CODEX ALIMENTARIUS COMMISSION

Food and Agriculture Organization of the United Nations

World Health Organization

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Agenda Item 4a, 4b **CRD3**

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD ADDITIVES

Fifty-third Session, 27 - 31 March 2023

REPORT OF THE PHYSICAL WORKING GROUP (25 MARCH 2023) ON ENDORSEMENT AND/OR REVISION OF MAXIMUM LEVELS FOR FOOD ADDITIVES AND PROCESSING AIDS IN CODEX STANDARDS AND

THE PHYSICAL WORKING GROUP (25 MARCH 2023) ON THE ALIGNMENT OF THE FOOD ADDITIVE PROVISIONS OF COMMODITY STANDARDS AND RELEVANT PROVISIONS OF THE GSFA

The 52nd session of the CCFA (CCFA52) agreed to establish a Physical Working Group (PWG), chaired by Australia to meet prior to CCFA53. The PWG was to consider and prepare recommendations for the plenary on the report of the Electronic Working Group (EWG) on Alignment; and the endorsement of food additive provisions referred by commodity committees (REP 21/FA para 109).

The Committee also agreed to establish an Alignment EWG chaired by Australia and co-chaired by the United States of America (USA) and Japan, and working in English only (REP 21/FA para 107) to consider:

a) re-circulating for a third time the alignment of the following milk and milk products commodity standards which were circulated twice for comments in 2020: CXS 207-1999; CXS 243-2003; CXS 253-2006; CXS 262-2006; CXS 281-1971; CXS 282-1971; CXS 288-1976; CXS 290-1995 and CXS 331-2017;

b) investigating the development and implementation issues associated with establishing Table 3 notes in the GSFA, in consultation with the Codex Secretariat (*ref. CRD03 recommendation 6*);

c) whether the information in the Procedural Manual is sufficient or if amendments are required to ensure future divergence does not occur, taking into account the Guideline Document on Avoiding Future Divergence of Food Additive Provisions in the GSFA with Commodity Standards, (*ref. CRD03 recommendation 10*);

d) CCPFV food additives provisions to resolve the technical issues identified by the VWG in their consideration of endorsement, specifically for: Standard for Mango Chutney; Standard for Gochujang; and Standard for Chilli Sauce (*ref. CRD03 recommendation 4*);

e) the alignment of the following CCNFSDU commodity standards: CXS 72-1981; CXS73-1981; CXS 74-1981; CXS 156-1987; CXS 181-1991; CXS 203-1995; and the Guideline for the Ready to Use Therapeutic Foods (RUTF) (*ref. Brought forward from Workplan and CRD3 recommendation 3*); and

f) alignment for the regional standards: CCAFRICA (CXS 325R-2017); CCEURO (CXS 40R-1981) (*ref. Brought forward from Workplan*).

The Alignment and Endorsement VWGs were chaired by Australia (Steve Crossley) with co-rapporteurs provided by the USA (LaShonda Cureton) and Japan (Kazuhiro Sakamoto).

The Chair warmly welcomed the delegates to the PWGs and thanked all those delegations who had participated in the Alignment EWG since the last session of the Committee. The Chair also acknowledged the hard work undertaken in the drafting of CX/FA 23/53/6, including by the USA and Japan as co-chairs of the Alignment EWG, and the technical input by the IDF in relation to the CCMMP standards. The Chair also highlighted the significant contribution to the alignment work by Dr Mark FitzRoy from Australia who unfortunately was unable to attend the current Committee,

The following Members and Observer Organisations participated as members of the EWG: Australia, Belgium, Canada, China, Ecuador, European Union, France, Germany, Guatemala, India, Indonesia, Japan, Netherlands, New Zealand, Philippines, Republic of Korea, Singapore, Sweden, United Kingdom, United States of America, CCC, FIA, ICBA, IDF, IFAC, IFU, IICA, ILSI, IOFI, ISDI and NATCOL.

The Working Group was also supported by the Codex Secretariat, Dr. Zhang LingPing.

1. Endorsement of food additive provisions in commodity standards

The Chair introduced the task of the WG and indicated that its role was to provide the CCFA with recommendations in relation to the endorsement of food additives presented by commodity committees. The WG Chair emphasised that the commodity committee had already considered the technological function of the food additives.

Food additive provisions for Endorsement were received from five Committees as detailed in CX/FA 23/53/5, as follows:

- the 22nd Session of the Codex Committee on Fresh Fruits and Vegetables (REP22/FFV) related to:
    - Standard for onions and shallots (adopted by CAC45 at Step 5/8 subject to endorsement of its food labelling and food additive provisions)
    - Standard for berry fruits (adopted by CAC45 at Step 5/8 subject to endorsement of its food labelling and food additive provisions)
    - Standard for fresh dates (adopted by CAC45 at Step 5 subject to endorsement of its food labelling and food additive provisions)
- the 24th Session of the FAO/WHO Coordinating Committee for Africa (REP22/AFRICA) related to:
    - Regional standard for dried meat (adopted by CAC45 at Step 5/8 subject to endorsement of its food labelling and food additive provisions)
- the sixth Session of the Codex Committee on Spices and Culinary Herbs (REP22/SCH) related to:
    - Standard for dried or dehydrated chilli pepper and paprika (adopted by CAC45 at Step 5/8 subject to endorsement of its food labelling and food additive provisions)
    - Standard for dried small cardamom (adopted by CAC45 at Step 5 subject to endorsement of its food labelling and food additive provisions)
    - Standard for spices derived from dried fruits and berries- Allspice, Juniper berry, and Star anise (adopted by CAC45 at Step 5 subject to endorsement of its food labelling and food additive provisions)
- the 22nd Session of the FAO/WHO Coordinating Committee for Asia (REP23/ASIA) related to:
    - Proposed draft regional standard for soybean products fermented with Bacillus species (adopted by CAC45 at Step 5/8 subject to endorsement of its food labelling and food additive provisions)
    - Proposed draft regional standard for cooked rice wrapped in plant leaves (adopted by CAC45 at Step 5/8 subject to endorsement of its food labelling and food additive provisions)
- the 22nd Session of the FAO/WHO Coordinating Committee for Latin America and the Caribbean (REP23/LAC) related to:
    - Insertion of the food additive section in the Regional Standard for Culantro Coyote (CXS 304R-2011)
    - Insertion of the food additive section in the Regional Standard for Lucuma (CXS 305R–2011)

The Chair noted there were eleven standards for consideration of endorsement of food additive provisions.

CCFFV

The Chair noted that the draft standards from CCFFV (Standard for onions and shallots; Standard for berry fruits; Standard for fresh dates), that no food additives are permitted for these standards and were provided for information only.

Recommendation 1

The WG recommends that the Committee note the food additive provisions for the draft standards provided by CCFFV that did not permit any food additives. These were provided for information only.

CCAFRICA

The Chair noted that CCAFRICA's Regional Standard for dried meat proposed for endorsement that antioxidants and preservatives used in accordance with food category 08.2 "Processed meat, poultry, and game products in whole pieces or cuts" in the GSFA.

The chair proposes the minor editorial changes for the food additive section of the standard for dried meat. The Chair's proposal was to endorse the food additive provision as provided by CCAFRICA which was supported.

Recommendation 2

The WG recommends that the Committee endorses the proposed food additive provisions for antioxidants and preservatives in FC 08.2 – Processed meat, poultry, and game products in whole pieces or cuts for the Regional Standard for dried meat with editorial changes for the text provided by CCAFRICA.

CCSCH

The Chair noted that CCSCH proposed for endorsement that anticaking agents listed in Table 3 of the GSFA are acceptable for powdered form of three standards. These standards are: Standard for dried or dehydrated chilli pepper and paprika; Standard for dried small cardamom; and Standard for spices derived from dried fruits and berries- allspice, juniper berry, and star anise. The Standard for dried small cardamom proposed use for ground/powdered form rather than just powdered form.

The chair proposes the minor editorial changes for the food additive section of the Standard for dried small cardamon. The Chair's proposal was to endorse the food additive provision as provided by CCSCH which was supported.

Recommendation 3

The WG recommends that the Committee endorses the proposed food additive provisions for the use of anticaking agents in Table 3 of the GSFA in powdered form of foods conforming to the Standard for dried or dehydrated chilli pepper and paprika; and Standard for spices derived from dried fruits and berries- allspice, juniper berry, and star anise; as well in ground/powdered form of product conforming to the Standard for dried small cardamom with editorial changes for the text provided by CCSCH.

CCASIA

The Chair noted that the draft Regional Standard for soybean products fermented with *Bacillus* species from CCASIA permitted no food additives and was provided for information only. No comments were received on this standard.

Recommendation 4

The WG recommends that the Committee note the food additive provisions for the draft Regional Standard for soybeans products fermented with *Bacillus* species provided by CCASIA that did not permit any food additives. This is provided for information only.

The Chair further noted that CCASIA proposed food additive provisions for the draft Regional Standard for cooked rice wrapped in plant leaves be endorsed. It proposes that acidity regulators, antioxidants, colours, preservatives and stabilizers listed in food category 06.7 "Pre-cooked or processed rice products including rice cakes (Oriental type only)" of the GSFA and acidity regulators, antioxidants, colours, emulsifiers, flavour enhancers, preservatives, stabilisers and thickeners in Table 3 of the GSFA be acceptable for foods conforming to the standard.

The Chair noted that food additives listed in Food Category 06.7 do not have functional class of acidity regulator, anticaking agent and preservative and the proposal of one Member Delegation to delete these functional classes seemed appropriate.

The Chair also noted that large number of functional classes in Table 3 were listed in the regional standard and one Member Country needs preservatives only for refrigerated products. The chair proposed that this standard be referred to CCASIA. One Member Country requested that this standard be endorsed by CCFA since preservative was deleted from the text.

Recommendation 5

The WG recommends that the Committee endorse the proposed food additive provisions for colours and stabilizers in FC 06.7 (*Pre-cooked or processed rice products, including rice cakes (Oriental type only)*) and acidity regulators, antioxidants, colours, preservatives, stabilizers, emulsifiers, flavour enhancers and thickeners in Table 3 of the GSFA conforming to the Regional Standard for Cooked Rice Wrapped in Plant Leaves.

CCLAC

The Chair noted that the two Regional standards from CCLAC Regional Standard for cilantro coyote (CXS 304R-2011) and Regional Standard for Lucuma (CXS 305R-2001) that no food additives are permitted for these standards and were provided for information only. No comments were received on these standards.

Recommendation 6

The WG recommends that the Committee note the food additive provisions for the two Regional standards provided by CCLAC do not permit any food additives. These were provided for information only.

2. Alignment of the food additive provisions of commodity standards and relevant provisions of the GSFA

The Chair outlined the history of the alignment work and reminded the WG that the aim was to align the food additive provisions of the Commodity Standards with those of the GSFA. The Chair reiterated that the WG's overarching principle is to make the GSFA the single reference point for food additives in the Codex Alimentarius and should therefore take account of any food additive provisions in the Commodity Standards.

The Codex Information Document titled "Guidance to Commodity Committees on the Alignment of Food Additive Provisions"[1], contains a decision tree describing the process under which Commodity Standards are aligned. This Codex Information Document was finalised at CCFA50 and currently guides the alignment between the food additive provisions of the Commodity Standards with those of the GSFA.

The alignment proposals contained in CX/FA 23/53/6 were based on the work of an electronic working group (EWG), led by Australia and co-chaired by the United States of America and Japan, in which three rounds of working papers were distributed for comments.

In considering the alignment of the food additive provisions of commodity standards and relevant provisions of the GSFA the WG considered information provided by the EWG in CX/FA 23/53/6 and comments from Member Countries (Senegal, EU, Thailand, and USA) and Observer organisations (ISDI) in CRDs 10, 13, 15, 16, 18, and 19. The Chair made some general remarks in relation to issues raised in these CRDs which have been considered and addressed.

An explanation document detailing key issues and the decisions taken during the work of the EWG was provided in Appendix 1 of CX/FA 23/53/6 mainly related to alignment of CCMMP standards. Additional explanations relating to the alignment of CCPFV standards was provided up front in Appendix 7. Appendix 8 was the comparable explanation document detailing key issues and decisions made relating to the alignment of CCNFSDU standards (including one guideline).

CX/FA 23/53/6 contained proposed amendments addressing the EWG Terms of Reference in the appendices 2, 3, 4, 5, 6, 7, 9 and 10.

The Chair wanted to discuss some of the larger broader issues before considering those more detailed questions listed in the Appendices (1, 7 and 8).

Deferring alignment of CXS 243-2003 and CXS 288-1976

The Chair noted that the two standards CX 243 and CXS 288 were considered by several EWG members to be very complicated and therefore they recommended further consideration of their alignment should occur before formal alignment occurred. The Chair proposed that option to the PWG. There was discussion on this recommendation with agreement of the proposal.

The Chair noted that some proposals in the physical working group on the GSFA overlap with work in CXS 243-2003 and CXS 288-1976 and that information should also be considered in the future work.

Recommendation 7

The WG recommends that the Committee agree to deferring the alignment of both CXS 243-2002 and CXS 288-1976 to allow the next EWG the opportunity to further consider options for alignment.

Table 3 notes (Appendix 4 and 5)

The Chair provided a background and history of this topic and noted it was listed in the Terms of Reference of the EWG to investigate the development and implementation issues associated with establishing Table 3 notes in the GSFA, in consultation with the Codex Secretariat. CCFA52 endorsed in-principle the introduction of Table 3 notes to the GSFA as this would ensure clarity in the use of food additives with numeric use levels,

[1] http://www.fao.org/fileadmin/user_upload/codexalimentarius/committee/docs/INF_CCFA_e.pdf

and so avoid potentially complicated requirements that could arise once a commodity standard has been aligned.

There was very good agreement of the EWG on the development of Table 3 notes with details in Appendix 4. Appendix 4 also provides the Chair's recommendation for which support was sought from the PWG to recommend to the Committee. The Chair considered all the points are non-controversial and had been supported by the EWG, except the last point. This relates to the use of Table 3 notes to identify the function class of the additive.

The Chair proposed to the PWG that Table 3 notes for identification of functional class be used only on a case-by-case basis when considered important. One Observer organisation noted the information contained in Table Three lists all the functional classes applicable to the food additives as well as lists the commodity standards where these food additives are allowed. However, the functional class for which the food additive is allowed in the commodity standard is not explicitly listed. One Member Country requesting that Table 3 notes include the functional class notes on a case-by-case basis. Another Member Country noted that information on the specific functional class allowed is already captured in the "References to Commodity Standards for GSFA Table 3 Additives" section of the GSFA. As a result of these interventions, the Chair revised his proposal to the PWG to not include information on the functional classes in Table 3 notes. This was agreed by the PWG though it was recognised that this was a complex issue which may require some further consideration.

The Chair sought agreement from the PWG to the development of Table 3 notes with the proposed features. The Chair noted the Codex Secretariat had concerns about how to enact Table 3 notes within the online version of the GSFA. However, the PWG was asked to agree in principle to the development of Table 3 notes and take that recommendation to the Committee.

Recommendation 8

The WG recommends the in-principle agreement for the development of Table 3 notes with the features listed at the front of Appendix 4 to the Committee. The WG notes that the Committee does not include information on the functional classes in Table 3 notes and develop Table 3 notes with the understanding that further discussions are needed to ensure full clarity on the utility of Table three notes moving forward. The development of Table 3 notes will also depend on when Codex Secretariat is able to make changes to the online version.

Evaluation of whether the information in the Procedural Manual is sufficient or if amendments are required to ensure future divergence does not occur (Appendix 6 of CX/FA 23/53/6)

The Chair provided the background and summary of the reason for this work. It is considered important that once alignment of commodity standards has occurred new food additive provisions should only be considered by the CCFA. This is to ensure divergence of food additive provisions does not occur that would then require further alignment work to be undertaken. The CCFA52 agreed to a "*Guideline on avoiding future divergence of food additive provisions in the GSFA*". However, a concern remained that the Guideline might not be sufficient to ensure further divergence does not occur and maybe changes to the Procedural Manual may be required. Therefore, it was agreed that an assessment be made to evaluate whether the information in the Procedural Manual was sufficient to avoid future divergence and if not what amendments could be proposed.

After consideration of the issue by the EWG in submissions to the various circulars the Chair introduced the recommendations in Appendix 6 that the Procedural Manual be amended with the new text provided in Annex 2. It is also suggested that some of this new text could be removed once the alignment of all commodity standards has been completed.

The Chair noted comments received in the CRDs on the recommendation to update the Procedural Manual. The Chair also highlighted that some regional committees and commodity committees continue to develop new commodity standards. Recent, examples of this are the new Regional Standard for quick frozen dumpling (CCAsia), the CCAfrica's Regional Standard for Fermented Cooked Cassava-based Products (CXS 334R-2020) and the Regional Standard for Fresh Leaves of Gnetum spp. This adds to the list of Commodity Standards still requiring Alignment. It was also noted that in the Procedural Manual, the document titled "Format for Codex Commodity Standards" outlines various options for food additive sections and that this aspect of the Procedural Manual may also require revision. These additional issues were not explicitly considered as part of the eWGs consideration in the drafting of Appendix 6.

Given the complexity of the issues related to the alignment of commodity standards, the Chair recommended a discussion paper be drafted. The Chair noted that the discussion paper could be developed either by a lead member country with co-authors, or by the EWG on Alignment. However, the latter approach may impact on the other alignment work that the EWG could manage. The discussion paper would consider the full range of options to address the outstanding issues associated with divergence and would be discussed at the next session of the CCFA.

The Codex Secretariat clarified that there was no clear rule for the revision of the Procedural Manual and that consultation with commodity and regional committees may be necessary in developing the GSFA as a single reference.

Recommendation 9

The WG recommends that a discussion paper be developed to further explore divergence between the GSFA and commodity committees and to consider the full range of options to address the issue.

Discussion of Key Issues

The Chair raised other issues from Appendices 1, 7 and 8 that were considered appropriate for the PWG to consider. During the discussion, the Chair also addressed the responses in the CRDs to CX/FA 23/53/6 for each agenda item in turn.

Comments on additional issues noted in Appendix 1 (CCMMP Standards)

Issue 7 – Functional class for Sodium sesquicarbonate (INS 500(iii))

The Chair noted that CXS 253-2006 lists Sodium sesquicarbonate (INS 500(iii)) with the functional class of stabiliser and thickener, but they are not listed as such in CXG 36-1989.

The Chair recommended this issue to be addressed by the EWG on INS.

Recommendation 10

The WG recommends the Committee task the EWG for INS to address whether Sodium sesquicarbonate (INS 500(iii)) has the functional class of stabiliser and thickener.

Issue 8 – Matters for the Codex Secretariat - Standard for Mozzarella (CXS 262-2006)

The Chair noted that EWG Alignment had noted errors in the tables to Annex C in the GSFA where the Standard for Mozzarella is erroneously listed as CXS 262-2007. The correct standard is CXS 2007-2006. The amendments apply to pages 50, 57 and 60 of the current 2021 GSFA version. The Chair recommended this correction be addressed by the Codex Secretariat.

The Chair noted that Note 236 “Excluding products conforming to the Standard for Cream and Prepared Creams (reconstituted cream, recombined cream, prepackaged liquid cream) (CODEX STAN 288-1976)” in the GSFA be replaced by XS288. The Chair noted that the Codex Secretariat could make this change to the GSFA as an editorial correction.

Recommendation 11

The WG recommends the Committee request Codex Secretariat amend the reference to Standard for Mozzarella in the tables to Annex C in the GSFA from Codex Standard 262-2007 to Codex Standard 262-2006.

The WG recommends the Committee requests the Codex Secretariat to replace Note 236 with XS288 throughout the GSFA.

Comments on issues noted in Appendix 7 (CCPFV Standards)

The Chair noted that Appendix 7 included two issues for discussion related to the functional class of Sodium thiosulphate (INS 539) (Issue 3) and Chlorophylls and chlorophyllins, copper complexes (INS 141(i),(ii)) in Food Category 12.6 (Issue 5).

Issue 3 – Preservatives in CXS 306-2011

The Chair noted that the food additive Sodium thiosulfate (INS 539) does not have the functional class of preservative but it is listed in CXS 306-2011 under that functional class. The Chair proposed the option of applying an exclusion note; or to request the EWG on INS assess whether preservative is an appropriate functional class for the food additive.

The Chair proposed to task the EWG for INS to consider whether sodium thiosulfate (INS 539) has the functional class of preservative.

Recommendation 12

The WG recommends the Committee task the EWG for INS to consider whether Sodium thiosulfate (INS 539) has the functional class of preservative.

Issue 5 – Use of chlorophylls and chlorophyllins, copper complexes (INS 141(i),(ii))

The Chair introduced the issue with the reporting basis of the provisions for Chlorophylls and chlorophyllins, copper complexes (INS 141(i),(ii)) in Food Category 12.6 and sub-categories corresponding to the Standard for Chili Sauce (CXS 306-2011) for the alignment of CXS 306.

The Chair proposed that Note 62 (as copper) and new Note ("Except for use in foods conforming to the Standard for Chili Sauce (CXS 306-2011) at 30 mg/kg as copper") be added to the provisions.

Recommendation 13

The WG recommends new note ("Except for use in foods conforming to the Standard for Chili sauce (CXS 306-2011) at 30 mg/kg as copper") be attached to the provisions for Chlorophylls and chlorophyllins, copper complexes (INS 141(i),(ii)) under Food Category 12.6.

Comments on issues noted in Appendix 8 (CCNFSDU Standards)

The Chair noted that Appendix 8 provided a discussion of a number of issues and the Chair's proposals from EWG comments for the alignment of CCNFSDU standards and the new guideline. The Chair noted the EWG of Alignment provided the proposed amendments to the food additive provisions for the Codex Standard for Follow-Up Formula (CXS 156-1987) within Appendix 9 of CX/FA 23/53/6. The Chair noted that the EWG on Alignment was aware that CCNFSDU was reviewing the Standard for Follow-Up Formula, which occurred at CCNFSDU43 meeting in early March 2023. The Chair stated that the draft standard will be forwarded by CCNFSDU to the CAC46 for adoption which includes the section relevant for food additive provisions for the draft standard.

The Chair recommended the PWG accept the alignment amendments proposed to the draft standard and the relevant entries from the addendum document (CX/FA 23/53/6 Add. 1) be added into the alignment amendments within annex 4. This ensures that CAC46 will also have the aligned food additives sections from CCFA53 at the same time as the draft standard from CCNFSDU43.

Replace the ML units of mg/kg to mg/L for FC 13.1 and subcategories

The Chair stated that comments requesting the replacement of the ML units of mg/kg to mg/L for Food Categories 13.1 and subcategories to align with the relevant commodity standards were received and agreed during the EWG circulars. The Chair noted that concern had been expressed by Codex Secretariat that this may be problematic to make changes on electronic versions of the GSFA. The Chair noted these concerns but considered this was something that a solution should be obtained. In the interim the Alignment EWG had proposed a note to achieve this same outcome.

Recommendation 14

The WG recommends the Committee agree in principle that the ML units for FC 13.1 and subcategories be changed from mg/kg to mg/L. The WG further requests the Codex Secretariat to consider options to implement this recommendation.

Functional class of carrier for INS 421, 1450 and 301

The Chair noted during the alignment of a number of CCNFSDU standards that the food additives Mannitol (INS 421), Starch sodium octenyl succinate (INS 1450) and Sodium ascorbate (INS 301) function as a 'nutrient carrier'. The food additives are listed as such in CXG 10-1979, but do not have that functional class in CXG 36-1989.

Recommendation 15

The WG recommends the Committee task the EWG for INS to consider whether Mannitol (INS 421), Starch sodium octenyl succinate (INS 1450) and Sodium ascorbate (INS 301) have the functional class of carrier, specifically for use as a nutrient carrier for CCNFSDU standards.

Carry-over principle for other relevant CCNFSDU standards

The Chair noted that during the alignment of CCNFSDU standards it was noted that the carry-over principle statements were not uniformly listed in relevant standards. The Chair recommended to add the carry-over principle statements or amend those already listed to the relevant commodity standards CXS 72-1981, CXS 73-1981, CXS 74-1981 and CXS 156-1987. Review of the commodity standards suggest the carry-over principle statements are already indicated and can be amended as necessary.

Recommendation 16

The WG recommends the Committee agree to amending the standard carry-over principle statements to relevant CCNFSDU standards CXS 72-1981, CXS 73-1981, CXS 74-1981 and CXS 156-1987 (current and new draft). It also recommends the Committee agree to communicating this proposal to CCNFSDU since it has recently reviewed CXS 156-1987.

Does CXS 73-1981 allows nutrient carriers?

The Chair noted there was disagreement in the EWG on whether CXS 73-1981 permits the use of the food additives listed in CXG 10-1979 Part D as nutrient carriers or not. Due to this impasse the proposal is to request the CCNFSDU to consider whether this is the case or not. Doing this will delay the alignment of CXS 73-1981.

One Observer Organisation noted that both CXS 73-1981 and CXS 74-1981 had a reference to CXG 10-1979, which had been noted and discussed within the three circulars but agreement had not been reached. The Chair clarified that the Committee should seek clarity from the CCNFSDU.

Recommendation 17

The WG recommends that the Committee asks the CCNFSDU to consider whether CXS 73-1981 permits the use of the food additives listed in CXG 10-1979 Part D as nutrient carriers.

Alignment of Commodity Standards

The Chair discussed the Alignment of the Commodity Standards. The Chair noted that some of the proposed amendments for alignment were also addressed by the PWG on GSFA and are reflected in this Alignment PWG report as notes in the Tables to ensure consistency.

Alignment of Commodity Standards related to Milk and Milk Products (CCMMP)

The Chair noted that the Alignment EWG had prepared proposals for the alignment of nine (9) milk and milk products (CCMMP), with the assistance of the IDF, *Milk powders and cream powder* CXS 207-1999; *Fermented milks* CXS 243-2003; *Dairy fat spreads* CXS 253-2006; *Mozzarella* CXS 262-2006; *Evaporated milks* CXS 281-1971; *Sweetened condensed milks* CXS 282-1971; *Cream and prepared creams* CXS 288-1976; *Edible casein products* CXS 290-1995 and *Dairy permeate powders* CXS 331-2017. Noting the earlier recommendation to defer the alignment of CXS 243-203 and CXS 288-1976 it is proposed to align seven standards.

Recommendation 18

The WG recommends the amendments to the following CCMMP Commodity Standards as a result of the alignment exercise: CXS 207-1999; CXS 253-2006; CXS 262-2006; CXS 281-1971; CXS 282-1971; CXS 290-1995 and CXS 331-2017, as well as amendments to the GSFA.

The recommended amendments are contained in Annex 1 (amendments to the commodity standards) and Annex 2 (amendments to the GSFA).

Alignment of Commodity Standards related to Processed Fruits and Vegetables (CCPFV)

The Chair noted that the Alignment EWG had prepared proposals for the alignment of the following CCPFV Commodity Standards: *Mango Chutney* (CXS 160-1987), *Gochujang* (CXS 294-2009), and *Chili Sauce* (CXS 306-2011).

In relation to comments from a member the Chair noted that alignment EWG considered the current version of the Standard for Mango Chutney. Therefore, the proposed changes to the Commodity Standards and to the GSFA provided in Appendix 7 of CX/FA 23/53/6 are unchanged and contained in Annex 3.

Recommendation 19

The WG recommends the amendments to the following CCPFV Commodity Standards as a result of the alignment exercise: CXS 160-1987, CXS 294-2009 and CXS 306-2011 and the changes to the GSFA.

The recommended amendments are contained in Annex 3.

Alignment of Commodity Standards related to Nutrition and Foods for Special Dietary Uses (CCNFSDU)

The Chair noted that the Alignment EWG had prepared proposals for the alignment of the following CCNFSDU Commodity Standards: *Infant formula and formulas for special medical purposes for infants* (CXS 72-1981), *Canned baby foods* (CXS 73-1981), *Processed cereal based foods for infants and children* (CXS 74-1981), *Follow-up formula* (CXS 156-1987), *Formula foods for use in weight control diets* (CXS 181-1991) and *Formula foods for use in very low energy diets for weight management* (CXS 203-1995), as well as the *Guidelines for Ready-to-use therapeutic foods* (CXG 95-2022).

Recommendation 20

The WG recommends the amendments to the following CCNFSDU Commodity Standards as a result of the alignment exercise: CXS 72-1981, CXS 73-1981, CXS 74-1981, CXS 156-1987 (and the draft Follow-Up Formula), CXS 181-1991, and CXS 203-1995, as well as the Guidelines for Ready-to-use therapeutic foods (CXG 95-2022), as contained in Annex 4.

The Chair noted the issue to discuss the written comments and outstanding issues from the EWG. The proposed changes to the commodity standards provided in Appendix 9 of CX/FA 23/53/6 are amended in Annex 4. On the topic of the replacing Note 72 "ready to eat basis" with Note 381 "as consumed," the chair noted that one Observer organisation considered it unnecessary to use Note 381 or Note 72. This issue had been raised by the Observer organisation. This point was discussed in the circulars and addressed in Appendix 8.

On the revision of Note 316 and Note 285, the Chair noted that both Note 316 and Note 285 should be amended since CCNFSDU updated the commodity standard (CXS 156-1987) and so editorial amendments were required.

The Chair recommended the proposed changes to the GSFA provided in Appendix 9 of CX/FA 23/53/6 are amended in Annex 5.

Recommendation 21

The WG recommends the amendments to the GSFA as a result of the alignment of the following CCNFSDU Commodity Standards: CXS 72-1981, CXS 73-1981, CXS 74-1981, CXS 156-1987, CXS 181-1991, and CXS 203-1995, as well as the Guidelines for Ready-to-use therapeutic foods (CXG 95-2022) in Annex 5.

Alignment of two Regional Commodity Standards: CXS 325R-2017 and CXS 40R-1981

The Chair noted that the Alignment EWG had prepared proposals for the alignment of the following regional Commodity Standards: *Regional Standard for Unrefined Shea Butter* (CXS 325R-2017) from CCAFRICA, and *Regional Standard for Chanterelles* (CXS 40R-1981) from CCEURO.

The Chair noted that no interventions were made in the PWG related to the alignment of the two regional Commodity Standards from CCAFRICA and CCEURO with changes to the GSFA. Therefore, the proposed changes to the GSFA provided in Appendix 10 of CX/FA 21/52/6 are unchanged and contained in Annex 6.

Recommendation 22

The WG recommends the amendments to the GSFA as a result of the alignment of the following regional Commodity Standards: CXS 325R-2017 and CXS 40R-1981.

The recommended amendments are contained in Annex 6.

In relation to the future workplan that the Alignment Chair usually provides for consideration at the PWG, the Chair noted that this would be discussed in the plenary session.

Annex 1

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF VARIOUS MILK AND MILK PRODUCT COMMODITY STANDARDS

The following amendments to the food additive provisions in Codex commodity Standards are proposed.

New text is indicated in **bold/underline.** Text to be removed is indicated in ~~strikethrough.~~

A. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *STANDARD FOR MILK POWDERS AND CREAM POWDER* (CXS 207-1999)

The following amendments to Section 4 of the *Standard for Milk Powders and Cream Powder* (CXS 207-1999) are proposed.

4. FOOD ADDITIVES

~~Only those food additives listed below may be used and only within the limits specified.~~

~~INS no.~~	~~Name of additive~~	~~Maximum level~~
~~**Stabilizers**~~		
~~331~~	~~Sodium citrates~~	~~5000 mg/kg singly or in combination, expressed as anhydrous substances~~
~~332~~	~~Potassium citrates~~	
~~**Firming agents**~~		
~~508~~	~~Potassium chloride~~	~~Limited by GMP~~
~~509~~	~~Calcium chloride~~	~~Limited by GMP~~
~~**Acidity regulators**~~		
~~339~~	~~Sodium phosphates~~	~~5000mg/kg singly or in combination, expressed as anhydrous substances~~
~~340~~	~~Potassium phosphates~~	
~~450~~	~~Diphosphates~~	
~~451~~	~~Triphosphates~~	
~~452~~	~~Polyphosphates~~	
~~500~~	~~Sodium carbonates~~	
~~501~~	~~Potassium carbonates~~	
~~**Emulsifiers**~~		
~~322~~	~~Lecithins~~	~~Limited by GMP~~
~~471~~	~~Mono- and diglycerides of fatty acids~~	~~2500 mg/kg~~
~~**Anticaking agents**~~		
~~170(i)~~	~~Calcium carbonate~~	~~10 000 mg/kg singly or in combination~~
~~341(iii)~~	~~Tricalcium phosphate~~	
~~343(iii)~~	~~Trimagnesium phosphate~~	
~~504(i)~~	~~Magnesium carbonate~~	
~~530~~	~~Magnesium oxide~~	
~~551~~	~~Silicon dioxide, amorphous~~	
~~552~~	~~Calcium silicate~~	
~~553~~	~~Magnesium silicates~~	
~~554~~	~~Sodium aluminium silicate~~	~~265 mg/kg, expressed as aluminium~~
~~**Antioxidants**~~		
~~300~~	~~Ascorbic acid, L-~~	~~500 g/kg expressed as ascorbic acid~~
~~301~~	~~Sodium ascorbate~~	
~~304~~	~~Ascorbyl palmitate~~	
~~320~~	~~Butylated hydroxyanisole~~	~~100 mg/kg~~

Only those additive functional classes indicated as technologically justified in the table below may be used for the product categories specified.

