

# CODEx ALIMENTARIUS COMMISSION



Food and Agriculture  
Organization of  
the United Nations



World Health  
Organization

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**Agenda Item 5a, b, c**

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## **JOINT FAO/WHO FOOD STANDARDS PROGRAMME**

### **CODEx COMMITTEE ON FOOD ADDITIVES**

#### **Fifty Third Session**

**Hong Kong, China, 27-30 March 2023**

#### **Report of the 53<sup>rd</sup> CCFA's Physical Working Group on the Codex General Standard for Food Additives (GSFA)**

**24-25 March 2023**

At the request of the 52<sup>nd</sup> Codex Committee on Food Additives (CCFA52), the physical working group (WG) was co-chaired by the United States of America (USA). The delegations of China and USA served as rapporteurs. The CCFA52 charged the PWG to consider and prepare recommendations to the Plenary on the following work outstanding from CCFA52, the electronic Working Group on the GSFA to CCFA53 and responses to CL 2021/55-FA (REP 21/FA para 184):

- (i) Provisions for colours in FCs 01.0 through 03.0 and their subcategories including adopted provisions for colours with Note 161 and draft and proposed draft provisions (outstanding from CCFA52) (CX/FA 23/53/7)
- (ii) Provisions for CAROTENOIDS and related colours as a result of the review of the 87<sup>th</sup> Joint Expert Committee on Food Additives (JECFA) (CX/FA 23/53/8 – Appendix 1)
- (iii) Proposed draft provision for Propylene glycol alginate (INS 405) in food category 01.1.2; and provisions entered into the step process as a result of CX/FA 12/52/8 (CX/FA 23/53/8 – Appendix 5)
- (iv) Replies from the Codex Committee on Processed Fruits and Vegetables (CCPFV) (CX/FA 23/53/8 – Appendix 2)
- (v) Recommendations to the notes associated with provisions for the seven group food additives in the GSFA (CX/FA 23/53/8 – Appendix 3)
- (vi) Adopted, draft and proposed draft provisions for sweeteners (CX/FA 23/53/8 – Appendix 4)
- (vii) Proposals for new and/or revision of food additive provisions; replies to CL 2021/55-FA (CX/FA 23/53/9)

Comments to the agenda items listed above were also included in FA53/CRD 10, 11, 12, 14, 17, 22, 33, and 34.

The following Members and Organizations participated: Australia, Belgium, Brazil, Canada, Chile, China, Colombia, Ecuador, El Salvador, European Union, France, Germany, India, Indonesia, Japan, Netherlands, New Zealand, Philippines, Republic of Korea, Senegal, Singapore, Spain, Sweden, United Kingdom, United States of America; and AIDGUM, CCC, EU Specialty Foods, FIA, IADSA, IICA, ICA/IOCCC, ICBA, ICGA, IDF, IIDF/FIL, IFAC, IFT, IFU, ILSI, IOFI, ISDI, ISC, and NATCOL.

The GSFA continues to be a work in progress with 4486 Adopted provisions and 1274 draft and proposed draft food additive provisions in the Step Process. The discussion in CX/FA 23/53/7 focuses on 187 provisions that are adopted or in the step process while CX/FA 23/53/8 discusses multiple issues, including 784 provisions in the step process. CX/FA 23/53/9 discusses 43 proposed new and/or revision of adopted provisions for entry into the step process

The Chair presented the provisional agenda of the WG for discussion. The WG agreed to proceed with the proposed agenda. The Chair noted that several of the provisions under discussion in CX/FA 23/53/7 and CX/FA 23/53/8 were in food categories with corresponding commodity standards that were under consideration by the Working Group on Alignment to CCFA53 (see CX/FA 23/53/6). The Chair proposed that WG recommendations on provisions in those food categories be provide to the in-session Working Group on Alignment to ensure that the recommendations to the plenary from both in-session working groups are consistent for those provisions.

**PROVISIONS FOR COLOURS IN FOOD CATEGORIES 01.0 THROUGH 03.0 AND THEIR SUBCATEGORIES INCLUDING ADOPTED PROVISIONS FOR COLOURS WITH NOTE 161 AND DRAFT AND PROPOSED DRAFT PROVISIONS (OUTSTANDING FROM CCFA52) (CX/FA 23/53/7)**

The Chair briefly noted that this document contains proposals from the electronic Working Group on the GSFA to CCFA52 on provisions in food categories 01.0 “Dairy products and analogues, excluding products of food category 02.0”. 02.0 “Fats and oils, and fat emulsions” and 03.0 “Edible ices, including sherbet and sorbet” and their subcategories. These proposals had originally been compiled in CX/FA 21/52/7 Add. 1 Appendix D but had not been considered by CCFA52 due to time constraints. The Chair also noted that some of these provisions were affected by decisions made during the Alignment WG to CCFA52 and consequential updates to the original text of CX/FA 21/52/7 Add. 1 Appendix D are presented in the current document.

After introduction of the agenda item by the Chair, the WG discussed CX/FA 23/53/7 provision by provision. During the discussion of provisions for  $\beta$ -Carotene-rich extract from *Dunaliella Salina* (INS 160a(iv)) it was noted that the issue of Carotenoids and related additives is addressed in Appendix 1 of CX/FA 23/53/8. Therefore, these provisions would not be included in the discussion of CX/FA 23/53/7.

During the discussion on the proposed draft provision for Ponceau 4R (Cochineal Red A) (INS 124) in food category 01.1.4, one Member proposed to lower the proposed maximum use level (ML) from 150 to 100 mg/kg as that is the level allowed in their national legislation. One Member Organization stated that their regional assessment body’s acceptable daily intake (ADI) for INS 124 is much lower than JECFA’s ADI, while acknowledging that Codex Alimentarius utilizes JECFA’S ADI as their reference. The WG noted that the corresponding commodity standard (CXS 243-2003) to food category 01.1.4 allows Ponceau 4R to be used at 150mg/kg.

**Recommendation 1**

The WG recommends that CCFA53 endorse for adoption at Step 5/8 the draft provisions contained in Annex 1 Part A and include them in the GSFA.

The WG also recommends that CCFA53 revise adopted provisions as indicated in Annex 1 Part A.

**Recommendation 2**

The WG recommends that CCFA53 discontinue work on the draft and proposed draft provisions contained in Annex 2 Part A.

**Recommendation 3**

The WG recommends that CCFA53 revoke the adopted provisions listed in Annex 3 Part A.

During the discussions on provisions in food categories 02.1.2 and 02.1.2, it was noted that the technological justification for the use of food additives in food conforming to corresponding commodity standards falls under the purview of the Codex Committee on Fats and Oils (CCFO) which is an active commodity committee. When discussing the proposed draft provision for Chlorophylls (INS 140) in food category 02.1.2, it was noted that while most standards corresponding to this food category do not allow colours, the Standard for Edible Fats and Oils Not Covered by Individual Standards (CXS 19-1981) lists specific colours for the purpose of restoring natural colour lost in processing or for the purpose of standardizing colour. While Chlorophylls are not included in this list, comments by one WG indicated that Chlorophylls are used for that purpose. When discussing the provision for Paprika Extract (INS 160c(ii)) in food category 02.2.2 it was noted that, while the commodity standards which correspond to this food category (Standard for Dairy Fat Spreads (CXS 253-2006) and the Standard for Fat Spreads and Blended Spreads (CXS 256-2007)) list specific food additives for use as colours, INS 160c(ii) is not included in these commodity standards. The Chair noted that the JECFA evaluation for INS 160c(ii) was only recently completed, and therefore Paprika extract was not eligible for inclusion in these commodity standards when they were finalized.

**Recommendation 4**

The WG recommends that CCFA53 hold the following provisions at their current step and request guidance from the Codex Committee on Fats and Oils:

- Chlorophylls (INS 140) in food category 02.1.2: use in vegetable oils to restore natural colour lost in processing or for the purpose of standardizing colour, including in virgin, cold pressed, and other oils covered by CXS 19-1981, and especially for that purpose in vegetable oils for deep frying.
- Paprika Extract (INS 160c(ii)) in food category 02.2.2: use and use level in products conforming to CXS 253-2006 and CXS 256-2007.

**PROVISIONS FOR CAROTENOIDS AND RELATED COLOURS AS A RESULT OF THE REVIEW OF THE 87<sup>TH</sup> JOINT EXPERT COMMITTEE ON FOOD ADDITIVES (JECFA) (CX/FA 23/53/8 APPENDIX 1, CX/FA 23/53/8 ADD 1.)**

The co-Chair noted that Appendix 1 of CX/FA 23/53/8 is the result of discussion by the electronic working group on the GSFA on guidance provided by JECFA to CCFA52 (CX/FA 20/52/3 Rev.1) pertaining to various Beta-carotenes. The working group considered the effect of this guidance on the existing group header for CAROTENOIDS, as well as existing provisions for  $\beta$ -Carotene-Rich Extract from *Dunaliella salina* (INS 160a(iv)). The co-Chair also noted that although JECFA's guidance did not pertain to Beta-Carotenes, vegetable (INS 160a(ii)), CCFA52 tasked the electronic working group on the GSFA to discuss existing provisions for this additive in the same context.

The WG first discussed the group header in Tables 1 and 2 of the GSFA. The WG also discussed that the 87th JECFA considered INS 160a(i), 160a(iii) and INS 160a(iv) under the same review while INS 160(e) was considered in a separate review. No information was provided to JECFA for INS 160(f) so that additive does not have a current JECFA evaluation. The WG noted that food additives are not eligible for inclusion into the GSFA if they do not have a corresponding JECFA evaluation. The Chair explained that the electronic working group on the GSFA had noted that after the removal of INS 160e and INS 160f from the

group header (and the addition of INS 160a(iv)) all additives included in the group header would have beta-carotenes as their primary colouring principle. Therefore, the electronic working group on the GSFA recommended that the group header should be changed from “Carotenoids” to “Beta-Carotenes”.

#### **Recommendation 5**

The WG recommends that CCFA53 revise the group header CAROTENOIDS to:

#### **BETA-CAROTENES**

INS 160a(i) beta-Carotenes, synthetic	Functional class: Colour
INS 160a(iii) beta-Carotenes, <i>Blakeslea trispora</i>	Functional class: Colour
INS 160a(iv) beta-Carotene-Rich-Extract from <i>Dunaliella salinina</i>	Functional class: Colour

As consequential effects:

- beta-apo-8'-carotenoic acid ethyl ester (INS 160f) is removed from the group header and the GSFA;
- beta-apo-8'-Carotenal (INS 160e) is removed from the group header and it will be listed in the GSFA in separate provisions as an individual additive; and
- beta-Carotene-Rich-Extract from *Dunaliella salinina* (INS 160a(iv)) - all existing provisions in the GSFA for use as an individual additive should be discontinued (see Annex 2 Part B).

The co-Chair then discussed the conventions to be used when discussing Annexes 1 and 3 of CX/FA 22/53/8 Appendix 1. The co-Chair proposed and the WG agreed that the note ““Expressed as beta-Carotene” will be attached to all provisions for the Beta-Carotenes group header, as well as provisions for beta-Carotenes, vegetable (INS 160a(ii)), that are recommended for adoption. It was also discussed that INS 160a(ii) and the additives listed in the Beta-Carotenes group header all serve the same technological purpose (colour) and have the same colour principle. Therefore, the co-Chair proposed and the WG agreed that the note "Singly or in combination: Beta-Carotenes (betacarotenes, synthetic (INS 160a(i)), beta-carotenes, *Blakeslea trispora* (INS 160a(iii)), beta- Carotene-Rich Extract from *Dunaliella salina* (INS 160a(iv)) and beta-carotenes, vegetable (INS 160a(ii))” will be attached to all provisions for these additives recommended for adoption, and that the maximum use level should be consistent across provisions for these additives in the same food category.

The WG also discussed conventions for the alignment of the provisions for the Beta-Carotenes group header and INS 160a(ii) with corresponding commodity standards. It was noted that since these additives will have the same ML across provisions in the same food category with the same reporting basis and a "singly or in combination" note, there is no safety-based reason nor concerns for misleading the consumer if all are allowed in commodity standards corresponding to food categories with provisions for both. For this reason, the application of XS notes will be consistent for provisions for the Beta-Carotenes group header and beta-Carotenes, vegetable (INS 160a(ii)) in the same food category and will only be applied in food categories where none of these additives are allowed in the corresponding commodity standard.

The co-Chair also proposed and the WG agreed that WG recommendations pertaining to provisions for the Beta-Carotenes group header in CX/FA 23/53/8 Appendix 1, Annex 1 would automatically also be applied to existing provisions for beta-Carotenes, vegetable (INS 160a(ii) in the same food category. As a result, the WG would only discuss provisions for beta-Carotenes, vegetable (INS 160a(ii) in CX/FA 23/53/8 Appendix 1, Annex 3 in food categories that did not overlap with food categories listed for the Beta-Carotenes group header in CX/FA 23/53/8 Appendix 1, Annex 1.

At the outset of the discussion of the provisions in CX/FA 23/53/8 Appendix 1, Annex 1, one Member Organization drew the attention of the PWG to the significant discrepancy between the uses and use levels that were reported to JECFA for the exposure assessment of these additives, versus those reported to the electronic working group on the GSFA and recorded in CX/FA 23/53/8 Appendix 1. They expressed the view that this discrepancy raises questions as to the applicability of JECFA's assessment to the uses and use levels under discussion by the WG. The Member Organization noted they were raising this issue as a general comment for consideration on how the process of collection of use information, exposure assessment, and applicability to proposed maximum use levels can be improved. Upon request for comment from the Chair the FAO JECFA Secretariat noted that it is not unique that there might be discrepancy between the datasets provided to JECFA and what is provided to other committees. He noted that such discrepancies may raise concerns for a committee when setting maximum use levels if such discrepancies cannot be reconciled readily or with explanation. Such discrepancy always bears the risk that maximum use levels might be set that would not be compatible with applicable health-based guidance levels. During the discussion one Member Country stated that the two different sets of data serve different purposes. Typical use levels are provided to JECFA to allow a dietary exposure assessment, while maximum use levels are the maximum use in any product in a particular food category and as such do not necessarily correlate to actual exposure. It was also noted that exposure information provided to JECFA is often regionally specific, and other regions of the globe may utilize higher levels in some foods and lower levels in others.

To progress the discussion on the provisions under consideration the Chair suggested the inclusion of a statement in the report of the WG pertaining to the need for robust and accurate information on use to be provided to JECFA in response to a call for data. The statement could stress the necessity to ensure that the data is sufficiently representative of use and use levels to adequately support JECFA's assessments and CCFA's risk management decisions. The plenary could also consider if such a statement should be forwarded to the Commission to emphasize the importance of this issue.

#### **Recommendation 6**

The Chair of the WG recommends that CCFA53:

- include a statement in REP23/FA emphasizing the importance that robust and globally applicable use data be provided to JECFA in response to a call for exposure data. Such data is necessary to ensure that JECFA's assessment can be appropriately applied to the risk management decision of CCFA when setting maximum use levels for food additive provisions in the GSFA.
- consider providing such statement to the Commission as a Matter for Information.

The WG subsequently discussed the provisions listed in CX/FA 23/53/8 Appendix 1 food category by food category.

While the WG discussed recommendations for the provisions in CX/FA 23/53/8 Appendix 1, Annex 1 for food categories 05.2 and 05.3, a Codex Member Organization noted the proposals to increase the use levels in these food categories. The Codex Member Organization questioned whether such proposals fulfilled the purpose of the WG's mandate which in their view was to reduce the usage and use levels for these additives following the recent JECFA evaluation. They stated that an increase in use level was not within the scope of the current work and offered that any proposed increase should instead be initiated by requesting amendment of the provision through response to the annual circular letter for proposals for new provisions or revision to adopted provision of the GSFA. However, Several Member Countries supported the proposed increase in use level. Specific to the provision in FC 05.2, one Observer noted that use levels vary depending upon the country and that the requested higher level of 150 mg/kg is a broad reflection of products in the global market and the level necessary to achieve the technological

effect, with some products at even higher level. The Observer requested that this information be provided in the WG report. As a compromise the co-Chair proposed that the provisions in food categories 05.2 and 05.3 be maintained at their current level. Specific to the provision in food category 05.3, one Observer noted that the provisions under consideration had been adopted prior to 2010 and as a result many countries have authorized their industry to use these food additives up to this level. Furthermore, the Observer noted the information on higher use levels had not been provided specifically to increase the listed maximum use level in the provisions but rather as an accurate response to the terms of reference of the working group which was to collect information on existing use levels. The Observer stated that they could accept the proposal to maintain the currently listed use level of 100 mg/kg but requested that the report note their intervention and that maintaining the current listed use levels would affect those countries that allowed higher levels, with available data indicating use in some products in the food category at up to 180 mg/kg.

#### **Recommendation 7**

The WG recommends that CCFA53 endorse for adoption at Step 5/8 the draft provisions contained in Annex 1 Part B and include them in the GSFA.

The WG also recommends that CCFA53 revise adopted provisions as indicated in Annex 1 Part B.

#### **Recommendation 8**

The WG recommends that CCFA53 discontinue work on the draft and proposed draft provisions contained in Annex 2 Part B.

#### **Recommendation 9**

The WG recommends that CCFA53 revoke the adopted provisions listed in Annex 3 Part B.

#### **Recommendation 10**

The WG recommends that the Codex Secretariat update the listings for Beta-Carotenes (INS 160a(i), 160a(iii), 160a(iv)), beta-carotenes, vegetable (INS 160a(ii)), and beta-apo-8'-carotenal (INS 160e) in the Codex Standard for Fermented Milks (CXS 243-2003) to reflect the use levels as shown in Annex 1 Part B.

### **REPLIES OF THE CODEX COMMITTEE ON PROCESSED FRUITS AND VEGETABLES (CCPFV) (CX/FA 23/53/8 APPENDIX 2)**

The Chair noted that Appendix 2 of CX/FA 23/53/8 is the result of multiple requests for guidance from CCFA to CCPFV on a variety of topics and food categories with corresponding commodity standards that fall under the mandate of CCPFV. The electronic working group on the GSFA to CCFA53 requested comment from members on the application of CCPFV's guidance to draft and proposed draft provisions in the corresponding food categories.

The WG considered the recommendations of the electronic working group on the GSFA as presented in CX/FA 23/53/8 Appendix 2.

#### **Recommendation 11**

The WG recommends that CCFA53 endorse for adoption at Step 5/8 the draft provisions contained in Annex 1 Part C and include them in the GSFA.

#### **Recommendation 12**

The WG recommends that CCFA53 discontinue work on the draft and proposed draft provisions contained in Annex 2 Part C.

#### **Recommendation 13**

The WG recommends that this session of CCFA53 revise the CXS 115-1981 to include the Table 3 provision for Tamarind seed polysaccharide (INS 437).

The WG discussion on the use of colours in quick frozen French fries noted that there are no provisions for colours in food category 04.2.2.1, which corresponds to the commodity standard under discussion (CXS 320-2015).

#### **Recommendation 14**

The WG recommends that CCFA53 postpone discussion on the inclusion of colours in the annex in the Standard for Quick Frozen Vegetables (CXS 320-2015) pertaining to quick frozen French fries until such time as the electronic working group on the GSFA considers provisions for the use of colours in food category 04.2.2 and its subcategories.

During the discussion of provisions for Xanthan gum (INS 415) in food category 14.1.2 and 14.1.3 and Tamarind seed polysaccharide (INS 437) in food category 14.1.3, the Chair noted that the electronic working group on the GSFA had considered 4 proposals, both separate and in-concert, to address the use of these additives in fruit and vegetable juices and nectars, but that consensus had not been reached towards any proposal. The chair noted that the underlying issue pertaining to these provisions is that some countries do not allow the use of these food additives in fruit and vegetable juices and nectar whilst other countries allow such use. During the WG discussion several members expressed their concerns on proposal 1 or similar text which in their opinion may diminish Codex standards. To facilitate progress the Chair suggested the WG focus discussion on proposal 2, which involves the attachment of Note XS247 “Excluding products conforming to the standard for Fruit juices and Nectars” to these provisions. The Chair suggested that the XS247 note may serve to address concerns of those Codex Members that do not allow the use of these additives as they require fruit juices and nectars to be standardized, while also addressing the concerns of others that the text stating some allow the use and other do not diminishes Codex standards. One Codex Member and two Observers indicated support for Proposal 2, while a Codex Member Organization requested further time to consider whether the attachment of Note XS247 to these provisions would address their concerns. In response to this request the Chair proposed that the WG report include a recommendation for further discussion of this approach at the plenary.

#### **Recommendation 15**

The WG recommends that CCFA53 discuss further if the attachment of Note XS247 “Excluding products conforming to the Standard for Fruit Juices and Nectars” to provision for Xanthan gum (INS 415) at GMP in food categories 14.1.2 (Fruit and vegetable juice) and 14.1.3 (Fruit and vegetable nectars), and a provision for Tamarind seed polysaccharide (INS 437) at GMP in food category 14.1.3 or its subcategories.

### **RECOMMENDATIONS TO THE NOTES ASSOCIATED WITH PROVISION FOR THE SEVEN GROUP FOOD ADDITIVES IN THE GSFA (CX/FA 23/53/8 APPENDIX 3)**

The Chair noted that Appendix 3 of CX/FA 23/53/8 resulted from discussion at CCFA50 where the Codex Secretariat informed the Committee that it was unclear whether the additives included under several group headers in Tables 1 and 2 of the GSFA shared group JECFA ADIs. This information was confirmed at CCFA51. However, it was unclear for 7 of these group headers if the grouped additives had a group reporting basis. As a result, the electronic working group on the GSFA was tasked to discuss whether a reporting basis note should be added to provisions for each group header and, if it was necessary, if further work would be needed from JECFA to determine the proper reporting basis.

The WG discussed the proposals in CX/FA 23/53/8 Appendix 3 and whether comments to the electronic working group on the GSFA reported any trade or safety issues due to the lack of a reporting basis. The WG recommended that no change be made to provisions for any of the group headers with the exception of the group header for SACCHARINS, where the WG recommended the basis note proposed by the Codex Secretariat at CCFA52 for saccharins be applied to existing provisions for the group header.

#### **Recommendation 16**

The WG recommends that CCFA53 revise the existing Tables 1 and 2 provisions in the GSFA for the group header SACCHARINS to include a new note "For saccharin and its Ca, K, Na salts, expressed as Na Saccharin."

### **DISCUSSION ON ADOPTED, DRAFT, AND PROPOSED DRAFT PROVISIONS FOR SWEETENERS (CX/FA 23/53/8 APPENDIX 4, CX/FA 23/53/8 ADD. 1)**

The Chair noted CX/FA 23/53/8 Appendix 4 covers all remaining issues and provisions for sweeteners in the step process or adopted with Note 161.

