NOTE: This report includes Codex Circular Letter CL 1999/4-FAC.
TO:  
- Codex Contact Points  
- Interested International Organizations  

FROM:  
Chief, Joint FAO/WHO Food Standards Programme, FAO, Viale delle Terme di Caracalla, 00100 Rome, Italy.  

SUBJECT:  
Distribution of the Report of the Thirty-first Session of the Codex Committee on Food Additives and Contaminants (ALINORM 99/12A)  

A. MATTERS FOR ADOPTION BY THE CODEX ALIMENTARIUS COMMISSION  

Draft Standards and Related Texts at Step 8  

1. Draft General Standard for Food Additives: Revised Table 1 (paras. 46 and 56, Appendix II)  

2. Draft General Standard for Food Additives: Table 3 and Annex to Table 3 (paras. 52 and 56, Appendix III)  

3. Draft Specifications for the Identity and Purity of Food Additives at Step 8 (paras. 65 and 68, Appendix VII)  

Governments wishing to propose amendments or to comment on the above matters should do so in writing in conformity with the Guide to the Consideration of Standards at Step 8 (see Procedural Manual of the Codex Alimentarius Commission) to the Secretary, Joint FAO/WHO Food Standards Programme, FAO, Viale delle Terme di Caracalla, 00100 Rome, Italy, before 30 May 1999.  

Draft Standards and Related Texts at Step 5 of the Accelerated Procedure  

4. Proposed Draft Amendment to the General Standard for Food Additives: Preamble - Footnote (paras. 33, 56, Appendix V) (see also section B.1 of the present CL)  

For technical reasons and to avoid misinterpretation of the Standard, the Secretariat recommends that the Commission also consider adopting the amended Footnote to Section 1.1 of the Standard.  

5. Draft Amendments to the Codex International Numbering System for Food Additives (para. 74, Appendix VIII)  

Governments wishing to submit comments on all aspects of the Amendments, including possible implications for their economic interests should do so in writing to the Secretary, Joint FAO/WHO Food Standards Programme, FAO, via delle Terme di Caracalla, 00100 Rome, Italy, before 30 May 1999.  

Endorsement of Maximum Levels for Additives and Contaminants  

Proposed Draft Standards and Related Texts at Step 5


8. Proposed Draft Maximum Levels for Tin (para. 131, Appendix IX)

9. Proposed Draft Maximum Level for Patulin (para. 117, Appendix IX)

Governments wishing to submit comments regarding the implications which the proposed draft standards or any provisions thereof may have for their economic interests should do so in writing in conformity with the Uniform Procedure for the Elaboration of Codex Standards and Related Texts (at Step 5) to the Secretary, Joint FAO/WHO Food Standards Programme, FAO, Viale delle Terme di Caracalla, 00100 Rome, Italy before 30 May 1999.

B. REQUEST FOR COMMENTS AND INFORMATION

Governments and interested international organizations wishing to submit comments on the following matters are invited to do so before 1 October 1999 as follows: Mr. E.F.E. Hecker, Chairman of the Committee, Ministry of Agriculture, Nature Management and Fisheries, P.O. Box 20401, 2500 EK The Hague, The Netherlands (telefax No. 31.70.378.6141), with a copy to the Secretary, Joint FAO/WHO Food Standards Programme, FAO, Viale delle Terme di Caracalla, 00100 Rome, Italy.

1. Proposed Draft Amendments to the General Standard for Food Additives at Step 3 of the Accelerated Procedure: Preamble (paras. 33, 39, 56, Appendix V)

2. Proposed Draft Amendment to the General Standard for Food Additives at Step 3: Table 3 (paras. 12 and 56, Appendix XI)

The Committee agreed to ask for comments on the inclusion of the additives with an ADI "not specified" in Table 3 of the Standard (use according to GMP).

3. Proposed Draft Amendments to the Codex International Numbering System for Food Additives at Step 3 of the Accelerated Procedure (para. 55, Appendix VIII)

The Committee agreed to circulate INS Number 586 4-Hexylresorcinol and an amendment to the functions of Pectins, at Step 3 of the Accelerated Procedure for comments, subject to confirmation by the Commission.

4. Proposals for amendments to the Codex International Numbering System for Food Additives, including technological functions and functional classes/sub-classes (para. 76)

Governments are invited to submit proposals for amendments to the INS and comments on the updating of technological functions and functional classes/sub-classes.

5. Proposed Draft Maximum Levels for Ochratoxin A at Step 3 (para. 109, Appendix IX)

6. Draft Guideline Level / Proposed Draft Maximum Levels for Cadmium (para. 136, Appendix X)

7. Food Additives and Contaminants Proposed for Evaluation by JECFA (para. 143, Appendix XII)

8. Methods of analysis for the determination of food additives and contaminants in foods

Governments are invited to present proposals for additional methods of analysis.
SUMMARY AND CONCLUSIONS

The summary and conclusions of the 31st Session of the Codex Committee on Food Additives and Contaminants are as follows:

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<tr>
<td>- agreed to advance to Step 8 Table 1 (section including 23 additives) of the Draft General Standard for Food Additives (paras. 46 and 56, Appendix II);</td>
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<tr>
<td>- agreed to advance to Step 8 the revised Table 3 (and Annex to Table 3) of the Draft General Standard for Food Additives (paras. 52 and 56, Appendix III);</td>
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<td>- forwarded draft specifications for the identity and purity of food additives to the Commission for adoption as Codex Advisory Specifications (paras. 65 and 68, Appendix VII);</td>
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<tr>
<td>- advanced the INS numbers for argon, helium and oxygen for adoption at Step 5 of the Accelerated Procedure (para. 74, Appendix VIII);</td>
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<tr>
<td>- agreed to align the Health Related Limits for Certain Substances in the Codex Standard for Natural Mineral Waters with the WHO Guidelines for Drinking Water Quality (para. 91, Appendix VI);</td>
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<tr>
<td>- agreed to advance to Step 5 the Proposed Draft Annex A to the General Standard for Food Additives (Guidelines for the Estimation of Appropriate Levels of Use of Food Additives) (para. 58, Appendix IV);</td>
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<tr>
<td>- agreed to advance to Step 5 the Proposed Draft Maximum Levels for Tin in canned foods (para. 131, Appendix IX) and the Proposed Draft Maximum Level for Patulin in apple juice and apple juice ingredients in other beverages (para. 117, Appendix IX);</td>
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<tr>
<td>- agreed to circulate INS Number 586 for 4-Hexylresorcinol and an amendment to the functions of Pectins at Step 3 of the Accelerated Procedure (para. 55, Appendix VIII);</td>
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<tr>
<td>- agreed to circulate the Proposed Draft Amendment to the Preamble of the General Standard for Food Additives at Step 3 of the Accelerated Procedure (para. 55, Appendix V);</td>
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<tr>
<td>- agreed to propose as new work: the revision of the General Standard for Irradiated Foods (para. 7) and the elaboration of two Codes of Practice for the Prevention of Contamination by 1) Ochratoxin A and 2) Zearalenone (paras. 106 and 112).</td>
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<td>- agreed: to retain at Step 7 a number of additives which required reevaluation by JECFA (paras. 47 and 56); to return to Step 6 all other additives under consideration for inclusion in Table 1 of the Draft General Standard for Food Additives (paras. 48 and 56); to circulate at Step 3 several additives with an ADI &quot;not specified&quot; allocated by JECFA for inclusion in Table 3 (paras. 12 and 56, Appendix XI); and to consider further the use of colours in foods and processing aids (paras. 62 and 145);</td>
</tr>
<tr>
<td>- agreed to return to Step 6 for redrafting the draft maximum levels for lead (para. 126);</td>
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<tr>
<td>- agreed to return to Step 6 the Draft Guideline Level for Cadmium in Cereals Pulses and Legumes and to circulate at Step 3 the Proposed Draft Maximum Levels for Cadmium (para. 136, Appendix X) and the Proposed Draft Maximum Levels for Ochratoxin A (para. 109, Appendix IX);</td>
</tr>
<tr>
<td>- agreed to return to Step 3 for redrafting the Proposed Draft Code of Practice for Source Directed Measures (para. 120);</td>
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<tr>
<td>- decided that the document concerning Methodology and Principles for Exposure Assessment in the General Standard for Contaminants and Toxins in Food should be redrafted for consideration at the next session (paras. 61-63);</td>
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<tr>
<td>- agreed that the Proposed Draft Provisions to Maintain the Stability of Iodised Salt (Amendment to the Standard for Food Grade Salt) would be returned to Step 3 for redrafting (para. 150).</td>
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OPENING OF THE SESSION

1) The 31st Session of the Codex Committee on Food Additives and Contaminants was held in The Hague, The Netherlands from 22-26 March 1999 at the kind invitation of the Government of the Netherlands. Mr. Edwin Hecker, Netherlands Ministry of Agriculture, Nature Management and Fisheries chaired the meeting. The meeting was attended by 280 delegates representing 55 Member countries and 46 international organisations.

2) Mrs. Faber, keynote speaker and State Secretary of the Netherlands Ministry of Agriculture, Nature Management and Fisheries, reflected on the interesting challenges for this Committee, in particular the General Standard for Food Additives, the integration of the risk analysis principles into the activities of the CCFAC and the progress achieved in the work on contaminants. Mrs. Faber also acknowledged the great importance of taking the consumer's perspective into account in the discussions of the CCFAC and expressed the hope that the Committee would make significant progress on the important issues under discussion.

3) The Committee heard a memorial tribute from the Delegations of the United States and Canada in remembrance of Dr. John Modderman and Mr. James Drum respectively. A moment of silence was observed by the Committee in recognition of their work for the CCFAC.

ADOPTION OF THE AGENDA (Agenda item 1)

4) The Committee adopted the Provisional Agenda as proposed. The Committee agreed to hold an informal Ad Hoc Working Group to discuss proposals for the priority evaluation of food additives and contaminants by JECFA (Agenda Item 16) under the chairmanship of Mr. J. Dornseiffen, The Netherlands.

APPOINTMENT OF THE RAPPORTEUR (Agenda item 2)

5) The Committee agreed with the suggestion of the Chairman to appoint Dr. Simon Brooke-Taylor (Australia) as Rapporteur.

MATTERS REFERRED FROM THE EXECUTIVE COMMITTEE OF THE CODEX ALIMENTARIUS COMMISSION AND OTHER CODEX COMMITTEES (Agenda item 3)

6) The Committee noted that the Joint FAO/WHO/IAEA Study Group on Food Irradiation had considered the wholesomeness of food irradiated with doses above 10 kGy, the current limit in the Codex Standard, and had concluded that food irradiated to any dose appropriate to achieve the technological objective was both safe and nutritionally adequate. In view of this recommendation, the Committee considered the need for a revision of the current General Standard for Irradiated Foods.

7) The Delegations of the Philippines and India informed the Committee that the regulations on irradiated foods were being harmonized with the ASEAN countries and supported the revision of the standard. This view was supported by several delegations and the Committee agreed to propose the revision of the General Standard for Irradiated Foods as new work to the 23rd Session of the Commission. The Proposed Draft Revised Standard including the amendments proposed by the Study Group would be circulated after the Commission for comments at Step 3 and consideration by the next session. The Representative of WHO informed the Committee that the final report of the Study Group would be published in a few months, probably before the Commission.

8) The Committee was informed that the Third Joint FAO/WHO/UNEP Conference on Mycotoxins had been held in Tunis, Tunisia, from 3-6 March 1999 with the following objectives: (i) to increase the awareness of policy makers about mycotoxin contamination; (ii) to provide a forum for the exchange of current scientific information on mycotoxins, (iii) to promote the harmonization of mycotoxin regulations and control...
procedures; and (iv) to provide recommendations for the assessment, prevention and control of mycotoxin contamination. The Committee noted that the report of the Conference would be made available on the Internet, and that its recommendations would be of use to its current work on contamination by mycotoxins.

**SUMMARY REPORT OF THE FIFTY-FIRST MEETING OF THE JOINT FAO/WHO EXPERT COMMITTEE ON FOOD ADDITIVES (Agenda item 4a)**

9) A large number of food additives, including seven groups of flavouring agents containing approximately 170 substances, were evaluated at the fifty-first meeting of the Joint FAO/WHO Expert Committee on Food Additives (JECFA). In addition, national intake assessments of five food additives were evaluated. The summary report was published in July 1998.

10) Intake assessments of benzoates, butylated hydroxyanisole (BHA), butylated hydroxytoluene (BHT), sulfites, and tert-butylhydroquinone (TBHQ) were performed at the request of the Twenty-ninth Session of CCFAC. While mean intake estimates based on national food consumption data and national standards did not exceed the acceptable daily intakes (ADIs) for any of the food additives, all of them exceeded their respective ADIs when based on maximum limits in the General Standard on Food Additives (GSFA). Such intake estimates grossly overestimated actual intakes because the GSFA levels were compiled by adopting the highest level of use for any food category and the ranges of food uses specified in the GSFA were much wider than in national standards. The Committee noted that JECFA had identified food categories that contributed significantly to intake and recommended that CCFAC should review these.

11) The Committee noted that JECFA had adopted principles governing the toxicological evaluations and the development of specifications, which were included in the general consideration section of its reports, and that these principles would be used at subsequent meetings to promote consistency in its decision-making processes. For the first time, the general consideration items relating to specifications were published with the specifications with a request for review and comments by government delegations to CCFAC.

**ACTION REQUIRED AS A RESULT OF CHANGES IN ADI STATUS AND OTHER TOXICOLOGICAL RECOMMENDATIONS (Agenda item 4b)**

12) New ADIs “not specified” were allocated at the fifty-first meeting of JECFA to alpha-acetolactate dehydrogenase, maltogenic amylase, processed Eucheuma seaweed (group temporary ADI “not specified” with carrageenan), sodium carboxymethyl cellulose, enzymatically hydrolyzed (group ADI with modified celluloses), gamma-cyclodextrin (temporary), and polyglycitol syrup (group ADI for materials conforming to the specifications for polyglycitol syrup and maltitol syrup). The Committee agreed to request comments for the inclusion of these additives in Table 3 of the GSFA at Step 3. No other action was required as a result of toxicological evaluations performed at the fifty-first meeting of JECFA.

13) The Table summarizing action required as a result of changes in ADI status or other toxicological recommendations is attached to this report as Appendix XI.

**DISCUSSION PAPER ON THE APPLICATION OF RISK ANALYSIS PRINCIPLES FOR FOOD ADDITIVES AND CONTAMINANTS (Agenda Item 5)**

14) The Committee recalled that its last session had agreed that a discussion paper should be prepared by a Drafting Group to consider the integration of working principles for risk analysis into the work on additives and contaminants. The Delegation of the United States introduced the document, which considered the prioritization of work, the principles for risk assessment policy, and was intended to provide a framework for risk management decisions. Aspects relating to risk communication were emphasized, and specific questions concerning the working relationship between JECFA and CCFAC were put forward for consideration. The Delegation proposed that the paper should also be considered by JECFA in order to ensure a general policy for risk assessment and risk management could be applied to food additives and contaminants.
15) The Committee expressed its appreciation to the Delegation of the United States for this important paper. It was noted that further consideration should be given to its recommendations as it had not been circulated for comments prior to the meeting. Several delegations stressed the need to strengthen risk communication between JECFA, responsible for risk assessment and CCFAC, responsible to carry out risk management. The Committee agreed that input from JECFA would be necessary in the development of the paper and in order to define risk analysis principles.

16) In response to the remarks from the Delegation of Germany, speaking on behalf of the Member States of the European Union, concerning priorities for JECFA, the Committee recalled that JECFA was an independent FAO/WHO body setting its own priorities in accordance with its working procedures, while CCFAC made proposals concerning the establishment of priorities for JECFA, in the light of its own needs as related to risk management decisions. The Committee had an exchange of views on the issues which needed to be considered in the further development of working principles for risk analysis, and identified the following: the consideration of regional variations in intake; transparency in risk assessment decisions; the development of risk communication between risk assessors and risk managers and also between the CCFAC and other Codex Committees. The Committee noted that with input from the JECFA Secretariat consideration should be given to the development of a risk assessment policy statement.

17) The Committee agreed that the paper should be revised in the light of the comments received and the above discussions, in cooperation with the JECFA Secretariat, for consideration at the next session. The Committee agreed to inform the Commission about its continuing work on the integration of risk analysis principles.

ENDORSEMENT AND/OR REVISION OF MAXIMUM LEVELS FOR FOOD ADDITIVES IN CODEX STANDARDS (Agenda Item 6)³

18) In accordance with the Codex Alimentarius Commission Procedural Manual, the food additive provisions in several commodity standards were forwarded to the Committee for endorsement and incorporation into the General Standard for Food Additives. The Committee endorsed the provisions for food additives in the Draft Standards as proposed with the following exceptions, amendments and comments.

Draft Standard for Milk Powders and Cream Powders

19) The Committee decided that as polydimethylsiloxane (900) had a numerical ADI, a numerical maximum level was desirable for its use in milk powders and cream powders. The Committee agreed to refer back Polydimethylsiloxane (900) to the Committee for Milk and Milk Products for further consideration.

20) The Committee decided to withdraw the proposed level for Potassium Aluminium Silicate (555) as no ADI had been allocated to this additive.

Draft standard for Cheese

21) The Committee noted that no ADI was allocated and no specifications existed for Anthocyanines (163). The JECFA secretariat indicated that an ADI and specifications were allocated to (163) Grape Skin Extract. The Committee agreed to ask the CCMMP to clarify which substance should be used as a colour in red marbled cheese.

22) The Committee decided to withdraw the proposed levels for Vegetable Carbon (153) as no ADI had been allocated to this additive.

23) The Committee noted that Benzoylperoxide (928) was evaluated as flour treatment agent only and agreed that the proposed use as bleaching agent in milk and cream powders would have to be evaluated by JECFA and would therefore not be endorsed at this time.

³ CX/FAC 99/5 and comments from Thailand (CRD 5)
24) The Delegation of Switzerland objected to the inclusion of propionic acid (280) in the provisions for additives in cheese. However, the Committee agreed that propionic could be used according to GMP as its ADI was not limited.

25) Regarding the use of Pimaricin (235) in sliced, cut, shredded or grated cheese the Committee noted that it was currently only permitted for use on the surface of cheese. Some delegations expressed concern with the extended use of pimaricin, as in their view it should only be used as surface treatment and was not intended to be consumed. The Committee decided that this provision would not be endorsed pending written technological justification of use from Canada.

**Draft standard for Canned Applesauce**

26) The Committee agreed to change the maximum levels for ascorbic acid to GMP as this additive had an ADI not specified.

**Draft Standard for Canned Pears**

27) The Committee decided that a numerical level was desirable for the use of L-Tartaric Acid (334) in canned pears due to its numerical ADI. The Committee decided to refer back this provision to the Committee on Processed Fruits and Vegetables.

**Draft Standard for Pickles**

28) The Committee decided that the proposed use of oleoresins in pickles should be referred back to the Committee on Processed Fruits and Vegetables for clarification.

**Draft Standard for Kimchi**

29) The Committee agreed that Carrageenan and Xanthan gum should be used according to GMP as their ADIs were “not specified”.

**Proposed Draft Revised Standard for Cocoa Powders**

30) The Committee decided to withdraw the proposed level for Potassium Aluminium Silicate (555) as no ADI had been allocated to this additive.

**Status of Endorsement of Maximum Levels for Food Additives in Codex Standards**

31) The Committee endorsed the other food additive provisions, which are not specifically mentioned above, as proposed.

**CONSIDERATION OF THE CODEX GENERAL STANDARD FOR FOOD ADDITIVES**

**DRAFT CODEX GENERAL STANDARD FOR FOOD ADDITIVES; REVISED TABLES 1, 2 AND 3, INCLUDING ANNEX TO TABLE 3 (Agenda Item 7a)**


32) The *ad hoc* Working Group on the Codex General Standard for Food Additives and Contaminants was chaired by Dr. Rulis (USA) and co-chaired by Dr. Keefe (USA), with Mrs. Bente Fabech (Denmark) as Rapporteur. The Chairman of the Working Group briefly summarised its discussions and proposed several recommendations to the Committee.

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9 CX/FAC 99/6 and CX/FAC 99/6- Add.1 (comments from United States, South Africa, Spain, Canada, Denmark, Japan, Norway, ESA, ELC, Biopolymer International, ISA/AIE, Marinalg International, CSPI, AMFEP, CEFIC, European Union, ISDC, UEITP, OIV, IPPA; CRD 5 (Sweden, EC, Thailand, IFU); CRD 7 (Korea, Italy, IFFJP)

10 Conference Room Document 1
33) As the GSFA was being developed on an additive-by-additive basis rather than by functional class, the Committee agreed to amend the footnote to Section 1.1 of the Preamble of the General Standard for clarification purposes. The Committee agreed to send the proposed amendment for comments at Step 3 of the Accelerated Procedure as it was non-controversial (see Appendix V).

34) The Committee generally agreed that the food additive provisions in Codex Commodity Standards needed to be included in the GSFA. The Delegation of the United States offered to assist the Codex Secretariat to incorporate them in the adopted sections of the General Standard to be included in the revised Codex Volume 1A.

**Group I, Additives for which the Budget Method Screen does not present intake concern**

35) The Committee discussed 26 additives which passed the Budget Method (Proposed Draft Annex A). It was pointed out that these additives did not present intake concerns. The Committee agreed to the changes in the entries for several additives as proposed by the Working Group.

36) The Committee agreed to include Nitrous oxide in Table 3 as its uses as a propellant correspond to GMP. Its use as a packaging gas was referred back to JECFA for review.

37) The Committee agreed to move to Table 3 Alpha-Amylase (1100) and Protease (*Aspergillus oryzae* var.) (1101I) on the basis of their evaluation by JECFA, and noted that provisions for their use in flours and starches would consequently be included in Tables 1 and 2.

38) As these enzymes could also be used as processing aids the Committee decided to add the following statement to the GSFA Preamble Section 6: “Tables 1, 2 and 3 do not include reference to uses of substances as processing aids”.

39) The Committee agreed that in view of their non-controversial nature, this amendment and the amendment to the footnote should be sent for comments at Step 3 of the Accelerated Procedure (see Appendix V).

40) The Committee agreed that Azodicarbonamide (927a) should be listed only for use in flours and starches, as it had been evaluated only as flour treatment agent.

41) The Committee decided that Benzoyle Peroxide (928) needed to be evaluated by JECFA as new uses for this additive had been identified.

42) The Committee decided to maintain GMP provisions for Caramel Colour Class III and Class IV although these additives had numerical ADIs, as they were normally regulated by GMP provisions in member states. The Observer from IFU stated that the use of Caramel Colours was not necessary in concentrates (liquid or solid) for fruit juices although they may be used in finished products.

43) The Observer from the EC expressed concern that the Committee should forward to the Commission for adoption at Step 8 food additives for which JECFA had allocated a numerical ADI, without proposing numerical maximum use levels for all food categories in question. The Delegations of Switzerland and Norway supported this statement. Members were requested to provide information on suitable numerical values for consideration at the next session.

44) The Committee agreed to remove the reference to Glycerol Esters of Wood Rosin (445) in chewing gum as this substance was used as an ingredient in the gum base only.

45) As recommended by the Working Group, the Committee agreed that Stearyl Tartrate should be referred back to JECFA and retained at Step 7 pending reevaluation by JECFA as an emulsifier and flour treatment agent.

46) The Committee agreed to forward the revised Table 1 containing the remaining provisions for these additives (Group I) to the 23rd Session of the Commission for adoption at Step 8 (see Appendix II).
Group II - Additives to be forwarded to JECFA for clarification of their ADIs

47) The Committee decided to forward the following additives to JECFA for clarification of their ADI’s: Sodium Ethyl p–Hydroxybenzoate (215), Sodium Propyl p-Hydroxybenzoate (217), Sodium Methyl p-Hydroxybenzoate (219), Calcium Sulfite (226), Sodium Formate (238), Calcium Formate (238), Synthetic gamma-Tocopherol (308), Synthetic delta-Tocopherol (309), Monomagnesium Orthophosphate (343i), Calcium Tartrate (354), Dipotassium Diphosphate (450iv), Calcium DiHydrogen Diphosphate (450vii), Dimagnesium Diphosphate (450viii), Sodium Calcium Polyphosphate (452iii), Trisodium Diphosphate (450ii), Sodium Trioleate (496).

