At the request of the 53rd Codex Committee on Food Additives (CCFA53), the physical working group (WG) was chaired by the United States of America (USA). The delegations of China and USA served as rapporteurs. The CCFA53 charged the PWG to consider and prepare recommendations to the Plenary on the electronic Working Group on the GSFA to CCFA54 and responses to CL 2023/46-FA (REP 23/FA para 119):

(i) All remaining draft and proposed draft provisions for sweeteners in the GSFA as well as adopted provisions for sweeteners with Note 161 in the GSFA (CX/FA 24/54/7 – Appendix 1)

(ii) Draft and proposed draft provisions for colours in FCs 07.0, 12.0, 13.0 and 15.0 and their subcategories as well as adopted provisions for colours with Note 161 in FCs 07.0, 12.0, 13.0 and 15.0 and their subcategories (CX/FA 24/54/7 – Appendix 2)

(iii) Draft and proposed draft provisions in FCs 14.2 and its subcategories (24/54/7 – Appendix 3)

(iv) Provisions entered at Step 2 of the GSFA at CCFA53 (CX/FA 24/54/7 – Appendix 4)

(v) All remaining draft and proposed draft provisions in the GSFA with the exception of: colours not addressed in parts ii and iii, and provisions for which CCFA is awaiting guidance from other Codex Alimentarius Committees or the Joint Expert Committee on Food Additives (JECFA) (CX/FA 24/54/7 – Appendix 5)

Proposals for new and/or revision of food additive provisions; replies to CL 2023/46-FA (CX/FA 24/54/8)

Comments to the agenda items listed above were also included in FA54/CRD 11, 12, 17, 18, 19, 22 and 26.

The following Members and Organizations participated: Australia, Austria, Belgium, Brazil, Canada, Chile, China, Ecuador, Estonia, European Union, Germany, Indonesia, Japan, Kenya, New Zealand, Peru, Philippines, Republic of Korea, Senegal, Singapore, Spain, Thailand, United Kingdom, United States of America, and AIDGUM, CCC, EU Specialty Foods, FIA, IACM, IADSA, ICBA, ICGA, IDF/FIL, IFAC, IFT, IFU, IGTC, ISC, ISDI, NATCOL and OIV.

The GSFA continues to be a work in progress with 4693 Adopted provisions and 794 draft and proposed draft food additive provisions in the Step Process. The discussion in CX/FA 24/54/7 discusses multiple issues, including 359 provisions that are adopted or in the step process. CX/FA 24/54/8 discusses multiple 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 the EWG to the GSFA conducted three rounds of comments leading up to the final EWG proposals presented for each provision in the five appendices of CX/FA 24/54/7.
DRAFT AND PROPOSED DRAFT PROVISIONS IN FC 14.2 AND ITS SUBCATEGORIES (CX/FA 24/54/7 Appendix 3)

After a brief introduction of the agenda item by the Chair, the PWG discussed the proposals in CX/FA 24/54/7 Appendix 3 provision by provision.

**Recommendation 1**

The WG recommends that CCFA54 endorse for adoption at Step 8 or Step 5/8 the draft provisions contained in Annex 1 Part A and include them in the GSFA.

**Recommendation 2**

The WG recommends that CCFA54 discontinue work on the draft and proposed draft provisions contained in Annex 2 Part A.

ALL REMAINING DRAFT AND PROPOSED DRAFT PROVISIONS FOR SWEETENERS IN THE GSFA AS WELL AS ADOPTED PROVISIONS FOR SWEETENERS WITH NOTE 161 IN THE GSFA (CX/FA 24/54/7 Appendix 1)

During the introduction to the discussion of the provisions in CX/FA 24/54/7 Appendix 1, the Chair noted that food category 07.1 (Bread and ordinary bakery wares and mixes) and its subcategories represented the last group of sweetener provisions in the GSFA for which a horizontal approach on the use of sweeteners had not been established. Discussions at CCFA53 and in the GSFA EWG for CCFA54 showed that some Member Countries do not permit the use of sweeteners in food category 07.1 and its subcategories, considering them to be staple food products, whereas other Member Countries permit the use of sweeteners in these products based on their specific traditions and cultural food diversities.

The Chair noted that the GSFA EWG for CCFA54 had robust discussions on the use of sweeteners in products covered under food category 07.1. After much discussion, it was considered that the use of an appropriate alternative note that addresses the differing use of food additives in food category 07.1 and its subcategories could present a way forward for the completion of the work on the use of sweeteners in food category 07.1 and its subcategories. The Chair noted that there was general agreement within the GSFA EWG for CCFA54 that the alternative note options discussed in Appendix 1 could also apply to the use of colours in food category 07.0 and its subcategories in Appendix 2.

Based on the conclusions of the GSFA EWG for CCFA54, the Chair put forward two alternative note options for consideration by the PWG Members – option 2 (see CX/FA 24/54/7, page 8) and revised option 2 (see CX/FA 24/54/7, page 10) which differ by their use of the term “plain products.” During discussion, some Member Countries noted concern over inclusion of the term “plain” in food category 07.1 and its subcategories, while some Member Countries indicated preference for inclusion of this term.

The Chair then presented an additional alternative note presented by a Member Country and submitted in CRD11, as follows:

“Some Codex members allow the use of additives with sweetener and colour functions in this food category while others limit this food category to products without these additives.”

The proposed alternative Note in CRD 11 removes the reference to “plain products.” Some Member Countries supported the revised option 2 note (CX/FA 24/54/7, page 10), while others supported the proposed alternative Note presented in CRD11. Consensus was reached for the use of the CRD11 Note for the horizontal approach to sweeteners in food category 07.1 and its subcategories. Chile and the European Union requested that it be noted in the report that they do not permit sweeteners in products that fall under food category 07.1 and its subcategories.

**Recommendation 3**
The WG recommends that CCFA54 endorse for adoption at Step 8 or Step 5/8 the draft provisions contained in Annex 1 Part B and include them in the GSFA.

The WG also recommends that CCFA54 revise adopted provisions as indicated in Annex 1 Part B.

One Member Organization noted that the use level for Aspartame (INS 951) in food category 07.1 and its subcategories was not appropriate as it was higher than the use level in food category 07.2 (Fine bakery wares (sweet, salty, savoury) and mixes), which specifically includes sweetened products. The Chair requested comment from Members on the technological justification for the higher use level. One Member Country offered support but did not have enough time during the PWG to gather information on any specific products for which the higher use level was warranted. Since no information was provided, the Chair recommended that the PWG maintain the adopted provision in the GSFA and reconsider the actual use level and application of the CRD 11 alternative note at CCFA55. The Chair also noted that any revisions made to the use level for Aspartame (INS 951) in this food category could require the use level for the provision for Aspartame-acesulfame salt (INS 962) to also be revised.

Recommendation 4

The WG recommends that CCFA54 recirculate the adopted provision for Aspartame (INS 951) in food category 07.1 for specific consideration of actual use level and application of the alternative note.

ALL REMAINING DRAFT AND PROPOSED DRAFT PROVISIONS IN THE GSFA WITH THE EXCEPTION OF: COLOURS NOT ADDRESSED IN PARTS II AND III, AND PROVISIONS FOR WHICH CCFA IS AWAITING GUIDANCE FROM OTHER CODEX ALIMENTARIUS COMMITTEES OR THE JOINT EXPERT COMMITTEE ON FOOD ADDITIVES (JECFA) (CX/FA 24/54/7 Appendix 5)

After introduction of the agenda item by the Chair, the PWG discussed the proposals in CX/FA 24/54/7 Appendix 5 provision by provision.

Recommendation 5

The WG recommends that CCFA54 endorse for adoption at Step 5/8 the draft provisions contained in Annex 1 Part C and include them in the GSFA.

Recommendation 6

The WG recommends that CCFA54 discontinue work on the draft and proposed draft provisions contained in Annex 2 Part B.

The Chair noted that CCFA51 considered the use of Propylene glycol (INS 1520) in food categories 14.1.4.1 (Carbonated water-based flavoured drinks), 14.1.4.2 (Non-carbonated water-based flavoured drinks, including punches and ades), and 14.1.4.3 (Concentrates (liquid or solid) for water-based flavoured drinks), and decided to hold them in the Step process until a comprehensive approach for the use of secondary additives was decided by the Committee (REP 19/FA para 91). The Chair noted the GSFA EWG for CCFA54 discussed in detail the provisions for Propylene glycol (INS 1520) in these food categories. During the PWG discussion, the Chair requested the JECFA Secretariat comment on whether the safety assessment conducted by JECFA considered the use of Propylene glycol (INS 1520) as a carrier in these food categories. The JECFA Secretariat noted that the safety evaluation of Propylene glycol (INS 1520) was conducted in 1973. The PWG discussed that an updated safety evaluation and exposure estimate for Propylene glycol (INS 1520) may inform the decision on the use of the additive in food categories 14.1.4.1, 14.1.4.2, and 14.1.4.3. A Member Organization requested that if an updated safety assessment and exposure estimate is conducted that it be inclusive of all uses of Propylene glycol (INS 1520) as a carrier.
and not just for its use in food category 14.1.4 (Water-based flavoured drinks, including "sport," “energy,” or "electrolyte" drinks and particulated drinks).

As such, the Chair recommended the in-session working group on the JECFA Priority List include a request for an updated JECFA exposure assessment to consider the use of the food additive as a carrier in all food categories, as well as consider the specific use in food category 14.1.4 as a carrier for flavours.

Recommendation 7

The WG recommends that CCFA54 request that the in-session working group on the Priority List of Substances Proposed for Evaluation by JECFA consider adding Propylene glycol (INS 1520) to the Priority List of Substances Proposed for Evaluation by JECFA, to consider an updated safety evaluation of the food additive including an updated exposure estimate inclusive of all uses of the additive as a carrier, including use in FC 14.1.4 as a carrier for flavours.

One Member Country requested that if the provisions for Propylene glycol (INS 1520) are held in the Step process, that Note 131 “For use as a flavour carrier only” be added to the provisions for consideration when they are recirculated.

Recommendation 8

The WG recommends that CCFA54 update and hold the provisions for Propylene glycol (INS 1520) in food categories 14.1.4.1, 14.1.4.2, and 14.1.4.3 in the step process to include Note 131 “For use as a flavour carrier only” as listed in Annex 3 Part A.

PROVISIONS ENTERED AT STEP 2 OF THE GSFA AT CCFA53 (CX/FA 24/54/7 Appendix 4)

After introduction of the agenda item by the Chair, the PWG discussed the proposals in CX/FA 24/54/7 Appendix 4 provision by provision.

During the discussion on the provisions for Methacrylate copolymer, basic (BMC) (INS 1205) in food categories 06.1 (Whole, broken, or flaked grain, including rice), 11.1.1 (White sugar, dextrose anhydrous, dextrose monohydrate, fructose), 11.1.2 (Powdered sugar, powdered dextrose), and 11.2 (Brown sugar excluding products of food category 11.1.3), one Member Organization noted concern regarding the use of the food additive in the specified food categories, while other Member Countries noted the technological justification for the use of the additive in these food categories had already been established. In order to achieve consensus, one Member Organization suggested the addition of two notes to the provisions for BMC in these food categories: 1) Note 589 “For use as a nutrient carrier in a raw material for another ingredient” and 2) a new Note “For use in accordance with general principles for the addition of essential nutrients to foods (CAC/GL9-1987).” Further, the Member Organization also requested that the proposed new Note for the provision for BMC (INS 1205) in food category 06.1 be revised to state “For use only in nutrient fortified rice” and a variation of that proposed new Note “For use only in nutrient fortified products” be considered in food categories 11.1.1, 11.1.2, and 11.2.

The Chair noted that adoption of the provision for BMC (INS 1205) in food category 06.1 would require the inclusion of a food additive section in the Codex Standard for Rice (CXS 198-1995). The PWG requested that the Codex Secretariat update the standard accordingly.

Recommendation 9

The WG recommends that if the provision for BMC (INS 1205) in food category 06.1 in Annex 1 Part D is adopted, that CCFA54 request the Codex Secretariat to update the food additive section of the Codex Standard for Rice (CXS 198-1995) to include the carriers may be used in accordance with Tables 1 and
2 of the GSFA (CXS 192-1995) in food category 06.1 are acceptable for use in foods conforming to the standard.

During the discussion of the provision for Jagua (genipin-glycine) blue (INS 183) in food category 14.1.4, the WHO JECFA Secretariat noted that at the 89th JECFA the sponsor withdrew consideration by JECFA of the use of Jagua (genipin-glycine) blue (INS 183) in soft drinks, energy drinks, and sports drinks. One Observer Organization noted that the 89th JECFA did evaluate the use of this food additive in fruit-based drinks, including fruit flavored drinks, which would fall under food category 14.1.4. The Observer Organization proposed the use of a new Note "For use in fruit based drinks, including fruit flavored drinks, only" which would limit use of this food additive in food category 14.1.4 to products included in the 89th JECFA exposure estimate. The Chair recommended the PWG consider the proposal in order to reach consensus on the provision for Jagua (genipin-glycine) blue (INS 183) in food category 14.1.4.

Recommendation 10

The WG recommends that CCFA54 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 CCFA54 revise adopted provisions as indicated in Annex 1 Part D.

Recommendation 11

The WG recommends that CCFA54 discontinue work on the draft and proposed draft provisions contained in Annex 2 Part C.

During the discussion of the adopted provision for Lauric arginate ethyl ester (INS 243) in food category 02.2.2 (Fat spread, dairy fat spreads and blended spreads), a proposal was considered to remove Note XS256 from the adopted provision as preservatives are permitted for use in the Standard for Fat Spreads and Blended Spreads (CXS 256-1999). One Member Organization noted that the Codex Committee on Fats and Oils is an active commodity committee and should be consulted to provide guidance on the technological justification for the use of Lauric arginate ethyl ester (INS 243) in products conforming to CXS 256-1999.

Recommendation 12

The WG recommends that CCFA54 maintain the adopted provision for Lauric arginate ethyl ester (INS 243) in food category 02.2.2 and hold the provision in the step process at Step 3 and request guidance from the Codex Committee on Fats and Oils on the technological justification for the use of INS 243 as a preservative in products conforming to the Standard for Fat Spreads and Blended Spreads (CXS 256-2007).

For the provision for Jagua (Genipin-Glycine) blue (INS 183) in food category 04.1.2.5 (Jams, jellies, marmalades), the Chair noted that the Standard for Jams, jellies and marmalades (CXS 296-2009) has not yet been aligned by the Alignment EWG and does not currently permit the use of Jagua (Genipin-Glycine) blue (INS 183) in products conforming to the standard. Thus, if the Committee adopts the provision for use in food category 04.1.2.5, it would be necessary to update the list of colours in the commodity standard. The PWG requested that the Codex Secretariat update the commodity standard to include a listing for Jagua (genipin-glycine) blue (INS 183).

Recommendation 13
The WG recommends that if the provision for Jagua (Genipin-Glycine) blue (INS 183) in food category 04.1.2.5 in Annex 1 Part D is adopted, that CCFA54 request the Codex Secretariat to update the food additive section of the Codex Standard for Jams, jellies and Marmalades (CXS 296-2009) to include an entry for Jagua (Genipin-Glycine) blue (INS 183) in the list of colours in the standard.

DRAFT AND PROPOSED DRAFT PROVISIONS FOR COLOURS IN FCS 07.0, 12.0, 13.0 AND 15.0 AND THEIR SUBCATEGORIES AS WELL AS ADOPTED PROVISIONS FOR COLOURS WITH NOTE 161 IN FCS 07.0, 12.0, 13.0 AND 15.0 AND THEIR SUBCATEGORIES (CX/FA 24/54/7 Appendix 2)

The Chair noted that, similar to the provisions for sweeteners in food category 07.1 and its subcategories, the provisions for colours in the same food categories would require an additional note to address differing use of additives in the food categories, as discussed for CX/FA 24/54/7 Appendix 1. The Chair noted that the previously discussed proposed alternative note put forward by a Member Country in CRD11 will be used for the horizontal approach to colours in FC 07.1 and its subcategories under discussion in CX/FA 24/54/7 Appendix 2.

The PWG subsequently discussed the provisions listed in CX/FA 24/54/7 Appendix 2 provision by provision.

For the provision for Annatto extracts, norbixin-based (INS 160b(ii)) in food category 07.1.4 (Bread-type products, including bread stuffing and bread crumbs), one Observer Organization noted the need for a higher use level in bread crumbs intended for use in breading and coatings, which falls under the food category 06.6 (Batters (e.g. for breading or batters for fish or poultry)). The Chair noted the provision for the use of Annatto extracts, norbixin-based (INS 160b(ii)) in food category 06.6 has not been discussed by the Committee. One Member Organization noted that the reverse carry over principal would apply in this scenario which would allow for the use of Annatto extracts, norbixin-based (INS 160b(ii)) in bread crumbs at a higher level than permitted in food category 07.1.4 as long as the final food product is in compliance with the GSFA.

Recommendation 14

The WG recommends that CCFA54 endorse for adoption at Step 8 or Step 5/8 the draft provisions contained in Annex 1 Part E and include them in the GSFA.

The WG also recommends that CCFA54 revise adopted provisions as indicated in Annex 1 Part E.

Recommendation 15

The WG recommends that CCFA54 discontinue work on the draft and proposed draft provisions contained in Annex 2 Part D.

