



PROGRAMA CONJUNTO FAO/OMS SOBRE NORMAS ALIMENTARIAS COMITÉ DEL CODEX SOBRE ADITIVOS ALIMENTARIOS

Quincuagésima cuarta reunión

ARMONIZACIÓN DE LAS DISPOSICIONES SOBRE ADITIVOS ALIMENTARIOS DE NORMAS PARA PRODUCTOS:

Informe del GTE sobre armonización

(Preparado por Canadá, Japón y los Estados Unidos de América)

1. El Grupo de trabajo por medios electrónicos (GTE) encargado de la armonización, estuvo presidido por Canadá y copresidido por los Estados Unidos de América (EE. UU.) y Japón. Los miembros del GTE que proporcionaron observaciones durante las distribuciones fueron Australia, la Unión Europea, Japón, Nueva Zelanda, la Federación de Rusia, Tailandia, el Reino Unido, EE. UU., la Industria Alimentaria de Asia (FIA), la Federación Internacional de Lechería (FIL) y el Consejo Mundial del Tomate Elaborado (WPTC).

Trabajo de armonización realizado en 2023

2. La quincuagésima tercera reunión del CCFA (CCFA53) convino en establecer un GTE bajo la presidencia de Canadá y copresidencia de EE. UU. y Japón, que trabajaría solo en inglés, a fin de (REP23/FA párr. 68):

- a. redistribuir la armonización de las siguientes normas para productos sobre la leche y los productos lácteos: CXS 243-2003; CXS 288-1976;
- b. poner en marcha el desarrollo y mantenimiento de las notas del Cuadro III de la Norma general para aditivos alimentarios (NGAA), de común acuerdo con la Secretaría del Codex, hasta que se hayan implementado en la base de datos de la NGAA;
- c. verificar si la *Norma para los concentrados de tomate elaborados* (CXS 57-1981) se ha armonizado y, en caso afirmativo, verificar que las disposiciones en las categorías de alimentos correspondientes en los Cuadros I y II reflejan con exactitud la armonización (recomendación 21 de CCFA53, CRD2, Rev.2);
- d. armonizar las siguientes normas para productos: CXS 66-1981, CXS 260-2007, CXS 320-2015 (ref. presentado en el plan de trabajo) del Comité del Codex sobre Frutas y Hortalizas Elaboradas (CCPFV); y
- e. armonizar las cinco normas regionales: CXS 308R-2011, CXS 313R-2013, CXS 314R-2013, CXS 323R-2017, CXS 324R-2017 (ref. presentado en el plan de trabajo).

3. La CCFA53 también convino en actualizar el plan de trabajo para la armonización futura de las disposiciones sobre aditivos alimentarios de los comités de productos que figuran en el documento de información titulado [Orientación para los comités de productos sobre la armonización de las disposiciones sobre aditivos alimentarios](#).

Avances desde la CCFA53

4. La CCFA53 continuó su trabajo multianual de armonización de las normas para la leche y los productos lácteos, incluida la *Norma para leches fermentadas* (CXS 243-2003) y la *Norma para las natas (cremas) y las natas (cremas) preparadas* (CXS 288-1976). Sin embargo, estas dos normas resultaron complejas y la CCFA53 apoyó la recomendación de aplazar la armonización de dichas normas hasta la CCFA54 ([REP23/FA, párr.42](#)).

5. La CCFA53 también había iniciado el debate sobre el desarrollo de las notas del Cuadro III con las características que se indican en el documento CX/FA 23/53/6 (apéndice 4, pág. 167), pero señaló que el desarrollo de las notas del Cuadro III dependía también del momento en que la Secretaría del Codex pudiera realizar cambios en la versión en línea de la NGAA. Sin embargo, la CCFA53 señaló que se necesitaban más deliberaciones para garantizar la claridad sobre la utilidad de las notas del Cuadro III y, por lo tanto, decidió que la CCFA54 debía examinar más a fondo este tema como parte de su mandato (REP23/FA, párr. 44).
6. El GTE llevó a cabo tres rondas de consultas para avanzar en el trabajo:
 - a. distribución de cuestiones que afectan a las normas del Comité del Codex sobre la Leche y los Productos Lácteos (CCMMP), incluido un análisis de las opciones para el enfoque de la armonización de CXS 288-1976; así como la distribución de la armonización propuesta de las normas relacionadas con el CCPFV y determinadas normas regionales.
 - b. distribución de la armonización propuesta de normas relacionadas con el CCMMP, y distribución continua de las normas del CCPFV y las normas regionales; y,
 - c. distribución continua de las normas propuestas relacionadas con el CCMMP y las normas regionales; así como la distribución de un enfoque para el diseño de las notas del Cuadro III.
7. En este documento, el nuevo texto se indica en **negrita y subrayado**, mientras que el texto a eliminar se indica ~~tachado~~.
8. Cabe señalar que desde la tercera circular, la NGAA ha sido actualizada de acuerdo con las aprobaciones del CAC46; por lo tanto, en las propuestas en los anexos se han realizado determinadas revisiones, para armonizarlas con esas actualizaciones.

Lista de anexos

1. Documento explicativo – preguntas, observaciones y propuestas de la presidencia para el GTE para el CCMMP, y las cuestiones relacionadas con la armonización de las normas regionales para productos y del CCPFV (relacionadas con los puntos a., c., d. y e.) de los términos de referencia (TDR).
2. Enmiendas propuestas a las disposiciones sobre aditivos alimentarios de las normas del comité del Codex sobre la leche y los productos lácteos (CCMMP), y los Cuadros I, II y III de la NGAA en relación con el CCMMP (relacionadas con el punto a. de los TDR)
- 3: Enmiendas propuestas a las disposiciones sobre aditivos alimentarios de las normas del Comité del Codex sobre Frutas y Hortalizas Elaboradas (CCPFV) y los Cuadros I, II y III de la NGAA en relación con el CCPFV (relacionadas con los puntos c. y d. de los TDR)
- 4: Enmiendas propuestas a las disposiciones sobre aditivos alimentarios de las normas regionales del Codex y los Cuadros I, II y III de la NGAA en relación con las normas regionales (relacionadas con el punto e. de los TDR)
- 5: Desarrollo de notas del Cuadro III

DOCUMENTO EXPLICATIVO –**PREGUNTAS, OBSERVACIONES Y PROPUESTAS DE LA PRESIDENCIA PARA EL GTE PARA EL CCMMP, Y LAS CUESTIONES RELACIONADAS CON LA ARMONIZACIÓN DE LAS NORMAS REGIONALES PARA PRODUCTOS Y DEL CCPFV****Introducción y antecedentes**

En este documento se presentan cuestiones y preguntas que se desprenden del trabajo de armonización con arreglo a los TDR del GTE establecido, encargado de la armonización. También ofrece un enfoque propuesto por la presidencia para su examen por el GTP.

Antes de la CCFA43, la Federación Internacional de Lechería (FDI) realizó una labor técnica preliminar de armonización. Esa labor preliminar fue comprobada y validada por Australia (en calidad de anterior presidente del grupo de trabajo) para garantizar que las propuestas de armonización se habían realizado adecuadamente, de conformidad con los procedimientos de armonización, incluido el árbol de decisiones del CCFA y los principios de aplicación práctica¹.

Sin embargo, CXS 243-2003 y CXS 288-1976 resultaron ser particularmente complejas y el Comité decidió que su armonización debía considerarse más a fondo durante el GTE en la preparación para la CCFA54. En CXS 288-1976, en particular, había una aparente incompatibilidad entre las categorías de alimentos de la NGAA y los alimentos comprendidos en la norma para productos.

Muchas cuestiones relacionadas con estas normas fueron sometidas a debate y convenidas durante el GTE previo a la CCFA53² y, en general, no se repiten aquí. Fueron presentadas en CX/FA 23/53/6. La armonización de las normas se realizó teniendo en cuenta estas cuestiones. En este anexo se han incluido otras cuestiones o un debate ulterior sobre las cuestiones presentadas en CX/FA 23/53/6.

Además de los temas relacionados con las normas del CCMMP, a continuación se incluyen también algunos temas sobre las normas relacionadas con el CCPFV y las normas regionales para su debate.

En el anexo no se insertado el debate sobre temas relacionados con las notas del Cuadro III, porque figuran en el anexo 5.

La FIL ha examinado a fondo las notas propuestas para las normas del CCMMP y las ha utilizado como base para un análisis inicial de la armonización de las notas. El análisis inicial se presentó al GTE en respuesta a la 3.^a circular. En este informe del GTE se han incluido las revisiones de las notas propuestas anteriormente para CXS 243-2003 y CXS 288-1976 (anexo 2), ya que con respecto a estas normas parecen justificadas. Una revisión más amplia de la propuesta de la FIL puede ser de utilidad tanto para las revisiones prospectivas como retroactivas de las notas creadas a través de la armonización.

Cuestiones clave y preguntas que deben ser examinadas por el Comité***Cuestiones relacionadas con la Norma para leches fermentadas (CXS 243-2003)*****Cuestión 1 – Idoneidad específica de determinadas clases funcionales de aditivos del Cuadro III [NUEVO]**

Para explicar brevemente cómo se llevaron a cabo las enmiendas propuestas al Cuadro III para CXS 243-2003, hay dos fuentes de los aditivos del Cuadro III permitidos en CXS 243-2003. La primera es los que se indican específicamente en la norma en clases funcionales particulares. Estos se han armonizado según las prácticas anteriores. La segunda es mediante una referencia general que existe en la norma, a saber:

“El uso de los reguladores de la acidez, colorantes, emulsionantes, gases de envasado y conservantes enumerados en el Cuadro III de la Norma general para aditivos alimentarios (CXS 192-1995) es aceptable en las categorías de productos lácteos fermentados tal como se especifica en el cuadro anterior”

Por lo tanto, cada aditivo del Cuadro III, que tiene una o varias de estas cinco clases funcionales, está permitido de acuerdo con el cuadro de clases funcionales, y estas condiciones se han trasladado a las enmiendas al Cuadro III a continuación. Para mayor claridad, se muestran en **morado**.

Entre los ejemplos se encuentran:

¹ http://www.fao.org/fileadmin/user_upload/codexalimentarius/committee/docs/INF_CCFA_e_01.pdf

² [CX/FA 23/53/6](http://www.fao.org/fileadmin/user_upload/codexalimentarius/committee/docs/INF_CCFA_e_01.pdf)

N.º del SIN	Aditivo	Clase funcional	Año de adopción	Autorización específica en las siguientes normas para productos ¹
472a	Ésteres acéticos y de ácidos grasos de glicerol	Emulsionantes, secuestrantes, estabilizadores	1999	<u>CS 243-2003 (solo emulsionante o estabilizador)</u>
1422	Adipato de dialmidón acetilado	Emulsionantes, estabilizadores, espesantes	1999	<u>CS 243-2003</u>
263	Acetato de calcio	Regulador de la acidez, conservante, estabilizador	1999	<u>CS 243-2003 (regulador de la acidez o conservante; el uso como conservante está restringido a las leches fermentadas aromatizadas tratadas térmicamente después de la fermentación y bebidas a base de leche fermentada tratada térmicamente después de la fermentación)</u>

Para el SIN 472a, el uso de estabilizador se deriva de su inclusión en “Estabilizadores y espesantes” en el Cuadro de la Sección 4 de la norma para productos, mientras que el uso de emulsionante se basa en la referencia al hecho de que es un aditivo del Cuadro III con una clase funcional permitida por la referencia general al Cuadro III en la norma para productos.

Para el SIN 1422, el uso de estabilizadores o espesantes está respaldado por su inclusión en el Cuadro de la Sección 4, mientras que la función de emulsionante está respaldada por la referencia general al Cuadro III. Por lo tanto, como todas las clases funcionales están permitidas, no es necesaria ninguna restricción entre paréntesis sobre la clase funcional.

Para el SIN 263, tanto reguladores de la acidez como conservantes están permitidos a través de la referencia general al Cuadro de la norma para productos, mientras que la condición adicional sobre la función de conservante proviene de una nota en el cuadro de clases funcionales dentro de la norma para productos.

La FIL ha identificado un problema con respecto a este enfoque, que es el siguiente:

La FIL reconoce que, debido a la declaración en la parte inferior del cuadro de clases funcionales, (es decir, el uso de los reguladores de la acidez, colorantes, emulsionantes, gases de envasado y conservantes enumerados en el Cuadro III de la Norma general para aditivos alimentarios (CODEX STAN 192-1985) es aceptable en las categorías de productos lácteos fermentados tal como se especifica en el cuadro anterior), el GTE propone que las disposiciones sobre aditivos enumeradas en la norma con múltiples funciones puedan utilizarse para otras funciones distintas a las que se enumeran [en el Cuadro de la Sección 4 de la norma para productos].

Un ejemplo podrían ser las 39 disposiciones que figuran en la norma como estabilizadores y espesantes, que ahora también pueden utilizarse como emulsionantes.

La FIL cuestiona que esta fuera la intención de la norma cuando se redactó por primera vez. En cambio, sugiere que la intención fue que las disposiciones sobre aditivos enumeradas en la norma como estabilizantes y espesantes solo se utilizaran como estabilizantes y espesantes y no como emulsionantes, incluso aunque fueran aditivos del Cuadro III. Esto indicaría por qué bajo los encabezamientos de las clases funcionales específicas de la norma para productos solo figuren algunos aditivos del Cuadro III, mientras que otros no figuran en absoluto.

En cuanto a los aditivos del Cuadro III no enumerados, en consonancia con la declaración en la parte inferior del cuadro de clases funcionales, la FIL está de acuerdo en que esos otros aditivos del Cuadro III no enumerados con función de emulsionante puedan utilizarse como emulsionantes.

En consecuencia, la FIL recomienda que la función de emulsionante debe eliminarse según lo permitido, de aquellas disposiciones del Cuadro III enumeradas en la norma como estabilizantes y espesantes, es decir, eliminar el término “emulsionante” en azul.

Los resultados de los cambios en el Cuadro III siguiendo el consejo de la FIL serían:

N.º del SIN	Aditivo	Clase funcional	Año de adopción	Autorización específica en las siguientes normas para productos ¹
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472a	Ésteres acéticos y de ácidos grasos de glicerol	Emulsionantes, secuestrantes, estabilizadores	1999	CS 243-2003 (solo estabilizador)
1422	Adipato de dialmidón acetilado	Emulsionantes, estabilizadores, espesantes	1999	CS 243-2003 (solo estabilizador o espesante)
263	Acetato de calcio	Reguladores de la acidez, conservantes, estabilizadores	1999	CS 243-2003 (regulador de la acidez o conservante; el uso como conservante está restringido a las leches fermentadas aromatizadas tratadas térmicamente después de la fermentación y bebidas a base de leche fermentada tratada térmicamente después de la fermentación)

Cabe observar que la función de emulsionante se ha eliminado del SIN 472a porque el Cuadro de la Sección 4 solo lo incluye como estabilizador o espesante. Lo mismo se ha hecho para el SIN 1422, por lo tanto, se debe introducir una limitación de la clase funcional entre paréntesis. Las clases funcionales para el SIN 263 siguen siendo las mismas, porque no figura en el Cuadro de la Sección 4 de la norma para productos y, por lo tanto, solo está permitido a través de la referencia general al Cuadro III.

La resolución es una cuestión sobre la interpretación literal de la información en la norma frente a la afirmación de la FIL de que, a pesar de la referencia general al Cuadro III, para esos aditivos del Cuadro III solo deben permitirse las funciones especificadas en el Cuadro de la Sección 4 de la norma.

Propuesta (final) de la Presidencia: El informe (anexo 2) presenta las enmiendas propuestas al Cuadro III en consonancia con la interpretación literal de la norma para productos, como se ha indicado en todas las circulares; sin embargo, la propuesta presentada es restringir las clases funcionales del Cuadro III a los casos en que el aditivo del Cuadro III figure en el Cuadro de la Sección 4 de la norma para productos para una clase funcional específica. Esta propuesta sería más conservadora y evitaría ampliar el alcance previsto de los aditivos permitidos (es decir, un límite en las clases funcionales aplicables aprobadas para su uso), pero a la inversa puede crear restricciones imprevistas. La Presidencia pregunta si hay alguna objeción a la propuesta de la FIL antes de que se realicen cambios en las enmiendas propuestas al Cuadro III del Anexo 2.

Cuestión 2 – Asociaciones actualizadas entre productos aromatizados de la norma para productos y las CA 01.1.4 y 01.7 [NUEVO]

Durante las distribuciones, la armonización se ha realizado bajo el supuesto de que lo siguiente eran las relaciones entre las categorías de alimentos de la NGAA y la norma para productos, basado en las deliberaciones en el informe anterior del GTE encargado de la armonización (CX/FA 23/53/6, anexo 2, punto jj):

	Leches fermentadas y bebidas a base de leche fermentada		Leches fermentadas tratadas térmicamente después de la fermentación y bebidas a base de leche fermentada tratada térmicamente después de la fermentación	
	Naturales/simples	Aromatizadas	Naturales/simples	Aromatizadas
<u>Categoría de alimentos de la Norma general para aditivos alimentarios (CXS 192-1995)</u>	<u>01.2.1.1</u>	<u>01.1.4</u>	<u>01.2.1.2</u>	<u>01.7</u>

Sin embargo, esto parece incompleto ya que tanto la CA 01.1.4 como la 01.7 podían tener productos tratados térmicamente y no tratados térmicamente; por lo tanto, la distinción entre las dos no es el tratamiento térmico sino el tipo de producto: una bebida o un postre a base de productos lácteos. Tanto la CA 01.1.4 como la 01.7 podrían relacionarse con cualquiera de los grupos de productos aromatizados de la norma para productos.

Lo anterior está apoyado por los descriptores de la CA y el Anexo C de la NGAA, que indican:

- CA 01.1.4 - Leches fermentadas (bebidas a base de leche fermentada, aromatizadas, **tratadas térmicamente o no tratadas térmicamente**); y
- CA 01.7 - Leches fermentadas (aromatizadas, **tratadas térmicamente y no tratadas térmicamente**).

Propuesta (final) de la Presidencia: (1) revisar las categorías de alimentos que se asociaron con las categorías de productos en el cuadro de clases funcionales en CXS 243-2003, del modo siguiente:

	Leches fermentadas y bebidas a base de leche fermentada		Leches fermentadas tratadas térmicamente después de la fermentación y bebidas a base de leche fermentada tratada térmicamente después de la fermentación	
	Naturales/simples	Aromatizadas	Naturales/simples	Aromatizadas
<u>Categoría de alimentos de la Norma general para aditivos alimentarios (CXS 192-1995)</u>	<u>01.2.1.1</u>	<u>No tratadas térmicamente: 1.1.4 (bebidas a base de leches fermentadas); 01.7 (postres lácteos)</u>	<u>01.2.1.2</u>	<u>Tratadas térmicamente: 1.1.4 (bebidas a base de leches fermentadas); 01.7 (postres lácteos)</u>

(2) Afortunadamente, de acuerdo con CXS 243-2003, la única diferencia en la clase funcional es que los conservantes no están permitidos en los productos no tratados térmicamente; por lo tanto, un ajuste en las asociaciones de la CA no tendría un gran impacto en los cuadros de disposiciones distribuidos anteriormente. Por lo tanto, la segunda propuesta es ajustar las disposiciones afectadas para los conservantes permitidos por CXS 243-2003 (BENZOATOS, nisina y SORBATOS) para permitir su uso en ambas CA 01.1.4 y 01.7, si bien solo en los productos tratados térmicamente.

(3) Seguir revisando la referencia general a los Cuadros I y II de la NGAA en CXS 243-2003 del modo siguiente:

Propuesta anterior: "... el uso de los reguladores de la acidez, colorantes, emulsionantes, potenciadores del sabor, estabilizadores, edulcorantes y espesantes en la categoría de alimentos 01.1.4 (Bebidas lácteas líquidas aromatizadas) y los reguladores de la acidez, colorantes, emulsionantes, potenciadores del sabor, conservantes, estabilizadores, edulcorantes y espesantes en la categoría de alimentos 01.7 (Postres lácteos (por ejemplo, pudín, yogur aromatizado o con fruta)) de acuerdo con los Cuadros I y II de la Norma general para aditivos alimentarios (CXS 192-1995) es aceptable en los alimentos correspondientes a esta norma"

Nueva propuesta: "... el uso de los reguladores de la acidez, colorantes, emulsionantes, potenciadores del sabor, **conservantes**, estabilizadores, edulcorantes y espesantes en la categoría de alimentos 01.1.4 (Bebidas lácteas líquidas aromatizadas) y ~~reguladores de la acidez, colorantes, emulsionantes, potenciadores del sabor, conservantes, estabilizantes, edulcorantes y espesantes~~ en la categoría de alimentos 01.7 (Postres lácteos (por ejemplo, pudín, yogur aromatizado o con fruta)) de acuerdo con los Cuadros I y II de la Norma general para aditivos alimentarios (CXS 192-1995) es aceptable en los alimentos correspondientes a esta norma".

Cuestión 3 – Sobre la referencia a los aditivos del Cuadro III en el Anexo del Cuadro III de la NGAA [NUEVO]

NB: Lo siguiente es un resumen de lo que se hizo durante las distribuciones, pero debido a un nuevo análisis de las asociaciones entre las categorías de alimentos de la NGAA y las categorías de productos en CXS 243-2003 (véase la cuestión 2), se necesita un enfoque ligeramente revisado, tal como se analiza a continuación.

Enfoque anterior:

Australia proporcionó un claro resumen de los medios por los cuales se armonizaron los aditivos del Cuadro III para CXS 243-2003:

- El cuadro de clases funcionales y la nota siguiente han tenido prioridad sobre la nota vinculada a la categoría de alimentos 01.2 en el Anexo del Cuadro III de la NGAA.

- Es decir: “El uso de los reguladores de la acidez, colorantes, emulsionantes, gases de envasado y conservantes enumerados en el Cuadro III de la NGAA es aceptable en las categorías de productos lácteos fermentados tal como se especifica en [las clases funcionales] el cuadro anterior”.
- La entrada de la CA 01.2 en el Anexo al Cuadro III de la NGAA engloba las CA 01.2.1.1 y 01.2.1.2, por lo que esas disposiciones sobre aditivos alimentarios de las CA deben reflejarse en los Cuadros I y II, y no en el Cuadro III.
- La nota vinculada a la CA 1.2 no tiene prioridad sobre los requisitos de CXS 243-2003. Es decir; ‘El uso de los reguladores de la acidez, gases de envasado, estabilizadores y espesantes enumerados en el Cuadro III es aceptable en las leches fermentadas, tratadas térmicamente después de la fermentación, tal como se define en CXS 243-2003, que corresponden a la CA 01.2.1.2 “Leches fermentadas (naturales/simples), tratadas térmicamente después de la fermentación”’

El resumen en un cuadro de todo lo anterior es el siguiente:

Categoría de alimentos	CXS 243-2003 Clases funcionales del Cuadro III permitidas por la nota de la norma	Enfoque de armonización
01.1.4 (aromatizado, sin tratamiento térmico)	Regulador de la acidez (RA), colorante (C), emulsionante (E), gas de envasado (GE)	- Aditivos del Cuadro III con función de RA, C, E, GE permitidos para esos usos en todos los productos aromatizados (01.1.4 y 01.7). {- los conservantes <u>no</u> están permitidos en 01.1.4}
01.2.1.1 (naturales/simples, sin tratamiento térmico)	Ninguna	- No se añaden aditivos del CIII a los CI y II porque no se permite ninguna de las clases funcionales
01.2.1.2 (naturales/simples, sin tratamiento térmico)	RA, GE	- Solo se añaden al CI y II aditivos con función de RA, GE del CIII - Nota: estabilizadores y espesantes añadidos de acuerdo con el cuadro de aditivos en la Sección 4 de CXS243
01.7 (aromatizadas, con tratamiento térmico)	RA, C, E, GE, Conservante (Co)	- Aditivos del CIII con función de RA, C, E, GE permitidos para esos usos en todos los productos aromatizados (01.1.4 y 01.7). - Además, los aditivos del CIII con funciones de conservantes están permitidos específicamente en productos aromatizados, tratados térmicamente (CA 01.7).

Enfoque revisado y propuesta (final) de la Presidencia:

(1) Teniendo en cuenta las asociaciones propuestas entre las categorías de alimentos de la NGAA y CXS 243-2003 (véase la cuestión 2), el único cambio práctico sería permitir los aditivos alimentarios con una función de conservante en la CA 01.1.4, pero limitados a productos tratados térmicamente, igual que en la CA 01.7. En consecuencia, se han realizado los ajustes apropiados en las disposiciones para BENZOATOS (SIN 210-213), nisina (SIN 234) y SORBATOS (SIN 200, 202, 203). Véanse también las deliberaciones adicionales sobre estas propuestas en cuestiones diversas, punto iv., a continuación.

(2) De acuerdo con el enfoque de armonización que toma las referencias a las disposiciones sobre aditivos alimentarios permitidos en CXS 243-2003 como referencia normativa, se propone eliminar la nota del Cuadro III de la NGAA. Véanse las enmiendas propuestas al Anexo al Cuadro III (en el anexo 2), a continuación.

Cuestión 4 – Extractos de annato, base de bixina (SIN 160b(i)) en la CA 01.2.1

La Presidencia sospecha que la disposición para el SIN 160b(i) se ha añadido por error a la categoría de alimentos 01.2.1, "Leches fermentadas (naturales/simples)", ya que no es usual que en los productos naturales/simples se permitan colorantes; la presencia de las notas XS 33 y 210 son pertinentes para grasas y aceites, y sugiere que la disposición está fuera de lugar; además, hay una disposición idéntica añadida a la CA 02.1.2, pertinente para grasas y aceites; y por último, la NGAA indica que la disposición se adoptó en 2021, pero en REP21/FA no parece haber ninguna aprobación.

Propuesta de la Presidencia (2.ª circular): Salvo que se proporcione información en contrario, se propone que la disposición se ha añadido por error. Como esta disposición no se ve afectada por la armonización (es decir, CXS 243-2003 no permite colorantes en productos naturales/simples), se propone remitir el asunto al GTE de la NGAA para su corrección.

Observaciones a la 2.ª circular:

Australia, UE: lo apoyan

Durante la 3.ª circular no se recibieron observaciones

Propuesta (final) de la Presidencia: Se propone que la disposición para extractos de annato, base de bixina (SIN 160b(i)) en la CA 01.2.1 se remita al GTE de la NGAA para su revocación.

Cuestión 5 – Referencia general a los agentes gasificantes y gases de envasado en los Cuadros I y II de la NGAA, en CXS243-2003, para las categorías de alimentos 01.1.4 y 01.7.

En el apéndice 2 de la 2.ª circular, Nueva Zelanda propuso añadir una referencia a los agentes gasificantes y gases de envasado de los Cuadros I y II de la NGAA para las categorías de alimentos de productos aromatizados 01.1.4 y 01.7. Esta sugerencia está en consonancia con el cuadro de clases funcionales en CXS 243-2007, que reconoce que los agentes gasificantes y los gases de envasado están permitidos en los productos aromatizados.

Sin embargo, los únicos aditivos alimentarios pertinentes son dióxido de carbono, nitrógeno y óxido nitroso, que son todos aditivos del Cuadro III. Debido a que las categorías de alimentos permiten aditivos del Cuadro III, estos aditivos ya están justificados. Por lo tanto, el enfoque hasta ahora ha sido omitir la referencia a los agentes gasificantes y los gases de envasado en los Cuadros I y II porque no hay disposiciones sobre aditivos alimentarios pertinentes, por lo que no se han realizado cambios en la referencia general de la sección 4 de CXS 243-2003 para la tercera circular.

Propuesta de la Presidencia (3.ª circular): Solicitar la opinión de los Miembros sobre si se debe añadir una referencia a los agentes gasificantes y los gases de envasado a los Cuadros I y II para las categorías de alimentos 01.1.4 y 01.7, señalando que no habría ningún aditivo alimentario aplicable, o si la referencia general a los agentes gasificantes y los gases de envasado en el Cuadro III es suficiente.

No añadir ninguna referencia general a los Cuadros I y II para los agentes gasificantes y gases de envasado, dadas las razones mencionadas anteriormente.

Observaciones a la 3.ª circular:

Australia: no considera que sea necesaria ninguna nota o referencia adicional relacionada con los agentes gasificantes y los gases de envasado, ya que los pertinentes son los aditivos del Cuadro III y ya están reflejados (con la propuesta de la Presidencia destacada).

Nueva Zelanda: apoya que no se añadan estas clases funcionales a los Cuadros I y II para las CA 01.1.4 y 01.7.

FIL: Entiende que la sección a que se refiere Nueva Zelanda en la Sección 4 de la Norma para natas (cremas) fermentadas (CXS 243) enumera solo las funciones tecnológicas de aditivos del Cuadro I y II que están permitidas en los productos correspondientes a CXS 243.

Como la CA 01.1.4 y la CA 01.7 (no sus CA generales) NO figuran en el ANEXO del Cuadro III (y por lo tanto no es necesario incluir el SIN 290 dióxido de carbono, el SIN 941 nitrógeno, el SIN 942 óxido nitroso en los Cuadros I y II debido a la armonización), la FIL entiende que no hay necesidad de incluir en este párrafo agentes gasificantes o gases de envasado como funciones tecnológicas, ya que estas funciones solo se relacionan con los 3 aditivos como aditivos del Cuadro III y no como aditivos del Cuadro I y II.

Propuesta (final) de la Presidencia: Dado el apoyo de Australia, Nueva Zelanda y la FIL, se propone mantener la falta de una referencia general a los Cuadros I y II para los agentes gasificantes y gases de envasado para las categorías de alimentos 01.1.4 y 01.7.

Cuestiones diversas relacionadas con los cambios en las disposiciones sobre aditivos alimentarios en la NGAA (Anexo 2) entre la 3.ª circular y este informe del GTE

- i. Referencia general a la NGAA para CXS 243-2003: Tal como señaló Australia, el texto en la referencia general a la NGAA para CXS 243-2003, “Para leches fermentadas naturales/simples tratadas térmicamente después de la fermentación y bebidas a base de leche fermentada tratada térmicamente después de la fermentación, es aceptable el uso de todos los reguladores de la acidez y gases de envasado del Cuadro III, y algunos agentes gasificantes, estabilizadores y espesantes del Cuadro III en los alimentos correspondientes a esta norma” es inexacto ya que las CA 01.2.1.1 y 01.2.1.2 no permiten aditivos del Cuadro III. Por lo tanto, este texto se ha tachado y se ha añadido un nuevo texto específico para una referencia al Cuadro III para productos aromatizados. También debe tenerse en cuenta que entre las clases funcionales permitidas para los productos aromatizados no tratados térmicamente (CA 01.1.4) y los que están tratados térmicamente (CA 01.7) hay pequeñas diferencias.
- ii. ADIPATOS (ácido adípico, SIN 355) en la CA 01.2.1.2: Tailandia señaló correctamente que los reguladores de la acidez están permitidos en esta categoría de productos naturales/simples (a diferencia de la CA 01.2.1.1), por lo que XS243 no es apropiada y su uso se debe permitir a 1 500 mg/kg. La NGAA ya tiene una disposición apropiada en la CA 01.2.1.2, adoptada en 2016, que se aplicaría tanto a los alimentos normalizados como a los no normalizados y, por lo tanto, la propuesta final es que la disposición sustantiva no debe modificarse.
- iii. Aspartamo en la CA 01.1.4: se sugiere que la nota 405 es redundante con las notas F243 y Q243, por lo que la nota 405 debe eliminarse; la FIL lo apoya.
- iv. BENZOATOS (SIN 210-213) en la CA 01.1.4: Australia comentó que en los alimentos correspondientes a esta CA no se permiten conservantes. Sin embargo, con el entendimiento actualizado que los conservantes se utilizan en productos tratados térmicamente, que pueden estar presentes tanto en la CA 01.7 como en la 01.1.4, su uso debe permitirse (véase la cuestión 2, anterior). Sin embargo, como es una nueva disposición de la CA 01.1.4, se necesitaría una nueva nota que limite el uso a los productos normalizados aromatizados, tratados térmicamente. Por lo tanto, se ha redactado la nueva nota T243a (Solo para uso en los productos fermentados aromatizados, tratados térmicamente después de la fermentación, correspondientes a la Norma para leches fermentadas (CXS 243-2003)).

Sin embargo, la Presidencia no está de acuerdo con propuestas similares de Australia para nisina (SIN 234) y SORBATOS (SIN 200, 202, 203) en la CA 01.1.4, de añadir la nota XS243 en lugar de la nota 220 (solo para uso en productos aromatizados tratados térmicamente después de la fermentación). Esto se debe a que XS243 no es estrictamente exacta, ya que los aditivos se pueden utilizar en los productos tratados térmicamente correspondientes a CXS 243-2003. Además, la nota 220 aplica una restricción que ya tiene una limitación a los productos tratados térmicamente que es aplicable tanto a los productos normalizados como a los no normalizados. Por lo tanto, se mantienen las propuestas originales de la 3.^a circular.

- v. Cloruro de calcio (SIN 509) en la CA 01.2.1.2: Debido a que es una nueva disposición en esta CA, el cloruro de calcio necesita un tipo de nota “solo para uso en ...” en lugar de un tipo de nota “Excepto para uso en”. Por lo tanto, la nota H243 se ha cambiado por G243.
- vi. Caramelo II – Caramelo al sulfito (SIN 150b): La Federación de Rusia sugirió que la dosis máxima propuesta sea 500 mg/kg. Sin embargo, la norma solo permite 150 mg/kg en los productos aromatizados; por lo tanto, no es necesario hacer ningún ajuste en la disposición adoptada en 2023, que incluye la nota 400 (Para su uso en los productos correspondientes a la Norma para la leche fermentada (CODEX STAN 243- 2003) a 150 mg/kg). Sin embargo, para mayor coherencia en el uso de las notas, se propone cambiar la nota 400 por una nota del tipo “Excepto para...”.
- vii. Caramelo IV - caramelo al sulfito amónico (SIN 150d) en la CA 01.2.1: anteriormente se propuso eliminar la disposición (véase CX/FA 23/53/6) debido a la nota 12 “como resultado de la transferencia de sustancias aromatizantes, lo cual es inusual, particularmente en una categoría de alimentos de productos naturales/simples. La FIL mantiene el apoyo general y mantiene la propuesta de eliminación.
- viii. Azul de jagua (genipina-glicina) (SIN 183) en las CA 01.1.4 y 01.7: la Federación de Rusia comentó que la propuesta para el SIN 183 debe suspenderse. La Presidencia señala que esta propuesta es una propuesta en el trámite 2 del procedimiento de trámites y no se adoptará a través de la armonización, ni la armonización puede hacer ninguna recomendación que afecte al procedimiento de trámites. Sin embargo, como se indica en el anexo 2, si la propuesta se avanza en el procedimiento de trámites, entonces se sugiere incluir la nota XS243.
- ix. Licopeno, Blakeslea trispora (SIN 160d(iii)), licopeno, sintético (SIN 160d(ii)) y licopeno, tomate (SIN 160d(ii)) en las CA 01.1.4 y 01.7: Australia señaló correctamente que estos aditivos son aditivos del

Cuadro III y, por lo tanto, deben incluirse en el Cuadro III para estas categorías de alimentos, en lugar de en los Cuadros I y II. La inclusión en el Cuadro III está cubierta por la referencia general al Cuadro III, que permite colorantes en ambas CA. Se observa que ya se propuso que estos aditivos se incluyeran en el Cuadro III, por lo que solo es necesario eliminar las entradas de los Cuadros I y II.

- x. Ácido málico, DL- (SIN 296) en la CA 01.2.1.2: la 3.^a circular incluyó un cambio en las notas de XS243 por M243a porque tiene una función de regulador de la acidez, lo que permitiría su uso en esta categoría de alimentos, y por lo tanto XS243 no es apropiada. La FIL apoya este cambio.
- xi. Neotamo (SIN 961) y SACARINAS (SIN 954(i)-(iv)) en la CA 01.1.4: Nueva Zelandia expresó su preocupación en relación con la 2.^a circular sobre la duplicación entre las notas 406 (Para uso en los productos de energía reducida o productos sin azúcar añadido correspondientes a la Norma para la leche fermentada (CODEX STAN 243-2003) a 100 mg/kg) y la nota Q243 (Excepto para uso en los productos correspondientes a la Norma para las leches fermentadas (CXS243-2003): para uso en los productos lácteos y derivados de la leche de energía reducida o sin azúcar añadido). Sin embargo, la Presidencia propuso no cambiar las notas porque la nota Q243 reflejaba el contenido de la nota del cuadro de aditivos alimentarios, mientras que la nota 406 indicaba una dosis máxima alternativa en relación con los alimentos no normalizados. Sin embargo, la Federación de Rusia también manifestó su preocupación por el uso de ambas notas. Tras una reflexión adicional, la Presidencia propone crear una sola nota cambiando la nota 406 por un tipo de nota “Excepto para...”, e incluyendo el contenido de la nota según lo reflejado por la nota Q243. La nota 406 revisada debe decir: “Excepto para uso en los productos correspondientes a la Norma para la leche fermentada (CXS 243-2003): para su uso en productos lácteos y derivados de la leche con energía reducida o sin azúcar añadido a 100 mg/kg). En consecuencia, se propone omitir la nota Q243 para neotamo y sacarinas. La nota 406 solo es aplicable a las sacarinas en la CA 01.1.4, que tiene la misma dosis de uso que el neotamo, por lo que cambiar la nota 406 no afectará a otras disposiciones.

NB: Para la CA 01.7 es apropiada la nota Q243 en lugar de la nota 406 revisada, debido a que no existe una dosis máxima diferente para el neotamo y las sacarinas.

- xii. Carboximetilcelulosa sódica, hidrolizada enzimáticamente (goma de celulosa, hidrolizada enzimáticamente) (SIN 469) en la CA 01.2.1.1: No se ha realizado ningún cambio en respuesta a la observación de la Federación de Rusia de que apoya este uso en productos naturales/simples no tratados térmicamente. En esta categoría de alimentos está permitido el uso de estabilizadores y espesantes según la norma para productos, pero se limita a la recombinación y reconstitución, que se explica en la nota 235.
- xiii. Sucroésteres (SIN 473, 473a, 474) en la CA 01.7: En respuesta a las observaciones de Japón, la nota S243 se cambió por L243, porque S243 indicaba el uso exclusivo en los productos normalizados, lo cual no es el caso. La FIL apoyó el cambio.
- xiv. Polisacárido de semillas de tamarindo (SIN 437) en la CA 01.2.1.1. y 01.2.1.2: Si bien el SIN 37 aparece en la NGAA, no se añadió a CXS 243-2003, tal como aprobó la CCFA52 (véase REP21/FA, párrafo 130). De acuerdo con los cuadros de aditivos alimentarios de CXS 243-2003, las notas XS243 se propusieron originalmente; pero en base a esta nueva información, no se consideran apropiadas y, por lo tanto, no se han insertado en este informe. No es necesario hacer cambios en el listado del Cuadro III que se presentó en la 3.^a circular (nota: las clases funcionales para CXS243-2003 en el Cuadro III se han limitado a las funciones de estabilizador o espesante).
- xv. TARTRATOS (SIN 334, 335(ii), 337) en la CA 01.2.1.2: Tailandia señaló correctamente que los reguladores de la acidez están permitidos en esta categoría de productos naturales/simples (a diferencia de la CA 01.2.1.1), por lo que XS243 no es apropiada y se debe permitir su uso a 2 000 mg/kg. Sin embargo, la NGAA ya tiene una disposición apropiada en la CA 01.2.1.2, adoptada en 2016, que limita el uso a la función de regulador de la acidez (nota 230) y que se aplicaría tanto a los alimentos normalizados como a los no normalizados y, por lo tanto, la propuesta final es que la disposición sustantiva no debe modificarse.
- xvi. Nota M243: Australia expresó la preocupación de que la nota M243 podía leerse como que los reguladores de la acidez permitidos en los Cuadros I y II de la CA 01.2.1.1 y 01.2.1.2 son aplicables a las CA 01.1.4 y 01.7, cuando en esas últimas CA ya están reflejados por las disposiciones del Cuadro III. La intención no es aplicar doblemente las autorizaciones en las CA 01.2.1.1 y 01.2.1.2 a los productos aromatizados. En la CA 01.1.4, la nota M243 solo es aplicable a los TARTRATOS de dicha categoría, ya que los TARTRATOS no son aditivos del Cuadro III. Pese a que una posible solución podría ser separar las notas por productos naturales/simples y aromatizados, la Presidencia cree que la preocupación puede reducirse omitiendo simplemente cualquier referencia a los descriptores de los alimentos. Teniendo en cuenta la cuestión 3 anterior no es necesario distinguir el tratamiento térmico en la nota, ya que tanto la CA 01.1.4 como la CA 01.7 deben tener productos

aromatizados tratados térmicamente y no tratados térmicamente. Por lo tanto, se propone revisar la nota M243 del modo siguiente:

M243 anterior: Solo para uso en los productos correspondientes a la Norma para leches fermentadas (CXS 243-2003), como regulador de la acidez en leches fermentadas aromatizadas y bebidas aromatizadas a base de leches fermentadas que no son tratadas térmicamente después de la fermentación, y en leches naturales/simples y aromatizadas y bebidas a base de leches fermentadas que son tratadas térmicamente después de la fermentación.

M243 nueva: Solo para uso en los productos correspondientes a la Norma para leches fermentadas (CXS 243-2003) como regulador de la acidez.

Una revisión similar es apropiada para la disposición sobre tartratos en la CA 01.7 que requiere un tipo de nota "Excepto para uso en..." (véase el punto xv.).

- xvii. Nueva nota U243: Debido a la similitud de esta nota con la serie de notas M243, M243a y M243b, relacionadas con el uso restringido de aditivos como reguladores de la acidez, la nota U243 se cambió por M243c. Este cambio solo afecta a los TARTRATOS en la CA 01.7. Sin embargo, de conformidad con la cuestión 3 anterior, como en la CA 01.7 pueden figurar tanto productos aromatizados tratados térmicamente como no tratados térmicamente, no es necesario especificar el tipo de tratamiento térmico en la nota. Por lo tanto, el cambio propuesto es el siguiente:

U243 anterior: Excepto para uso en los productos correspondientes a la Norma para leches fermentadas (CXS 243-2003) como regulador de la acidez, solo en leches aromatizadas y bebidas a base de leches fermentadas, tratadas térmicamente después de la fermentación.

Nueva nota M243c: Excepto para uso en los productos correspondientes a la Norma para leches fermentadas (CXS 243-2003) como regulador de la acidez.

- xviii. Se hacen pequeños cambios de redacción en las enmiendas propuestas al Cuadro III, para indicar algunas restricciones de las clases funcionales en consonancia con las restricciones presentadas en el cuadro de clases funcionales de la norma para productos.
- xix. Australia cuestionó la inclusión de una dosis máxima de uso (300 mg/kg) para riboflavinas en el Cuadro III. Pese a que no es habitual que un aditivo del Cuadro III tenga una DM, no es inusual cuando es en relación con las normas del Codex. La propuesta actual es mantener la referencia a una dosis máxima de uso.
- xx. Pueden darse otros cambios en el Cuadro III, a la espera de la resolución de la cuestión 1 anterior, durante el grupo de trabajo presencial.
- xxi. Sección 2 del Cuadro III: Australia ha señalado correctamente que el procedimiento de armonización ha considerado que las CA 01.2.1.1 y 01.2.1.2 están ambas en el Anexo al Cuadro III (véase también la cuestión 3, anterior), y por consiguiente no necesitan listados en la Sección 2 del Cuadro III. Las entradas para las CA 01.2.1.1 y 01.2.1.2 en la Sección 2 del Cuadro III han sido suprimidas.
- xxii. El número de la nota 170 "Excepto los productos que corresponden a la Norma para leches fermentadas (CODEX STAN 243-2003)" debe cambiarse por XS243, según la decisión anterior de sustituir las notas de exclusión vigentes por notas XS. No es necesario hacer ningún cambio en el texto de la nota.
- xxiii. La FIL ha preparado una serie de notas propuestas basadas en un análisis presentado. En general, la Presidencia considera que esos cambios son razonables y ha incorporado la mayoría de las modificaciones propuestas en las notas del anexo 2 de este documento. Se han realizado algunas pequeñas modificaciones por consistencia en la puntuación. Además, esas revisiones de las notas han dado lugar a pequeños cambios en otras notas (véanse los puntos xxiv. y xxv. siguientes).
- xxiv. Revisiones a las notas existentes 355, 400, 402 y 406: Cada una de estas notas se utiliza para describir una condición alternativa que es aplicable a los productos correspondientes a CXS 243-2003, relativa a las disposiciones sustantivas en las respectivas categorías de alimentos de la NGAA. Por consiguiente, en consonancia con el Análisis de las notas de la FIL, la estructura de estas notas es mejor utilizando "Excepto para en ..." en lugar de "Para uso en...". Un examen de las notas existentes no revela ningún conflicto con las disposiciones actuales de la NGAA si se hiciera tal cambio. Por lo tanto, cada una de esas notas en el anexo 2 ha sido revisada en consonancia.
- En consecuencia, la nota 402 (revisada) "Excepto para uso en los productos correspondientes a la Norma para la leche fermentada (CXS 243-2003) a 100 mg/kg" es ahora igual a la nueva nota C243 de distribuciones anteriores. Por lo tanto, todos los casos de la nota C243 han sido sustituidos por la nota 402 (revisada).

- xxv. Cambios de redacción en las notas 145, 235 y 540: Se han hecho pequeños cambios de redacción en esas notas en el anexo 2, manteniendo la sintaxis de la estructura de las notas propuestas de la FIL y/o el formato de la nota actualizada.

Cuestiones relacionadas con la Norma para las natas (cremas) y las cremas (natas) preparadas (CXS 288-1976)

Cuestión 6 – Nombres y descriptores de la CA 01.4 y sus subcategorías (CXS 288-1976)

[véanse también las cuestiones 10, 11 y 23 en el anexo 3 de CX/FA 23/53/6]

Entre los nombres y descriptores de la categoría de alimentos (CA) 01.4 y sus subcategorías en el Anexo B de la NGAA hay grandes discrepancias con respecto a las referencias a las normas para productos asociadas, en el Anexo C de la NGAA. Las deliberaciones sobre esta cuestión pueden encontrarse en CX/FA 23/53/6 (págs. 18-20). Sin embargo, dada la diversidad de la información que se debate a continuación, la Presidencia propone a continuación dos opciones, para su consideración. La opción 1 es un enfoque integral para conciliar las diversas discrepancias, para examen por el GTE. Se destaca que esta propuesta podría considerarse fuera del mandato del grupo de trabajo sobre armonización y puede ser más apropiada como nuevo trabajo para el Comité. La opción 2 incluye suposiciones que deben hacerse únicamente con fines de armonización y en este momento no intenta abordar ninguna inconsistencia.

Hay que tener en cuenta que durante esta 1.^a circular no se presentarán otras cuestiones para la armonización de CXS 288-1976, ya que cualquier reorganización puede tener una gran repercusión en las demás propuestas. La resolución de cuestiones adicionales se abordará una vez que se resuelva esta cuestión principal, junto con las revisiones propuestas de la disposiciones sobre aditivos alimentarios.

