

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

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REP25/FA

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

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REPORT OF THE FIFTY FIFTH SESSION OF THE CODEX COMMITTEE ON FOOD ADDITIVES

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SUMMARY AND STATUS OF WORK

Responsible Party	Purpose	Text/Topic	Code	Step	Para(s)
CCEXEC88/ CAC48	Adoption	Proposed draft Specifications for the Identity and Purity of Food Additives	CXA 6	5/8	50(i) and App. III
		Draft and proposed draft food-additive provisions of the GSFA and revisions to adopted provisions	CXS 192-1995	-	109(i) and App. VI, Part C
		Proposed draft revision of the <i>Class Names and the International Numbering System for Food Additives</i>	CXG 36-1989	5/8	123(i) and App. X
		Revised food additive provisions of the GSFA in relation to the alignment of five CCASIA standards, three CCNE standards, eight CCSCH standards, one CCFO standard, one CCCPL standard The revision to the reference to commodity standards for the GSFA Table 3 Additives for Food Category 12.2.1 "Herbs and Spices (ONLY SPICES)"	CXS 192-1995	-	73(ii) and App. VI, Part B
		Revised food additive sections of three CCASIA Standards (CXS 298R-2009, CXS 322R-2015, and CXS 355R-2023), three CCNE Standards (CXS 257R-2007, CXS 258R-2007, and CXS 259R-2007), eight CCSCH Standards (CXS 342-2021, CXS 343-2021, CXS 344-2021, CXS 345-2021, CXS 347-2019, CXS 351-2022, CXS 352-2022, and CXS 353-2022) and the <i>Standard for rice</i> (CXS 198-1995)	Various Codex Standards	-	73(i) and App. V, Part A
		Revisions to the food additives provisions to the <i>Standard for Pickled Cucumbers (Cucumber Pickles)</i> (CXS 115-1981), <i>Standard for canned stone fruits</i> (CXS 242-2003) and the <i>Standard for Jams, Jellies and Marmalades</i> (CXS 296-2009)	CXS 115-1981, CXS 242-2003 and CXS 296-2009	-	83, 86, 89 and App. V., Part B
		Revisions to the <i>Standard for food grade salt</i> (CXS 150-1985)	CXS 150-1985	-	21 and App. XII
	Adoption	The food additive provisions of the GSFA (revocation)			109(ii) and App. VII
		Draft and proposed draft food additive provisions of the GSFA (discontinuation)			109(iii) and App. VIII
	Information	New proposed draft food additive provisions of the GSFA at Step 2			109(iv) and App. IX
CAC48 FAO/WHO	Information Follow-up	Priority List of substances proposed for evaluation by JECFA			133(i) and App. XI
Regional/ commodity committees	Information	Development on the working practices and the engagement plan to avoid divergence between the GSFA, commodity standards and other related codex texts			162
CCMAS	Action	Request inclusion of the method for the determination of sodium chloride described in CXS 150-1985 into CXS 234-1999.			21(ii)
CCNE	Action	Clarification on the appropriate corresponding FC of the GSFA (12.2.1 or 12.2.2) to the <i>Regional standard for mixed zaatar</i> (Near East) (CXS 341R-2020)			60
CCSCH	Action	Guidance on: (i) possible general principle of expanding provisions to all food additives in a group that share an appropriate technological function; and (ii) whether standardized spices require Table 3 additives, or if both standardized spices and culinary herbs could be included in the Annex to Table 3			63 and 64

Responsible Party	Purpose	Text/Topic	Code	Step	Para(s)
CCASIA	Action	Guidance regarding the technological justification of paprika extract (INS 160c(ii)) in flavoured soybean beverages conforming to the <i>Regional standard for non-fermented soybean products</i> (CXS 322R-2015)			91
CCFFP	Action	Guidance regarding the technological need for the use of 4-hexylresorcinol (INS 586) in products conforming to the <i>Standard for quick frozen shrimps or prawns</i> (CXS 92-1981) and the <i>Standard for quick frozen lobsters</i> (CSX 95-1981)			102
Members	Information action	Actions required as a result of changes to the status of ADI and other recommendations of the 99th JECFA meetings			44(i) and App. II
Members EWG (Canada, USA and Japan) CCFA56	Drafting Discussion	Align the three CCAFRICA standards (CXS 334R-2020, CXS 335R-2020, CXS 350R-2022), the two CCLAC standards (CXS 304R-2011, CXS 305R-2011), two CCNASWP standards (CXS 336R-2020, CXS 356R-2023), one CCCPC standard (CXS 86-1981), three CCFFP standards (CXS 191-1996, CXS 292-1995, CXS 312-2013), one CCPFV standard (CXS 247-2005) Develop a stepwise approach for Table 3 Notes			74
Members PWG (Canada) CCFA56	Discussion	The report of the EWG on the Alignment and the endorsement of food-additive provisions referred by commodity committees			75
Members EWG (USA) CCFA56	Drafting Discussion	Thirteen tasks focus related to matters from the Codex Secretariat, CCNFSU and JECFA, replies from the CL on the actual use of erythrosine (INS127) in products conforming to the <i>Standard for canned raspberries</i> (CXS 60-1981) and the <i>Standard for canned strawberries</i> (CXS 62-1981), Provisions for different colors across various food categories, provisions entered at Step 2 of the GSFA contained in CRD2 Annex 5, and discussion of the proposal to seek clarification on the explanatory note to Table 3 of the GSFA as noted in CRD2 Annex 5			110
Members PWG on the GSFA (USA) CCFA56	Discussion	The report of the EWG on the GSFA; and responses to the CL on proposals for new and/or revised provisions of the GSFA.			112
Members EWG (Belgium) CCFA56	Comments Drafting Discussion	Consider replies to a CL requesting proposals for change and/or addition to Section 3 of the <i>Class Names and International Numbering System for Food Additives</i> (CXG 36-1989) and undertake further consideration of nisin A.			124
Members CCFA56	Comments Discussion	Specifications for the Identity and Purity of Food Additives			ongoing
Members PWG on the GSFA (USA) CCFA56	Comments Discussion	New or revised provisions of the GSFA			ongoing
Members CCFA56	Comments Discussion	Proposal for additions and changes to the Priority List of substances proposed for evaluation by JECFA			ongoing
Members EWG (China, France, and Türkiye) CCFA56	Redrafting Discussion	Standard for baker's yeast		2/3	154(ii)
China, Australia, Brazil, Canada, El Salvador, EU, Japan and USA CCFA56	Drafting	Prepare draft stand-alone working practices for the development of GSFA food additive provisions relating to commodity standards, develop templates to be used by the Commodity/Regional Committees to ensure the submission of comprehensive information			161
Members EWG	Drafting	The project document for the development of a guideline for the conduct of food safety assessment of cell culture media components used in the			174

Responsible Party	Purpose	Text/Topic	Code	Step	Para(s)
(Singapore, China, Republic of Korea and Saudi Arabia) CCFA56		production of cell-based foods			
Host secretariat CCFA56	Drafting	A discussion paper the future works for CCFA			188(iii)

LIST OF ABBREVIATIONS

ADI	Acceptable Daily Intake
bw	body weight
CAC	Codex Alimentarius Commission
CCAFRICA	FAO/WHO Coordinating Committee for Africa
CCASIA	FAO/WHO Coordinating Committee for Asia
CCCF	Codex Committee on Contaminants in Foods
CCEXEC	Executive Committee of the Codex Alimentarius Commission
CCFA	Codex Committee on Food Additives
CCFFP	Codex Committee on Fish and Fishery Products
CCFFV	Committee for Fresh Fruits and Vegetables
CCFH	Codex Committee on Food Hygiene
CCFO	Codex Committee on Fats and Oils
CCLAC	FAO/WHO Coordinating Committee for Latin America and the Caribbean
CCMAS	Codex Committee on Methods of Analysis and Sampling
CCMMP	Codex Committee on Milk and Milk Products
CCNE	FAO/WHO Coordinating Committee for Near East
CCNFSDU	Codex Committee on Nutrition and Food for Special Dietary Uses
CCPFV	Codex Committee on Processed Fruits and Vegetables
CCSCH	Codex Committee on Spices and Culinary Herbs
CL	Circular Letter
CRD	Conference Room Document
EU	European Union
CXG	Codex Guidelines
CXS	Codex Standard
EWG	Electronic Working Group
FAO	Food and Agriculture Organization of the United Nations
FC	Food Category
GEs	glycidyl esters
GSFA	General Standard for Food Additives
INS	International Numbering System
IT	Information Technology
IWG	In-session working group
ISO	International Organisation for Standardisation
JECFA	Joint FAO/WHO Expert Committee on Food Additives
3-MCPD	3-monochloropropane-1,2-diol
MFDS	Ministry of Food and Drug Safety
ML	Maximum Level
NFPS	new food sources and production system
PWG	Physical Working Group
ROK	Republic of Korea
USA	United States of America
WHO	World Health Organization

INTRODUCTION

1. The Codex Committee on Food Additives (CCFA) held its fifty-fifth session in Seoul, Republic of Korea (ROK), from 24 to 28 March 2025, at the kind invitation of the Governments of the ROK and the People's Republic of China. Dr Yongxiang Fan, Professor, Deputy Director, China National Centre for Food Safety Risk Assessment, chaired the session, and Professor Hae-Jung Yoon, Chung-Ang University, co-chaired the Session, which was attended by 46 Member Countries, one Member Organization and 24 Observer Organizations. The list of participants is contained in Appendix I.

OPENING OF THE SESSION

2. Dr. Yu-Kyoung Oh, Minister of the Ministry of Food and Drug Safety (MFDS) of the ROK, opened the meeting and welcomed participants. She highlighted the CCFA's role as a core platform for international cooperation in global food safety, emphasizing its crucial contributions to establishing science-based international standards and achieving regulatory harmonization. She reaffirmed the ROK's commitment to strengthening collaboration with international organizations and regulatory authorities worldwide to promote global regulatory alignment. Expressing her honour in co-hosting the session, she also acknowledged the significant responsibility that came with serving as a global food regulatory leader.
3. Dr. Guoqiang Gong, Deputy Director-General of the Department of Food Safety Standards, Risk Surveillance, and Assessment of the National Health Commission of the People's Republic of China, expressed appreciation to the ROK for co-hosting the session. He commended the Codex Alimentarius Commission (CAC) for its significant contributions to promoting the sustainable development of the food industry and enhancing global public health, emphasizing the need for continued exploration in areas such as cell culture food media to drive future food innovation and development.
4. Dr Markus Lipp and Dr Kim Petersen welcomed the attendees on behalf of Food and Agriculture Organization of the United Nations (FAO) and World Health Organization (WHO), respectively. Dr Jing Tian, the Vice-Chairperson of the CAC, Dr Sarah Cahill (via a video message), the Codex Secretary, also addressed the meeting.

Division of competence¹

5. CCFA55 noted the division of competence between the European Union (EU) and its Member States, according to paragraph 5, Rule II, of the Rules of Procedure of the CAC.

ADOPTION OF THE AGENDA (Agenda item 1)²

6. CCFA55 adopted the provisional agenda and agreed to consider the following issues under Agenda item 10, Other business and future work, time permitting:
 - Discussion paper for new work on development of guidelines for food safety assessment of cell culture media components in cell-based food production (prepared by Singapore and China).
 - Discussion paper on the future works for CCFA (prepared by host secretariat).
7. CCFA55 agreed to establish in-session working groups (IWGs) on the following topics, open to all Members and Observers and working in English only:
 - International Numbering System (INS) for food additives, to consider and prepare recommendations for the plenary on proposed draft revisions to the *International Numbering System for Food Additives* (CXG 36-1989) (Agenda item 6), chaired by Belgium.
 - Priority List of food additives proposed for evaluation by the FAO/WHO Joint Expert Committee on Food Additives (JECFA), to consider and prepare recommendations for the plenary on proposals for additions and changes to the Priority List (Agenda item 7), chaired by Kenya.

MATTERS REFERRED BY THE CODEX ALIMENTARIUS COMMISSION AND OTHER SUBSIDIARY BODIES (Agenda item 2)³

8. CCFA55 noted that some matters from CAC47, the 86th session of the Executive Committee of the Codex Alimentarius Commission (CCEXEC), CCEXEC87, the 43rd session of the Codex Committee on Methods of Analysis and Sampling (CCMAS), and the 44th Session of the Codex Committee on Nutrition and Foods for Special Dietary Uses (CCNFSDU) were for information only.

