the 46th CCFA requested comment on the use of these additives for technological function other than as acidity regulators in either food category 09.2 or its subcategories. For those food additives where no information on their use other than as acidity regulator was provided, the use of these food additives as acidity regulators in the subcategories of food category 09.2 was considered by the e-WG. Recommendations for the use of these additives as acidity regulators in the subcategories of food category 09.2 have been compiled in Appendix 2 of this document.
- Omission of Citric acid (INS 330) and Lactic acid, L-, D-, and DL- (INS 270) from Food Categories 13.1.1 (Infant formulae) and 13.1.3 (Formulae for special medical purposes for infants): The e-WG on the GSFA for the 45th CCFA noted that both citric acid and lactic acid are listed in the corresponding Codex commodity standards for food categories 13.1.1 and 13.1.3, and recommended that the provisions for these additives in those food categories that are currently in the Step process be forwarded for adoption at Step 8. However, these provisions were inadvertently omitted from the reports of the p-WG to the 45th CCFA.⁷ As such these provisions were not considered by the 45th CCFA and remain in the Step process of the GSFA. Appendix 2 of this document contains recommendations that these provisions be forwarded for adoption at Step 8.
- Error of comparison of Food Category 13.2 (Complementary foods for infants and young children) with corresponding Codex commodity standards (provisions for Sodium lactate (INS 325) and Tricalcium citrate (INS 333(iii))): The p-WG on the GSFA to the 45th CCFA attempted to align the provisions for acidity regulators in food category 13.2 with the corresponding commodity standards.⁸ The 45th CCFA agreed with this alignment proposal, including the discontinuation of food additive provisions for sodium lactate and tricalcium citrate in food category 13.2.⁹ During compilation of provisions for discussion by the e-WG to the 46th CCFA, it was noted that provisions for sodium lactate and tricalcium citrate are, in-fact, included in one of the commodity standards corresponding to food

⁵ CX/FA 13/45/7, para 1.

⁶ REP 13/FA, paras. 69 – 74.

⁷ FA 45/CRD 2, Appendix I, Part B.

⁸ REP 13/FA para. 72.

⁹ REP 13/FA paras. 73-74.

category 13.2 (i.e. Processed Cereal-Based Foods for Infants and Young Children (CODEX STAN 74-1981)). As such, these provisions are included in Appendix 2 of the current document with a recommendation that they be adopted at Step 8 in the GSFA in accordance with the corresponding Codex commodity standard.

5. The following conventions were used to prepare this documents:

- Subcategories not listed in the Annex to Table 3, but affected by the listing of the parent food category in the Annex to Table 3, are indicated by underlining the food category number of the affected subcategory.
- When the recommendation is to move a food additive provision from a parent food category to a subcategory, the original provision in the parent food category is indicated with ~~strikethrough~~ font and the new provision in the subcategory is in **bold** font with no Step indicated in the "Step/Adopted" column
- In Appendix 2, those provisions for sodium lactate and tricalcium citrate that are being reintroduced and are not currently in the Step process in the GSFA are indicated with **underlined and bold** font with no Step indicated in the "Step/Adopted" column.

Appendix 1: Table 3 food additives for use other than “acidity regulator”, “colour”, and “sweetener”**Food Category No. 01.1.1 (Milk and buttermilk (plain))**

Corresponding commodity standards: None.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
CARBON DIOXIDE	290	GMP	59 ¹⁰	7	Carbonating agent, Packaging gas, Preservative, Propellant	Consider as part of discussion of Agenda Item 5(d)	EU, Malaysia, Mexico, Norway, Spain, UK: supports adoption of provision India: not allowed in India in this FC Russia: tech justification needed South Africa, IDF: preservative function not supported in this FC
NITROGEN	941	GMP	59	7	Packaging gas, Propellant		EU, Malaysia, Mexico, Norway, Russia, South Africa, Spain, UK, IDF: supports adoption of provision India: not allowed in India in this FC
NITROUS OXIDE	942	GMP		7	Antioxidant, Foaming agent, Packaging gas, Propellant	Consider as part of discussion of Agenda Item 5(d)	EU, Malaysia, Mexico, Norway, Russia, South Africa, Spain, UK: supports adoption with Note 59. India: Nitrous oxide not allowed in foods in India IDF: Antioxidant function not supported in this FC

Food Category No. 01.1.1.2 (Buttermilk (plain))

Corresponding commodity standards: None.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
GLYCEROL	422	GMP		7	Humectant, Thickener	Consider as part of ES&T discussion resulting from Agenda Item 5(d)	Mexico, USA: allowed in all foods at GMP Russia: tech justification needed.

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

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

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
CARBON DIOXIDE	290	GMP	59	7	Carbonating agent, Packaging gas, Preservative,	Discontinue, move to FC 01.2.2 (no corresponding commodity	EU, India, Iran, Mexico, Norway, Russia, Spain: supports proposal IDF: supports proposal. In commodity standard carbon dioxide used as a carbonating agent only for

¹⁰ Note 59: Use as packaging gas.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
					Propellant	standard). Other subcategories correspond to Codex Stan 243-2003, which only allows carbonating agents in drinks based on fermented milk, which is FC 01.1.2. FC 01.1.2 is not in the Annex to Table 3, so Carbon Dioxide is already allowed there.	drinks based on fermented milks (both plain and flavoured), regardless of heat-treatment after fermentation.
NITROGEN	944	GMP	59	7	Packaging gas, Propellant	Discontinue, move to FC 01.2.1.2 - Codex Stan 243-2003 does not allow packaging gases in other subcategories	EU, India, Norway, Russia, Spain: supports proposal

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

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

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
NITROUS OXIDE	942	GMP		7	Antioxidant, Foaming agent, Packaging gas, Propellant	Discontinue, move to FC 01.2.1.2 - Codex Stan 243-2003 does not allow packaging gases in other subcategories	India, Iran, Mexico, Norway, Spain - supports proposal Russia: tech justification needed IDF: supports proposal with addition of Note 59

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

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

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
GLYCEROL	422	GMP		7	Humectant, Thickener	Adopt – 45 th CCFA determined ES&T are horizontally justified in this FC.	Malaysia, Spain: support proposal. pWG recommendations (FA45/CRD 2 Appendix V) should be taken into account Mexico, USA: Allowed in foods in general at GMP Russia: tech justification needed
CARBON DIOXIDE	290	GMP	59		Carbonating agent, Packaging gas, Preservative, Propellant	Moved from FC 01.2 - adopt at GMP with Note 59 "Use as packaging gas" - corresponds to CODEX STAN 243-2003	EU, Iran, India, Malaysia, Mexico, Russia, South Africa, Spain, UK, IDF - supports proposal
NITROGEN	941	GMP	59		Packaging gas, Propellant		
NITROUS OXIDE	942	GMP			Antioxidant, Foaming agent, Packaging gas, Propellant		

Food Category No. 01.2.2 (Rennet milk (plain))

Corresponding commodity standards: None.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
GLYCEROL	422	GMP		7	Humectant, Thickener	Adopt – 45 th CCFA determined ES&T are horizontally justified in this FC.	Spain: support proposal. pWG recommendations (FA45/CRD 2 Appendix V) should be taken into account Russia: tech justification needed USA: Allowed in foods in general at GMP
CARBON DIOXIDE	290	GMP	59		Carbonating agent, Packaging gas, Preservative, Propellant	Adopt as listed - moved from parent category 01.2 - no corresponding commodity standards	EU, Mexico, Norway, Spain - supports proposal
NITROGEN	941	GMP	59		Packaging gas, Propellant		

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

Corresponding commodity standards: 288-1976: does not allow packaging gases or propellants in foods corresponding to this food category.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
CARBON DIOXIDE	290	GMP	59	7	Carbonating agent, Packaging gas, Preservative, Propellant	Discontinue, CODEX STAN 288-1976 only allows packing gases and propellants in whipped cream and cream packed under pressure (which becomes whipped cream when removed from the container), which fall under FC 01.4.2	EU, Iran, Japan, Malaysia, Mexico, Norway, South Africa, Spain, UK - supports proposal
NITROGEN	941	GMP	59	7	Packaging gas, Propellant		
NITROUS OXIDE	942	GMP		7	Antioxidant, Foaming agent, Packaging gas, Propellant		EU, Iran, Japan, Malaysia, Norway, South Africa, Spain - supports proposal

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

Corresponding commodity standards: 28 288-1976: allows packing gases and propellants in whipped cream and cream packed under pressure (which becomes whipped cream when removed from the container).

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
CARBON DIOXIDE	290	GMP	59	7	Carbonating agent, Packaging gas, Preservative, Propellant	Adopt with note 59 "Use as packaging gas" and new note "for use in whipped cream and cream packed under pressure only" - corresponds to CODEX STAN 288-1976	EU, Iran, Japan, Malaysia, Mexico, Norway, South Africa, Spain, UK, IDF - supports proposal Russia - does not agree with note. Adopt at GMP.
NITROGEN	941	GMP	59	7	Packaging gas, Propellant		
NITROUS OXIDE	942	GMP		7	Antioxidant, Foaming agent, Packaging gas, Propellant		

Food Category No. 02.1.2 (Vegetable oils and fats)

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

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
ASCORBIC ACID, L-	300	200		7	Acidity regulator, Antioxidant, Flour treatment agent	Adopt at GMP with new Note "for cooking and/or frying or the preparation of gravy"	EU, Norway, South Africa, UK, ELC – supports proposal India, Spain – Adopt with note ""excluding virgin and cold pressed oils and products conforming to the Standard for Olive Oils and Olive Pomace Oils (CODEX STAN 33-1981)" Mexico – adopt at GMP Japan, Malaysia – discontinue, additive is not allowed in corresponding commodity standards ELC - the antioxidant use is permitted in the EU at GMP in fats and oils for cooking/frying purposes or preparation of gravy, main use is in gravy rather than fats/oils due to hydrophilic nature of the substances.
CITRIC ACID	330	100	15 ¹¹	7	Acidity regulator, Antioxidant, Colour retention agent, Sequestrant	Adopt at GMP with note "excluding virgin and cold pressed oils and products conforming to the Standard for Olive Oils and Olive Pomace Oils (CODEX STAN 33-1981)" - corresponds to CODEX STANs 19-1981 & 210-1999	EU, Iran, Japan, Malaysia, South Africa, Spain, UK – supports proposal Mexico – adopt at GMP Russia – does not agree with note. Adopt at GMP
NITROGEN	941	GMP	59	7	Packaging gas, Propellant	Discontinue, not allowed in corresponding commodity standards	EU, India, Japan, Malaysia, Norway, South Africa, Spain, UK - supports proposal to discontinue Russia – adopt at GMP
NITROUS OXIDE	942	GMP		7	Antioxidant, Foaming agent, Packaging gas, Propellant		
POTASSIUM ASCORBATE	303	GMP		7	Antioxidant		
SODIUM ASCORBATE	301	200		7	Antioxidant		

¹¹ **Note 15:** Fat or oil basis.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
							ELC – can perform same function as ascorbic acid in cooking/frying/gravy preparation. Salts of ascorbic acid are not permitted in the EU.
SODIUM ERYTHORBATE (SODIUM ISOASCORBATE)	316	100		7	Antioxidant		EU, India, Japan, Malaysia, Norway, Russia, South Africa, Spain, UK - supports proposal to discontinue Mexico – allowed in Mexico in all foods at GMP

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

Corresponding commodity standards: 019-1981: allows specific antioxidants, antioxidant synergists, and anti-foaming agent; 210-1999: allows specific antioxidants, antioxidant synergists.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
ACETIC ACID, GLACIAL	260	5000		7	Acidity regulator, Preservative	Discontinue - not allowed in corresponding commodity standards	EU, India, Japan, Malaysia, Mexico, Norway, Russia, South Africa, Spain, UK - supports proposal to discontinue
ASCORBIC ACID, L-	300	200		7	Acidity regulator, Antioxidant, Flour treatment agent	Adopt at GMP with new Note “for cooking and/or frying or the preparation of gravy”	EU, Norway, South Africa, UK – supports proposal India – adopt with note 242 “For use as an antioxidant” Spain – could support if commodity standard restrictions are applied. Mexico – allowed in Mexico in all foods at GMP Japan, Malaysia – discontinue, additive is not allowed in corresponding commodity standards ELC - the antioxidant use is permitted in the EU at GMP in fats and oils for cooking/frying purposes or preparation of gravy, main use is in gravy rather than fats/oils due to hydrophilic nature of the substances
CALCIUM ASCORBATE	302	GMP		7	Antioxidant	Discontinue - not allowed in corresponding commodity standards	EU, India, Japan, Malaysia, Norway, Russia, South Africa, Spain, UK - supports proposal to discontinue
CALCIUM LACTATE	327	GMP		7	Acidity regulator, Firming agent, Flour treatment agent		EU, India, Japan, Malaysia, Norway, Russia, South Africa, Spain, UK - supports proposal to discontinue Mexico – allowed in Mexico in all foods at GMP
CITRIC ACID	330	100	15	7	Acidity regulator, Antioxidant, Colour retention	Adopt at GMP - corresponds to CODEX STAN 19-1981 & 210-199	EU, India, Japan, Malaysia, Mexico, Norway, Russia, South Africa, Spain, UK, USA - supports proposal

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
					agent, Sequestrant		
ERYTHORBIC ACID (ISOASCORBIC ACID)	315	100		7	Antioxidant	Discontinue - not allowed in corresponding commodity standards	EU, India, Japan, Malaysia, Norway, Russia, South Africa, Spain, UK - supports proposal to discontinue Mexico – allowed in Mexico in all foods at GMP
GLUCONO DELTA-LACTONE	575	GMP		7	Acidity regulator, Raising agent, Sequestrant		EU, India, Japan, Malaysia, Norway, Russia, South Africa, Spain, UK - supports proposal to discontinue
NITROGEN	941	GMP	59	7	Packaging gas, Propellant		
NITROUS OXIDE	942	GMP		7	Antioxidant, Foaming agent, Packaging gas, Propellant		
POTASSIUM ACETATES	261	GMP		7	Acidity regulator, Preservative		
POTASSIUM ASCORBATE	303	GMP		7	Antioxidant		
POTASSIUM LACTATE	326	GMP		7	Acidity regulator, Antioxidant, Emulsifier, Humectant	Consider as part of ES&T discussion. Note: ES&T are <u>not</u> justified in this FC	
SODIUM ACETATE	262(i)	5000		7	Acidity regulator, Preservative, Sequestrant	Discontinue - not allowed in corresponding commodity standards	EU, India, Japan, Malaysia, Norway, Russia, South Africa, Spain, UK - supports proposal to discontinue USA - allowed in fats and oils in the USA as a flavour and adjuvant up to 5000 mg/kg
SODIUM ASCORBATE	301	200		7	Antioxidant		EU, Japan, Malaysia, Norway, Russia, Spain, UK - supports proposal to discontinue Mexico – allowed in Mexico in all foods at GMP ELC – can perform same function as ascorbic acid in cooking/frying/gravy preparation. Salts of ascorbic acid are not permitted in the EU.
SODIUM CARBONATE	500(i)	GMP		7	Acidity regulator, Anticaking agent, Raising agent		EU, India, Japan, Malaysia, Norway, Russia, South Africa, Spain, UK - supports proposal to discontinue
SODIUM ERYTHORBATE (SODIUM ISOASCORBATE)	316	100		7	Antioxidant		EU, India, Japan, Malaysia, Norway, Russia, Spain, South Africa, UK - supports proposal to