Recommendation 16

The WG recommends that CCFA54 revoke the adopted provisions listed in Annex 4 Part A.

PROPOSALS FOR NEW AND/OR REVISION OF FOOD ADDITIVE PROVISIONS (REPLIES TO CL 2023/46-FA) (CX/FA 24/54/8)

The Chair introduced discussion on this Agenda item by noting that the working document is a compilation of replies to the circular letter requesting proposals for the inclusion of new, or revision of adopted provisions, in the GSFA. The Chair 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.

The PWG considered a proposal for the inclusion of provisions at Step 2 in the GSFA for Quinoline yellow (INS 104), Sulfites (INS 220-225, 539), Curcumin (INS 100(i)), Caramel II – Sulfite caramel (INS 150(b)), Caramel III - Ammonia caramel (INS 150(c)), Carotenes, beta-, synthetic (INS 160 a((i)), Carotenes, beta-,
**Blakeslea trispora** (INS 160 a(iii)), Carotenal, beta-apo-8' (INS 160(e)), Carotenoic acid, ethyl ester, beta-apo-8' (INS 160(f)), and Polydimethylsiloxane (INS 900(a) in Food category 04.1.2.5. The Chair noted the proposal seemed to be a request to align several additives in the Codex Standard for Jams, jellies and Marmalades (CXS 296-2009) with food category 04.1.2.5 of the GSFA. The Chair also noted that several of the provisions included in the proposal were for provisions already entered into the Step process. It is the practice of the Committee to only have one provision in the Step process for each food category for a particular food additive at one time. Upon discussion, the PWG discussed that it may be more appropriate to not add the provisions for these additives to the GSFA, and to wait until CXS 296-2009 can be aligned with the GSFA by the EWG on Alignment. Therefore, the Chair suggested that the proposals be discarded.

The PWG next considered proposals for revision to adopted provisions for Acetic acid, glacial (INS 260), Calcium lactate (INS 327), Citric acid (INS 330), Disodium 5'-guanylate (INS 627), Disodium 5'-inosinate (INS 631), Disodium 5'-ribonucleotides (INS 635), Lactic acid, L-, D- and DL- (INS 270) in food category 04.2.2.7 (Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3) to remove Note XS294 corresponding to the Standard for Gochujang (CXS 294-2009). It was determined that the commodity standard has been aligned with the GSFA, and the corresponding commodity committee, CCPFV, is adjourned. As a result, the Chair recommended that the provisions be included in the GSFA at Step 2.

During discussion of the proposal for Methacrylate copolymer, basic (BMC) (INS 1205), the Chair noted that the Member Country who sponsored the request had indicated verbally that they wished to narrow the scope of their original request included in CX/FA 24/54/8. As such, new provisions for BMC at GMP were requested in food categories 06.3 (Breakfast cereals, including rolled oats), 06.4.2 (Dried pastas and noodles and like products), 06.5 (Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)), 12.2.1 (Herbs and spices), 12.2.2 (Seasonings and condiments), 13.1 (Infant formulae, follow-on formulae, and formulae for special medical purposes for infants), 13.2 (Complementary foods for infants and young children), and 13.3 (Dietetic foods intended for special medical purposes (excluding products of food category 13.1)). For food categories 06.3, 06.5, 12.2.2 and 13.3, the Chair recommended to discard the request as these five food categories are not included in the Annex to Table 3, and therefore would not require a provision in Tables 1 and 2 of the GSFA as BMC is a Table 3 Additive. As such, BMC is already permitted for use in non-standardized foods within those food categories. For food category 13.1, the PWG recommended that the provision not be included in the GSFA at Step 2, as that food category is associated with the Standard for Infant Formula and Formula for Special Dietary Purposes Intended for Infants (CXS 72-198), and would require that BMC be evaluated for safe use by JECFA for children 12 weeks and under, for which it has not been evaluated. The Chair recommended that provisions be added to the GSFA in food categories 06.4.2, 12.2.1, and 13.2 at Step 2, as all three food categories are in the Annex to Table 3 and would require a provision in the GSFA for the use of the Table 3 Additive BMC. After consultation with the Codex Secretariat, it was recommended to add eleven XS type notes to the provision in food category 12.2.1 (Herbs and spices), as the eleven commodity standards associated with food category 12.2.1 only permit the use of anticaking agents.

It was also determined that it would be appropriate to seek guidance from the Codex Committee on Nutrition and Foods for Special Dietary Uses (CCNFSDU) regarding the technological justification of BMC in commodity standards under the purview of CCNFSDU corresponding to the food categories 13.1, 13.2, and 13.3. These commodity standards include the Standard for Infant Formula and Formula for Special Medical Purposes Intended for Infants (CXS 72-1981), Standard from Canned Baby Foods (CXS 73-1981), Standard for Processed Cereal-Based Foods for Infants and Young Children (CXS 74-1981), Standard for Follow-Up Formula for Older Infants and Product for Young Children (CXS 156-1987), and the Codex Guideline CXG 95-2022 (Ready to use therapeutic food).

**Recommendation 17**

The WG recommends that CCFA54 request guidance from CCNFSDU regarding the technological justification of BMC in commodity standards under their purview in GSFA food categories 13.1, 13.2, and

During discussion of the proposal for 4-Hexylresorcinol (INS 586) in food categories 09.1.2 (Fresh molluscs, crustaceans, and echinoderms), 09.2.1 (Frozen fish, fish fillets, and fish products, including molluscs, crustaceans, and Echinoderms), 09.2.4.2 (Cooked molluscs, crustaceans, and echinoderms), 09.2.5 (Smoked, dried, fermented, and/or salted fish and fish products, including molluscs, crustaceans, and echinoderms), and 09.4 (Fully preserved, including canned or fermented fish and fish products, including molluscs, crustaceans, and echinoderms), it was noted that the proposed use levels were being reported on a mg/L basis, i.e., liquid based units, but the foods for which the provision is intended to be used are not purely liquid. Discussions regarding the provisions indicated the need for a Note “Residue levels in crustaceans are less than 1 mg/kg” and a Note “For use in crustaceans only” as the JECFA evaluation only covered such use. The provisions were recommended to be entered into the GSFA at Step 2.

Three Observer Organizations put forward provisions for the use of Mannoproteins from yeast cell walls (INS 455) and Metatartaric acid (INS 353) in food category 14.2.3 (Grape wines). Both provisions required numeric use levels due to the nature of the JECFA safety evaluation. As the proposals were submitted by an Observer Organization, the Chair asked if there was Member support, which was offered by two Member Countries, and therefore the Chair recommended the provisions be entered at Step 2 in the GSFA.

One Observer Organization put forward a request to add provisions at Step 2 for all adopted provisions in food categories 13.1.1 (Infant formulae), 13.1.2 (Follow-up formulae), and 13.1.3 (Formulae for special medical purposes for infants) to remove Note 381 “As consumed”. The provisions were recommended to be entered into the GSFA at Step 2.

Recommendation 18
The WG recommends that CCFA55 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 CCFA55.
List of Annexes
Annex 2: Discontinuation of work on draft and proposed draft food additive provisions (for information)
Annex 3: Draft provisions to be held/circulated for comment
Annex 4: Revocation of adopted provisions
Annex 5: Proposed draft provisions for inclusion in the GSFA at Step 2
### Part A: Provisions from CX/FA 24/54/7 Appendix 3

#### Food Category No.14.2.3 Grape wines

<table>
<thead>
<tr>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>NITROGEN</td>
<td>941</td>
<td>8</td>
<td>2024</td>
<td>GMP</td>
<td>59</td>
</tr>
<tr>
<td>POTASSIUM POLYASPARTATE</td>
<td>456</td>
<td>5/8</td>
<td>2024</td>
<td>100 mg/kg</td>
<td></td>
</tr>
</tbody>
</table>

#### Food Category No.14.2.3.3 Fortified grape wine, grape liquor wine, and sweet grape wine

<table>
<thead>
<tr>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>CARAMEL I - PLAIN CARAMEL</td>
<td>150a</td>
<td>5/8</td>
<td>2024</td>
<td>GMP</td>
<td></td>
</tr>
<tr>
<td>CARAMEL II - SULFITE CARAMEL</td>
<td>150b</td>
<td>5/8</td>
<td>2024</td>
<td>50000 mg/kg</td>
<td></td>
</tr>
</tbody>
</table>

### Notes to the General Standard for Food Additives

Note 59 For use as a packaging gas only.
(for adoption at Step 8 and 5/8)

Part B: Provisions from CX/FA 24/54/7 Appendix 1

### Food Category No.05.1.2 Cocoa mixes (syrups)

<table>
<thead>
<tr>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>STEVIOL GLYCOSIDES</td>
<td>960a, 960b, 960c, 960d</td>
<td>5/8</td>
<td>2024</td>
<td>350 mg/kg</td>
<td>26 &amp; 477</td>
</tr>
</tbody>
</table>

### Food Category No.07.1 Bread and ordinary bakery wares

<table>
<thead>
<tr>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>ACESULFAME POTASSIUM</td>
<td>950</td>
<td>8</td>
<td>2024r</td>
<td>1000 mg/kg</td>
<td>188 &amp; App1A</td>
</tr>
<tr>
<td>ADVANTAME</td>
<td>969</td>
<td>5/8</td>
<td>2024</td>
<td>10 mg/kg</td>
<td>App1A</td>
</tr>
<tr>
<td>ASPARTAME</td>
<td>961</td>
<td>8</td>
<td>2024r</td>
<td>4000 mg/kg</td>
<td>191 &amp; App1A</td>
</tr>
<tr>
<td>ASPARTAME-ACESULFAME SALT</td>
<td>962</td>
<td>5/8</td>
<td>2024</td>
<td>1000 mg/kg</td>
<td>113 &amp; App1A</td>
</tr>
<tr>
<td>NEOTAME</td>
<td>961</td>
<td>8</td>
<td>2024r</td>
<td>70 mg/kg</td>
<td>App1A</td>
</tr>
<tr>
<td>STEVIOL GLYCOSIDES</td>
<td>960a, 960b, 960c, 960d</td>
<td>5/8</td>
<td>2024</td>
<td>165 mg/kg</td>
<td>26 &amp; App1A</td>
</tr>
<tr>
<td>SUCRALOSE (TRICHLOROGALACTOSUCROSE)</td>
<td>955</td>
<td>8</td>
<td>2024r</td>
<td>650 mg/kg</td>
<td>App1A</td>
</tr>
</tbody>
</table>

### Food Category No.12.2.2 Seasonings and condiments

<table>
<thead>
<tr>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>SACCHARINS</td>
<td>954(i)-(iv)</td>
<td>8</td>
<td>2024r</td>
<td>150 mg/kg</td>
<td>477 &amp; 500</td>
</tr>
</tbody>
</table>

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 aximum level can be converted to aspartame equivalents by dividing 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 500  For saccharin and its Ca, K, Na salts, expressed as Na Saccharin.
App1A Some Codex members allow the use of additives with sweetener and colour functions in this food category while others limit this food category to products without these additives.

---

1 Provisions that are replacing or revising currently adopted provisions of the GSFA are gray highlighted.
(for adoption at Step 8 and 5/8)
Part C: Provisions from CX/FA 24/54/7 Appendix 5

Food Category No.12.9.1 Fermented soybean paste (e.g., miso)

<table>
<thead>
<tr>
<th>Additive</th>
<th>INS</th>
<th>Step Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>BENZOATES</td>
<td>210-213</td>
<td>5/8</td>
<td>2024</td>
<td>1000 mg/kg</td>
</tr>
</tbody>
</table>

Food Category No.12.9.2 Soybean sauce

<table>
<thead>
<tr>
<th>Additive</th>
<th>INS</th>
<th>Step Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>BENZOATES</td>
<td>210-213</td>
<td>5/8</td>
<td>2024</td>
<td>1000 mg/kg</td>
</tr>
</tbody>
</table>

Notes to the General Standard for Food Additives

Note 13 As benzoic acid.
(for adoption at Step 8 and 5/8)\(^2\)  
Part D: Provisions from CX/FA 24/54/7 Appendix 4

<table>
<thead>
<tr>
<th>Food Category No.01.1.4 Flavoured fluid milk drinks</th>
<th>Additive INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>JAGUA (GENIPIN-GLYCINE) BLUE 183</td>
<td></td>
<td>5/8</td>
<td>2024</td>
<td>160 mg/kg</td>
<td>52 &amp; 601</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Category No.01.6.1 Unripened cheese</th>
<th>Additive INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>LAURIC ARGINATE ETHYL ESTER 243 200, 202, 203</td>
<td>8</td>
<td>2024r</td>
<td>200 mg/kg</td>
<td>42, 223, 492, 494, 561, App4A</td>
<td></td>
</tr>
<tr>
<td>SORBATES 200, 202, 203</td>
<td>8</td>
<td>2024r</td>
<td>1000 mg/kg</td>
<td>42, 499, 595, XS208, XS274, XS276, XS277</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Category No.01.6.2 Ripened cheese</th>
<th>Additive INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>SORBATES 200, 202, 203</td>
<td>8</td>
<td>2024r</td>
<td>3000 mg/kg</td>
<td>42, 499, 595, XS208, XS274, XS276, XS277</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Category No.01.6.2.1 Ripened cheese, includes rind</th>
<th>Additive INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>LAURIC ARGINATE ETHYL ESTER 243</td>
<td>8</td>
<td>2024r</td>
<td>200 mg/kg</td>
<td>XS208, XS274, XS276, XS277</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Category No.01.6.4.2 Flavoured processed cheese, including containing fruit, vegetables, meat, etc.</th>
<th>Additive INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>JAGUA (GENIPIN-GLYCINE) BLUE 183</td>
<td></td>
<td>5/8</td>
<td>2024</td>
<td>44 mg/kg</td>
<td>601</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Category No.01.7 Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)</th>
<th>Additive INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>JAGUA (GENIPIN-GLYCINE) BLUE 183</td>
<td></td>
<td>5/8</td>
<td>2024</td>
<td>120 mg/kg</td>
<td>Rev600 &amp; 601</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Category No.02.3 Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions</th>
<th>Additive INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>JAGUA (GENIPIN-GLYCINE) BLUE 183</td>
<td></td>
<td>5/8</td>
<td>2024</td>
<td>160 mg/kg</td>
<td>601</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Category No.02.4 Fat-based desserts excluding dairy-based dessert products of food category 01.7</th>
<th>Additive INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>JAGUA (GENIPIN-GLYCINE) BLUE 183</td>
<td></td>
<td>5/8</td>
<td>2024</td>
<td>200 mg/kg</td>
<td>Rev599 &amp; 601</td>
</tr>
</tbody>
</table>

\(^2\) Provisions that are replacing or revising currently adopted provisions of the GSFA are grey highlighted.
<table>
<thead>
<tr>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>JAGUA (GENIPIN-GLYCINE) BLUE</td>
<td>183</td>
<td>5/8</td>
<td>2024</td>
<td>120 mg/kg</td>
<td>601</td>
</tr>
</tbody>
</table>

**Food Category No.04.1.1.2 Surface-treated fresh fruit**

<table>
<thead>
<tr>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>RIBOFLAVINS</td>
<td>101(i),(ii), (iii), (iv)</td>
<td>8</td>
<td>2024r</td>
<td>GMP</td>
<td>4 &amp; XS143</td>
</tr>
</tbody>
</table>

**Food Category No.04.1.2.5 Jams, jellies, marmelades**

<table>
<thead>
<tr>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>JAGUA (GENIPIN-GLYCINE) BLUE</td>
<td>183</td>
<td>5/8</td>
<td>2024</td>
<td>120 mg/kg</td>
<td>601</td>
</tr>
<tr>
<td>POLYDIMETHYLSILOXANE</td>
<td>900a</td>
<td>8</td>
<td>2024r</td>
<td>30 mg/kg</td>
<td>602</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>JAGUA (GENIPIN-GLYCINE) BLUE</td>
<td>183</td>
<td>5/8</td>
<td>2024</td>
<td>120 mg/kg</td>
<td>601</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>601, XS240 &amp; XS314R</td>
<td></td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>JAGUA (GENIPIN-GLYCINE) BLUE</td>
<td>183</td>
<td>5/8</td>
<td>2024</td>
<td>120 mg/kg</td>
<td>601</td>
</tr>
</tbody>
</table>

**Food Category No.04.1.2.11 Fruit filllings for pastries**

<table>
<thead>
<tr>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>JAGUA (GENIPIN-GLYCINE) BLUE</td>
<td>183</td>
<td>5/8</td>
<td>2024</td>
<td>120 mg/kg</td>
<td>601</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>RIBOFLAVINS</td>
<td>101(i),(ii), (iii), (iv)</td>
<td>8</td>
<td>2024r</td>
<td>GMP</td>
<td>4 &amp; XS330</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>RIBOFLAVINS</td>
<td>101(i),(ii), (iii), (iv)</td>
<td>8</td>
<td>2024r</td>
<td>GMP</td>
<td>XS294</td>
</tr>
</tbody>
</table>