Group III, Additives reviewed by the 51st JECFA meeting

48) The Committee, referring to the conclusions of the 51st JECFA (see para. 10), agreed to return the provisions for Benzoates, BHA, BHT, Sulfites and TBHQ to Step 6 for additional comments in accordance with the recommendations of JECFA that the levels in specific food categories be examined, because these provisions may contribute significantly to intake exceeding the ADI.

Annex to Table 3

49) The Committee agreed to amend the Title of the Annex to Table 3 to clarify its intention: "Food categories or Individual Food Items Excluded from the General Conditions in Table 3". The following statement was also added: "The use of additives listed in Table 3 in the following foods is governed by the provisions in Tables 1 and 2", for clarification purposes.

50) The Committee decided to include wine and fruit juices in the Annex to Table 3 and therefore agreed that any uses for Table 3 additives in these products would need to be specifically included in Tables 1 and 2. The Delegation of Thailand reserved its position on the inclusion of fruit juices in the Annex to Table 3.

51) Several delegations questioned whether wine should be covered by the General Standard. However, the Committee felt that wine was a foodstuff that should be represented in the Standard and that intake assessment of additives could not be done accurately if wine was excluded. The Committee also recalled that the Commission had previously accepted the food classification system used in the GSFA, including wine. The Committee noted the necessity for the GSFA to be consistent with the OIV standards for wine.

52) The Committee agreed to forward the amended Table 3 and the Annex to Step 8 for adoption by the 23rd Session of the Commission (see Appendix III).

53) The Committee agreed that all other additive provisions in the GSFA would be returned to Step 6 for redrafting on the basis of the comments received and the above discussion, circulation and consideration by the next session.

Other matters

54) The Committee noted the need for a small working group to consider Tables 1 and 2 of the GSFA between the sessions to identify errors and to confirm technological need and maximum use levels for remaining additives. The Delegations of South-Africa, Japan, United States, Brazil, Australia and the Observer from the EC agreed to participate to represent their respective continents. It was agreed that input from industry and consumer organizations would also be provided. The proposals of this working group would be submitted before the end of August 1999 to allow sufficient time for comments. The Committee also noted the offer of the Observer from Consumers International to prepare a paper on consumer deception but suggested that this information could be provided as a written comment.

55) The Committee decided to convene the ad hoc Working Group on the General Standard for Food Additives prior to its next session under the chairmanship of the United States and expressed its appreciation to the United States and the Working Group for their important work to address complex issues.
66) As indicated in the sections of the General Standard discussed above, the Committee agreed:

- to forward the revised Table 1 including Group I Additives and the revised Table 3 (and Annex) to Step 8 for adoption by the 23rd Session of the Commission (see Appendices II and III);
- to retain Stearyl Tartrate and the additives in Group II at Step 7 pending their reevaluation by JECFA;
- to return to Step 6 the additives in Group III reviewed by the 51st JECFA and all other additives under consideration for further comments and consideration by the next session;
- to circulate at Step 3 of the Accelerated Procedure the Proposed Draft Amendments to the Preamble subject to the approval of the Commission (see Appendix V);
- to circulate for comments at Step 3 the additives which had been allocated an ADI "not specified" by the 51st JECFA (see Agenda Item 4b).

PROPOSED DRAFT GUIDELINES FOR THE DEVELOPMENT OF MAXIMUM LEVEL OF USE FOR FOOD ADDITIVES WITH NUMERICAL ACCEPTABLE DAILY INTAKES (Annex A) (Agenda Item 7b) 11

57) The Committee considered the paper prepared by the Delegation of Denmark, which set out the use of the Budget Method for screening use levels of food additives. The Committee agreed that the Budget Method as presented was a useful screening tool and that it should be incorporated into the General Standard.

Status of the Proposed Draft Guidelines for the Development of Maximum Level of Use for Food Additives with Numerical Acceptable Daily Intakes (Annex A to the GSFA)

58) The Committee decided that the proposed Draft Annex A (without the appendices included in the working paper) would be forwarded to the 23rd Session of the Commission for adoption at Step 5 (see Appendix IV).

DISCUSSION PAPER ON THE USE OF COLOURS IN FOODS (Agenda Item 8) 12

59) The Delegation of Denmark introduced the paper briefly and drew particular attention to the proposed options for consideration.

60) Some delegations and the Observer of Consumers International expressed the view that particular attention should be given to colours in food in view of consumer concerns, the potential for hypersensitivity reactions and the questioning of technological justification for their use in certain cases. Some delegations further expressed their concern about the use of colours in infant formula. Other delegations pointed out that the principles included in the Preamble of the GSFA were applicable to colours as to all other additives and there was no justification to establish special or stricter criteria for colours. The Committee emphasised that in general, additives should not be used to mislead the consumers. Some delegations proposed to define basic foods as raw fresh foods.

61) After an extensive exchange of views on the recommendations, there was general support for the following options as a basis for further discussion:

1) CCFAC could develop a list of basic foods in which added colours will not be endorsed. The foods which should be regarded as basic foods should be listed with reference to the Food Categorisation System;
2) CCFAC could continue to apply the same criteria for endorsing maximum use levels for colours as for other food additives.

62) Many delegations expressed their appreciation for the work done by the Delegation of Denmark. All delegations and international organisations were invited to send their comments to Denmark, in order to revise the paper in view of the above recommendations for circulation and consideration by the next session.

63) The Committee noted that the Committee on Food Labelling was considering labelling related to hypersensitivity for all foods and additives, and that recommendations on this matter would be submitted to

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11 CX/FAC 99/7, CRD 5 (comments of Norway)
12 CX/FAC 99/8, CRD 5 (comments of EC, Thailand and Japan)
64) The JECFA Secretariat informed the Committee that the 53rd JECFA Meeting would consider the list of substances which can cause hypersensitivity and should be declared in the labelling, and the criteria for the inclusion of such substances in the list.

CONSIDERATION OF SPECIFICATIONS FOR THE IDENTITY AND PURITY OF FOOD ADDITIVES (Agenda Item 9)\textsuperscript{13}

65) The Committee noted that Specifications for the Identity and Purity of Food Additives arising from the 51st JECFA meeting (FAO FNP 52, Add. 6) had been circulated for comments under CL 1998/11-FAC. Based on recommendations made by the Ad hoc Working Group on Specifications, the Committee forwarded the substances in Category I to the Commission for adoption as Codex Advisory Specifications (see Appendix VII), and referred those in Category III (see CRD2) back to JECFA for further advice.

66) The Delegation of the Philippines expressed its objection to the review of synonyms for Processed Euchema Seaweed and agreed to forward its objections to JECFA for further consideration.

67) The Committee noted that the Ad hoc Working Group had discussed the specification for Gum Arabic in detail but did not assign a category. The Delegation of Sudan proposed the establishment of distinct specifications for the gum obtained from \textit{Acacia senegal} and the gum obtained from \textit{Acacia seyal} to recognise significant differences in their characteristics. Several other delegations supported a specification for gum arabic obtained from \textit{Acacia senegal}, \textit{Acacia seyal} and other related species as this reflected current production and trade practices.

68) Following further discussion in plenary, the Committee agreed to forward the specification in FNP 52-Add.6 which cites only \textit{Acacia senegal} and \textit{Acacia seyal} as a source of Gum Arabic to the Commission for adoption as a Codex Advisory Specification. The Delegation of Sudan stated that more information was needed for the specification and offered to provide such information. The Committee recalled that all specifications adopted by the Commission were subject to possible future change if and when new data was developed warranting a re-evaluation by JECFA. The Committee placed the monograph in Category II so as to include the four amendments as discussed in the Working Group (see Appendix VII).

69) The Committee expressed its appreciation to the Ad hoc Working Group, chaired by Dr. P.M. Kuznesof (USA) with Mrs H. Wallin (Finland) and Mrs. I. Meyland (Denmark) as Rapporteur and Category Monitor, respectively. The Committee agreed that the Working Group was an important forum for member countries and international organisations to discuss technical issues regarding specifications, in a transparent manner. The Committee therefore re-established the Ad hoc Working Group on Specifications under the Chairmanship of the United States, with the task of reviewing specifications arising from the 53rd JECFA meeting prior to the 32nd Session of CCFAC.

PROPOSED AMENDMENTS TO THE INTERNATIONAL NUMBERING SYSTEM, INCLUDING TECHNOLOGICAL FUNCTIONS AND FUNCTIONAL CLASSES/SUBCLASSES (Agenda Item 10)\textsuperscript{14}

70) The Committee recalled that the last session had agreed to request information on functional classes assigned to individual additives and proposals for amendments to the INS, and considered the comments provided in reply to CL 1998/11-FAC.

71) The Delegation of Thailand expressed its objection to the attribution of an INS number to Konjac Flour, which was not classified as an additive in their country. The Committee however recalled that the last session had agreed to forward the Number for Konjac Flour to the Commission for adoption at Step 8, as it met the criteria established for inclusion of a compound in the INS.

72) The Delegation of Australia, referring to its written comments, proposed to attribute Number 586 to 4-
Hexylresorcinol, an inhibitor of polyphenol oxidase used to prevent the development of melanosis in prawns as an alternative to sulphites. The Delegation proposed to classify it as a colour retention agent and noted that other functions in the current classification might also be used. The Delegation of Finland recalled that the specification for that additive, which had been forwarded for adoption by the Commission, referred to its function as antioxidant and colour retention agent (see Appendix VII).

73) In view of the non-controversial nature of this amendment, the Committee agreed to circulate INS Number 586 for 4-Hexylresorcinol as an antioxidant and colour retention agent at Step 3 of the Accelerated Procedure, subject to the approval of the Commission. The Committee also agreed to add “emulsifier” to the function of 440 Pectins, as proposed by IPPA in their written comments (see Appendix VIII).

74) The Committee recalled that INS Numbers 938 (Argon), 939 (Helium) and 948 (Oxygen) had been circulated at Step 3 of the Accelerated Procedure. As there was consensus on these proposals, the Committee agreed to advance them to Step 5 of the Accelerated Procedure for adoption by the Commission. The Proposed Draft Amendments to the INS are attached to this report as Appendix VIII.

75) The Observer from IPPA pointed out that sequestrants were identified as a sub-group of antioxidants, although they had other functions, such as controlling the availability of calcium to anionic gelling agents and the Committee agreed that “sequestrants” should be recognized as a separate functional class for clarification purposes. The Committee therefore recommended that the Committee on Food Labelling should consider the amendment of the General Standard for the Labelling of Prepackaged Foods, to include sequestrants in the list of additive classes (Section 4.2 List of Ingredients).

76) The Committee recalled its earlier discussions on the functions of additives, especially the need for clarification in the definition of functional classes, and recognized that the limited number of classes could create some confusion. Although it was not possible to come to a conclusion at this stage, the Committee agreed that further consideration should be given to the general questions of functional classes and subclasses in the framework of the development of the GSFA.

ENDORSEMENT AND/OR REVISION OF MAXIMUM LEVELS FOR CONTAMINANTS IN CODEX STANDARDS (Agenda Item 11a)

77) The Committee noted that in accordance with the Codex Alimentarius Procedural Manual, all provisions in respect of food contaminants should be submitted for endorsement, and that the document did not include previously endorsed contaminant provisions.

78) The Committee was of the opinion that the proposed levels for Arsenic, Lead and Tin were high and that these levels were still under discussion by this Committee. It decided to inform the relevant Commodity Committees of its decision to withdraw Maximum Levels for Arsenic and return the standards for further consideration pending further developments concerning Maximum Levels for Lead and Tin in the General Standard for Contaminants and Toxins in Foods (GSCT).

Draft Revised Standard for Butter

79) The Committee endorsed the Maximum Level for Lead as proposed.

Draft Revised Standard for Sugars

80) The Delegation of the United States, supported by Denmark, expressed its concern that 1 mg/kg of Arsenic in sugar would be quite high regardless of other processing factors. The Committee decided not to endorse the Maximum Level for Arsenic in the Draft Revised Standard for Sugars taking into account the fact that Maximum Levels for Arsenic were still under discussion (see Agenda Item 15e).

Draft Revised Standard for Canned Applesauce

81) Several delegations expressed their opinions that the levels for both Lead and Tin were excessive for Canned Applesauce and suggested to lower the levels of Lead and Tin to 0.1mg/kg and 100 or 200 mg/kg...
respectively. The Delegation of Australia noted that the level of Tin proposed, 250 mg/kg, corresponded to the level considered at Step 3 for canned solid foods at the 30th Session.

82) The Committee decided to refer back the Draft Revised Standard for Canned Applesauce to the Committee on Processed Fruits and Vegetables for further consideration pending current development on Maximum Levels for Lead and Tin in the GSCT.

**Draft Standard for Pickles**

83) The Committee decided not to endorse the ML for Arsenic and to return the Draft Standard for Pickles to the Codex Committee on Processed Fruits and Vegetables for further consideration pending further developments on Maximum Levels for Lead and Tin in the GSCT.


84) Several delegations felt that the proposed levels for lead in Cocoa Butter and Cocoa Powder were exceedingly high and no information was given to the Committee to justify currently proposed maximum levels for Lead.

85) The Committee recalled that the 17th Session of the Codex Committee on Cocoa Products and Chocolate (CCCPC) had discussed this matter recently and there was no need to refer it back to the CCCPC. The Committee also noted that the levels of lead proposed by the CCCPC reflected the levels which could be achieved by the industry.

86) The Delegation of Denmark stressed the need to go through all the Commodity Standards to consider the levels of Lead prior to the completion of the Draft Maximum Levels for Lead.

87) Several delegations also expressed the opinion that more information should be provided to the Committee to justify the levels of lead proposed in those commodities for endorsement; in addition the data should be based on sound science and reflect what was technologically feasible.


**COMMENTS ON SECTION 3.2 (Health Related Limits for Certain Substances) OF THE CODEX STANDARD FOR NATURAL MINERAL WATER (Agenda Item 11b)**

89) The Committee recalled that the last session had considered this issue, following the adoption of the Standard for Natural Mineral Waters by the 22nd Session of the Commission, and had circulated the Limits for Certain Substances for further comments. The Committee discussed the levels of several contaminants in natural mineral waters. Many delegations expressed the view that the proposed levels for contaminants in natural mineral water were too high and that natural mineral waters should comply with the WHO *Guidelines for Drinking Water Quality* (Volume 1, Recommendations, WHO, Geneva, 1993). Other delegations however considered that the composition of natural mineral waters was different according to the hydrology of the source and therefore different levels of contaminants may be justified.

90) The Delegation of Germany asked for the establishment of specific health related limits for certain substances in mineral water claimed to be suitable for infant food preparation.

91) The Committee agreed with the proposal of the Chairman to bring the levels of contaminants for natural mineral waters into line with the levels in the WHO *Guidelines for Drinking Water Quality*. The Health Related Limits for Certain Substances as amended are included in Appendix VI.

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*CX/FAC 99/12 (comments of Slovak Republic, Denmark, South Africa, United States, Canada), CRD 7 (Spain)*
92) A number of delegations including Portugal, France, Italy, Germany, Tunisia and Switzerland did not agree with this decision for the reasons mentioned in para. 89 above.

**CODEX GENERAL STANDARD FOR CONTAMINANTS AND TOXINS (Agenda Item 12)**

**REPORT OF THE AD HOC WORKING GROUP ON CONTAMINANTS AND TOXINS IN FOOD**

93) The report of the Ad hoc Working Group established by the last session with Denmark as Chair, Brazil as co-chair and Australia and the Netherlands as Rapporteurs was presented by its Chairman, Dr. Torsten Berg, who indicated that its essential objective was to achieve progress in developing the General Standard for Contaminants and Toxins in Foods, making recommendations to the Committee on Maximum Levels for individual contaminants in various foods.

94) The Committee agreed on the goals and terms of reference of the ad hoc Working Group as follows, noting that the responsibility for implementing the Standard belonged to member countries:

The goals:
- to achieve progress in the further developing of the General Standard for Contaminants and Toxins in Foods, and
- to bring forward information on contaminants for decision-making in the plenary Session of the CCFAC.

The terms of reference:
- to discuss and, if necessary, to put forward proposals concerning the refinement of the General Standard for Contaminants and Toxins in Foods,
- to discuss and make recommendations to the plenary Session of the CCFAC with relation to position and discussion papers, current maximum levels and Codes of Practice as well as draft standards for contaminants and toxins in foods,
- to review proposals for contaminants and toxins for the JECFA Priority List and make recommendations for prioritization to the plenary Session of the CCFAC, through the ad hoc Working Group on JECFA Priorities, and
- to discuss and make recommendations to the plenary Session of the CCFAC on other matters concerning contaminants and toxins in food as may be requested by the plenary.

95) The Committee agreed that the General Standard for Contaminants and Toxins in Food would be kept under review and included on the Agenda of the next session. The Committee noted that the Secretariat would publish the final sections of the GSCT in the revised Codex Volume 1A in the near future so there was no need to update the document prepared by the Delegation of the Netherlands and including these sections.

96) As proposed by the Working Group, the Committee recommended that relevant Commodity Committees take appropriate steps to remove the provisions concerning zinc, copper and iron from the Contaminants section from all commodity standards as these should rather be considered as quality parameters, and could be included as such in the standards if needed.

97) The Committee agreed to take up fumonisins as future work and accepted the offer of the Delegation of the United States to develop a position paper on fumonisins.

98) The Committee decided to re-install the ad hoc Working Group for the next session, expressing its appreciation for its work and that of its Chairman. Some delegations made remarks about the structure of the Working Group and proposed a more formal approach, similar to that taken in the Committee on Food Labelling. The Chairman of the Committee referred to the ad hoc nature of the Working Group but agreed to take these comments into account in the future.

99) The Representative of WHO informed the Committee that an International Total Diet Workshop co-sponsored by the US Food and Drugs Administration and WHO in cooperation with PAHO, would be held from July 26 to August 6, 1999 in Kansas City, USA. The Workshop would consider national experiences in conducting total diet studies with a view to developing harmonized approaches and to promote consistency and comparability in study results. The Representative indicated that the results of the Workshop would be useful as regards dietary intake of contaminants and pesticides, but also for nutrients and additives, and...
invited interested countries to participate in this important event.

METHODOLOGY AND PRINCIPLES FOR EXPOSURE ASSESSMENT IN THE CODEX GENERAL STANDARD FOR CONTAMINANTS AND TOXINS IN FOODS (Agenda item 13)\(^\text{18}\)

100) The Committee recalled that the 30th Session had accepted the offer of the United Kingdom to develop the document further, and noted that only a few comments had been received due to late circulation. The Delegation of the United Kingdom introduced the revised document, pointing out that its main purpose was to provide guidance in methodology and principles for exposure assessment as an annex to the General Standard.

101) Some delegations felt that the methodology used in the document should be simplified and more transparent. The delegation of France offered to prepare a discussion paper on the distribution-curve of contaminants in foods in collaboration with WHO. It was noted that as the Delegation of France was a member of the drafting group for this paper, their contribution could be provided to the United Kingdom for inclusion in the revised paper.

102) In response to the comments from several delegations on the use of food balance sheets based on regional diets as proposed by the United Kingdom, the Representative of WHO pointed out that the latest revision of these sheets would be presented to the Codex Committee on Pesticide Residues in April 1999 (CX/PR 99/3).

103) Some delegations and the Observer from Consumers International expressed their concern as to whether the food-intake data also represented infants and children. The WHO Representative pointed out that the food intake data were actually overestimating the real exposure and invited countries to provide relevant data for inclusion in the GEMS/Foods database.

104) The Committee decided that the Delegation of the United Kingdom, assisted by a Drafting Group\(^\text{19}\), would revise the document in the light of the comments received and the above discussion; the intent and objectives of the paper needed to be carefully considered by the Drafting Group. The Committee agreed that the redrafted document would be presented in the form of an annex to the General Standard for Contaminants and Toxins in Foods.

MYCOTOXINS IN FOOD AND FEED

POSITION PAPER ON OCHRATOXIN A (Agenda item 14 a)\(^\text{20}\)

105) The Committee considered an updated version of the position paper CX/FAC 98/16, presented at the 30th session of the CCFAC, prepared by Sweden. The Committee considered the three recommendations of the Working Group on how to proceed with the work on Ochratoxin A.

106) Many countries supported the proposal to develop a code of practice for Ochratoxin A in cereals. The Committee agreed to the suggestion of the Secretariat for a working title “Code of practice for the prevention of contamination by Ochratoxin A in cereals”. The Committee asked the Delegation of Sweden to develop this code, assisted by the United States, Canada, the United Kingdom, the Netherlands and Argentina. The Committee agreed to propose the elaboration of the code as new work to the Commission.

107) The Committee also discussed the proposal for a maximum level of 5 µg/kg for Ochratoxin A for cereals and cereal products, to be circulated at Step 3. Many delegations supported this proposal. The Observer from Consumers International supported the proposal, together with a sampling plan and stressed that consumers were exposed to Ochratoxin A and that immediate action was needed to protect them.

108) However, some delegations were in favour of obtaining more information about contamination levels and distribution, problems in trade and a risk assessment from JECFA, before circulating a maximum level in the Step Procedure. The Delegation of Brazil emphasized the importance of a sampling plan and an

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\(^\text{18}\) CX/FAC 99/13, CRD 6 (comments of Thailand, Norway and France)

\(^\text{19}\) Australia, France, Denmark, India, Italy, Netherlands, United States of America, Thailand, Norway, WHO

\(^\text{20}\) CX/FAC 99/14, CX/FAC/14/Add. 1 (comments of United Kingdom, Denmark, Poland, South Africa, Costa Rica, CECA/EUCA)
analytical method when proposing a maximum limit. The Delegation of the United States stated that the risk assessment by JECFA was needed to provide the scientific basis for an appropriate maximum level before circulation in the Step Procedure. The Delegation of the United Kingdom suggested the possibility of two levels: a level for trade and a lower level for direct consumption (comparable to the aflatoxin levels).

Status of the Proposed Draft Maximum Level for Ochratoxin A

109) The Committee agreed that the maximum level of 5 µg/kg for Ochratoxin A in cereals and cereal products would be circulated for comment at Step 3, including suggestions for sampling plans (see Appendix IX). The Committee also agreed to ask JECFA to perform a risk assessment on the levels of 5 and 20 µg/kg of Ochratoxin A in cereals and cereal products.

POSITION PAPER ON ZEARALENONE (Agenda Item 14b) 21

110) The Committee recalled that the last session had asked the Delegation of Norway to prepare a position paper on zearalenone and considered the recommendations proposed in this paper, especially the need for a code of practice to reduce contamination rather than a maximum limit in the final product. The Committee noted that zearalenone was scheduled for evaluation by the 53rd Meeting of JECFA in 1999.

111) The Committee, recognizing that there were no identified trade problems with zearalenone, agreed that a maximum level was not necessary for the time being. The Committee, referring to its earlier decision to elaborate a code of practice for ochratoxin control, considered the opportunity of developing a single code addressing the contamination of cereals by mycotoxins in general, as proposed by the Delegation of France. The Delegation of Sweden, referring to its work on ochratoxin, pointed out that the measures to prevent contamination were different as compared to zearalenone. The Committee agreed to proceed with the development of separate codes at this stage, taking into account the framework which already existed in the Code for the Reduction of Aflatoxin B₁ in Raw Materials and Supplemental Feedingstuffs.

112) The Committee agreed that the Delegation of Norway would finalize the position paper for consideration by the next session and would prepare a Proposed Draft Code of Practice for the Prevention of Contamination of Cereals by Zearalenone. Subject to the approval of the Commission as new work, the Proposed Draft Code would be circulated at Step 3 for comments and consideration by the next session. The Committee expressed its appreciation to the Delegation of Norway for its work on zearalenone.

POSITION PAPER ON PATULIN (Agenda Item 14 c) 22

113) The Committee recalled that the 30th Session had accepted the offer of the Delegation of France to update the position paper in view of the comments received for further discussion. The Committee thanked the Delegation of France for its work and agreed that it would finalize the paper as a basis for future work.