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
							discontinue Mexico – allowed in Mexico in all foods at GMP
SODIUM HYDROGEN CARBONATE	500(ii)	1000		7	Acidity regulator, Anticaking agent, Raising agent		EU, India, Japan, Malaysia, Norway, Russia, Spain, South Africa, UK - supports proposal to discontinue
SODIUM LACTATE	325	GMP		7	Acidity regulator, Antioxidant, Bulking agent, Emulsifier, Humectant, Thickener	Consider as part of ES&T discussion. Note: ES&T are <u>not</u> justified in this FC	Malaysia – Discontinue Mexico - allowed in Mexico in all foods at GMP Spain - not allowed in commodity standards. Use of emulsifiers is not justified in this F.C. on a general basis (see FA45/CRD 2 Appendix V) Russia - Acidity regulator use should be GMP. Tech just needed for antioxidant, emulsifier, and humectant
SODIUM SESQUICARBONATE	500(iii)	GMP		7	Acidity regulator, Anticaking agent, Raising agent	Discontinue - not allowed in corresponding commodity standards	EU, India, Japan, Malaysia, Norway, Russia, Spain, South Africa, UK - supports proposal to discontinue

Food Category No. 04.1.1 (Fresh fruit)

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

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
CALCIUM ASCORBATE	302	GMP		7	Antioxidant		
CARBON DIOXIDE	290	GMP	59	7	Carbonating agent, Packaging gas, Preservative, Propellant		EU, India, Norway, Russia, Spain - supports proposal Mexico – Mexican regulations ban the use of additives in fresh fruit
ERYTHORBIC ACID (ISOASCORBIC ACID)	315	GMP		7	Antioxidant	Discontinue, move to subcategories as appropriate	
NITROGEN	944	GMP	59	7	Packaging gas, Propellant		EU, India, Norway, Spain - supports proposal Russia – use should be GMP as Table 3 additive Mexico – Mexican regulations ban the use of additives in fresh fruit
POTASSIUM ASCORBATE	303	GMP		7	Antioxidant		EU, India, Norway, Russia, Spain - supports proposal Mexico – Mexican regulations ban the use of additives in fresh fruit

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
PULLULAN	1204	30000		4	Glazing agent, Thickener	Consider as part of ES&T discussion. Note: ES&T are <u>not</u> justified in this FC	USA – Pullulan is allowed in the USA for use in foods in general at GMP. However, CCFA has determined that ES&T are not generally justified in this FC (REP 13 FA, Para 80).
SODIUM ASCORBATE	304	GMP		7	Antioxidant	Discontinue, move to subcategories as appropriate	EU, India, Norway, Russia, Spain - supports proposal

Food Category No. 04.1.1.1 (Untreated fresh fruit)

Corresponding commodity standards: 143-1985; 182-1993; 183-1993; 184-1993; 187-1993; 196-1995; 204-1997; 205-1997; 213-1999; 214-1999; 215-1999; 216-1999; 217-1999; 219-1999; 220-1999; 226-2001; 237-2003; 245-2004; 246-2005; 255-2007; 299-2010; 305R-2011: no food additives are allowed in these standards.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
NITROUS OXIDE	942	GMP		7	Antioxidant, Foaming agent, Packaging gas, Propellant	Discontinue	EU, India, Mexico, Norway, Russia, Spain - supports proposal to discontinue Mexico – Mexican regulations ban use of additive in fresh fruit.

Food Category No. 04.1.1.2 (Surface treated fresh fruit)

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

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
GLYCEROL	422	GMP	16 ¹²	7	Humectant, Thickener	Consider horizontal approach for ES&T in this FC as decided in Agenda Item 5(a): 45 th CCFA did not reach decision on horizontal approach for ES&T in this FC	Mexico - Mexican regulations allow use in all foods at GMP as humectant and thickener. Adopt with note 3 "surface treatment" Russia - acidity regulator use must be GMP USA - allowed for use in foods generally at GMP in the USA
NITROUS OXIDE	942	GMP			Antioxidant, Foaming agent, Packaging gas, Propellant	Do not move from FC 04.1.1, no technological justification of use in surface treatment of fruit	EU, Norway – are these additive in additive use? Use appears to be in preparations/formulation used to treat products in FC 04.1.1.2. Decisions should be postponed until discussion of Agenda Item 7(b). Russia, UK – supports adoption India – not allowed in India

¹² **Note 16:** For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
CALCIUM ASCORBATE	302	GMP			Antioxidant	provided	<p>EU, India - use not justified in this FC.</p> <p>Norway – Use appears to be in preparations /formulation used to treat products in FC 04.1.1.2. Decisions should be postponed until discussion of Agenda Item 7(b).</p> <p>Russia, UK – supports adoption</p> <p>ELC - ascorbic acid and its salts are used to help prevent browning of cut fruits (e.g., apples). Permitted in EU for peeled, cut, and shredded fruits/vegetables</p>
CARBON DIOXIDE	290	GMP	59		Carbonating agent, Packaging gas, Preservative, Propellant		<p>Norway – Use appears to be in preparations /formulation used to treat products in FC 04.1.1.2. Decisions should be postponed until until discussion of Agenda Item 7(b).</p> <p>UK – supports adoption</p> <p>India – not allowed in India</p> <p>Russia, Spain – tech justification needed</p>
ERYTHORBIC ACID (ISOASCORBIC ACID)	315	GMP			Antioxidant		<p>EU, India, Russia, UK - use not justified in this FC</p> <p>Spain – tech justification needed.</p> <p>Norway – Use appears to be in preparations /formulation used to treat products in FC 04.1.1.2. Decisions should be postponed until discussion of Agenda Item 7(b).</p>
NITROGEN	941	GMP	59		Packaging gas, Propellant		<p>India - use not allowed in India.</p> <p>Norway – Use appears to be in preparations /formulation used to treat products in FC 04.1.1.2. Decisions should be postponed until discussion of Agenda Item 7(b).</p> <p>Spain – tech justification needed</p> <p>Russia, UK – supports adoption</p>
POTASSIUM ASCORBATE	303	GMP			Antioxidant		<p>EU, India, Iran - use not justified in this FC.</p> <p>Norway – Use appears to be in preparations /formulation used to treat products in FC 04.1.1.2. Decisions should be postponed until discussion of Agenda Item 7(b).</p> <p>Russia, Spain – tech justification needed</p> <p>UK – supports adoption</p> <p>ELC - ascorbic acid and its salts are used to help prevent browning of cut fruits (e.g., apples).</p>
SODIUM ASCORBATE	301	GMP			Antioxidant		<p>EU, Iran - use not justified in this FC.</p> <p>Norway – Use appears to be in preparations /formulation used to treat products in FC 04.1.1.2. Decisions should be postponed until discussion of</p>

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
							Agenda Item 7(b). Spain – tech justification needed Russia, UK – supports adoption ELC - ascorbic acid and its salts are used to help prevent browning of cut fruits (e.g., apples). Permitted in EU for peeled, cut, and shredded fruits/vegetables

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

Corresponding commodity standards: None.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
NITROUS OXIDE	942	GMP		7	Antioxidant, Foaming agent, Packaging gas, Propellant		EU, Norway, Russia, UK - supports proposal India, Mexico - discontinue, not allowed in India, Mexican regulation bans use of additives in fresh fruit. Spain – tech justification required
CALCIUM ASCORBATE	302	GMP			Antioxidant	Adopt as listed - no corresponding commodity standards	EU, Norway, Russia, Spain, UK, ELC - supports proposal India, Iran, Mexico - discontinue, not allowed in India, Iran; Mexican regulation bans use of additives in fresh fruit. ELC – ascorbic acid and its salts are used to help prevent browning of cut fruits (e.g., apples). Permitted in EU for peeled, cut, and shredded fruits/vegetables
CARBON DIOXIDE	290	GMP	59		Carbonating agent, Packaging gas, Preservative, Propellant		EU, Norway, UK - supports proposal India, Mexico - discontinue, not allowed in India, Mexican regulation bans use of additives in fresh fruit. Russia, Spain – tech justification required
ERYTHORBIC ACID (ISOASCORBIC ACID)	315	GMP			Antioxidant	Do not move from FC 04.1.1, no information on use provided	UK - does not support proposal, intake concerns India, Mexico - discontinue, not allowed in India, Mexican regulation bans use of additives in fresh fruit. Russia, Spain – tech justification required
NITROGEN	941	GMP	59		Packaging gas, Propellant	Adopt as listed	EU, Norway, Russia, UK - supports proposal India, Mexico - discontinue, not allowed in India, Mexican regulation bans use of additives in fresh fruit. Spain – tech justification required

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
POTASSIUM ASCORBATE	303	GMP			Antioxidant		UK, ELC - supports proposal Mexico - discontinue, Mexican regulation bans use of additives in fresh fruit. Russia, Spain – tech justification required ELC – ascorbic acid and its salts are used to help prevent browning of cut fruits (e.g., apples).
SODIUM ASCORBATE	301	GMP			Antioxidant		EU, Russia, Spain, UK, ELC - supports proposal India, Mexico - discontinue, not allowed in India, Mexican regulation bans use of additives in fresh fruit. ELC - ascorbic acid and its salts are used to help prevent browning of cut fruits (e.g., apples). Permitted in EU for peeled, cut, and shredded fruits/vegetables.

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

Corresponding commodity standards: None; subcategories have corresponding commodity standards.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
CARBON-DIOXIDE	290	GMP	59	7	Carbonating agent, Packaging gas, Preservative, Propellant	Discontinue, move to subcategories as appropriate	EU, India, Iran, Mexico, Norway, Russia, Spain - discontinue

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

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

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
NITROUS OXIDE	942	GMP		7	Antioxidant, Foaming agent, Packaging gas, Propellant	Discontinue	EU, India, Iran, Mexico, Norway, Spain, UK – discontinue Russia - use should be GMP in compliance with Table 3 for tech function of packaging gas and propellant

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)

Corresponding commodity standards: None.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
CALCIUM GLUCONATE	578	800	58 ¹³	7	Acidity regulator, Firming agent, Sequestrant	Discontinue, no information on use in surface treatment provided	EU, India, Iran, Norway, Spain, UK - supports proposal to discontinue EU - Use as firming agent might mislead consumer regarding freshness
CALCIUM HYDROXIDE	526	800	58	7	Acidity regulator, Firming agent		
CARBON DIOXIDE	290	GMP	59	7	Carbonating agent, Packaging gas, Preservative, Propellant	Do not move from FC 04.2.1, no information on use in surface treatment provided	Spain - tech justification needed
GLYCEROL	422	GMP	16	7	Humectant, Thickener	Consider horizontal approach for ES&T in this FC as decided in Agenda Item 5(a): 45 th CCFA did not reach decision on horizontal approach for ES&T in this FC	Russia - tech just needed USA - allowed for use in foods generally at GMP in the USA
MAGNESIUM CARBONATE	504(i)	GMP	16	7	Acidity regulator, Anticaking agent, Colour retention agent	Discontinue, no information on use provided	EU, India, Norway, Spain, Russia, UK - supports proposal to discontinue
MAGNESIUM HYDROXIDE	528	GMP	16	7	Acidity regulator, Colour retention agent		
MAGNESIUM HYDROXIDE CARBONATE	504(ii)	GMP	16	7	Acidity regulator, Anticaking agent, Carrier, Colour retention agent		

¹³ **Note 58:** As calcium.

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

Corresponding commodity standards: None.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
CARBON DIOXIDE	290	GMP	59	7	Carbonating agent, Packaging gas, Preservative, Propellant	Do not move from FC 04.2.1, no information on use provided	Spain - tech justification needed
ERYTHORBIC ACID (ISOASCORBIC ACID)	315	GMP		7	Antioxidant	Discontinue, no information on use provided	EU, India, Iran, Norway, Spain, UK - supports proposal to discontinue UK – intake concerns for the additive
NITROUS OXIDE	942	GMP		7	Antioxidant, Foaming agent, Packaging gas, Propellant		EU, India, Norway, Spain, UK - supports proposal to discontinue Russia – tech justification needed
SODIUM ASCORBATE	301	GMP		7	Antioxidant	Adopt - comments from eWG - used as antioxidant	EU, Spain, Russia, UK, ELC - supports proposal India – not allowed in India ELC - ascorbic acid and its salts are used to help prevent browning of cut fruits (e.g., apples). Permitted in EU for peeled, cut, and shredded fruits/vegetables
SODIUM ERYTHORBATE (SODIUM ISOASCORBATE)	316	GMP		7	Antioxidant	Discontinue, no information on use provided	EU, India, Norway, Spain, UK - supports proposal to discontinue UK – intake concerns for the additive

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

Corresponding commodity standards: 038-198, 140-1983, allow only specific additives, 114-1981: only allows specific sequestrants/processing aids; 41-1981, 110-1981, 111-1981, 77-1981, 112-1981, 113-1981, 133-1981, 132-1981, & 104-1981: do not allow food additives.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
ASCORBIC ACID, L-	300	100		7	Acidity regulator, Antioxidant, Flour treatment agent	Adopt at GMP with note 110 "for use in frozen French fried potatoes only" - conforms to CODEX STAN 114-1981	EU, India, Mexico, Spain, UK, ELC - supports proposal ELC - ascorbic acid and its salts are used to help preserve appearance (e.g., prevent browning of cut fruits) and extend shelf life. Permitted in EU for frozen fruit and vegetables.
CALCIUM ASCORBATE	302	GMP		7	Antioxidant	Discontinue - not included in corresponding	EU, India, Norway, Spain, UK – discontinue Russia - GMP in compliance with Table 3 ELC – adopt - ascorbic acid and its salts are used to

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
						commodity standards	help preserve appearance (e.g., prevent browning of cut fruits) and extend shelf life. Permitted in EU for frozen fruit and vegetables.
CALCIUM GLUCONATE	578	1000	58	7	Acidity regulator, Firming agent, Sequestrant		EU, India, Norway, Spain, UK – discontinue
CALCIUM HYDROXIDE	526	1000	58	7	Acidity regulator, Firming agent		
CARBON DIOXIDE	290	GMP	59	7	Carbonating agent, Packaging gas, Preservative, Propellant		EU, India, Norway, Spain, UK – discontinue Russia - GMP in compliance with Table 3
ERYTHORBIC ACID (ISOASCORBIC ACID)	315	GMP		7	Antioxidant		EU, India, Norway, Spain, UK – discontinue
MONOSODIUM L-GLUTAMATE	621	GMP		7	Flavour enhancer	Adopt at GMP with new note "for use in non-standardized food only" and note 201 "For use in flavoured products only"	EU - does not support proposal. 04.2.2.1 refers to "fresh" frozen vegetables. Additives in this FC should not go beyond those needed due to freezing. India, Mexico - discontinue Japan, ELC, IGTC - Support the proposal. MSG is used as a flavour enhancer for non standardized commodities in these categories (e.g. condiments for frozen fried potato, frozen boiled soybeans, frozen boiled vegetables). Frozen vegetables are sometimes flavoured and/or seasoned with ingredients including flavour enhancers in a manner that would not fall under FC 12.6. Example: frozen wasabi-flavoured edamame (soybean). Russia, Spain – tech justification? Consumers could be misled. UK - discontinue - additive needed in condiments used with frozen vegetables, not the frozen vegetables themselves. USA - is allowed in frozen peas in the USA
NITROGEN	941	GMP	59	7	Packaging gas, Propellant	Discontinue - not included in corresponding commodity standards	EU, India, Norway, Spain, UK – discontinue Russia - GMP in compliance with Table 3 as packaging gas/propellant.
NITROUS OXIDE	942	GMP		7	Antioxidant, Foaming agent, Packaging gas, Propellant		

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
PULLULAN	1204	30000		4	Glazing agent, Thickener	Consider as part of ES&T discussion. Note: ES&T are <u>not</u> justified in this FC	Spain - is this additive used as a glazing agent or thickener? Russia - tech just needed USA – Pullulan is allowed in the USA for use in foods in general at GMP. However, CCFA has determined that ES&T are not generally justified in this FC (REP 13 FA, Para 80).
SODIUM ASCORBATE	301	GMP		7	Antioxidant	Discontinue - not included in corresponding commodity standards	EU, India, Norway, Spain, UK – discontinue Russia - GMP in compliance with Table 3 as packaging gas/propellant. ELC - ascorbic acid and its salts are used to help preserve appearance (e.g., prevent browning of cut fruits) and extend shelf life. Permitted in EU for frozen fruit and vegetables
SODIUM ERYTHORBATE (SODIUM ISOASCORBATE)	316	GMP		7	Antioxidant		EU, India, Norway, Spain, UK – discontinue

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)

Corresponding commodity standards: 223-2001: allows specific flavour enhancers, texturizers; 038-1981: only allows acidity regulators; 294R-2009: allows specific preservatives, flavour enhancers, antioxidants; 260-2007: allows specific firming agents, preservatives, sequestrants, antifoaming agents, antioxidants, flavour enhancers; 151-1985: conform with national legislation.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
AMMONIUM CHLORIDE	510	GMP		4	Flour treatment agent	Discontinue	EU, India, Norway, Russia, Spain, UK - discontinue
CALCIUM 5'-RIBONUCLEOTIDES	634	GMP		4	Flavour enhancer	Adopt with note "except for products conforming to the Standard for Edible Fungi and Fungus Products (CODEX STAN 038-1981)"	EU, Japan, Spain, UK, ELC, IGTC - supports proposal India – not allowed in India Japan - Additive is used in products such as kimchi and tsukemono (other than 04.2.2.3) to improve reduced palatability caused by sodium reduction Russia - supports proposal with ML of 500 mg/kg
DISODIUM 5'-GUANYLATE	627	GMP		4	Flavour enhancer		
DISODIUM 5'-INOSINATE	631	GMP		4	Flavour enhancer		
DISODIUM 5'-RIBONUCLEOTIDES	635	GMP		4	Flavour enhancer		
GLYCEROL	422	GMP		4	Humectant, Thickener	Adopt – 45 th CCFA determined ES&T are horizontally justified in this FC.	Russia - GMP in compliance with Table 3 USA - allowed for use in foods generally at GMP in the USA. 45 th CCFA determined that ES&T are generally justified in this FC (REP 13 FA, Para 80).