¹ CRD01

² CX/FA 25/55/1

³ CX/FA 25/55/2; CX/FA 25/55/2 Add.1; CX/FA 25/55/2 Add.2; CRD08 (Indonesia, Kenya, Russian Federation, African Union, and East African Community); CRD26 (Burundi); CRD27 (United Republic of Tanzania); CRD28 (Senegal)

9. CCFA55 considered the matters for action, noted the views expressed and where appropriate took the respective decisions as highlighted in the paragraphs below:

Matters from CAC47

INS number for carbomer

10. CCFA55 noted that CAC47 had deferred the adoption of the INS number for carbomer (INS 1210), because this number was already assigned to another food additive, and had requested CCFA55 for its reconsideration

Conclusion

11. CCFA55 agreed to request the INS IWG to consider reassigning an INS number to carbomer (under Agenda Item 6).

Matters from the 44th Session of the Codex Committee on Nutrition and Foods for Special Dietary Uses (CCNFSDU44)

12. CCFA55 noted the following responses from CCNFSDU44 to the relevant questions raised by CCFA:
- there was no technological justification for the use of guar gum (INS 412), distarch phosphate (INS 1412), phosphated distarch phosphate (INS 1413), acetylated distarch phosphate (INS 1414) and hydroxypropyl starch (INS 1440) in foods conforming to *Standard for infant formula and formulas for special medical purposes intended for infants* (CXS 72-1981); and
 - the *Standard for canned baby foods* (CXS 73-1981) permitted the use of the food additives listed in the *Advisory lists of nutrient compounds for use in foods for special dietary uses intended for infants and young children* (CXG 10-1979) Part D as nutrient carriers.
13. A Member Organization clarified that the alignment of CCNFSDU standards had been completed and that the feedback from CCNFSDU pertained to the management of *General Standard for Food Additives* (GSFA, CXS 192-1995) provisions. Therefore, it suggested referring the responses from CCNFSDU to the GSFA Electronic Working Group (EWG) to be established by CCFA55 for further consideration.
14. In response to a query regarding the appropriate Food Categories (FCs) under which CXS 72-1981 was covered in the GSFA, the Codex Secretariat clarified that, according to the GSFA, CXS 72-1981 fell under FCs 13.1.1 and 13.1.3. The decision made by CCNFSDU was that the five food additives should not be used in foods conforming to CXS 72-1981, and therefore a thorough review of the GSFA should be conducted by the EWG.

Conclusion

15. CCFA55 agreed to refer the responses from CCNFSDU44 (see paragraph 12) to the GSFA EWG, established by CCFA55, for consideration.

Matters from the Codex Secretariat

16. CCFA55 considered the following matters from the Codex Secretariat.
- ##### Notes XS130 and XS67
17. CCFA55 noted the adoption of the *General standard for dried fruits* (CXS 360-2020) and the incorporation of the *Standards for: dried apricots* (CXS 130-1981), *dates* (CXS 143-1985), and *raisins* (CXS 67-1981) into the new Standard as separate Annexes. Consequently, CAC had revoked CXS 130-1981, CXS 143-1985, and CXS 67-1981. However, some provisions in the GSFA were still associated with Note XS130 and Note XS67, and it was necessary to replace these Notes with appropriate alternative Notes.
- ##### The provisions for Jagua (genipin-glycine) blue (INS 183) in FCs 01.1.4 and 01.7
18. CCFA55 recalled the observations of the Alignment EWG in CX/FA 24/54/6 regarding the necessity of attaching Note XS243 to these provisions and noted that the provisions for Jagua (genipin-glycine) blue (INS 183) in FCs 01.1.4 and 01.7 had progressed through the Step process without Note XS243, recognizing the need for corrective action.

Conclusion

19. CCFA55 agreed to refer (i) the matters related to Notes XS130 and XS67, (see paragraph 17) and (ii) the provisions for Jagua (genipin-glycine) blue (INS 183) in FCs 01.1.4 and 01.7 (paragraph 18) to the GSFA EWG, established by CCFA55, for consideration.

The proposed revisions to the *Standard for food grade salt* (CXS 150-1985)

20. In response to the amendments made by: (i) CAC39 (2016) to the Procedural Manual in recognition that CXS 234-1999 would be the single reference for methods of analysis and sampling; and (ii) CAC44(2022), to the Procedural Manual regarding the format for Codex Commodity Standards Section on labelling, as well as adoption of the *General Standard for the Labelling of Non-Retail Containers* (CXS 346-2021); CCFA55 endorsed the proposed amendments to CXS 150-1985 to Section 7.2, Labelling of non-retail containers, and Sections 9.2 -9.13 as presented in CX/FA 25/55/2 Add.1 Annex I Part B.

Conclusion

21. CCFA55 agreed to:
- (i) forward to CAC48, for adoption, the draft amendments to the labelling provisions of non-retail containers and the provision of the methods of analysis and sampling in the *Standard for food grade salt* (CXS 150-1985) (Appendix XII); and
 - (ii) request that CCMAS include the method for the determination of sodium chloride described in CXS 150-1985 into CXS 234-1999.

The progress report on re-structuring the GSFA database

22. The Codex Secretariat introduced CX/FA 25/55/2 Add.2, which presented an analysis of three approaches related to the introduction/creation of Notes to Table 3. The Secretariat outlined proposed improvements, including enhanced PDF versions, an interactive online format, and migration to a new Information Technology (IT) system to improve accessibility and usability. A prototype was demonstrated, showing improved readability and functionality, including sorting options.
23. Members were invited to provide feedback on the formatting, layout, and the display of Table 3 Notes as this would support the development of the most effective presentation. It was noted that the ongoing Codex Secretariat IT migration project, including the GSFA and other related databases, is expected to be completed by the end of 2025 or early 2026.
24. Members welcomed the Secretariat's efforts to improve the clarity and usability of the GSFA and inquired about the possibility of a testing period prior to publication. The Secretariat confirmed that a testing phase will be conducted to allow Members and Observers to provide feedback before final implementation.
25. Canada, as Chair of the Alignment EWG and Physical Working Group (PWG), recalled that work on the Table 3 Notes had been paused pending the development of a functional platform. It was proposed that the approach now be reassessed, and possible improvements identified, considering the new database functionalities.

Conclusion

26. CCFA55 agreed with the proposal of the Chair of the Alignment EWG and PWG to engage further with the Codex Secretariat to assess the approach and determine appropriate timing for the implementation of Table 3 Notes in the context of the alignment work.

MATTERS OF INTEREST ARISING FROM FAO/WHO AND FROM THE 99TH MEETING OF THE JOINT FAO/WHO EXPERT COMMITTEE ON FOOD ADDITIVES (JECFA) (Agenda item 3(a))⁴

27. The FAO and the WHO representatives referring to document CX/FA 25/55/3, informed the Committee on the recent activities carried out by FAO and WHO.
28. In addition, the FAO representative informed CCFA55 that the report regarding exposure to endocrine disrupting chemicals and the changes observed from 2002 to 2024⁵ had been published.

Matters from the 99th JECFA meeting

29. The WHO JECFA Secretariat presented recommendations from JECFA99 in CX/FA 25/55/3 (Annex) and summarized the main conclusions of the scientific advice from the 99th JECFA meeting.
30. CCFA55 endorsed the recommendations made by JECFA99 and provided the following additional comments and decisions.

⁴ CX/FA 25/55/3; CX/FA 25/55/3 Add.1; CX/FA 25/55/3 Add.2; FA55/CRD09 (Kenya, Nigeria, Republic of Korea, Russian Federation, African Union, East African Community); CRD26 (Burundi); CRD27 (United Republic of Tanzania); CRD28 (Senegal); CRD31 (Panama)

⁵ <https://doi.org/10.4060/cd3005en>

Nisin (INS 234) and natamycin (INS 235)

31. In response to the concern by JECFA that no relevant new data on microbiological effects were submitted for natamycin and nisin as outlined in paragraph 27 of CX/FA 25/55/3, an observer pointed out that they submitted reports detailing their findings based on analysis of literature review where it had been concluded that there were no concerns regarding potential microbiological effects or impact. The Observer further stated that new toxicological studies for INS 234 would not be necessary because:
- (i) A 13-week toxicological study in rats, published in 2010, was submitted for JECFA's re-evaluation in 2013, forming the basis for the established JECFA acceptable daily intake (ADI);
 - (ii) An extensive literature review found no new data indicating safety concerns related to INS 234 consumption in authorized food applications; and
 - (iii) Estimated intakes from GSFA FCs and countries where INS 234 is authorized remain within the proposed JECFA and country-specific ADIs.
32. Another Observer stated that they had submitted two types of data in response to JECFA's call for data and information on INS 235: studies on the toxicity and microbiological effects of INS 235; and comprehensive literature reviews on toxicological, antimicrobial resistance, and dietary exposure aspects.
33. The WHO JECFA Secretariat explained that the dissatisfaction by JECFA expressed in CX/FA 25/55/3, paragraph 27, was made taking into account the limited funds allocated to the WHO scientific advice program. The WHO JECFA Secretariat advised that when prioritizing the availability of data, a change in risk should be demonstrated before seeking a reevaluation of food additives by JECFA.
34. The FAO JECFA Secretariat pointed out that the quality of JECFA submissions ranges from very excellently supported submissions to those with rather insufficient data which did not allow JECFA to conclude its evaluation. The FAO JECFA Secretariat expressed their appreciation to all those data submitters that had supported JECFA through the submission of comprehensive and high-quality data packages.

Polyglycerol esters of fatty acids (INS 475)

35. Regarding polyglycerol esters of fatty acids (INS 475), the WHO JECFA Secretariat pointed out the following issues:
- (i) Due to the significant likelihood of exceeding the ADI for INS 475, as determined by estimated dietary exposures, JECFA advised that CCFA should reassess and update the current provisions of INS 475 in the GSFA, including revision to the maximum allowable levels and the specific FCs where this additive is authorized for use.
 - (ii) JECFA recommended that the food industry provide data on the use levels for INS 475 by the end of 2026 and this would allow JECFA to make more accurate assessments of dietary exposure.
 - (iii) Before JECFA could make conclusions regarding the safety of INS 475, it was essential to obtain dietary exposure estimates from a broader range of countries. Whenever feasible, these estimates should reflect industry usage levels. JECFA urged Members to submit their dietary exposure estimates by the end of 2026.
36. The Chairperson proposed to request the GSFA EWG established by CCFA55 to consider the possibility of reviewing, the current use, and use levels of INS 475 in the GSFA.
37. The GSFA EWG Chair acknowledged that the review of the current use and use levels of INS 475 could be considered based on the concerns by JECFA and noted that it was critical that Members of the EWG participate fully and provide the information on actual uses and use levels.
38. A Member suggested to delay the review, on the the current use and use levels of INS 475 in the GSFA, by the EWG on the GSFA pending the re-evaluation by JECFA as it required that Members to have the data on actual use levels to reconsider in the GSFA.
39. A Member Organisation highlighted the importance of a consistency between the JECFA exposure estimates and the GSFA provisions. It was mentioned that collecting data through the GSFA EWG offered benefits, serving as a second channel to encourage Members and Observers to provide use levels and this approach could also support JECFA in performing exposure estimates based on the call for data, with a proposed deadline of late 2026.
40. The GSFA EWG Chair suggested exploring the most efficient way to gather the necessary information and support JECFA in addressing this issue.

INS number for nisin A

41. Noting that JECFA's evaluation was specific to nisin A rather than nisin (INS 234), the Chairperson proposed requesting that the INS IWG consider assigning an INS number to nisin A under Agenda Item 6.

Other issuesAlternative food sources

42. An Observer raised concerns regarding the inclusion of insects in new food forms, claiming widespread human allergies and the risk of parasitic contamination. The Observer also questioned the contradiction of promoting insect consumption while Codex simultaneously works to prevent insect infestation in food. Additionally, concerns were expressed about cell-based foods derived from immortalized cells, which might pose oncogenic risks to consumers.

Conclusion

43. CCFA55 thanked JECFA for the information provided.
44. CCFA55 agreed to:
- (i) the summary of the final recommendations arising from the 99th JECFA meeting (Appendix II).
 - (ii) request the INS IWG to consider assigning an INS number to nisin A (under Agenda Item 6).
 - (iii) include polyglycerol esters of fatty acids (INS 475) in the Priority List for JECFA evaluation (under Agenda Item 7).
 - (iv) request the GSFA EWG established by CCFA55 to consider the possibility of reviewing the current use and use levels of INS 475 in the GSFA (under Agenda Item 5).
 - (v) encourage Members and Observers to always submit complete data sets for the priority substances listed under Appendix II with a view to enable their timely evaluation, and to ensure the effective utilisation of the resources.

PROPOSED DRAFT SPECIFICATIONS FOR IDENTITY AND PURITY OF FOOD ADDITIVES ARISING FROM THE 99TH JECFA MEETING (Agenda item 3(b))⁶

45. The FAO JECFA Secretariat informed CCFA55 of the main conclusions regarding specifications for the identity and purity of food additives arising from the 99th JECFA meeting as summarized in document CX/FA 25/55/4, noting that, specifications for three (3) food additives, and ten (10) flavouring agents were revised, and specifications for three (3) processing aids were developed as follows:
- (i) Food additives: natamycin (INS 235), nisin A and polyglycerol esters of fatty acids (INS 475).
 - (ii) Flavourings: S-methyl thioacetate (INS 482), S-methyl 3-methylbutanethioate (INS 487), 4,5-dihydro-3(2H) thiophenone (INS 498), 2-methyltetrahydrothiophen-3-one (INS 499), 1-butanethiol (INS 511), o-toluenethiol (INS 528), bis(methylthio)methane (INS 533), 3-mercaptohexyl acetate (INS 554), 3-mercaptohexyl butyrate (INS 555), and 3-mercapto-2-pentanone (INS 560).
 - (iii) Processing aids: endo-1,4- β -xylanase from *Bacillus subtilis* expressed in *Bacillus subtilis* (JECFA99-2), endo-1,4- β -xylanase from *Rasamsonia emersonii* expressed in *Aspergillus niger* (JECFA99-3) and glucosidase from *Aspergillus niger* expressed in *Trichoderma reesei* exhibiting α -glucosidase and transglucosidase activity (JECFA99-4a, JECFA99-4b).
46. The FAO JECFA Secretariat reiterated the importance of sponsors to provide all required information for establishment of specifications with regards to processing aids.
- Polyglycerol esters of fatty acids (INS 475) for establishing a numerical limit for 3-monochloropropane-1,2-diol (3-MCPD) and glycidyl esters (GEs)
47. A Member Organisation, while not objecting to the updated specification of INS 475, expressed their views on the exposure of consumers to the impurities of toxicological concern, 3-MCPD and GE's the latter being considered to be genotoxic carcinogen. They highlighted the importance of establishing the maximum limits in the specifications of INS 475 and proposed that this matter be considered under Agenda item 7 (Priority list of substances for evaluation by JECFA). This view was supported by an Observer Organization, noting that GE's had a potential to be formed during the manufacturing of this substance, whereas 3-MCPDs did not.