PROPOSED DRAFT MAXIMUM LEVEL FOR PATULIN 23

114) The Committee discussed a proposal by the Observer from the International Soft Drinks Council (ISDC) to amend the scope so that it should not to focus on ready made soft drinks. The Committee agreed that the proposed maximum levels for Patulin should apply to apple juice and apple juice ingredients in other beverages.

115) Several delegations supported the proposed maximum level of 50 µg/kg as it was an appropriate level to ensure the protection of consumers, including children, and it was also technologically achievable. It was stated that 50 µg/kg was a feasible level but that the industry had difficulties to meet a level of 25 µg/kg due to the limits of methods of analysis; in addition minor blemishes and internal rot were not amenable to quality sorting.

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21 CX/FAC 99/15, CX/FAC 99/15-Add.1 (comments of Denmark, Australia, United Kingdom, South Africa, Costa Rica), CRD 6 (United States)
22 CX/FAC 99/16
23 CX/FAC 99/17; CRD 6 (Thailand); CRD 7 (Spain)
116) Other delegations, including France, were of the opinion that a level of 25 µg/kg was necessary to ensure adequate health protection, noting that special attention should be given to children who consume large amounts of apple juice. The Delegation of Thailand suggested that 25 µg/kg level would ensure proper health protection of consumers and that a Code of Practice could be developed if the level was not technologically feasible. The Delegation of the Netherlands, supported by a number of other delegations, suggested that the Committee seek further comments on the justification of the proposed maximum levels for patulin.

**Status of the Proposed Draft Maximum Level for Patulin**

117) The Committee agreed to forward the Proposed Draft Maximum Level of 50 µg/kg for Patulin in apple juice and apple juice ingredients in other beverages to the Commission for adoption at Step 5 (see Appendix IX) and to seek further comments at Step 6 for the justification of a maximum level of 25 µg/kg, as compared to 50 µg/kg.

**INDUSTRIAL AND ENVIRONMENTAL CONTAMINANTS IN FOODS**

**COMMENTS ON THE PROPOSED DRAFT CODE OF PRACTICE FOR SOURCE DIRECTED MEASURES TO REDUCE CONTAMINATION OF FOOD WITH CHEMICALS (Agenda item 15a)**

118) The Committee recalled that its last Session had agreed to circulate the Proposed Draft Code of Practice prepared by the Delegation of Sweden for comment and consideration at its next meeting. The Committee discussed whether the text should be advanced to Step 5 in its present state or returned to Step 3 for further development.

119) Some delegations stressed that source directed measures were the most important measures to reduce contaminants in foods. Other delegations felt that the objectives and the scope of this document should be clarified. In reply to these remarks, the Delegation of Sweden proposed that the document should focus on environmental contaminants and should include other amendments to address the comments received. Moreover, the Committee agreed that the reference to substances which were outside its terms of reference, e.g. pesticide residues, should be removed from the document.

**Status of the Proposed Draft Code of Practice for Source Directed Measures to Reduce Contamination of Food with Chemicals**

120) The Committee agreed to return the Proposed Draft Code to Step 3 for redrafting by the Delegation of Sweden, in order to incorporate the comments received, and consideration at the next session.

**DRAFT MAXIMUM LEVELS FOR LEAD (Agenda item 15 b)**

121) The Committee recalled that its last Session had accepted the offer of the Delegation of Denmark to review the draft maximum levels for lead in light of the appropriate risk assessment for children. The Delegation of Denmark highlighted the changes proposed to certain maximum levels in view of the data received. The Committee expressed its appreciation to the Delegation for its important work on lead.

122) Several delegations felt that the background of each level proposed should be made more transparent by the inclusion of appropriate references and that additional specific levels should be considered. In addition, some delegations pointed out that the data used should be quality assured and that intake figures should reflect regional diets as much as possible.

123) Some delegations expressed the view that in order to achieve progress, the draft maximum levels should be advanced further in the Procedure and the levels for which there was general agreement should be finalized. Other delegations felt that this document was not yet ready for advancement to Step 8 because JECFA would re-evaluate lead in June 1999 and additional quality assured data was necessary.
124) The Delegation of Turkey pointed out that a single level for all fruit should be reconsidered in order to recognize the specific contribution of different types of fruit to total intake, and in particular the level proposed for raisins was too low. The Delegation of the United States expressed its concern about exposure for children and stressed the need for data of good quality on food produced according to GAP and GMP. This view was supported by the Delegation of the Philippines, who also stressed the need to consider levels of lead in fishery products from aquaculture and from other regions like Asia, and offered to provide data.

125) The Secretariat suggested to ask for comments on the appropriate methods of analysis as there was a reference to methods for certain levels, and to include the current lead levels in commodity standards in the revised document. The Delegation of Denmark indicated that this would be taken into account in the review. The Chairman urged Denmark, and all other countries responsible for redrafting documents, to finalize their revision before the October 1st 1999 in order to circulate the revised document well in advance of the next meeting to facilitate further progress.

Status of the Draft Maximum Levels for Lead

126) The Committee agreed to return the Draft Maximum Levels to Step 6 for redrafting by the Delegation of Denmark, with the assistance of the United States, on the basis of the above discussion and the comments received, with the understanding that the revised document would include appropriate references for the levels proposed.

COMMENTS ON THE PROPOSED DRAFT MAXIMUM LEVELS FOR TIN (Agenda Item 15 c)

127) The Committee recalled that the 30th Session had agreed to circulate at Step 3 the recommendations in a paper on tin prepared by Australia, Indonesia and Thailand, and revised by Australia, for maximum levels of 200 mg/kg in liquid canned foods and 250 mg/kg in solid canned foods.

128) Some delegations and the Observer from Consumer International argued that the proposed levels were too high, especially in view of the occurrence of acute toxicity (gastric irritation) at 150 mg/kg as reported by JECFA in its evaluation. Some delegations felt that if the proposed levels were adopted, this could be seen as allowing poor manufacturing practice. Some delegations proposed lower levels for all canned foods, with some exceptions for certain foods, including high acid foods if needed.

129) Other delegations pointed out that the acute toxicity mentioned was questionable and no long term effects had been reported. These delegations also explained that lower levels were not achievable for some high acid foods such as pineapple and that these proposed levels were based on technological need as well as safety. The Committee agreed to keep these issues under review and to ask JECFA to review acute toxicity of tin as a matter of priority.

130) The Delegation of Australia recalled that, as previously explained in the last session, "sacrificial" tin was necessary in these products to protect can integrity, an important food safety function, and pointed out that as tin was not necessary for low acid canned foods, the discussion of a limit for such products was not a relevant food safety matter.

Status of the Proposed Draft Maximum Levels for Tin

131) The Committee agreed to advance the proposed levels of 200 mg/kg in liquid canned foods and 250 mg/kg in solid canned foods to the Commission for adoption at Step 5 (see Appendix IX).

DISCUSSION PAPER ON CADMIUM (Agenda Item 15d)

132) The Committee recalled that the 30th Session had accepted the offer of Denmark to revise the discussion paper for circulation and further consideration. The Delegation of Denmark presented a list of proposed maximum levels which had been revised in view of the comments received and the Committee
discussed whether this list should be circulated at Step 3. The Committee recalled that the Draft Guideline Level for Cadmium in Cereals, Pulses and Legumes was at Step 7 as it had been initially considered by the Committee on Cereals Pulses and Legumes and forwarded to the CCFAC for finalization after the adjournment of the CCCPL. It was also noted that cadmium was scheduled for evaluation by the 55th JECFA Meeting in 2000.

133) Several delegations felt that it would be appropriate to forward the levels included in the discussion paper for comments at Step 3 in order to achieve progress on cadmium, in view of important public health concerns associated with this contaminant. Some delegations referred to their written comments on the specific levels proposed (such as potatoes, horse meat and soybean) and the Committee noted that further discussion would be required on the levels and the commodities concerned. The Delegation of France proposed to include mushrooms in the same category as leafy vegetables (instead of vegetables).

134) The Delegation of the United States stressed the importance of a thorough risk assessment in order to establish maximum levels; in particular, the bioavailability of cadmium and its accumulation in different types of vegetables due to the soil or other factors should be considered carefully, and quality assured data was necessary for that purpose. The Delegation therefore proposed to wait for the JECFA evaluation of cadmium before circulating the levels in the Step Procedure. The Delegation of Japan supported this view and pointed out that the changes to the levels and commodities proposed in the list had not been discussed in detail and further consideration should be given to the whole issue after the JECFA evaluation became available. The Delegation offered to provide to JECFA the results of several toxicity studies on cadmium contamination which were currently underway. Other delegations proposed to defer the decision pending evaluation of cadmium by JECFA.

135) Several delegations mentioned the possibility to proceed with the establishment of levels which were non controversial but to wait for further data when specific problems existed. A number of delegations observed that there would be enough time to take into account the JECFA evaluation in the elaboration procedure, but the circulation of specific levels at Step 3 would contribute to focus the discussion and comments and would facilitate further consideration of cadmium contamination. The Delegation of the United States pointed out that it should be clear that Maximum Levels for Cadmium would not be finalised until JECFA had examined data on the bioavailability of cadmium and provided a risk assessment for the Committee.

Status of the Draft Guideline Level and Proposed Draft Maximum Levels for Cadmium

136) The Committee agreed to return the Draft Guideline Level for Cadmium in Cereals, Pulses and Legumes to Step 6 and to circulate the other maximum levels at Step 3 for comments and consideration at the next session (see Appendix X). The Delegation of Japan reserved its position on this decision.

POSITION PAPER ON ARSENIC (Agenda Item 15e)

137) The Committee decided to ask the Delegation of Denmark to finalize the position paper in the light of comments received, and agreed that it would form the basis for future work until such time as routine methodology became available to determine toxic arsenic compounds in food.

DISCUSSION PAPER ON DIOXINS (Agenda item 15f)

138) The Committee recalled that the last session had accepted the offer of the Delegation of the Netherlands to prepare a discussion paper on dioxins for consideration at its next session. Some delegations pointed out that source directed measures were the most important solutions for this contamination problem, that there were analytical problems and that it would be premature to set maximum limits. The Committee asked delegations to gather information on this issue, especially on international trade in the most contaminated commodities, dairy products, fish, fish oil and meat (fat) and to send this information to the Delegation of the Netherlands.
139) The Committee agreed that the Delegation of the Netherlands would revise the discussion paper for circulation and consideration at its next session.

PROPOSALS FOR THE PRIORITY EVALUATION OF FOOD ADDITIVES AND CONTAMINANTS BY JECFA (Agenda Item 16)\(^{30}\)

140) Mr. J. Dornseiffen (the Netherlands) introduced the report of the informal Working Group on Priorities for JECFA. The Committee agreed with the priorities proposed by the Working Group for both food additives and contaminants with the following amendments and comments.

141) As regards “nutritional consideration of calcium in food additives”, the Delegation of Canada, which had proposed this entry, explained their concern that the calcium intake from calcium salts additives may result in the total calcium intake limit being exceeded. The Committee therefore agreed to delete the reference to “nutritional consideration”.

142) The Committee agreed to add tin to the priority list of contaminants, for the assessment of its acute toxicity. At the request of the JECFA Secretariat, the Committee prioritized the first four contaminants for consideration by JECFA, in the following order: Ochratoxin A, cadmium, dioxins and dioxin-like PCBs, and fumonisins.

143) The Committee agreed on the priority list for food additives and contaminants presented in Appendix XII. The Committee agreed to request additional comments for additions or amendments to its Priority List, preferably well documented and in time, for consideration by the next session.

OTHER BUSINESS AND FUTURE WORK

COMMENTS ON METHODS OF ANALYSIS FOR THE DETERMINATION OF FOOD ADDITIVES AND CONTAMINANTS IN FOODS (Agenda Item 17a)\(^{31}\)

144) Following the request for additional methods of analysis for the determination of food additives and contaminants in foods (CL 1997/6-FAC) on the basis of the criteria established earlier (ALINORM 97/12, para. 28), the Committee considered the comments from Sweden proposing methods for the determination of Lead, Cadmium, Zinc, Copper and Iron. The Committee agreed to forward these proposals to the Committee on Methods of Analysis and Sampling for consideration.

COMMENTS ON THE INVENTORY OF PROCESSING AIDS (Agenda Item 17b)\(^{32}\)

145) The Committee recalled that the 30\(^{\text{th}}\) Session had agreed to ask for additional comments on the Inventory of Processing Aids as a follow-up to CL 1997/6-FAC. The Committee accepted the offer of the Delegation of New Zealand to develop a discussion paper on how Codex should deal with processing aids, with the support of Canada, The Netherlands, Australia and France.

146) The Delegation of the United States proposed to include Sodium Phosphate Tribasic as a microbial control agent in Appendix A of the Codex Inventory of All Compounds Used As Processing Aids in Codex Volume 1A. The Delegation of Turkey also proposed to include Potassium Carbonate Solution in the list.

147) Several delegations were of the opinion that further information about the use and function of these substances would be necessary before the Committee could address these requests. The Committee asked the Delegations of the United States and Turkey to provide the necessary information in order to consider these matters at the next session.

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\(^{30}\) CRD 8 (Report of the Working Group on Priorities), CX/FAC 99/24-Add 1 (comments of Canada, Slovak Republic, CRD 6 (Denmark) and CRD 7 (Netherlands).

\(^{31}\) CX/FAC 99/25 (Comments of Canada and Sweden)

\(^{32}\) CX/FAC 99/26 (Comments of Canada); CRD 4 (IDF)
COMMENTS ON PACKAGING PROVISIONS TO MAINTAIN THE STABILITY OF IODISED SALT IN THE CODEX STANDARD FOR FOOD GRADE SALT (Agenda Item 17 c)\textsuperscript{33}

148) The Committee recalled the decision of the 30th Session to circulate this proposal for comments and its approval by the 45th Session of the Executive Committee as new work, with the understanding that the proposed amendment referred to the packaging requirements to preserve the stability of iodised salt\textsuperscript{34}.

149) Several delegations expressed the view that the provisions concerning the packaging materials in Section 8.1 were too specific and stringent, and should be described in more general terms. The Delegation of Germany suggested to delete the last sentence of Section 8.1 (balancing the cost of different measures).

150) The Committee asked the Delegation of Malaysia to revise the document in the light of the comments received for circulation at Step 3 and further discussion at the next session, and noted that the recommendations of the International Council for Iodine Deficiency Disorders (ICIDD) and WHO concerning salt iodisation should be taken into account as appropriate.

FUTURE WORK

151) The Committee noted that, in addition to standing items on the Agenda, its future work would include the following matters:

- Proposed Draft Revision of the General Standard for Irradiated Foods
- Discussion paper on Risk Analysis Principles

General Standard for Food Additives

- Draft Tables 1, 2 and 3
- Draft Annex A
- Discussion paper on colours in foods
- Discussion paper on processing aids

General Standard for Contaminants and Toxins in Food

- Methodology and Principles for Exposure Assessment
- Maximum levels for ochratoxin A, patulin, lead, tin, cadmium
- Code of Practice for Source Directed Measures
- Code of Practice for the prevention of contamination by ochratoxin
- Code of Practice for the prevention of contamination by zearalenone
- Discussion paper on fumonisins
- Discussion paper on dioxins

DATE AND PLACE OF NEXT SESSION (Agenda Item 18)

152) The Delegation of China invited the Committee to hold its 32nd Session in Beijing from 20 to 24 March 2000, pending a final approval from the State Council of China. This invitation arose from the close cooperation between the governments of China and The Netherlands, China’s intention to become a member of WTO and the close relation between WTO and Codex. Several delegations welcomed this initiative as it supported the involvement of the Asian countries in Codex work.

\textsuperscript{33} CX/FAC 99/27 (Comments of Slovak Republic, South Africa, Italy, Canada and ESPA)
\textsuperscript{34} ALINORM 99/3, para. 26 and Appendix 3
## SUMMARY STATUS OF WORK

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* Accelerated Procedure.
# List of Participants

## Argentina/Argentine

<table>
<thead>
<tr>
<th>Name</th>
<th>Organization</th>
<th>Address</th>
<th>Phone</th>
<th>Fax</th>
<th>Email</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ing. Carlos Camano</td>
<td>SENASA-SAGPyA</td>
<td>Av Paseo Colón 367 5 Piso</td>
<td>+54.11.4345.4110</td>
<td>+54.11.4524.8060</td>
<td><a href="mailto:camano@mail.agro.uba.ar">camano@mail.agro.uba.ar</a></td>
</tr>
<tr>
<td>Mr. Eduardo Mario Berti</td>
<td>Embassy of Argentina</td>
<td>Javatraat 20</td>
<td>+54.11.362.5907</td>
<td>+54.11.346.9758</td>
<td></td>
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## Australia/Australie

<table>
<thead>
<tr>
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<tbody>
<tr>
<td>Dr. Simon Brooke-Taylor</td>
<td>Program Manager, Food Product Standards</td>
<td>P.O.Box 7186</td>
<td>+61.2.6271 2225</td>
<td>+61.2.6271 2278</td>
<td><a href="mailto:simon.brooke-taylor@anzfa.gov.au">simon.brooke-taylor@anzfa.gov.au</a></td>
</tr>
<tr>
<td>Dr. Melanie O’Flynn</td>
<td>Director Residues &amp; Standards</td>
<td>National Office of Food Safety</td>
<td></td>
<td></td>
<td><a href="mailto:melanie.oflynn@affa.gov.au">melanie.oflynn@affa.gov.au</a></td>
</tr>
<tr>
<td>Dr. Luba Tomaska</td>
<td>Review Manager, Food Products Standards</td>
<td>P.O. Box 7186</td>
<td>+61.2.6272 4549</td>
<td>+61.2.6272 4023</td>
<td><a href="mailto:luba.tomaska@anzfa.gov.au">luba.tomaska@anzfa.gov.au</a></td>
</tr>
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## Austria

<table>
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<th>Address</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Dr. Michael Sulzner</td>
<td>Federal Chancellery Section VI/2</td>
<td>Radetzkystrasse 2</td>
<td>+43.1.71172</td>
<td>+43.1.7137952</td>
<td><a href="mailto:michael.sulzner@bka.gv.at">michael.sulzner@bka.gv.at</a></td>
</tr>
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## Belgium/Belgique/Belgica

<table>
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<tbody>
<tr>
<td>Mr. Ch. Crémer, Chef de Service</td>
<td>Ministere da la Sante</td>
<td>Cite Administrative de l’Etat</td>
<td>+32.2.7430820</td>
<td>+32.2.7339426</td>
<td><a href="mailto:charles.cremer@health.fgov.be">charles.cremer@health.fgov.be</a></td>
</tr>
<tr>
<td>Mr. Johan Hallaert</td>
<td>FEVIA</td>
<td>Kortenberglaan 172/7 - 1000 Brussel</td>
<td>+32.2.2106388</td>
<td>+32.2.2104816</td>
<td><a href="mailto:jh@fevia.be">jh@fevia.be</a></td>
</tr>
<tr>
<td>L. Van Holder</td>
<td>Health Inspector</td>
<td>Pachecolaan 19/5 - 1010 Brussel</td>
<td>+32.2.210 6390</td>
<td>+32.2.210 4816</td>
<td></td>
</tr>
<tr>
<td>Mr. Guido Kayaert</td>
<td>Nestlé Coordination Centre</td>
<td>Birmingham Straat 221</td>
<td>+32.2.5295330</td>
<td>+32.2.5295620</td>
<td><a href="mailto:Guido.Kayaert@be01.nestle.com">Guido.Kayaert@be01.nestle.com</a></td>
</tr>
<tr>
<td>Mr. Gilles Morelle</td>
<td>Public &amp; Scientific Affairs</td>
<td>Puratos NV</td>
<td></td>
<td></td>
<td><a href="mailto:gmorelle@puratos.be">gmorelle@puratos.be</a></td>
</tr>
<tr>
<td>Ms. Christine Vinkx</td>
<td>Food Inspector - Food Inspection Service</td>
<td>Rac Esplanade 11th floor</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
BOTSWANA
Dr. B.V. Kgarebe
Senior Lecturer (Analytical Chemistry)
Department of Chemistry
University of Botswana
Private Bag UB 00 704
Gaborone
Tel.: +267.35752500 - Fax: +267.35752784
E-mail: kgarebe@noka.ub.bw

Mrs Rosina Diseko
Chief Health Officer
Ministry of Health
P.Bag 00 269. Gaborone
Tel.: +267.3574351 or 374355
Fax: +267.3574354
E-mail: nfcgbgabs@global.bw

Mr. Hussein H.T. Tarimo
Principal Scientific Officer (Food Control)
Ministry of Health
Private Bag 00269
Gaborone
Tel.: +267.3574357 or 374351
Fax: +267.3574354
E-mail: nfcgbgabs@global.bw

BRAZIL/BRESIL/BRASIL

Mrs. Maria Cecilia de Figueiredo Toledo
Ministry of Health - Professor Toxicology
State University of Campinas
Faculty of Food Engineering - Unicamp
P.O. Box 6121
13083 970 Campinas S.P.
Tel.: +55.19.2892832
Fax: +55.19.7887890 or 2891513
E-mail: mceci@nutecnet.com.br
macecil@fea.unicamp.br

Mr. Marcos Derizans
2nd Secretary
Embassy of Brazil
Mauritshkade 19
2514 HD The Hague - The Netherlands
Tel.: +31.70.3023969 - Fax: +31.70.3025951

Mrs. Fabiana Reis
Ministério da Saúde
Secretaria de Vigilância Sanitária
Divisão de Alimentos
Esplanada dos Ministérios, Bloco 11º
8º andar, sala 835
700068-900 Brasília DF
Tel.: +55.61.2268536 or 3152166
Fax: +55.61.3152727
E-mail: diali@saude.gov.br

CAMBODIA/CAMBODGE
Ms Pau Ann Sivutha
Pharmacist, Food Safety Office
Ministry of Health
Phnom-Penh
Tel.: +855.23 880248 - Fax: +855.23 880247

CAMEROUN

J. Tentchou
Ministry of Agriculture
Yaoundé
Tel.: +237.22 3541 - Fax: +237.22 1151

CANADA

Mr. John Salminen, A/Chief
Chemical Health Hazard Assessment Division
Bureau of Chemical Safety
Sir Frederick Banting Bldg. (2201B1)
Tunney’s Pasture
Ottawa, Ontario K1A QL2
Tel.: +1.613.957.1700 - Fax: +1.613.990.1543
E-mail: john_salminen@hc-sc.gc.ca

Dr. Bruce Lauer, A/Head
Food Additives & Contaminants Section,
Chemical Health Hazard Assessment Division
Bureau of Chemical Safety
Food Directorate, Health Protection Branch
Health Canada
Ottawa, Ontario K1A QL2
Tel.: +1.613.957.1696 - Fax: +1.613.990.1543
E-mail: bruce_lauer@hc-sc.gc.ca

CHAD/TCHAD

D. Bardoum
Directeur Adjoint des Forêts
B.P. 447
N’Djanema
Tel.: +235 52 5028

CHINA/CHINE

Zhao Tonggang
Deputy Director General
Department of Health Legislation and Inspection - Ministry of Health
44 Hou Hai Bei Yan - Beijing
Tel.: +86.10 6401 5609 - Fax: +86.10 6401 3352

Zhao Danyu
Research Assistant
Institute of Food Safety Control and Inspection - Ministry of Health
7 Pan Jia Yuan Nan Li - Beijing
Tel.: +86.10.67711813 - Fax: +86.10.67711813

Chen Junshi
Professor, Institute of Nutrition and Food Hygiene
Chinese Academy of Preventive Medicine
29 Nan Wei Road, Beijing
Tel.: +86.10.6318 7585 - Fax: +86.10.6301 1875
E-mail: jshchen@public.east.cn.net

Mr. Dong Wang
Department for Supervision on Health
State Administration for Entry-Exit Inspection and Quarantine (SAIQ)
No. A10 Chao Wai Da Jie
Chaoyang District
Beijing 100020
Tel.: +86.10.65994530
Fax: +86.10.65994577
Dr Qing-Chuan Chen
Engineer, China Import & Export Commodity
Inspection Technology Institute
No A3 Gaobeidian North Road, Chaoyang
District - Beijing 100025
Tel.: +86.10.65571629
Fax: +86.10.65575968
E-mail: qchchen@hotmail.com