Acidity regulators, anticaking agents and antioxidants used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 01.5.1 (Milk powder and cream powder (plain)) and only certain acidity regulators, anticaking agents, antioxidants, emulsifiers, firming agents and stabilizers in Table 3 are acceptable for use in foods conforming to this standard.

Additive functional class	Justified use in Milk Powders and Cream Powder
Acidity regulators	**X**
Anticaking agents	**X**
~~Antifoaming agents~~	**-**
Antioxidants	**X**
~~Carbonating agents~~	**-**
~~Colours~~	**-**
Emulsifiers	**X**
Firming agents	**X**
~~Flavour enhancers~~	**-**
~~Foaming agents~~	**-**
~~Preservatives~~	-
~~Propellants~~	**-**
Stabilizers	**X**
~~Thickeners~~	**-**

X The use of additives belonging to the class is technologically justified.
~~– The use of additives belonging to the class is not technologically justified.~~

B. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *CODEX STANDARD FOR DAIRY FAT SPREADS* (CXS 253-2006)

The following amendments to Section 4 of the *Standard for Dairy Fat Spreads* (CXS 253-2006) are proposed.

4. FOOD ADDITIVES

Only those additive functional classes indicated as technologically justified in the table below may be used for the product categories specified. ~~Within each additive class, and where permitted according to the table, only those food additives listed below the table may be used and only within the functions and limits specified.~~

Acidity regulators, antifoaming agents, antioxidants, colours, emulsifiers, preservatives, stabilizers and thickeners used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 02.2.2 (Fat spreads, dairy fat spreads and blended spreads) and only certain acidity regulators, emulsifiers, flavour enhancers stabilizers and thickeners, in Table 3 are acceptable for use in foods conforming to this standard

Additive functional class	Justified use in dairy fat spreads:	
	< 70% milk fat content(a)	**≥ 70% milk fat content**
Acidity regulators	X	X
~~Anticaking agents~~	**–**	**–**
Antifoaming agents	X	X
Antioxidants	X	X
~~Carbonating agents~~	–	–

Colours	X	X
Emulsifiers	X	–
~~Firming agents~~	~~–~~	~~–~~
Flavour enhancers	X	–
~~Foaming agents~~	~~–~~	~~–~~
Preservatives	X	X
Propellants	X	X
Stabilizers	X	–
Thickeners	X	–

(a) The application of GMP in the use of emulsifiers, stabilizers, thickeners and flavour enhancers includes consideration of the fact that the amount required to obtain the technological function in the product decreases with increasing fat content, fading out at fat content about 70%.

X The use of additives belonging to the class is technologically justified.
– The use of additives belonging to the class is not technologically justified.

~~**INS no.**~~	~~**Name of additive**~~	~~**Maximum level**~~
~~**Colours**~~		
~~100(i)~~	~~Curcumin~~	~~5 mg/kg~~
~~160a(i)~~	~~Carotene, *beta*-, synthetic~~	~~35 mg/kg, singly or in combination~~
~~160a(iii)~~	~~Carotene, *beta*-, *Blakeslea trispora*~~	
~~160e~~	~~Carotenal, *beta*-apo-8'-~~	
~~160f~~	~~Carotenoic acid, methyl or ethyl ester, *beta*-apo-8'-~~	
~~160b(i)~~	~~Annatto extract, bixin-based~~	~~20 mg/kg~~
~~**Emulsifiers**~~		
~~432~~	~~Polyoxyethylene (20) sorbitan monolaurate~~	~~10 000 mg/kg, singly or in combination (Dairy fat spreads for baking purposes only)~~
~~433~~	~~Polyoxyethylene (20) sorbitan monooleate~~	
~~434~~	~~Polyoxyethylene (20) sorbitan monopalmitate~~	
~~435~~	~~Polyoxyethylene (20) sorbitan monostearate~~	
~~436~~	~~Polyoxyethylene (20) sorbitan tristearate~~	
~~471~~	~~Mono and diglycerides of fatty acids~~	~~Limited by GMP~~
~~472a~~	~~Acetic and fatty acid esters of glycerol~~	~~Limited by GMP~~
~~472b~~	~~Lactic and fatty acid esters of glycerol~~	~~Limited by GMP~~
~~472c~~	~~Citric and fatty acid esters of glycerol~~	~~Limited by GMP~~
~~472e~~	~~Diacetyltartaric and fatty acid esters of glycerol~~	~~10 000 mg/kg~~
~~473~~	~~Sucrose esters of fatty acids~~	~~10 000 mg/kg, dairy fat spreads for baking purposes only~~
~~474~~	~~Sucroglycerides~~	~~10 000 mg/kg, dairy fat spreads for baking purposes only~~
~~475~~	~~Polyglycerol esters of fatty acids~~	~~5 000 mg/kg~~
~~476~~	~~Polyglycerol esters of interesterified ricinoleic acid~~	~~4 000 mg/kg~~
~~481(i)~~	~~Sodium stearoyl lactylate~~	~~10 000 mg/kg, singly or in combination~~
~~482(i)~~	~~Calcium stearoyl lactylate~~	
~~491~~	~~Sorbitan monostearate~~	~~10 000 mg/kg, singly or in combination~~
~~492~~	~~Sorbitan tristearate~~	
~~493~~	~~Sorbitan monolaurate~~	
~~494~~	~~Sorbitan monooleate~~	
~~495~~	~~Sorbitan monopalmitate~~	
~~**Preservatives**~~		
~~200~~	~~Sorbic acid~~	

INS no.	Name of additive	Maximum level
202	Potassium sorbate	2 000 mg/kg, singly or in combination (as sorbic acid) for fat contents <59% and 1 000 mg/kg singly or in combination (as sorbic acid) for fat contents ≥ 59%
203	Calcium sorbate	
Stabilizers and Thickeners		
340(i)	Potassium dihydrogen phosphate	880 mg/kg, singly or in combination, as phosphorous
340(ii)	Dipotassium hydrogen phosphate	
340(iii)	Tripotassium phosphate	
341(i)	Monocalcium dihydrogen phosphate	
341(ii)	Calcium hydrogen phosphate	
341(iii)	Tricalcium orthophosphate	
450(i)	Disodium diphosphate	
400	Alginic acid	Limited by GMP
401	Sodium alginate	Limited by GMP
402	Potassium alginate	Limited by GMP
403	Ammonium alginate	Limited by GMP
404	Calcium alginate	Limited by GMP
406	Agar	Limited by GMP
405	Propylene glycol alginate	3 000 mg/kg
407	Carrageenan	Limited by GMP
407a	Processed euchema seaweed (PES)	Limited by GMP
410	Carob bean gum	Limited by GMP
412	Guar gum	Limited by GMP
413	Tragacanth gum	Limited by GMP
414	Gum Arabic (Acacia gum)	Limited by GMP
415	Xanthan gum	Limited by GMP
418	Gellan gum	Limited by GMP
422	Glycerol	Limited by GMP
440	Pectins	Limited by GMP
460(i)	Microcrystalline cellulose (Cellulose gel)	Limited by GMP
460(ii)	Powdered cellulose	Limited by GMP
461	Methyl cellulose	Limited by GMP
463	Hydroxypropyl cellulose	Limited by GMP
464	Hydroxypropyl methyl cellulose	Limited by GMP
465	Methyl ethyl cellulose	Limited by GMP
466	Sodium carboxymethyl cellulose (Cellulose gum)	Limited by GMP
500(i)	Sodium carbonate	Limited by GMP
500(ii)	Sodium hydrogen carbonate	Limited by GMP
500(iii)	Sodium sesquicarbonate	Limited by GMP
1400	Dextrins, roasted starch	Limited by GMP
1401	Acid treated starch	Limited by GMP
1402	Alkaline treated starch	Limited by GMP
1403	Bleached starch	Limited by GMP
1404	Oxidized starch	Limited by GMP
1405	Starches, enzyme treated	Limited by GMP
1410	Mono starch phosphate	Limited by GMP
1412	Distarch phosphate	Limited by GMP
1413	Phosphated distarch phosphate	Limited by GMP
1414	Acetylated distarch phosphate	Limited by GMP
1420	Starch acetate	Limited by GMP
1422	Acetylated distarch adipate	Limited by GMP
1440	Hydroxypropyl starch	Limited by GMP
1442	Hydroxypropyl distarch phosphate	Limited by GMP
Acidity regulators		
325	Sodium lactate	Limited by GMP
326	Potassium lactate	Limited by GMP
327	Calcium lactate	Limited by GMP

~~INS no.~~	~~Name of additive~~	~~Maximum level~~
~~329~~	~~Magnesium lactate, DL-~~	~~Limited by GMP~~
~~331(i)~~	~~Sodium dihydrogen citrate~~	~~Limited by GMP~~
~~331(ii)~~	~~Disodium monohydrogen citrate~~	~~Limited by GMP~~
~~334~~	~~Tartaric acid, L(+)-~~	~~5 000 mg/kg, singly or in combination as tartaric acid~~
~~335(ii)~~	~~Disodium tartrate~~	
~~337~~	~~Potassium sodium (L+)-tartrate~~	
~~339(i)~~	~~Sodium dihydrogen phosphate~~	~~880 mg/kg, singly or in combination as phosphorous~~
~~339(ii)~~	~~Sodium hydrogen phosphate~~	
~~339(iii)~~	~~Trisodium phosphate~~	
~~338~~	~~Phosphoric acid~~	
~~524~~	~~Sodium hydroxide~~	~~Limited by GMP~~
~~526~~	~~Calcium hydroxide~~	~~Limited by GMP~~
~~**Antioxidants**~~		
~~304~~	~~Ascorbyl palmitate~~	~~500 mg/kg. as ascorbyl stearate~~
~~305~~	~~Ascorbyl stearate~~	
~~307~~	~~Tocopherols~~	~~500 mg/kg~~
~~310~~	~~Propyl gallate~~	~~200 mg/kg, singly or in combination: butylated hydroxyanisole (INS 320), butylated hydroxytoluene (INS 321), and propyl gallate (INS 310) as a combined maximum level of 200 mg/kg on a fat or oil basis. May be used only in dairy fat spreads intended for cooking purposes.~~
~~320~~	~~Butylated hydroxyanisole~~	~~200 mg/kg, singly or in combination: butylated hydroxyanisole (INS 320), butylated hydroxytoluene (INS 321), and propyl gallate (INS 310) as a combined maximum level of 200 mg/kg on a fat or oil basis. May be used only in dairy fat spreads intended for cooking purposes.~~
~~321~~	~~Butylated hydroxytoluene~~	~~75 mg/kg, singly or in combination: butylated hydroxyanisole (INS 320), butylated hydroxytoluene (INS 321), and propyl gallate (INS 310) as a combined maximum level of 200 mg/kg on a fat or oil basis. May be used only in dairy fat spreads intended for cooking purposes.~~
~~**Anti-foaming agents**~~		
~~900a~~	~~Polydimethylsiloxane~~	~~10 mg/kg in dairy fat spreads for frying purposes, only~~
~~**Flavour enhancers**~~		
~~627~~	~~Disodium 5'-guanylate~~	~~Limited by GMP~~
~~628~~	~~Dipotassium 5'-guanylate~~	~~Limited by GMP~~

C. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *CODEX STANDARD FOR MOZZARELLA* (CXS 262-2006)

The following amendments to Section 4 of the *Standard for Mozzarella* (CXS 262-2006) are proposed.

4. FOOD ADDITIVES

Only those additive classes indicated as justified in the table below may be used for the product categories specified. ~~Within each additive class, and where permitted according to the table, only those food additives listed below may be used and only within the functions and limits specified.~~

Acidity regulators, anticaking agents, colours, preservatives and stabilizers used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 01.6.1 (Unripened cheese) and only certain acidity regulators, anticaking agents, colours, preservatives and stabilizers in Table 3 are acceptable for use in foods conforming to this standard

	JUSTIFIED USE			
Additive functional class	Mozzarella with low moisture content		Mozzarella with high moisture content	
	Cheese mass	Surface treatment	Cheese mass	Surface treatment
Colours:	X(a)	–	X(a)	–
Bleaching agents:	–	–	–	–
Acidity regulators:	X	–	X	–
Stabilizers:	X	–	X	–
Thickeners:	X	–	X	–
Emulsifiers:	–	–	–	–
Antioxidants:	–	–	–	–
Preservatives:	X	X	X	X(c)
Foaming agents:	–	–	–	–
Anti–caking agents:	–	X(b)	–	X(d)

	JUSTIFIED USE			
Additive functional class	Mozzarella with low moisture content		Mozzarella with high moisture content	
	Cheese mass	Surface treatment	Cheese mass	Surface treatment
Acidity regulators:	X	–	X	–
Anti–caking agents:	–	X(b)	–	X(d)
Colours:	X(a)	–	X(a)	–
Preservatives:	X	X	X	X(c)
Stabilizers:	X	–	X	–
Thickeners:	X	–	X	–

(a) Only to obtain the colour characteristics, as described in Section 2.

(b) For the surface of sliced, cut, shredded or grated cheese, only.

(c) Only for high moisture Mozzarella not packaged in liquid

(d) For the surface treatment of shredded and/or diced cheese only

X The use of additives belonging to the class is technologically justified.

– The use of additives belonging to the class is not technologically justified.

INS no.	Name of additive	Maximum level
Preservatives		
200	Sorbic acid	1 000 mg/kg singly or in combination as sorbic acid
202	Potassium sorbate	
203	Calcium sorbate	
234	Nisin	12.5 mg/kg

INS no.	Name of additive	Maximum level
235	Natamycin (pimaricin)	Not exceeding 2 mg/dm^2 and not present in a depth of 5 mm
280	Propionic acid	Limited by GMP
281	Sodium propionate	
282	Calcium propionate	
283	Potassium propionate	
Acidity regulators		
170(i)	Calcium carbonate	Limited by GMP
260	Acetic acid, glacial	Limited by GMP
261(i)	Potassium acetate	Limited by GMP
261(ii)	Potassium diacetate	Limited by GMP
262(i)	Sodium acetate	Limited by GMP
263	Calcium acetate	Limited by GMP
270	Lactic acid, L-,D- and DL-	Limited by GMP
296	Malic acid, DL-	Limited by GMP
325	Sodium lactate	Limited by GMP
326	Potassium lactate	Limited by GMP
327	Calcium lactate	Limited by GMP
330	Citric acid	Limited by GMP
338	Phosphoric acid	880 mg/kg as phosphorous
350(i)	Sodium hydrogen DL-malate	Limited by GMP
350(ii)	Sodium malate	Limited by GMP
352(ii)	Calcium malate, D,L-	Limited by GMP
500(i)	Sodium carbonate	Limited by GMP
500(ii)	Sodium hydrogen carbonate	Limited by GMP
500(iii)	Sodium sesquicarbonate	Limited by GMP
501(i)	Potassium carbonate	Limited by GMP
501(ii)	Potassium hydrogen carbonate	Limited by GMP
504(i)	Magnesium carbonate	Limited by GMP
504(ii)	Magnesium hydrogen carbonate	Limited by GMP
507	Hydrochloric acid	Limited by GMP
575	Glucono-delta-lactone	Limited by GMP
577	Potassium gluconate	Limited by GMP
578	Calcium gluconate	Limited by GMP
Stabilizers		
331(i)	Sodium dihydrogen citrate	Limited by GMP
332(i)	Potassium dihydrogen citrate	Limited by GMP
333	Calcium citrates	Limited by GMP
339(i)	Sodium dihydrogen phosphate	4 400 mg/kg, singly or in combination, expressed as phosphorus
339(ii)	Disodium hydrogen phosphate	
339(iii)	Trisodium phosphate	
340(i)	Potassium dihydrogen phosphate	
340(ii)	Dipotassium hydrogen phosphate	
340(iii)	Tripotassium phosphate	
341(i)	Monocalcium dihydrogen phosphate	
341(ii)	Calcium hydrogen phosphate	
341(iii)	Tricalcium orthophosphate	
342(i)	Ammonium dihydrogen phosphate	
342(ii)	Diammonium hydrogen phosphate	
343(ii)	Magnesium hydrogen phosphate	
343(iii)	Trimagnesium phosphate	
450(i)	Disodium diphosphate	
450(iii)	Tetrasodium diphosphate	
450(v)	Tetrapotassium diphosphate	
450(vi)	Dicalcium diphosphate	
451(i)	Pentasodium triphosphate	
451(ii)	Pentapotassium triphosphate	
452(i)	Sodium polyphosphate	
452(ii)	Potassium polyphosphate	

~~INS no.~~	~~Name of additive~~	~~Maximum level~~
~~452(iv)~~	~~Calcium polyphosphate~~	
~~452(v)~~	~~Ammonium polyphosphate~~	
~~406~~	~~Agar~~	~~Limited by GMP~~
~~407~~	~~Carrageenan~~	~~Limited by GMP~~
~~407a~~	~~Processed euchema seaweed (PES)~~	~~Limited by GMP~~
~~410~~	~~Carob bean gum~~	~~Limited by GMP~~
~~412~~	~~Guar gum~~	~~Limited by GMP~~
~~413~~	~~Tragacanth gum~~	~~Limited by GMP~~
~~415~~	~~Xanthan gum~~	~~Limited by GMP~~
~~416~~	~~Karaya gum~~	~~Limited by GMP~~
~~417~~	~~Tara gum~~	~~Limited by GMP~~
~~440~~	~~Pectins~~	~~Limited by GMP~~
~~466~~	~~Sodium carboxymethyl cellulose (Cellulose gum)~~	~~Limited by GMP~~
~~**Colours**~~		
~~140~~	~~Chlorophylls~~	~~Limited by GMP~~
~~141(i)~~	~~Chlorophyll copper complexes~~	~~5 mg/kg Singly or in combination~~
~~141(ii)~~	~~Chlorophyllin copper complex, sodium and potassium salts~~	
~~171~~	~~Titanium dioxide~~	~~Limited by GMP~~
~~**Anticaking agents**~~		
~~460(i)~~	~~Microcrystalline cellulose (Cellulose gel)~~	~~Limited by GMP~~
~~460(ii)~~	~~Powdered cellulose~~	~~Limited by GMP~~
~~551~~	~~Silicon dioxide, amorphous~~	~~10 000 mg/kg Singly or in combination as silicon dioxide~~
~~552~~	~~Calcium silicate~~	
~~553(i)~~	~~Magnesium silicate, synthetic~~	

* For the definition of cheese surface and rind see Appendix to the *General Standard for Cheese* (CXS 283-1978).

D. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *CODEX STANDARD FOR EVAPORATED MILKS* (CXS 281-1971)

The following amendments to Section 4 of the *Standard for Evaporated Milks* (CXS 281-1971) are proposed.

4. FOOD ADDITIVES

~~Only those food additives listed below may be used and only within the limits specified.~~

Only those additive functional classes indicated as technologically justified in the table below may be used for the product category specified.

Acidity regulators used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 01.3.1 (Condensed milk (plain))) and only certain acidity regulators, emulsifiers, firming agents, stabilizers and thickeners, in Table 3 are acceptable for use in foods conforming to this standard.

Additive functional class	**Justified use in evaporated milks:**
Acidity regulators	**X**
~~**Anticaking agents**~~	**-**
~~**Antioxidants**~~	**-**

Additive functional class	Justified use in evaporated milks:
~~Bleaching agents~~	-
~~Colours~~	-
Emulsifiers	X
Firming agents	X
~~Preservatives~~	-
~~Sequestrants~~	-
Stabilizers	X
Thickeners	X

X The use of additives belonging to the class is technologically justified.

~~– The use of additives belonging to the class is not technologically justified.~~

~~INS no.~~	~~Name of additive~~	~~Maximum level~~
~~**Firming agents**~~		
~~508~~	~~Potassium chloride~~	~~2 000 mg/kg singly or 3 000 mg/kg in combination, expressed as anhydrous substances~~
~~509~~	~~Calcium chloride~~	
~~**Stabilizers**~~		
~~331~~	~~Sodium citrates~~	~~2 000 mg/kg singly or 3 000 mg/kg in combination, expressed as anhydrous substances~~
~~332~~	~~Potassium citrates~~	
~~333~~	~~Calcium citrates~~	
~~**Acidity regulators**~~		
~~170~~	~~Calcium carbonates~~	~~2 000 mg/kg singly or 3 000 mg/kg in combination, expressed as anhydrous substances~~
~~339~~	~~Sodium phosphates~~	
~~340~~	~~Potassium phosphates~~	
~~341~~	~~Calcium phosphates~~	
~~450~~	~~Diphosphates~~	
~~451~~	~~Triphosphates~~	
~~452~~	~~Polyphosphates~~	
~~500~~	~~Sodium carbonates~~	
~~501~~	~~Potassium carbonates~~	
~~**Thickener**~~		
~~407~~	~~Carrageenan~~	~~150 mg/kg~~
~~**Emulsifier**~~		
~~322~~	~~Lecithins~~	~~Limited by GMP~~

E. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *CODEX STANDARD FOR SWEETENED CONDENSED MILKS* (CXS 282-1971)

The following amendments to Section 4 of the *Standard for Sweetened Condensed Milks* (CXS 282-1971) are proposed.

4. FOOD ADDITIVES

~~Only those food additives listed below may be used and only within the limits specified.~~

Only those additive functional classes indicated as technologically justified in the table below may be used for the product category specified.

Acidity regulators used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 01.3.1 (Condensed milk (plain))) and only certain acidity regulators, emulsifiers, firming agents, stabilizers and thickeners, in Table 3 are acceptable for use in foods conforming to this standard.

Additive functional class	Justified use in sweetened condensed milks:
Acidity regulators	X
~~Anticaking agents~~	-
~~Antioxidants~~	-
~~Bleaching agents~~	-
~~Colours~~	-
Emulsifiers	X
Firming agents	X
~~Preservatives~~	-
~~Sequestrants~~	-
Stabilizers	X
Thickeners	X

X The use of additives belonging to the class is technologically justified.

~~– The use of additives belonging to the class is not technologically justified.~~

~~INS no.~~	~~Name of additive~~	~~Maximum level~~
~~Firming agents~~		
~~508~~	~~Potassium chloride~~	~~2 000 mg/kg singly or 3 000 mg/kg in combination, expressed as anhydrous substances~~
~~509~~	~~Calcium chloride~~	
Stabilizers		
~~331~~	~~Sodium citrates~~	~~2 000 mg/kg singly or 3 000 mg/kg in combination, expressed as anhydrous substances~~
~~332~~	~~Potassium citrates~~	
~~333~~	~~Calcium citrates~~	
~~Acidity regulators~~		
~~170~~	~~Calcium carbonates~~	~~2 000 mg/kg singly or 3 000 mg/kg in combination, expressed as anhydrous substances~~
~~339~~	~~Sodium phosphates~~	
~~340~~	~~Potassium phosphates~~	
~~341~~	~~Calcium phosphates~~	
~~450~~	~~Diphosphates~~	
~~451~~	~~Triphosphates~~	
~~452~~	~~Polyphosphates~~	
~~500~~	~~Sodium carbonates~~	
~~501~~	~~Potassium carbonates~~	
~~Thickener~~		
~~407~~	~~Carrageenan~~	~~150 mg/kg~~

~~INS no.~~	~~Name of additive~~	~~Maximum level~~
~~Emulsifier~~		
~~322~~	~~Lecithins~~	~~Limited by GMP~~

F. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *CODEX STANDARD FOR EDIBLE CASEIN PRODUCTS* (CXS 290-1995)

The following amendments to Section 4 of the *Standard for Edible Casein Products* (CXS 290-1995) are proposed.

4. FOOD ADDITIVES

~~Only those additives listed below may be used within the limits specified.~~

Only those additive functional classes indicated as technologically justified in the table below may be used for the product category specified.

Acidity regulators and anticaking agents used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 01.5.1 (Milk powder and cream powder (plain)) and only certain acidity regulators, anticaking agents, bulking agents and emulsifiers in Table 3 are acceptable for use in foods conforming to this standard.

Additive functional class	Justified use in edible casein products:
Acidity regulators	X
Anticaking agents	X
~~Antioxidants~~	-
~~Bleaching agents~~	-
Bulking agents	X
~~Colours~~	-
Emulsifiers	X
~~Firming agents~~	-
~~Preservatives~~	-
~~Sequestrants~~	-
~~Stabilizers~~	-
~~Thickeners~~	-

X The use of additives belonging to the class is technologically justified.
~~– The use of additives belonging to the class is not technologically justified.~~

~~INS no.~~	~~Name of additive~~	~~Maximum level~~
~~Acidity regulators~~		
~~170~~	~~Calcium citrates~~	~~Limited by GMP~~
~~261(i)~~	~~Potassium acetate~~	
~~262(i)~~	~~Sodium acetate~~	
~~263~~	~~Calcium acetate~~	
~~325~~	~~Sodium lactate~~	
~~326~~	~~Potassium lactate~~	
~~327~~	~~Calcium lactate~~	
~~329~~	~~Magnesium lactate, DL~~	
~~331~~	~~Sodium citrates~~	
~~332~~	~~Potassium citrates~~	
~~333~~	~~Calcium citrates~~	
~~345~~	~~Magnesium citrates~~	
~~380~~	~~Triammonium citrates~~	
~~339~~	~~Sodium phosphates~~	~~4 400 mg/kg singly or in combination expressed as phosphorous*~~
~~340~~	~~Potassium phosphates~~	
~~341~~	~~Calcium phosphates~~	
~~342~~	~~Ammonium phosphates~~	
~~343~~	~~Magnesium phosphates~~	
~~452~~	~~Polyphosphates~~	~~2 200 mg/kg singly or in combination expressed as phosphorous*~~
~~500~~	~~Sodium carbonates~~	~~Limited by GMP~~
~~501~~	~~Potassium carbonates~~	
~~503~~	~~Ammonium carbonates~~	
~~504~~	~~Magnesium carbonates~~	
~~524~~	~~Sodium hydroxide~~	
~~525~~	~~Potassium hydroxide~~	
~~526~~	~~Calcium hydroxide~~	
~~527~~	~~Ammonium hydroxide~~	
~~528~~	~~Magnesium hydroxide~~	
~~Emulsifiers~~		
~~322~~	~~Lecithins~~	~~Limited by GMP~~
~~471~~	~~Mono- and di-glycerides of fatty acids~~	
~~Bulking agents~~		
~~325~~	~~Sodium lactate~~	~~Limited by GMP~~
~~Anticaking agents~~		
~~170(i)~~	~~Calcium carbonate~~	~~4 400 mg/kg singly or in combination*~~
~~341(iii)~~	~~Tricalcium phosphate~~	
~~343(iii)~~	~~Trimagnesium phosphate~~	
~~460~~	~~Cellulose~~	
~~504(i)~~	~~Magnesium carbonate~~	
~~530~~	~~Magnesium oxide~~	
~~551~~	~~Silicon dioxide, amorphous~~	
~~552~~	~~Calcium silicate~~	
~~553~~	~~Magnesium silicates~~	
~~554~~	~~Sodium aluminium silicate~~	~~265 mg/kg, expressed as aluminum~~
~~1442~~	~~Hydroxypropyldistarch phosphate~~	~~4 400 mg/kg singly or in combination*~~

~~* Total amount of phosphorous shall not exceed 4400 mg/kg~~

G. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *CODEX STANDARD FOR DAIRY PERMEATE POWDERS* (CXS 331-2017)

The following amendments to Section 4 of the *Standard for Dairy Permeate Powders* (CXS 331-2017) are proposed.

4.2 Processing aids

The processing aids used in products conforming to this standard ~~shall~~ **should** be consistent with the *Guidelines on Substances used as Processing Aids* (~~CAC/GL~~ **CXG** 75-2010).