⁶ CX/FA 25/55/4; CX/FA 25/55/4 Add.1 (Replied to CL 2025/01-FA of Egypt, European Union, Peru, Uzbekistan and EFEMA, ICUMSA); CRD10 (Ghana, Japan, Kenya, Philippines, African Union, and East African Community); CRD26 (Burundi); CRD27 (United Republic of Tanzania); CRD28 (Senegal); CRD31 (Panama)

48. The FAO JECFA Secretariat proposed that one option to address this concern would be to include INS 475 in the JECFA Priority List for the specific assessment of 3-MCPD and GEs, and further informed CCFA55 that the Codex Committee on Contaminants in Foods (CCCF) had issued two Codes of Practices, i.e. *Code of Practice for the Reduction of 3-Monochloropropane-1,2-diol (3-MCPD) during the Production of Acid-HVPs and Products that Contain Acid- HVPs* (CXC 64-2008), *Code of Practice for the Reduction of 3-Monochloropropane-1,2- Diol Esters (3-MCPDEs) and Glycidyl Esters (GEs) in Refined Oils and Food Products Made With Refined Oils* (CXC 79-2019), as a suitable risk management instrument for these specific contaminants.
49. A Member supported the revised JECFA specifications for INS 475 noting the need for consumer safety through adhering to good management of raw materials and manufacturing methods for this substance through adhering to CXC 79-2019.

Conclusion

50. CCFA55 agreed to:
- (i) forward revised and new full specifications for food additives to CAC48 for adoption at Step 5/8 (Appendix III); and
 - (ii) make the consequential amendment to the *List of Codex Specifications for Food Additives* (CXA 6-2023).

ENDORSEMENT AND/OR REVISION OF MAXIMUM LEVELS FOR FOOD ADDITIVES AND PROCESSING AIDS IN CODEX STANDARDS (Agenda item 4a)⁷

51. Canada, the Chair of the physical working group held immediately prior to the plenary session, presented the report of the PWG on endorsement/alignment contained in CRD03, noting that the endorsement proposals included two standards forwarded by the FAO/WHO Coordinating Committee for Latin America and the Caribbean (CCLAC) and the Committee for Fresh Fruits and Vegetables (CCFFV), respectively, made two recommendations.
52. CCFA55 considered the two recommendations and took the following decisions:

Recommendation 1 – Standard from CCLAC

53. CCFA55 endorsed the revised proposed food additives provision in the regional draft standard for Castilla lulo (Naranjilla), noting that the provision had been revised to ensure language consistency with the similar provision in other standards (Appendix IV, Part A).

Recommendation 2 – Standard from CCFFV

54. CCFA55 endorsed the proposed food additive provision in the standard for fresh curry leaves (Appendix IV, Part B) and the consequential exclusionary Note (XS362) to the food additive provisions of FC 04.2.1.1 of the GSFA (Appendix VI, Part A.1).
55. CCFA55 noted that the draft GSFA modifications contained in Appendix VI, Part A.1 would be submitted to CAC alongside the commodity standard for adoption, only after CCFL has endorsed the labelling provisions.
56. CCFA55 also noted that the PWG had for the first instance successfully undertaken both endorsement and alignment concurrently using the draft standard for fresh curry leaves. CCFA55 congratulated the PWG and encouraged it to follow the practice in the future.

ALIGNMENT OF THE FOOD ADDITIVE PROVISIONS OF COMMODITY STANDARDS AND RELEVANT PROVISIONS OF THE GSFA (Agenda item 4b)⁸

57. Canada, the PWG Chair, introduced the report of the PWG (CRD03) and explained that the PWG had prepared thirteen (13) recommendations related to alignment of commodity standards from the FAO/WHO Coordinating Committee for Asia (CCASIA), FAO/WHO Coordinating Committee for Near East (CCNE), Codex Committee on Spices and Culinary Herbs (CCSCH); Codex Committee on Cereals, Pulses and Legumes (CCCPL); and Codex Committee on Fats and Oils (CCFO).

⁷ CX/FA 25/55/5; CRD03 (Report of the 55th CCFA's Physical Working Group on endorsement and alignment); CRD11 (Ghana); CRD20 (Nigeria, Russian Federation, East African Community); CRD26 (Burundi); CRD27 (United Republic of Tanzania); CRD30 (IUFOST); CRD31 (Panama)

⁸ CX/FA 25/55/6; CRD03 (Report of the 55th CCFA's Physical Working Group on endorsement and alignment); CRD12 (Australia, Ghana, India, Malaysia, Thailand); CRD20 (Nigeria, Russian Federation, East African Community); CRD27 (United Republic of Tanzania); CRD28 (Senegal); CRD30 (IUFOST)

Discussion

58. CCFA55 considered the recommendations put forward by the PWG and took the following decisions:

Alignment of the food additives provisions of commodity standards and relevant provisions of the GSFA

Recommendation 3 – CCASIA regional standards

59. CCFA55 endorsed the recommendation on the amendments to:

- (i) the following CCASIA regional standards as a result of the alignment exercise: *Regional standard for fermented soybean paste* (Asia) (CXS 298R-2009), *Regional standard for non-fermented soybean products* (Asia) (CXS 322R-2015), and *Regional standard for cooked rice wrapped in plant leaves* (Asia) (CXS 355R-2023) (No amendments were made to the food additive sections in *Regional standard for edible sago flour* (Asia) (CXS 301R-2011) and *Regional standard for soybean products fermented with bacillus species* (Asia) (CXS 354R-2023); and
- (ii) Tables 1, 2 and 3 of the GSFA in relation to the alignment of the five standards (i.e., CXS 298R-2009; CXS 301R-2011; CXS 322R-2015; CXS 354R-2023, CXS 355R-2023).

Recommendation 4 – CCNE regional standard

60. CCFA55 agreed to seek clarification from CCNE on the appropriate corresponding FC of the GSFA (12.2.1 or 12.2.2) to the *Regional Standard for mixed zaatar* (Near East) (CXS 341R-2020) prior to proceeding with the alignment of the standard. To facilitate the consideration of issue, CCFA55 agreed to forward to CCNE the following text:

In order for CCFA to align the food additive provisions for mixed zaatar conforming to the *Regional standard for mixed zaatar* (CXS 341R-2020) with the *General standard for food additives* (CXS 192-1995), CCFA must determine to which food category of the GSFA the commodity standard corresponds.

CCNE11 (CX/NE 23/11/3 Add. 1; and REP23/NE para. 32-34) and CCNE10 (REP20/NE para. 86) determined, considering the composition and characteristics of mixed zaatar, that the more appropriate categorization for these products was that of “Herbs” under FC 12.2.1 (Herbs and Spices) rather than the previous categorization of FC 04.2.2.2 (Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes and aloe vera), seaweeds, and nuts and seeds). The CCNE referred this matter back to CCFA, which was discussed during CCFA54.

However, also in 2023, CCFA53 (REP23/FA, para. 97) agreed to revise the descriptors for food categories 12.2.1 (Herbs and Spices) and 12.2.2 (Seasonings and Condiments) to minimize the overlap that existed between them. The new descriptors read as follows:

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

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

Discussions held during CCFA54 on the matter referred from CCNE highlighted that the products conforming to CXS 341R-2020 consisted of, to a large extent (more than 50%), sesame seed and other ingredients like grains and nuts, legumes, pomegranate, molasses, vegetable oil, and wheat bran, which were not herbs (REP24/FA, para. 13). It is therefore suggested that, given the revisions to the food category descriptors, food category 12.2.2 might be more appropriate for standardized mixed zaatar.

Recommendation 5 – CCNE regional standards

61. CCFA55 endorsed the recommendation on the amendments to:

- (a) the following CCNE Regional Standards as a result of the alignment exercise: *Regional standard for canned humus with tehena* (Near East) (CXS 257R-2007); *Regional standard for canned foul medames* (Near East) (CXS 258R-2007); *Regional standard for tehena* (Near East) (CXS 259R-2007); and
- (b) Tables 1, 2 and 3 of the GSFA relation to the alignment of those standards.

62. CCFA55 noted that the *Regional Standard for Mixed zaatar* (CXS 341R-2020) would be aligned at a future CCFA session.

Recommendation 6 – CCSCH standards

63. CCFA55 agreed to consult CCSCH on the possible general principle of expanding provisions to all food additives in a group that share an appropriate technological function, and to forward the following explanatory text for their consideration:

CCFA55, while aligning the food additive sections in *Standard for dried roots, rhizomes and bulbs: Dried or dehydrated ginger* (CXS 343-2021) with those in the GSFA, noted that CXS 343-2021 permitted the use sulfur dioxide (INS 220) only as a bleaching agent and that in the GSFA, this additive was under a group food additive “SULFITES”. It was further noted that according to the Codex Procedural Manual, “Food additives that share a numerical group ADI will be considered as a group without further restrictions on the use of individual additives in that group.” Therefore, CCFA55 requests that CCSCH: i) clarify why only sulfur dioxide is allowed for use in products conforming to CXS 343-2021; ii) consider why it would not be appropriate to include other additives under the same group header with same functional classes.

Recommendation 7 – CCSCH standards

64. CCFA55 agreed to consult CCSCH on whether standardized spices require Table 3 additives, or if both standardized spices and culinary herbs could be included in the Annex to Table 3, for consideration by CCFA56 or later and to forward the following explanatory text for their consideration:

In considering the alignment of food additive provisions in herb and spice commodity standards with the *General Standard for Food Additives* (CXS 192-1995), CCFA notes that the Annex to Table 3 (the list of food categories for which Table 3 additives are not permitted) specifically excludes spices in food category 12.2.1 (Herbs and Spices), meaning that Table 3 additives are permitted in spices, but not in herbs.

However, a minimal number of additives are permitted in both Standardized spices and herbs: only anticaking agents are permitted in ground/powdered herbs; only anticaking agents are permitted in ground/powdered spices, sulfur dioxide (as a preservative) in green peppers (as per the *Standard for Black, White and Green Peppers* (CXS 326-2017)) and sulfur dioxide (as a bleaching agent) in dried or dehydrated ginger (as per the *Standard for dried roots, rhizomes and bulbs: Dried or dehydrated ginger* (CXS 343-2021)). No other additives are permitted in Standardized spices.

There was recent work at CCFA53 (REP23/FA) to: 1) revise the descriptors of FCs 12.2.1 and 12.2.2; and 2) to move the provisions for sweeteners in FCs 12.2 and 12.2.1 and consider their use in FC 12.2.2. In the Report of the EWG on the GSFA (CX/FA 22/53/8), it was indicated that there appeared to be general consensus that herbs and spices are “pure” products in which the use of food additives should be limited. These same comments also noted that the use of additives may be justified in “seasonings” that are not justified in herbs and spices. There was also general consensus that there is overlap of products captured in FC 12.2.1 and 12.2.2.

Given that food additive use should be limited in both herbs and spices, and that the descriptors of FCs 12.2.1 and 12.2.2 have been revised such that there is no longer any overlap between them (REP23/FA; CAC 46), it would seem prudent to treat herbs and spices the same, and include them both in the Annex to Table 3. Accordingly, any food additive provisions would be set out in Tables 1 and 2 of the GSFA.

CCSCH is invited to consider if standardized spices require Table 3 additives, or if both standardized spices and culinary herbs could be included in the Annex to Table 3, meaning that Table 3 additives should not be used, unless set out in Tables 1 and 2 of the GSFA.

CCSCH is also invited to consider the following issues for action or comment:

i. Revisions to the general reference to the GSFA in the template for spice and culinary herb (SCH) Standards

Were both standardized spices and culinary herbs to be placed in the Annex to Table 3, then the “Food Additives” section of the SCH Standards need only make reference to Tables 1 and 2 of the GSFA, and not Table 3.

