CODEX ALIMENTARIUS COMMISSION E

Food and Agriculture Organization of the United Nations

World Health Organization

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Agenda Item 5 **FA/54 INF/02**

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD ADDITIVES

Fifty-fouth Session

INFORMATION DOCUMENT ON FOOD ADDITIVE PROVISIONS IN COMMODITY STANDARDS

(Prepared by the Codex Secretariat)

BACKGROUND

1. This document was prepared following the request of the 42nd CCFA that the Codex Secretariat prepare and regularly update an information document compiling all food additive provisions of Codex commodity standards (ref. ALINORM 10/33/12, para 156).

EXPLANATORY NOTES

2. Appendix I to this document lists all the commodity standards adopted by the Commission, including regional standards, regardless of whether they contain specific food additive provisions.

2.1 Part 1 lists the standards whose food additive provisions have been aligned with those of the GSFA.

2.2 Part 2 lists the standards whose food additives provisions are yet to be aligned with the GSFA. For the purpose of quick reference, the column “Food Additive Provisions” indicates if a given standard contains a food additive provision or not and, if the food additive provisions in a standard does not conform to the conventional layout format (i.e. names of food additives and maximum use levels). Brief explanatory comments are also provided where necessary. Also included in the Table is a column on commodity committees which are directly responsible for the revision and amendments of each standard, and these may be consulted when considering the integration of these provisions into the GSFA.

3. Appendix II to this document, reproduces the actual food additive provisions from the respective commodity standard with some corrections of minor typographic errors. In case a standard does not contain a section on food additives, relevant provisions addressing the use of food additives elsewhere in the standard have been highlighted or captured.

Appendix I

PART I: LIST OF CODEX COMMODITY STANDARDS FOR WHICH ALIGNMENT WORK OF THE FOOD ADDITIVE PROVISIONS WITH THE GSFA HAS BEEN COMPLETED

REFERENCE NUMBER	TITLE	RESPONSIBLE COMMITTEE
CXS 325R-2017	Regional Standard for Unrefined Shea Butter	CCAFRICA[1]
CXS 87-1981	Standard for Chocolate and Chocolate Products	CCCPC[2]
CXS 105-1981	Standard for Cocoa Powders (Cocoas) and Dry Mixtures of Cocoa and Sugars	CCCPC[2]
CXS 141-1983	Standard for Cocoa (Cacao) Mass (Cocoa/Chocolate Liquor) and Cocoa Cake	CCCPC[2]
CXS 152-1985	Standard for Wheat Flour	CCCPL[2]
CXS 202-1995	Standard for Couscous	CCCPL[2]
CXS 249-2006	Standard for Instant Noodles	CCCPL[2]
CXS 40R-1981	Regional Standard for Chanterelles	CCEURO[1]
CXS 150-1985	Standard for Food Grade Salt	CCFA[1]
CXS 36-1981	Standard for Quick Frozen Finfish, Uneviscerated and Eviscerated	CCFFP[4]
CXS 3-1991	Standard for Canned Salmon	CCFFP[4]
CXS 37-1991	Standard for Canned Shrimps or Prawns	CCFFP[4]
CXS 70-1981	Standard for Canned Tuna and Bonito	CCFFP[4]
CXS 90-1981	Standard for Canned Crab Meat	CCFFP[4]
CXS 92-1981	Standard for Quick Frozen Shrimps or Prawns	CCFFP[4]
CXS 94-1981	Standard for Canned Sardines and Sardine-Type Products	CCFFP[4]
CXS 95-1981	Standard for Quick Frozen Lobsters	CCFFP[4]
CXS 119-1981	Standard for Canned Finfish	CCFFP[4]
CXS 165-1989	Standard for Quick Frozen Blocks of Fish Fillet, Minced Fish Flesh and Mixtures of Fillets and Minced Fish Flesh	CCFFP[4]
CXS 166-1989	Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets Breaded or in Batter	CCFFP[4]
CXS 167-1989	Standard for Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes	CCFFP[4]
CXS 189-1993	Standard for Dried Shark Fins	CCFFP[4]
CXS 190-1995	Standard for Quick Frozen Fish Fillets	CCFFP[4]
CXS 222-2001	Standard for Crackers from Marine and Freshwater Fish, Crustacean and Molluscan Shellfish	CCFFP[4]
CXS 236-2003	Standard for Boiled Dried Salted Anchovies	CCFFP[4]
CXS 244-2004	Standard for Salted Atlantic Herring and Salted Sprat	CCFFP[4]
CXS 291-2010	Standard for Sturgeon Caviar	CCFFP[4]
CXS 302-2011	Standard for Fish Sauce	CCFFP[4]
CXS 311-2013	Standard for Smoked Fish, Smoked-flavoured Fish and Smoked-dried Fish	CCFFP[4]
CXS 315-2013	Standard for Fresh and Quick Frozen Raw Scallop Products	CCFFP[4]
CXS 19-1981	Standard for Edible Fats and Oils not Covered by Individual Standards	CCFO[1]

REFERENCE NUMBER	TITLE	RESPONSIBLE COMMITTEE
CXS 33-1981	Standard for Olive Oils and Olive Pomace Oils	CCFO[1]
CXS 210-1999	Standard for Named Vegetable Oils	CCFO[1]
CXS 211-1999	Standard for Named Animal Fats	CCFO[1]
CXS 256-1999	Standard for Fat Spreads and Blended Spreads	CCFO[1]
CXS 329-2017	Standard for Fish Oils	CCFO[1]
CXS 207-1999	Standard for Milk Powders and Cream Powder	CCMMP[2]
CXS 208-1999	Group Standard for Cheeses in Brine	CCMMP[2]
CXS 221-2001	Group Standard for Unripened Cheese Including Fresh Cheese	CCMMP[2]
CXS 250-2006	Standard for a Blend of Evaporated Skimmed Milk and Vegetable Fat	CCMMP[2]
CXS 251-2006	Standard for a Blend of Skimmed Milk and Vegetable Fat in Powdered Form	CCMMP[2]
CXS 252-2006	Standard for a Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat	CCMMP[2]
CXS 253-2006	Standard for Dairy Fat Spreads	CCMMP[2]
CXS 262-2006	Standard for Mozzarella	CCMMP[2]
CXS 263-1966	Standard for Cheddar	CCMMP[2]
CXS 264-1966	Standard for Danbo	CCMMP[2]
CXS 265-1996	Standard for Edam	CCMMP[2]
CXS 266-1966	Standard for Gouda	CCMMP[2]
CXS 267-1966	Standard for Havarti	CCMMP[2]
CXS 268-1966	Standard for Samsoe	CCMMP[2]
CXS 269-1967	Standard for Emmental	CCMMP[2]
CXS 270-1968	Standard for Tilsiter	CCMMP[2]
CXS 271-1968	Standard for Saint-Paulin	CCMMP[2]
CXS 272-1968	Standard for Provolone	CCMMP[2]
CXS 273-1968	Standard for Cottage Cheese	CCMMP[2]
CXS 274-1969	Standard for Coulommiers	CCMMP[2]
CXS 275-1973	Standard for Cream Cheese	CCMMP[2]
CXS 276-1973	Standard for Camembert	CCMMP[2]
CXS 277-1973	Standard for Brie	CCMMP[2]
CXS 278-1978	Standard for Extra Hard Grating Cheese	CCMMP[2]
CXS 279-1971	Standard for Butter	CCMMP[2]
CXS 280-1973	Standard for Milkfat Products	CCMMP[2]
CXS 281-1971	Standard for Evaporated Milks	CCMMP[2]
CXS 282-1971	Standard for Sweatened Condensed Milks	CCMMP[2]
CXS 283-1978	General Standard for Cheese	CCMMP[2]
CXS 284-1971	Standard for Whey Cheeses	CCMMP[2]
CXS 289-1995	Standard for Whey Powders	CCMMP[2]
CXS 290-1995	Standard for Edible Casein Products	CCMMP[2]
CXS 331-2017	Standard for Dairy Permeat Powders	CCMMP[2]

REFERENCE NUMBER	TITLE	RESPONSIBLE COMMITTEE
CXS 309R-2011	Regional Standard for Halwa Tehenia	CCNE[1]
CXS 72-1981	Standard for Infant Formula and Formulas for Special Medical Purposes Intended for Infants	CCNFSDU[1]
CXS 73-1981	Standard for Canned Baby Foods	CCNFSDU[1]
CXS 74-1981	Standard for Processed Cereal-Based Foods for Infants and Young Children	CCNFSDU[1]
CXS 181-1991	Standard for Formula Foods for Use in Weight Control Diets	CCNFSDU[1]
CXS 156-1987	Standard for Follow-up Formula for Older Infants and Product for Young Children	CCNFSDU[1]
CXS 203-1995	Standard for Formula Foods for Use in Very Low Energy Diets for Weight Reduction	CCNFSDU[1]
CXG 95-2022	Guidelines for Ready to Use Therapeutic Foods	CCNFSDU[1]
CXS 108-1981	Standard for Natural Mineral Waters	CCNMW[2]
CXS 227-2001	General Standard for Bottled/Packaged Drinking Waters (other than Mineral Waters)	CCNMW[2]
CXS 13-1981	Standard for Preserved Tomatoes	CCPFV[2]
CXS 57-1981	Standard for Processed Tomato Concentrates	CCPFV[2]
CXS 160-1987	Standard for Mango Chutney	CCPFV[2]
CXS 294-2009	Regional Standard for Gochujang	CCPFV[2]
CXS 306-2011	Regional Standard for Chili Sauce	CCPFV[2]
CXS 319-2015	Standard for Certain Canned Fruits	CCPFV[2]
CXS 88-1981	Standard for Corned Beef	CCPMPP[3]
CXS 89-1981	Standard for Luncheon Meat	CCPMPP[3]
CXS 96-1981	Standard for Cooked Ham	CCPMPP[3]
CXS 97-1981	Standard for Cooked Cured Pork Shoulder	CCPMPP[3]
CXS 98-1981	Standard for Cooked Cured Chopped Meat	CCPMPP[3]
CXS 12-1981	Standard for Honey	CCS[2]
CXS 212-1999	Standard for Sugars	CCS[2]
CXS 117-1981	Standard for Bouillons and Consommés	CCSB[3]
CXS 326-2017	Standard for Black, White and Green Peppers	CCSCH[1]
CXS 327-2017	Standard for Cumin	CCSCH[1]
CXS 328-2017	Standard for Dried Thyme	CCSCH[1]
CXS 163-1987	Standard for Wheat protein Products including Wheat Gluten	CCVP[2]
CXS 174-1989	Standard for Vegetable Protein Products (VPP)	CCVP[2]
CXS 175-1989	Standard for Soy Protein Products	CCVP[2]

PART II: LIST OF OTHER CODEX COMMODITY STANDARDS

REFERENCE NUMBER	TITLE	FOOD ADDITIVE PROVISIONS	RESPONSIBLE COMMITTEE
CXS 334R-2020	Regional Standard for Ferented Cooked Cassava-Based Products	YES (No food additive permitted)	CCAFRICA[1]
CXS 350R-2022	Regional Standard for Dried Meat	YES	CCAFRICA[1]
CXS 298R-2009	Regional Standard for Fermented Soybean Paste	YES	CCASIA[1]
CXS 301R-2011	Regional Standard for Edible Sago Flour	YES	CCASIA[1]
CXS 313R-2013	Regional Standard for Tempe	YES (No food additive permitted. Processing aids can be used)	CCASIA[1]
CXS 322R-2015	Regional Standard for Non-fermented Soybean Products	YES	CCASIA[1]
CXS 323R-2017	Regional Standard for Laver Products	YES	CCASIA[1]
CXS 354R-2023	Regional Standard for soybean products fermented with bacillus species	YES (No food additive permitted)	CCASIA[1]
CXS 355R-2023	Regional Standard for cooked rice wrapped in plant leaves	YES	CCASIA[1]
CXS 86-1981	Standard for Cocoa Butter	YES	CCCPC[2]
CXS 151-1989	Standard for Gari	NO	CCCPL[2]
CXS 153-1985	Standard for Maize (Corn)	NO	CCCPL[2]
CXS 154-1985	Standard for Whole Maize (Corn) Meal	NO	CCCPL[2]
CXS 155-1985	Standard for Degermed Maize (Corn) Meal and Maize (Corn) Grits	NO	CCCPL[2]
CXS 169-1989	Standard for Whole and Decorticated Pearl Millet Grains	NO	CCCPL[2]
CXS 170-1989	Standard for Pearl Millet Flour	NO	CCCPL[2]
CXS 171-1989	Standard for Certain Pulses	NO	CCCPL[2]
CXS 172-1989	Standard for Sorghum Grains	NO	CCCPL[2]
CXS 173-1989	Standard for Sorghum Flour	NO	CCCPL[2]
CXS 176-1989	Standard for Edible Cassava Flour	NO	CCCPL[2]
CXS 178-1991	Standard for Durum Wheat Semolina and Durum Wheat Flour	NO	CCCPL[2]
CXS 198-1995	Standard for Rice	NO	CCCPL[2]
CXS 199-1995	Standard for Wheat and Durum Wheat	NO	CCCPL[2]
CXS 200-1995	Standard for Peanuts	NO	CCCPL[2]
CXS 201-1995	Standard for Oats	NO	CCCPL[2]
CXS 333-2019	Standard for Quinoa	NO	CCCPL[2]
CXS 191-1995	Standard for Quick Frozen Squid	YES (No food additives permitted)	CCFFP[4]
CXS 292-2008	Standard for Live and Raw Bivalve Molluscs	YES (no food additive permitted in live bivalve moluscs)	CCFFP[4]
CXS 312-2013	Standard for Live Abalone and for Raw	YES (No food	CCFFP[4]

REFERENCE NUMBER	TITLE	FOOD ADDITIVE PROVISIONS	RESPONSIBLE COMMITTEE
	Fresh Chilled or Frozen Abalone for Direct Consumption or for Further Processing	additive permitted)	
CXS 182-1993	Standard for Pineapples	NO	CCFFV[1]
CXS 183-1993	Standard for Papaya	NO	CCFFV[1]
CXS 184-1993	Standard for Mangoes	NO	CCFFV[1]
CXS 185-1993	Standard for Nopal	NO	CCFFV[1]
CXS 186-1993	Standard for Prickly Pear	NO	CCFFV[1]
CXS 187-1993	Standard for Carambola	NO	CCFFV[1]
CXS 188-1993	Standard for Baby Corn	NO	CCFFV[1]
CXS 196-1995	Standard for Litchi	NO	CCFFV[1]
CXS 197-1995	Standard for Avocado	NO	CCFFV[1]
CXS 204-1995	Standard for Mangosteens	NO	CCFFV[1]
CXS 205-1997	Standard for Bananas	NO	CCFFV[1]
CXS 213-1999	Standard for Limes	NO	CCFFV[1]
CXS 214-1999	Standard for Pummelos	NO	CCFFV[1]
CXS 215-1999	Standard for Guavas	NO	CCFFV[1]
CXS 216-1999	Standard for Chayotes	NO	CCFFV[1]
CXS 217-1999	Standard for Mexican Limes	NO	CCFFV[1]
CXS 218-1999	Standard for Ginger	NO	CCFFV[1]
CXS 219-1999	Standard for Grapefruits	NO	CCFFV[1]
CXS 220-1999	Standard for Longans	NO	CCFFV[1]
CXS 224-2001	Standard for Tannia	NO	CCFFV[1]
CXS 225-2001	Standard for Asparagus	NO	CCFFV[1]
CXS 226-2001	Standard for Cape Gooseberry	NO	CCFFV[1]
CXS 237-2003	Standard for Pitahayas	NO	CCFFV[1]
CXS 238-2003	Standard for Sweet Cassava	NO	CCFFV[1]
CXS 245-2004	Standard for Oranges	NO	CCFFV[1]
CXS 246-2005	Standard for Rambutan	NO	CCFFV[1]
CXS 255-2007	Standard for Table Grapes	NO	CCFFV[1]
CXS 293-2008	Standard for Tomatoes	NO	CCFFV[1]
CXS 299-2010	Standard for Apples	NO	CCFFV[1]
CXS 300-2010	Standard for Bitter Cassava	NO	CCFFV[1]
CXS 303-2011	Standard for Tree Tomatoes	NO	CCFFV[1]
CXS 307-2011	Standard for Chilli Peppers	NO	CCFFV[1]
CXS 310-2013	Standard for Pomegranate	NO	CCFFV[1]
CXS 316-2013	Standard for Passion Fruit	NO	CCFFV[1]
CXS 317-2013	Standard for Durian	NO	CCFFV[1]
CXS 318-2014	Standard for Okra	NO	CCFFV[1]
CXS 330-2018	Standard for Aubergines	NO	CCFFV[1]
CXS 337-2020	Standard for fresh garlic	NO	CCFFV[1]
CXS 338-2020	Standard for kiwifruit	NO	CCFFV[1]

