

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

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Agenda Items 5a, b, c

CRD 2

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD ADDITIVES

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Macao SAR, China, 20-24 March 2017

Report of CCFA49's Physical Working Group on the Codex General Standard for Food Additives (GSFA)

17-18 March 2017

At the request of the 48th Codex Committee on Food Additives (CCFA), the physical working group (WG) was chaired by the United States of America (USA). The delegations of China and Germany served as rapporteurs. The CCFA48 charged the WG to consider and prepare recommendations to the Plenary on the following work of the electronic Working Group (eWG) on the GSFA to CCFA49:

Recommendations on

- (i) Draft and proposed draft food additive provisions in Tables 1 and 2 in food categories 01.2 through 08.4 held at the CCFA48 as well as draft and proposed draft provisions in food categories 05.0 and its subcategories (CX/FA 17/49/7 Appendix 1, FA/49 INF/02, FA49/CRD 7, FA49/CRD 12, FA49/CRD 13)
- (ii) Proposals to revise adopted food additive provisions in Tables 1, 2, and 3 in food categories 05.0 and related subcategories to align with the use of those food additives in corresponding commodity standards (CX/FA 17/49/7 Appendix 2, FA49/CRD 7, FA49/CRD 12, FA49/CRD 13)

Information on

- (iii) The use levels and technological justification for the use of Benzoates (INS 210-213) in food category 14.1.4 (CX/FA 17/49/7 Appendix 3, FA49/CRD 7, FA49/CRD 12, FA49/CRD 13)
- (iv) Food additive provisions proposed and adopted in food category 09.2.5 associated with Note 22 in non-standardized foods as defined in Section 1 of CODEX STAN 311-2013 (CX/FA 17/49/7 Appendix 4, FA49/CRD 7, FA49/CRD 12, FA49/CRD 13)
- (v) Food additive provisions proposed and adopted in Tables 1 and 2 in the renamed food categories 01.1, 01.1.1, 01.1.3 and 01.1.4 (CX/FA 17/49/7 Appendix 5, FA49/CRD 7, FA49/CRD 12, FA49/CRD 13)

and Information provided in response to the circular letters (CL) 2016/9-FA and 2016/8-FA

- (vi) The use levels for Adipic acid (INS 355) in various food categories (Replies to CL 2016/9-FA) (CX/FA 17/49/8)
- (vii) Proposals for new and/or revision of food additive provisions (Replies to CL 2016/8-FA) (CX/FA 17/49/9)

The following Members and Organizations participated: Australia, Belgium, Brazil, Canada, Chile, China, Costa Rica, Cuba, Denmark, Estonia, European Union, France, Germany, Hungary, India, Indonesia, Iran, Ireland, Italy, Japan, Kenya, Malta, Mexico, Netherlands, New Zealand, Norway, Philippines, Republic of Korea, Russian Federation, Singapore, South Africa, Spain, Switzerland, Thailand, United Kingdom, United States of America, AIDGUM, AIPG, CCC, EFEMA, EU Specialty Food Ingredients, FIA, FIVS, IACM, IADSA, ICBA, ICGA, ICGMA, IDF/FIL, IFAC, IFT, IFU, IGTC, ILSI, ISC, ISDI, IUFOST, NATCOL, OFCA, FAO and WHO.

The Chair presented an update and summary on the status of the CCFA's work on the GSFA. He noted that the GSFA is one mechanism by which the Codex Alimentarius Commission implements the intent of the Joint FAO/WHO Food Standards Programme to protect the health of consumers and ensure fair practices in food trade.

The Chair noted that the GSFA continues to be a work in progress with approximately 4000 adopted provisions and approximately 1800 Step 3/4 or Step 6/7 food additive provisions in Tables 1 and 2 of the standard. He noted the discussion in CX/FA 17/49/7 focuses on over 400 provisions that are in the step process and/or adopted, CX/FA 17/49/8 discusses provisions for Adipic acid (INS 355), and CX/FA 17/49/9 discusses proposed new and/or revision provisions for entry into the step process.

DRAFT AND PROPOSED DRAFT FOOD ADDITIVE PROVISIONS IN TABLES 1 AND 2 IN FOOD CATEGORIES 01.2 THROUGH 08.4 HELD AT THE CCFA48 AS WELL AS DRAFT AND PROPOSED DRAFT PROVISIONS IN FOOD CATEGORIES 05.0 AND ITS SUBCATEGORIES (CX/FA 17/49/7 APPENDIX 1, FA/49 INF/02, FA49/CRD 7, FA49/CRD 12, FA49/CRD 13)

The Chair noted that Appendix 1 of CX/FA 17/49/7 compiles proposals of the eWG on existing draft, and proposed draft provisions in Tables 1 and 2 of the GSFA in food categories 01.2 (*Fermented and renneted milk products (plain) excluding food category 01.1.2 (dairy-based drinks)*) through 08.4 (*Edible casings (e.g. sausage casings)*), with the exception of provisions for food additives with "colour" or "sweetener" function, provisions for Adipates (INS 355, 359), Nitrates (INS 251, 252) and Nitrites (INS 249, 250), provisions for which the CCFA47 and CCFA48 had requested guidance from other Codex Committees and provisions for Table 3 food additives. The provisions are presented in the format of the food categories listed in Table 2 of the GSFA. The Chair also noted that comments submitted on CX/FA 17/49/7 were compiled in FA49/CRD 7, FA49/CRD 12 and FA49/CRD 13. After introduction of the agenda item by the Chair, the WG discussed provisions in Appendix 1 of CX/FA 17/49/7 provision by provision.

Recommendation 1

The WG recommends that CCFA49 endorse for adoption at Step 8 or Step 5/8 the draft and proposed draft provisions, as contained in Annex 1 Part A and include them in the GSFA.

The WG also recommends that CCFA49 revise adopted provisions, as indicated in Annex 1 Part A.

Recommendation 2

The WG recommends that CCFA49 discontinue work on the draft and proposed draft provisions, as contained in Annex 2 Part A.

Rather than discussing the provision for Tocopherols (INS 307a, b, c) in food category 01.3 (*Condensed milk and analogues (plain)*), the WG discussed the provision in the corresponding subcategories. During the discussion on the use of Tocopherols (INS 307a, b, c) in food category 01.3.1 (*Condensed milk (plain)*) it was noted that the WG had only reported use in khoya. However, it was also noted that the use of antioxidants in general in the products conforming to the commodity standard CODEX STAN 281-1971 (*the Standard for Evaporated milks*) is not permitted and khoya is subject to the corresponding commodity standard. The WG was unclear about the technological justification for the use of antioxidants in general, as well as Tocopherols (INS 307a, b, c) in particular, in khoya. The WG decided not to include a provision for Tocopherols (INS 307a, b, c) in food category 01.3.1.

The WG discussed the provision for Propylene glycol alginate (INS 405) in food category 05.1 (*Cocoa products and chocolate products including imitations and chocolate substitutes*) in the corresponding subcategories. During the discussion on the use of Propylene glycol alginate (INS 405) and Sucrose esters of fatty acids (INS 473) in food category 05.1.4 (*Cocoa and chocolate products*) it was noted that these food additives are not listed in the corresponding commodity standard CODEX STAN 87-1981 (*the Standard for Chocolate and chocolate products*). The WG also noted that the alignment work for this food category was recently finished. Therefore, the WG decided not to include the provisions for Propylene glycol alginate (INS 405) and Sucrose esters of fatty acids (INS 473) in food category 05.1.4.

Recommendation 3

The WG recommends that parties interested in the use of the specific food additives in the food categories listed below provide information, including the impact on the corresponding commodity standards CODEX STAN 281-1971 and 87-1981, respectively, in response to the circular letter requesting for proposals for new and/or revision of food additive provisions of the GSFA

- Tocopherols (INS 307a, b, c) as antioxidant in food category 01.3.1 (*Condensed milk (plain)*), and
- Propylene glycol alginate (INS 405) and Sucrose esters of fatty acids (INS 473) as emulsifier in food category 05.1.4 (*Cocoa and chocolate products*).

During the discussion on provisions for food additives in food category 01.6.4 (*Processed cheese*), it was noted that there is on-going work by the Codex Committee on Milk and Milk Products (CCMMP) on a draft Standard for Processed Cheese. The WG decided to hold all the provisions in Tables 1 and 2 in this food category at their current steps.

Recommendation 4

The WG recommends that CCFA49 include recommendations made by the eWG to CCFA49, as listed in Annex 6 Part A, on the draft and proposed draft provisions for food additives in food category 01.6.4 in the mandate of the WG to CCFA50 as appropriate in light of the decision of Codex Alimentarius Commission on the draft corresponding commodity standard.

PROPOSALS TO REVISE ADOPTED FOOD ADDITIVE PROVISIONS IN TABLES 1, 2, AND 3 IN FOOD CATEGORIES 05.0 AND RELATED SUBCATEGORIES TO ALIGN WITH THE USE OF THOSE FOOD ADDITIVES IN CORRESPONDING COMMODITY STANDARDS (CX/FA 17/49/7 APPENDIX 2, FA49/CRD 7, FA49/CRD 12, FA49/CRD 13)

The Chair briefly explained that the alignment work on the provisions for the use of food additives in the food categories related to chocolate and cocoa products in the GSFA and the provisions in four corresponding commodity standards CODEX STAN 105-1981 (*the Standards for Cocoa powders (cocoas) and dry mixtures of cocoa and sugars*), CODEX STAN 141-1983 (*the Standards for Cocoa (cacao) mass (cocoa/chocolate liquor) and cocoa cake*), CODEX STAN 86-1981 (*the Standards for Cocoa butter*) and CODEX STAN 87-1981 (*the Standard for Chocolate and chocolate products*) was completed by CCFA48. However, it was noted that certain adopted provisions in 05.1.4 (*Cocoa and chocolate products*) were omitted from this exercise. In addition, the adopted provisions in food categories 05.2 (*Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4*) and 05.2.2 (*Soft Candy*) had not been aligned with the corresponding commodity standard CODEX STAN 309R-2011 (*the Regional Standard for Halwa tehenia*). The WG discussed the proposed revisions to provisions in Tables 1 and 2 in food categories 05.1.4, 05.2 and 05.2.2 provision by provision. The WG also discussed the consequential revisions to Table 3 as a result of the alignment with CODEX STAN 309R-2011.

Recommendation 5

The WG recommends that CCFA49 revise adopted provisions in Tables 1, 2, and 3 in food categories 05.0 and related subcategories to align with the use of those food additives in corresponding commodity standards, as indicated in Annex 1 Part B.

Recommendation 6

The WG recommends that CCFA49 task the alignment WG to consider a revised approach to listing corresponding commodity standards in Table 3, as included in Annex 7.

THE USE LEVELS AND TECHNOLOGICAL JUSTIFICATION FOR THE USE OF BENZOATES (INS 210-213) IN FOOD CATEGORY 14.1.4 (CX/FA 17/49/7 APPENDIX 3, FA49/CRD 7, FA49/CRD 12, FA49/CRD 13)

The Chair briefly explained that based on the result of an exposure estimate on Benzoates (INS 210-213) conducted by the 80th JECFA, CCFA48 lowered the maximum level for Benzoates (INS 210-213) in food category 14.1.4 (*Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks*) on an interim basis until CCFA49. Appendix 3 compiles information on the use levels and technological justification for the use of Benzoates (INS 210-213) in food category 14.1.4 provided by

members in the eWG, as well as a compilation of comments on the safety of these levels. The Chair noted that the eWG could not reach a consensus decision on the appropriate maximum level (ML) for Benzoates (INS 210-213) in food category 14.1.4. CX/FA 17/49/7 Appendix 3 presented three options that cover the range of MLs considered by the eWG for the use of Benzoates (INS 210-213) in food category 14.1.4.

Option 1

An ML of 150 mg/kg for Benzoates (INS 210-213) in food category 14.1.4 with Note 13 (As benzoic acid).

Option 2

An ML of 200 mg/kg for Benzoates (INS 210-213) in food category 14.1.4 with Note 13 (As benzoic acid) and the new note "Except for use in beverages with a pH greater than 3.5 and concentrates at 500 mg/kg as consumed."

Option 3

An ML of 250 mg/kg for Benzoates (INS 210-213) in food category 14.1.4 with Note 13 (As benzoic acid) and the new note "Except for use in beverages with a pH greater than 3.5 and concentrates at 500 mg/kg as consumed."

The WG discussed both the safety aspect and the technological justification of the use levels of Benzoates (INS 210-213) provided in the three options. Some participants of the WG were in support of Option 3. Other participants of the WG were in support of Option 1.

Those in favor of Option 3 stated that the use level was technologically justified in international trade and comported with JECFA's assessment on Benzoates (INS 210-213). Those in favor of Option 1 asserted that the lower use level of Benzoates (INS 210-213) is adequate, alternative technologies exist that allow a reduction in the use of Benzoates (INS 210-213), and that the use level in Option 3 does not comport with JECFA's assessment.

The Chair requested the JECFA Secretariat's comments on the safety aspect of the WG's discussion, and specifically if the JECFA assessment on Benzoates (INS 210-213) supported Option 3. In reply to the Chair's inquiry concerning Option 3, the JECFA Secretariat replied that Options 2 and 3 could be supported by the JECFA assessment; however, the higher use levels of Benzoates (INS 210-213) as specified in the note in Option 3 may be of concern as those products may not have been considered in detail in the assessment.