(a) Anexo B de la NGAA:

Los nombres y descriptores actuales de la CA son los siguientes (NB: la CA 01.4.4 se ha suprimido de las deliberaciones):

- 01.4 Nata (crema) (natural/simple) y productos análogos:

La nata (crema) es un producto lácteo líquido, con un contenido relativamente alto de grasa en comparación con la leche. Incluye todos los productos líquidos, semilíquidos y semisólidos naturales /simples de nata (crema) y productos análogos a la nata (crema). Los productos de nata (crema) aromatizados figuran en 01.1.4 (bebidas) y 01.7 (postres).

- 01.4.1 Nata (crema) pasteurizada (natural/simple):

Nata (crema) sometida a pasteurización mediante un tratamiento térmico adecuado u obtenida de leche pasteurizada. Comprende natas (cremas) y seminatas (semicremas) de leche.

- 01.4.2 Natas (cremas) esterilizadas y UHT, natas (cremas) para batir o batidas y natas (cremas) de contenido de grasa reducido (naturales / simples):

Comprende todo tipo de natas (cremas), independientemente del contenido de grasa, que se han sometido a tratamiento térmico a temperatura más elevada que la de pasteurización. Comprende también las natas (cremas) pasteurizadas con un contenido de grasa reducido, así como todos los tipos de natas (cremas) para batir o batidas. Las natas (cremas) esterilizadas son las que se han sometido a un tratamiento térmico adecuado dentro del recipiente en el que se presentan al consumidor. Las natas (cremas) tratadas a temperaturas ultraelevadas (UHT) o las natas (cremas) ultrapasteurizadas son las que se han sometido de modo continuo a un tratamiento térmico adecuado (UHT o ultrapasteurización) y envasado en condiciones asépticas. La nata (crema) puede envasarse también a presión (nata batida). Comprende las natas (cremas) para batir, las natas (cremas) espesas, las natas (cremas) batidas pasteurizadas y las decoraciones y rellenos a base de leche análogos a la nata (crema) batida.

La subcategoría 01.4.4 (productos análogos a la nata (crema)) incluye las natas (cremas) o decoraciones con sustitución total o parcial de la grasa de leche por otras grasas.

- 01.4.3 Nata (crema) cuajada (natural / simple):

Crema espesa, viscosa formada por la acción de enzimas coagulantes de la leche. Comprende la nata (crema) ácida (nata (crema) sometida a fermentación del ácido láctico obtenida como se describe para el suero de mantequilla (01.1.3)).

(b) Anexo C de la NGAA:

N.º de norma	Título de la norma del Codex	N.º de cat. de alimentos
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288-1976	Natas (cremas) y las natas (cremas) preparadas (nata (crema) fermentada, nata (crema) acidificada)	01.4.3
288-1976	Natas (cremas) y las natas (cremas) preparadas (nata (crema) reconstituida, nata (crema) recombinada, nata (crema) líquida preenvasada)	01.4.1
288-1976	Natas (cremas) y las natas (cremas) preparadas (nata (crema) para batir, nata (crema) envasada bajo presión, nata (crema) batida)	01.4.2

(c) Tipos de nata (crema) descritos en la sección 2 de CXS 288-1976:

- 2.1 Nata (crema) es el producto lácteo fluido comparativamente rico en grasas, en forma de una emulsión de grasa en leche desnatada (descremada), que es obtenida por la separación física de la leche.
- 2.2 Nata (crema) reconstituida es la nata (crema) que se obtiene por reconstitución de los productos lácteos con o sin adición de agua potable y con las mismas características del producto final que el producto que se describe en la Sección 2.1.
- 2.3 Nata (crema) recombinada es la nata (crema) que se obtiene por recombinación de los productos lácteos con o sin adición de agua potable y con las mismas características del producto final que el producto que se describe en la Sección 2.1.
- 2.4 Natas (cremas) preparadas son los productos lácteos que se obtienen sometiendo la nata (crema), nata (crema) reconstituida y/o nata (crema) recombinada a tratamientos y procesos adecuados para obtener las propiedades características que se especifican debajo.
- 2.4.1 La nata (crema) líquida preenvasada es el producto lácteo fluido que se obtiene preparando y envasando nata (crema), nata (crema) reconstituida y/o nata (crema) recombinada para consumo directo y/o para uso directo como tal.
- 2.4.2 La nata (crema) para montar o batir es la nata (crema) fluida, nata (crema) reconstituida y/o recombinada destinada para ser montada o batida. Cuando el propósito de la nata (crema) sea para uso del consumidor final, la nata (crema) deberá haber sido preparada de manera que facilite el proceso de montado o batido.
- 2.4.3 La nata (crema) envasada a presión es la nata (crema) fluida, nata (crema) reconstituida y/o nata (crema) recombinada que es envasada con un gas impelente en un envase de presión de propulsión y que se convierte en nata (crema) montada o batida cuando se retira del envase.
- 2.4.4 Nata (crema) montada o batida es la nata (crema) fluida, reconstituida y/o recombinada a la cual se incorporó aire o gas inerte sin invertir la emulsión de grasa en leche desnatada (descremada).
- 2.4.5 La nata (crema) fermentada es el producto lácteo que se obtiene por fermentación de la nata (crema), nata (crema) reconstituida o nata (crema) recombinada por la acción de microorganismos adecuados, lo cual resulta en una reducción del pH con o sin coagulación.
- Cuando se realizan indicaciones sobre el contenido de un(os) microorganismo(s) específico(s), directa o indirectamente, en la etiqueta o de otro modo indicado en las declaraciones de contenido relacionadas con la venta, estos estarán presentes, serán vivos, activos y abundantes en el producto hasta la fecha de durabilidad mínima. Si el producto es tratado térmicamente luego de la fermentación, el requisito de los microorganismos vivos no es aplicable.
- 2.4.6 Nata (crema) acidificada es el producto lácteo que se obtiene por acidificación de la nata (crema), nata (crema) reconstituida y/o nata (crema) recombinada por la acción de ácidos y/o reguladores de la acidez para obtener una disminución del pH con o sin coagulación.

Debe observarse que la tabla de clases funcionales aceptables de aditivos alimentarios, que figura en la sección 4 de CXS 288-1976, es relativa a los subtipos de productos descritos en las secciones 2.4.1 a 2.4.6.

Análisis tal como se presenta en la 1.^a circular:

En las figuras 1 y 2 a continuación hay una representación visual del desglose del producto y los aditivos justificados correspondientes a CXS 288-1976.

Figura 1 – descripción del producto en CXS 288-1976

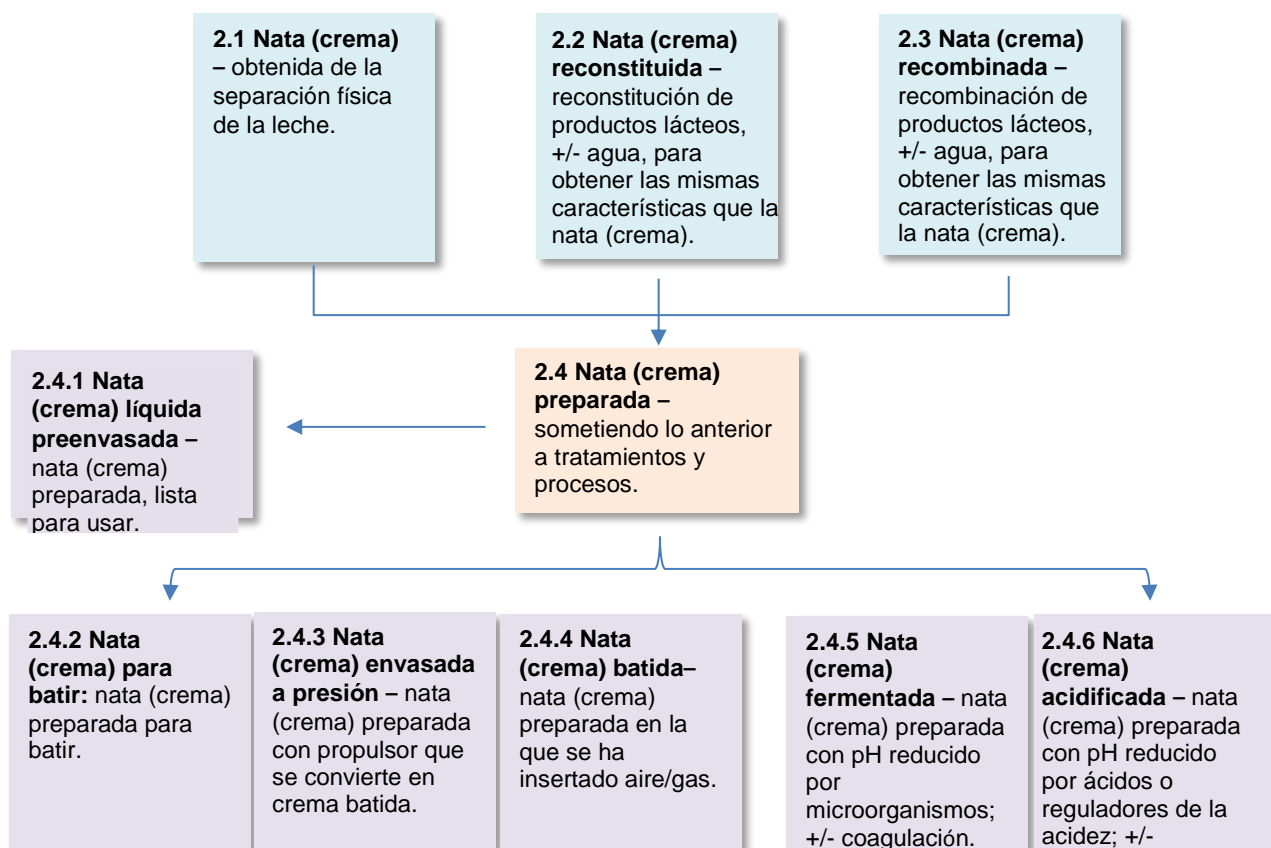


Figura 2 - clases funcionales justificadas por tipo de producto.

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

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

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

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

Product category = categoría de productos; additive functional class = clase funcional del aditivo; Stabilizers = estabilizadores; acidity regulators = reguladores de la acidez; thickeners and emulsifiers = espesantes y emulsionantes; packing gases and propellants = gases de envasado y propulsores

Prepackaged liquid cream = nata (crema) líquida preenvasada; whipping cream = nata (crema) para batir; cream packed under pressure = nata (crema) envasada bajo presión; whipped cream = nata (crema) batida; fermented cream = nata (crema) fermentada; acidified cream = nata (crema) acidificada

(a) Estos aditivos pueden utilizarse cuando sea necesario para garantizar la estabilidad del producto y la integridad de la emulsión, teniendo en cuenta el contenido de grasa y la durabilidad del producto. Con respecto a la durabilidad, debe prestarse atención especial al nivel de tratamiento térmico aplicado ya que en algunos productos mínimamente pasteurizados no es necesario utilizar determinados aditivos.

X El uso de aditivos que pertenecen a la clase está justificado tecnológicamente.

- El uso de aditivos que pertenecen a la clase no está justificado tecnológicamente.

Los descriptores existentes del Anexo C para la CA 01.4.1 sugieren que tenía por objeto proporcionar una categoría de tipos “general”, para reflejar productos iniciales (nata (crema), nata (crema) recombinada y nata (crema) reconstituida) y productos intermedios (natas (cremas) preparadas y natas (cremas) preparadas envasadas listas para usar). Sin embargo, esto no se refleja en el anexo B de la NGAA, donde la CA 01.4.1 se describe como una nata (crema) pasteurizada lista para usar (mínimamente elaborada) y, por lo tanto, refleja solo una fracción de los productos iniciales e intermedios. La revisión de la CA 01.4.1 para que sea una categoría general para todas las natas (cremas) preparadas y hacer que la nata (crema) pasteurizada lista para usar sea una de las subcategorías (es decir, la CA 01.4.1.1) se ajustaría más consistentemente a la norma CXS 288-1976. Además, colocar (y revisar el descriptor de) la CA 01.4.1 como categoría general resolvería el dilema sobre qué subcategoría de las natas (cremas) recombinadas y reconstituidas de la NGAA descritas en la norma colocar, ya que también serían parte de la categoría general de la NGAA y, por lo tanto, aplicables a todas las subcategorías. Lo anterior requiere que otros productos posteriores (por ejemplo, natas (cremas) pasteurizadas; natas (cremas) batidas) se ajustaran también a una subcategoría de cuarto nivel.

También se observa que CXS 288-1976 no identifica clases funcionales de aditivos justificadas en productos iniciales (por ejemplo, nata (crema), nata (crema) reconstituida o nata (crema) recombinada) y, en cambio, se limita a identificar las clases funcionales justificadas en productos intermedios (natas (cremas) preparadas) y otros productos posteriores. Por lo tanto, tal categoría general no necesitaría estar llena de aditivos alimentarios para adaptarse a CXS 288-1976. Por extensión, pese al cambio propuesto en el orden de la CA, puede ser posible reorganizar las categorías con muy pocas enmiendas a las disposiciones actuales sobre aditivos alimentarios.

Como alternativa, si no se desea reorganizar las categorías de alimentos de la NGAA, se puede suponer que los únicos productos normalizados idóneos en la CA 01.4.1 serían los que figuran en la sección 2.4.1 de CXS 288-1976 (natas (cremas) preparadas envasadas), pero más específicamente, las natas (cremas) preparadas envasadas pasteurizadas. En este sentido, la Federación Internacional de Lechería (FIL) explicó anteriormente que en la nata (crema) pasteurizada natural/simple elaborada a partir de leche obtenida por separación física, ya sea nata (crema) reconstituida o recombinada, o no, los aditivos no están justificados). Esto está respaldado por la mayoría de los aditivos actuales en la CA 01.4.1 (Nata (crema) pasteurizada (natural/simple)), que se asocian con la nota 236 (“Excluidos los productos correspondientes a la Norma para cremas (natas) y natas (cremas) preparadas (nata (crema) reconstituida, nata (crema) recombinada, nata (crema) líquida preenvasada) (CODEX STAN 288-1976)”). Por lo tanto, si las categorías de alimentos no se reorganizan, parece conveniente no hacer cambios en la nata (crema) pasteurizada (natural/simple) durante el trabajo de armonización.

Observaciones a la 1.^a circular:

FIL: la opinión de la FIL es que el texto resaltado es incorrecto. Sí, la opinión de la FIL ha sido siempre que en la nata (crema) pasteurizada natural/simple de leche obtenida por separación física no están justificados los aditivos.

Sin embargo, CXS 243 tiene un nivel mínimo de 10% de grasa para la nata (crema) que generalmente podría considerarse como nata (crema) de bajo contenido de grasa o nata (crema) semigrasa, etc. y a tales niveles el uso de aditivos PUEDE ser necesario.

Además, el mismo producto elaborado mediante el mismo proceso, pero a partir de natas (cremas) reconstituidas o recombinadas, también PUEDE precisar aditivos.

Si bien la FIL no puede encontrar ningún historial documentado sobre por qué tantas disposiciones sobre aditivos de la CA 01.4.1 tienen la nota 236 y por qué tan pocas tienen la misma nota 236 en la CA 01.4.2, la opinión de la FIL es (después de muchos debates) que la razón es porque algunas natas (cremas) “naturales/simples” reconstituidas o recombinadas “naturales/simples” necesitan aditivos para la estabilización (como se permite en la nota (a)) – de ahí que se permita en unas pocas disposiciones en la CA 01.4.1.

La observación de la FIL también aborda la preocupación anterior de Japón (véase la cuestión 23 de CX/FA 23/53/6) sobre la presencia de la nota 236 en la nata (crema) pasteurizada (natural/simple) a pesar de ser un producto que figura en la sección 2.4.1 de CXS 288-1976 para el que se permiten reguladores de la acidez, estabilizadores, espesantes y emulsionantes. Si bien la nata (crema) pasteurizada (natural/simple) está sujeta a la sección 2.4.1, se supone que las natas (cremas) preparadas en las que los aditivos se permiten ampliamente se encuentran en las natas (cremas) preparadas correspondientes a la CA 01.4.2 (véase el párrafo siguiente).

La CA 01.4.2 refleja la nata (crema) para batir, la nata (crema) envasada a presión destinada a convertirse en nata (crema) batida y la nata (crema) batida (secciones 2.4.2, 2.4.3 y 2.4.4 de CXS 288-1976, respectivamente), así como cualquier otra nata (crema) preparada sometida a un tratamiento térmico superior al requerido para la pasteurización, y/o que se ha reducido el contenido de grasa. Estas últimas natas (cremas) preparadas están sujetas a la sección 2.4.1 de CXS 288-1976. Las últimas natas (cremas) preparadas tampoco se reflejan en el descriptor de la CA 01.4.2 en el Anexo C de la NGAA. Aunque esta CA puede beneficiarse de la separación del tipo de producto (es decir, separar las natas (cremas) batidas y para batir de las natas (cremas) UHT y esterilizadas), en aras de la armonización, los alimentos descritos por el descriptor de la CA son relativamente claros y no es necesario ningún cambio. En cambio, solo se necesita una enmienda a la descripción de la CA 01.4.2 en el Anexo C de la NGAA, para incluir los tipos de productos que faltan.

De modo alternativo, si se decide que la NGAA no debe reorganizarse, se propone que se haga la misma enmienda al descriptor en el Anexo C de la NGAA.

Con respecto a la sección 2.4.1 de CXS 288-1976, su descripción (“La nata (crema) líquida preenvasada es el producto lácteo fluido que se obtiene preparando y envasando nata (crema), nata (crema) reconstituida y/o nata (crema) recombinada para consumo directo y/o para uso directo como tal”) presenta cierta confusión sobre las jerarquías de los productos de la Norma. Por un lado, la frase “para consumo directo y/o uso directo como tal” podría interpretarse en el sentido de que los productos son natas (cremas) preparadas que los consumidores no tratan más y están listas para su uso. En este caso, presentar estos alimentos como subcategorías de “Natas (cremas) preparadas (naturales/simples)”, como es el caso actual, es razonable y consistente con las propuestas anteriores. Por otro lado, específicamente la calificación “y/o para uso directo como tal”, podría implicar que estas natas (cremas) se procesan adicionalmente para preparar otras natas (cremas), como natas (cremas) batidas, natas (cremas) fermentadas y acidificadas. Si esta última interpretación es correcta, las natas (cremas) incluidas en la sección 2.4.1 podrían entenderse como precursoras de alimentos sujetos a las secciones 2.4.2 a 2.4.6. Si se sigue esta última interpretación, entonces podría sugerir que las natas (cremas) preparadas preenvasadas (naturales/simples) (sección 2.4.1) debían ser las generales de las demás natas (cremas) en la NGAA. Esto plantea una serie de retos con respecto a la reorganización de la NGAA, en particular con respecto a determinar qué aditivos actuales pertenecen a qué CA. Por coherencia con la reestructuración propuesta de la NGAA, la Presidencia propone que la descripción de la CA 2.4.1 se revise ligeramente (véanse las opciones, a continuación) para que quede claro que las natas (cremas) preparadas preenvasadas no tienen como fin ser precursoras de los demás productos derivados de natas (cremas) preparadas.

Observaciones a la 1.^a circular:

FIL: la FIL es de la opinión que la clasificación de los diversos productos en CXS 288 es clara en el sentido de que si la intención fuera que la sección 2.4.1 fuera la categoría “general”, entonces las secciones 2.4.2 y 2.4.3 se habrían etiquetado como 2.4.1.1 y 2.4.1.2 respectivamente. Además, el término “para consumo directo y/o para uso directo como tal” se incluyó para cubrir tanto el consumo directo, es decir, el consumo por sí mismo, como aquellas situaciones en las que la nata (crema) podría utilizarse como ingrediente en otro proceso, por ejemplo, la inclusión en un producto de panadería.

La CA 01.4.3 (nata (crema) cuajada (natural/simple)) es especialmente compleja, ya que hay una serie de inconsistencias. En primer lugar, la primera frase del descriptor señala que se trata de un producto formado por la acción de las enzimas coagulantes de la leche. Esto es exacto y la nata (crema) cuajada se forma generalmente calentando la nata (crema) (similar a la pasteurización) y secando lentamente el producto a medida que se coagula. Es independiente de acidificantes o microorganismos fermentadores. Parecería que la nata (crema) cuajada (natural/simple) es un derivado de la nata (crema) preparada y podría verse de manera similar a la nata (crema) pasteurizada. Para respaldar más esta posición, se observa que los descriptores de los tipos de productos en CXS 288-1976 no representan fácilmente un producto lácteo preparado no líquido, como la nata (crema) cuajada, y por lo tanto la nata (crema) cuajada puede quedar fuera del alcance de la norma. Como máximo, la nata (crema) cuajada debe contener solo los aditivos que están permitidos para el material de origen de la nata (crema) natural/simple.

Observaciones a la 1.^a circular:

FIL: sugiere que la primera oración del descriptor de la CA 01.4.3 que señala que (la nata (crema) cuajada) es un producto formado por la acción de las enzimas coagulantes de la leche es de hecho incorrecta. La FIL sugeriría que en este producto es el ácido láctico producido durante la fermentación, o los ácidos añadidos para acidificar la nata (crema), lo que produce el espesamiento, la viscosidad y cualquier coagulación que pueda ocurrir, que sería la coagulación ácida y no la coagulación enzimática.

La FIL propuso además los siguientes cambios en la CA 01.4.3, con el fin de minimizar el número de cambios en la NGAA (en contraste con la propuesta anterior para las CA 01.4.1.3 y 01.4.1.4, en la opción 1, a continuación:

01.4.3 Nata (crema) cuajada (natural / simple):

~~Nata (crema) espesa, viscosa formada por la acción de enzimas coagulantes de la leche~~ **por la fermentación y acidificación de la nata (crema), por tanto reduciendo el pH mediante la fermentación con microorganismos apropiados y/o por el uso de reguladores de la acidez apropiados, con o sin coagulación, y con o sin el uso de enzimas coagulantes de la leche.** ~~Comprende la nata (crema) ácida (crema sometida a fermentación del ácido láctico obtenida como se describe para el suero de mantequilla (01.1.3)).~~

La segunda frase del descriptor en el Anexo B señala que la CA incluye la nata (crema) agria preparada a partir de la fermentación de ácido láctico. Como se describe en CXS 288-1976, la nata (crema) acidificada o fermentada se puede preparar con o sin coagulación, por lo que está claro que una parte de los productos no coagulados no están representados en esta CA. Además, el descriptor no reconoce la nata (crema) agria acidificada como un tipo de producto aceptable. Esto contrasta con el descriptor de la CA 01.4.3 en el Anexo C de la NGAA, que indica que tanto las natas (cremas) fermentadas como las acidificadas están incluidas en la CA.

En la opción 1 se propone que la categoría de alimentos se separe haciendo que la nata (crema) cuajada (un derivado de la nata (crema) preparada) sea su propia categoría de alimentos, a la vez que se crea una nueva categoría de alimentos para la nata (crema) fermentada y acidificada. Debido a que queda fuera de la capacidad del grupo de trabajo determinar qué aditivos alimentarios sustantivos en la CA 01.4.3 está justificado utilizar en la nata (crema) cuajada frente a las natas (cremas) acidificadas o fermentadas, se propone que las disposiciones actuales se dupliquen en cada una de las categorías, y podrían actualizarse como un proyecto futuro del GT de la NGAA. A los efectos de la armonización, CXS 288-1976 solo podría ser relevante para la nueva CA para las natas (cremas) acidificadas y fermentadas.

En la opción 2, se propone suponer que las natas (cremas) acidificadas y las natas (cremas) no coaguladas también se reflejan en esta CA. En consecuencia, la CA 01.4.3 se beneficiaría todavía de una ampliación del descriptor de la CA para reconocer su inclusión. Esta solución no es ideal y sostiene en gran medida el caso de que una revisión de las CA de la NGAA es pertinente (es decir, la opción 1).

Opciones a considerar:

Opción 1 – Reestructuración de las CA y descriptores de la NGAA

(a) Cambios propuestos en el Anexo B de la NGAA y cambios en las disposiciones sobre aditivos alimentarios:

Se proponen los cambios siguientes:

- 01.4 Nata (crema) (natural/simple) y productos análogos:

Descriptor: La nata (crema) es un producto lácteo líquido, con un contenido relativamente alto de grasa en comparación con la leche. Comprende **nata (crema) reconstituida y nata (crema) recombinada (obtenida por reconstitución o recombinación, respectivamente, de productos lácteos con o sin adición de agua potable y con las mismas características que la nata (crema)), así como** todos los productos líquidos, semilíquidos y semisólidos naturales/simples de nata (crema) y productos análogos a la nata (crema). Los productos de nata (crema) aromatizados figuran en 01.1.4 (bebidas) y 01.7 (postres).

Redacción del *Anexo del Cuadro III en la NGAA en línea*: Mantener la redacción actual: “Una o más subcategorías de esta categoría se enumeran en el Anexo del Cuadro III. A menos que se indique específicamente a continuación, las disposiciones sobre aditivos alimentarios implícitas en el Cuadro III no son aplicables automáticamente a esta categoría.”

Disposiciones sobre aditivos alimentarios: en estos momentos no hay cambios. Si hay aditivos para utilizar específicamente en la preparación de nata (crema) reconstituida o recombinada, puede valer la pena realizar un análisis como un nuevo proyecto de trabajo.

Observaciones a la 1.^a circular:

Australia: Pregunta cuál es el origen de la redacción del “Anexo del Cuadro III”.

- Respuesta de la Presidencia: El presidente se disculpa por la confusión de que no se explicara que es parte de la redacción de las descripciones de las categorías de alimentos en la versión en línea de la NGAA, y también se consideraron los cambios necesarios en esta redacción en caso de que se reorganizara la NGAA.

FIL: Las revisiones al descriptor son similares a lo que propuso la FIL anteriormente, sin la descripción de cómo se llevan a cabo los procesos de reconstitución y recombinación como se describe entre paréntesis. Una de las razones para no incluir el texto entre corchetes fue que los cambios propuestos se mantuvieran lo más simples posible, más de redacción que nada. La FIL sugeriría que se elimine el texto entre corchetes como se indica.

- **01.4.1 Natas (cremas) preparadas (naturales/simples)**

Descriptor: Los productos lácteos que se obtienen sometiendo la nata (crema), nata (crema) reconstituida y/o nata (crema) recombinada a procesos adecuados para obtener las propiedades características.

Redacción del *Anexo del Cuadro III en la NGAA en línea*: Repetir la redacción de la CA 01.4 “**Una o más subcategorías de esta categoría se enumeran en el Anexo del Cuadro III. A menos que se indique específicamente a continuación, las disposiciones sobre aditivos alimentarios implícitas en el Cuadro III no son aplicables automáticamente a esta categoría.**”

Disposiciones sobre aditivos alimentarios: ninguna

- 01.4.1.1 Nata (crema) pasteurizada (natural/simple):

Descriptor: Nata (crema) sometida a pasteurización mediante un tratamiento térmico adecuado u obtenida de leche pasteurizada. Comprende natas (cremas) y seminatas (semicremas) de leche.

Redacción del *Anexo del Cuadro III en la NGAA en línea*: Mantener la redacción actual de la CA existente 01.4.1 “Esta categoría de alimentos se indica en el Anexo del Cuadro III. A menos que se indique específicamente a continuación, las disposiciones sobre aditivos alimentarios implícitas en el Cuadro III no son aplicables automáticamente a esta categoría.”

Disposiciones sobre aditivos alimentarios: no hay cambios en las disposiciones sustantivas como resultado de la reorganización o como resultado de la armonización de CXS 288-1976.

- 01.4.2.1.2 Natas (cremas) esterilizadas y UHT, natas (cremas) para batir o batidas y natas (cremas) de contenido de grasa reducido (naturales / simples):

Descriptor: Comprende todo tipo de natas (cremas), independientemente del contenido de grasa, que se han sometido a tratamiento térmico a temperatura más elevada que la de pasteurización. Comprende también las natas (cremas) pasteurizadas con un contenido de grasa reducido, así como todos los tipos de natas (cremas) para batir o batidas. Las natas (cremas) esterilizadas son las que se han sometido a un tratamiento térmico adecuado dentro del recipiente en el que se presentan al consumidor. Las natas (cremas) tratadas a temperaturas ultraelevadas (UHT) o las natas (cremas) ultrapasteurizadas son las que se han sometido de modo continuo a un tratamiento térmico adecuado (UHT o ultrapasteurización) y envasado en condiciones asépticas. La nata (crema) puede envasarse también a presión (nata batida). Comprende las natas (cremas) para batir, las natas (cremas) espesas, las natas (cremas) batidas pasteurizadas y las decoraciones y rellenos a base de leche análogos a la nata (crema) batida.

La subcategoría 01.4.2 (productos análogos a la nata (crema)) comprende las natas (cremas) o decoraciones con sustitución total o parcial de la grasa de leche por otras grasas.

Redacción del *Anexo del Cuadro III en la NGAA en línea*: Mantener la redacción actual de la CA existente 01.4.2 “Esta categoría de alimentos se enumera en el Anexo del Cuadro III. A menos que se indique específicamente a continuación, las disposiciones sobre aditivos alimentarios implícitas en el Cuadro III no son aplicables automáticamente a esta categoría.”

Cambios en los aditivos alimentarios: No hay cambios en las disposiciones sustantivas como resultado de la reorganización. Los aditivos podrían armonizarse para incorporar los productos correspondientes a las secciones 2.4.1 de CXS 288-1976 (nata (crema) líquida preenvasada) para natas (cremas) esterilizadas o UHT, así como las secciones 2.4.2 (nata (crema) para montar o batir), 2.4.3 (crema envasada a presión que se convierte en nata (crema) montada) y 2.4.4 (nata (crema) montada o batida).

- **01.4.1.3 Nata (crema) cuajada (natural/simple):**

Descriptor: Nata (crema) espesa, viscosa formada por la acción de enzimas coagulantes de la leche. Comprende la nata (crema) ácida (nata (crema) sometida a fermentación del ácido láctico obtenida como se describe para el suero de mantequilla (01.1.3)). **Las natas (cremas) coaguladas preparadas por**

fermentación microbiana o acidificación se incluyen en la subcategoría 01.4.1.4 (Natas (cremas) fermentadas y natas (cremas) acidificadas (naturales/simples)).

Redacción del *Anexo del Cuadro III en la NGAA en línea*: Mantener la omisión del Anexo (es decir, se permiten los aditivos del Cuadro III); sin embargo, en esta reorganización puede ser de utilidad examinar el alcance de los aditivos permitidos en la nata (crema) cuajada natural/simple como un proyecto de trabajo futuro, incluso si se deben permitir o no los aditivos del Cuadro III.

i: no hay cambios con respecto a la CA 01.4.3 actual (nata (crema) cuajada (natural/simple)) como resultado de la reorganización, ni ningún cambio como resultado de la armonización con CXS 288-1976. Sin embargo, como resultado de la reorganización, puede ser de utilidad, como nuevo proyecto de trabajo, revisar la utilización de las disposiciones sobre aditivos alimentarios justificadas solo en la nata (crema) cuajada (natural/simple) que se prepara sin fermentación ni acidificación

— 01.4.3 Nata (crema) cuajada (natural/simple):

Nata (crema) espesa, viscosa formada por la acción de enzimas coagulantes de la leche. Comprende la nata (crema) ácida (crema sometida a fermentación del ácido láctico obtenida como se describe para el suero de mantequilla (01.1.3)).

- **01.4.1.4 Natas (cremas) fermentadas y natas (cremas) acidificadas (naturales/simples)**

Descriptor: El producto obtenido por fermentación o acidificación de la nata (crema) para lograr una reducción del pH, con o sin coagulación.

Redacción del *Anexo del Cuadro III en la NGAA en línea*: Mantener la omisión del Anexo (es decir, se permiten los aditivos del Cuadro III).

Disposiciones sobre aditivos alimentarios: Las disposiciones actuales sobre aditivos alimentarios en la CA 01.4.3 (Nata (crema) cuajada (natural/simple)) podrían duplicarse como resultado de la reorganización. Las disposiciones podrían armonizarse para incorporar los productos correspondientes a las secciones 2.4.5 (nata (crema) fermentada) y 2.4.6 (nata (crema) acidificada) en CXS 288-1976. Como resultado de la reorganización, puede ser de utilidad, como nuevo proyecto de trabajo, revisar la utilización de las disposiciones sobre aditivos alimentarios justificadas solo en las natas (cremas) fermentadas o acidificadas.

- 01.4.42 Productos análogos a la nata (crema)

NB: Debido a los cambios de numeración de la CA, se ha adaptado el número para los análogos de nata (crema). No se propone ningún cambio más.

(b) Cambios propuestos al Anexo C de la NGAA:

N.º de norma	Título de la norma del Codex	N.º de la cat. de alimentos
288-1976	Natas (cremas) y las natas (cremas) preparadas (nata (crema) reconstituida, nata (crema) recombinada, nata (crema) líquida preenvasada)	01.4.1
288-1976	Natas (cremas) y natas (cremas) preparadas (<u>nata (crema) preenvasada esterilizada y UHT</u> , nata (crema) para montar o batir, nata (crema) envasada a presión, nata (crema) montada o batida)	01.4. 3 <u>1.2</u>
288-1976	Natas (cremas) y natas (cremas) preparadas (nata (crema) fermentada, nata (crema) acidificada)	01.4. 3 <u>1.4</u>

NB: Los cambios anteriores indican que los productos iniciales e intermedios correspondientes a CXS 288-1976 son pertinentes para la categoría "general" 01.4.1. Por lo tanto, podría ser razonable hacer una sola entrada en el Anexo C que correlacione la CA 01.4.1 con CXS 288-1976, ya que tal entrada sería aplicable a cada una de las subcategorías. Sin embargo, con el fin de proporcionar información de manera similar a la actual NGAA, se podría mantener la práctica de hacer referencia a los subtipos de los alimentos normalizados con aditivos alimentarios justificados según CXS 288-1976, como se muestra. No se cree que la nata (crema) pasteurizada natural/simple (CA 01.4.1.1) obtenida a partir de procesos de separación física o la nata (crema) cuajada natural/simple (CA 01.4.1.3), como se propone, contenga los aditivos establecidos en la Norma.

(c) Cambios propuestos a la sección 2.4.1 de CXS 288-1976

2.4.1 La nata (crema) líquida preenvasada es el producto lácteo líquido que se obtiene preparando y envasando nata (crema), nata (crema) reconstituida y/o nata (crema) recombinada **lista para usar por el consumidor para consumo directo y/o para uso directo como tal.**

Observaciones a la 1.ª circular:

FIL: sugiere que este cambio no es necesario y que la redacción debe mantenerse como se explicó en observaciones anteriores. Además, tal cambio podría requerir la reapertura del debate no solo sobre este tema, sino potencialmente sobre otros temas en la norma que la FIL desea evitar.

Observaciones generales a la opción 1 (1.ª circular):

Australia, Nueva Zelandia: están a favor provisional de la opción 2.

EE. UU.: no apoya ninguna de las opciones presentadas para su consideración por el GTE encargado de la armonización.

Si bien entendemos la necesidad de aclarar y corregir los descriptores de las categorías de alimentos y cambiar los títulos de las normas del Codex, parece un tema importante que requerirá más deliberaciones más allá del alcance de esta labor de armonización.

Los Estados Unidos de América opinan que el GTE encargado de la armonización debe recomendar que se forme un GT aparte para revisar y modificar los nombres y descriptores de estas categorías de alimentos y las normas de productos correspondientes para garantizar la plena participación de los miembros y observadores del CCFA.

Además, apoyamos las deliberaciones futuras sobre el tema fuera del GTE encargado de la armonización.

FIL: Pese a que podría argumentarse que la opción 1, tal como se ha descrito anteriormente, está más cerca de lo que se describe en CXS 288, la FIL cree que será muy difícil de implementar en la NGAA. La opción 1 requerirá cambios de texto en los descriptores de las categorías de alimentos, el ANEXO C y la inclusión de 2 nuevas subcategorías y hacer algunos cambios en los números de las CA existentes. Además, será necesario incluir nuevas subcategorías en el Cuadro II, así como nuevas subcategorías en el Cuadro I. La FIL considera que esto es demasiado difícil para que los delegados lo tengan claro y lo acepten. Posiblemente puede considerarse fuera del alcance y, por lo tanto, el tema de un nuevo trabajo, que puede ser aceptado o no, podría retrasar la armonización de CXS 288 durante varios años.

En consecuencia, la FIL, en general, no puede apoyar la opción 1. Sin embargo, la FIL puede apoyar algunas de las modificaciones del texto tal como se ha debatido anteriormente como parte de la opción 2.

Opción 2 – Supuestos y ajustes para realizar la armonización con cambios mínimos en la NGAA

(a) Supuestos: para proceder con la armonización sin una reorganización importante de las CA de la NGAA, se podría suponer lo siguiente:

- General: Tal como sugiere la FIL, se puede entender que todas las natas (cremas) preparadas pueden hacerse utilizando natas (cremas) reconstituidas o recombinadas. Esto puede considerarse a través de una revisión de los descriptores en los anexos B y C de la NGAA.

Observaciones a la 1.ª circular:

FIL: está de acuerdo en que la inclusión del texto reconstituido/recombinado es necesaria tanto en el ANEXO B como en el C. Dada la naturaleza jerárquica de la NGAA, en teoría, solo es necesario hacer cambios en el ANEXO B. Sin embargo, en ninguna parte del ANEXO C se hace mención o descripción del título de la CA 01.4. Por lo tanto, el lector que no esté familiarizado con la NGAA podría no saber necesariamente que las CA 01.4.1, 01.4.2 y 01.4.3 comprenden las natas (cremas) reconstituidas y recombinadas en función solo del texto indicado en el ANEXO C. Esto es parte de la razón por la que la FIL propuso la inclusión del texto “reconstituido/recombinado” en su observación anterior.

- Para la CA 01.4: Para evitar cualquier confusión sobre el uso de las natas (cremas) reconstituidas y recombinadas, se propone que se realicen las mismas modificaciones al descriptor para la CA 01.4 en el Anexo B de la NGAA, tal como se muestra arriba para la opción 1.
- Para la CA 01.4.1: Con base en información anterior de la FIL, se propone que no se realicen cambios a partir de la armonización de CXS 288-1976. Aunque los alimentos de esta categoría se reflejan en la sección 2.4.1 de la Norma, los productos de la sección 2.4.1 que requieren el uso de aditivos podrían reflejarse en la CA 01.4.2.

Para evitar confusiones, se recomienda que la descripción de la CA 01.4.1 en el Anexo C de la NGAA solo se refiera a la “nata (crema) líquida pasteurizada preenvasada” entre paréntesis, tal como se muestra en el cuadro siguiente.

- Para la CA 01.4.2: Se puede suponer que esta CA representa los productos correspondientes a las secciones 2.4.1 a 2.4.4 de CXS 288-1976.

La descripción de la CA 01.4.2 en el Anexo C de la NGAA debe modificarse para incluir los productos que faltan de la sección 2.4.1.

- Para la CA 01.4.3: Se puede suponer que esta CA representa los productos correspondientes a las secciones 2.4.1 a 2.4.6 de CXS 288-1976.

Se propone una revisión del descriptor de la CA 01.4.3 en el Anexo B de la NGAA de la siguiente manera:

Nata (crema) espesa, viscosa formada por la acción de enzimas coagulantes de la leche. Comprende nata (crema) agria (nata (crema) sometida a fermentación del ácido láctico obtenida como se describe para el suero de mantequilla (01.1.3) **o por el uso de acidificantes) y otras natas (cremas) con pH reducido obtenidas por fermentación o acidificación, con o sin coagulación.**

La descripción de la CA 01.4.3 en el Anexo C de la NGAA no requiere cambios adicionales.

Observaciones a la 1.ª circular:

Repetir la propuesta de la FIL de revisar el descriptor de la CA 01.4.3:

01.4.3 Nata (crema) cuajada (natural/simple):

Nata (crema) espesa, viscosa formada ~~por la acción de enzimas coagulantes de la leche~~ **por la fermentación y acidificación de la nata (crema), por tanto reduciendo el pH mediante la fermentación con microorganismos apropiados y/o por el uso de reguladores de la acidez apropiados, con o sin coagulación, y con o sin el uso de enzimas coagulantes de la leche.** Comprende la nata (crema) ácida (nata (crema) sometida a fermentación del ácido láctico obtenida como se describe para el suero de mantequilla (01.1.3)).

Nota y *propuesta de la Presidencia (2.ª circular)*: Se propone incluir el descriptor revisado de la FIL en la opción 2.

Observaciones a la 2.ª circular:

Nueva Zelanda: lo apoya

Propuesta de la Presidencia a la 3.ª circular: Sin cambios con respecto a la 2ª circular.

(b) Cambios propuestos al Anexo C de la NGAA:

N.º de norma	Título de la norma del Codex	N.º de cat. de alimentos
288-1976	Natas (cremas) y las natas (cremas) preparadas (nata (crema) reconstituida, nata (crema) recombinada, nata (crema) líquida <u>pasteurizada preenvasada, incluidas las elaboradas a partir de nata (crema) reconstituida o recombinada</u>)	01.4.1
288-1976	Natas (cremas) y natas (cremas) preparadas (<u>nata (crema) preenvasada esterilizada y UHT, nata (crema) para montar o batir,</u> nata (crema) envasada a presión, nata (crema) montada o batida, <u>incluidas las elaboradas con nata (crema) reconstituida o recombinada</u>)	01.4.2
288-1976	Nata (crema) y natas (cremas) preparadas (nata (crema) fermentada, nata (crema) acidificada, <u>incluidas las elaboradas con nata (crema) reconstituida o recombinada</u>)	01.4.3

Propuesta de la Presidencia (1.ª circular): Se invita a los miembros del GTE a formular observaciones sobre las opciones anteriores para proseguir con la armonización de CXS 288-1976. En opinión de la Presidencia, la opción 1 ofrece una representación más completa y exacta de los productos de la CA 01.4 y sus subcategorías y tendría como resultado una armonización más exacta entre la NGAA y la CXS 288-1976. Por ejemplo, actualmente existe una organización deficiente en la jerarquía de fabricación de los productos de nata (crema) incluidos en la NGAA; y, tal como está, las natas (cremas) acidificadas no parecen estar incluidas en la NGAA. Sin embargo, se agradece que los Miembros puedan dudar de llevar a cabo la opción 1, ya que puede exceder el mandato del grupo de trabajo encargado de la armonización. En cambio, la opción 2 se parece más a la observación anterior de la FIL y, teniendo en cuenta determinados supuestos, no es necesario hacer una reorganización integral de la NGAA. Por lo tanto, se propone que si no hay un acuerdo casi unánime

de los miembros sobre la opción 1, el trabajo de armonización proceda de acuerdo con la opción 2, teniendo en cuenta cualquier revisión apropiada propuesta por los miembros, para completar la armonización de CXS 288-1976 sin más demora.

Observaciones generales a la opción 2 (1.ª circular):

Australia, Nueva Zelandia: La opinión preliminar es que la opción 2 es un enfoque más simple, por lo que es preferible por ahora; pero están abiertos a otros puntos de vista del GTE.

EE. UU.: Véanse las observaciones generales sobre la opción 1. Los Estados Unidos de América no apoyan ninguna de las dos opciones y sugieren que un GT ajeno a la armonización revise y modifique los nombres y descriptores de estas categorías de alimentos.

FIL: en general, la FIL puede apoyar la opción 2. La FIL considera que la opción 2 requiere menos cambios en la NGAA al tiempo que cumple todavía con los requisitos de armonización de las disposiciones en CXS 288.

La FIL considera que la labor, inicialmente encomendada por el CCFA al GT encargado de la armonización, de armonizar las disposiciones sobre aditivos actualizadas en las normas para productos con la NGAA alterando lo menos posible la NGAA se ejemplifica/demuestra mejor en la opción 2.

Propuesta de la Presidencia (2.ª circular): La finalización de la armonización de todas las normas para la leche y los productos lácteos es una alta prioridad para este grupo de trabajo, y la Presidencia cree que se deben hacer esfuerzos para resolver estas normas restantes. Dicho esto, no hay suficientes observaciones de los miembros para formular una clara propuesta. Algunos miembros han indicado que podrían apoyar la opción 2 menos compleja, pero un miembro no está de acuerdo con las opciones presentadas, en base a que el alcance es demasiado grande para este grupo de trabajo y que no es el GTE sobre armonización el apropiado para realizar un análisis y reorganización de las categorías de alimentos. El GTE continúa aceptando observaciones sobre estas opciones; sin embargo, dada la información actual, la Presidencia propone continuar con el trabajo técnico de armonizar CXS 288-1976 mientras tanto, suponiendo el apoyo a la opción 2, con cualquier cambio notable resultante de las observaciones recibidas.

Téngase en cuenta que la realización de la armonización bajo la opción 2 no excluye la posibilidad de nuevos trabajos futuros para analizar y limpiar la CA 01.4 y sus subcategorías.

Observaciones generales a la 2.ª circular:

Australia: apoya todavía terminar la armonización de esta norma del CCMMP utilizando la opción 2, con la asistencia continua proporcionada por la FIL y las observaciones de los miembros junto con la línea propuesta por la Presidencia. Debe ser una prioridad terminar por fin este trabajo. Tal como señaló la Presidencia, ello NO significa que no se pueda realizar más trabajo en el futuro si se considera justificado, señalando lo complejo que es este trabajo.

UE: apoya nuevas deliberaciones después de la opción 2 para resolver los asuntos identificados. La UE señala que incluso para la opción 2 es necesario que haya un acuerdo sobre algunos supuestos relacionados con el uso de aditivos alimentarios, que va más allá de la labor técnica de armonización. Por lo tanto, dependiendo del curso de las deliberaciones y sus resultados, puede ser necesario que los asuntos que van más allá de la labor de armonización se presenten al Comité para consideración ulterior.

Nueva Zelandia: apoya continuar de momento con la opción 2, ya que es de gran prioridad para este grupo de trabajo. Estamos abiertos a futuros nuevos trabajos para analizar y/o reestructurar la CA 01.4 y sus subcategorías.

Federación de Rusia: Creemos que los temas tratados en la carta distribuida son muy importantes. En esta etapa consideramos necesario centrarnos en la 2.ª opción. La conciliación de las incoherencias en las descripciones de los grupos de alimentos de acuerdo con la NGAA y las normas es un tema muy complejo. De hecho, la introducción de descripciones de grupos de productos de la *Norma para natas (cremas) y natas (cremas) preparadas* (CXS 288-1976) en la NGAA ampliará significativamente el ámbito de aplicación de los aditivos alimentarios, cuyo uso puede inducir a error a los consumidores con respecto a las propiedades de este tipo de natas (cremas). Por lo tanto, la carta distribuida indica que “Los descriptores existentes del Anexo C para la CA 01.4.1 sugieren que tenía por objeto proporcionar una categoría de tipos “general”, para reflejar productos iniciales (nata (crema), nata (crema) recombinada y nata (crema) reconstituida) y productos intermedios (natas (cremas) preparadas y natas (cremas) preparadas envasadas listas para usar). Sin embargo, esto no se refleja en el Anexo B de la NGAA, donde la CA 01.4.1 se describe como pasteurizada (mínimamente elaborada)”. Consideramos que este punto de vista es incorrecto. La NGAA proporciona descripciones de productos listos para el consumo. Además, no está claro qué etapas de la elaboración de la leche en nata (crema) son iniciales y cuáles tardías. El envasado de productos no está incluido en la lista de procesos tecnológicos para la elaboración de alimentos.