REFERENCE NUMBER	TITLE	FOOD ADDITIVE PROVISIONS	RESPONSIBLE COMMITTEE
CXS 339-2020	Standard for ware potatoes	NO	CCFFV[1]
CXS 340-2020	Standard for yam	NO	CCFFV[1]
CXS 348-2022	Standard for Onions and Shallots	YES (No food additive permitted)	CCFFV[1]
CXS 349-2022	Standard for Berry Fruits	YES (No food additive permitted)	CCFFV[1]
CXS 304R-2011	Regional Standard for Culantro Coyote	YES (No food additive permitted)	CCLAC[1]
CXS 305R-2011	Regional Standard for Lucuma	YES (No food additive permitted)	CCLAC[1]
CXS 324R-2017	Regional Standard for Yacon	YES	CCLAC[1]
CXS 243-2003	Standard for Fermented Milks	YES	CCMMP[2]
CXS 288-1976	Standard for Cream and Prepared Creams	YES	CCMMP[2]
CXS 336R-2020	Regional Standard for Kava Products for Use aAs aA Beverage When Mixed with Water	YES (No food additive permitted)	CCNASWP[1]
CXS 356R-2023	Regional Standard for Fermented Noni Fruit Juice	YES (No food additive permitted)	CCNASWP[1]
CXS 257R-2007	Regional Standard for Canned Humus with Tehena	YES	CCNE[1]
CXS 258R-2007	Regional Standard for Canned Foul Medames	YES	CCNE[1]
CXS 259R-2007	Regional Standard for Tehena	NO	CCNE[1]
CXS 308R-2011	Regional Standard for Harissa	YES (no food additive permitted)	CCNE[1]
CXS 314R-2013	Regional Standard for Date Paste	YES (No food additive permitted)	CCNE[1]
CXS 341R-2020	Regional Standard for Mixed Zaatar	YES	CCNE[1]
CXS 53-1981	Standard for Special Dietary Foods with Low-Sodium Content (including Substitutes)	NO	CCNFSDU[1]
CXS 118-1979	Standard for "Gluten-free Foods"	NO	CCNFSDU[1]
CXS 17-1981	Standard for Canned Applesauce	YES	CCPFV[2]
CXS 38-1981	General Standard for Edible Fungi and Fungus Products	YES	CCPFV[2]
CXS 39-1981	Standard for Dried Edible Fungi	NO	CCPFV[2]
CXS 52-1981	Standard for Quick Frozen Strawberries	YES	CCPFV[2]
CXS 60-1981	Standard for Canned Raspberries	YES	CCPFV[2]
CXS 62-1981	Standard for Canned Strawberries	YES	CCPFV[2]
CXS 66-1981	Standard for Table Olives	YES	CCPFV[2]
CXS 67-1981	Standard for Raisins	YES	CCPFV[2]
CXS 69-1981	Standard for Quick Frozen Raspberries	YES (no additive permitted)	CCPFV[2]

REFERENCE NUMBER	TITLE	FOOD ADDITIVE PROVISIONS	RESPONSIBLE COMMITTEE
CXS 75-1981	Standard for Quick Frozen Peaches	YES	CCPFV[2]
CXS 76-1981	Standard for Quick Frozen Bilberries	YES (no additive permitted)	CCPFV[2]
CXS 78-1981	Standard for Canned Fruits Cocktail	YES	CCPFV[2]
CXS 99-1981	Standard for Canned Tropical Fruit Salad	YES	CCPFV[2]
CXS 103-1981	Standard for Quick Frozen Blueberries	YES (no additives permitted)	CCPFV[2]
CXS 115-1981	Standard for Pickled Cucumbers (Cucumber Pickles)	YES	CCPFV[2]
CXS 130-1981	Standard for Dried Apricots	YES	CCPFV[2]
CXS 131-1981	Standard for Unshelled Pistachios Nuts	NO	CCPFV[2]
CXS 143-1985	Standard for Dates	YES	CCPFV[2]
CXS 145-1985	Standard for Canned Chestnuts and Canned Chestnut Puree	YES	CCPFV[2]
CXS 177-1991	Standard for Grated Desiccated Coconut	YES	CCPFV[2]
CXS 223-2001	Standard for Kimchi	YES	CCPFV[2]
CXS 240-2003	Standard for Aqueous Coconut Products – Coconut Milk and Coconut Cream	YES	CCPFV[2]
CXS 241-2003	Standard for Canned Bamboo Shoots	YES	CCPFV[2]
CXS 242-2003	Standard for Canned Stone Fruits	YES	CCPFV[2]
CXS 254-2007	Standard for Certain Canned Citrus Fruits	YES	CCPFV[2]
CXS 260-2007	Standard for Pickled Fruits and Vegetables	YES	CCPFV[2]
CXS 296-2009	Standard for Jams, Jellies and Marmalades	YES	CCPFV[2]
CXS 297-2009	Standard for Certain Canned Vegetables (General Provisions)	YES	CCPFV[2]
CXS 320-2015	Standard for Quick Frozen Vegetables	YES (No food additive permitted in carrots, cob, leek and whole kernel corn)	CCPFV[2]
CXS 321-2015	Standard for Ginseng Products	YES (No food additive permitted)	CCPFV[2]
CXS 342-2021	Standard for Dried Oregano	YES	CCSCH[1]
CXS 343-2021	Standard for Dried Roots, Rhizomes and Bulbs: Dried or Dehydrated Ginger	YES	CCSCH[1]
CXS 344-2021	Standard for Dried Floral Parts: Cloves	YES	CCSCH[1]
CXS 345-2021	Standard for Dried Basil	YES	CCSCH[1]
CXS 347-2019	Standard for Dried or Dehydrated Garlic	YES	CCSCH[1]
CXS 351-2022	Standard for Dried Floral Parts - Saffron	YES (No food additive permitted)	CCSCH[1]
CXS 352-2022	Standard for Dried Seeds - Nutmeg	YES	CCSCH[1]
CXS 353-2022	Standard for Dried or Dehydrated Chilli Pepper and Paprika	YES	CCSCH[1]
CXS 247-2005	Standard for Fruit Juices and Nectars	YES	TFFJ[3]

1 Active committees
2 Adjourned *sine die*
3 Abolished or dissolved
4 Working by correspondence

CCASIA	FAO/WHO Regional Coordinating Committee for Asia
CCCPL	Codex Committee on Cereals, Pulses and Legumes
CCEURO	FAO/WHO Regional Coordinating Committee for Europe
CCFA	Codex Committee on Food Additives
CCFFP:	Codex Committee on Fish and Fishery Products
CCFFV	Codex Committee on Fresh Fruits and Vegetables
CCFO	Codex Committee on Fats and Oils
CCLAC	FAO/WHO Regional Coordinating Committee for Latin America and the Carribean
CCMMP	Codex Committee on Milk and Milk Products
CCNE	FAO/WHO Regional Coordinating Committee for Near East
CCNFSDU	Codex Committee on Nutrition and Foods for Special Dietary Uses
CCPCP	Codex Committee on Cocoa Products and Chocolate
CCPFV	Codex Committee on Processed Fruits and Vegetables
CCPMPP	Codex Committee on Processed Meat and Poultry Products
CCS	Codex Committee on Sugars
CCSB	Codex Committee on Soups and Broths
CCSCH	Codex Committee on Spices and Culinary Herbs
CCVP	Codex Committee on Vegetable Proteins
TFFJ	*Ad hoc* Intergovernmental Codex Task Force on Fruit and Vegetable Juices

Appendix II

FOOD ADDITIVE PROVISIONS IN CODEX COMMODITY STANDARDS

STANDARD FOR CANNED SALMON (CXS 3-1981)

4. FOOD ADDITIVES

No additives are permitted in this product.

STANDARD FOR HONEY (CXS 12-1981)

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Honey sold as such shall not have added to it any food ingredient, nor shall any other additions be made other than honey. Honey shall not have any objectionable matter, flavour, aroma, or taint absorbed from foreign matter during its processing and storage.

4. FOOD ADDITIVES

No additives are permitted in this product.

STANDARD FOR PRESERVED TOMATOES (CXS 13-1981)

4. FOOD ADDITIVES

Firming agents listed in Table 3 of the *General Standard for Food Additives* (CXS 192-1995) and certain other Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this Standard.

STANDARD FOR CANNED APPLESAUCE (CXS 17-1981)

4. FOOD ADDITIVES

INS No.	Name of Additive	Maximum Level
4.1 **Acidifying agents**		
296	Malic acid	Limited by GMP
330	Citric acid	
4.2 **Antioxidants**		
300	Ascorbic acid	Limited by GMP (singly or in combination)
315	Erythorbic Acid	
4.3 **Flavourings**		
	Natural and synthetic flavourings except those which reproduce the flavour of apples	Limited by GMP

STANDARD FOR EDIBLE FATS AND OILS NOT COVERED BY INDIVIDUAL STANDARDS (CXS 19-1981)

3. FOOD ADDITIVES

Antifoaming agents, antioxidants and colours used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 02.1 (Fats and oils essentially free from water) and its sub-categories, and emulsifiers in food category 02.1.2 (Vegetable oils and fats) are acceptable for use in foods conforming to this Standard.

No additives are permitted in virgin or cold pressed oils covered by this Standard.

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

STANDARD FOR OLIVE OILS AND OLIVE POMACE OILS (CXS 33-1981)

4. FOOD ADDITIVES

Antioxidants used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 02.1.2 (Vegetable oils and fats) are acceptable for use in foods conforming to this Standard.

No additives are permitted in virgin olive oils covered by this Standard.

STANDARD FOR QUICK FROZEN FINFISH, UNEVISCERATED AND EVISCERATED (CXS 36-1981)

4. FOOD ADDITIVES

Antioxidants used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 09.2.1 (Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms) and its parent food categories are acceptable for use in foods conforming to this Standard.

STANDARD FOR CANNED SHRIMPS OR PRAWNS
(CXS 37-1991)

4. FOOD ADDITIVES Acidity regulators, colours, and sequestrants used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS192-1995) in food category 09.4 (Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms) and only certain Table 3 acidity regulators as indicated in Table 3 of the General Standard for Food Additives(CXS192-1995)are acceptable for use in foods conforming to this Standard**.**

GENERAL STANDARD FOR EDIBLE FUNGI AND FUNGUS PRODUCTS
(CXS 38-1981)

4. FOOD ADDITIVES

	Name of Additive	**Maximum Level**
4.1	Acetic acid	Not limited except as provided for below in respect of Pickled Fungi and Sterilized Fungi
4.2	Lactic acid	
4.3	Citric acid	
4.4	Ascorbic acid	
4.5	Acetic	20 g/kg in Pickled Fungi
4.6	Lactic acid	5 g/kg singly or in combination in Sterilized fungi
4.7	Citric acid	

STANDARD FOR DRIED EDIBLE FUNGI (CXS 39-1981)

(No food additive provisions)

***STANDARD FOR FRESH FUNGUS "CHANTERELLE"* (European Regional Standard)**
(CXS 40R-1981)

(No food additive provisions)

STANDARD FOR QUICK FROZEN STRAWBERRIES
(CXS 52-1981)

4. FOOD ADDITIVES

Name of Additives	**Maximum Level**
Ascorbic acid	Limited by GMP
Citric acid	

STANDARD FOR SPECIAL DIETARY FOODS WITH LOW-SODIUM CONTENT (INCLUDING SALT SUBSTITUTES)
(CXS 53-1981)

(No food additive provisions)

STANDARD FOR PROCESSED TOMATO CONCENTRATES
(CXS 57-1981)

4. FOOD ADDITIVES

Only certain Table 3 food additives of the *General Standard for Food Additives* (CXS 192-1995) (as indicated in Table 3) are acceptable for use in foods conforming to this Standard.

STANDARD FOR CANNED RASPBERRIES
(CXS 60-1981)

3. FOOD ADDITIVES

	Name of Additives	**Maximum Level**
3.1 **Colours**		
3.1.1	Erythrosine - CI 45430	300 mg/kg of the final product singly or in combination
3.1.2	Ponceau 4 R - CI 16255	

STANDARD FOR CANNED STRAWBERRIES
(CXS 62-1981)

3. FOOD ADDITIVES

	Name of Additive	Maximum level
3.1 **Acidifying agents**		
3.1.1	Citric acid	Limited by GMP
3.1.2	Lactic acid	
3.1.3	Malic acid	
3.1.4	L-Tartaric acid	
3.2 **Colours**		
3.2.1	Erythrosine - CI 45430	300 mg/kg of the final product, (singly or in combination)
3.2.2	Ponceau 4R - CI 16255	
3.3 **Firming agents**		
3.3.1	Calcium chloride	350 mg/kg of the final product, calculated as total Ca
3.3.2	Calcium gluconate	
3.3.3	Calcium lactate	

STANDARD FOR TABLE OLIVES
(CXS 66-1981)

4. FOOD ADDITIVES

Acidity regulators, antioxidants, colour retention agents[1], firming agents, flavour enhancers, preservatives, and thickeners[2] used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 04.2.2.3 (Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce) or listed in Table 3 of the *General Standard for Food Additives* are acceptable for use in foods conforming to this Standard.

STANDARD FOR RAISINS
(CXS 67-1981)

4. FOOD ADDITIVES

	Name of Additive	Maximum level
4.1	Sulphur dioxide (applies to bleached raisins only)	1 500 mg/kg
4.2	Mineral oil (food grade)	5 g/kg
4.3	Sorbitol	5 g/kg

STANDARD FOR QUICK FROZEN RASPBERRIES
(CXS 69-1981)

4. FOOD ADDITIVES

None permitted.

STANDARD FOR CANNED TUNA AND BONITO
(CXS 70-1981)

4. FOOD ADDITIVES

Acidity regulators used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS192-1995) in food category 09.4 (Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms) and only certain Table 3 acidity regulators, emulsifiers, gelling agents, stabilizers and thickeners as indicated in Table 3 of the *General Standard for Food Additives* (CXS192-1995) are acceptable for use in foods conforming to this Standard.

The flavourings used in products covered by this standard should comply with the *Guidelines for the use of flavourings* (CXG66-2008). Only natural flavouring substances, natural flavouring complexes and smoke flavourings are permitted in products covered by this Standard.

STANDARD FOR INFANT FORMULA AND FORMULAS FOR SPECIAL MEDICAL PURPOSES INTENDED FOR INFANTS
(CXS 72-1981)

SECTION A: REVISED STANDARD FOR INFANT FORMULA

4. FOOD ADDITIVES

[1] Table olives darkened with oxidation.
[2] Table olives with stuffing.

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 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.

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.

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.

STANDARD FOR PROCESSED CEREAL-BASED FOODS FOR INFANTS AND YOUNG CHILDREN
(CXS 74-1981)

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 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.

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

STANDARD FOR QUICK FROZEN PEACHES
(CXS 75-1981)

4. FOOD ADDITIVES

	Name of Additive	Maximum level
4.1	Ascorbic acid	750 mg/kg
4.2	Citric acid	Limited by GMP

STANDARD FOR QUICK FROZEN BILBERRIES
(CXS 76-1981)

4. FOOD ADDITIVES

None permitted.

CXSSTANDARD FOR CANNED FRUIT COCKTAIL
(CXS 78-1981)

3. FOOD ADDITIVES

	Name of Additive	Maximum level
3.1 **Colours**		
	Erythrosine (to colour cherries only when artificially coloured cherries are used)	Limited by Good Manufacturing Practice
3.2 **Flavourings**		
3.2.1	Natural fruit essence	Limited by Good Manufacturing Practice
3.2.2	Natural and synthetic flavourings	Limited by Good Manufacturing Practice
3.2.3	Cherry laurel oil (artificially coloured cherries only)	10 mg/kg in the total product
3.2.4	Bitter almond oil (artificially coloured cherries only)	40 mg/kg in the total product
3.3 **Antioxidant**		
	L-ascorbic acid	500 mg/kg

STANDARD FOR COCOA BUTTER
(CXS 86-1981)

3. FOOD ADDITIVES

3.1 No additives are permitted in this product.

3.2	**Processing Aid**	**Maximum Level**
3.2.1	Hexane (62ºC - 82ºC)	1 mg/kg, excluding press cocoa butter

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

STANDARD FOR CHOCOLATE AND CHOCOLATE PRODUCTS
(CXS 87-1981)

3. FOOD ADDITIVES

3.1 Acidity regulators, antioxidants, bulking agents, colours (for surface decoration purposes only), emulsifiers, glazing agents and sweeteners used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 05.1.4 (Chocolate and chocolate products) and its parent food categories are acceptable for use in foods conforming to this Standard. Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in

foods conforming to this Standard.