The Chair noted that Topic A parts 1-3 of Appendix 4 presents recommendations to ensure consistency amongst use levels and notes for provisions in the same food category for Aspartame (INS 951), Acesulfame potassium (INS 950), and Aspartame - acesulfame salt (INS 962). This consistency is intended to account for the way that exposures from their use are inter-related to each other as a result of their chemical make-up and how their JECFA assessments have been conducted. The Chair stressed that this is a mechanistic exercise with the expectation that if we agree that these proposals were done accurately, the WG would be able to address many of the proposals in this portion of the document en masse.

#### **Recommendation 17**

The WG recommends that CCFA53 endorse for adoption at Step 5/8 the draft provisions contained in Annex 1 Part D and include them in the GSFA.

The WG also recommends that CCFA53 revise adopted provisions as indicated in Annex 1 Part D.

#### **Recommendation 18**

The WG recommends that CCFA53 discontinue work on the draft and proposed draft provisions contained in Annex 2 Part D.



The Chair then explained that Topics B, C, E and F of Appendix 4 present recommendations for all remaining issues and provisions for sweeteners both in the step process and adopted provisions with Note 161 attached to them. The WG considered the proposals in Appendix 4 on Topics B, C, E, and through the recommendation for provisions in food category 05.1.1 in Topic F.

**Recommendation 19**

The WG recommends that CCFA53 endorse for adoption at Step 5/8 the draft provisions contained in Annex 1 Part E and include them in the GSFA.

The WG also recommends that CCFA53 revise adopted provisions as indicated in Annex 1 Part E.

**Recommendation 20**

The WG recommends that CCFA53 discontinue work on the draft and proposed draft provisions contained in Annex 2 Part E.

During the discussion of these provisions the Chair noted two food categories which correspond to the Standard for Processed Tomato Concentrates (CXS 57-1981). There is indication that Table 3 of the GSFA has been aligned with CXS 57-1981, but it does not appear that provisions in Tables 1 and 2 in corresponding food categories 04.2.2.5 and 04.2.2.6 have been aligned.

**Recommendation 21**

The WG recommends that CCFA53 request the working group on Alignment to verify if the Standard for Processed Tomato Concentrates (CXS 57-1981) have been aligned, and if so to verify that the provisions in the corresponding food categories in Tables 1 and 2 accurately reflect alignment.

During the discussion under Topic F on a horizontal approach to address the use of Note 161 in provisions for sweeteners in food category 07.1 and its subcategories, the Chair noted the one provision for Advantame (INS 969) in food category 07.1.5 whereas the other provisions for sweeteners were all located in the parent food category 07.1. The Chair also noted there was no technological basis in comparison to other sweeteners to limit advantame to subcategory 07.1.5 and that the disagreement on the use of sweeteners appeared to extend to products across the entire parent food category and its subcategories. The Chair proposed to move the provision for advantame from food category 07.1.5 to 07.1 order to simplify the overall discussion that will have about sweeteners in bread and ordinary bakery ware. The WG agreed to this proposal.

The chair observed that the issue preventing a consensus on n approach to address the use of Note 161 in food category 07.1 was similar to that pertaining to the use of certain additives in fruit and vegetable juices and nectars in that certain countries allow the use of sweeteners in bread and ordinary bakery ware whilst other countries do not allow such use. Since that the electronic working group was unable to reach a consensus on this issue, and there was not a clear path to building consensus in the WG, the Chair suggested that this issue should be recirculated again for discussion next year at CCFA54. The working group agreed with the chair's proposal.

**Recommendation 22**

The WG recommends that CCFA53:

- move the provision for Advantame (INS 969) from food category 07.1.5 (Steamed breads and buns) to food category 07.1 (Bread and ordinary bakery wares); and subsequently
- hold the provisions for sweeteners in food category 07.1 at their current step as listed in Annex 4 Part A and circulate them for further discussion towards development of an approach to address the use of Note 161 in this food category in the context of sweeteners.

For food category 12.2 and its subcategories the Chair noted that the electronic working group evaluated if consensus could be reached on the use of sweeteners in appropriate products if a clear distinction was made in the food category descriptors between species and herbs in food category 12.2.1 and seasonings and condiments in food category 12.2.2. To achieve this the WG agreed to the revisions to the descriptors for these food categories as presented in CX/FA 22/53/8 Appendix 4. As a result of this change in the descriptor the use of sweeteners in FC 12.2.2 would be horizontally justified with the attachment of Note 477 or 478 as appropriate to whether the additive had a functional effect of “flavour enhancer”.

### **Recommendation 23**

The WG recommends that CCFA53 revise the descriptor to the Food Categories 12.2.1 and 12.2.2 to the following:

Descriptor for FC 12.2.1: *Herbs and spices are usually derived from botanical sources, and may be dehydrated, and either ground or whole. Examples of herbs include basil, oregano and thyme. Examples of spices include cumin and caraway seeds. Spices may also be found as blends in powder or paste form.*

Descriptor for FC 12.2.2: *Condiments and seasonings are mixtures of herbs and spices together with other food ingredients (such as salt, vinegar, lemon juice, molasses, honey or sugar, and sweeteners). Examples include meat tenderizers, onion salt, garlic salt, Oriental seasoning mix (dashi), topping to sprinkle on rice (furikake, containing, e.g. dried seaweed flakes, sesame seeds and seasoning), and seasoning for noodles. The term “condiments” as used in the Food Category System does not include condiment sauces (e.g. ketchup, mayonnaise, mustard) or relishes.*

Consequentially the WG agreed to move the provisions for sweeteners in food categories 12.2 and 12.2.1 and consider their use in food category 12.2.2.

### **Recommendation 24**

The WG recommends that CCFA53 endorse for adoption at Step 5/8 the draft provisions contained in Annex 1 Part F and include them in the GSFA.

The WG also recommends that CCFA53 revise adopted provisions as indicated in Annex 1 Part F.

### **Recommendation 24a**

The WG also recommends that CCFA53 revoke adopted provisions as indicated in Annex 3 Part C.

**PROPOSED DRAFT PROVISION IN THE GSFA FOR PROPYLENE GLYCOL ALGINATE (INS 405) IN FC 01.1.2 AND PROVISIONS ENTERED INTO THE STEP PROCESS AS A RESULT OF CX/FA 21/52/8 (CX/FA 23/53/8 APPENDIX 5)**

The Chair started the discussion by briefly explaining that Appendix 5 of CX/FA 23/53/8 compiles proposals of the electronic working group on the provision for propylene glycol alginate (INS 405) in FC 01.1.2 for which the WG on the GSFA to CCFA52 was unable to reach consensus on a numeric maximum use level. The Chair noted that the document also includes recommendations on draft provisions which CCFA52 entered into the Step process at Step 2 and requested the electronic working group to circulate for comment.

After introduction of the agenda item by the Chair, the WG discussed the proposals in CX/FA 23/53/8 Appendix 5 provision by provision.

#### **Recommendation 25**

The WG recommends that CCFA53 endorse for adoption at Step 8 or Step 5/8 the proposed draft provision for propylene glycol alginate (INS 405) in FC 01.1.2 as indicated in Annex 1 Part G and include them in the GSFA.

The WG also recommends that CCFA53 revise the adopted provisions for Lauric arginate ethyl ester (INS) 243) in FC 01.6.2.1 and Sucralose (Trichlorogalactosucrose) (INS 955) in FC 07.2 as indicated in Annex 1 Part G.

#### **Recommendation 26**

The WG recommends that CCFA53 discontinue work on the draft and proposed draft provisions contained in Annex 2 Part F.

### **PROPOSALS FOR NEW AND/OR REVISION OF FOOD ADDITIVE PROVISIONS (REPLIES TO CL 2019/55-FA) (CX/FA 23/53/9)**

The Co-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. It was noted that submissions to the CL that did not contain responsive information to all sections of the CL would be discarded. The Co-Chair noted that the procedure within the Committee is that proposed draft provisions put forward by an Observer organization must also be supported by at least one Codex Member.

During the discussion of the proposed draft provision for Titanium dioxide (INS 171) in all food categories in the GSFA, the Co-Chair noted that Titanium dioxide is currently under review by JECFA and the safety basis for the use of Titanium dioxide in the requested food categories will not be available for CCFA until later 2023 and therefore the proposals for Titanium dioxide should be discarded. One Codex Member questioned if discarding the proposals were on the basis that Titanium dioxide is pending JECFA assessment and if the request for new work would wait until after the outcome of the JECFA assessment is known. The Chair noted that the main consideration for discarding the proposals is that Titanium dioxide is a Table 3 additive permitted for use in all of the food categories that do not appear in the Annex to Table 3 and it would not be appropriate to list a food additive that has a JECFA ADI of “not specified” in Tables 1 and 2 in the GSFA that are not in the Annex to Table 3. The Chair further noted that it would not be appropriate to prejudge the JECFA ADI of “not specified” for Titanium dioxide will remain unchanged. Therefore, the proposals for Titanium dioxide were discarded.

During the discussion on the proposals for Allure red (INS 129), Annatto extract, bixin-based (INS 160b(i)), Annatto extract, norbixin-based (INS 160b(ii)), Calcium Carbonate (INS 170(i)), Caramel I – plain caramel (INS 150a), Caramel II – sulfite caramel (INS 150b), Caramel III – ammonia caramel (INS 150c), Caramel

IV – sulfite ammonia caramel (INS 150d), Carmines (INS 120), beta-Carotenes, vegetable (INS 160a(ii)), and Chlorophylls (INS 140) in food categories 14.1.3.1 and 14.1.3.2 at a GMP, it was noted that some of the food additives have a numeric JECFA ADI and it would not be appropriate to enter them into the step process at GMP. It was also noted that food category 14.1.3.1 corresponds to a commodity standard (CXS 247-2005) and the use of colours are not explicitly listed in the commodity standard. On the issue of the 1-to-1 correspondence between the GSF and the commodity standard, one Observer organization noted that there is no reference for the use of colours in CSX 247-2005 because the use of colours in these products would tend to make the product appear to have a higher juice content than it actually does, which could mislead the consumer. The Co-Chair confirmed that colours have not been considered for inclusion in the commodity standard and there are currently no adopted or draft provisions in the step process of the GSFA for the use colours. Therefore, the proposals for colours in food categories 14.1.3.1 and 14.1.3 were discarded.

During the discussion on the proposal for Methacrylate copolymer, basic (BMC) (INS 1205), the Co-Chair noted that in addition to the information provided in the circular letter, there was an update to the request in CRD 14. New provisions for BMC at GMP were requested in food categories 06.1, 11.1.1, 11.1.2, 11.2, 13.1, and 13.2. The Co-Chair noted that the updated request was incomplete in specifying all the food categories but did specify use in Ready-to-Use Therapeutic Foods (RUTF). The Co-Chair noted that the guidelines for RUTF has been performed for food category 13.3 and is currently under discussion in the Electronic working group on Alignment. The Co-Chair noted that the updated request could not be considered by the entire Physical work group on the GSFA. The Co-Chair recommended to discard the updated request for BMC in food categories 13.1, 13.2 and 13.3 and only enter into step 2 of the GSFA, BMC at GMP in food categories 06.1, 11.1.1, 11.1.2, 11.2.

During the discussion on proposals pertaining to Riboflavin, synthetic (INS 101(i)), Riboflavin 5'-phosphate sodium (INS 101(ii)), Riboflavin from *Bacillus subtilis* (INS 101(iii)), and Riboflavin from *Ashbya gossypii* (INS 101(iv)) it was noted that results from the 92<sup>nd</sup> JECFA pertaining to these additives are discussed in Agenda Items 3(a). The Co-Chair noted it is not within our normal procedure during the GSFA PWG to enter a new additive into the step process that shares a group JECFA ADI under an existing group header. Rather the normal procedure is to discuss the new additive under Agenda Item 3(a) and then determine to add the new additive to the group header. Therefore, the proposals for the additives listed in CX/FA 23/53/8 were held without prejudice as these additives should be addressed by CCFA53 during the discussion on Agenda Items 3(a).

#### **Recommendation 27**

The WG recommends that CCFA53 include the proposed new provisions contained in Annex 5 in the GSFA at Step 2, and that these provisions be circulated for comment by the EWG on the GSFA to CCFA54.

#### **Recommendation 28**

The WG recommends the provisions for Riboflavin, synthetic (INS 101(i)), Riboflavin 5'-phosphate sodium (INS 101(ii)), Riboflavin from *Bacillus subtilis* (INS 101(iii)), and Riboflavin from *Ashbya gossypii* (INS 101(iv)) be held until to the Plenary for discussion for inclusion on the group header for Riboflavins and whether to circulate them for comment. The provisions are contained in Annex 5 listed in gray highlight.

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

Annex 2: Discontinuation of work on draft and proposed draft food additive provisions (for information)

Annex 3: Revocation of adopted provisions

Annex 4: Draft provisions to be held/circulated for comment

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

## Annex 1 - Draft and Proposed Draft Food Additive Provisions

(for adoption at Step 8 and 5/8)<sup>1</sup>

### Part A: Provisions from CX/FA 23/53/7

Food Category	Additive	INS	Step	Year	Max Level (mg/kg)	Notes
<b>01.1.4 Flavoured Fluid Milk Drinks</b>						
01.1.4	ALLURA RED AC	129	8	2023r	100	52 & Color1
01.1.4	PAPRIKA EXTRACT	160c(ii)	5/8	2023	30	39 & Color2
01.1.4	PONCEAU 4R (COCHINEAL RED A)	124	8	2023r	150	52
<b>01.3.2 Beverage whiteners</b>						
01.3.2	ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2023	50	8, XS250 & XS252
01.3.2	PAPRIKA EXTRACT	160c(ii)	5/8	2023	5	39, XS250 & XS252
01.3.2	TARTRAZINE	102	8	2023	300	XS250 & XS252
<b>01.4.4 Cream analogues</b>						
01.4.4	ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2023	100	8
01.4.4	PAPRIKA EXTRACT	160c(ii)	5/8	2023	5	39
<b>01.5.2 Milk and cream powder analogues</b>						
01.5.2	ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2023	100	8 & XS251
01.5.2	PAPRIKA EXTRACT	160c(ii)	5/8	2023	5	39, XS251
<b>01.6.1 Unripened cheese</b>						
01.6.1	AZORUBINE (CARMOISINE)	122	8	2023	150	3, 201, XS221, XS262, XS273, XS275
01.6.1	BRILLIANT BLACK (BLACK PN)	151	8	2023	150	3, 201, XS221, XS262, XS273, XS275
01.6.1	BROWN HT	155	8	2023	150	3, 201, XS221, XS262, XS273, XS275
01.6.1	CAMEL II - SULFITE CAMEL	150b	5/8	2023	15000	201, XS221, XS262, XS273, XS275
01.6.1	CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	8	2023r	50	484, XS273, XS275 & Color11
01.6.1	CURCUMIN	100(i)	8	2023r	150	201, 493, XS262, XS273, XS275
01.6.1	PAPRIKA EXTRACT	160c(ii)	5/8	2023	15	39, 201, XS273
<b>01.6.2.1 Ripened cheese, includes rind</b>						

<sup>1</sup> Provisions that are replacing or revising currently adopted provisions of the GSFA are gray highlighted.

Food Category	Additive	INS	Step	Year	Max Level (mg/kg)	Notes
01.6.2.1	CURCUMIN	100(i)	5/8	2023	500	498, XS208, XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277, XS278
01.6.2.1	PAPRIKA EXTRACT	160c(ii)	5/8	2023	30	39, XS208, XS278
<b>01.6.2.2 Rind of ripened cheese</b>						
01.6.2.2	ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2023	100	8
01.6.2.2	ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2023	20	185, Color4
01.6.2.2	CARAMEL II - SULFITE CARAMEL	150b	5/8	2023	50000	
01.6.2.2	CURCUMIN	100(i)	5/8	2023	100	
01.6.2.2	PAPRIKA EXTRACT	160c(ii)	5/8	2023	30	39
01.6.2.2	TARTRAZINE	102	8	2023	100	
<b>01.6.2.3 Cheese powder (for reconstitution; e.g. for cheese sauces)</b>						
01.6.2.3	ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2023	50	8
01.6.2.3	ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2023	50	185
01.6.2.3	CARAMEL II - SULFITE CARAMEL	150b	5/8	2023	50000	
01.6.2.3	CURCUMIN	100(i)	5/8	2023	100	
01.6.2.3	PAPRIKA EXTRACT	160c(ii)	5/8	2023	140	39
01.6.4	ALLURA RED AC	129	8	2023r	100	
<b>01.6.4.1 Plain processed cheese</b>						
01.6.4.1	ALLURA RED AC	129	5/8	2023	100	
01.6.4.1	ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2023	60	8, Color5
01.6.4.1	ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2023	70	185
01.6.4.1	CURCUMIN	100(i)	5/8	2023	100	
01.6.4.1	PAPRIKA EXTRACT	160c(ii)	5/8	2023	70	39
01.6.4.1	TARTRAZINE	102	5/8	2023	200	
<b>01.6.4.2 Flavoured processed cheese, including containing fruit, vegetables, meat, etc.</b>						
01.6.4.2	ALLURA RED AC	129	5/8	2023	100	
01.6.4.2	ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2023	15	8, Color12
01.6.4.2	ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2023	70	185

Food Category	Additive	INS	Step	Year	Max Level (mg/kg)	Notes
01.6.4.2	AZORUBINE (CARMOISINE)	122	5/8	2023	10	
01.6.4.2	CARAMEL II - SULFITE CARAMEL	150b	5/8	2023	50000	72
01.6.4.2	CURCUMIN	100(i)	5/8	2023	100	
01.6.4.2	PAPRIKA EXTRACT	160c(ii)	5/8	2023	100	39
01.6.4.2	TARTRAZINE	102	5/8	2023	200	
<b>01.6.5 Cheese analogues</b>						
01.6.5	ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2023	100	8
01.6.5	AZORUBINE (CARMOISINE)	122	8	2023	100	3
01.6.5	BRILLIANT BLACK (BLACK PN)	151	8	2023	100	3
01.6.5	CARAMEL II - SULFITE CARAMEL	150b	5/8	2023	50000	
01.6.5	CURCUMIN	100(i)	5/8	2023	100	
01.6.5	INDIGOTINE (INDIGO CARMINE)	132	8	2023r	200	3
01.6.5	PAPRIKA EXTRACT	160c(ii)	5/8	2023	70	39
01.6.5	TARTRAZINE	102	5/8	2023	300	3
<b>01.7 Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)</b>						
01.7	ALLURA RED AC	129	8	2023r	300	
01.7	ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2023	100	8 & Color6
01.7	ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2023	20	185
01.7	AZORUBINE (CARMOISINE)	122	8	2023	150	
01.7	BRILLIANT BLACK (BLACK PN)	151	8	2023	150	
01.7	BROWN HT	155	8	2023	150	
01.7	CARAMEL II - SULFITE CARAMEL	150b	5/8	2023	2000	400 & Color7
01.7	CURCUMIN	100(i)	8	2023	150	402
01.7	PAPRIKA EXTRACT	160c(ii)	5/8	2023	60	39
01.7	PONCEAU 4R (COCHINEAL RED A)	124	8	2023r	150	
01.7	QUINOLINE YELLOW	104	8	2023	150	
01.7	SUNSET YELLOW FCF	110	8	2023r	300	
01.7	TARTRAZINE	102	8	2023	300	
<b>02.1.1 Butter oil, anhydrous milkfat, ghee</b>						
02.1.1	ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	8	2023r	100	8 & Color13



Food Category	Additive	INS	Step	Year	Max Level (mg/kg)	Notes
<b>02.1.2 Vegetable oils and fats</b>						
02.1.2	CURCUMIN	100(i)	8	2023r	5	508, 509, XS33, XS210, XS325R
<b>02.1.3 Lard, tallow, fish oil, and other animal fats</b>						
02.1.3	SUNSET YELLOW FCF	110	8	2023r	300	XS19, XS211, XS329
<b>02.2.2 Fat spreads, dairy fat spreads and blended spreads</b>						
02.2.2	ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	8	2023r	100	8 & Color8
02.2.2	CAMEL II - SULFITE CAMEL	150b	8	2023r	500	XS253
02.2.2	CARMINES	120	8	2023r	500	178 & XS253
02.2.2	CURCUMIN	100(i)	8	2023r	10	Color9 & Color10
<b>02.3 Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions</b>						
02.3	ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2023	25	8
02.3	ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2023	10	185
02.3	CAMEL II - SULFITE CAMEL	150b	5/8	2023	20000	
02.3	CARMINES	120	8	2023r	150	178
02.3	CURCUMIN	100(i)	8	2023	100	
02.3	INDIGOTINE (INDIGO CARMINE)	132	5/8	2023r	100	
02.3	PAPRIKA EXTRACT	160c(ii)	5/8	2023	65	39
<b>02.4 Fat-based desserts excluding dairy-based dessert products of food category 01.7</b>						
02.4	ALLURA RED AC	129	8	2023r	150	
02.4	ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2023	15	8
02.4	ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2023	10	185
02.4	AZORUBINE (CARMOISINE)	122	8	2023	150	
02.4	BRILLIANT BLACK (BLACK PN)	151	8	2023	150	
02.4	BROWN HT	155	8	2023	150	
02.4	CAMEL II - SULFITE CAMEL	150b	5/8	2023	20000	
02.4	CURCUMIN	100(i)	8	2023	150	
02.4	PAPRIKA EXTRACT	160c(ii)	5/8	2023	50	39
02.4	QUINOLINE YELLOW	104	8	2023	9	
02.4	TARTRAZINE	102	8	2023	150	
<b>03.0 Edible ices, including sherbet and sorbet</b>						
03.0	AMARANTH	123	8	2023	25	

Food Category	Additive	INS	Step	Year	Max Level (mg/kg)	Notes
03.0	ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2023	20	8
03.0	ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2023	20	185
03.0	AZORUBINE (CARMOISINE)	122	8	2023	50	
03.0	BRILLIANT BLACK (BLACK PN)	151	8	2023	100	
03.0	CARAMEL II - SULFITE CARAMEL	150b	5/8	2023	8000	
03.0	CURCUMIN	100(i)	8	2023	150	
03.0	PAPRIKA EXTRACT	160c(ii)	5/8	2023	55	39
03.0	TARTRAZINE	102	8	2023	40	

### Notes to the General Standard for Food Additives

Note 3	For use in surface treatment only.
Note 8	As bixin.
Note 39	On a total carotenoid basis.
Note 52	Excluding chocolate milk.
Note 72	On the ready-to-eat basis.
Note 178	As carminic acid.
Note 185	As norbixin.
Note 201	For use in flavoured products only.
Note 402	For use in products conforming to the Standard for Fermented Milk (CODEX STAN 243- 2003) at 100 mg/kg.
Note 484	Except for use in products conforming to the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001) at 15 mg/kg.
Note 493	For use in products conforming to the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001), for treatment of edible cheese rind only.
Note 498	Only for use in the edible cheese rind in products conforming to the General Standard for Cheese (CXS 283-1978).
Note 508	For use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981) for the purposes of natural colour lost in processing, or standardizing colour only.
Note 509	Excluding virgin and cold pressed oils in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981).
Note XS19	Excluding products conforming to the Standard for Edible Fats and Oils not covered by Individual Standards (CXS 19-1981).
Note XS33	Excluding products conforming to the Standard for Olive Oils and Olive Pomace Oils (CODEX STAN 33-1981).
Note XS208	Excluding products conforming to the Standard for Cheese in Brine (CODEX STAN 208-1999).
Note XS210	Excluding products conforming to the Standard for Named Vegetable Oils (CXS 210-1999).
Note XS211	Excluding products conforming to the Standard for Named Animal Fat (CODEX STAN 211- 1999).
Note XS221	Excluding products conforming to the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001).
Note XS250	Excluding products conforming to the Standard for a Blend of Evaporated Skimmed Milk and Vegetable Fat (CODEX STAN 250-2006).
Note XS251	Excluding products conforming to the Standard for a Blend of Skimmed Milk and Vegetable Fat in Powdered Form (CODEX STAN 251-2006).