EE. UU.: reiteran que no admiten ninguna de las opciones presentadas. Parece un tema importante que requerirá más debates más allá del alcance de la armonización. Los cambios, en particular en la categoría de alimentos 01.4.3, ampliarían el uso de las clases funcionales de aditivos alimentarios necesarios en la categoría de alimentos. Los Estados Unidos de América proponen que el GTE encargado de la armonización recomiende que se forme un GT aparte para revisar y modificar los nombres y descriptores de estas categorías de alimentos y las referencias en el Anexo C de la NGAA para garantizar la plena participación de los miembros del CCFA y observadores. Los Estados Unidos de América también consideran que la armonización de CXS 288-1976 debe esperar hasta que se termine el trabajo necesario para modificar los nombres y descriptores de estas categorías de alimentos y las referencias en el Anexo C de la NGAA. Además, apoyamos las deliberaciones futuras sobre el tema fuera del GTE encargado de la armonización.

FIL: Con el fin de terminar la labor técnica de armonizar CXS 288, la FIL puede apoyar la propuesta de la Presidencia. De acuerdo con las observaciones anteriores de la FIL, la FIL también continuaría apoyando la reformulación de los descriptores para la CA 01.4 y sus subcategorías en línea con la redacción propuesta por la FIL. La FIL sigue opinando que dicha reformulación sería el enfoque más simple y produciría la menor alteración.

Observaciones a la 3.ª circular:

FIL: continúa apoyando la armonización con la opción 2 como la base.

Propuesta (final) de la Presidencia: Independientemente de que las enmiendas a los descriptores de la categoría de alimentos para la categoría de alimentos 01.4, Nata (crema) (natural/simple) y productos análogos sean pertinentes o no, la Presidencia cree firmemente que la armonización de CXS 288-1976 puede continuar. La Presidencia lo cree porque la armonización se ha llevado a cabo en el contexto de las disposiciones sobre aditivos ya presentes en CXS 288-1976, y debido a la preexistencia y el uso de la nota 236 en las categorías de alimentos 01.4.1 y 01.4.2 en la NGAA, que ha sido reemplazada por la nota XS288 según la enmienda de 2023 a la NGAA (según REP23/FA y la adopción en REP23/CAC; véase también el debate sobre la nota 236 en el informe de armonización del año pasado CX/FA 23/53/6). Esto aportó certeza sobre qué aditivos en las categorías de alimentos de la NGAA 01.4.1 y 01.4.2 podrían utilizarse específicamente en los productos correspondientes a CXS 288-1976. Además, no se propuso ninguna nota relacionada específicamente con los descriptores de las categorías de alimentos. Durante la armonización de CXS 288-1976, se realizó un análisis interno para evaluar si los cambios realizados en los descriptores de las categorías de alimentos (opción 1, 2 o ningún cambio en los descriptores) afectarían a la armonización de las disposiciones sobre aditivos alimentarios en CXS 288-1976. El resultado de este análisis sugiere que la armonización puede continuar independientemente.

Teniéndolo en cuenta y el consenso relativo de los participantes, se propone continuar con la labor de armonización.

Cuestiones diversas relacionadas con los cambios en las disposiciones sobre aditivos alimentarios en la NGAA (Anexo 2) entre la 3.ª circular y este informe del GTE

- i. Polisacárido de semillas de tamarindo (SIN 437) en la CA 01.4.2 de la NGAA: pese a que el SIN 37 aparece en la NGAA, no se añadió a CXS 288-1976, tal como fue aprobado por la CCFA52 (véase REP21/FA, párrafo 130). En consecuencia, durante las distribuciones del GTE, se propuso una nota XS288; sin embargo, con base en esta información recién descubierta, no se considera apropiado y, por lo tanto, se ha omitido. Además, se eliminó el tachado propuesto de CS 288-1976 del Cuadro III y se añadió el texto siguiente “(Solo en natas (cremas) fermentadas (2.4.5) y natas (cremas) acidificadas (2.4.6))” para que el listado sea el mismo que otros listados del Cuadro III para CXS 288-1976 y porque la intención del comité de productos ha sido permitir solo determinados aditivos del Cuadro III para la categoría de alimentos 01.4.3 solamente (ya que las categorías de alimentos 01.4.1 y 01.4.2 se enumeran en el anexo del Cuadro III).
- ii. Se propone añadir más detalles al texto descriptivo en las *Referencias a las normas para productos para los aditivos del Cuadro III de la NGAA* (Sección 2 del Cuadro III) para CXS 288-1976 y la categoría de alimentos 01.4.3 (Nata (crema) cuajada) para incluir las clases funcionales enumeradas en la tabla de clases funcionales en CXS 288-1976 para los productos incluidos en la categoría de alimentos 01.4.3 de la NGAA. Los cambios propuestos a ese texto son los siguientes: “Solo es aceptable el uso de determinados **reguladores de la acidez, emulsionantes, estabilizadores y espesantes enumerados en los aditivos** el Cuadro III (como se indica en el Cuadro III) en los alimentos correspondientes a esta norma **y que corresponden a esta categoría de alimentos**”. Tal como se señaló anteriormente, las categorías de alimentos 01.4.1 y 01.4.2, que también tienen referencias a CXS 288-1976, se enumeran en el Anexo del Cuadro III y, por lo tanto, no se mencionan en la Sección 2 del Cuadro III.

Cuestiones relacionadas con la Norma para los concentrados de tomate elaborados (CXS 57-1981)**Cuestión 7: Verificación de la armonización de la Norma para los concentrados de tomate elaborados (CXS 57-1981)**

La CCFA53 (2023) solicitó que el GT encargado de la armonización verificara si la *Norma para concentrados de tomate elaborados* (CXS 57-1981) se ha armonizado y, en caso afirmativo, verificar que las disposiciones en las categorías de alimentos correspondientes en los Cuadros I y II reflejen la armonización³ con exactitud.

De acuerdo con el Anexo C del Preámbulo de la NGAA, la *Norma para concentrados de tomate elaborados* (CXS 57-1981) se refiere a tres categorías de alimentos, a saber, 04.2.2.4, 04.2.2.5 y 04.2.2.6 de la *Norma general para aditivos alimentarios* (CXS 192-1995, en adelante NGAA). Dado que estas categorías de alimentos no figuran en el Anexo del Cuadro III de la NGAA, los Cuadros I, II y III deben revisarse debido a la armonización.

La CCPFV26 (2012) acordó actualizar la lista de reguladores de la acidez de CXS 57-1981 y señaló que no era posible hacer una referencia general a la NGAA ya que solo un número limitado de reguladores de la acidez estaban justificados tecnológicamente⁴. La CCFA45 (2013) aprobó la disposición sobre aditivos alimentarios de CXS 57-1981 propuesta por el CCPFV⁵. La CCFA49 (2017) acordó revisar las secciones sobre aditivos alimentarios de la CXS 57-1981 y las disposiciones sobre aditivos alimentarios de la NGAA en relación con la armonización de la CXS 57-1981⁶, indicando que solo era aceptable el uso de determinados reguladores de la acidez del Cuadro III, seguido de la adopción en el CAC40 (2017)⁷.

La lista de aditivos alimentarios permitidos en CXS 57-1981 se proporciona en el informe de la CCPFV26⁸. Cada aditivo alimentario enumerado figura en el Cuadro III de la NGAA con la indicación de la autorización específica en CXS 57-1981. Además, la sección 2 del Anexo del Cuadro III ya contiene las disposiciones sobre aditivos alimentarios de CXS 57-1981 en cada categoría de alimentos pertinente.

Sin embargo, todos los aditivos alimentarios en las categorías de alimentos pertinentes en los Cuadros I y II no tienen ninguna indicación de que CXS 57-1981 esté excluida de las disposiciones sobre aditivos alimentarios en las categorías de alimentos pertinentes, pese a que CXS 57-1981 no permitía ningún aditivo alimentario que figura en los Cuadros I y II.

Dada la información mencionada anteriormente, la armonización de CXS 57-1981 con la NGAA está parcialmente terminada y, por lo tanto, la NGAA debe modificarse para insertar notas XS para explicar que los aditivos alimentarios permitidos en las categorías de alimentos 04.2.2.4, 04.2.2.5 y 04.2.2.6 en el Cuadro I y II de la NGAA no son aceptables para los productos correspondientes a CXS 57-1981.

El texto sobre aditivos alimentarios que se encuentra en la Sección 4 de CXS 57-1981 está en línea con el texto estandarizado recomendado en el Manual de procedimiento y, por lo tanto, no necesita ninguna modificación.

Propuesta (final) de la Presidencia: La Presidencia ha confirmado que las disposiciones sobre aditivos alimentarios enumeradas en CXS 57-1981 se han reflejado en el Cuadro III de la NGAA y, por lo tanto, a este respecto el trabajo de armonización se ha terminado. Sin embargo, los Cuadros I y II de las categorías de alimentos correspondientes de la NGAA deben revisarse para insertar la nota XS 57 “Excluyendo los productos correspondientes a la Norma para concentrados de tomate elaborados (CXS 57-1981)” en todas las disposiciones sobre aditivos alimentarios en las categorías de alimentos 04.2.2.4, 04.2.2.5 y 04.2.2.6 de la NGAA. Esto también es aplicable a las disposiciones sobre aditivos alimentarios que actualmente están en el procedimiento de trámites.

Cuestiones relacionadas con la Norma para las aceitunas de mesa (CXS 66-1981)**Cuestión 8: Disposición sobre aditivos alimentarios para el SIN 423 en el Cuadro III**

La CCFA50 (2018) aprobó la disposición sobre aditivos alimentarios para el ácido octenilsuccínico (OSA) goma de acacia modificada (SIN 423) en el Cuadro III y también acordó insertar CS 66-1981 en la quinta columna del Cuadro III.⁹

³ REP23/FA párrs 68 i. c y 95

⁴ REP13/PFV párr.114

⁵ REP 13/FA párr. 34

⁶ REP17/FA párr. 55 (i) (a), apéndice V

⁷ REP17/CAC, apéndice III

⁸ REP13/PFV, apéndice VI

⁹ REP18/FA, apéndice V, parte A.2

La nota del Cuadro III indica que “Si una norma para productos permite aditivos del Cuadro III de forma general o en base a la clase funcional, esa información figura en las ‘Referencias a las normas sobre productos para los aditivos del Cuadro III de la NGAA’”, indicando que si las normas sobre productos permiten aditivos específicos del Cuadro III, esas normas deben indicarse en la quinta columna del Cuadro III titulada “Autorización específica en las siguientes normas para productos”.

Por lo tanto, CS 66-1981 debe eliminarse de la quinta columna del Cuadro III de la NGAA correspondiente al SIN 423 debido a las disposiciones sobre aditivos alimentarios con referencia general en CXS 66-1981.

Mientras tanto, de acuerdo con el Cuadro III de la NGAA, el SIN 423 tiene una clase funcional solo para un emulsionante. Sin embargo, REP18/FA estipulaba que el emulsionante y el agente endurecedor se incluyeran en la clase funcional del SIN 423. Dado que no está claro que el SIN 423 tenga una función de agente endurecedor, se recomienda considerar este tema en el GTE sobre el SIN. Como CXS 66-1981 no permite el uso de emulsionantes, si el SIN 423 resulta que funciona solo como emulsionante, el Cuadro III tendría que revisarse para eliminar CXS 66-1981 de la “Autorización específica en las siguientes normas para productos” del Cuadro III.

Además, el GTE tomó nota de las observaciones de Nueva Zelandia y Rusia sobre la necesidad de aclarar la justificación tecnológica del SIN 423 como agente endurecedor en esta CA. El GTE también tomó nota de la observación de la UE de que los *Nombres genéricos y sistema internacional de numeración de aditivos alimentarios* (CXG 36-1989) asociaban el SIN 423 con las funciones de emulsionante y agente endurecedor, proponiendo remitir el asunto al GTE de la NGAA para su corrección. La Presidencia revisó CXG36 y confirmó la función del SIN 423 solo como emulsionante. Por lo tanto, la propuesta de la Presidencia se mantiene sin cambios.

Propuesta (final) de la Presidencia: (1) Eliminar CS 66-1981 de la quinta columna del Cuadro III correspondiente al SIN 423 y (2) Notificar al GTE sobre el SIN la necesidad de justificación tecnológica del uso del SIN 423 junto con la recomendación de considerar si en el SIN 423 se debe añadir la función de agente endurecedor.

Cuestión 9: Disposiciones sobre aditivos alimentarios para agentes de retención del color y espesantes en los Cuadros I y II

Lo siguiente es una relación del debate del GTE. Sin embargo, tras el debate entre la Presidencia y la Copresidencia, se propone un enfoque diferente para estas notas (véase a continuación).

La CCPFV26 acordó incorporar una referencia general a la NGAA en la sección de aditivos alimentarios de CXS 66-1981. La CCPFV26 también estuvo de acuerdo en que una referencia general limitaría los aditivos alimentarios en las clases funcionales acordadas para las categorías de alimentos a las que pertenecen las aceitunas de mesa. Además, la CCPFV26 acordó que los agentes de retención del color y los espesantes deberían estar disponibles solo para las aceitunas de mesa oscurecidas con oxidación y para las aceitunas de mesa rellenas, respectivamente¹⁰.

Teniendo en cuenta la información anterior, deben añadirse nuevas notas para restringir el uso de espesantes y agentes de retención del color a determinados tipos de aceitunas de mesa para reflejar correctamente la intención del CCPFV (véase la tabla que se incluye a continuación en *Análisis complementario*).

Aunque, en principio, el GTE estuvo de acuerdo con la necesidad de insertar nuevas notas para llevar a cabo la armonización, se expresaron opiniones divergentes en cuanto a la redacción de las nuevas notas propuestas en el GTE. Una opción basada en la propuesta de la Presidencia fue insertar la nota A66, que diga “Para uso en aceitunas de mesa oscurecidas con oxidación solo en los productos correspondientes a la *Norma para las aceitunas de mesa* (CXS 66-1981)”, en las disposiciones sobre aditivos alimentarios con la función de agente de retención del color, y añadir la nota B66, que diga “Para uso en aceitunas de mesa rellenas solo en los productos correspondientes a la *Norma para las aceitunas de mesa* (CXS 66-1981)”, a las disposiciones sobre aditivos alimentarios con función espesante, lo cual fue apoyado por Australia y Rusia. La alternativa, según lo propuesto por EE. UU. con apoyo de la UE, era insertar la nota A66 que diga “Para uso en las aceitunas de mesa correspondientes a la *Norma para las aceitunas de mesa* (CXS 66-1981); aceitunas de mesa oscurecidas solo por oxidación” y la nota B66 que diga “Para uso en las aceitunas de mesa correspondientes a la *Norma para las aceitunas de mesa* (CXS 66-1981); aceitunas de mesa rellenas solo”. Mientras tanto, Nueva Zelandia hizo una observación bastante general de que hay una falta de coherencia en la descripción de las notas en la NGAA y apoya el trabajo para

¹⁰ REP13/PFV, párr. 106-107, apéndice II

mejorar la coherencia para minimizar la confusión o la mala interpretación de una nota. Por lo tanto, se invita al Comité a considerar este asunto.

Análisis complementario:

CXS66 proporciona las funciones utilizables de los aditivos alimentarios como “reguladores de la acidez, antioxidantes, agentes de retención del color¹, agentes endurecedores, potenciadores del sabor, conservantes y espesantes² utilizados de acuerdo con la NGAA”. (1. Aceitunas de mesa oscurecidas por oxidación, 2. Aceitunas de mesa rellenas.)

Al revisar la redacción de las disposiciones sobre aditivos alimentarios en CXS 66, ahora consideramos que los reguladores de la acidez, antioxidantes, agentes endurecedores, potenciadores del sabor y conservantes están permitidos para todos los tipos de aceitunas de mesa; mientras que los agentes de retención del color solo están permitidos para las aceitunas de mesa oscurecidas por oxidación; y los espesantes solo están permitidos para las aceitunas de mesa rellenas. (véase la tabla que sigue directamente a continuación.)

	Reguladores de la acidez, antioxidantes, agentes endurecedores, potenciadores del sabor, conservantes	Agentes de retención del color	Espesantes
Aceitunas de mesa oscurecidas por oxidación	Permitidos	Permitidos	N/D
Aceitunas de mesa rellenas	Permitidos	N/D	Permitidos
Otras aceitunas de mesa	Permitidos	N/D	N/D

El EDTA (SIN 385 y 386) tiene la función de antioxidante junto con otras funciones, incluido agente de retención del color. Como tal, el EDTA está permitido para todo tipo de aceitunas de mesa.

Si los aditivos alimentarios de la CA 04.2.2.3 tienen la única función de agentes de retención del color, solo se permiten en las aceitunas de mesa oscurecidas por oxidación, pero no de otros tipos. Solo dos aditivos alimentarios de la CA 04.2.2.3 tienen la única función de agentes de retención de color, a saber, el SIN 579 y 585. En esta CA no hay ningún aditivo alimentario que tenga solo la función de espesante. Los aditivos alimentarios con una función tecnológica permitida según la referencia general en CXS 66-1981, distintos del SIN 579 y 585, bajo la CA 04.2.2.3 están permitidos para todos los tipos de aceitunas de mesa.

Con respecto a los aditivos en la CA 04.2.2.3 con función de espesante además de otras funciones, los únicos aditivos pertinentes en los Cuadros I y II son determinados FOSFATOS y alginato de propilenglicol (SIN 405). No está claro si el SIN 405 está justificado tecnológicamente en esta CA como espesante porque la CCPFV26 no identificó las necesidades tecnológicas para que el SIN 405 se utilice para las aceitunas de mesa (REP13/PFV, párr. 107).

Propuesta (final) de la Presidencia: Teniendo en cuenta lo anterior, se presentan las siguientes propuestas:

(1) Para el SIN 385 y 386, se propone la siguiente nota **A66**:

Excepto para uso en los productos correspondientes a la Norma para las aceitunas de mesa (CXS 66-1981): se permite el uso de funciones de antioxidantes y conservantes en todas las aceitunas de mesa, mientras que el uso como agente de retención del color solo se permite para las aceitunas de mesa oscurecidas por oxidación.

(2) Para el SIN 578 y 585 que tienen la única función de agente de retención del color, se propone una **nota A66a** alternativa:

Excepto para uso en los productos correspondientes a la Norma para las aceitunas de mesa (CXS 66-1981): para uso en las aceitunas de mesa oscurecidas por oxidación como agente de retención del color.

(3) Para el SIN 405, se propone añadir XS66 y eliminar la anterior nota B66 (Para uso en las aceitunas de mesa correspondientes a la Norma para las aceitunas de mesa (CXS 66-1981); aceitunas de mesa rellenas solo), dado que es poco probable que se justifique como espesante en los alimentos

correspondientes a la CA 04.2.2.3. Téngase en cuenta, sin embargo, que esta conclusión significa que los únicos espesantes permitidos en las aceitunas de mesa rellenas son determinados FOSFATOS.

- (4) Para determinados FOSFATOS, se propone una nueva nota **P66** (véase a continuación en cuestiones diversas sobre la nueva nota para FOSFATOS).

Cuestión 10: Referencia general a determinadas clases funcionales de aditivos alimentarios en la norma CXS 66-1981

ADIPATOS (SIN 355) y alginato de propilenglicol (SIN 405) en la CA 04.2.2.3 – En el GTe se propuso añadir la nota XS66 al Proyecto de propuesta para ADIPATOS en el procedimiento de trámites y también al listado para alginato de propilenglicol. Sin embargo, como los ADIPATOS tienen la función de regulador de la acidez y el alginato de propilenglicol tiene una función de espesante, ambas funciones están permitidas por la referencia general a los Cuadros I y II de la NGAA en CXS 66-1981 (esta última función de espesante es solo para las aceitunas de mesa rellenas, véase también la cuestión 9). En REP13/PFV, párr.107 se indicaba que no se recibieron observaciones y, por lo tanto, no se pudo identificar ninguna necesidad tecnológica para adipatos, diacetato de sodio, sulfato de aluminio y amonio, y alginato de propilenglicol en la CA 04.2.2.3, que en ese momento estaban todos en el procedimiento de trámites. El listado de sulfato de aluminio y amonio en la CA 04.2.3.3 ya tiene la Nota XS66, pero el alginato de propilenglicol no. En estos momentos no se hace ningún cambio al proyecto de la propuesta; sin embargo, la Presidencia consideró que existe la cuestión de si esta referencia general que permite reguladores de la acidez en las aceitunas de mesa en general y espesantes en las aceitunas rellenas, debe tomarse para reemplazar el contenido original presentado en el párr. 107 de REP13/PFV.

La resolución es una cuestión sobre la interpretación literal de la información en la norma (es decir, referencia general a los aditivos de la clase funcional en el Cuadro I y II en la CA 04.2.2.3) frente a la restricción implícita de REP13/PFV, párr. 107.

Propuesta (final) de la Presidencia: Añadir la nota XS66 a los ADIPATOS y alginato de propilenglicol a la CA 04.2.2.3, tal como aparece actualmente en las disposiciones del Cuadro I y II del Anexo 3. La Presidencia pregunta si hay alguna objeción a la propuesta, es decir, mantener las restricciones más conservadoras en lugar de la interpretación literal de la referencia general en CXS 66-1981, la última de las cuales requeriría modificaciones en los Cuadros I y II para eliminar la nota XS66 para ADIPATOS y alginato de propilenglicol. Véase también la cuestión 9 anterior con relación a la función de espesante y alginato de propilenglicol.

Cuestiones diversas relacionadas con los cambios en las disposiciones sobre aditivos alimentarios en la NGAA (Anexo 2) entre la 2.^a circular y el informe del GTE

- i. FOSFATOS en la CA 04.2.2.3: CXS 66-2015 permite determinados agentes de retención del color y espesantes, pero no hay fosfatos con la función de agente de retención del color. Por lo tanto, la Presidencia propuso que se añadiera una nueva nota B66 (Para uso en las aceitunas de mesa rellenas solo en los productos correspondientes a la Norma para las aceitunas de mesa (CXS 66-1981)) a la disposición sobre FOSFATOS, para reflejar que en las aceitunas de mesa rellenas solo están justificados los espesantes, según la referencia general a los Cuadros I y II de la NGAA y la nota #5 en la norma para productos. Sin embargo, la nota propuesta anteriormente no describe qué fosfatos están permitidos, ya que no todos los fosfatos tienen la función de espesante. La práctica habitual en la armonización ha sido crear una nota extensa que describa qué aditivos dentro de un grupo de aditivos son aptos para su uso. Por lo tanto, se propone sustituir este supuesto de la nueva nota B66 por una nueva nota (**P66**) específica para FOSFATOS:

Excepto para uso en los productos correspondientes a la *Norma para las aceitunas de mesa* (CXS 66-1981): ácido fosfórico (SIN 338), fosfato diácido de sodio (SIN 339(i)), hidrogenfosfato disódico (SIN 339(ii)), fosfato trisódico (SIN 339(iii)), fosfato diácido de potasio (SIN 340(i)), hidrogenfosfato dipotásico (SIN 340(ii)), fosfato tripotásico (SIN 340(iii)), dihidrogenfosfato de calcio (SIN 341(i)), hidrogenfosfato de calcio (SIN 341(ii)), fosfato tricálcico (SIN 341(iii)), fosfato diácido de amonio (SIN 342(i)), hidrogenfosfato diamónico (SIN 342(ii)), fosfato diácido de magnesio (SIN 343(i)), hidrogenfosfato de magnesio (SIN 343(ii)), fosfato trimagnésico (SIN 343(iii)), difosfato disódico (SIN 450(i)), difosfato trisódico (SIN 450(ii)), difosfato tetrasódico (SIN 450(iii)), difosfato diácido de magnesio (SIN 450(ix)), difosfato tetrapotásico (SIN 450(v)), difosfato dicálcico (SIN 450(vi)), difosfato diácido de calcio (SIN 450(vii)), trifosfato pentasódico (SIN 451(i)), trifosfato pentapotásico (SIN 451(ii)), polifosfato de sodio (SIN 452(i)), polifosfato de potasio (SIN 452(ii)), polifosfato de sodio y calcio (SIN 452(iii)), polifosfatos de calcio (SIN 452(iv)), y polifosfatos de amonio (SIN 452(v)), como reguladores de la acidez, antioxidantes, agentes endurecedores o conservantes en todas las aceitunas de mesa; y el SIN 339(i)-(iii), 340 (i)-(iii), 341 (i)-(iii), 342 (i)-(ii), 343 (i)-(iii), 450 (i)-(iii), (v)-(vi), 451 (i)-(ii) y 452 (i)-(ii), (iv)-(v) como espesantes en las aceitunas de mesa rellenas solamente.

Cuestiones relacionadas con la Norma para las frutas y hortalizas encurtidas (CXS 260-2007)

Cuestiones diversas relacionadas con los cambios en las disposiciones sobre aditivos alimentarios en la NGAA (Anexo 2) entre la 2.ª circular y el informe del GTE

- i. Cera carnauba (SIN 903) en la CA 04.1.2: Debido a que CXS 260-2007 permite los reguladores de la acidez en los Cuadros I y II de la NGAA, no es necesario excluir la cera carnauba (mediante el uso de la nota XS260), que tiene la función de regulador de la acidez de la CA 04.1.2. Por lo tanto, se elimina la nota XS260 propuesta anteriormente y, en cambio, no se propone ningún cambio en la disposición sustantiva de la NGAA (por lo tanto, la cera carnauba se omite del Anexo 3, ya que solo para la armonización de las normas del CCPFV, las disposiciones para las que no se proponen cambios no figuran en el Anexo 3). Téngase en cuenta que hay una enmienda aparte para el SIN 903 en la CA 04.1.2 como resultado de la armonización de una norma regional CXS 314R-2013.
- ii. Caramelo II - caramelo al sulfito (SIN 150b) en la CA 04.1.2; caramelo II - caramelo al sulfito (SIN 150b) y caramelo IV - caramelo al sulfito amónico en la CA 04.2.2: Debido a que CXS 260-2007 permite los colorantes de los Cuadros I y II de la NGAA, no es necesario excluir estos colorantes mediante el uso de la nota XS260 en la CA 04.1.2 y la CA 04.2.2. La NGAA es jerárquica, y como tal, los aditivos alimentarios que están permitidos en las categorías generales están también permitidos en las subcategorías de esa categoría general (véase la Sección 5, Sistema de clasificación de los alimentos, en concreto la parte a). Por lo tanto, la nota XS260 propuesta anteriormente se ha eliminado y en su lugar no se propone ningún cambio a la disposición sustantiva en la NGAA con respecto a CXS 260-2007.
- iii. FOSFATOS en las CA 04.1.2.3, 04.1.2.10, 04.2.2.3 y 04.2.2.7: CXS 260-2007 permite reguladores de la acidez, antiespumantes, antioxidantes, agentes de retención del color, agentes endurecedores, potenciadores del sabor, conservantes, secuestrantes y edulcorantes, sin embargo, no hay fosfatos con las clases funcionales de antiespumantes, agentes de retención del color, potenciadores del sabor o edulcorantes. Además, el fosfato de huesos no tiene ninguna de las clases funcionales permitidas y por lo tanto debe excluirse. Por lo tanto, la Presidencia ha propuesto una nueva nota (**P260**) específica para FOSFATOS:

Excepto para uso en los productos correspondientes a la *Norma para las frutas y hortalizas encurtidas (CXS 260-2007)*: ácido fosfórico (SIN 338), fosfato diácido de sodio (SIN 339(i)), hidrogenfosfato disódico (SIN 339(ii)), fosfato trisódico (SIN 339(iii)), fosfato diácido de potasio (SIN 340(i)), hidrogenfosfato dipotásico (SIN 340(ii)), fosfato tripotásico (SIN 340(iii)), dihidrogenfosfato de calcio (SIN 341(i)), hidrogenfosfato de calcio (SIN 341(ii)), fosfato tricálcico (SIN 341(iii)), fosfato diácido de amonio (SIN 342(i)), hidrogenfosfato diamónico (SIN 342(ii)), fosfato diácido de magnesio (SIN 343(i)), hidrogenfosfato de magnesio (SIN 343(ii)), fosfato trimagnésico (SIN 343(iii)), difosfato disódico (SIN 450(i)), difosfato trisódico (SIN 450(ii)), difosfato tetrasódico (SIN 450(iii)), difosfato tetrapotásico (SIN 450(v)), difosfato dicálcico (SIN 450(vi)), difosfato diácido de calcio (SIN 450(vii)), difosfato diácido de magnesio (SIN 450(ix)), trifosfato pentasódico (SIN 451(i)), trifosfato pentapotásico (SIN 451(ii)), polifosfato de sodio (SIN 452(i)), polifosfato de potasio (SIN 452(ii)), polifosfato de sodio y calcio (SIN 452(iii)), polifosfatos de calcio (SIN 452(iv)) y polifosfatos de amonio (SIN 452(v)), como reguladores de la acidez, antioxidantes, agentes endurecedores, conservantes, secuestrantes o estabilizadores, individualmente o en combinación.

Cuestiones relacionadas con la Norma para hortalizas congeladas rápidamente (CXS 320-2015)

Cuestión 11: Nueva nota para las disposiciones sobre aditivos alimentarios (secuestrante) en la CA 04.2.2.1

La *Norma para hortalizas congeladas rápidamente (CXS 320-2015)* es una norma de grupo que abarca varios productos individuales con disposiciones sobre aditivos alimentarios en sus anexos. La mayoría de los productos de los anexos estipulan que no se permiten aditivos alimentarios mientras que el Anexo sobre patatas (papas) fritas establece que en la CA 04.2.2.1 se permiten secuestrantes de acuerdo con los Cuadros I y II de la NGAA. Esta CA se encuentra en el Anexo al Cuadro III de la NGAA.

Por consiguiente, la nota XS320 debe añadirse a las disposiciones sobre aditivos alimentarios distintos de los secuestrantes en la CA 04.2.2.1 y su categoría general 04.2.2 en el Cuadro I y II de la NGAA. Además, la nota A320 (Para uso en las patatas (papas) fritas correspondientes a la *Norma para hortalizas congeladas rápidamente (CXS 320-2015)* como secuestrante) debe insertarse para los secuestrantes en la CA 04.2.2.1 para indicar que están permitidos en las patatas (papas) fritas solamente en los productos correspondientes a CXS 320-2015. Además, el tiosulfato de sodio (SIN 539), tal como Japón y EE.UU. aclararon, que pertenece a la familia de los sulfitos, tiene una función como secuestrante. Por lo tanto, se propone que se inserte una nueva nota para permitir el uso del SIN 539 en la patatas (papas) fritas correspondientes a CXS 320-2015.

Sin embargo, hay interacciones con las notas 29, 110 y 265 que es necesario someter a mayor consideración, tal como se examinó en las cuestiones 12 y 13.

Cuestión 12 - Aditivos con la nota 29 (Para uso en alimentos no normalizados solamente) y otros secuestrantes en la CA 04.2.2.1 [NUEVO]

Hay una contradicción entre el texto del Anexo IV de CXS 320-2015 y el uso de la nota 29 (Para alimentos no normalizados solamente) en la CA 04.2.2.1 de la NGAA. No está claro si la presencia de la nota 29 sugiere que cualquier disposición con esta nota debe incluir una nota XS320, pese a que CXS 320-2015 permite secuestrantes en las patatas (papas) fritas congeladas rápidamente, de acuerdo con la referencia general a los Cuadros I y II de la NGAA.

Al intentar determinar la historia de las disposiciones sobre secuestrantes para CXS 320-2015, se revisaron los informes y los temas pertinentes de los programas de las reuniones 25.^a a 28.^a del CCPFV (2010 - 2016) y las reuniones 45.^a a 47.^a del CCFA (2013 - 2015). La CCPFV28 convino en adoptar la referencia general y eliminar la lista específica de aditivos alimentarios (REP17/PFV, párr. 55 y 62, 66). Como tal, consideramos que los secuestrantes en esta CA están permitidos generalmente para las patatas (papas) fritas congeladas rápidamente. Sin embargo, la nota 29 indica que los aditivos alimentarios designados con la nota 29 están permitidos solamente en los alimentos no normalizados. Esto es contradictorio con respecto al uso permitido de secuestrantes en los alimentos correspondientes a CXS 320-2015.

Propuesta (final) de la Presidencia: Para solucionar la contradicción, se propone revisar la nota 29 eliminando la palabra "solamente" a fin de permitir otros usos (a través de notas adicionales) en determinados productos normalizados según sea necesario. En este caso, la nota A320 en combinación con la nota 29 revisada no serían contradictorias entre sí. Además, por consistencia con las demás notas, se propone añadir "uso en" a la nota 29. La nota 29 revisada sería entonces: "Para uso en alimentos no normalizados".

Cuestión 13 - Notas 110 y 265 frente a la nota A320 en la CA 04.2.2.1 [NUEVO]

El ácido ascórbico, L- y los tetraacetatos de diamina etileno están asociados con la nota 110 (Solo para uso en las patatas (papas) fritas congeladas) y ácido cítrico y ácido málico, DL- están asociados con la nota 265 (Solo para uso como secuestrante en las patatas (papas) fritas congeladas rápidamente). Estas notas son similares a la nueva nota A320 (Solo para uso como secuestrante en las patatas (papas) fritas correspondientes a la *Norma para hortalizas congeladas rápidamente* (CXS 320-2015)) propuesta para estos aditivos.

Se espera que estas dos notas hagan referencia a las patatas (papas) fritas normalizadas congeladas rápidamente y, por lo tanto, añadir A320 puede considerarse una duplicación y una confusión para el lector de la NGAA. La Presidencia cree que es conveniente eliminar las notas 110 y 265 de la CA 04.2.2.1 a favor de la nueva nota A320 que muestra más claramente que la armonización se ha realizado.

Propuesta (final) de la Presidencia: sustituir las notas 110 y 265 en la CA 04.2.2.1 por la nota A320.

Cuestiones diversas relacionadas con los cambios en las disposiciones sobre aditivos alimentarios en la NGAA (Anexo 2) entre la 2.^a circular y el informe del GTE

- i. FOSFATOS en la CA 04.2.2.1: La Presidencia propuso que se añada la nueva nota A320 (Solo para uso como secuestrante en las patatas (papas) fritas correspondientes a la *Norma para hortalizas congeladas rápidamente* (CXS 320-2015)) a la disposición sobre FOSFATOS, para reflejar que en las patatas (papas) fritas congeladas rápidamente solo está justificada tecnológicamente la función de secuestrante. Sin embargo, la nota no describe qué fosfatos están permitidos, ya que no todos los fosfatos tienen la función de secuestrante. La práctica habitual en la armonización ha sido crear una nota extensa que describa qué aditivos dentro de un grupo de aditivos son aptos para su uso. Por lo tanto, se propone sustituir este supuesto de la nueva nota A320 por una nueva nota (**P320**) específica para FOSFATOS:

Excepto para uso en las patatas (papas) fritas congeladas rápidamente correspondientes a la *Norma para hortalizas congeladas rápidamente* (CXS 320-2015): ácido fosfórico (SIN 338), fosfato diácido de sodio (SIN 339(i)), hidrogenfosfato disódico (SIN 339(ii)), fosfato trisódico (SIN 339(iii)), fosfato diácido de potasio (SIN 340(i)), hidrogenfosfato dipotásico (SIN 340(ii)), fosfato tripotásico (SIN 340(iii)), dihidrogenfosfato de calcio (SIN 341(i)), difosfato disódico (SIN 450(i)), difosfato trisódico (SIN 450(ii)), difosfato tetrasódico (SIN 450(iii)), difosfato tetrapotásico (SIN 450(v)), difosfato dicálcico (SIN 450(vi)), difosfato diácido de calcio (SIN 450(vii)), trifosfato pentasódico (SIN 451(i)), trifosfato pentapotásico (SIN 451(ii)), polifosfato de sodio (SIN 452(i)), polifosfato de potasio (SIN 452(ii)), polifosfato de sodio y calcio (SIN 452(iii)), polifosfatos de calcio (SIN 452(iv)), y polifosfatos de amonio (SIN 452(v)), como secuestrantes, individualmente o en combinación.

Cuestiones relacionadas con las normas regionales Norma regional para la pasta de dátil (Cercano Oriente) (CXS 314R-2013), Norma regional para productos a base de alga nori (Asia) (CXS 323R-2017), Norma regional para el Yacón (América Latina y el Caribe) (CXS 324R-2017))

Cuestión 14. Armonización de la Norma regional para productos a base de alga nori (CXS 323R-2017) y referencia a las categorías de alimentos de la NGAA

Puede ser necesario armonizar categorías de alimentos adicionales de la NGAA para CXS 323R-2017 debido al hecho de que las algas marinas se mencionan en algunas categorías de alimentos de hortalizas elaboradas, incluidas 04.2.2.1, 04.2.2.3, 04.2.2.4, 04.2.2.5, 04.2.2.6 y 04.2.2.7. Estas otras categorías de hortalizas elaboradas, 04.2.2.3, 04.2.2.4 y 04.2.2.7, en particular, parecen ser categorías en las que también es probable que se incluyan productos a base de alga nori. Parte del problema es que algunas categorías de alimentos de hortalizas elaboradas parecen ser productos “elaborados adicionalmente”, pero en la NGAA figuran al mismo nivel jerárquico que otros productos elaborados.

En caso de que para la armonización sea necesario considerar categorías adicionales de alimentos de hortalizas elaboradas, también podría ser necesario hacer enmiendas al Anexo C de la NGAA para incorporar esas categorías de alimentos adicionales.

En el GTE se solicitaron observaciones sobre si es apropiado que el GTE encargado de la armonización recomiende que en el proceso de armonización se consideren categorías de alimentos adicionales o si esta pregunta debe dirigirse al grupo de trabajo del CCASIA para su consideración.

Observaciones a la 1.ª, 2.ª y 3.ª circular

Australia, EE. UU., FIA, Nueva Zelanda: Apoyan la armonización de las categorías de alimentos de la NGAA 04.2.2.2 y 04.2.2.8 por el momento y que se solicite al CCASIA que considere si existen categorías de alimentos relevantes adicionales que sean aplicables a esta norma.

Propuesta (final) de la Presidencia: continuar con a) la armonización de las categorías de alimentos 04.2.2.2 y 04.2.2.8; y b) solicitar al CCASIA que considere si a 323R-2017 pueden ser aplicables categorías de alimentos de hortalizas elaboradas adicionales.

Cuestión 15. Armonización de la Norma regional para el yacón (CXS 324R-2017) y referencia a la categoría de alimentos 04.2.1.1

Con respecto al uso de aditivos alimentarios de la Sección 8 (ADITIVOS ALIMENTARIOS) de CXS 324-2017, se afirma que “Esta Norma se aplica al yacón según se designa en la categoría de alimentos 04.2.1.1 hortalizas (incluidos hongos y setas, raíces y tubérculos, legumbres y leguminosas y álveo vera), algas marinas y nueces y semillas frescas no tratadas, y por lo tanto no se permite el uso de aditivos alimentarios de acuerdo con las disposiciones de la *Norma general para aditivos alimentarios* (CXS 192-1995).” Sin embargo, 1) este tipo de texto no es típico en las normas para productos; y 2) el yacón no se identifica específicamente en la descripción de la categoría de alimentos 04.2.1.1 según el ANEXO B, PARTE II (Descriptor de las categorías de alimentos) de la NGAA. Además, la referencia a la categoría de alimentos 04.2.1.1 (Hortalizas frescas sin elaborar) permitiría automáticamente que cualquier aditivo alimentario futuro añadido a esta categoría de alimentos se permitiera en el yacón. Si bien es poco probable que se añadan aditivos alimentarios a esta categoría de alimentos, en el texto de la norma no está claro si la intención es que el yacón refleje siempre las disposiciones para la categoría de alimentos o si la declaración se hizo simplemente para indicar el estado actual, es decir, dado que no se permiten aditivos alimentarios en las hortalizas frescas sin elaborar, no se permite ningún aditivo alimentario en el yacón. Tal vez la intención es que no se permitan nunca aditivos alimentarios para el yacón.

Propuesta de la Presidencia (1.ª circular): La propuesta de los presidentes es continuar con a) la armonización de la categoría de alimentos 04.2.1.1 y b) solicitar al CCLAC que considere si el texto de la Sección 8 (ADITIVOS ALIMENTARIOS) de CXS 324R-2017 debe modificarse para tener en cuenta la posibilidad de que en el futuro se permitan aditivos alimentarios en 04.2.1.1 y si en el futuro el uso de dichos aditivos sería aceptable en el yacón sin consultar al CCLAC.

Observaciones a la 1.ª circular

Australia, EE. UU., FIA: lo apoyan

EE. UU.: apoya la armonización tal como se presenta actualmente y también apoya que se solicite asesoramiento al CCLAC. Estamos de acuerdo en que el lenguaje utilizado con respecto a los aditivos alimentarios en CXS 324R-2017 es inusual. Recomendamos que se pregunte al CCLAC si sería apropiado sustituir el lenguaje actual en la norma por una declaración más habitual como “No se permite ningún aditivo alimentario”.

Propuesta de la Presidencia (2.ª y 3.ª circular): La propuesta de la Presidencia no cambia con respecto a la de la 1.ª circular con la recomendación adicional de los EE. UU. de comunicarse con el CCLAC sobre este tema

Observaciones a la 2.ª y 3.ª circular

Australia, Nueva Zelandia: lo apoyan

Propuesta (final) de la Presidencia: La propuesta de las Presidencias es continuar con a) la armonización de la categoría de alimentos 04.2.1.1 y b) solicitar al CCLAC que considere si el texto de la Sección 8 (ADITIVOS ALIMENTARIOS) de CXS 324R-2017 debe modificarse para tener en cuenta la posibilidad de que en el futuro se permitan aditivos alimentarios en 04.2.1.1 y si en el futuro el uso de dichos aditivos sería aceptable en el yacón sin consultar al CCLAC. Además, preguntar al CCLAC si consideraría aceptable sustituir el lenguaje actual en la norma por una declaración más habitual como "No se permite ningún aditivo alimentario".

Cuestión 16. Uso de notas XS en la NGAÁ para excluir una norma sobre productos de una disposición cuando ya existen otras notas que sugieren que el uso de los aditivos solo se permite en determinados alimentos

La Presidencia solicitó observaciones al GTE sobre si las notas XS son necesarias cuando las notas existentes ya limitan el uso de aditivos en alimentos específicos. La Presidencia considera que esto es relevante para cuatro notas existentes, a saber, la nota 262, la nota 76, la nota 154 y la nota 221 adjuntas a determinadas disposiciones sobre aditivos alimentarios. En concreto,

- a) El uso de la nota 262 en la categoría de alimentos (CA) 04.2.1.1 para el SIN 260, SIN 270, SIN 300, SIN 330, SIN 331(i) y SIN 331(iii). Estos aditivos no están permitidos en CXS 324R-2017 (*Norma Regional para el yacón*) que tiene referencia a la CA 04.2.1.1, por lo tanto, normalmente se necesitaría una nota XS324R. Sin embargo, la nota 262 dice: Para uso en hongos comestibles y productos de hongos solamente.
- b) El uso de la nota 76 en la CA 04.2.2.2 para el SIN 150c, SIN 491-495, SIN 481(i) y el SIN 482(i). Estos aditivos no están permitidos en CXS 323R-2017 (*Norma Regional para productos a base de alga nori*) que tiene referencia a la CA 04.2.2.2, por lo tanto, normalmente se necesitaría una nota XS323R. Sin embargo, la nota 76 dice: Para uso en las patatas (papas) solamente.
- c) El uso de la nota 154 en la CA 04.1.2.8 para el SIN 432-436. Estos aditivos no están permitidos en CXS 314R-2013 (*Norma regional para la pasta de dátil (Cercano Oriente)*) que tiene referencia a la CA 04.1.2.8, por lo tanto, normalmente se necesitaría una nota XS314R. Sin embargo, la nota 154 dice: Solo para uso en la leche de coco.
- d) El uso de la nota 221 en la CA 04.2.2.8 para el SIN 200-203. Estos aditivos no están permitidos en CXS 323R-2017 (*Norma regional para productos a base de alga nori*) que tiene referencia a la CA 04.2.2.2, por lo tanto, normalmente se necesitaría una nota XS323R. Sin embargo, la nota 221 dice: Para uso en pasta de patatas (papas) y rodajas de patatas prefritas solamente.

La ventaja de añadir una nota XS independientemente de la presencia de notas existentes que limiten el uso de aditivos para alimentos específicos es 1) si en el futuro el uso de esos aditivos se amplía a otros alimentos en la CA relevante, está claro que no está permitido en los alimentos normalizados pertinentes; 2) está claro que la norma ha sido armonizada con la CA y las disposiciones sobre aditivos alimentarios pertinentes; y 3) hay precedencia de que se haya utilizado más de una nota limitante al mismo tiempo (por ejemplo, el uso de las notas 144 y 345 juntas, o el uso de las notas 144 y 348 juntas).

Propuesta de la Presidencia (1.ª, 2.ª y 3.ª circular): Continuar añadiendo las notas XS sometidas a debate anteriormente a las disposiciones pertinentes sobre aditivos alimentarios, como se propone en los Cuadros 1 y 2 a continuación.

Observaciones a la 1.ª circular

Nueva Zelandia, EE. UU., FIA: lo apoyan

Australia: la respuesta inicial fue que no había ninguna razón o necesidad de añadir notas XS adicionales, ya que las disposiciones parecen autoexplicativas. Sin embargo, si el GTe está de acuerdo en que tales notas de exclusión garantizan la certeza, entonces Australia puede apoyar que se añadan.

EE. UU.: apoya la inclusión de notas XS. El uso de notas XS deja completamente claro al usuario que no se permite el uso de un aditivo en particular en una norma.

Observaciones a la 2.ª y 3.ª circular

Australia, Nueva Zelandia: lo apoyan

Propuesta (final) de la Presidencia: continuar añadiendo las notas XS sometidas a debate anteriormente a las disposiciones pertinentes sobre aditivos alimentarios, como se propone en los Cuadros I y II de las normas regionales en el anexo 4.

Cuestión 17. Uso de la nota B-323R propuesta para limitar el uso de aditivos alimentarios en los productos a base de alga nori condimentada en CXS323R cuando ya existen otras notas que sugieren que el uso de aditivos solo está permitido en determinados alimentos

La Norma regional para productos a base de alga nori (CXS 323R-2017) indica que “En los productos a base de alga nori condimentada (véase la Sección 2.3.3) correspondientes a la presente norma solo podrán utilizarse los reguladores de la acidez, antiaglomerantes, acentuadores del sabor, edulcorantes, espesantes y antioxidantes de conformidad con los Cuadros I y II de la *Norma general para aditivos alimentarios* (CXS 192-1995) en las categorías de alimentos 04.2.2.2 y 04.2.2.8, o incluidos en el Cuadro III de dicha Norma.” Sin embargo, algunos de los edulcorantes (algunos de los cuales también son potenciadores del sabor), algunos de los antioxidantes y los FOSFATOS (que tienen funciones tecnológicas que incluyen agentes antiaglomerantes, reguladores de la acidez y antioxidantes) que están permitidos en la CA 04.2.2.2 y la CA 04.2.2.8 tienen notas (las notas: 64, 76, 144, 345 o 348), que ya limitan el uso de aditivos a determinados alimentos que generalmente no incluyen productos a base de alga nori condimentada. O cabe destacar también que algunas de las notas limitantes se utilizan juntas (es decir, 144 con 345 y 144 con 348), pero aparentemente se refieren a productos diferentes y, por lo tanto, se consideran mutuamente excluyentes en lugar de mutuamente inclusivas en este caso.