CZECH REPUBLIC
REPUBLIQUE TCHEQUE
REPUBLICA CHECA

Mr. Bohumil Turek, Head, National
Reference Centre of Toxic Substances in
Food
National Institute of Public Health
Srobárova 48, 100 42 Prague 10
Tel.: +420.2.67082317
Fax: +420.2.67310291

Mr. Jiri Kodl, Head
National Laboratory on Food Additives
National Institute of Public Health
Srobárova 48, 100 42 Prague 10
Tel.: +420.2.6708.2318
Fax: +420.2.6731.0291

Mrs. Vladimíra Kantorová
Expert of WTO (SPS)
Ministry of Agriculture of the Czech Republic
Tesnov Street 17, 117 05 Prague
Tel: +420.2.2181.2754
Fax: +420.2.2481.0652
E-mail: Kantorova@mze.cz

DENMARK/DANEMARK/DINAMARCA

Ms. Bente Fabech
Scientific Adviser
Danish Veterinary and Food Administration
Rolighedsvej 25
DK-1958 Frederiksberg C
Tel: +45.33.95 6000
Fax: +45.33 95 6680
E-mail: BFA@VFD.DK

Mr. Tage Bak
Danish Sec. of Food, Drink & Service
Workers
Head of Secretariat
C.F. Richsvej 103
DK 2000 Frederiksberg
Tel.: +45.38 86 18 85
Fax: +45.38 88 38 66
E-mail: tabak@fds-iuf.dk

Dr. Torsten Berg
Deputy Head of Division
Danish Veterinary and Food Administration
Mørkhøj Bygade 19
DK 2860 Søborg
Tel.: +45.33 956460 - Fax: +45.33 956696
E-mail:TB@VFD.DK

Mr. Steen Kledal
Consultant - Confederation of Danish
Industries
DK-1787 Copenhagen V
Tel.: +45.33 773377- Fax: +45.33 773300

E-mail: stk@di.dk

Mads Kolte-Olsen
Ministry of Food, Agriculture and Fisheries
Holbergsgade 2, Copenhagen
Tel.: +45.33.92 21 60 - Fax: +45.33.12 28 48
E-mail: mko@fvm.dk

Dr. Dorte Licht
Scientific Adviser
Danish Veterinary and Food Administration
Rolighedsvej 25
DK 1958 Frederiksberg C
Tel: +45.33.95 60 00 - Fax: +45.33.95 60 01
E-mail:DLI@VFD.DK

Ms. Laila Lundby
Food Scientist
Danish Dairy Board
Frederiks Allé 22
DK 8000 Arhus C
Tel: +45.87.31 21 99 - Fax: +45.87.31 20 00
E-mail: llv@mejeri.dk

Ms. Inge Meyland
Senior Scientific Adviser
Danish Veterinary and Food Administration
Mørkhøj Bygade 19
DK 2860 Søborg
Tel.: +45.33.956 404 - Fax: +45.33.956 619
E-mail: IME@VFD.DK

EGYPT/EGYPTE/EGIPTO

Ahmed Gaballa
Scientific Regulatory Affairs Manager
Atlantic Industries
P.O. Box 7052
Free Zone - Nasr City, Cairo
Tel: +202.271.8820
Fax: +202.287.7620
E-mail: agaballa@mena.ko.com

Dr. Amel Abdel Aziz Abdel Kader
Research Assistant
Head of Mycotoxin Section
Central Laboratory for Food and Feed
Agricultural Research Centre
9 Gamma Street, Giza
Tel.: +20.2.5731.989
Fax: +20.2.573.2280

Dr. Fouad El-Tahan
Head of Microbiological Section
Central Laboratory of Residue Analysis and
Heavy Metals in Food
7, Nadi El-Said Street, Ministry of Agriculture
P.O. Box 467, El Orman - Giza
Tel.: + 20.2.3601395
Fax: + 20.2.3611216
E-mail: foudeltahan@hotmail

ERITREA/ERYTHREE

A.K. Eiesab
Consul General
Sweelinck Plein 9/11
GERMANY/ ALLEMAGNE/ ALEMANIA

Mr. Hermann Brei
Regierungsdirektor
Bundesministerium für Gesundheit
Am Popsthof 78a
D-53121 Bonn
Tel.: +49.228 941 4141 - Fax: +49.228 941 4947
E-mail: brei@bmg.bund400.de

Dr. Klaus Werner Bögl
Division Head
Federal Institute for Health Protection of
Consumers and Veterinary Medicine
Thielallee 88-92, D-14195 Berlin
Tel.: +49.30 8412 3463 - Fax: +49.30 8412 3685
E-mail: k.boegl@bgvv.de

Arno Dopychai
Verband Deutscher Mineralbrunnen
Kennedyallee 28, D-53229 Bonn
Tel.: +49.228.959900 - Fax: +49.228.9599023

Dr. Christian Eichenberg
Vice Executive Director
Waren-Verein der Hamburger Börse e.V.
Grosse Bäckerstraat 4
D-20095 Hamburg
Tel.: +49.40.3747 190 - Fax: +49.40.3747 1919
E-mail: wvhh@aol.com

Dr. Rolph Langlais
Director, Scientific Regulatory Affairs
Coca-Cola GmbH
Frankenstrasse 348, 45133 Essen
Tel.: +49.201.8211361 - Fax: +49.201.8211773
E-mail: dlanglais@eur.ko.com

Mrs. Bettina Muermann
Secretary, c/o Bund für Lebensmittelrecht und
Lebensmittelkunde
Godesberger Allee 157- D-53175 Bonn
Tel.: +49.228.81993 37- Fax: +49.228.375069
E-mail: bmeuermann@bll-online.de

Mr. Hanns-Erwin Muermann,
General-Secretary, Verband der Deutschen
Essenzenindustrie (VDDEI)
Meckenheimer Allee 87
D-53115 Bonn
Tel.: +49.228.653711
Fax: +49.228.637940
E-mail: vddei-vdrh@t-online.de

Dr. Detlef Müller
Principal Scientist
Procter & Gamble European Service GmbH
Industriestrasse 30-34
D-65733 Eschborn
Tel.: +49.6196.89 4398
Fax: +49.6196.89 6648
E-mail: muller.d@pg.com

Dr. Michael Packert
Südzucker AG Mannheim/Ochsenfurt
Forchheimer Strasse 2
Mrs. Dr. J. Schaub  
Oberregierungsärztin  
Bundesministerium für Ernährung, Landwirtschaft und Forsten  
Rochusstrasse 1, D 53123 Bonn  
Tel.: +49.228.5293329  
Fax: +49.228.5294520  
E-mail: no3329@bml.bund400.de

Mrs. Anke Sentko  
Consultant International Regulatory Affairs  
Strasslerweg 13, D 77830 Bühlertal  
Tel.: +49.7223 7768  
Fax: +49.7223 74528  
E-mail: sentko@aol.com

Mrs. Jutta Willenbrock  
Bundesministerium für Umwelt, Naturschutz und Reaktorsicherheit  
PO Box 12 06 29, D 53048 Bonn  
Tel.: +49.228 3052721  
Fax: +49.228 3053524  
E-mail: willenbrock.jutta@bmu.de

Mrs. Dr. Judit Sohar, Head  
Department of Food Additives and Contaminants  
National Institute of Food Hygiene and Nutrition  
“Fodor József” National Centre of Public Health  
PO Box 52, 1097 Budapest  
Tel.: +36.1.2155293  
Fax: +36.1.2151545 and 2155293

Mr. Asmundur Thorkelsson  
Chief of Division  
Armuli 1a  
1S-108 Reykjavik  
Tel.: +354.568 8848 - Fax: +354 568 1896  
E-mail: asmundur@hollver.is

Mr Devdas Chhotray  
Joint Secretary  
Ministry of Food Processing Industries  
Panch Sheel Bhavan  
Khel Gaon Marg - New Delhi - 110049  
Tel.: +91.11.6492476 - Fax: +91.11.6493296  
E-mail: devdas_chhotray@hotmail.com

Mr Shivajirao G. Patil  
President  
National Federation of Cooperative Sugar Factories  
82 - 84 Vaikunth, 3rd Floor

Mr M.S. Marathe  
Managing Director  
National Federation of Cooperative Sugar Factories  
82 - 84 Vaikunth, 3rd Floor  
Nehru Place, New Delhi  
Tel.: +91.11.641 2868 - Fax: +91.11.646 5653

Dr. R. Naidu  
Director of Research - Coffee Board  
No 1, Ambedkar Street  
Bangalore - 560001  
Tel.: +91.80.2268700 - Fax. +91.80.2255557  
E-Mail: director@giagsbg01.vsnl.net.in

Mr K.K. Sharma  
Executive Director  
Ramgarh Chhini Mills Ltd.  
Hansalaya, 12th floor  
15 Bara Khmba Road, New Delhi -110001  
Tel.: +91.11.3310121 - Fax: +91.11.3313303

Mr S.S. Sirohi  
Chief Sugar Technologist  
National Federation of Cooperative Sugar Factories  
82 - 83 Vaikunth, 3rd Floor  
Nehru Place, New Delhi  
Tel.: +91.11.641 2868  
Fax: +91.11.646 5653

Dr. Sumpeno Putro  
Agriculture Counsellor  
Indonesian Mission to EC  
Boulevard de la Woluwe 38  
B-1200 Brussels, Belgium  
Tel.: + 32.2.779.0915  
Fax.: + 32.2.772.8190  
E-mail: sumpeno@mailcity.com

Mr Jim Quigley  
Senior Chemist  
State Laboratory  
Abbotstown, Dublin 15  
Tel.: +353.1.802 5800
ISRAEL

Mrs Dr. Anna Shapiro
Regulatory Officer
Department Food Control Administration
Ministry of Health
12, Haarbah Street, 64739 Tel-Aviv
Tel.: +972.3.568 4605
Fax: +972.3.561 9549
Email: rtvabraham@matat.health.gov.il

ITALY/ITALIE/ITALIA

Mrs. A. Bocca
Direttore Reparto Alimenti Lipidici
Istituto Superiore Di Sanita
Lab. Alimenti
Viale Regina Elena 299
00161 Rome
Tel.: +39.6 49902397
Fax: +39.6 49902377

Mr. F. Filippini
Segretario Gruppo Additivi e Coadiuvanti per Alimenti c/o Assochimica - Federchimica
Via Accademia 33, 20131 Milan
Tel.: +39.2 26810354
Fax: +39.2 26810349
E-mail: assochimica@federchimica.it

Mrs. C. Leclercq
Researcher, National Institute of Nutrition
Via Ardeatina 546, 00153 Rome
Tel.: +39.6 5032412
Fax: +39.6 5031592
E-mail: leclercq@inn.ingrm.it

Mrs. B. Lo Turco
Dirigente, Ministero Delle Politiche Agricole
Via Sallustiana 20, Rome
Tel.: +39.6 4880273 - Fax: +39.6 4880273
E-mail: bloturco@ats.it

JAPAN/JAPON

Mr. Yasuhiro Hayakawa
Deputy Director
Crop Production Division
Agricultural Production Bureau
Ministry of Agriculture, Forestry and Fisheries
1-2-1 Kasumigaseki, Chiyoda-ku, Tokyo
Tel.: +81.3 35936495 - Fax: +81.3 35020869
E-mail: yasuhiro_hayakawa@nm.maff.go.jp

Mr. Shinji Abe
First Secretary - Embassy of Japan
Tobias Asserlaan 2
2517 KC The Hague
Tel.: +31.70.3469544 - Fax: +31.70.3106341

Mr. Fumitake Fukutomi
Technical Advisor
Japan Food Industry Center
3-6-18 Kamimeguro
Tokyo 153-0051

Tel.: +81.3.3716 2891 - Fax: +81.3.3716 2700
Dr. Takeo Inoue
Technical Advisor
Japan Food Hygiene Association
2-6-1 Jinguumae, Shibuya-ku, Tokyo 150
Tel.: +81.3 3403 2111 - Fax: +81.3 3478 0059
E-mail: tinoue@po.iiinet.or.jp

Dr. Kenji Ishii
Technical Advisor
Japan Food Hygiene Association
2-6-1 Jinguumae, Shibuya-ku, Tokyo 150
Tel.: +81.3 3403 2111 - Fax: +81.3 3478 0059
E-mail: nitenkyo@mx1.alpha-web.ne.jp

Ms Ryoko Kawai
Assistant Director
Upland Crop Division
Agricultural Production Bureau
Ministry of Agriculture, Forestry and Fisheries
1-2-1 Kasumigaseki, Chiyoda-ku, Tokyo
Tel.: +81.3.3592 0707 - Fax: +81.3.3581 5199
E-mail: ryoko_kawai@nm.maff.go.jp

Mr. Takanori Koga
Senior Staff - Office of Resources, Science and Technology - Policy Bureau
221 Kasumigaseki, Chiyoda-ku, Tokyo 100-8966
Tel.: +81.3.3581 0707 - Fax: +81.3.3581 5199
E-mail: tkoga@sta.go.jp

Mr. Yasuhiro Kondo
Technical Advisor
Japan Food Hygiene Association
2-6-1 Jinguumae, Shibuya-ku, Tokyo 150
Tel.: +81 3 3403 2111
Fax: +81 3 3478 0059
E-mail: ykondo@t-hasegawa.co.jp

Ms Kyoko Sato
Chief, Standards and Labelling Division
Food and Marketing Bureau
Ministry of Agriculture, Forestry and Fisheries
1-2-1 Kasumigaseki, Chiyoda-ku, Tokyo
Tel.: +81 3 3501 4094
Fax: +81 3 3502 0438
E-mail: kyoko_sato@nm.maff.go.jp

Dr. Masatake Toyoda
Director, Division of Foods
National Institute of Health Sciences
1-18-1 Kamiyoga Setagaya-ku
Tokyo 158-8501
Tel.: +81.3.3700 9348
Fax: +81.3.3707 6950
E-mail: toyoda@nihs.go.jp

Mr. Hidemichi Umiishi
Chief Policy Division
Administration Department
Ministry of Agriculture, Forestry and Fisheries
1-2-1 Kasumigaseki, Chiyoda-ku, Tokyo
Tel.: +81.3.3502 8111
Fax: +81.3.3591 1648

Dr. Yoshiaki Uyama
Chief, Food Chemistry Division
Ministry of Health and Welfare
KENYA

Mrs Monica O. Nguru
First Secretary (Legal)
Embassy of Kenya
Nieuwe Parklaan 21
2597 LA The Hague, The Netherlands
Tel.: +31.70.3504215

KOREA/COREE

Dr Seong Wan Son
Chief Research Scientist
Korea National Veterinary Research & Quarantine Service
23-4 Deng Chon Dong, Kang Seo-Ku, Seoul
Tel.: +82.2.650 0672 - Fax: +82.2.650 0655
E-mail: sonsw@mail.nvrqs.go.kr

Dr. Hae-Jung Yoon
Senior Researcher
Department of Food Additive Evaluation
Korea Food & Drug Administration
5 Nokbun-Dong, Eunpyung-ku, Seoul 122-704

LESOTHO

Mrs M. Ranooe
First Secretary, Lesotho Embassy
Via Serchio 8
Rome 00198, Italy
MALAYSIA

Mr. Chin Cheow Keat
Principal Assistant Director
Food Quality Control Division
Department of Public Health
Ministry of Health Malaysia
4th Floor, Block E, Offices Complex
Jalan Dungun, Damansara Heights
50490 Kuala Lumpur
Tel.: +60.3.2540088
Fax: +60.3.2537804
E-mail: chin@dph.gov.my

MEXICO

Mrs Elvira Espinosa
Director de Normalización
Donceles 39, Centro 06010
México D.F.
Tel.: +52.5.518 3696
Fax: +52.5.512 9628
E-mail: dgcsbymex@iserve.net.mx

MOROCCO/MAROC/ MARRUECOS

Mrs. J. Bardach
Ingénieur d’Etat
Division de la Répression des Fraudes
Ministère de l’Agriculture, de l’Equipement et
de l’environnement
DGVCTRF, Station Dbagh
Avenue Hassan II, Rabat
Tel.: +212.7.298150 - Fax: +212.7.298150

Mr Omar El Guermaz
Laboratoire Officiel d’Analyses et de
Recherches Chimique de Casablanca
25 Rue Nichaldra Rahal, Casablanca
Tel.: +212.2.382007 - Fax: +212.2.301972
E-mail: loarc@casanet.net.ma

NETHERLANDS/PAYS-BAS/PAISES-BAJOS

Mr. J.W. Dornseiffen
Senior Policy Officer
Ministry of Health, Welfare and Sport
Public Health Department
Section Nutrition and Veterinary Policy
PO Box 20350, 2500 EJ The Hague
Tel.: +31.70.3406961 - Fax: +31.70.3405554
E-mail: jw.dornseiffen@minvws.nl

Mr P. van Doorninck
Public Health Officer
Ministry of Health, Welfare and Sport
P.O. Box 16.108, 2500 BC The Hague
Tel.: +31.70.3405070 - Fax: +31.70.3405435

Dr G. Kleet
Senior Veterinary Public Health Officer
Ministry of Health, Welfare and Sport

NEW ZEALAND/NOUVELLE-ZELANDE

Mrs. Marion Riordan
Team Leader (Food Standards)
Food and Nutrition Section
Ministry of Health
P.O. Box 5013, Wellington
Tel.: +64.4 4962257
Fax: +64.4 4962340
E-mail: marion_riordan@moh.govt.nz

NIGERIA

Mr Chidume Okoro
Regional Secretary
Union of African Gum Arabic Producers,
Processors and Exporters (UAGAP)
Lagos
Tel.: +234.1.2665450 - Fax: +234.1.2667801
E-mail: tadacon@alpha.linkserse.com

Mrs May Ayivor
Personnel Officer
Standards Organisation of Nigeria  
Federal Secretariat, Phase I  
P.M.B. 2102 (Yaba), Ikoyi, Lagos  
Tel.: +234.1.685085  
Fax: +234.1.2696178

Mr P.A. Nwajagu  
Codex Secretary  
Standards Organisation of Nigeria  
Federal Secretariat, Phase I  
P.M.B. 2102 (Yaba), Ikoyi, Lagos  
Tel.: +234.1.685085  
Fax: +234.1.2696178

NORWAY/NORVÈGE/NORVEGA

Ms. Kirstin Faerden  
Head, Food Chemistry and Toxicology Section  
Norwegian Food Control Authority  
PO Box 8187 Dep - 0034 Oslo  
Tel.: +47.222.46750 - Fax: +47.222.46699  
E-mail: kirstin.ferden@snt.dep.telemax.no

Mr. Anders Tharaldsen  
Food Chemistry and Toxicology Section  
Department of Food Law and International Affairs  
Norwegian Food Control Authority  
P.O. Box 8187 Dep - N-0034 Oslo  
Tel.: +47.222.46778 - Fax: +47.222.46699  
E-mail: anders.tharaldsen@sut.dep.telemax.no

Arne Vidnes  
Norwegian Food Control Authority  
P.O Box 8187 Dep - 0034 Oslo  
Tel.: +47.222.46759 - Fax: +47.222.46699  
E-mail: arne.vidnes@snt.telemax.no

PHILIPPINES/FILIPINAS

Mrs Dr. Alicia O. Lustre  
Director, Food Development Center  
National Food Authority (NFA)  
FTI Complex  
Taguig, Metro Manila  
Tel.: +63.2.8384715 - Fax: +63.2.8384692  
E-mail: aolustre@mnl.sequel.net

Dr Dalmacio S. Salting  
Agricultural Attaché  
Embassy of the Philippines  
297 Au. Molière  
1050 Brussels, Belgium  
Tel.: +32.2.3403385 - Fax: +32.2.3441279  
E-mail: dalmacossalting@skynet.be

POLAND/POLOGNE/POLONIA

Dr. Barbara Szteke  
Head, Department of Food Analysis  
Institute of Agricultural and Food Biotechnology  
Rakowiecka 36 - 02-532 Warsaw  
Tel.: +48.22.849 9167 - Fax: +48.22.849 0428

Dr. Kazimierz Karlowski  
Head, Department of Food Research  
National Institute of Hygiene  
Chocimska 24 - 00-791 Warsaw  
Tel.: +48.22.849 7445 - Fax: +48.22.849 7445

Mrs. Elzbieta Markowicz  
Main Specialist  
Agricultural and Food Quality Inspection  
Zurawia 32/34 - 00-515 Warsaw  
Tel.: +48.22.625 2028 - Fax: +48.22.6214858

PORTUGAL

Mr. M. Barreto Dias  
Head, Food Quality Control Laboratory (DGFCQA)  
Av. Conde Valbom 98  
1050 Lisbon  
Tel.: +351.1.7983700  
Fax: +351.1.7983834  
E-mail: dgfcqa.lcga@mail.telepac.pt

Ms Maria M. Baleiras Couto  
General Director  
FIPA - Portugese Federation for the Food Industry  
Av. Antonio José d’Almeida no. 7 - 2º  
1000-042 Lisbon  
Tel.: +351.1.793 8679  
Fax: +351.1.793 8537  
E-mail: fipa@mail.telepac.pt

Maria Elvira Carvalho  
Head, Additives Division (DGFCQA)  
Ministerio Agricultura  
Av. Conde Valbom 98  
1050 Lisbon  
Tel.: +351.1.798 3713  
Fax: +351.1.798 3834  
E-mail: dgfcqa.lcga@mail.telepac.pt

Luisa Maria Oliveira  
Instituto Nacional de Saúde  
Dr Ricardo Jorge - Lab. Bromatologia & Nutrição  
Av. Padre Cruz  
1699 Lisbon  
Tel.: +351.1.751 9200  
Fax: +351.1.759 0441

SENEGAL

Mr Dieng Ndiawar  
Conseiller Technique MEPN  
Parc Forestier de Hann  
B.P. 1831, Dakar  
Tel.: +221.822.8229  
Fax: +221.832.3880

SINGAPORE/SINGAPOUR

Dr. Bosco Chen Bloodworth  
Head, Food Laboratory  
Institute of Science & Forensic Medicine  
11 Outram Road  
Singapore 169078  
Tel.: +65.229.0792  
Fax: +65.229.0749
SLOVAC REPUBLIC
REPUBLICQUE SLOVAQUE
REPUBLICA ESLOVAQUA

Dr Terezia Šinková
Secretariat of the Food Codex Committee of Slovak Republic
Food Research Institute
P.O. Box 25
82475 Bratislava 26
Tel.: +42.17.5023 7150
Fax: +42.17.5557 1417
E-mail: codex@vup.sk

SOUTH AFRICA/AFRIQUE DU SUD
AFRICA DEL SUR

Mrs. Maryke E. Herbst
Senior Medical Natural Scientist
Department of Health, Directorate of Food Control
Private Bag X828, 0001 Pretoria
Tel.: +27.12.312.0164 - Fax: +27.12.326.4374
Email: herbsm@hltrsa.pwv.gov.za

SPAIN/ESPANYA/ESPAGNE

D. Amparo Carbajo Sánchez
Jefe de Servicio de Normativa Técnica
Subdirección General de Higiene de los Alimentos
Dirección General de Salud Pública
Ministerio de Sanidad y Consumo
P del Prado 18-20, 28071 Madrid
Tel.: +34.91.596 19 77 - Fax: +34.91.596 44 87
E-mail: acarabajo@msc.es

SUDAN/SOUDAN

Dr. Abdel Gadir Mohamed
Director General
Sudanese Standards & Metrology Organization (SSMO)
PO Box 13573 - Khartoum
Tel.: +249.11.777 480 - Fax: +249.11.774 852
E-mail: ssmo@sudalet.net

Mr. M.N. Khan
General Manager
Gandiil Agricultural Company Ltd
PO Box 522
Qasr Avenue, 3rd Floor
Blue Nile Ins. Bldg, Khartoum
Tel.: +249.11.781 342
Fax: +249.11.784 974

Mr. Inbarra Mohamed Hassan
Embassy of Sudan
Laan Copes van Cattenburgh 81
25 The Hague, The Netherlands
Tel.: +31.70.345 1841
Fax: +31.70.361 7975
E-mail: mhjubara@casema.net

SWEDEN/ SUEDE/ SUECIA

Calle Viladomat 174 - 08015 Barcelona
Tel.: +34.93.454 84 05 - Fax: +34.93.454 39 09
E-mail: afca@sefes.es
Mrs. Anita Janelm  
Special Adviser  
Ministry of Agriculture  
SE - 103 33 Stockholm  
Tel.: +46.8.4054083  
Fax: +46.8.405 4970  
E-mail: anita.janelm@agriculture.ministry.se