On the other hand, should spices continue to be excluded from the Annex to Table 3, then a modification to the “Food Additives” is nonetheless recommended. Specifically, for anticaking agents in spices the Food additive text in the template should read “Anticaking agents listed in Table 3 of the *General Standard for Food Additives* (CXS 192-1995) are acceptable for use in the ground/powdered form of {SCH spice group or individual SCH spice}.”; while for anticaking agents in herbs, the Food Additive text in the template should read, “Anticaking agents listed in Table 1 and Table 2 of food category 12.2.1 (herbs and spices) of the *General Standard for Food Additives* (CXS 192-1995) are acceptable for use in the ground/powdered form of {SCH herb group or individual SCH herb }.”

ii. Revision to the “References to Commodity Standards for GSFA Table 3 Additives” of the GSFA

Were both standardized spices and culinary herbs to be placed in the Annex to Table 3, then the listings for spice standards should be removed from the “References to Commodity Standards for GSFA Table 3 Additives” of the GSFA.

iii. Clarification regarding non-standardized spice products

While standardized herbs and spices are deemed to be relatively pure products, food category 12.2.1 also makes reference to “Spices may also be found as blends in powder or paste form.” Spice pastes do not fall under the relevant standards, and would thus be non-standardized. It is conceivable that certain additives (e.g., antioxidants) might be necessary in certain pastes, such as in a roux. Is CCSCH aware of any non-standardized products that require Table 3 additives, generally; or could non-standardized products also be included in the Annex to Table 3, such that any necessary food additives could be defined in Tables 1 and 2? The latter would allow the entirety of food category 12.2.1 to be added to the Annex to Table 3 of the GSFA

Recommendation 8 – GSFA Table 3

65. CCFA55 endorsed the recommendation on the corrections to the “References to Commodity Standards for GSFA Table 3 Additives” for FC 12.2.1, to reflect actual allowance (use) in spices, so that the entry reads “Herbs and spices (ONLY spices)”.

Recommendation 9 – Notes 532 and 534

66. CCFA55 endorsed the recommendation on the amendments to Notes 532 and 534 as follows:
- Note 532: “For products conforming to the *Standard for black, white and green peppers* (CXS 326-2017), only sulfur dioxide (INS 220) may be used and only in green peppers **as a preservative.**”
 - Note 534: “For herbs, use is limited to herbs that have been ground or processed into powder only, **as an anticaking agent.**”

Recommendation 10 – CCSCH standards

67. CCFA55 endorsed the recommendation on the amendments to:
- the following CCSCH commodity standards as a result of the alignment exercise: *Standard for dried oregano* (CXS 342-2021), *Standard for dried roots, rhizomes and bulbs: Dried or dehydrated ginger* (CXS 343-2021), *Standard for dried floral parts: cloves* (CXS 344-2021), *Standard for dried basil* (CXS 345-2021), *Standard for dried or dehydrated garlic* (CXS 347-2019), *Standard for dried floral parts – saffron* (CXS 351-2022), *Standard for dried seeds – nutmeg* (CXS 352-2022), *Standard for dried or dehydrated chilli pepper and paprika* (CXS 353-2022); and
 - Tables 1, 2 and 3 of the GSFA relation to the alignment of those standards.

Recommendation 11 – Note 508

68. CCFA55 noted that Note 508 needed to be revised, to reflect the use of colour in CXS19-1981. The revisions are also intended to improve consistency in the development of notes, such as the use or location of the word “only”. CCFA55 endorsed the recommendation on the amendments to:

Note 508: For use in products, **excluding virgin or cold pressed oils and vegetable oils**, conforming to the *Standard for Edible Fats and Oils not Covered by Individual Standards* (CXS 19-1981) **only**, for the purposes of **restoring** natural colour lost in processing, or standardising colour ~~only~~.

Recommendation 12 – Note 509

69. CCFA55 endorsed the recommendation for the consequential amendment to delete Note 509.

Recommendation 13 – CCFO standard

70. CCFA55 endorsed the recommendation on amendments to food additive provisions in FC 02.1.2 of Tables 1 and 2 of the GSFA relation to the alignment of the *Standard for edible fats and oils not covered by individual standards* (CXS 19-1981).

Recommendation 14 – Rice Standard

71. CCFA55 endorsed the recommendation on amendments to:
- The *Standard for rice* (CXS 198-1995); and
 - The amendments to food additive provisions in Tables 1 and 2 of the GSFA under FC 06.1.

Recommendation 15 - Table 3 Notes

72. CCFA55 agreed to resume work on the Table 3 notes to the GSFA, taking a year to explore the functionality of the new GSFA database and propose how to address Table 3 Notes.

Conclusion

73. CCFA55 agreed to forward, to CAC48, for adoption:
- (i) Forward for adoption the revised food-additive sections of:
 - a. The three (3) CCASIA Standards - CXS 298R-2009, CXS 322R-2015, and CXS 355R-2023 (Appendix V, Parts A.1 - A.3).
 - b. The three (3) CCNE Standards - CXS 257R-2007, CXS 258R-2007, and CXS 259R-2007 (Appendix V, Parts A.4 - A.6).
 - c. The eight (8) CCSCH Standards - CXS 342-2021, CXS 343-2021, CXS 344-2021, CXS 345-2021, CXS 347-2019, CXS 351-2022, CXS 352-2022, and CXS 353-2022 (Appendix V, Parts A.7 to A. 14).
 - d. The *Standard for rice* (CXS 198-1995) (Appendix V, Part A.15).
 - (ii) The revised provisions of the GSFA in relation to:
 - a. The alignment of the five (5) CCASIA standards (Appendix VI, Part B.1).
 - b. The alignment of the three (3) CCNE standards (Appendix VI, Part B.2).
 - c. The alignment of the eight (8) CCSCH standards (Appendix VI, Part B.3).
 - d. The alignment of the *Standard for edible fats and oils not covered by individual standards* (CXS 19-1981) (Appendix VI, Part B.4).
 - e. The amendments of the food additive provisions due to the alignment of the *Standard for rice* (CXS 198-1995) (Appendix VI, Part B.5).
 - (iii) The revision to the reference to commodity standards for the GSFA Table 3 Additives for Food Category 12.2.1 "Herbs and Spices (**ONLY SPICES**)" (Appendix VI, Part B.3.3.1).
74. CCFA55 also agreed to establish an EWG, chaired by Canada and co-chaired by the United States of America (USA) and Japan, and working in English only, to:
- (i) Align the CCAFRICA regional standards: *Regional standard for fermented cooked cassava-based products* (Africa) (CXS 334R-2020), *Regional standard for fresh leaves of Gnetum spp.* (Africa) (CXS 335R-2020), *Regional standard for dried meat* (Africa) (CXS 350R-2022).
 - (ii) Align the CCLAC regional standards: *Regional standard for Culantro coyote* (Latin America and the Caribbean) (CXS 304R-2011), *Regional standard for lucuma* (Latin America and the Caribbean) (CXS 305R-2011).
 - (iii) Align the CCNASWP regional standards: *Regional standard for kava products for use as a beverage when mixed with water* (North America and South West Pacific) (CXS 336R-2020), *Regional standard for fermented noni fruit juice* (North America and South West Pacific) (CXS 356R-2023).
 - (iv) Align the CCCPC commodity standard: *Standard for cocoa butter* (CXS 86-1981).
 - (v) Align the CCFFP commodity standard: *Standard for quick frozen raw squid* (CXS 191-1996), *Standard for live and raw bivalve molluscs* (CXS 292-1995), *Standard for live abalone and for raw fresh chilled or frozen abalone for direct consumption or for further processing* (CXS 312-2013).
 - (vi) Align the CCPFV commodity standard: *General standard for fruit juices and nectars* (CXS 247-2005).
 - (vii) In collaboration with the Codex Secretariat and based on the functionality of the new GSFA database, to develop a stepwise approach for Table 3 Notes, including:
 - Deleting provisions for Table 3 additives in FCs not listed in the annex to Table 3 but included in Tables 1 and 2; and
 - Revising the fifth column of Table 3 Notes.
75. CCFA55 further agreed to hold a PWG, chaired by Canada and working in English only, to meet immediately prior to CCFA56 (half-day, preceding the session) to consider and prepare recommendations for the plenary on:
- (i) the report of the endorsement and alignment EWG; and
 - (ii) the endorsement of food additive provisions referred by Commodity Committees.

Future Alignment work

76. CCFA55 agreed that, pending response from the relevant committees, at CCFA56 or later, the CCFA will task the Endorsement and Alignment working group to Complete alignment of:
- (i) CXS 298R-2009 and CXS 322R-2015, pending response from CCASIA;
 - (ii) CXS 341R-2020, pending response from CCNE; and
 - (iii) CXS 343-2021 and consequential changes to CXS 326-2017, pending response from CCSCH.
77. It was also noted that although the workplan for alignment endorsed by CCFA54 (REP24/FA, annex 4) included alignment of the CCNFSDU commodity standards: CXS 53-1981, CXS 118-1979, further analysis demonstrated alignment is not required. They had therefore not been included in the proposed terms of references for CCFA56.

GENERAL STANDARD FOR FOOD ADDITIVES (Agenda item 5)⁹

78. CCFA55 noted that the PWG on the GSFA (PWG-GSFA), held immediately before the plenary session and chaired by the United States of America, had discussed, made twenty-two (22) recommendations on multiple issues, including 552 food additives provisions in the Codex step procedure and/or already adopted, and multiple proposed new and/or revised food additives provisions of the GSFA. These matters were related to agenda items 5(a) and 5(b).
79. CCFA55 considered PWG-GSFA recommendations (as contained in CRD02) and took decisions as follows:

GENERAL STANDARD FOR FOOD ADDITIVES (GSFA): REPORT OF THE ELECTRONIC WORKING GROUP ON THE GSFA (Agenda item 5a)¹⁰

The adopted provision for aspartame (INS 951) in FC 07.1 for comment on the actual use level and application of the alternative Note (CX/FA 25/55/7 Appendix 2)

Recommendation 1

80. CCFA55 endorsed the recommendation regarding the revision of the adopted provision contained in CRD02 Annex 1 Part A.

Replies from CCFO28 on the technological justification for the use of paprika extract (INS 160c(ii) in FC 02.2.2 of the GSFA (CX/FA 25/55/7 appendix 1)

Recommendation 2

81. CFA55 endorsed the recommendation regarding the adoption at Step 5/8 of the proposed draft provision contained in CRD02 Annex 1 Part B.

Revocation of the adopted provision for annatto extracts, bixin based (INS 160b(i)) in FC 01.2.1 (CX/FA 25/55/7 Appendix 1)

Recommendation 3

82. CCFA55 endorsed the recommendation regarding revocation of the adopted provision for annatto extracts, bixin based (INS160b(i)) in FC 01.2.1 (Fermented milks (plain)) contained in CRD02 Annex 4 Part A.

The draft, and proposed draft provisions, respectively, for colours in FCs 01.0 through to 08.0 and their subcategories as well as adopted provisions for colours with Note 161 in FCs 01.0 through to 08.0 and their subcategories (CX/FA 25/55/7 Appendix 1)

Recommendation 4

83. CCFA55 noted that if the provision for annatto extracts, norbixin-based (INS 160b(ii)) in FC 04.1.2.4 (Canned or bottled (pasteurized) fruit) were adopted at Step 5/8, as contained in CRD02 Annex I Part C, the food additives provisions in the *Standard for canned stone fruits* (CXS 242-2003) would also need revision to include an entry allowing for the use of annatto extracts, norbixin-based (INS 160b(ii)) in canned cherries at a maximum level of 30 mg/kg for the purpose of restoring colour lost during processing. CCFA55 agreed to forward the revised CXS 242-2003 for adoption by CAC48 (Appendix V, Part B.3).

⁹ CRD02 (Report of the 55th CCFA's Physical Working Group on GSFA)

¹⁰ CX/FA 25/55/7; CRD02 (Report of the 55th CCFA's Physical Working Group on GSFA); CRD13 (El Salvador, India, Indonesia, Japan, Thailand, and IACM); CRD21 (Nigeria, Republic of Korea, Russian Federation, African Union, East African Community, and IDF); CRD26 (Burundi); CRD22 (IFU); CRD26 (Russian Federation); CRD27 (United Republic of Tanzania); CRD28 (Senegal); CRD30 (IUFOST); CRD31 (Panama)

Recommendation 5

84. Noting that the use of erythrosine (INS 127) in products conforming to the *Standard for canned raspberries* (CXS 60-1981) and the *Standard for canned strawberries* (CXS 62-1981) was not included in the exposure estimate from the 86th JECFA for erythrosine (INS 127), CCFA55 endorsed the recommendation to request the Codex Secretariat to issue a Circular Letter (CL), with a deadline of 15 September 2025, seeking information on its actual use of erythrosine (INS 127) in these products for consideration by the GSFA EWG to CCFA56.

Recommendation 6

85. CCFA55 endorsed the recommendation to recirculate the adopted provisions for indigotine (INS 132) in FC 04.1.2.8 (Cooked or fried vegetables, including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera, as well as seaweeds), and allura red (INS 129) and indigotine (INS 132) in FC 04.1.2.11 (Fruit fillings for pastries) for comment for consideration of lower use levels.