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
MONOSODIUM L-GLUTAMATE	621	GMP		4	Flavour enhancer	Adopt with note "except for products conforming to the Standard for Edible Fungi and Fungus Products (CODEX STAN 038-1981)" corresponds to CODEX STANs 223-2001, 294R-2009, 260-2007	EU, Japan, Spain, UK, ELC, IGTC - supports proposal Japan - Additive is used in products such as kimchi and tsukemono (other than 04.2.2.3) to improve reduced palatability caused by sodium reduction Russia - supports proposal with ML of 500 mg/kg
PULLULAN	1204	30000		4	Glazing agent, Thickener	Adopt – 45 th CCFA determined ES&T are horizontally justified in this FC	Russia – tech justification needed USA - allowed for use in foods generally at GMP in the USA. 45 th CCFA determined that ES&T are generally justified in this FC (REP 13 FA, Para 80).
SILICON DIOXIDE, AMORPHOUS	551	GMP		4	Anticaking agent, Antifoaming agent, Carrier	Discontinue	EU, India, Norway, Spain, UK - discontinue
SODIUM ASCORBATE	301	GMP		4	Antioxidant	Adopt, antioxidants are used in these products	Japan, Russia, Spain, UK, ELC - supports proposal, antioxidant to help preserve appearance (e.g., prevent browning of cut fruits) and extend shelf life. India – not allowed in India
SODIUM ERYTHORBATE (SODIUM ISOASCORBATE)	316	GMP		4	Antioxidant	Adopt with note "for use in pickled radish"	Japan - Used as antioxidant to prevent discoloration. if there are exposure concerns for this additive, Japan proposes new note "for use in pickled Japanese radish only". This food discolours during distribution without antioxidant. India - not allowed in India Russia - tech justification needed UK - does not support proposal, intake concerns

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

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

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
AMYLASE FROM ASPERGILLUS ORYZAE VAR., ALPHA-	1100	GMP		7	Flour treatment agent	Discontinue	EU, India, Mexico, Norway, Russia, Spain, UK, ELC – discontinue – processing aid Mexico - discontinue - Mexican regulation does not allow additives in whole or broken grain
NITROUS OXIDE	942	GMP		7	Antioxidant, Foaming agent, Packaging gas, Propellant		EU, India, Norway, Spain, UK – discontinue Mexico - discontinue - Mexican regulation does not allow additives in whole or broken grain Russia – GMP as packaging gas/propellant
PAPAIN	1101(ii)	1000		7	Flavour enhancer		EU, India, Norway, Spain, UK – discontinue Mexico - discontinue - Mexican regulation does not allow additives in whole or broken grain Russia – supports discontinue if use qualifies as processing aid.
SODIUM ACETATE	262(i)	6000		7	Acidity regulator, Preservative, Sequestrant		EU, India, Norway, Spain, UK – discontinue Mexico - discontinue - Mexican regulation does not allow additives in whole or broken grain USA - allowed in grain products in the USA at 6000 mg/kg as a flavour and adjuvant
TALC	553(iii)	GMP		7	Anticaking agent, Glazing agent, Thickener		Consider horizontal approach for ES&T in this FC as decided in Agenda Item 5(a)

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

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

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
AMYLASE FROM BACILLUS LICHENIFORMIS (CARBOHYDRASE), ALPHA-	1100	GMP			Flour treatment agent	Move from FC 06.2.2 for consistency with adopted provision for Amylase from Aspergillus oryzae (INS 1100) in FC 06.2 - also comments from	EU - INS 1100 is not authorized as a food additive in the EU. Clarify if food additive or processing aid Iran, Malaysia, Spain, UK - supports proposal USA - allowed for use in the USA in food starch at a level that results in non-sweet nutritive saccharide polymer with a dextrose equivalent of < 20 Russia, ELC - use of enzyme is as processing aid
AMYLASE FROM BACILLUS SUBTILIS, ALPHA-	1100	GMP			Flour treatment agent		

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
						eWG that they are used in both starches and flours.	
CALCIUM PROPIONATE	282	1000		4	Preservative	adopt at GMP, used by some Codex Members	EU, Malaysia, Russia, UK –disagree, request technological justification for preservative use in flour South Africa – supports proposal India – support proposal, allowed in flour for baked food in India
NITROUS OXIDE	942	GMP		7	Antioxidant, Foaming agent, Packaging gas, Propellant	Discontinue	EU, India, Malaysia, South Africa, Spain, UK: supports discontinuation Russia – GMP as packaging gas/propellant
SILICON DIOXIDE, AMORPHOUS	551	GMP		4	Anticaking agent, Antifoaming agent, Carrier		EU, Malaysia, Norway, South Africa, Spain, UK - supports discontinuation
SODIUM ACETATE	262(i)	6000		7	Acidity regulator, Preservative, Sequestrant		EU, Malaysia, Norway, Spain, UK - supports discontinuation - not technologically justified in flours Russia - does not support proposal, used in starches USA - allowed in grain products in the USA at 6000 mg/kg as a flavour and adjuvant
SODIUM ASCORBATE	301	GMP		4	Antioxidant	Discontinue - existing provision in step process in FC 06.2.1 which corresponds to Codex Stan 152-1985.	EU, Malaysia, Norway, Spain, UK - supports discontinuation – no tech justification in starches India - support proposal to adopt at 300 mg/kg Russia - support ML of GMP ELC - used to improve dough properties and bread firmness. Permitted in the EU for starches
SODIUM CARBONATE	500(i)	GMP		4	Acidity regulator, Anticaking agent, Raising agent	Discontinue, move to FC 06.2.2 (Starches)	EU, India, Malaysia, Norway, South Africa, Spain, UK - supports discontinuation - not technologically justified in flour Russia - adopt at GMP with note "for starches only"

Food Category No. 06.2.1 (Flours)

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

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
ASCORBIC ACID, L-	300	300		7	Acidity regulator, Antioxidant, Flour treatment agent	Adopt at 300 mg/kg- allowed in Codex Stan 152-1985	EU, Iran, Japan, Malaysia, South Africa, Spain, UK, ELC - supports proposal – used as treatment agent to strengthen dough Russia - tech just for limit of 300 mg/kg. Support ML GMP ELC - used to improve dough properties and bread firmness. Permitted in the EU for flours
GLUCOSE OXIDASE	1102	780		4	Antioxidant	Discontinue	EU, India, Malaysia, Norway, Russia, South Africa, Spain, UK, ELC – discontinue – processing aid use
MAGNESIUM CARBONATE	504(i)	1500		4	Acidity regulator, Anticaking agent, Colour retention agent	Forward technological function "flour treatment agent" to INS pWG. Adopt at GMP.	EU, India, Norway, Russia, Spain, UK – discontinue, not listed in commodity standards USA - allowed in the USA in flour as a bleaching agent up to 60,000 mg/kg. This FC includes standardized and non-standardized foods. Food additives are not prohibited in the majority of corresponding commodity standards.
PAPAIN	1101(ii)			7	Flavour enhancer	Discontinue	EU, India, Norway, Russia, Spain, UK, ELC – discontinue – processing aid use
POTASSIUM ASCORBATE	303	300		7	Antioxidant	Adopt at 300 mg/kg- allowed in Codex Stan 152-1985	EU, India, Iran, Malaysia, South Africa, UK, ELC - supports proposal Spain - is this additive used as antioxidant in this FC? Comments indicate flour treatment agent ELC - used to improve dough properties and bread firmness. Not permitted in the EU for flours
PULLULAN	1204	50000		4	Glazing agent, Thickener	Consider horizontal approach for ES&T in this FC as decided in Agenda Item 5(a)	Malaysia – Adopt Russia - tech just needed USA - allowed for use in the USA in foods generally at GMP
SODIUM ASCORBATE	301	300		7	Antioxidant	Adopt at 300 mg/kg- allowed in Codex Stan 152-1985	Malaysia, South Africa, UK, ELC - supports proposal Spain - is this additive used as antioxidant in this FC? Comments indicate flour treatment agent ELC - used to improve dough properties and bread firmness.
SODIUM HYDROGEN CARBONATE	500(ii)	45000		7	Acidity regulator, Anticaking	Discontinue	EU, India, Norway, Russia, Spain, UK - supports proposal to discontinue – not listed in commodity standards

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

Food Category No. 06.2.2 (Starches)

Corresponding commodity standards: None.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
AMYLASE FROM BACILLUS LICHENIFORMIS (CARBOHYDRASE), ALPHA-	1100	GMP		4	Flour treatment agent	Move to FC 06.2 for consistency with adopted provision for amylase from <i>Aspergillus oryzae</i> (INS 1100) - also comments from eWG that they are used in starches.	EU - INS 1100 is not authorized as a food additive in the EU. Clarify if food additive or processing aid Iran, Malaysia, Spain, UK - supports proposal Russia, ELC - use of enzyme is as processing aid USA - allowed for use in the USA in food starch at a level that results in non-sweet nutritive saccharide polymer with a dextrose equivalent of < 20
AMYLASE FROM BACILLUS SUBTILIS, ALPHA-	1100	GMP		4	Flour treatment agent		
SODIUM CARBONATE	500(i)	GMP			Acidity regulator, Anticaking agent, Raising agent	Adopt - moved from FC 06.2	Comments from FC 06.2: EU, India, Malaysia, Norway, South Africa, Spain, UK - not technologically justified in flour Russia - adopt at GMP with note "for starches only"

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

Corresponding commodity standards: None.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
CALCIUM ASCORBATE	302	200		4	Antioxidant	Discontinue	EU, India, Norway, Russia, Spain, UK – discontinue ELC - May help stabilize color. Ascorbic acid and its sodium salt are permitted for fresh pasta at GMP
CALCIUM PROPIONATE	282	1000		4	Preservative		
CARBON DIOXIDE	290	GMP	59	4	Carbonating agent, Packaging gas, Preservative, Propellant	Adopt with notes 59 "Use as packaging gas" and 211 "for use in noodles only"	EU, Japan, Spain, UK - supports proposal India, Russia - supports discontinuation Japan - Carbon dioxide is used as a packaging gas to protect noodles from oxidation
GLYCEROL	422	GMP		4	Humectant, Thickener	Consider horizontal approach for ES&T in this FC as decided in Agenda Item 5(a)	Russia - do not adopt, not allowed in Russia USA - allowed for use in foods generally at GMP in the US
PULLULAN	1204	10000		4	Glazing agent, Thickener		

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
SODIUM ASCORBATE	301	200		4	Antioxidant	Adopt at GMP	EU, Spain, UK, ELC - supports proposal India, Russia - supports discontinuation EU, ELC - permitted for use in fresh pastas in EU. Helps stabilize color. Ascorbic acid and its sodium salt are permitted for fresh pasta at GMP

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

Corresponding commodity standards: None.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
AMYLASE FROM ASPERGILLUS ORYZAE VAR., ALPHA-	1100	GMP		7	Flour treatment agent	Discontinue - use would be carryover from flour	EU, India, Norway, Russia, Spain, UK, ELC – discontinue – processing aid use
CALCIUM 5'-RIBONUCLEOTIDES	634	GMP		4	Flavour enhancer	Adopt at GMP with Note 256 "For use in noodles, gluten-free pasta and pasta intended for hypoproteic diets only."	EU, Japan, Spain, UK, ELC, IGTC - Supports this proposal. Used for flavour enhancement in dried Chinese noodle or ramen India - not allowed in India Russia - supports with ML 500 mg/kg
CALCIUM ASCORBATE	302	200		4	Antioxidant		EU, Spain, UK, USA - supports proposal India - not allowed in India Russia - supports with ML 500 mg/kg ELC – Helps stabilize color. Ascorbic acid and its sodium and calcium salts and palmitate ester are permitted in EU for dry pasta
CALCIUM PROPIONATE	282	1000		4	Preservative		EU, Russia - requests technological need for preservatives in dried pastas and noodles Spain, UK - supports proposal India - not allowed in India
DISODIUM 5'-GUANYLATE	627	GMP		4	Flavour enhancer		EU, Japan, Spain, UK, ELC, IGTC - supports proposal India - not allowed in India Russia - supports with ML 500 mg/kg IGTC - Supports this proposal. Used for flavour enhancement in dried Chinese noodle or ramen
DISODIUM 5'-INOSINATE	631	GMP		4	Flavour enhancer		EU, Japan, Spain, UK, ELC, IGTC - supports proposal
DISODIUM 5'-RIBONUCLEOTIDES	635	GMP		4	Flavour enhancer		India - allowed in India in seasonings in these products Russia - supports with ML 500 mg/kg
MONOSODIUM L-GLUTAMATE	621	GMP		4	Flavour enhancer		UK - support proposal IGTC - Supports this proposal. Used for flavour

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
							enhancement in dried Chinese noodle or ramen
NITROUS OXIDE	942	GMP		7	Antioxidant, Foaming agent, Packaging gas, Propellant		EU, Spain, UK - supports proposal India - not allowed in India Russia - GMP packaging gas/propellant
PULLULAN	1204	10000		4	Glazing agent, Thickener	Consider horizontal approach for ES&T in this FC as decided in Agenda Item 5(a)	USA - allowed for use in the USA in foods generally at GMP Russia - tech just needed
SODIUM ASCORBATE	301	200		4	Antioxidant	Adopt at GMP with Note 256 "For use in noodles, gluten-free pasta and pasta intended for hypoproteic diets only."	EU, Spain, UK, ELC - supports proposal India - not allowed in India Russia - tech just needed for ML 200 mg/kg. would support GMP ELC - May help stabilize color. Ascorbic acid and its sodium and calcium salts and palmitate ester are permitted in EU for dry pasta