**Food Category No.05.1.4 Cocoa and chocolate products**

<table>
<thead>
<tr>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>JAGUA (GENIPIN-GLYCINE) BLUE</td>
<td>183</td>
<td>5/8</td>
<td>2024</td>
<td>800 mg/kg</td>
<td>183 &amp; 601</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>JAGUA (GENIPIN-GLYCINE) BLUE</td>
<td>183</td>
<td>5/8</td>
<td>2024</td>
<td>800 mg/kg</td>
<td>601 &amp; XS309R</td>
</tr>
<tr>
<td>Food Category No.05.3 Chewing gum</td>
<td>Additive</td>
<td>INS</td>
<td>Step</td>
<td>Year</td>
<td>Max Level</td>
</tr>
<tr>
<td>----------------------------------</td>
<td>----------</td>
<td>-----</td>
<td>------</td>
<td>------</td>
<td>-----------</td>
</tr>
<tr>
<td>JAGUA (GENIPIN-GLYCINE) BLUE</td>
<td>183</td>
<td>5/8</td>
<td>2024</td>
<td></td>
<td>800 mg/kg</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Category No.05.4 Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces</th>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>JAGUA (GENIPIN-GLYCINE) BLUE</td>
<td>183</td>
<td>5/8</td>
<td>2024</td>
<td></td>
<td>120 mg/kg</td>
<td>601</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Category No.06.1 Whole, broken, or flaked grain, including rice</th>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>METHACRYLATE COPOLYMER, BASIC (BMC)</td>
<td>1205</td>
<td>5/8</td>
<td>2024</td>
<td></td>
<td>GMP</td>
<td>589, XS153, XS169, XS172, XS199, XS201, XS202, XS333, App4C &amp; App4D</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Category No.06.3 Breakfast cereals, including rolled oats</th>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>JAGUA (GENIPIN-GLYCINE) BLUE</td>
<td>183</td>
<td>5/8</td>
<td>2024</td>
<td></td>
<td>2000 mg/kg</td>
<td>601</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Category No.06.5 Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)</th>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>JAGUA (GENIPIN-GLYCINE) BLUE</td>
<td>183</td>
<td>5/8</td>
<td>2024</td>
<td></td>
<td>84 mg/kg</td>
<td>601</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Category No.09.2.1 Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms</th>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>RIBOFLAVINS</td>
<td>101(i),(ii), (iii), (iv)</td>
<td>8</td>
<td>2024r</td>
<td></td>
<td>GMP</td>
<td>95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 &amp; XS315</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Category No.09.2.2 Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms</th>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>RIBOFLAVINS</td>
<td>101(i),(ii), (iii), (iv)</td>
<td>8</td>
<td>2024r</td>
<td></td>
<td>GMP</td>
<td>16 &amp; XS166</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Category No.09.2.4.1 Cooked fish and fish products</th>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>RIBOFLAVINS</td>
<td>101(i),(ii), (iii), (iv)</td>
<td>8</td>
<td>2024r</td>
<td></td>
<td>GMP</td>
<td>95</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Category No.09.2.4.2 Cooked mollusks, crustaceans, and echinoderms</th>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>RIBOFLAVINS</td>
<td>101(i),(ii), (iii), (iv)</td>
<td>8</td>
<td>2024r</td>
<td></td>
<td>GMP</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Category No.09.2.4.3 Fried fish and fish products, including mollusks, crustaceans, and echinoderms</th>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>RIBOFLAVINS</td>
<td>101(i),(ii), (iii), (iv)</td>
<td>8</td>
<td>2024r</td>
<td></td>
<td>GMP</td>
<td>16</td>
</tr>
</tbody>
</table>
Food Category No.09.2.5 Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms

<table>
<thead>
<tr>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>RIBOFLAVINS</td>
<td>101(i), (ii), (iii), (iv)</td>
<td>8</td>
<td>2024r</td>
<td>GMP</td>
<td>22, XS167, XS189, XS222, XS236, XS244 &amp; XS311</td>
</tr>
</tbody>
</table>

Food Category No.10.1 Fresh eggs

<table>
<thead>
<tr>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>RIBOFLAVINS</td>
<td>101(i), (ii), (iii), (iv)</td>
<td>8</td>
<td>2024r</td>
<td>GMP</td>
<td>4</td>
</tr>
</tbody>
</table>

Food Category No.11.1.1 White sugar, dextrose anhydrous, dextrose monohydrate, fructose

<table>
<thead>
<tr>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>METHACRYLATE COPOLYMER, BASIC (BMC)</td>
<td>1205</td>
<td>5/8</td>
<td>2024</td>
<td>GMP</td>
<td>589, App4C, App4E &amp; XS212</td>
</tr>
</tbody>
</table>

Food Category No.11.1.2 Powdered sugar, powdered dextrose

<table>
<thead>
<tr>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>METHACRYLATE COPOLYMER, BASIC (BMC)</td>
<td>1205</td>
<td>5/8</td>
<td>2024</td>
<td>GMP</td>
<td>589, App4C, App4E &amp; XS212</td>
</tr>
</tbody>
</table>

Food Category No.11.2 Brown sugar excluding products of food category 11.1.3

<table>
<thead>
<tr>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>METHACRYLATE COPOLYMER, BASIC (BMC)</td>
<td>1205</td>
<td>5/8</td>
<td>2024</td>
<td>GMP</td>
<td>589, App4C &amp; App4E</td>
</tr>
</tbody>
</table>

Food Category No.11.3 Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3

<table>
<thead>
<tr>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>RIBOFLAVINS</td>
<td>101(i), (ii), (iii), (iv)</td>
<td>8</td>
<td>2024r</td>
<td>GMP</td>
<td></td>
</tr>
</tbody>
</table>

Food Category No.11.4 Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)

<table>
<thead>
<tr>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>JAGUA (GENIPIN-GLYCINE) BLUE</td>
<td>183</td>
<td>5/8</td>
<td>2024</td>
<td>120 mg/kg</td>
<td>258 &amp; 601</td>
</tr>
<tr>
<td>RIBOFLAVINS</td>
<td>101(i), (ii), (iii), (iv)</td>
<td>8</td>
<td>2024r</td>
<td>GMP</td>
<td></td>
</tr>
</tbody>
</table>

Food Category No.12.6.1 Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dip)

<table>
<thead>
<tr>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID</td>
<td>476</td>
<td>8</td>
<td>2024r</td>
<td>5000 mg/kg</td>
<td>Rev594</td>
</tr>
</tbody>
</table>

Food Category No.14.1.2 Fruit and vegetable juices

<table>
<thead>
<tr>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>DIMETHYL DICARBONATE</td>
<td>242</td>
<td>5/8</td>
<td>2024</td>
<td>250 mg/kg</td>
<td>XS247</td>
</tr>
</tbody>
</table>

Food Category No.14.1.3 Fruit and vegetable nectars

<table>
<thead>
<tr>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>DIMETHYL DICARBONATE</td>
<td>242</td>
<td>5/8</td>
<td>2024</td>
<td>250 mg/kg</td>
<td>XS247</td>
</tr>
</tbody>
</table>
### Food Category No.14.1.4 Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks

<table>
<thead>
<tr>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>JAGUA (GENIPIN-GLYCINE) BLUE</td>
<td>183</td>
<td>5/8</td>
<td>2024</td>
<td>80 mg/kg</td>
<td>601 &amp; App4G</td>
</tr>
</tbody>
</table>

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

- **Note 4**: For use in decoration, stamping, marking or branding the product only.
- **Note 22**: For use in smoked fish paste only.
- **Note 42**: As sorbic acid.
- **Note 52**: Excluding chocolate milk.
- **Note 95**: For non-standardized foods: for use in surimi and fish roe products only.
- **Note 183**: For use in surface decoration only.
- **Note 223**: Except for use in products containing added fruits, vegetables, or meats at 3 000 mg/kg.
- **Note 258**: Excluding maple syrup.
- **Note 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).
- **Note 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).
- **Note 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.
- **Note 561**: Includes use in products conforming to the Standard for Mozzarella (CXS 262-2006) except for the surface treatment of high moisture products packaged in liquid, noting the functional class table in CXS 262-2006.
- **Note 589**: For use as a nutrient carrier in a raw material or other ingredient.
- **Note 601**: On a blue polymer basis.
- **Note 602**: 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.
- **Note XS95**: Excluding products conforming to the Standard for Quick Frozen Lobsters (CODEX STAN 95-1981).
- **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 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 XS208**: Excluding products conforming to the Standard for Cheese in Brine (CODEX STAN 208-1999).
- **Note XS222**: Excluding products conforming to the Standard for Crackers from Marine and Freshwater Fish, Crustaceans and Molluscan Shellfish (CODEX STAN 222-2001).
Note XS236 Excluding products conforming to the Standard for Boiled Dried Salted Anchovies (CODEX STAN 236-2003).
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 XS314R Excluding products conforming to the Standard for Date Paste (CODEX STAN 314R-2013).
Note XS315 Excluding products conforming to the Standard for Fresh and Quick Frozen Raw Scallop Products (CODEX STAN 315-2014).
Note XS316 Excluding products conforming to the Standard for Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes (CODEX STAN 167-1989).
Note XS244 Excluding products conforming to the Standard for Salted Atlantic Herring and Salted Sprat (CODEX STAN 244-2004).
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 XS294 Excluding products conforming to the Standard for Gochujang (CXS 294-2009).
Note XS143 Excluding products conforming to the Standard for Dates (CXS 143-1985).
Note XS153 Excluding products conforming to the Standard for Maize (Corn) (CXS 153-1985).
Note XS169 Excluding products conforming to the Standard for Whole and Decorticated Pearl Millet Grains (CXS 169-1989).
Note XS201 Excluding products conforming to the Standard for Oats (CXS 201-1995).
Note XS333 Excluding products conforming to the Standard for Quinoa (CXS 333-2019).
Note XS212 Excluding products conforming to the Standard for Sugarcane (CXS 212-1999).
App4A Except for use in sliced, cut, shredded, or grated product at 3,000 mg/kg.
App4C For use in accordance with general principles for the addition of essential nutrients to foods (CAC/GL9-1987).
App4D For use only in nutrient fortified rice.
App4E For use only in nutrient fortified products.
Rev594 Except for use in emulsified sauces and dips with >20% fat content at 8,000 mg/kg.
Rev600 For use in frozen dairy confections and novelties at a maximum use level of 400 mg/kg.
(for adoption at Step 8 and 5/8)³

Part E: Provisions from CX/FA 24/54/7 Appendix 2

<table>
<thead>
<tr>
<th>Food Category No.</th>
<th>Yeast-leavened breads and specialty breads</th>
</tr>
</thead>
<tbody>
<tr>
<td>Additive</td>
<td>INS</td>
</tr>
<tr>
<td>BRILLIANT BLUE FCF</td>
<td>133</td>
</tr>
<tr>
<td>Caramel II - Sulfite Caramel</td>
<td>150b</td>
</tr>
<tr>
<td>Curcumin</td>
<td>100(ii)</td>
</tr>
<tr>
<td>Fast Green FCF</td>
<td>143</td>
</tr>
<tr>
<td>Tartrazine</td>
<td>102</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Category No.</th>
<th>Soda breads</th>
</tr>
</thead>
<tbody>
<tr>
<td>Additive</td>
<td>INS</td>
</tr>
<tr>
<td>BRILLIANT BLUE FCF</td>
<td>133</td>
</tr>
<tr>
<td>Caramel II - Sulfite Caramel</td>
<td>150b</td>
</tr>
<tr>
<td>Fast Green FCF</td>
<td>143</td>
</tr>
<tr>
<td>Tartrazine</td>
<td>102</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Category No.</th>
<th>Crackers, excluding sweet crackers</th>
</tr>
</thead>
<tbody>
<tr>
<td>Additive</td>
<td>INS</td>
</tr>
<tr>
<td>Allura Red AC</td>
<td>129</td>
</tr>
<tr>
<td>Annatto Extracts, Bixin-Based</td>
<td>160b(i)</td>
</tr>
<tr>
<td>Annatto Extracts, Norbixin-Based</td>
<td>160b(ii)</td>
</tr>
<tr>
<td>Azorubine (Carmoisine)</td>
<td>122</td>
</tr>
<tr>
<td>Brilliant Blue FCF</td>
<td>133</td>
</tr>
<tr>
<td>Caramel II - Sulfite Caramel</td>
<td>150b</td>
</tr>
<tr>
<td>Caramel III - Ammonia Caramel</td>
<td>150c</td>
</tr>
<tr>
<td>Caramel IV - Sulfite Ammonia Caramel</td>
<td>150d</td>
</tr>
<tr>
<td>Curcumin</td>
<td>100(ii)</td>
</tr>
<tr>
<td>Fast Green FCF</td>
<td>143</td>
</tr>
<tr>
<td>Paprika Extract</td>
<td>160c(ii)</td>
</tr>
<tr>
<td>Tartrazine</td>
<td>102</td>
</tr>
</tbody>
</table>

³ Provisions that are replacing or revising currently adopted provisions of the GSFA are gray highlighted.
### Food Category No. 07.1.3 Other ordinary bakery products (e.g. bagels, pita, English muffins)

<table>
<thead>
<tr>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>ALLURA RED AC</td>
<td>129</td>
<td>8</td>
<td>2024r</td>
<td>300 mg/kg</td>
<td>App1A</td>
</tr>
<tr>
<td>AZORUBINE (CARMOSINE)</td>
<td>122</td>
<td>5/8</td>
<td>2024</td>
<td>50 mg/kg</td>
<td>App1A</td>
</tr>
<tr>
<td>BRILLIANT BLUE FCF</td>
<td>133</td>
<td>5/8</td>
<td>2024</td>
<td>100 mg/kg</td>
<td>App1A</td>
</tr>
<tr>
<td>CARAMEL II - SULFITE CARAMEL</td>
<td>150b</td>
<td>5/8</td>
<td>2024</td>
<td>15000 mg/kg</td>
<td>App1A</td>
</tr>
<tr>
<td>CARAMEL III - AMMONIA CARAMEL</td>
<td>150c</td>
<td>8</td>
<td>2024r</td>
<td>15000 mg/kg</td>
<td>App1A</td>
</tr>
<tr>
<td>CARAMEL IV - SULFITE AMMONIA</td>
<td>150d</td>
<td>8</td>
<td>2024r</td>
<td>25000 mg/kg</td>
<td>App1A</td>
</tr>
<tr>
<td>CURCUMIN</td>
<td>100(i)</td>
<td>5/8</td>
<td>2024</td>
<td>200 mg/kg</td>
<td>App1A</td>
</tr>
<tr>
<td>FAST GREEN FCF</td>
<td>143</td>
<td>5/8</td>
<td>2024</td>
<td>100 mg/kg</td>
<td>App1A</td>
</tr>
<tr>
<td>TARTRAZINE</td>
<td>102</td>
<td>5/8</td>
<td>2024</td>
<td>300 mg/kg</td>
<td>App1A</td>
</tr>
</tbody>
</table>

### Food Category No. 07.1.4 Bread-type products, including bread stuffing and bread crumbs

<table>
<thead>
<tr>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>ANNATTO EXTRACTS, BIXIN-BASED</td>
<td>160b(i)</td>
<td>5/8</td>
<td>2024</td>
<td>200 mg/kg</td>
<td>8 &amp; App1A</td>
</tr>
<tr>
<td>ANNATTO EXTRACTS, NORBIXIN-BASED</td>
<td>160b(ii)</td>
<td>5/8</td>
<td>2024</td>
<td>10 mg/kg</td>
<td>185 &amp; App1A</td>
</tr>
<tr>
<td>BRILLIANT BLUE FCF</td>
<td>133</td>
<td>5/8</td>
<td>2024</td>
<td>100 mg/kg</td>
<td>App1A</td>
</tr>
<tr>
<td>CARAMEL II - SULFITE CARAMEL</td>
<td>150b</td>
<td>5/8</td>
<td>2024</td>
<td>15000 mg/kg</td>
<td>App1A</td>
</tr>
<tr>
<td>CARAMEL III - AMMONIA CARAMEL</td>
<td>150c</td>
<td>8</td>
<td>2024r</td>
<td>15000 mg/kg</td>
<td></td>
</tr>
<tr>
<td>CHLOROPHYLLS AND CHLOROPHYLLINS,</td>
<td>141(i),(ii)</td>
<td>8</td>
<td>2024r</td>
<td>6 mg/kg</td>
<td>62 &amp; App1A</td>
</tr>
<tr>
<td>COPPER COMPLEXES</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>CURCUMIN</td>
<td>100(i)</td>
<td>8</td>
<td>2024</td>
<td>200 mg/kg</td>
<td>App1A</td>
</tr>
<tr>
<td>FAST GREEN FCF</td>
<td>143</td>
<td>5/8</td>
<td>2024</td>
<td>100 mg/kg</td>
<td>App1A</td>
</tr>
<tr>
<td>PAPRIKA EXTRACT</td>
<td>160c(ii)</td>
<td>5/8</td>
<td>2024</td>
<td>100 mg/kg</td>
<td>39 &amp; App1A</td>
</tr>
<tr>
<td>TARTRAZINE</td>
<td>102</td>
<td>5/8</td>
<td>2024</td>
<td>300 mg/kg</td>
<td>App1A</td>
</tr>
</tbody>
</table>