Note XS252	Excluding products conforming to the Standard for a Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat (CODEX STAN 252-2006).
Note XS253	Excluding products conforming to the Standard for Dairy Fat Spreads (CODEX STAN 253-2006).
Note XS262	Excluding products conforming to the Standard for Mozzarella (CODEX STAN 262-2007).
Note XS263	Excluding products conforming to the Standard for Cheddar (CXS 263-1966).
Note XS264	Excluding products conforming to the Standard for Danbo (CXS 264-1966).
Note XS265	Excluding products conforming to the Standard for Edam (CXS 265-1966).
Note XS266	Excluding products conforming to the Standard for Gouda (CXS 266-1966).
Note XS267	Excluding products conforming to the Standard for Havarti (CXS 267-1966).
Note XS268	Excluding products conforming to the Standard for Samsø (CXS 268-1966).
Note XS269	Excluding products conforming to the Standard for Emmental (CXS 269-1967).
Note XS270	Excluding products conforming to the Standard for Tilsiter (CXS 270-1968).
Note XS271	Excluding products conforming to the Standard for Saint-Paulin (CXS 271-1968).
Note XS272	Excluding products conforming to the Standard for Provolone (CXS 272-1968).
Note XS273	Excluding products conforming to the Standard for Cottage Cheese (CXS 273-1968).
Note XS274	Excluding products conforming to the Standard for Coulommiers (CXS 274-1969).
Note XS275	Excluding products conforming to the Standard for Cream Cheese (CXS 275-1973).
Note XS276	Excluding products conforming to the Standard for Camembert (CXS 276-1973).
Note XS277	Excluding products conforming to the Standard for Brie (CXS 277-1973).
Note XS278	Excluding products conforming to the Standard for Extra Hard Grating Cheese (CXS 278-1978).
Note XS325R	Excluding products conforming to the Regional Standard for Unrefined Shea Butter (CXS 325R-2017).
Note XS329	Excluding products conforming to the Standard for Fish Oils (CXS 329-2017).
Note Color1	Except for use at 300 mg/kg in products conforming to CODEX STAN 243-2003.
Note Color2	Except for use in concentrates at 50 mg/kg.
Note Color3	Except for use in products conforming to the Standard for Mozzarella (CXS 262-2006) at 5 mg/kg, in cheese mass only, to obtain the colour characteristics of the product.
Note Color4	Except for use in orange-colored rinds.
Note Color5	Except for use at 100 mg/kg in sliced processed cheeses.
Note Color6	Except for use in non-plain products conforming to the Standard for Fermented Milk (CODEX STAN 243- 2003) at 20 mg/kg.
Note Color7	Except for use in ice cream products with light brown colour at 3600 mg/kg.
Note Color8	Except for use in products conforming to the Standard for Dairy Fat Spreads (CODEX STAN 253-2006) at 20 mg/kg.
Note Color9	Except for use in products conforming to the Standard for Dairy Fat Spreads (CODEX STAN 253-2006) at 5 mg/kg.
Note Color10	Except for use in mustard flavoured products at 30 mg/kg.
Note Color11	Except for use in products conforming to the Standard for Mozzarella (CXS 262-2006) at 5 mg/kg in cheese mass only, to obtain the colour characteristic of the product.
Note Color12	Except for use at 100 mg/kg in sliced processed cheese.
Note Color13	Except for use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981) for the purposes of natural colour lost in processing, or standardizing colour only at 10 mg/kg.

## Part B: Provisions from CX/FA 23/53/8 Appendix 1

Food Category	Additive	INS	Max Level (mg/kg)	Notes	Step	Year
<b>01.1.4 Flavoured Fluid Milk Drinks</b>						
01.1.4	CAROTENAL, BETA-APO-8'-	160e	10	52	5/8	2023
01.1.4	CAROTENES, BETA-	160a(i),a(iii),a(iv)	20	52, APP1C, APP1D	8	2023r
01.1.4	CAROTENES, BETA-, VEGETABLE	160a(ii)	20	52, APP1C, APP1D	8	2023r
<b>01.3.2 Beverage whiteners</b>						
01.3.2	CAROTENES, BETA-	160a(i),a(iii),a(iv)	10	APP1C, APP1D, XS250 & XS252	8	2023r
01.3.2	CAROTENES, BETA-, VEGETABLE	160a(ii)	10	APP1C, APP1D, XS250 & XS252	8	2023r
<b>01.4.4 Cream analogues</b>						
01.4.4	CAROTENES, BETA-	160a(i),a(iii),a(iv)	20	APP1C & APP1D	8	2023r
01.4.4	CAROTENES, BETA-, VEGETABLE	160a(ii)	20	APP1C & APP1D	8	2023r
<b>01.5.2 Milk and cream powder analogues</b>						
01.5.2	CAROTENES, BETA-	160a(i),a(iii),a(iv)	6	APP1C, APP1D, XS251	8	2023r
01.5.2	CAROTENES, BETA-, VEGETABLE	160a(ii)	6	APP1C, APP1D, XS251	8	2023r
<b>01.6.1 Unripened cheese</b>						
01.6.1	CAROTENAL, BETA-APO-8'-	160e	1	APO489, CAROT490, XS273	5/8	2023
01.6.1	CAROTENES, BETA-	160a(i),a(iii),a(iv)	3	APP1C, APP1D, CAROT489, CAROT490, XS273	8	2023r
01.6.1	CAROTENES, BETA-, VEGETABLE	160a(ii)	3	APP1C, APP1D, CAROT489, CAROT490, XS273	8	2023r
<b>01.6.2.1 Ripened cheese, includes rind</b>						
01.6.2.1	CAROTENAL, BETA-APO-8'-	160e	12	CAROT458, APO500, XS208, XS278	5/8	2023
01.6.2.1	CAROTENES, BETA-	160a(i),a(iii),a(iv)	25	XS208, XS278, APP1C, APP1D, CAROT458	8	2023r
01.6.2.1	CAROTENES, BETA-, VEGETABLE	160a(ii)	25	XS208, XS278, APP1C, APP1D, CAROT458	8	2023r
<b>01.6.2.2 Rind of ripened cheese</b>						
01.6.2.2	CAROTENAL, BETA-APO-8'-	160e	50		5/8	2023

Food Category	Additive	INS	Max Level (mg/kg)	Notes	Step	Year
01.6.2.2	CAROTENES, BETA-	160a(i),a(iii),a(iv)	100	APP1C & APP1D	8	2023r
01.6.2.2	CAROTENES, BETA-, VEGETABLE	160a(ii)	100	APP1C & APP1D	8	2023r
<b>01.6.2.3 Cheese powder (for reconstitution; e.g. for cheese sauces)</b>						
01.6.2.3	CAROTENAL, BETA-APO-8'-	160e	15		5/8	2023
01.6.2.3	CAROTENES, BETA-	160a(i),a(iii),a(iv)	20	381, APP1C, APP1D	8	2023r
01.6.2.3	CAROTENES, BETA-, VEGETABLE	160a(ii)	20	381, APP1C, APP1D	8	2023r
<b>01.6.4 Processed cheese</b>						
01.6.4	CAROTENAL, BETA-APO-8'-	160e	18		5/8	2023
01.6.4	CAROTENES, BETA-	160a(i),a(iii),a(iv)	25	Color5, APP1C, APP1D	8	2023r
01.6.4	CAROTENES, BETA-, VEGETABLE	160a(ii)	25	Color5, APP1C, APP1D	8	2023r
<b>01.6.5 Cheese analogues</b>						
01.6.5	CAROTENES, BETA-	160a(i),a(iii),a(iv)	25	APP1C, APP1D, APP1E	8	2023r
01.6.5	CAROTENES, BETA-, VEGETABLE	160a(ii)	25	APP1C, APP1D, APP1E	8	2023r
<b>01.7 Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)</b>						
01.7	CAROTENES, BETA-	160a(i),a(iii),a(iv)	20	APP1C, APP1D	8	2023r
01.7	CAROTENES, BETA-, VEGETABLE	160a(ii)	20	APP1C, APP1D	8	2023r
<b>02.1.2 Vegetable oils and fats</b>						
02.1.2	CAROTENES, BETA-	160a(i),a(iii),a(iv)	25	508, 509, XS33, XS210, XS325R, APP1C, APP1D	8	2023r
02.1.2	CAROTENES, BETA-, VEGETABLE	160a(ii)	25	508, 509, XS33, XS210, XS325R, APP1C, APP1D	8	2023r
<b>02.1.3 Lard, tallow, fish oil, and other animal fats</b>						
02.1.3	CAROTENES, BETA-	160a(i),a(iii),a(iv)	10	518, XS329, APP1C, APP1D	8	2023r
02.1.3	CAROTENES, BETA-, VEGETABLE	160a(ii)	10	518, XS329, APP1C, APP1D	8	2023r
<b>02.2.1 Butter</b>						
02.2.1	CAROTENES, BETA-	160a(i),a(iii),a(iv)	12	APP1C, APP1D	8	2023r
02.2.1	CAROTENES, BETA-, VEGETABLE	160a(ii)	12	APP1C, APP1D	8	2023r
<b>02.2.2 Fat spreads, dairy fat spreads and blended spreads</b>						
02.2.2	CAROTENES, BETA-	160a(i),a(iii),a(iv)	35	APP1C, APP1D	8	2023r

Food Category	Additive	INS	Max Level (mg/kg)	Notes	Step	Year
02.2.2	CAROTENES, BETA-, VEGETABLE	160a(ii)	35	APP1C, APP1D	8	2023r
<b>02.3 Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions</b>						
02.3	CAROTENES, BETA-	160a(i),a(iii),a(iv)	10	APP1C, APP1D	8	2023r
02.3	CAROTENES, BETA-, VEGETABLE	160a(ii)	10	APP1C, APP1D	8	2023r
<b>02.4 Fat-based desserts excluding dairy-based dessert products of food category 01.7</b>						
02.4	CAROTENES, BETA-	160a(i),a(iii),a(iv)	15	APP1C, APP1D	8	2023r
02.4	CAROTENES, BETA-, VEGETABLE	160a(ii)	15	APP1C, APP1D	8	2023r
<b>03.0 Edible ices, including sherbet and sorbet</b>						
03.0	CAROTENAL, BETA-APO-8'-	160e	20		5/8	2023
03.0	CAROTENES, BETA-	160a(i),a(iii),a(iv)	70	APP1C, APP1D	8	2023r
03.0	CAROTENES, BETA-, VEGETABLE	160a(ii)	70	APP1C, APP1D	8	2023r
<b>04.1.2.3 Fruit in vinegar, oil, or brine</b>						
04.1.2.3	CAROTENES, BETA-	160a(i),a(iii),a(iv)	50	APP1C, APP1D	8	2023r
04.1.2.3	CAROTENES, BETA-, VEGETABLE	160a(ii)	50	APP1C, APP1D	8	2023r
<b>04.1.2.4 Canned or bottled (pasteurized) fruit</b>						
04.1.2.4	CAROTENES, BETA-	160a(i),a(iii),a(iv)	50	104, APP1C, APP1D	8	2023r
04.1.2.4	CAROTENES, BETA-, VEGETABLE	160a(ii)	50	104, APP1C, APP1D	8	2023r
<b>04.1.2.5 Jams, jellies, marmalades</b>						
04.1.2.5	CAROTENES, BETA-	160a(i),a(iii),a(iv)	15	APP1C, APP1D	8	2023r
04.1.2.5	CAROTENES, BETA-, VEGETABLE	160a(ii)	15	APP1C, APP1D	8	2023r
<b>04.1.2.6 Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5</b>						
04.1.2.6	CAROTENES, BETA-	160a(i),a(iii),a(iv)	10	XS160, APP1C, APP1D	8	2023r
04.1.2.6	CAROTENES, BETA-, VEGETABLE	160a(ii)	10	XS160, APP1C, APP1D	8	2023r
<b>04.1.2.7 Candied fruit</b>						
04.1.2.7	CAROTENAL, BETA-APO-8'-	160e	2		5/8	2023
04.1.2.7	CAROTENES, BETA-	160a(i),a(iii),a(iv)	30	APP1C, APP1D	8	2023r
04.1.2.7	CAROTENES, BETA-, VEGETABLE	160a(ii)	30	APP1C, APP1D	8	2023r
<b>04.1.2.8 Fruit preparations, including pulp, purees, fruit toppings and coconut milk</b>						
04.1.2.8	CAROTENES, BETA-	160a(i),a(iii),a(iv)	18	APP1C, APP1D, XS240	8	2023r

Food Category	Additive	INS	Max Level (mg/kg)	Notes	Step	Year
04.1.2.8	CAROTENES, BETA-, VEGETABLE	160a(ii)	18	APP1C, APP1D, XS240	8	2023r
<b>04.1.2.9 Fruit-based desserts, incl. fruit-flavoured water-based desserts</b>						
04.1.2.9	CAROTENES, BETA-	160a(i),a(iii),a(iv)	50	APP1C, APP1D	8	2023r
04.1.2.9	CAROTENES, BETA-, VEGETABLE	160a(ii)	50	APP1C, APP1D	8	2023r
<b>04.1.2.10 Fermented fruit products</b>						
04.1.2.10	CAROTENES, BETA-	160a(i),a(iii),a(iv)	10	APP1C, APP1D	8	2023r
04.1.2.10	CAROTENES, BETA-, VEGETABLE	160a(ii)	10	APP1C, APP1D	8	2023r
<b>04.1.2.11 Fruit fillings for pastries</b>						
04.1.2.11	CAROTENES, BETA-	160a(i),a(iii),a(iv)	10	APP1C, APP1D	8	2023r
04.1.2.11	CAROTENES, BETA-, VEGETABLE	160a(ii)	10	APP1C, APP1D	8	2023r
<b>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</b>						
04.2.1.2	CAROTENES, BETA-	160a(i),a(iii),a(iv)	50	4, 16, APP1C	8	2023r
<b>04.2.2.2 Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds</b>						
04.2.2.2	CAROTENES, BETA-	160a(i),a(iii),a(iv)	50	APP1C, APP1D	8	2023r
04.2.2.2	CAROTENES, BETA-, VEGETABLE	160a(ii)	50	APP1C, APP1D	8	2023r
<b>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</b>						
04.2.2.3	CAROTENES, BETA-	160a(i),a(iii),a(iv)	5	APP1C, APP1D	8	2023r
04.2.2.3	CAROTENES, BETA-, VEGETABLE	160a(ii)	5	APP1C, APP1D	8	2023r
<b>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</b>						
04.2.2.4	CAROTENES, BETA-	160a(i),a(iii),a(iv)	50	APP1C, APP1D	8	2023r
04.2.2.4	CAROTENES, BETA-, VEGETABLE	160a(ii)	50	APP1C, APP1D	8	2023r
<b>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)</b>						
04.2.2.5	CAROTENES, BETA-	160a(i),a(iii),a(iv)	50	APP1C, APP1D	8	2023r
04.2.2.5	CAROTENES, BETA-, VEGETABLE	160a(ii)	50	APP1C, APP1D	8	2023r
<b>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</b>						
04.2.2.6	CAROTENES, BETA-	160a(i),a(iii),a(iv)	50	92, APP1C, APP1D	8	2023r
04.2.2.6	CAROTENES, BETA-, VEGETABLE	160a(ii)	50	92, APP1C, APP1D	8	2023r

Food Category	Additive	INS	Max Level (mg/kg)	Notes	Step	Year
<b>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</b>						
04.2.2.7	CAROTENES, BETA-	160a(i),a(iii),a(iv)	5	APP1C, APP1D, XS38, XS151, XS223, XS294R	8	2023r
04.2.2.7	CAROTENES, BETA-, VEGETABLE	160a(ii)	5	APP1C, APP1D, XS38, XS151, XS223, XS294R	8	2023r
<b>05.1.3 Cocoa-based spreads, incl. fillings</b>						
05.1.3	CAROTENAL, BETA-APO-8'-	160e	10	XS86	5/8	2023
05.1.3	CAROTENES, BETA-	160a(i),a(iii),a(iv)	3	XS86, APP1C, APP1D	8	2023r
05.1.3	CAROTENES, BETA-, VEGETABLE	160a(ii)	3	XS86, APP1C, APP1D	8	2023r
<b>05.1.4 Cocoa and chocolate products</b>						
05.1.4	CAROTENAL, BETA-APO-8'-	160e	10	183, APP1G	5/8	2023
05.1.4	CAROTENES, BETA-	160a(i),a(iii),a(iv)	100	183, APP1C, APP1D	8	2023r
05.1.4	CAROTENES, BETA-, VEGETABLE	160a(ii)	100	183, APP1C, APP1D	8	2023r
<b>05.1.5 Imitation chocolate, chocolate substitute products</b>						
05.1.5	CAROTENES, BETA-	160a(i),a(iii),a(iv)	100	APP1C, APP1D	8	2023r
05.1.5	CAROTENES, BETA-, VEGETABLE	160a(ii)	100	APP1C, APP1D	8	2023r
<b>05.2 Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3, and 05.4</b>						
05.2	CAROTENAL, BETA-APO-8'-	160e	50	XS309R	5/8	2023
05.2	CAROTENES, BETA-	160a(i),a(iii),a(iv)	100	XS309R, APP1C, APP1D	8	2023r
05.2	CAROTENES, BETA-, VEGETABLE	160a(ii)	100	XS309R, APP1C, APP1D	8	2023r
<b>05.3 Chewing gum</b>						
05.3	CAROTENAL, BETA-APO-8'-	160e	25		5/8	2023
05.3	CAROTENES, BETA-	160a(i),a(iii),a(iv)	100	APP1C, APP1D	8	2023r
05.3	CAROTENES, BETA-, VEGETABLE	160a(ii)	100	APP1C, APP1D	8	2023r
<b>05.4 Decorations (e.g. for fine bakery wares), toppings (non-fruit), and sweet sauces</b>						
05.4	CAROTENAL, BETA-APO-8'-	160e	11		5/8	2023



Food Category	Additive	INS	Max Level (mg/kg)	Notes	Step	Year
05.4	CAROTENES, BETA-	160a(i),a(iii),a(iv)	100	APP1C, APP1D	8	2023r
05.4	CAROTENES, BETA-, VEGETABLE	160a(ii)	100	APP1C, APP1D	8	2023r
<b>06.3 Breakfast cereals, including rolled oats</b>						
06.3	CAROTENES, BETA-	160a(i),a(iii),a(iv)	200	APP1C, APP1D	8	2023r
06.3	CAROTENES, BETA-, VEGETABLE	160a(ii)	200	APP1C, APP1D	8	2023r
<b>06.4.3 Pre-cooked pastas and noodles and like products</b>						
06.4.3	CAROTENES, BETA-	160a(i),a(iii),a(iv)	40	153, APP1C, APP1D	8	2023r
06.4.3	CAROTENES, BETA-, VEGETABLE	160a(ii)	40	153, APP1C, APP1D	8	2023r
<b>06.5 Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)</b>						
06.5	CAROTENAL, BETA-APO- 8'-	160e	11		5/8	2023
06.5	CAROTENES, BETA-	160a(i),a(iii),a(iv)	50	APP1C, APP1D	8	2023r
06.5	CAROTENES, BETA-, VEGETABLE	160a(ii)	50	APP1C, APP1D	8	2023r
<b>06.6 Batters (e.g. for breading or batters for fish or poultry)</b>						
06.6	CAROTENES, BETA-	160a(i),a(iii),a(iv)	50	APP1C, APP1D	8	2023r
06.6	CAROTENES, BETA-, VEGETABLE	160a(ii)	50	APP1C, APP1D	8	2023r
<b>07.1.2 Crackers, excluding sweet crackers</b>						
07.1.2	CAROTENAL, BETA-APO- 8'-	160e	15		5/8	2023
07.1.2	CAROTENES, BETA-	160a(i),a(iii),a(iv)	200	APP1C, APP1D	8	2023r
07.1.2	CAROTENES, BETA-, VEGETABLE	160a(ii)	200	APP1C, APP1D	8	2023r
<b>07.1.3 Other ordinary bakery products (e.g. bagels, pita, English muffins)</b>						
07.1.3	CAROTENES, BETA-	160a(i),a(iii),a(iv)	60	APP1C, APP1D	8	2023r
<b>07.1.4 Bread-type products, including bread stuffing and bread crumbs</b>						
07.1.4	CAROTENAL, BETA-APO- 8'-	160e	15	116	5/8	2023
07.1.4	CAROTENES, BETA-	160a(i),a(iii),a(iv)	30	116, APP1C, APP1D	8	2023r
07.1.4	CAROTENES, BETA-, VEGETABLE	160a(ii)	30	116, APP1C, APP1D	8	2023r
<b>07.1.5 Steamed breads and buns</b>						
07.1.5	CAROTENAL, BETA-APO- 8'-	160e	15		5/8	2023
07.1.5	CAROTENES, BETA-	160a(i),a(iii),a(iv)	1	APP1C, APP1D, APP1F	8	2023r
<b>07.2 Fine bakery wares (sweet, salty, savoury) and mixes</b>						