3.2 The flavourings used in products covered by this standard should comply with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008). Only those flavourings that do not imitate chocolate or milk flavours are permitted at GMP for products described under 2.1 and 2.2, except for vanillin and ethyl vanillin at a maximum level of 1000 mg/kg, singly or in combination.

3.3	**Processing Aid**	**Maximum Level**
3.3.1	Hexane (62ºC - 82ºC)	1 mg/kg, calculated on a fat content basis

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

STANDARD FOR CORNED BEEF
(CXS 88-1981)

4. FOOD ADDITIVES

Preservatives used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 08.3.2 “Heat-treated processed comminuted meat, poultry, and game products” and its parent food categories are acceptable for use in foods conforming to this Standard. Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this Standard.

Section 4.1 of the *General Standard for Food Additives* (CXS 192-1995), referring to the conditions applying to carry-over of food additives from ingredients and raw materials into foods, shall apply.

STANDARD FOR LUNCHEON MEAT
(CXS 89-1981)

4. FOOD ADDITIVES

Preservatives, humectants and colours used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 08.3.2 “Heat-treated processed comminuted meat, poultry, and game products” and its parent food categories are acceptable for use in foods conforming to this Standard. Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this Standard.

Use of flavouring substances should be consistent with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008).

Section 4.1 of the *General Standard for Food Additives* (CXS 192-1995), referring to the conditions applying to carry-over of food additives from ingredients and raw materials into foods, shall apply.

STANDARD FOR CANNED CRAB MEAT
(CXS 90 1981)

4. FOOD ADDITIVES

Acidity regulatorsand sequestrants used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS192-1995) in food category 09.4 (Fully preserved, including canned or fermented fish and fish products, includingmollusks, crustaceans, and echinoderms) and only certain Table 3 acidity regulators and flavour enhancers as indicated in Table 3 of the *General Standard for Food Additives* (CXS192-1995) are acceptable for use in foods conforming to this Standard.

STANDARD FOR QUICK FROZEN SHRIMPS OR PRAWNS
(CXS 92-1981)

4. FOOD ADDITIVES

Acidity regulators, antioxidants, colours, humectants and preservatives used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 09.2.1 (Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms) and its parent food categories are acceptable for use in foods conforming to this Standard.

STANDARD FOR CANNED SARDINES AND SARDINE-TYPE PRODUCTS
(CXS 94–1981)

4. FOOD ADDITIVES

Only certain Table 3 acidity regulators, emulsifiers, gelling agents, stabilizers and thickeners as indicated in Table 3 of the *General Standard for Food Additives* (CXS192-1995) are acceptable for use in foods conforming to this Standard.

The flavourings used in products covered by this standard should comply with the *Guidelines for the use of flavourings* (CXG66-2008).Only natural flavouring substances, natural flavouring complexes and smoke flavourings are permitted in products covered by this Standard.

STANDARD FOR QUICK FROZEN LOBSTERS
(CXS 95-1981)

4. FOOD ADDITIVES

Antioxidants, humectants and preservatives used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 09.2.1 (Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms) and its parent food categories are acceptable for use in foods conforming to this Standard.

STANDARD FOR COOKED CURED HAM
(CXS 96-1981)

4. FOOD ADDITIVES

Preservatives and humectants used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 08.2.2 "Heat-treated processed meat, poultry, and game products in whole pieces or cuts" and its parent food categories are acceptable for use in foods conforming to this Standard. Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this Standard.

Use of flavouring substances should be consistent with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008).

Section 4.1 of the *General Standard for Food Additives* (CXS 192-1995), referring to the conditions applying to carry-over of food additives from ingredients and raw materials into foods, shall apply.

STANDARD FOR COOKED CURED PORK SHOULDER
(CXS 97-1981)

4. FOOD ADDITIVES

Preservatives and humectants used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 08.2.2 "Heat-treated processed meat, poultry, and game products in whole pieces or cuts" and its parent food categories are acceptable for use in foods conforming to this Standard. Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this Standard.

Use of flavouring substances should be consistent with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008).

Section 4.1 of the *General Standard for Food Additives* (CXS 192-1995), referring to the conditions applying to carry-over of food additives from ingredients and raw materials into foods, shall apply.

STANDARD FOR COOKED CURED CHOPPED MEAT
(CXS 98-1981)

4. FOOD ADDITIVES

Preservatives, humectants and colours used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 08.3.2 "Heat-treated processed comminuted meat, poultry, and game products" and its parent food categories are acceptable for use in foods conforming to this Standard. Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this Standard.

Use of flavouring substances should be consistent with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008).

Section 4.1 of the *General Standard for Food Additives* (CXS 192-1995), referring to the conditions applying to carry-over of food additives from ingredients and raw materials into foods, shall apply.

STANDARD FOR CANNED TROPICAL FRUIT SALAD
(CXS 99-1981)

3. FOOD ADDITIVES

	Name of Additive	**Maximum Level**
3.1 Colouring Matter		
3.1	Erythrosine (to colour cherries)	Limited by Good Manufacturing Practice
3.2 Flavourings		
3.2.1	Cherry Laurel Oil (artificially coloured cherries only)	10 mg/kg in the total product
3.2.2	Bitter Almond Oil (artificially coloured cherries only)	40 mg/kg in the total product
3.2.3	Natural and synthetic flavourings as defined in Codex Alimentarius Volume 1	Limited by Good Manufacturing Practice
3.3 Anti-Oxidant		
3.3.1	L-ascorbic acid	700 mg/kg
3.4 Acidifying Agent		
	Citric acid	Limited by Good Manufacturing Practice
3.5 Firming Agents		
3.5.1	Calcium chloride	350 mg/kg singly or in combination, calculated as Ca
3.5.2	Calcium lactate	
3.5.3	Calcium gluconate	

STANDARD FOR QUICK FROZEN BLUEBERRIES
(CXS 103-1981)

4. FOOD ADDITIVES

None permitted.

STANDARD FOR COCOA POWDERS (COCOAS) AND DRY MIXTURES OF COCOA AND SUGARS
(CXS 105-1981)

4. FOOD ADDITIVES

4.1 Acidity regulators, anticaking agents, bulking agents, emulsifiers, stablilizers, sweeteners and thickeners used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 05.1.1 (Cocoa mixes (powders) and cocoa mass/cake) and its parent food categories are acceptable for use in foods conforming to this Standard.Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this Standard.

4.2 The flavourings used in products covered by this standard should comply with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008). Only those flavourings that do not imitate chocolate or milk flavours are permitted at GMP.

STANDARD FOR NATURAL MINERAL WATERS
(CXS 108-1981)

4. FOOD ADDITIVES

No additives except for the addition of carbon dioxide to produce carbonated products.

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

4. FOOD ADDITIVES

	Name of Additive	**Maximum Level**
4.1 Solubilizing and dispersing agents		
	Polysorbate 80 monooleate (polyoxyethylene 20 sorbitan)	500 mg/kg singly or in combination
	Xanthan gum	
	Gum Arabic	
	Alginate (Ca, NH_4, Na, K)	
	Propylene glycol alginate	
	Carrageenan	
4.2 **Firming Agents**		
	Calcium chloride, lactate and gluconate	250 mg/kg singly or in combination
4.3 **Preservatives**		
	Sulphur dioxide (as a carry over from raw product)	50 mg/kg
	Benzoic acid and its sodium and potassium salts	1 000 mg/kg singly or in combination
	Potassium sorbate	
4.4 **Colouring matters**		
	Riboflavin	300 mg/kg singly or in combination
	Fast Green FCF	
	Chlorophyll copper complex	
	Tartrazine	
	Annatto extract	
	Turmeric	
	Sunset Yellow FCF	
	beta-Carotene	
	Oleoresin of paprika	
	Brilliant Blue FCF	
	Caramel, plain	
	Caramel (ammonium sulfite treated)	
4.5 **Thickening agents** (in mustard type only)		
	Guar gum	Limited by GMP
	Gum Arabic	
	Carobbean (Locust bean) gum	
4.6 **Acidifiers**		
	Acetic acid	Limited by GMP
	Lactic acid	
	Malic acid	
	Citric acid	
4.7 **Flavourings**		
	Natural and synthetic flavourings, as defined in Codex Alimentarius Volume 1.	Limited by GMP

STANDARD FOR BOUILLONS AND CONSOMMÉS (CXS 117-1981)

4 FOOD ADDITIVES

4.1 Acidity regulators, anticaking agents (in dehydrated product only), antifoaming agents, antioxidants, colours, emulsifiers, flavour enhancers, humectants, packaging gases, preservatives, stabilizers, sweeteners and thickeners used in accordance with Tables 1, 2 and 3 and only certain carriers and glazing agents in Table 3 of the *General Standard for Food Additives* (CXS 192-1995) in food category 12.5 (Soups and broths), its parent food category, and its sub-categories are acceptable for use in foods conforming to this Standard.

4.2 The flavourings used in products covered by this standard should comply with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008).

STANDARD FOR "GLUTEN-FREE FOODS" (CXS 118-1981)

(No Food Additive Provisions)

STANDARD FOR CANNED FINFISH (CXS 119–1981)

4. FOOD ADDITIVES

Only certain Table 3 acidity regulators, emulsifiers, gelling agents, stabilizers and thickeners as indicated in Table 3 of the *General Standard for Food Additives* (CXS192-1995) are acceptable for use in foods conforming to this Standard.

The flavourings used in products covered by this standard should comply with the *Guidelines for the use of flavourings* (CXG66-2008). Only natural flavouring substances, natural flavouring complexes and smoke flavourings are permitted in products covered by this Standard.

STANDARD FOR DRIED APRICOTS (CXS 130-1981)

4. FOOD ADDITIVES

	Name of Additive	Maximum Level
4.1	Sorbic acid and its sodium and potassium salts	500 mg/kg, singly or in combination, expressed as sorbic acid
4.2	Sulphur dioxide	2 000 mg/kg

STANDARD FOR UNSHELLED PISTACHIO NUTS (CXS 131-1981)

4. FOOD ADDITIVES

No additives are permitted.

STANDARD FOR COCOA (CACAO) MASS (COCOA/CHOCOLATE LIQUOR) AND COCOA CAKE (CXS 141-1983)

4. FOOD ADDITIVES

4.1 Acidity regulators and emulsifiers

Acidity regulators and emulsifiers used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 05.1.1 (Cocoa mixes (powders) and cocoa mass/cake) and its parent food categories are acceptable for use in foods conforming to this Standard. Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this Standard.

4.2 Flavourings

The flavourings used in products covered by this standard should comply with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008). Only those flavourings that do not imitate chocolate or milk flavours are permitted at GMP.

STANDARD FOR DATES (CXS 143-1985)

4. FOOD ADDITIVES

	Name of the Food Additive	Maximum Level
4.1	Glycerol	In accordance with GMP (see also Section 3.1.1)
4.2	Sorbitol	

STANDARD FOR CANNED CHESTNUTS AND CANNED CHESTNUT PUREE
(CXS 145-1985)

3. FOOD ADDITIVES

	Name of Additive	Maximum Level in the final product
3.1 **Chelating Agent**		
3.1.1	Sodium polyphosphate	Limited by Good Manufacturing Practice
3.2 **Antioxidants**		
3.2.1	L-Ascorbic acid	300 mg/kg expressed as ascorbic acid, singly or in combination
3.2.2	Sodium ascorbate	
3.3 **Acidifying Agents**		
3.3.1	Citric acid	Limited by Good Manufacturing Practice
3.3.2	Malic acid	
3.3.3	L-Tartaric Acid	10 g/kg
3.4 **Bleaching Agent**		
3.4.1	Sulphur dioxide (not authorized in puree)	30 mg/kg, calculated as $S0_2$
3.5 **Natural Colouring Agents**		
3.5.1	Turmeric (CI 75300)	Limited by Good Manufacturing Practice
3.5.2	Crocin (CI 75100)	
3.5.3	Carthamus Yellow (CI 75140)	
3.6 **Flavourings**		
3.6.1	Extract of Vanilla	Limited by Good Manufacturing Practice
3.6.2	Vanillin	
3.7 **Thickening Agents**		
3.7.1	Pectins	Limited by GMP
3.8 Firming Agents		
Firming agents used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in Food Category 04.2.2.4 (Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds or listed in Table 3 of the General Standard are acceptable for use for foods conforming to this Annex.		

STANDARD FOR FOOD GRADE SALT
(CXS 150-1985)

4. FOOD ADDITIVES

Food additives listed in Tables 1 and 2 of the Codex *General Standard for Food Additives* (CXS 192-1995) in Food Category 12.1.1 (Salt) may be used in foods subject to this standard.

4.1 All additives used shall be of food grade quality.

STANDARD FOR GARI
(CXS 151-1989)

(No Food Additive Provisions)

STANDARD FOR WHEAT FLOUR
(CXS 152-1985)

4. FOOD ADDITIVES

4.1 Enzymes[1] Maximum level in finished product

Fungal amylase from *Aspergillus oryzae*	GMP
Proteolytic enzyme from *Aspergillus oryzae*	GMP

[1]. Hold for further discussion

4.2 Food Additives

Flour treatment agents, carriers and glazing agents used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 06.2.1 (Flours) are acceptable for use in foods conforming to this Standard.

STANDARD FOR MAIZE (CORN)
(CXS 153-1985)

(No Food Additive Provisions)

STANDARD FOR WHOLE MAIZE (CORN) MEAL
(CXS 154-1985)

(No Food Additive Provisions)

STANDARD FOR DEGERMED MAIZE (CORN) MEAL AND MAIZE (CORN) GRITS
(CXS 155-1985)

(No Food Additive Provisions)

STANDARD FOR FOLLOW-UP FORMULA FOR OLDER INFANTS AND PRODUCT FOR YOUNG CHILDREN
(CXS 156-1987)

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 food conforming to this Standard.

4.2 Flavourings

No flavourings are permitted in this product.

4.3 Carry-Over Principle

Only the food additives listed in food category 13.1.2 (Follow-up formulae) of the *General Standard for Food Additives* (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.

4.2 Flavourings [15)]

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

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.

4.3 Carry-Over Principle

Only the food additives listed in food category 13.1.2 (Follow-up formulae) of the *General Standard for Food Additives* (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).

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.

STANDARD FOR WHEAT PROTEIN PRODUCTS INCLUDING WHEAT GLUTEN
(CXS 163-1987)

4. FOOD ADDITIVES

No food additives are permitted in vital and devitalized wheat gluten and in solubilized wheat proteins.

STANDARD FOR QUICK FROZEN BLOCKS OF FISH FILLET, MINCED FISH FLESH AND MIXTURES OF FILLETS AND MINCED FISH FLESH
(CXS 165-1989)

4. FOOD ADDITIVES

Acidity regulators, antioxidants, humectants and thickeners used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 09.2.1 (Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms) and its parent food categories are acceptable for use in foods conforming to this Standard.

STANDARD FOR QUICK FROZEN FISH STICKS (FISH FINGERS), FISH PORTIONS AND FISH FILLETS - BREADED OR IN BATTER
(CXS 166-1989)

4. FOOD ADDITIVES

Antioxidants and humectants (for use in all products conforming to CXS 166-1989); acidity regulators and thickeners (for minced fish flesh only); and colours, emulsifiers, flavour enhancers, raising agents, and thickeners (for breaded or batter coatings) used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 09.2.2 (Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms) and its parent food categories are acceptable for use in foods conforming to this Standard**.**

STANDARD FOR SALTED FISH AND DRIED SALTED FISH OF THE GADIDAE FAMILY OF FISHES
(CXS 167-1989)

4. FOOD ADDITIVES

Preservatives used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS192-1995) in food category 09.2.5 (Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms) and its parent food categories are acceptable for use in foods conforming to this Standard.

STANDARD FOR WHOLE AND DECORTICATED PEARL MILLET GRAINS
(CXS 169-1989)

(No Food Additive Provisions)

STANDARD FOR PEARL MILLET FLOUR
(CXS 170-1989)

(No Food Additive Provisions)

STANDARD FOR CERTAIN PULSES
(CXS 171-1989)

(No Food Additive Provisions)

STANDARD FOR SORGHUM GRAINS
(CXS 172-1989)

(No Food Additive Provisions)

STANDARD FOR SORGHUM FLOUR

(CXS 173-1989)

(No Food Additive Provisions)

GENERAL STANDARD FOR VEGETABLE PROTEIN PRODUCTS (VPP)
(CXS 174-1989)

4. FOOD ADDITIVES

During the course of manufacturing VPP the following classes of processing aids, , may be used:

Acidity Regulators
Antifoam Agents
Firming Agents
Enzyme Preparations
Extraction Solvents
Antidusting Agents
Flour Treatment Agents
Viscosity Control Agents

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

4.2 Food Additives

No food additives are permitted in vegetable protein products.