Annex 2

PROPOSED AMENDMENTS TO TABLES 1, 2 AND 3 OF THE GSFA RELATING TO VARIOUS MILK AND MILK PRODUCT STANDARDS

PROPOSED AMENDMENTS TO TABLE 1

Annatto extracts, bixin-based INS 160b(i): Functional class: Colour				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Recommendations**
02.2.2	Fat spreads, dairy fat spreads and blended spreads	100 mg/kg	8, **A253**	Endorse

Annatto extracts, norbixin-based INS 160b(ii): Functional class: Colour				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Recommendations**
01.6.1	Unripened cheese	25 mg/kg	185, 485, XS273, **XS262**	Endorse

Ascorbic acid, L- INS 300: Functional class: Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Recommendations**
01.5.1	**Milk powder and cream powder (plain)**	**GMP**	**D207, XS290**	Endorse

Ascorbyl esters INS 304, 305: Functional class: Antioxidant				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Recommendations**
01.5.1	Milk powder and cream powder (plain)	500 mg/kg	10, **D207, XS290**	Endorse

Benzoyl peroxide INS 928: Functional class: Bleaching agent, Flour treatment agent, Preservative				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Recommendations**
01.8.2	Dried whey and whey products, excluding whey cheeses	100 mg/kg	147, **XS331**	Endorse

Butylated hydroxyanisole INS 320: Functional class: Antioxidant				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Recommendations**
01.5.1	Milk powder and cream powder (plain)	100 mg/kg	~~15,~~ 196, **E207, XS290**	Endorse
02.2.2	Fat spreads, dairy fat spreads	200 mg/kg	15, ~~130,~~ **B253, B256**	Endorse

	and blended spreads			

Butylated hydroxytoluene **INS 321: Functional class: Antioxidant**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Recommendations**
01.5.1	Milk powder and cream powder (plain)	200 mg/kg	15, 196, **XS207, XS290**	Endorse
02.2.2	Fat spreads, dairy fat spreads and blended spreads	200 mg/kg	15, ~~130,~~ **B253, B256**	Endorse

Calcium carbonate **INS 170(i): Functional class: Acidity regulator, Anticaking agent, Colour, Firming agent, Flour treatment agent, Stabilizer**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Recommendations**
01.5.1	**Milk powder and cream powder (plain)**	**GMP**	**C207, D290, E290**	Endorse
01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg	**XS331**	Endorse

Calcium chloride **INS 509: Functional class: Firming agent, Stabilizer, Thickener**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Recommendations**
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	**XS331**	Endorse

Calcium hydroxide **INS 526: Functional class: Acidity regulator, Firming agent**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Recommendations**
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	**XS331**	Endorse

Calcium silicate **INS 552: Functional class: Anticaking agent**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Recommendations**
01.5.1	**Milk powder and cream powder (plain)**	**GMP**	**C207, D290**	Endorse
01.6.1	Unripened cheese	GMP	488, **D262**, XS273, XS275	Endorse
01.8.2	Dried whey and whey products,	10000 mg/kg	**XS331**	Endorse

Calcium silicate **INS 552: Functional class: Anticaking agent**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Recommendations**
	excluding whey cheeses			

Canthaxanthin **INS 161g: Functional class: Colour**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Recommendations**
01.6.1	Unripened cheese	15 mg/kg	201, XS221, XS273, XS275, **XS262**	Endorse
02.2.2	Fat spreads, dairy fat spreads and blended spreads	15 mg/kg	~~214,215,~~ **XS256**, **XS253**	Endorse

Caramel II, sulfite caramel **INS 150b: Functional class: Colour**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Recommendations**
02.2.2	Fat spreads, dairy fat spreads and blended spreads	500 mg/kg	528, **XS253**	Endorse

Caramel III, ammonia caramel **INS 150c: Functional class: Colour**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Recommendations**
01.6.1	Unripened cheese	15 000 mg/kg	201, XS221, XS273, XS275, **XS262**	Endorse
02.2.2	Fat spreads, dairy fat spreads and blended spreads	500 mg/kg	**XS253**	Endorse

Caramel IV, sulfite ammonia caramel **INS 150d: Functional class: Colour**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Recommendations**
01.6.1	Unripened cheese	50 000 mg/kg	201, XS221, XS273, XS275, **XS262**	Endorse
02.2.2	Fat spreads, dairy fat spreads and blended spreads	500 mg/kg	~~214,~~ **XS253**	Endorse

Carmines **INS 120: Functional class: Colour**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Recommendations**
02.2.2	Fat spreads, dairy fat spreads and blended spreads	500 mg/kg	161, 178, **XS253**	Endorse

Carotenes, beta-, vegetable **INS 160a(ii): Functional class: Colour**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Recommendations**
01.6.1	Unripened cheese	600 mg/kg	**XS262**	Endorse
02.2.2	Fat spreads, dairy fat spreads and blended spreads	1000 mg/kg	**XS253**	Endorse

Carotenoids **INS 160a(i),a(iii),e,f: Functional class: Colour**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Recommendations**
01.6.1	Unripened cheese	100 mg/kg	489, 490, XS273, **XS262**	Endorse

Chlorophylls and chlorophyllins, copper complexes **INS 141(i), 141(ii): Functional class: Colour**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Recommendations**
01.6.1	Unripened cheese	50 mg/kg	161, 484, XS273, XS275, **A262**	Endorse Note that GSFA EWG also proposing different ML and notes, so coordination needed

Curcumin **INS 100(i): Functional class: Colour**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Recommendations**
02.2.2	Fat spreads, dairy fat spreads and blended spreads	10 mg/kg	528, **D253**	Endorse

Diacetyltartaric and fatty esters of glycerol **INS 472e: Functional class: Emulsifier, Sequestrant, Stabilizer**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Recommendations**
01.5.1	Milk powder and cream powder (plain)	10000 mg/kg	**XS207, XS290**	Adopt
02.2.2	Fat spreads, dairy fat spreads and blended spreads	10000 mg/kg	**359, H253**	Endorse

Ethylene diamine tetra acetates **INS 385, 386: Functional class: Antioxidant, Colour retention agent, Preservative, Sequestrant**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Recommendations**
02.2.2	Fat spreads, dairy fat spreads and blended spreads	100 mg/kg	21, **XS253**	Endorse

Hydroxybenzoates, para **INS 214, 218: Functional class: Preservative**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Recommendations**
02.2.2	Fat spreads, dairy fat spreads and blended spreads	300 mg/kg	27, XS256, **XS253**	Endorse

Hydroxypropyl distarch phosphate **INS 1442: Functional class: Anticaking agent, Emulsifier, Stabilizer, Thickener**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Recommendations**
01.5.1	**Milk powder and cream powder (plain)**	**GMP**	**D290, XS207**	**Endorse**
01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg	**XS331**	Endorse

Indigotine (Indigo carmine) **INS 132: Functional class: Colour**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Recommendations**
01.6.1	Unripened cheese	200 mg/kg	3, XS221, XS273, XS275, **XS262**	Endorse

Isopropyl citrates **INS 384: Functional class: Antioxidant, Preservative, Sequestrant**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Recommendations**
02.2.2	Fat spreads, dairy fat spreads and blended spreads	100 mg/kg	**XS253**	Endorse

Lauric arginate ethyl ester **INS 243: Functional class: Preservative**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Recommendations**
01.6.1	Unripened cheese	200 mg/kg	XS221, XS273, XS275, **XS262**	Endorse

02.2.2	Fat spreads, dairy fat spreads and blended spreads	200 mg/kg	~~214,~~ ~~215,~~ **XS256**, **XS253**	Endorse

Lecithin **INS 322(i): Functional class: Antioxidant, Emulsifier**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Recommendations**
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	**XS331**	Endorse

Magnesium carbonate **INS 504(i): Functional class: Acidity regulator, Anticaking agent, Colour retention agent**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Recommendations**
01.5.1	**Milk powder and cream powder (plain)**	**GMP**	**C207, D290, E290**	Endorse
01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg	**XS331**	Endorse

Magnesium hydroxide carbonate **INS 504(ii): Functional class: Acidity regulator, Anticaking agent, Carrier, Colour retention agent**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Recommendations**
01.5.1	**Milk powder and cream powder (plain)**	**GMP**	**E290**	Endorse

Magnesium oxide **INS 530: Functional class: Acidity regulator, Anticaking agent**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Recommendations**
01.5.1	**Milk powder and cream powder (plain)**	**GMP**	**C207, D290**	Endorse
01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg	**XS331**	Endorse

Magnesium silicate, synthetic **INS 553(i): Functional class: Anticaking agent**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Recommendations**
01.5.1	**Milk powder and cream powder (plain)**	**GMP**	**C207, D290**	Endorse
01.6.1	Unripened cheese	GMP	488, **D262**, XS273, XS275	Endorse

01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg	**XS331**	Endorse

Microcrystalline cellulose (Cellulose gel) INS 460(i): Functional class: Anticaking agent, Bulking agent, Carrier, Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Recommendations**
01.5.1	**Milk powder and cream powder (plain)**	**GMP**	**D290, XS207**	Endorse
01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg	**XS331**	Endorse

Natamycin (Pimaricin) INS 235: Functional class: Preservative				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Recommendations**
01.6.1	Unripened cheese	40 mg/kg	3, 80, 486, XS273, XS275, **B262**	Endorse

Nisin INS 234: Functional class: Preservative				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Recommendations**
01.6.1	Unripened cheese	12.5 mg/kg	233, **B262**	Endorse

Phosphates INS 338, 339(i)-(iii), 340(i)-(iii), 341(i)-(iii), 342(i)-(ii), 343(i)-(iii), 450(i)-(iii),(v)-(vii),(ix), 451(i),(ii), 452(i)-(v), 542: Functional class: Acidity regulator, Anticaking agent, Antioxidant, Emulsifier, Emulsifying salt, Firming agent, Flour treatment agent, Humectant, Preservative, Raising agent, Sequestrant, Stabilizer, Thickener				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Recommendations**
01.3.1	Condensed milk (plain)	880 mg/kg	33, **A281282**	Endorse
01.5.1	Milk powder and cream powder (plain)	4400 mg/kg	33, **B207, B290, C207, A290,**	Endorse
01.6.1	Unripened cheese	4400 mg/kg	33, 487, 495, 496, **C262, E262**	Endorse
01.8.2	Dried whey and whey products, excluding whey cheeses	4400 mg/kg	33, **XS331**	Endorse
02.2.2	Fat spreads, dairy fat spreads and blended spreads	2200 mg/kg	33, 530, **E253, F253**	Endorse

Polydimethylsiloxane **INS 900a: Functional class: Anticaking agent, Antifoaming agent, Emulsifier**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Recommendations**
01.5.1	Milk powder and cream powder (plain)	10 mg/kg	**XS207, XS290**	Endorse
02.2.2	Fat spreads, dairy fat spreads and blended spreads	10 mg/kg	152**, I253**	Endorse

Polyglycerol esters of fatty acids **INS 475: Functional class: Emulsifier, Stabilizer**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Recommendations**
02.2.2	Fat spreads, dairy fat spreads and blended spreads	5000 mg/kg	359**, H253**	Endorse

Polysorbates **INS 432-436: Functional class: Emulsifier, Stabilizer**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Recommendations**
01.6.1	Unripened cheese	80 mg/kg	38, XS221, XS273, XS275, **XS262**	Endorse
02.2.2	Fat spreads, dairy fat spreads and blended spreads	10000 mg/kg	360, ~~364~~**, H253**	Endorse

Ponceau 4R (Cochineal red A) **INS 124: Functional class: Colour**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Recommendations**
01.6.1	Unripened cheese	100 mg/kg	3, 161, XS221, XS273, XS275, **XS262**	Endorse

Potassium carbonate **INS 501(i): Functional class: Acidity regulator, Stabilizer**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Recommendations**
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	**XS331**	Endorse

Potassium chloride **INS 508: Functional class: Firming agent, Flavour enhancer, Stabilizer, Thickener**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Recommendations**
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	**XS331**	Endorse

Potassium dihydrogen citrate **INS 332(i): Functional class: Acidity Regulator, Emulsifying salt, Sequestrant, Stabilizer**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Recommendations**
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	**XS331**	Endorse

Potassium hydrogen carbonate **INS 501(ii): Functional class: Acidity regulator, Raising agent, Stabilizer**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Recommendations**
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	**XS331**	Endorse

Potassium hydroxide **INS 525: Functional class: Acidity regulator**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Recommendations**
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	**XS331**	Endorse

Powdered cellulose **INS 460(ii): Functional class: Anticaking agent, Bulking agent, Emulsifier, Glazing agent, Humectant, Stabilizer, Thickener**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Recommendations**
01.5.1	**Milk powder and cream powder (plain)**	**GMP**	**D290, XS207**	Endorse
01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg	**XS331**	Endorse

Propyl gallate **INS 310: Functional class: Antioxidant**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Recommendations**
01.5.1	Milk powder and cream powder (plain)	200 mg/kg	15, 75, 196, **XS207, XS290**	Endorse
02.2.2	Fat spreads, dairy fat spreads and blended spreads	200 mg/kg	15, ~~130~~ **1 B253, B256**	Endorse

Propylene glycol esters of fatty acids **INS 477: Functional class: Emulsifier**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Recommendations**
02.2.2	Fat spreads, dairy fat spreads and blended spreads	20000 mg/kg	**XS253**	Endorse

Riboflavins **INS 101(i), (ii), (iii): Functional class: Colour**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Recommendations**
01.6.1	Unripened cheese	300 mg/kg	491, XS273, XS275	Endorse

Silicon dioxide, amorphous **INS 551: Functional class: Anticaking agent, Antifoaming agent, Carrier,**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Recommendations**
01.5.1	**Milk powder and cream powder (plain)**	**GMP**	**C207, D290**	Endorse
01.6.1	Unripened cheese	GMP	3, 488, **D262**, XS273, XS275	Endorse
01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg	**XS331**	Endorse

Sodium aluminium silicate **INS 554: Functional class: Anticaking agent**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Recommendations**
01.8.2	Dried whey and whey products, excluding whey cheeses	1140 mg/kg	6, **XS331**	Endorse

Sodium ascorbate **INS 301: Functional class: Antioxidant**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Recommendations**
01.5.1	**Milk powder and cream powder (plain)**	**GMP**	**317, D207, XS290**	Endorse

Sodium carbonate **INS 500(i): Functional class: Acidity regulator, Anticaking agent, Emulsifying salt, Raising agent, Stabilizer, Thickener**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Recommendations**
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	**XS331**	Endorse

Sodium dihydrogen citrate **INS 331(i): Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Recommendations**
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	**XS331**	Endorse

Sodium hydrogen carbonate **INS 500(ii): Functional class: Acidity regulator, Anticaking agent, Raising agent, Stabilizer, Thickener**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Recommendations**
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	**XS331**	Endorse

Sodium hydroxide **INS 524: Functional class: Acidity regulator**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Recommendations**
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	**XS331**	Endorse

Sodium sesquicarbonate **INS 500(iii): Functional class: Acidity regulator, Anticaking agent, Raising agent**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Recommendations**
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	**XS331**	Endorse

Sorbates **INS 200, 202, 203: Preservative**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Recommendations**
01.6.1	Unripened cheese	1000 mg/kg	42, 223, 492, 494, **B262**	Adopt
02.2.2	Fat spreads, dairy fat spreads and blended spreads	2000 mg/kg	42, 529, **G253**	Endorse

Sorbitan esters of fatty acids **INS 491-495: Emulsifier, Stabilizer**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Recommendations**
02.2.2	Fat spreads, dairy fat spreads and blended spreads	10000 mg/kg	359**, H253**	Endorse

Stearoyl lactylates **INS 481(i), 482(i): Emulsifier, Flour treatment agent, Foaming agent, Stabilizer**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Recommendations**
02.2.2	Fat spreads, dairy fat spreads and blended spreads	10000 mg/kg	**359, H253**	Endorse

Stearyl citrate **INS 484: Functional class: Antioxidant, Emulsifier, Sequestrant**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Recommendations**
02.2.2	Fat spreads, dairy fat spreads and blended spreads	100 mg/kg	15, **XS253**	Endorse

Sucrose esters **INS 473, 473a, 474: Functional class: Emulsifier, Foaming agent, Glazing agent, Stabilizer**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Recommendations**
02.2.2	Fat spreads, dairy fat spreads and blended spreads	10000 mg/kg	360**, H253**	Endorse

Sunset yellow FCF **INS 110: Functional class: Colour**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Recommendations**
01.6.1	Unripened cheese	300 mg/kg	3, XS221, XS273, XS275, **XS262**	Endorse

Talc **INS 553(iii): Functional class: Anticaking agent, Glazing agent, Thickener**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Recommendations**
01.5.1	**Milk powder and cream powder (plain)**	**GMP**	**C207, D290**	Endorse
01.6.1	Unripened cheese	GMP	3, 488, **D262**, XS273, XS275	Endorse
01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg	**XS331**	Endorse

Tertiary butylhydroquinone **INS 319: Functional class: Antioxidant**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Recommendations**
02.2.2	Fat spreads, dairy fat spreads and blended spreads	200 mg/kg	15, ~~130,~~ **XS253, B256**	Endorse

Thermally oxidized soya bean oil interacted with mono- and diglycerides of fatty acids **INS 479: Functional class: Emulsifier**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Recommendations**
02.2.2	Fat spreads, dairy fat spreads and blended spreads	5000 mg/kg	531, **XS253**	Endorse

Thiodipropionates **INS 388, 389: Functional class: Antioxidant**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Recommendations**
02.2.2	Fat spreads, dairy fat spreads and blended spreads	200 mg/kg	46, **XS253**	Endorse

Tocopherols **INS 307a, b, c: Functional class: Antioxidant**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Recommendations**
01.6.1	Unripened cheese	200 mg/kg	168, 351, XS221, XS273, **XS262**	Endorse
01.8	Whey and whey products, excluding whey cheeses	200 mg/kg	**XS331**	Endorse

Tripotassium citrate **INS 332(ii): Functional class: Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Recommendations**
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	**XS331**	Endorse

Trisodium citrate **INS 331(iii): Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer**				
Food Category No.	**Food Category**	**Max Level**	**Notes**	**Recommendations**
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	**XS331**	Endorse

PROPOSED AMENDMENTS TO TABLE 2

Food category 01.3.1: Condensed milk (plain)				
Additive	**INS**	**Max Level**	**Notes**	**Recommendations**
Phosphates	338, 339(i)-(iii), 340(i)-(iii), 341(i)-(iii), 342(i)-(ii), 343(i)-(iii), 450(i)-(iii),(v)-(vii), (ix), 451(i),(ii), 452(i)-(v), 542	880 mg/kg	33, **A281282**	Endorse

Food category 01.5.1: Milk powder and cream powder (plain)				
Additive	**INS**	**Max Level**	**Notes**	**Recommendations**
Ascorbic acid, L-	**300**	**GMP**	**D207, XS290**	Endorse
Ascorbyl esters	304, 305	500 mg/kg	10, **D207, XS290**	Endorse
Butylated hydroxyanisole	320	100 mg/kg	~~15,~~ 196, **E207, XS290**	Endorse
Butylated hydroxytoluene	321	200 mg/kg	15, 196, **XS207, XS290**	Endorse
Calcium carbonate	**170(i)**	**GMP**	**C207, D290, E290**	Endorse
Calcium silicate	**552**	**GMP**	**C207, D290**	Endorse
Diacetyltartaric and fatty esters of glycerol	472e	10000 mg/kg	**XS207, XS290**	Endorse
Hydroxypropyldistarch phosphate	**1442**	**GMP**	**D290, XS207**	Endorse
Magnesium carbonate	**504(i)**	**GMP**	**C207, D290, E290**	Endorse
Magnesium hydroxide carbonate	**504(ii)**	**GMP**	**E290**	Endorse
Magnesium oxide	**530**	**GMP**	**C207, D290**	Endorse
Magnesium silicate, synthetic	**553(i)**	**GMP**	**C207, D290**	Endorse
Microcrystalline cellulose (Cellulose gel)	**460(i)**	**GMP**	**D290, XS207**	Endorse
Phosphates	338, 339(i)-(iii), 340(i)-(iii), 341(i)-(iii), 342(i)-(ii), 343(i)-(iii), 450(i)-(iii),(v)-(vii),(ix), 451(i),(ii), 452(i)-(v), 542	4400 mg/kg	33, **B207 B290, C207, A290,**	Endorse
Polydimethylsiloxane	900a	10 mg/kg	**XS207, XS290**	Endorse
Powdered cellulose	**460(ii)**	**GMP**	**D290, XS207**	Endorse
Propyl gallate	310	200 mg/kg	15, 75, 196, **XS207, XS290**	Endorse
Silicon dioxide, amorphous	**551**	**GMP**	**C207, D290**	Endorse
Sodium ascorbate	**301**	**GMP**	**317, D207, XS290**	Endorse
Talc	**553(iii)**	**GMP**	**C207, D290**	Endorse

Food category 01.6.1 Unripened cheese				
Additive	**INS**	**Max Level**	**Notes**	**Recommendations**
Annatto extracts – norbixin-based	160b(ii)	25 mg/kg	185, 485, XS273**, XS262**	Endorse
Calcium silicate	552	GMP	488, **D262,** XS273, XS275	Endorse
Canthaxanthin	161g	15 mg/kg	201, XS221, XS273, XS275, **XS262**	Endorse
Caramel III, ammonia caramel	150c	15000 mg/kg	201, XS221, XS273, XS275, **XS262**	Endorse

Food category 01.6.1 Unripened cheese				
Additive	**INS**	**Max Level**	**Notes**	**Recommendations**
Caramel IV, sulfite ammonia caramel	150d	50000 mg/kg	201, XS221, XS273, XS275, **XS262**	Endorse
Carotenes, beta-, vegetable	160a(ii)	600 mg/kg	**XS262**	Endorse
Carotenoids	160a(i),a(iii),e,f	100 mg/kg	489, 490, XS273, **XS262**	Endorse
Chlorophylls and chlorophyllins, copper complexes	141(i), (ii)	50 mg/kg	161, 484, XS273, XS275, **A262**	Endorse Note that GSFA EWG also proposing different ML and notes, so coordination needed
Indigotine (Indigo carmine)	132	200 mg/kg	3, XS221, XS273, XS275, **XS262**	Endorse
Lauric arginate ethyl ester	243	200 mg/kg	XS221, XS273, XS275, **XS262**	Endorse
Magnesium silicate, synthetic	553(i)	GMP	488, **D262**, XS273, XS275	Endorse
Natamycin (Pimaricin)	235	40 mg/kg	3, 80, 486, XS273, XS275, **B262**	Endorse
Nisin	234	12.5 mg/kg	233, **B262**	Endorse
Phosphates	338, 339(i)-(iii), 340(i)-(iii), 341(i)-(iii), 342(i)-(ii), 343(i)-(iii), 450(i)-(iii),(v)-(vii),(ix), 451(i),(ii), 452(i)-(v), 542	4400 mg/kg	33, 487, 495, 496, **C262, E262**	Endorse
Polysorbates	432-436	80 mg/kg	38, XS221, XS273, XS275, **XS262**	Endorse
Ponceau 4R (Cochineal red A)	124	100 mg/kg	3, 161, XS221, XS273, XS275, **XS262**	Endorse
Riboflavins	101(i), (ii), (iii)	300 mg/kg	491, XS273, XS275	Endorse
Silicon dioxide, amorphous	551	GMP	3, 488, **D262**, XS273, XS275	Endorse
Sorbates	200, 202, 203	1000 mg/kg	42, 223, 492, 494, **B262**	Endorse
Sunset yellow FCF	110	300 mg/kg	3, XS221, XS273, XS275, **XS262**	Endorse
Talc	553(iii)	GMP	3, 488, **D262**, XS273, XS275	Endorse
Tartrates	334, 335(ii), 337	1500 mg/kg	45, 351, **XS262**	Endorse
Tocopherols	307a, b, c	200 mg/kg	168, 351, XS221, XS273, **XS262**	Endorse

Food category 01.8: Whey and whey products, excluding whey cheeses				
Additive	**INS**	**Max Level**	**Notes**	**Recommendations**
Tocopherols	307a, b, c	200 mg/kg	**XS331**	Adopt

Food category 01.8.2: Dried whey and whey products, excluding whey cheeses				
Additive	**INS**	**Max Level**	**Notes**	**Recommendations**
Benzoyl peroxide	928	100 mg/kg	147, **XS331**	Endorse
Calcium carbonate	170(i)	10000 mg/kg	**XS331**	Endorse
Calcium chloride	509	GMP	**XS331**	Endorse
Calcium hydroxide	526	GMP	**XS331**	Endorse
Calcium silicate	552	10000 mg/kg	**XS331**	Endorse
Hydroxypropyl distarch phosphate	1442	10000 mg/kg	**XS331**	Endorse
Lecithin	322(i)	GMP	**XS331**	Endorse
Magnesium carbonate	504(i)	10000 mg/kg	**XS331**	Endorse
Magnesium oxide	530	10000 mg/kg	**XS331**	Endorse
Magnesium silicate, synthetic	553(i)	10000 mg/kg	**XS331**	Endorse
Microcrystalline cellulose (Cellulose gel)	460(i)	10000 mg/kg	**XS331**	Endorse
Phosphates	338, 339(i)-(iii), 340(i)-(iii), 341(i)-(iii), 342(i)-(ii), 343(i)-(iii), 450(i)-(iii),(v)-(vii),(ix) 451(i),(ii), 452(i)-(v), 542	4400 mg/kg	33, **XS331**	Endorse
Potassium carbonate	501(i)	GMP	**XS331**	Endorse
Potassium chloride	508	GMP	**XS331**	Endorse
Potassium dihydrogen citrate	332(i)	GMP	**XS331**	Endorse
Potassium hydrogen carbonate	501(ii)	GMP	**XS331**	Endorse
Potassium hydroxide	525	GMP	**XS331**	Endorse
Powdered cellulose	460(ii)	10000 mg/kg	**XS331**	Endorse
Silicon dioxide, amorphous	551	10000 mg/kg	**XS331**	Endorse
Sodium aluminium silicate	554	1140 mg/kg	6, **XS331**	Endorse
Sodium carbonate	500(i)	GMP	**XS331**	Endorse
Sodium dihydrogen citrate	331(i)	GMP	**XS331**	Endorse
Sodium hydrogen carbonate	500(ii)	GMP	**XS331**	Endorse
Sodium hydroxide	524	GMP	**XS331**	Endorse
Sodium sesquicarbonate	500(iii)	GMP	**XS331**	Endorse
Talc	553(iii)	10000 mg/kg	**XS331**	Endorse
Tripotassium citrate	332(ii)	GMP	**XS331**	Endorse
Trisodium citrate	331(iii)	GMP	**XS331**	Endorse

Food category 02.2.2: Fat spreads, dairy fat spreads and blended spreads				
Additive	**INS**	**Max Level**	**Notes**	**Recommendations**
Annatto extracts – bixin-based	160b(i)	100 mg/kg	8, **A253**	Endorse GSFA EWG proposing consistent provisions and notes
Benzoates	210-213	1000 mg/kg	13, 529, **XS253**	Endorse
Butylated hydroxyanisole	320	200 mg/kg	15, ~~130,~~ **B253, B256**	Endorse

Food category 02.2.2: Fat spreads, dairy fat spreads and blended spreads				
Additive	**INS**	**Max Level**	**Notes**	**Recommendations**
Butylated hydroxytoluene	321	200 mg/kg	15, ~~130,~~ **B253, B256**	Endorse
Canthaxanthin	161g	15 mg/kg	~~214, 215~~ **XS256**, **XS253**	Endorse
Caramel II, sulfite caramel	150b	500 mg/kg	528, **XS253**	Endorse
Caramel III, ammonia caramel	150c	500 mg/kg	**XS253**	Endorse
Caramel IV, sulfite ammonia caramel	150d	500 mg/kg	~~214,~~ **XS253**	Endorse
Carmines	120	500 mg/kg	161, 178, **XS253**	Endorse
Carotenes, *beta*-, vegetable	160a(ii)	1000 mg/kg	**XS253**	Endorse
Curcumin	100(i)	10 mg/kg	528, **D253**	Endorse
Diacetyltartaric and fatty acid esters of glycerol	472e	10000 mg/kg	**359, H253**	Endorse
Ethylene diamine tetra acetates	385, 386	100 mg/kg	21, **XS253**	Endorse
Hydroxybenzoates, Para-	214, 218	300 mg/kg	27, XS256, **XS253**	Endorse
Isopropyl citrates	384	100 mg/kg	**XS253**	Endorse
Lauric arginate ethyl ester	243	200 mg/kg	~~214, 215~~, **XS256**, **XS253**	Endorse
Phosphates	338, 339(i)-(iii), 340(i)-(iii), 341(i)-(iii), 342(i),(ii), 343(i)-(iii), 450(i)-(iii),(v)-(vii),(ix), 451(i),(ii), 452(i)-(v), 542	2200 mg/kg	33, 530, **E253, F253**	Endorse
Polydimethylsiloxane	900a	10 mg/kg	152**, I253**	Endorse
Polyglycerol esters of fatty acids	475	5000 mg/kg	359**, H253**	Endorse
Polysorbates	432-436	10000 mg/kg	360, ~~364,~~ **H253**	Endorse
Propyl gallate	310	200 mg/kg	15, ~~130,~~ **B253, B256**	Endorse
Propylene glycol esters of fatty acids	477	20000 mg/kg	**XS253**	Endorse
Sorbates	200, 202, 203	2000 mg/kg	42, 529, **G253**	Endorse
Sorbitan esters of fatty acids	491-495	10000 mg/kg	359**, H253**	Endorse
Stearoyl lactylates	481(i), 482(i)	10000 mg/kg	**359, H253**	Endorse
Stearyl citrate	484	100 mg/kg	15, **XS253**	Endorse
Sucrose esters	473, 473a, 474	10000 mg/kg	360**, H253**	Endorse
Tertiary butylhydroquinone	319	200 mg/kg	15, ~~130,~~ **XS253, B256**	Endorse
Thermally oxidized soya bean oil interacted with mono- and diglycerides of fatty acids	479	5000 mg/kg	531, **XS253**	Endorse
Thiodipropionates	388, 389	200 mg/kg	46, **XS253**	Endorse

NOTES TO THE GSFA

XS207 **Excluding products conforming to the Standard for Milk Powders and Cream Powder (CXS 207-1999).**

XS290 **Excluding products conforming to the Standard for Edible Casein Products (CXS 290-1995).**

B207: **For use in products conforming to the Standards for Milk Powders and Cream Powder (CXS 207-1999) and Edible Casein Products (CXS 290-1995): phosphoric acid (INS 338), sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS343(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450(ix)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), as acidity regulators only, singly or in combination at 4,400 mg/kg.**

C207 **Except for use in products conforming to the Standard for Milk Products and Cream Powder (CXS 207-1999): bone phosphate (INS 542), calcium carbonate (INS 170(i)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), calcium silicate (INS 552), magnesium carbonate (INS 504(i)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), magnesium oxide (INS 530), magnesium silicate, synthetic (INS 553(i)), silicon dioxide, amorphous (INS 551), talc (INS 553(iii)), tricalcium phosphate (INS 341(iii)), trimagnesium phosphate (INS 343(iii)) and bone phosphate (INS 542) as anticaking agents only, singly or in combination at 10,000 mg/kg.**

D207 **Except for use in products conforming to the Standard for Milk Powders and Cream Powder (CXS 207-1999): ascorbic acid, L- (INS 300), ascorbyl palmitate (INS 304), ascorbyl stearate (INS 305) and sodium ascorbate (INS 301), as antioxidants only, singly or in combination at 500 mg/kg, expressed as ascorbic acid.**

E207 **On the fat or oil basis except for use in products conforming to the Standard for Milk Powders and Cream Powder (CXS 207-1999).**

A290 **Except for use in products conforming to the Standard for Edible Casein Products (CXS 290-1995): sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), as acidity regulators only, singly or in combination at 2,200 mg/kg.**

B290: **For use in products conforming to the Edible Casein Products (CXS 290-1995): phosphoric acid (INS 338), sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS343(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS**

450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450(ix)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), as acidity regulators only, singly or in combination at 4,400 mg/kg.

D290 **Except for use in products conforming to the Standard for Edible Casein Products (CXS 290-1995): bone phosphate (INS 542), calcium carbonate (INS 170(i)), calcium silicate (INS 552), hydroxypropyldistarch phosphate (INS 1442), magnesium carbonate (INS 504(i)), magnesium oxide (INS 530), magnesium silicate, synthetic (INS 553(i)), microcrystalline cellulose (cellulose gel) (INS 460(i)), powdered cellulose (INS 460(ii)), silicon dioxide, amorphous (INS 551),), talc (INS 553(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)) magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)) and trimagnesium phosphate (INS 343(iii)), as anticaking agents only, singly or in combination at 4,400 mg/kg, noting the total amount of phosphorus shall not exceed 4,400 mg/kg.**

E290: **For use in products conforming to the Standard for Edible Casein Products (CXS 290-1995) as an acidity regulator.**

XS253 **Excluding products conforming to the Standard for Dairy Fat Spreads (CXS 253-2006).**

A253 **Except for use in products conforming to the Standard for Dairy Fat Spreads (CXS 253-2006) at 20 mg/kg.**

B253 **Except for use in products conforming to the Standard for Dairy Fat Spreads (CXS 253-2006), only intended for cooking purposes: propyl gallate (INS 310) at 200 mg/kg, butylated hydroxyanisole (INS 320) at 200 mg/kg or butylated hydroxytoluene (INS 321) at 75 mg/kg, singly or in combination at 200 mg/kg.**

D253 **Except for use in products conforming to the Standard for Dairy Fat Spreads (CXS 253-2006), at 5 mg/kg.**

E253 **Except for use in products conforming to the Standard for Dairy Fat Spreads (CXS 253-2006): sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS343(iii)), Disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium phosphate (INS 450(vi), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450(ix)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), as stabilizers and/or thickeners only, singly or in combination for dairy fat spreads with less than 70% milk fat content only, at 880 mg/kg.**

F253 **Except for use in products conforming to the Standard for Dairy Fat Spreads (CXS 253-2006): phosphoric acid (INS 338), sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS343(iii)),**

disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium phosphate (INS 450(vi), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450(ix)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), for use as acidity regulators only, singly or in combination at 880 mg/kg.

G253 **Except for use in products conforming to the Standard for Dairy Fat Spreads (CXS 253-2006), at 2000 mg/kg for fat contents <59%, and at 1000 mg/kg for fat contents ≥59%.**

H253 **Except for use in products conforming to the Standard for Dairy Fat Spreads (CXS 253-2006), as an emulsifier only.**

I253 **Except for use in products conforming to the Standard for Dairy Fat Spreads (CXS 253-2006), only in dairy fat spreads as an antifoaming agent.**

B256 **For use in products conforming to the Standard for Fat Spreads and Blended Spreads (CXS 256-2007): propyl gallate (INS 310), tertiary butylhydroquinone (INS 319), butylated hydroxyanisole (INS 320) and butylated hydroxytoluene (INS 321), singly or in combination at 200 mg/kg.**

XS262 **Excluding products conforming to the Standard for Mozzarella (CXS 262-2006).**

A262 **Except for use in products conforming to the Standard for Mozzarella (CXS 262-2006) at 5 mg/kg, in cheese mass only, to obtain the colour characteristics of the product.**

B262: **Includes use in products conforming to the Standard for Mozzarella (CXS 262-2006) except for the surface treatment of high moisture products packaged in liquid, noting the functional class table in CXS 262-2006.**

C262 **Except for use in products conforming to the Standard for Mozzarella (CXS 262-2006): sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS 343(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen phosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450(ix)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), as stabilizers at 4400 mg/kg as phosphorus, singly or in combination, in cheese mass only.**

D262 **Except for use in products conforming to the Standard for Mozzarella (CXS 262-2006): calcium silicate (INS 552), magnesium silicate, synthetic (INS 553(i)), silicon dioxide, amorphous (INS 551) and talc (INS 553(iii)) for the surface treatment of sliced, cut, shredded or grated low moisture Mozzarella or for the surface treatment of shredded and/or diced high moisture Mozzarella, as anticaking agents only at 10,000 mg/kg, singly or in combination, as silicon dioxide.**

E262 **Except for use in products conforming to the Standard for Mozzarella (CXS 262-2006): phosphoric acid (INS 338) sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen**

phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS343(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450 (ix)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), as acidity regulators at 880 mg/kg as phosphorus, singly or in combination, in cheese mass only.