Food Category	Additive	INS	Max Level (mg/kg)	Notes	Step	Year
07.2	CAROTENAL, BETA-APO-8'-	160e	20		5/8	2023
07.2	CAROTENES, BETA-	160a(i),a(iii),a(iv)	42	APP1C, APP1D	8	2023r
07.2	CAROTENES, BETA-, VEGETABLE	160a(ii)	42	APP1C, APP1D	8	2023r
<b>08.2 Processed meat, poultry, and game products in whole pieces or cuts</b>						
08.2	CAROTENES, BETA-, VEGETABLE	160a(ii)	20	16, XS96, XS97, APP1C	8	2023r
<b>08.3.1 Non-heat treated processed comminuted meat, poultry, and game products</b>						
08.3.1	CAROTENES, BETA-	160a(i),a(iii),a(iv)	20	16, APP1C, APP1D	5/8	2023
08.3.1	CAROTENES, BETA-, VEGETABLE	160a(ii)	20	16, APP1C, APP1D	8	2023r
<b>08.3.2 Heat-treated processed comminuted meat, poultry, and game products</b>						
08.3.2	CAROTENES, BETA-	160a(i),a(iii),a(iv)	20	16, XS88, XS89, XS98, APP1C, APP1D	8	2023r
08.3.2	CAROTENES, BETA-, VEGETABLE	160a(ii)	20	16, XS88, XS89, XS98, APP1C, APP1D	8	2023r
<b>08.3.3 Frozen processed comminuted meat, poultry, and game products</b>						
08.3.3	CAROTENES, BETA-, VEGETABLE	160a(ii)	15	16, APP1C	8	2023r
<b>08.4 Edible casings (e.g. sausage casings)</b>						
08.4	CAROTENAL, BETA-APO-8'-	160e	100	APP1A	5/8	2023
08.4	CAROTENES, BETA-	160a(i),a(iii),a(iv)	50	APP1A, APP1C, APP1D	8	2023r
08.4	CAROTENES, BETA-, VEGETABLE	160a(ii)	50	APP1A, APP1C, APP1D	8	2023r
<b>09.2 Processed fish and fish products, including molluscs, crustaceans, and echinoderms</b>						
09.2	CAROTENAL, BETA-APO-8'-	160e	100	APP1B, CAROT304, XS36, XS92, XS95, XS165, XS167, XS189, XS190, XS191, XS222, XS236, XS244, XS292, XS311, XS312 & XS315	5/8	2023
09.2	CAROTENES, BETA-	160a(i),a(iii),a(iv)	100	APP1C, APP1D, XS36, XS92, XS95, XS165, XS167, XS189, XS190, XS191, XS222,	8	2023r

Food Category	Additive	INS	Max Level (mg/kg)	Notes	Step	Year
				XS236, XS244, XS292, XS311, XS312 & XS315		
09.2	CAROTENES, BETA-, VEGETABLE	160a(ii)	100	APP1B, CAROT304, APP1C, APP1D, XS36, XS92, XS95, XS165, XS167, XS189, XS190, XS191, XS222, XS236, XS244, XS292, XS311, XS312 & XS315	5/8	2023
<b>09.3 Semi-preserved fish and fish products, including molluscs, crustaceans, and echinoderms</b>						
09.3	CAROTENAL, BETA-APO-8'-	160e	20	95 & XS291	5/8	2023
09.3	CAROTENES, BETA-	160a(i),a(iii),a(iv)	20	95, XS291, APP1C, APP1D	8	2023r
09.3	CAROTENES, BETA-, VEGETABLE	160a(ii)	20	95, XS291, APP1C, APP1D	5/8	2023
<b>09.4 Fully preserved, including canned or fermented fish and fish products, including molluscs, crustaceans, and echinoderms</b>						
09.4	CAROTENAL, BETA-APO-8'-	160e	20	95, XS3, XS37, XS70, XS90, XS94 & XS119	5/8	2023
09.4	CAROTENES, BETA-	160a(i),a(iii),a(iv)	20	95, XS3, XS37, XS70, XS90, XS94 & XS119, APP1C, APP1D	8	2023r
09.4	CAROTENES, BETA-, VEGETABLE	160a(ii)	20	95, XS3, XS37, XS70, XS90, XS94 & XS119, APP1C, APP1D	8	2023r
<b>10.2 Egg products</b>						
10.2	CAROTENES, BETA-, VEGETABLE	160a(ii)	200	APP1C	8	2023r
<b>10.4 Egg-based desserts (e.g. custard)</b>						
10.4	CAROTENAL, BETA-APO-8'-	160e	11		5/8	2023
10.4	CAROTENES, BETA-	160a(i),a(iii),a(iv)	15	APP1C, APP1D	8	2023r
10.4	CAROTENES, BETA-, VEGETABLE	160a(ii)	15	APP1C, APP1D	8	2023r
<b>12.4 Mustards</b>						

Food Category	Additive	INS	Max Level (mg/kg)	Notes	Step	Year
12.2.2	CAROTENAL, BETA-APO-8'-	160e	50		5/8	2023
12.2.2	CAROTENES, BETA-	160a(i),a(iii),a(iv)	100	APP1C, APP1D	8	2023r
12.2.2	CAROTENES, BETA-, VEGETABLE	160a(ii)	100	APP1C, APP1D	8	2023r
<b>12.4 Mustards</b>						
12.4	CAROTENES, BETA-	160a(i),a(iii),a(iv)	5	APP1C, APP1D	8	2023r
12.4	CAROTENES, BETA-, VEGETABLE	160a(ii)	5	APP1C, APP1D	8	2023r
<b>12.5 Soups and broths</b>						
12.5	CAROTENAL, BETA-APO-8'-	160e	15	CAROT341	5/8	2023
12.5	CAROTENES, BETA-	160a(i),a(iii),a(iv)	10	CAROT341, APP1C, APP1D	8	2023r
12.5	CAROTENES, BETA-, VEGETABLE	160a(ii)	10	CAROT341, APP1C, APP1D	8	2023r
<b>12.6 Sauces and like products</b>						
12.6	CAROTENAL, BETA-APO-8'-	160e	80	XS302	5/8	2023
12.6	CAROTENES, BETA-	160a(i),a(iii),a(iv)	80	XS302, APP1C, APP1D	8	2023r
12.6	CAROTENES, BETA-, VEGETABLE	160a(ii)	80	XS302, APP1C, APP1D	5/8	2023
<b>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</b>						
12.7	CAROTENES, BETA-	160a(i),a(iii),a(iv)	20	APP1C, APP1D	8	2023r
12.7	CAROTENES, BETA-, VEGETABLE	160a(ii)	20	APP1C, APP1D	8	2023r
<b>13.3 Dietetic foods intended for special medical purposes (excluding products of food category 13.1)</b>						
13.3	CAROTENES, BETA-	160a(i),a(iii),a(iv)	50	XS118, APP1C, APP1D	8	2023r
13.3	CAROTENES, BETA-, VEGETABLE	160a(ii)	50	XS118, APP1C, APP1D	8	2023r
<b>13.4 Dietetic formulae for slimming purposes and weight reduction</b>						
13.4	CAROTENES, BETA-	160a(i),a(iii),a(iv)	8	APP1C, APP1D	8	2023r
13.4	CAROTENES, BETA-, VEGETABLE	160a(ii)	8	APP1C, APP1D	8	2023r
<b>13.5 Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1- 13.4 and 13.6</b>						
13.5	CAROTENES, BETA-	160a(i),a(iii),a(iv)	100	APP1C, APP1D	8	2023r
13.5	CAROTENES, BETA-, VEGETABLE	160a(ii)	100	APP1C, APP1D	8	2023r
<b>13.6 Food supplements</b>						

Food Category	Additive	INS	Max Level (mg/kg)	Notes	Step	Year
13.6	CAROTENAL, BETA-APO-8'-	160e	210	539	5/8	2023
13.6	CAROTENES, BETA-	160a(i),a(iii),a(iv)	220	APP1C, APP1D, 539	8	2023r
13.6	CAROTENES, BETA-, VEGETABLE	160a(ii)	220	APP1C, APP1D, 539	8	2023r
<b>14.1.4 Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks</b>						
14.1.4	CAROTENAL, BETA-APO-8'-	160e	10	127	5/8	2023
14.1.4	CAROTENES, BETA-	160a(i),a(iii),a(iv)	25	APP1C, APP1D, 127	8	2023r
14.1.4	CAROTENES, BETA-, VEGETABLE	160a(ii)	25	APP1C, APP1D, 127	8	2023r
<b>14.2.2 Cider and perry</b>						
14.2.2	CAROTENES, BETA-	160a(i),a(iii),a(iv)	3	APP1C, APP1D	8	2023r
14.2.2	CAROTENES, BETA-, VEGETABLE	160a(ii)	3	APP1C, APP1D	8	2023r
<b>14.2.4 Wines (other than grape)</b>						
14.2.4	CAROTENES, BETA-	160a(i),a(iii),a(iv)	3	APP1C, APP1D	8	2023r
14.2.4	CAROTENES, BETA-, VEGETABLE	160a(ii)	3	APP1C, APP1D	8	2023r
<b>14.2.6 Distilled spirituous beverages containing more than 15% alcohol</b>						
14.2.6	CAROTENES, BETA-	160a(i),a(iii),a(iv)	3	APP1C, APP1D	8	2023r
14.2.6	CAROTENES, BETA-, VEGETABLE	160a(ii)	3	APP1C, APP1D	8	2023r
<b>14.2.7 Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low-alcoholic refreshers)</b>						
14.2.7	CAROTENES, BETA-	160a(i),a(iii),a(iv)	15	APP1C, APP1D	8	2023r
14.2.7	CAROTENES, BETA-, VEGETABLE	160a(ii)	15	APP1C, APP1D	8	2023r
<b>15.1 Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)</b>						
15.1	CAROTENAL, BETA-APO-8'-	160e	30		5/8	2023
15.1	CAROTENES, BETA-	160a(i),a(iii),a(iv)	30	APP1C, APP1D	8	2023r
15.1	CAROTENES, BETA-, VEGETABLE	160a(ii)	30	APP1C, APP1D	8	2023r
<b>15.2 Processed nuts, including coated nuts and nut mixtures (with e.g. dried fruit)</b>						
15.2	CAROTENES, BETA-	160a(i),a(iii),a(iv)	30	APP1C, APP1D	8	2023r
15.2	CAROTENES, BETA-, VEGETABLE	160a(ii)	30	APP1C, APP1D	8	2023r
<b>15.3 Snacks – fish based</b>						
15.3	CAROTENES, BETA-, VEGETABLE	160a(ii)	4	APP1C	8	2023r

## Notes to the General Standard for Food Additives

Note 4	For use in decoration, stamping, marking or branding the product only.
Note 16	For use in glaze, coatings or decorations for fruit, vegetables, meat or fish only.
Note 52	Excluding chocolate milk.
Note 92	Excluding tomato-based sauces.
Note 95	For non-standardized foods: for use in surimi and fish roe products only.
Note 104	Excluding canned pears (except for use in special holiday packs) and canned pineapples conforming to the Standard for Certain Canned Fruits (CODEX STAN 319-2015).
Note 116	For use in doughs only.
Note 127	On the served to the consumer basis.
Note 153	For use in instant noodles only.
Note 183	For use in surface decoration only.
Note 216	For use in maize-based products only.
Note 381	As consumed.
Note 508	For use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981) for the purposes of natural colour lost in processing, or standardizing colour only.
Note 509	Excluding virgin and cold pressed oils in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981).
Note 518	Except for use in products conforming to the Standard for Edible fats and oils not covered by individual standards (CXS 19-1981) and the Standard for Named Animal Fats (CXS 211-1999) at 25 mg/kg for the purposes of restoring natural colour lost in processing, or standardizing colour only.
Note 539	For use in solid forms as sold to the consumer only.
Note XS3	Excluding products conforming to the Standard for Canned Salmon (CODEX STAN 3-1981).
Note XS33	Excluding products conforming to the Standard for Olive Oils and Olive Pomace Oils (CODEX STAN 33-1981).
Note XS36	Excluding products conforming to the Standard for Quick Frozen Finfish, Uneviscerated and Eviscerated (CODEX STAN 36-1981).
Note XS37	Excluding products conforming to the Standard for Canned Shrimps or Prawns (CODEX STAN 37-1991).
Note XS38	Excluding products conforming to the General Standard for Edible Fungi and Fungus Products (CODEX STAN 38-1981).
Note XS70	Excluding products conforming to the Standard for Canned Tuna and Bonito (70-1981).
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 XS90	Excluding products conforming to the Standard for Canned Crab Meat (CODEX STAN 90-1981).
Note XS92	Excluding products conforming to the Standard for Quick Frozen Shrimps and Prawns (CODEX STAN 92-1981).
Note XS94	Excluding products conforming to the Standard for Canned Sardines and Sardine-Type Products (CODEX STAN 94-1981).
Note XS95	Excluding products conforming to the Standard for Quick Frozen Lobsters (CODEX STAN 95-1981).
Note XS96	Excluding products conforming to the Standard for Cooked Cured Ham (CODEX STAN 96-1981).
Note XS97	Excluding products conforming to the Standard for Cooked Cured Pork Shoulder (CODEX STAN 97-1981).
Note XS98	Excluding products conforming to the Standard for Cooked Cured Chopped Meat (CODEX STAN 98-1981).
Note XS117	Excluding products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981).
Note XS119	Excluding products conforming to the Standard for Canned Finfish (CODEX STAN 119-1981).
Note XS151	Excluding products conforming to the Standard for Gari (CXS 151-1985).
Note XS160	Excluding products conforming to the Standard for Mango Chutney (CODEX STAN 160-1987).
Note XS165	Excluding products conforming to the Standard for Quick Frozen Blocks of Fish Fillet, Minced Fish Flesh and Mixtures of Fillets and Minced Fish Flesh (CODEX STAN 165-1989).
Note XS167	Excluding products conforming to the Standard for Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes (CODEX STAN 167-1989).
Note XS189	Excluding products conforming to the Standard for Dried Shark Fins (CODEX STAN 189-1993).
Note XS191	Excluding products conforming to the Standard for Quick Frozen Raw Squid (CODEX STAN 191-1995).
Note XS208	Excluding products conforming to the Standard for Cheese in Brine (CODEX STAN 208-1999).

Note XS210	Excluding products conforming to the Standard for Named Vegetable Oils (CXS 210-1999).
Note XS222	Excluding products conforming to the Standard for Crackers from Marine and Freshwater Fish, Crustaceans and Molluscan Shellfish (CODEX STAN 222-2001).
Note XS223	Excluding products conforming to the Standard for Kimchi (CXS 223-2001).
Note XS236	Excluding products conforming to the Standard for Boiled Dried Salted Anchovies (CODEX STAN 236-2003).
Note XS240	Excluding products conforming to the Standard for Aqueous Coconut Products (CODEX STAN 240-2003).
Note XS244	Excluding products conforming to the Standard for Salted Atlantic Herring and Salted Sprat (CODEX STAN 244-2004).
Note XS250	Excluding products conforming to the Standard for a Blend of Evaporated Skimmed Milk and Vegetable Fat (CODEX STAN 250-2006).
Note XS251	Excluding products conforming to the Standard for a Blend of Skimmed Milk and Vegetable Fat in Powdered Form (CODEX STAN 251-2006).
Note XS273	Excluding products conforming to the Standard for Cottage Cheese (CXS 273-1968).
Note XS278	Excluding products conforming to the Standard for Extra Hard Grating Cheese (CXS 278-1978).
Note XS291	Excluding products conforming to the Standard for Sturgeon Caviar (CODEX STAN 291-2010).
Note XS292	Excluding products conforming to the Standard for Live and Raw Bivalve Molluscs (CODEX STAN 292-2008).
Note XS294R	Excluding products conforming to the Regional Standard for Gochujang (CXS 294R-2009).
Note XS302	Excluding products conforming to the Standard for Fish Sauce (CODEX STAN 302-2011).
Note XS309R	Excluding products conforming to the Codex Regional Standard for Halawa Tehenia (CODEX STAN 309R-211).
Note XS311	Excluding products conforming to the Standard for Smoked Fish, Smoked-flavoured Fish and Smoke-dried Fish (CODEX STAN 311-2013).
Note XS312	Excluding products conforming to the Standard for Live Abalone and for Raw Fresh Chilled or Frozen Abalone for Direct Consumption or for Further Processing (CODEX STAN 312-2013).
Note XS315	Excluding products conforming to the Standard for Fresh and Quick Frozen Raw Scallop Products (CODEX STAN 315-2014).
Note XS325R	Excluding products conforming to the Regional Standard for Unrefined Shea Butter (CXS 325R-2017).
Note XS329	Excluding products conforming to the Standard for Fish Oils (CXS 329-2017).
Note APO489	Except for use in products conforming to the General Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001) at 35 mg/kg.
Note APO500	Except for use in products conforming to the General Standard for Cheese (CXS-283-1978) at 35 mg/kg.
Note APP1A	Level of colour corresponds to the finished product as consumed (e.g., the sausage).
Note APP1B	For non-standardized foods: for use in surimi, fish roe products, and dried mollusks and crustaceans, only.
Note APP1C	Expressed as beta-Carotene.
Note APP1D	Singly or in combination: Beta-Carotenes (beta-carotenes, synthetic (INS 160a(i)), beta-carotenes, Blakeslea trispora (INS 160a(iii)), beta-Carotene-Rich Extract from Dunaliella salina (INS 160a(iv)) and beta-carotenes, vegetable (INS 160a(ii)).
Note APP1E	Except for use at 100 mg/kg in sliced cheese analogues.
Note APP1G	Except for use in chocolate lentils at 50 mg/kg.
Note CAROT304	For use only in breaded or batter coatings in products conforming to the Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets - Breaded or in Batter (CODEX STAN 166- 1989), singly or in combination: beta-Carotenes (beta-carotenes, synthetic (INS 160a(i)), beta-carotenes, Blakeslea trispora (INS 160a(iii)), beta-Carotene-Rich Extract from Dunaliella salina (INS160a(iv)), carotenal, beta-apo-8' (INS 160e), and beta-carotenes, vegetable (INS 160a(ii)).
Note CAROT341	For use in products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981), singly or in combination: beta-Carotenes (INS 160a(i), 160a(iii), and 160a(iv)), Carotenes, beta-, vegetable (INS 160a(ii)) and carotenal, beta-apo-8'- (INS 160e) at 50 mg/kg.
Note CAROT458	Except for use in cheese mass only for products conforming to the Standards for Cheddar (CXS 263-1966), Danbo (CXS 264-1966), Edam (CXS 265-1966), Gouda (CXS 266-1966), Havarti (CXS 267-1966), Samsø (CXS 268-1966), Emmental (CXS 269-1967), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968), Provolone (CXS 272-1968), Coulommiers (CXS 274-1969), Camembert (CXS 276-1973) and Brie (CXS 277-1973) at 35 mg/kg.
Note CAROT489	Except for use in products conforming to the General Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001) at 25 mg/kg.

Note CAROT490 Except for use in products conforming to the Standard for Cream Cheese (CXS 275-1973) at 35 mg/kg.  
Note Color5 Except for use at 100 mg/kg in sliced processed cheeses.



## Part C: Provisions from CX/FA 23/53/8 Appendix 2

Food Category	Additive	INS	Max Level (mg/kg)	Notes	Step	Year
<b>04.1.2.6 Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5</b>						
04.1.2.6	TARTRATES	334, 335(ii), 337	3000	45	8	2023
<b>14.1.2.2 Vegetable juice</b>						
14.1.2.2	PECTINS	440	GMP	35	5/8	2023
<b>14.1.2.4 Concentrates for vegetable juice</b>						
14.1.2.4	PECTINS	440	GMP	35	5/8	2023
<b>14.1.3.4 Concentrates for vegetable nectar</b>						
14.1.3.4	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	1000	33, 40 & 127	8	2023
14.1.3.4	TARTRATES	334, 335(ii), 337	1600	45, 127 & 128	8	2023

## Notes to the General Standard for Food Additives

Note 33	As phosphorus.
Note 35	For use in cloudy juices only.
Note 40	Pentasodium triphosphate (INS 451(i)) only, to enhance the effectiveness of benzoates and sorbates.
Note 45	As tartaric acid.
Note 127	On the served to the consumer basis.
Note 128	Tartaric acid (INS 334) only.