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

Corresponding commodity standards: None.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
AMMONIUM CHLORIDE	510	GMP		4	Flour treatment agent	Discontinue	EU, India, Mexico, Norway, Russia, Spain, UK - supports discontinue
ASCORBIC ACID, L-	300	2000		7	Acidity regulator, Antioxidant, Flour treatment agent	Adopt at GMP - from comments by eWG is used by some Codex members	EU - Does not support adoption. The colour of fresh meat indicates its freshness and is related to microbiological spoilage. The use of antioxidants/ colour retention agents would mislead the consumer. The Descriptor for this category states "Fresh products are usually free of additives". The EU is of the opinion that, apart from colours used for certification stamps no other additives should be allowed in fresh meat. Mexico - discontinue - Mexican regulation does not allow the use of additives in fresh meat. Spain, UK - other than preparations fresh meat should only incorporate additives for the purpose of health marking. USA - Permitted in fresh meat in the USA at 500

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
							mg/kg as color retention agent though action as an antioxidant. ELC - color retention agent/contributes to prevent discolouration (brown-grey); permitted in the EU at GMP use level for Unprocessed meat: Meat preparations as defined by regulation (EC) 853/2004, only prepackaged and other use limitations. Permitted in fresh meat in the USA at 500 mg/kg
DISODIUM 5'-GUANYLATE	627	GMP		7	Flavour enhancer	Adopt with note 16 "For use in glaze, coatings or decorations for fruit, vegetables, meat or fish." - the food category descriptor for FC 08.1 states that "coatings, such as glazes and spice rubs, may be applied to meat products prior to marketing to the consumer (e.g. glazed ham, and barbecued chicken). In the Food Category System, this is indicated with a notation for "use as a glaze or coating (surface treatment)."	EU, India, Russia - does not support adoption. The described use of additives is more appropriate in other FCs (glazes (FC 04.1.2.8) or spice rubs (FC 12.2)). FC 08.1 refers to fresh meat, not meat products. Spain - possibly incorrect FC. Would marinated meat be under FC 08.2.1? UK, ELC, IGTC - supports adoption - Often used for coating and marinating, such as spice rubs, seasonings and condiments that are applied to raw meat prior to marketing (e.g. beef, pork and chicken for barbecue, seasoned hamburger patties, Yukhoe). Recommend adoption. Note that flavor enhancers can be used in food category 12.2.1 (only spices) and 12.2.2 when sold separately for use on fresh meats.
DISODIUM 5'-INOSINATE	631	GMP		7	Flavour enhancer		
MONOAMMONIUM L-GLUTAMATE	624	GMP		7	Flavour enhancer		
MONOSODIUM L-GLUTAMATE	621	GMP		7	Flavour enhancer		
NITROUS OXIDE	942	GMP		7	Antioxidant, Foaming agent, Packaging gas, Propellant	Discontinue	EU, India, Spain - support proposal Russia - use should be GMP in compliance with Table 3 for packaging gas and propellant
POTASSIUM LACTATE	326	20000		7	Acidity regulator, Antioxidant, Emulsifier,	Consider horizontal approach for ES&T in this FC as decided in Agenda	Russia - discontinue USA - allowed in the USA for use as a flavor in meat and poultry

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
					Humectant	Item 5(a)	
SODIUM CARBONATE	500(i)	GMP		4	Acidity regulator, Anticaking agent, Raising agent	Discontinue	EU, India, Norway, Russia, Spain, UK - supports proposal to discontinue
SODIUM LACTATE	325	20000		7	Acidity regulator, Antioxidant, Bulking agent, Emulsifier, Humectant, Thickener	Consider horizontal approach for ES&T in this FC as decided in Agenda Item 5(a)	EU, India, Norway, Russia, Spain, UK - supports proposal to discontinue USA - allowed for use in the USA on meat and poultry (FC 08.0) as a flavour at levels up to 20000 mg/kg of formulation and in antimicrobial agents applied to meat up to 4.5% of formulation

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

Corresponding commodity standards: None.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
ACETIC ACID, GLACIAL	260	GMP		7	Acidity regulator, Preservative	Adopt, comments to eWG show used as preservative by some Codex Members	EU - does not support adoption. Acidity regulators/preservatives are not necessary in fresh meat. In the EU's opinion organic acids would be used for decontamination and not as food additives (no technological effect in the final product). The use of this additive should not be a substitution for good hygienic practice. India, Mexico, Russia, Spain – discontinue UK - restrict use to meat preparations only USA - allowed for use on red meat carcasses as an antimicrobial (preservative) up to 220 mg/kg and at GMP in meat products (FC 8.0) for food additive use
BROMELAIN	1101(iii)	GMP		7	Flavour enhancer, Flour treatment agent, Stabilizer	Consider horizontal approach for ES&T in this FC as decided in Agenda Item 5(a)	Russia, ELC - Recommend discontinuing - processing aid. USA - allowed for use in raw meat and poultry as a tenderizing agent and enzyme at a level of not more than 3% of a 0.8M soln (processing aid use).
CALCIUM HYDROXIDE	526	GMP		7	Acidity regulator, Firming agent	Discontinue	EU, India, Norway, Russia, Spain, UK - supports proposal to discontinue
CALCIUM OXIDE	529	GMP		7	Acidity regulator, Flour		

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
					treatment agent		
CITRIC ACID	330	2000		7	Acidity regulator, Antioxidant, Colour retention agent, Sequestrant	Adopt at GMP, comments to eWG show used as colour retention agent/antioxidant by some Codex Members	<p>EU - Does not support adoption. The colour of fresh meat indicates its freshness and is related to microbiological spoilage. The use of antioxidants/colour retention agents would mislead the consumer.</p> <p>India, Norway, Russia - discontinue</p> <p>Spain, UK - other than preparations, fresh meat should only use additives for the purpose of health marking.</p> <p>UK - A range of additives (E 260-263, E 270, E 325-327, E 300-302, and E 330-333) as acidity regulators, preservatives, anti-oxidants or to increase microbiological stability in minced meat and meat preparations to which other ingredients (other than additives) have been added.</p> <p>USA - Permitted in fresh meat in the USA at 500 mg/kg as color retention agent though action as an antioxidant.</p>
ERYTHORBIC ACID (ISOASCORBIC ACID)	315	500		7	Antioxidant		
GLYCEROL	422	GMP	16	7	Humectant, Thickener	Consider horizontal approach for ES&T in this FC as decided in Agenda Item 5(a)	Russia - tech need requested
MAGNESIUM CARBONATE	504(i)	GMP	16	7	Acidity regulator, Anticaking agent, Colour retention agent	Discontinue	<p>EU, India, Mexico, Norway, Russia, Spain - supports proposal to discontinue</p>
MAGNESIUM HYDROXIDE	528	GMP	16	7	Acidity regulator, Colour retention agent		
MAGNESIUM HYDROXIDE CARBONATE	504(ii)	GMP	16	7	Acidity regulator, Anticaking agent, Carrier, Colour retention agent		
PAPAIN	1101(ii)	GMP		7	Flavour enhancer		
							<p>EU, India, Norway, Spain, UK - supports proposal to discontinue</p> <p>Russia, USA, ELC – discontinue – used as</p>

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
							processing aid
SODIUM ACETATE	262(i)	GMP		7	Acidity regulator, Preservative, Sequestrant		EU, India, Mexico, Norway, Spain – discontinue Russia – used at GMP
SODIUM ASCORBATE	301	500		7	Antioxidant	Adopt at GMP, comments to eWG show used as colour retention agent/antioxidant by some Codex Members	EU - Does not support adoption. The colour of fresh meat indicates its freshness and is related to microbiological spoilage. The use of antioxidants/colour retention agents would mislead the consumer. Norway - discontinue Spain, UK - other than preparations, fresh meat should only use additives for the purpose of health marking. Russia - does not support proposal. used at GMP. USA - allowed for use as a color retention agent (through antioxidant function) in fresh meat at 500 mg/kg ELC – adopt - contributes to prevent discolouration (brown-grey); permitted in the EU at GMP use level for Unprocessed meat: Meat preparations as defined by regulation (EC) 853/2004, only prepackaged and other use limitations
SODIUM CARBONATE	500(i)	GMP		7	Acidity regulator, Anticaking agent, Raising agent		EU, India, Norway, Russia, Spain, UK – discontinue USA – scald agent use is processing aid
SODIUM HYDROGEN CARBONATE	500(ii)	GMP		7	Acidity regulator, Anticaking agent, Raising agent	Discontinue	EU, India, Norway, Russia, Spain, UK - supports proposal to discontinue
SODIUM SESQUICARBONATE	500(iii)	GMP		7	Acidity regulator, Anticaking agent, Raising agent		

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

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
CALCIUM ASCORBATE	302	GMP		7	Antioxidant	Adopt at GMP – with new note “for use only in fresh minced meat which contain other ingredients apart from comminuted meat”	EU, Norway, Spain - Can support only for use in prepacked preparations of fresh minced (comminuted) meat. India, Mexico - discontinue – Mexican/ Indian regulation does not allow additives in fresh meat ELC - helps prevent discolouration (brown-grey); in the EU ascorbic acid and its sodium and calcium salt are permitted for this food category at GMP use level
CALCIUM LACTATE	327	6000		7	Acidity regulator, Firming agent, Flour treatment agent	Forward technological function "thickener" (i.e. binder function) to INS pWG, adopt at GMP with new note “for use only in fresh minced meat which contain other ingredients apart from comminuted meat” Consider horizontal approach for ES&T in this FC as decided in Agenda Item 5(a)	EU, India, Russia, UK - support discontinuation USA - allowed as a flavour enhancer in sausage and binder/extender in ground raw poultry pieces at 6000 mg/kg
CARBON DIOXIDE	290	100	59	7	Carbonating agent, Packaging gas, Preservative, Propellant	Discontinue	EU, India, Norway, Spain, UK – discontinue Russia - Used at GMP. USA - soild carbon dioxide is allowed to cool chopped meat products (processing aid use)
CITRIC ACID	330	100	15	7	Acidity regulator, Antioxidant, Colour retention agent, Sequestrant	Adopt at GMP – with new note “for use only in fresh minced meat which contain other ingredients apart from comminuted meat”	EU, Norway, Spain - does not support adoption. Can support only for prepacked preparations of fresh minced meat which contain other ingredients apart from comminuted meat Russia - Used at GMP USA - allowed in meat products at 100 mg/kg (on fat basis) as an antioxidant

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
GLYCEROL	422	GMP		7	Humectant, Thickener	Consider horizontal approach for ES&T in this FC as decided in Agenda Item 5(a)	Russia - discontinue, not allowed in Russia USA - allowed in USA in foods generally at GMP
MAGNESIUM CARBONATE	504(i)	GMP		7	Acidity regulator, Anticaking agent, Colour retention agent	Discontinue	EU, India, Norway, Russia, Spain, UK - discontinue
MAGNESIUM HYDROXIDE	528	GMP		7	Acidity regulator, Colour retention agent		
MAGNESIUM HYDROXIDE CARBONATE	504(ii)	GMP		7	Acidity regulator, Anticaking agent, Carrier, Colour retention agent		
SODIUM ASCORBATE	301	GMP		7	Antioxidant	Adopt at GMP – with new note “for use only in fresh minced meat which contain other ingredients apart from comminuted meat”	EU, Norway, Spain - Can support only for prepacked preparations of fresh minced meat which contain other ingredients apart from comminuted meat UK - supports proposal ELC - supports adoption, helps prevent discolouration (brown-grey); in the EU ascorbic acid and its sodium and calcium salts are permitted for this food category at GMP use level.

Food Category No. 09.1 (Fresh fish and fish products, including mollusks, crustaceans, and echinoderms)

Corresponding commodity standards: None; 292-2008 corresponds to subcategory 09.1.2, food additives not allowed in live bivalve molluscs, only antioxidants allowed in raw bivalve molluscs (chilled shucked molluscs) as per provisions in FC 09.1.2.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
ASCORBIC ACID, L-	300	200		7	Acidity regulator, Antioxidant, Flour treatment agent	Antioxidant, adopt @ GMP with note "excluding live bivalve molluscs"	EU, India, Russia, Spain, UK - support proposal ELC - added to dipping/spraying solution to increase shelf life and appearance of surface. Ascorbic acid and its sodium and calcium salts are permitted for unprocessed fish at GMP

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
CALCIUM ASCORBATE	302	GMP		7	Antioxidant		EU, Russia, Spain, UK - support proposal India – not allowed in India ELC - added to dipping/spraying solution to increase shelf life and appearance of surface. Ascorbic acid and its sodium and calcium salts are permitted for unprocessed fish at GMP
CALCIUM LACTATE	327	10000	58	4	Acidity regulator, Firming agent, Flour treatment agent	Discontinue, no information on use provided	EU, India, Norway, Russia, Spain, UK - support discontinuation
CARBON DIOXIDE	290	GMP	59	7	Carbonating agent, Packaging gas, Preservative, Propellant		
CITRIC ACID	330	GMP		7	Acidity regulator, Antioxidant, Colour retention agent, Sequestrant	Antioxidant, adopt @ GMP with note "excluding live bivalve molluscs"	EU, Russia, Spain, UK - support proposal India - not allowed in India
ERYTHORBIC ACID (ISOASCORBIC ACID)	315	GMP		7	Antioxidant		India - not allowed in India Russia - ML 1500 mg/kg for frozen and deep-frozen fish with red skin Spain, UK – supports proposal
GLUCONO DELTA-LACTONE	575	100		4	Acidity regulator, Raising agent, Sequestrant	Discontinue, no information on use provided	EU, India, Norway, Russia, Spain, UK - supports discontinuation
GLYCEROL	422	GMP	16	7	Humectant, Thickener	Consider horizontal approach for ES&T in this FC as decided in Agenda Item 5(a)	Russia – no tech justification in this FC USA - allowed in USA in foods generally at GMP
MAGNESIUM CARBONATE	504(i)	GMP	16	7	Acidity regulator, Anticaking agent, Colour retention agent	Adopt as listed - there are adopted provisions for colours with Note 16 in both subcat. Fresh fish is a similar situation to	EU - requests further clarification on technological need - does described use in glaze/coating fall under FC 09.1 or are other FCs more appropriate? India, Russia - discontinue Norway - considers use in glaze or coatings as per Note 16 as preparations/formulations and thereby is "additives in additives" use. Any decision should wait
MAGNESIUM HYDROXIDE	528	GMP	16	7	Acidity regulator,		

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
MAGNESIUM HYDROXIDE CARBONATE	504(ii)	GMP	16	7	Acidity regulator, Anticaking agent, Carrier, Colour retention agent	fresh meat. Coatings, such as glazes and spice rubes, may be applied to fresh fish prior to marketing to the consumer. Use of an additive in the coating is indicated with Note 16 "For use in glaze, coatings or decorations for fruit, vegetables, meat or fish".	until discussion of Agenda Item 7(b). Spain – tech justification? UK - supports proposal
NITROGEN	941	GMP	59	7	Packaging gas, Propellant	Discontinue no information on use provided	India, Norway, Spain, UK - supports discontinuation Russia – GMP
NITROUS OXIDE	942	GMP		7	Antioxidant, Foaming agent, Packaging gas, Propellant		EU, Spain, UK - supports proposal India – not allowed in India
SODIUM ASCORBATE	301	200		7	Antioxidant	Antioxidant, adopt at GMP with note "excluding live bivalve molluscs"	EU, Spain, UK - supports proposal India – not allowed in India Russia – GMP ELC - added to dipping/spraying solution to increase shelf life and appearance of surface. Ascorbic acid and its sodium and calcium salts are permitted for unprocessed fish at GMP
SODIUM ERYTHORBATE (SODIUM ISOASCORBATE)	316	GMP		7	Antioxidant		India - not allowed in India Japan - supports proposal, Additive is used to avoid discolouration of fresh crab. Russia - ML 1500 mg/kg for frozen and deep-frozen fish with red skin Spain - supports proposal UK - query technological need in fresh fish