A281282 **Except for use in products conforming to the Standards for Evaporated Milks (CXS 281-1971) and Sweetened Condensed Milks (CXS 282-1971): phosphoric acid (INS 338), sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS343(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450 (ix)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), as acidity regulators only, at 1000 mg/kg as phosphorous, singly or in combination.**

XS331 **Excluding products conforming to the Standard for Dairy Permeate Powders (CXS 331-2017).**

PROPOSED AMENDMENTS TO TABLE 3

INS No.	Additive	Functional Class	Year Adopted	Specific allowance in the following commodity standards[1]
260	Acetic acid, glacial	Acidity regulator, Preservative	1999	**CS 262-2006 (for use in cheese mass only)**
472a	Acetic and fatty acid esters of glycerol	Emulsifier, Sequestrant, Stabilizer	1999	**CS 253-2006 (see functional class table and footnote)**
1422	Acetylated distarch adipate	Emulsifier, Stabilizer, Thickener	1999	**CS 253-2006 (see functional class table and footnote)**
1414	Acetylated distarch phosphate	Emulsifier, Stabilizer, Thickener	1999	**CS 253-2006 (see functional class table and footnote)**
1401	Acid-treated starch	Emulsifier, Stabilizer, Thickener	1999	**CS 253-2006 (see functional class table and footnote)**
406	Agar	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	**CS 253-2006 (see functional class table and footnote), CS 262-2006 (for use in cheese mass only)**
400	Alginic acid	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	**CS 253-2006 (see functional class table and footnote)**
1402	Alkaline treated starch	Emulsifier, Stabilizer, Thickener	1999	**CS 253-2006 (see functional class table and footnote)**
403	Ammonium alginate	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	**CS 253-2006 (see functional class table and footnote)**
503(i)	Ammonium carbonate	Acidity regulator, Raising agent	1999	**CS 290-1995**
503(ii)	Ammonium hydrogen carbonate	Acidity regulator, Raising agent	1999	**CS 290-1995**
527	Ammonium hydroxide	Acidity regulator	1999	**CS 290-1995**
1403	Bleached starch	Emulsifier, Stabilizer, Thickener	1999	**CS 253-2006 (see functional class table and footnote)**
263	Calcium acetate	Acidity regulator, Preservative, Stabilizer	1999	**CS 262-2006 (for use in cheese mass only), CS 290-1995**
404	Calcium alginate	Antifoaming agent, Bulking agent, Carrier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	**CS 253-2006 (see functional class table and footnote)**
170(i)	Calcium carbonate	Acidity regulator, Anticaking agent, Colour, Firming agent, Flour treatment agent, Stabilizer	1999	**CS 262-2006 (for use in cheese mass only), CS 281-1971, CS 282-1971, CS 290-1995**

509	Calcium chloride	Firming agent, Stabilizer, Thickener	1999	**CS 207-1999, CS 281-1971, CS 282-1971**
578	Calcium gluconate	Acidity regulator, Firming agent, Sequestrant	1999	**CS 262-2006 (for use in cheese mass only)**
526	Calcium hydroxide	Acidity regulator, Firming agent	1999	**CS 253-2006, CS 290-1995**
327	Calcium lactate	Acidity regulator, Emulsifying salt, Firming agent, Flour treatment agent, Thickener	1999	**CS 253-2006, CS 262-2006 (for use in cheese mass only), CS 290-1995**
352(ii)	Calcium malate, D, L-	Acidity regulator	1999	**CS 262-2006 (for use in cheese mass only)**
282	Calcium propionate	Preservative	1999	**CS 262-2006 (see functional class table in CXS 262-2006)**
410	Carob bean gum	Emulsifier, Stabilizer, Thickener	1999	**CS 253-2006 (see functional class table and footnote), CS 262-2006 (for use in cheese mass only)**
407	Carrageenan	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	**CS 253-2006 (see functional class table and footnote), CS 262-2006 (for use in cheese mass only), CS 281-1971, CS 282-1971**
140	Chlorophylls	Colour	1999	**CS 262-2006 (for use in cheese mass only, see functional class table in CXS 262-2006)**
330	Citric acid	Acidity regulator, Antioxidant, Colour retention agent, Sequestrant	1999	**CS 262-2006 (for use in cheese mass only)**
472c	Citric and fatty acid esters of glycerol	Antioxidant, Emulsifier, Flour treatment agent, Sequestrant, Stabilizer	1999	**CS 253-2006 (see functional class table and footnote)**
1400	Dextrins, roasted starch	Carrier, Emulsifier, Stabilizer, Thickener	1999	**CS 253-2006 (see functional class table and footnote)**
628	Dipotassium 5'-guanylate	Flavour enhancer	1999	**CS 253-2006 (see functional class table and footnote)**
627	Disodium 5'-guanylate	Flavour enhancer	1999	**CS 253-2006 (see functional class table and footnote)**
1412	Distarch phosphate	Emulsifier, Stabilizer, Thickener	1999	**CS 253-2006 (see functional class table and footnote)**
418	Gellan gum	Gelling agent, Stabilizer, Thickener	1999	**CS 253-2006 (see functional class table and footnote)**
575	Glucono delta-lactone	Acidity regulator, Raising agent, Sequestrant	1999	**CS 262-2006 (for use in cheese mass only)**
422	Glycerol	Humectant, Thickener	1999	**CS 253-2006 (see functional class table and footnote)**
412	Guar gum	Emulsifier, Stabilizer, Thickener	1999	**CS 253-2006 (see functional class table and footnote), CS 262-2006 (for use in cheese mass only)**

414	Gum arabic (Acacia gum)	Bulking agent, Carrier, Emulsifier, Glazing agent, Stabilizer, Thickener	1999	**CS 253-2006 (see functional class table and footnote)**
507	Hydrochloric acid	Acidity regulator	1999	**CS 262-2006 (for use in cheese mass only)**
463	Hydroxypropyl cellulose	Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener	1999	**CS 253-2006 (see functional class table and footnote)**
1442	Hydroxypropyl distarch phosphate	Anticaking agent, Emulsifier, Stabilizer, Thickener	1999	**CS 253-2006 (see functional class table and footnote)**
464	Hydroxypropyl methyl cellulose	Bulking agent, Emulsifier, Glazing agent, Stabilizer, Thickener	1999	**CS 253-2006 (see functional class table and footnote)**
1440	Hydroxypropyl starch	Emulsifier, Stabilizer, Thickener	1999	**CS 253-2006 (see functional class table and footnote)**
416	Karaya gum	Emulsifier, Stabilizer, Thickener	1999	**CS 262-2006 (for use in cheese mass only)**
270	Lactic acid, L-, D- and DL-	Acidity regulator	1999	**CS 262-2006 (for use in cheese mass only)**
472b	Lactic and fatty acid esters of glycerol	Emulsifier, Sequestrant, Stabilizer	1999	**CS 253-2006 (see functional class table and footnote)**
322(i)	Lecithin	Antioxidant, Emulsifier, Flour treatment agent	1999	**CS 207-1999, CS 281-1971, CS 282-1971, CS 290-1995**
322(ii)	**Lecithin, partially hydrolysed**	**Antioxidant, Emulsifier**		**CS 207-1999, CS 281-1971, CS 282-1971, CS 290-1995**
504(i)	Magnesium carbonate	Acidity regulator, Anticaking agent, Colour retention agent, Flour treatment agent	1999	**CS 262-2006 (for use in cheese mass only), CS 290-1995**
528	Magnesium hydroxide	Acidity regulator, Colour retention agent	1999	**CS 290-1995**
504(ii)	Magnesium hydroxide carbonate	Acidity regulator, Anticaking agent, Carrier, Colour retention agent	1999	**CS 262-2006 (for use in cheese mass only), CS 290-1995**
329	Magnesium lactate, DL-	Acidity regulator, Flour treatment agent	1999	**CS253-2006, CS 290-1995**
296	Malic acid	Acidity regulator, Sequestrant	1999	**CS 262-2006 (for use in cheese mass only)**
461	Methyl cellulose	Bulking agent, Emulsifier, Glazing agent, Stabilizer, Thickener	1999	**CS 253-2006 (see functional class table and footnote)**
465	Methyl ethyl cellulose	Emulsifier, Foaming agent, Stabilizer, Thickener	1999	**CS 253-2006 (see functional class table and footnote)**
460(i)	Microcrystalline cellulose (Cellulose gel)	Anticaking agent, Bulking agent, Carrier, Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener	1999	**CS 253-2006 (see functional class table and footnote), CS 262-2006 (as anticaking agent only, see functional class table in CXS 262-2006)**
471	Mono- and di-glycerides of fatty acids	Antifoaming agent, Emulsifier, Glazing agent, Stabilizer	1999	**CS 207-1999, CS 253-2006**

				(see functional class table and footnote), CS 290-1995
1410	Monostarch phosphate	Emulsifier, Stabilizer, Thickener	1999	**CS 253-2006 (see functional class table and footnote)**
1404	Oxidized starch	Emulsifier, Stabilizer, Thickener	1999	**CS 253-2006 (see functional class table and footnote)**
440	Pectins	Emulsifier, Gelling agent, Glazing agent, Stabilizer, Thickener	1999	**CS 253-2006 (see functional class table and footnote), CS 262-2006 (as anticaking agent only, see functional class table in CXS 262-2006)**
1413	Phosphated distarch phosphate	Emulsifier, Stabilizer, Thickener	1999	**CS 253-2006 (see functional class table and footnote)**
261(i)	Potassium acetate	Acidity regulator, Preservative	1999	**CS 262-2006 (as anticaking agent only, see functional class table in CXS 262-2006), CS 290-1995**
402	Potassium alginate	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	**CS 253-2006 (see functional class table and footnote)**
501(i)	Potassium carbonate	Acidity regulator, Stabilizer	1999	**CS 207-1999, CS 262-2006 (as anticaking agent only, see functional class table in CXS 262-2006), CS 281-1971, CS 282-1971, CS 290-1995**
508	Potassium chloride	Firming agent, Flavour enhancer, Stabilizer, Thickener	1999	**CS 207-1999, CS 281-1971, CS 282-1971**
332(i)	Potassium dihydrogen citrate	Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer	1999	**CS 207-1999, CS 262-2006 (as anticaking agent only, see functional class table in CXS 262-2006), CS 281-1971, CS 282-1971, CS 290-1995**
577	Potassium gluconate	Acidity regulator, Sequestrant	1999	**CS 262-2006 (for use in cheese mass only)**
501(ii)	Potassium hydrogen carbonate	Acidity regulator, Raising agent, Stabilizer	1999	**CS 207-1999, CS 262-2006 (for use in cheese mass only), CS 281-1971, CS 282-1971, CS 290-1995**
525	Potassium hydroxide	Acidity regulator	1999	**CS 290-1995**
326	Potassium lactate	Acidity regulator, Antioxidant, Emulsifier, Humectant	1999	**CS253-2006, CS 262-2006 (for use in cheese mass only), CS 290-1995**
283	Potassium propionate	Preservative	1999	**CS 262-2006 (see functional class table in CXS 262-2006)**

460(ii)	Powdered cellulose	Anticaking agent, Bulking agent, Emulsifier, Glazing agent, Humectant, Stabilizer, Thickener	1999	**CS 253-2006 (see functional class table and footnote), CS 262-2006 (as anticaking agent only, see functional class table in CXS 262-2006)**
407a	Processed euchema seaweed (PES)	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	2001	**CS 253-2006 (see functional class table and footnote), CS 262-2006 (as anticaking agent only, see functional class table in CXS 262-2006) ,**
280	Propionic acid	Preservative	1999	**CS 262-2006 (see functional class table in CXS 262-2006)**
262(i)	Sodium acetate	Acidity regulator, Preservative, Sequestrant	1999	**CS 262-2006 (for use in cheese mass only), CS 290-1995**
401	Sodium alginate	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	**CS 253-2006 (see functional class table and footnote)**
500(i)	Sodium carbonate	Acidity regulator, Anticaking agent, Emulsifying salt, Raising agent, Stabilizer, Thickener	1999	**CS 207-1999, CS 253-2006 (see functional class table and footnote), CS 262-2006 (for use in cheese mass only), CS 281-1971, CS 282-1971, CS 290-1995**
466	Sodium carboxymethyl cellulose (Cellulose gel)	Bulking agent, Emulsifier, Firming agent, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	**CS 253-2006 (see functional class table and footnote), CS 262-2006 (for use in cheese mass only),**
331(i)	Sodium dihydrogen citrate	Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer	1999	**CS207-1999, CS 253-2006 (see functional class table and footnote), CS 262-2006 (for use in cheese mass only), CS 281-1971, CS 282-1971, CS 290-1995**
500(ii)	Sodium hydrogen carbonate	Acidity regulator, Anticaking agent, Raising agent, Stabilizer, Thickener	1999	**CS 207-1999, CS 253-2006 (see functional class table and footnote), CS 262-2006 (for use in cheese mass only), CS 281-1971, CS 282-1971, CS 290-1995**
350(i)	Sodium hydrogen DL-malate	Acidity regulator, Humectant	1999	**CS 262-2006 (for use in cheese mass only)**
524	Sodium hydroxide	Acidity regulator	1999	**CS 253-2006 (see functional class table and footnote), CS 290-1995**

325	Sodium lactate	Acidity regulator, Antioxidant, Bulking agent, Emulsifier, Emulsifying salt, Humectant, Thickener	1999	**CS253-2006, CS 262-2006 (for use in cheese mass only), CS 290-1995**
350(ii)	Sodium DL-malate	Acidity regulator, Humectant	1999	**CS 262-2006 (for use in cheese mass only)**
281	Sodium propionate	Preservative	1999	**CS 262-2006 (see functional class table in CXS 262-2006)**
500(iii)	Sodium sesquicarbonate	Acidity regulator, Anticaking agent, Raising Agent	1999	**CS 207-1999, CS253-2006, CS 262-2006 (for use in cheese mass only), CS 281-1971, CS 282-1971, CS 290-1995**
1420	Starch acetate	Emulsifier, Stabilizer, Thickener	1999	**CS 253-2006 (see functional class table and footnote)**
1405	Starches, enzyme treated	Emulsifier, Stabilizer, Thickener	1999	**CS 253-2006 (see functional class table and footnote)**
417	Tara gum	Gelling agent, Stabilizer, Thickener	1999	**CS 262-2006 (for use in cheese mass only)**
171	Titanium dioxide	Colour	1999	**CS 262-2006 (for use in cheese mass only, see functional class table in CXS 262-2006)**
413	Tragacanth gum	Emulsifier, Stabilizer, Thickener	1999	**CS 253-2006 (see functional class table and footnote), CS 262-2006 (for use in cheese mass only)**
380	Triammonium citrate	Acidity regulator	1999	**CS 290-1995**
333(iii)	Tricalcium citrate	Acidity regulator, Antioxidant, Emulsifying salt, Firming agent, Sequestrant, Stabilizer	1999	**CS 262-2006 (for use in cheese mass only), CS 281-1971, CS 282-1971, CS 290-1995**
332(ii)	Tripotassium citrate	Acidity regulator, Antioxidant, Emulsifying salt, Sequestrant, Stabilizer	1999	**CS 207-1999, CS 281-1971, CS 282-1971, CS 290-1995**
331(iii)	Trisodium citrate	Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer	1999	**CS207-1999, CS 281-1971, CS 282-1971, CS 290-1995**
415	Xanthan gum	Emulsifier, Foaming agent, Stabilizer, Thickener	1999	**CS 253-2006 (see functional class table and footnote), CS 262-2006 (for use in cheese mass only)**

Proposed Amendments to Section 2 of the Annex to Table 3

01.3.1	Condensed milk (plain)
	Only certain Table 3 additives (as indicated in Table 3) are acceptable for use in foods conforming to these standards.
Codex standards	Evaporated milks (CXS 281-1971) Sweetened Condensed Milks (CXS 282-1971)

01.5.1	Milk powder and cream powder (plain)
	Only certain Table 3 additives (as indicated in Table 3) are acceptable for use in foods conforming to these standards
Codex standards	Milk powders and cream powder (CXS 207-1999) Edible Casein Products (CXS 290-1995)

01.6.1	Unripened cheese
	Only certain Table 3 additives (as indicated in Table 3) are acceptable for use in foods conforming to this standard.
Codex standards	Mozzarella (CXS 262-2006)

02.2.2	Fat spreads, dairy fat spreads and blended spreads
	Only certain Table 3 additives (as indicated in Table 3) are acceptable for use in foods conforming to this standard.
Codex standards	Dairy Fat Spreads (CXS 253-2006)

Annex 3

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE CODEX COMMODITY STANDARDS FOR PROCESSED FRUITS AND VEGETABLES, and TO THE GSFA

The following amendments to the food additive provisions in Codex commodity Standards are proposed.

New text is indicated in **bold/underline.** Text to be removed is indicated in ~~strikethrough.~~

1. Proposed amendments to the Codex commodity standards for processed fruits and vegetables

A. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *STANDARD FOR MANGO CHUTNEY* (CXS 160-1987)

3. FOOD ADDITIVES

Acidity regulators and preservatives used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 04.1.2.6 (Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5) are acceptable for use in foods conforming to this standard and only certain acidity regulators in Table 3 are acceptable for use in foods conforming to this standard.

		~~Maximum level in the finished product~~
~~3.1~~	~~Acidifying Agents~~	
~~3.1.1~~	~~Citric acid~~	~~To maintain the pH at a level not above4.6 if the product is heat pasteurized or limited by GMP if the product is heat sterilized.~~
~~3.1.2~~	~~Acetic acid~~	
~~3.2~~	~~Preservatives~~	
~~3.2.1~~	~~Sodium metabisulphite~~	~~100 mg/kg singly or in any combination expressed as SO_2.~~
~~3.2.2~~	~~Potassium metabisulphite~~	
~~3.2.3~~	~~Sodium and potassium benzoates~~	~~250 mg/kg singly or in any combination expressed as the acid. parahydroxy~~
~~3.2.4~~	~~Methyl, ethyl and propyl benzoates~~	
~~3.2.5~~	~~Sorbic acid~~	~~1000 mg/kg~~

B. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *STANDARD FOR GOCHUJANG* (CXS 294-2009)

4. FOOD ADDITIVES

Acidity regulators, antioxidants, flavour enhancers, preservatives, and stabilizers used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 04.2.2.7 (Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3) are acceptable for use in foods conforming to this standard.

~~**4.1 PRESERVATIVES**~~

~~INS No.~~	~~Name of food additives~~	~~Maximum level~~
~~200~~	~~Sorbic acid~~	~~1000 mg/kg as sorbic acid, singly or in combination~~
~~202~~	~~Potassium sorbate~~	
~~203~~	~~Calcium sorbate~~	

~~**4.2 FLAVOUR ENHANCERS**~~

~~INS No.~~	~~Name of food additives~~	~~Maximum level~~

~~621~~	~~Monosodium L-glutamate~~	~~Limited by GMP~~
~~508~~	~~Potassium chloride~~	~~Limited by GMP~~

~~4.3 ANTIOXIDANT~~

~~INS No.~~	**~~Name of food additives~~**	**~~Maximum level~~**
~~325~~	~~Sodium lactate~~	~~Limited by GMP~~

~~4.4 ACIDITY REGULATORS~~

~~INS No.~~	**~~Name of food additives~~**	**~~Maximum level~~**
~~296~~	~~Malic acid (DL-)~~	~~Limited by GMP~~
~~339(i)~~	~~Sodium dihydrogen phosphate~~	~~5000 mg/kg as phosphorus, singly or in combination~~
~~339(ii)~~	~~Disodium hydrogen phosphate~~	
~~340(i)~~	~~Potassium dihydrogen phosphate~~	
~~340(ii)~~	~~Dipotassium hydrogen phosphate~~	
~~452(i)~~	~~Sodium polyphosphate~~	
~~452(ii)~~	~~Potassium polyphosphate~~	

~~4.5 STABILIZERS~~

~~INS No.~~	**~~Name of food additives~~**	**~~Maximum level~~**
~~412~~	~~Guar gum~~	~~Limited by GMP~~
~~414~~	~~Gum Arabic (acacia gum)~~	~~Limited by GMP~~
~~415~~	~~Xanthan gum~~	~~Limited by GMP~~

C. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *STANDARD FOR CHILI SAUCE* (CXS 306-2011)

4. FOOD ADDITIVES

Acidity regulators, antioxidants, colours, emulsifiers, preservatives, stabilizers, sweeteners, and thickeners used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 12.6.2 (Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy) are acceptable for use in foods conforming to this standard. Additionally, acidity regulators, colours, flavour enhancers, preservatives, sweeteners and thickeners listed in Table 3 of the General Standard for Food Additives (CXS 192-1995) are acceptable for use in food conforming to this standard.

~~Only those food additive classes listed below are technologically justified and may be used in products covered by this Standard. Within each additive class only those food additives listed below, or referred to, may be used and only for the functions, and within limits, specified.~~

~~4.1~~ ~~Acidity regulators, antioxidants, colours, flavour enhancers, preservatives, sweeteners and thickeners listed in Table 3 of the *Codex General Standard for Food Additives* (CODEX STAN 192-1995) are acceptable for use in food conforming to this standard.~~

~~4.2 ACIDITY REGULATORS~~

~~INS No.~~	**~~Food Additive~~**	**~~Maximum level~~**
~~334~~	~~Tartaric acid~~	~~5000 mg/kg (as tartrate) (singly or in combination)~~
~~335(ii)~~	~~Sodium L (+)-tartrate~~	
~~337~~	~~Potassium sodium L (+)-tartrate~~	
~~452(i)~~	~~Sodium polyphosphate~~	~~1000 mg/kg (as phosphorus)~~

4.3 ANTIOXIDANTS

INS No.	Food Additive	Maximum level
307a	Tocopherol, d-alpha-	600 mg/kg (Singly or in combination)
307b	Tocopherol concentrate, mixed	
307c	Tocopherol, dl-alpha-	
320	Butylated hydroxyanisole	100 mg/kg
321	Butylated hydroxytoluene	100 mg/kg
386	Disodium ethylene diamine tetra acetate	75 mg/kg

4.4 COLOURS

INS No.	Food Additive	Maximum level
100(i)	Curcumin	GMP
101(i)	Riboflavin, synthetic	350 mg/kg (Singly or in combination)
101(ii)	Riboflavin, 5'-phosphate sodium	
102	Tartrazine	100 mg/kg
110	Sunset yellow FCF	300 mg/kg
120	Carmines	50 mg/kg
124	Ponceau (4R) (cochineal red A)	50 mg/kg
127	Erythrosine	50 mg/kg
129	Allura Red AC	300 mg/kg
133	Brilliant blue, FCF	100 mg/kg
141(i)	Chlorophylls, copper complexes	30 mg/kg (as Cu)
150c	Caramel III – ammonia process	1500 mg/kg
150d	Caramel IV – sulphite ammonia process	1500 mg/kg
155	Brown HT	50 mg/kg
160a (ii)	Carotenes, beta (vegetable)	2000 mg/kg
160b(i)	Annatto extracts, bixin based	10 mg/kg
160d(i)	Lycopene (synthetic)	390 mg/kg

4.5 PRESERVATIVES

INS No.	Food Additive	Maximum level
210	Benzoic acid	1000 mg/kg (as benzoic acid) (singly or in combination)
211	Sodium benzoate	
212	Potassium benzoate	
213	Calcium benzoate	
200	Sorbic acid	1000 mg/kg (as sorbic acid) (singly or in combination)
201	Sodium sorbate	
202	Potassium sorbate	
203	Calcium sorbate	
220	Sulfur dioxide	300 mg/kg (as residual SO_2) (singly or in combination)
221	Sodium sulfite	
222	Sodium hydrogen sulfite	
223	Sodium metabisulfite	
224	Potassium metabisulfite	
225	Potassium sulfite	

~~539~~	~~Sodium thiosulfate~~	
~~214~~	~~Ethyl parahydroxybenzoates~~	~~1000 mg/kg~~
~~218~~	~~Methyl para-hydroxybenzoate~~	

~~4.6 EMULSIFIERS~~

~~INS No.~~	**~~Food Additive~~**	**~~Maximum level~~**
~~432~~	~~Polyoxyethylene (20) sorbitan monolaurate~~	~~5 000 mg/kg (singly or in combination)~~
~~433~~	~~Polyoxyethylene (20) sorbitan monooleate~~	
~~434~~	~~Polyoxyethylene (20) sorbitan monopalmitate~~	
~~435~~	~~Polyoxyethylene (20) sorbitan monoesterate~~	
~~473~~	~~Sucrose esters of fatty acids~~	~~5 000 mg/kg~~
~~475~~	~~Polyglycerol esters of fatty acids~~	~~10 000 mg/kg~~
~~477~~	~~Propylene glycol esters of fatty acids~~	~~20 000 mg/kg~~

~~4.7 SWEETNERS~~

~~INS No.~~	**~~Name of food additives~~**	**~~Maximum level~~**
~~951~~	~~Aspartame~~	~~350 mg/kg~~
~~950~~	~~Acesulfame potassium~~	~~1000 mg/kg~~
~~955~~	~~Sucralose~~	~~450 mg/kg~~
~~952(i)~~	~~Saccharin~~	~~150 mg/kg (singly or in combination)~~
~~952(ii)~~	~~Calcium Saccharin~~	
~~952(iii)~~	~~Potassium Saccharin~~	
~~952(iv)~~	~~Sodium saccharin~~	

~~4.8 STABILIZERS~~

~~INS No.~~	**~~Name of food additives~~**	**~~Maximum level~~**
~~472e~~	~~Diacetyctartaric and fatty acid esters of glycerol~~	~~10 000 mg/kg~~

~~4.9 THICKENERS~~

~~INS No.~~	**~~Name of food additives~~**	**~~Maximum level~~**
~~405~~	~~Propylene glycol alginate~~	~~8 000 mg/kg~~

4.10 FLAVOURINGS

The flavourings used in products covered by this standard **should** ~~shall~~ comply with the Guidelines for the Use of Flavourings (CXG 66-2008).

2 Proposed amendments to Tables 1, 2 and 3 of the GSFA for processed fruits and vegetables

The following amendments to the food additive provisions in the GSFA are proposed.

New text is indicated in **bold/underline.** Text to be removed is indicated in ~~strikethrough.~~

A. PROPOSED AMENDMENTS TO TABLE 1

Acesulfame Potassium:

INS: 950 **Functional class: Flavour enhancer, Sweetener**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	1000 mg/kg	478, 188, **XS160**	2005	Endorse
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	1000 mg/kg	188, **XS294**	2008	Endorse

Acetic Acid, Glacial:

INS: 260 **Functional class: Acidity regulator, Preservative**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	**XS294**	2013	Endorse

Advantame:					
INS: 969		**Functional class: Flavour enhancer, Sweetener**			
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	10 mg/kg	478, **XS160**	2021	Endorse

Alginic Acid:					
INS: 400		**Functional class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener**			
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	**XS294**	2013	Endorse

Annatto extracts, bixin based:					
INS: 160b(i)		**Functional class: Colour**			
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
12.6.2	**Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)**	**10 mg/kg**	**8, D-306**		**Endorse** **Also under consideration in GSFA EWG**

Ascorbic Acid, L-:					
INS: 300		**Functional class: Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant**			
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	**XS294**	2013	Endorse

Ascorbyl esters:					
INS: 304, 305		**Functional class: Antioxidant**			
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	500 mg/kg	10, **XS306**	2005	Endorse

Aspartame:					
INS: 951		**Functional class: Flavour enhancer, Sweetener**			
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	1000 mg/kg	478, 191, **XS160**	2019	Endorse
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and	2500 mg/kg	144, 191, **XS294**	2021	Endorse

Aspartame:					
INS: 951		**Functional class: Flavour enhancer, Sweetener**			
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
	legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3				

Benzoates:					
INS: 210		**Functional class: Preservative**			
INS: 211		**Functional class: Preservative**			
INS: 212		**Functional class: Preservative**			
INS: 213		**Functional class: Preservative**			
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	1000 mg/kg	13, B-160	2001	Endorse
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	1000	13, **XS294**	2001	Endorse

Brilliant Blue FCF:

INS: 133 **Functional class: Colour**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	100 mg/kg	161, **XS160**	2009	Endorse
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	100 mg/kg	92, 161, **XS294**	2009	Endorse

Brown HT:

INS: 155 **Functional class: Colour**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
12.6.2	**Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)**	**50 mg/kg**	**D-306**		**Endorse**

Butylated hydroxyanisole:

INS: 320 **Functional class: Antioxidant**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
12.6	Sauces and like products	200 mg/kg	15, 130, XS302, **B-306**	2018	Endorse

Calcium 5'-Ribonucleotides:					
INS: 634		**Functional class: Flavour enhancer**			
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	279, **XS294**	2014	Endorse

Calcium Carbonate:					
INS: 170(i)		**Functional class: Acidity regulator, Anticaking agent, Colour, Firming agent, Flour treatment agent, Stabilizer**			
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	**XS294**	2013	Endorse

Calcium Chloride:					
INS: 509		**Functional class: Firming agent, Stabilizer, Thickener**			
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	**XS294**	2013	Endorse

Calcium lactate:					
INS: 509		**Functional class: Acidity regulator, Emulsifying salt, Firming agent, Flour treatment agent, Thickener**			
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	10000	58, **XS294**	2013	Endorse

Canthaxanthin:					
INS: 161g		**Functional class: Colour**			
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	15 mg/kg	**XS160**	2011	Endorse
12.6	Sauces and like products	30 mg/kg	XS302, **XS306**	2018	Endorse

Caramel III – Ammonia Caramel:					
INS: 150c		**Functional class: Colour**			
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	500 mg/kg	**XS160**	1999	Endorse
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	50000	161, **XS294**	2010	Endorse
12.6	Sauces and like products	50000 mg/kg	**H-306**	2010	Endorse

Caramel IV – Sulfite Ammonia Caramel:					
INS: 150d		**Functional class: Colour**			
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.1.2.6	Fruit-based spreads (e.g. chutney)	500 mg/kg	**XS160**	1999	Endorse

Caramel IV – Sulfite Ammonia Caramel:					
INS: 150d		**Functional class: Colour**			
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
	excluding products of food category 04.1.2.5				
04.2.2	Processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	50000	92, 161 & **XS294**	2009	Endorse
12.6	Sauces and like products	30000 mg/kg	XS302, **H-306**	2018	Endorse

Carmines:					
INS: 120		**Functional class: Colour**			
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	500 mg/kg	178, **XS160**	2005	Endorse
12.6	Sauces and like products	500 mg/kg	178, XS302, **F-306**	2018	Endorse

Carnauba wax:					
INS: 903		**Functional class: Acidity regulator, Anticaking agent, Bulking agent, Carrier, Glazing agent**			
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.1.2	Processed fruit	400 mg/kg	**XS160**	2004	Endorse

Carotenes, Beta-,Vegetable:					
INS: 160a(ii)		**Functional class: Colour**			
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.1.2.6	Fruit-based spreads (e.g. chutney)	500 mg/kg	**XS160**	2005	Endorse **Also under consideration in GSFA EWG**

Carotenes, Beta-,Vegetable:					
INS: 160a(ii)		**Functional class: Colour**			
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
	excluding products of food category 04.1.2.5				
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	1000	**XS294**	2005	Endorse **Also under consideration in GSFA EWG**
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	2000 mg/kg		2005	Maintain **Also under consideration in GSFA EWG**

Carotenoids:					
INS 160a(i) **INS 160a(iii)** **INS 160e** **INS 160f**		**Functional Class: Colour** **Functional Class: Colour** **Functional Class: Colour** **Functional Class: Colour**			
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	500 mg/kg	**XS160**	2009	Endorse **Also under consideration in GSFA EWG**
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and	50	**XS294**	2009	Endorse **Also under consideration in GSFA EWG**

Carotenoids:					
INS 160a(i) **INS 160a(iii)** **INS 160e** **INS 160f**		**Functional Class: Colour** **Functional Class: Colour** **Functional Class: Colour** **Functional Class: Colour**			
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
	seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3				
12.6	Sauces and like products	500 mg/kg	XS302, **XS306**	2018	Maintain **Also under consideration in GSFA EWG**

Carrageenan:					
INS 407		**Functional Class: Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener**			
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	**XS294**	2013	Endorse

Chlorophylls and chlorophyllins, Copper Complexes:					
INS 141(i) **INS 141(ii)**		**Functional Class: Colour** **Functional Class: Colour**			
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.1.2.6	Fruit-based spreads (e.g.	150 mg/kg	**XS160**	2009	Endorse

Chlorophylls and chlorophyllins, Copper Complexes:					
INS 141(i) **INS 141(ii)**		**Functional Class: Colour** **Functional Class: Colour**			
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
	chutney) excluding products of food category 04.1.2.5				
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	100	62, **XS294**	2005	Endorse
12.6	Sauces and like products	100 mg/kg	XS302, **G-306**	2018	Endorse

Citric acid:					
INS: 330		**Functional class: Acidity regulator, Antioxidant, Colour retention agent, Sequestrant**			
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	**XS294**	2013	Endorse

Citric and Fatty Acid Esters of Glycerol:					
INS 472c		**Functional Class: Antioxidant, Emulsifier, Flour treatment agent, Sequestrant, Stabilizer**			
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	**XS294**	2013	Endorse

Curcumin:					
INS 100(i)		**Functional Class: Colour**			
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
12.6.2	**Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)**	**GMP**	**D-306**		**Endorse** **Also under consideration in GSFA EWG;** **Chair's Note: Curcumin has a numerical JECFA ADI**

Cyclamates:					
INS 952(i) **INS 952(ii)** **INS 952(iv)**		**Functional Class: Sweetener** **Functional Class: Sweetener** **Functional Class: Sweetener**			
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	2000 mg/kg	17, 477, **XS160**	2019	Endorse

Dextrins, Roasted Starch:					
INS 1400		**Functional Class:** Carrier, Emulsifier, Stabilizer, Thickener			
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	**XS294**	2013	Endorse

Diacetyltartaric and Fatty Acid Esters of Glycerol:					
INS 472e		**Functional Class: Emulsifier, Sequestrant, Stabilizer**			
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	5000 mg/kg	**XS160**	2005	Endorse
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	2500	**XS294**	2005	Endorse