## Part D: Provisions from CX/FA 23/53/8 Appendix 4, Topic A

Food Category	Additive	INS	Max Level (mg/kg)	Notes	Step	Year
<b>01.3.2 Beverage whiteners</b>						
01.3.2	ASPARTAME-ACESULFAME SALT	962	2000	113, 201, 477, XS250, XS252	5/8	2023
<b>01.4.4 Cream analogues</b>						
01.4.4	ASPARTAME-ACESULFAME SALT	962	1000	68, 119, 477	5/8	2023
<b>01.5.2 Milk and cream powder analogues</b>						
01.5.2	ASPARTAME-ACESULFAME SALT	962	1000	113, 477, XS251, 408	5/8	2023
<b>01.6.1 Unripened cheese</b>						
01.6.1	ASPARTAME	951	1000	201, 478, XS221, XS262, XS273 & XS275	8	2023r
<b>04.1.2.1 Frozen fruit</b>						
04.1.2.1	ASPARTAME-ACESULFAME SALT	962	500	113, 477, 358	5/8	2023
<b>04.1.2.3 Fruit in vinegar, oil, or brine</b>						
04.1.2.3	ASPARTAME-ACESULFAME SALT	962	200	113, 144, 477	5/8	2023
<b>04.1.2.7 Candied fruit</b>						
04.1.2.7	ASPARTAME-ACESULFAME SALT	962	500	113, 144, 477	5/8	2023
<b>04.1.2.11 Fruit fillings for pastries</b>						
04.1.2.11	ASPARTAME-ACESULFAME SALT	962	350	113, 477	5/8	2023
<b>04.2.2.2 Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds</b>						
04.2.2.2	ASPARTAME	951	1000	144 & 348	8	2023r
<b>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</b>						
04.2.2.4	ASPARTAME-ACESULFAME SALT	962	350	113, 477	5/8	2023
<b>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)</b>						
04.2.2.5	ACESULFAME POTASSIUM	950	1000	188, 478	8	2023
04.2.2.5	ASPARTAME-ACESULFAME SALT	962	1000	119, 477	5/8	2023
<b>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</b>						
04.2.2.7	ACESULFAME POTASSIUM	950	1000	144, 188	8	2023r
04.2.2.7	ASPARTAME-ACESULFAME SALT	962	2270	113, 144	5/8	2023
<b>04.2.2.8 Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds</b>						
04.2.2.8	ASPARTAME	951	1000	144, 478 & 345	8	2023r
<b>05.1.1 Cocoa mixes (powders) and cocoa mass/cake</b>						
05.1.1	ASPARTAME-ACESULFAME SALT		350	97, 113, XS141	5/8	2023
<b>05.1.2 Cocoa mixes (syrups)</b>						

05.1.2	ASPARTAME	951	1000	97, 191 & 478	8	2023r
05.1.2	ASPARTAME-ACESULFAME SALT	962	350	97, 113, 477	5/8	2023
<b>05.2.1 Hard candy</b>						
05.2.1	ASPARTAME	951	3000	148, 191 & 478	8	2023r
05.2.1	ASPARTAME-ACESULFAME SALT		500	113, 156, 477	5/8	2023
<b>05.2.2 Soft candy</b>						
05.2.2	ASPARTAME	951	3000	148, 191, 478 & XS309R	8	2023r
05.2.2	ASPARTAME-ACESULFAME SALT		1000	113, 157, XS309R	5/8	2023
<b>05.2.3 Nougats and marzipans</b>						
05.2.3	ASPARTAME-ACESULFAME SALT		1000	114, 477	5/8	2023
<b>06.5 Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)</b>						
06.5	ASPARTAME-ACESULFAME SALT	962	350	113 & 477	5/8	2023
<b>06.8.1 Soybean-based beverages</b>						
06.8.1	ACESULFAME POTASSIUM	950	500	478	5/8	2023
<b>09.2 Processed fish and fish products, including molluscs, crustaceans, and echinoderms</b>						
09.2	ASPARTAME-ACESULFAME SALT		200	113, 144, XS36, XS92, XS95, XS165, XS166, XS167, XS189, XS190, XS191, XS222, XS236, XS244, XS292, XS311, XS312 & XS315	5/8	2023
<b>11.4 Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)</b>						
11.4	ASPARTAME-ACESULFAME SALT		1000	113, 159, 477	5/8	2023
<b>11.6 Table-top sweeteners, including those containing high-intensity sweeteners</b>						
11.6	ACESULFAME POTASSIUM	950	GMP		8	2023r
11.6	ASPARTAME	951	GMP		8	2023r
<b>12.3 Vinegars</b>						
12.3	ASPARTAME-ACESULFAME SALT		2000	113, 277, 477	5/8	2023
<b>12.4 Mustards</b>						
12.4	ASPARTAME-ACESULFAME SALT	962	350	119	5/8	2023
<b>12.5 Soups and broths</b>						
12.5	ASPARTAME	951	1200	478, 191 & XS117	8	2023r
<b>12.6 Sauces and like products</b>						
12.6	ASPARTAME-ACESULFAME SALT		350	119, 477	5/8	2023
<b>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</b>						
12.7	ACESULFAME POTASSIUM	950	350	166, 188 & 478	8	2023r
12.7	ASPARTAME	951	350	166, 191 & 478	8	2023r
12.7	ASPARTAME-ACESULFAME SALT	962	350	119, 166, 477	5/8	2023
<b>12.9.1 Fermented soybean paste (e.g. miso)</b>						
12.9.1	ACESULFAME POTASSIUM	950	350	478	5/8	2023
<b>14.1.3.1 Fruit nectar</b>						
14.1.3.1	ASPARTAME-ACESULFAME SALT	962	350	113 & 477	5/8	2023
<b>14.1.3.2 Vegetable nectar</b>						
14.1.3.2	ASPARTAME-ACESULFAME SALT		350	113, 477	5/8	2023

<b>14.1.3.3 Concentrates for fruit nectar</b>						
14.1.3.3	ASPARTAME-ACESULFAME SALT	962	350	113, 127, 477	5/8	2023
<b>14.1.3.4 Concentrates for vegetable nectar</b>						
14.1.3.4	ASPARTAME	951	600	127, 191, 478	8	2023r
14.1.3.4	ASPARTAME-ACESULFAME SALT	962	350	113, 127, 477	5/8	2023
<b>14.1.5 Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa</b>						
14.1.5	ASPARTAME	951	600	160, 191 & 478	8	2023r
<b>15.0 Ready-to-eat savouries</b>						
15.0	ASPARTAME-ACESULFAME SALT	962	500	119 & 144	5/8	2023

## Notes to the General Standard for Food Additives

Note 68	For use in flavoured and/or sweetened products only.
Note 97	On the final cocoa and chocolate product basis.
Note 113	As acesulfame potassium equivalents (the reported maximum level can be converted to an aspartame-acesulfame salt basis by dividing by 0.44). Combined use of aspartame-acesulfame salt with individual acesulfame potassium or aspartame should not exceed the individual maximum levels for acesulfame potassium or aspartame (the reported maximum level can be converted to aspartame equivalents by dividing by 0.68).
Note 114	Except for use in microsweets and breath freshening mints at 100 mg/kg.
Note 119	As aspartame equivalents (the reported maximum level can be converted to an aspartame-acesulfame salt basis by dividing by 0.64). Combined use of aspartame-acesulfame salt with individual aspartame or acesulfame potassium should not exceed the individual maximum levels for aspartame or acesulfame potassium (the reported maximum level can be converted to acesulfame potassium equivalents by multiplying by 0.68).
Note 127	On the served to the consumer basis.
Note 144	For use in sweet and sour products only.
Note 148	Except for use in microsweets and breath freshening mints at 10 000 mg/kg.
Note 159	For use in pancake syrup and maple syrup only.
Note 160	For use in ready-to-drink products and pre-mixes for ready-to-drink products only.
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 191	If used in combination with aspartame-acesulfame salt (INS 962), the combined maximum use level, expressed as aspartame, should not exceed this level.
Note 201	For use in flavoured products only.
Note 277	For use in flavoured vinegar and in rice vinegar only.
Note 345	For use in curried products only
Note 348	For general use in dried seaweed only.
Note 408	For use in flavoured and/or sweetened milk powder analogues only.
Note 477	Some Codex Members allow use of additives with sweetener function in all foods within this Food Category while others limit additives with sweetener function to those foods with significant energy reduction or no added sugars.
Note 478	Some Codex Members allow use of additives with sweetener function in all foods within this Food Category while others limit additives with sweetener function to those foods with significant energy reduction or no added sugars. This limitation may not apply to the appropriate use as a flavour enhancer.
Note XS36	Excluding products conforming to the Standard for Quick Frozen Finfish, Uneviscerated and Eviscerated (CODEX STAN 36-1981).
Note XS92	Excluding products conforming to the Standard for Quick Frozen Shrimps and Prawns (CODEX STAN 92-1981).
Note XS95	Excluding products conforming to the Standard for Quick Frozen Lobsters (CODEX STAN 95-1981).

Note XS117	Excluding products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981).
Note XS141	Excluding products conforming to the Standard for Cocoa (Cacao) Mass (Cocoa/chocolate liquor) and Cocoa Cake (CODEX STAN 141-1983).
Note XS165	Excluding products conforming to the Standard for Quick Frozen Blocks of Fish Fillet, Minced Fish Flesh and Mixtures of Fillets and Minced Fish Flesh (CODEX STAN 165-1989).
Note XS166	Excluding products conforming to the Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets – Breaded or in Batter (CODEX STAN 166-1989).
Note XS167	Excluding products conforming to the Standard for Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes (CODEX STAN 167-1989).
Note XS189	Excluding products conforming to the Standard for Dried Shark Fins (CODEX STAN 189-1993).
Note XS190	Excluding products conforming to the Standard for Quick Frozen Fish Fillets (CODEX STAN 190-1995).
Note XS191	Excluding products conforming to the Standard for Quick Frozen Raw Squid (CODEX STAN 191-1995).
Note XS222	Excluding products conforming to the Standard for Crackers from Marine and Freshwater Fish, Crustaceans and Molluscan Shellfish (CODEX STAN 222-2001).
Note XS236	Excluding products conforming to the Standard for Boiled Dried Salted Anchovies (CODEX STAN 236-2003).
Note XS244	Excluding products conforming to the Standard for Salted Atlantic Herring and Salted Sprat (CODEX STAN 244-2004).
Note XS250	Excluding products conforming to the Standard for a Blend of Evaporated Skimmed Milk and Vegetable Fat (CODEX STAN 250-2006).
Note XS251	Excluding products conforming to the Standard for a Blend of Skimmed Milk and Vegetable Fat in Powdered Form (CODEX STAN 251-2006).
Note XS252	Excluding products conforming to the Standard for a Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat (CODEX STAN 252-2006).
Note XS292	Excluding products conforming to the Standard for Live and Raw Bivalve Molluscs (CODEX STAN 292-2008).
Note XS309R	Excluding products conforming to the Codex Regional Standard for Halawa Tehenia (CODEX STAN 309R-211).
Note XS311	Excluding products conforming to the Standard for Smoked Fish, Smoked-flavoured Fish and Smoke-dried Fish (CODEX STAN 311-2013).
Note XS312	Excluding products conforming to the Standard for Live Abalone and for Raw Fresh Chilled or Frozen Abalone for Direct Consumption or for Further Processing (CODEX STAN 312-2013).
Note XS315	Excluding products conforming to the Standard for Fresh and Quick Frozen Raw Scallop Products (CODEX STAN 315-2014).

## Part E: Provisions from CX/FA 23/53/8 Appendix 4, Topic B, C and E

Food Category	Additive	INS	Max Level (mg/kg)	Notes	Step	Year
<b>01.1.4 Flavoured Fluid Milk Drinks</b>						
01.1.4	ADVANTAME	969	6	381, 478	5/8	2023
<b>01.3.2 Beverage whiteners</b>						
01.3.2	ADVANTAME	969	60	201, 478, XS250, XS252	5/8	2023
<b>01.4.4 Cream analogues</b>						
01.4.4	ADVANTAME	969	10	48, 168	5/8	2023
<b>01.5.2 Milk and cream powder analogues</b>						
01.5.2	ADVANTAME	969	20	408, 478, XS251	5/8	2023
01.5.2	SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	400	408, 478, XS251	5/8	2023
<b>01.6.1 Unripened cheese</b>						
01.6.1	ADVANTAME	969	10	201, 478, XS251, XS262, XS273, XS275	5/8	2023
<b>02.4 Fat-based desserts excluding dairy-based dessert products of food category 01.7</b>						
02.4	ADVANTAME	969	10	478	5/8	2023
<b>04.1.2.1 Frozen fruit</b>						
04.1.2.1	ADVANTAME	969	20	358, 478	5/8	2023
04.1.2.1	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	40	26, 358, 477	5/8	2023
<b>04.1.2.3 Fruit in vinegar, oil, or brine</b>						
04.1.2.3	ADVANTAME	969	3	144	5/8	2023
<b>04.1.2.4 Canned or bottled (pasteurized) fruit</b>						
04.1.2.4	ADVANTAME	969	10	478	5/8	2023
<b>04.1.2.7 Candied fruit</b>						
04.1.2.7	ADVANTAME	969	20	478	5/8	2023
<b>04.1.2.11 Fruit fillings for pastries</b>						
04.1.2.11	ADVANTAME	969	10	478	5/8	2023
<b>04.2.2.2 Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds</b>						
04.2.2.2	ADVANTAME	969	10	144, 348	5/8	2023
<b>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</b>						
04.2.2.3	ADVANTAME	969	3	144	5/8	2023
<b>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</b>						
04.2.2.4	ADVANTAME	969	10	478	5/8	2023

Food Category	Additive	INS	Max Level (mg/kg)	Notes	Step	Year
<b>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)</b>						
04.2.2.5	ADVANTAME	969	10	478, XS57	5/8	2023
<b>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</b>						
04.2.2.6	ADVANTAME	969	10	478, XS38, XS57, XS259R, XS308R, XS321	5/8	2023
<b>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</b>						
04.2.2.7	ADVANTAME	969	25	144	5/8	2023
04.2.2.7	THAUMATIN	957	GMP	144	5/8	2023
<b>04.2.2.8 Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds</b>						
04.2.2.8	ADVANTAME	969	10	144, 345, 478	5/8	2023
<b>05.1.2 Cocoa mixes (syrups)</b>						
05.1.2	ADVANTAME	969	10	97, 478	5/8	2023
<b>05.1.5 Imitation chocolate, chocolate substitute products</b>						
05.1.5	ADVANTAME	969	30	478	5/8	2023
05.1.5	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	350	26 & 477	8	2023r
<b>06.5 Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)</b>						
06.5	ADVANTAME	969	10	478	5/8	2023
<b>07.2 Fine bakery wares (sweet, salty, savoury) and mixes</b>						
07.2	ADVANTAME	969	17	165, 478	5/8	2023
07.2	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	350	26, 477	5/8	2023
<b>08.2 Processed meat, poultry, and game products in whole pieces or cuts</b>						
08.2	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	80	26 & 200	5/8	2023
<b>09.2 Processed fish and fish products, including molluscs, crustaceans, and echinoderms</b>						
09.2	ADVANTAME	969	3	144	5/8	2023
<b>09.2.3 Frozen minced and creamed fish products, including molluscs, crustaceans, and echinoderms</b>						
09.2.3	SORBITOL	420(i)	GMP	16, 241	8	2023
09.2.3	SORBITOL SYRUP	420(ii)	GMP	16, 241	8	2023
<b>09.2.4 Cooked and/or fried fish and fish products, including molluscs, crustaceans, and</b>						

Food Category	Additive	INS	Max Level (mg/kg)	Notes	Step	Year
<b>echinoderms</b>						
09.2.4	SORBITOL		500	144, 241, 322, APP4A, APP4B	5/8	2023
<b>09.2.4.1 Cooked fish and fish products</b>						
09.2.4.1	ISOMALT (HYDROGENATED ISOMALTULOSE)	953	GMP	322, 478	8	2023
09.2.4.1	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	70	26, 322, 477	5/8	2023
<b>09.2.4.2 Cooked molluscs, crustaceans, and echinoderms</b>						
09.2.4.2	SORBITOL SYRUP	420(ii)	GMP	APP4B	8	2023
09.2.4.2	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	165	26	5/8	2023
<b>09.2.4.3 Fried fish and fish products, including molluscs, crustaceans, and echinoderms</b>						
09.2.4.3	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	250	26, 241	5/8	2023
<b>09.2.5 Smoked, dried, fermented, and/or salted fish and fish products, including molluscs, crustaceans, and echinoderms</b>						
09.2.5	MALTITOL	965(i)	GMP	APP4C	5/8	2023
09.2.5	MALTITOL SYRUP	965(ii)	GMP	APP4C	5/8	2023
09.2.5	SORBITOL	420(i)	GMP		8	2023
09.2.5	SORBITOL SYRUP	420(ii)	GMP		8	2023
09.2.5	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	165	26, 208, APP4C	5/8	2023
<b>09.3 Semi-preserved fish and fish products, including molluscs, crustaceans, and echinoderms</b>						
09.3	ADVANTAME	969	3	144, XS291	5/8	2023
<b>09.4 Fully preserved, including canned or fermented fish and fish products, including molluscs, crustaceans, and echinoderms</b>						
09.4	ADVANTAME	969	3	144	5/8	2023
<b>10.2.2 Frozen egg products</b>						
10.2.2	MALTITOL SYRUP	965(ii)	GMP	APP4D	5/8	2023
10.2.2	SORBITOL SYRUP	420(ii)	GMP	APP4D	8	2023
<b>11.4 Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)</b>						
11.4	ADVANTAME	969	30	258, 478	5/8	2023
11.4	ISOMALT (HYDROGENATED ISOMALTULOSE)	953	GMP	258, 478	8	2023
11.4	LACTITOL	966	GMP	258, 477	5/8	2023



Food Category	Additive	INS	Max Level (mg/kg)	Notes	Step	Year
11.4	MALTITOL	965(i)	GMP	258, 477	5/8	2023
11.4	MALTITOL SYRUP	965(ii)	GMP	258, 477	5/8	2023
11.4	SORBITOL	420(i)	GMP	258, 477	8	2023
11.4	SORBITOL SYRUP	420(ii)	GMP	258, 477	8	2023
11.4	THAUMATIN	957	GMP	258, 478	8	2023
11.4	XYLITOL	967	GMP	258, 477	8	2023
<b>11.6 Table-top sweeteners, including those containing high-intensity sweeteners</b>						
11.6	ADVANTAME	969	GMP		5/8	2023
<b>12.1.2 Salt substitutes</b>						
12.1.2	THAUMATIN	957	GMP	APP4E	8	2023
<b>12.2.2 Seasonings and condiments</b>						
12.2.2	ASPARTAME	951	2000	191, 478	8	2023r
12.2.2	SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	700	478	8	2023r
<b>12.3 Vinegars</b>						
12.3	ADVANTAME	969	30	277, 478	5/8	2023
<b>12.4 Mustards</b>						
12.4	ADVANTAME	969	3.5	478	5/8	2023
<b>12.6 Sauces and like products</b>						
12.6	ADVANTAME	969	3.5	478	5/8	2023
<b>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</b>						
12.7	ADVANTAME	969	3.5	166, 478	5/8	2023
<b>13.1.3 Formulae for special medical purposes for infants</b>						
13.3	ADVANTAME	969	10	478	5/8	2023
<b>13.4 Dietetic formulae for slimming purposes and weight reduction</b>						
13.4	ADVANTAME	969	8	478	5/8	2023
<b>13.5 Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1- 13.4 and 13.6</b>						
13.5	ADVANTAME	969	10	478	5/8	2023
<b>13.6 Food supplements</b>						
13.6	ADVANTAME	969	55	478	5/8	2023
<b>14.1.3.1 Fruit nectar</b>						
14.1.3.1	ADVANTAME	969	6	478	5/8	2023
14.1.3.1	NEOTAME	961	65	478	5/8	2023
<b>14.1.3.2 Vegetable nectar</b>						
14.1.3.2	ADVANTAME	969	6	478	5/8	2023
14.1.3.3	ADVANTAME	969	6	127, 478	5/8	2023
14.1.3.3	NEOTAME	961	65	127, 478	5/8	2023
<b>14.1.3.4 Concentrates for vegetable nectar</b>						
14.1.3.4	ADVANTAME	969	6	127, 478	5/8	2023
14.1.3.4	SACCHARINS	954(i)- (iv)	80	127 & 477	8	2023

Food Category	Additive	INS	Max Level (mg/kg)	Notes	Step	Year
<b>14.2.1 Beer and malt beverages</b>						
14.2.1	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	70	26	5/8	2023
<b>14.2.2 Cider and perry</b>						
14.2.2	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	50	26, 477	5/8	2023
<b>14.2.4 Wines (other than grape)</b>						
14.2.4	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	160	26	5/8	2023
<b>14.2.5 Mead</b>						
14.2.5	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	160	26	5/8	2023
<b>14.2.6 Distilled spirituous beverages containing more than 15% alcohol</b>						
14.2.6	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	160	26, 477	5/8	2023
<b>14.2.7 Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low-alcoholic refreshers)</b>						
14.2.7	ADVANTAME	969	6	478	5/8	2023
<b>15.0 Ready-to-eat savouries</b>						
15.0	ADVANTAME	969	5	478	5/8	2023

## Notes to the General Standard for Food Additives

Note 16	For use in glaze, coatings or decorations for fruit, vegetables, meat or fish only.
Note 26	As steviol equivalents.
Note 48	For use in olives only.
Note 97	On the final cocoa and chocolate product basis.
Note 127	On the served to the consumer basis.
Note 144	For use in sweet and sour products only.
Note 165	For use in products for special nutritional use only.
Note 166	For use in milk-based sandwich spreads only.

Note 168	Singly or in combination: d-alpha-tocopherol (INS 307a), tocopherol concentrate, mixed (INS 307b) and dl-alpha-tocopherol (INS 307c).
Note 191	If used in combination with aspartame-acesulfame salt (INS 962), the combined maximum use level, expressed as aspartame, should not exceed this level.
Note 200	Except for use in Japanese style 'lachs ham' of pork loin (cured and non-heat-treated) at 120 mg/kg as steviol equivalents
Note 241	For use in surimi products only.
Note 258	Excluding maple syrup.
Note 276	Singly or in combination with other modified starches used as thickeners In products conforming to the Standard for Canned Baby Foods (CODEX STAN 73-1981).
Note 277	For use in flavoured vinegar and in rice vinegar only.
Note 322	For use in cooked products boiled with soy sauce only.
Note 345	For use in curried products only
Note 348	For general use in dried seaweed only.
Note 358	For use in products in a syrup or juice only.
Note 381	As consumed.
Note 408	For use in flavoured and/or sweetened milk powder analogues only.
Note 477	Some Codex Members allow use of additives with sweetener function in all foods within this Food Category while others limit additives with sweetener function to those foods with significant energy reduction or no added sugars.
Note 478	Some Codex Members allow use of additives with sweetener function in all foods within this Food Category while others limit additives with sweetener function to those foods with significant energy reduction or no added sugars. This limitation may not apply to the appropriate use as a flavour enhancer.
Note App4A	Except for use in octopus with wasabi only.
Note App4B	For use in cooked mollusks only.
Note App4C	For use in smoked or salted mollusks only.
Note App4D	For purpose other than sweetening.
Note App4E	For use as a flavour enhancer only.

## Part F: Provisions from CX/FA 23/53/8 Appendix 4, Part D

Food Category	Additive	INS	Max Level (mg/kg)	Notes	Step	Year
<b>05.1 Cocoa products and chocolate products including imitations and chocolate substitutes</b>						
05.1.1	ADVANTAME	969	30	97, 478, XS141	5/8	2023
05.1.1	SACCHARINS	954(i)-(iv)	100	97, 477 & XS141	8	2023r
05.1.1	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	350	26, 97, 477, XS141	5/8	2023
<b>12.2 Herbs, spices, seasonings, and condiments (e.g. seasoning for instant noodles)</b>						
12.2.2	ACESULFAME POTASSIUM		2000	188, 478	5/8	2023
12.2.2	ADVANTAME	969	20	478	5/8	2023
12.2.2	ASPARTAME	951	2000	191, 478	8	2023r
12.2.2	ASPARTAME-ACESULFAME SALT	962	2000	119, 477	5/8	2023
12.2.2	ERYTHRITOL	968	GMP	478	5/8	2023
12.2.2	ISOMALT (HYDROGENATED ISOMALTULOSE)	953	GMP	477	8	2023
12.2.2	LACTITOL	966	GMP	477	5/8	2023
12.2.2	MALTITOL	965(i)	GMP	477	5/8	2023
12.2.2	MALTITOL SYRUP	965(ii)	GMP	477	5/8	2023
12.2.2	NEOTAME		32	478	5/8	2023
12.2.2	SORBITOL	420(i)	GMP	477	5/8	2023
12.2.2	SORBITOL SYRUP	420(ii)	GMP	477	5/8	2023
12.2.2	SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	700	478	8	2023r
12.2.2	XYLITOL	967	GMP	477	8	2023

### Notes to the General Standard for Food Additives

- Note 26 As steviol equivalents.
- Note 51 For use in herbs only.
- Note 97 On the final cocoa and chocolate product basis.
- Note 119 As aspartame equivalents (the reported maximum level can be converted to an aspartame-acesulfame salt basis by dividing by 0.64). Combined use of aspartame-acesulfame salt with individual aspartame or acesulfame potassium should not exceed the individual maximum levels for aspartame or acesulfame potassium (the reported maximum level can be converted to acesulfame potassium equivalents by multiplying by 0.68).
- 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 191 If used in combination with aspartame-acesulfame salt (INS 962), the combined maximum use level, expressed as aspartame, should not exceed this level.

- Note 477 Some Codex Members allow use of additives with sweetener function in all foods within this Food Category while others limit additives with sweetener function to those foods with significant energy reduction or no added sugars.
- Note 478 Some Codex Members allow use of additives with sweetener function in all foods within this Food Category while others limit additives with sweetener function to those foods with significant energy reduction or no added sugars. This limitation may not apply to the appropriate use as a flavour enhancer.
- Note XS141 Excluding products conforming to the Standard for Cocoa (Cacao) Mass (Cocoa/chocolate liquor) and Cocoa Cake (CODEX STAN 141-1983).