Food Category No. 09.2 (Processed fish and fish products, including mollusks, crustaceans, and echinoderms)

Corresponding commodity standards: None; subcategories have corresponding commodity standards, some of which do not allow food additives.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
ACETIC ACID, GLACIAL	260	GMP		4	Acidity regulator, Preservative	No information on use other than as acidity regulator provided. As such, refer to Appendix 2 for proposal.	Russia, UK - support proposal to refer to Appendix
AMMONIUM CHLORIDE	510	GMP		4	Flour treatment agent	Discontinue, no information provided on use in subcategories	EU, India, Norway, Russia, Spain, UK - supports discontinuation
ASCORBIC ACID, L-	300	GMP		4	Acidity regulator, Antioxidant, Flour treatment agent	Information provided on use as an antioxidant in subcategories. Discontinue and move to subcategories as appropriate.	Russia, UK - support consideration of Appendix ELC - To preserve flavor, taste and appearance. Also antioxidant. Ascorbic acid and its calcium and sodium salts are permitted in the EU
CALCIUM LACTATE	327	10000	58	4	Acidity regulator, Firming agent, Flour treatment agent	No information on use other than as acidity regulator provided. As such, refer to Appendix 2 for proposal.	UK - support proposal Russia - used at GMP
CITRIC ACID	330	GMP		4	Acidity regulator, Antioxidant, Colour retention agent, Sequestrant		Russia, UK - support consideration of Appendix
DISODIUM 5'-GUANYLATE	627	GMP		4	Flavour enhancer	Discontinue, move to all subcategories with appropriate notes as per Japan's comment.	EU, Norway, UK - supports discontinuation Japan, ELC, IGTC - used in all subcategories (F.C. 09.2.1 - used in frozen minced fish for flavour enhancement (e.g., frozen surimi); F.C. 09.2.2 - used in breading or batter coatings for flavour enhancement (e.g., frozen raw breaded or batter-coated fish); F.C. 09.2.3 - used in frozen minced fish pieces for cream-type sauce for flavour enhancement (e.g., minced fish for terrine); F.C. 09.2.4 - used for flavour enhancement (e.g., fish sausage, cooked fish
DISODIUM 5'-INOSINATE	634	GMP		4	Flavour enhancer		
DISODIUM 5'-RIBONUCLEOTIDES	635	GMP		4	Flavour enhancer		

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
							products boiled down in soy sauce (tsukudani), cooked surimi product (kamaboko); F.C. 09.2.4.1 used in cooked tube-shaped surimi product (chikuwa); F.C. 09.2.4.2 used in cooked crustacean or clam products boiled down in soy sauce (tsukudani); F.C. 09.2.5 - used in dried and flavoured fish, squid and shrimp, smoke dried and flavoured fish, squid and octopus) Russia - used at ML 500 mg/kg
GLYCEROL	422	GMP		4	Humectant, Thickener	Consider horizontal approach for ES&T in this FC as decided in Agenda Item 5(a)	Russia – tech justification? USA - allowed in USA in foods generally at GMP
MAGNESIUM CARBONATE	504(i)	5000	36 ¹⁴	4	Acidity regulator, Anticaking agent, Colour retention agent	No information on use other than as acidity regulator provided. As such, refer to Appendix 2 for proposal.	UK - support proposal Russia - tech just needed
MONOSODIUM L-GLUTAMATE	624	GMP		4	Flavour enhancer	Discontinue, move to subcategories with appropriate notes as per Japan's comment.	EU, Norway, UK - supports discontinuation India - not allowed in India Japan, ELC, IGTC - used in all subcategories and extensively in the parent category. For use information see comment for disodium 5'-guanylate in this F.C. Russia - used at ML 10 g/kg in subcategories
POTASSIUM ASCORBATE	303	1000	70 ¹⁵		Antioxidant	Move to parent category (09.2) from FC 09.2.1 & 09.2.2 - adopt at GMP: corresponds to 95-1981, 190-1995, 165-1989, 36-1981, 166-1989	Malaysia, Spain: supports proposal South Africa - supports the proposal . Used as antioxidant to prevent fat oxidation or to prevent discolouration (e.g. blueing or blackening) in frozen and canned crustaceans. To lower pH and increase shelf life.
PULLULAN	1204	30000		4	Glazing agent, Thickener	Consider horizontal approach for ES&T in this FC as decided in Agenda	Russia – not used in this food category USA - allowed in USA in foods generally at GMP

¹⁴ **Note 36:** Residual level

¹⁵ **Note 70:** As the acid.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
						Item 5(a)	
SILICON DIOXIDE, AMORPHOUS	551	GMP		4	Anticaking agent, Antifoaming agent, Carrier	Discontinue, not listed in any corresponding commodity standards, no information provided on use in subcategories which have no corresponding commodity standards.	EU, India, Norway, Russia, Spain - supports discontinuation
SODIUM ACETATE	262(i)	GMP		4	Acidity regulator, Preservative, Sequestrant	No information on use other than as acidity regulator provided. As such, refer to Appendix 2 for proposal.	Russia, UK – accept proposal
SODIUM ASCORBATE	301	GMP		4	Antioxidant	Adopt at GMP: corresponds to 95-1981, 190-1995, 165-1989, 36-1981, 166-1989	EU, India, Malaysia, Russia, Spain, UK, ELC - support proposal. To preserve flavor, taste and appearance. Also antioxidant to prevent fat oxidation or to prevent discolouration (e.g. blueing or blackening) in frozen and canned crustaceans. To lower pH and increase shelf life. Ascorbic acid and its calcium and sodium salts are permitted in the EU.
SODIUM CARBONATE	500(i)	GMP		4	Acidity regulator, Anticaking agent, Raising agent	No information on use other than as acidity regulator provided. As such, refer to Appendix 2 for proposal.	Russia, UK – accept proposal
SODIUM DL-MALATE	350(ii)	GMP		4	Acidity regulator, Humectant		
SODIUM LACTATE	325	GMP		4	Acidity regulator, Antioxidant, Bulking agent, Emulsifier, Humectant, Thickener	No information on use as ES&T, or use other than as acidity regulator provided. As such, refer to Appendix 2 for proposal.	Russia – accept proposal

Food Category No. 09.2.1 (Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms)

Corresponding commodity standards: 092-1981: allows specific antioxidants & preservatives; 95-1981: allows specific water retention agents, preservatives, antioxidants; 190-1995, 165-1989: allows specific water retention agents, antioxidants; 36-1981: allows specific antioxidants; 191-1995: does not allow food additives; 292-2008: food additives not allowed in live bivalve molluscs, only antioxidants allowed in raw bivalve molluscs (raw frozen molluscs) as per provisions in FC 09.2.1. - None of these standards discuss glazing ingredients.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
ASCORBIC ACID, L-	300	400		7	Acidity regulator, Antioxidant, Flour treatment agent	Adopt at GMP with note "excluding raw squid", "excluding fish fillets", "excluding live molluscs": corresponds to 92-1981, 95-1981, 165-1989, 36-1981	EU, India, Spain, UK, ELC - support proposal Russia - does not support Note. Adopt at GMP ELC - To preserve flavour, taste and appearance as it prevents oxidative process. Ascorbic acid and its sodium and calcium salts are permitted in the EU at GMP
CALCIUM ASCORBATE	302	400		7	Antioxidant	Antioxidant, adopt at GMP with note "for use in raw molluscs only"	EU, Russia, Spain, UK - support proposal India - not allowed in India ELC - To preserve flavour, taste and appearance as it prevents oxidative process. Ascorbic acid and its sodium and calcium salts are permitted in the EU at GMP
CARBON DIOXIDE	290	GMP	59	7	Carbonating agent, Packaging gas, Preservative, Propellant	Discontinue, no information on use provided	EU, India, Norway, Russia, Spain, UK - support proposal
DISODIUM 5'-GUANYLATE	627	GMP			Flavour enhancer	Move from FC 09.2; Adopt with note 95 "For use in surimi and fish roe products only"	Japan, Spain, ELC, IGTC - used in frozen minced fish for flavour enhancement (e.g., frozen surimi)
DISODIUM 5'-INOSINATE	631	GMP			Flavour enhancer		
DISODIUM 5'-RIBONUCLEOTIDES	635	GMP			Flavour enhancer		
ERYTHORBIC ACID (ISOASCORBIC ACID)	315	1500		7	Antioxidant	Antioxidant, adopt at GMP with notes "for use in raw molluscs only", "for use in fish with red skin"	India - not allowed in India Russia - does not support proposal for raw molluscs only. Propose use with ML 1500 mg/kg in frozen and deep-frozen fish with red skin Spain – supports proposal for fish with red skin UK – supports proposal
GLYCEROL	422	GMP		7	Humectant, Thickener	Consider horizontal approach for ES&T in this FC as decided in Agenda	Russia - tech just needed USA - allowed in USA for use in foods generally at GMP

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
						Item 5(a)	
MONOSODIUM L-GLUTAMATE	621	GMP			Flavour enhancer	Move from FC 09.2; adopt with note 95 "For use in surimi and fish roe products only"	Japan, ELC, IGTC - used in frozen minced fish for flavour enhancement (e.g., frozen surimi)
NITROGEN	941	GMP	59	7	Packaging gas, Propellant	Discontinue, no information on use provided	India, Spain - supports proposal Russia - GMP in compliance with Table 3 for packaging gas and propellant
NITROUS OXIDE	942	GMP		7	Antioxidant, Foaming agent, Packaging gas, Propellant	Antioxidant, adopt at GMP with note "for use in raw molluscs only"	India - not allowed in India UK - support proposal Russia - use should be GMP in compliance with Table 3 for packaging gas and propellant
POTASSIUM ASCORBATE	303	4000	70	7	Antioxidant	Discontinue in this FC, adopt in 09.2 at GMP: corresponds to 95-1981, 190-1995, 165-1989, 36-1981, 166-1989	EU, India, Malaysia, Russia, Spain, UK - support proposal ELC - Potassium salt of ascorbic acid not permitted in EU. See comment for ascorbic acid in this food category
SODIUM ASCORBATE	301	400		7	Antioxidant		EU, India, Malaysia, Russia, UK - support proposal ELC - To preserve flavour, taste and appearance as it prevents oxidative process. Ascorbic acid and its sodium and calcium salts are permitted in the EU at GMP
SODIUM ERYTHORBATE (SODIUM ISOASCORBATE)	316	1500		7	Antioxidant	Antioxidant, adopt at GMP with note "for use in raw molluscs only"	India - not allowed in India Russia - does not support proposal for raw molluscs only. Propose use with ML 1500 mg/kg in frozen and deep-frozen fish with red skin Spain - supports proposal for fish with red skin UK - supports proposal

Food Category No. 09.2.2 (Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms)

Corresponding commodity standards: 166-1989: allows specific water retention agents & antioxidants, specific additives in coatings: Leavening agents, flavour enhancers, modified starches.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
ASCORBIC ACID, L-	300	GMP			Acidity regulator, Antioxidant, Flour treatment	Move from FC 09.2. Adopt. used as antioxidant, corresponds to 166-1989	EU, India, Malaysia, Russia, Spain, UK, ELC - support proposal USA - allowed for use as a preservative in frozen breaded shrimp ELC - To preserve flavour, taste and appearance as

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
					agent		it prevents oxidative process. Ascorbic acid and its sodium and calcium salts are permitted in the EU at GMP
CALCIUM ASCORBATE	302	GMP	15	7	Antioxidant	Adopt at GMP with note 139 "mollusks, crustaceans, and echinoderms only"	EU, Russia, Spain, UK, ELC - support proposal India - not allowed in India ELC - To preserve flavour, taste and appearance as it prevents oxidative process. Ascorbic acid and its sodium and calcium salts are permitted in the EU at GMP
DISODIUM 5'-GUANYLATE	627	GMP			Flavour enhancer	Adopt with note 41 "use in breading or batter coatings only" and new note "for use in non-standardized foods only"	EU, Norway, Spain - requests clarification of need for provisions in this FC, batters covered in FC 06.6 Japan, ELC, IGTC - used in breading or batter coatings for flavour enhancement (e.g., frozen raw breaded or batter-coated fish)
DISODIUM 5'-INOSINATE	631	GMP			Flavour enhancer		
DISODIUM 5'-RIBONUCLEOTIDES	635	GMP			Flavour enhancer		
ERYTHORBIC ACID (ISOASCORBIC ACID)	315	GMP	15	7	Antioxidant	Adopt at GMP with note 139 "mollusks, crustaceans, and echinoderms only"	UK - support proposal India - not allowed in India Russia - does not support proposal. Use at ML 1500 mg/kg for preserved and semi-preserved fish products only (preserved and semi-preserved fish products correspond to FC 09.3)
GLYCEROL	422	GMP	16	7	Humectant, Thickener	Consider as part of ES&T discussion	Russia - supports proposal USA - allowed for use in foods generally at GMP in the USA
MONOPOTASSIUM L-GLUTAMATE	622	GMP	41 ¹⁶	7	Flavour enhancer	Adopt at GMP with Note 41: corresponds to 166-1989	EU, Spain, Norway - requests clarification of need for provisions in this FC, batters covered in FC 06.6 Russia - does not support. Use at ML 10 g/kg India, Japan, Malaysia, South Africa, UK, ELC, IGTC - Supports this proposal. Used in breading or batter coatings for flavour enhancement (e.g., frozen raw breaded or batter-coated fish, shrimp, fish fillets and fish sticks)
MONOSODIUM L-GLUTAMATE	621	GMP	41	7	Flavour enhancer		
POTASSIUM ASCORBATE	303	GMP	99 ¹⁷	7	Antioxidant	Discontinue in this FC, adopt in 09.2 at GMP: corresponds to 95-1981, 190-1995, 165-1989, 36-1981, 166-1989	EU, India, Malaysia, South Africa, Spain, UK, ELC - support proposal Russia - tech just needed ELC - Potassium salt of ascorbic acid not permitted in EU. See comment for ascorbic acid in this food category
SODIUM ASCORBATE	301	GMP		7	Antioxidant		

¹⁶ **Note 41:** Use in breading or batter coatings only.

¹⁷ **Note 99:** For use in fish fillets and minced fish only.