### Food Category No. 07.1.5 Steamed breads and buns

<table>
<thead>
<tr>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>ANNATTO EXTRACTS, BIXIN-BASED</td>
<td>160b(i)</td>
<td>5/8</td>
<td>2024</td>
<td>200 mg/kg</td>
<td>8, 201 &amp; App1A</td>
</tr>
<tr>
<td>ANNATTO EXTRACTS, NORBIXIN-BASED</td>
<td>160b(ii)</td>
<td>5/8</td>
<td>2024</td>
<td>10 mg/kg</td>
<td>185, 201 &amp; App1A</td>
</tr>
<tr>
<td>BRILLIANT BLUE FCF</td>
<td>133</td>
<td>5/8</td>
<td>2024</td>
<td>100 mg/kg</td>
<td>201 &amp; App1A</td>
</tr>
</tbody>
</table>
### Food Category No. 07.1.5  
**Steamed breads and buns**

<table>
<thead>
<tr>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Caramel II - Sulfite Caramel</td>
<td>150b</td>
<td>5/8</td>
<td>2024</td>
<td>15000 mg/kg</td>
<td>201 &amp; App1A</td>
</tr>
<tr>
<td>Caramel III - Ammonia Caramel</td>
<td>150c</td>
<td>8</td>
<td>2024r</td>
<td>15000 mg/kg</td>
<td></td>
</tr>
<tr>
<td>Curcumin</td>
<td>100(i)</td>
<td>5/8</td>
<td>2024</td>
<td>200 mg/kg</td>
<td>201 &amp; App1A</td>
</tr>
<tr>
<td>Fast Green FCF</td>
<td>143</td>
<td>5/8</td>
<td>2024</td>
<td>100 mg/kg</td>
<td>201 &amp; App1A</td>
</tr>
<tr>
<td>Tartrazine</td>
<td>102</td>
<td>5/8</td>
<td>2024</td>
<td>300 mg/kg</td>
<td>201 &amp; App1A</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Annatto Extracts, Bixin-Based</td>
<td>160b(i)</td>
<td>5/8</td>
<td>2024</td>
<td>200 mg/kg</td>
<td>8 &amp; App1A</td>
</tr>
<tr>
<td>Annatto Extracts, Norbixin-Based</td>
<td>160b(ii)</td>
<td>5/8</td>
<td>2024</td>
<td>10 mg/kg</td>
<td>185 &amp; App1A</td>
</tr>
<tr>
<td>Brilliant Blue FCF</td>
<td>133</td>
<td>5/8</td>
<td>2024</td>
<td>100 mg/kg</td>
<td>App1A</td>
</tr>
<tr>
<td>Caramel II - Sulfite Caramel</td>
<td>150b</td>
<td>5/8</td>
<td>2024</td>
<td>15000 mg/kg</td>
<td>App1A</td>
</tr>
<tr>
<td>Caramel III - Ammonia Caramel</td>
<td>150c</td>
<td>8</td>
<td>2024r</td>
<td>15000 mg/kg</td>
<td>App1A</td>
</tr>
<tr>
<td>Curcumin</td>
<td>100(i)</td>
<td>5/8</td>
<td>2024</td>
<td>200 mg/kg</td>
<td>App1A</td>
</tr>
<tr>
<td>Fast Green FCF</td>
<td>143</td>
<td>5/8</td>
<td>2024</td>
<td>100 mg/kg</td>
<td>App1A</td>
</tr>
</tbody>
</table>

### Food Category No. 07.2  
**Fine bakery wares (sweet, salty, savoury) and mixes**

<table>
<thead>
<tr>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Allura Red AC</td>
<td>129</td>
<td>8</td>
<td>2024r</td>
<td>300 mg/kg</td>
<td>App1A</td>
</tr>
<tr>
<td>Annatto Extracts, Bixin-Based</td>
<td>160b(i)</td>
<td>5/8</td>
<td>2024</td>
<td>100 mg/kg</td>
<td>8</td>
</tr>
<tr>
<td>Azorubine (Carmoisine)</td>
<td>122</td>
<td>8</td>
<td>2024</td>
<td>100 mg/kg</td>
<td></td>
</tr>
<tr>
<td>Brilliant Black (Black PN)</td>
<td>151</td>
<td>8</td>
<td>2024</td>
<td>200 mg/kg</td>
<td></td>
</tr>
<tr>
<td>Brilliant Blue FCF</td>
<td>133</td>
<td>8</td>
<td>2024r</td>
<td>200 mg/kg</td>
<td>App1A</td>
</tr>
<tr>
<td>Brown HT</td>
<td>155</td>
<td>8</td>
<td>2024</td>
<td>50 mg/kg</td>
<td></td>
</tr>
<tr>
<td>Caramel II - Sulfite Caramel</td>
<td>150b</td>
<td>5/8</td>
<td>2024</td>
<td>3000 mg/kg</td>
<td></td>
</tr>
<tr>
<td>Caramel III - Ammonia Caramel</td>
<td>150c</td>
<td>8</td>
<td>2024r</td>
<td>15000 mg/kg</td>
<td></td>
</tr>
<tr>
<td>Curcumin</td>
<td>100(i)</td>
<td>8</td>
<td>2024</td>
<td>200 mg/kg</td>
<td></td>
</tr>
<tr>
<td>Fast Green FCF</td>
<td>143</td>
<td>5/8</td>
<td>2024</td>
<td>100 mg/kg</td>
<td></td>
</tr>
<tr>
<td>Indigotine (Indigo Carmine)</td>
<td>132</td>
<td>8</td>
<td>2024r</td>
<td>200 mg/kg</td>
<td></td>
</tr>
<tr>
<td>Paprika Extract</td>
<td>160c(ii)</td>
<td>5/8</td>
<td>2024</td>
<td>90 mg/kg</td>
<td>39</td>
</tr>
<tr>
<td>Food Category No.</td>
<td>Fine bakery wares (sweet, salty, savoury) and mixes</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>------------------</td>
<td>--------------------------------------------------</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Additive</td>
<td>INS</td>
<td>Step</td>
<td>Year</td>
<td>Max Level</td>
<td>Notes</td>
</tr>
<tr>
<td>QUINOLINE YELLOW</td>
<td>104</td>
<td>8</td>
<td>2024</td>
<td>200 mg/kg</td>
<td></td>
</tr>
<tr>
<td>TARTRAZINE</td>
<td>102</td>
<td>5/8</td>
<td>2024</td>
<td>100 mg/kg</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Category No.</th>
<th>Cakes, cookies and pies (e.g. fruit-filled or custard types)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Additive</td>
<td>INS</td>
</tr>
<tr>
<td>ANNATTO EXTRACTS, NORBIXIN-BASED</td>
<td>160b(ii)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Category No.</th>
<th>Other fine bakery products (e.g. doughnuts, sweet rolls, scones, and muffins)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Additive</td>
<td>INS</td>
</tr>
<tr>
<td>ANNATTO EXTRACTS, NORBIXIN-BASED</td>
<td>160b(ii)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Category No.</th>
<th>Mixes for fine bakery wares (e.g. cakes, pancakes)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Additive</td>
<td>INS</td>
</tr>
<tr>
<td>ANNATTO EXTRACTS, NORBIXIN-BASED</td>
<td>160b(ii)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Category No.</th>
<th>Herbs and spices</th>
</tr>
</thead>
<tbody>
<tr>
<td>Additive</td>
<td>INS</td>
</tr>
<tr>
<td>TARTRAZINE</td>
<td>102</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Category No.</th>
<th>Seasonings and condiments</th>
</tr>
</thead>
<tbody>
<tr>
<td>Additive</td>
<td>INS</td>
</tr>
<tr>
<td>ANNATTO EXTRACTS, BIXIN-BASED</td>
<td>160b(i)</td>
</tr>
<tr>
<td>ANNATTO EXTRACTS, NORBIXIN-BASED</td>
<td>160b(ii)</td>
</tr>
<tr>
<td>AZORUBINE (CARMOISINE)</td>
<td>122</td>
</tr>
<tr>
<td>CARAMEL II - SULFITE CARAMEL</td>
<td>150b</td>
</tr>
<tr>
<td>CARAMEL IV - SULFITE AMMONIA CARAMEL</td>
<td>150d</td>
</tr>
<tr>
<td>CURCUMIN</td>
<td>100(i)</td>
</tr>
<tr>
<td>Food Category No.</td>
<td>Seasonings and condiments</td>
</tr>
<tr>
<td>------------------</td>
<td>---------------------------</td>
</tr>
<tr>
<td>Additive</td>
<td>INS</td>
</tr>
<tr>
<td>PAPRIKA EXTRACT</td>
<td>160c(ii)</td>
</tr>
<tr>
<td>TARTRAZINE</td>
<td>102</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Category No.</th>
<th>Vinegars</th>
</tr>
</thead>
<tbody>
<tr>
<td>Additive</td>
<td>INS</td>
</tr>
<tr>
<td>CARAMEL II - SULFITE CARAMEL</td>
<td>150b</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Category No.</th>
<th>Mustards</th>
</tr>
</thead>
<tbody>
<tr>
<td>Additive</td>
<td>INS</td>
</tr>
<tr>
<td>ANNATTO EXTRACTS, BIXIN-BASED</td>
<td>160b(i)</td>
</tr>
<tr>
<td>ANNATTO EXTRACTS, NORBIXIN-BASED</td>
<td>160b(ii)</td>
</tr>
<tr>
<td>AZORUBINE (CARMOISINE)</td>
<td>122</td>
</tr>
<tr>
<td>BRILLIANT BLACK (BLACK PN)</td>
<td>151</td>
</tr>
<tr>
<td>BROWN HT</td>
<td>155</td>
</tr>
<tr>
<td>CARAMEL II - SULFITE CARAMEL</td>
<td>150b</td>
</tr>
<tr>
<td>CURCUMIN</td>
<td>100(i)</td>
</tr>
<tr>
<td>PAPRIKA EXTRACT</td>
<td>160c(ii)</td>
</tr>
<tr>
<td>QUINOLINE YELLOW</td>
<td>104</td>
</tr>
<tr>
<td>TARTRAZINE</td>
<td>102</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Category No.</th>
<th>Soups and broths</th>
</tr>
</thead>
<tbody>
<tr>
<td>Additive</td>
<td>INS</td>
</tr>
<tr>
<td>ALLURA RED AC</td>
<td>129</td>
</tr>
<tr>
<td>ANNATTO EXTRACTS, BIXIN-BASED</td>
<td>160b(i)</td>
</tr>
<tr>
<td>ANNATTO EXTRACTS, NORBIXIN-BASED</td>
<td>160b(ii)</td>
</tr>
<tr>
<td>BROWN HT</td>
<td>155</td>
</tr>
<tr>
<td>CARAMEL II - SULFITE CARAMEL</td>
<td>150b</td>
</tr>
<tr>
<td>PAPRIKA EXTRACT</td>
<td>160c(ii)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Category No.</th>
<th>Sauces and like products</th>
</tr>
</thead>
<tbody>
<tr>
<td>Additive</td>
<td>INS</td>
</tr>
<tr>
<td>AZORUBINE (CARMOISINE)</td>
<td>122</td>
</tr>
</tbody>
</table>
## Food Category No. 12.6

### Sauces and like products

<table>
<thead>
<tr>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>BRILLIANT BLACK (BLACK PN)</td>
<td>151</td>
<td>8</td>
<td>2024</td>
<td>500 mg/kg</td>
<td>XS302 &amp; XS306</td>
</tr>
<tr>
<td>BROWN HT</td>
<td>155</td>
<td>8</td>
<td>2024</td>
<td>500 mg/kg</td>
<td>577 &amp; XS302</td>
</tr>
<tr>
<td>CARAMEL II - SULFITE CARAMEL</td>
<td>150b</td>
<td>5/8</td>
<td>2024</td>
<td>6000 mg/kg</td>
<td>XS302 &amp; XS306</td>
</tr>
<tr>
<td>CURCUMIN</td>
<td>100(i)</td>
<td>8</td>
<td>2024</td>
<td>500 mg/kg</td>
<td>XS302</td>
</tr>
<tr>
<td>QUINOLINE YELLOW</td>
<td>104</td>
<td>8</td>
<td>2024</td>
<td>500 mg/kg</td>
<td>XS302 &amp; XS306</td>
</tr>
<tr>
<td>TARTRAZINE</td>
<td>102</td>
<td>8</td>
<td>2024</td>
<td>500 mg/kg</td>
<td>577 &amp; XS302</td>
</tr>
</tbody>
</table>

## Food Category No. 12.6.1

### Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dip)

<table>
<thead>
<tr>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>ANNATTO EXTRACTS, BIXIN-BASED</td>
<td>160b(i)</td>
<td>5/8</td>
<td>2024</td>
<td>30 mg/kg</td>
<td>8 &amp; App2H</td>
</tr>
<tr>
<td>ANNATTO EXTRACTS, NORBIXIN-BASED</td>
<td>160b(ii)</td>
<td>5/8</td>
<td>2024</td>
<td>30 mg/kg</td>
<td>185 &amp; App2l</td>
</tr>
<tr>
<td>PAPRIKA EXTRACT</td>
<td>160c(ii)</td>
<td>5/8</td>
<td>2024</td>
<td>150 mg/kg</td>
<td>39</td>
</tr>
</tbody>
</table>

## Food Category No. 12.6.2

### Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)

<table>
<thead>
<tr>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>ANNATTO EXTRACTS, BIXIN-BASED</td>
<td>160b(i)</td>
<td>8</td>
<td>2024r</td>
<td>100 mg/kg</td>
<td>8 &amp; 577</td>
</tr>
<tr>
<td>ANNATTO EXTRACTS, NORBIXIN-BASED</td>
<td>160b(ii)</td>
<td>5/8</td>
<td>2024</td>
<td>30 mg/kg</td>
<td>185 &amp; XS306</td>
</tr>
<tr>
<td>PAPRIKA EXTRACT</td>
<td>160c(ii)</td>
<td>5/8</td>
<td>2024</td>
<td>150 mg/kg</td>
<td>39 &amp; XS306</td>
</tr>
</tbody>
</table>

## Food Category No. 12.6.3

### Mixes for sauces and gravies

<table>
<thead>
<tr>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>ANNATTO EXTRACTS, BIXIN-BASED</td>
<td>160b(i)</td>
<td>5/8</td>
<td>2024</td>
<td>100 mg/kg</td>
<td>8 &amp; 127</td>
</tr>
<tr>
<td>ANNATTO EXTRACTS, NORBIXIN-BASED</td>
<td>160b(ii)</td>
<td>5/8</td>
<td>2024</td>
<td>30 mg/kg</td>
<td>185 &amp; 127</td>
</tr>
</tbody>
</table>

## Food Category No. 12.6.4

### Clear sauces (e.g. fish sauce)

<table>
<thead>
<tr>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>ANNATTO EXTRACTS, BIXIN-BASED</td>
<td>160b(i)</td>
<td>5/8</td>
<td>2024</td>
<td>400 mg/kg</td>
<td>8 &amp; XS302</td>
</tr>
<tr>
<td>ANNATTO EXTRACTS, NORBIXIN-BASED</td>
<td>160b(ii)</td>
<td>5/8</td>
<td>2024</td>
<td>10 mg/kg</td>
<td>185 &amp; XS302</td>
</tr>
<tr>
<td>Food Category No.</td>
<td>Description</td>
<td>Additive</td>
<td>INS</td>
<td>Step</td>
<td>Year</td>
</tr>
<tr>
<td>------------------</td>
<td>-------------</td>
<td>----------</td>
<td>-----</td>
<td>------</td>
<td>------</td>
</tr>
<tr>
<td>12.7</td>
<td>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</td>
<td>ANNOTTO EXTRACTS, BIXIN-BASED</td>
<td>160b(i)</td>
<td>5/8</td>
<td>2024</td>
</tr>
<tr>
<td></td>
<td></td>
<td>CARAMEL II - SULFITE CARAMEL</td>
<td>150b</td>
<td>5/8</td>
<td>2024</td>
</tr>
<tr>
<td></td>
<td></td>
<td>PAPRIKA EXTRACT</td>
<td>160c(ii)</td>
<td>5/8</td>
<td>2024</td>
</tr>
<tr>
<td>13.3</td>
<td>Dietetic foods intended for special medical purposes (excluding products of food category 13.1)</td>
<td>ANNOTTO EXTRACTS, BIXIN-BASED</td>
<td>160b(i)</td>
<td>5/8</td>
<td>2024</td>
</tr>
<tr>
<td></td>
<td></td>
<td>ANNOTTO EXTRACTS, NORBIXIN-BASED</td>
<td>160b(ii)</td>
<td>5/8</td>
<td>2024</td>
</tr>
<tr>
<td></td>
<td></td>
<td>AZORUBINE (CARMOISINE)</td>
<td>122</td>
<td>8</td>
<td>2024</td>
</tr>
<tr>
<td></td>
<td></td>
<td>CARAMEL II - SULFITE CARAMEL</td>
<td>150b</td>
<td>5/8</td>
<td>2024</td>
</tr>
<tr>
<td></td>
<td></td>
<td>CURCUMIN</td>
<td>100(i)</td>
<td>8</td>
<td>2024</td>
</tr>
<tr>
<td></td>
<td></td>
<td>QUINOLINE YELLOW</td>
<td>104</td>
<td>8</td>
<td>2024</td>
</tr>
<tr>
<td></td>
<td></td>
<td>TARTRAZINE</td>
<td>102</td>
<td>8</td>
<td>2024</td>
</tr>
<tr>
<td>13.4</td>
<td>Dietetic formulae for slimming purposes and weight reduction</td>
<td>AZORUBINE (CARMOISINE)</td>
<td>122</td>
<td>8</td>
<td>2024</td>
</tr>
<tr>
<td></td>
<td></td>
<td>CARAMEL II - SULFITE CARAMEL</td>
<td>150b</td>
<td>5/8</td>
<td>2024</td>
</tr>
<tr>
<td></td>
<td></td>
<td>CURCUMIN</td>
<td>100(i)</td>
<td>8</td>
<td>2024</td>
</tr>
<tr>
<td></td>
<td></td>
<td>JAGUA (GENIPIN-GLYCINE) BLUE</td>
<td>183</td>
<td>5/8</td>
<td>2024</td>
</tr>
<tr>
<td></td>
<td></td>
<td>QUINOLINE YELLOW</td>
<td>104</td>
<td>8</td>
<td>2024</td>
</tr>
<tr>
<td></td>
<td></td>
<td>TARTRAZINE</td>
<td>102</td>
<td>8</td>
<td>2024</td>
</tr>
<tr>
<td>13.5</td>
<td>Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6</td>
<td>AZORUBINE (CARMOISINE)</td>
<td>122</td>
<td>8</td>
<td>2024</td>
</tr>
</tbody>
</table>