#### Part G: Provisions from CX/FA 23/53/8 Appendix 5

Food Category	Additive	INS	Max Level (mg/kg)	Notes	Step	Year
<b>01.1.2 Other Fluid Milk (plain)</b>						
01.1.2	PROPYLENE GLYCOL ALGINATE	405	1300	407 & 438	5/8	2023
<b>01.6.2 Ripened cheese</b>						
01.6.2.1	LAURIC ARGINATE ETHYL ESTER	243	200	XS274, XS276, XS277	8	2023r
<b>12.2.2 Seasonings and condiments</b>						
12.2.2	SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	700	478	8	2023r

#### Notes to the General Standard for Food Additives

- Note 191 If used in combination with aspartame-acesulfame salt (INS 962), the combined maximum use level, expressed as aspartame, should not exceed this level.
- Note 407 Excluding all fluid milks that are not mineral or vitamin fortified.
- Note 438 For use as emulsifier or stabilizer only.
- Note 478 Some Codex Members allow use of additives with sweetener function in all foods within this Food Category while others limit additives with sweetener function to those foods with significant energy reduction or no added sugars. This limitation may not apply to the appropriate use as a flavour enhancer.
- Note XS274 Excluding products conforming to the Standard for Coulommiers (CXS 274-1969).
- Note XS276 Excluding products conforming to the Standard for Camembert (CXS 276-1973).
- Note XS277 Excluding products conforming to the Standard for Brie (CXS 277-1973).

**Annex 2 - Discontinuation of work on draft and  
proposed draft food additive provisions  
(for information)**

**Part A: Provisions from CX/FA 23/53/7**

<b>Food Category</b>	<b>Additive</b>	<b>INS</b>	<b>Step</b>	<b>Year</b>	<b>Max Level (mg/kg)</b>	<b>Notes</b>
<b>01.1.2 Other Fluid Milk (plain)</b>						
01.1.2	LUTEIN ESTERS FROM TAGETES ERECTA	161b(iii)	2		GMP	
01.1.2	PAPRIKA EXTRACT	160c(ii)	2		30	39
<b>01.2 Fermented and renneted milk products (plain)</b>						
01.2	LYCOPENE, BLAKESLEA TRISPORA	160d(ii)	4		100	
01.2	LYCOPENE, SYNTHETIC	160d(iii)	4		100	
01.2	LYCOPENE, TOMATO	160d(ii)	4		100	
01.2	ZEAXANTHIN, SYNTHETIC	161h(i)	4		100	
<b>01.2.2 Renneted milk (plain)</b>						
01.2.2	TITANIUM DIOXIDE	171	7		GMP	
<b>01.3.2 Beverage whiteners</b>						
01.3.2	LYCOPENE, TOMATO	160d(ii)	3		5000	
<b>01.4.1 Pasteurized cream (plain)</b>						
01.4.1	BEET RED	162	7		GMP	
01.4.1	CARAMEL I - PLAIN CARAMEL	150a	7		GMP	
01.4.1	CHLOROPHYLLS	140	7		GMP	
01.4.1	TITANIUM DIOXIDE	171	7		GMP	
<b>01.4.2 Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)</b>						
01.4.2	BEET RED	162	7		GMP	
01.4.2	CARAMEL I - PLAIN CARAMEL	150a	7		GMP	
01.4.2	CHLOROPHYLLS	140	7		GMP	
01.4.2	LYCOPENE, TOMATO	160d(ii)	3		5000	
01.4.2	TITANIUM DIOXIDE	171	7		GMP	
<b>01.4.4 Cream analogues</b>						
01.4.4	ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	4		300	185
01.4.4	LYCOPENE, TOMATO	160d(ii)	3		5000	
<b>01.5.2 Milk and cream powder analogues</b>						

Food Category	Additive	INS	Step	Year	Max Level (mg/kg)	Notes
01.5.2	ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	4		55	185
<b>01.6.1 Unripened cheese</b>						
01.6.1	ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	4		25	185
01.6.1	CURCUMIN	100(i)	4		500	3
01.6.1	LUTEIN FROM TAGETES ERECTA	161b(i)	4		GMP	
01.6.1	QUINOLINE YELLOW	104	7		GMP	3
01.6.1	TARTRAZINE	102	4		300	3
01.6.1	ZEAXANTHIN, SYNTHETIC	161h(i)	4		100	
<b>01.6.2 Ripened cheese</b>						
01.6.2	CARAMEL II - SULFITE CARAMEL	150b	4		50000	
01.6.2	CURCUMIN	100(i)	4		500	
01.6.2	LUTEIN FROM TAGETES ERECTA	161b(i)	4		GMP	
					GMP	
<b>01.6.2.1 Ripened cheese, includes rind</b>						
01.6.2.1	ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	4		25	185
<b>01.6.2.2 Rind of ripened cheese</b>						
01.6.2.2	AMARANTH	123	7		100	
01.6.2.2	AZORUBINE (CARMOISINE)	122	7		GMP	
01.6.2.2	BRILLIANT BLACK (BLACK PN)	151	7		GMP	
01.6.2.2	BROWN HT	155	7		GMP	
01.6.2.2	QUINOLINE YELLOW	104	7		GMP	
<b>01.6.3 Whey cheese</b>						
01.6.3	ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	4		50	8
01.6.3	ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	4		10	185
<b>01.6.4 Processed cheese</b>						
01.6.4	ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	4		25	185
01.6.4	AZORUBINE (CARMOISINE)	122	7		200	

Food Category	Additive	INS	Step	Year	Max Level (mg/kg)	Notes
01.6.4	BRILLIANT BLACK (BLACK PN)	151	7		200	
01.6.4	BROWN HT	155	7		200	
01.6.4	CARAMEL II - SULFITE CARAMEL	150b	4		50000	
01.6.4	CURCUMIN	100(i)	7		200	
01.6.4	LYCOPENE, TOMATO	160d(ii)	3		1500	
01.6.4	PAPRIKA EXTRACT	160c(ii)	2		140	39
01.6.4	QUINOLINE YELLOW	104	7		200	
01.6.4	TARTRAZINE	102	7		200	
01.6.4	ZEAXANTHIN, SYNTHETIC	161h(i)	4		100	
<b>01.6.4.1 Plain processed cheese</b>						
01.6.4.1	LUTEIN FROM TAGETES ERECTA	161b(i)	4		GMP	
<b>01.6.4.2 Flavoured processed cheese, including containing fruit, vegetables, meat, etc.</b>						
01.6.4.2	LUTEIN FROM TAGETES ERECTA	161b(i)	4		100	
<b>01.6.5 Cheese analogues</b>						
01.6.5	BROWN HT	155	7		GMP	3
01.6.5	LUTEIN FROM TAGETES ERECTA	161b(i)	4		GMP	
01.6.5	QUINOLINE YELLOW	104	7		GMP	3
01.6.5	ZEAXANTHIN, SYNTHETIC	161h(i)	4		100	
<b>01.6.6 Whey protein cheese</b>						
01.6.6	ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	4		50	8
01.6.6	ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	4		10	185
<b>01.7 Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)</b>						
01.7	AMARANTH	123	7		300	
01.7	LUTEIN FROM TAGETES ERECTA	161b(i)	4		150	
01.7	LYCOPENE, TOMATO	160d(ii)	3		5000	
01.7	ZEAXANTHIN, SYNTHETIC	161h(i)	4		150	
<b>01.8.1 Liquid whey and whey products, excluding whey cheeses</b>						
01.8.1	ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	4		20	8



Food Category	Additive	INS	Step	Year	Max Level (mg/kg)	Notes
01.8.1	ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	4		20	185
01.8.1	CARAMEL II - SULFITE CARAMEL	150b	4		50000	
<b>01.8.2 Dried whey and whey products, excluding whey cheeses</b>						
01.8.2	ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	4		20	8
01.8.2	ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	4		20	185
<b>02.1 Fats and oils essentially free from water</b>						
02.1	LYCOPENE, BLAKESLEA TRISPORA	160d(ii)	4		25	
02.1	LYCOPENE, SYNTHETIC	160d(iii)	4		25	
02.1	LYCOPENE, TOMATO	160d(ii)	4		25	
<b>02.1.1 Butter oil, anhydrous milkfat, ghee</b>						
02.1.1	ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	4		100	8
<b>02.1.2 Vegetable oils and fats</b>						
02.1.2	BEET RED	162	7		GMP	
02.1.2	CARAMEL II - SULFITE CARAMEL	150b	4		20000	
02.1.2	CURCUMIN	100(i)	7		5	
02.1.2	LYCOPENE, TOMATO	160d(ii)	3		50000	
<b>02.1.3 Lard, tallow, fish oil, and other animal fats</b>						
02.1.3	BEET RED	162	7		GMP	
02.1.3	CARAMEL II - SULFITE CARAMEL	150b	4		20000	
02.1.3	CHLOROPHYLLS	140	7		GMP	
02.1.3	CURCUMIN	100(i)	7		5	
02.1.3	LYCOPENE, TOMATO	160d(ii)	3		5000	
02.1.3	TARTRAZINE	102	4		300	
<b>02.2.1 Butter</b>						
02.2.1	LYCOPENE, BLAKESLEA TRISPORA	160d(ii)	4		25	
02.2.1	LYCOPENE, SYNTHETIC	160d(iii)	4		25	
02.2.1	LYCOPENE, TOMATO	160d(ii)	4		25	
<b>02.2.2 Fat spreads, dairy fat spreads and blended spreads</b>						
02.2.2	ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	4		100	8

Food Category	Additive	INS	Step	Year	Max Level (mg/kg)	Notes
02.2.2	CARAMEL II - SULFITE CARAMEL	150b	4		20000	
02.2.2	CURCUMIN	100(i)	4		10	
02.2.2	LYCOPENE, TOMATO	160d(ii)	3		10000	
02.2.2	ZEAXANTHIN, SYNTHETIC	161h(i)	4		100	
<b>02.3 Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions</b>						
02.3	LYCOPENE, TOMATO	160d(ii)	3		5000	
02.3	ZEAXANTHIN, SYNTHETIC	161h(i)	4		50	
<b>02.4 Fat-based desserts excluding dairy-based dessert products of food category 01.7</b>						
02.4	AMARANTH	123	7		300	
02.4	BROWN HT	155	8		150	
02.4	LUTEIN FROM TAGETES ERECTA	161b(i)	4		150	
02.4	ZEAXANTHIN, SYNTHETIC	161h(i)	4		150	
<b>03.0 Edible ices, including sherbet and sorbet</b>						
03.0	BROWN HT	155	7		150	
03.0	LUTEIN FROM TAGETES ERECTA	161b(i)	4		150	
03.0	QUINOLINE YELLOW	104	7		150	
03.0	ZEAXANTHIN, SYNTHETIC	161h(i)	4		150	

## Notes to the General Standard for Food Additives

Note 3	For use in surface treatment only.
Note 8	As bixin.
Note 39	On a total carotenoid basis.
Note 185	As norbixin.

## Part B: Provisions from CX/FA 23/53/8 Appendix 1

Food Category	Additive	INS	Max Level (mg/kg)	Notes	Step
<b>01.1.4 Flavoured Fluid Milk Drinks</b>					
01.1.4	$\beta$ -CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	150	52 & XS243	2
<b>01.3.2 Beverage whiteners</b>					
01.3.2	$\beta$ -CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	100	XS250 & XS252	2
<b>01.4.4 Cream analogues</b>					
01.4.4	$\beta$ -CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	20		2
<b>01.5.2 Milk and cream powder analogues</b>					
01.5.2	$\beta$ -CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	100	XS251	2
<b>01.6.1 Unripened cheese</b>					
01.6.1	$\beta$ -CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	100	XS221, XS262, XS273, XS275, XS283	2
<b>01.6.2.1 Ripened cheese, includes rind</b>					
01.6.2.1	$\beta$ -CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	100	XS208, XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277, XS278, XS283	2
<b>01.6.2.2 Rind of ripened cheese</b>					
01.6.2.2	$\beta$ -CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	500		2
<b>01.6.2.3 Cheese powder (for reconstitution; e.g. for cheese sauces)</b>					
01.6.2.3	$\beta$ -CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	100		2
<b>01.6.4 Processed cheese</b>					
01.6.4	$\beta$ -CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	100		2
<b>01.6.5 Cheese analogues</b>					
01.6.5	$\beta$ -CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	200		2
<b>01.7 Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)</b>					
01.7	$\beta$ -CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	100	XS243	2

Food Category	Additive	INS	Max Level (mg/kg)	Notes	Step
<b>02.1.2 Vegetable oils and fats</b>					
02.1.2	$\beta$ -CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	25	232, XS33, XS210, XS325R	2
<b>02.1.3 Lard, tallow, fish oil, and other animal fats</b>					
02.1.3	$\beta$ -CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	25	XS211, XS329	2
<b>02.2.1 Butter</b>					
02.2.1	$\beta$ -CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	25	146, 291, XS279	2
<b>02.2.2 Fat spreads, dairy fat spreads and blended spreads</b>					
02.2.2	$\beta$ -CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	35	XS253, XS256	2
<b>02.3 Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions</b>					
02.3	$\beta$ -CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	200		2
<b>02.4 Fat-based desserts excluding dairy-based dessert products of food category 01.7</b>					
02.4	$\beta$ -CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	150		2
<b>03.0 Edible ices, including sherbet and sorbet</b>					
03.0	$\beta$ -CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	200		2
<b>04.1.2.3 Fruit in vinegar, oil, or brine</b>					
04.1.2.3	$\beta$ -CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	1000	XS260	2
<b>04.1.2.5 Jams, jellies, marmalades</b>					
04.1.2.5	$\beta$ -CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	200	XS296	2
<b>04.1.2.6 Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5</b>					
04.1.2.6	$\beta$ -CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	500	XS160	2
<b>04.1.2.7 Candied fruit</b>					
04.1.2.7	$\beta$ -CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	200		2
<b>04.1.2.9 Fruit-based desserts, incl. fruit-flavoured water-based desserts</b>					
04.1.2.9	$\beta$ -CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	150		2
<b>04.1.2.10 Fermented fruit products</b>					
04.1.2.10	$\beta$ -CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	500		2
<b>04.1.2.11 Fruit fillings for pastries</b>					
04.1.2.11	$\beta$ -CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	100		2

Food Category	Additive	INS	Max Level (mg/kg)	Notes	Step
<b>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</b>					
04.2.2.7	$\beta$ -CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	50	XS38, XS151, XS223, XS260, XS294R	2
<b>05.1.4 Cocoa and chocolate products</b>					
05.1.4	$\beta$ -CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	100	183, XS87	2
<b>05.1.5 Imitation chocolate, chocolate substitute products</b>					
05.1.5	$\beta$ -CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	100		2
<b>05.2 Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3, and 05.4</b>					
05.2	$\beta$ -CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	100		2
<b>05.3 Chewing gum</b>					
05.3	$\beta$ -CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	100		2
<b>05.4 Decorations (e.g. for fine bakery wares), toppings (non-fruit), and sweet sauces</b>					
05.4	$\beta$ -CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	100		2
<b>06.3 Breakfast cereals, including rolled oats</b>					
06.3	$\beta$ -CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	200		2
<b>06.4.3 Pre-cooked pastas and noodles and like products</b>					
06.4.3	$\beta$ -CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	1200	153 & XS249	2
<b>06.5 Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)</b>					
06.5	$\beta$ -CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	150		2
<b>06.6 Batters (e.g. for breading or batters for fish or poultry)</b>					
06.6	$\beta$ -CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	500		2
<b>07.1.2 Crackers, excluding sweet crackers</b>					
07.1.2	$\beta$ -CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	1000		2
<b>07.1.3 Other ordinary bakery products (e.g. bagels, pita, English muffins)</b>					
07.1.3	$\beta$ -CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	100		2
<b>07.1.4 Bread-type products, including bread stuffing and bread crumbs</b>					
07.1.4	$\beta$ -CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	200	116	2
<b>07.1.5 Steamed breads and buns</b>					

Food Category	Additive	INS	Max Level (mg/kg)	Notes	Step
07.1.5	$\beta$ -CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	100	216	2
<b>07.2 Fine bakery wares (sweet, salty, savoury) and mixes</b>					
07.2	$\beta$ -CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	100		2
<b>08.1.2 Fresh meat, poultry and game, comminuted</b>					
08.1.2	$\beta$ -CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	100	4 & 16	2
<b>08.3.1.1 Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products</b>					
08.3.1.1	$\beta$ -CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	100	16	2
<b>08.3.1.2 Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products</b>					
08.3.1.2	$\beta$ -CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	20	16	2
<b>08.3.1.3 Fermented non-heat treated processed comminuted meat, poultry, and game products</b>					
08.3.1.3	$\beta$ -CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	20	16	2
<b>08.3.2 Heat-treated processed comminuted meat, poultry, and game products</b>					
08.3.2	$\beta$ -CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	20	16, XS88, XS89, XS98	2
<b>08.4 Edible casings (e.g. sausage casings)</b>					
08.4	CAROTENOIDS	160a(i),a(iii),e,f	10000		2
08.4	$\beta$ -CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	100		2
<b>09.1.1 Fresh fish</b>					
09.1.1	$\beta$ -CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	300	4	2
<b>09.1.2 Fresh molluscs, crustaceans, and echinoderms</b>					
09.1.2	$\beta$ -CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	100	4, 16, XS292, XS312, XS315	2
<b>09.2 Processed fish and fish products, including molluscs, crustaceans, and echinoderms</b>					
09.2	$\beta$ -CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	100	95, 304, XS36, XS92, XS95, XS165, XS167, XS189, XS190, XS191, XS222, XS236, XS244, XS292, XS311, XS312 & XS315	2
<b>09.3 Semi-preserved fish and fish products, including molluscs, crustaceans, and echinoderms</b>					
09.3	$\beta$ -CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	100	96 & XS291	2
<b>09.4 Fully preserved, including canned or fermented fish and fish products, including molluscs,</b>					

Food Category	Additive	INS	Max Level (mg/kg)	Notes	Step
<b>crustaceans, and echinoderms</b>					
09.4	$\beta$ -CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	100	95, XS3, XS37, XS70, XS90, XS94, XS119	2
<b>10.1 Fresh eggs</b>					
10.1	$\beta$ -CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	1000	4	2
<b>10.4 Egg-based desserts (e.g. custard)</b>					
10.4	$\beta$ -CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	150		2
<b>11.4 Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)</b>					
11.4	$\beta$ -CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	50	217	2
<b>12.2.2 Seasonings and condiments</b>					
12.2.2	$\beta$ -CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	500		2
<b>12.4 Mustards</b>					
12.4	$\beta$ -CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	300		2
<b>12.5 Soups and broths</b>					
12.5	$\beta$ -CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	300	341 & XS117	2
<b>12.6 Sauces and like products</b>					
12.6	$\beta$ -CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	500	XS302	2
<b>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</b>					
12.7	$\beta$ -CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	50		2
<b>13.3 Dietetic foods intended for special medical purposes (excluding products of food category 13.1)</b>					
13.3	$\beta$ -CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	50	XS118	2
<b>13.4 Dietetic formulae for slimming purposes and weight reduction</b>					
13.4	$\beta$ -CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	50	XS181 & XS203	2
<b>13.5 Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1- 13.4 and 13.6</b>					
13.5	$\beta$ -CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	300		2
<b>13.6 Food supplements</b>					
13.6	$\beta$ -CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	300		2
<b>14.1.4 Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks</b>					

Food Category	Additive	INS	Max Level (mg/kg)	Notes	Step
14.1.4	$\beta$ -CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	100		2
<b>14.2.2 Cider and perry</b>					
14.2.2	$\beta$ -CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	200		2
<b>14.2.4 Wines (other than grape)</b>					
14.2.4	$\beta$ -CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	200		2
<b>14.2.6 Distilled spirituous beverages containing more than 15% alcohol</b>					
14.2.6	$\beta$ -CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	200		2
<b>14.2.7 Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low-alcoholic refreshers)</b>					
14.2.7	$\beta$ -CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	200		2
<b>15.1 Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)</b>					
15.1	$\beta$ -CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	100		2
<b>15.2 Processed nuts, including coated nuts and nut mixtures (with e.g. dried fruit)</b>					
15.2	$\beta$ -CAROTENE-RICH EXTRACT FROM DUNALIELLA SALINA	160(a)(iv)	100		2

## Notes to the General Standard for Food Additives

Note 4	For use in decoration, stamping, marking or branding the product only.
Note 16	For use in glaze, coatings or decorations for fruit, vegetables, meat or fish only.
Note 52	Excluding chocolate milk.
Note 95	For non-standardized foods: for use in surimi and fish roe products only.
Note 96	On the dried weight basis of the high intensity sweetener.
Note 116	For use in doughs only.
Note 146	Beta-carotene (synthetic) (INS 160a(i)) only.
Note 153	For use in instant noodles only.
Note 183	For use in surface decoration only.
Note 216	For use in maize-based products only.
Note 217	Except for use in toppings at 300 mg/kg.
Note 232	For use in vegetable fats conforming to the Standard for Edible Fats and Oils Not Covered by Individual Standards (CODEX STAN 19-1981) only.
Note 291	Except for use of beta-apo-8'-carotenal (INS 160e) and beta-apo-8'-carotenoic acid, methyl or ethyl ester (INS 160f) at 35 mg/kg. For use only in breaded or batter coatings in products conforming to the Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets – Breaded or in Batter (CODEX STAN 166- 1989),
Note 304	singly or in combination: carotenoids (beta-carotenes, synthetic (INS 160a(ii)), beta-carotenes, Blakeslea trispora (INS 160a(iii)), carotenal, beta-apo-8' (INS 160e), carotenoic acid, ethyl ester, betaapo-8'- (INS 160f) and beta-carotenes, vegetable (INS 160a(ii)).
Note 341	For use in products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981) singly or in combination: carotenes, beta-, vegetable (INS 160a(ii)), carotenal, beta-apo-8'- (INS 160e) and carotenoic acid, ethyl ester, beta-apo-8'- (INS 160f) at 50 mg/kg.
Note XS3	Excluding products conforming to the Standard for Canned Salmon (CODEX STAN 3-1981).