Mrs Evelyn Jansson-Elfberg  
Principal Administrative Officer  
National Food Administration  
Box 622 - S-75126 Uppsala  
Tel.: +46.18.175593 - Fax: +46.18.105848  
E-mail: kierstin.petersson@slv.se

Dr. Monica Olsen  
Biologist, Biology Division  
National Food Administration  
Box 622 - SE 751 26 Uppsala  
Tel.: +46.18.175500 - Fax: +46.18.105848  
E-mail: mool@slv.se

SWITZERLAND/SUISSE/SUIZA

Ms. Eva Zbinden  
Head, International Standards Unit  
Swiss Federal Office of Public Health  
3003 Bern  
Tel.: +41.31 322 9572 - Fax: +41.31 322 9574  
E-mail: eva.zbinden@bag.admin.ch

Mr. Jürgen Piper  
F. Hoffmann-La Roche AG  
Vitamins and Fine Chemicals  
Regulatory Affairs 241/818  
CH 4070 Basel  
Tel.: +41.61.687 01 33 - Fax: +41.61.688 16 35  
E-mail: juergen.piper@roche.com

Mrs. Danièle Magnolato,  
Food Legislation Manager  
Nestec Ltd.  
55 Avenue Nestlé - CH 1800 Vevey  
Tel.: +41.21.924 4441 - Fax: +41.21.924 4547  
E-mail: danielle.magnolato@nestle.com

THAILAND/THAILANDE/TAILANDIA

Prof.Dr. Pakdee Pothisiri  
Deputy Permanent Secretary  
Ministry of Public Health  
Tawanond Road.  
Nondburi 11000  
Tel.: +66.2 590 1012  
Fax: +66.2 591 8506  
E-mail: ppakdee@health.moph.go.th

Ms. Arunee Akepanidaworn  
Standard Officer 6  
Thai Industrial Standard Institute  
Rama VI Road, Rachatawee  
Bangkok Thailand 10400  
Tel.: +66 2 20234423  
Fax: +66 2 2487987  
E-mail: arunee@tisi.go.th

Mrs. Pearmporn Boonswang  
Governmental Officer  
Thai Industrial Standard Institute  
Ministry of Industry  
Rama VI Bangkok 10400  
Tel.: +66.2.202 3442  
Fax: +66.2.248 7987  
E-mail: pearmporn@tisi.go.th

Ms Supapun Brillantes  
Head Chemistry Sub-division  
Fish Inspection & Quality Control Division  
Department of Fisheries  
Kaset-Klang, Chatuchak  
Paholyothin Rd, BKK 1099  
Tel.: +66.2.2 5796915  
Fax: +66.2.2 5796687  
E-mail: supapunb@fisheries.go.th

Mr. Wichien Chantayasakorn  
Thai Frozen Food Association  
ITF Building - Silom, Bangkok  
Tel.: + 66.2 2355624  
Fax.: + 66.2 2355625

Ms. Naruemon Neramitmansook  
Secretary of Seafood Packers’ group  
Thai Food Processors’ Association  
170/22, 9th Floor  
Ocean Tower I Building  
New Radchadapisek Road  
Klongtoey, Bangkok 10110  
Tel.: +66 2 2 6126846  
Fax.: + 66 2 2 6129967  
E-mail: thaifood@thaifood.org

Dr. Valaiporn Piriyapan  
Assistant Director of Information Dept.  
National Food Institute of Thailand  
Bangkok Thailand  
11th Floor, Gypsum Tower  
Sri Adyuthaya Rd.  
Tel.: + 66 2 642 5340
Fax.: + 66 2 6425342

Mrs. Malee Jirawongsy
Food Technologist
Food Control Division, FDA
Ministry of Public Health
Monthaburi 11000
Tel.: + 66 2 5907219
Fax.: + 66 2 5918460

Ms. Charuayporn Tantipipatpong
President
Thai Food Processors Association
170/22 9th Floor Ocean Tower 1 Building
New Rachadapiser Road
Bangkok 10110
Tel.: + 66 2 261 2684 106 - Fax.: + 66 2 261 2996 107
E-mail: thaifood@thaifood.org

TUNISIA/TUNISIE

Mr. A. Meftah
Directeur Général de l’Agro-alimentaire
Ministère de l’Industrie
37 Avenue Khereddine Bacha
Tunis
Tel.: +216.1.289 562 - Fax.: +216.1.789 159

TURKEY/TURQUIE/TURQUÍA

Mr. Ömer Faruk Doğan
Head of Department
Undersecretariat of Foreign Trade
General Directorate of Exports
Tel.: +90.312 213 66 82 - Fax.: +90.312 212 88 81
E-mail: doganf@foreigntrade.gov.tr

Dr. Ahmet Altindisli
Ege University, Agriculture Faculty,
Department of Horticulture
35100 Bornova, Izmir
Tel.: +90.232 3736452 - Fax.: +90.232 3881864
E-mail: altindis@ziraat.ege.edu.tr

Dr. Sebahattin Gazanfer
Secretary General
Aegean Exporters Unions
1375 Sok. No. 25/3
Alsancak, Izmir
Tel.: +90.232 4648110 - Fax.: +90.232 4633041

UGANDA/UGANDA

Mr. Henry Ngabirano
Quality and Regulatory Manager
Uganda Coffee Development Authority
PO Box 7267, Kampala
Tel.: +256.41 256198 - Fax.: +256.41 233041
Email: ucdajm@swiftuganda.com
Ministry of Agriculture, Fisheries & Food
Room 227, Ergon House c/o Nobel House
17 Smith Square - London SW1P 3JR
Tel.: +44.171.238 6270
Fax: +44.171 238 6263
E-mail: k.millar@fssg.maff.gov.uk

Ms. Susana Navarro
Senior Regulatory Advisor
Leatherhead Food Research Association
Randalls Road - Leatherhead
Surrey KT22 7RY
Tel.: +44.1372 822309 - Fax: +44.1372 822272
E-mail: snavarro@lfra.co.uk

Dr Naomi Rees
Senior Scientific Officer
Risk Analysis Branch
Joint Food Safety and Standards Group
Ministry of Agriculture, Fisheries and Food
Room 306 E, Ergon House
17 Smith Square - London SW1P 3JR
Tel.: +44.171 238 6230 - Fax: +44.171 238 5337
Email: n.rees@fsci.maff.gov.uk

Ms Judith Stuart
Scientific Officer
Additives and Novel Foods Division
Ministry of Agriculture, Fisheries and Food
Joint Food Safety and Standards Group
211 Ergon House, 17 Smith Square
London SW1P 3JR
Tel.: +44.171 238 5592 - Fax: +44.171 238 6124
Email: j.stuart@fssg.maff.gov.uk

UNITED STATES OF AMERICA
ETATS-UNIS D’AMÉRIQUE
ESTADOS UNIDOS DE AMÉRICA

Dr. A.M. Rulis
Director, Office of Premarket Approval
US Food and Drug Administration
Center for Food Safety and Applied Nutrition
HFS-200 - 200 ‘C’ Street SW
Washington, DC 20204
Tel.: +1.202.418.3100 - Fax: +1.202.418.3131
E-mail: arulis@bangate.fda.gov

Mr. R.H. Barrett
Marketing Specialist
US Dept. of Agriculture
Foreign Agricultural Service, Room 5545
1400 Independence Ave. SW
Washington DC 20204
Tel.: +1.202.720.7054 - Fax: +1.202.690.0677
E-mail: barretttr@fas.usda.gov

Mr. Kyd Brenner
Vice President
Corn Refiners Association, Inc.

1701 Pennsylvania Ave. NW
Washington, DC 20006
Tel.: +1.202.331.1634 - Fax: +1.202.331.2054
E-mail: kbrenner@corn.org

Dr. S.E. Carberry,
Chemist, Division of Product Manufacture and
Use Office of Premarket Approval, HFS-246
Center for Food Safety and Applied Nutrition,
Food and Drug Administration
200 C Street SW - Washington, DC 20204
Tel.: +1.202.418.3002 - Fax: +1.202.418.3030
E-mail: scarberr@bangate.fda.gov

Dr. George E. Dunai
Director Toxicology and Analytical Service
Campbell Soup Co.
P.O. Box 44-K
Camden, NJ 08103
Tel.: +1.609.342.6022
Fax: +1.609.342.4868
E-mail: george_dunaif@campbellsoup.com

Dr. C. St. Hilaire
Director Regulatory Affairs
Hershey Food Corporation
19th Chocolate Avenue
Hershey 17033-0805
Tel.: +1.717 534 5034
Fax: +1.717 534 7403
E-mail: csthilaire@hersheys.com

Dr. D.M. Keefe
Manager, International Affairs
Office of Premarket Approval, HFS-200
Center for Food Safety and Applied Nutrition,
Food and Drug Administration
200 C Street SW
Washington, DC 20204
Tel.: +1.202.418.3113
Fax: +1.202.418.3131
E-mail: dkeefe@bangate.fda.gov

Mr. James Krogh
National Sunflower Association
P.O. Box 169, Grandin, ND 58038
Tel.: +1.701.484 5213
Fax: +1.701.484 5657
E-mail: jkrogh@corpcomm.net

Dr. P.M. Kuznesof
Acting Deputy Director, Division of Product
Manufacture and Use, Office of Premarket
Approval, HFS-246
Center for Food Safety and Applied Nutrition,
Food and Drug Administration
200 C Street SW
Washington, DC 20204
Tel.: +1.202.418.3009
Fax: +1.202.418.3030
E-mail: pkuzneso@bangate.fda.gov

Dr. Allen Matthys
Vice President Regulatory Affairs
National Food Processors Association
1305 I Street, Suite 300
Washington DC 20005
Tel.: +1.202.639.5943
Fax: +1.202.639.5993
E-mail: amatthy@nfpa-food.org
Dr. Philip Reeves
Research Chemist, USDA
ARS Human Nutrition Research Centre
2420 2nd Ave. N.
Grand Forks, ND 58203
Tel.: +1.701.795.8497
Fax: +1.701.795.8395
E-mail: preeves@gfhnrc.ars.usda.gov

Mr. R.J. Ronk
Food Safety Advisor
US Department of Agriculture, United States
Department of Agriculture
14th Independence Ave.
Washington DC 20250
Tel.: +1.703.323.6661
Fax: +1 703 323 6661
E-mail: rronk.97420@aol.com

Dr Kenneth R. Schrankel
Vice Pres. (IFF-US), Director, Flavor and Fragrance Safety Assurance,
International Flavors & Fragrances Inc.
1515 State Highway 36
Union Beach
New Jersey 07735-3597
Tel.: +1.732.335.2305
Fax: +1.732.335.2599
E-mail: ken.schrankel@iff.com

Dr. T.C. Troxell
Acting Director Office of Plant and Dairy Foods and Beverages, HFS-300,
Center for Food Safety and Applied Nutrition,
Food and Drug Administration
200 C Street SW
Washington, DC 20204
Tel.: +1.202.205.4064
Fax: +1.202.205.4422
E-mail: ttroxell@bangate.fda.gov

Dr Thomas D. Trautman
Principal Scientist
Toxicology and Regulatory Affairs
General Mills
P.O. Box 1113
Minneapolis MN 55440
Tel.: +1.612.540 7584
Fax: +1.612.540 2109
E-mail: traut@mail.genmills.com

URUGUAY
Dr. Martha Illa
Directora del Departamento de Nutrición
Ministerio de Salud Publica
18 de Julio 1892 3°A
Montevideo
Tel.: +598 2 400 9022

INTERNATIONAL ORGANISATIONS
ORGANISATIONS INTERNATIONALES
ORGANIZACIONES INTERNATIONALES

Association des Amidonneries de Céréales de l’UE (AAC)
Mr. D. Plan
43, Avenue des Arts
B-1040 Brussels, Belgium
Tel.: +32 2 289 6760 - Fax: +32 2 513 5592
Email: aac.brussels@skynet.be

Association Internationale pour le Développement des Gommes Naturelles (AIDGUM)
Mr Gontran Dondain
President AIDGUM
129, Chemin de Croisset
BP 4151 - 76723 Rouen
France
Tel.:+33 1 4624 5497 - Fax:+33 2 3283 1919

Association Internationale de l’Industrie des Bouillons et Potages (AIIBP)
Mr E.G. Rapp
Avenue Ernest Claes 4
B-3080 Tervuren, Belgium
Tel: +32 2 761 0948 - Fax : +32 2 761 0918

Association for Internationale Promotions of Gums (AIPG)
Prof. Glyn O. Phillips
Scientific Adviser, Editor in Chief
Food Hydrocollords & Plymouth Drug Radyv, Cardiff DF 48BL
United Kingdom
Tel: +44.1222.843298
Fax: +44.1222.843298
Email: gophillips1@compuserve.com

Association of Manufacturers of Fermentation Enzyme Products (AMFEP)
Mr J.L. Mahler
Vice-Chairman AMFEP
NOVO Nordisk A/S
Krogshosvej 36, 2880 Bagsvaerd
Denmark
Tel: +45 4442 2240
Fax: +45 4444 4282
Email: jlm@novo.dk

Ms D.P. Praaning
Vice-Chairman AMFEP
Gist-Brocades bv
P.O. Box 1, 2600 MA Delft
The Netherlands
AOAC International

Mrs M. Lauwaars
Europe Representative
P.O.Box 153 - 6720 AD Bennekom
The Netherlands
Tel: +31 318 418725 - Fax: +31 318 418 359
Email: lauwaars@worldonline.nl

Conseil Européen de l’Industrie Chimique (CEFIC/ISA)

Mr. Rymon G.W. Lipinski, Director Scientific & Regulatory Affairs
Nutrinova Nutriton Specialities and Food Ingredients
Industrie Park Hoechst
D-65926 Frankfurt, Germany
Tel.: +49 69 3053569 - Fax.: +49 69 30583518
Email: rymon@msmnutn.hoechst.com

Confédération des Industries Agro-Alimentaires de l’UE (CIAA)

Mr Dominique Taeymans
Director Scientific & Regulatory Affairs
Avenue des Arts 43
1040 Brussels, Belgium
Tel: +32 2 514 1111 - Fax: +32 2 511 2905
Email: d.taeymans@ciaa.be

Ms Marta Baffigo
Scientific & Regulatory Affairs Manager
Avenue des Arts 43
B-1040 Brussels, Belgium
Tel: +32 2 514 1111
Fax: +32 2 511 2905
Email: m.baffigo@ciaa.be

Confederation of International Soft Drinks Associations (CISDA)

Mr F. Jorrit van der Meer
Chaussu de Mons 1424
1070 Brussels, Belgium
Tel: +32 2 529 1716 - Fax:+32 2 529 1460
Email: jvandermeer@cur.ko.com

Comité de Liaison des Organisations des Industries Condimentaires de l’ue (CLIC)

Mr. Dan Dils
Food Law and Trademark Officer
St. Pietersvliet 7/4
2000 Antwerpen, Belgium
Tel: +32 3 222 4511

Mrs. Penelope Alexandre
Assistante de Direction Département Réglementation CLIC
Avenue de Rodebeek 30
1030 Bruxelles
Belgium

Consumers International

Ms. Gitte Gross
Senior Food Officer
Forbrugerradet
PO Box 2188 - Fiolstraede 17
1017 Copenhagen, Denmark
Tel. + 45 77 41 7734 - Fax. +45 77 41 7742
E-mail: gg@fbr.dk

Mr. Louis van Nieuwland
Consumers International
Consumentenbond
Postbus 1000
2500 BA The Hague, The Netherlands
Tel.+ 31 70 445 4359
Fax.+ 31 70 445 4595
E-mail. Lvnieuwland@consumentenbond.nl

Comité des Fabricants d’Acide Glutamique de la Communauté Economique Européenne (COFAG)

Mr. Philippe Guion
COFAG
c/o Eurolysine
153, ruede Courc Elles
F-75817 Paris, France
Tel.: + 33.1.4440.1229
Fax: + 33.1.4440.1215

Council of the European Union
Conseil de l’Union Européenne

Mrs. Irene Simantoni
Rue de la Loi 175
1048 Brussels, Belgium
Tel.: + 32 2 285 7702
Fax: + 32 2 285 7928
Email: dgb@consilium.eu.int

Mr P. Culley
Secretariat
175 rue de la Loi
1049 Brussels, Belgium
Tel.: +32 2 285 6197
Fax: +32 2 285 7928
Email: dgb@consilium.eu.int

European Commission (EC)

Mrs. Sirkku Heinimaa, Administrator
DG III - Industry
Rue de la Loi 200
1049 Brussels, Belgium
Tel.: + 32.2.295.6111
Fax: + 32.2.296.0951
E-mail: sirkku.heinimaa@dg3.cec.be

Dr. L.F. Hagedoorn, National Expert
National Expert , DG III, Industry
Rue de la Loi 200
1040 Brussels, Belgium
Tel. 32.2.2956111
Fax. 32.3.2960951
E-mail. leo.frans.Hagedoorn@dg3.cec.be
Science and Technology (ICC)
Dr W.J. de Koe
Hartenseweg 40
6705 BK Wageningen, The Netherlands
Tel: +31 317 413106 - Fax: +31 317 417372
wjdekoe@bird.nl

International Council of Grocery Manufacturers Associations (ICGMA)
Ms. Lisa Katic
Director Scientific and Nutrition Policy
Grocery Manufacturers of America
1010 Wisconsin Avenue, NW, 9th Floor
Washington DC 20007, USA
Tel.: +1 202.337.9400 - Fax: +1 202.337.4477
Email: ldk@gmabrands.com

International Diabetic Association (IDF)
Mr J. Byrne
Nutritional Advisor
1 Allee du Herisson
1070 Brussels, Belgium
Tel. +32 2 523 6184 - Fax +32 2 523 4477
Email: rqubxl@compuserve.com

International Food Additives Council (IFAC)
Dr. A.G. Ebert, President IFAC
5775 Peachtree Dunwoody Road
Suite 500-G
Atlanta GA 30342, USA
Tel.: +1 404 252 3663
Fax: +1 404 252 0774
Email: ebertan@assnhq.com

Mr. J.T. Elfstrum
Manager, Regulatory Affairs
Rhodia, Inc.
CN7500 Prospect Plains Road
Cranbury, New Jersey 08512-7500, USA
Tel. +1 609 860 4653 - Fax +1 609 860 0350
E-mail: jelfstru@us.rhodia.com

Dr Rodney J.H. Gray
Manager Regulatory Affairs
Hercules Incorporated
11333 SE Hercules Plaza
Wilmington DE 19894, USA
Tel: 1 302 594 5627 - Fax: 1 302 594 6689
E-mail: rgray@herc.com

International Federation of Chewing Gum Associations (IFCGA)
Mr. Jean Savigny
Counsel to IFCGA
c/o Keller & Hechman UP
Rue Blanche 25
B-1060 Brussels
Tel: 3 22 341 0570 - Fax: 3 22341 0580

International Federation of Margarine Association (IFMA)
Dr. Alain Léon
Avenue de Tervueren 168 box 12
B - 1150 Brussels, Belgium
Tel: +31 10 4605892/+32 2 7723353
Fax: +31 10 4605867/+32 2 7714753
Email: alain.leon@unilever.com

Institute of Food Technologists (IFT)
Mrs. Gloria Brooks-Ray
Principal Adviser, Codex Alimentarius
Novigen Sciences Inc.
PO Box 97
Mountain Lakes, New Jersey 07046
Tel: 973 334 4652 - Fax: 973 334 4652
Email: gbr@novigensci.com

International Federation of Fruit Juice Producers (IFU)
Dr. D. Muller, Principal Scientist
Procter & Gamble Eur. Service GmbH
Industriestrasse 30-34
65733 Eschborn/TS, Germany
Tel.: + 49.6196.894398
Fax: + 49.6196.896648
Email: muller.d@pg.com

Ms Nathalie Beriot, General Secretary
23, Boulevard des Capucines
75002 Paris, France
Tel: +33 1 4742 8280 - Fax +33 1 4742 8281
Email: ifu.int.fed.fruit.juices@wanadoo.fr

International Glutamate Technical Committee
Dr. Hiroyuki Ishii
Director, Scientific Affairs
Ajinomoto Co. Inc
153 Rue de Courcelles
75817 Paris Cedex 17, France
Tel.+33 1 4766 9863 - Fax:+ 33 1 4766 9856

International Life Sciences Institute (ILSI)
Dr. Juliane Kleiner
ILSI Europe
Avenue E. Mounier, 83, Box 6
1200 Brussels, BELGIUM
Tel: +32 2 771 0014 - Fax: +32 2 762 0044
Email: juliane@ilsieurope.be

Institut European des industries de la gomme de caroube (INEC)
Jette Thesstrup,
Legislation Adviser
Danisco Ingredients
8220 Brabrand, Denmark
Tel.: +45.8943 5123 - Fax: +45.8625 1077
Email: g8jt@danisco.dk

International Organization of the Flavor Industry (I.O.F.I.)
International Peanut Forum (IPF)
Mrs. Julie G. Adams
Director of European Operations (APC)
Grosvenor Gardens House
35-37 Grosvenor Gardens
London SW1W 0BS, United Kingdom
Tel.: +44.171.828 0838
Fax.: +44.171.828.0839
E-mail: julieadams@compuserve.com

International Pectin Producers’ Association (IPPA)
Dr. Colin D. May, Chairman, General Secretary
P.O. Box 151 - Wellington
Hereford, HR4 8YZ, United Kingdom
Tel.: +44.1432.830529 - Fax: +44.1432.830716
E-mail: mayca@globalnet.co.uk

International Sweeteners Association (ISA / AIE / ISV)
Prof. G.W. von Rymon Lipinski
Chairman of the ISA Scientific and Regulatory Committee
Avenue du Four à Briques 1
1140 Brussels, Belgium

International Soft Drink Council (ISDC)
Ms. Julia C. Howell, Chairman, Committee on Codex International Soft Drink Council
Boulevard Saint Michel 79
B-1040 Brussels, Belgium
Tel.: +32 2 743 4050 - Fax: +32 2 732 5102
E-mail: jhowell@na.ko.com

International Special Dietary Food Industries (ISDI)
Ms. Jocelyn Stevani, Scientific Adviser
194, rue de Rivoli
75001 Paris, France
Tel.: +33 1.5345.8787
Fax: +33 1.5345.8780
E-mail: j.stevani@wanadoo.fr

International Toxicology Information Centre (ITIC)

Organisation des Fabricants de Produits Cellulosiques Alimentaires (OFCA)
Dr. E. Izeboud
Secretary General to OFCA
Kerkweide 27
Office International de la vigne et du vin (OIV)

Mr. Yann Juban
Head of Law and International Organization Unit
Office International de La vigne et du vin
18, Rue d’Aguesseau
75008 Paris, France
Tel.: +33 1.44.948.080 - Fax: +33 1.42.669.063
Email: yjuban@oiv.org

Dr D. Tusseau
Scientific secretary of Enological Commission c/o CIVC - B.P. 135
5 rue H. Martin
51204 Epernay Cedex, France
Tel +33 3 2651 1930 - Fax +33 3 2655 1979
Email: civc.tusseau@wanadoo.fr

Union des Féculeries de Pommes de Terre de l’Union Européenne (UFE)

Mr. J. Lichtenbelt
Avebe
Avebeweg 1
9607 PT Foxhol, The Netherlands
Tel.: +31 598 662264
Fax: +31 598 662913
E-mail: lichtenbeltj@avebe.com

JOINT FAO/WHO SECRETARIAT

Ms. Selma H. Doyran
Food Standards Officer, Joint FAO/WHO
Food Standards Programme, FAO
Viale delle Terme di Caracalla
00100 Rome, Italy
Tel.: +39 6.570.55826 - Fax: +39.6.570.54593
E-mail: selma.doyran@fao.org

Dr. Mungi Sohn
Food Standards Officer, Joint FAO/WHO
Food Standards Programme, FAO
Viale delle Terme di Caracalla
00100 Rome, Italy
Tel.: +39.6.57055524 - Fax: +39.6.57054593
E-mail: mungi.sohn@fao.org

FAO PERSONNEL

Mr. Marvin Dixon
FAO Consultant
Viale delle Terme di Caracalla
00100 Rome, Italy
Tel: +39.6.570.54419 - Fax: +39.6.570.54593
Email: marvin.dixon@fao.org
Dr J. Weatherwax
Consultant
Food Quality Liaison Group

WHO PERSONNEL

Dr. John L. Herrman
WHO Joint Secretariat of JECFA
International Programme on Chemical Safety,
1211 Geneva 27, Switzerland
Tel.: + 41.22.791.3569
Fax: + 41.22.791.4848
E-mail: herrmanj@who.int

Dr. Gerald Moy
Acting Coordinator
Food Safety Programme - WHO
20 Avenue Appia
CH - 1211 Geneva 27, Switzerland
Tel.: + 41.22.791.3698
Fax: + 41.22.791.4807
E-mail: moyg@who.ch

HOST GOVERNMENT COMMITTEE SECRETARIAT

Ir. Hans vd Heuvel
Ministry of Agriculture, Nature Management and Fisheries
P.O. Box 20401
2500 EK The Hague
Tel.: + 31.70.378.4418
Fax: + 31.70.378.6141
Email: jj.m.van.den.heuvel @vvm.agro.nl

F. Heering
NUMICO
Food Safety Manager - Corporate Affairs
PO BOX 1
2700 MA ZOETERMEER
Tel.: +31 79 353 9537
Fax: +31 79 353 9050
Email: frederique.heering@numico.com
Email: lrobroch@herc.com

Ms. S.P.J. Hagenstein
Ministry of Agriculture, Nature Management
and Fisheries
P.O. Box 20401
2500 EK The Hague
The Netherlands
Tel +31 70 378 4104
Fax +31 70 378 6141
Email: s.p.j.hagenstein@vvm.agro.nl
TABLE 1  Additives Permitted for Use under Specified Conditions in Certain Food Categories or Individual Food Items

TABLE 3  Additives Permitted for Use in Food in General unless Otherwise Specified, in Accordance with GMP

ANNEX  Food Categories in Individual Food Items Excluded from the General Conditions of Table 3
### ALPHA-AMYLASE (ASPERGILLUS ORYZAE VAR.)