GENERAL STANDARD FOR SOY PROTEIN PRODUCTS
(CXS 175-1989)

4. FOOD ADDITIVES

4.1 Processing Aids

During the course of manufacturing SPP the following classes of processing aids, may be used:

Acidity Regulators
Antifoam Agents
Firming Agents
Enzyme Preparations
Extraction Solvents
Antidusting Agents
Flour Treatment Agents
Viscosity Control Agents

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

4.2 Food Additives

No food additives are permitted in soy protein products.

STANDARD FOR EDIBLE CASSAVA FLOUR
(CXS 176-1989)

(No Food Additive Provisions)

STANDARD FOR GRATED DESICCATED COCONUT
(CXS 177-1991)

4. FOOD ADDITIVES

4.1 Antioxidants and preservatives used in accordance with Tables 1 and 2 of the Codex *General Standard for Food Additives* (CXS 192-1995) for Food Category 04.1.2.2 – Dried Fruits are acceptable for use in foods conforming to this Standard

4.2 The antioxidant listed below is also acceptable for use, under the conditions of good manufacturing practices, in the products covered by this Standard.

INS No.	Name of Additive	Maximum Level
330	Citric acid	GMP

STANDARD FOR DURUM WHEAT SEMOLINA AND DURUM WHEAT FLOUR
(CXS 178-1991)

(No Food Additive Provisions)

STANDARD FOR FORMULA FOODS FOR USE IN WEIGHT CONTROL DIETS
(CXS 181-1991)

4. FOOD ADDITIVES

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.

STANDARD FOR PINEAPPLES
(CXS 182-1993)

(No Food Additive Provisions)

STANDARD FOR PAPAYA
(CXS 183-1993)

(No Food Additive Provisions)

STANDARD FOR MANGOES
(CXS 184-1993)

(No Food Additive Provisions)

STANDARD FOR NOPAL
(CXS 185-1993)

(No Food Additive Provisions)

STANDARD FOR PRICKLY PEAR
(CXS 186-1993)

(No Food Additive Provisions)

STANDARD FOR CARAMBOLA
(CXS 187-1993)

(No Food Additive Provisions)

STANDARD FOR BABY CORN
(CXS 188-1993)

(No Food Additive Provisions)

STANDARD FOR DRIED SHARK FINS
(CXS 189-1993)

4. FOOD ADDITIVES

No additives are permitted.

GENERAL STANDARD FOR QUICK FROZEN FISH FILLETS
(CXS 190-1995)

FOOD ADDITIVES

Antioxidants and humectants used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 09.2.1 (Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms) and its parent food categories are acceptable for use in foods conforming to this Standard.

STANDARD FOR QUICK FROZEN RAW SQUID
(CXS 191-1995)

4. FOOD ADDITIVES

No food additives are permitted in these products.

STANDARD FOR LITCHI
(CXS 196-1995)

(No Food Additive Provisions)

STANDARD FOR AVOCADO
(CXS 197-1995)

(No Food Additive Provisions)

STANDARD FOR RICE
(CXS 198-1995)

(No Food Additive Provisions)

STANDARD FOR WHEAT AND DURUM WHEAT
(CXS 199-1995)

(No Food Additive Provisions)

STANDARD FOR PEANUTS
(CXS 200-1995)

(No Food Additive Provisions)

STANDARD FOR OATS **(CXS 201-1995)**

(No Food Additive Provisions)

STANDARD FOR COUSCOUS
(CXS 202-1995)

4. FOOD ADDITIVES

No food additives shall be added during the industrial processing of couscous.

STANDARD FOR FORMULA FOODS FOR USE IN VERY LOW ENERGY DIETS FOR WEIGHT REDUCTION
(CXS 203-1995)

4. FOOD ADDITIVES

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.

STANDARD FOR MANGOSTEENS
(CXS 204-1997)

(No Food Additive Provisions)

STANDARD FOR BANANAS (CXS 205-1997)

(No Food Additive Provisions)

STANDARD FOR MILK POWDERS AND CREAM POWDER (CXS 207-1999)

4. FOOD ADDITIVES

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 acidspreadsity 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
Antioxidants	X
Emulsifiers	X
Firming agents	X
Stabilizers	X

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

GROUP STANDARD FOR CHEESES IN BRINE (CXS 208-1999)

4. FOOD ADDITIVES

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

Only certain acidity regulators in Table 3 of the *General Standard for Food Additives* (CXS 192-1995) are acceptable for use in foods conforming to this Standard.

Additive functional class	Justified use
Colours	-
Bleaching agents	-
Acidity regulators	X
Stabilizers	-
Thickeners	-
Emulsifiers	-
Antioxidants	-
Preservatives	-
Foaming agents	-
Anticaking agents	-
Packaging gas	-

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

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

STANDARD FOR NAMED VEGETABLE OILS
(CODEX-STAN 210-1999)

4. FOOD ADDITIVES

Antifoaming agents, antioxidants and emulsifiers used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 02.1.2 (Vegetable oils and fats) are acceptable for use in foods conforming to this Standard

No food additives are permitted in virgin or cold pressed oils.

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

STANDARD FOR NAMED ANIMAL FATS
(CXS 211-1999)

4. FOOD ADDITIVES

Antifoaming agents, antioxidants and colours used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 02.1.3 (Lard, tallow, fish oil, and other animal fats) are acceptable for use in foods conforming to this Standard.

STANDARD FOR SUGARS
(CXS 212-1999)

2. FOOD ADDITIVES

Antioxidants and anticaking agents used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 11.1.1 (White sugar, dextrose anhydrous, dextrose monohydrate, fructose) , food category 11.1.2 (Powdered sugar, powdered dextrose), food category 11.1.3 (Soft white sugar, soft brown sugar, glucose syrup, dried glucose syrup, raw cane sugar) and food category 11.1.5 (Plantation or mill white sugar) are acceptable for use in foods conforming to this Standard.

Powdered sugar and powdered dextrose may have up to 5% starch added if no anticaking agent is used.

STANDARD FOR LIMES
(CXS 213-1999)

(No Food Additive Provisions)

STANDARD FOR PUMMELOS
(CXS 214-1999)

(No Food Additive Provisions)

STANDARD FOR GUAVAS
(CXS 215-1999)

(No Food Additive Provisions)

STANDARD FOR CHAYOTES
(CXS 216-1999)

(No Food Additive Provisions)

STANDARD FOR MEXICAN LIMES
(CXS 217-1999)

(No Food Additive Provisions)

STANDARD FOR GINGER
(CXS 218-1999)

(No Food Additive Provisions)

STANDARD FOR GRAPEFRUITS
(CXS 219-1999)

(No Food Additive Provisions)

STANDARD FOR LONGANS
(CXS 220-1999)

(No Food Additive Provisions)

GROUP STANDARD FOR UNRIPENED CHEESE INCLUDING FRESH CHEESE
(CXS 221-2001)

4. FOOD ADDITIVES

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

Acidity regulators, anticaking agents, colours, 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 01.6.1 (Unripened cheese including fresh cheese) and only certain acidity regulators, anticaking agents, colours, foaming agents, preservatives, stabilizers and thickeners in Table 3 are acceptable for use in foods conforming to this Standard.

Additive functional class	Justified use	
	Cheese mass	Surface/rind treatment
Colours:	X	X[(d)]
Bleaching agents:	–	–
Acidity regulators:	X	–
Stabilizers:	X[(c)]	–
Thickeners:	X[(c)]	–
Emulsifiers:	–	–
Antioxidants:	–	–
Preservatives:	X	X[(a)]
Foaming agents:	X[(b)]	–
Anticaking agents:	–	X[(a)]
Packaging gas	–	–

(a) For the surface treatment of sliced, cut, shredded or grated cheese only

(b) For whipped products only

(c) Stabilizers and thickeners including modified starches may be used in compliance with the definition for milk products and only to the extent they are functionally necessary taking into account any use of gelatine and starch as provided for in Section 3.2.

(d) For edible cheese rind

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

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

STANDARD FOR CRACKERS FROM MARINE AND FRESHWATER FISH, CRUSTACEAN AND MOLLUSCAN SHELLFISH
(CXS 222-2001)

4. FOOD ADDITIVES

Flavour Enhancers and sequestrants used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS192-1995) in food category 09.2.5 (Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms) and its parent food categories are acceptable for use in foods conforming to this Standard.

STANDARD FOR KIMCHI
(CXS 223-2001)

4 FOOD ADDITIVES

	Name of Additive	Maximum Level
4.1 Acidity Regulators		
269	Acetic acid	Limited by GMP
270	Lactic acid	
330	Citric acid	
4.2 Flavour Enhancers		
621	Monosodium L-glutamate	Limited by GMP
627	Disodium 5'-guanylate	
631	Disodium 5'-inosinate	
4.3 Flavourings		
	Natural and synthetic flavourings.	Limited by GMP
4.4 Texturizers		
420	Sorbitol	Limited by GMP
4.5 Thickening and Stabilizing Agents		
407	Carrageenan (including furcellaran)	Limited by GMP
415	Xanthan gum	

STANDARD FOR TANNIA
(CXS 224-2001)

(No Food Additive Provisions)

STANDARD FOR ASPARAGUS
CXS 225-2001)

(No Food Additive Provisions)

STANDARD FOR CAPE GOOSEBERRY
(CXS 226-2001)

(No Food Additive Provisions)

GENERAL STANDARD FOR BOTTLED/PACKAGED DRINKING WATERS (OTHER THAN NATURAL MINERAL WATERS)
(CXS 227-2001)

3 ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.2 CHEMICAL AND RADIOLOGICAL QUALITY OF PACKAGED WATERS

3.2.2 Addition of minerals

Any addition of minerals to water before packaging must comply with the provisions outlined in the present standard and, where applicable, with the provisions in *the Codex General Principles for the Addition of Essential Nutrients to Foods* (CXG 9-1987).

4. FOOD ADDITIVES

No additives except for the addition of carbon dioxide to produce carbonated products.

STANDARD FOR BOILED DRIED SALTED ANCHOVIES
(CXS 236-2003)

4. FOOD ADDITIVES

No food additives are permitted in these products.

STANDARD FOR PITAHAYAS
(CXS 237-2003)

(No Food Additive Provisions)

STANDARD FOR SWEET CASSAVA
(CXS 238-2003)

(No Food Additive Provisions)

STANDARD FOR AQUEOUS COCONUT PRODUCTS – COCONUT MILK AND COCONUT CREAM (CXS 240-2003)

4 FOOD ADDITIVES

	Name of Additive	Maximum Level
4.1 Bleaching Agents		
223	Sodium metabisulfite	30 mg/kg
224	Potassium metabisulfite	
4.2 Emulsifiers		
432	Polyoxyethylene (20) sorbitan monolaurate	1 000 mg/kg
433	Polyoxyethylene (20) sorbitan monooleate	
434	Polyoxyethylene (20) sorbitan monopalmitate	
435	Polyoxyethylene (20) sorbitan monostearate	
436	Polyoxyethylene (20) sorbitan tristearate	
471	Mono- and diglycerides	Limited by GMP
473	Sucrose esters of fatty acid	1500 mg/kg
4.3 Preservatives		
211	Sodium benzoate	1 000 mg/kg, only for pasteurized coconut milk
4.4 Stabilizers/Thickeners		
412	Guar gum	Limited by GMP
415	Xanthan gum	
418	Gellan gum	
466	Sodium carboxymethyl cellulose	

STANDARD FOR CANNED BAMBOO SHOOTS (CXS 241-2003)

4 FOOD ADDITIVES

4.1 Acidity regulators used in accordance with Table 3 of the Codex *General Standard for Food Additives* (CXS 192-1995) are acceptable for use in foods conforming to this Standard.		
INS No.	**Name of Additive**	**Maximum Level**
334, 335i,ii, 336i,ii, 337	Tartrates	1 300 mg/kg, as tartaric acid

STANDARD FOR CANNED STONE FRUITS (CXS 242-2003)

4. FOOD ADDITIVES

	Name of Additive	Maximum Level
4.1 Acidifying Agents		
260	Acetic acid	Limited by GMP
270	Lactic acid	
296	Malic acid	
330	Citric acid	
334	Tartaric acid	1300 mg/kg
4.2 Antioxidants		
300	L-Ascorbic acid	Limited by GMP
4.3 Colours		
127	Erythrosine (for sweet cherries only)	200 mg/kg of the final product
129	Allura Red AC (for canned “Red” or “Purple” plums only)	
4.4 Flavourings		
	Natural and synthetic flavourings except those which reproduce the flavour of the respective stone fruit	Limited by GMP

STANDARD FOR FERMENTED MILKS (CXS 243-2003)

4 FOOD ADDITIVES

Only those additives classes indicated 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 individual additives listed may be used and only within the limits specified.

In accordance with Section 4.1 of the Preamble to the *General Standard for Food Additives* (CXS 192-1995), additional additives may be present in the flavoured fermented milks and drinks based on fermented milk as a result of carry-over from non-dairy ingredients.

Additive class	Fermented Milks and Drinks based on Fermented Milk		Fermented Milks Heat Treated After Fermentation and Drinks based on Fermented Milk Heat Treated After Fermentation	
	Plain	**Flavoured**	**Plain**	**Flavoured**
Acidity regulators	–	X	X	X
Carbonating agents	X[2]	X[2]	X[2]	X[2]
Colours	–	X	–	X
Emulsifiers	–	X	–	X
Flavour enhancers	–	X	–	X
Packaging gases	–	X	X	X
Preservatives	–	–	–	X
Stabilizers	X[1]	X	X	X
Sweeteners	–	X	–	X
Thickeners	X[1]	X	X	X

X = The use of additives belonging to the class is technologically justified. In the case of flavoured products the additives are technologically justified in the dairy portion.

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

[1] = Use is restricted to reconstitution and recombination and if permitted by national legislation in the country of sale to the final consumer.

[2] = Use of carbonating agents is technologically justified in Drinks based on Fermented Milk only.

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

INS No.	Name of Additive	Maximum Level
Acidity Regulators		
334	Tartaric acid (L(+)	2000 mg/kg as tartaric acid
335(ii)	Sodium L(+)-tartrate	
337	Potassium sodium L(+)- tartrate	
355	Adipic acid	1500 mg/kg, as adipic acid
356	Sodium adipate	
357	Potassium adipate	
359	Ammonium adipate	
Carbonating agents		
290	Carbon dioxide	GMP
Colours		
100(i)	Curcumin	100 mg/kg
101(i)	Riboflavin, synthetic	300 mg/kg
101(ii)	Riboflavin 5'-phosphate, sodium	
102	Tartrazine	300 mg/kg
104	Quinoline yellow	150 mg/kg
110	Sunset yellow FCF	300 mg/kg
120	Carmines	150 mg/kg
122	Azorubine (carmoisine)	150 mg/kg
124	Ponceau 4R (Cochineal red A)	150 mg/kg
129	Allura red AC	300 mg/kg
132	Indigotine	100 mg/kg
133	Brilliant blue FCF	150 mg/kg
141(i)	Chlorophylls, copper complexes	500 mg/kg
141(ii)	Chlorophyllins, copper complexes, sodium and potassium salts	
143	Fast green FCF	100 mg/kg
150b	Caramel II - sulfite caramel	150 mg/kg
150c	Caramel III-ammonia caramel	2 000 mg/kg
150d	Caramel IV – sulfite ammonia caramel	2 000 mg/kg
151	Brilliant black (Black PN)	150 mg/kg
155	Brown HT	150 mg/kg
160a(i)	Carotene, beta- (synthetic)	100 mg/kg
160e	Carotenal, beta-apo-8'-	
160f	Carotenoic acid, methyl or ethyl ester, beta-apo-8'-	
160a(iii)	Carotenes, beta- (*Blakeslea trispora*)	
160a(ii)	Carotenes, vegetable	600 mg/kg
160b(i)	Annatto extracts, bixin-based	20 mg/kg as bixin
160b(ii)	Annatto extracts, norbixin-based	20 mg/kg as norbixin