Note XS33	Excluding products conforming to the Standard for Olive Oils and Olive Pomace Oils (CODEX STAN 33-1981).
Note XS36	Excluding products conforming to the Standard for Quick Frozen Finfish, Uneviscerated and Eviscerated (CODEX STAN 36-1981).
Note XS37	Excluding products conforming to the Standard for Canned Shrimps or Prawns (CODEX STAN 37-1991).
Note XS38	Excluding products conforming to the General Standard for Edible Fungi and Fungus Products (CODEX STAN 38-1981).
Note XS70	Excluding products conforming to the Standard for Canned Tuna and Bonito (70-1981).
Note XS87	Excluding products conforming to the Standard for Chocolate and Chocolate Products (CODEX STAN 87-1981).
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 XS90	Excluding products conforming to the Standard for Canned Crab Meat (CODEX STAN 90-1981).
Note XS92	Excluding products conforming to the Standard for Quick Frozen Shrimps and Prawns (CODEX STAN 92-1981).
Note XS94	Excluding products conforming to the Standard for Canned Sardines and Sardine-Type Products (CODEX STAN 94-1981).
Note XS95	Excluding products conforming to the Standard for Quick Frozen Lobsters (CODEX STAN 95-1981).
Note XS98	Excluding products conforming to the Standard for Cooked Cured Chopped Meat (CODEX STAN 98-1981).
Note XS117	Excluding products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981).
Note XS118	Excluding products conforming to the Standard for Foods for Special Dietary Use for Persons Intolerant to Gluten (CXS 118-1979).
Note XS119	Excluding products conforming to the Standard for Canned Finfish (CODEX STAN 119-1981).
Note XS151	Excluding products conforming to the Standard for Gari (CXS 151-1985).
Note XS160	Excluding products conforming to the Standard for Mango Chutney (CODEX STAN 160-1987).
Note XS165	Excluding products conforming to the Standard for Quick Frozen Blocks of Fish Fillet, Minced Fish Flesh and Mixtures of Fillets and Minced Fish Flesh (CODEX STAN 165-1989).
Note XS167	Excluding products conforming to the Standard for Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes (CODEX STAN 167-1989).
Note XS181	Excluding products conforming to the Standard for Formula Foods for Use in Weight Control Diets (CXS 181-1991).
Note XS189	Excluding products conforming to the Standard for Dried Shark Fins (CODEX STAN 189-1993).
Note XS190	Excluding products conforming to the Standard for Quick Frozen Fish Fillets (CODEX STAN 190-1995).
Note XS191	Excluding products conforming to the Standard for Quick Frozen Raw Squid (CODEX STAN 191-1995).
Note XS203	Excluding products conforming to the Standard for Formula Foods for Use in Very Low Energy Diets for Weight Reduction (CXS 203-1995).
Note XS210	Excluding products conforming to the Standard for Named Vegetable Oils (CXS 210-1999).
Note XS211	Excluding products conforming to the Standard for Named Animal Fat (CODEX STAN 211-1999).
Note XS221	Excluding products conforming to the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001).
Note XS222	Excluding products conforming to the Standard for Crackers from Marine and Freshwater Fish, Crustaceans and Molluscan Shellfish (CODEX STAN 222-2001).
Note XS223	Excluding products conforming to the Standard for Kimchi (CXS 223-2001).
Note XS236	Excluding products conforming to the Standard for Boiled Dried Salted Anchovies (CODEX STAN 236-2003).
Note XS243	Excluding products conforming to the Standard for Fermented Milks (CODEX STAN 243-2003).
Note XS244	Excluding products conforming to the Standard for Salted Atlantic Herring and Salted Sprat (CODEX STAN 244-2004).
Note XS249	Excluding products conforming to the Standard for Instant Noodles (CXS 249-2006).
Note XS250	Excluding products conforming to the Standard for a Blend of Evaporated Skimmed Milk and Vegetable Fat (CODEX STAN 250-2006).
Note XS251	Excluding products conforming to the Standard for a Blend of Skimmed Milk and Vegetable Fat in Powdered Form (CODEX STAN 251-2006).
Note XS252	Excluding products conforming to the Standard for a Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat (CODEX STAN 252-2006).
Note XS253	Excluding products conforming to the Standard for Dairy Fat Spreads (CODEX STAN 253-2006).

Note XS256	Excluding products conforming to the Standard for Fat Spreads and Blended Spreads (CXS 256-2007).
Note XS260	Excluding products conforming to the Standard for Pickled Fruits and Vegetables (CODEX STAN 260-2007).
Note XS262	Excluding products conforming to the Standard for Mozzarella (CODEX STAN 262-2007).
Note XS263	Excluding products conforming to the Standard for Cheddar (CXS 263-1966).
Note XS264	Excluding products conforming to the Standard for Danbo (CXS 264-1966).
Note XS265	Excluding products conforming to the Standard for Edam (CXS 265-1966).
Note XS266	Excluding products conforming to the Standard for Gouda (CXS 266-1966).
Note XS267	Excluding products conforming to the Standard for Havarti (CXS 267-1966).
Note XS268	Excluding products conforming to the Standard for Samsø (CXS 268-1966).
Note XS269	Excluding products conforming to the Standard for Emmental (CXS 269-1967).
Note XS270	Excluding products conforming to the Standard for Tilsiter (CXS 270-1968).
Note XS271	Excluding products conforming to the Standard for Saint-Paulin (CXS 271-1968).
Note XS272	Excluding products conforming to the Standard for Provolone (CXS 272-1968).
Note XS273	Excluding products conforming to the Standard for Cottage Cheese (CXS 273-1968).
Note XS274	Excluding products conforming to the Standard for Coulommiers (CXS 274-1969).
Note XS275	Excluding products conforming to the Standard for Cream Cheese (CXS 275-1973).
Note XS276	Excluding products conforming to the Standard for Camembert (CXS 276-1973).
Note XS277	Excluding products conforming to the Standard for Brie (CXS 277-1973).
Note XS278	Excluding products conforming to the Standard for Extra Hard Grating Cheese (CXS 278-1978).
Note XS279	Excluding products conforming to the Standard for Butter (CXS 279-1971).
Note XS283	Excluding products conforming to the General Standard for Cheese (CXS 283-1978).
Note XS291	Excluding products conforming to the Standard for Sturgeon Caviar (CODEX STAN 291-2010).
Note XS292	Excluding products conforming to the Standard for Live and Raw Bivalve Molluscs (CODEX STAN 292-2008).
Note XS294R	Excluding products conforming to the Regional Standard for Gochujang (CXS 294R-2009).
Note XS296	Excluding products conforming to the Standard for Jams, Jellies and Marmalades (CODEX STAN 296-2009).
Note XS302	Excluding products conforming to the Standard for Fish Sauce (CODEX STAN 302-2011).
Note XS311	Excluding products conforming to the Standard for Smoked Fish, Smoked-flavoured Fish and Smoke-dried Fish (CODEX STAN 311-2013).
Note XS312	Excluding products conforming to the Standard for Live Abalone and for Raw Fresh Chilled or Frozen Abalone for Direct Consumption or for Further Processing (CODEX STAN 312-2013).
Note XS315	Excluding products conforming to the Standard for Fresh and Quick Frozen Raw Scallop Products (CODEX STAN 315-2014).
Note XS325R	Excluding products conforming to the Regional Standard for Unrefined Shea Butter (CXS 325R-2017).
Note XS329	Excluding products conforming to the Standard for Fish Oils (CXS 329-2017).

### Part C: Provisions from CX/FA 23/53/8 Appendix 2

Food Category	Additive	INS	Max Level (mg/kg)	Notes	Step
<b>04.1.2.2 Dried fruit</b>					
04.1.2.2	TARTRATES	334, 335(ii), 337	GMP	45	7
<b>14.1.2 Fruit and vegetable juices</b>					
14.1.2	PECTINS	440	3000		2
14.1.2	SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	2000		2
<b>14.1.2.1 Fruit juice</b>					
14.1.2.1	CALCIUM LACTATE	327	1200	336	2
14.1.2.1	GELLAN GUM	418	200	336	2
14.1.2.1	TRISODIUM CITRATE	331(iii)	500	336	2
<b>14.1.2.2 Vegetable juice</b>					
14.1.2.2	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	1000	33	7
14.1.2.2	TARTRATES	334, 335(ii), 337	4000	45	7
<b>14.1.2.4 Concentrates for vegetable juice</b>					
14.1.2.4	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	1000	33 & 127	7
14.1.2.4	TARTRATES	334, 335(ii), 337	GMP		
<b>14.1.3 Fruit and vegetable nectars</b>					
14.1.3	PECTINS	440	GMP		
<b>14.1.3.2 Vegetable nectar</b>					
14.1.3.2	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			
14.1.3.2	TARTRATES	334, 335(ii), 337	GMP		

## Notes to the General Standard for Food Additives

Note 33	As phosphorus.
Note 45	As tartaric acid.
Note 127	On the served to the consumer basis.
Note 336	For use in Chinese plum juices only.

## Part D: Provisions from CX/FA 23/53/8 Appendix 4 Part A

Food Category	Additive	INS	Max Level (mg/kg)	Notes	Step
<b>01.6.5 Cheese analogues</b>					
01.6.5	ASPARTAME-ACESULFAME SALT	962	790	113	3
<b>02.3 Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions</b>					
02.3	ASPARTAME-ACESULFAME SALT	962	1550	119	3
<b>04.1.2.2 Dried fruit</b>					
04.1.2.2	ASPARTAME-ACESULFAME SALT	962	1130	113	3
<b>14.2.1 Beer and malt beverages</b>					
14.2.1	ASPARTAME-ACESULFAME SALT	962	790	113 & 138	3

### Notes to the General Standard for Food Additives

- Note 113 As acesulfame potassium equivalents (the reported maximum level can be converted to an aspartame-acesulfame salt basis by dividing by 0.44). Combined use of aspartame-acesulfame salt with individual acesulfame potassium or aspartame should not exceed the individual maximum levels for acesulfame potassium or aspartame (the reported maximum level can be converted to aspartame equivalents by dividing by 0.68).
- Note 119 As aspartame equivalents (the reported maximum level can be converted to an aspartame-acesulfame salt basis by dividing by 0.64). Combined use of aspartame-acesulfame salt with individual aspartame or acesulfame potassium should not exceed the individual maximum levels for aspartame or acesulfame potassium (the reported maximum level can be converted to acesulfame potassium equivalents by multiplying by 0.68).
- Note 138 For use in energy-reduced products only.

**Part E: Provisions from CX/FA 23/53/8 Appendix 4, Parts B, C, E**

Food Category	Additive	INS	Max Level (mg/kg)	Notes	Step
01.2	ERYTHRITOL	968	40000		4
01.2	LACTITOL	966	30000		4
01.2	MALTITOL	965(i)	50000		4
01.2	MALTITOL SYRUP	965(ii)	50000		4
01.2	THAUMATIN	957	GMP		4
01.2	XYLITOL	967	30000		7
01.2.1.2	ISOMALT (HYDROGENATED ISOMALTULOSE)	953	GMP		7
01.2.1.2	SORBITOL	420(i)	GMP		7
01.2.1.2	SORBITOL SYRUP	420(ii)	GMP		7
01.2.1.2	XYLITOL	967	GMP		7
01.2.2	ISOMALT (HYDROGENATED ISOMALTULOSE)	953	GMP		7
01.2.2	SORBITOL	420(i)	GMP		7
01.2.2	SORBITOL SYRUP	420(ii)	GMP		7
01.2.2	XYLITOL	967	GMP		7
01.4.1	ERYTHRITOL	968	600000		4
01.4.1	LACTITOL	966	30000		4
01.4.1	MALTITOL	965(i)	300000		4
01.4.1	MALTITOL SYRUP	965(ii)	300000		4
01.4.1	SORBITOL	420(i)	200000		4
01.4.1	SORBITOL SYRUP	420(ii)	200000		4
01.4.1	XYLITOL	967	30000		4
01.4.2	ERYTHRITOL	968	600000		4
01.4.2	LACTITOL	966	30000		4
01.4.2	MALTITOL	965(i)	300000		4
01.4.2	MALTITOL SYRUP	965(ii)	300000		4
01.4.2	SORBITOL	420(i)	200000		4
01.4.2	SORBITOL SYRUP	420(ii)	200000		4
01.4.2	XYLITOL	967	30000		4
01.6.5	ADVANTAME	969	10		2
02.3	ADVANTAME	969	10		2

Food Category	Additive	INS	Max Level (mg/kg)	Notes	Step
04.1.1.2	ISOMALT (HYDROGENATED ISOMALTULOSE)	953	GMP	16	7
04.1.1.2	MALTITOL	965(i)	GMP		4
04.1.1.2	MALTITOL SYRUP	965(ii)	GMP		4
04.1.1.2	MANNITOL	421	GMP		4
04.1.1.2	SORBITOL	420(i)	GMP	16	7
04.1.1.2	SORBITOL SYRUP	420(ii)	GMP	16	7
04.1.1.2	XYLITOL	967	GMP	16	7
04.1.2.2	ADVANTAME	969	20		2
04.2.1.2	ISOMALT (HYDROGENATED ISOMALTULOSE)	953	GMP	16	7
04.2.1.2	MALTITOL	965(i)	GMP		4
04.2.1.2	MALTITOL SYRUP	965(ii)	GMP		4
04.2.1.2	MANNITOL	421	GMP		4
04.2.1.2	SORBITOL	420(i)	GMP	16	7
04.2.1.2	SORBITOL SYRUP	420(ii)	GMP	16	7
04.2.1.2	XYLITOL	967	GMP	16	7
04.2.2.1	ADVANTAME	969	10		2
04.2.2.1	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	40	26	3
04.2.2.7	ISOMALT (HYDROGENATED ISOMALTULOSE)	953	50000		4
04.2.2.7	LACTITOL	966	10000		4
04.2.2.7	MALTITOL	965(i)	100000		4
04.2.2.7	MALTITOL SYRUP	965(ii)	100000		4
04.2.2.7	SORBITOL	420(i)	70000		4
04.2.2.7	SORBITOL SYRUP	420(ii)	70000		4
04.2.2.7	XYLITOL	967	10000		4
06.4.1	SORBITOL	420(i)	35000		4
06.4.1	SORBITOL SYRUP	420(ii)	35000		4
06.4.2	ISOMALT (HYDROGENATED ISOMALTULOSE)	953	GMP		7
06.4.2	LACTITOL	966	GMP		7
06.4.2	MALTITOL	965(i)	GMP		7
06.4.2	MALTITOL SYRUP	965(ii)	GMP		7
06.4.2	SORBITOL	420(i)	GMP		7
06.4.2	SORBITOL SYRUP	420(ii)	GMP		7

Food Category	Additive	INS	Max Level (mg/kg)	Notes	Step
06.4.2	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	200	26	3
06.4.2	XYLITOL	967	GMP		7
08.1	LACTITOL	966	GMP		4
08.1	MALTITOL	965(i)	GMP		4
08.1	MALTITOL SYRUP	965(ii)	GMP		4
08.1.1	ISOMALT (HYDROGENATED ISOMALTULOSE)	953	GMP	16	7
08.1.1	SORBITOL	420(i)	GMP	16	7
08.1.1	SORBITOL SYRUP	420(ii)	GMP	16	7
08.1.1	XYLITOL	967	GMP	16	7
08.1.2	ISOMALT (HYDROGENATED ISOMALTULOSE)	953	GMP		7
08.1.2	SORBITOL	420(i)	5000		7
08.1.2	SORBITOL SYRUP	420(ii)	5000		7
08.1.2	XYLITOL	967	GMP		7
09.1	ISOMALT (HYDROGENATED ISOMALTULOSE)	953	GMP	16	7
09.1	LACTITOL	966	GMP		4
09.1	MALTITOL	965(i)	GMP		4
09.1	MALTITOL SYRUP	965(ii)	GMP		4
09.1	SORBITOL	420(i)	GMP	16	7
09.1	SORBITOL SYRUP	420(ii)	GMP	16	7
09.1	XYLITOL	967	GMP	16	7
09.2	ERYTHRITOL	968	200000		4
09.2	ISOMALT (HYDROGENATED ISOMALTULOSE)	953	100000		4
09.2	LACTITOL	966	20000		4
09.2	SORBITOL	420(i)	500		4
09.2	SORBITOL SYRUP	420(ii)	500		4
09.2.1	ISOMALT (HYDROGENATED ISOMALTULOSE)	953	GMP		7
09.2.1	LACTITOL	966	GMP		7
09.2.1	MALTITOL	965(i)	GMP		7
09.2.1	MALTITOL SYRUP	965(ii)	GMP		7
09.2.1	SORBITOL	420(i)	GMP		7
09.2.1	SORBITOL SYRUP	420(ii)	GMP		7



Food Category	Additive	INS	Max Level (mg/kg)	Notes	Step
09.2.1	XYLITOL	967	GMP		7
09.2.2	ISOMALT (HYDROGENATED ISOMALTULOSE)	953	GMP	16	7
09.2.2	MALTITOL	965(i)	GMP		4
09.2.2	MALTITOL SYRUP	965(ii)	GMP		4
09.2.2	SORBITOL	420(i)	GMP	16	7
09.2.2	SORBITOL SYRUP	420(ii)	GMP	16	7
09.2.2	XYLITOL	967	GMP	16	7
09.2.3	ISOMALT (HYDROGENATED ISOMALTULOSE)	953	GMP	16	7
09.2.3	MALTITOL	965(i)	GMP		4
09.2.3	MALTITOL SYRUP	965(ii)	GMP		4
09.2.3	XYLITOL	967	GMP	16	7
09.2.4	MALTITOL	965(i)	GMP		4
09.2.4	MALTITOL SYRUP	965(ii)	GMP		4
09.2.4.1	SORBITOL	420(i)	35000		7
09.2.4.1	SORBITOL SYRUP	420(ii)	35000		7
09.2.4.1	XYLITOL	967	GMP		7
09.2.4.2	ISOMALT (HYDROGENATED ISOMALTULOSE)	953	GMP		7
09.2.4.2	SORBITOL	420(i)	GMP		7
09.2.4.2	XYLITOL	967	GMP		7
09.2.4.3	ISOMALT (HYDROGENATED ISOMALTULOSE)	953	GMP	16	7
09.2.4.3	SORBITOL	420(i)	GMP	16	7
09.2.4.3	SORBITOL SYRUP	420(ii)	GMP	16	7
09.2.4.3	XYLITOL	967	GMP	16	7
09.2.5	ISOMALT (HYDROGENATED ISOMALTULOSE)	953	GMP		7
09.2.5	XYLITOL	967	GMP		7
09.3.2	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	120		4
09.3.3	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	120		4
10.2.2	MALTITOL	965(i)	GMP		4
10.2.2	SORBITOL	420(i)	GMP		7
11.3	ISOMALT (HYDROGENATED ISOMALTULOSE)	953	GMP		4
12.1.2	ERYTHRITOL	968	200000		4

Food Category	Additive	INS	Max Level (mg/kg)	Notes	Step
12.1.2	ISOMALT (HYDROGENATED ISOMALTULOSE)	953	GMP		7
12.1.2	LACTITOL	966	GMP		4
12.1.2	MALTITOL	965(i)	50000		4
12.1.2	MALTITOL SYRUP	965(ii)	50000		4
12.1.2	SORBITOL	420(i)	GMP		7
12.1.2	SORBITOL SYRUP	420(ii)	GMP		7
12.1.2	XYLITOL	967	GMP		7
13.2	ISOMALT (HYDROGENATED ISOMALTULOSE)	953	100000		4
13.2	LACTITOL	966	GMP		7
13.2	MALTITOL	965(i)	GMP		7
13.2	MALTITOL SYRUP	965(ii)	GMP		7
13.2	SORBITOL	420(i)	GMP		7
13.2	SORBITOL SYRUP	420(ii)	GMP		7
13.2	THAUMATIN	957	GMP		4
13.2	XYLITOL	967	GMP		7
14.1.5	ISOMALT (HYDROGENATED ISOMALTULOSE)	953	300000		4
14.1.5	LACTITOL	966	30000		4
14.1.5	SORBITOL	420(i)	GMP		4
14.1.5	SORBITOL SYRUP	420(ii)	GMP		4
14.1.5	XYLITOL	967	30000		4
14.2.3	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	160	26	3
01.2	ERYTHRITOL	968	40000		4
01.2	LACTITOL	966	30000		4
01.2	MALTITOL	965(i)	50000		4
01.2	MALTITOL SYRUP	965(ii)	50000		4

## Notes to the General Standard for Food Additives

- Note 16 For use in glaze, coatings or decorations for fruit, vegetables, meat or fish only.  
 Note 26 As steviol equivalents.

### Part F: Provisions from CX/FA 23/53/8 Appendix 5

Food Category	Additive	INS	Max Level (mg/kg)	Notes	Step
01.6.2.1	LAURIC ARGINATE ETHYL ESTER	243	200	XS274, XS276 & XS277	2
07.2	SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	700	165, 478 & 510	2

## Notes to the General Standard for Food Additives

- Note 165 For use in products for special nutritional use only.  
 Note 478 Some Codex Members allow use of additives with sweetener function in all foods within this Food Category while others limit additives with sweetener function to those foods with significant energy reduction or no added sugars. This limitation may not apply to the appropriate use as a flavour enhancer.  
 Note 510 Wafer paper only.  
 Note XS274 Excluding products conforming to the Standard for Coulommiers (CXS 274-1969).  
 Note XS276 Excluding products conforming to the Standard for Camembert (CXS 276-1973).  
 Note XS277 Excluding products conforming to the Standard for Brie (CXS 277-1973).

**Annex 3 - Adopted Food Additive Provisions  
(for Revocation)**

**Part A: Provisions from CX/FA 23/53/7**

<b>Food Category</b>	<b>Additive</b>	<b>INS</b>	<b>Step</b>	<b>Year</b>	<b>Max Level (mg/kg)</b>	<b>Notes</b>
<b>01.6.1 Unripened cheese</b>						
01.6.1	PONCEAU 4R (COCHINEAL RED A)	124	8	2021	100	3, 161, XS221, XS273, XS275
<b>01.6.2 Ripened cheese</b>						
01.6.2	CURCUMIN	100(i)	8	2021	GMP	498, XS208, XS278
<b>02.1.3 Lard, tallow, fish oil, and other animal fats</b>						
02.1.3	INDIGOTINE (INDIGO CARMINE)	132	8	2021	300	161, XS19, XS211, XS329

### Notes to the General Standard for Food Additives

Note 3	For use in surface treatment only.
Note 161	Subject to national legislation of the importing country aimed, in particular, at consistency with Section 3.2 of the Preamble.
Note 498	Only for use in the edible cheese rind in products conforming to the General Standard for Cheese (CXS 283-1978).
Note XS19	Excluding products conforming to the Standard for Edible Fats and Oils not covered by Individual Standards (CXS 19-1981).
Note XS208	Excluding products conforming to the Standard for Cheese in Brine (CODEX STAN 208-1999).
Note XS211	Excluding products conforming to the Standard for Named Animal Fat (CODEX STAN 211- 1999).
Note XS221	Excluding products conforming to the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001).
Note XS273	Excluding products conforming to the Standard for Cottage Cheese (CXS 273-1968).
Note XS275	Excluding products conforming to the Standard for Cream Cheese (CXS 275-1973).
Note XS278	Excluding products conforming to the Standard for Extra Hard Grating Cheese (CXS 278-1978).
Note XS329	Excluding products conforming to the Standard for Fish Oils (CXS 329-2017).