Disodium 5'-Guanylate:					
INS 627		**Functional Class: Flavour enhancer**			
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	279, **XS294**	2014	Endorse

Disodium 5'-Inosinate:					
INS 631		**Functional Class: Flavour enhancer**			
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	279, **XS294**	2014	Endorse

Disodium 5'-Ribonucleotides:					
INS 635		**Functional Class: Flavour enhancer**			
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	279, **XS294**	2014	Endorse

Erythrosine:					
INS 127		**Functional Class: Colour**			
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	30 mg/kg	**XS294**	2011	Endorse
12.6.2	**Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)**	**50 mg/kg**	**D-306**		**Endorse**

Ethylene diamine tetra acetates:					
INS 385		**Functional Class: Antioxidant, Colour retention agent, Preservative, Sequestrant**			
INS 386		**Functional Class: Antioxidant, Colour retention agent, Preservative, Sequestrant, Stabilizer**			
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	100 mg/kg	21, **XS160**	2001	Endorse
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	250	21, **XS294**	2001	Endorse
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	75 mg/kg	21, **C-306**	2001	Endorse

Fast Green FCF:					
INS 143		**Functional Class: Antioxidant, Colour**			
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	100 mg/kg	161, **XS160**	2009	Endorse
04.2.2.7	Fermented vegetable (including mushrooms and fungi,	100	161, **XS294**	2009	Endorse

Fast Green FCF:					
INS 143		**Functional Class: Antioxidant, Colour**			
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
	roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3				

Fumaric acid:					
INS 297		**Functional Class: Acidity regulator**			
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	**XS294**	2013	Endorse

Glycerol:					
INS 422		**Functional Class: Humectant, Thickener**			
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.2.2.7	Fermented vegetable (including	GMP	**XS294**	2014	Endorse

Glycerol:					
INS 422		**Functional Class: Humectant, Thickener**			
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
	mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3				

Grape Skin Extract:					
INS 163(ii)		**Functional Class: Antioxidant, Colour**			
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	500 mg/kg	161, 181, **XS160**	2009	Endorse
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	100	161, 181, **XS294**	2009	Endorse
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	300 mg/kg	181, **XS306**	2009	Endorse

Guaiac resin:					
INS 314		**Functional Class: Antioxidant**			
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
12.6	Sauces and like products	600 mg/kg	15, XS302, **XS306**	2009	Endorse

Gum Arabic (Acacia gum):					
INS 414		**Functional Class: Bulking agent, Carrier, Emulsifier, Glazing agent, Stabilizer, Thickener**			
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.2.2.7	**Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3**	**GMP**	**A-294**		**Endorse**

Hydroxybenzoates, para:					
INS 214 **INS 218**		**Functional Class: Preservative** **Functional Class: Preservative**			
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	1000 mg/kg	27, **D-160**	2012	Endorse
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and	300	27, **XS294**	2012	Endorse

Hydroxybenzoates, para:					
INS 214 **INS 218**		**Functional Class: Preservative** **Functional Class: Preservative**			
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
	seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3				

Indigotine (Indigo Carmine):					
INS 132		**Functional Class: Colour**			
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	300 mg/kg	161, **XS160**	2009	Endorse
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	300	161, **XS294**	2009	Endorse
12.6	Sauces and like products	300 mg/kg	XS302, **XS306**	2018	Endorse

Iron Oxides:

INS 172(i) **Functional Class: Colour**
INS 172(ii) **Functional Class: Colour**
INS 172(iii) **Functional Class: Colour**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	500 mg/kg	**XS160**	2005	Endorse
12.6	Sauces and like products	75 mg/kg	XS302, **XS306**	2018	Endorse

Lactic acid, L-, D- and DL-:

INS 270 **Functional Class: Acidity regulator**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	**XS294**	2013	Endorse

Lauric arginate ethyl ester:

INS 243 **Functional Class: Preservative**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	200 mg/kg	**XS306**	2011	Endorse

Lecithin:					
INS 322(i)		**Functional Class: Antioxidant, Emulsifier**			
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	**XS294**	2013	Endorse

Magnesium Carbonate:					
INS 504(i)		**Functional Class: Acidity regulator, Anticaking agent, Colour retention agent**			
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	5000 mg/kg	36, **XS294**	2013	Endorse

Neotame:					
INS 621		**Functional Class: Flavour enhancer, Sweetener**			
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	70 mg/kg	478, **XS160**	2019	Endorse
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	33 mg/kg	144, **XS294**	2021	Endorse
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	70 mg/kg	**XS306**	2007	Endorse

Nisin:					
INS 234		**Functional Class: Preservative**			
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	5 mg/kg	233, ~~**XS306R**~~, **XS306**, B5	2021	Endorse

Pectins:

INS 440 **Functional Class: Emulsifier, Gelling agent, Glazing agent, Stabilizer, Thickener**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	**XS294**	2013	Endorse

Phosphates:

INS 338 **Functional Class: Acidity regulator, Antioxidant, Sequestrant**

INS 339(i) **Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener**

INS 339(ii) **Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Sequestrant, Stabilizer, Thickener**

INS 339(iii) **Functional Class: Acidity regulator, Emulsifier, Humectant, Preservative, Sequestrant, Stabilizer, Thickener**

INS 340(i) **Functional Class: Acidity regulator, Emulsifier, Humectant, Sequestrant, Stabilizer, Thickener**

INS 340(ii) **Functional Class: Acidity regulator, Emulsifier, Humectant, Sequestrant, Stabilizer, Thickener**

INS 340(iii) **Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Sequestrant, Stabilizer, Thickener**

INS 341(i) **Functional Class: Acidity regulator, Anticaking agent, Emulsifying salt, Firming agent, Flour treatment agent, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener**

INS 341(ii) **Functional Class: Acidity regulator, Anticaking agent, Emulsifying salt, Firming agent, Flour treatment agent, Humectant, Raising agent, Stabilizer, Thickener**

INS 341(iii) **Functional Class: Acidity regulator, Anticaking agent, Emulsifier, Emulsifying salt, Firming agent, Flour treatment agent, Humectant, Raising agent, Stabilizer, Thickener**

INS 342(i) **Functional Class: Acidity regulator, Flour treatment agent, Raising agent, Stabilizer, Thickener**

INS 342(ii) **Functional Class: Acidity regulator, Flour treatment agent, Raising agent, Stabilizer, Thickener**

INS 343(i) **Functional Class: Acidity regulator, Anticaking agent, Emulsifying salt, Stabilizer, Thickener**

INS 343(ii) **Functional Class: Acidity regulator, Anticaking agent, Emulsifying salt, Raising agent, Stabilizer, Thickener**

INS 343(iii) **Functional Class: Acidity regulator, Anticaking agent, Stabilizer, Thickener**

INS 450(i)	**Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener**
INS 450(ii)	**Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener**
INS 450(iii)	**Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener**
INS 450(ix)	**Functional Class: Acidity regulator, Raising agent, Stabilizer**
INS 450(v)	**Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener**
INS 450(vi)	**Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Firming agent, Raising agent, Sequestrant, Stabilizer, Thickener**
INS 450(vii)	**Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer**
INS 451(i)	**Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Sequestrant, Stabilizer, Thickener**
INS 451(ii)	**Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Sequestrant, Stabilizer, Thickener**
INS 452(i)	**Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener**
INS 452(ii)	**Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener**
INS 452(iii)	**Functional Class: Acidity regulator, Emulsifier, Humectant, Raising agent, Sequestrant, Stabilizer**
INS 452(iv)	**Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener**
INS 452(v)	**Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Sequestrant, Stabilizer, Thickener**
INS 542	**Functional Class: Anticaking agent, Emulsifier, Humectant**

Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	1100 mg/kg	33, **XS160**	2009	Endorse
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	2200	33, **B-294**	2010	Endorse
12.6	Sauces and like products	2200 mg/kg	33, XS302, **A-306**	2018	Endorse

Polydimethylsiloxane:

INS 900a **Functional Class: Anticaking agent, Antifoaming agent, Emulsifier**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	10 mg/kg	**XS160**	1999	Endorse
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	10 mg/kg	**XS294**	2008	Endorse

Polyglycerol esters of fatty acids:

INS 475 **Functional Class: Emulsifier, Stabilizer**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	5000 mg/kg	~~**XS306R**~~ **L-306**	2018	Endorse

Polysorbates:

INS 432 **Functional Class: Emulsifier, Stabilizer**
INS 433 **Functional Class: Emulsifier, Stabilizer**
INS 434 **Functional Class: Emulsifier**
INS 435 **Functional Class: Emulsifier, Stabilizer**
INS 436 **Functional Class: Emulsifier, Stabilizer**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	5000 mg/kg	**J-306**	2007	Endorse

Ponceau 4R (Cochineal Red A):					
INS 124		**Functional Class: Colour**			
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	500 mg/kg	161, **XS160**	2008	Endorse
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	500 mg/kg	161, **XS294**	2008	Endorse

Potassium Carbonate:					
INS 501(i)		**Functional Class: Acidity regulator, Stabilizer**			
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	**XS294**	2013	Endorse

Processed eucheuma seaweed (PES):					
INS 407a		**Functional Class: Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener**			
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	**XS294**	2013	Endorse

Propyl gallate:					
INS 310		**Functional Class: Antioxidant**			
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
12.6	Sauces and like products	200 mg/kg	15, 130, XS302, **XS306**	2018	Endorse

Propylene glycol alginate:					
INS 405		**Functional Class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Stabilizer, Thickener**			
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
12.6.2	**Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)**	**8000 mg/kg**	**D-306**		**Endorse**

Propylene glycol esters of fatty acids:					
INS 477		**Functional Class: Emulsifier**			
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
12.6.2	**Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)**	**20000 mg/kg**	**D-306**		**Endorse**

Pullulan:					
INS 1204		**Functional Class: Glazing agent, Thickener**			
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	**XS294**	2014	Endorse

Riboflavins:					
INS 101(i)		**Functional Class: Colour**			
INS 101(ii)		**Functional Class: Colour**			
INS 101(iii)		**Functional Class: Colour**			
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	500 mg/kg	**XS294**	2008	Endorse
12.6	Sauces and like products	350 mg/kg	XS302	2018	Endorse

Saccharins:

INS 954(i) **Functional Class: Sweetener**
INS 954(ii) **Functional Class: Sweetener**
INS 954(iii) **Functional Class: Sweetener**
INS 954(iv) **Functional Class: Sweetener**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	200 mg/kg	477, **XS160**	2019	Endorse
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	200 mg/kg	144, **XS294**	2021	Endorse
12.6	Sauces and like products	160 mg/kg	XS302, **M-306**	2018	Endorse

Sodium acetate:

INS 262(i) **Functional Class: Acidity regulator, Preservative, Sequestrant**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	**XS294**	2013	Endorse

Sodium ascorbate:

INS 301 **Functional Class: Antioxidant**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	**XS294**	2014	Endorse

Sodium carbonate:

INS 500(i) **Functional Class: Acidity regulator, Anticaking agent, Emulsifying salt, Raising agent, Stabilizer, Thickener**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	**XS294**	2013	Endorse

Sodium diacetate:

INS 262(ii) **Functional Class: Acidity regulator, Anticaking agent, Emulsifying salt, Raising agent, Stabilizer, Thickener**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	2500 mg/kg	~~**XS306R**~~ **XS306**		Endorse

Sodium DL-malate:

INS 350(ii) **Functional Class: Acidity regulator, Humectant**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	**XS294**	2013	Endorse

Sodium erythorbate (sodium isoascorbate):

INS 350(ii) **Functional Class: Acidity regulator, Humectant**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	280, **XS294**	2014	Endorse

Sodium fumarates:

INS 365 **Functional Class: Acidity regulator**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	**XS294**	2013	Endorse

Sodium gluconate:					
INS 365		**Functional Class: Acidity regulator**			
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	**XS294**	2013	Endorse

Sorbates:					
INS 200 **INS 202** **INS 203**		**Functional Class: Preservative** **Functional Class: Preservative** **Functional Class: Preservative**			
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	1000 mg/kg	42, **C-160**	2009	Endorse

Stearoyl lactylates:					
INS 481(i) **INS 482(i)**		**Functional Class: Emulsifier, Flour treatment agent, Foaming agent, Stabilizer** **Functional Class: Emulsifier, Flour treatment agent, Foaming agent, Stabilizer**			
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	2500 mg/kg	~~XS306R~~ **XS306**	2018	Endorse

Steviol glycosides:

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

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	330 mg/kg	26, **XS160**	2011	Endorse
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	200 mg/kg	26, **XS294**	2011	Endorse
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	350 mg/kg	26, **XS306**	2011	Endorse

Sucralose (trichlorogalactosucrose):

INS 955 **Functional Class: Flavour enhancer, Sweetener**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	400 mg/kg	478, **XS160**	2019	Endorse
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	580 mg/kg	144, **XS294**	2021	Endorse

Sucrose esters:					
INS 473 **INS 473a** **INS 474**		**Functional Class: Emulsifier, Foaming agent, Glazing agent, Stabilizer** **Functional Class: Emulsifier, Glazing agent, Stabilizer** **Functional Class: Emulsifier**			
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	10000 mg/kg	~~B4~~ **K-306**	2021	Endorse

Sulfites:					
INS 220 **INS 221** **INS 222** **INS 223** **INS 224** **INS 225** **INS 539**		**Functional Class: Antioxidant, Bleaching agent, Flour treatment agent, Preservative** **Functional Class: Antioxidant, Bleaching agent, Flour treatment agent, Preservative** **Functional Class: Antioxidant, Preservative** **Functional Class: Antioxidant, Bleaching agent, Flour treatment agent, Preservative** **Functional Class: Antioxidant, Bleaching agent, Flour treatment agent, Preservative** **Functional Class: Antioxidant, Preservative** **Functional Class: Antioxidant, Sequestrant**			
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.1.2.6	**Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5**	**100 mg/kg**	**44, A-160**		**Endorse**
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	500 mg/kg	44, **XS294**	2006	Endorse

Sunset yellow FCF:					
INS 110		**Functional Class: Colour**			
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	300 mg/kg	161, **XS160**	2008	Endorse
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	200 mg/kg	92, **XS294**	2008	Endorse

Tamarind seed polysaccharide:					
INS 437		**Functional Class: Emulsifier, Gelling agent, Stabilizer, Thickener**			
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	XS38	2021	Endorse

Tartrates:					
INS 334 **INS 335(ii)** **INS 337**		**Functional Class: Acidity regulator, Antioxidant, Flavour enhancer, Sequestrant** **Functional Class: Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer** **Functional Class: Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer**			
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.1.2.6	**Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5**	**3000**	**45**		**Endorse** **Chair's Note:** Since the work of the GSFA eWG provides to adopt the provision for Tartrates be adopted for use in standardized and non-standardized products covered under FC 04.1.2.6 and the alignment of CODEX STAN 160-1987 is currently being undertaken by the Alignment eWG, the proposal is to accept the recommendation and align the provision in the commodity standard.
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	5000 mg/kg	45, ~~XS306R~~	2018	Endorse

Tartrazine:					
INS 102		**Functional Class: Colour**			
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
12.6.2	**Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)**	**100 mg/kg**	**D-306**		Endorse

Tertiary butylhydroquinone:					
INS 319		**Functional Class: Antioxidant**			
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
12.6	Sauces and like products	200 mg/kg	15, 130, XS302, **XS306**	2018	Endorse

Trisodium citrate:					
INS 331(iii)		**Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer**			
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	**XS294**	2013	Endorse

B. PROPOSED AMENDMENTS TO TABLE 2

Food category 04.1.2 Processed fruit

Additive	**INS**	**Step/Year Adopted**	**Max Level**	**Notes**	**Recommendation**
ACESULFAME POTASSIUM	950	2019	1000 mg/kg	478, 188 & **XS160**	Endorse

Food category 04.1.2.6 Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5

Additive	**INS**	**Step/Year Adopted**	**Max Level**	**Notes**	**Recommendation**
ACESULFAME POTASSIUM	950	2019	1000 mg/kg	478, 188 & **XS160**	Endorse
ADVANTAME	969	2021	10 mg/kg	**XS160**	Endorse
ASPARTAME	951	2019	1000 mg/kg	478, 191 & **XS160**	Endorse
BENZOATES	210-213	2001	1000 mg/kg	13 & **B-160**	Endorse
BRILLIANT BLUE FCF	133	2009	100 mg/kg	161 & **XS160**	Endorse

Food category 04.1.2.6 **Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5**

Additive	INS	Step/Year Adopted	Max Level	Notes	Recommendation
CANTHAXANTHIN	161g	2011	15 mg/kg	**XS160**	Endorse
CARAMEL III - AMMONIA CARAMEL	150c	1999	500 mg/kg	**XS160**	Endorse
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	1999	500 mg/kg	**XS160**	Endorse
CARMINES	120	2005	500 mg/kg	178 & **XS160**	Endorse
CAROTENES, BETA-, VEGETABLE	160a(ii)	2005	500 mg/kg	**XS160**	Endorse **Also under consideration in GSFA EWG**
CAROTENOIDS	160a(i),a(iii),e,f	2009	500 mg/kg	**XS160**	Endorse **Also under consideration in GSFA EWG**
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2009	150 mg/kg	**XS160**	Endorse
CYCLAMATES	952(i), (ii), (iv)	2019	2000 mg/kg	17, 477 & **XS160**	Endorse
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2005	5000 mg/kg	**XS160**	Endorse
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2001	100 mg/kg	21 & **XS160**	Endorse
FAST GREEN FCF	143	2009	100 mg/kg	161 & **XS160**	Endorse
GRAPE SKIN EXTRACT	163(ii)	2009	500 mg/kg	161, 181 & **XS160**	Endorse
HYDROXYBENZOATES, PARA-	214, 218	2012	1000 mg/kg	27 & **D-160**	Endorse
INDIGOTINE (INDIGO CARMINE)	132	2009	300 mg/kg	161 & **XS160**	Endorse
IRON OXIDES	172(i)-(iii)	2005	500 mg/kg	**XS160**	Endorse
NEOTAME	961	2019	70 mg/kg	478 & **XS160**	Endorse
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-	2009	1100 mg/kg	33 & **XS160**	Endorse

Food category 04.1.2.6 **Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5**

Additive	INS	Step/Year Adopted	Max Level	Notes	Recommendation
	(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542				
POLYDIMETHYLSILOXANE	900a	1999	10 mg/kg	**XS160**	Endorse
PONCEAU 4R (COCHINEAL RED A)	124	2008	500 mg/kg	161 & **XS160**	Endorse
SACCHARINS	954(i)-(iv)	2019	200 mg/kg	477 & **XS160**	Endorse
SORBATES	200, 202, 203	2009	1000 mg/kg	42 & **C-160**	Endorse
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2011	330 mg/kg	26 & **XS160**	Endorse
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2019	400 mg/kg	478, **XS160**	Endorse
SULFITES	**220-225, 539**		**100 mg/kg**	**44, A-160**	Endorse
SUNSET YELLOW FCF	110	2008	300 mg/kg	161, **XS160**	Endorse
TARTRATES	**334, 335(ii), 337**		**3000**	**45**	**Endorse**

Food category 04.2.2 **Processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds**

Additive	INS	Step/Year Adopted	Max Level	Notes	Recommendation
CARAMEL IV – SULFITE AMMONIA CARAMEL	150d	2009	50000	92, 161 & **XS294**	Endorse

Food category 04.2.2.7 **Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3**

Additive	INS	Step/Year Adopted	Max Level	Notes	Recommendation
ACESULFAME POTASSIUM	950	2008	1000 mg/kg	188, **XS294**	Endorse

Food category 04.2.2.7 **Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3**

Additive	INS	Step/Year Adopted	Max Level	Notes	Recommendation
ACETIC ACID, GLACIAL	260	2013	GMP	**XS294**	Endorse
ALGINIC ACID	400	2013	GMP	**XS294**	Endorse
ASCORBIC ACID, L-	300	2013	GMP	**XS294**	Endorse
ASPARTAME	951	2008	2500 mg/kg	144, 191 & **XS294**	Endorse
BENZOATES	210-213	2001	1000 mg/kg	13, **XS294**	Endorse
BRILLIANT BLUE FCF	133	2009	100 mg/kg	92, 161 & **XS294**	Endorse
CALCIUM 5'-RIBONUCLEOTIDES	634	2014	GMP	279 & **XS294**	Endorse
CALCIUM CARBONATE	170(i)	2013	GMP	**XS294**	Endorse
CALCIUM CHLORIDE	509	2013	GMP	**XS294**	Endorse
CALCIUM LACTATE	327	2013	10000 mg/kg	58, **XS294**	Endorse
CARAMEL III - AMMONIA CARAMEL	150c	2010	50000 mg/kg	161, **XS294**	Endorse
CAROTENES, BETA-, VEGETABLE	160a(ii)	2005	1000 mg/kg	**XS294**	Endorse **Also under consideration in GSFA EWG**
CAROTENOIDS	160a(i),a(iii),e,f	2009	50 mg/kg	**XS294**	Endorse **Also under consideration in GSFA EWG**
CARRAGEENAN	407	2013	GMP	**XS294**	Endorse
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2005	100 mg/kg	62 & **XS294**	Endorse
CITRIC ACID	330	2013	GMP	**XS294**	Endorse
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	2013	GMP	**XS294**	Endorse

Food category 04.2.2.7 **Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3**

Additive	INS	Step/Year Adopted	Max Level	Notes	Recommendation
DEXTRINS, ROASTED STARCH	1400	2013	GMP	**XS294**	Endorse
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2005	2500 mg/kg	**XS294**	Endorse
DISODIUM 5'-GUANYLATE	627	2014	GMP	279 & **XS294**	Endorse
DISODIUM 5'-INOSINATE	631	2014	GMP	279 & **XS294**	Endorse
DISODIUM 5'-RIBONUCLEOTIDES	635	2014	GMP	279 & **XS294**	Endorse
ERYTHROSINE	127	2011	30 mg/kg	**XS294**	Endorse
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2001	250 mg/kg	21 & **XS294**	Endorse
FAST GREEN FCF	143	2009	100 mg/kg	161 & **XS294**	Endorse
FUMARIC ACID	297	2013	GMP	**XS294**	Endorse
GLYCEROL	422	2014	GMP	**XS294**	Endorse
GRAPE SKIN EXTRACT	163(ii)	2009	100 mg/kg	161, 181 & **XS294**	Endorse
GUAR GUM	412	2013	GMP		Maintain
GUM ARABIC (ACACIA GUM)	**414**		**GMP**	**A-294**	Endorse
HYDROXYBENZOATES, PARA-	214, 218	2012	300 mg/kg	27 & **XS294**	Endorse
INDIGOTINE (INDIGO CARMINE)	132	2009	300 mg/kg	161 & **XS294**	Endorse
LACTIC ACID, L-, D- and DL-	270	2013	GMP	**XS294**	Endorse
LECITHIN	322(i)	2013	GMP	**XS294**	Endorse

Food category 04.2.2.7 **Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3**

Additive	INS	Step/Year Adopted	Max Level	Notes	Recommendation
MAGNESIUM CARBONATE	504(i)	2013	5000 mg/kg	36 & **XS294**	Endorse
NEOTAME	961	2007	33 mg/kg	144 & **XS294**	Endorse
PECTINS	440	2013	GMP	**XS294**	Endorse
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii),(ix); 451(i),(ii); 452(i)-(v); 542	2010	2200 mg/kg	33, **B-294**	Endorse
POLYDIMETHYLSILOXANE	900a	2008	10 mg/kg	**XS294**	Endorse
PONCEAU 4R (COCHINEAL RED A)	124	2008	500 mg/kg	161 & **XS294**	Endorse
POTASSIUM CARBONATE	501(i)	2013	GMP	**XS294**	Endorse
PROCESSED EUCHEUMA SEAWEED (PES)	407a	2013	GMP	**XS294**	Endorse
PULLULAN	1204	2014	GMP	**XS294**	Endorse
RIBOFLAVINS	101(i),(ii), (iii)	2008	500 mg/kg	**XS294**	Endorse
SACCHARINS	954(i)-(iv)	2008	200 mg/kg	144 & **XS294**	Endorse
SODIUM ACETATE	262(i)	2013	GMP	**XS294**	Endorse
SODIUM ASCORBATE	301	2014	GMP	**XS294**	Endorse
SODIUM CARBONATE	500(i)	2013	GMP	**XS294**	Endorse
SODIUM DL-MALATE	350(ii)	2013	GMP	**XS294**	Endorse
SODIUM ERYTHORBATE (SODIUM ISOASCORBATE)	316	2014	GMP	280 & **XS294**	Endorse

Food category 04.2.2.7 **Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3**

Additive	INS	Step/Year Adopted	Max Level	Notes	Recommendation
SODIUM FUMARATES	365	2013	GMP	**XS294**	Endorse
SODIUM GLUCONATE	576	2013	GMP	**XS294**	Endorse
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2011	200 mg/kg	26 & **XS294**	Endorse
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2008	580 mg/kg	144 & **XS294**	Endorse
SULFITES	220-225, 539	2006	500 mg/kg	44 & **XS294**	Endorse
SUNSET YELLOW FCF	110	2008	200 mg/kg	92 & **XS294**	Endorse
TAMARIND SEED POLYSACCHARIDE	437	2021	GMP	XS38	Endorse
TRISODIUM CITRATE	331(iii)	2013	GMP	**XS294**	Endorse

Food category 12.6 **Sauces and like products**

Additive	INS	Step/Year Adopted	Max Level	Notes	Recommendation
ACESULFAME POTASSIUM	950	2007	1000 mg/kg	188	Endorse
ASPARTAME	951	2005	350 mg/kg	191	Endorse
BUTYLATED HYDROXYANISOLE	320	2018	200 mg/kg	15, 130, XS302 & **B-306**	Endorse
CANTHAXANTHIN	161g	2018	30 mg/kg	XS302 & **XS306**	Endorse
CARAMEL III - AMMONIA CARAMEL	150c	2010	50000 mg/kg	**H-306**	Endorse
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2018	30000 mg/kg	XS302 & **H-306**	Endorse
CARMINES	120	2018	500 mg/kg	178, XS302 & **F-306**	Endorse

Food category 12.6 **Sauces and like products**

Additive	INS	Step/Year Adopted	Max Level	Notes	Recommendation
CAROTENOIDS	160a(i),a(iii),e,f	2018	500 mg/kg	XS302, **XS306**	Maintain **Also under consideration in GSFA EWG**
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2018	100 mg/kg	XS302 & **G-306**	Endorse
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2018	10000 mg/kg	XS302	Endorse
GUAIAC RESIN	314	2018	600 mg/kg	15, XS302 & **XS306**	Endorse
INDIGOTINE (INDIGO CARMINE)	132	2018	300 mg/kg	XS302 & **XS306**	Endorse
IRON OXIDES	172(i)-(iii)	2018	75 mg/kg	XS302 & **XS306**	Endorse
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2018	2200 mg/kg	33, XS302 & **A-306**	Endorse
PROPYL GALLATE	310	2018	200 mg/kg	15, 130, XS302 & **XS306**	Endorse
RIBOFLAVINS	101(i),(ii), (iii)	2018	350 mg/kg	XS302	Endorse
SACCHARINS	954(i)-(iv)	2018	160 mg/kg	XS302 & **M-306**	Endorse
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2007	450 mg/kg	127	Endorse
TERTIARY BUTYLHYDROQUINONE	319	2018	200 mg/kg	15, 130, XS302 & **XS306**	Endorse

Food category 12.6.2 **Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)**

Additive	INS	Step/Year Adopted	Max Level	Notes	Recommendation
ANNATTO EXTRACTS, BIXIN BASED	**160b(i)**		**10 mg/kg**	**8, D-306**	**Endorse**
ASCORBYL ESTERS	304, 305	2005	500 mg/kg	10 & **XS306**	Endorse

Food category 12.6.2 **Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)**

Additive	INS	Step/Year Adopted	Max Level	Notes	Recommendation
BROWN HT	**155**		**50 mg/kg**	**D-306**	**Endorse**
CAROTENES, BETA-, VEGETABLE	160a(ii)	2005	2000 mg/kg		Maintain **Also under consideration in GSFA EWG**
CURCUMIN	100(i)		**GMP**	**D-306**	Endorse
ERYTHROSINE	**127**		**50 mg/kg**	**D-306**	**Endorse**
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2001	75 mg/kg	21, **C-306**	Endorse
GRAPE SKIN EXTRACT	163(ii)	2009	300 mg/kg	181 & **XS306**	Endorse
LAURIC ARGINATE ETHYL ESTER	243	2011	200 mg/kg	**XS306**	Endorse
NEOTAME	961	2007	70 mg/kg	**XS306**	Endorse
NISIN	234	2021	5 mg/kg	233, ~~**XS306R**~~, **XS306**, B5	Endorse
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2018	5000 mg/kg	~~XS306**R**~~ **L-306**	Endorse
PROPYLENE GLYCOL ALGINATE	**405**		**8000 mg/kg**	**D-306**	**Endorse**
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	**477**		**20000 mg/kg**	**D-306**	**Endorse**
POLYSORBATES	432-436	2007	5000 mg/kg	**J-306**	Endorse
SODIUM DIACETATE	262(ii)	2018	2500 mg/kg	~~**XS306R**~~ **XS306**	Endorse
STEAROYL LACTYLATES	481(i), 482(i)	2018	2500 mg/kg	~~**XS306R**~~ **XS306**	Endorse
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2011	350 mg/kg	26 & **XS306**	Endorse
SUCROSE ESTERS	473, 473a, 474	1000 mg/kg		**K-306**	Endorse

Food category 12.6.2 **Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)**

Additive	INS	Step/Year Adopted	Max Level	Notes	Recommendation
TARTRATES	334, 335(ii), 337	2018	5000 mg/kg	45, ~~**XS306R**~~	Endorse
TARTRAZINE	**102**		**100 mg/kg**	**D-306**	**Endorse**

Notes

XS160	Excluding products conforming to the Standard for Mango Chutney (CXS 160-1987).
XS294	Excluding products conforming to the Standard for Gochujang (CXS 294-2009).
XS302	Excluding products conforming to the Standard for Fish Sauce (CXS 302-2011).
XS306	Excluding products conforming to the Standard for Chili Sauce (CXS 306-2011).
B5	For use in low oil content or refrigerated products only.
A-160	For use only in products conforming to the Standard for Mango Chutney (CXS 160-1987): Sodium metabisulfite (INS 223) and Potassium metabisulfite (INS 224), singly or in combination.
B-160	Except for use in products conforming to the Standard for Mango Chutney (CXS 160-1987): Sodium benzoate (INS 211) and Potassium benzoate (INS 212) only at 250 mg/kg, singly or in combination.
C-160	Except for use in products conforming to the Standard for Mango Chutney (CXS 160-1987): Sorbic acid (INS 200) only.
D-160	Except for use at 250 mg/kg in products conforming to the Standard for Mango Chutney (CXS 160-1987)
A-294	For use only in products conforming to the Standard for Gochujang (CXS 294-2009).
B-294	Except for use in products conforming to the Standard for Gochujang (CXS 294-2009): Sodium dihydrogen phosphate (INS 339(i)), Disodium hydrogen phosphate (INS 339(ii)), Potassium dihydrogen phosphate (INS 340(i)), Dipotassium hydrogen phosphate (340(ii)), Sodium polyphosphate (INS 452(i)), and Potassium polyphosphate (INS 453(ii)) only at 5000 mg/kg, singly or in combination.
A-306	Except for use in products conforming to the Standard for Chili Sauce (CXS 306-2011): Sodium polyphosphate (INS 452(i)) only at 1000 mg/kg.
B-306	Except for use at 100 mg/kg in products conforming to the Standard for Chili Sauce (CXS 306-2011).
C-306	Except for use in products conforming to the Standard for Chili Sauce (CXS 306-2011): Disodium ethylenediaminetetraacetate (INS 386) only.
D-306	For use only in products conforming to the Standard for Chili Sauce (CXS 306-2011).
F-306	Except for use at 50 mg/kg in products conforming to the Standard for Chili Sauce (CXS 306-2011).
G-306	Except for use in products conforming to the Standard for Chili Sauce (CXS 306-2011): Chlorophylls, copper complexes (INS 141(i)) only at 30 mg/kg as copper.
H-306	Except for use at 1500 mg/kg in products conforming to the Standard for Chili Sauce (CXS 306-2011).
J-306	Except for use in products conforming to the Standard for Chili Sauce (CXS 306-2011): Polyoxyethylene (20) sorbitan monolaurate (INS 432), Polyoxyethylene (20) sorbitan monooleate (INS 433), Polyoxyethylene (20) sorbitan monopalmitate (INS

	434) and Polyoxyethylene (20) sorbitan monostearate (INS 435) only, singly or in combination.
K-306	Except for use in products conforming to the Standard for Chili Sauce (CXS 306-2011): Sucrose esters of fatty acids only at 5000 mg/kg.
L-306	Except for use at 10000 mg/kg in products conforming to the Standard for Chili Sauce (CXS 306-2011).
M-306	Except for use at 150 mg/kg in products conforming to the Standard for Chili Sauce (CXS 306-2011).