INS No.	Name of Additive	Maximum Level
160d	Lycopenes	30 mg/kg as pure lycopene
161b(i)	Lutein from *Tagetes erecta*	150 mg/kg
161h(i)	Zeaxanthin (synthetic)	150 mg/kg
163(ii)	Grape skin extract	100 mg/kg
172(i)	Iron oxide, black	100 mg/kg
172(ii)	Iron oxide, red	
172(iii)	Iron oxide, yellow	
Emulsifiers		
432	Polyoxyethylene (20) sorbitan monolaurate	3000 mg/kg
433	Polyoxyethylene (20) sorbitan monooleate	
434	Polyoxyethylene (20) sorbitan monopalmitate	
435	Polyoxyethylene (20) sorbitan monostearate	
436	Polyoxyethylene (20) sorbitan tristearate	
472e	Diacetyltartaric and fatty acid esters of glycerol	10 000 mg/kg
473	Sucrose esters of fatty acids	5 000 mg/kg
474	Sucroglycerides	5 000 mg/kg
475	Polyglycerol esters of fatty acids	2 000 mg/kg
477	Propylene glycol esters of fatty acids	5 000 mg/kg
481(i)	Sodium stearoyl lactylate	10 000 mg/kg
482(i)	Calcium stearoyl lactylate	10 000 mg/kg
491	Sorbitan monostearate	5 000 mg/kg
492	Sorbitan tristearate	
493	Sorbitan monolaurate	
494	Sorbitan monooleate	
495	Sorbitan monopalmitate	
900a	Polydimethylsiloxane	50 mg/kg
Flavour Enhancers		
580	Magnesium gluconate	GMP
620	Glutamic acid (L+)-	GMP
621	Monosodium L-glutamate	GMP
622	Monopotassium L-glutamate	GMP
623	Calcium di-L-glutamate	GMP
624	Monoammonium L-glutamate	GMP
625	Magnesium di-L-glutamate	GMP
626	Guanylic acid, 5'-	GMP
627	Disodium 5’-guanylate-	GMP
628	Dipotassium 5’-guanylate-	GMP
629	Calcium 5’-guanylate	GMP
630	Inosinic acid, 5'-	GMP
631	Disodium 5’-inosinate	GMP
632	Dipotassium 5’-inosinate	GMP
633	Calcium 5’-inosinate	GMP
634	Calcium 5’-ribonucleotides-	GMP
635	Disodium 5’-ribonucleotides-	GMP
636	Maltol	GMP
637	Ethyl maltol	GMP
Preservatives		
200	Sorbic acid	1 000 mg/kg as sorbic acid
202	Potassium sorbate	
203	Calcium sorbate	
210	Benzoic acid	300 mg/kg as benzoic acid
211	Sodium benzoate	
212	Potassium benzoate	
213	Calcium benzoate	
234	Nisin	500 mg/kg
Stabilizers and Thickeners		
170(i)	Calcium carbonate	GMP
331(iii)	Trisodium citrate	GMP
338	Phosphoric acid	1 000 mg/kg, singly or in combination, as phosphorus
339(i)	Sodium dihydrogen phosphate	
339(ii)	Disodium hydrogen phosphate	
339(iii)	Trisodium phosphate	
340(i)	Potassium dihydrogen phosphate	
340(ii)	Dipotassium hydrogen phosphate	
340(iii)	Tripotassium phosphate	

INS No.	Name of Additive	Maximum Level
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(i)	Monomagnesium phosphate	
343(ii)	Magnesium hydrogen phosphate	
343(iii)	Trimagnesium phosphate	
450(i)	Disodium diphosphate	
450(ii)	Trisodium diphosphate	
450(iii)	Tetrasodium diphosphate	
450(v)	Tetrapotassium diphosphate	
450(vi)	Dicalcium diphosphate	
450(vii)	Calcium dihydrogen diphosphate	
451(i)	Pentasodium triphosphate	
451(ii)	Pentapotassium triphosphate	
452(i)	Sodium polyphosphate	
452(ii)	Potassium polyphosphate	
452(iii)	Sodium calcium polyphosphate	
452(iv)	Calcium polyphosphate	
452(v)	Ammonium polyphosphate	
542	Bone phosphate	
400	Alginic acid	GMP
401	Sodium alginate	GMP
402	Potassium alginate	GMP
403	Ammonium alginate	GMP
404	Calcium alginate	GMP
405	Propylene glycol alginate	GMP
406	Agar	GMP
407	Carrageenan	GMP
407a	Processed *Eucheuma* seaweed (PES)	GMP
410	Carob bean gum	GMP
412	Guar gum	GMP
413	Tragacanth gum	GMP
414	Gum Arabic (Acacia gum)	GMP
415	Xanthan gum	GMP
416	Karaya gum	GMP
417	Tara gum	GMP
418	Gellan gum	GMP
425	Konjac flour	GMP
440	Pectins	GMP
459	Cyclodextrin, -beta	5 mg/kg
460(i)	Microcrystalline cellulose (Cellulose gel)	GMP
460(ii)	Powdered cellulose	GMP
461	Methyl cellulose	GMP
463	Hydroxypropyl cellulose	GMP
464	Hydroxypropyl methyl cellulose	GMP
465	Methyl ethyl cellulose	GMP
466	Sodium carboxymethyl cellulose (cellulose gum)	GMP
467	Ethyl hydroxyethyl cellulose	GMP
468	Cross-linked sodium carboxymethyl cellulose (cross-linked cellulose gum)	GMP
469	Sodium carboxymethyl cellulose, enzymatically hydrolyzed (cellulose gum,enzymatically hydrolyzed)	GMP
470(i)	Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	GMP
470(ii)	Salts of oleic acid with calcium, potassium and sodium	GMP
471	Mono- and di- glycerides of fatty acids	GMP
472a	Acetic and fatty acid esters of glycerol	GMP
472b	Lactic and fatty acid esters of glycerol	GMP
472c	Citric and fatty acid esters of glycerol	GMP
508	Potassium chloride	GMP
509	Calcium chloride	GMP

INS No.	Name of Additive	Maximum Level
511	Magnesium chloride	GMP
1200	Polydextrose	GMP
1400	Dextrins, roasted starch	GMP
1401	Acid treated starch	GMP
1402	Alkaline treated starch	GMP
1403	Bleached starch	GMP
1404	Oxidized starch	GMP
1405	Starches, enzyme treated	GMP
1410	Mono starch phosphate	GMP
1412	Distarch phosphate	GMP
1413	Phosphated distarch phosphate	GMP
1414	Acetylated distarch phosphate	GMP
1420	Starch acetate	GMP
1422	Acetylated distarch adipate	GMP
1440	Hydroxypropyl starch	GMP
1442	Hydroxypropyl distarch phosphate	GMP
1450	Starch sodium octenyl succinate	GMP
1451	Acetylated oxidized starch	GMP
Sweeteners[3]		
420	Sorbitol	GMP
421	Mannitol	GMP
950	Acesulfame potassium	350 mg/kg
951	Aspartame	1 000 mg/kg
952	Cyclamates	250 mg/kg
953	Isomalt (Hydrogenated isomaltulose)	GMP
954	Saccharin	100 mg/kg
955	Sucralose (Trichlorogalactosucrose)	400 mg/kg
956	Alitame	100 mg/kg
961	Neotame	100 mg/kg
962	Aspartame-acesulfame salt	350 mg/kg on an acesulfame potassium equivalent basis
964	Polyglycitol syrup	GMP
965	Maltitols	GMP
966	Lactitol	GMP
967	Xylitol	GMP
968	Erythritol	GMP

STANDARD FOR SALTED ATLANTIC HERRING AND SALTED SPRAT
(CXS 244-2004)

4. FOOD ADDITIVES

Acidity regulators, antioxidants and preservatives used in accordance with Tables 1 and 2 of the G*eneral Standard for Food Additives*(cxs192-1995) in food category 09.2.5 (Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms) and its parent food categories are acceptable for use in foods conforming to this standard.

STANDARD FOR ORANGES
(CXS 245-2004)

(No Food Additive Provisions)

STANDARD FOR RAMBUTAN
(CXS 246-2005)

(No Food Additive Provisions)

GENERAL STANDARD FOR FRUIT JUICES AND NECTARS
(CXS 247-2005)

4. FOOD ADDITIVES

Food additives listed in Tables 1 and 2 of the Codex *General Standard for Food Additives* in Food Categories 14.1.2.1 (Fruit juice), 14.1.2.3 (Concentrates for fruit juice), 14.1.3.1 (Fruit nectar) and 14.1.3.3 (Concentrates for fruit nectar) may be used in foods subject to this Standard.

[3] The use of sweeteners is limited to milk-and milk derivative-based products energy reduced or with no added sugar.

5. PROCESSING AIDS – Maximum Level of Use in line with Good Manufacturing Practices (GMP)

Function	Substance
Antifoaming Agent	Polydimethylsiloxane *1
	Adsorbent clays (bleaching, natural or activated earths)
	Adsorbent resins
	Activated carbon (only from plants)
	Bentonite
	Calcium hydroxide *2
	Cellulose
	Chitosan
	Colloidal silica
	Diatomaceous earth
	Gelatin (from skin collagen)
	Ion exchange resins (cation and anion)
	Isinglass * 3
	Kaolin
	Perlite
	Polyvinylpolypyrrolidone
	Potassium casseinate * 3
	Potassium tartrate *2
	Precipitated calcium carbonate *2
	Rice hulls
	Silicasol
	Sodium caseinate *3
	Sulphur dioxide *2, *4
	Tannin
Enzyme Preparations *5	Pectinases (for breakdown of pectin), Proteinases (for breakdown of proteins), Amylases (for breakdown of starch) and Cellulases (limited use to facilitate disruption of cell walls)
Packing gas * 6	Nitrogen
	Carbon dioxide

*1 10 mg/l is the maximum residue limit of the compound allowed in the final product.
*2 Only in grape juice.
*3 Use of these processing aids should take into account their allergenic potential. If there is any carry over of these processing aids into finished product, they are subject to ingredient declaration in accordance with Sections 4.2.1.4 and 4.2.4 of the of the General Standard for the Labelling of Prepackaged Foods.
*4 10 mg/l (as residual SO2).
*5 Enzyme preparations may be used as processing aids provided these preparations do not result in a total liquefaction and do not substantially affect the cellulose content of the processed fruit.
*6 May also be used e.g., for preservation.

STANDARD FOR INSTANT NOODLES
(CXS 249-2006)

4 FOOD ADDITIVES

Acidity regulators, anticaking agents,antioxidants, colours, emulsifiers, flour treatment agents, humectants, preservatives, stabilizers used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 06.4.3 (Pre-cooked pastas and noodles and like products) and only certain Table 3 acidity regulators, antioxidants, colours, emulsifiers, flavour enhancers, humectants, stabilizers, and thickeners as indicated in Table 3 of the *General Standard for Food Additives* (CXS 192-1995) are acceptable for use in foods conforming to this Standard.

STANDARD FOR A BLEND OF EVAPORATED SKIMMED MILK AND VEGETABLE FAT
(CXS 250-2006)

4. FOOD ADDITIVES

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

Acidity regulators used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 01.3.2 (Beverage whiteners), and only certain acidity regulators, emulsifiers, stabilizers and thickeners in Table 3 are acceptable for use in foods conforming to this Standard.

Additive functional class	Justified use
Colours	-
Bleaching agents	-

Acidity regulators	X
Stabilizers	X
Thickeners	X
Emulsifiers	X
Antioxidants	-
Preservatives	-
Foaming agents	-
Anticaking agents	-
Packaging gas	-

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

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

***STANDARD FOR A BLEND OF SKIMMED MILK AND VEGETABLE FAT IN POWDERED FORM* (CXS 251-2006)**

4. FOOD ADDITIVES

Only those additive classes indicated as 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 01.5.2 (Milk and cream powder analogues), and only certain acidity regulators, anticaking agents, emulsifiers and stabilizers in Table 3 are acceptable for use in foods conforming to this Standard.

Additive functional class	**Justified use**
Colours	-
Bleaching agents	-
Acidity regulators	X
Stabilizers	X
Thickeners	-
Emulsifiers	X
Antioxidants	X
Preservatives	-
Foaming agents	-
Anticaking agents	X
Packaging gas	-

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

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

***STANDARD FOR A BLEND OF SWEETENED CONDENSED SKIMMED MILK AND VEGETABLE FAT* (CXS 252-2006)**

4. FOOD ADDITIVES

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

Acidity regulators used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 01.3.2 (Beverage whiteners), and only certain acidity regulators, emulsifiers, stabilizers and thickeners in Table 3 are acceptable for use in foods conforming to this Standard.

Additive functional class	**Justified use**
Colours	-
Bleaching agents	-
Acidity regulators	X

Stabilizers	X
Thickeners	X
Emulsifiers	X
Antioxidants	-
Preservatives	-
Foaming agents	-
Anticaking agents	-
Packaging gas	-

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

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

STANDARD FOR DAIRY FAT SPREADS
(CXS 253-2006)

4. FOOD ADDITIVES

Only those additive functional classes indicated as technologically justified in the table below may be used for the product categories 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
Antifoaming agents	X	X
Antioxidants	X	X
Colours	X	X
Emulsifiers	X	–
Flavour enhancers	X	–
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.

STANDARD FOR CERTAIN CANNED CITRUS FRUITS
(CXS 254-2007)

4. FOOD ADDITIVES

Acidity regulators and firming agents used in accordance with Tables 1 and 2 of the *General Standard of Food Additives* (CXS 192-1995) in food category 04.1.2.4 (Canned or bottled (pasteurized) fruit) or listed in Table 3 of the *General Standard for Food Additives* are acceptable for use in foods conforming to this Standard.

STANDARD FOR TABLE GRAPES
(CXS 255-2007)

(No Food Additive Provisions)

STANDARD FOR FAT SPREADS AND BLENDED SPREADS
(CXS 256-1999)

4. FOOD ADDITIVES

Acidity regulators, antifoaming agents, antioxidants, colours, emulsifiers, flavour enhancers, 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) are acceptable for use in foods conforming to this standard. Additionally, packaging gases used in accordance with Table 3 of the *General Standard for Food Additives* (CXS 192-1995) are acceptable for use in foods conforming to this standard.

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

REGIONAL STANDARD FOR CANNED HUMUS WITH TEHENA
(CXS 257R-2007)

4. FOOD ADDITIVES

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

INS No.	Food Additive	Maximum Level
4.1 Acidity Regulators		
330	Citric acid	GMP
4.2 Anticaking Agents		
500(i)	Sodium carbonate	GMP
4.3 Stabilizers		
501(i)	Potassium carbonate	GMP

REGIONAL STANDARD FOR CANNED FOUL MEDAMES
(CXS 258R-2007)

4. FOOD ADDITIVES

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

INS No.	Food Additive	Maximum Level
4.1 Acidity Regulators		
330	Citric acid	GMP
Antioxidant, Preservative		
385, 386	EDTAs	365 mg/kg (singly or in combination) (as anhydrous calcium disodium EDTA)

REGIONAL STANDARD FOR TEHENA
(CXS 259R-2007)

(No Food Additive Provisions)

STANDARD FOR PICKLED FRUITS AND VEGETABLES
(CXS 260-2007)

4. FOOD ADDITIVES

Acidity regulators, antifoaming agents, antioxidants, colours, colour retention agents, firming agents, flavour enhancers, preservatives, sequestrants, stabilizers and sweeteners used in accordance with Tables 1 and 2 of the *General Standard of Food Additives* in the food category in which the individual pickled fruit or vegetable fall into (i.e., one of the following categories: 04.1.2.3, 04.1.2.10, 04.2.2.3, and 04.2.2.7) or listed in Table 3 of the General Standard are acceptable for use in foods conforming to this Standard.

STANDARD FOR MOZZARELLA
(CXS 262-2006)

4. FOOD ADDITIVES

Only those additives classes indicated as justified in the table below may be used for the product categories 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
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.

STANDARD FOR CHEDDAR (CXS 263-1966)

4. FOOD ADDITIVES

4.1 Only those additives classes indicated as justified in the table below may be used for the product categories specified. Anticaking agents, colours and preservatives used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 01.6.2.1 (Ripened cheese, includes rind) and only certain acidity regulators, anticaking agents and colours in Table 3 are acceptable for use in foods conforming to this standard.

Additive functional class:	**Justified use**	
	Cheese mass	**Surface/rind treatment**
Colours:	X[(a)]	–
Bleaching agents:	–	–
Acidity regulators:	X	–
Stabilizers:	–	–
Thickeners:	–	–
Emulsifiers:	–	–
Antioxidants:	–	–
Preservatives:	X	X
Foaming agents:	–	–
Anti–caking agents:	–	X[(b)]

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

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

STANDARD FOR DANBO (CXS 264-1966)

4. FOOD ADDITIVES

4.1 Only those additives classes indicated as justified in the table below may be used for the product categories specified Anticaking agents, colours and preservatives used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 01.6.2.1 (Ripened cheese, includes rind) and only certain acidity regulators, anticaking agents and colours in Table 3 are acceptable for use in foods conforming to this standard.

Additive functional class:	**Justified use**	
	Cheese mass	**Surface/rind treatment**
Colours:	X[(a)]	–
Bleaching agents:	–	–
Acidity regulators:	X	–

Stabilizers:	–	–
Thickeners:	–	–
Emulsifiers:	–	–
Antioxidants:	–	–
Preservatives:	X	X
Foaming agents:	–	–
Anti–caking agents:	–	X[(b)]

(a) Only to obtain the colour characteristics, as described in Section 2.
(b) For the surface of sliced, cut, shredded or grated 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.

STANDARD FOR EDAM
(CXS 265-1966)

4. FOOD ADDITIVES

4.1 Only those additives classes indicated as justified in the table below may be used for the product categories specified. Anticaking agents, colours and preservatives used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 01.6.2.1 (Ripened cheese, includes rind) and only certain acidity regulators and anticaking agents in Table 3 are acceptable for use in foods conforming to this standard.