## Part B: Provisions from CX/FA 23/53/8 Appendix 1

Food Category	Additive	INS	Max Level (mg/kg)	Notes	Step	Year
<b>06.4.2 Dried pastas and noodles and like products</b>						
06.4.2	CAROTENES, BETA-, VEGETABLE	160a(ii)	1000	211	8	2011
<b>08.1.2 Fresh meat, poultry and game, comminuted</b>						
08.1.2	CAROTENES, BETA-, VEGETABLE	160a(ii)	20	4 & 16	8	2011
08.1.2	CAROTENOIDS	160a(i),a(iii),e,f	100	4 & 16	8	2011
<b>08.3.1.1 Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products</b>						
08.3.1.1	CAROTENOIDS	160a(i),a(iii),e,f	100	16	8	2010
<b>08.3.1.2 Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products</b>						
08.3.1.2	CAROTENOIDS	160a(i),a(iii),e,f	20	16	8	2010
<b>08.3.1.3 Fermented non-heat treated processed comminuted meat, poultry, and game products</b>						
08.3.1.3	CAROTENOIDS	160a(i),a(iii),e,f	20	16	8	2010
<b>09.1.1 Fresh fish</b>						
09.1.1	CAROTENES, BETA-, VEGETABLE	160a(ii)	100	4, 16 & 50	8	2010
09.1.1	CAROTENOIDS	160a(i),a(iii),e,f	300	4	8	2011
<b>09.1.2 Frozen fish, fish fillets, and fish products, including molluscs, crustaceans, and echinoderms</b>						
09.1.2	CAROTENOIDS	160a(i),a(iii),e,f	100	4, 16, XS292, XS312 & XS315	8	2017
<b>09.2.2 Frozen battered fish, fish fillets and fish products, including molluscs, crustaceans, and echinoderms</b>						
09.2.2	CAROTENES, BETA-, VEGETABLE	160a(ii)	100	304	8	2017
<b>09.2.3 Frozen minced and creamed fish products, including molluscs, crustaceans, and echinoderms</b>						
09.2.3	CAROTENES, BETA-, VEGETABLE	160a(ii)	1000	16	8	2005
<b>09.2.4.1 Cooked fish and fish products</b>						
09.2.4.1	CAROTENES, BETA-, VEGETABLE	160a(ii)	1000	95	8	2009
<b>09.2.4.2 Cooked molluscs, crustaceans, and echinoderms</b>						
09.2.4.2	CAROTENES, BETA-, VEGETABLE	160a(ii)	1000		8	2005
<b>09.2.4.3 Fried fish and fish products, including molluscs, crustaceans, and echinoderms</b>						
09.2.4.3	CAROTENES, BETA-, VEGETABLE	160a(ii)	1000	16	8	2005
<b>09.2.5 Smoked, dried, fermented, and/or salted fish and fish products, including molluscs, crustaceans, and echinoderms</b>						

Food Category	Additive	INS	Max Level (mg/kg)	Notes	Step	Year
09.2.5	CAROTENES, BETA-, VEGETABLE	160a(ii)	1000	XS167, XS189, XS222, XS236, XS244 & XS311	8	2018
<b>09.3.1 Fish and fish products, including molluscs, crustaceans, and echinoderms, marinated and/or in jelly</b>						
09.3.1	CAROTENES, BETA-, VEGETABLE	160a(ii)	1000	16	8	2005
<b>09.3.2 Fish and fish products, including molluscs, crustaceans and echinoderms, pickled and/or in brine</b>						
09.3.2	CAROTENES, BETA-, VEGETABLE	160a(ii)	1000	16	8	2005
<b>09.3.3 Salmon substitutes, caviar and other fish roe products</b>						
09.3.3	CAROTENES, BETA-, VEGETABLE	160a(ii)	1000	XS291	8	2018
<b>09.3.4 Semi-preserved fish and fish products, including molluscs, crustaceans and echinoderms (e.g. fish paste), excluding products of food categories 09.3.1 - 09.3.3</b>						
09.3.4	CAROTENES, BETA-, VEGETABLE	160a(ii)	1000	16	8	2005
<b>10.1 Fresh eggs</b>						
10.1	CAROTENES, BETA-, VEGETABLE	160a(ii)	1000	4	8	2005
10.1	CAROTENOIDS	160a(i),a(iii),e,f	1000	4	8	2011
<b>11.4 Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)</b>						
11.4	CAROTENES, BETA-, VEGETABLE	160a(ii)	50		8	2005
11.4	CAROTENOIDS	160a(i),a(iii),e,f	50	217	8	2011
<b>12.6.1 Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dips)</b>						
12.6.1	CAROTENES, BETA-, VEGETABLE	160a(ii)	2000		8	2005
<b>12.6.2 Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)</b>						
12.6.2	CAROTENES, BETA-, VEGETABLE	160a(ii)	2000		8	2005
<b>12.6.3 Mixes for sauces and gravies</b>						
12.6.3	CAROTENES, BETA-, VEGETABLE	160a(ii)	2000		8	2005
<b>14.2.1 Beer and malt beverages</b>						
14.2.1	CAROTENES, BETA-, VEGETABLE	160a(ii)	600		8	2005

## Notes to the General Standard for Food Additives

Note 4	For use in decoration, stamping, marking or branding the product only.
Note 16	For use in glaze, coatings or decorations for fruit, vegetables, meat or fish only.
Note 50	For use in fish roe only.
Note 95	For non-standardized foods: for use in surimi and fish roe products only.

Note 211	For use in noodles only.
Note 217	Except for use in toppings at 300 mg/kg.
Note 304	For use only in breaded or batter coatings in products conforming to the Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets – Breaded or in Batter (CODEX STAN 166- 1989), singly or in combination: carotenoids (beta-carotenes, synthetic (INS 160a(i)), beta-carotenes, Blakeslea trispora (INS 160a(iii)), carotenal, beta-apo-8' (INS 160e), carotenoic acid, ethyl ester, betaapo-8'- (INS 160f)) and beta-carotenes, vegetable (INS 160a(ii)).
Note XS167	Excluding products conforming to the Standard for Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes (CODEX STAN 167-1989).
Note XS189	Excluding products conforming to the Standard for Dried Shark Fins (CODEX STAN 189-1993).
Note XS222	Excluding products conforming to the Standard for Crackers from Marine and Freshwater Fish, Crustaceans and Molluscan Shellfish (CODEX STAN 222-2001).
Note XS236	Excluding products conforming to the Standard for Boiled Dried Salted Anchovies (CODEX STAN 236-2003).
Note XS244	Excluding products conforming to the Standard for Salted Atlantic Herring and Salted Sprat (CODEX STAN 244-2004).
Note XS291	Excluding products conforming to the Standard for Sturgeon Caviar (CODEX STAN 291-2010).
Note XS292	Excluding products conforming to the Standard for Live and Raw Bivalve Molluscs (CODEX STAN 292-2008).
Note XS311	Excluding products conforming to the Standard for Smoked Fish, Smoked-flavoured Fish and Smoke-dried Fish (CODEX STAN 311-2013).
Note XS312	Excluding products conforming to the Standard for Live Abalone and for Raw Fresh Chilled or Frozen Abalone for Direct Consumption or for Further Processing (CODEX STAN 312-2013).
Note XS315	Excluding products conforming to the Standard for Fresh and Quick Frozen Raw Scallop Products (CODEX STAN 315-2014).

## Part C: Provisions from CX/FA 23/53/8 Appendix 4 Part D

Food Category	Additive	INS	Max Level (mg/kg)	Notes	Step	Year
<b>12.2 Herbs, spices, seasonings, and condiments (e.g. seasoning for instant noodles)</b>						
12.2	ACESULFAME POTASSIUM	950	2000	161, 188, XS326, XS327, XS328	8	2021
12.2	NEOTAME	961	32	161, XS326, XS327, XS328	8	2021
<b>12.2.1 Herbs and spices</b>						
12.2.1	SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	400	161, XS326, XS327, XS328	8	2021

### Notes to the General Standard for Food Additives

- Note 161 Subject to national legislation of the importing country aimed, in particular, at consistency with Section 3.2 of the Preamble.
- 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 XS326 Excluding products conforming to the Standard for Black, White and Green Peppers (CODEX STAN 326-2017).
- Note XS327 Excluding products conforming to the Standard for Cumin (CODEX STAN 327-2017).
- Note XS328 Excluding products conforming to the Standard for Dried Thyme (CODEX STAN 328-2017).



## Annex 4 - Food Additive Provisions

(for Hold)

### Part A: Provisions from CX/FA 23/53/8

Food Category	Additive	INS	Step	Year	Max Level (mg/kg)	Notes
<b>07.1 Bread and ordinary bakery wares</b>						
07.1	ACESULFAME-POTASSIUM	950	8	2008	1000	161, 188
07.1	ADVANTAME	969	2		10	
07.1	ASPARTAME	951	8	2008	4000	161 & 191
07.1	ASPARTAME-ACESULFAME SALT	962	3		2270	113
07.1	NEOTAME	961	8	2008	70	161
07.1	STEVIOL GLYCOSIDES	960a, 960b(i)	3		50	26

#### Notes to the General Standard for Food Additives

- Note 26 As steviol equivalents.
- Note 113 As acesulfame potassium equivalents (the reported maximum level can be converted to an aspartame-acesulfame salt basis by dividing by 0.44). Combined use of aspartame-acesulfame salt with individual acesulfame potassium or aspartame should not exceed the individual maximum levels for acesulfame potassium or aspartame (the reported maximum level can be converted to aspartame equivalents by dividing by 0.68).
- Note 161 Subject to national legislation of the importing country aimed, in particular, at consistency with Section 3.2 of the Preamble.
- 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 191 If used in combination with aspartame-acesulfame salt (INS 962), the combined maximum use level, expressed as aspartame, should not exceed this level.

## Annex 5 – New and Revised

## for Inclusion in the Step Process at Step 2

FoodCatNo	Food Category	Max Level	Notes	Step	Year
<b>LAURIC ARGINATE ETHYL ESTER</b>					
INS 243	Lauric arginate ethyl ester		Functional Class: Preservative		
01.6.1	Unripened Cheese	200	<del>XS221, XS273, XS275</del>	Adopted	2021
01.6.2.1	Ripened Cheese, including rind	200	XS208, XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277, XS278, XS283	Adopted	2021
02.2.2	Fat spreads, dairy fat spreads and blended spreads	200	214, 215	Adopted	2011
<b>SORBATES</b>					
INS 200	Sorbic acid		Functional Class: Preservative		
INS 202	Potassium sorbate		Functional Class: Preservative		
INS 203	Calcium corbate		Functional Class: Preservative		
01.6.1	Unripened cheese	<del>1000</del> 3000	42, <del>223</del> , 492, 494	Adopted	2021
01.6.2	Ripened cheese	3000	42, <del>457</del> , 499, <del>501</del> , XS208, XS274, XS276, XS277, <b>New Note: "For use in products conforming to the Standards for Cheddar (CXS 263-1966), Danbo (CXS 264-1966), Edam (CXS 265-1966), Gouda (CXS 266-1966), Havarti (CXS 267-1966), Samsø (CXS 268-1966), Emmental (CXS 269-1967), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968) and Provolone (CXS 272-1968): for surface treatment only"</b>	Adopted	2021
<b>POLYDIMETHYLSILOXANES</b>					
INS 900a	Polydimethylsiloxane		Functional Class: Anticaking agent, Antifoaming agent, Emulsifier		
04.1.2.5	Jams, jellies, marmelades	30	<b>New Note: "Except for use in products conforming to the Standards for Jams, Jellies and Marmalades"</b>	Adopted	1999

			<b>(CXS 296-2009) at a maximum level of 10 mg/kg”</b>		
<b>POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID</b>					
INS 476	Polyglycerol esters of interesterified ricinoleic acid		Functional Class: Emulsifier		
12.6.1	Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dip)	5000	<b>New Note: “Except for use in emulsified sauces and dips with &gt; 20% fat content 8,000 mg/kg”</b>	Adopted	2018
<b>AZORUBINE (CARMOISINE)</b>					
INS 122	Azorubine (Carmoisine)		Functional Class: Colour		
13.6	Food supplements	300	539 & 533 <b>New Note: “Except for use at 1100 mg/kg in effervescent forms as sold to the consumer only”</b>	Adopted	2021
<b>RIBOFLAVINS</b>					
INS 101(i)	Riboflavin, synthetic		Functional Class: Colour		
INS 101(ii)	Riboflavin 5'-phosphate sodium		Functional Class: Colour		
INS 101(iii)	Riboflavin from Bacillus subtilis		Functional Class: Colour		
INS 101(iv)	Riboflavin from Ashbya gossypii		Functional Class: Colour		
04.1.1.2	Surface-treated fresh fruit	300	4 & 16	Adopted	2018
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	300	4 & 16	Adopted	2008
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	500		Adopted	2008
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	1000	95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315	Adopted	2017
09.2.2	Frozen battered fish, fish fillets, and fish products, including	300	16 & XS166	Adopted	2017

	mollusks, crustaceans, and echinoderms				
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	300	16	Adopted	2005
09.2.4.1	Cooked fish and fish products	300	95	Adopted	2008
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	300		Adopted	2008
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	300	16	Adopted	2005
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	300	22, XS167, XS189, XS222, XS236, XS244 & XS311	Adopted	2018
10.1	Fresh eggs	300	4	Adopted	2005
11.3	Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3	300		Adopted	2005
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	300		Adopted	2005

### New Provisions for Inclusion at Step 2

FoodCatNo	Food Category	Max Level	Notes	Step	Year
<b>JAGUA (GENIPIN-GLYCINE) BLUE</b>					
INS 183	Jagua (Genipin-Glycine) Blue		Functional Class: Colour		
<b>01.1.4</b>	<b>Flavoured fluid milk drinks</b>	<b>160</b>	<b>52, New Note: "On a blue polymer basis"</b>	2	
<b>01.6.4.2</b>	<b>Flavoured processed cheese, including containing fruit, vegetables, meat, etc.</b>	<b>44</b>	<b>New Note: "On a blue polymer basis"</b>	2	
<b>01.7</b>	<b>Dairy-based desserts (e.g. pudding, fruit or flavored yoghurt)</b>	<b>120</b>	<b>New Note: "Use in frozen dairy confections and novelties at a maximum of 400 mg/kg to achieve the desired colour"</b> <b>New Note: "On a blue polymer basis"</b>	2	

02.3	Fat emulsions mainly of type oil-in water, including mixed and/or flavoured products based on fat emulsions	160	New Note: "On a blue polymer basis"	2	
02.4	Fat-based desserts excluding dairy based dessert products of food category 01.7	200	New Note: "Use in non-dairy frozen confections and novelties at a maximum of 400 mg/kg to achieve the desired colour" New Note: "On a blue polymer basis"	2	
03.0	Edible ices, including sherbet and sorbet	120	New Note: "On a blue polymer basis"	2	
04.1.2.5	Jams, jellies, marmalades	120	New Note: "On a blue polymer basis"	2	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	120	Note 182: "Excluding coconut milk" New Note: "On a blue polymer basis"	2	
04.1.2.9	Fruit-based desserts, incl. fruit flavoured water-based desserts	120	New Note: "On a blue polymer basis"	2	
04.1.2.11	Fruit fillings for pastries	120	New Note: "On a blue polymer basis"	2	
05.1.4	Cocoa and chocolate products	800	Note 183: "For use in surface decoration only" New Note: "On a blue polymer basis"	2	
05.2	Confectionary including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3, and 05.4	800	Note XS309R: "Excluding products conforming to the Codex Regional Standard for Halawa Tehenia (CODEX STAN 309R-211)" New Note: "On a blue polymer basis"	2	
05.3	Chewing gum	800	New Note: "On a blue polymer basis"	2	
05.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces	120	New Note: "On a blue polymer basis"	2	

06.3	Breakfast cereals, including rolled oats	2000	New Note: "For use in ready-to-eat multicoloured cereal only; the 2000 mg/kg is for individual pieces of cereal" New Note: "On a blue polymer basis"	2	
06.5	Cereal and starch based desserts (e.g. rice pudding, tapicoa pudding)	84	New Note: "On a blue polymer basis"	2	
11.4	Other sugars and syrups (e.g. xylose, maple syrup, and sugar toppings)	120	New Note: "On a blue polymer basis"	2	
12.2.2	Seasonings and condiments	600	New Note: "On a blue polymer basis"	2	
13.4	Dietetic formulae for slimming purposes and weight reduction	64	New Note: "On a blue polymer basis"	2	
13.5	Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1-13.4 and 13.6	64	New Note: "On a blue polymer basis"	2	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	80	New Note: "On a blue polymer basis"	2	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	1200	New Note: "For use in blue/purple tortilla chips only" New Note: "On a blue polymer basis"	2	
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g. dried fruit)	800	New Note: "For use in yoghurt coating of yoghurt-covered nuts only" New Note: "On a blue polymer basis"	2	
<b>METHACRYLATE COPOLYMER, BASIC (BMC)</b>					
INS 1205 Methacrylate copolymer, basic (BMC) Functional Class: Carrier, Glazing agent					
06.1	Whole, Broken or Flaked Grain Including Rice	GMP		2	
11.1.1	White Sugar	GMP		2	

11.1.2	<b>Powdered sugar, powdered dextrose</b>	<b>GMP</b>		2	
11.2	<b>Brown sugar excluding products of food category 11.1.3</b>	<b>GMP</b>		2	
<b>POTASSIUM POLYASPARTATE</b>					
INS 456	Potassium Polyaspartate				Functional Class: Stabilizer
14.2.3	<b>Grape wines</b>	<b>300</b>		2	
<b>DIMETHYL DICARBONATE</b>					
INS 242	Dimethyl dicarbonate				Functional Class: Preservative
14.1.2	<b>Fruit and vegetables juices</b>	<b>250</b>		2	
14.1.3	<b>Fruit and vegetable nectars</b>	<b>250</b>		2	

**NOTES:**

42: As sorbic acid

52: Excluding chocolate milk

165: For use in products for special nutritional use only

182: Excluding coconut milk

183: For use in surface decoration only

214: Excluding products conforming to the Standard for Dairy Fat Spreads (CODEX STAN 253-2006)

215: Excluding products conforming to the Standard for Fat Spreads and Blended Spreads (CODEX STAN 256-2007)

223: Except for use in products containing added fruits, vegetables, or meats at 3 000 mg/kg

457: Except for use in products conforming to the Standards for Cheddar (CXS 263-1966), Danbo (CXS 264-1966), Edam (CXS 265-1966), Gouda (CXS 266-1966), Havarti (CXS 267-1966), Samsø (CXS 268-1966), Emmental (CXS 269-1967), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968) and Provolone (CXS 272-1968): at a maximum level of 1000 mg/kg for surface treatment only

492: For use in cheese mass only of products conforming to the Standard for Cottage Cheese (CXS 273-1968) and the Standard for Cream Cheese (CXS 275-1973): sorbic acid (INS 200), potassium sorbate (INS 202), calcium sorbate (INS 203)

494: For use in cheese mass and the surface treatment of sliced, cut, shredded and grated cheese products conforming to the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001): sorbic acid (INS 200), potassium sorbate (INS 202), calcium sorbate (INS 203)

499: Except for use in products conforming to the Standard for Extra Hard Grating Cheese (CXS 278-1978): sorbic acid (INS 200), potassium sorbate (INS 202) and calcium sorbate (INS 203), at 1000 mg/kg as sorbic acid in the final product

501: For use in the cheese mass at 3000 mg/kg, and for surface or rind treatment of sliced, cut, shredded or grated cheese only at 1000 mg/kg, for products conforming to the General Standard for Cheese (CXS 283-1978): sorbic acid (INS 200), potassium sorbate (INS 202) and calcium sorbate (INS 203), as sorbic acid

533: Except for use at 100 mg/kg in liquid forms as sold to the consumer only

539: For use in solid forms as sold to the consumer only

XS208: Excluding products conforming to the Standard for Cheese in Brine (CODEX STAN

208-1999)

XS221: Excluding products conforming to the Standard for Unripened Cheese, including Fresh Cheese (CXS 221-2001)

XS263: Excluding products conforming to the Standard for Cheddar (CXS 263-1966)

XS264: Excluding products conforming to the Standard for Danbo (CXS 264-1966)

XS265: Excluding products conforming to the Standard for Edam (CXS 265-1966)

XS266: Excluding products conforming to the Standard for Gouda (CXS 266-1966)

XS267: Excluding products conforming to the Standard for Havarti (CXS 267-1966)

XS268: Excluding products conforming to the Standard for Samsø (CXS 268-1966)

XS269: Excluding products conforming to the Standard for Emmental (CXS 269-1966)

XS270: Excluding products conforming to the Standard for Tilsiter (CXS 270-1966)

XS271: Excluding products conforming to the Standard for Saint-Paulin (CXS 271-1966)

XS272: Excluding products conforming to the Standard for Provolone (CXS 272-1966)

XS273: Excluding products conforming to the Standard for Cottage Cheese (CXS 273-1968)

XS274: Excluding products conforming to the Standard for Coulommiers (CXS 274-1966)

XS275: Excluding products conforming to the Standard for Cream Cheese (CXS 275-1973)

XS276: Excluding products conforming to the Standard for Brie (CXS 276-1966)

XS277: Excluding products conforming to the Standard for Brie (CXS 277-1973)

XS278: Excluding products conforming to the Standard for Extra Hard Grating cheese (CXS 278-1978)

XS283: Excluding products conforming to the General Standard for Cheese (CXS 283-1978)

XS309R: Excluding products conforming to the Codex Regional Standard for Halawa Tehenia (CODEX STAN 309R-211)

New Note: On a blue polymer basis.

New Note: Use in frozen dairy confections and novelties at a maximum of 400 mg/kg to achieve the desired colour

New Note: Use in non-dairy frozen confections and novelties at a maximum of 400 mg/kg to achieve the desired colour

New Note: For use in ready-to-eat multicoloured cereal only; the 2000 mg/kg is for individual pieces of cereal

New Note: For use in blue/purple tortilla chips only

New Note: For use in yoghurt coating of yoghurt-covered nuts only

New Note: For use in products conforming to the Standards for Cheddar (CXS 263-1966), Danbo (CXS 264-1966), Edam (CXS 265-1966), Gouda (CXS 266-1966), Havarti (CXS 267-1966), Samsø (CXS 268-1966), Emmental (CXS 269-1967), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968) and Provolone (CXS 272-1968): for surface treatment only

New Note: Except for use in products conforming to the Standards for Jams, Jellies and Marmalades (CXS 296-2009) at a maximum level of 10 mg/kg

New Note: Except for use in emulsified sauces and dips with > 20% fat content 8,000 mg/kg

New Note: Except for use at 1100 mg/kg in effervescent forms as sold to the consumer only