Teniendo en cuenta la información anterior, no está claro si estos aditivos deben permitirse en los productos a base de alga nori condimentada mediante el uso de la nota B-323R propuesta, o si estos aditivos no están permitidos en los productos a base de alga nori condimentada porque su uso ya está limitado a los alimentos descritos en las notas mencionadas anteriormente.

Como referencia, la nota B-323R propuesta dice “Excepto para los productos correspondientes a la Norma regional para productos a base de alga nori (CXS 323R-2017), solo para su uso en productos a base de alga nori condimentada”; y las disposiciones afectadas son:

- a) La nota 64 (Para uso en frijoles secos solamente) se adjunta a las disposiciones para el SIN 385 y el SIN 386 en la CA 04.2.2.2
- b) La nota 76 (Para uso en las patatas (papas) solamente) se adjunta a las disposiciones para el SIN 320, el SIN 321, FOSFATOS y el SIN 310 en la CA 04.2.2.2. La nota 76 también se adjunta a las disposiciones para FOSFATOS en la CA 04.2.2.8.
- c) Tanto la nota 144 (solo para uso en productos agridulces) como la nota 345 (Solo para uso en productos al curry) se adjuntan a las disposiciones para el SIN 951, el SIN 961, el SIN 969, SACARINAS, GLICÓSIDOS DE ESTEVIOL y el SIN 955 en la CA 04.2.2.8.
- d) Tanto la nota 144 (solo para uso en productos agridulces) como la nota 348 (Solo para uso general en algas secas) se adjuntan a las disposiciones para el SIN 951, el SIN 961, el SIN 969, SACARINAS, GLICÓSIDOS DE ESTEVIOL y el SIN 955 en la CA 04.2.2.2.

Para el punto d) anterior, se cree que la nota B-323R complementa la nota 348 y las dos notas funcionarían bien juntas.

Pregunta planteada al GTe (1ª Circular): La Presidencia solicitó observaciones del GTe sobre este asunto e indicó que se formularía una propuesta una vez que se recibieran las observaciones tanto sobre esta cuestión como sobre la cuestión 16, descrita anteriormente. El anteproyecto de armonización de los Cuadros I y II para las disposiciones sobre aditivos alimentarios afectadas de las normas regionales tenía la nota B-323R.

Observaciones a la 1.ª circular

Nueva Zelanda, EE. UU., FIA: lo apoyan

EE. UU.: en general apoya la inclusión de la nota B-323R. Estamos de acuerdo en que algunas de las notas existentes pueden crear confusión o incluso ser contradictorias. Puede ser que estos problemas estén fuera del alcance del grupo de trabajo encargado de la armonización. Si no se puede llegar a un consenso, puede ser posible remitir esta cuestión a un futuro GTE de la NGAA en el que se puedan considerar todos los usos en la categoría de alimentos.

Propuesta de la Presidencia (2.ª y 3.ª circular): Continuar con la adición de la nota B-323R por el momento, en lugar de una nota XS323R.

Australia: lo apoya

Propuesta (final) de la Presidencia: continuar añadiendo la nota B-323R a las disposiciones pertinentes sobre aditivos alimentarios, como se propone en los Cuadros I y II de las normas regionales en el anexo 4.

Cuestiones diversas relacionadas con los cambios en las disposiciones sobre aditivos alimentarios en la NGAA (Anexo 4) entre la 3.^a circular y este informe del GTE

- i. El término “CCFA” puede eliminarse de la declaración “sujeto a la aprobación del CCFL, CCFA y CCMAS” en la norma regional CXS 308R-2011 como resultado de la labor de armonización de este año.

Annex 2 (CCMMP)

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE SUBJECT COMMODITY STANDARDS FOR MILK AND MILK PRODUCTS (CCMMP) AND TO TABLES 1, 2 AND 3 OF THE GSFA RELATING TO THE ALIGNMENT OF THOSE STANDARDS

The relevant Codex Standards for milk and milk products that are being aligned with the GSFA are cross-referenced to the following food categories in the GSFA (see Annex C of the GSFA):

CXS Number	Codex Standard Name	GSFA food category
243-2003	Fermented Milks (drinks based on fermented milk, flavoured, heat treated or not heat treated)	01.1.4
243-2003	Fermented Milks (drinks based on fermented milk, (plain))	01.2.1
243-2003	Fermented Milks (drinks based on fermented milk (plain, not heat treated))	01.2.1.1
243-2003	Fermented Milks (drinks based on fermented milk (plain, heat treated))	01.2.1.2
243-2003	Fermented Milks (flavoured, heat treated and non-heat treated)	01.7
288-1976	Cream and Prepared Creams (reconstituted cream, recombined cream, prepackaged liquid cream)	01.4.1
288-1976	Cream and Prepared Creams (whipping cream, cream packaged under pressure, whipped cream)	01.4.2
288-1976	Cream and Prepared Creams (fermented cream, acidified cream)	01.4.3

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR FERMENTED MILKS (CXS 243-2003)

The following amendments to Section 4 of the *Standard for Fermented Milks* (CXS 243-2003) are proposed.

4. FOOD ADDITIVES

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

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

Carbonating agents, stabilizers and thickeners in food category 01.2.1.1 (Fermented milks (plain), not heat treated after fermentation), acidity regulators, carbonating agents, packaging gases, stabilizers and thickeners in food category 01.2.1.2 (Fermented milks (plain), heat treated after fermentation), acidity regulators, colours, emulsifiers, flavour enhancers, packaging gases, stabilizers, sweeteners and thickeners in food category 01.1.4 (Flavoured fluid milk drinks) and food category 01.7 (Dairy-based deserts (e.g. pudding, fruit or flavoured yoghurt)) used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) are acceptable for use in foods conforming to this standard.

For flavoured products, all acidity regulators, colours, emulsifiers and packaging gases listed in Table 3 of the General Standard for Food Additives (CXS 192-1995) and only certain carbonating agents, flavour enhancers, stabilizers, sweeteners and thickeners in Table 3 of the General Standard for Food Additives (CXS 192-1995) are acceptable for use in fermented milk products categories as specified in the table below. Preservatives listed in Table 3 are only permitted in flavoured fermented milks heat treated after fermentation and drinks based on fermented milk heat treated after fermentation.

	Fermented Milks and Drinks based on Fermented Milk		Fermented Milks Heat Treated After Fermentation and Drinks based on Fermented Milk Heat Treated After Fermentation	
	Plain	Flavoured	Plain	Flavoured
<u>Food category of the General Standard for Food</u>	<u>01.2.1.1</u>	<u>Not heat treated: 1.1.4 (drinks based on fermented milks);</u>	<u>01.2.1.2</u>	<u>Heat treated: 1.1.4 (drinks based on fermented milks);</u>

Additives (CXS 192-1995)		01.7 (dairy-based desserts)		01.7 (dairy-based desserts)
Acidity regulators:	-	X	X	X
Carbonating agents:	X ^(b)	X ^(b)	X ^(b)	X ^(b)
Colours:	-	X	-	X
Emulsifiers:	-	X	-	X
Flavour enhancers:	-	X	-	X
Packaging gases:	-	X	X	X
Preservatives:	-	-	-	X
Stabilizers:	X ^(a)	X	X	X
Sweeteners:	-	X ^(c)	-	X ^(c)
Thickeners:	X ^(a)	X	X	X

(a) Use is restricted to reconstitution and recombination and if permitted by national legislation in the country of sale to the final consumer.

(b) Use of carbonating agents is technologically justified in Drinks based on Fermented Milk only.

(c) The use of sweeteners is limited to milk and milk derivatives-based products energy reduced or with no added sugar.

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

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

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

INS no.	Name of additive	Maximum level
Acidity regulators		
334	Tartaric acid, L(+)-	2 000 mg/kg as tartaric acid
335(ii)	Sodium L(+)-tartrate	
337	Potassium sodium L(+)-tartrate	
355	Adipic acid	1 500 mg/kg as adipic acid
356	Sodium adipate	
357	Potassium adipate	
359	Ammonium adipate	
Carbonating agents		
290	Carbon dioxide	GMP
Colours		
100(i)	Curcumin	100 mg/kg
101(i)	Riboflavin, synthetic	300 mg/kg
101(ii)	Riboflavin 5'-phosphate, sodium	
102	Tartrazine	
104	Quinoline yellow	150 mg/kg
110	Sunset yellow FCF	300 mg/kg
120	Carmines	150 mg/kg
122	Azorubine (Carmoisine)	
124	Ponceau 4R (Cochineal red A)	
129	Allura red AC	300 mg/kg
132	Indigotine	100 mg/kg
133	Brilliant blue FCF	150 mg/kg
141(i)	Chlorophylls, copper complexes	500 mg/kg
141(ii)	Chlorophylls, copper complexes, sodium and potassium salts	

143	Fast green FCF	100 mg/kg
150b	Caramel II — sulphite caramel	150 mg/kg
150c	Caramel III — ammonia caramel	2 000 mg/kg
150d	Caramel IV — sulphite ammonia caramel	2 000 mg/kg
151	Brilliant black (Black PN)	150 mg/kg
155	Brown HT	150 mg/kg
160a(i)	Carotene, <i>beta</i> -, synthetic	100 mg/kg
160e	Carotenal, <i>beta</i> -apo-8'-	
160f	Carotenoic acid, methyl or ethyl ester, <i>beta</i> -apo-8'-	
160a(iii)	Carotenes, <i>beta</i> -, <i>Blakeslea trispora</i>	
160a(ii)	Carotenes, <i>beta</i> -, vegetable	600 mg/kg
160b(i)	Annatto extract, bixin-based	20 mg/kg as bixin
160b(ii)	Annatto extract, norbixin-based	20 mg/kg as norbixin
160d	Lycopenes	30 mg/kg as pure lycopene
161b(i)	Lutein from <i>Tagetes erecta</i>	150 mg/kg
161h(i)	Zeaxanthin, synthetic	150 mg/kg
163(ii)	Grape skin extract	100 mg/kg
172(i)	Iron oxide, black	
172(ii)	Iron oxide, red	
172(iii)	Iron oxide, yellow	
Emulsifiers		
432	Polyoxyethylene (20) sorbitan monolaurate	3 000 mg/kg
433	Polyoxyethylene (20) sorbitan monooleate	
434	Polyoxyethylene (20) sorbitan monopalmitate	
435	Polyoxyethylene (20) sorbitan monostearate	

INS no.	Name of additive	Maximum level
436	Polyoxyethylene (20) sorbitan tristearate	
472e	Diacetyltartaric and fatty acid esters of glycerol	10 000 mg/kg
473	Sucrose esters of fatty acids	5 000 mg/kg
474	Sucroglycerides	5 000 mg/kg
475	Polyglycerol esters of fatty acids	2 000 mg/kg
477	Propylene glycol esters of fatty acids	5 000 mg/kg
481(i)	Sodium stearoyl lactylate	10 000 mg/kg
482(i)	Calcium stearoyl lactylate	10 000 mg/kg
491	Sorbitan monostearate	5 000 mg/kg
492	Sorbitan tristearate	
493	Sorbitan monolaurate	
494	Sorbitan monooleate	
495	Sorbitan monopalmitate	
900a	Polydimethylsiloxane	
Flavour enhancers		
580	Magnesium gluconate	
620	Glutamic acid, (L+)-	
621	Monosodium L-glutamate	

622	Monopotassium L-glutamate	
623	Calcium di-L-glutamate	
624	Monoammonium L-glutamate	
625	Magnesium di-L-glutamate	
626	Guanylic acid, 5'-	
627	Disodium 5'-guanylate-	
628	Dipotassium 5'-guanylate-	GMP
629	Calcium 5'-guanylate	
630	Inosinic acid, 5'-	
631	Disodium 5'-inosinate	
632	Dipotassium 5'-inosinate	
633	Calcium 5'-inosinate	
634	Calcium 5'-ribonucleotides-	
635	Disodium 5'-ribonucleotides-	
636	Maltol	
637	Ethyl maltol	
Preservatives		
200	Sorbic acid	
202	Potassium sorbate	1 000 mg/kg as sorbic acid
203	Calcium sorbate	
210	Benzoic acid	
211	Sodium benzoate	300 mg/kg as benzoic acid
212	Potassium benzoate	
213	Calcium benzoate	
234	Nisin	500 mg/kg
Stabilizers and Thickeners		
170(i)	Calcium carbonate	GMP
331(iii)	Trisodium citrate	GMP
338	Phosphoric acid	
339(i)	Sodium dihydrogen phosphate	
339(ii)	Disodium hydrogen phosphate	
339(iii)	Trisodium phosphate	
340(i)	Potassium dihydrogen phosphate	1 000 mg/kg, singly or in combination, as phosphorous
340(ii)	Dipotassium hydrogen phosphate	
340(iii)	Tripotassium phosphate	
341(i)	Monocalcium dihydrogen phosphate	
341(ii)	Calcium hydrogen phosphate	
341(iii)	Tricalcium orthophosphate	
342(i)	Ammonium dihydrogen phosphate	
342(ii)	Diammonium hydrogen phosphate	
INS no. Name of additive Maximum level		
343(i)	Monomagnesium phosphate	
343(ii)	Magnesium hydrogen phosphate	
343(iii)	Trimagnesium phosphate	
450(i)	Disodium diphosphate	
450(ii)	Trisodium diphosphate	
450(iii)	Tetrasodium diphosphate	
450(v)	Tetrapotassium diphosphate	

450(vi)	Dicalcium diphosphate	
450(vii)	Calcium dihydrogen diphosphate	
451(i)	Pentasodium triphosphate	
451(ii)	Pentapotassium triphosphate	
452(i)	Sodium polyphosphate	
452(ii)	Potassium polyphosphate	
452(iii)	Sodium calcium polyphosphate	
452(iv)	Calcium polyphosphate	
452(v)	Ammonium polyphosphate	
542	Bone phosphate	
400	Alginic acid	
401	Sodium alginate	
402	Potassium alginate	
403	Ammonium alginate	
404	Calcium alginate	
405	Propylene glycol alginate	
406	Agar	
407	Carrageenan	
407a	Processed eucheama seaweed (PES)	GMP
410	Carob bean gum	
412	Guar gum	
413	Tragacanth gum	
414	Gum Arabic (Acacia gum)	
415	Xanthan gum	
416	Karaya gum	
417	Tara gum	
418	Goma gellan	
425	Konjac flour	
440	Pectins	
459	Cyclodextrin, β	5 mg/kg
460(i)	Microcrystalline cellulose (Cellulose gel)	
460(ii)	Powdered cellulose	
461	Methyl cellulose	
463	Hydroxypropyl cellulose	
464	Hydroxypropyl methyl cellulose	
465	Methyl ethyl cellulose	
466	Sodium carboxymethyl cellulose (Cellulose gum)	
467	Ethyl hydroxyethyl cellulose	
468	Cross-linked sodium carboxymethylcellulose (Cross linked cellulose gum)	
469	Sodium carboxymethyl cellulose, enzymatically hydrolyzed (Cellulose gum, enzymatically hydrolyzed)	GMP
470(i)	Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	
470(ii)	Salts of oleic acid with calcium, potassium and sodium	
471	Mono- and di- glycerides of fatty acids	

472a	Acetic and fatty acid esters of glycerol
472b	Lactic and fatty acid esters of glycerol

INS no.	Name of additive	Maximum level
472c	Citric and fatty acid esters of glycerol	
508	Potassium chloride	
509	Calcium chloride	
511	Magnesium chloride	
1200	Polydextrose	
1400	Dextrins, roasted starch	
1401	Acid treated starch	
1402	Alkaline treated starch	
1403	Bleached starch	
1404	Oxidized starch	
1405	Starches, enzyme treated	
1410	Mono starch phosphate	
1412	Distarch phosphate	
1413	Phosphated distarch phosphate	
1414	Acetylated distarch phosphate	
1420	Starch acetate	
1422	Acetylated distarch adipate	
1440	Hydroxypropyl starch	
1442	Hydroxypropyl distarch phosphate	
1450	Starch sodium octenyl succinate	
1451	Acetylated oxidized starch	
Sweeteners^(a)		
420	Sorbitol	GMP
421	Mannitol	GMP
950	Acesulfame potassium	350 mg/kg
951	Aspartame	1 000 mg/kg
952	Cyclamates	250 mg/kg
953	Isomalt (Hydrogenated isomaltulose)	GMP
954	Saccharin	100 mg/kg
955	Sucralose (Trichlorogalactosucrose)	400 mg/kg
956	Alitame	100 mg/kg
961	Neotame	100 mg/kg
962	Aspartame-acesulfame salt	350 mg/kg on an acesulfame potassium equivalent basis
964	Polyglycitol syrup	
965	Maltitols	
966	Lactitol	GMP
967	Xylitol	
968	Erythritol	

(a) The use of sweeteners is limited to milk- and milk derivative-based products energy reduced or with no added sugar.

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR CREAMS (CXS 288-1976)

The following amendments to Section 4 of the *Standard for Cream and Prepared Creams* (CXS 288-1976) are proposed.

Explanatory Information regarding Alignment:

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

4. FOOD ADDITIVES

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

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

Acidity regulators, emulsifiers, stabilizers and thickeners in food category 01.4.1 (Pasteurized cream (plain)), acidity regulators, emulsifiers, packaging gases, propellants, stabilizers and thickeners in food category 01.4.2 (Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)) and acidity regulators, emulsifiers, stabilizers and thickeners in food category 01.4.3 (Clotted cream (plain)) used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) and only certain acidity regulators, emulsifiers, stabilizers and thickeners in food category 01.4.3 (Clotted cream (plain)) in Table 3 are acceptable for use in foods conforming to this standard.

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

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

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

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

INS no.	Name of additive	Maximum level
Acidity regulators		
270	Lactic acid, L-,D- and DL-	GMP
325	Sodium lactate	GMP
326	Potassium lactate	GMP
327	Calcium lactate	GMP
330	Citric acid	GMP
333	Calcium citrates	GMP
500(i)	Sodium carbonate	GMP
500(ii)	Sodium hydrogen carbonate	GMP
500(iii)	Sodium sesquicarbonate	GMP
501(i)	Potassium carbonate	GMP
501(ii)	Potassium hydrogen carbonate	GMP

INS no.	Name of additive	Maximum level
Stabilizers and thickeners		
170(i)	Calcium carbonate	GMP
331(i)	Sodium dihydrogen citrate	GMP
331(iii)	Trisodium citrate	GMP
332(i)	Potassium dihydrogen citrate	GMP
332(ii)	Tripotassium citrate	GMP
516	Calcium sulphate	GMP
339(i)	Monosodium dihydrogen phosphate	1-100 mg/kg expressed as phosphorus
339(ii)	Disodium hydrogen phosphate	
339(iii)	Trisodium phosphate	
340(i)	Potassium dihydrogen phosphate	
340(ii)	Dipotassium hydrogen phosphate	
340(iii)	Tripotassium phosphate	
341(i)	Calcium dihydrogen phosphate	
341(ii)	Calcium hydrogen phosphate	
341(iii)	Tricalcium phosphate	
450(i)	Disodium diphosphate	
450(ii)	Trisodium diphosphate	
450(iii)	Tetrasodium diphosphate	
450(v)	Tetrapotassium diphosphate	
450(vi)	Calcium diphosphate	
450(vii)	Calcium dihydrogen diphosphate	
451(i)	Pentasodium triphosphate	
451(ii)	Pentapotassium triphosphate	
452(i)	Sodium polyphosphate	
452(ii)	Potassium polyphosphate	
452(iii)	Sodium calcium polyphosphate	
452(iv)	Calcium polyphosphate	
452(v)	Ammonium polyphosphate	
400	Alginic acid	GMP
401	Sodium alginate	GMP
402	Potassium alginate	GMP
403	Ammonium alginate	GMP
404	Calcium alginate	GMP
405	Propylene glycol alginate	5-000 mg/kg
406	Agar	GMP
407	Carrageenan	GMP
407a	Processed eucheama seaweed (PES)	GMP
410	Carob bean gum	GMP
412	Guar gum	GMP
414	Gum arabic (Acacia gum)	GMP
415	Xanthan gum	GMP
418	Gellan gum	GMP
440	Pectins	GMP
460(i)	Microcrystalline cellulose (Cellulose gel)	GMP
460(ii)	Powdered cellulose	GMP
461	Methyl cellulose	GMP
463	Hydroxypropyl cellulose	GMP
464	Hydroxypropyl methyl cellulose	GMP
465	Methyl ethyl cellulose	GMP
466	Sodium carboxymethyl cellulose (Cellulose gum)	GMP
472e	Diacetyltartaric and fatty acid esters of glycerol	5-000 mg/kg
508	Potassium chloride	GMP
509	Calcium chloride	GMP
1410	Monostarch phosphate	GMP
1412	Distarch phosphate	GMP
1413	Phosphated distarch phosphate	GMP
1414	Acetylated distarch phosphate	GMP
1420	Starch acetate	GMP

INS no.	Name of additive	Maximum level
1422	Acetylated distarch adipate	GMP
1440	Hydroxypropyl starch	GMP
1442	Hydroxypropyl distarch phosphate	GMP
1450	Starch sodium octenyl succinate	GMP
Emulsifiers		
322(i)	Lecithin	GMP
432	Polyoxyethylene (20) sorbitan monolaurate	1 000 mg/kg
433	Polyoxyethylene (20) sorbitan monooleate	
434	Polyoxyethylene (20) sorbitan monopalmitate	
435	Polyoxyethylene (20) sorbitan monostearate	
436	Polyoxyethylene (20) sorbitan tristearate	
471	Mono- and diglycerides of fatty acids	GMP
472a	Acetic and fatty acid esters of glycerol	GMP
472b	Lactic and fatty acid esters of glycerol	GMP
472c	Citric and fatty acid esters of glycerol	GMP
473	Sucrose esters of fatty acids	5 000 mg/kg
475	Polyglycerol esters of fatty acids	6 000 mg/kg
491	Sorbitan monostearate	5 000 mg/kg
492	Sorbitan tristearate	
493	Sorbitan monolaurate	
494	Sorbitan monooleate	
495	Sorbitan monopalmitate	
Packing gases		
290	Carbon dioxide	GMP
941	Nitrogen	GMP
Propellant		
942	Nitrous oxide	GMP

PROPOSED AMENDMENTS TO TABLE ONE OF THE GSFA FOR THE ALIGNMENT OF THE SUBJECT CCMMP STANDARDS (CXS 243-2003 and CXS 288-1976)

The Tables have been updated to include the latest, 2023 revisions to the GSFA; that includes revisions which reflected adoptions at the 53rd session of the CCFA (see REP23/FA for background) which were subsequently adopted by CAC46 in December 2023 (see REP23/CAC). New text is indicated within the cells of the tables in **bold/underline**. Text to be removed is indicated in ~~strike through~~. **Text in green** font are draft and proposed draft food additive provisions that are in the Codex Step process (see FA/53 INF/01). **Text in blue** font represents a modification that was to be made to the GSFA as a result of changes agreed to at the 53rd session of the CCFA (see REP23/FA) which were adopted by CAC46 in December 2023 (see REP23/CAC) but do not currently appear in the 2023 revision of GSFA.

For food category (FC) 01.2.1.2, new entries for a number of acidity regulators and packaging gases (shown in **purple** font) are not named directly in CXS243-2003, but are derived from the allowance for Table 3 additives in section 4 of the commodity standard. Please see the amendments to Table 3, below, for more information.

Below are amendments to FCs 01.1.4, 0.1.2, 0.1.2.1, 01.2.1.1, 01.2.1.2 and 01.7 related to CXS 243-2003, as well as to FCs 01.4, 01.4.1, 01.4.2, and 01.4.3 related to CXS 288-1976.

ACESULFAME POTASSIUM					
INS: 950 Functional Class: Flavour enhancer, Sweetener					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	350 mg/kg	478,188, Q243	2019	Adopt
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	350 mg/kg	478, 188, Q243	2019	Adopt

ACETIC AND FATTY ACID ESTERS OF GLYCEROL					
INS: 472a Functional Class: Emulsifier, Sequestrant, Stabilizer					

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>		Adopt
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	234	2013	No change
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

ACETYLATED DISTARCH ADIPATE

INS: 1422 Functional class: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	234, 235	2013	No change
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

ACETYLATED DISTARCH PHOSPHATE

INS: 1414 Functional class: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	234, 235	2013	No change
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

ACETYLATED OXIDIZED STARCH

INS: 1451 Functional class: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>		Adopt
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>234, R243</u>		Adopt

ACID-TREATED STARCH

INS: 1401 Functional class: Emulsifier, Stabilizer, Thickener					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	234, 235	2013	No change
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	XS288	2013	No change

ADIPATES					
INS: 355 Functional Class: Acidity regulator					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.1.4</u>	<u>Flavoured fluid milk drinks</u>	<u>1500 mg/kg</u>	<u>1, R243</u>		Adopt
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	1500 mg/kg	1	2016	No change
<u>01.7</u>	<u>Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)</u>	<u>1500 mg/kg</u>	<u>1, R243</u>		Adopt

ADVANTAME					
INS: 969 Functional Class: Flavour enhancer, Sweetener					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	6 mg/kg	381, <u>478</u> , <u>XS243</u>		Adopt. Note 478 was to be adopted at Step 5/8 (REP23/FA, Appendix VI, p168) which was adopted by CAC46 (REP23/CAC).
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	10 mg/kg	478, <u>XS243</u>	2021	Adopt

AGAR					
INS: 406					
Functional class: Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	234, 235	2015	No change
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2015	No change
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

ALGINIC ACID					
INS: 400					
Functional class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener					

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	234, 235, R243		Adopt
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

ALITAME INS: 956 Functional Class: Flavour enhancer, Sweetener					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	100 mg/kg	161		Provision was revoked (see REP21/FA) due to EWG of GSFA. Not appropriate to re-add via Alignment.
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	100 mg/kg	161, 145	2021	Provision was revoked in REP21/FA due to EWG GSFA. Not appropriate to re-add via alignment.

ALKALINE TREATED STARCH INS: 1402 Functional class: Emulsifier, Stabilizer, Thickener					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	234, 235	2013	No change
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change

ALLURA RED AC INS: 129 Functional Class: Colour					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	100 mg/kg	52, 540(revised)	2009	No changes for Alignment needed (some revision to Note 540 proposed, below).
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	300 mg/kg		2009	No change

AMARANTH INS: 123 Functional Class: Colour					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	50 mg/kg	52, <u>XS243</u>	2017	Adopt

AMMONIUM ALGINATE INS: 403 Functional class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation

01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	234, 235, R243		Adopt
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

AMMONIUM CARBONATE INS: 503(i) Functional class: Acidity regulator , Raising agent					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	M243		Adopt

AMMONIUM HYDROGEN CARBONATE INS: 503(ii) Functional class: Acidity regulator , Raising agent					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	M243		Adopt

AMMONIUM HYDROXIDE INS: 527 Functional class: Acidity regulator					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP		2013	No change

AMMONIUM SALTS OF PHOSPHATIDIC ACID INS: 442 Functional class: Emulsifier					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	5000 mg/kg	231, XS243	2012	Adopt

ANNATTO EXTRACTS, BIXIN-BASED INS: 160b(i) Functional Class: Colour					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	20 mg/kg	8, 52	2017	No change
01.2.1	Fermented milks (plain)	100 mg/kg	8, 508, 509, XS33, XS240	2024	For information. Refer proposed revision to EWG of the GSFA (see issue 4 in Annex 1).
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	100 mg/kg	8, 146	2023	No change

ANNATTO EXTRACTS, NORBIXIN-BASED INS: 160b(ii) Functional Class: Colour					
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Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	10 mg/kg	52, 185, <u>A243</u>	2017	Adopt
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	20 mg/kg	185	2023	No change

ASCORBYL ESTERS

INS: 304, 305 Functional class: Antioxidant

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	500 mg/kg	2, 10, <u>XS243</u>	2001	Adopt

ASPARTAME

INS: 951 Functional Class: Flavour enhancer, Sweetener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	600 mg/kg	478, 191, 405, <u>F243, Q243</u>	2019	Adopt
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	1000 mg/kg	478, 191, <u>Q243</u>	2019	Adopt

ASPARTAME-ACESULFAME SALT

INS: 962 Functional Class: Sweetener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	350 mg/kg	113, 477, <u>Q243</u>	2019	Adopt
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	350 mg/kg	113, 477, <u>Q243</u>	2019	Adopt

AZORUBINE (CARMOISINE)

INS: 122 Functional Class: Colour

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	150 mg/kg	52	2017	No change
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	150 mg/kg		2023	No change

BENZOATES

INS: 210-213 Functional Class: Preservative

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.1.4</u>	<u>Flavoured fluid milk drinks</u>	<u>300 mg/kg</u>	<u>13, T243a</u>		Adopt
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	300 mg/kg	13, <u>T243</u>	2001	Adopt

BETA-APO-8'-CAROTENAL

INS: 160e Functional Class: Colour

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Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	10 mg/kg	52, <u>XS243</u>	2023	Adopt

BETA-CAROTENES INS: 160a(i),(iii),(iv) Functional Class: Colour					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	20 mg/kg	52, 341, 344, <u>402</u> (revised)	2023	Adopt
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	20 mg/kg	341, 344, <u>402</u> (revised)	2023	Adopt

BETA-CAROTENES, VEGETABLE INS: 160a(ii) Functional Class: Colour					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	20 mg/kg	52, 341, 344, <u>402</u> (revised)	2023	Adopt
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	25 mg/kg	341, 344, <u>402</u> (revised)	2023	Adopt

BLEACHED STARCH INS: 1403 Functional class: Emulsifier, Stabilizer, Thickener					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	234, 235	2013	No change
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	XS288	2013	No change

BRILLIANT BLACK (BLACK PN) INS: 151 Functional Class: Colour					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	150 mg/kg	52	2017	No change
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	150 mg/kg		2023	No change

BRILLIANT BLUE FCF INS: 133 Functional Class: Colour					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	150 mg/kg	52	2008	No change
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	150 mg/kg		2005	No change

BROWN HT					
INS: 155 Functional Class: Colour					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	150 mg/kg	52	2017	No change
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	150 mg/kg		2023	No change

CALCIUM ACETATE					
INS: 263 Functional class: Acidity regulator, Preservative, Stabilizer					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243</u>		Adopt

CALCIUM ALGINATE					
INS: 404 Functional class: Antifoaming agent, Bulking agent, Carrier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>		Adopt
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

CALCIUM CARBONATE					
INS: 170(i) Functional Class: Acidity regulator, Anticaking agent, Colour, Firming agent, Flour treatment agent, Stabilizer					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>		Adopt
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	<u>H243</u>	2013	Adopt
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

CALCIUM CHLORIDE					
INS: 509 Functional class: Firming agent, Stabilizer, Thickener					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation

<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>		Adopt
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>G243, R243</u>		Adopt
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

CALCIUM GLUCONATE

INS: 578

Functional class: **Acidity regulator, Firming agent, Sequestrant**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243</u>		Adopt

CALCIUM HYDROXIDE

INS: 526

Functional class: **Acidity regulator, Firming agent**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	<u>M243a</u>	2013	Adopt

CALCIUM LACTATE

INS: 327

Functional class: **Acidity regulator, Emulsifying salt, Firming agent, Flour treatment agent, Thickener**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	<u>M243a</u>	2013	Adopt
01.4.1	Pasteurised cream (plain)	GMP	<u>A288</u>	2013	Adopt
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

CALCIUM MALATE, D-, L-

INS: 352(ii)

Functional class: **Acidity regulator**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243</u>		Adopt

CALCIUM OXIDE

INS: 529

Functional class: **Acidity regulator, Flour treatment agent**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP		2013	No change

CALCIUM SULFATE

INS: 516

Functional class: **Acidity regulator, Firming agent, Flour treatment agent, Sequestrant, Stabilizer**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243</u>		Adopt
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

CANTHAXANTHIN INS: 161g Functional Class: Colour					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	15 mg/kg	52, 470, <u>XS243</u>	2011	Adopt
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	15 mg/kg	470, <u>XS243</u>	2011	Adopt

CARAMEL II – SULFITE CARAMEL INS: 150b Functional Class: Colour					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	2000 mg/kg	52, 400	2017	Adopt
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	2000 mg/kg	209, 400	2023	No change

CARAMEL III – AMMONIA CARAMEL INS: 150c Functional Class: Colour					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	2000 mg/kg	52	2009	No change
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	2000 mg/kg		1999	No change

CARAMEL IV – SULFITE AMMONIA CARAMEL INS: 150d Functional Class: Colour					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	2000 mg/kg	52	2011	No change
01.2.1	Fermented milks (plain)	150 mg/kg	42	1999	Adopt
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	2000 mg/kg		1999	Adopt

CARBON DIOXIDE INS: 290 Functional class: Carbonating agent, Foaming agent, Packaging gas, Preservative, Propellant					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation

01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	J243		Adopt
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	59, J243	2014	Adopt
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	59 & 278	2014	No changes required due to Alignment work, same use levels in CXS 288

CARMINES					
INS: 120 Functional Class: Colour					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	150 mg/kg	52, 178	2008	No change
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	150 mg/kg	178	2005	No change

CAROB BEAN GUM					
INS: 1410 Functional class: Emulsifier, Stabilizer, Thickener INS: 290 Functional class: Carbonating agent, Foaming agent, Packaging gas, Preservative, Propellant					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	234, 235	2013	No change
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

CARRAGEENAN					
INS: 407 Functional class: Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	234, 235	2015	No change
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2015	No change
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

CHLOROPHYLLS AND CHOROPHYLLINS, COPPER COMPLEXES					
INS: 141(i),(ii) Functional Class: Colour					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation

01.1.4	Flavoured fluid milk drinks	50 mg/kg	52, 190	2009	No change
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	500 mg/kg		2009	No change

CITRIC ACID					
INS: 330 Functional class: Acidity regulator, Antioxidant, Colour retention agent, Sequestrant					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	<u>M243a</u>	2013	Adopt
01.4.1	Pasteurised cream (plain)	GMP	<u>A288</u>	2013	Adopt
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

CITRIC AND FATTY ACID ESTERS OF GLYCEROL					
INS: 472c Functional class: Antioxidant, Emulsifier, Flour treatment agent, Sequestrant, Stabilizer					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>		Adopt
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

CROSS-LINKED SODIUM CARBOXYMETHYLCELLULOSE (CROSS-LINKED CELLULOSE GUM)					
INS: 468 Functional class: Stabilizer, Thickener					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>		Adopt
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>R243</u>		Adopt

CURCUMIN					
INS: 100(i) Functional Class: Colour					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	150 mg/kg	52, 402(revised)	2017	No change
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	150 mg/kg	402(revised)	2023	No change

CYCLAMATES					
INS: 952(i),(ii),(iv) Functional Class: Sweetener					

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	250 mg/kg	17, 477, <u>Q243</u>	2019	Adopt
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	250 mg/kg	17, 477, <u>Q243</u>	2019	Adopt

CYCLODEXTRIN, BETA-
INS: 459 Functional Class: Carrier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.1.4</u>	<u>Flavoured fluid milk drinks</u>	<u>5 mg/kg</u>	<u>G243</u>		Adopt
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>5 mg/kg</u>	<u>234, 235, R243</u>		Adopt
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>5 mg/kg</u>	<u>234, R243</u>		Adopt
<u>01.7</u>	<u>Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)</u>	<u>5 mg/kg</u>	<u>G243</u>		Adopt

DEXTRINS, ROASTED STARCH
INS: 1400 Functional class: Carrier, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	234, 235	2013	No change
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	XS288	2013	No change

DIACETYL TARTARIC AND FATTY ACID ESTERS OF GLYCEROL
INS: 472e Functional Class: Emulsifier, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	5000 mg/kg	399, <u>L243</u>	2017	Adopt
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	5000 mg/kg	<u>XS243</u>	2005	Adopt
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	6000 mg/kg	<u>C288</u>	2007	Adopt
01.4.3	Clotted cream (plain)	5000 mg/kg	<u>B288</u>	2006	Adopt
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	10000 mg/kg	<u>L243</u>	2005	Adopt

DISTARCH PHOSPHATE
INS: 1412 Functional class: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	234, 235	2013	No change
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

ETHYL HYDROXYETHYL CELLULOSE

INS: 467 Functional class: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>		Adopt
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>234, R243</u>		Adopt

ETHYL MALTOL

INS: 637 Functional Class: Flavour enhancer

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.1.4</u>	<u>Flavoured fluid milk drinks</u>	<u>GMP</u>	<u>R243</u>		Adopt
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	200 mg/kg	<u>D243</u>	2016	Adopt

FAST GREEN FCF

INS: 143 Functional Class: Colour

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	100 mg/kg	52	2008	No change
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	100 mg/kg	2	1999	No change

FUMARIC ACID

INS: 297 Functional class: Acidity regulator

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243</u>		Adopt

GELLAN GUM

INS: 418 Functional class: Gelling agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	234, 235	2013	No change

01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

GLUCONO DELTA-LACTONEINS: 575 Functional class: **Acidity regulator, Raising agent, Sequestrant**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	M243a	2013	Adopt

GRAPE SKIN EXTRACTINS: 163(ii) Functional Class: **Colour**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	100 mg/kg	52, 181 & 402(revised)	2017	Adopt
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	200 mg/kg	181, 402(revised)	2009	Adopt

GUAR GUMINS: 412 Functional class: **Emulsifier, Stabilizer, Thickener**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	234, 235	2015	No change
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

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

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	234, 235	2015	No change
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

HYDROXYBENZOATES, PARA-INS: 214, 218 Functional class: Preservative					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	120 mg/kg	27, <u>XS243</u>	2012	Adopt

HYDROXYPROPYL CELLULOSE INS: 463 Functional class: Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>		Adopt
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

HYDROXYPROPYL DISTARCH PHOSPHATE INS: 1442 Functional class: Anticaking agent, Emulsifier, Stabilizer, Thickener					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	234, 235	2013	No change
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>234, R243</u>		Adopt
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

HYDROXYPROPYL METHYL CELLULOSE INS: 464 Functional class: Bulking agent, Emulsifier, Glazing agent, Stabilizer, Thickener					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>		Adopt
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

HYDROXYPROPYL STARCH					
INS: 1440 Functional class: Emulsifier, Stabilizer, Thickener					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	234, 235	2013	No change
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

INDIGOTINE (INDIGO CARMINE)					
INS: 132 Functional Class: Colour					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	300 mg/kg	52, 402(revised)	2017	No change
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	150 mg/kg	<u>402</u> (revised)	2009	Adopt

IRON OXIDES					
INS: 172(i)-(iii) Functional Class: Colour					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	20 mg/kg	52, 402(revised)	2017	No change
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	100 mg/kg		2005	No change

JAGUA (GENIPIN-GLYCINE) BLUE					
INS: 183 Functional Class: Colour					
Food Cat No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	160 mg/kg	52, New Note ("On a blue polymer basis), <u>XS243</u>	2	Draft provision at Step 2. Information is pending if the intent is to include use in flavoured products conforming to CXS243-2003. If the proposal is advanced, Note XS243 should be included
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	120 mg/kg	52, New Note ("On a blue polymer basis), New Note ("Use in frozen dairy confections and novelties at a maximum of 400 mg/kg to achieve the desired colour"), <u>XS243</u>	2	Draft provision at Step 2. Information is pending if the intent is to include use in flavoured products conforming to CXS243-2003. If the proposal is advanced, Note XS243 should be included

KARAYA GUM INS: 416 Functional class: Emulsifier, Stabilizer, Thickener					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	200 mg/kg	234, 235, <u>D243</u>	2013	Adopt
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change

KONJAC FLOUR INS: 425 Functional class: Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	234, 235	2015	No change
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	XS288	2013	No change

LACTIC ACID, L-, D- AND DL- INS: 270 Functional class: Acidity regulator					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243</u>		Adopt
01.4.1	Pasteurised cream (plain)	GMP	<u>A288</u>	2013	Adopt
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

LACTIC AND FATTY ACID ESTERS OF GLYCEROL INS: 472b Functional class: Emulsifier, Sequestrant, Stabilizer					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>		Adopt
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

LAURIC ARGINATE ETHYL ESTER					
INS: 243 Functional class: Preservative					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	200 mg/kg	470, <u>XS243</u>	2011	Adopt

LECITHIN					
INS: 322(i) Functional class: Antioxidant, Emulsifier, Flour treatment agent					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

LUTEIN FROM TAGETES ERECTA					
INS: 161b(i) Functional Class: Colour					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	100 mg/kg	52, 400	2017	No change
<u>01.7</u>	<u>Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)</u>	<u>150 mg/kg</u>	<u>R243</u>		Adopt

MAGNESIUM CARBONATE					
INS: 504(i) Functional class: Acidity regulator, Anticaking agent, Colour retention agent, Flour treatment agent					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	<u>M243a</u>	2013	Adopt

MAGNESIUM CHLORIDE					
INS: 511 Functional class: Colour retention agent, Firming agent, Stabilizer					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>		Adopt
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change

MAGNESIUM HYDROXIDE					
INS: 528 Functional class: Acidity regulator, Colour retention agent					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	<u>M243a</u>	2013	Adopt

MAGNESIUM HYDROXIDE CARBONATE INS: 504(ii) Functional class: Acidity regulator , Anticaking agent, Carrier, Colour retention agent					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	<u>M243a</u>	2013	Adopt

MAGNESIUM LACTATE, DL- INS: 329 Functional class: Acidity regulator , Flour treatment agent					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243a</u>		Adopt

MAGNESIUM OXIDE INS: 296 Functional class: Acidity regulator , Anticaking agent					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243a</u>		Adopt

MALIC ACID, DL- INS: 296 Functional class: Acidity regulator , Sequestrant					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	<u>M243a</u>	2013	Adopt

MALTOL INS: 636 Functional Class: Flavour enhancer					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.1.4</u>	<u>Flavoured fluid milk drinks</u>	<u>GMP</u>	<u>R243</u>		Adopt
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	200 mg/kg	<u>D243</u>	2016	Adopt

METHYL CELLULOSE INS: 461 Functional class: Bulking agent , Emulsifier, Glazing agent, Stabilizer, Thickener					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>		Adopt
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

METHYL ETHYL CELLULOSE INS: 465 Functional class: Emulsifier , Foaming agent, Stabilizer, Thickener					
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Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	234, 235, R243		Adopt
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)

INS: 460(i)

Functional class: Anticaking agent, Bulking agent, Carrier, Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	234, 235	2013	No change
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

MONO- AND DI-GLYCERIDES OF FATTY ACIDS

INS: 471

Functional class: Antifoaming agent, Emulsifier, Glazing agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	234, 235	2015	No change
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

MONOSTARCH PHOSPHATE

INS: 1410

Functional class: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	234, 235	2013	No change
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change

01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288
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NEOTAME					
INS: 961 Functional Class: Flavour enhancer, Sweetener					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	20 mg/kg	<u>406</u> (revised), 478	2019	Adopt
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	100 mg/kg	478, <u>Q243</u>	2019	Adopt

NISIN					
INS: 234 Functional Class: Preservative					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	12.5 mg/kg	233, 403 <u>220</u>	2017	Adopt
01.4.3	Clotted cream (plain)	10 mg/kg	<u>XS288</u>	2009	Adopt
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	12.5 mg/kg	233, 362 , <u>T243</u>	2016	Adopt

NITROGEN					
INS: 941 Functional class: Foaming agent, Packaging gas, Propellant					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	59	2014	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	59 & 278	2014	No changes required due to Alignment work, same use levels in CXS 288

NITROUS OXIDE					
INS: 942 Functional class: Antioxidant, Foaming agent, Packaging gas, Propellant					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	59	2014	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	59, 278, <u>I288</u>	2014	Adopt

OXIDIZED STARCH					
INS: 1404 Functional class: Emulsifier, Stabilizer, Thickener					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	234, 235	2013	No change
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change

01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	XS288	2013	No change

PAPRIKA EXTRACT

INS: 160c(ii) Functional Class: Colour

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	30 mg/kg	39, 528, XS243	2023	Adopt
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	60 mg/kg	39, XS243	2023	Adopt

PECTINS

INS: 440 Functional class: Emulsifier, Gelling agent, Glazing agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	234, 235	2013	No change
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

PHOSPHATED DISTARCH PHOSPHATE

INS: 1413 Functional class: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	234, 235	2013	No change
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

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

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	1500 mg/kg	33, 364, 398 B243	2017	Adopt
01.2	Fermented and renneted milk products (plain)	1000 mg/kg	33, B243 , P243	2010	Adopt

01.4	Cream (plain) and the like	2200 mg/kg	33, D288	2012	Adopt
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	1500 mg/kg	33, B243	2023	Adopt

POLYDEXTROSES					
INS: 1200 Functional class: Bulking agent, Glazing agent, Humectant, Stabilizer, Thickener					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	234, 235	2015	No change
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2015	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	XS288	2013	No change

POLYDIMETHYLSILOXANE					
INS: 900a Functional Class: Anticaking agent, Antifoaming agent, Emulsifier					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.1.4</u>	<u>Flavoured fluid milk drinks</u>	<u>50 mg/kg</u>	<u>S243</u>		Adopt
<u>01.7</u>	<u>Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)</u>	<u>50 mg/kg</u>	<u>S243</u>		Adopt

POLYGLYCEROL ESTERS OF FATTY ACIDS					
INS: 475 Functional Class: Emulsifier, Stabilizer					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	2000 mg/kg	L243	2017	Adopt
01.4.1	Pasteurised cream (plain)	6000 mg/kg	H288	2016	Adopt
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	6000 mg/kg		2016	No changes required due to Alignment work, same use levels in CXS 288
01.4.3	Clotted cream (plain)	6000 mg/kg		2016	No changes required due to Alignment work, same use levels in CXS 288
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	5000 mg/kg	354, XS243 , L243	2016	Adopt

POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID					
INS: 476 Functional class: Preservative					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	5000 mg/kg	XS243	2016	No change

POLYSORBATES					
INS: 432-436 Functional Class: Emulsifier, Stabilizer (INS 432, 433, 435, 436); Emulsifier (INS 434)					

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	3000 mg/kg	<u>L243</u>	2008	Adopt
01.4.1	Pasteurised cream (plain)	1000 mg/kg	<u>H288</u>	2008	Adopt
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	1000 mg/kg		2008	No changes required due to Alignment work, same use levels in CXS 288
01.4.3	Clotted cream (plain)	1000 mg/kg		2008	No changes required due to Alignment work, same use levels in CXS 288
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	3000 mg/kg	<u>L243</u>	2007	Adopt

PONCEAU 4R (COCHINEAL RED A)

INS: 124 Functional Class: Emulsifier, Stabilizer (INS 432, 433, 435, 436); Emulsifier (INS 434)

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	150 mg/kg	52	2023	No change
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	150 mg/kg		2023	No change

POTASSIUM ACETATE

INS: 261(i) Functional class: Acidity regulator, Preservative

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243a</u>		Adopt

POTASSIUM ALGINATE

INS: 402

Functional class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>		Adopt
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