Additive functional class:	**Justified use**	
	Cheese mass	**Surface/rind treatment**
Colours:	X[(a)]	–
Bleaching agents:	–	–
Acidity regulators:	X	–
Stabilizers:	–	–
Thickeners:	–	–
Emulsifiers:	–	–
Antioxidants:	–	–
Preservatives:	X	X
Foaming agents:	–	–
Anti–caking agents:	–	X[(b)]

(a) Only to obtain the colour characteristics, as described in Section 2.
(b) For the surface of sliced, cut, shredded or grated 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.

STANDARD FOR GOUDA
(CXS 266-1966)

4. FOOD ADDITIVES

4.1 Only those additives classes indicated as justified in the table below may be used for the product categories specified. Anticaking agents, colours and preservatives used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 01.6.2.1 (Ripened cheese, includes rind) and only certain acidity regulators and anticaking agents in Table 3 are acceptable for use in foods conforming to this standard.

Additive functional class:	**Justified use**	
	Cheese mass	**Surface/rind treatment**
Colours:	X[(a)]	–
Bleaching agents:	–	–
Acidity regulators:	X	–
Stabilizers:	–	–
Thickeners:	–	–
Emulsifiers:	–	–
Antioxidants:	–	–
Preservatives:	X	X
Foaming agents:	–	–
Anti–caking agents:	–	X[(b)]

(a) Only to obtain the colour characteristics, as described in Section 2.
(b) For the surface of sliced, cut, shredded or grated 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.

STANDARD FOR HAVARTI
(CXS 267-1966)

4. FOOD ADDITIVES

4.1 Only those additives classes indicated as justified in the table below may be used for the product categories specified. Anticaking agents, colours and preservatives used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 01.6.2.1 (Ripened cheese, includes rind) and only certain acidity regulators and anticaking agents in Table 3 are acceptable for use in foods conforming to this standard.

Additive functional class:	**Justified use**	
	Cheese mass	**Surface/rind treatment**
Colours:	X[(a)]	–
Bleaching agents:	–	–
Acidity regulators:	X	–
Stabilizers:	–	–
Thickeners:	–	–
Emulsifiers:	–	–
Antioxidants:	–	–
Preservatives:	X	X
Foaming agents:	–	–
Anti–caking agents:	–	X[(b)]

(a) Only to obtain the colour characteristics, as described in Section 2.
(b) For the surface of sliced, cut, shredded or grated 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.

STANDARD FOR SAMSØ
(CXS 268-1966)

4. FOOD ADDITIVES

4.1 Only those additives classes indicated as justified in the table below may be used for the product categories specified. Anticaking agents, colours and preservatives used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 01.6.2.1 (Ripened cheese, includes rind) and only certain acidity regulators and anticaking agents in Table 3 are acceptable for use in foods conforming to this standard.

Additive functional class:	**Justified use**	
	Cheese mass	**Surface/rind treatment**
Colours:	X[(a)]	–
Bleaching agents:	–	–
Acidity regulators:	X	–
Stabilizers:	–	–
Thickeners:	–	–
Emulsifiers:	–	–
Antioxidants:	–	–
Preservatives:	X	X
Foaming agents:	–	–
Anti–caking agents:	–	X[(b)]

(a) Only to obtain the colour characteristics, as described in Section 2.
(b) For the surface of sliced, cut, shredded or grated 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.

STANDARD FOR EMMENTAL
(CXS 269-1967)

4. FOOD ADDITIVES

4.1 Only those additives classes indicated as justified in the table below may be used for the product categories specified. Anticaking agents, colours and preservatives used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 01.6.2.1 (Ripened cheese, includes rind) and only certain acidity regulators and anticaking agents in Table 3 are acceptable for use in foods conforming to this standard.

Additive functional class:	**Justified use**	
	Cheese mass	**Surface/rind treatment**
Colours:	X[(a)]	–
Bleaching agents:	–	–
Acidity regulators:	X	–
Stabilizers:	–	–

Thickeners:	–	–
Emulsifiers:	–	–
Antioxidants:	–	–
Preservatives:	X	X
Foaming agents:	–	–
Anti–caking agents:	–	X[(b)]

(a) Only to obtain the colour characteristics, as described in Section 2.
(b) For the surface of sliced, cut, shredded or grated 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

STANDARD FOR TILSITER
(CXS 270-1968)

4. FOOD ADDITIVES

4.1 Only those additives classes indicated as justified in the table below may be used for the product categories specified. Anticaking agents, colours and preservatives used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 01.6.2.1 (Ripened cheese, includes rind) and only certain acidity regulators and anticaking agents in Table 3 are acceptable for use in foods conforming to this standard.

Additive functional class:	**Justified use**	
	Cheese mass	**Surface/rind treatment**
Colours:	X[(a)]	–
Bleaching agents:	–	–
Acidity regulators:	X	–
Stabilizers:	–	–
Thickeners:	–	–
Emulsifiers:	–	–
Antioxidants:	–	–
Preservatives:	X	X
Foaming agents:	–	–
Anti–caking agents:	–	X[(b)]

(a) Only to obtain the colour characteristics, as described in Section 2.
(b) For the surface of sliced, cut, shredded or grated 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.

STANDARD FOR SAINT-PAULIN
(CXS 271-1968)

4. FOOD ADDITIVES

4.1 Only those additives classes indicated as justified in the table below may be used for the product categories specified. Anticaking agents, colours and preservatives used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 01.6.2.1 (Ripened cheese, includes rind) and only certain acidity regulators and anticaking agents in Table 3 are acceptable for use in foods conforming to this standard.

Additive functional class:	**Justified use**	
	Cheese mass	**Surface/rind treatment**
Colours:	X[(a)]	–
Bleaching agents:	–	–
Acidity regulators:	X	–
Stabilizers:	–	–
Thickeners:	–	–
Emulsifiers:	–	–
Antioxidants:	–	–
Preservatives:	X	X
Foaming agents:	–	–
Anti–caking agents:	–	X[(b)]

(a) Only to obtain the colour characteristics, as described in Section 2.
(b) For the surface of sliced, cut, shredded or grated 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

STANDARD FOR PROVOLONE
(CXS 272-1968)

4. FOOD ADDITIVES

4.1 Only those additives classes indicated as justified in the table below may be used for the product categories specified. Anticaking agents, colours and preservatives used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 01.6.2.1 (Ripened cheese, includes rind) and only certain acidity regulators, anticaking agents and colours in Table 3 are acceptable for use in foods conforming to this standard.

Additive functional class:	**Justified use**	
	Cheese mass	**Surface/rind treatment**
Colours:	X[(a)]	–
Bleaching agents:	–	–
Acidity regulators:	X	–
Stabilizers:	–	–
Thickeners:	–	–
Emulsifiers:	–	–
Antioxidants:	–	–
Preservatives:	X	X
Foaming agents:	–	–
Anti–caking agents:	–	X[(b)]

(a) Only to obtain the colour characteristics, as described in Section 2.
(b) For the surface of sliced, cut, shredded or grated 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.

STANDARD FOR COTTAGE CHEESE
(CXS 273-1968)

4. FOOD ADDITIVES

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

Acidity regulators, 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, preservatives and stabilizers in Table 3 are acceptable for use in foods conforming to this Standard.

Additive functional class	**Justified use**	
	Cheese mass[(b)]	Surface/rind treatment
Colours:	–	–
Bleaching agents:	–	–
Acidity regulators:	X	–
Stabilizers:	X[(a)]	–
Thickeners:	–	–
Emulsifiers:	–	–
Antioxidants:	–	–
Preservatives:	X	–
Foaming agents:	–	–
Anti–caking agents:	–	–

[(a)] Stabilizers including modified starches may be used in compliance with the definition of milk products and only to the extent they are functionally necessary, taking into account any use of gelatine and starches as provided for in section 3.2.

[(b)] Cheese mass includes creaming mixture.

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

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

STANDARD FOR COULOMMIERS
(CXS 274-1969)

4. FOOD ADDITIVES

Only those additives classes indicated as justified in the table below may be used for the product categories specified. ~~.~~ Colours used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 01.6.2.1 (Ripened cheese, includes rind) and only certain acidity regulators in Table 3 are acceptable for use in foods conforming to this standard.

Additive functional class:	**Justified use**	
	Cheese mass	**Surface/rind treatment**
Colours:	X[(a)]	–
Bleaching agents:	–	–
Acids	–	–
Acidity regulators:	X	–
Stabilizers:	–	–
Thickeners:	–	–
Emulsifiers:	–	–
Antioxidants:	–	–
Preservatives:	–	–
Foaming agents:	–	–
Anti–caking agents:	–	–

(a) Only to obtain the colour characteristics, as described in Section 2.
X The use of additives belonging to the class is technologically justified.
– The use of additives belonging to the class is not technologically justified.

STANDARD FOR CREAM CHEESE
(CXS 275-1973)

4. FOOD ADDITIVES

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

Acidity regulators, 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 01.6.1 (Unripened cheese) and only certain acidity regulators, antioxidants, colours, emulsifiers, foaming agents, preservatives, stabilizers and thickeners in Table 3 are acceptable for use in foods conforming to this standard

Additive functional class	**Justified use**	
	Cheese mass	**Surface/rind treatment**
Colours:	X[(a)]	–
Bleaching agents:	–	–
Acidity regulators:	X	–
Stabilizers:	X[(b)]	–
Thickeners:	X[(b)]	–
Emulsifiers:	X	–
Antioxidants:	X	–
Preservatives:	X[(b)]	–
Foaming agents:	X[(c)]	–
Anticaking agents:	–	–

(a) Only to obtain the colour characteristics, as described in Section 2.
(b) Stabilizers and thickeners including modified starches may be used in compliance with the definition of milk products and only to heat treated products to the extent they are functionally necessary, taking into account any use of gelatine and starches as provided for in Section 3.2.
(c) For whipped products, 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.

STANDARD FOR CAMEMBERT
(CXS 276-1973)

4. FOOD ADDITIVES

4.1 Only those additives classes indicated as justified in the table below may be used for the product categories specified. Colours used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 01.6.2.1 (Ripened cheese, includes rind) and only certain acidity regulators in Table 3 are acceptable for use in

foods conforming to this standard.

Additive functional class:	Justified use	
	Cheese mass	Surface/rind treatment
Colours:	X(a)	–
Bleaching agents:	–	–
Acids	–	–
Acidity regulators:	X	–
Stabilizers:	–	–
Thickeners:	–	–
Emulsifiers:	–	–
Antioxidants:	–	–
Preservatives:	–	–
Foaming agents:	–	–
Anti–caking agents:	–	–

(a) Only to obtain the colour characteristics, as described in Section 2.
X The use of additives belonging to the class is technologically justified.
– The use of additives belonging to the class is not technologically justified.

STANDARD FOR BRIE (CXS 277-1973)

4. FOOD ADDITIVES

4.1 Only those additives classes indicated as justified in the table below may be used for the product categories specified. Colours used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 01.6.2.1 (Ripened cheese, includes rind) and only certain acidity regulators in Table 3 are acceptable for use in foods conforming to this standard.

Additive functional class:	Justified use	
	Cheese mass	Surface/rind treatment
Colours:	X(a)	–
Bleaching agents:	–	–
Acids	–	–
Acidity regulators:	X	–
Stabilizers:	–	–
Thickeners:	–	–
Emulsifiers:	–	–
Antioxidants:	–	–
Preservatives:	–	–
Foaming agents:	–	–
Anti–caking agents:	–	–

(a) Only to obtain the colour characteristics, as described in Section 2.
X The use of additives belonging to the class is technologically justified.
– The use of additives belonging to the class is not technologically justified.

STANDARD FOR EXTRA HARD GRATING CHEESE (CXS 278-1978)

4. FOOD ADDITIVES

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

Colours and preservatives used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 01.6.2.1 (Ripened cheese, includes rind) are acceptable for use in foods conforming to this Standard.

4.1 Processing aids

Processing aids used in products conforming to this standard should be consistent with the *Guidelines on Substances used as Processing Aids* (CXG 75-2010).

Additive functional class	Justified use
Colours	X
Bleaching agents	-
Acidity regulators	-
Stabilizers	-
Thickeners	-

Emulsifiers	-
Antioxidants	-
Preservatives	X
Foaming agents	-
Anticaking agents	-
Packaging gas	-

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

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

STANDARD FOR BUTTER
(CXS 279-1971)

4. FOOD ADDITIVES

Food additives listed in Tables 1 and 2 of the Codex *General Standard for Food Additives* (CXS 192-1995) in Food Category 02.2.1.1 (Butter and concentrated butter) may be used in foods subject to this standard.

STANDARD FOR MILKFAT PRODUCTS
(CXS 280-1973)

4. FOOD ADDITIVES

Food additives listed in Tables 1 and 2 of the Codex *General Standard for Food Additives* (CXS 192-1995) in Food Category 02.1.1 (Butter oil, anhydrous milkfat, ghee) may be used in foods subject to this standard.

4.1 Inert gas with which airtight containers are flushed before, during and after filling with product.

STANDARD FOR EVAPORATED MILKS
(CXS 281-1971)

4. FOOD ADDITIVES

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
Emulsifiers	X
Firming agents	X
Stabilizers	X
Thickeners	X

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

STANDARD FOR SWEETENED CONDENSED MILKS
(CXS 282-1971)

4. FOOD ADDITIVES

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

Emulsifiers	X
Firming agents	X
Stabilizers	X
Thickeners	X

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

GENERAL STANDARD FOR CHEESE
(CXS 283-1978)

4. FOOD ADDITIVES

Unripened cheeses

As listed in the *Group Standard for Unripened Cheese Including Fresh Cheese* (CXS 221-2001).

Cheeses in brine

As listed in the *Standard for Cheeses in Brine* (CXS 208-1999).

Ripened cheeses, including mould ripened cheeses

Additives not listed below but provided for in Codex individual standards for varieties of ripened cheeses may also be used for similar types of cheese within the limits specified within those standards.

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

Acidity regulators, colours and preservatives used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 01.6.2.1 (Ripened cheese, includes rind) and only certain acidity regulators, anticaking agents, colours and preservatives in Table 3 are acceptable for use in foods conforming to this Standard.

4.1 Processing aids

Processing aids used in products conforming to this standard should be consistent with the *Guidelines on Substances used as Processing Aids* (CXG 75-2010).

Additive functional class	**Justified use**	
	Cheese mass	**Surface/rind treatment**
Colours:	X	X [(b)]
Bleaching agents:	–	–
Acidity regulators:	X	–
Stabilizers:	–	–
Thickeners:	–	–
Emulsifiers:	–	–
Antioxidants:	–	–
Preservatives:	X	x
Foaming agents:	–	–
Anticaking agents:	–	X [(a)]
Packaging gas	–	–

[(a)] For the surface of sliced, cut, shredded or grated cheese only

[(b)] For edible cheese rind

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

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

STANDARD FOR WHEY CHEESES (CXS 284-1971)

4. FOOD ADDITIVES

Food additives listed in Tables 1 and 2 of the Codex *General Standard for Food Additives* (CXS 192-1995) in Food Category 01.6.3 (Whey cheese) and 01.6.6 (Whey protein cheese) may be used in foods subject to this standard.

STANDARD FOR CREAM AND PREPARED CREAMS (CXS 288-1976)

4. FOOD ADDITIVES

Only those additives classes indicated 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 additives listed below may be used and only within the limits specified.

Stabilizers and thickeners, including modified starches may be used singly or in combination, in compliance with the definitions for milk products and only to the extent that they are functionally necessary, taking into account any use of gelatine and starch as provided for in Section 3.2.

Product category	**Additive functional class**			
	Stabilizers*	**Acidity regulators***	**Thickeners* and emulsifiers***	**Packing gases and propellants**
Prepackaged liquid cream (2.4.1):	X	X	X	–
Whipping cream (2.4.2):	X	X	X	–
Cream packed under pressure (2.4.3):	X	X	X	X
Whipped cream (2.4.4):	X	X	X	X
Fermented cream (2.4.5):	X	X	X	–
Acidified cream (2.4.6):	X	X	X	–

* These additives may be used when needed to ensure product stability and integrity of the emulsion, taking into consideration the fat content and durability of the product. With regard to the durability, special consideration should be given to the level of heat treatment applied since some minimally pasteurized products do not require the use of certain additives.