Food Category No. 09.2.3 (Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms)

Corresponding commodity standards: None.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
GLYCEROL	422	GMP	16	7	Humectant, Thickener	Consider horizontal approach for ES&T in this FC as decided in Agenda Item 5(a)	Malaysia - Discontinue Russia - support proposal USA – allowed in USA for use in foods at GMP
DISODIUM 5'-GUANYLATE	627	GMP			Flavour enhancer	Move from FC 09.2; Adopt as listed, no corresponding commodity standards, see comments from eWG	EU - provisions are not needed, sauces are covered by FC 12.6 Japan, ELC, IGTC - used in frozen minced fish pieces for cream-type sauce for flavour enhancement (e.g., minced fish for terrine)
DISODIUM 5'-INOSINATE	631	GMP			Flavour enhancer		
DISODIUM 5'-RIBONUCLEOTIDES	635	GMP			Flavour enhancer		
MONOSODIUM L-GLUTAMATE	621	GMP			Flavour enhancer		

Food Category No. 09.2.4 (Cooked and/or fried fish and fish products, including molluscs, crustaceans, and echinoderms)

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
GLYCEROL	422	GMP		7	Humectant, Thickener	Consider horizontal approach for ES&T in this FC as decided in Agenda Item 5(a)	Malaysia - Discontinue Russia - support proposal USA – allowed in USA for use in foods at GMP
DISODIUM 5'-GUANYLATE	627	GMP			Flavour enhancer	Move from FC 09.2; Adopt as listed, no corresponding commodity standards, see comments from Japan	EU - requests clarification if the additives are used in soy sauce or in fish. Japan - F.C. 09.2.4 - used for flavour enhancement (e.g., fish sausage, cooked fish products boiled down in soy sauce (tsukudani), cooked surimi product (kamaboko); F.C. 09.2.4.1 used in cooked tube-shaped surimi product (chikuwa); F.C. 09.2.4.2 used in cooked crustacean or clam products boiled down in soy sauce (tsukudani) Norway - use in fish sauce corresponds to CODEX STAN 302-2011, FC 12.6.4, should be listed in that FC instead.
DISODIUM 5'-INOSINATE	631	GMP			Flavour enhancer		
DISODIUM 5'-RIBONUCLEOTIDES	635	GMP			Flavour enhancer		
MONOSODIUM L-GLUTAMATE	621	GMP			Flavour enhancer		

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
SODIUM ASCORBATE	301	200		7	Antioxidant	Discontinue in this FC, adopt in 09.2 at GMP	EU, India, Spain, UK - support proposal Russia - should be adopted at GMP ELC - To preserve flavour, taste and appearance as it prevents oxidative process. Ascorbic acid and its sodium and calcium salts are permitted in the EU at GMP

Food Category No. 09.2.5 (Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms)

Corresponding commodity standards: 244-2004: allows sorbates (antioxidants) and Benzoates (preservatives), 167-1989: allows specific preservatives (sorbates), 222-2001: allows sequestrant (INS 452) & flavour enhancer (INS 621); 189-1993, 236-2003: food additives are not permitted.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
GLYCEROL	422	GMP		7	Humectant, Thickener	Consider horizontal approach for ES&T in this FC as decided in Agenda Item 5(a)	Malaysia - Discontinue Russia - support proposal USA - allowed in USA in foods generally at GMP
DISODIUM 5'-GUANYLATE	627	GMP			Flavour enhancer	Move from FC 09.2; Adopt with note "for use in non-standardized foods"	EU, Japan, ELC, IGTC - supports proposal Japan - used in dried and flavoured fish, squid and shrimp, smoke dried and flavoured fish, squid and octopus
DISODIUM 5'-INOSINATE	631	GMP			Flavour enhancer		
DISODIUM 5'-RIBONUCLEOTIDES	635	GMP			Flavour enhancer		
MONOSODIUM L-GLUTAMATE	621	GMP			Flavour enhancer	Move from FC 09.2 and add note "For use in products conforming to the Standard for Crackers from Marine and Freshwater Fish, Crustacean and Molluscan Shellfish (CODEX STAN 222-2001)"- corresponds to CODEX STAN 222-2001; and new note "for use in non-standardized	EU, Japan, Malaysia, Spain, UK, ELC, IGTC - supports proposal India - not allowed in India Russia - used at ML 10 g/kg Japan, ELC, IGTC - Flavour enhancers are often used in not only Crackers from Marine and Freshwater Fish, Crustacean and Molluscan Shellfish but also in other products in this category for flavour enhancement. (e.g., dried and flavoured fish, squid and shrimp, smoke dried and flavoured fish, squid and octopus)

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

Food Category No. 10.1 (Fresh eggs)

Corresponding commodity standards: None.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
NITROUS OXIDE	942	GMP		7	Antioxidant, Foaming agent, Packaging gas, Propellant	Discontinue, no information on use provided	India, Iran - discontinue

Food Category No. 10.2.1 (Liquid egg products)

Corresponding commodity standards: None.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
NITROUS OXIDE	942	GMP		7	Antioxidant, Foaming agent, Packaging gas, Propellant	Discontinue, no information on use provided	India, Russia - support discontinuation
PULLULAN	1204	20000		4	Glazing agent, Thickener	Consider horizontal approach for ES&T in this FC as decided in Agenda Item 5(a)	Spain - is this used as a glazing agent or thickener? Russia - not used in this FC USA - allowed for use in foods generally at GMP

Food Category No. 10.2.2 (Frozen egg products)

Corresponding commodity standards: None.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
GLYCEROL	422	GMP		7	Humectant, Thickener	Consider horizontal approach for ES&T in this FC as decided in Agenda Item 5(a)	Russia – support proposal USA – allowed in USA for general use in foods at GMP
NITROUS OXIDE	942	GMP		7	Antioxidant, Foaming agent, Packaging gas,	Discontinue, no tech justification provided	India – support proposal Russia - adopt at GMP

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
					Propellant		
PULLULAN	1204	20000		4	Glazing agent, Thickener	Consider horizontal approach for ES&T in this FC as decided in Agenda Item 5(a)	Russia – support proposal USA – allowed in USA for general use in foods at GMP

Food Category No. 11.1.4 (Lactose)

Corresponding commodity standards: No additives allowed.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
AMYLASE FROM ASPERGILLUS ORYZAE VAR., ALPHA-	1100	GMP		7	Flour treatment agent	Discontinue, additives not allowed in corresponding commodity standard, no tech justification for flour treatment agent in lactose.	EU, India, Norway, Spain, Russia, ELC – discontinue – processing aid use
GLYCEROL	422	GMP		7	Humectant, Thickener	Consider horizontal approach for ES&T in this FC as decided in Agenda Item 5(a)	Russia - support proposal USA - allowed in USA in foods generally at GMP CEFS : use not technologically justified in this FC
NITROUS OXIDE	942	GMP		7	Antioxidant, Foaming agent, Packaging gas, Propellant	Discontinue, additives not allowed in corresponding commodity standard	India - supports discontinuation Russia - GMP in compliance with Table 3 for packaging gas and propellant
PULLULAN	1204	10000		4	Glazing agent, Thickener	Consider horizontal approach for ES&T in this FC as decided in Agenda Item 5(a)	Russia - support proposal USA - allowed in USA in foods generally at GMP CEFS : use not technologically justified in this FC

Food Category No. 12.1.2 (Salt substitutes)

Corresponding commodity standards: 053-1981: does not discuss food additives.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal	
AMMONIUM CHLORIDE	510	GMP		4	Flour treatment agent	Discontinue, no information on use provided	EU, India, Mexico, Norway, Russia, Spain, UK - supports discontinuation	
CALCIUM 5'-GUANYLATE	629	GMP		7	Flavour enhancer	Adopt at GMP	EU, Russia, Spain, UK, ELC - support proposal India - not allowed in India Japan, IGTC - Supports this proposal. Used to improve reduced palatability caused by sodium reduction	
CALCIUM 5'-INOSINATE	633	GMP		7	Flavour enhancer			
CALCIUM 5'-RIBONUCLEOTIDES	634	GMP		7	Flavour enhancer			
CALCIUM DI-L-GLUTAMATE	623	GMP		7	Flavour enhancer			
CALCIUM SILICATE	552	10000		7	Anticaking agent			EU, Japan, Spain, UK, USA - support proposal. India - not allowed in India Russia - could support if ML 20000 mg/kg USA - allowed in USA in table salt up to 20000 mg/kg
DIPOTASSIUM 5'-GUANYLATE	628	GMP		7	Flavour enhancer			
DISODIUM 5'-GUANYLATE	627	GMP		7	Flavour enhancer			
DISODIUM 5'-INOSINATE	631	GMP		7	Flavour enhancer			
DISODIUM 5'-RIBONUCLEOTIDES	635	GMP		7	Flavour enhancer			
GLUTAMIC ACID, L(+)-	620	GMP		7	Flavour enhancer			
GLYCEROL	422	GMP	51 ¹⁸	7	Humectant, Thickener	Consider horizontal approach for ES&T in this FC as decided in Agenda Item 5(a)	Russia - tech just needed USA - allowed in USA in foods generally at GMP	
GUANYLIC ACID, 5'-	626	GMP		7	Flavour enhancer	Adopt at GMP	EU, Russia, Spain, UK, ELC - support proposal India - not allowed in India Japan, IGTC - Supports this proposal. Used to improve reduced palatability caused by sodium reduction	
INOSINIC ACID, 5'-	630	GMP		7	Flavour enhancer			
MAGNESIUM DI-L-GLUTAMATE	625	GMP		7	Flavour enhancer			

¹⁸ **Note 51:** For use in herbs only.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
MAGNESIUM SILICATE, SYNTHETIC	553(i)	10000		7	Anticaking agent		EU, Japan, Spain, UK, USA - support proposal. India - not allowed in India Russia - could support if ML 20000 mg/kg USA - allowed in USA in table salt up to 20000 mg/kg
MAGNESIUM SULFATE	518	25000		3	Firming agent, Flavour enhancer		EU, Spain, UK - support proposal India - not allowed in India Russia - tech just needed
MONOAMMONIUM L-GLUTAMATE	624	GMP		7	Flavour enhancer		EU, Mexico, Russia, Spain, UK, ELC - support proposal India - not allowed in India Japan, IGTC - Supports this proposal. Used to improve reduced palatability caused by sodium reduction
MONOPOTASSIUM L-GLUTAMATE	622	GMP		7	Flavour enhancer		
MONOSODIUM L-GLUTAMATE	621	GMP		7	Flavour enhancer		
NITROUS OXIDE	942	GMP		7	Antioxidant, Foaming agent, Packaging gas, Propellant	Discontinue, no information on use provided	India, UK – supports discontinuation Russia - GMP in compliance with Table 3 for packaging gas and propellant
POTASSIUM 5'-INOSINATE	632	GMP		7	Flavour enhancer	Adopt at GMP	EU, Mexico, Russia, Spain, UK, ELC - support proposal India - not allowed in India Japan, IGTC - Supports this proposal. Used to improve reduced palatability caused by sodium reduction
SILICON DIOXIDE, AMORPHOUS	551	10000		7	Anticaking agent, Antifoaming agent, Carrier		EU, India, Mexico, Spain, UK , - support proposal. Russia – adopt at ML 20000 mg/kg
SODIUM ASCORBATE	301	GMP		4	Antioxidant	Adopt with note "for use in yeast extracts"	EU, UK, ELC - supports proposal India - not allowed in India ELC - Ascorbates, including sodium ascorbate, are permitted for use in this f.c. Use of this antioxidant might be indicated when yeast (extracts) are used as an ingredient
TALC	553(iii)	10000	51	7	Anticaking agent, Glazing agent, Thickener	Consider horizontal approach for ES&T in this FC as decided in Agenda Item 5(a)	Spain - used as an anticaking agent or thickener? Russia - could adopt if ML 20000 mg/kg USA - allowed in salt at 20000 mg/kg as an anticaking agent. Talc is another name for hydrated magnesium silicate

Food Category No. 12.2.1 (Herbs and spices)

Corresponding commodity standards: None – **Note:** Table 3 additives can be used in spices without provisions in this food category. The Annex to Table 3 only lists herbs.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
NITROUS OXIDE (in FC 12.2)	942	GMP	51	7	Antioxidant, Foaming agent, Packaging gas, Propellant	Discontinue, no information on use in herbs provided	EU, Mexico, Norway, Spain - supports discontinuation
ACETIC ACID, GLACIAL	260	GMP	51	7	Acidity regulator, Preservative		
AMMONIUM CHLORIDE	510	GMP	51	4	Flour treatment agent		
ASCORBIC ACID, L-	300	GMP	51	4	Acidity regulator, Antioxidant, Flour treatment agent	Adopt at GMP without Note 51 "for use in herbs only"	EU, Russia, Spain, UK - does not support, technological need is related to spices/seasoning, not to herbs India, ELC - supports proposal. Used to prevent oxidation of essential oil/aroma constituents. Mexico - discontinue unless tech justification provided. Mexican regulation does not allow additives in herbs or spices.
CALCIUM 5'-GUANYLATE	629	GMP	51	7	Flavour enhancer		
CALCIUM 5'-INOSINATE	633	GMP	51	7	Flavour enhancer		
CALCIUM 5'-RIBONUCLEOTIDES	634	GMP	51	7	Flavour enhancer		
CALCIUM DI-L-GLUTAMATE	623	GMP	51	7	Flavour enhancer		
CALCIUM LACTATE	327	10000	51 & 58	4	Acidity regulator, Firming agent, Flour treatment agent	Discontinue. no information on use in herbs provided.	EU, India, Mexico, Norway, Russia, Spain, UK - supports discontinuation
CITRIC ACID	330	GMP	51	7	Acidity regulator, Antioxidant, Colour retention agent, Sequestrant		

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
DIPOTASSIUM 5'-GUANYLATE	628	GMP	51	7	Flavour enhancer	Adopt at GMP without Note 51	EU, Russia, Spain, UK - does not support, technological need is related to spices/seasoning, not to herbs India, Mexico - discontinue. Mexican/Indian regulation does not allow additives in herbs or spices. Japan, ELC, IGTC - Supports this proposal. Used for flavour enhancement (e.g., herb and spice blends including chili seasoning, chili paste, curry paste, curry roux, and dry cures or rubs)
DISODIUM 5'-GUANYLATE	627	GMP	51	7	Flavour enhancer		
DISODIUM 5'-INOSINATE	631	GMP	51	7	Flavour enhancer		
DISODIUM 5'-RIBONUCLEOTIDES	635	GMP	51	7	Flavour enhancer		
GLUTAMIC ACID, L(+)-	620	GMP	51	7	Flavour enhancer		
GLYCEROL	422	GMP	51	7	Humectant, Thickener	Consider horizontal approach for ES&T in this FC as decided in Agenda Item 5(a)	Russia - tech just needed USA - allowed for use in foods generally at GMP in the US
GUANYLIC ACID, 5'-	626	GMP	51	7	Flavour enhancer	Adopt at GMP without Note 51	EU, Russia, Spain, UK - does not support, technological need is related to spices/seasoning, not to herbs India, Mexico - discontinue. Mexican/Indian regulation does not allow additives in herbs or spices. Japan, ELC, IGTC - Supports this proposal. Used for flavour enhancement (e.g., herb and spice blends including chili seasoning, chili paste, curry paste, curry roux, and dry cures or rubs)
INOSINIC ACID, 5'-	630	GMP	51	7	Flavour enhancer		
MAGNESIUM CARBONATE	504(i)	5000	36 & 51	4	Acidity regulator, Anticaking agent, Colour retention agent	Discontinue. no information on use in herbs provided.	EU, India, Mexico, Norway, Russia, Spain, UK - supports discontinuation
MAGNESIUM DI-L-GLUTAMATE	625	GMP	51	7	Flavour enhancer	Adopt at GMP without Note 51	EU, Russia, Spain, UK - does not support, technological need is related to spices/seasoning, not to herbs India, Mexico - discontinue. Mexican/Indian regulation does not allow additives in herbs or spices. Japan, ELC, IGTC - Supports this proposal. Used for flavour enhancement (e.g., herb and spice blends including chili seasoning, chili paste, curry paste, curry roux, and dry cures or rubs)
MAGNESIUM HYDROXIDE	528	GMP	51	7	Acidity regulator, Colour retention agent	Discontinue. no information on use in herbs provided.	EU, India, Mexico, Norway, Russia, Spain, UK - supports discontinuation