Alpha-Amylase (Aspergillus oryzae var.) INS: 1100

<table>
<thead>
<tr>
<th>Food Cat. No.</th>
<th>Food Category</th>
<th>Max Level</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>06.2</td>
<td>Flours and starches</td>
<td>GMP</td>
<td></td>
</tr>
<tr>
<td>14.2.3</td>
<td>Wines</td>
<td>GMP</td>
<td></td>
</tr>
</tbody>
</table>

Function: Adjuvant, Enzyme, Flour Treatment Agent

### AZODICARBONAMIDE

Azodicarbonamide INS: 927a

<table>
<thead>
<tr>
<th>Food Cat. No.</th>
<th>Food Category</th>
<th>Max Level</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>06.2</td>
<td>Flours and starches</td>
<td>45 mg/kg</td>
<td></td>
</tr>
</tbody>
</table>

Function: Adjuvant, Flour Treatment Agent

### CARAMEL COLOUR, CLASS III

Caramel Colour, Class III - Ammonia Process INS: 150c

<table>
<thead>
<tr>
<th>Food Cat. No.</th>
<th>Food Category</th>
<th>Max Level</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>01.1.2</td>
<td>Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog)</td>
<td>150 mg/kg</td>
<td></td>
</tr>
<tr>
<td>01.2.1</td>
<td>Fermented milks (plain)</td>
<td>150 mg/kg</td>
<td>Note 12</td>
</tr>
<tr>
<td>01.2.2</td>
<td>Rennetted milk</td>
<td>GMP</td>
<td></td>
</tr>
<tr>
<td>01.3.2</td>
<td>Beverage whiteners</td>
<td>GMP</td>
<td></td>
</tr>
<tr>
<td>01.4.3</td>
<td>Clotted cream</td>
<td>GMP</td>
<td></td>
</tr>
<tr>
<td>01.4.4</td>
<td>Cream analogues</td>
<td>GMP</td>
<td></td>
</tr>
<tr>
<td>01.5.2</td>
<td>Milk powder and cream powder analogues</td>
<td>GMP</td>
<td></td>
</tr>
<tr>
<td>01.6.1</td>
<td>Unripened cheese</td>
<td>GMP</td>
<td></td>
</tr>
<tr>
<td>01.6.2.2</td>
<td>Rind of ripened cheese</td>
<td>GMP</td>
<td></td>
</tr>
<tr>
<td>01.6.3</td>
<td>Whey cheese</td>
<td>GMP</td>
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<td>Cheese analogues</td>
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<td>01.7</td>
<td>Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)</td>
<td>2000 mg/kg</td>
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<td>Fat-based desserts excluding dairy-based dessert products of food category 01.7</td>
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<td>Edible ices, including sherbert and sorbet</td>
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<td>Fruit in vinegar, oil, or brine</td>
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<td>Jams, jellies, marmalades</td>
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<td>Fruit fillings for pastries</td>
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<td>Vegetable, and nut &amp; seed pulps and preparations (e.g., vegetable</td>
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<td>desserts and sauces, candied vegetables) other than food category 04.2.2.5</td>
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<td>Sugar-based confectionary, including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3, and 05.4</td>
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<td>05.3</td>
<td>Chewing gum</td>
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<td>Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces</td>
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<td>Fresh fish and fish products, including mollusks, crustaceans, and echinoderms</td>
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<td>including mollusks, crustaceans, and echinoderms</td>
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<td>Herbs, spices, seasonings (including salt substitutes), and</td>
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<td>Vinegars</td>
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<td>Mustards</td>
<td>GMP</td>
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<td>Soups and broths</td>
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<td>Sauces and like products</td>
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<td>products of food categories 13.1 - 13.4</td>
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<td>Water-based flavoured drinks, including “sport” or “electrolyte”</td>
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<td>Cider and perry</td>
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<td>Fortified wine and liquor wine</td>
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<td>Fruit wine</td>
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<td>Spirituous beverages</td>
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<td>15.0</td>
<td>Ready-to-eat savouries</td>
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<td>16.0</td>
<td>Composite foods (e.g., casseroles, meat pies, mincemeat) - foods</td>
<td>1000 mg/kg</td>
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</table>

**CARAMEL COLOUR, CLASS IV**

Caramel Colour, Class IV - Ammonia Sulphite  INS: 150d

Process
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<th>Food Cat. No.</th>
<th>Food Category</th>
<th>Max Level</th>
<th>Comments</th>
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<tbody>
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<td>Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog)</td>
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<td>Renneted milk</td>
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<td>Beverage whiteners</td>
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<td>Clotted cream</td>
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<td>Cream analogues</td>
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<td>Milk powder and cream powder analogues</td>
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<td>Whey cheese</td>
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<td>Cheese analogues</td>
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<td>01.7</td>
<td>Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)</td>
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<td>02.4</td>
<td>Fat-based desserts excluding dairy-based dessert products of food category 01.7</td>
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<td>Edible ices, including sherbert and sorbet</td>
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<td>Fruit in vinegar, oil, or brine</td>
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<td>04.1.2.4</td>
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<td>04.1.2.5</td>
<td>Jams, jellies, marmelades</td>
<td>1500 mg/kg</td>
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<td>04.1.2.6</td>
<td>Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5</td>
<td>500 mg/kg</td>
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<td>04.1.2.7</td>
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<td>04.1.2.8</td>
<td>Fruit preparations, including pulp and fruit toppings</td>
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<td>04.1.2.11</td>
<td>Fruit fillings for pastries</td>
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<td>Vegetables in vinegar, oil, or brine</td>
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<td>05.3</td>
<td>Chewing gum</td>
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<td>Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)</td>
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<td>Mixes for fine bakery wares (e.g., cakes, pancakes)</td>
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<td>09.3.3</td>
<td>Salmon substitutes, caviar, and other fish roe products</td>
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<td>Mustards</td>
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<td>Ready-to-eat soups and broths, including canned, bottled, and</td>
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<tr>
<td>16.0</td>
<td>Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be place in food categories 01 - 15.</td>
<td>1000 mg/kg</td>
<td></td>
</tr>
</tbody>
</table>

**DIMETHYL DICARBONATE**

Dimethyl Dicarbonate  
INS: 242

**Function:** Preservative

<table>
<thead>
<tr>
<th>Food Cat. No.</th>
<th>Food Category</th>
<th>Max Level</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>14.1.4</td>
<td>Water-based flavoured drinks, including &quot;sport&quot; or &quot;electrolyte&quot;</td>
<td>250 mg/kg</td>
<td>Note 18</td>
</tr>
<tr>
<td>14.1.5</td>
<td>Coffee, coffee infusions (excluding flavoured coffees), and other hot cereal beverages, excluding cocoa</td>
<td>250 mg/kg</td>
<td>Notes 2 &amp; 18</td>
</tr>
<tr>
<td>14.2.3</td>
<td>Wines</td>
<td>250 mg/kg</td>
<td>Note 18</td>
</tr>
</tbody>
</table>

**FAST GREEN FCF**

Fast Green FCF  
INS: 143

**Function:** Colour

<table>
<thead>
<tr>
<th>Food Cat. No.</th>
<th>Food Category</th>
<th>Max Level</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>01.1.2</td>
<td>Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog)</td>
<td>100 mg/kg</td>
<td></td>
</tr>
<tr>
<td>01.7</td>
<td>Dairy-based desserts (e.g., ice cream, milk puddle, fruit or flavoured yoghurt)</td>
<td>100 mg/kg</td>
<td>Note 2</td>
</tr>
<tr>
<td>02.1.3</td>
<td>Lard, tallow, fish oil and other animal fats</td>
<td>GMP</td>
<td></td>
</tr>
<tr>
<td>03.0</td>
<td>Edible ices, including sherbert and sorbet</td>
<td>100 mg/kg</td>
<td></td>
</tr>
<tr>
<td>04.1.2.4</td>
<td>Canned or bottled (pasteurized) fruit</td>
<td>200 mg/kg</td>
<td></td>
</tr>
<tr>
<td>04.1.2.5</td>
<td>Jams, jellies, marmelades</td>
<td>400 mg/kg</td>
<td></td>
</tr>
<tr>
<td>04.2.2.3</td>
<td>Vegetables in vinegar, oil, or brine</td>
<td>300 mg/kg</td>
<td></td>
</tr>
<tr>
<td>04.2.2.4</td>
<td>Canned or bottled (pasteurized) vegetables</td>
<td>200 mg/kg</td>
<td></td>
</tr>
<tr>
<td>05.3</td>
<td>Chewing gum</td>
<td>300 mg/kg</td>
<td></td>
</tr>
<tr>
<td>07.1.1</td>
<td>Breads and rolls</td>
<td>100 mg/kg</td>
<td></td>
</tr>
<tr>
<td>Food Cat. No.</td>
<td>Food Category</td>
<td>Max Level</td>
<td>Comments</td>
</tr>
<tr>
<td>--------------</td>
<td>-------------------------------------------------------------------------------</td>
<td>-----------</td>
<td>-------------------</td>
</tr>
<tr>
<td>07.2</td>
<td>Fine Bakery Wares</td>
<td>100 mg/kg</td>
<td></td>
</tr>
<tr>
<td>08.1</td>
<td>Fresh meat, poultry and game</td>
<td>GMP</td>
<td>Note 4</td>
</tr>
<tr>
<td>08.2</td>
<td>Processed meat, poultry, and game products in whole pieces or</td>
<td>GMP</td>
<td>Notes 3 &amp; 4</td>
</tr>
<tr>
<td>08.4</td>
<td>Edible casings (e.g., sausage casings)</td>
<td>GMP</td>
<td>Notes 3 &amp; 4</td>
</tr>
<tr>
<td>09.2.4.1</td>
<td>Cooked fish</td>
<td>100 mg/kg</td>
<td></td>
</tr>
<tr>
<td>09.2.5</td>
<td>Smoked, dried, fermented, and/or salted fish and fish products,</td>
<td>100 mg/kg</td>
<td></td>
</tr>
<tr>
<td>09.3.3</td>
<td>Salmon substitutes, caviar, and other fish roe products</td>
<td>100 mg/kg</td>
<td></td>
</tr>
<tr>
<td>10.1</td>
<td>Fresh eggs</td>
<td>GMP</td>
<td>Notes 3 &amp; 4</td>
</tr>
<tr>
<td>14.1.4</td>
<td>Water-based flavoured drinks, including &quot;sport&quot; or &quot;electrolyte&quot;</td>
<td>100 mg/kg</td>
<td></td>
</tr>
<tr>
<td>14.2.6.1</td>
<td>Spirituous beverages containing more than 15% alcohol</td>
<td>100 mg/kg</td>
<td></td>
</tr>
<tr>
<td>14.2.6.2</td>
<td>Spirituous beverages containing less than 15% alcohol</td>
<td>100 mg/kg</td>
<td></td>
</tr>
</tbody>
</table>

**FERRIC AMMONIUM CITRATE**

Ferric Ammonium Citrate INS: 381

Function: Anticaking Agent

<table>
<thead>
<tr>
<th>Food Cat. No.</th>
<th>Food Category</th>
<th>Max Level</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>12.1</td>
<td>Salt</td>
<td>25 mg/kg</td>
<td>Note 23</td>
</tr>
<tr>
<td>14.1.4.3</td>
<td>Concentrates (liquid or solid) for drinks</td>
<td>10 mg/kg</td>
<td>Note 23</td>
</tr>
</tbody>
</table>

**FERROCYANIDES**

Sodium Ferrocyanide INS: 535
Calcium Ferrocyanide INS: 538
Potassium Ferrocyanide INS: 536

Function: Anticaking Agent

<table>
<thead>
<tr>
<th>Food Cat. No.</th>
<th>Food Category</th>
<th>Max Level</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>12.1</td>
<td>Salt</td>
<td>20 mg/kg</td>
<td>Note 24</td>
</tr>
<tr>
<td>12.2</td>
<td>Herbs, spices, seasonings (including salt substitutes), and</td>
<td>20 mg/kg</td>
<td>Note 24</td>
</tr>
</tbody>
</table>

**FERROUS GLUCONATE**

Ferrous Gluconate INS: 579

Function: Acidity Regulator, Colour Retention Agent, Preservative

<table>
<thead>
<tr>
<th>Food Cat. No.</th>
<th>Food Category</th>
<th>Max Level</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>04.2.2.3</td>
<td>Vegetables in vinegar, oil, or brine</td>
<td>150 mg/kg</td>
<td>Note 23 &amp; 48</td>
</tr>
</tbody>
</table>

**FERROUS LACTATE**

Ferrous Lactate INS: 585

Function: Acidity Regulator, Colour Retention Agent

<table>
<thead>
<tr>
<th>Food Cat. No.</th>
<th>Food Category</th>
<th>Max Level</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>04.2.2.3</td>
<td>Vegetables in vinegar, oil, or brine</td>
<td>150 mg/kg</td>
<td>Note 23 &amp; 48</td>
</tr>
</tbody>
</table>
GLYCEROL ESTER OF WOOD ROSIN

Glycerol Esters of Wood Rosin INS: 445

Function: Adjuvant, Bulking Agent, Emulsifier, Stabilizer, Thickener

<table>
<thead>
<tr>
<th>Food Cat. No.</th>
<th>Food Category</th>
<th>Max Level</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>14.1.4</td>
<td>Water-based flavoured drinks, including &quot;sport&quot; or &quot;electrolyte&quot;</td>
<td>150 mg/kg</td>
<td></td>
</tr>
<tr>
<td>14.2.1</td>
<td>Beer and malt beverages</td>
<td>60 mg/kg</td>
<td></td>
</tr>
<tr>
<td>14.2.6.2</td>
<td>Spirituous beverages containing less than 15% alcohol</td>
<td>60 mg/kg</td>
<td></td>
</tr>
</tbody>
</table>

GUAIAC RESIN

Guaiac Resin INS: 314

Function: Antioxidant

<table>
<thead>
<tr>
<th>Food Cat. No.</th>
<th>Food Category</th>
<th>Max Level</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>02.1</td>
<td>Fats and oils essentially free from water</td>
<td>1000 mg/kg</td>
<td></td>
</tr>
<tr>
<td>02.2.1</td>
<td>Emulsions containing at least 80% fat</td>
<td>1000 mg/kg</td>
<td></td>
</tr>
<tr>
<td>05.3</td>
<td>Chewing gum</td>
<td>1500 mg/kg</td>
<td></td>
</tr>
</tbody>
</table>

LYSOZYME HYDROCHLORIDE

Lysozyme Hydrochloride INS: 1105

Function: Preservative

<table>
<thead>
<tr>
<th>Food Cat. No.</th>
<th>Food Category</th>
<th>Max Level</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>01.6.2</td>
<td>Ripened cheese</td>
<td>GMP</td>
<td></td>
</tr>
</tbody>
</table>

ORTHO-PHENYLPHENOLS

Ortho-Phenylphenol INS: 231 Sodium o-Phenylphenol INS: 232

Function: Preservative

<table>
<thead>
<tr>
<th>Food Cat. No.</th>
<th>Food Category</th>
<th>Max Level</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>04.1.1.2</td>
<td>Surface-treated fruit</td>
<td>12 mg/kg</td>
<td>Note 49</td>
</tr>
</tbody>
</table>

OXYSTEARIN

Oxystearin INS: 387

Function: Antifoaming Agent, Crystallization Inhibitor, Release Agent, Sequestrant

<table>
<thead>
<tr>
<th>Food Cat. No.</th>
<th>Food Category</th>
<th>Max Level</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>02.1</td>
<td>Fats and oils essentially free from water</td>
<td>1250 mg/kg</td>
<td></td>
</tr>
<tr>
<td>12.6.1</td>
<td>Emulsified or clear sauces (e.g., mayonnaise, salad dressing, soy sauce)</td>
<td>GMP</td>
<td></td>
</tr>
<tr>
<td>14.1.4</td>
<td>Water-based flavoured drinks, including &quot;sport&quot; or &quot;electrolyte&quot;</td>
<td>250 mg/kg</td>
<td></td>
</tr>
</tbody>
</table>
### POLYDIMETHYSILOXANE

Polydimethylsiloxane  
INS: 900a

Function: Anticaking Agent, Antifoaming Agent

<table>
<thead>
<tr>
<th>Food Cat. No.</th>
<th>Food Category</th>
<th>Max Level</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>01.5.1</td>
<td>Milk powder and cream powder</td>
<td>10 mg/kg</td>
<td></td>
</tr>
<tr>
<td>02.1</td>
<td>Fats and oils essentially free from water</td>
<td>10 mg/kg</td>
<td></td>
</tr>
<tr>
<td>02.2.1.2</td>
<td>Margarine and similar products (e.g., butter-margarine blends)</td>
<td>10 mg/kg</td>
<td></td>
</tr>
<tr>
<td>04.1.2.3</td>
<td>Fruit in vinegar, oil, or brine</td>
<td>10 mg/kg</td>
<td></td>
</tr>
<tr>
<td>04.1.2.4</td>
<td>Canned or bottled (pasteurized) fruit</td>
<td>10 mg/kg</td>
<td></td>
</tr>
<tr>
<td>04.1.2.5</td>
<td>Jams, jellies, marmelades</td>
<td>30 mg/kg</td>
<td></td>
</tr>
<tr>
<td>04.1.2.6</td>
<td>Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5</td>
<td>10 mg/kg</td>
<td></td>
</tr>
<tr>
<td>04.1.2.9</td>
<td>Fruit-based desserts, including fruit-flavoured water-based desserts</td>
<td>110 mg/kg</td>
<td>Note 15</td>
</tr>
<tr>
<td>04.2.2.1</td>
<td>Frozen vegetables</td>
<td>10 mg/kg</td>
<td></td>
</tr>
<tr>
<td>04.2.2.3</td>
<td>Vegetables in vinegar, oil, or brine</td>
<td>10 mg/kg</td>
<td></td>
</tr>
<tr>
<td>04.2.2.4</td>
<td>Canned or bottled (pasteurized) vegetables</td>
<td>10 mg/kg</td>
<td></td>
</tr>
<tr>
<td>04.2.2.5</td>
<td>Vegetable, and nut &amp; seed purees and spreads (e.g., peanut</td>
<td>10 mg/kg</td>
<td></td>
</tr>
<tr>
<td>05.1</td>
<td>Cocoa products and chocolate products including imitations and chocolate substitutes</td>
<td>10 mg/kg</td>
<td></td>
</tr>
<tr>
<td>05.2</td>
<td>Sugar-based confectionary, including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3, and 05.4</td>
<td>10 mg/kg</td>
<td></td>
</tr>
<tr>
<td>05.3</td>
<td>Chewing gum</td>
<td>100 mg/kg</td>
<td></td>
</tr>
<tr>
<td>06.6</td>
<td>Batters (e.g., for breading or batters for fish or poultry)</td>
<td>10 mg/kg</td>
<td></td>
</tr>
<tr>
<td>12.1</td>
<td>Salt</td>
<td>10 mg/kg</td>
<td></td>
</tr>
<tr>
<td>12.5</td>
<td>Soups and broths</td>
<td>10 mg/kg</td>
<td></td>
</tr>
<tr>
<td>14.1.2</td>
<td>Fruit and vegetable juices</td>
<td>10 mg/kg</td>
<td></td>
</tr>
<tr>
<td>14.1.4</td>
<td>Water-based flavoured drinks, including &quot;sport&quot; or &quot;electrolyte&quot;</td>
<td>20 mg/kg</td>
<td></td>
</tr>
<tr>
<td>14.2.1</td>
<td>Beer and malt beverages</td>
<td>10 mg/kg</td>
<td></td>
</tr>
<tr>
<td>14.2.2</td>
<td>Cider and perry</td>
<td>10 mg/kg</td>
<td></td>
</tr>
<tr>
<td>14.2.3</td>
<td>Wines</td>
<td>10 mg/kg</td>
<td></td>
</tr>
<tr>
<td>14.2.4</td>
<td>Fruit wine</td>
<td>10 mg/kg</td>
<td></td>
</tr>
</tbody>
</table>

### POLYVINYLPYRROLIDONE

Polyvinylpyrrolidone  
INS: 1201

Function: Adjuvant, Emulsifier, Glazing Agent, Stabilizer, Thickener

<table>
<thead>
<tr>
<th>Food Cat. No.</th>
<th>Food Category</th>
<th>Max Level</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>04.1.1.2</td>
<td>Surface-treated fruit</td>
<td>GMP</td>
<td></td>
</tr>
<tr>
<td>05.3</td>
<td>Chewing gum</td>
<td>10000 mg/kg</td>
<td></td>
</tr>
<tr>
<td>11.4</td>
<td>Table-top sweeteners, including those containing high-intensity sweeteners</td>
<td>3000 mg/kg</td>
<td></td>
</tr>
<tr>
<td>12.3</td>
<td>Vinegars</td>
<td>40 mg/kg</td>
<td></td>
</tr>
<tr>
<td>13.6</td>
<td>Food supplements</td>
<td>GMP</td>
<td></td>
</tr>
<tr>
<td>14.1.4.3</td>
<td>Concentrates (liquid or solid) for drinks</td>
<td>500 mg/kg</td>
<td></td>
</tr>
<tr>
<td>14.2.1</td>
<td>Beer and malt beverages</td>
<td>10 mg/kg</td>
<td>Note 36</td>
</tr>
<tr>
<td>14.2.2</td>
<td>Cider and perry</td>
<td>2 mg/kg</td>
<td>Note 36</td>
</tr>
<tr>
<td>14.2.3</td>
<td>Wines</td>
<td>60 mg/kg</td>
<td>Note 36</td>
</tr>
</tbody>
</table>

### PROTEASE (A. ORYZAE VAR.)
### Protease (Aspergillus oryzae var.)

**INS:** 1101I  
**Function:** Enzyme, Flavour Enhancer, Flour Treatment Agent, Glazing Agent

<table>
<thead>
<tr>
<th>Food Cat. No.</th>
<th>Food Category</th>
<th>Max Level</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>06.2</td>
<td>Flours and starches</td>
<td>GMP</td>
<td></td>
</tr>
</tbody>
</table>