POTASSIUM CARBONATE					
INS: 501(i) Functional class: Acidity regulator, Stabilizer					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234, M243a	2013	Adopt
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

POTASSIUM CHLORIDE					
INS: 508 Functional class: Firming agent, Flavour enhancer, Stabilizer, Thickener					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	234, 235, R243		Adopt
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234, R243		Adopt
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

POTASSIUM DIHYDROGEN CITRATE					
INS: 332(i) Functional class: Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	M243a	2013	Adopt
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

POTASSIUM GLUCONATE					
INS: 577 Functional class: Acidity regulator, Sequestrant					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	M243a		Adopt

POTASSIUM HYDROGEN CARBONATE					
INS: 501(ii) Functional class: Acidity regulator, Raising agent, Stabilizer					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	M243a		Adopt

01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

POTASSIUM HYDROXIDEINS: 525 Functional class: **Acidity regulator**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243</u>		Adopt

POTASSIUM LACTATEINS: 326 Functional class: **Acidity regulator, Antioxidant, Emulsifier, Humectant**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	<u>M243a</u>	2013	Adopt
01.4.1	Pasteurised cream (plain)	GMP	<u>A288</u>	2013	Adopt
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

POTASSIUM SULFATEINS: 515(i) Functional class: **Acidity regulator**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243</u>		Adopt

POWDERED CELLULOSE

INS: 460(ii)

Functional class: **Anticaking agent, Bulking agent, Emulsifier, Glazing agent, Humectant, Stabilizer, Thickener**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	234, 235	2013	No change
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

PROCESSED EUCHEUMA SEAWEED (PES)					
INS: 407a					
Functional class: Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	234, 235	2015	No change
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2015	No change
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

PROPYL GALLATE					
INS: 310					
Functional class: Antioxidant					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	90 mg/kg	2, 15, <u>XS243</u>	2001	Adopt

PROPYLENE GLYCOL ALGINATE					
INS: 405					
Functional Class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Stabilizer, Thickener					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	1300 mg/kg	XS243 <u>D243, G243a</u>	2017	Adopt
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	5000 mg/kg	234, 235, <u>D243</u>	2017	Adopt
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	5000 mg/kg	234, <u>D243</u>	2017	Adopt
<u>01.4.2</u>	<u>Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)</u>	<u>5000 mg/kg</u>	<u>E288</u>		Adopt
01.4.3	Clotted cream (plain)	5000 mg/kg	<u>G288</u>	2016	Adopt
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	6000 mg/kg	<u>D243, G243a</u>	2016	Adopt

PROPYLENE GLYCOL ESTERS OF FATTY ACIDS					
INS: 477					
Functional Class: Emulsifier					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	5000 mg/kg		2001	No change
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	5000 mg/kg		2001	No change

QUINOLINE YELLOW					
INS: 104 Functional Class: Colour					
Food Category No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	10 mg/kg	52, 400	2017	Adopt
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	150 mg/kg			No change

SACCHARINS					
INS: 954(i)-(iv) Functional Class: Sweetener					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	80 mg/kg	406 (revised), 477	2019	Adopt
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	100 mg/kg	477, Q243	2019	Adopt

SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM					
INS: 470(i) Functional class: Anticaking agent, Emulsifier, Stabilizer					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>		Adopt
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change

SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM					
INS: 470(ii) Functional class: Anticaking agent, Emulsifier, Stabilizer					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>		Adopt
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change

SODIUM ACETATE					
INS: 262(i) Functional class: Acidity regulator, Preservative, Sequestrant					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243a</u>		Adopt

SODIUM ALGINATE					
INS: 401 Functional class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	234, 235	2015	No change

01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

SODIUM CARBONATE

INS: 500(i)

Functional class: **Acidity regulator, Anticaking agent, Emulsifying salt, Raising agent, Stabilizer, Thickener**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	<u>M243a</u>	2013	Adopt
01.4.1	Pasteurised cream (plain)	GMP	<u>A288</u>	2013	Adopt
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)

INS: 466

Functional class: **Bulking agent, Emulsifier, Firming agent, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	234, 235	2015	No change
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

SODIUM CARBOXYMETHYL CELLULOSE, ENZYMATICALLY HYDROLYZED (CELLULOSE GUM, ENZYMATICALLY HYDROLYZED)

INS: 469

Functional class: **Stabilizer, Thickener**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>		Adopt
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>234, R243</u>		Adopt

SODIUM DIHYDROGEN CITRATE					
INS: 331(i) Functional class: Acidity regulator , Anticaking agent, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234, M243a	2013	Adopt
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

SODIUM FUMARATES					
INS: 365 Functional class: Acidity regulator					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	M243		Adopt

SODIUM HYDROGEN CARBONATE					
INS: 500(ii) Functional class: Acidity regulator , Anticaking agent, Raising agent, Stabilizer, Thickener					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	M243a	2013	Adopt
01.4.1	Pasteurised cream (plain)	GMP	A288	2013	Adopt
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

SODIUM HYDROGEN DL-MALATE					
INS: 350(i) Functional class: Acidity regulator , Humectant					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	M243		Adopt

SODIUM HYDROGEN SULFATE					
INS: 514(ii) Functional class: Acidity regulator					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	M243		Adopt

SODIUM HYDROXIDE					
INS: 524 Functional class: Acidity regulator					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP		2013	No change

SODIUM LACTATE					
INS: 325					
Functional class: Acidity regulator , Antioxidant, Bulking agent, Emulsifier, Emulsifying salt, Humectant, Thickener					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	<u>M243a</u>	2013	Adopt
01.4.1	Pasteurised cream (plain)	GMP	<u>A288</u>	2013	Adopt
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

SODIUM SESQUICARBONATE					
INS: 500(iii)					
Functional class: Acidity regulator , Anticaking agent, Raising agent					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	<u>M243</u>		Adopt
01.4.1	Pasteurised cream (plain)	GMP	<u>A288</u>	2013	Adopt
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

SODIUM SULFATE					
INS: 514(i)					
Functional class: Acidity regulator					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	<u>M243</u>		Adopt

SORBATES					
INS: 200, 202, 203					
Functional Class: Preservative					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	1000 mg/kg	42, 220	2012	No change
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	1000 mg/kg	42, <u>T243</u>	2012	Adopt

SORBITAN ESTERS OF FATTY ACIDS					
INS: 491-495					
Functional Class: Emulsifier, Stabilizer (INS 491, 492, 493, 494); Emulsifier (INS 495)					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	5000 mg/kg	<u>L243</u>	2017	Adopt
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	5000 mg/kg	<u>F288</u>		Adopt
01.4.3	Clotted cream (plain)	5000 mg/kg	<u>F288</u>		Adopt

01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	5000 mg/kg	362, <u>L243</u>	2019	Adopt
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STARCH ACETATE

INS: 1420

Functional class: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	234, 235	2013	No change
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

STARCH SODIUM OCTENYL ACETATE

INS: 1450

Functional class: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	234, 235	2013	No change
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

STARCHES, ENZYME TREATED

INS: 1405

Functional class: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	234, 235	2013	No change
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change

STEAROYL LACYLATES

INS: 481(i), 482(i)

Functional Class: Emulsifier, Flour treatment agent, Foaming agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	1000 mg/kg	<u>355, L243</u>	2017	Adopt
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	5000 mg/kg	355, <u>L243</u>	2016	Adopt

STEVIOL GLYCOSIDES INS: 960a, 960b, 960c, 960d Functional Class: Sweetener					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	200 mg/kg	26, 477, XS243	2017	No change
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	330 mg/kg	26, 477, XS243	2011	Adopt

SUCRALOSE (TRICHLOROGALACTOSUCROSE) INS: 955 Functional Class: Flavour enhancer, Sweetener					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	300 mg/kg	478, 404, Q243	2019	Adopt
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	400 mg/kg	478, Q243	2019	Adopt

SUCROSE ESTERS INS: 473, 473a, 474 Functional class: Emulsifier, Foaming agent, Glazing agent, Stabilizer (INS 473); Emulsifier, Glazing agent, Stabilizer (INS 473a); Emulsifier (INS 474)					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	5000 mg/kg	L243	2021	Adopt
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	5000 mg/kg	H288	2021	Adopt
01.4.3	Clotted cream (plain)	5000 mg/kg	F288		Adopt
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	5000 mg/kg	L243	2021	Adopt

SUNSET YELLOW FCF INS: 110 Functional class: Colour					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	300 mg/kg	52	2008	No change
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	300 mg/kg		2023	No change

TAMARIND SEED POLYSACCHARIDE INS: 437 Functional class: Emulsifying salt, Gelling agent, Stabilizer, Thickener					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	234, 235	2021	No change. In reference to REP21/FA, para 130, INS 437 was to be adopted for use in foods subject to CXS 243-2003 and without note XS243 in food categories 01.2.1.1. and 01.2.1.2.
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2021	No change. In reference to REP21/FA, para 130, INS 437 was to be adopted for use in foods subject to CXS 243-2003

					and without note XS243 in food categories 01.2.1.1. and 01.2.1.2.
01.4.1	Pasteurised cream (plain)	GMP	XS288	2021	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2021	No change. In reference to REP21/FA, para 130, INS 437 was to be adopted for use in foods subject to CXS 288-1976 and without note XS288 in FC 01.4.2.

TARA GUM					
INS: 417 Functional class: Gelling agent, Stabilizer, Thickener					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	234, 235	2013	No change
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	XS288	2013	No change

TARTRATES					
INS: 334, 335(ii), 337					
Functional class: Acidity regulator, Antioxidant, Flavour enhancer, Sequestrant (INS 334); Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer (INS 335(ii), 337)					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	2000 mg/kg	45, M243		Adopt
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	2000 mg/kg	45, 230	2016	No change
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	2000 mg/kg	45, 449, M243c	2019	Adopt

TARTRAZINE					
INS: 102 Functional class: Colour					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	300 mg/kg	52	2017	No change
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	300 mg/kg			No change

TOCOPHEROLS					
INS: 307a,b,c Functional class: Antioxidant					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	200 mg/kg	15, XS243	2017	Adopt
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	500 mg/kg	XS243	2016	No change

TRAGACANTH GUM					
INS: 413 Functional class: Emulsifier, Stabilizer, Thickener					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>		Adopt
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	XS288	2013	No change

TRIAMMONIUM CITRATE					
INS: 380 Functional class: Acidity regulator					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243</u>		Adopt

TRICALCIUM CITRATE					
INS: 333(iii) Functional class: Acidity regulator, Antioxidant, Emulsifying salt, Firming agent, Sequestrant, Stabilizer					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	<u>M243</u>		Adopt
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

TRIPOTASSIUM CITRATE					
INS: 332(ii) Functional class: Acidity regulator, Antioxidant, Emulsifying salt, Sequestrant, Stabilizer					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.2</u>	<u>Fermented milks (Plain), heat-treated after fermentation</u>	<u>GMP</u>	234	2013	No change
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

TRISODIUM CITRATE					
INS: 331(iii) Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>01.2.1.1</u>	<u>Fermented milks (Plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235, R243</u>		Adopt

01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	M243b		Adopt
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

XANTHAN GUM					
INS: 415 Functional class: Emulsifier, Foaming agent, Stabilizer, Thickener					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.2.1.1	Fermented milks (Plain), not heat treated after fermentation	GMP	234, 235	2013	No change
01.2.1.2	Fermented milks (Plain), heat-treated after fermentation	GMP	234	2013	No change
01.4.1	Pasteurised cream (plain)	GMP	XS288	2013	No change
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013	No changes required due to Alignment work, same use levels in CXS 288

ZEAXANTHIN, SYNTHETIC					
INS: 161h(i) Functional class: Colour					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
01.1.4	Flavoured fluid milk drinks	100 mg/kg	52, 400(revised)	2017	No change

PROPOSED AMENDMENTS TO TABLE TWO OF THE GSFA FOR THE ALIGNMENT OF THE SUBJECT CCMP STANDARDS (CXs 243-2003 and CXs 288-1976)

The Tables have been updated to include the latest, 2023 revisions to the GSFA; that includes revisions which reflected adoptions at the 53rd session of the CCFA (see REP23/FA for background) which were subsequently adopted by CAC46 in December 2023 (see REP23/CAC). New text is indicated within the cells of the tables in **bold/underline**. Text to be removed is indicated in ~~strike through~~. **Text in green** font are draft and proposed draft food additive provisions that are in the Codex Step process (see FA/53 INF/01). **Text in blue** font represents a modification that was to be made to the GSFA as a result of changes agreed to at the 53rd session of the CCFA (see REP23/FA) which were adopted by CAC46 in December 2023 (see REP23/CAC) but do not currently appear in the 2023 revision of GSFA.

For food category (FC) 01.2.1.2, new entries for a number of acidity regulators and packaging gases (shown in **purple font**) are not named directly in CXS243-2003, but are derived from the allowance for Table 3 additives in section 4 of the commodity standard. Please see the amendments to Table 3, below, for more information.

Below are amendments to FCs 01.1.4, 0.1.2, 0.1.2.1, 01.2.1.1, 01.2.1.2 and 01.7 related to CXS 243-2003, as well as to FCs 01.4, 01.4.1, 01.4.2, and 01.4.3 related to CXS 288-1976.

PROPOSED AMENDMENTS TO FOOD CATEGORY 01.1.4

Standard for Fermented Milks (CXs 243-2003)

Food category 01.1.4: Flavoured fluid milk drinks				
Additive	INS	Max Level	Notes	Recommendations
ACESULFAME POTASSIUM	950	350 mg/kg	478,188, Q243	Adopt
ADIPATES	355	1500 mg/kg	1, R243	Adopt
ADVANTAME	969	6 mg/kg	381, 478, XS243	Adopt. Note 478 was to be adopted at Step 5/8 (REP23/FA, Appendix

				VI, p168) which was adopted by CAC46 (REP23/CAC).
ALITAME	956	400 mg/kg	464	Provision was revoked (see REP21/FA) due to EWG of GSFA. Not appropriate to re-add via Alignment.
ALLURA RED AC	129	100 mg/kg	52, 540(revised)	No changes for Alignment needed (some revision to Note 540 proposed, below).
AMARANTH	123	50 mg/kg	52, XS243	Adopt
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	20 mg/kg	8, 52	No change
ANNATTO EXTRACTS – NORBIXIN-BASED	160b(ii)	10 mg/kg	52, 185, A243	Adopt
ASPARTAME	951	600 mg/kg	478,191,405, F243, Q243	Adopt
ASPARTAME-ACESULFAME SALT	962	350 mg/kg	113, 477, Q243	Adopt
AZORUBINE (CARMOISINE)	122	150 mg/kg	52	No change
BENZOATES	210-213	300 mg/kg	13, T243a	Adopt
BETA-APO-8'-CAROTENAL	160e	10 mg/kg	52, XS243	Adopt
BETA-CAROTENES	160a(i),(iii),(i v)	20 mg/kg	52, 341, 344 402 (revised),	Adopt
BETA-CAROTENES, VEGETABLE	160a(ii)	20 mg/kg	52, 341, 344, 401	Adopt
BRILLIANT BLACK (BLACK PN)	151	150 mg/kg	52	No change
BRILLIANT BLUE FCF	133	150 mg/kg	52	No change
BROWN HT	155	150 mg/kg	52	
CANTHAXANTHIN	161g	15 mg/kg	52, 470, XS243	Adopt
CARAMEL II – SULFITE CARAMEL	150b	2000 mg/kg	52, 400	No change
CARAMEL III – AMMONIA CARAMEL	150c	2000 mg/kg	52	No change
CARAMEL IV – SULFITE AMMONIA CARAMEL	150d	2000 mg/kg	52	No change
CARMINES	120	150 mg/kg	52, 178	No change
CHLOROPHYLLS AND CHOROPHYLLINS, COPPER COMPLEXES	141(i), (ii)	50 mg/kg	52, 190	No change
CURCUMIN	100(i)	150 mg/kg	52, 402(revised)	No change
CYCLAMATES	952(i),(ii),(iv)	250 mg/kg	17, 477, Q243	Adopt
CYCLODEXTRIN, BETA-	459	5 mg/kg	G243	Adopt
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	5000 mg/kg	399, L243	Adopt
ETHYL MALTOL	637	GMP	R243	Adopt
FAST GREEN FCF	143	100 mg/kg	52	No change
GRAPE SKIN EXTRACT	163(ii)	100 mg/kg	52, 181 & 402 (revised)	Adopt
INDIGOTINE (INDIGO CARMINE)	132	300 mg/kg	52, 402(revised)	No change
IRON OXIDES	172(i)–(iii)	20 mg/kg	52, 402(revised)	No change
JAGUA (GENIPIN-GLYCINE) BLUE	183	160 mg/kg	52, New Note ("On a blue polymer basis), XS243	Draft provision at Step 2. Information is pending if the intent is to include use in flavoured products conforming to CXS243-2003. If the proposal is advanced, Note XS243 should be included
LUTEIN FROM TAGETES ERECTA	161b(i)	100 mg/kg	52, 400	No change
MALTOL	636	GMP	R243	Adopt

NEOTAME	961	20 mg/kg	406 (revised), 478	Adopt
NISIN	234	12.5 mg/kg	233, 403- 220	Adopt
PAPRIKA EXTRACT	160c(ii)	30 mg/kg	39, 528, XS243	Adopt
PHOSPHATES	338, 339(i)-(iii), 340(i)-(iii), 341(i)-(iii), 342(i)-(ii), 343(i)-(iii), 450(i)-(iii), (v)-(vii), (ix), 451(i),(ii), 452(i)-(v), 542	1500 mg/kg	33, 364, 398 B243	Adopt
POLYDIMETHYLSILOXANE	900a	50 mg/kg	S243	Adopt
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2000 mg/kg	L243	Adopt
POLYSORBATES	432-436	3000 mg/kg	L243	Adopt
PONCEAU 4R (COCHINEAL RED A)	124	150 mg/kg	52	No change
PROPYLENE GLYCOL ALGINATE	405	1300 mg/kg	XS243 D243, G243a	Adopt
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	5000 mg/kg		No change
QUINOLINE YELLOW	104	10 mg/kg	52, 400	Adopt
SACCHARINS	954(i)-(iv)	80 mg/kg	406 (revised), 477	Adopt
SORBATES	200, 202, 203	1000 mg/kg	42, 220	No change
SORBITAN ESTERS OF FATTY ACIDS	491-495	5000 mg/kg	L243	Adopt
STEAROYL LACTYLATES	481(i), 482(i)	1000 mg/kg	355, L243	Adopt
STEVIOLE GLYCOSIDES	960a, 960b, 960c, 960d	200 mg/kg	26, 477, XS243	No change
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	300 mg/kg	478, 404, Q243	Adopt
SUCROSE ESTERS	473, 473a, 474	5000 mg/kg	L243	Adopt
SUNSET YELLOW FCF	110	300 mg/kg	52	No change
TARTRATES	334, 335(ii), 337	2000 mg/kg	45, M243	Adopt
TARTRAZINE	102	300 mg/kg	52	No change
TOCOPHEROLS	307a, b, c	200 mg/kg	15, XS243	Adopt
ZEAXANTHIN, SYNTHETIC	161h(i)	100 mg/kg	52, 400(revised)	No change

PROPOSED AMENDMENTS TO FOOD CATEGORY 01.2

Standard for Fermented Milks (CXS 243-2003)

Food category 01.2: Fermented and renneted milk products				
Additive	INS	Max Level	Notes	Recommendations
PHOSPHATES	338, 339(i)-(iii), 340(i)-(iii), 341(i)-(iii), 342(i)-(ii), 343(i)-(iii), 450(i)-(iii),(v)-(vii),(ix), 451(i),(ii), 452(i)-(v), 542	1000 mg/kg	33, B243, P243	Adopt

PROPOSED AMENDMENTS TO FOOD CATEGORY 01.2.1*Standard for Fermented Milks (CXS 243-2003)*

Food category 01.2.1: Fermented milks (plain)				
Additive	INS	Max Level	Notes	Recommendations
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	10 mg/kg	8, 508, 509, XS33, XS240	For information. Refer proposed revision to eWG of the GSFA (see issue 4 in Annex 1).
CARAMEL IV — SULFITE AMMONIA CARAMEL	150d	150 mg/kg	12	Adopt

PROPOSED AMENDMENTS TO FOOD CATEGORY 01.2.1.1*Standard for Fermented Milks (CXS 243-2003)*

Food category 01.2.1.1: Fermented milks (Plain), not heat treated after fermentation				
Additive	INS	Max Level	Notes	Recommendations
<u>ACETIC AND FATTY ACID ESTERS OF GLYCEROL</u>	<u>472a</u>	<u>GMP</u>	<u>234, 235, R243</u>	Adopt
ACETYLATED DISTARCH ADIPATE	1422	GMP	234, 235	No change
ACETYLATED DISTARCH PHOSPHATE	1414	GMP	234, 235	No change
<u>ACETYLATED OXIDIZED STARCH</u>	<u>1451</u>	<u>GMP</u>	<u>234, 235, R243</u>	Adopt
ACID-TREATED STARCH	1401	GMP	234, 235	No change
AGAR	406	GMP	234, 235	No change
<u>ALGINIC ACID</u>	<u>400</u>	<u>GMP</u>	<u>234, 235, R243</u>	Adopt
ALKALINE TREATED STARCH	1402	GMP	234, 235	No change
<u>AMMONIUM ALGINATE</u>	<u>403</u>	<u>GMP</u>	<u>234, 235, R243</u>	Adopt
BLEACHED STARCH	1403	GMP	234, 235	No change
<u>CALCIUM ALGINATE</u>	<u>404</u>	<u>GMP</u>	<u>234, 235, R243</u>	Adopt
<u>CALCIUM CARBONATE</u>	<u>170(i)</u>	<u>GMP</u>	<u>234, 235, R243</u>	Adopt
<u>CALCIUM CHLORIDE</u>	<u>509</u>	<u>GMP</u>	<u>234, 235, R243</u>	Adopt
<u>CARBON DIOXIDE</u>	<u>290</u>	<u>GMP</u>	<u>J243</u>	Adopt
CAROB BEAN GUM	410	GMP	234, 235	No change
CARRAGEENAN	407	GMP	234, 235	No change
<u>CITRIC AND FATTY ACID ESTERS OF GLYCEROL</u>	<u>472c</u>	<u>GMP</u>	<u>234, 235, R243</u>	Adopt
<u>CROSS-LINKED SODIUM CARBOXYMETHYLCELLULOSE (CROSS-LINKED CELLULOSE GUM)</u>	<u>468</u>	<u>GMP</u>	<u>234, 235, R243</u>	Adopt
<u>CYCLODEXTRIN, BETA-</u>	<u>459</u>	<u>5 mg/kg</u>	<u>234, 235, R243</u>	Adopt
DEXTRINS, ROASTED STARCH	1400	GMP	234, 235	No change
DISTARCH PHOSPHATE	1412	GMP	234, 235	No change
<u>ETHYL HYDROXYETHYL CELLULOSE</u>	<u>467</u>	<u>GMP</u>	<u>234, 235, R243</u>	Adopt
GELLAN GUM	418	GMP	234, 235	No change
GUAR GUM	412	GMP	234, 235	No change

GUM ARABIC (ACACIA GUM)	414		GMP	234, 235	No change
<u>HYDROXYPROPYL CELLULOSE</u>	<u>463</u>		<u>GMP</u>	<u>234, 235, R243</u>	Adopt
HYDROXYPROPYL DISTARCH PHOSPHATE	1442		GMP	234, 235	No change
<u>HYDROXYPROPYL METHYL CELLULOSE</u>	<u>464</u>		<u>GMP</u>	<u>234, 235, R243</u>	Adopt
HYDROXYPROPYL STARCH	1440		GMP	234, 235	No change
KARAYA GUM	416	200 mg/kg		234, 235, <u>D243</u>	Adopt
KONJAC FLOUR	425		GMP	234, 235	No change
<u>LACTIC AND FATTY ACID ESTERS OF GLYCEROL</u>	<u>472b</u>		<u>GMP</u>	<u>234, 235, R243</u>	Adopt
<u>MAGNESIUM CHLORIDE</u>	<u>511</u>		<u>GMP</u>	<u>234, 235, R243</u>	Adopt
<u>METHYL CELLULOSE</u>	<u>461</u>		<u>GMP</u>	<u>234, 235, R243</u>	Adopt
<u>METHYL ETHYL CELLULOSE</u>	<u>465</u>		<u>GMP</u>	<u>234, 235, R243</u>	Adopt
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)		GMP	234, 235	No change
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471		GMP	234, 235	No change
MONOSTARCH PHOSPHATE	1410		GMP	234, 235	No change
OXIDIZED STARCH	1404		GMP	234, 235	No change
PECTINS	440		GMP	234, 235	No change
PHOSPHATED DISTARCH PHOSPHATE	1413		GMP	234, 235	No change
POLYDEXTROSES	1200		GMP	234, 235	No change
<u>POTASSIUM ALGINATE</u>	<u>402</u>		<u>GMP</u>	<u>234, 235, R243</u>	Adopt
<u>POTASSIUM CHLORIDE</u>	<u>508</u>		<u>GMP</u>	<u>234, 235, R243</u>	Adopt
POWDERED CELLULOSE	460(ii)		GMP	234, 235	No change
PROCESSED EUCHEUMA SEAWEED (PES)	407a		GMP	234, 235	No change
PROPYLENE GLYCOL ALGINATE	405	5000 mg/kg		234, 235, <u>D243</u>	Adopt
<u>SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM</u>	<u>470(i)</u>		<u>GMP</u>	<u>234, 235, R243</u>	Adopt
<u>SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM</u>	<u>470(ii)</u>		<u>GMP</u>	<u>234, 235, R243</u>	Adopt
SODIUM ALGINATE	401		GMP	234, 235	No change
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466		GMP	234, 235	No change

<u>SODIUM CARBOXYMETHYL CELLULOSE, ENZYMATICALLY HYDROLYZED (CELLULOSE GUM, ENZYMATICALLY HYDROLYZED)</u>	<u>469</u>	<u>GMP</u>	<u>234, 235, R243</u>	Adopt
STARCH ACETATE	1420	GMP	234, 235	No change
STARCH SODIUM OCTENYL ACETATE	1450	GMP	234, 235	No change
STARCHES, ENZYME TREATED	1405	GMP	234, 235	No change
TAMARIND SEED POLYSACCHARIDE	437	GMP	234, 235	No change. In reference to REP21/FA, para 130, INS 437 was to be adopted for use in foods subject to CXS 243-2003 and without note XS243 in food categories 01.2.1.1. and 01.2.1.2.
TARA GUM	417	GMP	234, 235	No change
<u>TRAGACANTH GUM</u>	<u>413</u>	<u>GMP</u>	<u>234, 235, R243</u>	Adopt
<u>TRISODIUM CITRATE</u>	<u>331(iii)</u>	<u>GMP</u>	<u>234, 235, R243</u>	Adopt
XANTHAN GUM	415	GMP	234, 235	No change

PROPOSED AMENDMENTS TO FOOD CATEGORY 01.2.1.2

Standard for Fermented Milks (CXS 243-2003)

Food category 01.2.1.2: Fermented milks (plain), heat-treated after fermentation				
Additive	INS	Max Level	Notes	Recommendations
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	GMP	234	No change
ACETYLATED DISTARCH ADIPATE	1422	GMP	234	No change
ACETYLATED DISTARCH PHOSPHATE	1414	GMP	234	No change
<u>ACETYLATED OXIDIZED STARCH</u>	<u>1451</u>	<u>GMP</u>	<u>234, R243</u>	Adopt
ACID-TREATED STARCH	1401	GMP	234	No change
ADIPATES	355	1500 mg/kg	1	No change
AGAR	406	GMP	234	No change
ALGINIC ACID	400	GMP	234	No change
ALKALINE TREATED STARCH	1402	GMP	234	No change
AMMONIUM ALGINATE	403	GMP	234	No change
<u>AMMONIUM CARBONATE</u>	<u>503(i)</u>	<u>GMP</u>	<u>M243</u>	Adopt
<u>AMMONIUM HYDROGEN CARBONATE</u>	<u>503(ii)</u>	<u>GMP</u>	<u>M243</u>	Adopt
AMMONIUM HYDROXIDE	527	GMP		No change
BLEACHED STARCH	1403	GMP	234	No change
<u>CALCIUM ACETATE</u>	<u>263</u>	<u>GMP</u>	<u>M243</u>	Adopt
CALCIUM ALGINATE	404	GMP	234	No change

CALCIUM CARBONATE	170(i)	GMP	H243	Adopt
CALCIUM CHLORIDE	509	GMP	G243, R243	Adopt
CALCIUM GLUCONATE	578	GMP	M243	Adopt
CALCIUM HYDROXIDE	526	GMP	M243a	Adopt
CALCIUM LACTATE	327	GMP	M243a	Adopt
CALCIUM MALATE, D, L-	352(ii)	GMP	M243	Adopt
CALCIUM OXIDE	529	GMP		No change
CALCIUM SULFATE	516	GMP	M243	Adopt
CARBON DIOXIDE	290	GMP	59, J243	Adopt
CAROB BEAN GUM	410	GMP	234	No change
CARRAGEENAN	407	GMP	234	No change
CITRIC ACID	330	GMP	M243a	Adopt
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	GMP	234	No change
CROSS-LINKED SODIUM CARBOXYMETHYLCELLULOSE (CROSS-LINKED CELLULOSE GUM)	468	GMP	R243	Adopt
CYCLODEXTRIN, -BETA	459	5 mg/kg	234, R243	Adopt
DEXTRINS, ROASTED STARCH	1400	GMP	234	No change
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	5000 mg/kg	XS243	Adopt
DISTARCH PHOSPHATE	1412	GMP	234	No change
ETHYL HYDROXYETHYL CELLULOSE	467	GMP	234, R243	Adopt
FUMARIC ACID	297	GMP	M243	Adopt
GELLAN GUM	418	GMP	234	No change
GLUCONO DELTA-LACTONE	575	GMP	M243a	Adopt
GUAR GUM	412	GMP	234	No change
GUM ARABIC (ACACIA GUM)	414	GMP	234	No change
HYDROXYPROPYL CELLULOSE	463	GMP	234	No change
HYDROXYPROPYL DISTARCH PHOSPHATE	1442	GMP	234, R243	Adopt
HYDROXYPROPYL METHYL CELLULOSE	464	GMP	234	No change
HYDROXYPROPYL STARCH	1440	GMP	234	No change
KARAYA GUM	416	GMP	234	No change
KONJAC FLOUR	425	GMP	234	No change
LACTIC ACID, L-, D- AND DL-	270	GMP	M243	Adopt
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	GMP	234	No change
MAGNESIUM CARBONATE	504(i)	GMP	M243a	Adopt
MAGNESIUM CHLORIDE	511	GMP	234	No change

MAGNESIUM HYDROXIDE	528	GMP	M243a	Adopt
MAGNESIUM HYDROXIDE CARBONATE	504(ii)	GMP	M243a	Adopt
MAGNESIUM LACTATE, DL-	329	GMP	M243a	Adopt
MAGNESIUM OXIDE	530	GMP	M243a	Adopt
MALIC ACID, DL-	296	GMP	M243a	Adopt
METHYL CELLULOSE	461	GMP	234	No change
METHYL ETHYL CELLULOSE	465	GMP	234	No change
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	GMP	234	No change
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	GMP	234	No change
MONOSTARCH PHOSPHATE	1410	GMP	234	No change
NITROGEN	941	GMP	59	No change
NITROUS OXIDE	942	GMP	59	No change
OXIDIZED STARCH	1404	GMP	234	No change
PECTINS	440	GMP	234	No change
PHOSPHATED DISTARCH PHOSPHATE	1413	GMP	234	No change
POLYDEXTROSES	1200	GMP	234	No change
POTASSIUM ACETATE	261(i)	GMP	M243a	Adopt
POTASSIUM ALGINATE	402	GMP	234	No change
POTASSIUM CARBONATE	501(i)	GMP	234, M243a	Adopt
POTASSIUM CHLORIDE	508	GMP	234, R243	Adopt
POTASSIUM DIHYDROGEN CITRATE	332(i)	GMP	M243a	Adopt
POTASSIUM GLUCONATE	577	GMP	M243a	Adopt
POTASSIUM HYDROGEN CARBONATE	501(ii)	GMP	M243a	Adopt
POTASSIUM HYDROXIDE	525	GMP	M243	Adopt
POTASSIUM LACTATE	326	GMP	M243a	Adopt
POTASSIUM SULFATE	515(i)	GMP	M243	Adopt
POWDERED CELLULOSE	460(ii)	GMP	234	No change
PROCESSED EUCHEUMA SEAWEED (PES)	407a	GMP	234	No change
PROPYLENE GLYCOL ALGINATE	405	5000 mg/kg	234, D243	Adopt

SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	GMP	234	No change
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	GMP	234	No change
<u>SODIUM ACETATE</u>	<u>262(i)</u>	<u>GMP</u>	<u>M243a</u>	Adopt
SODIUM ALGINATE	401	GMP	234	No change
<u>SODIUM CARBONATE</u>	<u>500(i)</u>	<u>GMP</u>	<u>M243a</u>	Adopt
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	GMP	234	No change
<u>SODIUM CARBOXYMETHYL CELLULOSE, ENZYMATICALLY HYDROLYZED (CELLULOSE GUM, ENZYMATICALLY HYDROLYZED)</u>	<u>469</u>	<u>GMP</u>	<u>234, R243</u>	Adopt
SODIUM DIHYDROGEN CITRATE	331(i)	GMP	234, <u>M243a</u>	Adopt
<u>SODIUM FUMARATES</u>	<u>365</u>	<u>GMP</u>	<u>M243</u>	Adopt
SODIUM HYDROGEN CARBONATE	500(ii)	GMP	<u>M243a</u>	Adopt
<u>SODIUM HYDROGEN DL-MALATE</u>	<u>350(i)</u>	<u>GMP</u>	<u>M243</u>	Adopt
<u>SODIUM HYDROGEN SULFATE</u>	<u>514(ii)</u>	<u>GMP</u>	<u>M243</u>	Adopt
SODIUM HYDROXIDE	524	GMP		No change
SODIUM LACTATE	325	GMP	<u>M243a</u>	Adopt
<u>SODIUM SESQUICARBONATE</u>	<u>500(iii)</u>	<u>GMP</u>	<u>M243</u>	Adopt
<u>SODIUM SULFATE</u>	<u>514(i)</u>	<u>GMP</u>	<u>M243</u>	Adopt
STARCH ACETATE	1420	GMP	234	No change
STARCH SODIUM OCTENYL ACETATE	1450	GMP	234	No change
STARCHES, ENZYME TREATED	1405	GMP	234	No change
TAMARIND SEED POLYSACCHARIDE	437	GMP	234, 235	No change. In reference to REP21/FA, para 130, INS 437 was to be adopted for use in foods subject to CXS 243-2003 and without note XS243 in food categories 01.2.1.1. and 01.2.1.2.
TARA GUM	417	GMP	234	No change
TARTRATES	334, 335(ii), 337	2000 mg/kg	45, 230	No change
TRAGACANTH GUM	413	GMP	234	No change
<u>TRIAMMONIUM CITRATE</u>	<u>380</u>	<u>GMP</u>	<u>M243</u>	Adopt
<u>TRICALCIUM CITRATE</u>	<u>333(iii)</u>	<u>GMP</u>	<u>M243</u>	Adopt
TRIPOTASSIUM CITRATE	332(ii)	GMP	234	No change

<u>TRISODIUM CITRATE</u>	<u>331(iii)</u>	<u>GMP</u>	<u>M243b</u>	Adopt
XANTHAN GUM	415	GMP	234	No change

PROPOSED AMENDMENTS TO FOOD CATEGORY 01.4

Standard for Cream and Prepared Creams (CXS 288-1976)

Additive	INS	Max Level	Notes	Recommendation
PHOSPHATES	338, 339(i)-(iii), 340(i)-(iii), 341(i)-(iii), 342(i)-(ii), 343(i)-(iii), 450(i)-(iii),(v)-(vii),(ix), 451(i),(ii), 452(i)-(v), 542	2200 mg/kg	33, D288	Adopt

PROPOSED AMENDMENTS TO FOOD CATEGORY 01.4.1

Standard for Cream and Prepared Creams (CXS 288-1976)

Additive	INS	Max Level	Notes	Recommendation
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	GMP	XS288	No change
ACETYLATED DISTARCH ADIPATE	1422	GMP	XS288	No change
ACETYLATED DISTARCH PHOSPHATE	1414	GMP	XS288	No change
AGAR	406	GMP	XS288	No change
ALGINIC ACID	400	GMP	XS288	No change
AMMONIUM ALGINATE	403	GMP	XS288	No change
CALCIUM ALGINATE	404	GMP	XS288	No change
CALCIUM CARBONATE	170(i)	GMP	XS288	No change
CALCIUM CHLORIDE	509	GMP	XS288	No change
CALCIUM LACTATE	327	GMP	A288	Adopt
CALCIUM SULFATE	516	GMP	XS288	No change
CAROB BEAN GUM	410	GMP	XS288	No change
CARRAGEENAN	407	GMP	XS288	No change
CITRIC ACID	330	GMP	A288	Adopt
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	GMP	XS288	No change
DISTARCH PHOSPHATE	1412	GMP	XS288	No change
GELLAN GUM	418	GMP	XS288	No change
GUAR GUM	412	GMP	XS288	No change
GUM ARABIC (ACACIA GUM)	414	GMP	XS288	No change
HYDROXYPROPYL CELLULOSE	463	GMP	XS288	No change
HYDROXYPROPYL DISTARCH PHOSPHATE	1442	GMP	XS288	No change
HYDROXYPROPYL METHYL CELLULOSE	464	GMP	XS288	No change
HYDROXYPROPYL STARCH	1440	GMP	XS288	No change
KONJAC FLOUR	425	GMP	XS288	No change
LACTIC ACID, L-, D- AND DL-	270	GMP	A288	Adopt
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	GMP	XS288	No change
LECITHIN	322(i)	GMP	XS288	No change

METHYL CELLULOSE	461	GMP	XS288	No change
METHYL ETHYL CELLULOSE	465	GMP	XS288	No change
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	GMP	XS288	No change
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	GMP	XS288	No change
MONOSTARCH PHOSPHATE	1410	GMP	XS288	No change
OXIDIZED STARCH	1404	GMP	XS288	No change
PECTINS	440	GMP	XS288	No change
PHOSPHATED DISTARCH PHOSPHATE	1413	GMP	XS288	No change
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	6000 mg/kg	H288	Adopt
POLYSORBATES	432-436	1000 mg/kg	H288	Adopt
POTASSIUM ALGINATE	402	GMP	XS288	No change
POTASSIUM CARBONATE	501(i)	GMP	XS288	No change
POTASSIUM CHLORIDE	508	GMP	XS288	No change
POTASSIUM DIHYDROGEN CITRATE	332(i)	GMP	XS288	No change
POTASSIUM HYDROGEN CARBONATE	501(ii)	GMP	XS288	No change
POTASSIUM LACTATE	326	GMP	A288	Adopt
POWDERED CELLULOSE	460(ii)	GMP	XS288	No change
PROCESSED EUCHEUMA SEAWEED (PES)	407a	GMP	XS288	No change
SODIUM ALGINATE	401	GMP	XS288	No change
SODIUM CARBONATE	500(i)	GMP	A288	Adopt
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	GMP	XS288	No change
SODIUM DIHYDROGEN CITRATE	331(i)	GMP	XS288	No change
SODIUM HYDROGEN CARBONATE	500(ii)	GMP	A288	Adopt
SODIUM LACTATE	325	GMP	A288	Adopt
SODIUM SESQUICARBONATE	500(iii)	GMP	A288	Adopt
STARCH ACETATE	1420	GMP	XS288	No change
STARCH SODIUM OCTENYL SUCCINATE	1450	GMP	XS288	No change
TAMARIND SEED POLYSACCHARIDE	437	GMP	XS288	No change
TARA GUM	417	GMP	XS288	No change
TRAGACANTH GUM	413	GMP	XS288	No change
TRICALCIUM CITRATE	333(iii)	GMP	XS288	No change
TRIPOTASSIUM CITRATE	332(ii)	GMP	XS288	No change
TRISODIUM CITRATE	331(iii)	GMP	XS288	No change
XANTHAN GUM	415	GMP	XS288	No change

PROPOSED AMENDMENTS TO FOOD CATEGORY 01.4.2

Standard for Cream and Prepared Creams (CXS 288-1976)

Additive	INS	Max Level	Notes	Recommendation
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	GMP		No changes required due to Alignment work, same use levels in CXS 288
ACETYLATED DISTARCH ADIPATE	1422	GMP		No changes required due to Alignment work, same use levels in CXS 288
ACETYLATED DISTARCH PHOSPHATE	1414	GMP		No changes required due to Alignment work, same use levels in CXS 288

ACID-TREATED STARCH	1401	GMP	XS288	No change
AGAR	406	GMP		No changes required due to Alignment work, same use levels in CXS 288
ALGINIC ACID	400	GMP		No changes required due to Alignment work, same use levels in CXS 288
AMMONIUM ALGINATE	403	GMP		No changes required due to Alignment work, same use levels in CXS 288
BLEACHED STARCH	1403	GMP	XS288	No change
CALCIUM ALGINATE	404	GMP		No changes required due to Alignment work, same use levels in CXS 288
CALCIUM CARBONATE	170(i)	GMP		No changes required due to Alignment work, same use levels in CXS 288
CALCIUM CHLORIDE	509	GMP		No changes required due to Alignment work, same use levels in CXS 288
CALCIUM LACTATE	327	GMP		No changes required due to Alignment work, same use levels in CXS 288
CALCIUM SULFATE	516	GMP		No changes required due to Alignment work, same use levels in CXS 288
CARBON DIOXIDE	290	GMP	59 & 278	No changes required due to Alignment work, same use levels in CXS 288
CAROB BEAN GUM	410	GMP		No changes required due to Alignment work, same use levels in CXS 288
CARRAGEENAN	407	GMP		No changes required due to Alignment work, same use levels in CXS 288
CITRIC ACID	330	GMP		No changes required due to Alignment work, same use levels in CXS 288
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	GMP		No changes required due to Alignment work, same use levels in CXS 288
DEXTRINS, ROASTED STARCH	1400	GMP	XS288	No change
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	6000 mg/kg	<u>C288</u>	Adopt
DISTARCH PHOSPHATE	1412	GMP		No changes required due to Alignment work, same use levels in CXS 288
GELLAN GUM	418	GMP		No changes required due to Alignment work, same use levels in CXS 288
GUAR GUM	412	GMP		No changes required due to Alignment work, same use levels in CXS 288
GUM ARABIC (ACACIA GUM)	414	GMP		No changes required due to Alignment work, same use levels in CXS 288
HYDROXYPROPYL CELLULOSE	463	GMP		No changes required due to Alignment work, same use levels in CXS 288
HYDROXYPROPYL DISTARCH PHOSPHATE	1442	GMP		No changes required due to Alignment work, same use levels in CXS 288
HYDROXYPROPYL METHYL CELLULOSE	464	GMP		No changes required due to Alignment work, same use levels in CXS 288

HYDROXYPROPYL STARCH	1440	GMP		No changes required due to Alignment work, same use levels in CXS 288
KONJAC FLOUR	425	GMP	XS288	No change
LACTIC ACID L-, D- AND DL-	270	GMP		No changes required due to Alignment work, same use levels in CXS 288
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	GMP		No changes required due to Alignment work, same use levels in CXS 288
LECITHIN	322(i)	GMP		No changes required due to Alignment work, same use levels in CXS 288
METHYL CELLULOSE	461	GMP		No changes required due to Alignment work, same use levels in CXS 288
METHYL ETHYL CELLULOSE	465	GMP		No changes required due to Alignment work, same use levels in CXS 288
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	GMP		No changes required due to Alignment work, same use levels in CXS 288
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	GMP		No changes required due to Alignment work, same use levels in CXS 288
MONOSTARCH PHOSPHATE	1410	GMP		No changes required due to Alignment work, same use levels in CXS 288
NITROGEN	941	GMP	59 & 278	No changes required due to Alignment work, same use levels in CXS 288
NITROUS OXIDE	942	GMP	59, 278, 1288	Adopt
OXIDIZED STARCH	1404	GMP	XS288	No change
PECTINS	440	GMP		No changes required due to Alignment work, same use levels in CXS 288
PHOSPHATED DISTARCH PHOSPHATE	1413	GMP		No changes required due to Alignment work, same use levels in CXS 288
POLYDEXTROSES	1200	GMP	XS288	No change
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	6000 mg/kg		No changes required due to Alignment work, same use levels in CXS 288
POLYSORBATES	432-436	1000 mg/kg		No changes required due to Alignment work, same use levels in CXS 288
POTASSIUM ALGINATE	402	GMP		No changes required due to Alignment work, same use levels in CXS 288
POTASSIUM CARBONATE	501(i)	GMP		No changes required due to Alignment work, same use levels in CXS 288
POTASSIUM CHLORIDE	508	GMP		No changes required due to Alignment work, same use levels in CXS 288
POTASSIUM DIHYDROGEN CITRATE	332(i)	GMP		No changes required due to Alignment work, same use levels in CXS 288
POTASSIUM HYDROGEN CARBONATE	501(ii)	GMP		No changes required due to Alignment work, same use levels in CXS 288
POTASSIUM LACTATE	326	GMP		No changes required due to Alignment work, same use levels in CXS 288
POWDERED CELLULOSE	460(ii)	GMP		No changes required due to Alignment work, same use levels in CXS 288

PROCESSED EUCEUMA SEAWEED (PES)	407a	GMP		No changes required due to Alignment work, same use levels in CXS 288
PROPYLENE GLYCOL ALGINATE	405	5000 mg/kg	E288	Adopt
SODIUM ALGINATE	401	GMP		No changes required due to Alignment work, same use levels in CXS 288
SODIUM CARBONATE	500(i)	GMP		No changes required due to Alignment work, same use levels in CXS 288
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	GMP		No changes required due to Alignment work, same use levels in CXS 288
SODIUM DIHYDROGEN CITRATE	331(i)	GMP		No changes required due to Alignment work, same use levels in CXS 288
SODIUM HYDROGEN CARBONATE	500(ii)	GMP		No changes required due to Alignment work, same use levels in CXS 288
SODIUM LACTATE	325	GMP		No changes required due to Alignment work, same use levels in CXS 288
SODIUM SESQUICARBONATE	500(iii)	GMP		No changes required due to Alignment work, same use levels in CXS 288
SORBITAN ESTERS OF FATTY ACIDS	491-495	5000 mg/kg	F288	Adopt
STARCH ACETATE	1420	GMP		No changes required due to Alignment work, same use levels in CXS 288
STARCH SODIUM OCTENYL SUCCINATE	1450	GMP		No changes required due to Alignment work, same use levels in CXS 288
SUCROSE ESTERS	473, 473a, 474	5000 mg/kg	H288	Adopt
TAMARIND SEED POLYSACCHARIDE	437	GMP		No change. In reference to REP21/FA, para 130, INS 437 was to be adopted for use in foods subject to CXS 288-1976 and without note XS288 in FC 01.4.2.
TARA GUM	417	GMP	XS288	No change
TRAGACANTH GUM	413	GMP	XS288	No change
TRICALCIUM CITRATE	333(iii)	GMP		No changes required due to Alignment work, same use levels in CXS 288
TRIPOTASSIUM CITRATE	332(ii)	GMP		No changes required due to Alignment work, same use levels in CXS 288
TRISODIUM CITRATE	331(iii)	GMP		No changes required due to Alignment work, same use levels in CXS 288
XANTHAN GUM	415	GMP		No changes required due to Alignment work, same use levels in CXS 288