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
MAGNESIUM HYDROXIDE CARBONATE	504(ii)	GMP	51	7	Acidity regulator, Anticaking agent, Carrier, Colour retention agent		
MONOAMMONIUM L-GLUTAMATE	624	GMP	51	7	Flavour enhancer	Adopt at GMP without Note 51	EU, Russia, Spain, UK - does not support, technological need is related to spices/seasoning, not to herbs India, Mexico - discontinue. Mexican/Indian regulation does not allow additives in herbs or spices. Japan, ELC, IGTC - Supports this proposal. Used for flavour enhancement (e.g., herb and spice blends including chili seasoning, chili paste, curry paste, curry roux, and dry cures or rubs)
MONOPOTASSIUM L-GLUTAMATE	622	GMP	51	7	Flavour enhancer		
MONOSODIUM L-GLUTAMATE	621	GMP	51	7	Flavour enhancer		
POTASSIUM 5'-INOSINATE	632	GMP	51	7	Flavour enhancer		
PULLULAN	1204	30000		4	Glazing agent, Thickener	Consider horizontal approach for ES&T in this FC as decided in Agenda Item 5(a)	Russia - tech just needed USA - allowed for use in foods generally at GMP in the US
SILICON DIOXIDE, AMORPHOUS	551	GMP	51	4	Anticaking agent, Antifoaming agent, Carrier	Adopt at GMP without Note 51	EU, Russia, UK – tech justification? India, Mexico – discontinue, Indian/Mexican regulation does not allow additives in herbs or spices Spain - only justified for foods in powdered form Japan - supports proposal - Used as anticaking agent in spice and herb mix in powdered form. Silicon dioxide is very moisture absorbing and use in powdered spice and herb mixes prevents moisture damage to product.
SODIUM ACETATE	262(i)	GMP	51	4	Acidity regulator, Preservative, Sequestrant	Discontinue. No information on use in herbs provided.	EU, India, Mexico, Norway, Russia, Spain, UK - supports discontinuation
SODIUM ASCORBATE	301	GMP	51	4	Antioxidant	Adopt at GMP without Note 51	EU, Mexico - does not support, technological need is related to spices/seasoning, not to herbs India, Russia, UK, ELC - supports proposal. Used to prevent oxidation of essential oil/aroma constituents.
SODIUM CARBONATE	500(i)	GMP	51	4	Acidity regulator, Anticaking agent, Raising agent	Discontinue. No information on use in herbs provided.	EU, India, Mexico, Norway, Russia, Spain, UK - supports discontinuation

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
SODIUM DL-MALATE	350(ii)	GMP	51	4	Acidity regulator, Humectant		

Food Category No. 13.1.1 (Infant formulae)

Corresponding commodity standards: 072-1981: allows specific antioxidants and packaging gases, also allows specific acidity regulators.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
CARBON DIOXIDE	290	GMP	59	4	Carbonating agent, Packaging gas, Preservative, Propellant	Adopt at GMP with Note 59 "as packaging gas"; corresponds to 072-1981	EU, Japan, Malaysia, Mexico, Spain, UK - supports proposal
CITRIC ACID	330	GMP	72 ¹⁹	7	Acidity regulator, Antioxidant, Colour retention agent, Sequestrant	Used as acidity regulator in CODEX STAN 72-1981 - see Appendix 2 for recommendation	EU, India, UK - support proposal Russia - could adopt at ML 2 g/kg ELC - Permitted in the EU at GMP level
LACTIC ACID, L-, D- and DL-	270	GMP	72 & 83 ²⁰	7	Acidity regulator		Russia - supports proposal UK, ELC - support proposal. L(+) form permitted in the EU at GMP level EU - supports with note 83 "L(+) form only"
NITROGEN	941	GMP	59	4	Packaging gas, Propellant	Adopt at GMP with Note 59 "as packaging gas"; corresponds to CODEX STAN 072-1981	EU, Japan, Malaysia, Mexico, Spain, UK - supports proposal

¹⁹ **Note 72:** Ready-to-eat basis.

²⁰ **Note 83:** L(+)-form only.

Food Category No. 13.1.2 (Follow-up formulae)

Corresponding commodity standards: 156-1987: allows specific antioxidants and flavours.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
CALCIUM ASCORBATE	302	50	70 & 72	7	Antioxidant	Adopt as listed, corresponds to CODEX STAN 156-1987	India - adopt - allowed at Vitamin C in Follow-up formula Japan - L-ascorbic acid and its Na, Ca, salts are permitted as antioxidants in CODEX STAN 156-1987. ELC - ascorbates including ascorbic acid and its calcium and sodium salts are permitted for use as a source of vitamin C. The addition of vitamin C is mandatory
SODIUM ASCORBATE	301	50	70 & 72	7	Antioxidant		

Food Category No. 13.1.3 (Formulae for special medical purposes for infants)

Corresponding commodity standards: 072-1981: allows specific antioxidants and packaging gases and acidity regulators.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
CARBON DIOXIDE	290	GMP	59	4	Carbonating agent, Packaging gas, Preservative, Propellant	Adopt at GMP with Note 59 "as packaging gas"; corresponds to 072-1981	EU, Japan, Malaysia, Mexico, South Africa, Spain, UK - supports proposal
CITRIC ACID	330	GMP	72	4	Acidity regulator, Antioxidant, Colour retention agent, Sequestrant	Used as acidity regulator in CODEX STAN 72-1981 - see Appendix 2 for proposal	EU, India, UK, ELC - support proposal. Permitted in the EU at GMP level Russia - could adopt at ML 2 g/kg
LACTIC ACID, L-, D- and DL-	270	GMP	72 & 83	4	Acidity regulator		Russia - supports proposal UK, ELC - support proposal. L(+) form permitted in the EU at GMP level EU - supports with note 83 "L(+) form only"
NITROGEN	941	GMP	59	4	Packaging gas, Propellant	Adopt at GMP with Note 59 "as packaging gas"; corresponds to 072-1981	EU, Japan, Malaysia, Mexico, South Africa, Spain, UK - supports proposal

Food Category No. 13.2 (Complementary foods for infants and young children)

Corresponding commodity standards: 073-1981: allows specific antioxidants, flavours, packaging gasses; 74-1981: anticaking agents, raising agents, packaging gases, antioxidants.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
AMYLASE FROM ASPERGILLUS ORYZAE VAR., ALPHA-	1100	GMP		7	Flour treatment agent	Discontinue, not allowed in corresponding commodity standards	EU, India, Malaysia, Norway, South Africa, Spain, Russia, UK, ELC - supports discontinuation – processing aid
CALCIUM ASCORBATE	302	3000		7	Antioxidant	200 mg/kg with notes "as ascorbic acid" and Note 239 "excluding products conforming to the Standard for Canned Baby Foods (CODEX STAN 73-1981)"	EU, India, Japan, Russia, Spain, UK, ELC - supports proposal
CARBON DIOXIDE	290	GMP	59	4	Carbonating agent, Packaging gas, Preservative, Propellant	Adopt, as listed, allowed in 73-1981, 74-1981	EU, India, Japan, Russia, Spain, South Africa, UK - supports proposal
NITROGEN	941	GMP	59	4	Packaging gas, Propellant		
NITROUS OXIDE	942	GMP		7	Antioxidant, Foaming agent, Packaging gas, Propellant	Discontinue, not allowed in corresponding commodity standards	India, Malaysia, Russia, South Africa - supports discontinuation
POTASSIUM ASCORBATE	303	500	70	7	Antioxidant	500 mg/kg with note 70 "as the acid"	India, Japan, Spain, UK, ELC - supports proposal
PULLULAN	1204	30000		4	Glazing agent, Thickener	Consider horizontal approach for ES&T in this FC as decided in Agenda Item 5(a)	Malaysia - adoption Russia - tech just needed

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
SILICON DIOXIDE, AMORPHOUS	551	10000	65 ²¹	7	Anticaking agent, Antifoaming agent, Carrier	2000 mg/kg with note "in dry cereals only" corresponds to 74-1981	EU, India, Japan, Malaysia, South Africa - supports proposal Russia – tech justification needed
SODIUM ASCORBATE	301	3000		7	Antioxidant	500 mg/kg with note 70 "as the acid" and Note 240 "Within the limit for sodium listed in the Standard for Canned Baby Foods (CODEX STAN 73-1981)."	EU, India, Japan, UK, ELC - supports proposal Russia – tech justification needed

Food Category No. 14.1.1.2 (Table waters and soda waters)

Corresponding commodity standards: 227-2001: may contain minerals, naturally occurring or intentionally added; may contain carbon dioxide, naturally occurring or intentionally added; but shall not contain sugars, sweeteners, flavourings or other foodstuffs.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
MAGNESIUM SULFATE	518	50 ²²		3	Firming agent, Flavour enhancer	Adopt at GMP, descriptor of food category states mineral salts may be added to these foods and references the GSFA for addition on minerals	EU, India, Russia, UK - support discontinuation - addition of minerals to waters is not a food additive use. ICBA - CODEX STAN 227 allows for addition of minerals: "Packaged waters... may contain minerals, naturally occurring or intentionally added; may contain carbon dioxide, naturally occurring or intentionally added; but shall not contain sugars, sweeteners, flavourings or other foodstuffs." Magnesium sulfate is added to some "prepared waters" in a mixture of other mineral salts to enhance the flavor and taste of the product. Section 3.3.2 of CODEX STAN 227 states that "Any addition of minerals to water before packaging must comply with the provisions outlined in the present standard and, where applicable, with the provisions in the Codex General Standard for Food Additives (CODEX STAN 192-1995) and/or the Codex General

²¹ **Note 65:** Carryover from nutrient preparations.

²² **Note 50:** For use in fish roe only.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
							Principles for the Addition of Essential Nutrients to Foods (CAC/GL 9-1987)".

Food Category No. 14.1.2.2 (Vegetable juice)

Corresponding commodity standards: none.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
MAGNESIUM SULFATE	518	2000		3	Firming agent, Flavour enhancer	Discontinue	EU, India, Russia, Spain, UK - supports discontinue

Food Category No. 14.1.2.4 (Concentrates for vegetable juice)

Corresponding commodity standards: none.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
MAGNESIUM SULFATE	518	2000		3	Firming agent, Flavour enhancer	Discontinue	EU, India, Russia, Spain, UK – supports discontinue

Food Category No. 14.1.5 (Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa)

Corresponding commodity standards: None.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
AMMONIUM CHLORIDE	510	GMP		4	Flour treatment agent	Discontinue, no information on use provided	EU, Norway, India, Russia, Spain, UK - support proposal
CARBON DIOXIDE	290	GMP	59	7	Carbonating agent, Packaging gas, Preservative, Propellant	Adopt with Note 59 "Use as packaging gas" and 160 "For use in ready-to-drink products and pre-mixes for ready-to-drink products only"	India – not allowed in India Japan, Russia, Spain, UK - supports proposal Japan - Carbon dioxide is used as a packaging gas to prevent flavour degradation by oxidation in ready-to-drink products
DISODIUM 5'-GUANYLATE	627	GMP		4	Flavour enhancer	Adopt with Note 201 "For use in flavoured products"	India – not allowed in India Japan, IGTC - supports proposal. Flavour enhancers are used in flavoured products only. Used for flavour
DISODIUM 5'-INOSINATE	631	GMP		4	Flavour		

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
					enhancer	only"	enhancement (e.g., konbu (seaweed tea), ume (Japanese plum) konbu tea).
DISODIUM 5'-RIBONUCLEOTIDES	635	GMP		4	Flavour enhancer		Spain, UK, ELC - supports adoption Russia - could support if ML 500 mg/kg, excluding unflavoured leaf tea, coffee, coffee extracts; including flavoured instant coffee
ERYTHORBIC ACID (ISOASCORBIC ACID)	315	GMP		7	Antioxidant	Discontinue, no information on use provided	EU, India, Norway, Spain, Russia, UK - supports discontinuation
GLYCEROL	422	GMP		7	Humectant, Thickener	Consider horizontal approach for ES&T in this FC as decided in Agenda Item 5(a)	Russia - GMP excluding coffee and coffee extracts USA - allowed in USA in foods generally at GMP
MONOSODIUM L-GLUTAMATE	621	GMP		4	Flavour enhancer	Adopt with Note 201 "For use in flavoured products only"	India – not allowed in India Japan, IGTC - supports proposal. Flavour enhancers are used in flavoured products only. Used for flavour enhancement (e.g., konbu (seaweed tea), ume (Japanese plum) konbu tea). Spain, ELC - supports adoption Russia - could support if ML 00 mg/kg, excluding unflavoured leaf tea, coffee, coffee extracts; including flavoured instant coffee
NITROGEN	941	GMP	59	7	Packaging gas, Propellant	Adopt with Note 59 "Use as packaging gas" and 160 "For use in ready-to-drink products and pre-mixes for ready-to-drink products only"	India, Japan, Russia, Spain, UK - supports proposal Japan - Carbon dioxide is used as a packaging gas to prevent flavour degradation by oxidation in ready-to-drink products
NITROUS OXIDE	942	GMP		7	Antioxidant, Foaming agent, Packaging gas, Propellant	Discontinue, no information on use provided	EU, India, Norway, Russia, Spain, UK - supports discontinuation
PULLULAN	1204	4000		4	Glazing agent, Thickener	Consider horizontal approach for ES&T in this FC as decided in Agenda Item 5(a)	Russia – not used in this FC USA - allowed in USA in foods generally at GMP

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
SILICON DIOXIDE, AMORPHOUS	551	15000	2 ²³	4	Anticaking agent, Antifoaming agent, Carrier	Discontinue, no information on use provided	EU, India, Norway, Russia, Spain, UK - supports discontinuation
SODIUM ASCORBATE	301	GMP		4	Antioxidant	Adopt with Note 160 "For use in ready-to-drink products and pre-mixes for ready-to-drink products only"	EU - requests clarification on which tea components need protection from oxidation. In green tea oxidation is prevented by thermal inactivation of enzymes. India, Spain, UK - does not support use in coffee and unflavoured tea. Japan - supports proposal. Additive used as antioxidant in ready-to-drink coffee and tea to prevent oxidation. Russia - exclude coffee and coffee extracts
SODIUM ERYTHORBATE (SODIUM ISOASCORBATE)	316	GMP		7	Antioxidant	Discontinue, no information on use provided	EU, India, Norway, Russia, Spain, UK - supports discontinuation

Food Category No. 14.2.3 (Grape wines)

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
CALCIUM ASCORBATE	302	GMP		7	Antioxidant	Consider by separate eWG on FC 14.2.3 and sub-categories	EU, Spain - opposes adoption. Previous CCFA established a separate eWG to consider use of ARs and ES&Ts in wine on case-by-case basis (REP13/FA, para 76). Recommend this approach for all FA provisions proposed in FC 14.2.3 and its subcategories. Russia, UK - does not proposal to adopt ELC - only limited oxidation in wine is desirable; wines with added ascorbate have a fresher and fruitier taste and younger appearance
CARBON DIOXIDE	290	GMP	60 ²⁴	7	Carbonating agent, Packaging gas, Preservative,		EU, Spain, UK - opposes adoption. recommend use considered by separate eWG Malaysia, Russia - supports proposal to adopt USA - allowed for use as a preservative at GMP