To address the concern for the higher use levels of Benzoates (INS 210-213) specified in the note in Option 3, the Chair requested the WG participants comment on the types of products in international trade that would require the use level of Benzoates (INS 210-213) specified in the note. Comments from the WG participants described these products to consist of cream sodas, roots beers and similar types of products and concentrates used in frozen beverages.

After further discussion the Chair proposed that the provision for Benzoates (INS 210-213) in food category 14.1.4 be recommended for adoption at an ML of 250 mg/kg with Note 13 (As benzoic acid), as it appeared that this proposal fulfilled the dual mandate of the FAO/WHO Food Standards Programme: 1)

protect the health of consumers (based upon the JECFA Secretariat's statement that Option 3 could be supported by JECFA's assessment); and 2) ensure fair practices in food trade (based on the statements by the WG participants that 250 mg/kg is used in international trade). However, no consensus was reached in the WG on this proposal as not all participants were in agreement that the use level of 250 mg/kg is safe or technologically justified.

The Chair noted that it appeared that the WG would not be able to reach consensus and proposed that two options representing the divergent views expressed in the WG be presented to the Plenary for further discussion. The WG agreed to this proposal.

Recommendation 7

The WG recommends that CCFA49 consider the following two options:

A) a maximum level of 250 mg/kg for Benzoates (INS 210-213) in food category 14.1.4 (*Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks*) with Note 13 (As benzoic acid) and the note "Except for use in cream sodas, roots beers and similar types of products and concentrates used in frozen beverages at 500 mg/kg as consumed."

B) a maximum level of 150 mg/kg for Benzoates (INS 210-213) in food category 14.1.4 (*Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks*) with Note 13 (As benzoic acid).

FOOD ADDITIVE PROVISIONS PROPOSED AND ADOPTED IN FOOD CATEGORY 09.2.5 ASSOCIATED WITH NOTE 22 IN NON-STANDARDIZED FOODS AS DEFINED IN SECTION 1 OF CODEX STAN 311-2013 (CX/FA 17/49/7 APPENDIX 4, FA49/CRD 7, FA49/CRD 12, FA49/CRD 13)

The Chair noted that this Appendix pertained to provisions in food category 09.2.5 (*Smoked, dried, fermented, and/or salted fish and fish products, including molluscs, crustaceans and echinoderms*) associated with Note 22. The Chair provided background that prior to alignment of food category 09.2.5 with the corresponding commodity standard CODEX STAN 311-2013 (*the Standard for Smoked Fish, Smoke-flavoured Fish, and Smoke-dried Fish*), Note 22 read "For use in smoked fish only". However, at the time of alignment CCFA48 noted that multiple adopted provisions associated with Note 22 pertained to food additives that were not allowed in CODEX STAN 311-2013. CCFA48 also noted that Section 1 of CODEX STAN 311-2013 defines smoked fish products that are not within the scope of the standard. As such CCFA48 revised Note 22 to read as "For use in non-standardized smoked fish products only, as defined in Section 1 of the Standard for Smoked Fish, Smoke-flavoured Fish and Smoke-dried Fish (CODEX STAN 311-2013)", and tasked the eWG on the GSFA to request information on the use of food additives with Note 22 in non-standardized products as defined in CODEX STAN 311-2013.

The Chair requested that the WG discuss the scope of non-standardized products as defined in Section 1 of CODEX STAN 311-2013 and the descriptor for food category 09.2.5. The WG noted the inclusion of smoked fish pastes in the descriptor for food category 09.2.5, and concluded that smoked fish pastes are the only non-standardized product defined in Section 1 of CODEX STAN 311-2013 that falls within the descriptor of food category 09.2.5.

Based upon the agreement of the WG that smoked fish pastes were not covered by CODEX STAN 311-2013, the Chair recommended that Note 22 be revised to read as “For use in smoked fish pastes only” and the WG agreed to the proposal.

Recommendation 8

The WG recommends that CCFA49 revise Note 22 to read as “For use in smoked fish pastes only”.

The WG then discussed the complied recommendations in CX/FA 17/49/7 Appendix 4 on the draft and proposed draft provisions, as well as existing adopted provisions in food category 09.2.5 with Note 22 to determine if information had been provided that these food additives are used in smoked fish pastes. The Chair proposed that those provisions for which no information had been provided for the use in smoked fish pastes should be discontinued or revoked, whereas those provisions for which information had been provided should be revised to include Note XS311 and circulated for comments. The WG agreed to the proposal.

Recommendation 9

The WG recommends that CCFA49 discontinue work on the draft and proposed draft provisions in food category 09.2.5, as contained in Annex 2 Part B.

Recommendation 10

The WG recommends that CCFA49 hold the draft and proposed draft provisions for food additives in food category 09.2.5 at their current steps as listed in Annex 3 Part A and circulate for comment on the use of these food additives in smoked fish pastes.

Recommendation 11

The WG recommends that CCFA49 revoke the provision for Indigotine (Indigo carmine) (INS 132) in food category 09.2.5, as listed in Annex 4 Part A.

During the discussion, it was also noted that certain adopted and draft and proposed draft provisions with Note 22 associated with them were for food additives that were listed in CODEX STAN 311-2013 prior to alignment by CCFA48. The Chair proposed that Note 22 be removed and a new note “*For use only in smoked fish and smoke-flavoured fish products conforming to the Standard for Smoked Fish, Smoked-flavoured fish, and Smoke-dried fish (CODEX STAN 311-2013)*” allowing use in products conforming to CODEX STAN 311-2013 only be added to those provisions and the provisions revised or adopted as appropriate.

Recommendation 12

The WG recommends that CCFA49 adopt the draft and proposed draft provisions at Step 8 or Step 5/8 in food category 09.2.5, as contained in Annex 1 Part C.

The WG also recommends that CCFA49 revise adopted provisions in food category 09.2.5, as indicated in Annex 1 Part C.

FOOD ADDITIVE PROVISIONS PROPOSED AND ADOPTED IN TABLES 1 AND 2 IN THE RENAMED FOOD CATEGORIES 01.1, 01.1.1, 01.1.3 AND 01.1.4 (CX/FA 17/49/7 APPENDIX 5, FA49/CRD 7, FA49/CRD 12, FA49/CRD 13)

The Chair noted that CCFA48 revised the structure, title and descriptor of food category 01.1 (*Fluid milk and milk products*) and its subcategories. CCFA48 also considered that the scope of the revised food category 01.1 and its subcategories 01.1.1 (*Fluid milk (plain)*), 01.1.3 (*Fluid buttermilk (plain)*), and 01.1.4 (*Flavoured fluid milk drinks*) had not substantially changed from the scope of the corresponding historical food categories, and therefore determined that it was not necessary to revoke and/or discontinue the provisions in the historical food categories, but rather to place those provisions in the corresponding revised food categories. CCFA48 also requested that the eWG on the GSFA consider these food additives to verify their appropriateness in the revised food categories.

The WG discussed information provided on the food additive provisions both adopted and in the step process in the revised food category 01.1 and its subcategories 01.1.1, 01.1.3 and 01.1.4 to verify their appropriateness. The WG considered the comments on the proposed and adopted provisions in Tables 1 and 2 provision by provision based upon a consensus approach taking into account alignment with corresponding commodity standards.

During the discussion on the provision for Carob bean gum (INS 410) in food category 01.1.1 several member countries raised concerns that its function as thickener may change the character of the products conforming to this food category. It was also noted that phosphates and citrates could be used as stabilizers in the products conforming to 01.1.1; therefore, the technological need for using other stabilizers is not justified. The WG agreed to keep all provisions for food additives with “stabilizer” function in food category 01.1.1 on hold at their current steps and circulate for comments on the technological need for the specific food additives used in certain types of food products and the use levels necessary for use as stabilizers.

During the discussion of the general use of Trisodium citrate (INS 331(iii)) in UHT and sterilized products conforming to food category 01.1.1, one member organization indicated that the use of Trisodium citrate (INS 331(iii)) in the food category should have a numeric use level. It was also discussed that the normal practice of this Committee is to assign a maximum use level of GMP for the food additives, such as Trisodium citrate (INS 331(iii)) that have a JECFA ADI of “not specified”. In instances where numeric use levels were utilized for food additives with a JECFA ADI of “not specified”, the technological justification for a numeric use level should be provided. The member organization agreed to the Chair’s request to provide information on why a numeric use level is necessary at the Plenary. This proposal was made in order to provide time for a response.

During the discussion on the provision for Advantame (INS 969) in food category 01.1.4, the adoption of this provision with Note 145 “Restriction for use in energy reduced or no added sugar products only” was proposed. However, it was also discussed that Advantame (INS 969) is utilized in products within the scope of food category 01.1.4 for which Note 145 would not apply. Recognizing divergent views on such a limitation the WG agreed with the Chair’s proposal to hold the provision at the current step.

During the WG discussion of the provisions in food category 01.1.4, one observer stated that there were specific food additives listed in the corresponding commodity standards with no provisions in food category 01.1.4. The Chair noted that the alignment work for dairy products will be carried out by the alignment WG at a later date.

Also, during the discussion of provisions in food category 01.1.4, one member organization noted that, due to the low ADI for Canthaxanthin (INS 161g), the maximum use level for Canthaxanthin (INS 161g) in food category 01.1.4 may raise safety concerns. In addition, one Codex member country expressed strong concern that the use of Nisin (INS 234) in food category 01.1.4 may cause antimicrobial resistance.

Recommendation 13

The WG recommends that CCFA49 adopt the draft and proposed draft provisions at Step 8 or Step 5/8 in food categories 01.1.1 and 01.1.4, as listed in Annex 1 Part D, and include them in the GSFA.

The WG also recommends that CCFA49 revise adopted provisions in food categories 01.1.3 and 01.1.4, as indicated in Annex 1 Part D.

Recommendation 14

The WG recommends that CCFA49 hold the draft and proposed draft provisions for food additives in food category 01.1.1 at their current steps as listed in Annex 3 Part B and those provisions be circulated for comments on the technological need for the specific food additives used in certain types of food products and the use levels necessary for use as stabilizers.

The WG recommends that CCFA49 hold the draft provision for Advantame (INS 969) in food category 01.1.4, as listed in Annex 6 Part B.

Recommendation 15

The WG recommends that CCFA49 discontinue work on the draft and proposed draft provisions in food categories 01.1, 01.1.1, 01.1.3 and 01.1.4, as contained in Annex 2 Part C.

Recommendation 16

The WG recommends that CCFA49 revoke the provisions in food categories 01.1.4, as contained in Annex 4 Part B.

THE USE LEVELS FOR ADIPIC ACID (INS 355) IN VARIOUS FOOD CATEGORIES (REPLIES TO CL 2016/9-FA) (CX/FA 17/49/8, FA49/CRD 12)

To provide background information on this Agenda item the Chair noted that CCFA48's WG agreed to hold all pending provisions for the use of Adipates (INS 355, 359), with the exception of provisions in food categories with an adopted provision for Adipates (INS 355, 359) in a corresponding commodity standard. It was also noted that Table 1 of the GSFA contains only Adipic acid (INS 355) under the group heading of Adipates (INS 355, 359). CCFA48 issued a CL requesting use level information for Adipic acid (INS 355)

be provided to the JECFA Secretariat for the purposes of exposure assessment. CCFA48 also noted that if information was not provided for those provisions for Adipic acid (INS 355) currently in the step process, they would be discontinued. The replies to that circular letter were compiled in CX/FA 17/49/8 and FA/CRD 12.

The Chair presented the list of food categories in which data for Adipic acid (INS 355) had been received. During the discussion it was noted that, for provisions for the use of Adipic acid (INS 355) in food categories 05.4 (*Decorations (e.g. for fine bakery wares), toppings (non-fruit), and sweet sauces*) and 06.5 (*Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)*), information was only provided by one member organization. It was proposed, and the WG agreed, to revise these provisions to comport with the use level provided by the member organization. Also during the discussion the Codex Secretariat indicated that additional data for the use of Adipic acid (INS 355) in food categories can be submitted to JECFA for an exposure assessment when there is a call for data.

During the discussion it was noted that information on use levels for Adipic acid (INS 355) was not provided for several parent food categories, and was only provided for some, but not all, corresponding subcategories.

It was also noted that information had been provided for the use of Adipic acid (INS 355) in food categories for which there is no corresponding provision for Adipates (INS 355, 359) in the GSFA. It was discussed that proposals for new provisions for the use of Adipates (INS 355, 359) in those categories could be submitted in response to the CL requesting proposals for new provisions and/or revision of adopted provisions.

Recommendation 17

The WG recommends that CCFA49 hold provisions in the subcategories for which data was not received from the parent categories.

Recommendation 18

The WG recommends that CCFA49 discontinue provisions in the food categories for which no data has been received, as listed in Annex 2 Part D.

PROPOSALS FOR NEW AND/OR REVISION OF FOOD ADDITIVE PROVISIONS (REPLIES TO CL 2016/8-FA) (CX/FA 17/49/9, FA49/CRD 7, FA49/CRD 12)

The Chair introduced discussion on this Agenda item by noting that the working document is a compilation of replies to the circular letter requesting proposals for the inclusion of new, or revision of adopted provisions, in the GSFA. The Chair also noted that the circular letter requests that replies be provided in the structure of the form provided with the circular letter, which requests information as per the requirements for consideration of entry of new provisions into the GSFA as defined in the Codex Procedural Manual. The Chair requested that comments on the agenda item be limited as much as possible to a consensus as to whether or not responsive information had been provided for each of the required sections of the form. The Chair also noted that, if the WG reached a decision that the information

provided for a new provision was responsive, the proposal would be that the provision be entered into the GSFA at Step 2 and circulated for comment at a later date.