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		
270	Lactic acid (L-, D-, and DL-)	GMP
325	Sodium lactate	GMP
326	Potassium lactate	GMP
327	Calcium lactate	GMP
330	Citric acid	GMP
333	Calcium citrates	GMP
500(i)	Sodium carbonate	GMP
500(ii)	Sodium hydrogen carbonate	GMP
500(iii)	Sodium sesquicarbonate	GMP
501(i)	Potassium carbonate	GMP
501(ii)	Potassium hydrogen carbonate	GMP
Stabilizers and Thickeners		
170(i)	Calcium carbonate	GMP
331(i)	Sodium dihydrogen citrate	GMP
331(iii)	Trisodium citrate	GMP
332(i)	Potassium dihydrogen citrate	GMP
332(ii)	Tripotassium citrate	GMP
516	Calcium sulfate	GMP
339(i)	Sodium dihydrogen phosphate	1 100 mg/kg 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 diydrogen phosphate	
341(ii)	Calcium hydrogen phosphate	
341(iii)	Tricalcium phosphate	
450(i)	Disodium diphosphate	
450(ii)	Trisodium diphosphate	

INS No.	Name of Additive	Maximum Level
450(iii)	Tetrasodium diphosphate	
450(v)	Tetrapotassium diphosphate	
450(vi)	Dicalcium diphosphate	
450(vii)	Calcium dihydrogen diphosphate	
451(i)	Pentasodium triphosphate	
451(ii)	Pentapotassium triphosphate	
452(i)	Sodium polyphosphate	
452(ii)	Potassium polyphosphate	
452(iii)	Sodium calcium polyphosphate	
452(iv)	Calcium polyphosphate	
452(v)	Ammonium polyphosphate	
400	Alginic acid	GMP
401	Sodium alginate	GMP
402	Potassium alginate	GMP
403	Ammonium alginate	GMP
404	Calcium alginate	GMP
405	Propylene glycol alginate	5 000 mg/kg
406	Agar	GMP
407	Carrageenan	GMP
407a	Processed eucheuma seaweed (PES)	GMP
410	Carob bean gum	GMP
412	Guar gum	GMP
414	Gum arabic (Acacia gum)	GMP
415	Xanthan gum	GMP
418	Gellan gum	GMP
440	Pectins	GMP
460(i)	Microcrystalline cellulose (Cellulose gel)	GMP
460(ii)	Powdered cellulose	GMP
461	Methyl cellulose	GMP
463	Hydroxypropyl cellulose	GMP
464	Hydroxypropyl methyl cellulose	GMP
465	Methyl ethyl cellulose	GMP
466	Sodium carboxymethyl cellulose (cellulose gum)	GMP
508	Potassium chloride	GMP
509	Calcium chloride	GMP
1410	Monostarch phosphate	GMP
1412	Distarch phosphate	GMP
1413	Phosphated distarch phosphate	GMP
1414	Acetylated distarch phosphate	GMP
1420	Starch acetate	GMP
1422	Acetylated distarch adipate	GMP
1440	Hydroxypropyl starch	GMP
1442	Hydroxypropyl distarch phosphate	GMP
1450	Starch sodium octenyl succinate	GMP
Emulsifiers		
322(i)	Lecithin	GMP
432	Polyoxyethylene (20) sorbitan monolaurate	
433	Polyoxyethylene (20) sorbitan monooleate	
434	Polyoxyethylene (20) sorbitan monopalmitate	1 000 mg/kg
435	Polyoxyethylene (20) sorbitan monostearate	
436	Polyoxyethylene (20) sorbitan tristearate	
471	Mono- and di- glycerides of fatty acids	GMP
472a	Acetic and fatty acid esters of glycerol	GMP
472b	Lactic and fatty acid esters of glycerol	GMP
472c	Citric and fatty acid esters of glycerol	GMP
473	Sucrose esters of fatty acids	5 000 mg/kg
475	Polyglycerol esters of fatty acids	6 000 mg/kg
491	Sorbitan monostearate	
492	Sorbitan tristearate	
493	Sorbitan monolaurate	5 000 mg/kg
494	Sorbitan monooleate	
495	Sorbitan monopalmitate	
Packaging Gases		
290	Carbon dioxide	GMP
941	Nitrogen	GMP

INS No.	Name of Additive	Maximum Level
Propellant For use only in whipped creams (including creams packed under pressure)		
942	Nitrous oxide	GMP

STANDARD FOR WHEY POWDERS
CXS 289-1995)

4. FOOD ADDITIVES

Food additives listed in Tables 1 and 2 of the Codex *General Standard for Food Additives* (CXS 192-1995) in Food Category 01.8.2 (Dried whey and whey products, excluding whey cheese) may be used in foods subject to this standard.

STANDARD FOR EDIBLE CASEIN PRODUCTS
(CXS 290-1995)

4. FOOD ADDITIVES

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
Bulking agents	X
Emulsifiers	X

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

STANDARD FOR STURGEON CAVIAR
(CXS 291-2008)

4. FOOD ADDITIVES

Acidity regulators, antioxidants and preservatives listed in Table 3 of the *General Standard for Food Additives* (CXS 192-1995) are acceptable for use in foods conforming to this Standard.

STANDARD FOR LIVE AND RAW BIVALVE MOLLUSCS
(CXS 292-2008)

PART I – LIVE BIVALVE MOLLUSCS

I-4. FOOD ADDITIVES

Food additives are not permitted in live bivalve molluscs.

PART II – RAW BIVALVE MOLLUSCS

II-4 FOOD ADDITIVES

Only the use of the following additives is permitted in raw bivalve molluscs.

Antioxidants

For chilled shucked molluscs any antioxidant listed in food category 09.1.2 (Fresh Molluscs, crustaceans and echinoderms) of the *General Standard for Food Additives* (CXS 192-1995).

For raw frozen molluscs any antioxidant listed in food category 09.2.1 (Frozen fish, fish fillets, and fish products, including molluscs, crustaceans, and echinoderms) of the *General Standard for Food Additives* (CXS 192-1995).

STANDARD FOR TOMATOES
(CXS 293-2008)

(No Food Additive Provisions)

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.

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

4 **FOOD ADDITIVES**

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, antifoaming agents, firming agents, preservatives and thickeners used in accordance with Table 3 of the *General Standard for Food Additives* (CXS 192-1995) are acceptable for use in foods conforming to this Standard.

INS No.	Name of food additive	Maximum Level
4.2 ACIDITY REGULATORS		
334; 335(i), (ii); 336(i), (ii); 337	Tartrates	3,000 mg/kg
4.3 ANTIFOAMING AGENTS		
900a	Polydimethylsiloxane	10 mg/kg
4.4 COLOURS		
100(i)	Curcumin	500 mg/kg
101(i), (ii)	Riboflavins	200 mg/kg
104	Quinoline Yellow	100 mg/kg
110	Sunset Yellow FCF	300 mg/kg
120	Carmines	200 mg/kg
124	Ponceau 4R (Cochineal Red A)	100 mg/kg
129	Allura Red AC	100 mg/kg
133	Brilliant Blue FCF	100 mg/kg
140	Chlorophyll	GMP
141(i), (ii)	Chlorophylls and Chlorophyllins, Copper Complexes	200 mg/kg
143	Fast Green FCF	400 mg/kg
150a	Caramel I-Plain	GMP
150b	Caramel II - sulfite caramelCaramel II - sulfite caramel	80 000 mg/kg
150c	Caramel III-ammonia caramel	80 000 mg/kg
150d	Caramel IV – Sulfite Ammonia caramel	1 500 mg/kg
160a(i)	Carotenes, *beta*-, (synthetic)	500 mg/kg singly or in combination
160a(iii)	Carotenes, *beta*- (*Blakeslea trispora*)	
160e	Carotenal, *beta*-apo-8'-	
160f	*Beta*-apo-8'-Carotenoic acid, ethyl esters	
160a(ii)	Carotenes, *beta*- , vegetable	1 000 mg/kg
160d(i), 160d(iii)	Lycopenes	100 mg/kg
161b(i)	Lutein from Tagetes erecta	100 mg/kg
162	Beet Red	GMP
163(ii)	Grape Skin Extract	500 mg/kg
172(i)-(iii)	Iron Oxides	200 mg/kg
4.5 PRESERVATIVES		
200-203	Sorbates	1 000 mg/kg
210-213	Benzoates	1 000 mg/kg
220-225, 539	Sulfites	50 mg/kg as residual SO2 in the end product, except when made with sulfited fruit when a maximum level of 100 mg/kg is permitted in the end product.

4.6 FLAVOURINGS

The following flavourings are acceptable for use in foods conforming to this Standard when used in accordance with good manufacturing practices and in compliance with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008): natural flavourings that are extracted from the named fruits in the respective product; natural mint flavouring; natural cinnamon flavouring; vanillin, vanilla or vanilla extracts.

STANDARD FOR CERTAIN CANNED VEGETABLES (CXS 297-2009)

4 FOOD ADDITIVES

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

4.1 Acidity regulators, colours, colour retention agents and calcium salts of firming agents used in accordance with Table 3 of the Codex *General Standard for Food Additives* (CXS 192-1995) are acceptable for use in foods conforming to this Standard.

INS No.	Name of Food Additive	Maximum Level
4.2 COLOURS		
102	Tartrazine	100 mg/kg
133	Brilliant Blue FCF	20 mg/kg
143	Fast Green FCF	200 mg/kg
150d	Caramel IV- sulfite ammonia caramel	50 000 mg/kg
4.3 COLOUR RETENTION AGENTS		
385	Calcium disodium ethylene diamine tetra acetate	365 mg/kg (singly or in combination)
386	Disodium ethylene diamine tetra acetate	
512	Stannous chloride	25 mg/kg calculated as tin. Should not be added to foods in uncoated tin cans.

ANNEX ON SWEET CORN

In addition to the general provisions applicable to canned vegetables,
the following specific provisions apply:

4 FOOD ADDITIVES

4.1 THICKENERS (FOR CREAMED CORN ONLY)

INS No.	Name of Food Additive	Maximum Level
1400	Dextrins, roasted starch	GMP
1401	Acid-treated starch	
1402	Alkaline-treated starch	
1403	Bleached starch	
1404	Oxidized starch	
1405	Starches, enzyme treated	
1410	Monostarch phosphate	
1412	Distarch phosphate	
1413	Phosphated distarch posphate	
1414	Acetylated distarch phosphate	
1420	Starch acetate	
1422	Acetylated distarch adipate	
1440	Hydroxypropyl starch	
1442	Hydroxypropyl distarch phosphate	
1450	Starch sodium octenyl succinate	
1451	Acetylated oxidized starch	

ANNEX ON CERTAIN MUSHROOMS

In addition to the general provisions applicable to canned vegetables,
the following specific provisions apply:

3. FOOD ADDITIVES

3.1 Thickeners, emulsifiers and stabilizers *used in accordance with Table 3 of the General Standard for Food Additives* (CXS 192-1995) for food category 04.2.2.4 are acceptable for use in canned mushrooms in sauce only.		
3.2 Only the colour listed below is permitted for use in canned mushroom in sauce.		
INS No.	**Name of the Food Additive**	**Maximum Level**
150d	Caramel IV- Sulfite Ammonia caramel	50 000 mg/kg
3.3 Only the flavour enhancer listed below is permitted for use, under the conditions of good manufacturing practices, in		

3.1 Thickeners, emulsifiers and stabilizers *used in accordance with Table 3 of the General Standard for Food Additives* (CXS 192-1995) for food category 04.2.2.4 are acceptable for use in canned mushrooms in sauce only.		
3.2 Only the colour listed below is permitted for use in canned mushroom in sauce.		
INS No.	**Name of the Food Additive**	**Maximum Level**
the products covered by this Annex.		
INS No.	**Name of the Food Additive**	**Maximum Level**
621	Monosodium glutamate	GMP

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

4. FOOD ADDITIVES

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

INS No.	Name of Food Additive	Maximum Level
4.1 ACIDITY REGULATORS		
334	L(+)-tartaric acid	1 000 mg/kg (as tartaric acid)
335(i)	monosodium tartrate	
335(ii)	sodium L(+)-tartrate	
336(i)	monopotassium tartrate	
336(ii)	dipotassium tartrate	
337	potassium sodium L(+)-tartrate	
4.2 ANTIOXIDANT		
539	Sodium thiosulphate	30 mg/kg as sulphur dioxide
4.3 COLOUR		
101(i)	Riboflavin, synthetic	10 mg/kg
4.4 PRESERVATIVES		
200	Sorbic acid	1 000 mg/kg as sorbic acid, singly or in combination
202	Potassium sorbate	
203	Calcium sorbate	
210	Benzoic acid	1 000 mg/kg as benzoic acid, singly or in combination
211	Sodium benzoate	
212	Potassium benzoate	
4.5 SWEETENERS		
950	Acesulfame potassium	350 mg/kg
954(iv)	Sodium saccharin	200 mg/kg
4.6 PROCESSING AIDS		
	Protease	
	Hemicellulase	
	Lipase	
472c	Citric and fatty acid esters of glycerol	
270	Lactic acid	
452(i)	Sodium polyphosphates, glassy	
452(ii)	Potassium polyphosphates	

STANDARD FOR APPLES
(CXS 299-2010)

(No Food Additive Provisions)

STANDARD FOR BITTER CASSAVA
(CXS 300-2010)

(No Food Additive Provisions)

REGIONAL STANDARD FOR EDIBLE SAGO FLOUR
(CXS 301R-2011)

3. FOOD ADDITIVES

Flour treatment agents used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 06.2.1 “flours” are acceptable for use in foods conforming to this standard.

STANDARD FOR FISH SAUCE
(CXS 302-2011)

4. FOOD ADDITIVES

Acidity regulators, colours, preservatives, and sweeteners used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS192-1995) in food category 12.6.4 (clear sauces (e.g., fish sauce) and its parent food categories and only certain Table 3 acidity regulators, emulsifiers, flavour enhancers, and stabilizers as indicated in Table 3 of the General Standard for Food Additives (cxs192-1995) are acceptable for use in foods conforming to this Standard.

STANDARD FOR TREE TOMATOES
(CXS 303-2011)

(No Food Additive Provisions)

REGIONAL STANDARD FOR CULANTRO COYOTE
(CXS 304R-2011)

7. FOOD ADDITIVES

No food additives are permitted in foods conforming to this standard.

REGIONAL STANDARD FOR LUCUMA
(CXS 305R-2011)

7. FOOD ADDITIVES

No food additives are permitted in foods conforming to this standard.

STANDARD FOR CHILLI 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.

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

STANDARD FOR CHILLI PEPPERS
(CXS 307-2011)

(No Food Additive Provisions)

REGIONAL STANDARD FOR HARISSA
(CXS 308R-2011)

4 FOOD ADDITIVES

No food additives may be used in harissa.

REGIONAL STANDARD FOR HALWA TEHENIA
(CXS 309R-2011)

4 FOOD ADDITIVES

4.1 Only acidity regulators and emulsifiers used in accordance with Table 3 of the *General Standard for Food Additives* (CXS 192-1995) are acceptable for use in foods conforming to this Standard.

4.2 Flavourings

Flavourings are acceptable for use in foods conforming to this Standard when used in accordance with good manufacturing practices and in compliance with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008).

STANDARD FOR POMEGRANATE
(CXS 310-2013)

(No Food Additives Provisions)

STANDARD FOR SMOKED FISH, SMOKED-FLAVOURED FISH AND SMOKE-DRIED FISH
(CXS 311-2013)

4 FOOD ADDITIVES

4.1 SMOKED FISH

Acidity regulators, coloursand preservatives used in accordance with Tables 1 and 2 of the *General Standard for Food Additives*(CXS192-1995) in food category 09.2.5 (Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms) and its parent food categories and only certain Table 3 acidity regulators, antioxidants and packaging gases as indicated in Table 3 of the *General Standard for Food Additives*(CXS192-1995) are acceptable for use in foods conforming to this Standard.

4.2 SMOKE-FLAVOURED FISH

Acidity regulators, colours and preservatives used in accordance with Tables 1 and 2 of the *General Standard for Food Additives*(CXS192-1995) in food category 09.2.5 (Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms) and its parent food categories and only certain Table 3 acidity regulators, antioxidants and packaging gases as indicated in Table 3 of the *General Standard for Food Additives*(CXS192-1995) are acceptable for use in foods conforming to this Standard.

4.3 SMOKE-DRIED FISH

No additives are permitted in smoke-dried fish.

STANDARD FOR LIVE ABALONE AND FOR RAW FRESH CHILLED OR FROZEN ABALONE FOR DIRECT CONSUMPTION OR FOR FURTHER PROCESSING
(CXS 312-2013)

4 FOOD ADDITIVES

Food additives are not permitted in live abalone.

REGIONAL STANDARD FOR TEMPE
(CXS 313R-2013)

4 FOOD ADDITIVES

4.1 None permitted.

4.2 Processing aids

Processing aids can be used in these products to control acidity during soaking the beans.

Processing aids used in products covered by this standard shall comply with the *Guidelines on substances used as processing aids (*CAC/GL 75-2010).

REGIONAL STANDARD FOR DATE PASTE
(CXS 314R-2013)

4 FOOD ADDITIVES

No additives are allowed in the products covered by this Standard.