C. PROPOSED AMENDMENTS TO TABLE 3

INS No	Additive	Functional Class	Year Adopted	Specific allowance in the following commodity standards[2]
260	Acetic acid, glacial	Acidity regulator, Preservative	1999	CS 70-1981, CS 94-1981, CS 119-1981, **CS 160-1987 (only for use in heat pasteurized products to maintain the pH at less than or equal to 4.6, and in heat sterilized products)**, CS 302-2011, CS 249-2006
330	Citric acid	Acidity regulator, Antioxidant, Colour retention agent, Sequestrant	1999	CS 87-1981, CS 105-1981, CS 141-1983, CS 13-1981, CS 57-1981, CS 37-1991, CS 70-1981, CS 90-1981, CS 94-1981, CS 119-1981, **CS 160-1987 (only for use in heat pasteurized products to maintain the pH at less than or equal to 4.6, and in heat sterilized products)**, CS 302-2011, CS 249-2006
160d(i)	Lycopene, synthetic	Colour	2012	**CS 306-2011 (at 390 mg/kg)**, CS 319-2015 (special holiday pack canned pears only)

Section 2 of the Annex to Table 3

04.1.2.6	**Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5**
	Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this Standard.
Codex standards	**Mango chutney (CXS 160-1987)**

12.6.2	**Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)**
	Acidity regulators, antioxidants, colours, flavour enhancers, preservatives, sweeteners and thickeners listed in Table 3 are acceptable for use in foods conforming to this standard.
Codex standards	**Chili sauce (CXS 306-2011)**

[2] This column only lists commodity standards that allow specific Table 3 additives. If a commodity standard allows Table 3 additives on a general basis or based on functional class, that information is contained in the "References to Commodity Standards for GSFA Table 3 Additives"

Annex 4

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE CODEX COMMODITY STANDARDS FOR CCNFSDU

The following amendments to the food additive provisions in Codex commodity Standards are proposed.

New text is indicated in **bold/underline.** Text to be removed is indicated in ~~strikethrough.~~

A. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR INFANT FORMULA AND FORMULAS FOR SPECIAL MEDICAL PURPOSES INTENDED FOR INFANTS (CXS 72-1981)

SECTION A: STANDARD FOR INFANT FORMULA

4. FOOD ADDITIVES

4.1 Acidity regulators, antioxidants, carriers, emulsifiers, packaging gases and thickeners used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 13.1.1 (Infant formulae) are acceptable for use in foods conforming to this standard.

4.2 Only the food additives listed in **food category 13.1.1 (Infant formulae) of the CXS 192-1995** ~~this Section or in the *Advisory lists of nutrient compounds for use in foods for special dietary uses intended for infants and young children* (CXG 10-1979)~~ may be present in the foods **conforming to**~~described in Section 2.1 of~~ this Standard, as a result of carry-over from a raw material or other ingredient (including food additive) used to produce the food, subject to the following conditions:

a) The amount of the food additive in the raw materials or other ingredients (including food additives) does not exceed the maximum level specified; and

b) The food into which the food additive is carried over does not contain the food additive in greater quantity than would be introduced by the use of the raw materials or ingredients under good manufacturing practice, consistent with the provisions on carry-over in the Preamble of the ~~*General Standard for Food Additives* (~~CXS 192-1995~~)~~.

~~The following food additives are acceptable for use in the preparation of infant formula, as described in Section 2.1 of this Standard (in 100 ml of product, ready for consumption prepared following manufacturer's instructions, unless otherwise indicated):~~

~~**INS**~~	~~**Additive**~~	~~**Maximum level in 100 ml of the product ready for consumption**~~
~~**4.1 Thickeners**~~		
~~412~~	~~Guar gum~~	~~0.1 g in liquid formulas containing hydrolysed protein~~
~~410~~	~~Carob bean gum (Locust bean gum)~~	~~0.1 g in all types of infant formula~~
~~415~~	~~Xanthan gum~~	~~0.1g in powdered hydrolysed protein and/or amino acid based infant formula only~~
~~440~~	~~Pectins~~	~~0.2g in liquid hydrolysed protein infant formula only.~~
~~1412~~	~~Distarch phosphate~~	~~0.5 g singly or in combination in soy-based infant formula only~~ ~~2.5 g singly or in combination in hydrolyzed protein and/or amino acid based infant formula only~~
~~1414~~	~~Acetylated distarch phosphate~~	
~~1413~~	~~Phosphated distarch phosphate~~	
~~1440~~	~~Hydroxypropyl starch~~	
~~407~~	~~Carrageenan~~	~~0.03 g in regular milk and soy based liquid infant formula only~~ ~~0.1 g in hydrolysed protein and/or amino acid based liquid infant formula only~~
~~1450~~	~~Starch sodium octenyl succinate~~	~~2 g in hydrolyzed protein and/or amino acid based infant formula only~~
~~**4.2 Emulsifiers**~~		

~~322~~	~~Lecithins~~	~~0.5 g in all types of infant formula[3)]~~
~~471~~	~~Mono- and diglycerides~~	~~0.4 g in all types of infant formula[21)]~~
~~472c~~	~~Citric and fatty acid esters of glycerol~~	~~0.9 g in all types of liquid infant formula~~ ~~0.75 g in all types of powder infant formula~~
~~4.3 Acidity Regulators~~		
~~524~~	~~Sodium hydroxide~~	~~0.2 g singly or in combination and within the limits for sodium, potassium and calcium in section 3.1.3 (e) in all types of infant formula~~
~~500ii~~	~~Sodium hydrogen carbonate~~	~~0.2 g singly or in combination and within the limits for sodium, potassium and calcium in section 3.1.3 (e) in all types of infant formula~~
~~500i~~	~~Sodium carbonate~~	
~~525~~	~~Potassium hydroxide~~	
~~501ii~~	~~Potassium hydrogen carbonate~~	
~~501i~~	~~Potassium carbonate~~	
~~526~~	~~Calcium hydroxide~~	
~~21) If more than one of the substances INS 322, 471 are added the maximum level for each of those substances is lowered with the relative part as present of the other substances~~		
~~270~~	~~L(+) lactic acid~~	~~Limited by GMP in all types of infant formula~~
~~330~~	~~Citric acid~~	~~Limited by GMP in all types of infant formula~~
~~331i~~	~~Sodium dihydrogen citrate~~	~~Limited by GMP in all types of infant formula~~
~~331iii~~	~~Trisodium citrate~~	~~Limited by GMP in all types of infant formula~~
~~332~~	~~Potassium citrate~~	~~Limited by GMP in all types of infant formula~~
~~339 i, ii and iii~~	~~Sodium dihydrogen phosphate, disodium hydrogen phosphate and trisodium phosphate~~	~~45 mg as phosphorus singly or in combination and within the limits for sodium, potassium and phosphorus in section 3.1.3 (e) in all types of infant formula~~
~~340 i, ii and iii~~	~~Potassium dihydrogen phosphate, dipotassium hydrogen phosphate and tripotassium phosphate~~	
~~4.4 Antioxidants~~		
~~307b~~	~~Mixed tocopherol concentrate~~	~~1 mg in all types of infant formula singly or in combination~~
~~304i~~	~~Ascorbyl palmitate~~	~~1 mg in all types of infant formula singly or in combination~~
~~4.5 Packaging Gases~~		
~~290~~	~~Carbon dioxide~~	~~GMP~~
~~941~~	~~Nitrogen~~	

7. PACKAGING

7.1 The product shall be packed in containers which will safeguard the hygienic and other qualities of the food. When in liquid form, the product shall be packed in hermetically sealed containers~~; nitrogen and carbon dioxide may be used as packing media~~.

SECTION B: FORMULA FOR SPECIAL MEDICAL PURPOSES INTENDED FOR INFANTS

4. FOOD ADDITIVES

4.1 Acidity regulators, antioxidants, carriers, emulsifiers, packaging gases and thickeners used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 13.1.3 (Formulae for special medical purposes intended for infants) are acceptable for use in foods conforming to this standard.

4.2 Only the food additives listed in food category 13.1.3 (Formulae for special medical purposes intended for infants) of the CXS 192-1995 may be present in the foods conforming to this

Standard, as a result of carry-over from a raw material or other ingredient (including food additive) used to produce the food, subject to the following conditions:

a) The amount of the food additive in the raw materials or other ingredients (including food additives) does not exceed the maximum level specified; and

b) The food into which the food additive is carried over does not contain the food additive in greater quantity than would be introduced by the use of the raw materials or ingredients under good manufacturing practice, consistent with the provisions on carry-over in the Preamble of the CXS 192-1995.

~~See Section A4.~~

B. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR CANNED BABY FOODS (CXS 73-1981)

4. FOOD ADDITIVES

4.1 Acidity regulators, antioxidants, emulsifiers, packaging gases and thickeners used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 13.2 (Complementary foods for infants and young children) are acceptable for use in foods conforming to this standard.

4.2 Flavourings

Name of flavouring	**Maximum use level**
Vanilla extract	**GMP**
Ethyl vanillin	**70 mg/kg**
Vanillin	**70 mg/kg**

The flavouring used in products covered by this standard should comply with the *Guidelines for the Use of Flavourings* (CXG 66-2008).

4.3 Carry-Over Principle

Only the food additives listed in food category 13.2 (Complementary foods for infants and young children) of the CXS 192-1995 may be present in the foods conforming to this Standard, as a result of carry-over from a raw material or other ingredient (including food additive) used to produce the food, subject to the following conditions:

a) The amount of the food additive in the raw materials or other ingredients (including food additives) does not exceed the maximum level specified; and

b) The food into which the food additive is carried over does not contain the food additive in greater quantity than would be introduced by the use of the raw materials or ingredients under good manufacturing practice, consistent with the provisions on carry-over in the Preamble of the CXS 192-1995.

~~The following additives are permitted in the preparation of canned baby food with the restrictions stated below:~~

	~~**Maximum level in 100 g of the ready-to-eat product (unless otherwise indicated)**~~
~~**4.1 Thickening Agents**~~	
~~**4.1.1** Locust bean gum [1]~~	~~0.2 g~~
~~**4.1.2** Guar gum~~	~~0.2 g~~
~~**4.1.3** Distarch phosphate~~	~~}~~
~~**4.1.4** Acetylated distarch phosphate~~	~~} 6 g, singly or~~
~~**4.1.5** Phosphated distarch phosphate~~	~~} in combination~~
~~**4.1.6** Hydroxypropyl starch~~	~~}~~
~~**4.1.7** Acetylated distarch adipate~~	~~} 6 g, singly or~~

4.1.8 Distarch glycerol	}	in combination
4.1.9 Acetylated distarch glycerol	}	
4.1.10 Non-amidated pectin		1 g in canned fruit-based baby foods only

4.2 Emulsifiers

4.2.1 Lecithin		0.5 g
4.2.2 Mono- and diglycerides		0.15 g

4.3 pH Adjusting Agents

4.3.1 Sodium hydrogen carbonate	}	Limited by good manufacturing
4.3.2 Sodium carbonate	}	practice and within the limit for
	}	sodium in Section 3.1.3
4.3.3 Potassium hydrogen carbonate	}	Limited by good manufacturing
4.3.4 Calcium carbonate	}	practice
4.3.5 Citric acid and sodium salt		0.5 g and within the limit for sodium in Section 3.1.3
4.3.6 L(+) Lactic acid		0.2 g
4.3.7 Acetic acid		0.5 g

4.4 Antioxidants

4.4.1 Mixed tocopherols concentrate	}	300 mg/kg fat, singly or in
4.4.2 □-Tocopherol	}	combination
4.4.3 L-Ascorbyl palmitate		200 mg/kg fat
4.4.4 L-Ascorbic acid and its sodium and potassium salts		0.5 g/kg, expressed as ascorbic acid and within the limit for sodium in Section 3.1.3

4.5 Flavourings

4.5.1 Vanilla extract		Limited by good manufacturing practice
4.5.2 Ethyl vanillin		7 mg
4.5.3 Vanillin		7 mg

7. PACKAGING

The product shall be packed in containers which will safeguard the hygienic and other qualities of the food. If in ready-to-eat form, it shall be packed in hermetically sealed containers; nitrogen and carbon dioxide may be used as packing media.

C. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR PROCESSED CEREAL BASED FOODS FOR INFANTS AND YOUNG CHILDREN (CXS 74-1981)

~~3.9 Flavourings~~

~~The following flavourings may be used:~~

- ~~Natural fruit extracts and vanilla extract: GMP~~
- ~~Ethyl vanillin and vanillin: 7 mg/100 g RTU~~

4. FOOD ADDITIVES

4.1 Acidity regulators, anticaking agents, antioxidants, carriers, emulsifiers, packaging gases, raising agents and thickeners used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 13.2 (Complementary foods for infants and young children) are acceptable for use in foods conforming to this standard.

4.2 Only the food additives listed in **food category 13.2 (Complementary foods for infants and young children) of the CXS 192-1995** ~~this Section or in the *Advisory Lists of Nutrient Compounds for Use in Foods for Special Dietary Uses intended for Infants and Children* (CXG 10-1979)~~ may be present in the foods **conforming to** ~~described in Section 2.1 of~~ this Standard, as a result of carry-over from a raw material or other ingredient (including food additive) used to produce the food, subject to the following conditions:

a) The amount of the food additive in the raw materials or other ingredients (including food additives) does not exceed the maximum level specified; and

b) The food into which the food additive is carried over does not contain the food additive in greater quantity than would be introduced by the use of the raw materials or ingredients under good manufacturing practice, consistent with the provisions on carry-over in the Preamble of the ~~*General Standard for Food Additives* (~~CXS 192-1995~~)~~.

4.3 Flavourings

Name of flavouring	**Maximum use level**
Natural fruit extracts and vanilla extract	**GMP**
Ethyl vanillin	**70 mg/kg**
Vanillin	**70 mg/kg**

~~The following additives are permitted in the preparation of processed cereal-based foods for infants and young children, as described in Section 2.1 of this Standard (in 100 g of product, ready for consumption prepared following manufacturer's instructions unless otherwise indicated).~~

~~**INS no.**~~		~~**Maximum level**~~
~~**Emulsifiers**~~		
~~322~~	~~Lecithins~~	~~1500 mg~~
~~471~~	~~Mono- and diglycerides~~	~~500 mg Singly or in combination~~
~~472a~~	~~Acetic and fatty acid esters of glycerol~~	
~~472b~~	~~Lactic and fatty acid esters of glycerol~~	
~~472c~~	~~Citric and fatty acid esters of glycerol~~	
~~**Acidity Regulators**~~		
~~500 ii~~	~~Sodium hydrogen carbonate~~	~~GMP~~
~~501 ii~~	~~Potassium hydrogen carbonate~~	~~GMP~~
~~170 i~~	~~Calcium carbonate~~	~~GMP~~
~~270~~	~~L(+) Lactic acid~~	~~GMP~~
~~330~~	~~Citric acid~~	~~GMP~~
~~260~~	~~Acetic acid~~	~~GMP~~
~~261~~	~~Potassium acetates~~	
~~262 i~~	~~Sodium acetate~~	
~~263~~	~~Calcium acetate~~	

~~296~~	~~Malic acid (DL) – L(+)-form only~~	
~~325~~	~~Sodium lactate (solution) – L(+)-form only~~	
~~326~~	~~Potassium lactate (solution) – L(+)form only~~	
~~327~~	~~Calcium lactate – L(+)-form only~~	
~~331 i~~	~~Monosodium citrate~~	
~~331 ii~~	~~Trisodium citrate~~	
~~332 i~~	~~Monopotassium citrate~~	
~~332 ii~~	~~Tripotassium citrate~~	
~~333~~	~~Calcium citrate~~	
~~507~~	~~Hydrochloric acid~~	
~~524~~	~~Sodium hydroxide~~	
~~525~~	~~Potassium hydroxide~~	
~~526~~	~~Calcium hydroxide~~	
~~575~~	~~Glucono delta-lactone~~	~~GMP~~
~~334~~	~~L(+)-Tartaric acid – L(+)form only~~	~~500 mg Singly or in combination~~
~~335 ii~~	~~Disodium tartrate~~	
~~337~~	~~Potassium sodium L(+)tartrate L(+)form only~~	~~Tartrates as residue in biscuits and rusks~~
~~338~~	~~Orthophosphoric acid~~	~~Only for pH adjustment 440 mg Singly or in combination as phosphorous~~
~~339 i~~	~~Monosodium orthophosphate~~	
~~339 ii~~	~~Disodium orthophosphate~~	
~~339 iii~~	~~Trisodium orthophosphate~~	
~~340 i~~	~~Monopotassium orthophosphate~~	
~~340 ii~~	~~Dipotassium orthophosphate~~	
~~340 iii~~	~~Tripotassium orthophosphate~~	
~~341 i~~	~~Monocalcium orthophosphate~~	
~~341 ii~~	~~Dicalcium orthophosphate~~	
~~341 iii~~	~~Tricalcium orthophosphate~~	
~~**Antioxidants**~~		
~~306~~	~~Mixed tocopherols concentrate~~	~~300 mg/kg fat or oil basis, Singly or in combination~~
~~307~~	~~Alpha-tocopherol~~	
~~304~~	~~L-Ascorbyl palmitate~~	~~200 mg/kg fat~~
~~300~~	~~L-Ascorbic acid~~	~~50 mg, expressed as ascorbic acid~~
~~301~~	~~Sodium ascorbate~~	
~~303~~	~~Potassium ascorbate~~	
~~302~~	~~Calcium ascorbate~~	~~20 mg, expressed as ascorbic acid~~
~~**Raising Agents**~~		
~~503 i~~	~~Ammonium carbonate~~	~~Limited by GMP~~
~~503 ii~~	~~Ammonium hydrogen carbonate~~	
~~500 i~~	~~Sodium carbonate~~	
~~500 ii~~	~~Sodium hydrogen carbonate~~	
~~**Thickeners**~~		
~~410~~	~~Carob bean gum~~	~~1000 mg singly or in combination~~
~~412~~	~~Guar gum~~	

~~414~~	~~Gum arabic~~	
~~415~~	~~Xanthan gum~~	
~~440~~	~~Pectins (Amidated and NonAmidated)~~	~~2000 mg in gluten-free cereal-based foods~~
~~1404~~	~~Oxidized starch~~	~~5000 mg Singly or in combination~~
~~1410~~	~~Monostarch phosphate~~	
~~1412~~	~~Distarch phosphate~~	
~~1413~~	~~Phosphated distarch phosphate~~	
~~1414~~	~~Acetylated distarch phosphate~~	
~~1422~~	~~Acetylated distarch adipate~~	
~~1420~~	~~Starch acetate esterified with acetic anhydride~~	
~~1450~~	~~Starch sodium octenyl succinate~~	
~~1451~~	~~Acetylated oxidized starch~~	
~~**Anticaking Agents**~~		
~~551~~	~~Silicon dioxide (amorphous)~~	~~200 mg for dry cereals only~~
~~**Packaging Gases**~~		
~~290~~	~~Carbon dioxide~~	~~GMP~~
~~941~~	~~Nitrogen~~	~~GMP~~

D. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE DRAFT FOLLOW-UP FORMULA STANDARD (FROM APPENDIX II REP23/NFSDU)

SECTION A: FOLLOW-UP FORMULA FOR OLDER INFANTS

4. Food Additives

4.1 Acidity regulators, antioxidants, emulsifiers, packaging gases and thickeners used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 13.1.2 (Follow-up formulae) are acceptable for use in foods conforming to this Standard.

~~The following additives are permitted[22]:~~

~~**INS**~~	~~**Additive**~~	~~**Maximum level in 100 mL of the product ready for consumption**~~
~~**4.1 Thickeners**~~		
~~412~~	~~Guar gum~~	~~0.1 g~~
~~410~~	~~Carob bean gum~~	~~0.1 g~~
~~1412~~	~~Distarch phosphate~~	~~0.5 g singly or in combination in soy-based products only; 2.5 g singly or in combination in hydrolyzed protein and/or amino acid-based products only~~
~~1414~~	~~Acetylated distarch phosphate~~	
~~1413~~	~~Phosphated distarch phosphate~~	
~~1422~~	~~Acetylated distarch adipate~~	
~~407~~	~~Carrageenan~~	~~0.03 g singly or in combination in milk and soy-based products only; 0.1 g singly or in combination in hydrolyzed protein and/or amino acid-based liquid products only~~
~~440~~	~~Pectins~~	~~1 g~~
~~**4.2 Emulsifiers**~~		
~~322(i)~~	~~Lecithin~~	~~0.5 g~~

~~471~~	~~Mono- and diglycerides of fatty acids~~	~~0.4 g~~
~~4.3 Acidity Regulators~~		
~~500(ii)~~	~~Sodium hydrogen carbonate~~	~~Limited by GMP~~ ~~Within the limits for sodium in Section 3.1~~
~~500(i)~~	~~Sodium carbonate~~	
~~331(i)~~	~~Sodium dihydrogen citrate~~	
~~331(iii)~~	~~Trisodium citrate~~	
~~524~~	~~Sodium hydroxide~~	
~~501(ii)~~	~~Potassium hydrogen carbonate~~	~~Limited by GMP~~
~~501(i)~~	~~Potassium carbonate~~	
~~332(i)~~	~~Potassium dihydrogen citrate~~	
~~332(ii)~~	~~Tripotassium citrate~~	
~~525~~	~~Potassium hydroxide~~	
~~526~~	~~Calcium hydroxide~~	~~Limited by GMP~~
~~270~~	~~Lactic acid, L-, D-, and DL-~~	~~Limited by GMP~~
~~330~~	~~Citric acid~~	~~Limited by GMP~~
~~4.4 Antioxidants~~		
~~307b~~	~~Tocopherols concentrate, mixed~~	~~3 mg singly or in combination~~
~~307a~~	~~Tocopherol, d-alpha~~	
~~307c~~	~~Tocopherol, dl-alpha~~	
~~304~~	~~Ascorbyl palmitate~~	~~5 mg singly or in combination, expressed as ascorbic acid (INS 300, 301,302,304)~~ ~~Within the limits for sodium in Section 3.1~~
~~300~~	~~Ascorbic acid, L-~~	
~~301~~	~~Sodium ascorbate~~	
~~302~~	~~Calcium ascorbate~~	
~~4.5 Packaging Gases~~		
~~290~~	~~Carbon dioxide~~	~~GMP~~
~~941~~	~~Nitrogen~~	~~GMP~~

~~22)~~ ~~The table of food additive provisions is for information only. Following the completion of the alignment work for CXS 156-1987, the table will be replaced by a general reference to the GSFA as below:~~

~~"Acidity regulators, antioxidants, emulsifiers, thickeners, packaging gases used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 13.1.2 (Follow-up formulae) are acceptable for use in foods conforming to this Standard."~~

4.~~6~~2 Flavourings

No flavourings are permitted in this product.

4.~~7~~3 Carry-Over Principle

Only the food additives listed in ~~this Section~~ **food category 13.1.2 (Follow-up formulae) of the CXS 192-1995** or in the *Advisory Lists of Nutrient Compounds for Use in Foods for Special Dietary Uses intended for Infants and Young Children* (CXG 10-1979) may be present in the foods described in Section 2.1 of this Standard, as a result of carry-over from a raw material or other ingredient (including food additive) used to produce the food, subject to the following conditions:

a) The amount of the food additive in the raw materials or other ingredients (including food additives) does not exceed the maximum level specified; and

b) The food into which the food additive is carried over does not contain the food additive in greater quantity than would be introduced by the use of the raw materials or ingredients under good manufacturing practice, consistent with the provisions on carry-over in the Preamble of the *General Standard for Food Additives* (CXS 192-1995).

SECTION B: DRINK FOR YOUNG CHILDREN WITH ADDED NUTRIENTS OR PRODUCT FOR YOUNG CHILDREN WITH ADDED NUTRIENTS OR DRINK FOR YOUNG CHILDREN OR PRODUCT FOR YOUNG CHILDREN

4. Food Additives

4.1 Acidity regulators, antioxidants, emulsifiers, packaging gases and thickeners used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 13.1.2 (Follow-up formulae) are acceptable for use in foods conforming to this Standard.

~~The following additives are permitted:[14]~~

~~INS~~	~~Additive~~	~~Maximum level in 100 mL of the product ready for consumption~~
~~4.1 Thickeners~~		
~~412~~	~~Guar gum~~	~~0.1 g~~
~~410~~	~~Carob bean gum~~	~~0.1 g~~
~~1412~~	~~Distarch phosphate~~	~~0.5 g singly or in combination in soy-based products only;~~ ~~2.5 g singly or in combination in hydrolyzed protein and/or amino acid-based products only~~
~~1414~~	~~Acetylated distarch phosphate~~	
~~1413~~	~~Phosphated distarch phosphate~~	
~~1422~~	~~Acetylated distarch adipate~~	
~~407~~	~~Carrageenan~~	~~0.03 g singly or in combination in milk and soy-based products only;~~ ~~0.1 g singly or in combination in hydrolyzed protein and/or amino acid-based liquid products only~~
~~440~~	~~Pectins~~	~~1 g~~
~~4.2 Emulsifiers~~		
~~322(i)~~	~~Lecithin~~	~~0.5 g~~
~~471~~	~~Mono- and diglycerides of fatty acids~~	~~0.4 g~~
~~4.3 Acidity Regulators~~		
~~500(ii)~~	~~Sodium hydrogen carbonate~~	~~Limited by GMP~~
~~500(i)~~	~~Sodium carbonate~~	
~~331(i)~~	~~Sodium dihydrogen citrate~~	
~~331(iii)~~	~~Trisodium citrate~~	
~~524~~	~~Sodium hydroxide~~	
~~501(ii)~~	~~Potassium hydrogen carbonate~~	~~Limited by GMP~~
~~501(i)~~	~~Potassium carbonate~~	
~~332(i)~~	~~Potassium dihydrogen citrate~~	
~~332(ii)~~	~~Tripotassium citrate~~	
~~525~~	~~Potassium hydroxide~~	
~~526~~	~~Calcium hydroxide~~	~~Limited by GMP~~
~~270~~	~~Lactic acid, L-, D-, and DL-~~	~~Limited by GMP~~
~~330~~	~~Citric acid~~	~~Limited by GMP~~
~~4.4 Antioxidants~~		
~~307b~~	~~Tocopherols concentrate, mixed~~	~~3 mg singly or in combination~~
~~307a~~	~~Tocopherol, d-alpha~~	
~~307c~~	~~Tocopherol, dl-alpha~~	
~~304~~	~~Ascorbyl palmitate~~	~~5 mg singly or in combination, expressed as ascorbic acid (INS 300, 301,302,304)~~
~~300~~	~~Ascorbic acid, L-~~	
~~301~~	~~Sodium ascorbate~~	
~~302~~	~~Calcium ascorbate~~	
~~4.5 Packaging Gases~~		
~~290~~	~~Carbon dioxide~~	~~GMP~~
~~941~~	~~Nitrogen~~	~~GMP~~

~~14)~~ ~~The table of food additive provisions is for information only. Following the completion of the alignment work for CXS 156-1987, the table will be replaced by a general reference to the GSFA as below:~~

~~"Acidity regulators, antioxidants, emulsifiers, thickeners, packaging gases used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 13.1.2 (Follow-up formulae) are acceptable for use in foods conforming to this Standard."~~

4.~~6~~2 Flavourings 15)

Name of flavouring	**Maximum use level**
Natural Fruit Extracts	**GMP**
Vanilla extract	**GMP**
Ethyl vanillin	**50 mg/kg**
Vanillin	**50 mg/kg**

~~Natural Fruit Extracts: GMP~~

~~Vanilla extract: GMP~~

~~Ethyl vanillin (JECFA no. 893): 5 mg/100 ml~~

~~Vanillin (JECFA no. 889): 5 mg/ 100 ml~~

The flavourings used in products covered by this Standard should comply with the *Guidelines for the Use of Flavourings* (CXG 66-2008).

15) National and/or regional authorities may restrict or prohibit the use of the listed flavourings.

4.~~7~~3 Carry-Over Principle

Only the food additives listed in ~~this Section~~ **food category 13.1.2 (Follow-up formulae) of the CXS 192-1995** or in the *Advisory Lists of Nutrient Compounds for Use in Foods for Special Dietary Uses intended for Infants and Young Children* (CXG 10-1979) may be present in the foods described in Section 2.1 of this Standard, as a result of carry-over from a raw material or other ingredient (including food additive) used to produce the food, subject to the following conditions:

a) The amount of the food additive in the raw materials or other ingredients (including food additives) does not exceed the maximum level specified; and

b) The food into which the food additive is carried over does not contain the food additive in greater quantity than would be introduced by the use of the raw materials or ingredients under good manufacturing practice, consistent with the provisions on carry-over in the Preamble of the *General Standard for Food Additives* (CXS 192-1995).

E. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR FORMULA FOODS IN WEIGHT CONTROL DIETS (CXS 181-1991)

4. FOOD ADDITIVES

~~Food additives cleared by the Joint FAO/WHO Expert Committee on Food Additives shall be permitted at levels not exceeding the equivalent of their Acceptable Daily Intake.~~

Food additives used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 13.4 (Dietetic formulae for sliming purposes and weight reduction) or listed in Table 3 are acceptable for use in foods conforming to this standard.

7. PACKAGING

7.1 The product shall be packed in containers which will safeguard hygienic and other qualities of the food. When in liquid form, the product shall be thermally processed and packed in hermetically sealed containers to ensure sterility~~; nitrogen and carbon dioxide may be used as packing media~~.

F. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR FORMULA FOR USE IN VERY LOW ENERGY DIETS FOR WEIGHT REDUCTION (CXS 203-1995)

4. FOOD ADDITIVES

~~Food additives cleared by the Joint FAO/WHO Expert Committee on Food Additives shall be permitted at levels endorsed by the Committee on Food Additives and Contaminants.~~

Food additives used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 13.4 (Dietetic formulae for sliming purposes and weight reduction) or listed in Table 3 are acceptable for use in foods conforming to this standard.

7. PACKAGING

7.1 The product shall be packed in containers which will safeguard hygienic and other qualities of the foods. When in liquid form, the product shall be thermally processed and packed in hermetically sealed containers to ensure sterility~~; nitrogen and carbon dioxide may be used as packing media~~.

G. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE GUIDELIES FOR READY TO USE THERAPEUTIC FOODS (CXG 92-2022)

Amendments to the food additive provisions of the guidelines

5.2.2 Food Additives

5.2.2.1 Antioxidants used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 13.3 (Dietetic foods intended for special medical purposes (excluding products of food category 13.1)) and only certain acidity regulators, antioxidants, carriers, emulsifiers and packaging gases in Table 3 are acceptable for use in foods conforming to this standard.

5.2.2.2 Section 4.1 of the CXS 192-1995, referring to the conditions applying to carry-over of food additives from ingredients and raw materials into foods, shall apply.