During the discussion it was noted several times that multiple proposals for provisions for the same food additive in the same food category had been submitted. The Chair proposed and the WG agreed to only discuss the proposal with the higher use level. The Chair also noted that multiple responses to CL 2016/8-FA had been submitted after the deadline specified in the CL. The Codex Secretariat noted that for CCFA50 the deadline for responses to the CL will be extended, but that responses submitted after the deadline will not be accepted.

Recommendation 19

The WG recommends that CCFA49 include the proposed new provisions contained in Annex 5 in the GSFA at Step 2.

Annex 1: Draft and Proposed Draft Food Additive Provisions (for adoption at Step 8 and 5/8)

Annex 2: Discontinuation of work on draft and proposed draft food additive provisions

Annex 3: Provisions included under Agenda Item 5(a) held to circulate for comments

Annex 4: Provisions revoked from the GSFA

Annex 5: New proposed draft provisions for inclusion in the GSFA at Step 2

Annex 6: Provisions on hold from Agenda Item 5(a)

Annex 7: Proposal to a revised approach to listing corresponding commodity standards in Table 3

Annex 1. Part A

**Draft and Proposed Draft Food Additive Provisions
(for adoption at Step 8 and 5/8) ¹**

Part A: Provisions from Agenda Item 5a Appendix 1

Food Category No.	INS	Step	Year	Max Level	Comments
01.2.1.1		Fermented milks (plain), not heat-treated after fermentation			
Additive	INS	Step	Year	Max Level	Comments
PROPYLENE GLYCOL ALGINATE	405	5/8	2017	5000 mg/kg	234 & 235
01.2.1.2		Fermented milks (plain), heat-treated after fermentation			
Additive	INS	Step	Year	Max Level	Comments
PROPYLENE GLYCOL ALGINATE	405	8	2017	5000 mg/kg	234
01.3.2		Beverage whiteners			
Additive	INS	Step	Year	Max Level	Comments
TOCOPHEROLS	307a, b, c	5/8	2017	200 mg/kg	XS250 & XS252
01.4.4		Cream analogues			
Additive	INS	Step	Year	Max Level	Comments
TOCOPHEROLS	307a, b, c	8	2017	200 mg/kg	
01.6.1		Unripened cheese			
Additive	INS	Step	Year	Max Level	Comments
TOCOPHEROLS	307a, b, c	8	2017	200 mg/kg	168 & 351
01.6.2.3		Cheese powder (for reconstitution; e.g. for cheese sauces)			
Additive	INS	Step	Year	Max Level	Comments
TOCOPHEROLS	307a, b, c	5/8	2017	300 mg/kg	
04.1.2.7		Candied fruit			
Additive	INS	Step	Year	Max Level	Comments
TARTRATES	334, 335(ii), 337	8	2017	20000 mg/kg	45

¹ Provisions that are replacing or revising currently adopted provisions of the GSFA are grey highlighted.

Food Category No. 04.1.2.9 Fruit-based desserts, including fruit-flavoured water-based desserts

Additive	INS	Step	Year	Max Level	Comments
DIOCTYL SODIUM SULFOSUCCINATE	480	8	2017	15 mg/kg	NN1, NN2 & NN3

Food Category No. 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

Additive	INS	Step	Year	Max Level	Comments
PROPYLENE GLYCOL ALGINATE	405	8	2017	6000 mg/kg	XS38, XS260 & NN4

Food Category No. 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

Additive	INS	Step	Year	Max Level	Comments
TARTRATES	334, 335(ii), 337	8	2017	1300 mg/kg	45, XS13, XS38, XS57, XS145, XS257R, XS259R & XS297

Food Category No. 04.2.2.5 Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)

Additive	INS	Step	Year	Max Level	Comments
TOCOPHEROLS	307a, b, c	8	2017	300 mg/kg	XS57

Food Category No. 05.1.2 Cocoa mixes (syrops)

Additive	INS	Step	Year	Max Level	Comments
PROPYLENE GLYCOL ALGINATE	405	5/8	2017	10000 mg/kg	
SUCROGLYCERIDES	474	5/8	2017	10000 mg/kg	348
SUCROSE ESTERS OF FATTY ACIDS	473	5/8	2017	10000 mg/kg	348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	5/8	2017	10000 mg/kg	348

Food Category No. 05.1.3 Cocoa-based spreads, including fillings

Additive	INS	Step	Year	Max Level	Comments
PROPYLENE GLYCOL	1520	5/8	2017	1000 mg/kg	XS86
PROPYLENE GLYCOL ALGINATE	405	5/8	2017	10000 mg/kg	XS86

Food Category No. 05.1.3 Cocoa-based spreads, including fillings

Additive	INS	Step	Year	Max Level	Comments
SORBITAN ESTERS OF FATTY ACIDS	491-495	5/8	2017	10000 mg/kg	XS86
SUCROGLYCERIDES	474	5/8	2017	10000 mg/kg	348
SUCROSE ESTERS OF FATTY ACIDS	473	5/8	2017	10000 mg/kg	348 & XS86
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	5/8	2017	10000 mg/kg	348
TARTRATES	334, 335(ii), 337	5/8	2017	2000 mg/kg	45 & XS86
TOCOPHEROLS	307a, b, c	8	2017	100 mg/kg	15 & XS86

Food Category No. 05.1.5 Imitation chocolate, chocolate substitute products

Additive	INS	Step	Year	Max Level	Comments
SORBITAN ESTERS OF FATTY ACIDS	491-495	5/8	2017	10000 mg/kg	

Food Category No. 05.2 Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4

Additive	INS	Step	Year	Max Level	Comments
ETHYL MALTOL	637	8	2017	1000 mg/kg	XS309R
MALTOL	636	8	2017	200 mg/kg	XS309R

Food Category No. 05.2.1 Hard candy

Additive	INS	Step	Year	Max Level	Comments
PROPYLENE GLYCOL	1520	5/8	2017	5300 mg/kg	
SORBITAN ESTERS OF FATTY ACIDS	491-495	5/8	2017	10000 mg/kg	

Food Category No. 05.2.2 Soft candy

Additive	INS	Step	Year	Max Level	Comments
PROPYLENE GLYCOL	1520	5/8	2017	4500 mg/kg	XS309R
SORBITAN ESTERS OF FATTY ACIDS	491-495	5/8	2017	10000 mg/kg	XS309R

Food Category No. 05.2.3 Nougats and marzipans

Additive	INS	Step	Year	Max Level	Comments
PROPYLENE GLYCOL	1520	5/8	2017	1000 mg/kg	
SORBITAN ESTERS OF FATTY ACIDS	491-495	5/8	2017	10000 mg/kg	

Food Category No. 05.3 Chewing gum

Additive	INS	Step	Year	Max Level	Comments
ETHYL MALTOL	637	8	2017	1000 mg/kg	
MALTOL	636	8	2017	200 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	8	2017	500 mg/kg	
POLYOXYETHYLENE STEARATES	430, 431	8	2017	200 mg/kg	
PROPYLENE GLYCOL	1520	8	2017	20000 mg/kg	

Food Category No. 05.4 Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces

Additive	INS	Step	Year	Max Level	Comments
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2017r	5000 mg/kg	348 & NN5

Food Category No. 06.2.2 Starches

Additive	INS	Step	Year	Max Level	Comments
TARTRATES	334, 335(ii), 337	5/8	2017	2000 mg/kg	45

Food Category No. 06.8.1 Soybean-based beverages

Additive	INS	Step	Year	Max Level	Comments
SUCROGLYCERIDES	474	5/8	2017	20000 mg/kg	348
SUCROSE ESTERS OF FATTY ACIDS	473	5/8	2017	20000 mg/kg	348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	5/8	2017	20000 mg/kg	348

Food Category No. 07.1 Bread and ordinary bakery wares

Additive	INS	Step	Year	Max Level	Comments
SODIUM DIACETATE	262(ii)	5/8	2017	4000 mg/kg	
SUCROGLYCERIDES	474	5/8	2017	3000 mg/kg	348
SUCROSE ESTERS OF FATTY ACIDS	473	5/8	2017	3000 mg/kg	348
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	5/8	2017	3000 mg/kg	348
TARTRATES	334, 335(ii), 337	5/8	2017	4000 mg/kg	45 & NN6

Food Category No. 07.1.1 Breads and rolls

Additive	INS	Step	Year	Max Level	Comments
SORBITAN ESTERS OF FATTY ACIDS	491-495	8	2017	3000 mg/kg	

Food Category No. 07.1.1.1 Yeast-leavened breads and specialty breads

Additive	INS	Step	Year	Max Level	Comments
PROPYLENE GLYCOL ALGINATE	405	5/8	2017	4000 mg/kg	
STEAROYL LACTYLATES	481(i), 482(i)	5/8	2017	3000 mg/kg	NN6

Food Category No. 07.1.2 Crackers, excluding sweet crackers

Additive	INS	Step	Year	Max Level	Comments
PROPYLENE GLYCOL ALGINATE	405	5/8	2017	2000 mg/kg	
TOCOPHEROLS	307a, b, c	5/8	2017	200 mg/kg	

Food Category No. 07.1.5 Steamed breads and buns

Additive	INS	Step	Year	Max Level	Comments
PROPYLENE GLYCOL ALGINATE	405	5/8	2017	500 mg/kg	

Food Category No. 07.1.6 Mixes for bread and ordinary bakery wares

Additive	INS	Step	Year	Max Level	Comments
PROPYLENE GLYCOL ALGINATE	405	5/8	2017	20000 mg/kg	11
TOCOPHEROLS	307a, b, c	5/8	2017	100 mg/kg	

Food Category No. 07.2.1 Cakes, cookies and pies (e.g. fruit-filled or custard types)

Additive	INS	Step	Year	Max Level	Comments
PROPYLENE GLYCOL ALGINATE	405	5/8	2017	3000 mg/kg	
TOCOPHEROLS	307a, b, c	5/8	2017	200 mg/kg	NN7

Food Category No. 07.2.2 Other fine bakery products (e.g. doughnuts, sweet rolls, scones, and muffins)

Additive	INS	Step	Year	Max Level	Comments
PROPYLENE GLYCOL ALGINATE	405	5/8	2017	2000 mg/kg	
TARTRATES	334, 335(ii), 337	5/8	2017	5000 mg/kg	45
TOCOPHEROLS	307a, b, c	5/8	2017	200 mg/kg	

Food Category No. 07.2.3 Mixes for fine bakery wares (e.g. cakes, pancakes)

Additive	INS	Step	Year	Max Level	Comments
PROPYLENE GLYCOL ALGINATE	405	5/8	2017	10000 mg/kg	11
TARTRATES	334, 335(ii), 337	5/8	2017	8000 mg/kg	11 & 45
TOCOPHEROLS	307a, b, c	5/8	2017	200 mg/kg	11

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

Additive	INS	Step	Year	Max Level	Comments
TOCOPHEROLS	307a, b, c	8	2017	300 mg/kg	15 & 281

Food Category No. 08.3.1 Non-heat treated processed comminuted meat, poultry, and game products

Additive	INS	Step	Year	Max Level	Comments
TARTRATES	334, 335(ii), 337	5/8	2017	500 mg/kg	45

Food Category No. 08.3.2 Heat-treated processed comminuted meat, poultry, and game products

Additive	INS	Step	Year	Max Level	Comments
TARTRATES	334, 335(ii), 337	5/8	2017	500 mg/kg	45, XS88, XS89 & XS98

Food Category No. 08.3.3 Frozen processed comminuted meat, poultry, and game products

Additive	INS	Step	Year	Max Level	Comments
TARTRATES	334, 335(ii), 337	5/8	2017	500 mg/kg	45

Food Category No. 08.4 Edible casings (e.g. sausage casings)

Additive	INS	Step	Year	Max Level	Comments
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	5/8	2017	5000 mg/kg	365
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	5/8	2017	5000 mg/kg	365
TARTRATES	334, 335(ii), 337	5/8	2017	2000 mg/kg	45 & 365