Recommendation 7

86. CCFA55 noted that if the provision for tartrazine (INS 102) in 04.1.2.5 (Jams, jellies, marmalades) was adopted at Step 8, as contained in CRD02 Annex I Part C, the food additives provisions in the *Standard for jams, jellies and marmalades* (CXS 296-2009) would also need to revision to include an entry for the use of tartrazine (INS 102) in apple jam at a use level of 30 mg/kg for the purpose of restoring colour lost during processing. CCFA55 agreed to submit the revised standard for adoption by CAC48 (Appendix V, Part B2).

Recommendation 8

87. CCFA55 endorsed the recommendation regarding the revocation of the adopted provision for caramel IV – sulfite ammonia caramel (INS 150d) in FC 04.2.2 (Processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds) contained in CRD02 Annex 4 Part A.

Recommendation 9

88. CCFA55 endorsed the recommendation to hold proposed changes to the adopted provision for caramel III - ammonia caramel (INS 150c) in FC 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 recirculate the provision seeking additional information on technological justification and actual use level.

Recommendation 10

89. CCFA55 agreed to revise the *Standard for pickled cucumbers* (Cucumber Pickles) (CXS 115-1981) to replace “oleoresin of paprika” with “Paprika extract (INS 160c(ii))” in the section for colouring matters , and to submit the revised standard for adoption by CAC48 (Appendix V, Part B.1).

Recommendation 11

90. CCFA55 agreed to hold the provision for annatto extracts, bixin-based (INS 160b(i)) and proposed changes to the adopted provision for caramel III - ammonia caramel (INS 150c) in FC 04.2.2.8 (Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds), and to recirculate the provisions seeking additional information on technological justification and actual use level of these food additives.

Recommendation 12

91. CCFA55 agreed to request guidance from CCASIA regarding the technological justification of paprika extract (INS 160c(ii)) in flavoured soybean beverages conforming to the *Regional standard for non-fermented soybean products* (Asia) (CXS 322R-2015).

Recommendation 13

92. CCFA55 agreed to hold the provisions for caramel III – ammonia caramel (INS 150c) and caramel IV – sulfite ammonia caramel (INS 150d) in FC 08.1.2 (Fresh meat, poultry, and game, comminuted) and FC 08.3 (Processed comminuted meat, poultry, and game products) and recirculate them for comment along with the adopted provisions for caramel III – ammonia caramel (INS 150c) and caramel IV – sulfite ammonia caramel (INS 150d) in the parent FC 08.0, to ensure consideration of relevant provisions for the use of the two colours across all appropriate subcategories.

Recommendation 14

93. CCFA55 agreed, to hold the provisions in the Step process in FC 08.4 (Edible casings (e.g. sausage casings) and recirculate for comment on all colour provisions in FC 08.4 (both adopted and in the step process) so as to make the reporting basis consistent on the weight of the casing, and to incorporate notes necessary to allow conversion to a maximum level in the final food.

Recommendation 15

94. CCFA55 noted that:
- (i) Note 185 was inadvertently omitted from the provision for Annatto Extracts, Norbixin-based (INS 160b(ii)) in FC 04.1.2.11; and
 - (ii) The description for Note APP1A was inadvertently omitted from Annex I Part C and should read: "For use with red fruits only."

Amaranth (INS 123) in FCs 04.1.2.5, 04.1.2.7, 04.1.2.9, 04.2.2.3 and 06.5

95. The Russian Federation stated that they did not support the use of amaranth (INS 123) in FCs 04.1.2.5, 04.1.2.7, 04.1.2.9, 04.2.2.3, and 06.5, citing its low ADI (0.5 mg/kg bw/day) and that the proposed maximum levels (50–100 mg/kg) were too high to ensure consumer safety. Therefore, the use of this food additive was not permitted in the food industry in Russia and the member countries of the Eurasian Union.

Colours in FCs 06.4.2 and 06.4.3: Alternative Notes

96. The PWG Chair reported that during discussions, some Members did not support the use of colours in FC 06.4.2 (Dried pastas and noodles and like products) and FC 06.4.3 (Pre-cooked pastas and noodles and like products), while others indicated that such use was permitted in their markets. To facilitate consensus, the PWG agreed on an alternative Note (i.e., APP1GG) stating: "Some Codex members allow the use of additives with colour function in this food category while others limit this food category to products without these additives." This alternative Note was applied to all colour provisions recommended for adoption in FCs 06.4.2 and 06.4.3.
97. Members acknowledged that while the alternative Note reflected the outcome of the PWG discussions, it might not fully capture the various approaches taken by Codex members, as it implied a binary distinction between full acceptance and complete prohibition of colours.
98. To better reflect this diversity, CCFA55 agreed to revise the alternative Note (i.e., APP1GG) as follows:
- "Some Codex Members allow the use of additives with colour function in this food category, while others limit these additives to certain products."*

Conclusion

99. CCFA55 endorsed the recommendation for the adoption at Step 8 or Step 5/8 of the draft provisions in CRD02 Annex 1 Part C, with the following revisions:
- (i) Inserted Note 185 in the provision for annatto extracts, norbixin-based (INS 160b(ii)) in FC 04.1.2.11.
 - (ii) Included the description for Note APP1A: "For use with red fruits only."
 - (iii) Revised Note APP1GG as described in paragraph 97.
100. CCFA55 also endorsed the recommendation to revise the adopted provisions in CRD02 Annex 1 Part C.

Recommendation 16

101. CCFA55 agreed to discontinue work on the draft and proposed draft provisions contained in CRD02 Annex 2 Part A.

Provisions entered at Step 2 of the GSFA at CCFA54 (CX/FA 25/55/7 Appendix 3)Recommendation 17

102. CCFA55 agreed to request guidance from the Codex Committee on Fish and Fishery Products (CCFFP) regarding the technological need for the use of 4-hexylresorcinol (INS 586) in products conforming to the *Standard for quick frozen shrimps or prawns* (CXS 92-1981) and the *Standard for quick frozen lobsters* (CSX 95-1981).
103. Norway, as the host country for CCFFP, confirmed that CCFFP could undertake the task once the session is scheduled.

Recommendation 18

104. CCFA55 endorsed the recommendation to request the GSFA EWG, established by CCFA55, to consider the need for an “As consumed” type of note for all provisions in the GSFA under FC 13.1 (and its subcategories), 13.2, 13.3, 13.4, and 13.5, and to provide recommendations to address the issue accordingly.

Recommendations 19

105. CCFA55 endorse the recommendation regarding:

- the adoption at Step 5/8 or Step 8 of the draft provisions contained in CRD02 Annex 1 Part D; and
- the revision of the adopted provisions contained in CRD02 Annex 1 Part D.

Recommendation 20

106. CCFA55 agreed to discontinue work on the draft and proposed draft provisions contained in CRD02 Annex 2 Part B.

GENERAL STANDARD FOR FOOD ADDITIVES (GSFA): PROPOSALS FOR NEW AND/OR REVISION OF FOOD ADDITIVE PROVISIONS (REPLIES TO CL 2024/48-FA) (Agenda Item 5b)¹¹

Recommendation 21

107. CCFA55 requested that the GSFA EWG established by CCFA55 consider the proposal to seek clarification and to amend, if necessary, the explanatory note to Table 3 of the GSFA.

Recommendation 22

108. CCFA55 agreed to include the proposed new provisions contained in CRD02 Annex 5 in the GSFA at Step 2, and that these provisions would be circulated for comment by the GSFA EWG established by CCFA55.

General conclusion for agenda item 5

109. CCFA55 agreed to forward to CAC48:
- (i) the draft and proposed draft food additive provisions of the GSFA for adoption at Step 8 and Step 5/8 and revisions to adopted provisions (Appendix VI, Part C)¹²;
 - (ii) the food additive provisions of the GSFA for revocation (Appendix VII,)¹³
 - (iii) the draft and proposed draft food additive provisions for discontinuation in the GSFA (Appendix VIII)¹⁴; and
 - (iv) the food additive provisions proposed for inclusion in the GSFA, at Step 2 (Appendix IX)¹⁵.

Work for CCFA56EWG on the GSFA

110. CCFA55 agreed to establish an EWG, chaired by the USA and working in English only, to consider:
- (i) Matters referred from the Codex Secretariat related to the appropriate replacement notes for Notes XS130 and XS67 associated with provisions in FC 04.1.2.2 (See [CX/FA 25/55/2](#) paragraph 14 - 15);
 - (ii) Matters referred from the Codex Secretariat related to the provision for Jagua (genipin-glycine) blue (INS 183) in FCs 01.1.4 and 01.7 for comment for consideration to include Note XS243 (See [CX/FA 25/55/2](#) paragraph 16 - 18);
 - (iii) Matters referred from CCNFSDU44:
 - a. Consideration for revocation of provisions for guar gum (INS 412), distarch phosphate (INS 1412), phosphated distarch phosphate (INS 1413), acetylated distarch phosphate (INS 1414) and hydroxypropyl starch (INS 1440) in foods conforming to the *Standard for infant formula and formulas for special medical purposes intended for infants* (CXS 72-1981) in GSFA FCs

¹¹ CL 2024/58-FA; CX/FA 25/55/8 (Replies to CL 2024/58-FA of China, South Africa, IFAC, ISDI); CRD02 (Report of the 55th CCFA's Physical Working Group on GSFA); CRD14 (Australia, Indonesia, Kenya); CRD21 (East African Community); CRD26 (Burundi); CRD27 (United Republic of Tanzania); CRD30 (IUFOST); CRD31 (Panama)

¹² Recommendations for adoption arising from agenda items 5a and 5b

¹³ Recommendations for revocation arising from agenda item 5a

¹⁴ Recommendations for discontinuation from agenda items 5a

¹⁵ Recommendations related to agenda item 5b

13.1.1 (Infant formulae) and 13.1.3 (Formulae for special medical purposes for infants) based on indication from CCNFSDU of a lack of technological need; and

- b. Consideration of the removal of Note XS73 (Excluding products conforming to the *Standard for canned baby foods* (CXS 73-1981)) from provisions in FC 13.2 (Complementary foods for infants and young children) to allow for the use of additives as nutrient carriers in foods conforming to the *Standard for canned baby foods* (CXS 73-1981) based on their listing in the *Advisory lists of nutrient compounds for use in foods for special dietary uses intended for infants and young children* (CXG 10-1979) Part D;
- (iv) Matters referred from JECFA related to high exposure to polyglycerol esters of fatty acids (INS 475) for comment on technological justification and reconsideration of actual use and use levels for all adopted provisions in the GSFA for INS 475;
- (v) Replies from the CL to seek information on the actual use of erythrosine (INS127) in products conforming to the *Standard for canned raspberries* (CXS 60-1981) and the *Standard for canned strawberries* (CXS 62-1981);
- (vi) The adopted provisions for indigotine (INS 132) in FC 04.1.2.8, and allura red (INS 129) and Indigotine (INS 132) in FC 04.1.2.11 for comment for consideration of lower use level;
- (vii) The adopted provision for caramel III - ammonia caramel (INS 150c) in FC 04.2.2.2 for comment on technological justification and actual use level;
- (viii) The draft provision for annatto extracts, bixin-based 160b(i) and the adopted provision for caramel III - ammonia caramel (INS 150c) in FC 04.2.2.8 for comment on technological justification and actual use level;
- (ix) The draft provisions for caramel III – ammonia Caramel (INS 150c) and caramel IV – sulfite ammonia caramel (INS 150d) in FCs 08.1 and 08.3 and the adopted provisions for caramel III – ammonia caramel (INS 150c) and caramel IV – sulfite ammonia caramel (INS 150d) in the parent FC 08.0 to consider the use of the provisions in all appropriate subcategories based on technological justification and appropriate use level;
- (x) All colour provisions in FC 08.4 (both adopted and in the step process) to establish a consistent reporting basis on the casing basis and consideration of the need for a note to allow conversion to a maximum level in the final food;
- (xi) Draft and proposed draft provisions for colours in FCs 09.0 and their subcategories as well as adopted provisions for colours with Note 161 in FCs 09.0 and their subcategories;
- (xii) Consideration of provisions entered at Step 2 of the GSFA contained in CRD2 Annex 5; and
- (xiii) Discussion of the proposal to seek clarification on the explanatory note to Table 3 of the GSFA as noted in CRD2 Annex 5.

111. The report of the EWG should be made available to the Codex Secretariat at least three months before CCFA56.

PWG on the GSFA

112. CCFA55 further agreed to establish a PWG, chaired by the United States of America and working in English only, to meet immediately prior to CCFA56 (1.5 days, preceding the session) to consider and prepare recommendations for the plenary on:
- (i) the report of the EWG on the GSFA; and
 - (ii) responses to the CL on proposals for new and/or revised provisions of the GSFA.

PROPOSED DRAFT REVISION TO THE CLASS NAMES AND THE INTERNATIONAL NUMBERING SYSTEM FOR FOOD ADDITIVES (CXG 36-1989) (Agenda item 6)¹⁶

113. Belgium, Chair of the IWG on the INS, introduced the report (CRD04) and highlighted the key recommendations put forward in respect of: (i) the proposed modifications to Sections 1, 3, and 4 of the *Class Names and the International Numbering System for Food Additives* (CXG 36-1989); (ii) the assignment of a new INS number for carbomer; (iii) the future reconsideration of the deletion of azodicarbonamide (INS 927a); (iv) the deletion of 2-phenylphenol from the list of flavourings in the *List of Codex Specifications for Food Additives* (CXA 6-2024); and (v) the consideration of nisin A in relation to existing INS entries.