### Food Category No. 13.5
Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6

<table>
<thead>
<tr>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>CARAMEL II - SULFITE CARAMEL</td>
<td>150b</td>
<td>5/8</td>
<td>2024</td>
<td>20000 mg/kg</td>
<td></td>
</tr>
<tr>
<td>CHLOROPHYLLS</td>
<td>140</td>
<td>5/8</td>
<td>2024</td>
<td>20 mg/kg</td>
<td></td>
</tr>
<tr>
<td>CURCUMIN</td>
<td>100(i)</td>
<td>8</td>
<td>2024</td>
<td>50 mg/kg</td>
<td></td>
</tr>
<tr>
<td>JAGUA (GENIPIN-GLYCINE) BLUE</td>
<td>183</td>
<td>5/8</td>
<td>2024</td>
<td>65 mg/kg</td>
<td>601</td>
</tr>
<tr>
<td>QUINOLINE YELLOW</td>
<td>104</td>
<td>8</td>
<td>2024</td>
<td>10 mg/kg</td>
<td></td>
</tr>
<tr>
<td>TARTRAZINE</td>
<td>102</td>
<td>8</td>
<td>2024</td>
<td>300 mg/kg</td>
<td></td>
</tr>
</tbody>
</table>

### Food Category No. 13.6
Food supplements

<table>
<thead>
<tr>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>AZORUBINE (CARMOISINE)</td>
<td>122</td>
<td>8</td>
<td>2024</td>
<td>300 mg/kg</td>
<td>533, 539 &amp; App2J</td>
</tr>
</tbody>
</table>

### Food Category No. 15.0
Ready-to-eat savouries

<table>
<thead>
<tr>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>CARAMEL II - SULFITE CARAMEL</td>
<td>150b</td>
<td>5/8</td>
<td>2024</td>
<td>1000 mg/kg</td>
<td></td>
</tr>
</tbody>
</table>

### Food Category No. 15.1
Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)

<table>
<thead>
<tr>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>ALLURA RED AC</td>
<td>129</td>
<td>8</td>
<td>2024</td>
<td>200 mg/kg</td>
<td>8 &amp; App2K</td>
</tr>
<tr>
<td>ANNATTO EXTRACTS, BIXIN-BASED</td>
<td>160b(i)</td>
<td>5/8</td>
<td>2024</td>
<td>20 mg/kg</td>
<td></td>
</tr>
<tr>
<td>ANNATTO EXTRACTS, NORBIXIN-BASED</td>
<td>160b(ii)</td>
<td>8</td>
<td>2024</td>
<td>20 mg/kg</td>
<td>185 &amp; App2K</td>
</tr>
<tr>
<td>AZORUBINE (CARMOISINE)</td>
<td>122</td>
<td>8</td>
<td>2024</td>
<td>200 mg/kg</td>
<td></td>
</tr>
<tr>
<td>BRILLIANT BLACK (BLACK PN)</td>
<td>151</td>
<td>5/8</td>
<td>2024</td>
<td>200 mg/kg</td>
<td></td>
</tr>
<tr>
<td>BROWN HT</td>
<td>155</td>
<td>8</td>
<td>2024</td>
<td>200 mg/kg</td>
<td></td>
</tr>
<tr>
<td>CURCUMIN</td>
<td>100(i)</td>
<td>8</td>
<td>2024</td>
<td>300 mg/kg</td>
<td></td>
</tr>
<tr>
<td>JAGUA (GENIPIN-GLYCINE) BLUE</td>
<td>183</td>
<td>5/8</td>
<td>2024</td>
<td>600 mg/kg</td>
<td>601 &amp; App2L</td>
</tr>
<tr>
<td>PAPRIKA EXTRACT</td>
<td>160c(ii)</td>
<td>5/8</td>
<td>2024</td>
<td>250 mg/kg</td>
<td>39</td>
</tr>
<tr>
<td>QUINOLINE YELLOW</td>
<td>104</td>
<td>8</td>
<td>2024</td>
<td>200 mg/kg</td>
<td></td>
</tr>
<tr>
<td>TARTRAZINE</td>
<td>102</td>
<td>8</td>
<td>2024</td>
<td>300 mg/kg</td>
<td></td>
</tr>
</tbody>
</table>
## Food Category No. 15.2 Processed nuts, including coated nuts and nut mixtures (with e.g. dried fruit)

<table>
<thead>
<tr>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>ANNOTTO EXTRACTS, BIXIN-BASED 160b(i)</td>
<td>5/8</td>
<td>2024</td>
<td></td>
<td>10 mg/kg</td>
<td>8</td>
</tr>
<tr>
<td>ANNOTTO EXTRACTS, NORBIXIN-BASED 160b(ii)</td>
<td>5/8</td>
<td>2024</td>
<td></td>
<td>10 mg/kg</td>
<td>185</td>
</tr>
<tr>
<td>AZORUBINE (CARMOISINE) 122</td>
<td>8</td>
<td>2024</td>
<td></td>
<td>100 mg/kg</td>
<td></td>
</tr>
<tr>
<td>BRILLIANT BLACK (BLACK PN) 151</td>
<td>8</td>
<td>2024</td>
<td></td>
<td>100 mg/kg</td>
<td></td>
</tr>
<tr>
<td>BROWN HT 155</td>
<td>8</td>
<td>2024</td>
<td></td>
<td>100 mg/kg</td>
<td></td>
</tr>
<tr>
<td>CURCUMIN 100(i)</td>
<td>8</td>
<td>2024</td>
<td></td>
<td>100 mg/kg</td>
<td></td>
</tr>
<tr>
<td>PAPRIKA EXTRACT 160c(ii)</td>
<td>5/8</td>
<td>2024</td>
<td></td>
<td>100 mg/kg</td>
<td>39</td>
</tr>
</tbody>
</table>

## Food Category No. 15.3 Snacks - fish based

<table>
<thead>
<tr>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>PAPRIKA EXTRACT</td>
<td>160c(ii)</td>
<td>5/8</td>
<td>2024</td>
<td>100 mg/kg</td>
<td>39</td>
</tr>
</tbody>
</table>
Notes to the General Standard for Food Additives

Note 8  As bixin.
Note 39  On a total carotenoid basis.
Note 62  As copper.
Note 127  On the served to the consumer basis.
Note 185  As norbixin.
Note 201  For use in flavoured products only.
Note 337  For use in products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981) at 50 mg/kg.
Note 533  Except for use at 100 mg/kg in liquid forms as sold to the consumer only.
Note 539  For use in solid forms as sold to the consumer only.
Note 566  Excluding products conforming to the Guidelines for Ready to Use Therapeutic Foods (CXG 95-2022).
Note 577  Except for use at 50 mg/kg in products conforming to the Standard for Chili Sauce (CXS 306-2011).
Note 601  On a blue polymer basis.
Note XS302  Excluding products conforming to the Standard for Fish Sauce (CODEX STAN 302-2011).
App1A  Some Codex members allow the use of additives with sweetener and colour functions in this food category while others limit this food category to products without these additives.
App2A  For use in pumpernickel bread at 50,000 mg/kg and for use in malt bread at 3,000 mg/kg only.
App2B  Except for use in cakes made from yellow vegetables and fruits, such as pumpkin and citrus, at 70 mg/kg.
App2C  Except for use in monaka wafers and cones for ice cream at 410 mg/kg.
App2D  For use in powdered wasabi only.
App2E  Except for use in seasonings and condiments with tumeric or saffron at 1,500 mg/kg.
App2F  Except for use at 300 mg/kg in carrot and pumpkin flavoured soup.
App2H  Except for use at 100 mg/kg in cheese dips and flavoured mayonnaise.
App2I  Except for use at 100 mg/kg in flavoured mayonnaise.
App2J  Except for use at 1,100 mg/kg in effervescent forms as sold to the consumer.
App2K  For use at 100 mg/kg in flavoured crackers (e.g. barbecue, cheese, hot/spicy) and tortillas/nachos/chips only.
App2L  Except for use in blue/purple tortilla chips at 1,200 mg/kg.
**Annex 2 - Discontinuation of work on draft and proposed draft food additive provisions**
*(for information)*

**Part A: Provisions from CX/FA 24/54/7 Appendix 3**

<table>
<thead>
<tr>
<th>Food Category No.</th>
<th>14.2.3</th>
<th>Grape wines</th>
</tr>
</thead>
<tbody>
<tr>
<td>Additive</td>
<td>INS</td>
<td>Step</td>
</tr>
<tr>
<td>CALCULUM ASCORBATE</td>
<td>302</td>
<td>7</td>
</tr>
<tr>
<td>CARAMEL I - PLAIN CARAMEL</td>
<td>150a</td>
<td>7</td>
</tr>
<tr>
<td>CARAMEL II - SULFITE CARAMEL</td>
<td>150b</td>
<td>4</td>
</tr>
<tr>
<td>ETHYL MALTOL</td>
<td>637</td>
<td>7</td>
</tr>
<tr>
<td>GLUCOSE OXIDASE</td>
<td>1102</td>
<td>7</td>
</tr>
<tr>
<td>MALTOL</td>
<td>636</td>
<td>7</td>
</tr>
<tr>
<td>PAPAIN</td>
<td>1101(ii)</td>
<td>7</td>
</tr>
<tr>
<td>POLYGLYCEROL ESTERS OF FATTY475 ACIDS</td>
<td>476</td>
<td>7</td>
</tr>
<tr>
<td>POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID</td>
<td>476</td>
<td>7</td>
</tr>
<tr>
<td>POLYOXYETHYLENE STEARATES</td>
<td>430, 431</td>
<td>7</td>
</tr>
<tr>
<td>PROTEASE FROM ASPERGILLUS ORYZAE VAR.</td>
<td>1101(i)</td>
<td>7</td>
</tr>
<tr>
<td>SODIUM ASCORBATE</td>
<td>301</td>
<td>7</td>
</tr>
<tr>
<td>SODIUM ERYTHORBATE (SODIUM ISOASCORBATE)</td>
<td>316</td>
<td>7</td>
</tr>
<tr>
<td>SORBITAN ESTERS OF FATTY ACIDS</td>
<td>491-495</td>
<td>4</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Category No.</th>
<th>14.2.3.1</th>
<th>Still grape wine</th>
</tr>
</thead>
<tbody>
<tr>
<td>Additive</td>
<td>INS</td>
<td>Step</td>
</tr>
<tr>
<td>ANNATTO EXTRACTS, NORBIXIN-BASED</td>
<td>160b(ii)</td>
<td>4</td>
</tr>
<tr>
<td>CURCUMIN</td>
<td>100(i)</td>
<td>4</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Category No.</th>
<th>14.2.3.2</th>
<th>Sparkling and semi-sparkling grape wines</th>
</tr>
</thead>
<tbody>
<tr>
<td>Additive</td>
<td>INS</td>
<td>Step</td>
</tr>
<tr>
<td>ANNATTO EXTRACTS, NORBIXIN-BASED</td>
<td>160b(ii)</td>
<td>4</td>
</tr>
<tr>
<td>BEET RED</td>
<td>162</td>
<td>7</td>
</tr>
</tbody>
</table>
### Food Category No. 14.2.3.2 Sparkling and semi-sparkling grape wines

<table>
<thead>
<tr>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>BROMELAIN</td>
<td>1101(iii)</td>
<td>7</td>
<td></td>
<td>GMP</td>
<td></td>
</tr>
<tr>
<td>CHLOROPHYLLS</td>
<td>140</td>
<td>7</td>
<td></td>
<td>GMP</td>
<td></td>
</tr>
<tr>
<td>CURCUMIN</td>
<td>100(i)</td>
<td>4</td>
<td>200 mg/kg</td>
<td>GMP</td>
<td></td>
</tr>
<tr>
<td>TITANIUM DIOXIDE</td>
<td>171</td>
<td>7</td>
<td></td>
<td>GMP</td>
<td></td>
</tr>
</tbody>
</table>

### Food Category No. 14.2.3.3 Fortified grape wine, grape liquor wine, and sweet grape wine

<table>
<thead>
<tr>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>ANNATTO EXTRACTS, BIXIN-BASED</td>
<td>160b(i)</td>
<td>4</td>
<td></td>
<td>20 mg/kg</td>
<td>8</td>
</tr>
<tr>
<td>ANNATTO EXTRACTS, NORBIXIN-BASED</td>
<td>160b(ii)</td>
<td>4</td>
<td></td>
<td>15 mg/kg</td>
<td>185</td>
</tr>
<tr>
<td>BEET RED</td>
<td>162</td>
<td>7</td>
<td></td>
<td>GMP</td>
<td></td>
</tr>
<tr>
<td>CHLOROPHYLLS</td>
<td>140</td>
<td>7</td>
<td></td>
<td>GMP</td>
<td></td>
</tr>
<tr>
<td>CURCUMIN</td>
<td>100(i)</td>
<td>7</td>
<td></td>
<td>200 mg/kg</td>
<td></td>
</tr>
</tbody>
</table>

### Notes to the General Standard for Food Additives

- Note 8 As bixin.
- Note 93 Excluding natural wine produced from Vitis vinifera grapes.
- Note 185 As norbixin.
Annex 2 - Discontinuation of work on draft and proposed draft food additive provisions (for information)

Part B: Provisions from CX/FA 24/54/7 Appendix 5

<table>
<thead>
<tr>
<th>Food Category No.</th>
<th>Lard, tallow, fish oil, and other animal fats</th>
</tr>
</thead>
<tbody>
<tr>
<td>Additive</td>
<td>Step</td>
</tr>
<tr>
<td>TRISODIUM CITRATE</td>
<td>331(iii)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Category No.</th>
<th>Fermented soybean sauce</th>
</tr>
</thead>
<tbody>
<tr>
<td>Additive</td>
<td>INS</td>
</tr>
<tr>
<td>BENZOATES</td>
<td>210-213</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Category No.</th>
<th>Non-fermented soybean sauce</th>
</tr>
</thead>
<tbody>
<tr>
<td>Additive</td>
<td>INS</td>
</tr>
<tr>
<td>BENZOATES</td>
<td>210-213</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Category No.</th>
<th>Other soybean sauces</th>
</tr>
</thead>
<tbody>
<tr>
<td>Additive</td>
<td>INS</td>
</tr>
<tr>
<td>BENZOATES</td>
<td>210-213</td>
</tr>
</tbody>
</table>

Notes to the General Standard for Food Additives

Note 13 As benzoic acid.
# Annex 2 - Discontinuation of work on draft and proposed draft food additive provisions (for information)

## Part C: Provisions from CX/FA 24/54/7 Appendix 4

### Food Category No. 01.6.1 Unripened cheese

<table>
<thead>
<tr>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>LAURIC ARGINATE ETHYL ESTER</td>
<td>243</td>
<td>2</td>
<td></td>
<td>200 mg/kg</td>
<td></td>
</tr>
<tr>
<td>SORBATES</td>
<td>200, 202, 203</td>
<td>2</td>
<td></td>
<td>3000 mg/kg</td>
<td>42, 492 &amp; 494</td>
</tr>
</tbody>
</table>

### Food Category No. 01.6.2 Ripened cheese

<table>
<thead>
<tr>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>SORBATES</td>
<td>200, 202, 203</td>
<td>2</td>
<td></td>
<td>3000 mg/kg</td>
<td>42, 499, XS208, XS274, XS276, XS277 &amp; 595</td>
</tr>
</tbody>
</table>

### Food Category No. 01.6.2.1 Ripened cheese, includes rind

<table>
<thead>
<tr>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>LAURIC ARGINATE ETHYL ESTER</td>
<td>243</td>
<td>2</td>
<td></td>
<td>200 mg/kg</td>
<td>XS208, XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277</td>
</tr>
</tbody>
</table>

### Food Category No. 04.1.1.2 Surface-treated fresh fruit

<table>
<thead>
<tr>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>RIBOFLAVINS</td>
<td>101(i),(ii), (iii), (iv)</td>
<td>2</td>
<td></td>
<td>GMP</td>
<td>4 &amp; 16</td>
</tr>
</tbody>
</table>

### Food Category No. 04.1.2.5 Jams, jellies, marmelades

<table>
<thead>
<tr>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>POLYDIMETHYLSILOXANE</td>
<td>900a</td>
<td>2</td>
<td></td>
<td>30 mg/kg</td>
<td>602</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>RIBOFLAVINS</td>
<td>101(i),(ii), (iii), (iv)</td>
<td>2</td>
<td></td>
<td>GMP</td>
<td>4 &amp; 16</td>
</tr>
</tbody>
</table>
### Food Category No. 04.2.2.7
Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3