Notes to the General Standard for Food Additives

Note 11	On the flour basis.
Note 45	As tartaric acid.
Note 168	Singly or in combination: d-alpha-tocopherol (INS 307a), tocopherol concentrate, mixed (INS 307b) and dl-alpha-tocopherol (INS 307c).
Note 234	For use as a stabilizer or thickener only.
Note 235	For use in reconstituted and recombined products only.
Note 281	For use in fresh minced meat which contains other ingredients apart from comminuted meat only.
Note 348	Singly or in combination: Sucrose esters of fatty acids (INS 473), sucrose oligoesters, type I and type II (INS 473a) and sucroglycerides (INS 474).
Note 351	Only for use in products conforming to the Standard for Cream Cheese (CODEX STAN 275-1973).
Note 364	Singly or in combination.
Note 365	On a casings basis.
Note XS13	Excluding products conforming to the Standard for Preserved Tomatoes (CODEX STAN 13-1981).
Note XS38	Excluding products conforming to the General Standard for Edible Fungi and Fungus Products (CODEX STAN 38-1981).
Note XS57	Excluding products conforming to the Standard for Processed Tomato Concentrates (CODEX STAN 57-1981).
Note XS86	Excluding products conforming to the Standard for Cocoa Butter (CODEX STAN 86-1981).
Note XS88	Excluding products conforming to the Standard for Corned Beef (CODEX STAN 88-1981).
Note XS89	Excluding products conforming to Standard for Luncheon Meat (CODEX STAN 89-1981).
Note XS98	Excluding products conforming to the Standard for Cooked Cured Chopped Meat (CODEX STAN 98-1981).
Note XS145	Excluding products conforming to the Standard for Canned Chestnuts and Canned Chestnut Puree (CODEX STAN 145-1985).
Note XS250	Excluding products conforming to the Standard for a Blend of Evaporated Skimmed Milk and Vegetable Fat (CODEX STAN 250-2006).
Note XS252	Excluding products conforming to the Standard for a Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat (CODEX STAN 252-2006).
Note XS257R	Excluding products conforming to the Codex Regional Standard for Canned Humus with Tehena (CODEX STAN 257R-2007).
Note XS259R	Excluding products conforming to the Codex Regional Standard for Tehena (CODEX STAN 259R-2007).
Note XS260	Excluding products conforming to the Standard for Pickled Fruits and Vegetables (CODEX STAN 260-2007).
Note XS297	Excluding products conforming to the Standard for Certain Canned Vegetables (CODEX STAN 297-2009).
Note XS309R	Excluding products conforming to the Codex Regional Standard for Halawa Tehenia (CODEX STAN 309R-211).
Note NN1	For use in gelatin powder only.
Note NN2	On a gelatin powder basis.
Note NN3	As a humectant for wetting of fumaric acid (INS 297).
Note NN4	Except for use in the Standard for Pickled Cucumbers (Cucumber Pickles) (CODEX STAN 115-1981) at 500 mg/kg, singly or in combination with other emulsifiers.
Note NN5	Except for use at 20000 mg/kg in powdered sugar for fine bakery wares.
Note NN6	Excluding bread prepared solely with wheat flour, water, yeast or leaven, and salt.
Note NN7	Except for use at 500 mg/kg in products containing nut paste.

Annex 1. Part B. Section 1 (Revisions to Tables 1 and 2)

**Revisions to Adopted Provisions
(for adoption at Step 8)**

Part B: Provisions from Agenda Item 5a Appendix 2

Food Category No. 05.1.4		Cocoa and chocolate products			
Additive	INS	Step	Year	Max Level	Comments
ALITAME	956	8	2017r	300 mg/kg	161 & XS87
ASPARTAME	951	8	2017r	3000 mg/kg	C, 161 & 191
BUTYLATED HYDROXYANISOLE	320	8	2017r	200 mg/kg	15, 130 & 303
BUTYLATED HYDROXYTOLUENE	321	8	2017r	200 mg/kg	15, 130 & 303
CARNAUBA WAX	903	8	2017r	5000 mg/kg	3 & XS87
CASTOR OIL	1503	8	2017r	350 mg/kg	XS87
NEOTAME	961	8	2017r	80 mg/kg	161 & XS87
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	8	2017r	800 mg/kg	161 & XS87
TERTIARY BUTYLHYDROQUINONE	319	8	2017r	200 mg/kg	15, 130 & 303
Food Category No. 05.2		Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4			
Additive	INS	Step	Year	Max Level	Comments
ALITAME	956	8	2017r	300 mg/kg	161 & XS309R
ALLURA RED AC	129	8	2017r	300 mg/kg	XS309R
BEESWAX	901	8	2017r	GMP	3 & XS309R
BENZOATES	210-213	8	2017r	1500 mg/kg	13 & XS309R
BRILLIANT BLUE FCF	133	8	2017r	300 mg/kg	XS309R
BUTYLATED HYDROXYANISOLE	320	8	2017r	200 mg/kg	15, 130 & XS309R
BUTYLATED HYDROXYTOLUENE	321	8	2017r	200 mg/kg	15, 130 & XS309R
CANDELILLA WAX	902	8	2017r	GMP	3 & XS309R
CARAMEL III - AMMONIA CARAMEL	150c	8	2017r	50000 mg/kg	XS309R
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	8	2017r	50000 mg/kg	XS309R
CARMINES	120	8	2017r	300 mg/kg	XS309R

Food Category No. 05.2**Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4**

Additive	INS	Step	Year	Max Level	Comments
CARNAUBA WAX	903	8	2017r	5000 mg/kg	3 & XS309R
CAROTENES, BETA-, VEGETABLE	160a(ii)	8	2017r	500 mg/kg	XS309R
CAROTENOIDS	160a(i),a(iii),e,f	8	2017r	100 mg/kg	XS309R
CASTOR OIL	1503	8	2017r	500 mg/kg	XS309R
CYCLAMATES	952(i), (ii), (iv)	8	2017r	500 mg/kg	17, 156, 161 & XS309R
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	8	2017r	10000 mg/kg	XS309R
FAST GREEN FCF	143	8	2017r	100 mg/kg	XS309R
HYDROXYBENZOATES, PARA-INDIGOTINE (INDIGO CARMINE)	214, 218	8	2017r	1000 mg/kg	27 & XS309R
INDIGOTINE (INDIGO CARMINE)	132	8	2017r	300 mg/kg	XS309R
IRON OXIDES	172(i)-(iii)	8	2017r	200 mg/kg	XS309R
MICROCRYSTALLINE WAX	905c(i)	8	2017r	GMP	3 & XS309R
MINERAL OIL, HIGH VISCOSITY	905d	8	2017r	2000 mg/kg	3 & XS309R
NEOTAME	961	8	2017r	330 mg/kg	158, 161 & XS309R
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	8	2017r	2200 mg/kg	33 & XS309R
POLYDIMETHYLSILOXANE	900a	8	2017r	10 mg/kg	XS309R
POLYSORBATES	432-436	8	2017r	1000 mg/kg	XS309R
PONCEAU 4R (COCHINEAL RED A)	124	8	2017r	300 mg/kg	161 & XS309R
PROPYL GALLATE	310	8	2017r	200 mg/kg	15, 130 & XS309R
PROPYLENE GLYCOL ALGINATE	405	8	2017r	5000 mg/kg	XS309R
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	8	2017r	5000 mg/kg	XS309R
RIBOFLAVINS	101(i),(ii), (iii)	8	2017r	1000 mg/kg	XS309R
SACCHARINS	954(i)-(iv)	8	2017r	500 mg/kg	161, 163 & XS309R
SHELLAC, BLEACHED	904	8	2017r	GMP	3 & XS309R
SORBATES	200-203	8	2017r	1500 mg/kg	42 & XS309R
STEVIOL GLYCOSIDES	960	8	2017r	700 mg/kg	26, 199 & XS309R
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	8	2017r	1800 mg/kg	161, 164 & XS309R
SUCROGLYCERIDES	474	8	2017r	5000 mg/kg	348 & XS309R
SUCROSE ESTERS OF FATTY ACIDS	473	8	2017r	5000 mg/kg	348 & XS309R

Food Category No. 05.2**Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4**

Additive	INS	Step	Year	Max Level	Comments
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2017r	5000 mg/kg	348 & XS309R
SUNSET YELLOW FCF	110	8	2017r	300 mg/kg	161 & XS309R
TERTIARY BUTYLHYDROQUINONE	319	8	2017r	200 mg/kg	15, 130 & XS309R

Food Category No. 05.2.2**Soft candy**

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	8	2017r	1000 mg/kg	157, 161, 188 & XS309R
ASPARTAME	951	8	2017r	3000 mg/kg	161, 148 & XS309R
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	8	2017r	100 mg/kg	XS309R
GRAPE SKIN EXTRACT	163(ii)	8	2017r	1700 mg/kg	181 & XS309R

Notes to the General Standard for Food Additives

Note 3	For use in surface treatment only.
Note 15	On the fat or oil basis.
Note 26	As steviol equivalents.
Note 33	As phosphorus.
Note 42	As sorbic acid.
Note 130	Singly or in combination: butylated hydroxyanisole (INS 320), butylated hydroxytoluene (INS 321), tertiary butylated hydroquinone (INS 319), and propyl gallate (INS 310).
Note 148	Except for use in microsweets and breath freshening mints at 10 000 mg/kg.
Note 157	Except for use in microsweets and breath freshening mints at 2 000 mg/kg.
Note 158	Except for use in microsweets and breath freshening mints at 1 000 mg/kg.
Note 161	Subject to national legislation of the importing country aimed, in particular, at consistency with Section 3.2 of the Preamble.
Note 163	Except for use in microsweets and breath freshening mints at 3 000 mg/kg.
Note 164	Except for use in microsweets and breath freshening mints at 30 000 mg/kg.
Note 181	As anthocyanin.
Note 188	If used in combination with aspartame-acesulfame salt (INS 962), the combined maximum use level, expressed as acesulfame potassium, should not exceed this level.
Note 199	Except for use in microsweets and breath freshening mints at 6 000 mg/kg as steviol equivalents.
Note 348	Singly or in combination: Sucrose esters of fatty acids (INS 473), sucrose oligoesters, type I and type II (INS 473a) and sucroglycerides (INS 474).
Note XS309R	Excluding products conforming to the Codex Regional Standard for Halawa Tehenia (CODEX STAN 309R-211).

Annex 1, Part B, Section 2. (Changes to Table 3)

INS No.	Additive	INS Functional Class	Step	Year Adopted	Acceptable, including foods conforming to the following commodity standards
260	ACETIC ACID (GLACIAL)	<u>Acidity regulator</u> , Preservative	8	1999	CS117-1981, CS309R-2011
472a	ACETIC AND FATTY ACID ESTERS OF GLYCEROL	<u>Emulsifier</u> , Sequestrant, Stabilizer	8	1999	CS117-1981, CS309R-2011
1422	ACETYLATED DISTARCH ADIPATE	Emulsifier, Stabilizer, Thickener	8	1999	CS117-1981, CS309R-2011
1414	ACETYLATED DISTARCH PHOSPHATE	Emulsifier, Stabilizer, Thickener	8	1999	CS117-1981, CS309R-2011
1451	ACETYLATED OXIDIZED STARCH	Emulsifier, Stabilizer, Thickener	8	2005	CS117-1981, CS309R-2011
1401	ACID-TREATED STARCH	Emulsifier, Stabilizer, Thickener	8	1999	CS105-1981, CS117-1981, CS309R-2011
406	AGAR	Bulking agent, Carrier, <u>Emulsifier</u> , Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	8	1999	CS96-1981, CS97-1981, CS117-1981, CS309R-2011
400	ALGINIC ACID	Bulking agent, Carrier, <u>Emulsifier</u> , Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant,	8	1999	CS105-1981, CS117-1981, CS309R-2011

INS No.	Additive	INS Functional Class	Step	Year Adopted	Acceptable, including foods conforming to the following commodity standards
		Stabilizer, Thickener			
1402	ALKALINE TREATED STARCH	<u>Emulsifier</u> , Stabilizer, Thickener	8	1999	CS105-1981, CS117-1981, CS309R-2011
403	AMMONIUM ALGINATE	Bulking agent, Carrier, <u>Emulsifier</u> , Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	8	1999	CS117-1981, CS309R-2011
503(i)	AMMONIUM CARBONATE	<u>Acidity regulator</u> , Raising agent	8	1999	CS87-1981, CS105-1981, CS117-1981, CS141-1983, CS309R-2011
503ii	AMMONIUM HYDROGEN CARBONATE	Acidity regulator, Raising agent	8	1999	CS87-1981, CS105-1981, CS117-1981, CS141-1983, CS309R-2011
527	AMMONIUM HYDROXIDE	Acidity regulator	8	1999	CS87-1981, CS105-1981, CS117-1981, CS141-1983, CS309R-2011
300	ASCORBIC ACID, L-	Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant	8	1999	CS 88-1981, CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS117-1981, CS309R-2011
1403	BLEACHED STARCH	<u>Emulsifier</u> , Stabilizer, Thickener	8	1999	CS105-1981, CS117-1981, CS309R-2011
263	CALCIUM ACETATE	<u>Acidity regulator</u> , Preservative, Stabilizer	8	1999	CS117-1981, CS309R-2011

INS No.	Additive	INS Functional Class	Step	Year Adopted	Acceptable, including foods conforming to the following commodity standards
170i	CALCIUM CARBONATE	<u>Acidity regulator</u> , Anticaking agent, Colour, Firming agent, Flour treatment agent, Stabilizer	8	1999	CS87-1981, CS105-1981, CS117-1981 (anticaking agents in dehydrated products only), CS141-1983, CS309R-2011
578	CALCIUM GLUCONATE	<u>Acidity regulator</u> , Firming agent, Sequestrant	8	1999	CS117-1981, CS309R-2011
526	CALCIUM HYDROXIDE	Acidity regulator, Firming agent	8	1999	CS87-1981, CS105-1981, CS117-1981, CS141-1983, CS309R-2011
327	CALCIUM LACTATE	Acidity Regulator, Emulsifying Salt, Flour treatment agent, Firming agent, Thickener	8	1999	CS117-1981, CS309R-2011
352(ii)	CALCIUM MALATE, DL-	Acidity regulator	8	1999	CS117-1981, CS309R-2011
529	CALCIUM OXIDE	Acidity regulator, Flour treatment agent	8	1999	CS117-1981, CS309R-2011
516	CALCIUM SULFATE	Acidity regulator, Firming agent, Flour treatment agent, Sequestrant, Stabilizer	8	1999	CS117-1981, CS309R-2011
410	CAROB BEAN GUM	Emulsifier, Stabilizer, Thickener	8	1999	CS105-1981, CS117-1981, CS309R-2011
407	CARRAGEENAN	Bulking agent, Carrier, <u>Emulsifier</u> , Gelling agent, Glazing agent,	8	1999	CS96-1981, CS97-1981, CS105-1981, CS117-1981, CS309R-2011