Discussion

114. CCFA55 considered the recommendations and made the following decisions:

Recommendation 1 – Modification of Sections 3 and 4 of CXG 36-1986

115. CCFA55 endorsed:

- (i) the recommendation to modify Section 3 and 4 of CXG 36-1986 as follows:

- To add Jagua blue as a synonym of Jagua (genipin-glycine) blue (INS 183) and clarify the use of parentheses via a footnote;
- To delete ortho-phenylphenol (INS 231) and sodium ortho-phenylphenol (INS 232).
- To add oxidised polyethylene wax (INS 914) as a glazing agent.

- (ii) the proposed editorial amendment to Section 1 of CXG 36-1989, to clarify that the use of parentheses in additive names may be explained by using footnotes, where necessary (See CRD04 Annex Part 2).

116. CCFA55 also requested the Codex Secretariat to update the “Information document/table for deleted and re-used INS numbers” to include the deleted numbers for INS 231 and 232.

Recommendation 2 – Status of azodicarbonamide (INS 927a)

117. CCFA55 agreed not to delete azodicarbonamide (INS 927a) from the INS at this stage, given that national authorizations were still in place, and further agreed that its possible deletion would be reconsidered in the mandate of a future IWG on INS (e.g., by 2030), after reassessing its continued relevance.

Recommendation 3 – Status of 2-phenylphenol

118. CCFA55 noted that 2-phenylphenol was still maintained in CXA 6-2024 as a flavouring agent, despite its deletion from the INS as a food additive. CCFA55, further noted that there was no available information on its current use as a flavouring agent and agreed to recommend its deletion from CXA 6-2024.

Recommendation 4 – INS for carbomer

119. In response to a request by CAC47 for CCFA to reconsider the INS number for carbomer, CCFA55 agreed to the recommendation to assign INS 1211 to carbomer.

120. CCFA55 also acknowledged the concerns on the use of a trade name in INS, however it was recognized that the request of CAC47 was limited to assigning an appropriate INS number.

Recommendation 5 – INS for nisin A

121. CCFA55 discussed the inclusion of nisin A in the INS, noting that INS currently contains a single entry (INS 234) for nisin, and that FAO JECFA secretariat had clarified that both current and previous evaluations referred to nisin A only.

122. Given that other forms of nisin might exist, CCFA55 agreed to further consider how nisin A and potentially other types of nisin should be handled in the INS. CCFA55 encouraged Members to respond to the CL if they wished to propose additional variants of nisin.

Conclusion

123. CCFA55 agreed to:

¹⁶ CL 2025/02-FA; CX/FA 25/55/9; CX/FA 25/55/9 Add.1 (Replies to CL 2025/02-FA of Chile, European Union, and Philippines); CRD04 (Report of the IWG on INS); CRD15 (Ghana, Kenya, Mexico, Nigeria, Republic of Korea, Russian Federation, African Union, and East African Community); CRD26 (Burundi); CRD27 (United Republic of Tanzania); CRD30 (IUFOST); CRD31 (Panama)

- (i) forward the proposals for revision of the *Class Names and International Numbering System for Food Additives* (CXG 36-1989) to CAC48 for adoption at Step 5/8 (Appendix X);
 - (ii) forward the amendment to the *List of Codex Specifications for Food Additives* (CXA 6-2024) by deleting 2-phenylphenol; and
 - (iii) request the Codex Secretariat to update the “Information document/table on deleted and re-used INS numbers” to reflect the deletion of INS 231 and INS 232.
124. CCFA55 further agreed to establish an EWG on INS, chaired by Belgium, working in English only, to:
- (i) consider replies to a CL requesting proposals for change and/or addition to Section 3 of the *Class Names and International Numbering System for Food Additives* (CXG 36-1989) and prepare a proposal for circulation for comments at Step 3; and
 - (ii) undertake further consideration of nisin A.
125. The report of the EWG should be made available to the Codex Secretariat at least three months before CCFA56.

PROPOSALS FOR ADDITIONS AND CHANGES TO THE PRIORITY LIST OF SUBSTANCES PROPOSED FOR EVALUATION BY JECFA (REPLIES TO CL 2024/59-FA) (Agenda item 7)¹⁷

126. Kenya, the chair of the IWG on priorities, introduced the IWG report (CRD05 Rev), noting that in addition to the working documents for CCFA55, the preparation of the Priority list of substances proposed for evaluation by JECFA (hereafter, the “Priority List”) had also considered the calls for data for the 100th JECFA meeting. The IWG chair highlighted, the main topics discussed by the IWG that had led to the proposed Priority List contained in CRD05 Rev, Annex 1 (Tables 1 and 2) and Annex 2 (Tables C1 to C4), and the recommendation to include the substances on the JECFA priority list.
127. CCFA55 endorsed the recommendation by the IWG chair to include substances CRD05 Rev (Annex 1 and 2) on the Priority List and noted the following clarifications:
- Potassium bisulfite (INS 228)
128. CCFA55, noted the discussion by the IWG on whether to have a re-evaluation done for the group of sulfites or undertake a re-evaluation for only potassium sulfite (INS 228) and confirmed that INS 228 was not included in the group of sulfites listed in the GSFA. It was therefore agreed to maintain the entry for INS 228 only.
- Phycocyanin from *Bacillus subtilis* and *Escherichia coli*
129. CCFA55 noted the request for inclusion of phycocyanin from *Bacillus subtilis* and *Escherichia coli* on the JECFA Priority List to evaluate its similarity to Phycocyanin derived from spirulina and agreed that the proposal could be submitted in response to a CL for consideration at CCFA56.
- Erythrosine (INS 127)
130. Regarding a request to include erythrosine (INS 127) on the Priority List for safety re-evaluation following its recent withdrawal by a national authority due to safety concerns, CCFA55 noted the advice from the JECFA Secretariat that no new data was available for this substance and that the current evaluation conducted in 2018 remained valid.
131. CCFA55 agreed not to include INS 127 on the Priority List until new data became available.
- Substances to be deleted from the Priority List in CCFA56
132. CCFA55 agreed that the substances sucroglycerides (INS 474) and xylanase from *Bacillus licheniformis* expressed in *Bacillus licheniformis* would be removed from the JECFA Priority List at CCFA56, should there be no confirmation of data availability.

Conclusion

133. CCFA55 agreed to:

¹⁷ CL 2024/59-FA; CX/FA 25/55/10 (Replies to CL 2024/59-FA of European Union, Japan, CCC, EFEMA, IACM, ICBA, IFAC, IOFI, ISA, ISC, NATCOL and OENOPPIA); CX/FA 25/55/10 Add.1; CX/FA 25/55/10 Add.2; CRD05 Rev (IWG Chair); CRD16 (Kenya, Malaysia, Morocco, Russian Federation, African Union, and East African Community); CRD25 (IWG Chair); CRD26 (Burundi); CRD27 (United Republic of Tanzania); CRD30 (IUFOST); CRD32 (Brazil with support of Chile, Paraguay, Colombia, Costa Rica, Uruguay, El Salvador, Peru and Mexico); CRD35 (Mexico)

- (i) forward the Priority List of substances proposed for evaluation by JECFA for endorsement by CAC48 (Appendix XI); and to FAO and WHO for follow-up; and
- (ii) request the Codex Secretariat to issue a CL requesting for information and comments on the Priority List of substances proposed for evaluation by JECFA.

STANDARD FOR BAKER'S YEAST (STEP 4) (Agenda item 8) ¹⁸

134. China, as the EWG Chair, presented the item on behalf of the co-Chairs, France and Türkiye, noting that the EWG conducted two rounds of consultations and based on the feedback, the proposed draft standard was elaborated.
135. The EWG Chair further informed that together with co-Chairs, they had revised the draft standard taking into account the responses to CL 2025/22-FA contained in CX/FA 25/55/11 Add.1, and that the only sections where there was still no consensus included the section for moisture content for granulated yeast (upper limit of 72%), and the section on food additives (the list and justification of permitted food additives, particularly those in Table 3 of the GSFA). In this regard, it was proposed that discussions be based on the updated document in CRD22.

Discussion

136. CCFA55 agreed to use CRD22 as the basis for discussion, noted the support for the draft standard, as well as technical comments/concerns such as: other species of yeast to be included in the standard; functional classes to be included in the food additives provisions; a provision for processing aids to be included, semi-dried yeast to be classified under the type "fresh yeast" or "dry yeast"; and other Codex guidelines on biotechnology to be referenced.
137. The Chairperson, noting the above broad comments, proposed that the EWG co-Chairs continue with informal consultations with a view to facilitate consensus on the above concerns as well as other outstanding matters. The outcome of the informal consultations was compiled in CRD34, and this formed the basis for continued plenary discussions, during which the following comments were made.

1. Scope

138. CCFA55 confirmed that the scope should be consistent with that the *Standard for food grade salt* (CXS 150-1985) developed by CCFA, and that there was no need to replace the existing phrase "for direct sale to the consumer and for food manufacturer" with "for domestic and industrial use" as had been proposed by a Member.

2.1 Product definition

139. CCFA55 considered the necessity for including a reference to the Codex guidelines on biotechnology (*Principles for the Risk Analysis of Foods Derived from Modern Biotechnology* (CXG 44-2003)) and national regulatory frameworks.
140. One Member expressed the view that due to the exclusion of subsection 6.3 (CRD22), related to the GMO, from the draft Codex guidelines regarding the use of biotechnology should be mentioned in the text of the standard and highlighted the importance of making users aware of the necessity of further specific safety assessment in case of genetic modification.
141. Some Members indicated that the inclusion of the guidelines was redundant, noting that in their view no baker's yeast produced by biotechnology was currently available.
142. A Member expressed the view that the guidelines should not be included but noted that baker's yeast produced by biotechnology was available in their market. It was also clarified that such references would ensure awareness of applicable safety assessment principles, especially considering regulatory practices in some countries.
143. However, there was no consensus on whether to include the reference in the main provision or as part of the footnote, and that this provision needed further consideration.
144. CCFA55 also agreed to delete the word "typically" in the product definition for baker's yeast under 2.2.1; and clarified that the baker's yeast should be derived from the species of *Saccharomyces cerevisiae* only.

2.2 Types

¹⁸ CX/FA 25/55/11; CX/FA 25/55/11 Add.1; CRD17 (Australia, El Salvador, Ghana, Japan, Kenya, Morocco, Nigeria, Republic of Korea, Russian Federation, African Union, and East African Community); CRD22 (EWG Chair and co-Chairs); CRD26 (Burundi); CRD27 (Republic of Tanzania); CRD28 (Senegal); CRD30 (IUFoST); CRD31 (Panama); CRD34 (EWG Chair and co-Chairs)

145. A Member noted that “semi-dried yeast” was commonly distributed worldwide in freeze-dried form, with moisture content falling within a range of 18-22%, and according to the draft standard it was unclear whether these products fell under the type “fresh yeast” or “dry yeast”.
146. It was clarified that semi-dry yeast shared similar production and functional characteristics with dry yeast and agreed to include a third classification for “semi-dry yeast” under the category for “dry yeast” i.e.

“c) The semi-dry yeast needs to be stored frozen and can be added directly to the flour and other ingredients during mixing. The product consists of porous cylindrical particles with a diameter of about 0.5 mm”.

3.1 Essential composition

147. CCFA55:

- (i) amended the chapeau to the provision to read “For the purpose of this standard, the following composition shall apply”;
- (ii) inserted the word “preamble” the first line of the provision 3(b) to ensure clarity i.e. “In accordance with Section 4.2 of the **preamble** to the *General Standard for Food Additives* (CXS 192-1995)”;
- (iii) noted the concerns expressed regarding what constituted “other ingredients” as started under 3b, and whether the paragraph making reference to the GSFA should be included under the section on food additives. It was pointed out that Section 4.2 of the Preamble to the GSFA related to the carry-over principle (GSFA Preamble Section 4.2).

148. This provision was retained for further consideration taking into account the possible carry-over related to other ingredients (e.g., vitamin C, enzymes) used during processing for dough quality, and noted these additives were not added to have a function in the baker’s yeast itself.

4. Food additives

149. CCFA55 noted the lack of clarity and justification for food additives listed in Table 3, for example that no food additive provisions for semi-dried yeast were included. The EWG co-chairs clarified that semi-dried yeast was included in the dry yeast. Therefore, there was no need to have a separate food additive section for semi-dried yeast.
150. CCFA55 agreed that this section needed further consideration, particularly given the functional purposes of antioxidants, emulsifiers, stabilisers, etc.

4.2 Processing aids

151. CCFA55 noted the view on whether a general reference to the *Guidelines on substances used as processing aids* (CXG 75-2010) would suffice, or if specific functional purposes (e.g., lubricant, filtering aid, fermentation nutrient) for processing aids should be included in the provision.

Other provisions

152. CCFA55 reviewed and agreed to the remaining sections, including Section 5 (Contaminants); Section 6 (Food Hygiene); Section 7 (Labelling); Section 8 (Packaging, Transportation, and Storage); and Section 9 (Methods of Analysis and Sampling).