<table>
<thead>
<tr>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>RIBOFLAVINS</td>
<td>101(i), (ii), (iii), (iv)</td>
<td>2</td>
<td></td>
<td>GMP</td>
<td></td>
</tr>
</tbody>
</table>

### Food Category No. 09.2.1
Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms

<table>
<thead>
<tr>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>RIBOFLAVINS</td>
<td>101(i), (ii), (iii), (iv)</td>
<td>2</td>
<td></td>
<td>GMP 95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315</td>
<td></td>
</tr>
</tbody>
</table>

### Food Category No. 09.2.2
Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms

<table>
<thead>
<tr>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>RIBOFLAVINS</td>
<td>101(i), (ii), (iii), (iv)</td>
<td>2</td>
<td></td>
<td>GMP 16 &amp; XS166</td>
<td></td>
</tr>
</tbody>
</table>

### Food Category No. 09.2.3
Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms

<table>
<thead>
<tr>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>RIBOFLAVINS</td>
<td>101(i), (ii), (iii), (iv)</td>
<td>2</td>
<td></td>
<td>GMP 16</td>
<td></td>
</tr>
</tbody>
</table>

### Food Category No. 09.2.4.1
Cooked fish and fish products

<table>
<thead>
<tr>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>RIBOFLAVINS</td>
<td>101(i), (ii), (iii), (iv)</td>
<td>2</td>
<td></td>
<td>GMP 95</td>
<td></td>
</tr>
</tbody>
</table>

### Food Category No. 09.2.4.2
Cooked mollusks, crustaceans, and echinoderms

<table>
<thead>
<tr>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>RIBOFLAVINS</td>
<td>101(i), (ii), (iii), (iv)</td>
<td>2</td>
<td></td>
<td>GMP</td>
<td></td>
</tr>
</tbody>
</table>

### Food Category No. 09.2.4.3
Fried fish and fish products, including mollusks, crustaceans, and echinoderms

<table>
<thead>
<tr>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>RIBOFLAVINS</td>
<td>101(i), (ii), (iii), (iv)</td>
<td>2</td>
<td></td>
<td>GMP 16</td>
<td></td>
</tr>
</tbody>
</table>
### Food Category No. 09.2.5
Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms

<table>
<thead>
<tr>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>RIBOFLAVINS</td>
<td>101(i),(ii), (iii), (iv)</td>
<td>2</td>
<td></td>
<td>GMP</td>
<td>22, XS167, XS189, XS222, XS236, XS244, XS311</td>
</tr>
</tbody>
</table>

### Food Category No. 10.1
Fresh eggs

<table>
<thead>
<tr>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>RIBOFLAVINS</td>
<td>101(i),(ii), (iii), (iv)</td>
<td>2</td>
<td></td>
<td>GMP</td>
<td>4</td>
</tr>
</tbody>
</table>

### Food Category No. 11.3
Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3

<table>
<thead>
<tr>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>RIBOFLAVINS</td>
<td>101(i),(ii), (iii), (iv)</td>
<td>2</td>
<td></td>
<td>GMP</td>
<td></td>
</tr>
</tbody>
</table>

### Food Category No. 11.4
Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)

<table>
<thead>
<tr>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>RIBOFLAVINS</td>
<td>101(i),(ii), (iii), (iv)</td>
<td>2</td>
<td></td>
<td>GMP</td>
<td></td>
</tr>
</tbody>
</table>

### Food Category No. 12.6.1
Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dip)

<table>
<thead>
<tr>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID</td>
<td>476</td>
<td>2</td>
<td>2024</td>
<td>5000 GMP</td>
<td>594</td>
</tr>
</tbody>
</table>

### 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 22 For use in smoked fish paste only.
Note 42 As sorbic acid.
Note 95 For non-standardized foods: for use in surimi and fish roe products only.
Note 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).
Note 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.
Note 594 Except for use in emulsified sauces and dips with > 20% fat content 8,000 mg/kg.
Note 595 For use in products conforming to the Standards for Cheddar (CXS 263-1966), Danbo (CXS

Note 602 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.


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 – Breadcr or in Batter (CODEX STAN 166-1989).

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 XS208 Excluding products conforming to the Standard for Cheese in Brine (CODEX STAN 208-1999).

Note XS222 Excluding products conforming to the Standard for Crackers from Marine and Freshwater Fish, Crustaceans and Molluscan Shellfish (CODEX STAN 222-2001).

Note XS236 Excluding products conforming to the Standard for Boiled Dried Salted Anchovies (CODEX STAN 236-2003).

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).

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 XS244 Excluding products conforming to the Standard for Salted Atlantic Herring and Salted Sprat (CODEX STAN 244-2004).

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


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


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 XS272 Excluding products conforming to the Standard for Provolone (CXS 272-1968).


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 D: Provisions from CX/FA 24/54/7 Appendix 2

<table>
<thead>
<tr>
<th>Food Category No.</th>
<th>Bakery wares</th>
<th>Bakey wares</th>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>07.0</td>
<td>Bakery wares</td>
<td>AMARANTH</td>
<td></td>
<td>123</td>
<td>7</td>
<td>300 mg/kg</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>CARAMEL II - SULFITE CARAMEL</td>
<td>150b</td>
<td>4</td>
<td>50000 mg/kg</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>TARTRAZINE</td>
<td>102</td>
<td>7</td>
<td>300 mg/kg</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Category No.</th>
<th>Breads and rolls</th>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>07.1.1</td>
<td>Breads and rolls</td>
<td>ANNATTO EXTRACTS, NORBIXIN-BASED</td>
<td>160b(ii)</td>
<td>4</td>
<td>200 mg/kg</td>
<td>185</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>CURCUMIN</td>
<td>100(i)</td>
<td>4</td>
<td>500 mg/kg</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Category No.</th>
<th>Crackers, excluding sweet crackers</th>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>07.1.2</td>
<td>Crackers, excluding sweet crackers</td>
<td>ZEAXANTHIN, SYNTHETIC</td>
<td>161h(i)</td>
<td>4</td>
<td>50 mg/kg</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Category No.</th>
<th>Fine bakery wares (sweet, salty, savoury) and mixes</th>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>07.2</td>
<td>Fine bakery wares (sweet, salty, savoury) and mixes</td>
<td>LUTEIN FROM TAGETES ERECTA</td>
<td>161b(i)</td>
<td>4</td>
<td>200 mg/kg</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>ZEAXANTHIN, SYNTHETIC</td>
<td>161h(i)</td>
<td>4</td>
<td>100 mg/kg</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Category No.</th>
<th>Cakes, cookies and pies (e.g. fruit-filled or custard types)</th>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>07.2.1</td>
<td>Cakes, cookies and pies (e.g. fruit-filled or custard types)</td>
<td>ANNATTO EXTRACTS, BIXIN-BASED</td>
<td>160b(i)</td>
<td>5/8</td>
<td>2024</td>
<td>100 mg/kg</td>
<td>8</td>
</tr>
<tr>
<td></td>
<td></td>
<td>PAPRIKA EXTRACT</td>
<td>160c(ii)</td>
<td>2</td>
<td></td>
<td>90 mg/kg</td>
<td>39</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Category No.</th>
<th>Other fine bakery products (e.g. doughnuts, sweet rolls, scones, and muffins)</th>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>07.2.2</td>
<td>Other fine bakery products (e.g. doughnuts, sweet rolls, scones, and muffins)</td>
<td>ANNATTO EXTRACTS, BIXIN-BASED</td>
<td>160b(i)</td>
<td>5/8</td>
<td>2024</td>
<td>100 mg/kg</td>
<td>8</td>
</tr>
<tr>
<td></td>
<td></td>
<td>PAPRIKA EXTRACT</td>
<td>160c(ii)</td>
<td>2</td>
<td></td>
<td>90 mg/kg</td>
<td>39</td>
</tr>
<tr>
<td>Food Category No.</td>
<td>Mixes for fine bakery wares (e.g. cakes, pancakes)</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>------------------</td>
<td>---------------------------------------------------</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Additive</td>
<td>INS</td>
<td>Step</td>
<td>Year</td>
<td>Max Level</td>
<td>Notes</td>
<td></td>
<td></td>
</tr>
<tr>
<td>ANNATTO EXTRACTS, BIXIN-BASED</td>
<td>160b(i)</td>
<td>4</td>
<td></td>
<td>25 mg/kg</td>
<td>8</td>
<td></td>
<td></td>
</tr>
<tr>
<td>PAPRIKA EXTRACT</td>
<td></td>
<td>160c(ii)</td>
<td>2</td>
<td>200 mg/kg</td>
<td>39</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Category No.</th>
<th>Salt Substitutes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Additive</td>
<td>INS</td>
</tr>
<tr>
<td>CARAMEL I - PLAIN CARAMEL</td>
<td>150a</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Category No.</th>
<th>Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Additive</td>
<td>INS</td>
</tr>
<tr>
<td>ANNATTO EXTRACTS, BIXIN-BASED</td>
<td>160b(i)</td>
</tr>
<tr>
<td>ANNATTO EXTRACTS, NORBIXIN-BASED</td>
<td>160b(ii)</td>
</tr>
<tr>
<td>CARAMEL II - SULFITE CARAMEL</td>
<td>150b</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Category No.</th>
<th>Herbs and spices</th>
</tr>
</thead>
<tbody>
<tr>
<td>Additive</td>
<td>INS</td>
</tr>
<tr>
<td>CARAMEL I - PLAIN CARAMEL</td>
<td>150a</td>
</tr>
<tr>
<td>LYCOPENE, TOMATO</td>
<td>160d(ii)</td>
</tr>
<tr>
<td>PAPRIKA EXTRACT</td>
<td>160c(ii)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Category No.</th>
<th>Seasonings and condiments</th>
</tr>
</thead>
<tbody>
<tr>
<td>Additive</td>
<td>INS</td>
</tr>
<tr>
<td>AMARANTH</td>
<td>123</td>
</tr>
<tr>
<td>BRILLIANT BLACK (BLACK PN)</td>
<td>151</td>
</tr>
<tr>
<td>BROWN HT</td>
<td>155</td>
</tr>
<tr>
<td>JAGUA (GENIPIN-GLYCINE) BLUE</td>
<td>183</td>
</tr>
<tr>
<td>LUTEIN FROM TAGETES ERECTA</td>
<td>161b(i)</td>
</tr>
<tr>
<td>LYCOPENE, TOMATO</td>
<td>160d(ii)</td>
</tr>
<tr>
<td>QUINOLINE YELLOW</td>
<td>104</td>
</tr>
<tr>
<td>ZEAXANTHIN, SYNTHETIC</td>
<td>161h(i)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Category No.</th>
<th>Mustards</th>
</tr>
</thead>
<tbody>
<tr>
<td>Additive</td>
<td>INS</td>
</tr>
<tr>
<td>LUTEIN FROM TAGETES ERECTA</td>
<td>161b(i)</td>
</tr>
<tr>
<td>Food Category No.</td>
<td>12.5</td>
</tr>
<tr>
<td>------------------</td>
<td>------</td>
</tr>
<tr>
<td>Additive</td>
<td>INS</td>
</tr>
<tr>
<td>AMARANTH</td>
<td>123</td>
</tr>
<tr>
<td>BRILLIANT BLACK (BLACK PN)</td>
<td>151</td>
</tr>
<tr>
<td>LUTEIN FROM TAGETES ERECTA</td>
<td>161b(i)</td>
</tr>
<tr>
<td>ZEAXANTHIN, SYNTHETIC</td>
<td>161h(i)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Category No.</th>
<th>12.5.1</th>
<th>Ready-to-eat soups and broths, including canned, bottled, and frozen</th>
</tr>
</thead>
<tbody>
<tr>
<td>Additive</td>
<td>INS</td>
<td>Step</td>
</tr>
<tr>
<td>PAPRIKA EXTRACT</td>
<td>160c(ii)</td>
<td>2</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Category No.</th>
<th>12.5.2</th>
<th>Mixes for soups and broths</th>
</tr>
</thead>
<tbody>
<tr>
<td>Additive</td>
<td>INS</td>
<td>Step</td>
</tr>
<tr>
<td>PAPRIKA EXTRACT</td>
<td>160c(ii)</td>
<td>2</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Category No.</th>
<th>12.6</th>
<th>Sauces and like products</th>
</tr>
</thead>
<tbody>
<tr>
<td>Additive</td>
<td>INS</td>
<td>Step</td>
</tr>
<tr>
<td>LUTEIN FROM TAGETES ERECTA</td>
<td>161b(i)</td>
<td>4</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Category No.</th>
<th>12.6.1</th>
<th>Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dip)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Additive</td>
<td>INS</td>
<td>Step</td>
</tr>
<tr>
<td>ZEAXANTHIN, SYNTHETIC</td>
<td>161h(i)</td>
<td>4</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Category No.</th>
<th>12.6.2</th>
<th>Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Additive</td>
<td>INS</td>
<td>Step</td>
</tr>
<tr>
<td>AMARANTH</td>
<td>123</td>
<td>7</td>
</tr>
<tr>
<td>ANNATTO EXTRACTS, BIXIN-BASED</td>
<td>160b(i)</td>
<td>4</td>
</tr>
<tr>
<td>ZEAXANTHIN, SYNTHETIC</td>
<td>161h(i)</td>
<td>4</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Category No.</th>
<th>12.6.3</th>
<th>Mixes for sauces and gravies</th>
</tr>
</thead>
<tbody>
<tr>
<td>Additive</td>
<td>INS</td>
<td>Step</td>
</tr>
<tr>
<td>LYCOPENE, TOMATO</td>
<td>160d(ii)</td>
<td>3</td>
</tr>
<tr>
<td>PAPRIKA EXTRACT</td>
<td>160c(ii)</td>
<td>5/8</td>
</tr>
<tr>
<td>Food Category No.</td>
<td>Additive</td>
<td>INS</td>
</tr>
<tr>
<td>------------------</td>
<td>-----------------------------------------------</td>
<td>---------</td>
</tr>
<tr>
<td>12.7</td>
<td>ANNATTO EXTRACTS, NORBIXIN-BASED</td>
<td>160b(ii)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Category No.</th>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>13.3</td>
<td>BRILLIANT BLACK (BLACK PN)</td>
<td>151</td>
<td>7</td>
<td></td>
<td>50 mg/kg</td>
<td></td>
</tr>
<tr>
<td></td>
<td>BROWN HT</td>
<td>155</td>
<td>7</td>
<td></td>
<td>50 mg/kg</td>
<td></td>
</tr>
<tr>
<td></td>
<td>LUTEIN FROM TAGETES ERECTA</td>
<td>161b(i)</td>
<td>4</td>
<td></td>
<td>50 mg/kg</td>
<td></td>
</tr>
<tr>
<td></td>
<td>ZEAXANTHIN, SYNTHETIC</td>
<td>161h(i)</td>
<td>4</td>
<td></td>
<td>50 mg/kg</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Category No.</th>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>13.4</td>
<td>ANNATTO EXTRACTS, BIXIN-BASED</td>
<td>160b(i)</td>
<td>4</td>
<td></td>
<td>20 mg/kg</td>
<td>8</td>
</tr>
<tr>
<td></td>
<td>ANNATTO EXTRACTS, NORBIXIN-BASED</td>
<td>160b(ii)</td>
<td>4</td>
<td></td>
<td>10 mg/kg</td>
<td>185</td>
</tr>
<tr>
<td></td>
<td>BRILLIANT BLACK (BLACK PN)</td>
<td>151</td>
<td>7</td>
<td></td>
<td>50 mg/kg</td>
<td></td>
</tr>
<tr>
<td></td>
<td>BROWN HT</td>
<td>155</td>
<td>7</td>
<td></td>
<td>50 mg/kg</td>
<td></td>
</tr>
<tr>
<td></td>
<td>LUTEIN FROM TAGETES ERECTA</td>
<td>161b(i)</td>
<td>4</td>
<td></td>
<td>50 mg/kg</td>
<td></td>
</tr>
<tr>
<td></td>
<td>ZEAXANTHIN, SYNTHETIC</td>
<td>161h(i)</td>
<td>4</td>
<td></td>
<td>50 mg/kg</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Category No.</th>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>13.5</td>
<td>ANNATTO EXTRACTS, BIXIN-BASED</td>
<td>160b(i)</td>
<td>4</td>
<td></td>
<td>20 mg/kg</td>
<td>8</td>
</tr>
<tr>
<td></td>
<td>ANNATTO EXTRACTS, NORBIXIN-BASED</td>
<td>160b(ii)</td>
<td>4</td>
<td></td>
<td>10 mg/kg</td>
<td>185</td>
</tr>
<tr>
<td></td>
<td>BRILLIANT BLACK (BLACK PN)</td>
<td>151</td>
<td>7</td>
<td></td>
<td>300 mg/kg</td>
<td></td>
</tr>
<tr>
<td></td>
<td>BROWN HT</td>
<td>155</td>
<td>7</td>
<td></td>
<td>300 mg/kg</td>
<td></td>
</tr>
<tr>
<td></td>
<td>LUTEIN FROM TAGETES ERECTA</td>
<td>161b(i)</td>
<td>4</td>
<td></td>
<td>100 mg/kg</td>
<td></td>
</tr>
<tr>
<td></td>
<td>ZEAXANTHIN, SYNTHETIC</td>
<td>161h(i)</td>
<td>4</td>
<td></td>
<td>100 mg/kg</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Category No.</th>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>13.6</td>
<td>AZORUBINE (CARMOISINE)</td>
<td>122</td>
<td>2</td>
<td></td>
<td>300 GMP</td>
<td>539</td>
</tr>
<tr>
<td>Food Category No.</td>
<td>15.0</td>
<td>Ready-to-eat savouries</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>------------------</td>
<td>------</td>
<td>-----------------------</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Additive</td>
<td>INS</td>
<td>Step</td>
<td>Year</td>
<td>Max Level</td>
<td>Notes</td>
<td></td>
</tr>
<tr>
<td>ZEAXANTHIN, SYNTHETIC</td>
<td>161h(i)</td>
<td>4</td>
<td></td>
<td>100 mg/kg</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Category No.</th>
<th>15.1</th>
<th>Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Additive</td>
<td>INS</td>
<td>Step</td>
</tr>
<tr>
<td>AMARANTH</td>
<td>123</td>
<td>7</td>
</tr>
<tr>
<td>LUTEIN FROM TAGETES ERECTA</td>
<td>161b(i)</td>
<td>4</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Category No.</th>
<th>15.2</th>
<th>Processed nuts, including coated nuts and nut mixtures (with e.g. dried fruit)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Additive</td>
<td>INS</td>
<td>Step</td>
</tr>
<tr>
<td>JAGUA (GENIPIN-GLYCINE) BLUE</td>
<td>183</td>
<td>2</td>
</tr>
<tr>
<td>LUTEIN FROM TAGETES ERECTA</td>
<td>161b(i)</td>
<td>4</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Category No.</th>
<th>15.3</th>
<th>Snacks - fish based</th>
</tr>
</thead>
<tbody>
<tr>
<td>Additive</td>
<td>INS</td>
<td>Step</td>
</tr>
<tr>
<td>ANNATTO EXTRACTS, BIXIN-BASED</td>
<td>160b(i)</td>
<td>4</td>
</tr>
<tr>
<td>ANNATTO EXTRACTS, NORBIXIN-BASED</td>
<td>160b(ii)</td>
<td>4</td>
</tr>
</tbody>
</table>