INS No.	Additive	INS Functional Class	Step	Year Adopted	Acceptable, including foods conforming to the following commodity standards
		Humectant, Stabilizer, Thickener			
427	CASSIA GUM	<u>Emulsifier</u> , Gelling agent, Stabilizer, Thickener	8	2012	CS117-1981, CS309R-2011
330	CITRIC ACID	<u>Acidity regulator</u> , Antioxidant, Colour retention agent, Sequestrant	8	1999	CS87-1981, CS105-1981, CS117-1981, CS141-1983, CS309R-2011
472c	CITRIC AND FATTY ACID ESTERS OF GLYCEROL	Antioxidant, <u>Emulsifier</u> , Flour treatment agent, Sequestrant, Stabilizer	8	1999	CS117-1981, CS309R-2011
1400	DEXTRINS, ROASTED STARCH	Carrier, Emulsifier, Stabilizer, Thickener	8	1999	CS105-1981, CS117-1981, CS309R-2011
1412	DISTARCH PHOSPHATE	Emulsifier, Stabilizer, Thickener	8	1999	CS117-1981, CS309R-2011
467	ETHYL HYDROXYETHYL CELLULOSE	Emulsifier, Stabilizer, Thickener	8	1999	CS117-1981, CS309R-2011
297	FUMARIC ACID	Acidity regulator	8	1999	CS117-1981, CS309R-2011
418	GELLAN GUM	Stabilizer, Thickener	8	1999	CS105-1981, CS117-1981, CS309R-2011
575	GLUCONO DELTA-LACTONE	<u>Acidity regulator</u> , Raising agent, Stabilizer	8	1999	CS89-1981, CS98-1981, CS117-1981, CS309R-2011

INS No.	Additive	INS Functional Class	Step	Year Adopted	Acceptable, including foods conforming to the following commodity standards
412	GUAR GUM	<u>Emulsifier</u> , Stabilizer, Thickener	8	1999	CS105-1981, CS117-1981, CS309R-2011
414	GUM ARABIC (ACACIA GUM)	Bulking agent, Carrier, <u>Emulsifier</u> , Glazing agent, Stabilizer, Thickener	8	1999	CS87-1981, CS105-1981, CS117-1981, CS309R-2011
507	HYDROCHLORIC ACID	Acidity regulator	8	1999	CS 98-1981 CS117-1981, CS309R-2011
463	HYDROXYPROPYL CELLULOSE	<u>Emulsifier</u> , Foaming agent, Glazing agent, Stabilizer, Thickener	8	1999	CS117-1981, CS309R-2011
1442	HYDROXYPROPYL DISTARCH PHOSPHATE	Anticaking agent, <u>Emulsifier</u> , Stabilizer, Thickener	8	1999	CS117-1981 (anticaking agents in dehydrated products only) , CS309R-2011
464	HYDROXYPROPYL METHYL CELLULOSE	Bulking agent, Emulsifier, Glazing agent, Stabilizer, Thickener	8	1999	CS117-1981, CS309R-2011
1440	HYDROXYPROPYL STARCH	Emulsifier, Stabilizer, Thickener	8	1999	CS117-1981, CS309R-2011
416	KARAYA GUM	Emulsifier, Stabilizer, Thickener	8	1999	CS105-1981, CS117-1981, CS309R-2011
425	KONJAC FLOUR	Carrier, <u>Emulsifier</u> , Gelling agent, Glazing agent, Humectant,	8	1999	CS117-1981, CS309R-2011

INS No.	Additive	INS Functional Class	Step	Year Adopted	Acceptable, including foods conforming to the following commodity standards
		Stabilizer, Thickener			
270	LACTIC ACID, L-, D- AND DL-	Acidity regulator	8	1999	CS117-1981, CS309R-2011
472b	LACTIC AND FATTY ACID ESTERS OF GLYCEROL	Emulsifier, Sequestrant, Stabilizer	8	1999	CS117-1981, CS309R-2011
966	LACTITOL	Emulsifier, Sweetener, Thickener	8	1999	CS87-1981, CS105-1981, CS117-1981, CS309R-2011
322(i)	LECITHIN	Antioxidant, <u>Emulsifier</u>	8	1999	CS87-1981, CS105-1981, CS117-1981, CS141-1983, CS309R-2011
504i	MAGNESIUM CARBONATE	<u>Acidity regulator</u> , Anticaking agent, Colour retention agent	8	1999	CS87-1981, CS105-1981, CS117-1981 (anticaking agents in dehydrated products only), CS141-1983, CS309R-2011
580	MAGNESIUM GLUCONATE	Acidity regulator, Firming agent, Flavour enhancer	8	1999	CS117-1981, CS309R-2011
528	MAGNESIUM HYDROXIDE	Acidity regulator, Colour retention agent	8	1999	CS87-1981, CS105-1981, CS117-1981, CS141-1983, CS309R-2011
504(ii)	MAGNESIUM HYDROXIDE CARBONATE	Acidity regulator, Anticaking agent, Carrier, Colour retention agent	8	1999	CS117-1981 (<i>anticaking agents in dehydrated products only</i>), CS309R-2011
329	MAGNESIUM LACTATE, DL-	Acidity regulator, Flour treatment agent	8	1999	CS117-1981, CS309R-2011

INS No.	Additive	INS Functional Class	Step	Year Adopted	Acceptable, including foods conforming to the following commodity standards
530	MAGNESIUM OXIDE	Anticaking agent, Acidity regulator	8	1999	CS87-1981, CS105-1981, CS117-1981 (anticaking agents in dehydrated products only), CS141-1983, CS309R-2011
470(ii i)	MAGNESIUM STEARATE	Anticaking agent, Emulsifier, Thickener	8	2016	CS117-1981 (anticaking agents in dehydrated products only), CS309R-2011
296	MALIC ACID, DL-	Acidity regulator	8	1999	CS117-1981, CS309R-2011
965(i)	MALTITOL	Bulking agent, <u>Emulsifier</u> , Humectant, Stabilizer, Sweetener, Thickener	8	1999	CS87-1981, CS105-1981, CS117-1981, CS309R-2011
965(ii)	MALTITOL SYRUP	Bulking agent, <u>Emulsifier</u> , Humectant, Stabilizer, Sweetener, Thickener	8	1999	CS87-1981, CS105-1981, CS117-1981, CS309R-2011
461	METHYL CELLULOSE	Bulking agent, Emulsifier, Glazing agent, Stabilizer, Thickener	8	1999	CS117-1981, CS309R-2011
465	METHYL ETHYL CELLULOSE	Emulsifier, Foaming agent, Stabilizer, Thickener	8	1999	CS117-1981, CS309R-2011
460(i)	MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	Anticaking agent, Bulking agent, Carrier, <u>Emulsifier</u> , Foaming agent, Glazing agent,	8	1999	CS105-1981, CS117-1981 (anticaking agents in dehydrated products only) , CS309R-2011

INS No.	Additive	INS Functional Class	Step	Year Adopted	Acceptable, including foods conforming to the following commodity standards
		Stabilizer, Thickener			
471	MONO- AND DI-GLYCERIDES OF FATTY ACIDS	Antifoaming agent, <u>Emulsifier</u> , Stabilizer	8	1999	CS87-1981, CS105-1981, CS117-1981, CS141-1983, CS309R-2011
1410	MONOSTARCH PHOSPHATE	Emulsifier, Stabilizer, Thickener	8	1999	CS117-1981, CS309R-2011
1404	OXIDIZED STARCH	Emulsifier, Stabilizer, Thickener	8	1999	CS105-1981, CS117-1981, CS309R-2011
440	PECTINS	Emulsifier, Gelling agent, Glazing agent, Stabilizer, Thickener	8	1999	CS87-1981, CS117-1981, CS309R-2011
1413	PHOSPHATED DISTARCH PHOSPHATE	Emulsifier, Stabilizer, Thickener	8	1999	CS117-1981, CS309R-2011
261i	POTASSIUM ACETATE	<u>Acidity regulator</u> , Preservative	8	1999	CS117-1981, CS309R-2011
402	POTASSIUM ALGINATE	Bulking agent, Carrier, <u>Emulsifier</u> , Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	8	1999	CS96-1981, CS97-1981, CS117-1981, CS309R-2011
501(i)	POTASSIUM CARBONATE	Acidity regulator, Stabilizer	8	1999	CS87-1981, CS105-1981, CS117-1981, CS141-1983, CS309R-2011

INS No.	Additive	INS Functional Class	Step	Year Adopted	Acceptable, including foods conforming to the following commodity standards
332(i)	POTASSIUM DIHYDROGEN CITRATE	Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer	8	1999	CS117-1981, CS309R-2011
577	POTASSIUM GLUCONATE	Acidity regulator, Sequestrant	8	1999	CS117-1981, CS309R-2011
501(ii)	POTASSIUM HYDROGEN CARBONATE	<u>Acidity regulator</u> , Raising agent, Stabilizer	8	1999	CS87-1981, CS105-1981, CS117-1981, CS141-1983, CS309R-2011
515(ii)	POTASSIUM HYDROGEN SULFATE	Acidity regulator	8	2014	CS117-1981, CS309R-2011
525	POTASSIUM HYDROXIDE	Acidity regulator	8	1999	CS87-1981, CS105-1981, CS117-1981, CS141-1983, CS309R-2011
326	POTASSIUM LACTATE	Acidity regulator, Antioxidant, Emulsifier, Humectant	8	1999	CS117-1981, CS309R-2011
515(i)	POTASSIUM SULFATE	Acidity regulator	8	1999	CS117-1981, CS309R-2011
460ii	POWDERED CELLULOSE	Anticaking agent, Bulking agent, <u>Emulsifier</u> , Glazing agent, Humectant, Stabilizer, Thickener	8	1999	CS105-1981, CS117-1981 (anticaking agents in dehydrated products only), CS309R-2011
407a	PROCESSED EUCHEUMA SEAWEED (PES)	Bulking agent, Carrier, <u>Emulsifier</u> , Gelling agent, Glazing agent, Humectant,	8	2001	CS117-1981, CS309R-2011

INS No.	Additive	INS Functional Class	Step	Year Adopted	Acceptable, including foods conforming to the following commodity standards
		Stabilizer, Thickener			
470i	SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	Anticaking agent, <u>Emulsifier</u> , Stabilizer	8	1999	CS117-1981 (anticaking agents in dehydrated products only) , CS309R-2011
470ii	SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	Anticaking agent, Emulsifier, Stabilizer	8	1999	CS117-1981 (anticaking agents in dehydrated products only) , CS309R-2011
262i	SODIUM ACETATE	<u>Acidity regulator</u> , Preservative, Sequestrant	8	1999	CS117-1981, CS309R-2011
401	SODIUM ALGINATE	Bulking agent, Carrier, <u>Emulsifier</u> , Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	8	1999	CS96-1981, CS97-1981, CS117-1981, CS309R-2011
500(i)	SODIUM CARBONATE	<u>Acidity regulator</u> , Anticaking agent, Raising agent, Stabilizer, Thickener	8	1999	CS87-1981, CS105-1981, CS117-1981 (anticaking agents in dehydrated products only), CS141-1983, CS309R-2011
466	SODIUM CARBOXYMETHYL CELLULOSE	Bulking agent, <u>Emulsifier</u> , Firming agent, Gelling agent,	8	1999	CS105-1981, CS117-1981, CS309R-2011

INS No.	Additive	INS Functional Class	Step	Year Adopted	Acceptable, including foods conforming to the following commodity standards
	(CELLULOSE GUM)	Glazing agent, Humectant, Stabilizer, Thickener			
331(i)	SODIUM DIHYDROGEN CITRATE	<u>Acidity regulator.</u> <u>Emulsifier,</u> Emulsifying salt, Sequestrant, Stabilizer	8	1999	CS89-1981, CS96-1981, CS97-1981, CS98-1981, CS117-1981, CS309R-2011
350(ii)	SODIUM DL-MALATE	Acidity regulator, Humectant	8	1999	CS117-1981, CS309R-2011, CS98-1981
365	SODIUM FUMARATES	Acidity regulator	8	1999	CS117-1981, CS309R-2011
500(ii)	SODIUM HYDROGEN CARBONATE	Acidity regulator, Anticaking agent, Raising agent, Stabilizer, Thickener	8	1999	CS87-1981, CS105-1981, CS117-1981 (anticaking agents in dehydrated products only), CS141-1983, CS309R-2011
350(i)	SODIUM HYDROGEN DL-MALATE	Acidity regulator, Humectant	8	1999	CS117-1981, CS309R-2011
514(ii)	SODIUM HYDROGEN SULFATE	Acidity regulator	8	2012	CS117-1981, CS309R-2011
524	SODIUM HYDROXIDE	Acidity regulator	8	1999	CS87-1981, CS105-1981, CS117-1981, CS141-1983, CS309R-2011
325	SODIUM LACTATE	Acidity regulator, Antioxidant, Bulking agent, Emulsifier, Emulsifying Salt, Humectant, Thickener	8	1999	CS117-1981, CS309R-2011