### SUCROSE ACETATE ISOBUTYRATE

**Sucrose Acetate Isobutyrate**  
**INS:** 444

**Function:** Acidity Regulator, Adjuvant, Emulsifier, Stabilizer

<table>
<thead>
<tr>
<th>Food Cat. No.</th>
<th>Food Category</th>
<th>Max Level</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>14.1.4</td>
<td>Water-based flavoured drinks, including &quot;sport&quot; or &quot;electrolyte&quot;</td>
<td>500 mg/kg</td>
<td></td>
</tr>
</tbody>
</table>

### THIODIPROPIONATES

**Thiodipropionic Acid**  
**INS:** 388  
**Dilauryl Thiodipropionate**  
**INS:** 389

**Function:** Antioxidant

<table>
<thead>
<tr>
<th>Food Cat. No.</th>
<th>Food Category</th>
<th>Max Level</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>02.1</td>
<td>Fats and oils essentially free from water</td>
<td>200 mg/kg</td>
<td>Note 46</td>
</tr>
<tr>
<td>02.2.1.2</td>
<td>Margarine and similar products (e.g., butter-margarine blends)</td>
<td>200 mg/kg</td>
<td>Note 46</td>
</tr>
<tr>
<td>02.2.2</td>
<td>Emulsions containing less than 80% fat (e.g., minarine)</td>
<td>200 mg/kg</td>
<td>Note 46</td>
</tr>
<tr>
<td>09.2.2</td>
<td>Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms</td>
<td>200 mg/kg</td>
<td>Notes 15 &amp; 46</td>
</tr>
</tbody>
</table>
## THERMALLY OXIDIZED SOYA BEAN OIL WITH MONO- AND DI-GLYCERIDES OF FATTY ACIDS

Thermally Oxidized Soya Bean Oil with Mono- and Di-Glycerides of Fatty Acids (TOSOM)

<table>
<thead>
<tr>
<th>Function:</th>
<th>Emulsifier</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>Food Cat. No.</th>
<th>Food Category</th>
<th>Max Level</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>02.2.1.2</td>
<td>Margarine and similar products (e.g., butter-margarine blends)</td>
<td>5000 mg/kg</td>
<td></td>
</tr>
<tr>
<td>02.2.2</td>
<td>Emulsions containing less than 80% fat (e.g., minarine)</td>
<td>5000 mg/kg</td>
<td></td>
</tr>
</tbody>
</table>

## TRIETHYL CITRATE

Triethyl Citrate

<table>
<thead>
<tr>
<th>Function:</th>
<th>Antifoaming Agent, Carrier Solvent, Sequestrant, Stabilizer</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>Food Cat. No.</th>
<th>Food Category</th>
<th>Max Level</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>10.2.1</td>
<td>Liquid egg products</td>
<td>2500 mg/kg</td>
<td>Note 47</td>
</tr>
<tr>
<td>10.2.3</td>
<td>Dried and/or heat coagulated egg products</td>
<td>2500 mg/kg</td>
<td>Note 47</td>
</tr>
<tr>
<td>14.1.4</td>
<td>Water-based flavoured drinks, including &quot;sport&quot; or &quot;electrolyte&quot;</td>
<td>200 mg/kg</td>
<td></td>
</tr>
</tbody>
</table>
Notes 1 to Table One of the General Standard for Food Additives

Note 1: As adipic acid
Note 2: On dry ingredient, dry weight, dry mix or concentrate basis.
Note 3: Surface treatment.
Note 4: For decoration, stamping, marking or branding the product.
Note 5: Used in raw materials for manufacture of the finished food.
Note 6: As aluminium.
Note 7: Use level not in finished food.
Note 8: As bixin.
Note 9: As total bixin or norbixin.
Note 10: As ascorbyl stearate.
Note 11: Flour basis.
Note 12: Carryover from flavouring substances.
Note 13: As benzoic acid.
Note 14: On amount of milk used.
Note 15: Fat or oil basis.
Note 16: Use level in chicken feed to color chicken skins or eggs.
Note 17: As cyclamatic acid.
Note 18: Added level; residue not detected in ready-to-eat food.
Note 19: Used in cocoa fat; use level on ready-to-eat basis.
Note 20: On total amount of stabilizers, thickeners and/or gums.
Note 21: As calcium disodium EDTA.
Note 22: Used in heat-treated products only.
Note 23: As iron.
Note 24: As anhydrous sodium ferrocyanide.
Note 25: As formic acid.
Note 26: Gum base basis.
Note 27: As p-hydroxybenzoic acid.
Note 28: ADI conversion: if a typical preparation contains 0.025 µg/U, then the ADI of 33,000 U/kg bw becomes: 
\[
\frac{(33000 \text{ U/kg bw}) \times (0.025 \mu g/U) \times (1 \text{ mg/1000 } \mu g)}{1000} = 0.825 \text{ mg/kg bw}
\]
Note 29: Reporting basis not specified.
Note 30: As residual NO₂ ion.
Note 31: Of the mash used.
Note 32: As residual NO₂ ion.
Note 33: As phosphorus.
Note 34: Anhydrous basis.
Note 35: Level in cocoa nibs.
Note 36: Residual level.
Note 37: As weight of nonfat milk solids.
Note 38: Level in creaming mixture.
Note 39: Only when product contains butter or other fats and oils.
Note 40: Use in packing medium only.
Note 41: Use in breading or batter coatings only.
Note 42: As sorbic acid
Note 43: As tin.
Note 44: As residual SO₂.
Note 45: As tartaric acid.
Note 46: As thiodipropionic acid.
Note 47: On egg yolk weight, dry basis.
Note 48: For olives only.
Note 49: For use on citrus fruits only.
Note 50: For use in fish roe only.

Only the notes in bold above pertain to the additives forwarded by the CCFAC to the CAC with a recommendation for endorsement at Step 8.
## TABLE THREE

**ADDITIVES PERMITTED FOR USE IN FOOD IN GENERAL, UNLESS OTHERWISE SPECIFIED, IN ACCORDANCE WITH GMP**

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<thead>
<tr>
<th>INS No.</th>
<th>Additive</th>
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<tr>
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<td>Acetic Acid</td>
</tr>
<tr>
<td>472a</td>
<td>Acetic and Fatty Acid Esters of Glycerol</td>
</tr>
<tr>
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<td>Acetylated Distarch Adipate</td>
</tr>
<tr>
<td>1414</td>
<td>Acetylated Distarch Phosphate</td>
</tr>
<tr>
<td>1401</td>
<td>Acid Treated Starch</td>
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<td>406</td>
<td>Agar</td>
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<tr>
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<td>Alkaline Treated Starch</td>
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<tr>
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<td><strong>Alpha-Amylase (Aspergillus oryzae var.)</strong></td>
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<tr>
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<td>Alpha-Amylase (Bacillus megaterium expressed in Bacillus subtilis)</td>
</tr>
<tr>
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<td>Alpha-Amylase (Bacillus stearothermophilus expressed in B. subtilis)</td>
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<td>Alpha-Amylase (Bacillus stearothermophilus)</td>
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<tr>
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<td>Alpha-Amylase (Bacillus subtilis)</td>
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<tr>
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<td>Alpha-Amylase (Carbohydrase) (Bacillus licheniformis)</td>
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<tr>
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<td>Ammonium Acetate</td>
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<tr>
<td>403</td>
<td>Ammonium Alginate</td>
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<tr>
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<td>Ammonium Chloride</td>
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<tr>
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<td>Ammonium Hydrogen Carbonate</td>
</tr>
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<td>Ammonium Hydroxide</td>
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<td>Beet Red</td>
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<td>Bleached Starch</td>
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<td>Bromelain</td>
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<td>Calcium Acetate</td>
</tr>
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<td>Calcium Aluminium Silicate</td>
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<td>Calcium Carbonate</td>
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<tr>
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<tr>
<td>578</td>
<td>Calcium Gluconate</td>
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<tr>
<td>623</td>
<td>Calcium Glutamate, DI-L-</td>
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<tr>
<td>629</td>
<td>Calcium Guanylate, 5’-</td>
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<td>Calcium Inosinate, 5’-</td>
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<td>Calcium Lactate</td>
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<td>352(ii)</td>
<td>Calcium Malate, D,L-</td>
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<td>Calcium Ribonucleotides, 5’-</td>
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<td>Additive</td>
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<td>Calcium Sulphate</td>
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<td>Caramel Colour, Class I</td>
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<td>Carbon Dioxide</td>
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<td>410</td>
<td>Carob Bean Gum</td>
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<td>407</td>
<td>Carrageenan</td>
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<td>140</td>
<td>Chlorophylls</td>
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<td>Choline Salts</td>
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<tr>
<td>472c</td>
<td>Citric and Fatty Acid Esters of Glycerol</td>
</tr>
<tr>
<td>1400</td>
<td>Dextrins, white and yellow, Roasted Starch</td>
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<tr>
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<td>Dipotassium Guanylate, 5’-</td>
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<tr>
<td>632</td>
<td>Dipotassium Inosinate, 5’-</td>
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<tr>
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<td>Disodium Guanylate, 5’-</td>
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<td>Disodium Inosinate, 5’-</td>
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<tr>
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<td>Glucose Oxidase (<em>Aspergillus niger, var.</em>)</td>
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<tr>
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<td>Glutamic Acid, L-</td>
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<td>Lecithin</td>
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<td>Potassium Lactate (Solution)</td>
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<td>Salts of Myristic, Palmitic and Stearic Acids (Ammonium, Calcium,</td>
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<td>Potassium, Sodium)</td>
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<td>Salts of Oleic Acid (Calcium, Potassium, Sodium)</td>
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<td>Sodium Carboxymethyl Cellulose</td>
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<td>Talc</td>
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<td>Tara Gum</td>
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<td>472f</td>
<td>Tartaric, Acetic and Fatty Acid Esters of Glycerol (mixed)</td>
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<td>Thaumatin</td>
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<td>Triacetin</td>
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<td>Tripotassium Citrate</td>
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### Food Categories or Individual Food Items Excluded from the General Conditions of Table Three

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

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<th>Category Number</th>
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<td>Milk and Buttermilk</td>
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<tr>
<td>01.2</td>
<td>Fermented and Renneted Milk Products (plain) Excluding excluding food category 01.1.2 (dairy based drinks)</td>
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<tr>
<td>01.4.1</td>
<td>Pasteurized Cream</td>
</tr>
<tr>
<td>01.4.2</td>
<td>Sterilized, UHT, whipping or whipped, and reduced fat creams</td>
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<tr>
<td>02.1</td>
<td>Fats and oils, essentially free from water</td>
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<tr>
<td>02.2.1.1</td>
<td>Butter and concentrated butter (<em>Only</em> Butter)</td>
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<td>04.1.1</td>
<td>Fresh Fruit</td>
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<tr>
<td>04.1.1.2</td>
<td>Peeled or cut fruit</td>
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<tr>
<td>04.2.1</td>
<td>Fresh Vegetables</td>
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<td>04.2.1.2</td>
<td>Surface-treated vegetables</td>
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<tr>
<td>04.2.1.3</td>
<td>Peeled or cut vegetables</td>
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<tr>
<td>04.2.2.1</td>
<td>Frozen vegetables</td>
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<tr>
<td>06.1</td>
<td>Whole, broken or flaked grains, including rice</td>
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<tr>
<td>06.2</td>
<td>Flours and starches</td>
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<tr>
<td>06.4</td>
<td>Pastas and Noodles (<em>Only</em> Dried Products)</td>
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<tr>
<td>08.1.1</td>
<td>Fresh meat, poultry and game, whole pieces or cuts</td>
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<td>08.1.2</td>
<td>Fresh meat, poultry and game, comminuted</td>
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<td>09.1</td>
<td>Fresh fish and fish products, including mollusks, crustaceans and echinoderms</td>
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<tr>
<td>09.2</td>
<td>Processed fish and fish products, including mollusks, crustaceans and echinoderms</td>
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<td>Fresh Eggs</td>
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<tr>
<td>10.2.1</td>
<td>Liquid Egg products</td>
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<tr>
<td>10.2.2</td>
<td>Frozen Egg products</td>
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<td>11.1</td>
<td>White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, including molasses, treacle and sugar toppings</td>
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<td>Other sugars and syrups (e.g., brown sugar and maple syrup)</td>
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<td>11.3</td>
<td>Honey</td>
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<tr>
<td>12.1</td>
<td>Salt</td>
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<tr>
<td>12.2</td>
<td>Herbs, Spices, seasoning (including salt substitutes) and condiments (<em>Only</em> herbs and salt substitutes)</td>
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<tr>
<td>12.8</td>
<td>Yeast</td>
</tr>
<tr>
<td>13.1</td>
<td>Infant formulae and follow-on formulae</td>
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<td>Foods for young children (weaning foods)</td>
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<td>Natural Mineral Waters and Source Waters (<em>Only</em> Natural Mineral Waters)</td>
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<td><strong>14.12.1</strong></td>
<td><strong>Canned or bottled (pasteurized) fruit juice</strong></td>
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<td>14.1.5</td>
<td>Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal beverages, excluding cocoa</td>
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<tr>
<td><strong>14.2.3</strong></td>
<td><strong>Wines</strong></td>
</tr>
</tbody>
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GUIDELINES FOR THE ESTIMATION OF APPROPRIATE LEVELS OF USE OF FOOD ADDITIVES

This annex is intended as a guidance to screen proposals for use of additives based on consideration of their maximum use level and the physiological upper limit to the amount of food and drink that can be consumed each day. The Annex is not intended for allocating provisions for the use of an additive and cannot be used for calculating accurate additive intakes.

I. FOOD ADDITIVE, BASIC PRINCIPLES FOR CALCULATION ON USE LEVELS.

Guideline 1

The levels and quantities of food additives used in the Budget Method calculations should be expressed on the same basis as the substances on which the ADI was allocated (e.g., an acid or its salts). For foods sold as concentrates or powders intended for reconstitution before consumption, the Budget calculation on the food additive use levels should be performed on the ready-to-eat product.

II. ESTIMATION OF THE SAFETY ASPECTS ON USE LEVELS - FOOD ADDITIVES WITH NO NUMERICAL ADI.

Guideline 2

FOOD ADDITIVES WITH ADI "NOT SPECIFIED"

When an additive has been allocated an ADI "not specified" it could in principle, be allowed for use in foods in general with no limitation other than in accordance with Good Manufacturing Practices (GMP). It should, however, be born in mind that ADI not specified does not mean that unlimited intake is acceptable. The term is used by JECFA in case where "on the basis of the available data (chemical, biochemical, toxicological, and other) the total daily intake of the substance arising from its use at the levels necessary to achieve the desired effect and from its acceptable background in food does not, in the opinion of the Committee, represent a hazard to health". If, therefore, a substance is used in larger amounts and/or in a wider range of foods than originally envisaged by JECFA it may be necessary to consult JECFA to ensure that the new uses fall within the evaluation. For example a substance may have been evaluated as a humectant without including a later use as a bulk sweetener, which could give considerable higher intake.

Guideline 3

FOOD ADDITIVES EVALUATED AS "ACCEPTABLE" FOR CERTAIN PURPOSES

In some cases, JECFA has been unable to allocate an ADI but nevertheless found a specific use of a substance acceptable. In such cases, the additive in question should only be authorized in accordance with the conditions specified. In case of any other reported uses CCFAC should request JECFA to re-evaluate the additive in question in light of the new information on uses.

III. ESTIMATION OF THE SAFETY ASPECTS ON USE LEVELS - FOOD ADDITIVES WITH NUMERICAL ADI.

Guideline 4

FRACTIONS OF THE ADI TO BE USED FOR SOLID FOOD AND BEVERAGES RESPECTIVELY

If an additive is proposed for use in both solid food and in beverages the full ADI cannot be used for both for uses in solid food and uses in beverages. It is therefore necessary to allocate a fraction of the ADI to each of the applications. As a first approach, it may be appropriate to assume that one-half of the ADI is allocated to

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each solid and liquid foods. However, in special cases other fractions may be more appropriate as long as the sum of the fractions does not exceed the figure for the ADI (e.g., $F_S = 1/4$ and $F_B = 3/4$; $F_S = 1/6$ and $F_B = 5/6$), where $F_S$ is the fraction for use in solid food and $F_B$ is the fraction for use in beverages). If the additive is used only in solid food, then $F_S = 1$ and $F_B = 0$ and if the additive is used only in beverages, then $F_S = 0$ and $F_B = 1$.

### IIIA FOOD ADDITIVE USES IN SOLID FOOD

**GUIDELINE 5**

*USE LEVELS BELOW $F_S \times ADI \times 40$*

If the proposed use levels are below $F_S \times ADI \times 40$, these food additive provisions could be suitable in food in general.

**GUIDELINE 6**

*USE LEVELS BELOW $F_S \times ADI \times 80$*

If the proposed use levels are below $F_S \times ADI \times 80$ they are acceptable provided the daily consumption of the foods containing the additive will usually not exceed half of the assumed maximum total solid food intake (i.e., 12.5 g/kg bw/day).

**Guideline 7**

*USE LEVELS BELOW $F_S \times ADI \times 160$*

If the proposed use levels are below $F_S \times ADI \times 160$ they are acceptable provided the daily consumption of the foods containing the additive will usually not exceed one fourth of the assumed maximum total solid food intake (i.e., 6.25 g/kg bw/day).

**GUIDELINE 8**

*USE LEVELS BELOW $F_S \times ADI \times 320$*

If the proposed use levels are below $F_S \times ADI \times 320$ they could be accepted provided the daily consumption of the foods containing the additive will usually not exceed one eighth of the assumed maximum total solid food intake (i.e., 3.13 g/kg bw/day).

**GUIDELINE 9**

*USE LEVELS ABOVE $F_S \times ADI \times 320$*

If the proposed levels are higher than $F_S \times ADI \times 320$ they should only be accepted for products where calculation of potential intake from all proposed uses will show that exceeding the ADI is unlikely, or if estimation of the intake of the additive based on more exact intake estimates methods show that the use levels are acceptable (e.g., food consumption surveys).

### IIIB FOOD ADDITIVE USES IN BEVERAGES

**Guideline 10**

*USE LEVELS BELOW $F_L \times ADI \times 10$*

If the proposed levels are below $F_L \times ADI \times 10$, the additive could be accepted for use in all beverages in general.

**Guideline 11**

*USE LEVELS BELOW $F_L \times ADI \times 20$*

If the proposed use levels are below $F_L \times ADI \times 20$ they could be accepted provided the daily consumption of beverages containing the additive will usually not exceed half of the assumed maximum total intake of beverage (i.e., 50 ml/kg bw/day).

**Guideline 12**

*USE LEVELS BELOW $F_L \times ADI \times 40$*

If the proposed use levels are below $F_L \times ADI \times 40$ they could be accepted provided the daily consumption of beverages containing the additive will usually not exceed a fourth of the assumed maximum total intake of beverage (i.e., 25 ml/kg bw/day).
Guideline 13

Use levels below $F_L \times ADI \times 80$

If the proposed use levels are below $F_L \times ADI \times 80$ they could be accepted provided the daily consumption of beverages containing the additive will usually not exceed an eighth of the assumed maximum total intake of beverage (i.e., 12.5 ml/kg bw/day).

Guideline 14

Use levels above $F_L \times ADI \times 80$

Levels above $F_L \times ADI \times 80$ should only be accepted for products where calculation of potential intake will show that exceeding the ADI is unlikely (e.g., strong alcoholic beverages).
Section 1.1 Permitted Food Additives

The following statement is added to the Footnote:

“Notwithstanding the provisions of this Section of the General Standard, the lack of reference to a particular additive or to a particular use of an additive in a food in the General Standard as currently drafted, does not imply that the additive is unsafe or unsuitable for use in food. The Commission shall review the necessity for maintaining this footnote on a regular basis, with a view to its deletion once the General Standard is substantially complete.”

Section 6. Format of the Standard

The following sentence is added:

“Tables 1, 2 and 3 do not include reference to the uses of substances as processing aids.”
# CODEX STANDARD FOR NATURAL MINERAL WATERS

**Endorsement of Health-Related Limits for Certain Substances (endorsed with amendments)**

## Section 3.2 Health-Related Limits for Certain Substances

<table>
<thead>
<tr>
<th>Substance</th>
<th>Limit</th>
</tr>
</thead>
<tbody>
<tr>
<td>Antimony</td>
<td>0.005 mg/l</td>
</tr>
<tr>
<td>Arsenic</td>
<td>0.01 mg/l, calculated as total As</td>
</tr>
<tr>
<td>Barium</td>
<td>0.7 mg/l</td>
</tr>
<tr>
<td>Borate</td>
<td>5 mg/l, calculated as B</td>
</tr>
<tr>
<td>Cadmium</td>
<td>0.003 mg/l</td>
</tr>
<tr>
<td>Chromium</td>
<td>0.05 mg/l, calculated as total Cr</td>
</tr>
<tr>
<td>Copper</td>
<td>1 mg/l</td>
</tr>
<tr>
<td>Cyanide</td>
<td>0.07 mg/l</td>
</tr>
<tr>
<td>Fluoride</td>
<td>See section 6.3.2 (Additional Labelling Requirements)</td>
</tr>
<tr>
<td>Lead</td>
<td>0.01 mg/l</td>
</tr>
<tr>
<td>Manganese</td>
<td>0.5 mg/l</td>
</tr>
<tr>
<td>Mercury</td>
<td>0.001 mg/l</td>
</tr>
<tr>
<td>Nickel</td>
<td>0.02 mg/l</td>
</tr>
<tr>
<td>Nitrate</td>
<td>50 mg/l, calculated as nitrate</td>
</tr>
<tr>
<td>Nitrite</td>
<td>0.02 mg/l (set as a quality limit, except for infants)</td>
</tr>
<tr>
<td>Selenium</td>
<td>0.01 mg/l</td>
</tr>
</tbody>
</table>
DRAFT SPECIFICATIONS FOR THE IDENTITY AND PURITY OF FOOD ADDITIVES²

CATEGORY I (RECOMMENDED TO THE COMMISSION FOR ADOPTION)

Food additives

Acetone
Aluminium powder
Calcium gluconate
Calcium propionate
Calcium sorbate
Canthaxanthin
Carnauba wax
Carthamus red
Carthamus yellow
Diacetyltartaric and fatty acid esters of glycerol (DATEM)
Dichloromethane
Ethyl p-hydroxybenzoate
Glucono delta-lactone
Hexanes
Hexylresorcinol, 4-

Isobutanol
Methyl p-hydroxybenzoate
Mineral oil (medium and low viscosity)
Petroleum jelly
Polydextroses
Polyglycitol syrup
Potassium gluconate
Potassium sorbate
Propylene-2-ol
Propionic acid
Propyl p-hydroxybenzoate
Sodium carboxymethyl cellulose, enzymatically hydrolysed
Sodium gluconate
Sulfur dioxide

² Specifications under Categories III, IV and V are included in the Report of the Working Group on Specifications (Conference Room Document 2)
### Flavouring agents

The substances under the following JECFA numbers:

<table>
<thead>
<tr>
<th>No.</th>
<th>Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>139</td>
<td>Acetone</td>
</tr>
<tr>
<td>219</td>
<td>Hydroxybutyric acid lactone, 4-</td>
</tr>
<tr>
<td>220</td>
<td>Valerolactone, gamma-</td>
</tr>
<tr>
<td>221</td>
<td>Hydroxy-3-pentenoic acid lactone, 4-</td>
</tr>
<tr>
<td>222</td>
<td>ETHYL-3-HYDROXY-4-METHYL-(5H)-FURANONE, 5-</td>
</tr>
<tr>
<td>223</td>
<td>Hexalactone, gamma-</td>
</tr>
<tr>
<td>224</td>
<td>Hexalactone, delta-</td>
</tr>
<tr>
<td>225</td>
<td>Heptalactone, gamma-</td>
</tr>
<tr>
<td>226</td>
<td>Octalactone, gamma-</td>
</tr>
<tr>
<td>227</td>
<td>Dibutyl-gamma-butyrolactone, 4,4-</td>
</tr>
<tr>
<td>228</td>
<td>Octalactone, delta-</td>
</tr>
<tr>
<td>229</td>
<td>Nonalactone, gamma-</td>
</tr>
<tr>
<td>230</td>
<td>Hydroxyundecanoic acid delta-lactone</td>
</tr>
<tr>
<td>231</td>
<td>Decalactone, gamma-</td>
</tr>
<tr>
<td>232</td>
<td>Decalactone, delta-</td>
</tr>
<tr>
<td>233</td>
<td>Undecalactone, gamma-</td>
</tr>
<tr>
<td>234</td>
<td>Hydroxyundecanoic acid lactone, 5-</td>
</tr>
<tr>
<td>235</td>
<td>Dodecalactone, gamma-</td>
</tr>
<tr>
<td>236</td>
<td>Dodecalactone, delta-</td>
</tr>
<tr>
<td>237</td>
<td>Hydroxy-3,7-dimethyloctanoic acid lactone, 6-</td>
</tr>
<tr>
<td>238</td>
<td>Tetradecalactone, delta-</td>
</tr>
<tr>
<td>240</td>
<td>Hexadecenlactone, omega-6</td>
</tr>
<tr>
<td>242</td>
<td>Dodecalactone, epsilon-</td>
</tr>
<tr>
<td>243</td>
<td>Dimethyl-3-hydroxy-2,5-dihydrofuran-2-one, 4,5-</td>
</tr>
<tr>
<td>244</td>
<td>Hydroxy-2,4-decadienoic acid delta-lactone, 5-</td>
</tr>
<tr>
<td>245</td>
<td>Hydroxy-2-decenoic acid delta-lactone</td>
</tr>
<tr>
<td>250</td>
<td>Methyldecalactone, gamma-</td>
</tr>
<tr>
<td>251</td>
<td>Isobutyralcohol</td>
</tr>
<tr>
<td>252</td>
<td>Isobutyraldehyde</td>
</tr>
<tr>
<td>253</td>
<td>Isobutyric acid</td>
</tr>
<tr>
<td>254</td>
<td>Methylbutyrdehyde, 2-</td>
</tr>
<tr>
<td>255</td>
<td>Methylbutyric acid, 2-</td>
</tr>
<tr>
<td>256</td>
<td>Ethylbutyrdehyde, 2-</td>
</tr>
<tr>
<td>257</td>
<td>Ethylbutyric acid, 2-</td>
</tr>
<tr>
<td>258</td>
<td>Methylbutyrdehyde, 3-</td>
</tr>
<tr>
<td>259</td>
<td>Isovaleric acid</td>
</tr>
<tr>
<td>261</td>
<td>Methylvaleric acid, 2-</td>
</tr>
<tr>
<td>262</td>
<td>Methylpentanoic acid, 3-</td>
</tr>
<tr>
<td>263</td>
<td>Methyl-1-pentanol, 3-</td>
</tr>
<tr>
<td>264</td>
<td>Methylpentanoic acid, 4-</td>
</tr>
<tr>
<td>265</td>
<td>Methylhexanoic acid, 2-</td>
</tr>
<tr>
<td>266</td>
<td>Methylhexanoic acid, 5-</td>
</tr>
<tr>
<td>267</td>
<td>ETHYL-1-HEXANOL, 2-</td>
</tr>
<tr>
<td>268</td>
<td>Trimethyl-1-hexanol, 3,5,5-</td>
</tr>
<tr>
<td>269</td>
<td>Trimethylhexanal, 3,5,5-</td>
</tr>
<tr>
<td>272</td>
<td>Dimethyl-1-octanol, 3,7-</td>
</tr>
<tr>
<td>274</td>
<td>Methylnonanoic acid, 4-</td>
</tr>
<tr>
<td>275</td>
<td>Methylundecanal, 2-</td>
</tr>
<tr>
<td>277</td>
<td>Isopropyl alcohol</td>
</tr>
<tr>
<td>278</td>
<td>Butanone, 2-</td>
</tr>
<tr>
<td>279</td>
<td>Pentanone, 2-</td>
</tr>
<tr>
<td>280</td>
<td>Pentanol, 2-</td>
</tr>
<tr>
<td>363</td>
<td>Linalyl isovalerate</td>
</tr>
<tr>
<td>364</td>
<td>Linalyl hexanoate</td>
</tr>
<tr>
<td>366</td>
<td>Terpineol, alpha-</td>
</tr>
</tbody>
</table>
Terpinyl formate 422 Ethyl-2-hydroxy-4-methylcyclopent-2-en-1-one, 3-
Terpinyl acetate 423 Ethyl-2-hydroxy-3-methylcyclopent-2-en-1-one, 5-
Terpinyl propionate 425 Methyl-2,3-cyclohexadiene, 1-
Menthan-2-one, p- 426 Hydroxy-3,5,5-trimethyl-2-cyclohexen-1-one, 2-
DIHYDROCARVYL ACETATE 427 Menthol
Carvone, (+)- 428 Hydroxy-3,5,5-trimethyl-2-cyclohexen-1-one, 2-
Carveol 429 Menthone
Carvyl acetate 430 Isomenthone, (±)-
Damascone, beta 431 Methyl acetate
Damascone, alpha- 432 Methyl isovalerate
Damascone, delta- 433 Menthyl lactate, (-)-
Damascenone 434 Piperitone
Dihydrocarveol 435 Hydroxy-3-methyl octanoic acid gamma-lactone, 4-
Methyl-2,3-cyclohexadiene, 1-
Dihydro- alpha- ionone 436 Carvonementhethol, 4-
Dihydro- beta- ionol 437 Carvonementhenol, 4-
Hexanedione, 2,3- 439 Menthone
Damascone 440 Carvonementhenol, 4-
Carvone, (−) - 441 Menthone
Carvyl acetate 442 Menthyl isovalerate
Damascone, beta 443 Menthol ethylene glycol carbonate, (-)
Damascone, delta- 444 Menthol 1- & 2-propylene glycol carbonate, (-)
Damasconone 445 Menthone 1,2-glycerol ketal, (-)
Damascenone 446 Menthone 1,2-glycerol ketal, (±)
Damascenone 447 Methyl succinate, mono-
Dihydro- alpha- ionone 448 Ethylhexyl tiglate, 1-
Dihydro- beta- ionol 449 Furfural
Dihydro- alpha- ionone 450 Furfural
Dihydro- beta- ionol

**CATEGORY II**

(RECOMMENDED FOR ADOPTION AFTER EDITORIAL CHANGES, INCLUDING TECHNICAL REVISIONS)

**Food Additives**

**Gum arabic**

**Editorial changes:**

1. Under “Synonyms” delete Gum hashab, kordofan gum and Gum talha
2. Under “Definition” delete last sentence (Gums from other Acacia species are not included in these specifications)
3-4. Under “Description” delete fourth and fifth indent, i.e. sentences referring to immunological differentiation and technological interchangability, respectively

**Flavouring agents**

None
PROPOSED AMENDMENTS TO THE INTERNATIONAL NUMBERING SYSTEM FOR FOOD ADDITIVES

(At Step 5 of the Accelerated Procedure)

<table>
<thead>
<tr>
<th>INS NUMBER</th>
<th>COMPOUND</th>
<th>TECHNOLOGICAL FUNCTION</th>
</tr>
</thead>
<tbody>
<tr>
<td>938</td>
<td>Argon</td>
<td>Packing Gas</td>
</tr>
<tr>
<td>939</td>
<td>Helium</td>
<td>Packing Gas</td>
</tr>
<tr>
<td>948</td>
<td>Oxygen</td>
<td>Packing Gas</td>
</tr>
</tbody>
</table>

PROPOSED DRAFT AMENDMENT TO THE INTERNATIONAL NUMBERING SYSTEM FOR FOOD ADDITIVES

(At Step 3 of the Accelerated Procedure)

<table>
<thead>
<tr>
<th>INS NUMBER</th>
<th>COMPOUND</th>
<th>TECHNOLOGICAL FUNCTION</th>
</tr>
</thead>
<tbody>
<tr>
<td>586</td>
<td>4-Hexylresorcinol</td>
<td>Colour Retention Agent, Antioxidant</td>
</tr>
<tr>
<td>440</td>
<td>Pectins</td>
<td>Thickener, Stabilizer, Gelling Agent, Emulsifier</td>
</tr>
</tbody>
</table>

Subject to approval by the Commission
**PROPOSED DRAFT MAXIMUM LEVEL FOR PATULIN**  
(At Step 5 of the Procedure)

**Patulin**  
50μg/kg in apple juice and apple juice ingredients in other beverages

**PROPOSED DRAFT MAXIMUM LEVEL FOR TIN**  
(At Step 5 of the Procedure)

**Tin**  
250 mg/kg for solid canned foods

200 mg/kg for liquid canned foods

**PROPOSED DRAFT MAXIMUM LEVEL FOR OCHRATOXIN A**  
(At Step 3 of the Procedure)

**Ochratoxin A**  
5 μg/kg in cereals and cereal products
# DRAFT GUIDELINE LEVEL FOR CADMIUM IN FOOD
*(At Step 6 of the Procedure)*

<table>
<thead>
<tr>
<th>Food</th>
<th>ML (mg/kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>CEREALS, PULSES and LEGUMES</td>
<td>0.1</td>
</tr>
</tbody>
</table>

# PROPOSED DRAFT MAXIMUM LEVELS FOR CADMIUM IN FOOD
*(At Step 3 of the Procedure)*

<table>
<thead>
<tr>
<th>Food</th>
<th>ML (mg/kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fruit</td>
<td>0.05</td>
</tr>
<tr>
<td>Vegetables, including potatoes (edible part)</td>
<td>0.05</td>
</tr>
<tr>
<td>Leafy Vegetables</td>
<td>0.2</td>
</tr>
<tr>
<td>Wheat Grain and Rice</td>
<td>0.2</td>
</tr>
<tr>
<td>Soybeans and Peanuts</td>
<td>0.2</td>
</tr>
<tr>
<td>Meat of Cattle, Poultry, Pig and Sheep</td>
<td>0.05</td>
</tr>
<tr>
<td>Meat of Horse</td>
<td>0.2</td>
</tr>
<tr>
<td>Liver of Cattle, Poultry, Pig and Sheep</td>
<td>0.5</td>
</tr>
<tr>
<td>Kidney of Cattle, Poultry, Pig and Sheep</td>
<td>1.0</td>
</tr>
<tr>
<td>Crustaceae</td>
<td>0.5</td>
</tr>
<tr>
<td>Molluscs</td>
<td>1.0</td>
</tr>
</tbody>
</table>
# ACTION REQUIRED AS A RESULT OF CHANGES IN ADI STATUS OR OTHER TOXICOLOGICAL RECOMMENDATIONS

<table>
<thead>
<tr>
<th>Substance</th>
<th>Previous ADI and other toxicological recommendations</th>
<th>Present ADI and other toxicological recommendations</th>
<th>Current Codex Uses</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Enzyme preparations</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><em>alpha</em>-Acetolactate decarboxylase</td>
<td>Not specified (temporary)</td>
<td>Not specified</td>
<td>None</td>
<td>Full ADI established</td>
</tr>
<tr>
<td>Maltogenic amylase</td>
<td>Not specified (temporary)</td>
<td>Not specified</td>
<td>None</td>
<td>Full ADI established</td>
</tr>
<tr>
<td><strong>Flavouring agent</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><em>trans</em>-Anethole</td>
<td>0 - 0.6 mg/kg bw (Temporary)</td>
<td>0 - 2 mg/kg bw</td>
<td>None</td>
<td>ADI increased</td>
</tr>
<tr>
<td>Furfural</td>
<td>No ADI allocated</td>
<td>No ADI allocated</td>
<td>None</td>
<td>No action required</td>
</tr>
<tr>
<td>Menthol</td>
<td>0 – 0.2 mg/kg bw</td>
<td>0 – 4 mg/kg bw</td>
<td>None</td>
<td>ADI increased</td>
</tr>
<tr>
<td><strong>Food colours</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Curcumin</td>
<td>0 – 0.1 mg/kg bw (temporary)</td>
<td>0 – 1 mg/kg bw (temporary)</td>
<td>Edible fats and oils; Margarine; Minarines; Mayonnaise; Bouillons and consommés; Butter and whey butter; Processed cheeses; Processed cheese preparations</td>
<td>Temporary ADI increased</td>
</tr>
<tr>
<td>Riboflavin from genetically modified <em>Bacillus subtilis</em></td>
<td>-</td>
<td>0 – 0.5 mg/kg bw (group ADI with synthetic riboflavin and riboflavin-5’-phosphate)</td>
<td>Riboflavin: Bouillons and consommés; Pickle cucumbers; Processed cheese preparations; Processed cheeses; Tilsiter; Limburger; Butterkäse; Romadur; Edelpilzkäse</td>
<td>No action required</td>
</tr>
<tr>
<td><strong>Glazing agent</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mineral oil (medium- and low-viscosity)</td>
<td>0 – 1 mg/kg bw (temporary)</td>
<td>0 – 1 mg/kg bw (temporary)</td>
<td>raisins</td>
<td>No action required</td>
</tr>
<tr>
<td>Class I⁴</td>
<td>0 – 0.01 mg/kg bw (temporary group ADI)</td>
<td>0 – 0.01 mg/kg bw (temporary group ADI)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Class II⁵ and Class III⁷</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

---

1. Only in those adopted standards.
2. Data were insufficient for establishing an ADI.
3. Results of a study of reproductive toxicity on a substance complying with the specifications for curcumin and information on the need and technological justification for alternative solvents for use in the current manufacturing processes of curcumin are required for evaluation in 2001.
4. Including P70(H) oil.
5. Information requested at the 44th meeting of the Committee is required for evaluation in 2002. This includes information about the compositional factors in mineral oils that influence their absorption and toxicity and a study in F344 rats of at least one year duration with a reversal period of one year. In addition, research on the pharmacokinetics of mineral oils and their potential effects on immune function know to be in progress should be submitted for review at that time.
6. Including N70(H) and N70(A) oils.
7. Including P15(H), N15(H) and N10(A) oils.
<table>
<thead>
<tr>
<th>Substance</th>
<th>Previous ADI and other toxicological recommendations</th>
<th>Present ADI and other toxicological recommendations</th>
<th>Current Codex Uses</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Preservatives</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Calcium hydrogen sulphite</td>
<td></td>
<td></td>
<td>Jams and jellies</td>
<td></td>
</tr>
<tr>
<td>Calcium metabisulphite</td>
<td></td>
<td></td>
<td>-</td>
<td></td>
</tr>
<tr>
<td>Calcium sulphite</td>
<td></td>
<td></td>
<td>-</td>
<td></td>
</tr>
<tr>
<td>Potassium hydrogen sulphite</td>
<td></td>
<td></td>
<td>-</td>
<td></td>
</tr>
<tr>
<td>Potassium metabisulphite</td>
<td></td>
<td></td>
<td>Quick frozen French-fried potatoes; concentated pineapple juice with preservatives; Quick frozen lobsters</td>
<td></td>
</tr>
<tr>
<td>Potassium sulphite</td>
<td>0 – 0.7 mg/kg bw (group ADI)</td>
<td>0 – 0.7 mg/kg bw (group ADI)²</td>
<td>Quick frozen French-fried potatoes; concentrated pineapple juice with preservatives; Quick frozen lobsters; Quick frozen shrimps and prawns</td>
<td>Group ADI maintained.</td>
</tr>
<tr>
<td>Sodium hydrogen sulphite</td>
<td></td>
<td></td>
<td>Quick frozen French-fried potatoes; concentrated pineapple juice with preservatives</td>
<td></td>
</tr>
<tr>
<td>Sodium metabisulphite</td>
<td></td>
<td></td>
<td>Quick frozen French-fried potatoes; Mango chutney; Quick frozen lobsters; Quick frozen shrimps and prawns</td>
<td></td>
</tr>
<tr>
<td>Sodium sulphite</td>
<td></td>
<td></td>
<td>Quick frozen French-fried potatoes; Mango chutney; Quick frozen lobsters; Quick frozen shrimps and prawns</td>
<td></td>
</tr>
<tr>
<td>Sodium thiosulphite</td>
<td></td>
<td></td>
<td>-</td>
<td></td>
</tr>
</tbody>
</table>

² The Committee reiterated its recommendation made at the 30th meeting that, when a suitable alternative method of preservation exists, its use should be encouraged, particularly in those applications (e.g. control of enzymic browning in fresh salad vegetables) in which the use of sulphites may lead to high levels of acute exposure and which have most commonly been associated with life-threatening adverse reactions. Appropriate labelling would help to alert individuals who cannot tolerate sulphites.
<table>
<thead>
<tr>
<th>Substance</th>
<th>Previous ADI and other toxicological recommendations</th>
<th>Present ADI and other toxicological recommendations</th>
<th>Current Codex Uses</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sulphur dioxide</td>
<td></td>
<td>White sugar; Powdered sugar; Fructose; Powdered dextrose; Dextrose anhydrous; Dextrose monohydrate; Soft sugars; Glucose syrup; Dried glucose syrup; Canned chestnuts; Pickled cucumbers; Raisins; Dried apricots; Jams and jellies; Citrus marmalade; Vinegar; Wheat flour; Concentrated pineapple juice with preservatives</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sweetening agent</td>
<td></td>
<td>-</td>
<td>No ADI allocated⁹</td>
<td>None</td>
</tr>
<tr>
<td>Stevioside</td>
<td></td>
<td></td>
<td>None</td>
<td>No action required</td>
</tr>
<tr>
<td>Thickening agents</td>
<td></td>
<td>Not specified</td>
<td>GSFA Table 3¹¹; Canned green and wax beans; Canned sweet corn, Canned mushrooms, Canned asparagus, Canned green peas; Canned palmito; Pickled cucumbers; Canned carrots; Processed cheese preparations; Cottage cheese; Cream cheese; Flavoured yoghurt and products heat-treated after fermentation; Cream; Evaporated milks; Minarine; Mayonnaise; Infant formula, Follow up formula; Bouillons and consommèes; Quick frozen blocks of fish fillet, minced fish flesh and mixture of fillets and minced fish flesh; Quick frozen fish sticks, fish portions and fish fillets-breaded or in batter; Canned finfish; Canned sardines and sardine-type products; Canned tuna and canned bonito</td>
<td>New temporary group ADI</td>
</tr>
</tbody>
</table>

⁹ An ADI could not be established because the data were insufficient and because specifications were not prepared.

¹⁰ Clarification of the significance of the promotion of colon cancer observed in experiments in rats is required for evaluation in 2001.

¹¹ Additives Permitted for Use In Food In General, Unless Otherwise Specified, In Accordance with GMP
<table>
<thead>
<tr>
<th>Substance</th>
<th>Previous ADI and other toxicological recommendations</th>
<th>Present ADI and other toxicological recommendations</th>
<th>Current Codex Uses¹</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Processed <em>Eucheuma seaweed</em></td>
<td>0 – 20 mg/kg bw (temporary)</td>
<td>Not specified (group ADI)¹²</td>
<td><em>Na CMC: GSFA Table 3¹²; Mayonnaise; Minarine; Bouillons and consommés; Cottage cheese; Flavoured yoghurt and products heat-treated after fermentation; Cream; Processed cheese preparations; Quick frozen blocks of fish fillet, minced fish flesh and mixture of fillets and minced fish flesh; Quick frozen fish sticks, fish portions and fish fillets-breaded or in batter; Canned finfish; Canned sardines and sardine-type products; Canned tuna and canned bonito</em></td>
<td>None</td>
</tr>
<tr>
<td>Sodium carboxymethyl cellulose, enzymatically hydrolyzed</td>
<td>-</td>
<td>Not specified (group ADI)¹²</td>
<td><em>Na CMC: GSFA Table 3¹²; Mayonnaise; Minarine; Bouillons and consommés; Cottage cheese; Flavoured yoghurt and products heat-treated after fermentation; Cream; Processed cheese preparations; Quick frozen blocks of fish fillet, minced fish flesh and mixture of fillets and minced fish flesh; Quick frozen fish sticks, fish portions and fish fillets-breaded or in batter; Canned finfish; Canned sardines and sardine-type products; Canned tuna and canned bonito</em></td>
<td>None</td>
</tr>
<tr>
<td>Miscellaneous substances</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>gamma-cyclodextrin</td>
<td>-</td>
<td>Not specified (temporary)</td>
<td>None</td>
<td></td>
</tr>
<tr>
<td>Glucono delta-lactone</td>
<td>Not specified</td>
<td>Not specified (group ADI)</td>
<td><em>GSFA Table 3¹²; Luncheon meat, Cooked cured chopped meat</em></td>
<td>New group ADI (no change for glucono delta-lactone)</td>
</tr>
<tr>
<td>Calcium gluconate</td>
<td>0 – 50 mg/kg bw¹⁴</td>
<td>Not specified (group ADI)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Magnesium gluconate</td>
<td>0 – 50 mg/kg bw¹⁴,¹⁵</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Potassium gluconate</td>
<td>0 – 50 mg/kg bw¹⁴,¹⁶</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sodium gluconate</td>
<td>0 – 50 mg/kg bw¹⁴,¹⁶</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Polyglycitol syrup</td>
<td>-</td>
<td>Not specified¹⁸</td>
<td>None</td>
<td></td>
</tr>
</tbody>
</table>

¹² Included in the group ADI for modified cellulosics: ethyl cellulose, ethylhydroxyethyl cellulose, hydroxypropyl cellulose, hydroxypropyl methyl cellulose, methyl cellulose, methyl ethyl cellulose and sodium carboxymethyl cellulose.
¹³ Additives Permitted for Use In Food In General, Unless Otherwise Specified, In Accordance with GMP
¹⁴ Also includes the free acid
¹⁵ Intake limited by laxative action.
¹⁶ No restriction provided that the contribution made to food is assessed and considered acceptable.
¹⁷ Additives Permitted for Use In Food In General, Unless Otherwise Specified, In Accordance with GMP
¹⁸ Group ADI for materials conforming to the specifications for polyglycitol syrup and maltitol syrup.
FOOD ADDITIVES AND CONTAMINANTS PROPOSED
FOR EVALUATION BY JECFA

Food additives for toxicological evaluation
and development of specifications

- aspartame-acesulfame salt (Netherlands)
- benzoyl peroxide (CCFAC)
- cochineal extract, carmine, and carminic acid (potential allergenicity) (Canada)
- cross-linked sodium carboxymethyl cellulose (Netherlands)
- flavouring agents (United States)
- lycopene (Netherlands)
- nitrous oxide (CCFAC)
- calcium in food additives (Canada)
- stearyl tartrate (CCFAC)
- d-tagatose (Denmark)
- trehalose (United Kingdom)
- food additives removed earlier from the GSFA (CCFAC)

Contaminants and naturally occurring toxins

- ochratoxin A (United States)
- cadmium (Japan, United States)
- dioxins and dioxin-like PCBs (CCFAC)
- fumonisins (United States, IPCS)
- chloropropanols (United States)
- ethyl carbamate (CCFAC)
- glycyrrhizic acid (Denmark)
- nitrate (Netherlands)
- phenylhydrazines (including agaritine) (Denmark)
- polycyclic aromatic hydrocarbons (Denmark, Netherlands, Canada)
- tin (acute reference dose) (CCFAC)
- trichothecenes (including T2 and DON) (Netherlands, China)
Report of the 31st Session of the Codex Committee on Food Additives and Contaminants

Appendix II - Draft General Standard for Food Additives
Additives Permitted for use under Specified Conditions in Certain Food Categories or Individual Food Items

The following section was omitted and should be included in the Appendix:

<table>
<thead>
<tr>
<th>STEARYL CITRATE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stearyl Citrate</td>
</tr>
</tbody>
</table>

Function: Antifoaming Agent, Emulsifier, Sequestrant

<table>
<thead>
<tr>
<th>Food Cat. No.</th>
<th>Food Category</th>
<th>Max Level</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>02.1</td>
<td>Fats and oils essentially free from water</td>
<td>GMP</td>
<td></td>
</tr>
<tr>
<td>02.2.1.2</td>
<td>Margarine and similar products (e.g., butter-margarine blends)</td>
<td>100 mg/kg</td>
<td>Note 15</td>
</tr>
<tr>
<td>05.3</td>
<td>Chewing gum</td>
<td>15000 mg/kg</td>
<td></td>
</tr>
<tr>
<td>14.1.4</td>
<td>Water-based flavoured drinks, including &quot;sport&quot; or &quot;electrolyte&quot;</td>
<td>500 mg/kg</td>
<td></td>
</tr>
</tbody>
</table>