~~Only the food additives listed in this Section (Table A: Food Additives in RUTF Formulation) or in the *Advisory Lists of Nutrient Compounds for Use in Foods for Special Dietary Uses Intended for Infants and Young Children* (CXG 10-1979) may be present in the foods described in Section 4.1 of these Guidelines. Other than by direct addition, an additive may be present in RUTF as a result of carry-over from a raw material or other ingredient (including food additive) used to produce the food, subject to the following conditions:~~

~~a) The additive is acceptable for use in the raw materials or other ingredients (including food additives) according to the *General Standard for Food Additives* (CXS 192-1995);~~

~~b) The amount of the additive in the raw materials or other ingredients (including food additives) does not exceed the maximum use level specified in the *General Standard for Food Additives* (CXS 192-1995); and~~

~~c) The food into which the additive is carried over does not contain the additive in greater quantity than would be introduced by the use of the raw materials or ingredients under proper technological conditions or good manufacturing practice, consistent with the provisions on carry-over in the Preamble of the *General Standard for Food Additives* (CXS 192-1995).~~

~~Table A: Food Additives in RUTF Formulation~~

~~Functional Class~~	~~Food Additive~~	~~International Numbering System (INS)~~	~~Maximum Use Level~~
~~Emulsifier~~	~~Mono- and di-glycerides of fatty acids~~	~~471~~	~~4000 mg/kg~~
	~~Citric and fatty acid esters of glycerol~~	~~472c~~	~~9000 mg/kg~~
	~~Lecithin~~	~~322(i)~~	~~5000 mg/kg~~
~~Antioxidant~~	~~Ascorbyl palmitate~~	~~304~~	~~10 mg/kg~~
	~~Tocopherol concentrate, mixed~~	~~307b~~	~~10 mg/kg~~
	~~Ascorbic acid, L-~~	~~300~~	~~GMP~~
~~Acidity regulator~~	~~Citric acid~~	~~330~~	~~GMP~~
~~Packaging gas~~	~~Nitrogen~~	~~941~~	~~GMP~~
	~~Carbon dioxide~~	~~290~~	~~GMP~~
~~Carrier~~	~~Silicon dioxide, amorphous~~	~~551~~	~~10 mg/kg~~

Annex 5

PROPOSED AMENDMENTS TO TABLE 1, 2 AND 3 OF THE GSFA RELATING TO ALIGNMENT OF CCNFSDU STANDARDS

A. PROPOSED AMENDMENTS TO TABLE 1

ACESULFAME POTASSIUM: **INS: 950 Functional class: Flavour enhancer, Sweetener**					
Food Category No	**Food Category**	**Max Level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	500 mg/kg	188**, A**	2007	Endorse

ACETIC AND FATTY ACID ESTERS OF GLYCEROL: **INS: 472a Functional class: Emulsifier, Sequestrant, Stabilizer**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.2	Complementary foods for infants and young children	5000 mg/kg	~~239,~~ 268**, XS73**	2014	Endorse

ACETYLATED DISTARCH ADIPATE: **INS: 1422 Functional class: Emulsifier, Stabilizer, Thickener**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.1.2	Follow-up formula	5000 mg/kg	~~72,~~ 150, 285 & 292**, 381, U**	2014	Endorse

ACETYLATED DISTARCH PHOSPHATE: **INS: 1414 Functional class: Emulsifier, Stabilizer, Thickener**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.1.1	Infant formula	5000 mg/kg	~~72,~~ 150, 284 & 292**, 381, U,**	2014	Endorse
13.1.2	Follow-up formula	5000 mg/kg	~~72,~~ 150, 285 & 292**, 381, U**	2014	Endorse
13.1.3	Formulae for special medical purposes for infants	5000 mg/kg	~~72,~~ 150**, 284** & 292**, 381, U,**	2014	Endorse

ACETYLATED OXIDIZED STARCH: **INS: 1451 Functional class: Emulsifier, Stabilizer, Thickener**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.2	Complementary foods for infants and young children	50000 mg/kg	~~239,~~ 269**, XS73**	2014	Endorse

ALLURA RED AC: **INS: 129 Functional class: Colour**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg	**A**	2009	Endorse

AMMONIUM CARBONATE: **INS: 503(i) Functional class: Acidity regulator, Raising agent**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.2	Complementary foods for infants and young children	GMP	~~239,~~ 248**, XS73**	2013	Endorse

AMMONIUM HYDROGEN CARBONATE: **INS: 503(ii) Functional class: Acidity regulator, Raising agent**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.2	Complementary foods for infants and young children	GMP	~~239,~~ 248**, XS73**	2013	Endorse

ASCORBIC ACID, L-: **INS: 300 Functional class: Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.1.2	Follow-up formula	50 mg/kg	~~72,~~ 242 & 315**, 381, U**	2015	Endorse

ASCORBYL ESTERS: **INS: 304 Functional class: Antioxidant** **INS: 305 Functional class: Antioxidant**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.1.1	Infant formulae	10 mg/kg	~~72,~~ 187**, 381, U**	2019	Endorse
13.1.2	Follow-up formula	50 mg/kg	~~72,~~ 187, 315**, 381, U**	2019	Endorse
13.1.3	Formulae for special medical purposes for infants	10 mg/kg	~~72,~~ 187**, 381, U**	2019	Endorse
13.3	**Dietetic foods intended for special medical purposes (excluding products of food category 13.1)**	**10 mg/kg**	**187, B**		**Adopt**

ASPARTAME: **INS: 951 Functional class: Flavour enhancer, Sweetener**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	1000 mg/kg	191**, A**	2007	Endorse

ASPARTAME-ACESULFAME SALT: **INS: 962 Functional class: Flavour enhancer, Sweetener**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	500 mg/kg	113**, A**	2012	Endorse

BENZOATES: **INS: 210-213 Functional class: Preservative**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	1500 mg/kg	13, **A**	2003	Endorse

BRILLIANT BLUE FCF: **INS: 133 Functional class: Colour**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg	**A**	2005	Endorse

CALCIUM ACETATE: **INS: 263 Functional class: Acidity regulator, Preservative, Stabilizer**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.2	Complementary foods for infants and young children	GMP	~~239~~**XS73**	2013	Endorse

CALCIUM ASCORBATE: **INS: 302 Functional class: Antioxidant**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.1.2	Follow-up formulae	50 mg/kg	~~70, 72,~~ 315**, 317, 381, U**	2015	Endorse
13.2	Complementary foods for infants and young children	200 mg/kg	~~239,~~ 317, **XS73**	2015	Endorse

CALCIUM HYDROXIDE: INS:526 Functional class: Acidity regulator, Firming agent					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.1.1	Infant formulae	2000 mg/kg	55, ~~72~~**381, U**	2013	Endorse
13.1.2	Follow-up formulae	GMP	~~72~~**381, U**	2013	Endorse
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	55, ~~72~~**381, U**	2013	Endorse
13.2	Complementary foods for infants and young children	GMP	~~239~~**XS73**	2013	Endorse

CALCIUM LACTATE: INS:327 Functional class: Acidity regulator, Emulsifying salt, Firming agent, Flour treatment agent, Thickener					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.2	Complementary foods for infants and young children	GMP	83, ~~239~~**XS73**	2013	Endorse

CARAMEL III - AMMONIA CARAMEL: INS:150c Functional class: Colour					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	20000 mg/kg	**A**	2010	Endorse

CARAMEL IV - SULFITE AMMONIA CARAMEL: INS:150d Functional class: Colour					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	20000 mg/kg	**A**	2009	Endorse

CARMINES: INS:120 Functional class: Colour					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg	178**, A**	2005	Endorse

CAROTENAL, BETA-APO-8'-: INS:160e Functional class: Colour					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg	A		Pending until the discussion on this provision is finalized

CAROTENES, BETA-, VEGETABLE: INS:160a(ii) Functional class: Colour					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	600 mg/kg	A	2005	Pending until the discussion on this provision is finalized

CAROTENOIDS: INS:160a(i), a(iii), a(iv)~~e, f~~ Functional class: Colour					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg	A	2009	Pending until the discussion on this provision is finalized

CARBON DIOXIDE: INS:290 Functional class: Carbonating agent, Foaming agent, Packaging gas, Preservative, Propellant					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.1.2	**Follow up formulae**	**GMP**	**59**		**Adopt**

CAROB BEAN GUM: INS:410 Functional class: Emulsifier, Stablizer, Thickener					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.1.1	Infant formulae	1000 mg/kg	~~72~~**381, U**	2014	Endorse
13.1.2	Follow up formulae	1000 mg/kg	~~72~~**381, U**	2014	Endorse
13.1.3	Formulae for special medical purposes for infants	1000 mg/kg	~~72~~**381, U**	2014	Endorse

CARRAGEENAN: **INS:407 Functional class: Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.1.1	Infant formulae	300 mg/kg	~~379,~~ 381**, A72, U**	2016	Endorse
13.1.2	Follow up formulae	300 mg/kg	~~72,~~ 151, 328, 329, **381, U**	2015	Endorse
13.1.3	Formulae for special medical purposes for infants	~~1000~~ **300** mg/kg	~~379,~~ 381**, A72, U**	2016	Endorse

CITRIC ACID: **INS:330 Functional class: Acidity regulator, Antioxidant, Colour retention agent, Sequestrant**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.1.1	Infant formulae	GMP	~~72,~~ **381, U**	2015	Endorse
13.1.2	Follow up formulae	GMP	~~72,~~ **381, U**	2013	Endorse
13.1.3	Formulae for special medical purposes for infants	GMP	~~72,~~ **381, U**	2015	Endorse

CITRIC AND FATTY ACID ESTERS OF GLYCEROL: **INS:472c Functional class: Antioxidant, Emulsifier, Flour treatment agent, Sequestrant, Stabilizer**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
~~13.1~~	~~Infant formulae, follow-up formulae, and formulae for special medical purposes for infants~~	~~9000 mg/kg~~	~~380, 381~~	~~2016~~	Revoke
13.1.1	**Infant formulae**	**9000 mg/kg**	**380, 381, U**		**Adopt**
13.1.3	**Formulae for special medical purposes for infants**	**9000 mg/kg**	**380, 381, U**		**Adopt**
13.2	Complementary foods for infants and young children	5000 mg/kg	~~239,~~ 268**, XS73**	2014	Endorse

CYCLAMATES: **INS: 952(i), (ii), (iv) Functional class: Sweetener**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	400 mg/kg	17**, A**	2007	Endorse

DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL: **INS: 472e Functional class: Emulsifier, Sequestrant, Stabilizer**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	5000 mg/kg	**A**	2005	Endorse

DISTARCH PHOSPHATE: **INS:** 1**412 Functional class: Emulsifier, Stabilizer, Thickener**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.1.1	Infant formulae	5000 mg/kg	~~72,~~ 150, 284 & 292, **381, U,**	2014	Endorse
13.1.2	Follow up formulae	5000 mg/kg	~~72,~~ 150, 285 & 292, **381, U**	2014	Endorse
13.1.3	Formulae for special medical purposes for infants	5000 mg/kg	~~72,~~ 150, **284** & 292, **381, U,**	2014	Endorse

GLUCONO DELTA-LACTONE: **INS:** 575 **Functional class: Acidity regulator, Raising agent, Sequestrant**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.2	Complementary foods for infants and young children	GMP	**XS73**	2013	Endorse

GRAPE SKIN EXTRACT: **INS:** 163(ii) **Functional class: Colour**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	250 mg/kg	181**, A**	2009	Endorse

GUAR GUM: **INS:** 412 **Functional class: Emulsifier, Stabilizer, Thickener**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.1.1	Infant formulae	1000 mg/kg	14, ~~72,~~ **381, U**	2014	Endorse
13.1.2	Follow up formulae	1000 mg/kg	~~72,~~ **381, U**	2014	Endorse
13.1.3	Formulae for special medical purposes for infants	1000 mg/kg	14, ~~72,~~ **381, U**	2014	Endorse

GUM ARABIC (ACACIA GUM): **INS:** 414 **Functional class: Bulking agent, Carrier, Emulsifier, Glazing agent, Stabilizer, Thickener**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.1.1	**Infant formulae**	**10 mg/kg**	**381, F72, U**		Adopt
13.1.2	**Follow up formulae**	**10 mg/kg**	**381, F72, U**		Adopt
13.1.3	**Formulae for special medical purposes for infants**	**10 mg/kg**	**381, F72, U**		Adopt
13.2	Complementary foods for infants and young children	10000 mg/kg	~~239,~~ 273, **A74, XS73**	2014	Endorse

HYDROCHLORIC ACID: **INS:** 507 **Functional class: Acidity regulator**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.2	Complementary foods for infants and young children	GMP	~~239~~**XS73**	2013	Endorse

HYDROXYPROPYL STARCH: **INS:** 1440 **Functional class: Emulsifier, Stabilizer, Thickener**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.1.1	Infant formulae	5000 mg/kg	~~72,~~ 150, 284, 292, **381, U**	2014	Endorse
13.1.3	Formulae for special medical purposes for infants	5000 mg/kg	~~72,~~ 150, **284,** 292, **381, U**	2014	Endorse
13.2	Complementary foods for infants and young children	60000 mg/kg	~~237,~~ 276, **XS74**	2014	Endorse

INDIGOTINE (INDIGO CARMINE): **INS:** 132 **Functional class: Colour**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg	**A**	2009	Endorse

LACTIC ACID, L-, D- and DL-: **INS:** 270 **Functional class: Acidity regulator**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.1.1	Infant formulae	GMP	~~72,~~ 83, **381, U**	2015	Endorse
13.1.2	Follow-up formulae	GMP	~~72,~~ 83, **381, U**	2013	Endorse
13.1.3	Formulae for special medical purposes for infants	GMP	~~72,~~ 83, **381, U**	2015	Endorse

LACTIC AND FATTY ACID ESTERS OF GLYCEROL: **INS:** 472b **Functional class: Emulsifier, Sequestrant, Stabilizer**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.2	Complementary foods for infants and young children	5000 mg/kg	~~239,~~ 268, **XS73**	2014	Endorse

LECITHIN: **INS:** 322(i) **Functional class: Antioxidant, Emulsifier**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.1.1	Infant formulae	5000 mg/kg	~~72~~**381, B72, U**	2014	Endorse
13.1.2	Follow-up formulae	5000 mg/kg	~~72~~**381, U**	2014	Endorse
13.1.3	Formulae for special medical purposes for infants	5000 mg/kg	~~72~~**381, B72, U**	2014	Endorse

MALIC ACID, DL-: **INS:** 296 **Functional class: Acidity regulator, Sequestrant**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.2	Complementary foods for infants and young children	GMP	~~239~~**83, XS73**	2013	Endorse

MANNITOL: **INS:** 421 **Functional class: Anticaking agent, Bulking agent, Humectant, Stabilizer, Sweetener, Thickener**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.1.1	**Infant formulae**	**10 mg/kg**	**381, F72, U**		**Adopt**
13.1.2	**Follow-up formula**	**10 mg/kg**	**381, F72, U**		**Adopt**
13.1.3	**Formulae for special medical purposes for infants**	**10 mg/kg**	**381, F72, U**		**Adopt**
13.2	**Complementary foods for infants and young children**	**10 mg/kg**	**XS73, A74**		**Adopt**

MONO- AND DI-GLYCERIDES OF FATTY ACIDS: **INS:** 471 **Functional class: Antifoaming agent, Emulsifier, Glazing agent, Stabilizer**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.1.1	Infant formulae	4000 mg/kg	~~72~~**381, B72, U**	2014	Endorse
13.1.2	Follow-up formulae	4000 mg/kg	~~72~~**381, U**	2014	Endorse
13.1.3	Formulae for special medical purposes for infants	4000 mg/kg	~~72~~**381, B72, U**	2014	Endorse

MONOSTARCH PHOSPHATE: **INS:** 1410 **Functional class: Emulsifier, Stabilizer, Thickener**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.2	Complementary foods for infants and young children	50000 mg/kg	~~239,~~ 269, **XS73**	2014	Endorse

NEOTAME: **INS:** 961 **Functional class: Flavour enhancer, Sweetener**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	33 mg/kg	**A**	2007	Endorse

NITROGEN: **INS:** 941 **Functional class: Foaming agent, Packaging gas, Propellant**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.1.2	**Follow-up formulae**	**GMP**	**59**		**Adopt**

OXIDIZED STARCH: **INS:** 1404 **Functional class: Emulsifier, Stabilizer, Thickener**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.2	Complementary foods for infants and young children	50000 mg/kg	~~239,~~ 269, **XS73**	2014	Endorse

PECTINS: **INS:** 440 **Functional class: Emulsifier, Gelling agent, Glazing agent, Stabilizer, Thickener**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.1.2	Follow-up formulae	10000 mg/kg	~~72~~**381, U**	2014	Endorse
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	14, ~~72~~**381, U**	2021	Endorse

PHOSPHATED DISTARCH PHOSPHATE: **INS:** 1413 **Functional class: Emulsifier, Stabilizer, Thickener**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.1.1	Infant formulae	5000 mg/kg	~~72,~~ 150, 284, 292**, 381, U,**	2014	Endorse
13.1.2	Follow-up formulae	5000 mg/kg	~~72,~~ 150, 285, 292**, 381, U**	2014	Endorse
13.1.3	Formulae for special medical purposes for infants	5000 mg/kg	~~72,~~ 150, **284,** 292**, 381, U,**	2014	Endorse

PHOSPHATES:
INS: 338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542
Functional class: Acidity regulator, Antioxidant, Emulsifier, Emulsifying salt, Firming agent, Flour treatment agent, Humectant, Preservative, Raising agent, Sequestrant, Stabilizer, Thickener

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.1.1	**Infant formulae**	**450 mg/kg**	**33, 230, 381, C72, D72, U**		**Adopt**
13.1.3	**Formulae for special medical purposes for infants**	**450 mg/kg**	**33, 230, 381, C72, D72, U**		**Adopt**
13.2	Complementary foods for infants and young children	4400 mg/kg	33, 230**, XS73**	2012	Endorse
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	2200 mg/kg	33**, A**	2009	Endorse

POLYDIMETHYLSILOXANE:
INS: 900a **Functional class: Anticaking agent, Antifoaming agent, Emulsifier**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg	**A**	2004	Endorse

POLYGLYCEROL ESTERS OF FATTY ACIDS:
INS: 475 **Functional class: Emulsifier, Stabilizer**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	1000 mg/kg	**A**	2018	Endorse

POLYSORBATES:
INS: 432-436 **Functional class: Emulsifier, Stabilizer**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	1000 mg/kg	**A**	2005	Endorse

PONCEAU 4R (COCHINEAL RED A):
INS: 124 **Functional class: Colour**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg	**A**	2008	Endorse

POTASSIUM ACETATE: **INS:** 261(i) **Functional class: Acidity regulator, Preservative**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.2	Complementary foods for infants and young children	GMP	~~239~~**XS73**	2013	Endorse

POTASSIUM CARBONATE: **INS:** 501(i) **Functional class: Acidity regulator, Stabilizer**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.1.1	Infant formulae	2000 mg/kg	55, ~~72~~**381, U**	2013	Endorse
13.1.2	Follow-up formulae	GMP	~~72~~**381, U**	2013	Endorse
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	55, ~~72~~**381, U**	2013	Endorse

POTASSIUM DIHYDROGEN CITRATE: **INS:** 332(i) **Functional class: Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.1.1	Infant formulae	GMP	55, ~~72~~**381, U**	2014	Endorse
13.1.2	Follow-up formulae	GMP	~~72~~**381, U**	2013	Endorse
13.1.3	Formulae for special medical purposes for infants	GMP	55, ~~72~~**381, U**	2014	Endorse
13.2	Complementary foods for infants and young children	GMP	~~239~~**XS73**	2013	Endorse

POTASSIUM HYDROGEN CARBONATE: **INS:** 501(ii) **Functional class: Acidity regulator, Raising agent, Stabilizer**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.1.1	Infant formulae	2000 mg/kg	55, ~~72~~**381, U**	2013	Endorse
13.1.2	Follow-up formulae	GMP	~~72~~**381, U**	2013	Endorse
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	55, ~~72~~**381, U**	2013	Endorse

POTASSIUM HYDROXIDE: **INS:** 525 **Functional class: Acidity regulator**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.1.1	Infant formulae	2000 mg/kg	55, ~~72~~**381, U**	2013	Endorse
13.1.2	Follow-up formulae	GMP	~~72~~**381, U**	2013	Endorse
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	55, ~~72~~**381, U**	2013	Endorse
13.2	Complementary foods for infants and young children	GMP	~~239~~**XS73**	2013	Endorse

POTASSIUM LACTATE: **INS:** 326 **Functional class: Acidity regulator, Antioxidant, Emulsifier, Humectant**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.2	Complementary foods for infants and young children	GMP	83, ~~239~~**XS73**	2013	Endorse

PROPYLENE GLYCOL ALGINATE: **INS:** 405 **Functional class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Stabilizer, Thickener**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	1200 mg/kg	**A**	2018	Endorse

PROPYLENE GLYCOL ESTERS OF FATTY ACIDS: **INS:** 477 **Functional class: Emulsifier**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	5000 mg/kg	**A**	2001	Endorse

SACCHARINS: **INS:** 954(i)-(iv) **Functional class: Sweetener**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	200 mg/kg	**A**	2007	Endorse

SILICON DIOXIDE, AMORPHOUS: **INS:** 551 **Functional class: Anticaking agent, Antifoaming agent, Carrier**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.1.1	**Infant formulae**	**10 mg/kg**	**381, F72, U**		**Adopt**
13.1.2	**Follow-up formulae**	**10 mg/kg**	**381, F72, U**		**Adopt**
13.1.3	**Formulae for special medical purposes for infants**	**10 mg/kg**	**381, F72, U**		**Adopt**
13.2	Complementary foods for infants and young children	2000 mg/kg	~~65,~~ 318, **A74, XS73**	2015	Endorse

SODIUM ACETATE: **INS:** 262(i) **Functional class: Acidity regulator, Preservative, Sequestrant**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.2	Complementary foods for infants and young children	GMP	~~239, 319,~~ 320, **XS73**	2015	Endorse

SODIUM ASCORBATE: **INS:** 301 **Functional class: Antioxidant**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.1.1	**Infant formulae**	**75 mg/kg**	**83, 381, H72, U,**		**Adopt**
13.1.2	Follow-up formulae	50 mg/kg	~~70, 72,~~ 315, 316**, 317, 381, A156, U**	2015	Endorse
13.1.3	**Formulae for special medical purposes for infants**	**75 mg/kg**	**83, 381, H72, U,**		**Adopt**
13.2	Complementary foods for infants and young children	500 mg/kg	317, 319, 320**, C74**	2015	Endorse

SODIUM CARBONATE: **INS:** 500(i) **Functional class: Acidity regulator, Anticaking agent, Emulsifying salt, Raising agent, Stabilizer, Thickener**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.1.1	Infant formulae	2000 mg/kg	55, ~~72~~**381, U**	2013	Endorse
13.1.2	Follow-up formulae	GMP	~~72,~~ 316**, 381, U**	2015	Endorse
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	55, ~~72~~**381, U**	2013	Endorse
13.2	Complementary foods for infants and young children	GMP	~~240,~~ 243, 295, 319**, 320**	2015	Endorse

SODIUM DIHYDROGEN CITRATE: **INS:** 331(i) **Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.1.1	Infant formulae	GMP	55, ~~72~~**381, U**	2014	Endorse
13.1.2	Follow-up formulae	GMP	~~72,~~ 316**, 381, U**	2015	Endorse
13.1.3	Formulae for special medical purposes for infants	GMP	55, ~~72~~**381, U**	2014	Endorse
13.2	Complementary foods for infants and young children	5000 mg/kg	238, ~~240,~~ 319**, 320**	2015	Endorse

SODIUM HYDROGEN CARBONATE: **INS:** 500(ii) **Functional class: Acidity regulator, Anticaking agent, Raising agent, Stabilizer, Thickener**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.1.1	Infant formulae	2000 mg/kg	55, ~~72~~**381, U**	2013	Endorse
13.1.2	Follow-up formulae	GMP	~~72,~~ 316**,** **381, U**	2015	Endorse
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	55, ~~72~~**381, U**	2013	Endorse
13.2	Complementary foods for infants and young children	GMP	~~240,~~ 319**,** **320**	2015	Endorse

SODIUM HYDROXIDE: **INS:** 524 **Functional class: Acidity regulator**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.1.1	Infant formulae	2000 mg/kg	55, ~~72~~**381, U**	2013	Endorse
13.1.2	Follow-up formulae	GMP	~~72,~~ 316**,** **381, U**	2015	Endorse
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	55, ~~72~~**381, U**	2013	Endorse
13.2	Complementary foods for infants and young children	GMP	~~239, 319~~, 320**,** **XS73**	2015	Endorse

SODIUM LACTATE: **INS:** 325 **Functional class: Acidity regulator, Antioxidant, Bulking agent, Emulsifier, Emulsifying salt, Humectant, Thickener**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.2	Complementary foods for infants and young children	GMP	83, ~~239, 319,~~ 320**,** **XS73**	2015	Endorse

SORBATES: **INS:** 200, 202, 203 **Functional class: Preservative**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	1500 mg/kg	42, **A**	2009	Endorse

SORBITAN ESTERS OF FATTY ACIDS: **INS:** 491-495 **Functional class: Emulsifier, Stabilizer**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	1000 mg/kg	**A**	2018	Endorse

STARCH ACETATE: **INS:** 1420 **Functional class: Emulsifier, Stabilizer, Thickener**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.2	Complementary foods for infants and young children	50000 mg/kg	~~239,~~ 269**,** **XS73**	2014	Endorse

STARCH SODIUM OCTENYL SUCCINATE: **INS:** 1450 **Functional class: Emulsifier, Stabilizer, Thickener**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.1.1	**Infant formulae**	**20000 mg/kg**	**376, 381, G72, U,**		**Adopt**
13.1.2	**Follow-up formulae**	**100 mg/kg**	**316, 381, F72, U**		**Adopt**
13.1.3	Formulae for special medical purposes for infants	20000 mg/kg	376, 381**,** **G72, U,**	2016	Endorse
13.2	Complementary foods for infants and young children	50000 mg/kg	~~239,~~ 269**,** **XS73, B74**	2014	Endorse

STEAROYL LACTYLATES: **INS:** 481(i), 482(i) **Functional class: Emulsifier, Flour treatment agent, Foaming agent, Stabilizer**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	2000 mg/kg	**A**	2018	Endorse

STEVIOL GLYCOSIDES: **INS:** 960a, b, c, d **Functional class: Sweetener**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	350 mg/kg	26, **A**	2011	Endorse

SUCRALOSE (TRICHLOROGALACTOSUCROSE): **INS:** 955 **Functional class: Sweetener**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	400 mg/kg	**A**	2007	Endorse

SUCROSE ESTERS: **INS:** 473, 473a, 474 **Functional class: Emulsifier, Foaming agent, Glazing agent, Stabilizer**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.3	Dietetic foods intended for special medical purposes	5000 mg/kg	**A**	2021	Endorse

	(excluding products of food category 13.1)				

SUNSET YELLOW FCF: **INS:** 110 **Functional class: Colour**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg	**A**	2008	Endorse

TARTRATES: **INS:** 334, 335(ii), 337 **Functional class: Acidity regulator, Antioxidant, Flavour enhancer, Emulsifying salt, Sequestrant, Stabilizer**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.2	Complementary foods for infants and young children	5000 mg/kg	45, ~~364,~~ XS73, 428	2018	Endorse

TOCOPHEROLS: **INS:** 307a-c **Functional class: Antioxidant**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.1.1	Infant formulae	10 mg/kg	~~72~~**381**, 416**, U**	2018	Endorse
13.1.2	Follow-up formulae	30 mg/kg	~~72,~~**381, U**	2018	Endorse
13.1.3	Formulae for special medical purposes for infants	10 mg/kg	~~72~~**381**, 416**, U**	2018	Endorse
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	30 mg/kg	**C**	2018	Endorse

TRICALCIUM CITRATE: **INS:** 333(iii) **Functional class: Acidity regulator, Emulsifying salt, Firming agent, Sequestrant, Stabilizer**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.2	Complementary foods for infants and young children	GMP	~~239,~~ **XS73**	2015	Endorse

TRIPOTASSIUM CITRATE: **INS:** 332(ii) **Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.1.1	Infant formulae	GMP	55, ~~72~~**381, U**	2014	Endorse
13.1.2	Follow-up formulae	GMP	~~72,~~**381, U**	2013	Endorse
13.1.3	Formulae for special medical purposes for infants	GMP	55, ~~72~~**381, U**	2014	Endorse

13.2	Complementary foods for infants and young children	GMP	~~239~~**XS73**	2013	Endorse

TRISODIUM CITRATE: **INS:** 331(iii) **Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.1.1	Infant formulae	GMP	55, ~~72~~**381, U**	2014	Endorse
13.1.2	Follow-up formulae	GMP	~~72,~~ 316, **381, U**	2015	Endorse
13.1.3	Formulae for special medical purposes for infants	GMP	55, ~~72~~**381, U**	2014	Endorse
13.2	Complementary foods for infants and young children	5000 mg/kg	238, ~~240,~~ 319, 320	2015	Endorse

XANTHAN GUM: **INS:415 Functional class: Emulsifier, Foaming agent, Stabilizer, Thickener**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
13.1.3	Formulae for special medical purposes for infants	1000 mg/kg	~~72~~**381, E72, U**	2021	Endorse
13.2	Complementary foods for infants and young children	10000 mg/kg	~~239,~~ 273**,** **XS73**	2014	Endorse

PROPOSED AMENDMENTS TO TABLE 2

Food category 13.1 Infant formulae, follow-up formulae, and formulae for special medical purposes for infants:					
Additive	**INS**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
~~Citric and fatty acid esters of glycerol~~	~~472c~~	~~9000 mg/kg~~	~~380, 381~~	~~2016~~	Revoke

Food category 13.1.1 Infant formulae:					
Additive	**INS**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
Acetylated distarch phosphate	1414	5000 mg/kg	~~72,~~150, 284, 292**, 381, U,**	2014	Endorse
Ascorbyl esters	304, 305	10 mg/kg	~~72,~~187**, 381, U**	2019	Endorse
Calcium hydroxide	526	2000 mg/kg	55~~, 72~~**, 381, U**	2013	Endorse
Carob bean gum	410	1000 mg/kg	~~72~~**381, U**	2014	Endorse
Carrageenan	407	300 mg/kg	~~379,~~ 381, **A72, U**	2016	Endorse
Citric acid	330	GMP	~~72~~**381, U**	2015	Endorse
Citric and fatty acid esters of glycerol	**472c**	**9000 mg/kg**	**380, 381, U**		**Endorse**
Distarch phosphate	1412	5000 mg/kg	~~72, 1~~50, 284, 292**, 381, U,**	2014	Endorse

Guar gum	412	1000 mg/kg	14, ~~72~~**, 381, U**	2014	Endorse
Gum Arabic (gum acacia)	**414**	**10 mg/kg**	**381, F72, U**		**Endorse**
Hydroxypropyl starch	1440	5000 mg/kg	~~72, 1~~50, 284, 292**, 381, U**	2014	Endorse
Lactic acid, L-, D- and DL-	270	GMP	~~72,~~ 83, **381, U**	2015	Endorse
Lecithin	322(i)	5000 mg/kg	~~72,~~ **381, B72, U**	2014	Endorse
Mannitol	**421**	**10 mg/kg**	**381, F72, U**		**Endorse**
Mono- and di-glycerides of fatty acids	471	4000 mg/kg	~~72,~~ **381, B72, U**	2014	Endorse
Phosphated distarch phosphate	1413	5000 mg/kg	~~72, 1~~50, 284, 292**, 381, U,**	2014	Endorse
Phosphates	**338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542**	**450 mg/kg**	**33, 230, 381, C72, D72, U**		**Endorse**
Potassium carbonate	501(i)	2000 mg/kg	55~~, 72~~**, 381, U**	2013	Endorse
Potassium dihydrogen citrate	332(i)	GMP	55~~, 72~~**, 381, U**	2014	Endorse
Potassium hydrogen carbonate	501(ii)	2000 mg/kg	55~~, 72~~**, 381, U**	2013	Endorse
Potassium hydroxide	525	2000 mg/kg	55~~, 72~~**, 381, U**	2013	Endorse
Silicon dioxide, amorphous	**551**	**10 mg/kg**	**381, F72, U**		**Endorse**
Sodium ascorbate	**301**	**75 mg/kg**	**83, 381, H72, U**		**Endorse**
Sodium carbonate	500(i)	2000 mg/kg	55~~, 72~~**, 381, U**	2013	Endorse
Sodium dihydrogen citrate	331(i)	GMP	55~~, 72~~**, 381, U**	2014	Endorse
Sodium hydrogen carbonate	500(ii)	2000 mg/kg	55~~, 72~~**, 381, U**	2013	Endorse
Sodium hydroxide	524	2000 mg/kg	55~~, 72~~**, 381, U**	2013	Endorse
Starch sodium octenyl succinate	**1450**	**20000 mg/kg**	**376, 381, G72, U,**		**Endorse**
Tocopherols	307a, b, c	10 mg/kg	~~72,~~ **381,** 416**, U**	2018	Endorse
Tripotassium citrate	332(ii)	GMP	55~~, 72~~**, 381, U**	2014	Endorse
Trisodium citrate	331(iii)	GMP	55~~, 72~~**, 381, U**	2014	Endorse

Food category 13.1.2 Follow-up formula:					
Additive	**INS**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
Acetylated distarch adipate	1422	5000 mg/kg	~~72,~~150, 285, 292**, 381, U**	2014	Endorse
Acetylated distarch phosphate	1414	5000 mg/kg	~~72,~~150, 285, 292**, 381, U**	2014	Endorse
Ascorbic acid, L-	300	50 mg/kg	~~72,~~242, 315**, 381, U**	2015	Endorse
Ascorbyl esters	304, 305	50 mg/kg	~~72,~~187, 315**, 381, U**	2019	Endorse