PROPOSED AMENDMENTS TO FOOD CATEGORY 01.4.3

Standard for Cream and Prepared Creams (CXS 288-1976)

Additive	INS	Max Level	Notes	Recommendation
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	5000 mg/kg	B288	Adopt
NISIN	234	10 mg/kg	XS288	Adopt

POLYGLYCEROL ESTERS OF FATTY ACIDS	475	6000 mg/kg		No changes required due to Alignment work, same use levels in CXS 288
POLYSORBATES	432-436	1000 mg/kg		No changes required due to Alignment work, same use levels in CXS 288
PROPYLENE GLYCOL ALGINATE	405	5000 mg/kg	G288	Adopt
<u>SORBITAN ESTERS OF FATTY ACIDS</u>	<u>491-495</u>	<u>5000 mg/kg</u>	<u>F288</u>	Adopt
<u>SUCROSE ESTERS</u>	<u>473, 473a, 474</u>	<u>5000 mg/kg</u>	<u>F288</u>	Adopt

PROPOSED AMENDMENTS TO FOOD CATEGORY 01.7

Standard for Fermented Milks (CXS 243-2003)

Food category 01.7: Dairy based dairy desserts (e.g. pudding, fruit or flavoured yogurt)				
Additive	INS	Max Level	Notes	Recommendations
ACESULFAME POTASSIUM	950	350 mg/kg	478, 188, <u>Q243</u>	Adopt
<u>ADIPATES</u>	<u>355</u>	<u>1500 mg/kg</u>	<u>1, R243</u>	Adopt
ADVANTAME	969	10 mg/kg	478, <u>XS243</u>	Adopt
ALITAME	956	400 mg/kg	461, 145	Provision was revoked in REP21/FA due to EWG GSFA. Not appropriate to re-add via alignment.
ALLURA RED AC	129	300 mg/kg		No change
AMMONIUM SALTS OF PHOSPHATIDIC ACID	442	5000 mg/kg	231, <u>XS243</u>	Adopt
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	100 mg/kg	8, 146	No change
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	20 mg/kg	185	No change
ASCORBYL ESTERS	304, 305	500 mg/kg	2, 10, <u>XS243</u>	Adopt
ASPARTAME	951	1000 mg/kg	478, 191, <u>Q243</u>	Adopt
ASPARTAME-ACESULFAME SALT	962	350 mg/kg	113, 477, <u>Q243</u>	Adopt
AZORUBINE (CARMOISINE)	122	150 mg/kg		No change
BENZOATES	210-213	300 mg/kg	13, <u>T243</u>	Adopt
BETA-CAROTENES	160a(i),(iii),(iv)	25 mg/kg	341, 344, <u>402</u> (revised)	Adopt
BETA-CAROTENE, VEGETABLE	160a(ii)	25 mg/kg	341, 344, <u>402</u> (revised)	Adopt
BRILLIANT BLACK (BLACK PN)	151	150 mg/kg		No change
BRILLIANT BLUE FCF	133	150 mg/kg		No change
BROWN HT	155	150 mg/kg		No change
CANTHAXANTHIN	161g	15 mg/kg	470, <u>XS243</u>	Adopt
CARAMEL II – SULFITE CARAMEL	150b	2000 mg/kg	209, 400	No change
CARAMEL III – AMMONIA CARAMEL	150c	2000 mg/kg		No change
CARAMEL IV – SULFITE AMMONIA CARAMEL	150d	2000 mg/kg		No change
CARMINES	120	150 mg/kg	178	No change

CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	500 mg/kg		No change
CURCUMIN	100(i)	150 mg/kg	402(revised)	No change
CYCLAMATES	952(i),(ii),(iv)	250 mg/kg	17, 477, Q243	Adopt
CYCLODEXTRIN, BETA-	459	5 mg/kg	G243	Adopt
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	10000 mg/kg	L243	Adopt
ETHYL MALTOL	637	200 mg/kg	D243	Adopt
FAST GREEN FCF	143	100 mg/kg	2	No change
GRAPE SKIN EXTRACT	163(ii)	200 mg/kg	181, 402 (revised)	Adopt
HYDROXYBENZOATES, PARA-	214, 218	120 mg/kg	27, XS243	Adopt
INDIGOTINE (INDIGO CARMINE)	132	150 mg/kg	402 (revised)	Adopt
IRON OXIDES	172(i)-(iii)	100 mg/kg		No change
JAGUA (GENIPIN-GLYCINE) BLUE	183	120 mg/kg	52, New Note ("On a blue polymer basis), New Note ("Use in frozen diary confections and novelties at a maximum of 400 mg/kg to achieve the desired colour"), XS243	Draft provision at Step 2. Information is pending if the intent is to include use in flavoured products conforming to CXS243-2003. If the proposal is advanced, Note XS243 should be included
LAURIC ARGINATE ETHYL ESTER	243	200 mg/kg	470, XS243	Adopt
LUTEIN FROM TAGETES ERECTA	161b(i)	150 mg/kg	R243	Adopt
MALTOL	636	200 mg/kg	D243	Adopt
NEOTAME	961	100 mg/kg	478, Q243	Adopt
NISIN	234	12.5 mg/kg	233, 362, T243	Adopt
PAPRIKA EXTRACT	160c(ii)	60 mg/kg	39, XS243	Adopt
PHOSPHATES	338, 339(i)-(iii), 340(i)-(iii), 341(i)-(iii), 342(i)-(ii), 343(i)-(iii), 450(i)-(iii), (v)-(vii), (ix), 451(i),(ii), 452(i)-(v), 542	1500 mg/kg	33, B243	Adopt
POLYDIMETHYLSILOXANE	900a	50 mg/kg	S243	Adopt
POLYGLYCEROL ESTERS OF	475	5000 mg/kg	354, XS243 , L243	Adopt

FATTY ACIDS				
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	5000 mg/kg	XS243	No change
POLYSORBATES	432-436	3000 mg/kg	<u>L243</u>	Adopt
PONCEAU 4R (COCHINEAL RED A)	124	150 mg/kg		No change
PROPYL GALLATE	310	90 mg/kg	2, 15, <u>XS243</u>	Adopt
PROPYLENE GLYCOL ALGINATE	405	6000 mg/kg	<u>D243, G243a</u>	Adopt
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	5000 mg/kg		No change
QUINOLINE YELLOW	104	150 mg/kg		No change
SACCHARINS	954(i)-(iv)	100 mg/kg	477, <u>Q243</u>	Adopt
SORBATES	200, 202, 203	1000 mg/kg	42, <u>T243</u>	Adopt
SORBITAN ESTERS OF FATTY ACIDS	491-495	5000 mg/kg	362 , <u>L243</u>	Adopt
STEAROYL LACTYLATES	481(i), 482(i)	5000 mg/kg	355, <u>L243</u>	Adopt
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	330 mg/kg	26, 477, <u>XS243</u>	Adopt
SUCRALOSE (TRICHLOROGALATOSUCROSE)	955	400 mg/kg	478, <u>Q243</u>	Adopt
SUCROSE ESTERS	473, 473a, 474	5000 mg/kg	<u>L243</u>	Adopt
SUNSET YELLOW FCF	110	300 mg/kg		No change
TARTRATES	334, 335(ii), 337	2000 mg/kg	45, 449, <u>M243c</u>	Adopt
TARTRAZINE	102	300 mg/kg		No change
TOCOPHEROLS	307a, b, c	500 mg/kg	XS243	No change

NOTES FOR CCMMP STANDARDS

Chair's note: The proposed notes below have been modified in accordance with IDF's proposed modifications, though with minor variations on the uses of commas and colons, for legibility. Comments are welcome, in particular on the removal of the term "only", where its removal does not alter the meaning of the note (i.e., the "only" is implicit).

146(revised) Except for use in non-plain products conforming to the *Standard for Fermented Milks* (CODEX STAN **CXS** 243-2003) at 20 mg/kg.

235(revised) For use **only** in reconstituted and recombined products **conforming to the Standard for Fermented Milks (CXS 243-2003)** only.

355(revised) **Except f**For use at 10,000 mg/kg in flavoured products conforming to the *Standard for Fermented Milks* (CODEX STAN **CXS** 243-2003) **at 10,000 mg/kg** only.

400(revised) **Except f**For use in products conforming to the *Standard for Fermented Milks* (CODEX STAN **CXS** 243-2003) at 150 mg/kg.

- 402(revised) **Except for use in products conforming to the *Standard for Fermented Milks* (CODEX STAN ~~CXS~~ 243-2003) at 100 mg/kg.**
- 406(revised) **Except for use in ~~energy-reduced products or products with no added sugar~~ conforming to the *Standard for Fermented Milks* (CODEX STAN ~~CXS~~ 243-2003): **for use in milk- and milk derivative-based products energy reduced or with no added sugar** at 100 mg/kg.**
- 540(revised) **Except for use at ~~300 mg/kg~~ in products conforming to **the *Standard for Fermented Milks* (CXS CODEX STAN 243-2003)** at 300 mg/kg.**

A243 **Except for use in products conforming to the *Standard for Fermented Milks* (CXS 243-2003) at 20 mg/kg.**

A288 **Except for use in products conforming to the *Standard for Cream and Prepared Creams* (CXS 288-1976) as an acidity regulator.**

B243 **Except for use in products conforming to the *Standard for Fermented Milks* (CXS 243-2003): sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS 343(iii)), Disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450(ix)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)) and bone phosphate (INS 542), as stabilizers and/or thickeners, singly or in combination, at 1000 mg/kg.**

Chair's note: the Note proposed by the IDF retained the "only" in "stabilizer and/or thickeners only"; but due to the explanations provided in their documents and the analogous note for creams (D288) with the "only", it is assumed that the retention of the "only" in B243 was inadvertent, thus it has been deleted.

B288 **Except for use in products conforming to the *Standard for Cream and Prepared Creams* (CXS 288-1976) as a stabilizer.**

C243 **Except for use in products conforming to the *Standard for Fermented Milks* (CXS 243-2003) at 100 mg/kg.**

C288 **Except for use in products conforming to the *Standard for Cream and Prepared Creams* (CXS 288-1976) as a stabilizer at 5000 mg/kg.**

D243 **Except for use in products conforming to the *Standard for Fermented Milks* (CXS 243-2003) at GMP.**

D288 **Except for use in products conforming to the *Standard for Creams and Prepared Creams* (CXS 288-1976): sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS 343(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS**

450(ix)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)) and bone phosphate (INS 542), singly or in combination as stabilizers and thickeners only, at 1,100 mg/kg.

- E243** Except for use in products conforming to the *Standard for Fermented Milks (CXS 243-2003)* at 1500 mg/kg.
- E288** For use in products conforming to the *Standard for Cream and Prepared Creams (CXS 288-1976)* only, as a stabilizer and thickener.
- F243** Except for use in products conforming to the *Standard for Fermented Milks (CXS 243-2003)* at 1000 mg/kg. Combination rules for acesulfame potassium (INS 950) and aspartame-acesulfame (INS 962) apply.
- F288** For use in products conforming to the *Standard for Cream and Prepared Creams (CXS 288-1976)* only, as an emulsifier.
- G243** For use in flavoured products conforming to the *Standard for Fermented Milks (CXS 243-2003)* only, as a stabilizer or thickener.
- G243a** Except for use in products conforming to the *Standard for Fermented Milks (CXS243-2003)* as a stabilizer and/or thickener.
- G288** Except for use in products conforming to the *Standard for Cream and Prepared Creams (CXS 288-1976)* as a stabilizer and thickener.
- H243** Except for plain products conforming the *Standard for Fermented Milks (CXS243-2003)* as a stabilizer or thickener.
- H288** Except for use in products conforming to the *Standard for Cream and Prepared Creams (CXS 288-1976)* as an emulsifier.
- I288** Except for use in cream packed under pressure and whipped cream products conforming to the *Standard for Cream and Prepared Creams (CXS 288-1976)* as a propellant.
- J243** Except for use in products conforming to the *Standard for Fermented Milks (CXS 243-2003)* as a carbonating agent in drinks based on fermented milks.
- L243** Except for products conforming to the *Standard for Fermented Milks (CXS 243-2003)*: for use in flavoured fermented milks and flavoured drinks based on fermented milks, heat treated or not after fermentation, as an emulsifier.
- M243** For use in products conforming to the *Standard for Fermented Milks (CXS 243-2003)* only, as an acidity regulator in flavoured fermented milks and flavoured drinks based on fermented milks that are not heat treated after fermentation, and in plain and flavoured milks and drinks based on fermented milks that are heat treated after fermentation.
- M243a** Except for use in plain fermented milks and drinks based on fermented milks that are heat treated after fermentation conforming to the *Standard for Fermented Milks (CXS 243-2003)* as an acidity regulator.
- M243b** For use in plain fermented milks and drinks based on fermented milks that are heat treated after fermentation conforming to the *Standard for Fermented Milks (CXS 243-2003)* only, as an acidity regulator or stabilizer.
- M243c** Except for use in products conforming to the *Standard for fermented Milks (CXS 243-2003)* as an acidity regulator.
- N243** Except for use in products conforming to the *Standard for Fermented Milks (CXS 243-2003)*: lycopene, synthetic (INS 160d(i)), lycopene, tomato (INS 160d(ii)) and lycopene, *Blakeslea trispora* (INS 260d(iii)), singly or in combination at 30 mg/kg, expressed as pure lycopene.

- P243** **Except for use in plain fermented milks and drinks based on fermented milk that are not heat-treated, conforming to the *Standard for Fermented Milks* (CXS 243-2003): for use in reconstitution and recombination.**
- Q243** **Except for use in products conforming to the *Standard for Fermented Milks* (CXS243-2003): for use in milk- and milk derivative-based products energy reduced or with no added sugar.**
- R243** **For use in products conforming to the *Standard for Fermented Milks* (CXS243-2003) only.**
- S243** **For use in products conforming to the *Standard for Fermented Milks* (CXS 243-2003) only, as an emulsifier in flavoured fermented milks and flavoured drinks based on fermented milks, heat treated or not after fermentation.**
- T243:** **Except for use in products conforming to the *Standard for Fermented Milks* (CXS243-2003): for use in flavoured fermented products, heat treated after fermentation.**
- T243a:** **For use in flavoured fermented products, heat treated after fermentation, conforming to the *Standard for Fermented Milks* (CXS 243-2003) only.**
- XS243¹⁷⁰** **Excluding products conforming to the *Standard for Fermented Milks* (CXS 243-2003).**
- XS288** **Excluding products conforming to the *Standard for Cream and Prepared Creams* (reconstituted cream, recombined cream, prepackaged liquid cream) (CODEX STAN(CXS 288-1976).**

PROPOSED AMENDMENTS TO TABLE THREE OF THE GSFA FOR THE ALIGNMENT OF THE SUBJECT CCMMP STANDARDS (CXS 243-2003 and CXS 288-1976)

Chair's note: For CXS 243-2003, there are two sources of Table 3 additives permitted in CXS 243-2003. The first being those are named specifically in the standard under particular functional classes. These have been aligned per past practices. The second is by a general reference that exists in the standard, namely:

“Acidity regulators, colours, emulsifiers, packaging gases and preservatives listed in Table3 of the General Standard for Food Additives (CXS 192-1995) are acceptable for use in fermented milk products categories as specified in the table above”

Therefore, each Table 3 additive with one or more of these five functional classes is permitted according to the functional class table, and these conditions have been transposed to the amendments to table 3, below. For legibility, these are shown in purple font.

Finally, as all plain food categories of 01.2 and its subcategories are in the Annex to Table 3, Table 3 below only applies to flavoured products (i.e, FCs 01.1.4 and 01.7). As acidity regulators, carbonating agents and packaging gases are permitted in FCs 01.2.1.1 and 01.2.1.2, according to CXS 243-2003, appropriate provisions should be included in Tables 1&2

Section 2 of Table 3, References to Commodity Standards for GSFA Table 3 Additives

In the case of the Standard for Fermented Milks (CXS 243-2003) the intention of the commodity committee has been to allow only certain Table 3 additives, as detailed in the Standard, taking precedence over the footnote to the annex to Table 3, linked to food category 01.2.

In the case of the Standard for Cream and Prepared Creams (CXS 288-1976) the intention of the commodity committee has been to allow only certain Table 3 additives for food category 01.4.3 only (since food categories 01.4.1 and 01.4.2 are listed in the annex to Table 3).

Therefore it is proposed to add the following to Section 2 of the Annex to Table 3 of the GSFA:

01.1.4	Flavoured fluid milk drinks
	Acidity regulators, colours, emulsifiers, and packaging gases and preservatives (only for fermentation products) listed in Table 3 are acceptable for use in foods conforming to this standard and which fall under this food category, as specified in the functional class table in the standard . Certain carbonating agents, flavour enhancers, stabilisers, sweeteners and thickeners as listed in Table 3 are also acceptable for use in flavoured products only conforming to this standard.
Codex standards	Fermented Milks (CXS 243-2003)

01.4.3	Clotted cream (plain)
	Only certain acidity regulators, emulsifiers, stabilizers and thickeners listed in Table 3 (as indicated in Table 3) are acceptable for use in foods conforming to this standard and which fall under this food category.
Codex standards	Cream and Prepared Creams (CXS 288-1976)

01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)
	Acidity regulators, colours, emulsifiers, packaging gases and preservatives (only for heat treated after fermentation products) listed in Table 3 are acceptable for use in foods conforming to this standard and which fall under this food category, as specified in the functional class table in the standard . Certain carbonating agents, flavour enhancers, stabilisers, sweeteners and thickener as listed in Table 3 are also acceptable for use in flavoured products only conforming to this standard.
Codex standards	Fermented Milks (CXS 243-2003)

AMENDMENTS TO TABLE THREE

INS No.	Additive	Functional Class	Year Adopted	Specific allowance in the following commodity standards ¹
472a	Acetic and fatty acid esters of glycerol	Emulsifier, Sequestrant, Stabilizer	1999	<u>CS 243-2003 (emulsifier or stabilizer only).</u> <u>CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
1422	Acetylated distarch adipate	Emulsifier, Stabilizer, Thickener	1999	<u>CS 243-2003.</u> <u>CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
1414	Acetylated distarch phosphate	Emulsifier, Stabilizer, Thickener	1999	<u>CS 243-2003.</u> <u>CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
1451	Acetylated oxidised starch	Emulsifier, Stabilizer, Thickener	2005	<u>CS 243-2003</u>
1401	Acid-treated starch	Emulsifier, Stabilizer, Thickener	1999	<u>CS 243-2003</u>
406	Agar	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	<u>CS 243-2003 (emulsifier, stabilizer or thickener only).</u> <u>CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
400	Alginic acid	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	<u>CS 243-2003 (emulsifier, stabilizer or thickener only).</u> <u>CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
1402	Alkaline treated starch	Emulsifier, Stabilizer, Thickener	1999	<u>CS 243-2003</u>
403	Ammonium alginate	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	<u>CS 243-2003 (emulsifier, stabilizer or thickener only).</u> <u>CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
503(i)	Ammonium carbonate	Acidity regulator, Raising agent	1999	<u>CS 243-2003 (acidity regulator only)</u>
503(ii)	Ammonium hydrogen carbonate	Acidity regulator, Raising agent	1999	<u>CS 243-2003 (acidity regulator only)</u>
527	Ammonium hydroxide	Acidity regulator	1999	<u>CS 243-2003</u>
162	Beet red	Colour	1999	<u>CS 243-2003</u>
1403	Bleached starch	Emulsifier, Stabilizer, Thickener	1999	<u>CS 243-2003</u>
629	Calcium 5'-guanylate	Flavour enhancer	1999	<u>CS 243-2003</u>
633	Calcium 5'-inosinate	Flavour enhancer	1999	<u>CS 243-2003</u>
634	Calcium 5'-ribonucleotides	Flavour enhancer	1999	<u>CS 243-2003</u>
263	Calcium acetate	Acidity regulator, Preservative, Stabilizer	1999	<u>CS 243-2003 (acidity regulator or preservative; use as a preservative is restricted to flavoured fermented milks heat treated after fermentation and drinks based on fermented milk heat treated after fermentation)</u>
404	Calcium alginate	Antifoaming agent, Bulking agent, Carrier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only).</u> <u>CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>

170(i)	Calcium carbonate	Acidity regulator, Anticaking agent, Colour, Firming agent, Flour treatment agent, Stabilizer	1999	CS 243-2003 (acidity regulator or stabilizer only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)
509	Calcium chloride	Firming agent, Stabilizer, Thickener	1999	CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)
623	Calcium di-L-glutamate	Flavour enhancer	1999	CS 243-2003
578	Calcium gluconate	Acidity regulator, Firming agent, Sequestrant	1999	CS 243-2003 (acidity regulator only)
526	Calcium hydroxide	Acidity regulator, Firming agent	1999	CS 243-2003 (acidity regulator only)
327	Calcium lactate	Acidity regulator, Emulsifying salt, Firming agent, Flour treatment agent, Thickener	1999	CS 243-2003 (acidity regulator only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)
352(ii)	Calcium malate, D, L-	Acidity regulator	1999	CS 243-2003
529	Calcium oxide	Acidity regulator	1999	CS 243-2003
282	Calcium propionate	Preservative	1999	CS 243-2003 (restricted to flavoured fermented milks heat treated after fermentation and drinks based on fermented milk heat treated after fermentation)
516	Calcium sulfate	Acidity regulator, Firming agent, Flour treatment agent, Sequestrant, Stabilizer	1999	CS 243-2003 (acidity regulator only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)
150a	Caramel I – plain caramel	Colour	1999	CS 243-2003
290	Carbon dioxide	Carbonating agent, Foaming agent, Packaging gas, Preservative, Propellant	1999	CS 243-2003 (packaging gas in flavoured products, or as a carbonating agent only in drinks based on fermented milks)
410	Carob bean gum	Emulsifier, Stabilizer, Thickener	1999	CS 243-2003, CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)
407	Carrageenan	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	CS 243-2003 (emulsifier, stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)
427	Cassia gum	Emulsifier, Gelling agent, Stabilizer, Thickener	2012	CS 243-2003 (emulsifier only)
140	Chlorophylls	Colour	1999	CS 243-2003
330	Citric acid	Acidity regulator, Antioxidant, Colour retention agent, Sequestrant	1999	CS 243-2003 (acidity regulator only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)
472c	Citric and fatty esters of glycerol	Antioxidant, Emulsifier, Flour treatment agent, Sequestrant, Stabilizer	1999	CS 243-2003 (emulsifier or stabilizer only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)
468	Cross-linked sodium carboxymethyl cellulose (Cross-linked cellulose gum)	Stabilizer, Thickener	1999	CS 243-2003

1400	Dextrins, roasted starch	Carrier, Emulsifier , Stabilizer, Thickener	1999	CS 243-2003 (emulsifier, stabilizer or thickener only)
628	Dipotassium 5'-guanylate-	Flavour enhancer	1999	CS 243-2003
627	Disodium 5'-guanylate-	Flavour enhancer	1999	CS 243-2003
631	Disodium 5'-inosinate	Flavour enhancer	1999	CS 243-2003
635	Disodium 5'-ribonucleotides	Flavour enhancer	1999	CS 243-2003
1412	Distarch phosphate	Emulsifier , Stabilizer, Thickener	1999	CS 243-2003 (emulsifier, stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)
968	Erythritol	Flavour enhancer, Humectant, Sweetener	2001	CS 243-2003 (sweetener only, limited to milk- and milk derivative-based products energy reduced or with no added sugar)
467	Ethyl hydroxyethyl cellulose	Emulsifier , Stabilizer, Thickener	1999	CS 243-2003 (emulsifier, stabilizer or thickener only)
297	Fumaric acid	Acidity regulator	1999	CS 243-2003
418	Gellan gum	Gelling agent, Stabilizer, Thickener		CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)
575	Glucono delta-lactone	Acidity regulator , Raising agent, Sequestrant	1999	CS 243-2003 (acidity regulator only)
620	Glutamic acid, L(+)-	Flavour enhancer	1999	CS 243-2003
626	Guanylic acid, 5'-	Flavour enhancer	1999	CS 243-2003
412	Guar gum	Emulsifier , Stabilizer, Thickener	1999	CS 243-2003 (emulsifier, stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)
414	Gum Arabic (Acacia gum)	Bulking agent, Carrier, Emulsifier , Glazing agent, Stabilizer, Thickener	1999	CS 243-2003 (emulsifier, stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)
463	Hydroxypropyl cellulose	Emulsifier , Foaming Agent, Glazing agent, Stabilizer, Thickener	1999	CS 243-2003 (emulsifier, stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)
1442	Hydroxypropyl distarch phosphate	Anticaking agent, Emulsifier , Stabilizer, Thickener	1999	CS 243-2003 (emulsifier, stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)
464	Hydroxypropyl methyl cellulose	Bulking agent, Emulsifier , Glazing agent, Stabilizer, Thickener	1999	CS 243-2003 (emulsifier, stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)
1440	Hydroxypropyl starch	Emulsifier , Stabilizer, Thickener	1999	CS 243-2003, CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)
630	Inosinic acid, 5'-	Flavour enhancer	1999	CS 243-2003
953	Isomalt (Hydrogenated isomaltulose)	Anticaking agent, Bulking agent, Flavour enhancer, Glazing agent, Stabilizer, Sweetener, Thickener	1999	CS 243-2003 (sweetener only, limited to milk- and milk derivative-based products energy reduced or with no added sugar)
416	Karaya gum	Emulsifier , Stabilizer, Thickener	1999	CS 243-2003

425	Konjac flour	Carrier, Emulsifier , Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	CS 243-2003 (emulsifier, stabilizer or thickener only)
270	Lactic acid, L-, D- and DL-	Acidity regulator	1999	CS 243-2003, CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)
472b	Lactic and fatty acid esters of glycerol	Emulsifier , Sequestrant, Stabilizer	1999	CS 243-2003 (emulsifier or stabilizer only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)
966	Lactitol	Emulsifier , Sweetener, Thickener	1999	CS 243-2003 (emulsifier or sweetener only; use as a sweetener is limited to milk- and milk derivative-based products energy reduced or with no added sugar)
322(i)	Lecithin	Antioxidant, Emulsifier , Flour treatment agent	1999	CS 243-2003 (emulsifier only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)
322(ii)	Lecithin, partially hydrolysed	Antioxidant, Emulsifier	2021	CS 243-2003 (emulsifier only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)
161b(iii)	Lutein esters from <i>Tagetes erecta</i>	Colour	2018	CS 243-2003
161b(i)	Lutein from <i>Tagetes erecta</i>	Colour	2021	CS 243-2003
161d(iii)	Lycopene, <i>Blakeslea trispora</i>	Colour	2012	CS 243-2003
161d(i)	Lycopene, synthetic	Colour	2012	CS 243-2003
161d(ii)	Lycopene, tomato	Colour	2012	CS 243-2003
504(i)	Magnesium carbonate	Acidity regulator , Anticaking agent, Colour retention agent, Flour treatment agent	1999	CS 243-2003 (acidity regulator only)
511	Magnesium chloride	Colour retention agent, Firming agent, Stabilizer	1999	CS 243-2003 (solo estabilizador)
625	Magnesium di-L-glutamate	Flavour enhancer	1999	CS 243-2003
580	Magnesium gluconate	Acidity regulator , Firming agent, Flavour enhancer	1999	CS 243-2003 (acidity regulator or flavour enhancer only)
528	Magnesium hydroxide	Acidity regulator , Colour retention agent	1999	CS 243-2003 (acidity regulator only)
504(ii)	Magnesium hydroxide carbonate	Acidity regulator , Anticaking agent, Carrier, Colour retention agent	1999	CS 243-2003 (acidity regulator only)
329	Magnesium lactate, DL-	Acidity regulator , Flour treatment agent	1999	CS 243-2003 (acidity regulator only)
530	Magnesium oxide	Acidity regulator , Anticaking agent	1999	CS 243-2003 (acidity regulator only)
470(iii)	Magnesium stearate	Anticaking agent, Emulsifier , Thickener	2016	CS 243-2003 (emulsifier only)
965(i)	Maltitol	Bulking agent, Emulsifier , Humectant, Stabilizer, Sweetener, Thickener	1999	CS 243-2003 (emulsifier or sweetener only; use as a sweetener is limited to milk- and milk derivative-based products energy reduced or with no added sugar)
965(ii)	Maltitol syrup	Bulking agent, Emulsifier , Humectant, Stabilizer, Sweetener, Thickener	1999	CS 243-2003 (emulsifier or sweetener only; use as a sweetener is limited to milk- and milk derivative-based products energy reduced or with no added sugar)

421	Mannitol	Anticaking agent, Bulking agent, Humectant, Stabilizer, Sweetener, Thickener	1999	<u>CS 243-2003 (sweetener only, limited to milk- and milk derivative-based products energy reduced or with no added sugar)</u>
461	Methyl cellulose	Bulking agent, Emulsifier, Glazing agent, Stabilizer, Thickener	1999	<u>CS 243-2003 (emulsifier, stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
465	Methyl ethyl cellulose	Emulsifier, Foaming agent, Stabilizer, Thickener	1999	<u>CS 243-2003 (emulsifier, stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
460(i)	Microcrystalline cellulose (Cellulose gel)	Anticaking agent, Bulking agent, Carrier, Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener	1999	<u>CS 243-2003 (emulsifier, stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
471	Mono- and di-glycerides of fatty acids	Antifoaming agent, Emulsifier, Glazing agent, Stabilizer	1999	<u>CS 243-2003 (emulsifier, stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
624	Monoammonium L-glutamate	Flavour enhancer	1999	<u>CS 243-2003</u>
622	Monopotassium L-glutamate	Flavour enhancer	1999	<u>CS 243-2003</u>
621	Monosodium L-glutamate	Flavour enhancer	1999	<u>CS 243-2003</u>
1410	Monostarch phosphate	Emulsifier, Stabilizer, Thickener	1999	<u>CS 243-2003, CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
941	Nitrogen	Foaming agent, Packaging gas, Propellant	1999	<u>CS 243-2003 (packaging gas only)</u>
942	Nitrous oxide	Antioxidant, Foaming agent, Packaging gas, Propellant	1999	<u>CS 243-2003 (packaging gas only)</u>
423	Octenyl succinic acid (OSA) modified gum Arabic	Emulsifier	2018	<u>CS 243-2003</u>
1404	Oxidized starch	Emulsifier, Stabilizer, Thickener	1999	<u>CS 243-2003</u>
440	Pectins	Emulsifier, Gelling agent, Glazing agent, Stabilizer, Thickener	1999	<u>CS 243-2003 (emulsifier, stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
1413	Phosphated distarch phosphate	Emulsifier, Stabilizer, Thickener	1999	<u>CS 243-2003 (emulsifier, stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)</u>
1200	Polydextroses	Bulking agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	<u>CS 243-2003 (stabilizer or thickener only)</u>
964	Polyglycitol syrup	Sweetener	2001	<u>CS 243-2003 (limited to milk- and milk derivative-based products energy reduced or with no added sugar)</u>
261(i)	Potassium acetate	Acidity regulator, Preservative	1999	<u>CS 243-2003 (acidity regulator or preservative; use as a preservative is restricted to flavoured fermented milks heat treated after fermentation and drinks based on fermented milk heat treated after fermentation)</u>

632	Potassium 5'-inosinate	Flavour enhancer	1999	CS 243-2003
402	Potassium alginate	Bulking agent, Carrier, Emulsifier , Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	CS 243-2003 (emulsifier, stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)
501(i)	Potassium carbonate	Acidity regulator , Stabilizer	1999	CS 243-2003 (acidity regulator only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)
508	Potassium chloride	Firming agent, Flavour enhancer, Stabilizer, Thickener	1999	CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)
332(i)	Potassium dihydrogen citrate	Acidity regulator , Emulsifying salt, Sequestrant, Stabilizer	1999	CS 243-2003 (acidity regulator only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)
577	Potassium gluconate	Acidity regulator , Sequestrant	1999	CS 243-2003 (acidity regulator only)
501(ii)	Potassium hydrogen carbonate	Acidity regulator , Raising agent, Stabilizer	1999	CS 243-2003 (acidity regulator only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)
525	Potassium hydroxide	Acidity regulator	1999	CS 243-2003
326	Potassium lactate	Acidity regulator , Antioxidant, Emulsifier , Humectant	1999	CS 243-2003 (acidity regulator or emulsifier only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)
283	Potassium propionate	Preservative	1999	CS 243-2003 (restricted to fermented milks heat treated after fermentation and drinks based on fermented milk heat treated after fermentation)
515(j)	Potassium sulfate	Acidity regulator	1999	CS 243-2003
460(ii)	Powdered cellulose	Anticaking agent, Bulking agent, Emulsifier , Glazing agent, Humectant, Stabilizer, Thickener	1999	CS 243-2003 (emulsifier, stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)
407a	Processed eucheama seaweed (PES)	Bulking agent, Carrier, Emulsifier , Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	2001	CS 243-2003 (emulsifier, stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)
280	Propionic acid	Preservative	1999	CS 243-2003 (restricted to fermented milks heat treated after fermentation and drinks based on fermented milk heat treated after fermentation)
101(i)	Riboflavin, synthetic	Colour	2023	CS 221-2001, CS 243-2003 (flavoured products only, at 300 mg/kg) , CS 249-2006, CS 263-1966, CS 264-1966, CS 283-1978
101(ii)	Riboflavin 5'-phosphate sodium	Colour	2023	CS 221-2001, CS 243-2003 (flavoured products only, at 300 mg/kg) , CS 249-2006, CS 263-1966, CS 264-1966, CS 283-1978
101(iii)	Riboflavin from Bacillus subtilis	Colour	2023	CS 221-2001, CS 243-2003 (flavoured products only, at 300

				mg/kg), CS 249-2006, CS 263-1966, CS 264-1966, CS 283-1978
101(iv)	Riboflavin from Ashbya gossypii	Colour	2023	CS 221-2001, CS 243-2003 (flavoured products only, at 300 mg/kg) , CS 249-2006, CS 263-1966, CS 264-1966, CS 283-1978
470(i)	Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	Anticaking agent, Emulsifier , Stabilizer	1999	CS 243-2003 (emulsifier or stabilizer only)
470(ii)	Salts of oleic acid with calcium, potassium and sodium	Anticaking agent, Emulsifier , Stabilizer	1999	CS 243-2003 (emulsifier or stabilizer only)
262(i)	Sodium acetate	Acidity regulator , Preservative , Sequestrant	1999	CS 243-2003 (acidity regulator or preservative only; use as a preservative is restricted to flavoured fermented milks heat treated after fermentation and drinks based on fermented milk heat treated after fermentation)
401	Sodium alginate	Bulking agent, Carrier, Emulsifier , Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	CS 243-2003 (emulsifier, stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)
500(i)	Sodium carbonate	Acidity regulator , Anticaking agent, Emulsifying salt, Raising agent, Stabilizer, Thickener	1999	CS 243-2003 (acidity regulator only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)
466	Sodium carboxymethyl cellulose (Cellulose gum)	Bulking agent, Emulsifier , Firming agent, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	CS 243-2003 (emulsifier, stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)
469	Sodium carboxymethyl cellulose, enzymatically hydrolyzed (Cellulose gum, enzymatically hydrolyzed)	Stabilizer, Thickener	1999	CS 243-2003
331(i)	Sodium dihydrogen citrate	Acidity regulator , Emulsifier , Emulsifying salt, Sequestrant, Stabilizer	1999	CS 243-2003 (acidity regulator or emulsifier only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)
365	Sodium fumarates	Acidity regulator	1999	CS 243-2003
420(i)	Sorbitol	Bulking agent, Humectant, Sequestrant, Stabilizer, Sweetener, Thickener	1999	CS 243-2003 (as a sweetener only, limited to milk- and milk derivative-based products energy reduced or with no added sugar)
500(ii)	Sodium hydrogen carbonate	Acidity regulator , Anticaking agent, Raising agent, Stabilizer, Thickener	1999	CS 243-2003 (acidity regulator only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)
350(i)	Sodium hydrogen DL-malate	Acidity regulator , Humectant	1999	CS 243-2003 (acidity regulator only)
514(ii)	Sodium hydrogen sulfate	Acidity regulator	2012	CS 243-2003
524	Sodium hydroxide	Acidity regulator	1999	CS 243-2003
325	Sodium lactate	Acidity regulator , Antioxidant, Bulking agent,	1999	CS 243-2003 (acidity regulator or emulsifier only),

		Emulsifier, Emulsifying salt, Humectant, Thickener		CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)
281	Sodium propionate	Preservative	1999	CS 243-2003 (restricted to fermented milks heat treated after fermentation and drinks based on fermented milk heat treated after fermentation)
500(iii)	Sodium sesquicarbonate	Acidity regulator, Anticaking agent, Raising agent	1999	CS 243-2003 (acidity regulator only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)
514(i)	Sodium sulfate	Acidity regulator	2001	CS 243-2003
420(ii)	Sorbitol syrup	Bulking agent, Humectant, Sequestrant, Stabilizer, Sweetener, Thickener	1999	CS 243-2003 (as a sweetener only, limited to milk- and milk derivative-based products energy reduced or with no added sugar)
1420	Starch acetate	Emulsifier, Stabilizer, Thickener	1999	CS 243-2003, CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)
1405	Starches, enzyme treated	Emulsifier, Stabilizer, Thickener	1999	CS 243-2003
1450	Starch sodium octenyl succinate	Emulsifier, Stabilizer, Thickener	1999	CS 243-2003, CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)
437	Tamarind seed polysaccharide	Emulsifying salt, Gelling agent, Stabilizer, Thickener	2019	CS 243-2003 (stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)
417	Tara gum	Gelling agent, Stabilizer, Thickener	1999	CS 243-2003 (stabilizer or thickener only)
171	Titanium dioxide	Colour	1999	CS 243-2003
413	Tragacanth gum	Emulsifier, Stabilizer, Thickener	1999	CS 243-2003
1518	Triacetin	Carrier, Emulsifier, Humectant	1999	CS 243-2003 (emulsifier only)
380	Triammonium citrate	Acidity regulator	1999	CS 243-2003
333(iii)	Tricalcium citrate	Acidity regulator, Antioxidant, Emulsifying salt, Sequestrant, Stabilizer	1999	CS 243-2003 (acidity regulator only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)
332(ii)	Tripotassium citrate	Acidity regulator, Antioxidant, Emulsifying salt, Sequestrant, Stabilizer	1999	CS 243-2003 (acidity regulator only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)
331(iii)	Trisodium citrate	Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer	1999	CS 243-2003 (acidity regulator, emulsifier or stabilizer only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)
415	Xanthan gum	Emulsifier, Foaming agent, Stabilizer, Thickener	1999	CS 243-2003 (emulsifier, stabilizer or thickener only), CS 288-1976 (In Fermented creams (2.4.5) and Acidified creams (2.4.6) only)
967	Xylitol	Emulsifier, Humectant, Stabilizer, Sweetener, Thickener	1999	CS 243-2003 (emulsifier or sweetener only; use as a sweetener is limited to milk- and milk derivative-based products energy reduced or with no added sugar)

161h(i)	Zeaxanthin, synthetic	Colour	2021	CS 243-2003 (flavoured products only at 150 mg/kg)
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PROPOSED AMENDMENTS TO THE ANNEX TO TABLE THREE IN THE GSFA

On the grounds that the general reference to Table 3 in the commodity standard CXS 243-2003 supersedes any indications in the GSFA, it is proposed to delete the footnote to FC 01.2 in the Annex to Table Three in the GSFA:

ANNEX TO TABLE THREE

Food Categories or Individual Food Items Excluded from the General Conditions of Table Three

The use of additives listed in Table Three in the following foods is governed by the provisions in Tables One and Two.

Category Number	Food Category
01.2	Fermented and renneted milk products (plain) ⁴

4. ~~Acidity regulators, packaging gases, stabilizers and thickeners listed in Table 3 are acceptable for use in fermented milks, heat treated after fermentation, as defined in the Standard for Fermented Milks (CODEX STAN 243-2004) that correspond to food category 01.2.1.2 "Fermented milks (plain), heat treated after fermentation".~~

Annex 3 (CCPFV)

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE SUBJECT COMMODITY STANDARDS FOR PROCESSED FRUITS AND VEGETABLES (CCPFV) AND TO TABLES 1, 2 AND 3 OF THE GSFA RELATING TO THE ALIGNMENT OF THOSE STANDARDS

The relevant Codex Standards for processed fruits and vegetables that are being aligned with the GSFA are cross-referenced to the following food categories in the GSFA (see Annex C of the GSFA):

CXS Number	Codex Standard Name	GSFA food category
57-1981	Processed tomato concentrates (canned tomato paste)	04.2.2.4
57-1981	Processed tomato concentrates (tomato puree)	04.2.2.5
57-1981	Processed tomato concentrates (tomato paste)	04.2.2.6
66-1981	Table olives	04.2.2.3
260-2007	Pickled fruits and vegetables (pickled fruits)	04.1.2.3
260-2007	Pickled fruits and vegetables (fermented fruits)	04.1.2.10
260-2007	Pickled fruits and vegetables (pickled vegetables)	04.2.2.3
260-2007	Pickled fruits and vegetables (fermented vegetables)	04.2.2.7
320-2017	Quick frozen vegetables	04.2.2.1

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR PROCESSED TOMATO CONCENTRATES (CXS 57-1981)

No changes are proposed since a general reference has already been incorporated in Section 4 of the CXS 57-1981.

4. FOOD ADDITIVES

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

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR TABLE OLIVES (CXS 66-1981)

No changes are proposed since a general reference has already been incorporated in Section 4 of the CXS 66-1981.

4. FOOD ADDITIVES

Acidity regulators, antioxidants, colour retention agents⁴, firming agents, flavour enhancers, preservatives, and thickeners⁵ used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in Food Category 04.2.2.3 (Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce) or listed in Table 3 of the General Standard for Food Additives are acceptable for use in foods conforming to this Standard.

(Footnotes)

4 Table olives darkened with oxidation

5 Table olives with stuffing.

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR PICKLED FRUITS AND VEGETABLES (CXS 260-2007)

No changes are proposed since a general reference has already been incorporated in Section 4 of the CXS 260-2007.

4. FOOD ADDITIVES

Acidity regulators, antifoaming agents, antioxidants, colours, colour retention agents, firming agents, flavour enhancers, preservatives, sequestrants, stabilizers and sweeteners used in accordance with Tables 1 and 2 of the General Standard of Food Additives (CXS 192-1995) in the food category in which the individual pickled fruit or vegetable fall into (i.e., one of the following categories: 04.1.2.3, 04.1.2.10, 04.2.2.3, and 04.2.2.7) or listed in Table 3 of the General Standard are acceptable for use in foods conforming to this Standard.

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR QUICK FROZEN VEGETABLES (CXS 320-2017)

No changes are proposed since a general reference has already been incorporated in Sections 4 and 5 and annexes of the CXS 320-2017.

4. FOOD ADDITIVES

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

5. PROCESSING AIDS

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

ANNEX ON CARROTS**3. FOOD ADDITIVES**

None permitted

ANNEX ON CORN-ON-THE-COB**3. FOOD ADDITIVES**

None permitted

ANNEX ON LEEK**3. FOOD ADDITIVES**

None permitted

ANNEX ON WHOLE KERNEL CORN**3. FOOD ADDITIVES**

None permitted

ANNEX ON BROCCOLI**3. FOOD ADDITIVES**

None permitted

ANNEX ON BRUSSELS SPROUTS**3. FOOD ADDITIVES**

None permitted

ANNEX ON CAULIFLOWER**3. FOOD ADDITIVES**

None permitted

ANNEX ON FRENCH FRIED POTATOES**3. FOOD ADDITIVES**

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

ANNEX ON GREEN BEANS AND WAX BEANS**3. FOOD ADDITIVES**

None permitted

ANNEX ON PEAS**3. FOOD ADDITIVES**

3,1. Flavourings

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

ANNEX ON SPINACH

3. FOOD ADDITIVES

None permitted

PROPOSED AMENDMENTS TO TABLE ONE OF THE GSFA FOR THE ALIGNMENT OF THE SUBJECT CCPFV STANDARDS (CXS 57-1981, CXS 66-1981, CXS 260-2007, CXS 320-2017)

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

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

Entries in **green** font are for draft provisions and are provided for information only. They will be maintained at their current step and so will not be added to the final alignment document. Additionally, there are a small number of other entries that are provided for information only that do not require any changes to the GSFA.

Food additive provisions for which no changes are proposed are not contained in this document.

Below are proposed amendments to food category (FC) 04.1.2 related to CXS 260-2007, and to FCs 04.2.2, 04.2.2.1, 04.2.2.3, 04.2.2.4, 04.2.2.5, 04.2.2.6 and 04.2.2.7 related to CXS 57-1981, CXS 66-1981, CXS 260-2007 and CXS 320-2015. Note that although CXS 260-2007 is associated with FCs 04.1.2.3 and 04.1.2.10, there are no proposed amendments to these FCs.