Notes to the General Standard for Food Additives

Note 8 As bixin.
Note 39 On a total carotenoid basis.
Note 51 For use in herbs only.
Note 127 On the served to the consumer basis.
Note 185 As norbixin.
Note 596 For use in yoghurt coating of yoghurt-covered nuts only.
Note 597 For use in blue/purple tortilla chips only.
Note 601 On a blue polymer basis.
### Annex 3 - Provisions to be held or recirculated for comment

**Part A: Provisions from CX/FA 24/54/7 Appendix 5**

<table>
<thead>
<tr>
<th>Food Category No.</th>
<th>14.1.4.1</th>
<th>Carbonated water-based flavoured drinks</th>
</tr>
</thead>
<tbody>
<tr>
<td>Additive</td>
<td>PROPYLENE GLYCOL</td>
<td>INS 1520</td>
</tr>
<tr>
<td>Step</td>
<td>7</td>
<td>Year 3000 mg/kg</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Category No.</th>
<th>14.1.4.2</th>
<th>Non-carbonated water-based flavoured drinks, including punches and aces</th>
</tr>
</thead>
<tbody>
<tr>
<td>Additive</td>
<td>PROPYLENE GLYCOL</td>
<td>INS 1520</td>
</tr>
<tr>
<td>Step</td>
<td>7</td>
<td>Year 3000 mg/kg</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Category No.</th>
<th>14.1.4.3</th>
<th>Concentrates (liquid or solid) for water-based flavoured drinks</th>
</tr>
</thead>
<tbody>
<tr>
<td>Additive</td>
<td>PROPYLENE GLYCOL</td>
<td>INS 1520</td>
</tr>
<tr>
<td>Step</td>
<td>7</td>
<td>Year 200000 mg/kg</td>
</tr>
</tbody>
</table>

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

Note 131 For use as a flavour carrier only.
Annex 4 - Adopted Food Additive Provisions  
(for Revocation)

Part A: Provisions from CX/FA 24/54/7 Appendix 2

<table>
<thead>
<tr>
<th>Food Category No.</th>
<th>Bakery wares</th>
<th>Additive</th>
<th>INS</th>
<th>Step</th>
<th>Year</th>
<th>Max Level</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>07.0</td>
<td>Bakery wares</td>
<td>FAST GREEN FCF</td>
<td>143</td>
<td>8</td>
<td>2009</td>
<td>100 mg/kg</td>
<td>161</td>
</tr>
<tr>
<td>07.1</td>
<td>Bread and ordinary bakery wares</td>
<td>BRILLIANT BLUE FCF</td>
<td>133</td>
<td>8</td>
<td>2009</td>
<td>100 mg/kg</td>
<td>161</td>
</tr>
<tr>
<td>12.2</td>
<td>Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)</td>
<td>CARAMEL IV - SULFITE AMMONIA</td>
<td>150d</td>
<td>8</td>
<td>2021</td>
<td>10000 mg/kg</td>
<td>XS326, XS327, XS328</td>
</tr>
</tbody>
</table>

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.
### Annex 5 – New and Revised

For Inclusion in the Step Process at Step 2

<table>
<thead>
<tr>
<th>FoodCatNo</th>
<th>Food Category</th>
<th>Max Level</th>
<th>Notes</th>
<th>Step</th>
<th>Year</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>ACETIC ACID, GLACIAL</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>INS 260</td>
<td>Acetic acid, glacial</td>
<td></td>
<td>Functional Class: Acidity regulator, preservative</td>
<td></td>
<td></td>
</tr>
<tr>
<td>04.2.2.7</td>
<td>Fermented vegetables (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</td>
<td>GMP</td>
<td>XS294</td>
<td>Adopted</td>
<td>2023</td>
</tr>
<tr>
<td><strong>CALCIUM LACTATE</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>INS 327</td>
<td>Calcium lactate</td>
<td>GMP</td>
<td><strong>XS294</strong></td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>Code</td>
<td>Description</td>
<td>Category</td>
<td>Adopted</td>
<td>Year</td>
<td></td>
</tr>
<tr>
<td>--------</td>
<td>-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------</td>
<td>----------</td>
<td>---------</td>
<td>------</td>
<td></td>
</tr>
<tr>
<td>04.2.2.7</td>
<td>Fermented vegetables (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</td>
<td>10000</td>
<td>58, XS294</td>
<td></td>
<td></td>
</tr>
<tr>
<td>04.2.2.7</td>
<td>Fermented vegetables (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</td>
<td>10000</td>
<td>58, XS294</td>
<td>2</td>
<td></td>
</tr>
</tbody>
</table>

**CITRIC ACID**

INS 330  Citric acid  Functional Class: Acidity regulator, Antioxidant, Colour retention agent, Sequestrant

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
<th>Category</th>
<th>Adopted</th>
<th>Year</th>
</tr>
</thead>
<tbody>
<tr>
<td>04.2.2.7</td>
<td>Fermented vegetables (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</td>
<td>GMP</td>
<td>XS294</td>
<td></td>
</tr>
<tr>
<td>04.2.2.7</td>
<td>Fermented vegetables (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</td>
<td>GMP</td>
<td>XS294</td>
<td>2</td>
</tr>
<tr>
<td>---</td>
<td>---</td>
<td>---</td>
<td>---</td>
<td>---</td>
</tr>
<tr>
<td><strong>DISODIUM 5'-GUANYLATE</strong></td>
<td><strong>INS 627</strong></td>
<td><strong>Disodium 5'-guanylate</strong></td>
<td><strong>Functional Class: Flavor enhancer</strong></td>
<td></td>
</tr>
<tr>
<td>04.2.2.7</td>
<td>Fermented vegetables (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</td>
<td>GMP</td>
<td>279, XS294</td>
<td>Adopted</td>
</tr>
<tr>
<td><strong>DISODIUM 5'-INOSINATE</strong></td>
<td><strong>INS 631</strong></td>
<td><strong>Disodium 5'-inosinate</strong></td>
<td><strong>Functional Class: Flavor enhancer</strong></td>
<td></td>
</tr>
<tr>
<td>Code</td>
<td>Description</td>
<td>GMP</td>
<td>Code</td>
<td>Adopted</td>
</tr>
<tr>
<td>--------</td>
<td>-----------------------------------------------------------------------------</td>
<td>----------</td>
<td>------</td>
<td>---------</td>
</tr>
<tr>
<td>04.2.2.7</td>
<td>Fermented vegetables (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</td>
<td>GMP</td>
<td>279, XS294</td>
<td></td>
</tr>
<tr>
<td>DISODIUM 5’-RIBONUCLEOTIDES</td>
<td>DISODIUM 5’-RIBONUCLEOTIDES Disodium 5'-ribonucleotides Functional Class: Flavor enhancer</td>
<td></td>
<td>279, XS294</td>
<td></td>
</tr>
</tbody>
</table>

**Table:**

- **Code:** 04.2.2.7
- **Description:** Fermented vegetables (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
- **Function:** DISODIUM 5’-RIBONUCLEOTIDES
- **Standard:** Disodium 5'-ribonucleotides
- **Category:** Functional Class: Flavor enhancer
- **Code:** INS 635
- **Adopted:** 2023
| 04.2.2.7 | Fermented vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1, and 12.9.2.3 | GMP | 279, **XS294** | 2 |

| **LACTIC ACID, L-**, **D-**, and **DL-** | Lactic acid, L-, D-, and DL- | Functional Class: Acidity regulator |

| 04.2.2.7 | Fermented vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1, and 12.9.2.3 | GMP | **XS294** | Adopted | 2023 |

| 04.2.2.7 | Fermented vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1, and 12.9.2.3 | GMP | **XS294** | 2 |

<p>| <strong>ACETYLATED DISTARCH ADIPATE</strong> |</p>
<table>
<thead>
<tr>
<th>INS</th>
<th>Name</th>
<th>Functional Class:</th>
</tr>
</thead>
<tbody>
<tr>
<td>1422</td>
<td>Acetylated distarch adipate</td>
<td>Emulsifier, Stabilizer, Thickener</td>
</tr>
<tr>
<td>1414</td>
<td>Acetylated distarch phosphate</td>
<td>Emulsifier, Stabilizer, Thickener</td>
</tr>
<tr>
<td>300</td>
<td>Ascorbic acid, L-</td>
<td>Acidity regulator, antioxidant, Flour treatment agent, Sequestrant</td>
</tr>
<tr>
<td>304</td>
<td>Ascorbyl palmitate</td>
<td>Antioxidant</td>
</tr>
<tr>
<td>305</td>
<td>Ascorbyl stearate</td>
<td>Antioxidant</td>
</tr>
<tr>
<td>302</td>
<td>Calcium ascorbate</td>
<td>Antioxidant</td>
</tr>
<tr>
<td>526</td>
<td>Calcium hydroxide</td>
<td>Acidity regulator, Firming agent</td>
</tr>
<tr>
<td>54</td>
<td>Carob bean gum</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Section</th>
<th>Type</th>
<th>mg/kg</th>
<th>References</th>
</tr>
</thead>
<tbody>
<tr>
<td>13.1.2</td>
<td>Follow-up formulae</td>
<td>5000</td>
<td>150, 285, 292, 384 &amp; 551</td>
</tr>
<tr>
<td>ACETYLATED DISTARCH PHOSPHATE</td>
<td>Infant formulae</td>
<td>5000</td>
<td>150, 285, 292, 384 &amp; 551</td>
</tr>
<tr>
<td>ACETYLATED DISTARCH PHOSPHATE</td>
<td>Follow-up formulae</td>
<td>5000</td>
<td>150, 285, 292, 384 &amp; 551</td>
</tr>
<tr>
<td>ACETYLATED DISTARCH PHOSPHATE</td>
<td>Formulae for special medical purposes for infants</td>
<td>5000</td>
<td>150, 285, 292, 384 &amp; 551</td>
</tr>
<tr>
<td>ASCORBIC ACID, L-</td>
<td>Follow-up formulae</td>
<td>50</td>
<td>242, 315, 384 &amp; 551</td>
</tr>
<tr>
<td>ASCORBIC ACID, L-</td>
<td>Infant formulae</td>
<td>10</td>
<td>187, 384 &amp; 551</td>
</tr>
<tr>
<td>ASCORBIC ACID, L-</td>
<td>Follow-up formulae</td>
<td>50</td>
<td>187, 315, 384 &amp; 551</td>
</tr>
<tr>
<td>ASCORBIC ACID, L-</td>
<td>Formulae for special medical purposes for infants</td>
<td>10</td>
<td>187, 384 &amp; 551</td>
</tr>
<tr>
<td>ASCORBIC ACID, L-</td>
<td>Infant formulae</td>
<td>2000</td>
<td>55, 384 &amp; 551</td>
</tr>
<tr>
<td>ASCORBIC ACID, L-</td>
<td>Follow-up formulae</td>
<td>GMP</td>
<td>384 &amp; 551</td>
</tr>
<tr>
<td>ASCORBIC ACID, L-</td>
<td>Formulae for special medical purposes for infants</td>
<td>2000</td>
<td>55, 384 &amp; 551</td>
</tr>
</tbody>
</table>

**Carob Bean Gum**
<table>
<thead>
<tr>
<th>INS</th>
<th>Name</th>
<th>Functional class:</th>
<th>Infant formulae</th>
<th>Follow-up formulae</th>
<th>Formulae for special medical purposes for infants</th>
</tr>
</thead>
<tbody>
<tr>
<td>410</td>
<td>Carob bean gum</td>
<td>Emulsifier, Stabilizer, Thickener</td>
<td>1000 mg/kg</td>
<td>1000 mg/kg</td>
<td>1000 mg/kg</td>
</tr>
<tr>
<td>407</td>
<td>Carrageenan</td>
<td>Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>330</td>
<td>Citric acid</td>
<td>Acidity regulator, Antioxidant, Colour retention agent, Sequestrant</td>
<td>GMP</td>
<td>GMP</td>
<td>GMP</td>
</tr>
<tr>
<td>472c</td>
<td>Citric and fatty acid esters of glycerol</td>
<td>Antioxidant, Emulsifier, Flour treatment agent, Sequestrant, Stabilizer</td>
<td>9000 mg/kg</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1412</td>
<td>Distarch phosphate</td>
<td>Emulsifier, Stabilizer, Thickener</td>
<td>5000 mg/kg</td>
<td>5000 mg/kg</td>
<td>5000 mg/kg</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>150, 284, 292, 381 &amp; 551</td>
<td>150, 284, 292, 381 &amp; 551</td>
<td>150, 284, 292, 381 &amp; 551</td>
</tr>
</tbody>
</table>

---

**Guar Gum**
<table>
<thead>
<tr>
<th>INS 412</th>
<th>Guar gum</th>
<th>Functional class: Emulsifier, Stabilizer, Thickener</th>
</tr>
</thead>
<tbody>
<tr>
<td>13.1.1</td>
<td>Infant formulae</td>
<td>1000 mg/kg</td>
</tr>
<tr>
<td>13.1.2</td>
<td>Follow-up formulae</td>
<td>1000 mg/kg</td>
</tr>
<tr>
<td>13.1.3</td>
<td>Formulae for special medical purposes for infants</td>
<td>1000 mg/kg</td>
</tr>
</tbody>
</table>

**GUM ARABIC (ACACIA GUM)**
INS 414 Gum arabic (Acacia gum) Functional class: Bulking agent, Carrier, Emulsifier, Glazing agent, Stabilizer, Thickener

<table>
<thead>
<tr>
<th>INS 414</th>
<th>Gum arabic (Acacia gum)</th>
<th>Functional class: Bulking agent, Carrier, Emulsifier, Glazing agent, Stabilizer, Thickener</th>
</tr>
</thead>
<tbody>
<tr>
<td>13.1.1</td>
<td>Infant formulae</td>
<td>10 mg/kg</td>
</tr>
<tr>
<td>13.1.2</td>
<td>Follow-up formulae</td>
<td>10 mg/kg</td>
</tr>
<tr>
<td>13.1.3</td>
<td>Formulae for special medical purposes for infants</td>
<td>10 mg/kg</td>
</tr>
</tbody>
</table>

**HYDROXYPROPYL STARCH**
INS 1440 Hydroxypropyl starch Functional class: Emulsifier, Stabilizer, Thickener

<table>
<thead>
<tr>
<th>INS 1440</th>
<th>Hydroxypropyl starch</th>
<th>Functional class: Emulsifier, Stabilizer, Thickener</th>
</tr>
</thead>
<tbody>
<tr>
<td>13.1.1</td>
<td>Infant formulae</td>
<td>5000 mg/kg</td>
</tr>
<tr>
<td>13.1.3</td>
<td>Formulae for special medical purposes for infants</td>
<td>5000 mg/kg</td>
</tr>
</tbody>
</table>