INS No.	Additive	INS Functional Class	Step	Year Adopted	Acceptable, including foods conforming to the following commodity standards
500(ii i)	SODIUM SESQUICARBONATE	Acidity regulator, Anticaking agent, Raising agent	8	1999	CS117-1981 (anticaking agents in dehydrated products only) , CS309R-2011
514(i)	SODIUM SULFATE	Acidity regulator	8	2001	CS117-1981, CS309R-2011
1420	STARCH ACETATE	Emulsifier, Stabilizer, Thickener	8	1999	CS117-1981, CS309R-2011
1450	STARCH SODIUM OCTENYL SUCCINATE	Emulsifier, Stabilizer, Thickener	8	1999	CS117-1981, CS309R-2011
1405	STARCHES, ENZYME TREATED	Emulsifier, Stabilizer, Thickener	8	1999	CS105-1981, CS117-1981, CS309R-2011
413	TRAGACANTH GUM	Emulsifier, Stabilizer, Thickener	8	1999	CS105-1981, CS117-1981, CS309R-2011
1518	TRIACETIN	Carrier, Emulsifier, Humectant	8	1999	CS117-1981, CS309R-2011
380	TRIAMMONIUM CITRATE	Acidity regulator	8	1999	CS117-1981, CS309R-2011
333(ii i)	TRICALCIUM CITRATE	Acidity regulator, Emulsifying salt, Firming agent, Sequestrant, Stabilizer	8	1999	CS117-1981, CS309R-2011
332(ii)	TRIPOTASSIUM CITRATE	Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer	8	1999	CS117-1981, CS309R-2011

INS No.	Additive	INS Functional Class	Step	Year Adopted	Acceptable, including foods conforming to the following commodity standards
331(ii i)	TRISODIUM CITRATE	Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer	8	1999	CS89-1981, CS96-1981, CS97-1981, CS98-1981, CS117-1981, CS309R-2011
415	XANTHAN GUM	Emulsifier, Foaming agent, Stabilizer, Thickener	8	1999	CS105-1981, CS117-1981, CS309R-2011
967	XYLITOL	Emulsifier, Humectant, Stabilizer, Sweetener, Thickener	8	1999	CS87-1981, CS105-1981, CS117-1981, CS309R-2011

Section 3. Revisions to References to Commodity Standards for GSFA Table 3 Additives

05.2.2	Soft candy
	Acidity regulators and emulsifiers listed in Table 3 are acceptable for use in foods conforming to this Standard.
Codex standard	<i>Standard for Halwa Tehenia (CODEX STAN 309R-2011)</i>

Annex 1. Part C

**Draft and Proposed Draft Food Additive Provisions
(for adoption at Step 8 and 5/8)¹**

Part C: Provisions from Agenda Item 5a Appendix 4

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

Additive	INS	Step	Year	Max Level	Comments
ALLURA RED AC	129	8	2017r	300 mg/kg	
SUNSET YELLOW FCF	110	8	2017r	100 mg/kg	NN
TARTRAZINE	102	8	2017	100 mg/kg	NN

Notes to the General Standard for Food Additives

Note NN For use only in smoked fish and smoke-flavoured fish products conforming to the Standard for Smoked Fish, Smoked-flavoured fish, and Smoke-dried fish (CODEX STAN 311-2013).

¹ Provisions that are replacing or revising currently adopted provisions of the GSFA are grey highlighted.

Annex 1. Part D

**Draft and Proposed Draft Food Additive Provisions
(for adoption at Step 8 and 5/8)¹**

Part D: Provisions from Agenda Item 5a Appendix 5

Food Category No. 01.1.1		Fluid milk (plain)			
Additive	INS	Step	Year	Max Level	Comments
NITROGEN	941	8	2017	GMP	59

Food Category No. 01.1.3		Fluid buttermilk (plain)			
Additive	INS	Step	Year	Max Level	Comments
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	8	2017r	1500 mg/kg	33, 227 & NN9

Food Category No. 01.1.4		Flavoured fluid milk drinks			
Additive	INS	Step	Year	Max Level	Comments
AMARANTH	123	8	2017	50 mg/kg	52
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2017	20 mg/kg	8 & 52
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2017	10 mg/kg	52 & 185
ASPARTAME	951	8	2017r	600 mg/kg	161, 191 & NN10
AZORUBINE (CARMOISINE)	122	8	2017	150 mg/kg	52
BRILLIANT BLACK (BLACK PN)	151	8	2017	150 mg/kg	52
BROWN HT	155	8	2017	150 mg/kg	52
CARAMEL II - SULFITE CARAMEL	150b	5/8	2017	2000 mg/kg	52 & NN11
CAROTENES, BETA-, VEGETABLE	160a(ii)	8	2017r	1000 mg/kg	52 & NN12
CAROTENOIDS	160a(i),a(iii),e,f	8	2017r	150 mg/kg	52 & NN13
CURCUMIN	100(i)	8	2017	150 mg/kg	52 & NN13
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	8	2017r	5000 mg/kg	NN10
GRAPE SKIN EXTRACT	163(ii)	8	2017r	100 mg/kg	52, 181 & NN13
INDIGOTINE (INDIGO CARMINE)	132	8	2017r	300 mg/kg	52 & NN13

¹ Provisions that are replacing or revising currently adopted provisions of the GSFA are grey highlighted.

Food Category No. 01.1.4 Flavoured fluid milk drinks

Additive	INS	Step	Year	Max Level	Comments
IRON OXIDES	172(i)-(iii)	8	2017r	20 mg/kg	52 & NN13
LUTEIN FROM TAGETES ERECTA	161b(i)	5/8	2017	100 mg/kg	52 & NN11
NISIN	234	5/8	2017	12.5 mg/kg	233 & NN14
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	8	2017r	1500 mg/kg	33, 364 & NN10
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2017	2000 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	5/8	2017	1300 mg/kg	XS243
QUINOLINE YELLOW	104	8	2017	10 mg/kg	52
SACCHARINS	954(i)-(iv)	8	2017r	80 mg/kg	161 & NN13
SORBITAN ESTERS OF FATTY ACIDS	491-495	8	2017	5000 mg/kg	
STEAROYL LACTYLATES	481(i), 482(i)	8	2017	1000 mg/kg	
STEVIOL GLYCOSIDES	960	8	2017r	200 mg/kg	26 & XS243
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	8	2017r	300 mg/kg	161 & NN15
SUCROGLYCERIDES	474	8	2017r	5000 mg/kg	348
SUCROSE ESTERS OF FATTY ACIDS	473	8	2017	5000 mg/kg	348
TARTRAZINE	102	8	2017	300 mg/kg	52
TOCOPHEROLS	307a, b, c	5/8	2017	200 mg/kg	15
ZEAXANTHIN, SYNTHETIC	161h(i)	5/8	2017	100 mg/kg	52 & NN11

Notes to the General Standard for Food Additives

Note 8	As bixin.
Note 15	On the fat or oil basis.
Note 26	As steviol equivalents.
Note 33	As phosphorus.
Note 52	Excluding chocolate milk.
Note 59	For use as a packaging gas only.
Note 161	Subject to national legislation of the importing country aimed, in particular, at consistency with Section 3.2 of the Preamble.
Note 181	As anthocyanin.
Note 227	For use in sterilized and UHT treated milks only.
Note 233	As nisin.
Note 348	Singly or in combination: Sucrose esters of fatty acids (INS 473), sucrose oligoesters, type I and type II (INS 473a) and sucroglycerides (INS 474).
Note 364	Singly or in combination.
Note XS243	Excluding products conforming to the Standard for Fermented Milks (CODEX STAN 243-
Note NN9	For use at 1000 mg/kg in non-UHT or sterilized buttermilk.
Note NN10	For use in products conforming to the Standard for Fermented Milk (CODEX STAN 243-2003) at 1000 mg/kg.
Note NN11	For use in products conforming to the Standard for Fermented Milk (CODEX STAN 243-2003) at 150 mg/kg.
Note NN12	For use in products conforming to the Standard for Fermented Milk (CODEX STAN 243-2003) at 600 mg/kg.
Note NN13	For use in products conforming to the Standard for Fermented Milk (CODEX STAN 243-2003) at 100 mg/kg.
Note NN14	Excluding fermented milks and drinks not heat-treated after fermentation.
Note NN15	For use in products conforming to the Standard for Fermented Milk (CODEX STAN 243-2003) at 400 mg/kg.

Annex 2. Part A

Discontinuation of work on draft and proposed draft food additive provisions (for information)

Part A: Provisions from Agenda Item 5a Appendix 1

Food Category No. 01.2 Fermented and renneted milk products (plain)

Additive	INS	Step	Year	Max Level	Comments
PROPYLENE GLYCOL ALGINATE	405	4		10000 mg/kg	
TOCOPHEROLS	307a, b, c	7		200 mg/kg	

Food Category No. 01.2.1 Fermented milks (plain)

Additive	INS	Step	Year	Max Level	Comments
TARTRATES	334, 335(ii), 337	7		GMP	45

Food Category No. 01.3 Condensed milk and analogues (plain)

Additive	INS	Step	Year	Max Level	Comments
TOCOPHEROLS	307a, b, c	7		200 mg/kg	

Food Category No. 01.4 Cream (plain) and the like

Additive	INS	Step	Year	Max Level	Comments
NISIN	234	3		12.5 mg/kg	233
TOCOPHEROLS	307a, b, c	7		200 mg/kg	

Food Category No. 01.5 Milk powder and cream powder and powder analogues (plain)

Additive	INS	Step	Year	Max Level	Comments
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		10000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		10000 mg/kg	

Food Category No. 01.5.1 Milk powder and cream powder (plain)

Additive	INS	Step	Year	Max Level	Comments
TOCOPHEROLS	307a, b, c	7		5000 mg/kg	

Food Category No. 01.5.2 Milk and cream powder analogues

Additive	INS	Step	Year	Max Level	Comments
TOCOPHEROLS	307a, b, c	7		200 mg/kg	

Food Category No. 01.6.1 Unripened cheese

Additive	INS	Step	Year	Max Level	Comments
DIOCTYL SODIUM SULFOSUCCINATE	480	7		5000 mg/kg	20

Food Category No. 01.6.2 Ripened cheese

Additive	INS	Step	Year	Max Level	Comments
TOCOPHEROLS	307a, b, c	7		200 mg/kg	

Food Category No. 01.6.5 Cheese analogues

Additive	INS	Step	Year	Max Level	Comments
TARTRATES	334, 335(ii), 337	7		GMP	45

Food Category No. 01.7 Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)

Additive	INS	Step	Year	Max Level	Comments
PROPYLENE GLYCOL	1520	7		25000 mg/kg	

Food Category No. 04.1.1.2 Surface-treated fresh fruit

Additive	INS	Step	Year	Max Level	Comments
GLYCEROL	422	7		GMP	16
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		1000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		1000 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	4		10000 mg/kg	
SORBITAN ESTERS OF FATTY ACIDS	491-495	4		5000 mg/kg	16
SUCROSE ESTERS OF FATTY ACIDS	473	4		1000 mg/kg	

Food Category No. 04.1.2.3 Fruit in vinegar, oil, or brine

Additive	INS	Step	Year	Max Level	Comments
SODIUM DIACETATE	262(ii)	7		GMP	

Food Category No. 04.1.2.4 Canned or bottled (pasteurized) fruit

Additive	INS	Step	Year	Max Level	Comments
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Food Category No. 04.1.2.4 Canned or bottled (pasteurized) fruit

Additive	INS	Step	Year	Max Level	Comments
SODIUM DIACETATE	262(ii)	7		GMP	
TARTRATES	334, 335(ii), 337	7		1300 mg/kg	45

Food Category No. 04.1.2.5 Jams, jellies, marmelades

Additive	INS	Step	Year	Max Level	Comments
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		25 mg/kg	

Food Category No. 04.1.2.7 Candied fruit

Additive	INS	Step	Year	Max Level	Comments
PROPYLENE GLYCOL	1520	7		50000 mg/kg	
STEAROYL LACTYLATES	481(i), 482(i)	7		2000 mg/kg	

Food Category No. 04.1.2.8 Fruit preparations, including pulp, purees, fruit toppings and coconut milk

Additive	INS	Step	Year	Max Level	Comments
TARTRATES	334, 335(ii), 337	7		GMP	45

Food Category No. 04.1.2.10 Fermented fruit products

Additive	INS	Step	Year	Max Level	Comments
TARTRATES	334, 335(ii), 337	7		GMP	45

Food Category No. 04.1.2.12 Cooked fruit

Additive	INS	Step	Year	Max Level	Comments
TARTRATES	334, 335(ii), 337	7		GMP	45

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

Additive	INS	Step	Year	Max Level	Comments
PROPYLENE GLYCOL	1520	7		50000 mg/kg	

Food Category No. 04.2.1.2 Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds

Additive	INS	Step	Year	Max Level	Comments
GLYCEROL	422	7		GMP	16

Food Category No. 04.2.1.2**Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds**

Additive	INS	Step	Year	Max Level	Comments
PROPYLENE GLYCOL ALGINATE	405	4		10000 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	4		1000 mg/kg	

Food Category No. 04.2.2**Processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds**

Additive	INS	Step	Year	Max Level	Comments
PROPYLENE GLYCOL	1520	7		50000 mg/kg	79