²³ **Note 2:** On dry ingredient, dry weight, dry mix or concentrate basis.²⁴ **Note 60:** If used as a carbonating agent, the CO₂ in the finished wine shall not exceed 39.2 mg/kg.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
					Propellant		
ERYTHORBIC ACID (ISOASCORBIC ACID)	315	250		4	Antioxidant		EU, Spain, UK - opposes adoption. recommend use considered by separate eWG Russia – does not support proposal to adopt UK – intake concerns for this additive
GLUCOSE OXIDASE	1102	GMP		7	Antioxidant		EU, Spain, UK - opposes adoption. recommend use considered by separate eWG Russia - supports adoption if enzymes are considered processing aids USA - allowed for use as a clarifying (processing aid) and stabilizing agent at GMP ELC - Recommend discontinuing - processing aid.
NITROGEN	941	GMP	59	7	Packaging gas, Propellant		EU, Spain, UK - opposes adoption. recommend use considered by separate eWG Russia - supports proposal to adopt USA - allowed for use as an antioxidant at GMP
PAPAIN	1101(ii)	GMP		7	Flavour enhancer		EU, Spain, UK - opposes adoption. recommend use considered by separate eWG Russia – processing aid?
POTASSIUM ASCORBATE	303	GMP		7	Antioxidant		EU, Spain, UK - opposes adoption. recommend use considered by separate eWG
SODIUM ASCORBATE	301	200		7	Antioxidant		Russia – supports proposal to adopt ELC - only limited oxidation in wine is desirable; wines with added ascorbate have a fresher and fruitier taste and younger appearance
SODIUM ERYTHORBATE (SODIUM ISOASCORBATE)	316	GMP		7	Antioxidant		EU, Spain, UK - opposes adoption. recommend use considered by separate eWG Russia – does not support proposal to adopt UK – intake concerns for additive

Food Category No. 14.2.3.2 (Sparkling and semi-sparkling grape wines)

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
BROMELAIN	1101(iii)	GMP		7	Flavour enhancer, Flour treatment agent, Stabilizer	Consider by separate eWG on FC 14.2.3 and sub-categories	Russia - could support adoption if use of enzyme is considered processing aid USA - allowed at GMP as an enzyme to reduce or remove heat labile proteins (processing aid use?) EU - recommend use considered by separate eWG as per comments on calcium ascorbate in FC 14.2.3.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
							<p>Spain - clarification needed on the specific use in this FC</p> <p>ELC - Recommend discontinuing - processing aid.</p>

Appendix 2: Table 3 food additives for use as “acidity regulator”**Food Category No. 09.2 (Processed fish and fish products, including mollusks, crustaceans, and echinoderms)**

Horizontal approach (FA/45 CRD 2 Appendix IV): The use of acidity regulators is not justified in this food category on a general basis

Corresponding commodity standards: None; subcategories have corresponding commodity standards, some of which do not allow food additives

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
ACETIC ACID, GLACIAL	260	GMP		4	Acidity regulator, Preservative	Discontinue, adopt in subcategories as listed below	Norway: Supports discontinuation in parent category for all additives in this food category
ASCORBIC ACID, L-	300	GMP		4	Acidity regulator, Antioxidant, Flour treatment agent		
CALCIUM LACTATE	327	10000	58	4	Acidity regulator, Firming agent, Flour treatment agent		
CITRIC ACID	330	GMP		4	Acidity regulator, Antioxidant, Colour retention agent, Sequestrant		
MAGNESIUM CARBONATE	504(i)	5000	36	4	Acidity regulator, Anticaking agent, Colour retention agent		
SODIUM ACETATE	262(i)	GMP		4	Acidity regulator, Preservative, Sequestrant		
SODIUM CARBONATE	500(i)	GMP		4	Acidity regulator, Anticaking agent, Raising agent		
SODIUM DL-MALATE	350(ii)	GMP		4	Acidity regulator, Humectant		
SODIUM LACTATE	325	GMP		4	Acidity regulator, Antioxidant, Bulking agent, Emulsifier, Humectant, Thickener		

Food Category No. 09.2.1 (Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms)

Horizontal approach (FA/45 CRD 2 Appendix IV): The use of acidity regulators is justified in this food category on a Case-by-Case basis. Future provisions of acidity regulators will be considered by the relevant active commodity committees.

Corresponding commodity standards: 092-1981, 95-1981, 190-1995, 165-1989, 36-1981: allows specific additives; 191-1995: does not allow food additives; 292-2008: food additives not allowed in live bivalve molluscs, only antioxidants allowed in raw bivalve molluscs (raw frozen molluscs) as per provisions in FC 09.2.1. -

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal: there are no proposed provisions for this FC; included for information purposes only
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Food Category No. 09.2.2 (Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms)

Horizontal approach (FA/45 CRD 2 Appendix IV): The use of acidity regulators is justified in this food category on a general basis.

Corresponding commodity standards: 166-1989: allows specific additives, splits them into those allowed in fish meat and those allowed in coating.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
ACETIC ACID, GLACIAL	260	GMP			Acidity regulator, Preservative	Adopt at GMP with Note 41 only "Use in breadings or batter coatings only."	EU, UK: Support proposal Norway: Acidity regulators are not authorized in "breadings or batter coatings" in CODEX STAN 166-1989. Acidity regulators are authorized in F.C. 06.6 (Breadings or batter coatings); Propose to discontinue provisions in 09.2.2 to avoid confusion.
CALCIUM LACTATE	327	10000	58		Acidity regulator, Firming agent, Flour treatment agent		
SODIUM ACETATE	262(i)	GMP			Acidity regulator, Preservative, Sequestrant		
SODIUM DL-MALATE	350(ii)	GMP			Acidity regulator, Humectant		
SODIUM LACTATE	325	GMP			Acidity regulator, Antioxidant, Bulking agent, Emulsifier, Humectant, Thickener		

Food Category No. 09.2.3 (Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms)

Horizontal approach (FA/45 CRD 2 Appendix IV): The use of acidity regulators is justified in this food category on a general basis

Corresponding commodity standards: None.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
ACETIC ACID, GLACIAL	260	GMP			Acidity regulator, Preservative	Adopt at GMP with Note 16 only "For use in glaze, coatings or decorations for fruit, vegetables, meat or fish." - this approach was used by the 45 th CCFA for the adoption of all acidity regulator Table 3 additives in this FC	EU, Norway - use in glaze or coatings as per Note 16 may be considered as preparations/formulations and would be "additives in additives" use. Any decision should wait until discussion of Agenda Item 7(b). UK – supports proposal
ASCORBIC ACID, L-	300	GMP			Acidity regulator, Antioxidant, Flour treatment agent		EU, Norway - use in glaze or coatings as per Note 16 may be considered as preparations/formulations and would be "additives in additives" use. Any decision should wait until discussion of Agenda Item 7(b). UK – supports proposal ELC - Ascorbic acid, L- is used to preserve flavour, taste and appearance of the product; ascorbic acid and its sodium and calcium salt are permitted in the EU for use in processed fish and fishery products. Ascorbic acid and the named derivatives are usually used as such, i.e. without being formulated with carriers or other additives
CALCIUM LACTATE	327	10000	58		Acidity regulator, Firming agent, Flour treatment agent		EU, Norway - use in glaze or coatings as per Note 16 may be considered as preparations/formulations and would be "additives in additives" use. Any decision should wait until discussion of Agenda Item 7(b). UK – supports proposal
CITRIC ACID	330	GMP			Acidity regulator, Antioxidant, Colour retention agent, Sequestrant		
MAGNESIUM CARBONATE	504(i)	5000	36		Acidity regulator, Anticaking agent, Colour retention agent		
SODIUM ACETATE	262(i)	GMP			Acidity regulator, Preservative, Sequestrant		

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
SODIUM CARBONATE	500(i)	GMP			Acidity regulator, Anticaking agent, Raising agent		
SODIUM DL-MALATE	350(ii)	GMP			Acidity regulator, Humectant		
SODIUM LACTATE	325	GMP			Acidity regulator, Antioxidant, Bulking agent, Emulsifier, Humectant, Thickener		

Food Category No. 09.2.4 (Cooked and/or fried fish and fish products, including molluscs, crustaceans, and echinoderms)

Horizontal approach (FA/45 CRD 2 Appendix IV): The use of acidity regulators is justified in this food category on a general basis.

Corresponding commodity standards: None.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
ACETIC ACID, GLACIAL	260	GMP			Acidity regulator, Preservative	Adopt at GMP with no notes	EU, Norway, UK – support proposal Japan – support proposal, used as acidity regulator
CALCIUM LACTATE	327	10000	58		Acidity regulator, Firming agent, Flour treatment agent		EU, Norway, UK – support proposal Japan – support proposal, used as firming agent
CITRIC ACID	330	GMP			Acidity regulator, Antioxidant, Colour retention agent, Sequestrant		EU, Norway, UK, ELC – support proposal
MAGNESIUM CARBONATE	504(i)	5000	36		Acidity regulator, Anticaking agent, Colour retention agent		

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
SODIUM ACETATE	262(i)	GMP			Acidity regulator, Preservative, Sequestrant		EU, Norway, UK – support proposal Japan – support proposal, used as acidity regulator or preservative
SODIUM CARBONATE	500(i)	GMP			Acidity regulator, Anticaking agent, Raising agent		EU, Norway, UK – support proposal
SODIUM DL-MALATE	350(ii)	GMP			Acidity regulator, Humectant		
SODIUM LACTATE	325	GMP			Acidity regulator, Antioxidant, Bulking agent, Emulsifier, Humectant, Thickener		

Food Category No. 09.2.5 (Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms)

Horizontal approach (FA/45 CRD 2 Appendix IV): The use of acidity regulators is justified in this food category on a general basis, with note 267 "Excluding products conforming to the Standard for Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes (CODEX STAN 167-1989), the Standard for Dried Shark Fins (CODEX STAN 189-1993), the Standard for Crackers from marine and Freshwater Fish, Crustaceans and Molluscan Shellfish (CODEX STAN 222-2001) and the Standard for Boiled Dried Salted Anchovies (CODEX STAN 236-2003)" - from REP 13/FA Appendix VI.

Corresponding commodity standards: 244-2004: allows INS 300 & 330 as acidity regulators; 189-1993, 236-2003: food additives are not permitted; 167-1989, 222-2001: does not list acidity regulators.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
ACETIC ACID, GLACIAL	260	GMP			Acidity regulator, Preservative	Adopt with general note for FC as discussed in horizontal approach (Note 267) and note 266 "Not for use in salted Atlantic herring and sprat" - excludes use from foods	EU, Norway, UK – supports proposal

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
						covered by commodity standards	
ASCORBIC ACID, L-	300	GMP			Acidity regulator, Antioxidant, Flour treatment agent	Adopt with general note for FC as discussed in horizontal approach (Note 267) - corresponds to CODEX STAN 244-2004)	EU, Malaysia and UK - Support proposal Japan – support proposal, additive used as antioxidant ELC - used to preserve flavour, taste and appearance of the product; ascorbic acid and its sodium and calcium salt are permitted in the EU for use in processed fish and fishery products Norway - Not authorized in forthcoming CODEX STAN 311-2013 (Standard for Smoked Fish, Smoke-Flavoured Fish and Smoke-Dried Fish). Recommend adding a note excluding use in smoked fish.
CALCIUM LACTATE	327	10000	58		Acidity regulator, Firming agent, Flour treatment agent	Adopt with general note for FC as discussed in horizontal approach (Note 267) and note 266 "Not for use in salted Atlantic herring and sprat" - excludes use from foods covered by commodity standards	EU, Norway, UK – supports proposal
CITRIC ACID	330	GMP			Acidity regulator, Antioxidant, Colour retention agent, Sequestrant	Adopt with general note for FC as discussed in horizontal approach (Note 267)- corresponds to CODEX STAN 244-2004)	EU, Malaysia, Norway, UK, ELC – supports proposal
MAGNESIUM CARBONATE	504(i)	5000	36		Acidity regulator, Anticaking agent, Colour retention agent	Adopt with general note for FC as discussed in horizontal approach (Note 267), Note 266	

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
						"Not for use in salted Atlantic herring and sprat" and new Note "Excluding products conforming to the Standard for Smoked Fish, Smoke-Flavoured Fish and Smoke-Dried Fish (CODEX STAN 311-2013)" - excludes use from foods covered by commodity standards	
SODIUM ACETATE	262(i)	GMP			Acidity regulator, Preservative, Sequestrant	Adopt with general note for FC as discussed in horizontal approach (Note 267), Note 266 "Not for use in salted Atlantic herring and sprat" - excludes use from foods covered by commodity standards	EU, UK – supports proposal Norway - Not authorized in CODEX STAN 311-2013. Recommend adding a note excluding smoked fish. Japan – supports proposal, used as preservative
SODIUM CARBONATE	500(i)	GMP			Acidity regulator, Anticaking agent, Raising agent		EU, UK – supports proposal Norway - Not authorized in CODEX STAN 311-2013. Recommend adding a note excluding smoked fish.
SODIUM DL-MALATE	350(ii)	GMP			Acidity regulator, Humectant		
SODIUM LACTATE	325	GMP			Acidity regulator, Antioxidant, Bulking agent, Emulsifier, Humectant, Thickener		EU, UK – supports proposal

Food Category No. 13.1.1 (Infant formulae)

Horizontal approach (FA/45 CRD 2 Appendix IV): The use of acidity regulators is justified in this food category on a Case-by-Case basis. Future provisions of acidity regulators will be considered by the relevant active commodity committees.

Corresponding commodity standards: 072-1981: allows INS 524, 500i-ii, 525, 501i-ii, 526, 270, 330, 331i, iii, & 332 as acidity regulators

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
CITRIC ACID	330	GMP	72	7	Acidity regulator, Antioxidant, Colour retention agent, Sequestrant	Adopt as listed, Corresponds to CODEX STAN 72-1981	EU, Japan, Malaysia, UK, ELC – supports proposal
LACTIC ACID, L-, D- and DL-	270	GMP	72 & 83	7	Acidity regulator		EU, Japan, Malaysia, UK, ELC – supports proposal USA: Lactic acid is not considered GRAS in the USA for use in infant formula ELC: L(+) form permitted for use in EU

Food Category No. 13.1.3 (Formulae for special medical purposes for infants)

Horizontal approach (FA/45 CRD 2 Appendix IV): The use of acidity regulators is justified in this food category on a Case-by-Case basis. Future provisions of acidity regulators will be considered by the relevant active commodity committees.

Corresponding commodity standards: 072-1981: allows INS 524, 500i-ii, 525, 501i-ii, 526, 270, 330, 331i, iii, & 332 as acidity regulators.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
CITRIC ACID	330	GMP	72	7	Acidity regulator, Antioxidant, Colour retention agent, Sequestrant	Adopt as listed, Corresponds to CODEX STAN 72-1981	EU, Japan, Malaysia, UK, ELC – supports proposal
LACTIC ACID, L-, D- and DL-	270	GMP	72 & 83	7	Acidity regulator		EU, Japan, Malaysia, UK, ELC – supports proposal USA: Lactic acid is not considered GRAS in the USA for use in infant formula ELC: L(+) form permitted for use in EU

Food Category No. 13.2 (Complementary foods for infants and young children)

Horizontal approach (FA/45 CRD 2 Appendix IV): The use of acidity regulators is justified in this food category on a Case-by-Case basis. Future provisions of acidity regulators will be considered by the relevant active commodity committees.

Corresponding commodity standards: 073-1981, 074-1981: allow specific acidity regulators.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	eWG proposal	Comments by eWG members on proposal
<u>SODIUM LACTATE</u>	<u>325</u>	<u>GMP</u>			<u>Acidity Regulator</u>	Adopt at GMP with notes 83 "L(+)-form only" and Note 239 "Excluding products conforming to the Standard for Canned Baby Foods (CODEX STAN 73-1981)" - Corresponds to CODEX STAN 74-1981	Japan, Malaysia, UK: Support proposal USA: Sodium lactate is not allowed in the USA for use in meat or poultry products intended for infant food
<u>TRICALCIUM CITRATE</u>	<u>333(iii)</u>	<u>GMP</u>			<u>Acidity Regulator</u>	Adopt at GMP with Note 239 "Excluding products conforming to the Standard for Canned Baby Foods (CODEX STAN 73-1981)" - Corresponds to CODEX STAN 74-1981 which specifies Calcium citrate. Only tricalcium citrate has been evaluated by JECFA, and calcium citrate is a synonym for tricalcium citrate.	Malaysia, UK, USA – supports proposal