Acetic acid, glacial				
INS: 260 Functional class: Acidity regulator, Preservative				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	GMP	262, 263 , <u>XS320</u>	Adopt

Acesulfame potassium				
INS: 950 Functional class: Flavour enhancer, Sweetener				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	350 mg/kg	188, 478, <u>XS57</u>	Adopt
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	1000 mg/kg	188, 478, <u>XS57</u>	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	350 mg/kg	188, 478, <u>XS57</u>	Adopt

Adipates				
INS: 355 Functional class: Acidity regulator				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	50000 mg/kg	1, <u>XS66</u>	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS66 should be included

Advantame INS: 969 Functional class: Flavour enhancer, Sweetener				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	10 mg/kg	478, <u>XS57</u>	Adopt
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	10 mg/kg	478, XS257R, <u>XS57</u>	Adopt

Allura red AC INS: 129 Functional Class: Colour				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	300 mg/kg	161, <u>XS66</u>	Adopt
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200 mg/kg	161, <u>XS57</u>	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	92, 161, <u>XS57</u>	Adopt

Amaranth INS: 123 Functional class: Colour				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	300 mg/kg	<u>XS66</u>	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS66 should be included

Annatto extracts, bixin-based INS: 160b(i) Functional class: Colour				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	20 mg/kg	8, <u>XS66</u>	Maintain at Step as per GSFA EWG work (currently 4). If the proposal is advanced, Note XS66 should be included
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	100 mg/kg	8, <u>XS57</u>	Maintain at Step as per GSFA EWG work (currently 4). If the proposal is advanced, Note XS57 should be included
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	20 mg/kg	8, 92, <u>XS57</u>	Maintain at Step as per GSFA EWG work (currently 4). If the proposal is advanced, Note XS57 should be included

Annatto extracts, norbixin-based INS: 160b(ii) Functional class: Colour				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	300 mg/kg	185, <u>XS66</u>	Maintain at Step as per GSFA EWG work (currently 4). If the proposal is advanced, Note XS66 should be included
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	10 mg/kg	185, <u>XS57</u>	Maintain at Step as per GSFA EWG work (currently 4). If the proposal is advanced, Note XS57 should be included
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	100 mg/kg	185, <u>XS57</u>	Maintain at Step as per GSFA EWG work (currently 4). If the proposal is advanced, Note XS57 should be included
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	10 mg/kg	92, 185, <u>XS57</u>	Maintain at Step as per GSFA EWG work (currently 4). If the proposal is advanced, Note XS57 should be included

Ascorbic acid, L- INS: 300 Functional class: Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	440, <u>A320</u>	Adopt

Aspartame INS: 951 Functional class: Flavour enhancer, Sweetener				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	1000 mg/kg	191, 478, <u>XS57</u>	Adopt
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	1000 mg/kg	191, 478, <u>XS57</u>	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	1000 mg/kg	191, 478, <u>XS57</u>	Adopt

Aspartame-acesulfame salt INS: 962 Functional class: Sweetener				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	200 mg/kg	113, 144, <u>XS66</u>	Adopt
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and	350 mg/kg	113, 477, <u>XS57</u>	Adopt

	seaweeds			
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	1000 mg/kg	119, 477, <u>XS57</u>	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	350 mg/kg	113, 477, <u>XS57</u>	Adopt

Azorubine (Carmoisine)				
INS: 122 Functional class: Colour				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	500 mg/kg	<u>XS66</u>	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS66 should be included
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200 mg/kg	<u>XS57</u>	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS57 should be included
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	92, <u>XS57</u>	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS57 should be included

Benzoate				
INS:210 Benzoic acid Functional Class: Preservative				
INS:211 Sodium benzoate Functional Class: Preservative				
INS:212 Potassium benzoate Functional Class: Preservative				
INS:213 Calcium benzoate Functional Class: Preservative				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	1000 mg/kg	13, <u>XS57</u>	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	3000 mg/kg	13, <u>XS57</u>	Adopt

Brilliant black (Black PN)				
INS: 151 Functional class: Colour				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	500 mg/kg	<u>XS66</u>	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS66 should be included
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200 mg/kg	<u>XS57</u>	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced,

				Note XS57 should be included
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	92, <u>XS57</u>	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS57 should be included

Brilliant blue FCF				
INS: 133 Functional class: Colour				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	500 mg/kg	161, <u>XS66</u>	Adopt
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200 mg/kg	161, <u>XS57</u>	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	100 mg/kg	92, 161, <u>XS57</u>	Adopt

Brown HT				
INS: 155 Functional class: Colour				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	500 mg/kg	<u>XS66</u>	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS66 should be included
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200 mg/kg	<u>XS57</u>	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS57 should be included
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable)	200 mg/kg	92, <u>XS57</u>	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS57 should be included

Calcium chloride				
INS: 509 Functional class: Firming agent, Stabilizer, Thickener				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	GMP	29(revised), 323, 324, <u>XS320</u>	Adopt

Calcium sulfate				
INS: 516 Functional class: Acidity regulator, Firming agent, Flour treatment agent, Sequestrant, Stabilizer				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation

04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	GMP	29(revised), 323, 324, A320	Adopt
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Caramel II - sulfite caramel				
INS: 150b Functional class: Colour				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.1.2	Processed fruit	80000 mg/kg	182	Maintain at Step as per GSFA EWG work (currently 4).
04.2.2	Processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	80000 mg/kg	92, XS57 , XS66 , XS320	Maintain at Step as per GSFA EWG work (currently 4). If the proposal is advanced, the indicated XS Notes should be included

Caramel III - ammonia caramel				
INS: 150c Functional class: Colour				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	500 mg/kg	XS66	Adopt
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	50000 mg/kg	161, XS57	Adopt
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	50000 mg/kg	XS57	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	50000 mg/kg	161, XS57	Adopt

Caramel IV - sulfite ammonia caramel				
INS: 150d Functional class: Colour				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2	Processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	50000 mg/kg	92, 161, XS57 , XS66 , XS294, XS320	Adopt

Carmines				
INS: 120 Functional class: Colour				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	500 mg/kg	161, 178, XS66	Adopt
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	100 mg/kg	178, XS57	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and	200 mg/kg	92, 178, XS57	Adopt

	tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5			
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Carotenes, beta- INS: 160a(i),a(iii), a(iv) Functional class: Colour				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	5 mg/kg	341, 344, <u>XS66</u>	Adopt
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	50 mg/kg	341, 344, <u>XS57</u>	Adopt
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	50 mg/kg	341, 344, <u>XS57</u>	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	50 mg/kg	92, 341, 344, <u>XS57</u>	Adopt

Carotenes, beta-, vegetable INS: 160a(ii) Functional class: Colour				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	5 mg/kg	341, 344, <u>XS66</u>	Adopt
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	50 mg/kg	341, 344, <u>XS57</u>	Adopt
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	50 mg/kg	341, 344, <u>XS57</u>	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	50 mg/kg	92, 341, 344, <u>XS 57</u>	Adopt

Chlorophylls and chlorophyllins, copper complexes INS: 141(i) Chlorophylls, copper complexes Functional Class: Colour INS: 141(ii) Chlorophyllin copper complexes, potassium and sodium salts Functional Class: Colour				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	100 mg/kg	62, <u>XS57</u>	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	100 mg/kg	62, 92, <u>XS57</u>	Adopt

Citric acid INS: 330 Functional class: Acidity regulator, Antioxidant, Colour retention agent, Sequestrant				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	GMP	242, 262, 264, 265 , A320	Adopt

Curcumin INS: 100(i) Functional class: Colour				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	500 mg/kg	XS66	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS66 should be included
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200 mg/kg	XS57	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS57 should be included
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	500 mg/kg	XS57	Maintain at Step as per GSFA EWG work (currently 4). If the proposal is advanced, Note XS57 should be included
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	92, XS57	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS57 should be included

Cyclamates INS: 952(i) Cyclamic acid Functional Class: Sweetener INS: 952(ii) Calcium cyclamate Functional Class: Sweetener INS: 952(iv) Sodium cyclamate Functional Class: Sweetener				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	250 mg/kg	17, 477, XS57	Adopt

Diacetyltartaric and fatty acid esters of glycerol INS: 472e Functional class: Emulsifier, Sequestrant, Stabilizer				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	2500 mg/kg	XS66	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	2500 mg/kg	XS57	Adopt

Ethylene diamine tetra acetates				
INS: 385 Functional class: Antioxidant, Colour retention agent, Preservative, Sequestrant				
INS: 386 Functional class: Antioxidant, Colour retention agent, Preservative, Sequestrant, Stabilizer				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	100 mg/kg	21, 440, <u>A320</u>	Adopt
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	250 mg/kg	21, <u>A66</u>	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	365 mg/kg	21, <u>XS57</u>	Adopt
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	250 mg/kg	21, <u>XS57</u>	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	80 mg/kg	21, <u>XS57</u>	Adopt

Fast green FCF				
INS: 143 Functional class: Colour				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	300 mg/kg	<u>XS66</u>	Adopt
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200 mg/kg	<u>XS57</u>	Adopt

Ferrous gluconate				
INS: 579 Functional class: Colour retention agent				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	150 mg/kg	23, 48, <u>A66a</u>	Adopt

Ferrous lactate				
INS: 585 Functional class: Colour retention agent				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	150 mg/kg	23, 48, <u>A66a</u>	Adopt

Glycerol				
INS: 422 Functional class: Humectant, Thickener				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	<u>XS260</u> , <u>XS294</u>	Adopt

Grape skin extract INS: 163(ii) Functional class: Colour				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	100 mg/kg	179, 181, <u>XS66</u>	Adopt
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	100 mg/kg	179, 181, <u>XS57</u>	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	100 mg/kg	92, 181, <u>XS57</u>	Adopt

Hydroxybenzoates, para- INS:214 Ethyl para-hydroxybenzoate Functional Class: Preservative INS:218 Methyl para-hydroxybenzoate Functional Class: Preservative				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	1000 mg/kg	27, <u>XS57</u>	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	1000 mg/kg	27, <u>XS57</u>	Adopt

Indigotine (Indigo carmine) INS: 132 Functional class: Colour				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	150 mg/kg	161, <u>XS66</u>	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	92, 161, <u>XS57</u>	Adopt

Lactic acid, L-, D- and DL- INS: 270 Functional class: Acidity regulator				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	GMP	262, 264, <u>XS320</u>	Adopt

Malic acid, DL- INS: 296 Functional class: Acidity regulator, Sequestrant				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	GMP	265, <u>A320</u>	Adopt

Monosodium L-glutamate INS: 621 Functional class: Flavour enhancer				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	GMP	201, <u>XS320</u>	Adopt

Neotame INS: 961 Functional class: Flavour enhancer, Sweetener				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	33 mg/kg	478, <u>XS57</u>	Adopt
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	33 mg/kg	478, <u>XS57</u>	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	33 mg/kg	478, <u>XS57</u>	Adopt

Paprika extract INS: 160c(ii) Functional class: Colour				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	75 mg/kg	39, <u>XS66</u>	Maintain at Step as per GSFA EWG work (currently 2). If the proposal is advanced, Note XS66 should be included
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	50 mg/kg	39, <u>XS57</u>	Maintain at Step as per GSFA EWG work (currently 2). If the proposal is advanced, Note XS57 should be included
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	50 mg/kg	39, <u>XS57</u>	Maintain at Step as per GSFA EWG work (currently 2). If the proposal is advanced, Note XS57 should be included
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	150 mg/kg	39, <u>XS57</u>	Maintain at Step as per GSFA EWG work (currently 2). If the proposal is advanced, Note XS57 should be included

PHOSPHATES INS: 338, 339(i)-(iii), 340(i)-(iii), 341(i)-(iii), 342(i)-(ii), 343(i)-(iii), 450(i)-(iii),(v)-(vii),(ix), 451(i),(ii), 452(i)-(v), 542 Functional class: Acidity regulator, Anticaking agent, Antioxidant, Emulsifier, Emulsifying salt, Firming agent, Flour treatment agent, Humectant, Preservative, Raising agent, Sequestrant, Stabilizer, Thickener				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation

04.1.2.3	Fruit in vinegar, oil, or brine	2200 mg/kg	33, P260	Adopt
04.1.2.10	Fermented fruit products	2200 mg/kg	33, P260	Adopt
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	5000 mg/kg	33, 76, P320	Adopt
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	2200 mg/kg	33, P66, P260	Adopt
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	2200 mg/kg	33, XS57	Adopt
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	2200 mg/kg	33, 76, XS57	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	2200 mg/kg	33, XS57	Adopt
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	2200 mg/kg	33, 572, P260	Adopt

Polydimethylsiloxane				
INS: 900a Functional class: Anticaking agent, Antifoaming agent, Emulsifier				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	10mg/kg	15, XS320	Adopt
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	10 mg/kg	XS66	Adopt
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	10 mg/kg	XS57	Adopt
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	10 mg/kg	XS57	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	50 mg/kg	XS57	Adopt

Polysorbates				
INS:432 Polyoxyethylene (20) sorbitan monolaurate Functional Class: Emulsifier, Stabilizer				
INS:433 Polyoxyethylene (20) sorbitan monooleate Functional Class: Emulsifier, Stabilizer				
INS:434 Polyoxyethylene (20) sorbitan monopalmitate Functional Class: Emulsifier				
INS:435 Polyoxyethylene (20) sorbitan monostearate Functional Class: Emulsifier, Stabilizer				
INS:436 Polyoxyethylene (20) sorbitan tristearate Functional Class: Emulsifier, Stabilizer				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed,	3000 mg/kg	XS57	Adopt

	and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5			
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Potassium dihydrogen citrate INS: 332(i) Functional class: Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	GMP	29(revised), <u>A320</u>	Adopt

Propylene glycol alginate INS: 405 Functional class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Stabilizer, Thickener				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	6000 mg/kg	386, XS38, <u>XS66</u> , XS260	Adopt

Propylene glycol esters of fatty acids INS: 477 Functional class: Emulsifier				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	5000 mg/kg	<u>XS57</u>	Adopt

Pullulan INS: 1204 Functional class: Glazing agent, Thickener				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	<u>XS260</u> , XS294	Adopt

Quinoline yellow INS: 104 Functional class: Colour				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	500 mg/kg	<u>XS66</u>	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS66 should be included
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200 mg/kg	<u>XS57</u>	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS57 should be included
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	100 mg/kg	<u>XS57</u>	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced,

				Note XS57 should be included
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	92, <u>XS57</u>	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS57 should be included

Saccharins				
INS:954(i) Saccharin Functional Class: Sweetener				
INS:954(ii) Calcium saccharin Functional Class: Sweetener				
INS:954(iii) Potassium saccharin Functional Class: Sweetener				
INS:954(iv) Sodium saccharin Functional Class: Sweetener				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	160 mg/kg	144, 500, <u>XS66</u>	Adopt
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	160 mg/kg	144, 477, 500, <u>XS57</u>	Adopt
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	160 mg/kg	477, 500, <u>XS57</u>	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	477, 500, <u>XS57</u>	Adopt

Sodium dihydrogen citrate				
INS: 331(i) Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	GMP	29(revised), <u>A320</u>	Adopt

Sorbates				
INS:200 Sorbic acid Functional Class: Preservative				
INS:202 Potassium sorbate Functional Class: Preservative				
INS:203 Calcium sorbate Functional Class: Preservative				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	1000 mg/kg	42, <u>XS57</u>	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	1000 mg/kg	42, <u>XS57</u>	Adopt

Stannous chloride				
INS: 512 Functional class: Antioxidant, Colour retention agent				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.4	Canned or bottled (pasteurized) or retort pouch	25 mg/kg	43, <u>XS57</u>	Adopt

	vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds			
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Steviol glycosides				
INS:960a Steviol glycosides from Stevia rebaudiana Bertoni (Steviol glycosides from Stevia)				
Functional Class: Sweetener				
INS:960b Steviol glycosides from fermentation Functional Class: Sweetener				
INS:960c Enzymatically produced steviol glycosides Functional Class: Sweetener				
INS:960d Glucosylated steviol glycosides Functional Class: Sweetener				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	330 mg/kg	26, 144, <u>XS66</u>	Adopt
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	70 mg/kg	26, 477, <u>XS57</u>	Adopt
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	330 mg/kg	26, 477, <u>XS57</u>	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	165 mg/kg	26, 477, <u>XS57</u>	Adopt

Sucralose (Trichlorogalactosucrose)				
INS: 955 Functional class: Flavour enhancer, Sweetener				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	580 mg/kg	478, <u>XS57</u>	Adopt
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	400 mg/kg	169, 478, <u>XS57</u>	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	400 mg/kg	478, <u>XS57</u>	Adopt

Sulfites				
INS:220 Sulfur dioxide Functional Class: Antioxidant, Bleaching agent, Flour treatment agent, Preservative				
INS:221 Sodium sulfite Functional Class: Antioxidant, Bleaching agent, Flour treatment agent, Preservative				
INS:222 Sodium hydrogen sulfite Functional Class: Antioxidant, Preservative				
INS:223 Sodium metabisulfite Functional Class: Antioxidant, Bleaching agent, Flour treatment agent, Preservative				
INS:224 Potassium metabisulfite Functional Class: Antioxidant, Bleaching agent, Flour treatment agent, Preservative				
INS:225 Potassium sulfite Functional Class: Antioxidant, Preservative				
INS:539 Sodium thiosulfate Functional Class: Antioxidant, Sequestrant				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	GMP	44, 76, 136, 137, <u>B320</u>	Adopt
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and	50 mg/kg	44, <u>XS57</u>	Adopt

	tubers, pulses and legumes, and aloe vera), and seaweeds			
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	500 mg/kg	44, 138, <u>XS57</u>	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	300 mg/kg	44, 205, <u>XS57</u>	Adopt

Sunset yellow FCF				
INS: 110 Functional class: Colour				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	50 mg/kg	92, <u>XS57</u>	Adopt

Tartrazine				
INS: 102 Functional class: Colour				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	500 mg/kg	<u>XS66</u>	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS66 should be included
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200 mg/kg	<u>XS57</u>	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS57 should be included
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	92, <u>XS57</u>	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS57 should be included

Tricalcium citrate				
INS: 333(iii) Functional class: Acidity regulator, Antioxidant, Emulsifying salt, Firming agent, Sequestrant, Stabilizer				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	GMP	29(revised), <u>A320</u>	Adopt

Tripotassium citrate				
INS: 332(ii) Functional class: Acidity regulator, Antioxidant, Emulsifying salt, Sequestrant, Stabilizer				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	GMP	29(revised), <u>A320</u>	Adopt

Trisodium citrate INS: 331(iii) Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer				
Food Cat. No.	Food Category	Max Level	Notes	Recommendation
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	GMP	29(revised), A320	Adopt

PROPOSED AMENDMENTS TO TABLE TWO OF THE GSFA FOR THE ALIGNMENT OF THE SUBJECT CCPFV STANDARDS (CXS 57-1981, CXS 66-1981, CXS 260-2007, CXS 320-2017)

PROPOSED AMENDMENTS TO FOOD CATEGORIES 04.1.2.3 AND 04.1.2.10

Standard for Pickled Fruits and Vegetables (CXS 260-2007)

Food category 04.1.2.3: Fruit in vinegar, oil, or brine				
Additive	INS	Max Level	Notes	Recommendation
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2200 mg/kg	33, P260	Adopt

Food category 04.1.2.10: Fermented fruit products				
Additive	INS	Max Level	Notes	Recommendation
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2200 mg/kg	33, P260	Adopt

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.2

Standard for Processed Tomato Concentrates (CXS 57-1981)

Standard for Table Olives (CXS 66-1981)

Standard for Pickled Fruits and Vegetables (CXS 260-2007)

Standard for Quick Frozen Vegetables (CXS 320-2015)

Food category 04.2.2: Processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds				
Additive	INS	Max Level	Notes	Recommendation
Caramel II – sulfite caramel	150b	80000 mg/kg	92, XS57, XS66, XS320	Maintain at Step as per GSFA EWG work (currently 4). If the proposal is advanced, the indicated XS Notes should be included
Caramel IV – sulfite ammonia caramel	150d	50000 mg/kg	92, 161, XS57, XS66, XS294, XS320	Adopt

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.2.1

Standard for Quick Frozen Vegetables (CXS 320-2015)

Food category 04.2.2.1: Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds				
Additive	INS	Max Level	Notes	Recommendation
Acetic acid, glacial	260	GMP	262, 263, XS320	Adopt
Ascorbic acid, L-	300	GMP	440, A320	Adopt
Calcium chloride	509	GMP	29(revised), 323, 324, XS320	Adopt
Calcium sulfate	516	GMP	29(revised), 323, 324, A320	Adopt

Citric acid	330	GMP	242, 262, 264, 265 , A320	Adopt
Ethylene diamine tetra acetates	385, 386	100 mg/kg	21, 440, A320	Adopt
Lactic acid, L-, D- and DL-	270	GMP	262, 264, XS320	Adopt
Malic acid, dl-	296	GMP	265 , A320	Adopt
Monosodium l-glutamate	621	GMP	201, XS320	Adopt
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	5000 mg/kg	33, 76, P320	Adopt
Polydimethylsiloxane	900a	10 mg/kg	15, XS320	Adopt
Potassium dihydrogen citrate	332(i)	GMP	29(revised), A320	Adopt
Sodium dihydrogen citrate	331(i)	GMP	29(revised), A320	Adopt
Sulfites	220-225, 539	50 mg/kg	44, 76, 136, 137, B320	Adopt
Tricalcium citrate	333(iii)	GMP	29(revised), A320	Adopt
Tripotassium citrate	332(ii)	GMP	29(revised), A320	Adopt
Trisodium citrate	331(iii)	GMP	29(revised), A320	Adopt

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.2.3

Standard for Table Olives (CXS 66-1981)

Standard for Pickled Fruits and Vegetables (CXS 260-2007)

Food category 04.2.2.3: Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce				
Additive	INS	Max Level	Notes	Recommendation
Adipates	355	50000 mg/kg	1, XS66	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS66 should be included
Allura red AC	129	300 mg/kg	161, XS66	Adopt
Amaranth	123	300 mg/kg	XS66	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS66 should be included
Annatto extracts, bixin-based	160b(i)	20 mg/kg	8, XS66	Maintain at Step as per GSFA EWG work (currently 4). If the proposal is advanced, Note XS66 should be included
Annatto extracts, norbixin-based	160b(ii)	300 mg/kg	185, XS66	Maintain at Step as per GSFA EWG work (currently 4). If the proposal is advanced, Note XS66 should be included
Aspartame-acesulfame salt	962	200 mg/kg	113, 144, XS66	Adopt
Azorubine (carmoisine)	122	500 mg/kg	XS66	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS66 should be included

Brilliant black (black pn)	151	500 mg/kg	<u>XS66</u>	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS66 should be included
Brilliant blue FCF	133	500 mg/kg	161, <u>XS66</u>	Adopt
Brown HT	155	500 mg/kg	<u>XS66</u>	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS66 should be included
Caramel III – ammonia caramel	150c	500 mg/kg	<u>XS66</u>	Adopt
Carmines	120	500 mg/kg	161, 178, <u>XS66</u>	Adopt
Carotenes, beta	160a(i),a(iii), a(iv)	5 mg/kg	341, 344, <u>XS66</u>	Adopt
Carotenes, beta-, vegetable	160a(ii)	5 mg/kg	341, 344, <u>XS66</u>	Adopt
Curcumin	100(i)	500 mg/kg	<u>XS66</u>	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS66 should be included
Diacetyltartaric and fatty acid esters of glycerol	472e	2500 mg/kg	<u>XS66</u>	Adopt
Ethylene diamine tetra acetates	385, 386	250 mg/kg	21, <u>A66</u>	Adopt
Fast green FCF	143	300 mg/kg	<u>XS66</u>	Adopt
Ferrous gluconate	579	150 mg/kg	23, 48, <u>A66a</u>	Adopt
Ferrous lactate	585	150 mg/kg	23, 48, <u>A66a</u>	Adopt
Grape skin extract	163(ii)	100 mg/kg	179, 181, <u>XS66</u>	Adopt
Indigotine (indigo carmine)	132	150 mg/kg	161, <u>XS66</u>	Adopt
Paprika extract	160c(ii)	75 mg/kg	39, <u>XS66</u>	Maintain at Step as per GSFA EWG work (currently 2). If the proposal is advanced, Note XS66 should be included
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2200 mg/kg	33, <u>P66, P260</u>	Adopt
Polydimethylsiloxane	900a	10 mg/kg	<u>XS66</u>	Adopt
Propylene glycol alginate	405	6000 mg/kg	386, XS38, <u>XS66</u> , XS260	Adopt
Quinoline yellow	104	500 mg/kg	<u>XS66</u>	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS66 should be included
Saccharins	954(i)-(iv)	160 mg/kg	144, 500, <u>XS66</u>	Adopt
Steviol glycosides	960a, 960b, 960c, 960d	330 mg/kg	26, 144, <u>XS66</u>	Adopt
Tartrazine	102	500 mg/kg	<u>XS66</u>	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS66 should be included

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.2.4*Standard for Processed Tomato Concentrates (CXS 57-1981)*

Food category 04.2.2.4: Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds				
Additive	INS	Max Level	Notes	Recommendation
Acesulfame potassium	950	350 mg/kg	188, 478, <u>XS57</u>	Adopt
Advantame	969	10 mg/kg	478, <u>XS57</u>	Adopt
Allura red AC	129	200 mg/kg	161, <u>XS57</u>	Adopt
Annatto extracts, norbixin-based	160b(ii)	10 mg/kg	185, <u>XS57</u>	Maintain at Step as per GSFA EWG work (currently 4). If the proposal is advanced, Note XS57 should be included
Aspartame	951	1000 mg/kg	191, 478, <u>XS57</u>	Adopt
Aspartame-acesulfame salt	962	350 mg/kg	113, 477, <u>XS57</u>	Adopt
Azorubine (carmoisine)	122	200 mg/kg	<u>XS57</u>	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS66 should be included
Brilliant black (black PN)	151	200 mg/kg	<u>XS57</u>	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS57 should be included
Brilliant blue FCF	133	200 mg/kg	161, <u>XS57</u>	Adopt
Brown HT	155	200 mg/kg	<u>XS57</u>	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS57 should be included
Caramel III - ammonia caramel	150c	50000 mg/kg	161, <u>XS57</u>	Adopt
Carotenes, beta-	160a(i),a(iii),a(iv)	50 mg/kg	341, 344, <u>XS57</u>	Adopt
Carotenes, beta-, vegetable	160a(ii)	50 mg/kg	341, 344, <u>XS57</u>	Adopt
Curcumin	100(i)	200 mg/kg	<u>XS57</u>	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS57 should be included
Ethylene diamine tetra acetates	385, 386	365 mg/kg	21, <u>XS57</u>	Adopt
Fast green FCF	143	200 mg/kg	<u>XS57</u>	Adopt
Neotame	961	33 mg/kg	478, <u>XS57</u>	Adopt
Paprika extract	160c(ii)	50 mg/kg	39, <u>XS57</u>	Maintain at Step as per GSFA EWG work (currently 2). If the proposal is advanced, Note XS57 should be included
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(ii); 450(i)-(iii),(v)-(vii), (ix);451(i),(ii); 452(i)-(v);542	2200 mg/kg	33, <u>XS57</u>	Adopt

Polydimethylsiloxane	900a	10 mg/kg	<u>XS57</u>	Adopt
Quinoline yellow	104	200 mg/kg	<u>XS57</u>	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS57 should be included
Saccharins	954(i)-(iv)	160 mg/kg	144, 477, 500, <u>XS57</u>	Adopt
Stannous chloride	512	25 mg/kg	43, <u>XS57</u>	Adopt
Steviol glycosides	960a, 960b, 960c,960d	70 mg/kg	26, 477, <u>XS57</u>	Adopt
Sucralose (trichlorogalactosucrose)	955	580 mg/kg	478, <u>XS57</u>	Adopt
Sulfites	220-225, 539	50 mg/kg	44, <u>XS57</u>	Adopt
Tartrazine	102	200 mg/kg	<u>XS57</u>	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS57 should be included

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.2.5

Standard for Processed Tomato Concentrates (CXS 57-1981)

Food category 04.2.2.5: Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g. peanut butter)				
Additive	INS	Max Level	Notes	Recommendation
Acesulfame potassium	950	1000 mg/kg	188, 478, <u>XS57</u>	Adopt
Advantame	969	10 mg/kg	478, XS257R, <u>XS57</u>	Adopt
Annatto extracts, bixin-based	160b(i)	100 mg/kg	8, <u>XS57</u>	Maintain at Step as per GSFA EWG work (currently 4). If the proposal is advanced, Note XS57 should be included
Annatto extracts, norbixin-based	160b(ii)	100 mg/kg	185, <u>XS57</u>	Maintain at Step as per GSFA EWG work (currently 4). If the proposal is advanced, Note XS57 should be included
Aspartame	951	1000 mg/kg	191, 478, <u>XS57</u>	Adopt
Aspartame-acesulfame salt	962	1000 mg/kg	119, 477, <u>XS57</u>	Adopt
Benzoates	210-213	1000 mg/kg	13, <u>XS57</u>	Adopt
Caramel III - ammonia caramel	150c	50000 mg/kg	<u>XS57</u>	Adopt
Carmines	120	100 mg/kg	178, <u>XS57</u>	Adopt
Carotenes, beta-	160a(i),a(iii),a(iv)	50 mg/kg	341, 344, <u>XS57</u>	Adopt
Carotenes, beta-, vegetable	160a(ii)	50 mg/kg	341, 344, <u>XS57</u>	Adopt
Chlorophylls and Chlorophyllins, copper complexes	141(i), (ii)	100 mg/kg	62, <u>XS57</u>	Adopt
Curcumin	100(i)	500 mg/kg	<u>XS57</u>	Maintain at Step as per GSFA EWG work (currently 4). If the proposal is advanced, Note XS57 should be included
Ethylene diamine tetra acetates	385, 386	250 mg/kg	21, <u>XS57</u>	Adopt
Grape skin extract	163(ii)	100 mg/kg	179, 181, <u>XS57</u>	Adopt
Hydroxybenzoates, para-	214, 218	1000 mg/kg	27, <u>XS57</u>	Adopt

Neotame	961	33 mg/kg	478, XS57	Adopt
Paprika extract	160c(ii)	50 mg/kg	39, XS57	Maintain at Step as per GSFA EWG work (currently 2). If the proposal is advanced, Note XS57 should be included
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix);451(i),(ii); 452(i)-(v);542	2200 mg/kg	33, 76, XS57	Adopt
Polydimethylsiloxane	900a	10 mg/kg	XS57	Adopt
Quinoline yellow	104	100 mg/kg	XS57	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS57 should be included
Saccharins	954(i)-(iv)	160 mg/kg	477, 500, XS57	Adopt
Sorbates	200, 202, 203	1000 mg/kg	42, XS57	Adopt
Steviol glycosides	960a, 960b, 960c,960d	330 mg/kg	26, 477, XS57	Adopt
Sucralose (trichlorogalactosucrose)	955	400 mg/kg	169, 478, XS57	Adopt
Sulfites	220-225, 539	500 mg/kg	44, 138, XS57	Adopt

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.2.6

Standard for Processed Tomato Concentrates (CXS 57-1981)

Food category 04.2.2.6: Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5				
Additive	INS	Max Level	Notes	Recommendation
Acesulfame potassium	950	350 mg/kg	188, 478, XS57	Adopt
Allura red AC	129	200 mg/kg	92, 161, XS57	Adopt
Annatto extracts, bixin-based	160b(i)	20 mg/kg	8, 92, XS57	Maintain at Step as per GSFA EWG work (currently 4). If the proposal is advanced, Note XS57 should be included
Annatto extracts, norbixin-based	160b(ii)	10 mg/kg	92, 185, XS57	Maintain at Step as per GSFA EWG work (currently 4). If the proposal is advanced, Note XS57 should be included
Aspartame	951	1000 mg/kg	191, 478, XS57	Adopt
Aspartame-acesulfame salt	962	350 mg/kg	113, 477, XS57	Adopt
Azorubine (carmoisine)	122	200 mg/kg	92, XS57	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS66 should be included
Benzoates	210-213	3000 mg/kg	13, XS57	Adopt
Brilliant black (black PN)	151	200 mg/kg	92, XS57	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note

				XS57 should be included
Brilliant blue FCF	133	100 mg/kg	92, 161, XS57	Adopt
Brown HT	155	200 mg/kg	92, XS57	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS57 should be included
Caramel III - ammonia caramel	150c	50000 mg/kg	161, XS57	Adopt
Carmines	120	200 mg/kg	92, 178, XS57	Adopt
Carotenes, beta-	160a(i),a(iii),a(iv)	50 mg/kg	92, 341, 344, XS57	Adopt
Carotenes, beta-, vegetable	160a(ii)	50 mg/kg	92, 341, 344, XS57	Adopt
Chlorophylls and chlorophyllins, copper complexes	141(i),(ii)	100 mg/kg	62, 92, XS57	Adopt
Curcumin	100(i)	200 mg/kg	92, XS57	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS57 should be included
Cyclamates	952(i), (ii), (iv)	250 mg/kg	17, 477, XS57	Adopt
Diacetyltartaric and fatty acid esters of glycerol	472e	2500 mg/kg	XS57	Adopt
Ethylene diamine tetra acetates	385, 386	80 mg/kg	21, XS57	Adopt
Grape skin extract	163(ii)	100 mg/kg	92, 181, XS57	Adopt
Hydroxybenzoates, para-	214, 218	1000 mg/kg	27, XS57	Adopt
Indigotine (indigo carmine)	132	200 mg/kg	92, 161, XS57	Adopt
Neotame	961	33 mg/kg	478, XS57	Adopt
Paprika extract	160c(ii)	150 mg/kg	39, XS57	Maintain at Step as per GSFA EWG work (currently 2). If the proposal is advanced, Note XS57 should be included
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix);451(i),(ii); 452(i)-(v);542	2200 mg/kg	33, XS57	Adopt
Polydimethylsiloxane	900a	50 mg/kg	XS57	Adopt
Polysorbates	432-436	3000 mg/kg	XS57	Adopt
Propylene glycol esters of fatty acids	477	5000 mg/kg	XS57	Adopt
Quinoline yellow	104	200 mg/kg	92, XS57	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is advanced, Note XS57 should be included
Saccharins	954(i)-(iv)	200 mg/kg	477, 500, XS57	Adopt
Sorbates	200, 202, 203	1000 mg/kg	42, XS57	Adopt
Steviol glycosides	960a, 960b, 960c, 960d	165 mg/kg	26, 477, XS57	Adopt
Sucralose (trichlorogalactosucrose)	955	400 mg/kg	478, XS57	Adopt
Sulfites	220-225, 539	300 mg/kg	44, 205, XS57	Adopt
Sunset yellow FCF	110	50 mg/kg	92, XS57	Adopt
Tartrazine	102	200 mg/kg	92, XS57	Maintain at Step as per GSFA EWG work (currently 7). If the proposal is

				advanced, Note XS57 should be included
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PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.2.7

Standard for Pickled Fruits and Vegetables (CXS 260-2007)

Food category 04.2.2.7: Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3				
Additive	INS	Max Level	Notes	Recommendation
Glycerol	422	GMP	XS260 , XS294	Adopt
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(ii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2200 mg/kg	33, 572, P260	Adopt
Pullulan	1204	GMP	XS260 , XS294	Adopt

NOTES FOR CCPFV STANDARDS

29 For use in non-standardized food-only.

A66 Except for use in products conforming to the Standard for Table Olives (CXS 66-1981): antioxidant and preservative functions are permitted for use in all table olives, while use as a colour retention agent is permitted only for table olives darkened with oxidation.

A66a Except for use in products conforming to the Standard for Table Olives (CXS 66-1981): for use in table olives darkened with oxidation as a colour retention agent.

A320 For use in French fried potatoes conforming to the Standard for Quick Frozen Vegetables (CXS 320-2015) as a sequestrant.

B320 Except for use in French fried potatoes conforming to the Standard for Quick Frozen Vegetables (CXS 320-2015): sodium thiosulfate (INS 539) as a sequestrant.

P66 Except for use in products conforming to the Standard for Table Olives (CXS 66-1981): phosphoric acid (INS 338), sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS 343(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), magnesium dihydrogen diphosphate (INS450(ix)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), and ammonium polyphosphate (INS 452(v)), as acidity regulators, antioxidants, firming agents or preservatives; and INS 339(i)-(iii), 340 (i)-(iii), 341 (i)-(iii), 342 (i)-(ii), 343 (i)-(iii), 450 (i)-(iii), (v)-(vi), 451 (i)-(ii) and 452 (i)-(ii), (iv)-(v) as thickeners in table olives with stuffing only.

P260 Except for use in products conforming to the Standard for Pickled Fruits and Vegetables (CXS 260-2007): phosphoric acid (INS 338), sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium

phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS 343(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450(ix)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), as acidity regulators, antioxidants, firming agents, preservatives, sequestrants or stabilizers, singly or in combination.

P320 Except for use in quick frozen French fried potatoes conforming to the Standard for Quick Frozen Vegetables (CXS 320-2015): phosphoric acid (INS 338), sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), as sequestrants, singly or in combination.

XS57 Excluding products conforming to the Standard for Processed Tomato Concentrates (CXS 57-1981).

XS66 Excluding products conforming to the Standard for Table Olives (CXS 66-1981).

XS260 Excluding products conforming to the Standard for Pickled Fruits and Vegetables (CXS 260-2007).

XS320 Excluding products conforming to the Standard for Quick Frozen Vegetables (CXS 320-2015).

PROPOSED AMENDMENTS TO TABLE THREE OF THE GSFA FOR THE ALIGNMENT OF THE SUBJECT CCPFV STANDARDS (CXS 66-1981 and CXS 260-2007)

AMENDMENTS TO TABLE 3

Standard for Table Olives (CXS 66-1981)

Standard for Table Olives (CXS 66-1981) has a general reference to GSFA. As such, CXS66-1981 should be removed from the column of "Specific allowance in the following commodity standards".

INS No.	Additive	Functional Class	Year Adopted	Specific allowance in the following commodity standards
423	Octenyl succinic acid (OSA) modified gum arabic	Emulsifier	2018	CS 13-1981, CS 66-1981 , CS 254-2007

SECTION 2 OF TABLE 3

Standard for Pickled Fruits and Vegetables (CXS 260-2007)

04.1.2.3	Fruit in vinegar, oil, or brine
	Acidity regulators, antifoaming agents, antioxidants, colours, colour retention agents, firming agents, flavour enhancers, preservatives, sequestrants, stabilizers and sweeteners listed in Table 3 are acceptable for use in foods conforming to this Standard.
Codex Standard	Pickled Fruits and Vegetables (CXS 260-2007)

04.1.2.10	Fermented fruits products
	Acidity regulators, antifoaming agents, antioxidants, colours, colour retention agents, firming agents, flavour enhancers, preservatives, sequestrants, stabilizers and sweeteners listed in Table 3 are acceptable for use in foods conforming to this Standard.
Codex Standard	Pickled Fruits and Vegetables (CXS 260-2007)

04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce
	Acidity regulators, antifoaming agents, antioxidants, colours, colour retention agents, firming agents, flavour enhancers, preservatives, sequestrants, stabilizers and sweeteners listed in Table 3 are acceptable for use in foods conforming to this Standard.
Codex Standard	Pickled Fruits and Vegetables (CXS 260-2007)

Standard for Processed Tomato Concentrates (CXS 57-1981)

Standard for Table Olives (CXS 66-1981)

In the case of above two commodity standards, the intention of the commodity committee has already been captured in the Section 2 of Table 3 correctly.

Therefore, no changes are proposed.

Annex 4 (Regional Standards: CCASIA, CCLAC, CCNE)

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE SUBJECT REGIONAL STANDARDS (308R-2011, 313R-2013, 314R-2013, 323R-2017, 324R-2017) AND TO TABLES 1, 2 AND 3 OF THE GSFA RELATING TO THE ALIGNMENT OF THOSE STANDARDS

CCFA53 (REP23/FA) tasked the Alignment EWG to undertake the alignment work on the relevant Regional Standards noted below (see Terms of Reference for the EWG, REP23/FA para 68 (i)(e)).

The relevant Regional Codex Standards that are being aligned with the GSFA are cross-referenced to the following food categories in the GSFA (see Annex C of the GSFA):

CXS Number	Codex Standard Name	GSFA food category
308R-2011	Regional Standard for Harissa (Red Hot Pepper Paste)	04.2.2.6
313R-2013	Regional Standard for Tempe	06.8.6
314R-2013	Regional Standard for Date Paste (Near East)	04.1.2.8
323R-2017	Regional Standard for Laver Products (Dried laver products and dried seasoned laver products)	04.2.2.2
323R-2017	Regional Standard for Laver Products (Roasted laver products and roasted seasoned laver products)	04.2.2.8
324R-2017	Regional Standard for Yacon	04.2.1.1

REGIONAL COMMODITY STANDARDS NOT REQUIRING AMENDMENT TO THE STANDARD ITSELF DUE TO ALIGNMENT

There are no food additive provisions in Section 4 of CXS 308R-2011, CXS 313R-2013, and 314R-2013, so no changes are required with respect to the relevant food additive sections.

REGIONAL COMMODITY STANDARDS REQUIRING AMENDMENT TO THE STANDARD ITSELF DUE TO ALIGNMENT

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE REGIONAL STANDARD FOR LAVER PRODUCTS (CXS 323R-2017)

The following amendments to Section 4 of the *Regional Standard for Laver Products* (CXS 323R-2017) are proposed.

The food additive paragraph under Section 4.2, Seasoned Laver Products is for the most part inline with the standardized text provided in the Procedural Manual and that used recently to align previous commodity standards, apart from not naming the specific GSFA food category after the food category number, and thus only minor modifications are required. New text is indicated in **bold/underline**. Text to be removed is indicated in ~~strikethrough~~.

4. FOOD ADDITIVES

4.1 Dried Laver Products and Roasted Laver Product

No food additives are permitted.

4.2 Seasoned Laver Products

Only acidity regulators, anticaking agents, flavour enhancers, sweeteners, thickeners and antioxidants used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food categories 04.2.2.2 (**Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds**) and 04.2.2.8 (**Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds**) or **those** listed in Table 3 of the *General Standard for Food Additives* are acceptable for use in seasoned laver products (see Section 2.3.3) conforming to this standard.

~~In addition, the following food additives may be used.~~

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

4.2.1 Flavourings

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

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE REGIONAL STANDARD FOR YACON (CXS 324R-2017)

The following amendments to Section 8 of the *Regional Standard for Yacon* (CXS 324R-2017) are proposed. See also Issue 15 in Annex 1. New text is indicated in bold/underline. Text to be removed is indicated in ~~strikethrough~~.

While there are no food additive provisions in Section 8 of 324R-2017 for yacon, yacon is not specifically identified in the description of Food Category 04.2.1.1 (ANNEX B, PART II, Food Category Descriptors of the GSFA) as suggested in the text of 324R-2017. As such a minor modification is proposed for Section 8, as follows:

8. FOOD ADDITIVES

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

PROPOSED AMENDMENTS TO TABLE ONE OF THE GSFA FOR THE ALIGNMENT OF THE SUBJECT REGIONAL STANDARDS (308R-2011, 313R-2013, 314R-2013, 323R-2017, 324R-2017)

The Tables have been updated to include the latest, 2023 revisions to the GSFA; that includes revisions which reflected adoptions at the 53rd session of the CCFA (see REP23/FA for background) which were subsequently adopted by CAC46 in December 2023 (see REP23/CAC). New text is indicated within the cells of the tables in bold/underline. Text to be removed is indicated in ~~strikethrough~~. **Text in green** font are draft and proposed draft food additive provisions that are in the Codex Step process (see FA/53 INF/01). **Text in blue** font represents a modification that was to be made to the GSFA as a result of changes agreed to at the 53rd session of the CCFA (see REP23/FA) which were adopted by CAC46 in December 2023 (see REP23/CAC) but do not currently appear in the 2023 revision of GSFA. **Text in purple** font represents Note changes as a result of work completed in the CCFA54 GSFA EWG.