Food Category No. 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**

Additive	INS	Step	Year	Max Level	Comments
SODIUM DIACETATE	262(ii)	7		GMP	

Food Category No. 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**

Additive	INS	Step	Year	Max Level	Comments
NISIN	234	6		6.25 mg/kg	233
PROPYLENE GLYCOL ALGINATE	405	7		10000 mg/kg	39
SODIUM DIACETATE	262(ii)	7		GMP	

Food Category No. 04.2.2.5**Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)**

Additive	INS	Step	Year	Max Level	Comments
PROPYLENE GLYCOL ALGINATE	405	4		10000 mg/kg	
STEAROYL LACTYLATES	481(i), 482(i)	7		5000 mg/kg	2
TARTRATES	334, 335(ii), 337	7		GMP	45

Food Category No. 04.2.2.6**Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5**

Additive	INS	Step	Year	Max Level	Comments
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		5000 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	7		5000 mg/kg	
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		5000 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		5000 mg/kg	
TARTRATES	334, 335(ii), 337	7		2000 mg/kg	45

Food Category No. 04.2.2.7**Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3**

Additive	INS	Step	Year	Max Level	Comments
PROPYLENE GLYCOL ALGINATE	405	4		10000 mg/kg	
TARTRATES	334, 335(ii), 337	4		10000 mg/kg	45

Food Category No. 05.0**Confectionery**

Additive	INS	Step	Year	Max Level	Comments
PROPYLENE GLYCOL	1520	7		240000 mg/kg	
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		20000 mg/kg	

Food Category No. 05.1**Cocoa products and chocolate products including imitations and chocolate substitutes**

Additive	INS	Step	Year	Max Level	Comments
PROPYLENE GLYCOL ALGINATE	405	7		5000 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		10000 mg/kg	

Food Category No. 05.1.1 Cocoa mixes (powders) and cocoa mass/cake

Additive	INS	Step	Year	Max Level	Comments
DIOCTYL SODIUM SULFOSUCCINATE	480	7		4000 mg/kg	
STEAROYL LACTYLATES	481(i), 482(i)	7		2000 mg/kg	
TOCOPHEROLS	307a, b, c	7		500 mg/kg	15

Food Category No. 05.1.3 Cocoa-based spreads, including fillings

Additive	INS	Step	Year	Max Level	Comments
SODIUM DIACETATE	262(ii)	4		GMP	
STEAROYL LACTYLATES	481(i), 482(i)	7		5000 mg/kg	

Food Category No. 05.1.4 Cocoa and chocolate products

Additive	INS	Step	Year	Max Level	Comments
ETHYL MALTOL	637	7		1000 mg/kg	
MALTOL	636	7		200 mg/kg	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		10000 mg/kg	
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	4		6000 mg/kg	

Food Category No. 05.1.5 Imitation chocolate, chocolate substitute products

Additive	INS	Step	Year	Max Level	Comments
ETHYL MALTOL	637	7		1000 mg/kg	
MALTOL	636	7		200 mg/kg	
SODIUM DIACETATE	262(ii)	4		GMP	

Food Category No. 05.4 Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces

Additive	INS	Step	Year	Max Level	Comments
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	2		20000 mg/kg	

Food Category No. 06.0 Cereals and cereal products, derived from cereal grains, from roots and tubers, pulses, legumes and pith or soft core of palm tree, excluding bakery wares of food category 07.0

Additive	INS	Step	Year	Max Level	Comments
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		5000 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
TALC	553(iii)	7		GMP	

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

Additive	INS	Step	Year	Max Level	Comments
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		10000 mg/kg	
TARTRATES	334, 335(ii), 337	4		6000 mg/kg	45
TOCOPHEROLS	307a, b, c	7		600 mg/kg	

Food Category No. 06.4 Pastas and noodles and like products (e.g., rice paper, rice vermicelli, soybean pastas and noodles)

Additive	INS	Step	Year	Max Level	Comments
SUCROSE ESTERS OF FATTY ACIDS	473	4		2000 mg/kg	

Food Category No. 06.6 Batters (e.g. for breading or batters for fish or poultry)

Additive	INS	Step	Year	Max Level	Comments
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		10000 mg/kg	

Food Category No. 06.8.1 Soybean-based beverages

Additive	INS	Step	Year	Max Level	Comments
POLYDIMETHYLSILOXANE	900a	4		50 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	4		500 mg/kg	

Food Category No. 07.0 Bakery wares

Additive	INS	Step	Year	Max Level	Comments
PROPYLENE GLYCOL ALGINATE	405	7		5000 mg/kg	
SODIUM DIACETATE	262(ii)	7		4000 mg/kg	
TARTRATES	334, 335(ii), 337	7		10000 mg/kg	45
TOCOPHEROLS	307a, b, c	7		200 mg/kg	

Food Category No. 08.0 Meat and meat products, including poultry and game

Additive	INS	Step	Year	Max Level	Comments
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		5000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		5000 mg/kg	
TARTRATES	334, 335(ii), 337	7		GMP	45

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

Additive	INS	Step	Year	Max Level	Comments
POTASSIUM LACTATE	326	7		20000 mg/kg	
PROTEASE FROM ASPERGILLUS ORYZAE VAR.	1101(i)	7		GMP	
SODIUM LACTATE	325	7		20000 mg/kg	

Notes to the General Standard for Food Additives

- Note 2 On the dry ingredient, dry weight, dry mix or concentrate basis.
- Note 15 On the fat or oil basis.
- Note 16 For use in glaze, coatings or decorations for fruit, vegetables, meat or fish only.
- Note 20 Singly or in combination with other stabilizers, thickeners and/or gums.
- Note 39 For use in products containing butter or other fats and oils only.
- Note 45 As tartaric acid.
- Note 79 For use on nuts only.
- Note 233 As nisin.

Annex 2. Part B

Discontinuation of work on draft and proposed draft food additive provisions (for information)

Part B: Provisions from Agenda Item 5a Appendix 4

Food Category No. 09.2.5

Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Step	Year	Max Level	Comments
AZORUBINE (CARMOISINE)	122	7		500 mg/kg	22
NITRATES	251, 252	7		365 mg/kg	22 & 30
NITRITES	249, 250	7		130 mg/kg	22 & 32
PROPYLENE GLYCOL	1520	7		20000 mg/kg	22

Notes to the General Standard for Food Additives

- Note 22 For use in smoked fish paste only.
- Note 30 As residual NO₃ ion.
- Note 32 As residual NO₂ ion.

Annex 2. Part C

Discontinuation of work on draft and proposed draft food additive provisions (for information)

Part C: Provisions from Agenda Item 5a Appendix 5

Food Category No. 01.1 Fluid milk and milk products

Additive	INS	Step	Year	Max Level	Comments
TOCOPHEROLS	307a, b, c	7		200 mg/kg	

Food Category No. 01.1.1 Fluid milk (plain)

Additive	INS	Step	Year	Max Level	Comments
AGAR	406	7		4000 mg/kg	
CARBON DIOXIDE	290	7		GMP	59
CAROB BEAN GUM	410	7		GMP	
KARAYA GUM	416	7		200 mg/kg	
KONJAC FLOUR	425	7		GMP	
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	7		GMP	
NITROUS OXIDE	942	7		GMP	
PECTINS	440	7		GMP	
PROCESSED EUCHEUMA SEAWEED (PES)	407a	4		GMP	
TARA GUM	417	7		GMP	
XANTHAN GUM	415	7		GMP	

Food Category No. 01.1.3 Fluid buttermilk (plain)

Additive	INS	Step	Year	Max Level	Comments
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		GMP	
ACETYLATED DISTARCH PHOSPHATE	1414	7		GMP	
AGAR	406	7		4000 mg/kg	
ALGINIC ACID	400	7		6000 mg/kg	
CALCIUM ALGINATE	404	7		6000 mg/kg	
CARBON DIOXIDE	290	7		GMP	59
CAROB BEAN GUM	410	7		5000 mg/kg	
CARRAGEENAN	407	7		6000 mg/kg	
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	7		GMP	

Food Category No. 01.1.3**Fluid buttermilk (plain)**

Additive	INS	Step	Year	Max Level	Comments
GELLAN GUM	418	7		GMP	
GLYCEROL	422	7		GMP	
GUAR GUM	412	7		6000 mg/kg	
GUM ARABIC (ACACIA GUM)	414	7		GMP	
HYDROXYPROPYL CELLULOSE	463	7		GMP	
HYDROXYPROPYL METHYL CELLULOSE	464	7		GMP	
HYDROXYPROPYL STARCH	1440	7		GMP	
KARAYA GUM	416	7		200 mg/kg	
KONJAC FLOUR	425	7		GMP	
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		GMP	
LECITHIN	322(i)	7		GMP	
MAGNESIUM CHLORIDE	511	7		GMP	
METHYL CELLULOSE	461	7		GMP	
METHYL ETHYL CELLULOSE	465	7		GMP	
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	7		GMP	
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	7		10000 mg/kg	
NITROGEN	941	7		GMP	59
NITROUS OXIDE	942	7		GMP	
PECTINS	440	7		GMP	
POLYDEXTROSES	1200	7		GMP	
POTASSIUM ALGINATE	402	7		6000 mg/kg	
POWDERED CELLULOSE	460(ii)	7		GMP	
PROCESSED EUCEUMA SEAWEED (PES)	407a	4		GMP	
PROPYLENE GLYCOL ALGINATE	405	7		3000 mg/kg	
SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	7		GMP	
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	7		GMP	
SODIUM ALGINATE	401	7		6000 mg/kg	
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	7		2000 mg/kg	
TARA GUM	417	7		GMP	
TRAGACANTH GUM	413	7		GMP	
TRISODIUM CITRATE	331(iii)	7		GMP	
XANTHAN GUM	415	7		3000 mg/kg	

Food Category No. 01.1.4**Flavoured fluid milk drinks**

Additive	INS	Step	Year	Max Level	Comments
DIOCTYL SODIUM SULFOSUCCINATE	480	7		25 mg/kg	19
ETHYL MALTOL	637	7		200 mg/kg	
MALTOL	636	7		200 mg/kg	

Notes to the General Standard for Food Additives

- Note 19 For use in cocoa fat only.
Note 59 For use as a packaging gas only.

Annex 2. Part D

**Discontinuation of work on draft and proposed draft food additives provisions
(for information)**

Agenda Item 5b

ADIPATES

INS 355 Adipic acid Functional Class: Acidity regulator

Food Cat. No.	Food Category	Max Level	Notes	Step
01.2.1	Fermented milks (plain)	1500	1	4
01.3.2	Beverage whiteners	4500	1	7
03.0	Edible ices, including sherbet and sorbet	2000	1	7
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	30000	1	7
04.1.2.11	Fruit fillings for pastries	30000	1	7
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	6000	1	7
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	50000	1	4
06.4.2	Dried pastas and noodles and like products	1000	1	7
07.0	Bakery wares	2000	1	7
08.2	Processed meat, poultry, and game products in whole pieces or cuts	3000	1	7
08.3	Processed comminuted meat, poultry, and game products	3000	1	7
10.4	Egg-based desserts (e.g. custard)	30000	1	7
12.5	Soups and broths	20	1	7
14.2.1	Beer and malt beverages	2000	1	4
14.2.1	Beer and malt beverages	GMP	1	7

Annex 3. Part A

Provisions on Hold from Agenda Item 5a Appendix 4 for Circulation

Food Category No. 09.2.5

**Smoked, dried, fermented, and/or salted fish
and fish products, including mollusks,
crustaceans, and echinoderms**

Additive	INS	Step	Year	Max Level	Comments
AMARANTH	123	7		300 mg/kg	22 & XS311
BEET RED	162	7		GMP	22 & XS311
BRILLIANT BLACK (BLACK PN)	151	7		500 mg/kg	22 & XS311
BROWN HT	155	7		500 mg/kg	22 & XS311
CHLOROPHYLLS	140	7		GMP	22 & XS311
CURCUMIN	100(i)	7		500 mg/kg	22, XS311 & NN8
LUTEIN FROM TAGETES ERECTA	161b(i)	4		100 mg/kg	22 & XS311
QUINOLINE YELLOW	104	7		500 mg/kg	22 & XS311
TITANIUM DIOXIDE	171	7		GMP	22 & XS311

Notes to the General Standard for Food Additives

Note 22 For use in smoked fish paste only.

Note XS311 Excluding products conforming to the Standard for Smoked Fish, Smoked-flavoured Fish and Smoke-dried Fish (CODEX STAN 311-2013).

Note NN8 For use in dried and/or salted fish only.

Annex 3. Part B

**Provisions on Hold from Agenda Item 5a Appendix 5
for Circulation**

Food Category No.	01.1.1	Fluid milk (plain)			
Additive	INS	Step	Year	Max Level	Comments
CARRAGEENAN	407	7		10000 mg/kg	
GELLAN GUM	418	7		GMP	
GUAR GUM	412	7		6000 mg/kg	
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	7		10000 mg/kg	
POLYDEXTROSES	1200	7		GMP	
SODIUM ALGINATE	401	4		GMP	
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	4		GMP	

Annex 4. Part A

Revocation of Food Additive Provisions

Part A: Provisions from Agenda Item 5a Appendix 4

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

Additive	INS	Step	Year	Max Level	Comments
INDIGOTINE (INDIGO CARMINE)	132	8	2016	300 mg/kg	22, 161 & XS311

Notes to the General Standard for Food Additives

- Note 22 For use in smoked fish paste only.
- Note 161 Subject to national legislation of the importing country aimed, in particular, at consistency with Section 3.2 of the Preamble.
- Note XS311 Excluding products conforming to the Standard for Smoked Fish, Smoked-flavoured Fish and Smoke-dried Fish (CODEX STAN 311-2013).