STANDARD FOR R FRESH AND QUICK FROZEN RAW SCALLOP PRODUCTS
(CXS 315-2014)

4. FOOD ADDITIVES

4.1 Scallop Meat and Roe-on Scallop Meat

No food additives are permitted in the products defined in section 2.1.1 and 2.1.2.

4.2 Quick Frozen Scallop Meat and Quick Frozen Roe-on Scallop Meat Processed With Phosphates

Acidity regulators, humectants, sequestrants and stabilizers used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 09.2.1 (Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms) and its parent food categories are acceptable for use in foods conforming to this Standard.

STANDARD FOR PASSION FRUIT
(CXS 316-2014)

(No Food Additive Provisions)

STANDARD FOR DURIAN (CXS 317-2014)

(No Food Additive Provisions)

STANDARD FOR OKRA (CXS 318-2014)

(No Food Additive Provisions)

STANDARD FOR CERTAIN CANNED FRUITS (CXS 319-2015)

4. **FOOD ADDITIVES**

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

4.2 Acidity regulators used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 04.1.2.4 (Canned or bottled (pasteurized) fruit) or listed in Table 3 of the General Standard are acceptable for use in foods conforming to this Standard.

ANNEX ON CANNED MANGOES

3. **FOOD ADDITIVES**

3.1 Antioxidants, colours, and firming agents used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in Food Category 04.1.2.4 (Canned or bottled (pasteurized) fruit) are acceptable for use in foods conforming to this Annex. Antioxidants, and firming agents listed in Table 3 of the *General Standard for Food Additives* (CXS 192-1995) are acceptable for use for foods conforming to this Annex.

ANNEX ON CANNED PEARS

3. **FOOD ADDITIVES**

3.1 Colours (permitted only in special holiday packs) used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in Food Category 04.1.2.4 (Canned or bottled (pasteurized) fruit) or listed in Table 3 of the General Standard are acceptable for use for foods conforming to this Annex.

3.2 Flavourings used in products covered by this Annex should comply with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008).

ANNEX ON CANNED PINEAPPLE

3. FOOD ADDITIVES

3.1 Antifoaming agents and antioxidants used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in Food Category 04.1.2.4 (Canned or bottled (pasteurized) fruit) or listed in Table 3 of the General Standard are acceptable for use in foods conforming to this Annex.

3.2 Flavourings used in products covered by this Annex shall comply with the Guidelines for the Use of Flavourings (CAC/GL 66-2008).

STANDARD FOR QUICK FROZEN VEGETABLES (CXS 320-2015)

4. **FOOD ADDITIVES**

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

5. **PROCESSING AIDS**

The processing aids used for products covered by this Standard shall comply with the *Guidelines on Substances Used as Processing Aids* (CAC/GL 75-2010).

ANNEX ON CARROTS

3. **FOOD ADDITIVES**

None permitted

ANNEX ON CORN-ON-THE-COB

3. **FOOD ADDITIVES**

None permitted.

ANNEX ON LEEK

3. **FOOD ADDITIVES**

None permitted.

ANNEX ON WHOLE KERNEL CORN

3. **FOOD ADDITIVES**

None permitted.

ANNEX ON BROCCOLI

3. FOOD ADDITIVES

None permitted.

ANNEX ON BRUSSELS SPROUTS

3. FOOD ADDITIVES

None permitted.

ANNEX ON CAULIFLOWER

3. FOOD ADDITIVES

None permitted.

ANNEX ON FRENCH FRIED POTATOES

3. FOOD ADDITIVES

Sequestrants used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in Food Category 0.4.2.2.1 Frozen Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds, are acceptable for use in food conforming to this Standard.

ANNEX ON GREEN BEANS AND WAX BEANS

3. FOOD ADDITIVES

None permitted.

ANNEX ON PEAS

3. FOOD ADDITIVES

3.1. FLAVOURINGS

The flavourings used in products covered by this standard shall comply with the Guidelines for the Use of Flavourings (CAC/GL 66-2008).

ANNEX ON SPINACH

3. FOOD ADDITIVES

None permitted.

STANDARD FOR GINSENG PRODUCTS
(CXS 321-2015)

4 FOOD ADDITIVES

No additives are allowed in the products covered by this Standard.

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

4. FOOD ADDITIVES

4.1 General Requirements

Only those additive functional classes indicated as technologically justified in Table 2 may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those food additives

listed may be used and only within the functions and limits specified.

In accordance with Section 4.1 of the Preamble to the *General Standard for Food Additives* (CXS 192-1995), additional additives may be present in non-fermented soybean products as a result of carry-over from soybean ingredients.

Food additive/ functional class	Soybean beverages and related products (2.2.1)			Soybean curd and related products (2.2.2)		Compressed soybean curd (2.2.3)	Dehydrated soybean curd film (2.2.4)
	Plain Soybean beverage (2.2.1.1)	Composite/ flavoured soybean beverages (2.2.1.2)	Soybean-based beverages (2.2.1.3)	Semisolid soybean curd (2.2.2.1)	Soybean curd (2.2.2.2)		
Acidity regulators	-	X	X	X	X	X	-
Antioxidants	-	X	X	-	-	-	-
Colours	-	X	X	-	-	-	-
Emulsifiers	-	X	X	-	-	-	-
Firming Agents	-	-	-	X	X	X	-
Flavour enhancer	-	X	X	-	-	-	-
Preservatives	-	-	-	-	-	X	X
Stabilizers	-	X	X	-	X	-	-
Sweeteners	-	X	X	-	-	-	-

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

-= The use of food additives belonging to the functional class is not technologically justified.

4.2 Specific Food Additive Provisions

4.2.1 Plain Soybean Beverage

None permitted.

4.2.2 Composite/ flavoured Soybean Beverages and Soybean-based Beverages

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

INS No.	Name of Food Additives	Maximum Level
Antioxidant		
304	Ascorbyl palmitate	500 mg/kg
307a,b,c	Tocopherols	200 mg/kgchilli
Colour		
100(i)	Curcumin	1 mg/kg
102	Tartarzine	300 mg/kg
110	Sunset yellow FCF	300 mg/kg
132	Indigotine	150 mg/kg
133	Brilliant blue FCF	100 mg/kg
141(i),(ii)	Chlorophylls and chlorophyllins, copper complexes	30 mg/kg, as copper
160a(i),a(iii),e,f	Carotenoids	500 mg/kg
160a(ii)	Cartenes, beta-, vegetable	2000 mg/kg
160b(i)	Annatto extracts, bixin based	5 mg/kg as bixin
160b(ii)	Annatto extracts, norbixin based	100 mg/kg as norbixin
Emulsifier		
432-436	Polysorbates	2000 mg/kg
472e	Diacetyltartaric and fatty acid esters glycerol	2000 mg/kg
473	Sucrose esters of fatty acids	20000 mg/kg,singly or in combination
473a	Surose oligoesters, type I and type II	
474	Sucroglycerides	
475	Polyglycerol esters of fatty acids	20000 mg/kg
491-495	Sorbitan esters of fattey acids	20000 mg/kg
Stabilizer		
405	Propylene glycol alginate	10000 mg/kg
Sweetener		
950	Acesulfame potassium	500 mg/kg
951	Aspartame	1300 mg/kg

4.2.3 Soybean Curd

Acidity regulator, firming agent and stabilizers used in accordance with Tables 1,Table 2 and Table 3 of the *General Standard for Food Additives* (CXS 192-1995) in Food Category 06.8.3 are acceptable for use in this product.

4.2.4 Compressed Soybean Curd

Acidity regulator, firming agents, preservatives, listed in Table 3 of the *General Standard for Food Additives* (CXS 192-1995) are acceptable for use in this product. In addition, the following food additives may be used.

INS No.	Name of Food Additives	Maximum Level
Preservatives		
262ii	Sodium diacetate	1000 mg/kg

4.2.5 Dehydrated Soybean Curd Film

Prevervatives listed in Table 3 of the *General Standard for Food Additives* (CXS 192-1995) are acceptable for use in this product. In addition, the following food additives may be used.

INS No.	Name of Food Additives	Maximum Level
Preservatives		
220-225,227-228,539	Sulfites	200 mg/kg, as residual SO_2

4.3 Flavourings

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

4.4 Processing Aids

Processing aids with antifoaming, controlling acidity for coagulant and for extracting soybean beverages and carrier functions can be used in the products covered by this standard.

Processing aid used in products covered by this standard shall comply with the *Guidelines on substances used as processing aids (*CAC/GL 75-2010).

REGIONAL STANDARD FOR LAVER PRODUCTS **(CXS 323R-2017)**

4. FOOD ADDITIVES

4.1. Dried Laver Products and Roasted Laver Product

No food additives are permitted.

4.2. Seasoned Laver Products

Only acidity regulators, anticaking agents, flavour enhancers, sweeteners, thickeners and antioxidants used in accordance with Tables 1 and 2 of the *General Standard of Food Additives (CXS 192-1995)* in food categories 04.2.2.2 and 04.2.2.8 or listed in Table 3 of the *General Standard for Food Additives* are acceptable for use in seasoned laver products (see Section 2.3.3) conforming to this standard.

In addition, the following food additives may be used.

INS	Name of Food additives	Maximum Level(mg/kg)
Sweeteners		
950	Acesulfame potassium	300

4.2.1 Flavourings

The flavourings used in these products should comply with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008).

REGIONAL STANDARD FOR YACON **(CXS 324R-2017)**

8 FOOD ADDITIVES

This Standard applies to yacon as identified in Food Category 04.2.1.1 Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed and nuts and seeds, and therefore no food additives is allowed in accordance with the provisions of the General Standard for Food Additives (CXS 192-1995).

REGIONAL STANDARD FOR UNREFINED SHEA BUTTER
(CXS 325R-2017)

6. FOOD ADDITIVES

No additives are permitted for use in unrefined shea butter.

STANDARD FOR BLACK, WHITE AND GREEN (BWG) PEPPERS
(CXS 326-2017)

4. FOOD ADDITIVES

Preservatives used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 12.2.1 (Herbs and spices) are acceptable for use in green peppers only conforming to this Standard.

STANDARD FOR CUMIN
(CXS 327 -2017)

4. FOOD ADDITIVES

Anticaking agents as listed in Table 3 of the *General Standards for Food Additives* (CXS 192-1995) may be permitted for use in ground cumin only.

STANDARD FOR DRIED THYME
(CXS 328-2017)

4. FOOD ADDITIVES

Anticaking agents listed in Tables 1 and 2 of food category 12.2.1 (Herbs and Spices) of the *General Standard for Food Additives* (CXS 192-1995) are acceptable for use in powdered thyme.

STANDARD FOR FISH OILS
(CXS 329-2017)

4. Food Additives

Antioxidants, sequestrants, antifoaming agents, and emulsifiers used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995), in food category 02.1.3 Lard, tallow, fish oil, and other animal fats are acceptable for use in foods conforming to this standard.

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

STANDARD FOR AUBERGINES
(CXS 330-2018)

(No Food Additive Provisions)

STANDARD FOR DAIRY PERMEATE POWDERS
(CXS 331-2017)

4. Food Additives

4.1 The use of food additives is not permitted for dairy permeate powders covered by this standard.

4.2 Processing aids

The processing aids used in products covered by this standard should comply with *the Guidelines on Substances used as Processing Aids* (CXG 75-2010).

STANDARD FOR QUINOA
(CXS 333-2019)

4. Food Additives

The use of food additives is not permitted.

REGIONALSTANDARD FOR FERMENTED COOKED CASSAVA-BASED PRODUCTS
(CXS 334R -2020)

4. Food Additives

No additives are permitted for use in this product.

REGIONAL STANDARD FOR KAVA PRODUCTS FOR USE AS A BEVERAGE WHEN MIXED WITH WATER
(CXS 336R-2020)

4. Food Additives

No additives are permitted in the products covered by this Standard.

STANDARD FOR FRESH GARLIC
(CXS 337-2020)

(No Food Additive Provisions)

STANDARD FOR KIWIFRUIT
(CXS 338-2020)

(No Food Additive Provisions)

STANDARD FOR WARE POTATOES
(CXS 339-2020)

(No Food Additive Provisions)

STANDARD FOR YAM
(CXS 340-2020)

(No Food Additive Provisions)

REGIONALSTANDARD FOR MIXED ZAATAR
(CXS 341R -2020)

4. Food Additives

No food additives are permitted in Grade 1 and Grade 2 mixed zaatar. Only the following food additive is permitted in Grade 3 mixed zaatar (Table 3).

Table 3: Food additives in Grade 3 mixed zaatar

INS No.	Name of Additive	Maximum Level
Acidity Regulators		
330	Citric acid	GMP

STANDARD FOR DRIED OREGANO
(CXS 342-2021)

4. **Food Additives**

Anticaking agents listed in Table 3 of the *General Standard for Food Additives* (CXS 192-1995) are acceptable for use in powdered form of the foods conforming to this standard.

STANDARD FOR DRIED ROOTS, RHIZOMES AND BULBS: DRIED OR DEHYDRATED GINGER
(CXS 343 -2021)

4. Food Additives

4.1.1 Anticaking agents

Anticaking agents listed in Table 3 of the *General Standard for Food Additives* (CXS 192-1995) are acceptable for use in powdered form of the foods conforming to this standard.

4.1.2 Bleaching agents

INS No.	Food Additive	Maximum Level
220	Sulfur dioxide	150 mg/kg, as residual SO_2

4.2 Processing aids

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

INS No.	Processing aid	Maximum level
529	Calcium oxide	2.5 on dry basis by mass, %

STANDARD FOR DRIED FLORAL PARTS: CLOVES
(CXS 344-2021)

4. **Food Additives**

Anticaking agents listed in Table 3 of the *General Standard for Food Additives* (CXS 192-1995) are acceptable for use in powdered form of the foods conforming to this standard.

STANDARD FOR DRIED BASIL
(CXS 345-2021)

4. **Food Additives**

Anticaking agents listed in Table 3 of the *General Standard for Food Additives* (CXS 192-1995) are acceptable for use in powdered form of the foods conforming to this standard.

STANDARD FOR DRIED OR DEHYDRATED GARLIC
(CXS 347-2019)

4. **Food Additives**

Anticaking agents may be used in the powdered form of the product in accordance with Table 3 of the *General Standard for Food Additives* (CXS 192-1995).

STANDARD FOR ONIONS AND SHALLOTS
(CXS 348-2022)

8. FOOD ADDITIVES

No food additives are permitted in onions and shallots.

STANDARD FOR BERRY FRUITS
(CXS 349-2022)

8. FOOD ADDITIVES

No food additives are permitted in berry fruits.

STANDARD FOR DRIED MEAT
(CXS 350R-2022)

4. FOOD ADDITIVES

Antioxidants, and preservatives, used in accordance with the General Standard for Food Additives (CXS 192-1995) in food category 08.2 (processed meat, poultry, and game products in whole pieces or cuts) are acceptable for use in foods conforming to this standard.

Use of flavouring substances should be consistent with the *Guidelines for the Use of Flavourings* (CXG 66-2008).

STANDARD FOR DRIED FLORAL PARTS - SAFFRON
(CXS 351-2022)

4 FOOD ADDITIVES

No food additives are permitted in the products covered by this standard.

STANDARD FOR DRIED SEEDS – NUTMEG
(CXS 352-2022)

4. FOOD ADDITIVES

Anticaking agents listed in Table 3 of the *General Standard for Food Additives* (CXS 192-1995) are acceptable for use in the powdered form of the foods conforming to this standard.

STANDARD FOR DRIED OR DEHYDRATED CHILLI PEPPER AND PAPRIKA
(CXS 353-2022)

4. FOOD ADDITIVES

Anticaking agents listed in Table 3 of the *General Standard for Food Additives* (CXS 192-1995) are acceptable for use in powdered form of the foods conforming to this standard.

REGIONAL STANDARD FOR SOYBEAN PRODUCTS FERMENTED WITH BACILLUS SPECIES
(CXS 354R-2023)

4. FOOD ADDITIVES

None permitted.

REGIONAL STANDARD FOR COOKED RICE WRAPPED IN PLANT LEAVES
(CXS 355R-2022)

4. FOOD ADDITIVES

Colours and stabilizers used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 06.7 “Pre-cooked or processed rice products, including rice cakes (Oriental type only)” and acidity regulators, antioxidants, colours, preservatives, stabilizers, emulsifiers, flavor enhancers and thickeners, as indicated in Table 3 of the *General Standard for Food Additives* (CXS 192-1995) are acceptable for use in foods conforming to this Standard.

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

REGIONAL STANDARD FOR FERMENTED NONI FRUIT JUICE
(CXS 356R-2023)

4. FOOD ADDITIVES

No additives are permitted in the product as defined by the scope.

GUIDELINES FOR READY TO USE THERAPEUTIC FOODS
(CXG 95-2022)

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.