Conclusion

153. CCFA55 noted that there were a number of technical issues that needed further consideration and clarification and was not ready for the advancement in the Step process.
154. CCFA55 agreed to:
- (i) return the proposed draft standard to Step 2 for redrafting; and
 - (ii) re-establish an EWG chaired by China and co-chaired by France and Türkiye, working in English, to:
 - redraft the standard for baker’s yeast taking into account the discussions at the session as well as written comments received, and
 - prepare a suitable proposal on the amendments to the GSFA, if necessary, for consideration at CCFA56.
155. CCFA55 noted that the report of the EWG should be made available to the Codex Secretariat at least three months before CCFA56.

DISCUSSION PAPER ON THE WORKING PRACTICES AND THE ENGAGEMENT PLAN TO AVOID DIVERGENCE BETWEEN THE GSFA, COMMODITY STANDARDS AND OTHER RELATED CODEX TEXTS (Agenda Item 9) ¹⁹

156. China, author of the discussion paper, speaking also on behalf of co-authors Australia, Brazil, Canada and the EU, Senegal and USA, introduced the item, recalling that the work on alignment dated back to CCFA42(2010). The main aim of alignment is to systematically align the food additives provisions within the commodity standards with those of the GSFA. It was highlighted that CCFA54 agreed to the following broad goals for alignment work:
- (i) strengthening GSFA as single reference for food additives in Codex;
 - (ii) minimising the inclusion of food additives provisions in Commodity Standards; and
 - (iii) ensuring that the alignment work is completed and any future food additives provisions developed by Commodity Committees being incorporated into the GSFA.
157. Based on the broad goals, the co-authors proposed six principles to guide the work after completion of alignment work i.e. strengthen of GSFA as the primary single reference point for Codex food additives; no creation of further divergence of food additives provisions; minimise inclusion of specific food additives provisions in Commodity standards; endorsement requirements of food additives be fulfilled before adoption of commodity standards by CAC; concurrent endorsement of the food additives provisions and GSFA amendments; closer collaboration between the Commodity Committee including Regional Coordinating Committees with CCFA. To achieve the objectives and principles, the co-authors had proposed two options - Commodity/Regional Committee prepares the first draft of the provisions; CCFA prepares the first draft of the provisions, along with two annexes titled "Key Considerations for the development of the Commodity Standard and for the amendment of the GSFA" and "Communication and Engagement Plan".
158. The Chairperson stressed that work on alignment required a lot of resources (human and financial) and therefore, there was a need to develop approaches, that could be used to ensure efficiency in this area.

Discussions

159. CCFA55 welcomed the proposals on working practices, and the communication and engagement plan, on avoidance of divergency between the GSFA and commodity standards and other related texts codex, and noted the following views:
- (i) The main aim for establishing the working practices on alignment was to find more efficient ways to handle food additive provisions of commodity standards with a view to minimise divergency between the food additives provisions in the GSFA and the Codex Commodity Standards.
 - (ii) The two identified options on possible approaches to ensuring minimization of divergency should be maintained, as alternative routes that would depend on the GSFA expertise in the commodity and regional committee. They should be used to develop the next steps on the possible way forward.
 - (iii) The communication and engagement plan would facilitate the implementation of the working practices by ensuring that they were fully utilised by the commodity and regional committees.
 - (iv) The main objective of the template would be to ensure that comprehensive information that would support appropriate amendments to the GSFA was provided by the Commodity Committees to CCFA.
 - (v) Delegates to CCFA should work collaboratively with their delegates to the Commodity and Regional Committees to better contribute to the elaboration of food additives provisions as well as their incorporation into the GSFA.
 - (vi) Users of the GSFA should be able to use it and find the required information without needing to be experts, and it should be easily understood by both the food industry and consumers.
160. Codex Secretariat called the attention of CCFA on the existing broad working practices in Codex that CCFA could leverage on when implementing the identified options: i) direct participation of CCFA Experts in Commodity Committee EWGs and draft the food additives provisions; ii) Respond to CLs requesting for comments on draft provisions in commodity standards; and iii) developing a template/a questionnaire on food additives provisions for use by Commodity Committees; and such a template could be incorporated into the existing template for preparation of final EWG Reports.

¹⁹ CX/FA 25/55/12; CRD18 (India, Indonesia, Kenya, Malaysia, Republic of Korea, Russian Federation, African Union, and East African Community); CRD26 (Burundi); CRD27 (United Republic of Tanzania); CRD28 (Senegal); CRD30 (IUFAST)

Conclusion

161. CCFA55 agreed to request China as author, Australia, Brazil, Canada, El Salvador, EU, Japan, USA as co-authors, to:
- (i) prepare draft stand-alone working practices, including the two options identified in CX/FA 25/55/12 as alternative routes, for the development of GSFA food additive provisions relating to commodity standards, including a communication and engagement plan; and
 - (ii) develop templates to be used by the Commodity/Regional Committees to ensure the submission of comprehensive information

162. CCFA55 also agreed to inform the regional/commodity committees about the on-going work in this regard.

OTHER BUSINESS AND FUTURE WORK (Agenda item 10)

Discussion paper for new work on development of guidelines for food safety assessment of cell culture media components in cell-based food production (CRD06)²⁰

163. The Chairperson recalled that Codex discussions on the new food sources and production system (NFPS) had been held since CAC44 in 2021 and that since then the topic was considered by subsidiary bodies such as CCEXEC.²¹
164. Singapore, on behalf of China, introduced the item, emphasizing that the new work proposal aimed to establish a categorization framework for culture media components and assess the level of safety evidence associated with each category. The guideline was intended for use by food safety regulators in Member countries.
165. There were differing views on whether to initiate new work at this session or to allow more time for Members to have some further consultations.
166. The following comments were provided in support of the new work proposal by Members and Observers:
- (i) Cell-based food had the potential to improve material and energy efficiency in food production and could play a role in future food systems.
 - (ii) The proposal aligned with Goal 1 of the Codex Strategic Plan 2026–2031, which focuses on protecting consumer health and ensuring fair practices in food trade through science-based standards.
 - (iii) Having internationally consistent guidelines was beneficial compared to limiting food safety risk assessments to the domestic levels. As this work would take several years, delays might lead to divergences in safety assessment considerations, and make it more difficult for Codex to achieve consensus should it decide to work on harmonisation at a later time.
 - (iv) Establishing a Codex standard for novel products would ensure food safety and facilitate fair trade by providing a balanced approach combining risk assessment framework for product-specific standards while at the same time developing a broader NFPS framework.
 - (v) This initiative could support the development of regulations, innovation, and harmonized trade in cultivated foods. As national regulatory frameworks for cultivated meat and seafood evolve development of guidelines on cell culture media would help ensure a harmonized safety assessment and prevent potential divergences.
167. Other Members did not support the submission of the new work proposal to the CAC, and requested for more time to undertake consultations for the following reasons:
- (i) The need for additional clarification on the objectives and scope of the proposal.
 - (ii) Appendix 1 of CRD06 included a list with some substances with no known history of consumption as food additives or ingredients, which might be misinterpreted as an endorsement of safety and approval for use.
 - (iii) The project document was in a preliminary stage and presenting a more refined version at CCFA56 to ensure a clearer direction could facilitate progress in future discussions.
 - (iv) The implementation of Codex standards depended on the capacity of Codex Members to incorporate these standards into their national frameworks and Codex should prioritize the work that supports the development of national regulatory framework on NFPS rather than the work on standards related to specific products such as cell-based food.

²⁰ CRD06 (Singapore and China); CRD19 (Malaysia, Republic of Korea, and East African Community, IDF); CRD24 (European Union); CRD26 (Burundi); CRD27 (United Republic of Tanzania); CRD33 (GFI)

²¹ REP21/CAC; REP22/CAC; REP23/CAC; REP24/EXEC2; and REP24/CAC

- (v) The use of term “processing aids” for cell culture media was of great concern since processing aids were not required to be labeled, and this could lead to cell-based food being presented as near natural food and mislead the consumers about their true nature.
 - (vi) Working on this matter was premature since only a few member countries had experience in assessing and regulating these products, and no consensus currently exists on the best regulatory approach or primary safety concerns. Moreover, while only a few of these products have obtained authorisation, large-scale production and significant trade were yet to emerge. As industry scales up, evolving methods and formulations might introduce new and different safety concerns.
 - (vii) CCFA should allow Members to gain more experience with these products and share their findings through scientific publications and food safety evaluations before developing a guideline.
 - (viii) Since cell-based foods were still in the early stages of commercialization, concerns remained about the availability of data to assess current and projected global trade. It was also important to consider how this information would shape the nature and scope of the standards to be developed.
 - (ix) Concerns were raised on how to ensure efficient coordination between this proposal at CCFA and the related proposal that is expected to be submitted to the Codex Committee on Food Hygiene (CCFH).
168. Singapore acknowledged the concerns that some cell culture media components might not clearly fit into categories like processing aids, food additives, or food ingredients and to avoid complications, Singapore agreed to remove the reference to “processing aids”. Singapore noted that the proposed work and development of the risk analysis framework for new foods and production systems could be complementary and progress in parallel, as suggested by some Codex Members.
169. The WHO representative, while acknowledging the discussion paper, recommended that it would be prudent to wait for the emergence of a global market for these products and there was a need to gather insights from countries that were exploring cell-based foods. This would enhance the understanding of risk assessment for cell-based media components. It was noted that a request to FAO/WHO to create guidelines for assessing the risks associated with cell-based media components, would need to be supported by adequate funding.
170. The FAO representative reminded CCFA55 that FAO had already developed reports that provide a comprehensive inventory of food safety hazards, as well as more detailed descriptions on the principles of the various production processes. The Representative noted that FAO did not consider that there were fundamental scientific gaps to prevent CCFA undertake work on for the establishment of a risk assessment framework.
171. The Chairperson recalled that CAC46 had highlighted the importance of addressing challenges posed by NFPS and the important role Codex could play in and suggested to review the project document to address some of concerns raised by Members.
172. CCFA55 reviewed the project document and made the following recommendations:

Section 4. Main aspects to be covered

- Confirmed that the list in Appendix 1 was not part of the project document and proposed to delete the reference to the Appendix

Footnote 5

- Agreed to include a reference to “cultivated meat” and “cultured meat”; and noted the advice from the FAO representative that the document should maintain a general and generic explanation as to the reason why the media were employed.

Section 6. Relevance to Codex Strategic Objectives

- Included Goals 1 and 4 to each bullet point.
- For bullet 1 (Goal 1): deleted the first paragraph except the first sentence to make the section more neutral.
- Bullets 2 (Goal 4): replaced the word “regulations” with “risk assessment framework”.

Section 7. Information on the relationship between the proposal and other existing Codex documents, as well as other ongoing work

- Included a reference to “*General principles of food hygiene* (CXC 1-1969)”.

Section 8. Identification of any requirement for and availability of expert scientific advice

- Made the provision broad beyond to clarify that there are expert bodies such as various FAO, WHO or FAO/WHO joint expert bodies.

Conclusion

173. CCFA55:

- (i) acknowledged the efforts of Singapore and China, to prepare the new work proposal;
- (ii) noted support on the need to consider the establishment of Codex guidance on this type of NFPS to ensure consumer safety and facilitate fair practices in the food trade;
- (iii) noted the need to review the project document and the lack of unanimous support to start new work; and
- (iv) agreed that further consultation be undertaken with a view to improve the project document.

174. CCFA55 agreed:

- (i) to establish an EWG chaired by Singapore, co-chaired by China, Republic of Korea and Saudi Arabia, working in English to discuss and improve the project document for the development of a guideline for the conduct of food safety assessment of cell culture media components used in the production of cell-based foods.
- (ii) with the Terms of References (ToRs) of the EWG as follows:
 - to revise the draft project document on the development of a guideline for the conduct of food safety assessment of cell culture media components used in production of cell-based food for consideration on the agenda of CCFA56.
 - to develop a categorization framework for cell culture media components and the corresponding evidence needed for safety assessment in each category.
 - to determine specific areas requiring FAO and WHO scientific advice for the purpose of developing risk assessment frameworks for cell culture media components.
- (iii) to include this item in the provisional agenda for CCFA56.

175. CCFA55 noted that the report of the EWG should be made available to the Codex Secretariat at least three months before CCFA56.

Discussion paper on the future works for CCFA (CRD07)²²

- 176. The CCFA Secretariat introduced the item, highlighting that GSFA remained the core of CCFA's work, supported by key pillars such as aligning food additive provisions in commodity standards with the GSFA, the INS, and the priority list of substances for JECFA evaluation.
- 177. The Secretariat summarized the previous CCFA discussions on GSFA-related issues, emerging challenges in food additives, including New Food Sources and Production Systems (NFPS), and the need to consider future work upon completing current tasks.
- 178. The Secretariat proposed the following recommendations going forward: (i) reviewing and considering topics for future work; (ii) checking the necessity of reviewing the ToRs of CCFA; and (iii) issuing a CL to collect new work proposals, followed by preparing a discussion paper compiling the new work items for CCFA56.
- 179. The Chairperson welcomed the discussion paper and noted that other Committees had established mechanisms to identify and prioritize future work. Given CCFA's capacity to undertake new tasks, it was suggested to consider establishing an approach for organizing future work.