Annex 4. Part B

Revocation of Food Additive Provisions

Part B: Provisions from Agenda Item 5a Appendix 5

Food Category No.	01.1.4	Flavoured fluid milk drinks				
Additive	INS	Step	Year	Max Level	Comments	
SODIUM ALUMINOSILICATE	554	8	2013	60 mg/kg	6 & 253	

Notes to the General Standard for Food Additives

Note 6 As aluminium.
Note 253 For use in dry mix hot chocolate only.

Annex 5

New Provisions for Inclusion at Step 2

Proposals for New and/or Revision of Food Additive Provisions, Excepting Proposals for Paprika Extract Provided Separately Below

Additive	INS	Step	Year	Max Level (mg/kg)	Notes
Food Category 01.1.2		Other fluid milks (plain)			
Acetic and Fatty Acid Esters of Glycerol	472a	2		GMP	Use in non-flavoured vitamin and mineral fortified fluid milks only
Ascorbic Acid, L-	300	2		GMP	
Carob Bean Gum	410	2		GMP	
Carrageenan	407	2		GMP	
Citric Acid	330	2		GMP	For use in non-flavoured mineral fortified fluid milks only
Citric and Fatty Acid Esters of Glycerol	472c	2		GMP	Use in non-flavoured vitamin and mineral fortified fluid milks only
Diacetyltartaric and Fatty Acid Esters of Glycerol	472e	2		120	Use in non-flavoured vitamin and mineral fortified fluid milks only
Gellan Gum	418	2		GMP	
Guar Gum	412	2		GMP	
Gum Arabic	414	2		GMP	Use in non-flavoured vitamin and mineral fortified fluid milks only
Hydroxypropyl Starch	1440	2		GMP	
Lactic and Fatty Acid Esters of Glycerol	472b	2		GMP	Use in non-flavoured vitamin and mineral fortified fluid milks only
Lecithin	322(i)	2		GMP	
Lutein esters from Tagetes erecta	161b(iii)	2		GMP	
Microcrystalline Cellulose (Cellulose Gel)	460(i)	2		GMP	
Mono- and Di-Glycerides of Fatty Acids	471	2		GMP	
Nitrogen	941	2		GMP	
Pectin	440	2		GMP	
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii);	2		5000	Note 33: As phosphorous; Note 227, For use in sterilized and UHT treated

Additive	INS	Step	Year	Max Level (mg/kg)	Notes
	342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542				milks only; and Note for singly or in combination
Polydextrose	1200	2		GMP	
Polyglycerol Esters of Fatty Acids	475	2		1000	
Potassium Carbonate	501(i)	2		GMP	Use in non-flavored vitamin and mineral fortified milks only
Potassium Hydroxide	525	2		GMP	227: For use in sterilized and UHT treated milks only
Propylene Glycol Alginate	405	2		4000	
Sodium Ascorbate	301	2		GMP	
Sodium Carboxymethyl Cellulose (Cellulose Gum)	466	2		GMP	
Sucroglycerides	474	2		1000	Note 348: Singly or in combination: Sucrose esters of fatty acids (INS 473), sucrose oligoesters, type I and type II (INS 473a) and sucroglycerides (INS 474).
Sucrose Esters of Fatty Acids	473	2		1000	Note 348
Sucrose Oligoesters, Type I and II	473a	2		1000	Note 348
Tocopherols (d-alpha-tocopherol, Tocopherol concentrated, mixed, di-alpha-Tocopherol	307a, 307b, 307c	2		200	
Trisodium Citrate	331(iii)	2		GMP	
Xanthan Gum	415	2		GMP	
Food Category No. 01.7 Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)					
Sorbitan Esters of Fatty Acids	491- 495	Adopted		5000	XS-243 362
Sucroglycerides	474	Adopted		5000	348, XS243 - 362
Sucrose Esters of Fatty Acids	473	Adopted		5000	348, XS243 - 362
Sucrose Oligoesters, Type I and II	473a	Adopted		5000	348, XS243 - 362
Tartrates	334, 335(ii), 337	Adopted		2000	XS-243 362

Additive	INS	Step	Year	Max Level (mg/kg)	Notes
Food Category 05.2		Confectionary including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3, 05.4			
Tartrates	334, 335(ii), 337	Adopted		2000 20000	• Note 45, & XS309R
Food Category 07.2.3		Mixes for fine bakery wares (e.g. cakes, pancakes)			
Polyglycerol Esters of Fatty Acids	475	Adopted		15000 16000	Notes 11. On the flour basis

Proposals for New Food Additive Provisions for Paprika Extract

FoodCatNo	Food Category	Max Level	Notes	Step	Year
1.1.2	Dairy-based drinks, flavoured and/or fermented (e.g. chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	30	On total carotenoid basis	2	
1.1.4	Flavoured fluid milk drinks	10	On total carotenoid basis	2	
1.3.2	Beverage whiteners	5	On total carotenoid basis	2	
1.4.4	Cream analogues	5	On total carotenoid basis	2	
1.5.2	Milk and cream powder analogues	5	On total carotenoid basis	2	
1.6.1	Unripened cheese	15	On total carotenoid basis	2	
1.6.2.1	Ripened cheese, includes rind	30	On total carotenoid basis	2	
1.6.2.2	Rind of ripened cheese	30	On total carotenoid basis	2	
1.6.2.3	Cheese powder (for reconstitution; e.g. for cheese sauces)	600	On total carotenoid basis	2	
1.6.4	Processed cheese	140	On total carotenoid basis	2	
1.6.5	Cheese analogues	50	On total carotenoid basis	2	
1.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	50	On total carotenoid basis	2	
2.2.2	Fat spreads, dairy fat spreads and blended spreads	40	On total carotenoid basis	2	
2.3	Fat emulsions mainly of the type oil-in-water, including mixed and/or flavoured	35	On total carotenoid basis	2	

FoodCatNo	Food Category	Max Level	Notes	Step	Year
	products based on fat emulsions				
2.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	50	On total carotenoid basis	2	
3.0	Edible ices, including sherbert and sorbet	55	On total carotenoid basis	2	
4.1.2.5	Jams, jellies, marmelades	50	On total carotenoid basis	2	
4.1.2.7	Candied fruit	50	On total carotenoid basis	2	
4.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	50	On total carotenoid basis	2	
4.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	50	On total carotenoid basis	2	
4.1.2.11	Fruit fillings for pastries	50	On total carotenoid basis	2	
4.2.2.2	Dried vegetables (including mushrooms and fungi, roots, and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	70	On total carotenoid basis	2	
4.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	75	On total carotenoid basis	2	
4.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	50	On total carotenoid basis	2	
4.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	50	On total carotenoid basis	2	
4.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables)	150	On total carotenoid basis	2	

FoodCatNo	Food Category	Max Level	Notes	Step	Year
	other than food category 04.2.2.5				
4.2.2.7	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.	15	On total carotenoid basis	2	
4.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	50	On total carotenoid basis	2	
5.1.3	Cocoa-based spreads, including fillings	95	On total carotenoid basis	2	
5.1.4	Cocoa and chocolate products	95	On total carotenoid basis	2	
5.1.5	Imitation chocolate, chocolate substitute products	95	On total carotenoid basis	2	
5.2.1	Hard candy	95	On total carotenoid basis	2	
5.2.2	Soft candy	95	On total carotenoid basis	2	
5.2.3	Nougats and marzipans	95	On total carotenoid basis	2	
5.3	Chewing gum	60	On total carotenoid basis	2	
5.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	300	On total carotenoid basis	2	
6.3	Breakfast cereals, including rolled oats	120	On total carotenoid basis	2	
6.4.3	Pre-cooked pastas and noodles and like products	120	On total carotenoid basis	2	
6.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	70	On total carotenoid basis	2	
6.6	Batters (e.g., for breading or batters for fish or poultry)	120	On total carotenoid basis	2	
6.7	Pre-cooked or processed rice products, including rice cakes (Oriental type only)	30	On total carotenoid basis	2	

FoodCatNo	Food Category	Max Level	Notes	Step	Year
6.8.1	Soybean-based beverages	15	On total carotenoid basis	2	
6.8.4.2	Deep fried semi-hydrated soybean curd	35	On total carotenoid basis	2	
6.8.8	Other soybean protein products	5	On total carotenoid basis	2	
7.1.2	Crackers, excluding sweet crackers	100	On total carotenoid basis	2	
7.1.4	Bread-type products, including bread stuffing and bread crumbs	100	On total carotenoid basis	2	
7.2.1	Cakes, cookies and pies (e.g., fruit-filled or custard types)	90	On total carotenoid basis	2	
7.2.2	Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)	90	On total carotenoid basis	2	
7.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes)	200	On total carotenoid basis	2	
8.2.2	Heat-treated processed comminuted meat, poultry, and game products in whole pieces or cuts	10	On total carotenoid basis	2	
8.3.2	Heat-treated processed comminuted meat, poultry and game products	40	On total carotenoid basis	2	
8.4	Edible casings (e.g., sausage casings)	9000	On total carotenoid basis	2	
9.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	150	On total carotenoid basis	2	
9.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	100	On total carotenoid basis	2	
9.2.4.1	Cooked fish and fish products	25	On total carotenoid basis	2	
9.2.4.2	Cooked molluscs, crustaceans, and echinoderms	60	On total carotenoid basis	2	
9.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	30	On total carotenoid basis	2	
9.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	150	On total carotenoid basis	2	

FoodCatNo	Food Category	Max Level	Notes	Step	Year
9.3.3	Salmon substitutes, caviar, and other fish roe products	160	On total carotenoid basis	2	
9.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	150	On total carotenoid basis	2	
10.2.1	Liquid egg products	3	On total carotenoid basis	2	
10.4	Egg-based desserts (e.g., custard)	50	On total carotenoid basis	2	
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	85	On total carotenoid basis	2	
12.2.1	Herbs and spices	300	On total carotenoid basis	2	
12.2.2	Seasonings and condiments	350	On total carotenoid basis	2	
12.4	Mustards	70	On total carotenoid basis	2	
12.5.1	Ready-to-eat soups and broths, including canned, bottled, and frozen	40	On total carotenoid basis	2	
12.5.2	Mixes for soups and broths	500	On total carotenoid basis	2	
12.6.1	Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dip)	150	On total carotenoid basis	2	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	150	On total carotenoid basis	2	
12.6.3	Mixes for sauces and gravies	500	On total carotenoid basis	2	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	70	On total carotenoid basis	2	
13.6	Food supplements	20	On total carotenoid basis	2	
14.1.4.1	Carbonated water-based flavoured drinks	30	On total carotenoid basis	2	
14.1.4.2	Non-carbonated water-based flavoured drinks, including punches and ades	30	On total carotenoid basis	2	
14.1.4.3	Concentrates (liquid or solid) for water-based flavoured drinks	300	On total carotenoid basis	2	

FoodCatNo	Food Category	Max Level	Notes	Step	Year
14.2.2	Cider and perry	10	On total carotenoid basis	2	
14.2.4	Wines (other than grape)	10	On total carotenoid basis	2	
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	10	On total carotenoid basis	2	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	110	On total carotenoid basis	2	
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	100	On total carotenoid basis	2	
15.3	Snacks - fish based	100	On total carotenoid basis	2	

Annex 6. Part A

Provisions on Hold from Agenda Item 5a Appendix 1

Food Category No.	01.6.4	Processed cheese			
Additive	INS	Step	Year	Max Level	Comments
DIOCTYL SODIUM SULFOSUCCINATE	480	7		5000 mg/kg	20
NISIN	234	6		12.5 mg/kg	233
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		10000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		5000 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	7		9000 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		10000 mg/kg	
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	4		1500 mg/kg	
TARTRATES	334, 335(ii), 337	7		34900 mg/kg	45
TOCOPHEROLS	307a, b, c	7		200 mg/kg	

Notes to the General Standard for Food Additives

- Note 20 Singly or in combination with other stabilizers, thickeners and/or gums.
- Note 45 As tartaric acid.
- Note 233 As nisin.

Annex 6. Part B

Provisions on Hold from Agenda Item 5a Appendix 5

Food Category No.	01.1.4	Flavoured fluid milk drinks				
Additive	INS	Step	Year	Max Level	Comments	
ADVANTAME	969	2		6 mg/kg		

Proposal for a Revised Approach to Listing Corresponding Commodity Standards in TABLE 3

The result of Recommendation 6 is that provisions for food additives in the main body of Table 3 would not list commodity standards that allow general classes of food additives. Those commodity standards would only appear in the “References” Section of Table 3. The main body of Table 3 would only associate a commodity standard with a specific food additive if that commodity standard allows specific Table 3 additives. This recommendation would involve providing the following mandate to the eWG on alignment:

- Consider a revision of the “Principles established that have guided the direction and development of the Decision Tree” to reflect the above approach.
- Consider a revision of the title of the sixth column of Table 3 to clarify that this column only lists commodity standards that allow only specific food additives.
- Analyze the existing commodity standards listed in the sixth column of Table 3 to determine if any provisions for food additives refer to commodity standards with general allowance for Table 3 additives based on functional class only.