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

ACESULFAME POTASSIUM					
INS: 950 Functional Class: Flavour enhancer, Sweetener					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	350 mg/kg	478, 188, XS314R	2019	Adopt
<u>04.2.2.2</u>	<u>Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds</u>	<u>300 mg/kg</u>	<u>A-323R</u>		Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	350 mg/kg	188, 478, XS308R	2021	Adopt

04.2.2.8	<u>Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds</u>	300 mg/kg	A-323R		Adopt
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ACETIC ACID, GLACIAL**INS: 260** **Functional Class: Acidity regulator, Preservative**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.1.1	Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds, and nuts and seeds	GMP	262, 263, XS40R, <u>XS324R</u>	2013	Adopt

ADIPATES**INS: 355** **Functional Class: Acidity regulator**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	1000 mg/kg	1, <u>B-323R</u>	7	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note B-323R should be included

ADVANTAME**INS: 969** **Functional Class: Flavour enhancer, Sweetener**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	10 mg/kg	478, XS240, XS314R	2021	No changes required for Alignment, XS314R Note already present
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	10 mg/kg	144, 348, <u>B-323R</u>	2023	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	10 mg/kg	478, XS38, XS57, XS259R, XS308R, XS321	2023	No changes required for Alignment as XS308R Note already present
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	10 mg/kg	144, 345, 478, <u>B-323R</u>	2023	Adopt

ALLURA RED AC**INS: 129** **Functional Class: Colour**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	300 mg/kg	161, 182, <u>XS314R</u>	2009	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	92, 161, <u>XS308R</u>	2009	Adopt

AMARANTH

INS: 123

Functional Class: Colour

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	300 mg/kg	182, <u>XS314R</u>	7	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS314R should be included

ANNATTO EXTRACTS, BIXIN-BASED

INS: 160b(i)

Functional Class: Colour

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	100 mg/kg	8, 182, <u>XS314R</u>	4	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS314R should be included
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	20 mg/kg	8, 92, <u>XS308R</u>	4	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS308R should be included
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	100 mg/kg	8, <u>XS323R</u>	3	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS323R should be included

ANNATTO EXTRACTS, NORBIXIN-BASED

INS: 160b(ii)

Functional Class: Colour

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	20 mg/kg	172, 182, 185, <u>XS314R</u>	4	Maintain at Step (as per GSFA EWG)

					work). If the proposal is advanced, Note XS314R should be included
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	10 mg/kg	92, 185, <u>XS308R</u>	4	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS308R should be included
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	100 mg/kg	185, <u>XS323R</u>	4	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS323R should be included

ASCORBIC ACID, L-**INS: 300 Functional Class: Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.1.1	Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds, and nuts and seeds	500 mg/kg	262, XS40R, <u>XS324R</u>	2013	Adopt

ASCORBYL ESTERS**INS: 304, 305 Functional Class: Antioxidant**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	80 mg/kg	10, <u>B-323R</u>	2001	Adopt

ASPARTAME**INS: 951 Functional Class: Flavour enhancer, Sweetener**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	1000 mg/kg	478, 191, <u>XS314R</u>	2019	Adopt
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	1000 mg/kg	144, 348, <u>B-323R</u>	2021	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	1000 mg/kg	191, 478, <u>XS308R</u>	2021	Adopt

04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	1000 mg/kg	144, 478, 345, <u>B-323R</u>	2021	Adopt
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ASPARTAME-ACESULFAME SALT**INS: 962** **Functional Class: Sweetener**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	350 mg/kg	113, 477, <u>XS314R</u>	2019	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	350 mg/kg	113, 477, <u>XS308R</u>	2021	Adopt

AZORUBINE (CARMOISINE)**INS: 122** **Functional Class: Colour**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg	182, <u>XS314R</u>	7	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS314R should be included
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	92, <u>XS308R</u>	7	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS308R should be included

BENZOATES**INS: 210, 211, 212, 213** **Functional Class: Preservative**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	1000 mg/kg	13, <u>XS314R</u>	2001	Adopt
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	1000 mg/kg	13, <u>XS323R</u>	2003	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	3000 mg/kg	13, <u>XS308R</u>	2001	Adopt
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers,	1000 mg/kg	13, <u>XS323R</u>	2001	Adopt

	pulses and legumes, and aloe vera), and seaweeds				
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BRILLIANT BLACK (BLACK PN)**INS: 151** **Functional Class: Colour**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg	182, <u>XS314R</u>	7	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS314R should be included
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	92, <u>XS308R</u>	7	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS308R should be included

BRILLIANT BLUE FCF**INS: 133** **Functional Class: Colour**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	100 mg/kg	161, 182, <u>XS314R</u>	2009	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	100 mg/kg	92, 161, <u>XS308R</u>	2009	Adopt

BROWN HT**INS: 155** **Functional Class: Colour**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Processed Fruit	500 mg/kg	182; <u>XS314R</u>	7	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS314R should be included
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	92, <u>XS308R</u>	7	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS308R should be included

BUTYLATED HYDROXYANISOLE					
INS: 320		Functional Class: Antioxidant			
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	200 mg/kg	15, 76, 196, <u>B-323R</u>	2005	Adopt

BUTYLATED HYDROXYTOLUENE					
INS: 321		Functional Class: Antioxidant			
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	200 mg/kg	15, 76, 196, <u>B-323R</u>	2005	Adopt

CANTHAXANTHIN					
INS: 161g		Functional Class: Colour			
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	10 mg/kg	<u>XS323R</u>	2011	Adopt

CARAMEL II - SULFITE CARAMEL					
INS: 150b		Functional Class: Colour			
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2	Processed fruit	80000 mg/kg	182, <u>XS160</u> , <u>XS314R</u>	4	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, the indicated XS Notes should be included
04.2.2	Processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	80000 mg/kg	92, <u>XS294</u> , <u>XS308R</u> , <u>XS323R</u>	4	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, the indicated XS Notes should be included

CARAMEL III - AMMONIA CARAMEL					
INS: 150c		Functional Class: Colour			
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	7500 mg/kg	182, <u>XS314R</u>	2008	Adopt

04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	50000 mg/kg	76, 161, <u>XS323R</u>	2010	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	50000 mg/kg	161, <u>XS308R</u>	2010	Adopt
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	50000 mg/kg	161, <u>XS323R</u>	2010	Adopt

CARMEL IV - SULFITE AMMONIA CARMEL**INS: 150d** **Functional Class: Colour**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	7500 mg/kg	182, <u>XS314R</u>	2008	Adopt
04.2.2	Processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	50000 mg/kg	92, 161, XS294, <u>XS308R</u> , <u>XS323R</u>	2009	Adopt

CARMINES**INS: 120** **Functional Class: Colour**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg	178, 182, <u>XS314R</u>	2008	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	92, 178, <u>XS308R</u>	2008	Adopt

CARNAUBA WAX**INS: 903** **Functional Class: Acidity regulator, Anticaking agent, Bulking agent, Carrier, Glazing agent**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2	Processed fruit	400 mg/kg	<u>XS160</u> , <u>XS314R</u>	2004	Adopt. Note <u>XS160</u> was to be adopted at Step 5/8 (REP23/FA, Appendix VI, p98), which was adopted by CAC46 (REP23/CAC)

CAROTENES, BETA-**INS: 160a(i), 160a(iii), 160a(iv)****Functional Class: Colour**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	18 mg/kg	341, 344, XS240, <u>XS314R</u>	2023	Adopt
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	50 mg/kg	341, 344, <u>XS323R</u>	2023	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	50 mg/kg	92, 341, 344, <u>XS308R</u>	2023	Adopt

CAROTENES, BETA-, VEGETABLE

INS: 160a(ii) Functional Class: Colour

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	18 mg/kg	341, 344, XS240, <u>XS314R</u>	2023	Adopt
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	50 mg/kg	341, 344, <u>XS323R</u>	2023	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	50 mg/kg	92, 341, 344, <u>XS308R</u>	2023	Adopt

CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES

INS: 141(i), 141(ii) Functional Class: Colour

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	100 mg/kg	62, 182, <u>XS314R</u>	2008	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	100 mg/kg	62, 92, <u>XS308R</u>	2008	Adopt
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	100 mg/kg	62, <u>XS323R</u>	2005	Adopt

CITRIC ACID

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

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
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04.2.1.1	Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds, and nuts and seeds	GMP	262, 264, XS40R, <u>XS324R</u>	2013	Adopt
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CURCUMIN

INS: 100(i)

Functional Class: Colour

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg	182, <u>XS314R</u>	7	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS314R should be included
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	500 mg/kg	<u>XS323R</u>	4	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS323R should be included
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	92, <u>XS308R</u>	7	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS308R should be included

CYCLAMATES

INS: 952(i), 952(ii), 952(iv)

Functional Class: Sweetener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	250 mg/kg	17, 477, <u>XS314R</u>	2019	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	250 mg/kg	17, 477, <u>XS308R</u>	2021	Adopt

DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL

INS: 472e

Functional Class: Emulsifier, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	2500 mg/kg	<u>XS314R</u>	2005	Adopt
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	10000 mg/kg	<u>XS323R</u>	2005	Adopt

04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	2500 mg/kg	<u>XS308R</u>	2005	Adopt
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	2500 mg/kg	<u>XS323R</u>	2005	Adopt

ETHYLENE DIAMINE TETRA ACETATES

INS: 385, 386 **Functional Class: Antioxidant, Colour retention agent, Preservative, Sequestrant (INS 385); Antioxidant, Colour retention agent, Preservative, Sequestrant, Stabilizer (INS 386)**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	800 mg/kg	21, 64, 297, <u>B-323R</u>	2001	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	80 mg/kg	21, <u>XS308R</u>	2001	Adopt
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	250 mg/kg	21, <u>B-323R</u>	2001	Adopt

FAST GREEN FCF

INS: 143 **Functional Class: Colour**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	100 mg/kg	161, 182, <u>XS314R</u>	2009	Adopt

GRAPE SKIN EXTRACT

INS: 163(ii) **Functional Class: Colour**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg	179, 181, 182, <u>XS314R</u>	2011	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	100 mg/kg	92, 181, <u>XS308R</u>	2011	Adopt

HYDROXYBENZOATES, PARA-

INS: 214, 218 **Functional Class: Preservative**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
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04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	800 mg/kg	27, <u>XS314R</u>	2010	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	1000 mg/kg	27, <u>XS308R</u>	2010	Adopt

INDIGOTINE (INDIGO CARMINE)**INS: 132** **Functional Class: Colour**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	150 mg/kg	161, 182, <u>XS314R</u>	2009	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	92, 161, <u>XS308R</u>	2009	Adopt

JAGUA (GENIPIN-GLYCINE) BLUE**INS: 183** **Functional Class: Colour**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	120	182 , New Note: "On a blue polymer basis", <u>XS240</u> , <u>XS314R</u>	2	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS314R should be included (Note XS240 to replace Note 182 as both include coconut milk as per CCFA54 GSFA EWG (App. 4))

LACTIC ACID, L-, D- and DL-**INS: 270** **Functional Class: Acidity regulator**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.1.1	Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds, and nuts and seeds	GMP	262, 264, XS40R, <u>XS324R</u>	2013	Adopt

NEOTAME**INS: 961** **Functional Class: Flavour enhancer, Sweetener**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	100 mg/kg	478, <u>XS314R</u>	2019	Adopt
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	33 mg/kg	144, 348, <u>B-323R</u>	2021	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	33 mg/kg	478, <u>XS308R</u>	2021	Adopt
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	33 mg/kg	144, 478, 345, <u>B-323R</u>	2021	Adopt

PAPRIKA EXTRACT

INS: 160c(ii)

Functional Class: Colour

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	50 mg/kg	39, <u>XS314R</u>	2	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS314R should be included
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	70 mg/kg	39, <u>XS323R</u>	2	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS323R should be included
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	150 mg/kg	39, <u>XS308R</u>	2	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS308R should be included
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	50 mg/kg	39, <u>XS323R</u>	2	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS323R should be included

PHOSPHATES

INS: 338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542

Functional Class: Acidity regulator, Anticaking agent, Antioxidant, Emulsifier, Emulsifying salt, Firming agent, Flour treatment agent, Humectant, Preservative, Raising agent, Sequestrant, Stabilizer, Thickener (depending on phosphate)

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
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04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	350 mg/kg	33, <u>XS314R</u>	2012	Adopt
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	5000 mg/kg	33, 76, <u>B-323R</u>	2012	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	2200 mg/kg	33, <u>XS308R</u>	2012	Adopt
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	2200 mg/kg	33, 76, <u>B-323R</u>	2012	Adopt

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

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	50 mg/kg	<u>XS308R</u>	2004	Adopt

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

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	5000 mg/kg	XS240 & XS314R	2016	No changes required, appropriate XS Note already present

POLYSORBATES**INS: 432, 433, 434, 435, 436** **Functional Class: Emulsifier, Stabilizer (INS 432, 433, 435, 436); Emulsifier (INS 434)**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	1000 mg/kg	154; <u>XS314R</u>	2007	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	3000 mg/kg	<u>XS308R</u>	2007	Adopt

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

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
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04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	50 mg/kg	161 & 182, <u>XS314R</u>	2008	Adopt
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PROPYL GALLATE**INS: 310** **Functional Class: Antioxidant**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	50 mg/kg	15, 76, 196, <u>B-323R</u>	2001	Adopt

PROPYLENE GLYCOL**INS: 1520** **Functional Class: Carrier, Emulsifier, Glazing agent, Humectant**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	2000 mg/kg	XS240 & XS314R	2016	No changes required, appropriate XS Note already present

PROPYLENE GLYCOL ALGINATE**INS: 405** **Functional Class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Stabilizer, Thickener**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	5000 mg/kg	XS240 & XS314R	2016	No changes required, appropriate XS Note already present

PROPYLENE GLYCOL ESTERS OF FATTY ACIDS**INS: 477** **Functional Class: Emulsifier**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	40000 mg/kg	<u>XS314R</u>	2001	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	5000 mg/kg	<u>XS308R</u>	2001	Adopt

QUINOLINE YELLOW**INS: 104** **Functional Class: Colour**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg	182, <u>XS314R</u>	7	Maintain at Step (as per GSFA EWG work). If the

					proposal is advanced, Note XS314R should be included
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	92, <u>XS308R</u>	7	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS308R should be included

SACCHARINS

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

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	200 mg/kg	477, 500, <u>XS314R</u>	2019	Adopt
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	500 mg/kg	144, 348, 500, <u>B-323R</u>	2021	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	477, 500, <u>XS308R</u>	2021	Adopt
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	160 mg/kg	144, 477, 345, 500, <u>B-323R</u>	2021	Adopt

SODIUM DIHYDROGEN CITRATE

INS: 331(i) **Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.1.1	Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds, and nuts and seeds	GMP	262, XS40R, <u>XS324R</u>	2015	Adopt

SORBATES

INS: 200, 202, 203 **Functional Class: Preservative**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	1000 mg/kg	42, <u>XS314R</u>	2012	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	1000 mg/kg	42, <u>XS308R</u>	2012	Adopt

04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	1000 mg/kg	42, 221, <u>XS323R</u>	2012	Adopt
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SORBITAN ESTERS OF FATTY ACIDS**INS: 491, 492, 493, 494, 495****Functional Class: Emulsifier, Stabilizer (INS 491-494); Emulsifier (INS 495)**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	5000 mg/kg	XS240 & XS314R	2016	No changes required, appropriate XS Note already present
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	5000 mg/kg	76, <u>XS323R</u>	2016	Adopt

STEAROYL LACTYLATES**INS: 481(i), 482(i)****Functional Class: Emulsifier, Flour treatment agent, Foaming agent, Stabilizer**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	2000 mg/kg	XS240 & XS314R	2016	No changes required, appropriate XS Note already present
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	5000 mg/kg	76, <u>XS323R</u>	2016	Adopt

STEVIOL GLYCOSIDES**INS: 960a, 960b, 960c, 960d****Functional Class: Sweetener**

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	330 mg/kg	26, 477, <u>XS314R</u>	2011	Adopt
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	40 mg/kg	26, 144, 348, <u>B-323R</u>	2011	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	165 mg/kg	26, 477, <u>XS308R</u>	2011	Adopt
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	40 mg/kg	26, 144, 345, 477, <u>B-323R</u>	2011	Adopt

SUCRALOSE (TRICHLOROGALACTOSUCROSE)					
INS: 955		Functional Class: Flavour enhancer, Sweetener			
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	400 mg/kg	478, <u>XS314R</u>	2019	Adopt
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	580 mg/kg	144, 348, <u>B-323R</u>	2021	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	400 mg/kg	478, <u>XS308R</u>	2021	Adopt
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	150 mg/kg	144, 478, 345, <u>B-323R</u>	2021	Adopt

SUCROSE ESTERS					
INS: 473, 473a, 474		Functional Class: Emulsifier, Foaming agent, Glazing agent, Stabilizer (INS 473); Emulsifier, Glazing agent, Stabilizer (INS 473a); Emulsifier (INS 474)			
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	1500 mg/kg	XS314R	2021	No changes required, appropriate XS Note already present
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	5000 mg/kg	XS38, XS57, XS259R, XS308R, XS321 & 536	2021	No changes required, appropriate XS Note already present

SULFITES					
INS: 220, 221, 222, 223, 224, 225, 539		Functional Class: Antioxidant, Bleaching agent, Flour treatment agent, Preservative (INS 220, 221, 223, 224); Antioxidant, Preservative (INS 222, 225); Antioxidant, Sequestrant (INS 539)			
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	100 mg/kg	44, 206, <u>XS314R</u>	2012	Adopt
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	500 mg/kg	44, 105, <u>B-323R</u>	2006	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	300 mg/kg	44, 205, <u>XS308R</u>	2011	Adopt

SUNSET YELLOW FCF					
INS: 110 Functional Class: Colour					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	300 mg/kg	161, 182, <u>XS314R</u>	2008	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	50 mg/kg	92, <u>XS308R</u>	2008	Adopt

TARTRAZINE					
INS: 102 Functional Class: Colour					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg	182, <u>XS314R</u>	7	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS314R should be included
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	300 mg/kg	<u>XS323R</u>	7	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS323R should be included
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	92, <u>XS308R</u>	7	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS308R should be included

TOCOPHEROLS					
INS: 307a, 307b, 307c Functional Class: Antioxidant					
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	150 mg/kg	XS240 & XS314R	2016	No changes required, appropriate XS Note already present
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	200 mg/kg	XS38, B- <u>323R</u>	2016	Adopt

TRISODIUM CITRATE					
INS: 331(iii)		Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer			
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.1.1	Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds, and nuts and seeds	GMP	262, XS40R, <u>XS324R</u>	2015	Adopt

There are no food additive provisions in Table 1 for Food Category 06.8.6.

PROPOSED AMENDMENTS TO TABLE TWO OF THE GSFA FOR THE ALIGNMENT OF THE SUBJECT REGIONAL STANDARDS (308R-2011, 313R-2013, 314R-2013, 323R-2017, 324R-2017)

The Tables have been updated to include the latest, 2023 revisions to the GSFA; that includes revisions which reflected adoptions at the 53rd session of the CCFA (see REP23/FA for background) which were subsequently adopted by CAC46 in December 2023 (see REP23/CAC). New text is indicated within the cells of the tables in **bold/underline**. Text to be removed is indicated in ~~strike through~~. Text in green font are draft and proposed draft food additive provisions that are in the Codex Step process (see FA/53 INF/01). Text in blue font represents a modification that was to be made to the GSFA as a result of changes agreed to at the 53rd session of the CCFA (see REP23/FA) which were adopted by CAC46 in December 2023 (see REP23/CAC) but do not currently appear in the 2023 revision of GSFA. Text in purple font represents Note changes as a result of work completed in the CCFA54 GSFA EWG.

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

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.1.2

Regional Standard for Date Paste (CCNE) (CXS 314R-2013)

Additive	INS	Step/Year Adopted	Max level	Notes	Recommendation
CARAMEL II - SULFITE CARAMEL	150b	4	80000 mg/kg	182, XS160 , <u>XS314R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, the indicated XS Notes should be included
CARNAUBA WAX	903	2004	400mg/kg	XS160 , <u>XS314R</u>	Adopt. Note XS160 was to be adopted at Step 5/8 (REP23/FA, Appendix VI, p98), which was adopted by CAC46 (see REP23/CAC)

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.1.2.8

Regional Standard for Date Paste (CCNE) (CXS 314R-2013)

Additive	INS	Step/Year Adopted	Max level	Notes	Recommendation
ACESULFAME POTASSIUM	950	2019	350mg/kg	478, 188, <u>XS314R</u>	Adopt
ADVANTAME	969	2021	10 mg/kg	478, XS240 & XS314R	No changes required, appropriate XS Note already present
ALLURA RED AC	129	2009	300mg/kg	161, 182, <u>XS314R</u>	Adopt
AMARANTH	123	7	300 mg/kg	182, <u>XS314R</u>	Maintain at Step (as per GSFA EWG work). If the

					proposal is advanced, Note XS314R should be included
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	4	100 mg/kg	8 & 182, <u>XS314R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS314R should be included
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	4	20 mg/kg	172, 182 & 185, <u>XS314R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS314R should be included
ASPARTAME	951	2019	1000mg/kg	478, 191, <u>XS314R</u>	Adopt
ASPARTAME-ACESULFAME SALT	962	2019	350mg/kg	113, 477, <u>XS314R</u>	Adopt
AZORUBINE (CARMOISINE)	122	7	500 mg/kg	182, <u>XS314R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS314R should be included
BENZOATES	210-213	2001	1000mg/kg	13, <u>XS314R</u>	Adopt
BRILLIANT BLACK (BLACK PN)	151	7	500 mg/kg	182, <u>XS314R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS314R should be included
BRILLIANT BLUE FCF	133	2009	100mg/kg	161, 182, <u>XS314R</u>	Adopt
BROWN HT	155	7	500 mg/kg	182, <u>XS314R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS314R should be included
CARAMEL III - AMMONIA CARAMEL	150c	2008	7500mg/kg	182, <u>XS314R</u>	Adopt
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2008	7500mg/kg	182, <u>XS314R</u>	Adopt
CARMINES	120	2008	500mg/kg	178, 182, <u>XS314R</u>	Adopt
CAROTENES, BETA-	160a(i), a(iii), a(iv)	2023	18 mg/kg	341, 344, XS240, <u>XS314R</u>	Adopt
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	18 mg/kg	341, 344, XS240, <u>XS314R</u>	Adopt
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i), (ii)	2008	100 mg/kg	62, 182, <u>XS314R</u>	Adopt
CURCUMIN	100(i)	7	500 mg/kg	182, <u>XS314R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS314R should be included
CYCLAMATES	952(i), (ii), (iv)	2019	250 mg/kg	17, 477, <u>XS314R</u>	Adopt
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2005	2500 mg/kg	<u>XS314R</u>	Adopt
FAST GREEN FCF	143	2009	100mg/kg	161, 182, <u>XS314R</u>	Adopt
GRAPE SKIN EXTRACT	163(ii)	2011	500mg/kg	179, 181, 182, <u>XS314R</u>	Adopt
HYDROXYBENZOATES, PARA-	214, 218	2010	800mg/kg	27, <u>XS314R</u>	Adopt
INDIGOTINE (INDIGO CARMINE)	132	2009	150mg/kg	161, 182, <u>XS314R</u>	Adopt
JAGUA (GENIPIN-GLYCINE) BLUE	183	2	120 mg/kg	182 -New Note: "On a	Maintain at Step (as per GSFA EWG work). If the

				blue polymer basis", XS240, XS314R	proposal is advanced, Note XS314R should be include (Note XS240 to replace Note 182 as both include coconut milk as per CCFA54 GSFA EWG (App. 4))
NEOTAME	961	2019	100mg/kg	478, XS314R	Adopt
PAPRIKA EXTRACT	160c(ii)	2	50 mg/kg	39, XS314R	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS314R should be included
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	2012	350mg/kg	33, XS314R	Adopt
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2016	5000mg/kg	XS240 & XS314R	No changes required, appropriate XS Note already present
POLYSORBATES	432-436	2007	1000 mg/kg	154, XS314R	Adopt
PONCEAU 4R (COCHINEAL RED A)	124	2008	50 mg/kg	161, 182, XS314R	Adopt
PROPYLENE GLYCOL	1520	2016	2000 mg/kg	XS240 & XS314R	No changes required, appropriate XS Note already present
PROPYLENE GLYCOL ALGINATE	405	2016	5000 mg/kg	XS240 & XS314R	No changes required, appropriate XS Note already present
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	2001	40000 mg/kg	XS314R	Adopt
QUINOLINE YELLOW	104	7	500 mg/kg	182, XS314R	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS314R should be included
SACCHARINS	954(i)-(iv)	2019	200 mg/kg	477, 500, XS314R	Adopt
SORBATES	200, 202, 203	2012	1000 mg/kg	42, XS314R	Adopt
SORBITAN ESTERS OF FATTY ACIDS	491-495	2016	5000 mg/kg	XS240 & XS314R	No changes required, appropriate XS Note already present
STEAROYL LACTYLATES	481(i), 482(i)	2016	2000 mg/kg	XS240 & XS314R	No changes required, appropriate XS Note already present
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2011	330 mg/kg	26, 477, XS314R	Adopt

SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2019	400 mg/kg	478, <u>XS314R</u>	Adopt
SUCROSE ESTERS	473, 473a, 474	2021	1500 mg/kg	XS314R	No changes required, appropriate XS Note already present
SULFITES	220-225, 539	2012	100 mg/kg	44, 206, <u>XS314R</u>	Adopt
SUNSET YELLOW FCF	110	2008	300 mg/kg	161, 182, <u>XS314R</u>	Adopt
TARTRAZINE	102	7	500 mg/kg	182, <u>XS314R</u>	Maintain at Step (as per GSFA EWG work) with note revisions as per Alignment work
TOCOPHEROLS	307a, b, c	2016	150 mg/kg	XS240 & XS314R	No changes required, appropriate XS Note already present

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.1.1

Regional Standard for Yacon (CCLAC) (CXS 324R-2017)

Additive	INS	Step/Year Adopted	Max level	Notes	Recommendation
ACETIC ACID, GLACIAL	260	2013	GMP	262, 263, XS40R, <u>XS324R</u>	Adopt
ASCORBIC ACID, L-	300	2013	500 mg/kg	262, XS40R, <u>XS324R</u>	Adopt
CITRIC ACID	330	2013	GMP	262, 264, XS40R, <u>XS324R</u>	Adopt
LACTIC ACID, L-, D- and DL-	270	2013	GMP	262, 264, XS40R, <u>XS324R</u>	Adopt
SODIUM DIHYDROGEN CITRATE	331(i)	2015	GMP	262, XS40R, <u>XS324R</u>	Adopt
TRISODIUM CITRATE	331(iii)	2015	GMP	262, XS40R, <u>XS324R</u>	Adopt

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.2

Regional Standard for Harissa (Red Hot Pepper Pate) (CCNE) (CXS 308R-2011)

Regional Standard for Laver Products (CCASIA) (CXS 323R-2017)

Additive	INS	Step/Year Adopted	Max level	Notes	Recommendation
CARAMEL II - SULFITE CARAMEL	150b	4	80000 mg/kg	92, <u>XS294</u> , <u>XS308R</u> , <u>XS323R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, the indicated XS Notes should be included
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2009	50000 mg/kg	92, 161, XS294, <u>XS308R</u> , <u>XS323R</u>	Adopt

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.2.2

Regional Standard for Laver Products (CCASIA) (CXS 323R-2017)

Additive	INS	Step/Year Adopted	Max level	Notes	Recommendation
ACESULFAME POTASSIUM	950		300 mg/kg	A-323R	Adopt
ADVANTAME	969	2023	10 mg/kg	144, 348, B-323R	Adopt
ASCORBYL ESTERS	304, 305	2001	80 mg/kg	10, B-323R	Adopt
ASPARTAME	951	2021	1000 mg/kg	144, 348, B-323R	Adopt
BENZOATES	210-213	2003	1000 mg/kg	13, XS323R	Adopt
BUTYLATED HYDROXYANISOLE	320	2005	200 mg/kg	15, 76, 196, B-323R	Adopt
BUTYLATED HYDROXYTOLUENE	321	2005	200 mg/kg	15, 76, 196, B-323R	Adopt
CANTHAXANTHIN	161g	2011	10 mg/kg	XS323R	Adopt
CAMEL III - AMMONIA CAMEL	150c	2010	50000 mg/kg	76, 161, XS323R	Adopt
CAROTENES, BETA-	160a(i), a(iii), a(iv)	2023	50 mg/kg	341, 344 XS323R	Adopt
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	50 mg/kg	341, 344, XS323R	Adopt
CURCUMIN	100(i)	4	500 mg/kg	XS323R	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS323R should be included
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2005	10000 mg/kg	XS323R	Adopt
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2001	800 mg/kg	21, 64, 297, B-323R	Adopt
NEOTAME	961	2021	33 mg/kg	144, 348, B-323R	Adopt
PAPRIKA EXTRACT	160c(ii)	2	70 mg/kg	39, XS323R	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS323R should be included
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2012	5000 mg/kg	33, 76, B-323R	Adopt
PROPYL GALLATE	310	2001	50 mg/kg	15, 76, 196, B-323R	Adopt
SACCHARINS	954(i)-(iv)	2021	500 mg/kg	144, 348, 500, B-323R	Adopt
SORBITAN ESTERS OF FATTY ACIDS	491-495	2016	5000 mg/kg	76, XS323R	Adopt
STEAROYL LACTYLATES	481(i), 482(i)	2016	5000 mg/kg	76, XS323R	Adopt
STEVIOLE GLYCOSIDES	960a, 960b, 960c, 960d	2011	40 mg/kg	26, 144, 348, B-323R	Adopt

SUCRALOSE (TRICHLOROGALACT OSUCROS E)	955	2021	580 mg/kg	144, 348, B- 323R	Adopt
SULFITES	220-225, 539	2006	500 mg/kg	44, 105, B- 323R	Adopt
TARTRAZINE	102	7	300 mg/kg	XS323R	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS323R should be included
TOCOPHEROLS	307a, b, c	2016	200 mg/kg	XS38, B- 323R	Adopt

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.2.6

Regional Standard for Harissa (Red Hot Pepper Paste (CCNE) (CXS 308R-2011)

Additive	INS	Step/Year Adopted	Max level	Notes	Recommendation
ACESULFAME POTASSIUM	950	2021	350 mg/kg	188, 478, XS308R	Adopt
ADVANTAME	969	2023	10 mg/kg	478, XS38, XS57, XS259R, XS308R, XS321	no changes required for Alignment as appropriate XS Note already present
ALLURA RED AC	129	2009	200 mg/kg	92, 161, XS308R	Adopt
ANNATTO EXTRACTS, BIXIN- BASED	160b(i)	4	20 mg/kg	8, 92, XS308R	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS308R should be included
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	4	10 mg/kg	92, 185, XS308R	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS308R should be included
ASPARTAME	951	2021	1000 mg/kg	191, 478, XS308R	Adopt
ASPARTAME- ACESULFAME SALT	962	2021	350 mg/kg	113, 477, XS308R	Adopt
AZORUBINE (CARMOISINE)	122	7	200 mg/kg	92, XS308R	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS308R should be included
BENZOATES	210-213	2001	3000 mg/kg	13, XS308R	Adopt
BRILLIANT BLACK (BLACK PN)	151	7	200 mg/kg	92, XS308R	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS308R should be included
BRILLIANT BLUE FCF	133	2009	100 mg/kg	92, 161, XS308R	Adopt
BROWN HT	155	7	200 mg/kg	92, XS308R	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS308R should be included
CAMEL III AMMONIA CAMEL	150c	2010	50000 mg/kg	161, XS308R	Adopt
CARMINES	120	2008	200 mg/kg	92, 178, XS308R	Adopt

CAROTENES, BETA-	160a(i),a(iii), a(iv)	2023	50 mg/kg	92, 341, 344, <u>XS308R</u>	Adopt
CAROTENES, BETA- VEGETABLE	160a(ii)	2023	50 mg/kg	92, 341, 344 <u>XS308R</u>	Adopt
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141 (i),(ii)	2008	100 mg/kg	62, 92, <u>XS308R</u>	Adopt
CURCUMIN	100(i)	7	200 mg/kg	92, <u>XS308R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS308R should be included
CYCLAMATES	952(i), (ii), (iv)	2021	250 mg/kg	17, 477, <u>XS308R</u>	Adopt
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2005	2500 mg/kg	<u>XS308R</u>	Adopt
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2001	80 mg/kg	21, <u>XS308R</u>	Adopt
GRAPE SKIN EXTRACT	163(ii)	2011	100 mg/kg	92, 181, <u>XS308R</u>	Adopt
HYDROXYBENZOAT ES, PARA-	214, 218	2010	1000 mg/kg	27, <u>XS308R</u>	Adopt
INDIGOTINE (INDIGO CARMINE)	132	2009	200 mg/kg	92, 161, <u>XS308R</u>	Adopt
NEOTAME	961	2021	33 mg/kg	478, <u>XS308R</u>	Adopt
PAPRIKA EXTRACT	160c(ii)	2	150 mg/kg	39, <u>XS308R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS308R should be included
PHOSPHATES	338; 339(i)-(iii); 340(i)- (iii); 341(i)-(iii); 342(i)- (ii); 343(i)-(iii); 450(i)- (iii),(v)-(vii), (ix); 451 (i),(ii); 452(i)-(v); 542	2012	2200 mg/kg	33, <u>XS308R</u>	Adopt
POLYDIMETHYLSILO XANE	900a	2004	50 mg/kg	<u>XS308R</u>	Adopt
POLYSORBATES	432-436	2007	3000 mg/kg	<u>XS308R</u>	Adopt
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	2001	5000 mg/kg	<u>XS308R</u>	Adopt
QUINOLINE YELLOW	104	7	200 mg/kg	92, <u>XS308R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS308R should be included
SACCHARINS	954(i)-(iv)	2021	200 mg/kg	477, 500, <u>XS308R</u>	Adopt
SORBATES	200, 202, 203	2012	1000 mg/kg	42, <u>XS308R</u>	Adopt
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2011	165 mg/kg	26, 477, <u>XS308R</u>	Adopt

SUCRALOSE (TRICHLOROGALACT OSUCROS E)	955	2021	400 mg/kg	478, <u>XS308R</u>	Adopt
SUCROSE ESTERS	473, 473a, 474	2021	5000 mg/kg	XS38, XS57, XS259R, XS308R, XS321 & 536	No changes required, appropriate XS Note already present
SULFITES	220-225, 539	2011	300 mg/kg	44, 205, <u>XS308R</u>	Adopt
SUNSET YELLOW FCF	110	2008	50 mg/kg	92, <u>XS308R</u>	Adopt
TARTRAZINE	102	7	200 mg/kg	92, <u>XS308R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS308R should be included

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.2.8

Regional Standard for Laver Products (CCASIA) (CXS 323R-2017)

Additive	INS	Step/Year Adopted	Max level	Notes	Recommendation
<u>ACESULFAME POTASSIUM</u>	<u>950</u>		<u>300 mg/kg</u>	<u>A-323R</u>	Adopt
ADIPATES	355	7	1000 mg/kg	1, <u>B-323R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note B-323R should be included
ADVANTAME	969	2023	10 mg/kg	144, 345, 478, <u>B- 323R</u>	Adopt
ANNATTO EXTRACTS, BIXIN- BASED	160b(i)	3	100 mg/kg	8, <u>XS323R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS323R should be included
ANNATTO EXTRACTS, NORBIXIN- BASED	160b(ii)	4	100 mg/kg	185, <u>XS323R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS323R should be included
ASPARTAME	951	2021	1000 mg/kg	144, 478, 345, <u>B- 323R</u>	Adopt
BENZOATES	210-213	2001	1000 mg/kg	13, <u>XS323R</u>	Adopt
CARAMEL III - AMMONIA CARAMEL	150c	2010	50000 mg/kg	161, <u>XS323R</u>	Adopt
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i), (ii)	2005	100 mg/kg	62, <u>XS323R</u>	Adopt
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2005	2500 mg/kg	<u>XS323R</u>	Adopt
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2001	250 mg/kg	21, <u>B- 323R</u>	Adopt

NEOTAME	961	2021	33 mg/kg	144, 478, 345, B-323R	Adopt
PAPRIKA EXTRACT	160c(ii)	2	50 mg/kg	39, XS323R	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS323R should be included
PHOSPHATES	338; 339(i)-(ii); 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	2012	2200 mg/kg	33, 76, B-323R	Adopt
SACCHARINS	954(i)-(iv)	2021	160 mg/kg	144, 345, 477, 500, B-323R	Adopt
SORBATES	200, 202, 203	2012	1000 mg/kg	42, 221, XS323R	Adopt
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2011	40 mg/kg	26, 144, 345, 477, B-323R	Adopt
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2021	150 mg/kg	144, 478, 345, B-323R	Adopt

PROPOSED AMENDMENTS TO FOOD CATEGORY 06.8.6

Regional Standard for Tempe (CCASIA) (CXS 313R-2013)

There are no food additive provisions in Table 2 for Food Category 06.8.6.

NOTES FOR REGIONAL STANDARDS

A-323R – For use in Seasoned Laver Products only, conforming to the *Regional Standard for Laver Products (CXS 323R-2017)*

B-323R – Except for products conforming to the *Regional Standard for Laver Products (CXS 323R-2017)*, only for use in Seasoned Laver Products

XS308R – Excluding products conforming to the *Regional Standard for Harissa (Red Hot Pepper Paste) (CXS 308R-2011)*

XS314R – Excluding products conforming to the *Regional Standard for Date Paste (Near East) (CXS 314R-2013)*

XS323R – Excluding products conforming to the *Regional Standard for Laver Products (CXS 323R-2017)*

XS324R – Excluding products conforming to the *Regional Standard for Yacon (CXS 324R-2017)*

PROPOSED AMENDMENTS TO TABLE THREE OF THE GSFA FOR THE ALIGNMENT OF THE SUBJECT REGIONAL STANDARDS FOR CCPFV (308R-2011, 313R-2013, 314R-2013, 323R-2017, 324R-2017)

No changes are required to Table 3 due to the alignment of 324R-2017 since the associated food category 04.2.1.1 is captured under the parent food category 04.2.1, which is included in the Annex to Table 3. This requires that use of any food additives listed in Table 3 are governed by provisions in Tables 1 & 2 (See *Explanatory Note: Determining the Use of Table 3 Additives in Foods Covered by Commodity Standards based on the Revised Approach* under Table 3 of the GSFA).

Proposed Amendments to Section 2 of Table 3, References to Commodity Standards for GSFA Table 3 Additives

04.1.2.8	<u>Fruit preparations, including pulp, purees, fruit toppings and coconut milk</u>
	<u>Food additives are not permitted in products conforming to this standard</u>
<u>Codex standards</u>	<u>Regional Standard for Date Paste (Near East) (CXS 314R-2013)</u>
04.2.2.2	<u>Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds</u>
	<u>Acidity regulators, anticaking agents, flavour enhancers, sweeteners, thickeners and antioxidants listed in Table 3 are acceptable for use in Seasoned Laver Products only, conforming to this standard. Food additives are not permitted in Dried Laver products and Roasted Laver product conforming to this standard.</u>
<u>Codex standards</u>	<u>Regional Standard for Laver Products (323R-2017)</u>
04.2.2.6	<u>Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5</u>
	<u>Food additives are not permitted in products conforming to this standard</u>
<u>Codex standards</u>	<u>Regional Standard for Harissa (Red Hot Pepper Paste) (308R-2011)</u>
04.2.2.8	<u>Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds</u>
	<u>Acidity regulators, anticaking agents, flavour enhancers, sweeteners, thickeners and antioxidants listed in Table 3 are acceptable for use in Seasoned Laver Products only, conforming to this standard. Food additives are not permitted in Dried Laver products and Roasted Laver product conforming to this standard.</u>
<u>Codex standards</u>	<u>Regional Standard for Laver Products (323R-2017)</u>
06.8.6	<u>Fermented soybeans (e.g. natto, tempe)</u>
	<u>Food additives are not permitted in products conforming to this standard</u>
<u>Codex standards</u>	<u>Regional Standard for Tempe (313R-2013)</u>

Annex 5 (Table 3 Notes Development)**Initiate development and maintenance of Table 3 notes in the GSFA, in consultation with the Codex Secretariat, until implementation into the GSFA database is achieved**

This Annex is presented for information and future reference. No proposals for consideration are made at this time.

Background

The 52nd Session of the Codex Committee on Food Additives (CCFA52) agreed to investigate the development and implementation issues associated with establishing Table 3 notes in the GSFA, in consultation with the Codex Secretariat.¹¹ CCFA52 endorsed the recommendation to, in-principle, introduce Notes in Table 3 similar to those in Table 1 and 2 in the GSFA, as this new approach would ensure clarity in the use of food additives with numeric use levels; and thus, avoid potentially complicated requirements that could arise once a commodity standard has been aligned with the GSFA. CCFA52 further tasked the alignment EWG established by CCFA52 to identify and consider the implementation issues around Table 3 notes; and to consult the Codex Secretariat to identify any issues associated with the inclusion of the new notes in the GSFA database.

The 53rd Session of the Codex Committee on Food Additives (CCFA53) agreed to initiate development and maintenance of Table 3 notes in the GSFA, in consultation with the Codex Secretariat, until implementation into the GSFA database is achieved.¹² In particular, sentences 1 and 2 of Recommendation 8 of CRD 3 from CCFA53 were endorsed.¹³ These read as follows:

“The WG recommends the in-principle agreement for the development of Table 3 notes with the features listed at the front of Appendix 4 to the Committee. [...] The development of Table 3 notes will also depend on when Codex Secretariat is able to make changes to the online version.”

It was considered that further discussion was needed in regard to sentence 2 of recommendation 8 from CRD 3:

“The WG notes that the Committee does not include information on the functional classes in Table 3 notes and develop Table 3 notes with the understanding that further discussions are needed to ensure full clarity on the utility of Table three notes moving forward.”

This essentially means that there was not consensus on the use of Table 3 notes purely for the purpose of indicating functional class. In this regard, it makes sense to use Table 3 notes indicating functional class restrictions on a case-by-case and “as needed” basis.

The current document is meant to summarize the process that will be used for the development of Table 3 notes, and to seek any objections or comments regarding the current path forward.

Development of Table 3 Notes

During the alignment work for various CCMMP Commodity Standards for CCFA51, CCFA52 and CCFA53, some decisions were made at the time which in retrospect have been considered to be inappropriate or need to be changed and addressed by another approach.

The committee agreed to a number of cases where provisions for Table 3 additives were added to Tables 1 and 2 of the GSFA in food categories that are not in the Annex to Table 3 in cases where a corresponding commodity standard had specific restrictions on the use of a Table 3 additive. This was done by the use of Table 1 and 2 notes to ensure that the GSFA included any restrictions (such as a numerical use level, or use singly or in combination with other additives) on the use of the Table 3 additives listed in a commodity standard corresponding to a specific food category that is not in the Annex to Table 3. These restrictions would otherwise have been lost.

This approach has led to the problem that it is not consistent with the GSFA Preamble text relating to Table 3 additives. CCFA has historically not included provisions for the use of Table 3 additives in Tables 1 and 2 of the GSFA for food categories that are not listed in the Annex to Table 3, as the general use of Table 3 additives in those food categories is already allowed by the listing of the additive in Table 3. However, at the time that the alignment work was performed, there was no other mechanism to allow the commodity standard restrictions to be included in the GSFA.

¹¹ REP21/FA, para 88-89.

¹² REP23/FA, para 68.

¹³ REP23/FA, paras 43-44.

An example of such a provision is for the use of Calcium propionate (INS 282) in FC 01.6.2.1 (Ripened cheese, includes rind):

CALCIUM PROPIONATE					
INS 282 Calcium propionate			Functional Class: Preservative		
Food Cat. No.	Food Category	Max Level	Notes	Step	Year
01.6.2.1	Ripened cheese, includes rind	GMP	3, 460, 503, XS208, XS269, XS274, XS276, XS277, XS278	Adopted	2021

Note 3: For use in surface treatment only.

Note 460: Except for use at 3,000 mg/kg singly or in combination: propionic acid (INS 280),

sodium propionate (INS 281) and calcium propionate (INS 282) in products conforming to the Standards for Cheddar (CXS 263-1966), Danbo (CXS 264-1966) Edam (CXS 265-1966), Gouda (CXS 266-1966), Havarti (CXS 267-1966), Samsø (CXS 268-1966), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968) and Provolone (CXS 272-1968).

Note 503: Except for use in products conforming to the General Standard for Cheese (CXS 283-1978): propionic acid (INS 280), sodium propionate (INS 281) and calcium propionate (INS 282) at 3000 mg/kg as propionic acid.

Calcium propionate is a Table 3 additive with an ADI of “not specified” from JECFA. Food category 01.6.2.1 is not in the Annex to Table 3, and therefore a provision for Calcium propionate should not be included in Tables 1 and 2 of the GSFA. As such, the intention of the work on Table 3 notes is to move provisions like this in to Table 3 by means of Table 3 notes that will replicate the restrictions placed on its use by the various commodity standards. Once these uses are incorporated into Table 3 by means of Table 3 notes, the original provision in Tables 1 and 2 will need to be revoked.

CCFA53 recommended that the following be considered during the development of Table 3 Notes:

- Relevant current Table 1 & 2 notes could be used as the basis for future T3 notes.
- Current condition statements already in the 5th column in Table 3 could be used and converted into T3 notes.
- The T3 notes could be listed as T3-1, T3-2, etc to differentiate them from Table 1 & 2 notes.
- A 6th column is proposed to be created to add such T3 notes. A footnote is proposed to be added to the title explaining that the notes only apply to standardized foods. The short title could be ‘Notes²’, with footnote 2 stating ‘Notes relevant to the commodity standards in column 5 of this table only’. This proposal is designed to keep the width of the column narrow.
- The 5th and 6th column could be split into sub rows, with each row dealing only with one commodity standard and linked note, to ensure full clarity on which notes apply to which standards.
- Reference to the commodity standard is not required in notes since they are linked directly to the commodity standard in column 5.
- A question that has not been resolved is whether T3 notes can be used just to identify the functional class the food additive is performing in the products conforming to the standard. Some members supported this to ensure full alignment of the standard. Others considered it was not warranted, further noting that it would increase the number of notes needed and make Table 3 larger and more cumbersome.
- The chair recommends the former (i.e. not use T3 notes for this purpose) but suggests further EWG and PWG discussion is required to hopefully reach consensus.

Types of Table 3 Notes

Review of the GSFA indicates there would be three general types of Table 3 Notes. In some cases, more than one type may need to be included in a single note. Below the three types are outlined with corresponding examples that have been identified either in Tables 1 and 2 of the GSFA or in Table 3 of the GSFA.

Type 1: Notes setting specific maximum levels for Table 3 additives in standards that fall under food categories not in the Annex to Table 3.

An example of a note that includes a Type 1 restriction would be Note 460 from the GSFA that is currently associated with the provision for Calcium propionate (INS 282) in food category 01.6.2.1 (Ripened cheese, includes rind):

Note 460: Except for use at 3,000 mg/kg singly or in combination: propionic acid (INS 280), sodium propionate (INS 281) and calcium propionate (INS 282) in products conforming to the Standards for Cheddar (CXS 263-1966), Danbo (CXS 264-1966) Edam (CXS 265-1966), Gouda (CXS 266-1966), Havarti (CXS 267-1966), Samsø (CXS 268-1966), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968) and Provolone (CXS 272-1968).

This note could be written as a Table 3 note as follows:

T3-1: For use at 3,000 mg/kg, singly or in combination: propionic acid (INS 280), sodium propionate (INS 281) and calcium propionate (INS 282).

This note would appear as follows in the proposed 6 column Table 3 revision

INS No.	Additive	Functional Class	Year Adopted	Acceptable in foods conforming to the following commodity standards ¹	Notes relevant to the commodity standards in column 5 of this table only
282	Calcium propionate	Preservative	1999	CS 263-1966, CS 264-1966, CS 265-1966, CS 266-1966, CS 267-1966, CS 268-1966, CS 270-1968, CS 271-1968, CS 272-1968	T3-1

¹ This column only lists commodity standards that allow specific Table 3 additives. If a commodity standard allows Table 3 additives on a general basis or based on functional class, that information is contained in the "References to Commodity Standards for GSFA Table 3 Additives"

Type 2: Notes that further specify the conditions under which a Table 3 additive may be used in a particular commodity standard

Commodity standards often place restrictions on the use of an additive in a commodity standard. These types of notes would further specify the conditions under which the additive can be used in foods corresponding to the commodity standard. Notes of this type are also currently present in Column 5 of the current Table 3 in the GSFA. Two examples are provided, below. The first example is for a provision currently in Tables 1 and 2 of the GSFA (Calcium propionate in FC 01.6.2.1), and example 2 is for a restriction currently included in Table 3 of the GSFA.

Example 1

Note 3: For use in surface treatment only.

This note could be written as a Table 3 note as follows:

T3-2: Surface treatment only

This note would appear as follows in the proposed 6 column Table 3 revision

INS No.	Additive	Functional Class	Year Adopted	Acceptable in foods conforming to the following commodity standards ¹	Notes relevant to the commodity standards in column 5 of this table only
282	Calcium propionate	Preservative	1999	CS 263-1966, CS 264-1966, CS 265-1966, CS 266-1966, CS 267-1966, CS 268-1966, CS 270-1968, CS 271-1968, CS 272-1968	T3-1, T3-2

¹ This column only lists commodity standards that allow specific Table 3 additives. If a commodity standard allows Table 3 additives on a general basis or based on functional class, that information is contained in the "References to Commodity Standards for GSFA Table 3 Additives"

Example 2

Table 3 of the GSFA currently shows the following entry for Zeaxanthin, synthetic (INS 161h(i)):

INS No.	Additive	Functional Class	Year Adopted	Acceptable in foods conforming to the following commodity standards ¹
161h(i)	Zeaxanthin, synthetic	Colour	1999	CS 87-1981 (for use in surface decoration only)

¹ This column only lists commodity standards that allow specific Table 3 additives. If a commodity standard allows Table 3 additives on a general basis or based on functional class, that information is contained in the "References to Commodity Standards for GSFA Table 3 Additives"

The restriction could be added as a Table 3 note as follows:

T3-3: For use in surface decoration only.

This note would appear as follows in the proposed 6 column Table 3 revision:

INS No.	Additive	Functional Class	Year Adopted	Acceptable in foods conforming to the following commodity standards ¹	Notes relevant to the commodity standards in column 5 of this table only
161h(i)	Zeaxanthin, synthetic	Colour	1999	CS 87-1981	T3-3

¹ This column only lists commodity standards that allow specific Table 3 additives. If a commodity standard allows Table 3 additives on a general basis or based on functional class, that information is contained in the "References to Commodity Standards for GSFA Table 3 Additives."

Type 3: Notes that restrict the functional class for which the Table 3 additive may be used in a particular commodity standard

The third type of note would be notes that specify which functional class an additive may be used for in a particular commodity standard. As an example, Ascorbic acid, L- (INS 300) is permitted for use as an antioxidant in canned pineapples covered under CXS 319-2015 (Standard for Certain Canned Fruits) as follows:

INS No.	Additive	Functional Class	Year Adopted	Acceptable in foods conforming to the following commodity standards ¹
300	Ascorbic acid, L-	Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant	1999	CS 88-1981, CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 13-1981, CS 57-1981, CS 302-2011, CS 319-2015 (as antioxidant in canned pineapples), CS 249-2006, CS 251-2006, CS 275-1973

¹ This column only lists commodity standards that allow specific Table 3 additives. If a commodity standard allows Table 3 additives on a general basis or based on functional class, that information is contained in the "References to Commodity Standards for GSFA Table 3 Additives"

The current restriction could be rewritten as a Table 3 note as follows:

T3-4: As antioxidant in canned pineapples only

INS No.	Additive	Functional Class	Year Adopted	Acceptable in foods conforming to the following commodity standards ¹	Notes relevant to the commodity standards in column 5 of this table only
300	Ascorbic acid, L-	Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant	1999	CS 88-1981, CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 13-1981, CS 57-1981, CS 302-2011, CS 249-2006, CS 251-2006, CS 275-1973	T3-4
				CS 319-2015	

¹ This column only lists commodity standards that allow specific Table 3 additives. If a commodity standard allows Table 3 additives on a general basis or based on functional class, that information is contained in the "References to Commodity Standards for GSFA Table 3 Additives"

It would also be possible to combine the types of notes into a single note if it was helpful or necessary to do so.