**LACTIC ACID, L-, D- AND DL-**
INS 270 Lactic acid, L-, D- and DL- Functional class: Acidity regulator

<table>
<thead>
<tr>
<th>INS 270</th>
<th>Lactic acid, L-, D- and DL-</th>
<th>Functional class: Acidity regulator</th>
</tr>
</thead>
<tbody>
<tr>
<td>13.1.1</td>
<td>Infant formulae</td>
<td>GMP</td>
</tr>
<tr>
<td>13.1.2</td>
<td>Follow-up formulae</td>
<td>GMP</td>
</tr>
<tr>
<td>13.1.3</td>
<td>Formulae for special medical purposes for infants</td>
<td>GMP</td>
</tr>
</tbody>
</table>

**LECITHIN**
INS 322(i) Lecithin Functional class: Antioxidant, Emulsifier

<table>
<thead>
<tr>
<th>INS 322(i)</th>
<th>Lecithin</th>
<th>Functional class: Antioxidant, Emulsifier</th>
</tr>
</thead>
<tbody>
<tr>
<td>13.1.1</td>
<td>Infant formulae</td>
<td>5000 mg/kg</td>
</tr>
<tr>
<td>13.1.2</td>
<td>Follow-up formulae</td>
<td>5000 mg/kg</td>
</tr>
<tr>
<td>13.1.3</td>
<td>Formulae for special medical purposes for infants</td>
<td>5000 mg/kg</td>
</tr>
</tbody>
</table>

**MANNITOL**
INS 421 Mannitol Functional class: Anticaking agent, Bulking agent, Humectant, Stabilizer, Sweetener, Thickener

<table>
<thead>
<tr>
<th>INS 421</th>
<th>Mannitol</th>
<th>Functional class: Anticaking agent, Bulking agent, Humectant, Stabilizer, Sweetener, Thickener</th>
</tr>
</thead>
<tbody>
<tr>
<td>13.1.1</td>
<td>Infant formulae</td>
<td>10 mg/kg</td>
</tr>
<tr>
<td>13.1.2</td>
<td>Follow-up formulae</td>
<td>10 mg/kg</td>
</tr>
<tr>
<td>13.1.3</td>
<td>Formulae for special medical purposes for infants</td>
<td>10 mg/kg</td>
</tr>
</tbody>
</table>

**MONO- AND DI-GLYCERIDES OF FATTY ACIDS**

**INS 471** Mono- and di-glycerides of fatty acids

| 13.1.1 | Infant formulae | 4000 mg/kg | 381, 585 & 551 | 2 |
| 13.1.2 | Follow-up formulae | 4000 mg/kg | 381 & 551 | 2 |
| 13.1.3 | Formulae for special medical purposes for infants | 4000 mg/kg | 381, 585 & 551 | 2 |

**PECTINS**

**INS 440** Pectins

| 13.1.2 | Follow-up formulae | 10000 mg/kg | 381 & 551 | 2 |
| 13.1.3 | Formulae for special medical purposes for infants | 2000 mg/kg | 14, 381 & 551 | 2 |

**PHOSPHATED DISTARCH PHOSPHATE**

**INS 1413** Phosphated distarch phosphate

| 13.1.1 | Infant formulae | 5000 mg/kg | 150, 284, 292, 381 & 551 | 2 |
| 13.1.2 | Follow-up formulae | 5000 mg/kg | 150, 284, 292, 381 & 551 | 2 |
| 13.1.3 | Formulae for special medical purposes for infants | 5000 mg/kg | 150, 284, 292, 381 & 551 | 2 |

**PHOSPHATES**

<p>| 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 | Phosphates | Functional class: Acidity regulator, Antioxidant, Emulsifier, Emulsifying salt, Firming agent, Flour treatment agent, Humectant, Preservative, Raising agent, Sequestrant, Stabilizer, Thickener |
| 13.1.1 | Infant formulae | 450 mg/kg | 33, 230, 381, 586, 587 &amp; 551 | 2 |
| 13.1.3 | Formulae for special medical purposes for infants | 450 mg/kg | 33, 230, 381, 586, 587 &amp; 551 | 2 |</p>
<table>
<thead>
<tr>
<th>POTASSIUM CARBONATE</th>
</tr>
</thead>
<tbody>
<tr>
<td>INS 501(i) Potassium carbonate</td>
</tr>
<tr>
<td>13.1.1 Infant formulae</td>
</tr>
<tr>
<td>13.1.2 Follow-up formulae</td>
</tr>
<tr>
<td>13.1.3 Formulae for special medical purposes for infants</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>POTASSIUM DIHYDRORGEN CITRATE</th>
</tr>
</thead>
<tbody>
<tr>
<td>INS 332(i) Potassium dihydrogen citrate</td>
</tr>
<tr>
<td>13.1.1 Infant formulae</td>
</tr>
<tr>
<td>13.1.2 Follow-up formulae</td>
</tr>
<tr>
<td>13.1.3 Formulae for special medical purposes for infants</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>POTASSIUM HYDROGEN CARBONATE</th>
</tr>
</thead>
<tbody>
<tr>
<td>INS 501(ii) Potassium hydrogen carbonate</td>
</tr>
<tr>
<td>13.1.1 Infant formulae</td>
</tr>
<tr>
<td>13.1.2 Follow-up formulae</td>
</tr>
<tr>
<td>13.1.3 Formulae for special medical purposes for infants</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>POTASSIUM HYDROXIDE</th>
</tr>
</thead>
<tbody>
<tr>
<td>INS 525 Potassium hydroxide</td>
</tr>
<tr>
<td>13.1.1 Infant formulae</td>
</tr>
<tr>
<td>13.1.2 Follow-up formulae</td>
</tr>
<tr>
<td>13.1.3 Formulae for special medical purposes for infants</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>SILICON DIOXIDE, AMORPHOUS</th>
</tr>
</thead>
<tbody>
<tr>
<td>INS 551 Silicon dioxide, amorphous</td>
</tr>
<tr>
<td>13.1.1 Infant formulae</td>
</tr>
<tr>
<td>13.1.2 Follow-up formulae</td>
</tr>
<tr>
<td>13.1.3 Formulae for special medical purposes for infants</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>SODIUM ASCORBATE</th>
</tr>
</thead>
<tbody>
<tr>
<td>INS 301 Sodium ascorbate</td>
</tr>
<tr>
<td>13.1.1 Infant formulae</td>
</tr>
<tr>
<td>Subsection</td>
</tr>
<tr>
<td>------------</td>
</tr>
<tr>
<td>13.1.2</td>
</tr>
<tr>
<td>13.1.3</td>
</tr>
</tbody>
</table>

**SODIUM CARBONATE**

<table>
<thead>
<tr>
<th>INS 500(i)</th>
<th>Sodium carbonate</th>
<th>Functional class: Acidity regulator, Anticaking agent, Emulsifying salt, Raising agent, Stabilizer, Thickener</th>
</tr>
</thead>
<tbody>
<tr>
<td>13.1.1</td>
<td>Infant formulae</td>
<td>2000 mg/kg</td>
</tr>
<tr>
<td>13.1.2</td>
<td>Follow-up formulae</td>
<td>GMP</td>
</tr>
<tr>
<td>13.1.3</td>
<td>Formulae for special medical purposes for infants</td>
<td>2000 mg/kg</td>
</tr>
</tbody>
</table>

**SODIUM DIHYDROGEN CITRATE**

<table>
<thead>
<tr>
<th>INS 331(i)</th>
<th>Sodium dihydrogen citrate</th>
<th>Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer</th>
</tr>
</thead>
<tbody>
<tr>
<td>13.1.1</td>
<td>Infant formulae</td>
<td>GMP</td>
</tr>
<tr>
<td>13.1.2</td>
<td>Follow-up formulae</td>
<td>GMP</td>
</tr>
<tr>
<td>13.1.3</td>
<td>Formulae for special medical purposes for infants</td>
<td>GMP</td>
</tr>
</tbody>
</table>

**SODIUM HYDROGEN CARBONATE**

<table>
<thead>
<tr>
<th>INS 500(ii)</th>
<th>Sodium hydrogen carbonate</th>
<th>Functional class: Acidity regulator, Anticaking agent, Raising agent, Stabilizer, Thickener</th>
</tr>
</thead>
<tbody>
<tr>
<td>13.1.1</td>
<td>Infant formulae</td>
<td>2000 mg/kg</td>
</tr>
<tr>
<td>13.1.2</td>
<td>Follow-up formulae</td>
<td>GMP</td>
</tr>
<tr>
<td>13.1.3</td>
<td>Formulae for special medical purposes for infants</td>
<td>2000 mg/kg</td>
</tr>
</tbody>
</table>

**SODIUM HYDROXIDE**

<table>
<thead>
<tr>
<th>INS 524</th>
<th>Sodium hydroxide</th>
<th>Functional class: Acidity regulator</th>
</tr>
</thead>
<tbody>
<tr>
<td>13.1.1</td>
<td>Infant formulae</td>
<td>2000 mg/kg</td>
</tr>
<tr>
<td>13.1.2</td>
<td>Follow-up formulae</td>
<td>GMP</td>
</tr>
<tr>
<td>13.1.3</td>
<td>Formulae for special medical purposes for infants</td>
<td>2000 mg/kg</td>
</tr>
</tbody>
</table>

**STARCH SODIUM OCTENYL SUCCINATE**

<table>
<thead>
<tr>
<th>INS 1450</th>
<th>Starch sodium octenyl succinate</th>
<th>Functional class: Emulsifier, Stabilizer, Thickener</th>
</tr>
</thead>
<tbody>
<tr>
<td>13.1.1</td>
<td>Infant formulae</td>
<td>20000 mg/kg</td>
</tr>
</tbody>
</table>
### 13.1.2 Follow-up formulae

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Function</th>
<th>Use</th>
<th>Dosage</th>
</tr>
</thead>
<tbody>
<tr>
<td>d-alpha-Tocopherol</td>
<td>Antioxidant</td>
<td>Infant formulae</td>
<td>10 mg/kg</td>
</tr>
<tr>
<td>Tocopherol concentrate, mixed</td>
<td>Antioxidant</td>
<td>Follow-up formulae</td>
<td>30 mg/kg</td>
</tr>
<tr>
<td>dl-alpha-Tocopherol</td>
<td>Antioxidant</td>
<td>Formulae for special medical purposes for infants</td>
<td>10 mg/kg</td>
</tr>
</tbody>
</table>

#### 13.1.3 Formulae for special medical purposes for infants

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Function</th>
<th>Use</th>
<th>Dosage</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tripotassium citrate</td>
<td>Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer</td>
<td>Infant formulae</td>
<td>GMP 55, 381 &amp; 551</td>
</tr>
<tr>
<td>Trisodium citrate</td>
<td>Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer</td>
<td>Follow-up formulae</td>
<td>GMP 381 &amp; 551</td>
</tr>
<tr>
<td>Xanthan gum</td>
<td>Emulsifier, Foaming agent, Stabilizer, Thickener</td>
<td>Formulae for special medical purposes for infants</td>
<td>GMP 55, 381 &amp; 551</td>
</tr>
</tbody>
</table>

#### TOCOPHEROLS

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Function</th>
<th>Use</th>
<th>Dosage</th>
</tr>
</thead>
<tbody>
<tr>
<td>d-alpha-Tocopherol</td>
<td>Antioxidant</td>
<td>Infant formulae</td>
<td>10 mg/kg</td>
</tr>
<tr>
<td>Tocopherol concentrate, mixed</td>
<td>Antioxidant</td>
<td>Follow-up formulae</td>
<td>30 mg/kg</td>
</tr>
<tr>
<td>dl-alpha-Tocopherol</td>
<td>Antioxidant</td>
<td>Formulae for special medical purposes for infants</td>
<td>10 mg/kg</td>
</tr>
</tbody>
</table>

#### TRIPOTASSIUM CITRATE

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Function</th>
<th>Use</th>
<th>Dosage</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tripotassium citrate</td>
<td>Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer</td>
<td>Infant formulae</td>
<td>GMP 55, 381 &amp; 551</td>
</tr>
<tr>
<td>Trisodium citrate</td>
<td>Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer</td>
<td>Follow-up formulae</td>
<td>GMP 381 &amp; 551</td>
</tr>
<tr>
<td>Xanthan gum</td>
<td>Emulsifier, Foaming agent, Stabilizer, Thickener</td>
<td>Formulae for special medical purposes for infants</td>
<td>GMP 55, 381 &amp; 551</td>
</tr>
</tbody>
</table>
### New Provisions for Inclusion at Step 2

<table>
<thead>
<tr>
<th>FoodCatNo</th>
<th>Food Category</th>
<th>Max Level</th>
<th>Notes</th>
<th>Step</th>
<th>Year</th>
</tr>
</thead>
<tbody>
<tr>
<td>INS 1205</td>
<td>Methacrylate copolymer, basic (BMC)</td>
<td>Functional Class: Carrier, Glazing agent</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>06.4.2</td>
<td>Dried pastas and noodles and like products</td>
<td>GMP</td>
<td></td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>12.2.1</td>
<td>Herbs and spices</td>
<td>GMP</td>
<td>XS326, XS327, XS328, XS342, XS343, XS344, XS345, XS347, XS351, XS352, XS353</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>13.2</td>
<td>Complementary foods for infants and young children</td>
<td>GMP</td>
<td></td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>INS 586</td>
<td>4-Hexylresorcinol</td>
<td>Functional Class: Antioxidant, Colour retention agent</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>09.1.2</td>
<td>Fresh mollusks, crustaceans, and echinoderms</td>
<td>50 mg/L</td>
<td>New Note: “For use in crustaceans only” New Note: “Residue levels in crustaceans &lt;1 mg/kg”</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>09.2.1</td>
<td>Frozen fish, fish fillets, and fish products, including</td>
<td>50 mg/L</td>
<td>New Note: “For use in crustaceans only”</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>09.2.4.2</td>
<td>Cooked mollusks, crustaceans, and echinoderms</td>
<td>50 mg/L</td>
<td>2</td>
<td></td>
<td></td>
</tr>
<tr>
<td>09.2.5</td>
<td>Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms</td>
<td>50 mg/L</td>
<td>2</td>
<td></td>
<td></td>
</tr>
<tr>
<td>09.4</td>
<td>Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms</td>
<td>50 mg/L</td>
<td>2</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**MANNOPROTEINS FROM YEAST CELL WALLS**

| INS 455 | Mannoproteins from yeast cell walls | Functional Class: Stabilizer |
| 14.2.3 | Grape wines | 400 mg/L | 2 |

**METATARTARIC ACID**

| INS 353 | Metatartaric acid | Functional Class: Stabilizer |
| 14.2.3 | Grape wines | 100 mg/L | 2 |
NOTES:

14: For use in hydrolyzed protein liquid formula only.
33: As phosphorus.
55: Within the limits for sodium, calcium, and potassium specified in the Standard for Infant Formula and Formulas for Special Medical Purposes Intended for Infants (CXS 72-1981): singly or in combination with other sodium, calcium, and/or potassium salts.
58: As calcium.
83: L(+)-form only.
150: For use in soy-based formula only.
187: Ascorbyl palmitate (INS 304) only.
230: For use as an acidity regulator only.
242: For use as an antioxidant only.
292: Except for use in hydrolyzed protein and/or amino acid-based formula at 25 000 mg/kg.
315: Singly or in combination: ascorbic acid (INS 300), sodium ascorbate (INS 301), calcium ascorbate (INS 302), and ascorbyl palmitate (INS 304).
316: For use in follow-up formula for older infants: within the limit for sodium specified in the standard for Follow-up Formula for older infants and product for young children (CXS 156-1987); singly or in combination with other sodium containing additives.
317: As ascorbic acid.
328: Use level in milk and soy based products only.
329: Except for use in canned products.
376: For use in hydrolyzed protein and/or amino acid based infant formula only.
380: Except for use in powdered infant formula at 7,500 mg/kg.
381: As consumed.
416: Tocopherol concentrate, mixed (INS 307b) only.
551: Maximum use level is expressed as mg additive/L of food.
581: For use as a nutrient carrier in coating of nutrient preparations containing polyunsaturated fatty acids used to produce the foods conforming to the Standard for Follow-up formula (CXS 156-1987) at 75 mg/kg in the food as consumed.
584: For use in liquid infant formula except for use in hydrolysed protein and/or amino acid based liquid infant formula at 1000 mg/kg.
585: If Lecithin (INS 322(i)) is used in combination with Mono-and diglycerides of fatty acids (INS 471) the sum of the proportions of these substances in the food should not be more than 1. The sum of the proportions is calculated as: Sum of proportions = (Concentration of INS 322(i) / Maximum Use Level of INS 322(i)) + (Concentration of INS 471 / Maximum Use Level of INS 471).
586: For use in products conforming to the Standard for Infant Formula and Formula for Special Medical Purposes Intended for Infants (CXS 72-1981): Sodium dihydrogen phosphate (INS 339(i)), Disodium hydrogen phosphate (INS 339(ii)), Trisodium phosphate (INS 339(iii)), Potassium dihydrogen phosphate (INS 340(i)), Dipotassium hydrogen phosphate (INS 340(ii)), and Tripotassium phosphate (INS 340(iii)) only, singly or in combination.
588: For use in powdered hydrolysed protein and/or amino acid based infant formula only.
589: For use as a nutrient carrier in a raw material or other ingredient.
590: For use as a nutrient carrier in a raw material or other ingredient at 100 mg/kg in the food as consumed.
591: For use as a nutrient carrier in a raw material or other ingredient, in coating of nutrient preparations containing polyunsaturated fatty acids.
598:
New Note: “Residue levels in crustaceans <1 mg/kg”