Calcium ascorbate	302	50 mg/kg	~~70, 72,~~ 315**, 317, 381, U**	2015	Endorse
Calcium hydroxide	526	GMP	~~72~~**, 381, U**	2013	Endorse
Carbon dioxide	**290**	**GMP**	**59**		**Endorse**
Carob bean gum	410	1000 mg/kg	~~72~~**381, U**	2014	Endorse
Carrageenan	407	300 mg/kg	~~72,~~ 151, 328, 329**, 381, U**	2015	Endorse
Citric acid	330	GMP	~~72~~**381, U**	2013	Endorse
Distarch phosphate	1412	5000 mg/kg	~~72,~~ 150, 285, 292**, 381, U**	2014	Endorse
Guar gum	412	1000 mg/kg	~~72~~**, 381, U**	2014	Endorse
Gum Arabic (acacia gum)	**414**	**10 mg/kg**	**381, F72, U**		**Endorse**
Lactic acid, L-, D- and DL-	270	GMP	~~72,~~ 83, **381, U**	2013	Endorse
Lecithin	322(i)	5000 mg/kg	~~72,~~ **381, U**	2014	Endorse
Mannitol	**421**	**10 mg/kg**	**381, F72, U**		**Endorse**
Mono- and di-glycerides of fatty acids	471	4000 mg/kg	~~72,~~ **381, U**	2014	Endorse
Nitrogen	**941**	**GMP**	**59**		**Endorse**
Pectins	440	10000 mg/kg	~~72,~~ **381, U**	2014	Endorse
Phosphated distarch phosphate	1413	5000 mg/kg	~~72,~~ 150, 285, 292**, 381, U**	2014	Endorse
Potassium carbonate	501(i)	GMP	~~72~~**, 381, U**	2013	Endorse
Potassium dihydrogen citrate	332(i)	GMP	~~72~~**, 381, U**	2013	Endorse
Potassium hydrogen carbonate	501(ii)	GMP	~~72~~**, 381, U**	2013	Endorse
Potassium hydroxide	525	GMP	~~72~~**, 381, U**	2013	Endorse
Silicon dioxide, amorphous	**551**	**10 mg/kg**	**381, F72, U**		**Endorse**
Sodium ascorbate	301	50 mg/kg	~~70, 72,~~ 315, 316, **317, 381, A156, U**	2015	Endorse
Sodium carbonate	500(i)	GMP	~~72~~, 316**, 381, U**	2015	Endorse
Sodium dihydrogen citrate	331(i)	GMP	~~72,~~ 316**, 381, U**	2015	Endorse
Sodium hydrogen carbonate	500(ii)	GMP	~~72,~~ 316**, 381, U**	2015	Endorse
Sodium hydroxide	524	GMP	~~72,~~ 316**, 381, U**	2015	Endorse
Starch sodium octenyl succinate	**1450**	**100 mg/kg**	**316, 381, F72, U**		**Endorse**
Tocopherols	307a, b, c	30 mg/kg	~~72,~~ **381, U**	2018	Endorse
Tripotassium citrate	332(ii)	GMP	~~72~~**, 381, U**	2013	Endorse
Trisodium citrate	331(iii)	GMP	~~72,~~ 316**, 381, U**	2015	Endorse

Food category 13.1.3 Formulae for special medical purposes for infants:					
Additive	**INS**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
Acetylated distarch phosphate	1414	5000 mg/kg	~~72,~~ 150, **284,** 292**, 381, U,**	2014	Endorse
Ascorbyl esters	304, 305	10 mg/kg	~~72,~~ 187**, 381, U**	2019	Endorse
Calcium hydroxide	526	2000 mg/kg	55~~, 72~~**, 381, U**	2013	Endorse
Carob bean gum	410	1000 mg/kg	~~72~~**381, U**	2014	Endorse

Carrageenan	407	~~1000~~**300** mg/kg	~~379,~~ 381, **A72, U**	2016	Endorse
Citric acid	330	GMP	~~72~~**381, U**	2015	Endorse
Citric and fatty acid esters of glycerol	**472c**	**9000 mg/kg**	**380, 381, U**		**Endorse**
Distarch phosphate	1412	5000 mg/kg	~~72, 1~~50, **284,** 292**, 381, U,**	2014	Endorse
Guar gum	412	1000 mg/kg	14, ~~72~~**, 381, U**	2014	Endorse
Gum Arabic (gum acacia)	**414**	**10 mg/kg**	**381, F72, U**		**Endorse**
Hydroxypropyl starch	1440	5000 mg/kg	~~72, 1~~50, **284,** 292**, 381, U**	2014	Endorse
Lactic acid, L-, D- and DL-	270	GMP	~~72,~~ 83, **381, U**	2015	Endorse
Lecithin	322(i)	5000 mg/kg	~~72,~~ **381, B72, U**	2014	Endorse
Mannitol	**421**	**10 mg/kg**	**381, F72, U**		**Endorse**
Mono- and di-glycerides of fatty acids	471	4000 mg/kg	~~72,~~ **381, B72, U**	2014	Endorse
Pectins	440	2000 mg/kg	14, ~~72~~**381, U**	2021	Endorse
Phosphated distarch phosphate	1413	5000 mg/kg	~~72, 1~~50, **284,** 292**, 381, U,**	2014	Endorse
Phosphates	**338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542**	**450 mg/kg**	**33, 230, C72, D72, U**		**Endorse**
Potassium carbonate	501(i)	2000 mg/kg	55~~, 72~~**, 381, U**	2013	Endorse
Potassium dihydrogen citrate	332(i)	GMP	55~~, 72~~**, 381, U**	2014	Endorse
Potassium hydrogen carbonate	501(ii)	2000 mg/kg	55~~, 72~~**, 381, U**	2013	Endorse
Potassium hydroxide	525	2000 mg/kg	55~~, 72~~**, 381, U**	2013	Endorse
Silicon dioxide, amorphous	**551**	**10 mg/kg**	**381, F72, U**		**Endorse**
Sodium ascorbate	**301**	**75 mg/kg**	**83, 381, H72, U**		**Endorse**
Sodium carbonate	500(i)	2000 mg/kg	55~~, 72~~**, 381, U**	2013	Endorse
Sodium dihydrogen citrate	331(i)	GMP	55~~, 72~~**, 381, U**	2014	Endorse
Sodium hydrogen carbonate	500(ii)	2000 mg/kg	55~~, 72~~**, 381, U**	2013	Endorse
Sodium hydroxide	524	2000 mg/kg	55~~, 72~~**, 381, U**	2013	Endorse
Starch sodium octenyl succinate	1450	20000 mg/kg	376, 381**, G72, U,**	2016	Endorse
Tocopherols	307a, b, c	10 mg/kg	~~72,~~ **381,** 416**, U**	2018	Endorse
Tripotassium citrate	332(ii)	GMP	55~~, 72~~**, 381, U**	2014	Endorse
Trisodium citrate	331(iii)	GMP	55~~, 72~~**, 381, U**	2014	Endorse
Xanthan gum	415	1000 mg/kg	~~72~~**381, E72, U**	2021	Endorse

Food category 13.2 Complementary foods for infants and young children:					
Additive	**INS**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
Acetic and fatty acid esters of glycerol	472a	5000 mg/kg	~~239,~~ 268**, XS73**	2014	Endorse
Acetylated oxidized starch	1451	50000 mg/kg	~~239,~~ 269**, XS73**	2014	Endorse
Ammonium carbonate	503(i)	GMP	~~239,~~ 248**, XS73**	2013	Endorse
Ammonium hydrogen carbonate	503(ii)	GMP	~~239,~~ 248**, XS73**	2013	Endorse
Calcium acetate	263	GMP	~~239~~**XS73**	2013	Endorse
Calcium ascorbate	302	200 mg/kg	~~239,~~ 317**, XS73**	2015	Endorse
Calcium hydroxide	526	GMP	~~239~~**XS73**	2013	Endorse
Calcium lactate	327	GMP	83, ~~239~~ **XS73**	2013	Endorse
Citric and fatty acid esters of glycerol	472c	5000 mg/kg	~~239,~~ 268**, XS73**	2014	Endorse
Glucono delta-lactone	575	GMP	~~239~~**XS73**	2013	Endorse
Gum arabic (Acacia gum)	414	10000 mg/kg	~~239,~~ 273**, A74, XS73**	2014	Endorse
Hydrochloric acid	507	GMP	~~239~~**XS73**	2013	Endorse
Hydroxypropyl starch	1440	60000 mg/klg	~~237,~~ 276**, XS74**	2014	Endorse
Lactic and fatty acid esters of glycerol	472b	5000 mg/kg	~~239,~~ 268**, XS73**	2014	Endorse
Malic acid, DL-	296	GMP	~~239~~**83, XS73**	2013	Endorse
Mannitol	**421**	**10 mg/kg**	**XS73, A74**		**Endorse**
Monostarch phosphate	1410	50000 mg/kg	~~239,~~ 269**, XS73**	2014	Endorse
Oxidized starch	1404	50000 mg/kg	~~239,~~ 269**, XS73**	2014	Endorse
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	4400 mg/kg	33, 230**, XS73**	2012	Endorse
Potassium acetate	261(i)	GMP	~~239~~**XS73**	2013	Endorse
Potassium dihydrogen citrate	332(i)	GMP	~~239~~**XS73**	2013	Endorse
Potassium hydroxide	525	GMP	~~239~~**XS73**	2013	Endorse
Potassium lactate	326	GMP	83, ~~239~~ **XS73**	2013	Endorse
Silicon dioxide, amorphous	551	2000 mg/kg	~~65,~~ 318**, A74, XS73**	2015	Endorse
Sodium acetate	262(i)	GMP	~~239, 319,~~ 320**, XS73**	2015	Endorse
Sodium ascorbate	301	500 mg/kg	317, 319, 320, **C74**	2015	Endorse
Sodium carbonate	500(i)	GMP	~~240,~~ 243, 295, 319**, 320**	2015	Endorse
Sodium dihydrogen citrate	331(i)	5000 mg/kg	238, ~~240,~~ 319, 320	2015	Endorse
Sodium hydrogen carbonate	500(ii)	GMP	~~240,~~ 319, 320	2015	Endorse

Food category 13.2 Complementary foods for infants and young children:					
Additive	**INS**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
Sodium hydroxide	524	GMP	~~239, 319,~~ 320**, XS73**	2015	Endorse
Sodium lactate	325	GMP	83, ~~239, 319~~, 320**, XS73**	2015	Endorse
Starch acetate	1420	50000 mg/kg	~~239,~~ 269**, XS73**	2014	Endorse
Starch sodium octenyl succinate	1450	50000 mg/kg	~~239,~~ 269**, XS73, B74**	2014	Endorse
Tartrates	334, 335(ii), 337	5000 mg/kg	45, ~~364,~~ XS73, 428	2018	Endorse
Tricalcium citrate	333(iii)	GMP	~~239~~**XS73**	2015	Endorse
Tripotassium citrate	332(ii)	GMP	~~239~~**XS73**	2013	Endorse
Trisodium citrate	331(iii)	5000 mg/kg	238, ~~240,~~ 319, 320	2015	Endorse
Xanthan gum	415	10000 mg/kg	~~239,~~ 273**, XS73**	2014	Endorse

Food category 13.3 Dietetic foods intended for special medical purposes (excluding products of food category 13.1):					
Additive	**INS**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
Acesulfame potassium	950	500 mg/kg	188**, A**	2007	Endorse
Allura red ac	129	50 mg/kg	**A**	2009	Endorse
Ascorbyl esters	**304, 305**	**10 mg/kg**	**187, B**		**Endorse**
Aspartame	951	1000 mg/kg	191**, A**	2007	Endorse
Aspartame-acesulfame salt	962	500 mg/kg	113**, A**	2012	Endorse
Benzoates	210-213	1500 mg/kg	13**, A**	2003	Endorse
Brilliant blue FCF	133	50 mg/kg	**A**	2005	Endorse
Caramel III - ammonia caramel	150c	20000 mg/kg	**A**	2010	Endorse
Caramel IV - sulfite ammonia caramel	150d	20000 mg/kg	**A**	2009	Endorse
Carmines	120	50 mg/kg	178**, A**	2005	Endorse
Carotenal, beta-apo-8'-	**160e**	**50 mg/kg**	**A**		**Pending until the discussion on this provision is finalized**
Carotenes, beta-, vegetable	160a(ii)	600 mg/kg	**A**	2005	**Pending until the discussion on this provision is finalized**
Carotenoids	160a(i),a(iii) ,**a(iv)**~~e,f~~	50 mg/kg	**A**	2009	**Pending until the discussion on this provision is finalized**
Cyclamates	952(i), (ii), (iv)	400 mg/kg	17**, A**	2007	Endorse
Diacetyltartaric and fatty acid esters of glycerol	472e	5000 mg/kg	**A**	2005	Endorse
Grape skin extract	163(ii)	250 mg/kg	181**, A**	2009	Endorse

Indigotine (Indigo carmine)	132	50 mg/kg	**A**	2009	Endorse
Neotame	961	33 mg/kg	**A**	2007	Endorse
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2200 mg/kg	33**, A**	2009	Endorse
Polydimethylsiloxane	900a	50 mg/kg	**A**	2004	Endorse
Polyglycerol esters of fatty acids	475	1000 mg/kg	**A**	2018	Endorse
Polysorbates	432-436	1000 mg/kg	**A**	2005	Endorse
Ponceau 4R (cochineal red a)	124	50 mg/kg	**A**	2008	Endorse
Propylene glycol alginate	405	1200 mg/kg	**A**	2018	Endorse
Propylene glycol esters of fatty acids	477	5000 mg/kg	**A**	2001	Endorse
Saccharins	954(i)-(iv)	200 mg/kg	**A**	2007	Endorse
Sorbates	200, 202, 203	1500 mg/kg	42**, A**	2009	Endorse
Sorbitan esters of fatty acids	491-495	1000 mg/kg	**A**	2018	Endorse
Stearoyl lactylates	481(i), 482(i)	2000 mg/kg	**A**	2018	Endorse
Steviol glycosides	960a, b, c, d	350 mg/kg	26**, A**	2011	Endorse
Sucralose (trichlorogalactosucrose)	955	400 mg/kg	**A**	2007	Endorse
Sucrose esters	473, 473a, 474	5000 mg/kg	**A**	2021	Endorse
Sunset yellow FCF	110	50 mg/kg	**A**	2008	Endorse
Tocopherols	307a, b, c	50 mg/kg	**C**	2018	Endorse

NOTES TO THE GSFA

XS72: Excluding products conforming to the Standard for Infant Formula and Formula for Special Medical Purposes Intended for Infants (CXS 72-1981).
XS73: Excluding products conforming to the Standard for Canned Baby Foods (CXS 73-1981)
XS74: Excluding products conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CXS 74-1981)
XS156: Excluding products conforming to the Standard for Follow-Up Formula (CXS 156-1987).
A72: For use in liquid infant formula except for use in hydrolysed protein and/or amino acid based liquid infant formula at 1000 mg/kg.
B72: If Lecithin (INS 322(i)) is used in combination with Mono-and diglycerides of fatty acids (INS 471) the sum of the proportions of these substances in the food should not be more than 1. The sum of the proportions is calculated as: Sum of proportions = (Concentration of INS 322(i) / Maximum Use Level of INS 322(i)) + (Concentration of INS 471 / Maximum Use Level of INS

471)~~maximum level for each of the substance is lowered with the relative part as present of the other substance~~.

C72: For use in products conforming to the Standard for Infant Formula and Formula for Special Medical Purposes Intended for Infants (CXS 72-1981): Sodium dihydrogen phosphate (INS 339(i)), Disodium hydrogen phosphate (INS 339(ii)), Trisodium phosphate (INS 339(iii)), Potassium dihydrogen phosphate (INS 340(i)), Dipotassium hydrogen phosphate (INS 340(ii)), and Tripotassium phosphate (INS 340(iii)) only, singly or in combination.

D72: Within the limits for sodium, potassium and phosphorus specified in the Standard for Infant Formula and Formula for Special Dietary Purposes Intended for Infants (CXS 72-1981)

E72: For use in powdered hydrolysed protein and/or amino acid based infant formula only.

F72: For use as a nutrient carrier in a raw material or other ingredient.

G72: For use as a nutrient carrier in a raw material or other ingredient at 100 mg/kg in the food as consumed.

H72: For use as a nutrient carrier in a raw material or other ingredient, in coating of nutrient preparations containing polyunsaturated fatty acids.

55: Within the limits for sodium, calcium, and potassium specified in the Standard for Infant Formula and Formula**s** for Special **Medical**~~Dietary~~ Purposes Intended for Infants (**CXS**~~CODEX STAN~~ 72-1981): singly or in combination with other sodium, calcium, and/or potassium salts.

269: Singly or in combination**: INS 1404, 1410, 1412, 1413, 1414, 1420, 1422, 1450 and 1451** ~~with other modified starches used as thickeners~~ in products conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CXS 74-1981).

270: For use at 60 000 mg/kg, singly or in combination**: INS 1412, 1413, 1414, 1422 and 1440** ~~with other starch thickeners~~ in products conforming to the Standard for Canned Baby Foods (CXS 73-1981).

A74: For use as a nutrient carrier in a raw material or other ingredient used to produce the foods conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CXS 74-1981) at 10 mg/kg.

B74: For use as a nutrient carrier in a raw material or other ingredient used to produce the foods conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CXS 74-1981) at 100 mg/kg.

C74: For use as a nutrient carrier in coating of nutrient preparations containing polyunsaturated fatty acids used to produce the foods conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CXS 74-1981) at 75 mg/kg.

A156: For use as a nutrient carrier in coating of nutrient preparations containing polyunsaturated fatty acids used to produce the foods conforming to the Standard for Follow-up formula (CXS 156-1987) at 75 mg/kg in the food as consumed.

A: Excluding products conforming to the Guidelines for Ready to Use Therapeutic Foods (CXG 92-2022).

B: For use in products conforming to the Guidelines for Ready to Use Therapeutic Foods (CXG 92-2022).

C: For use of Tocopherol concentrate, mixed (INS 307b) only in products conforming to the Guidelines for Ready to Use Therapeutic Foods (CXG 92-2022) at 10 mg/kg.

U: Maximum use level is expressed as mg additive/L of food.

285: Singly or in combination: INS 1412, 1413, 1414 and 1422 in products conforming to the Standard for Follow-up Formula **for older infants and product for young children (CXS 156-1987).**

316: **For use in follow-up formula for older infants:** within the limit for sodium specified in the standard for Follow-up Formula **for older infants and product for young children (CXS 156-1987)**; singly or in combination with other sodium containing additives**.**

PROPOSED AMENDMENTS TO TABLE 3

Proposed Amendments to Table 3

INS No	Additive	Functional class	Year Adopted	Specific allowance in the following commodity standards
300	Ascorbic acid, L-	Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant	1999	CS 88-1981, CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 13-1981, CS 57-1981, CS 302-2011 CS 249-2006**, CG 92-2022**

INS No	Additive	Functional class	Year Adopted	Specific allowance in the following commodity standards
				CS 319-2015 (acidity regulator in general and as antioxidant in canned pineapple and canned mangoes), CS 249-2008, CS 251-2006, CS 273-1968
290	Carbon dioxide	Carbonating agent, Foaming agent, Packaging gas, Preservative, Propellant	1999	CS 221-2001(for whipped products only), CS 275-1973), **CG 92-2022**
330	Citric acid	Acidity regulator, Antioxidant, Colour retention agent, Sequestrant	1999	CS 87-1981, CS 105-1981, CS 141-1983, CS 13-1981, CS 57-1981, CS 37-1991, CS 70-1981, CS 90-1981, CS 94-1981, CS 119-1981, CS 302-2011, CS 249-2006, CS 221-2001, CS 273-1968, CS 275-1973**, CG 92-2022**
472c	Citric and fatty acid esters of glycerol	Antioxidant, Emulsifier, Flour treatment agent, Sequestrant, Stabilizer	1999	CS 275-1973 **CG 92-2022 (For use at 9000 mg/kg as emulsifier)**
414	Gum Arabic (Acacia gum)	Bulking agent, Carrier, Emulsifier, Glazing agent, Stabilizer, Thickener	1999	CS 87-1981, CS 105-1981, CS 249-2006 **CG 92-2022 (For use at 10 mg/kg as carrier)**
322(i)	Lecithin	Antioxidant, Emulsifier	1999	CS 87-1981, CS 105-1981, CS 141-1983, CS 249-2006 **CG 92-2022 (For use at 5000 mg/kg as emulsifier)**
421	Mannitol	Anticaking agent, Bulking agent, Humectant, Stabilizer, Sweetener, Thickener	1999	CS 87-1981, CS 105-1981 **CG 92-2022 (For use at 10 mg/kg as carrier), (For use in vitamin B12 dry rubbing, 0.1% only)**
471	Mono- and di-glycerides of fatty acids	Antifoaming agent, Emulsifier, Glazing agent, Stabilizer	1999	CS 87-1981, CS 105-1981, CS 141-1983, CS 249-2006, CS 251-2006, CS 275-1973, **CG 92-2022 (For use at 4000 mg/kg as emulsifier)**
941	Nitrogen	Foaming agent, Packaging gas, Propellant	1999	CS 221-2001(for whipped products only), CS 275-1973), **CG 92-2022**
551	Silicon dioxide, amorphous	Anticaking agent, Antifoaming agent, Carrier	1999	CS 105-1981, CS 251-2006, **CG 92-2022 (For use at 10 mg/kg as carrier)**

Proposed Amendments to Section 2 of the Annex to Table 3

13.3	**Dietetic foods intended for special medical purposes (excluding products of food category 13.1)**
	Only certain Table 3 additives (as indicated in Table 3) are acceptable for use in foods conforming to these standards.
Codex Guideline	Guidelines for Ready to Use Therapeutic Foods (CXG 92-2022X)

13.4	**Dietetic formulae for sliming purposes and weight reduction**
	Food additives listed in Table 3 are acceptable for use in foods conforming to the standard.
Codex Standard	Formula foods for use in weight control diets (CXS 181-1991) Formula foods for use in very low energy diets for weight reduction (CXS 203-1995)

Annex 6

PROPOSED AMENDMENTS TO THE GSFA FOR ALIGNMENT OF

CXS 325R-2017 – Regional standard for unrefined shea butter, and

CXS 40R-1981 – Regional standard for Chanterelles

PROPOSED AMENDMENTS TO TABLE 1

Acetic acid, glacial: **INS: 260 Functional class: Acidity regulator, Preservative**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.2.1.1	Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	262, 263**, XS40R**	2013	Endorse

Annatto extracts, bixin based: **INS: 160b(i) Functional class: Colour**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
02.1.2	Vegetable oils and fats	10 mg/kg	8, 508, 509, XS33, XS210**, XS325R**	2021	Endorse

Ascorbic acid, L-: **INS: 300 Functional class: Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.2.1.1	Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	500 mg/kg	262**, XS40R**	2013	Endorse

Ascorbyl esters: **INS: 304, 305 Functional class: Antioxidant**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
02.1.2	Vegetable oils and fats	500 mg/kg	10, 511, XS33**, XS325R**	2021	Endorse

Butylated hydroxyanisole: **INS: 320 Functional class: Antioxidant**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
02.1.2	Vegetable oils and fats	200 mg/kg	15, 130, 511, 515, XS33**, XS325R**	2021	Endorse

Butylated hydroxytoluene: **INS: 321: Functional class: Antioxidant**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
02.1.2	Vegetable oils and fats	200 mg/kg	15, 130, 511, 515, XS33, **XS325R**	2021	Endorse

Carotenes, *beta*-, vegetable: **INS: 160a(ii) Functional class: Colour**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
02.1.2	Vegetable oils and fats	1000 mg/kg	509, 517, XS33, XS210, **XS325R**	2021	**Pending, waiting decision EWG GSFA on carotenoids, post CCFA52[4]**

Carotenoids: **INS:160a(i), a(iii),e,f Functional class: Colour**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
02.1.2	Vegetable oils and fats	25 mg/kg	508, 509, XS33, XS210, **XS325R**	2021	**Pending, waiting decision EWG GSFA on carotenoids, post CCFA52[1]**

Citric acid: **INS: 330 Functional class: Acidity regulator, Antioxidant, Colour retention agent, Sequestrant**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
02.1.2	Vegetable oils and fats	GMP	15, 511, XS33, **XS325R**	2021	Endorse
04.2.1.1	Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	262, 264**, XS40R**	2013	Endorse

Citric and fatty acid esters of glycerol: **INS: 472c Functional class: Antioxidant, Emulsifier, Flour treatment agent, Sequestrant, Stabilizer**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
02.1.2	Vegetable oils and fats	100 mg/kg	511, 520, XS33, **XS325R**	2021	Endorse

[4] REP21/FA, para 60

Curcumin: **INS: 100(i) Functional class: Colour**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
02.1.2	Vegetable oils and fats	5 mg/kg	508, 509, XS33, XS210, **XS325R**	2021	Endorse

Diacetyltartaric and fatty acid esters of glycerol: **INS: 472e Functional class: Emulsifier, Sequestrant, Stabilizer**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
02.1.2	Vegetable oils and fats	10000 mg/kg	XS19, XS33, XS210, **XS325R**	2021	Endorse

Guaiac resin: **INS: 314 Functional class: Antioxidant**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
02.1.2	Vegetable oils and fats	1000 mg/kg	XS19, XS33, XS210, **XS325R**	2021	Endorse

Isopropyl citrates: **INS: 384 Functional class: Antioxidant, Preservative, Sequestrant**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
02.1.2	Vegetable oils and fats	200 mg/kg	511, 520, XS33, **XS325R**	2021	Endorse

Lactic acid, L-, D- and DL-: **INS: 270 Functional class: Acidity regulator**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
04.2.1.1	Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	262, 264, **XS40R**	2013	Endorse

Lecithin: **INS: 322(i) Functional class: Antioxidant, Emulsifier**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
02.1.2	Vegetable oils and fats	GMP	511, 519, XS33, **XS325R**	2021	Endorse

Mono- and di-glycerides of fatty acids: **INS: 471 Functional class: Antifoaming agent, Emulsifier, Glazing agent, Stabilizer**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
02.1.2	**Vegetable oils and fats**	**GMP**	**511, 524, XS33, ~~XS210~~, XS325R**		**Hold, post CCFA52 discussion CCFO re technological justification and use in CXS210**[5]

[5] REP21/FA, para 134

Polydimethylsiloxane: **INS: 900a Functional class: Anticaking agent, Antifoaming agent, Emulsifier**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
02.1.2	Vegetable oils and fats	10 mg/kg	511, 524, XS33, **XS325R**	2021	Endorse

Polysorbates: **INS 432-436 Functional class: Emulsifier, Stabilizer**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
02.1.2	Vegetable oils and fats	5000 mg/kg	102, XS19, XS33, XS210, **XS325R**	2021	Endorse

Propyl gallate: **INS: 310 Functional class: Antioxidant**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
02.1.2	Vegetable oils and fats	200 mg/kg	15, 130, 511, 515, X33, **XS325R**	2021	Endorse

Propylene glycol esters of fatty acids: **INS: 477 Functional class: Emulsifier**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
02.1.2	Vegetable oils and fats	10000 mg/kg	XS19, XS33, XS210, **XS325R**	2021	Endorse

Sodium dihydrogen citrate: **INS: 331(i) Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer**					
Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
02.1.2	Vegetable oils and fats	GMP	511, XS33, **XS325R**	2021	Endorse
04.2.1.1	Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	262, **XS40R**	2015	Endorse

Stearyl citrate: **INS 484 Functional class: Emulsifier, Sequestrant**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
02.1.2	Vegetable oils and fats	GMP	XS19, XS33, XS210, **XS325R**	2021	Endorse

Tertiary butylhydroquinone: **INS 319 Functional class: Antioxidant**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
02.1.2	Vegetable oils and fats	200 mg/kg	15, 130, 511, 515, XS33, **XS325R**	2021	Endorse

Thiodipropionates: **INS 388, 389 Functional class: Antioxidant**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
02.1.2	Vegetable oils and fats	200 mg/kg	46, 511, XS33, **XS325R**	2021	Endorse

Tocopherols: **INS 307a, b, c Functional class: Antioxidant**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
02.1.2	Vegetable oils and fats	300 mg/kg	357, 511, **XS325R**	2021	Endorse

Tricalcium citrate: **INS 333(iii) Functional class: Acidity regulator, Firming agent, Emulsifying salt, Sequestrant, Stabilizer**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
02.1.2	Vegetable oils and fats	GMP	511, XS33, **XS325R**	2021	Endorse

Tripotassium citrate: **INS 332(ii) Functional class: Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
02.1.2	Vegetable oils and fats	GMP	511, XS33, **XS325R**	2021	Endorse

Trisodium citrate: **INS 331(iii) Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer**					
Food Category No	**Food Category**	**Max level**	**Notes**	**Step/Year Adopted**	**Recommendation**
02.1.2	Vegetable oils and fats	GMP	511, XS33, **XS325R**	2021	Endorse
04.2.1.1	Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	262, **XS40R**	2015	Endorse

PROPOSED AMENDMENTS TO TABLE 2

Food category 02.1.2 Vegetable oils and fats					
Additive	**INS**	**Max Level**	**Notes**	**Year Adopted**	**Recommendation**
Annatto extracts, bixin based	160b(i)	10 mg/kg	8, 508, 509, XS33, XS210, **XS325R**	2021	Endorse
Ascorbyl esters	304, 305	500 mg/kg	10, 511, XS33, **XS325R**	2021	Endorse
Butylated hydroxyanisole	320	200 mg/kg	15, 130, 511, 515, XS33, **XS325R**	2021	Endorse

Food category 02.1.2 Vegetable oils and fats					
Additive	**INS**	**Max Level**	**Notes**	**Year Adopted**	**Recommendation**
Butylated hydroxytoluene	321	200 mg/kg	15, 130, 511, 515, XS33**,** **XS325R**	2021	Endorse
Carotenes, beta-, vegetable	160a(ii)	1000 mg/kg	509, 517, XS33, XS210**, XS325R**	2021	**Pending, waiting decision EWG GSFA on carotenoids, post CCFA52[1]**
Carotenoids	160a(i), a(iii), e, f	25 mg/kg	508, 509, XS33, XS210**, XS325R**	2021	**Pending, waiting decision EWG GSFA on carotenoids, post CCFA52[1]**
Citric acid	330	GMP	15, 511, XS33**,** **XS325R**	2021	Endorse
Citric and fatty acid esters of glycerol	472c	100 mg/kg	511, 520, XS33**,** **XS325R**	2021	Endorse
Curcumin	100(i)	5 mg/kg	508, 509, XS33, XS210**, XS325R**	2021	Endorse
Diacetyltartaric and fatty acid esters of glycerol	472e	10000 mg/kg	XS19, XS33, XS210**, XS325R**	2021	Endorse
Guaiac resin	314	1000 mg/kg	XS19, XS33, XS210**, XS325R**	2021	Endorse
Isopropyl citrates	384	200 mg/kg	511, 520, XS33**,** **XS325R**	2021	Endorse
Lecithin	322(i)	GMP	511, 519, XS33**,** **XS325R**	2021	Endorse
Mono- and di-glycerides of fatty acids	**471**	**GMP**	**511, 524, XS33, ~~XS210,~~ XS325R**		**Hold, post CCFA52 discussion CCFO re technological justification and use in CXS210[2]**
Polydimethylsiloxane	900a	10 mg/kg	511, 524, XS33**,** **XS325R**	2021	Endorse
Polysorbates	432-436	5000 mg/kg	102, XS19, XS33, XS210**,** **XS325R**	2021	Endorse
Propyl gallate	310	200 mg/kg	15, 130, 511, 515, XS33**,** **XS325R**	2021	Endorse
Propylene glycol esters of fatty acids	477	10000 mg/kg	XS19, XS33, XS210**, XS325R**	2021	Endorse
Sodium dihydrogen citrate	331(i)	GMP	511, XS33**,** **XS325R**	2021	Endorse
Stearyl citrate	484	GMP	XS19, XS33, XS210**, XS325R**	2021	Endorse
Tertiary butylhydroquinone	319	200 mg/kg	15, 130, 511, 515, XS33**,** **XS325R**	2021	Endorse
Thiodipropionates	388, 389	200 mg/kg	46, 511, XS33**,** **XS325R**	2021	Endorse
Tocopherols	307a, b, c	300 mg/kg	357, 511**,** **XS325R**	2021	Endorse
Tricalcium citrate	333(iii)	GMP	511, XS33**,** **XS325R**	2021	Endorse
Tripotassium citrate	332(ii)	GMP	511, XS33**,** **XS325R**	2021	Endorse

Food category 02.1.2 Vegetable oils and fats					
Additive	**INS**	**Max Level**	**Notes**	**Year Adopted**	**Recommendation**
Trisodium citrate	331(iii)	GMP	511, XS33**,** **XS325R**	2021	Endorse

Food category 04.2.1.1 Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds					
Additive	**INS**	**Max Level**	**Notes**	**Year Adopted**	**Recommendation**
Acetic acid, glacial	260	GMP	262, 263**,** **XS40R**	2013	Endorse
Ascorbic acid, L-	300	500 mg/kg	262**, XS40R**	2013	Endorse
Citric acid	330	GMP	262, 264**,** **XS40R**	2013	Endorse
Lactic acid, L-, D- and DL-	270	GMP	262, 264**,** **XS40R**	2013	Endorse
Sodium dihydrogen citrate	331(i)	GMP	262**, XS40R**	2015	Endorse
Trisodium citrate	331(iii)	GMP	262**, XS40R**	2015	Endorse

NOTES TO THE GSFA

XS325R **Excluding products conforming to the *Regional Standard for Unrefined Shea Butter* (CXS 325R-2017).**

XS40R **Excluding products conforming to the *Regional Standard for Chanterelles* (CXS 40R-2017).**