Discussion

- 180. CCFA55 noted the broad support for the preparation of the document and recognized the importance of the topic on future work of CCFA. The proposal to issue a CL to collect new work proposals and gather input from various stakeholders in order to effectively prioritize future tasks was also supported.
- 181. In addition, CCFA55 noted the following views:

²² CRD07 (The Host Secretariat); CRD19 (Malaysia, Republic of Korea, East African Community, and IDF); CRD23 (Costa Rica with the support of Brazil, Chile, Colombia, El Salvador, Paraguay and Uruguay); CRD24 (European Union); CRD29 (Canada); CRD36 (Republic of Korea)

- (i) The work on GSFA should remain the top priority. Efforts should focus on improving the GSFA, particularly by clarifying FCs and harmonizing notes to ensure clarity by the users. Simplifying the GSFA to make it more accessible and user-friendly was also emphasized.
- (ii) A review of the GSFA's food category descriptors for consistency was necessary, with consideration of the impact of emerging technologies, such as precision fermentation, on food additives and the reclassification of foods based on new food processing technologies.
- (iii) A systematic approach, referencing practices in other Committees (i.e., CCFH, CCFL, Codex Committee on Food Import and Export Inspection and Certification Systems (CCFICS)), should be established to collect new work.
- (iv) The discussion on outstanding topics such as secondary food additives, processing aids including enzymes, etc. should be reinitiated due to ongoing challenges. Safety evaluations and technological justifications for their use should be conducted.
- (v) There was no need to revise the current ToRs. CCFA should prioritize issues within its existing ToRs based on its expertise, ensuring that future work aligns with its core mandate of food safety and fair trade.

182. Regarding the inclusion of sustainability elements, there were divergent views expressed on the topic.
183. A Member stated that sustainability fell outside the core mandate of Codex, as well as that of CCFA, which focused on the safety, technological justification, and permitted use levels of food additives. CCFA lacked the technical expertise to assess sustainability dimensions, which were better handled by other organizations such as FAO and the Organization for Economic Co-operation and Development (OECD). Introducing sustainability considerations in a non-technical context could lead to unintended trade restrictions, and expanding the scope of the committee to develop such technical capacity could divert critical resources from its core priorities. This view was supported by several other Members.
184. A Member Organization noted that sustainability had been included in the Codex Strategic Plan 2026-2031, specifically under Goal 3 - Strengthen relationships with relevant international organizations to address global challenges, Objective 3.3 "The contribution of CAC to the transition towards sustainable and resilient food systems, is identified and considered". The Member Organization suggested reflecting on how CCFA could contribute to this strategic objective, emphasizing the importance of considering both sustainability and the involvement of international organizations.
185. A Member highlighted the approaches used by CCFL to address emerging issues including their prioritization.
186. Codex Secretariat highlighted that CCFICS used an approach composed of the following elements: maintaining a standing agenda item on the topic of emerging issues on its agenda; issuing CL, at each session, requesting for comments on the list of emerging issues; rotating the responsibility by Member countries to update the list of emerging issues based on input from Members; encouraging Members to submit proposals for new work of any topics on the list of emerging issues; and assessing and prioritizing the proposals based on a criteria.
187. CCFA55 agreed to have further discussions on the topic of emerging issues at CCFA56.

Conclusion

188. CCFA55 agreed to:
- (i) request that Codex Secretariat issue a CL requesting topics for future work, systematic approach to deal with these topics, and comments to CRD07;
 - (ii) encourage Members and Observers to respond to the CL; and
 - (iii) request that the host secretariat prepare a discussion paper based on the responses to the CL for consideration by CCFA56.

Initial mapping for FCs of the GSFA to the FoodEx2 Database²³

189. Japan, tasked with mapping the foods in the FoodEx2 to the GSFA FCs by CCFA53, reported that, in collaboration with Australia, Canada and the EU, the first draft of initial mapping was submitted to the JECFA Secretariat for their review in January 2025.

²³ REP23/FA, paragraph 159

190. The WHO representative confirmed that the WHO Global environmental Monitoring System (GEMS) food administrator acknowledged that the initiative led by Japan to develop the GSFA – FoodEx2 mapping was quite challenging. Due to the complexity of FoodEx2, further communication would be required to achieve better alignment with the one-to-one mapping.

DATE AND PLACE OF THE NEXT SESSION (Agenda item 11)

191. CCFA55 was informed that the fifty-sixth session would be held on 13-17 April 2026 with the final arrangements subject to confirmation by the host government in consultation with the Codex Secretariat.

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Appendix II

**ACTION REQUIRED AS A RESULT OF CHANGES IN THE ACCEPTABLE DAILY INTAKE (ADI) STATUS
AND OTHER RECOMMENDATIONS ARISING FROM THE 99TH JECFA MEETING**

(For information and action)

Food additives evaluated toxicologically and/or considered for specifications at the 99TH JECFA meeting

INS Number	Food additive	Acceptable daily intakes (ADIs) and other toxicological or safety recommendations and dietary exposure information	Recommendation of CCFA55
	Adenosine-5 ϕ -monophosphate deaminase from <i>Aspergillus sp</i> (JECFA99-1)	The 99 th JECFA concluded that due to the lack of information to confirm the identity of the production organism and whether the test material used in the toxicity studies is representative of the current article of commerce, JECFA could not complete the safety evaluation of this enzyme preparation.	Note that JECFA could not complete the safety evaluation of this enzyme preparation.
163(xi)	Butterfly pea flower extract	Because of the limited nature of the toxicological data and the uncertainties concerning the specifications for the commercial product and the characterization of the test materials in the submitted toxicity studies, the 99 th JECFA was unable to complete the safety assessment of butterfly pea flower extract.	Note that JECFA could not complete the safety evaluation of Butterfly pea flower extract.
	Endo-1,4- β xylanase from <i>Bacillus subtilis</i> expressed in <i>Bacillus subtilis</i> (JECFA99-2)	<p>The 99th JECFA concluded that dietary exposure to this endo-1,4-β-xylanase enzyme preparation is not anticipated to pose a risk for allergenicity.</p> <p>JECFA identified a NOAEL of 147.3 mg TOS/kg bw per day, the highest dose tested, in a 13-week study in rats. Comparison of this NOAEL with the estimated dietary exposure of 0.008 mg TOS/kg bw per day gives an MOE of more than 18 000.</p> <p>Based on this MOE and the lack of concern for genotoxicity, the 99th JECFA established an ADI “not specified” for endo-1,4-β-xylanase (JECFA99-2) from <i>Bacillus subtilis</i> expressed in <i>Bacillus subtilis</i> when used in the applications specified, at the levels of use specified and in accordance with current GMP.</p>	<p>Note that JECFA established an ADI “not specified” for endo-1,4-β-xylanase from <i>Bacillus subtilis</i> expressed in <i>Bacillus subtilis</i> when used in the applications specified, at the levels of use specified and in accordance with current GMP.</p> <p>Note the new specifications for endo-1,4-β-xylanase from <i>Bacillus subtilis</i> expressed in <i>Bacillus subtilis</i> (see CX/FA 25/54/4).</p>
	Endo-1,4- β xylanase from <i>Rasamsonia emersonii</i> expressed in <i>Aspergillus niger</i> (JECFA99-3)	<p>The 99th JECFA concluded that the risk of allergenicity upon dietary exposure to this endo-1,4-β-xylanase is low.</p> <p>JECFA identified a NOAEL of 1850 mg TOS/kg bw per day, the highest dose tested in the 13-week study in rats. Comparison of this NOAEL with the highest estimated dietary exposure of 0.380 mg TOS/kg bw per day in toddlers gave a margin of exposure (MOE) of more than 4800.</p> <p>Based on this MOE and lack of concern about genotoxicity, JECFA established an ADI “not specified” for this endo-1,4-β-xylanase (JECFA99-3) from <i>R. emersonii</i> expressed in <i>A. niger</i> when used in the applications</p>	Note that JECFA established an ADI “ not specified ” for endo-1,4- β -xylanase from <i>Rasamsonia emersonii</i> expressed in <i>Aspergillus niger</i> when used in the applications specified, at the levels of use specified and in accordance with current GMP.

INS Number	Food additive	Acceptable daily intakes (ADIs) and other toxicological or safety recommendations and dietary exposure information	Recommendation of CCFA55
		specified, at the levels of use specified and in accordance with GMP.	Note the new specifications for endo-1,4- β -xylanase from <i>Rasamsonia emersonii</i> expressed in <i>Aspergillus niger</i> (see CX/FA 25/54/4).
	Glucosidase from <i>Aspergillus niger</i> expressed in <i>Trichoderma reesei</i> exhibiting α -glucosidase and transglucosidase activity (JECFA99-4a, JECFA99-4b)	The 99 th JECFA concluded that dietary exposure to this glucosidase is not anticipated to pose a risk for allergenicity. JECFA also had no concerns about potential genotoxicity of the enzyme concentrate. The Committee identified a NOAEL of 74.8 mg TOS/kg bw per day, the highest dose tested, for the enzyme concentrate in the 18-week study in rats. Comparison of this NOAEL with the estimated dietary exposure of 0.443 mg TOS/kg bw per day gave an MOE of 169. JECFA therefore established an ADI “ <i>not specified</i> ” for glucosidase from <i>A. niger</i> expressed in <i>T. reesei</i> exhibiting α -glucosidase (JECFA99-4a) and transglucosidase (JECFA99-4b) activity when used in the applications specified, at the levels of use specified and in accordance with GMP.	Note that JECFA established ADI “ not specified ” for glucosidase from <i>A. niger</i> expressed in <i>T. reesei</i> exhibiting α -glucosidase (JECFA99-4a) and transglucosidase (JECFA99-4b) activity when used in the applications specified, at the levels of use specified and in accordance with GMP. Note the new specifications for glucosidase from <i>A. niger</i> expressed in <i>T. reesei</i> exhibiting α -glucosidase (JECFA99-4a) and transglucosidase (JECFA99-4b) (see CX/FA 25/54/4).
235	Natamycin	The 99 th JECFA concluded based on the available data, that there is no concern for the induction of antimicrobial resistance and that the risk of natamycin having a disrupting effect on the microbiome of the human gastrointestinal tract is low. JECFA re-affirmed the ADI of 0–0.3 mg/kg bw for natamycin established by the 20 th JECFA. JECFA further noted that the NOAELs in the new 13-week and 1-year studies in rats (42 and 26 mg/kg bw per day, respectively), with the application of a 100-fold uncertainty factor, support the current ADI of 0–0.3 mg/kg bw.	Note that JECFA re-affirmed the ADI of 0–0.3 mg/kg bw for natamycin established by 20 th JECFA. Note the revised specifications for natamycin (see CX/FA 25/54/4).
234 ¹	Nisin A	The 99 th JECFA concluded based on the available data, that there is no concern for the induction of antimicrobial resistance , and that the risk of nisin having a disrupting effect on the microbiome of the human gastrointestinal tract is low. The new toxicological information available for this evaluation did not provide any reason to revise the ADI for nisin . JECFA re-affirmed the ADI of 0–2 mg/kg bw for nisin established by established by the 77 th JECFA, but noted	Note that JECFA re-affirmed the ADI of 0–2 mg/kg bw for nisin A established by 77 th JECFA. Note the revised specifications for nisin A (see CX/FA 25/54/4).

¹ According to the *Class Names and the International Numbering System for Food Additives* (CXG 36-1989), INS 234 is assigned to nisin and no INS number is designated for nisin A.

INS Number	Food additive	Acceptable daily intakes (ADIs) and other toxicological or safety recommendations and dietary exposure information	Recommendation of CCFA55
		that the critical toxicological studies were conducted with nisin A; JECFA therefore concluded that the ADI applies only to nisin A.	
475	Polyglycerol esters of fatty acids	<p>The 99th JECFA noted that at its 17th meeting, JECFA had established an ADI of 0–25 mg/kg bw for polyglycerol esters of fatty acids, based on a long-term study in rats in which there were no effects at 2500 mg/kg bw, the highest dose tested.</p> <p>In the absence of any new toxicological information, the 99th JECFA re-affirmed the ADI of 0–25 mg/kg bw for polyglycerol esters of fatty acids.</p>	<p>Note that JECFA re-affirmed the ADI of 0–25 mg/kg bw for polyglycerol esters of fatty acids established by established by the 17th JECFA.</p> <p>Considering the potential high exceedance of the ADI based on the estimated dietary exposures, CCFA should review and revise current uses of polyglycerol esters of fatty acids in the GSFA, including the maximum permitted levels and the food categories in which this food additive is permitted to be used.</p> <p>Note the revised specifications for polyglycerol esters of fatty acids (see CX/FA 25/54/4).</p>

Appendix III

PROPOSED DRAFT SPECIFICATIONS FOR THE IDENTITY AND PURITY OF FOOD ADDITIVES

(For adoption at Step 5/8)

Proposed draft specifications for the identity and purity of food additives from 99TH JECFA**FOOD ADDITIVES SPECIFICATIONS DESIGNATED AS FULL (FAO JECFA Monographs 34¹, 2025):**

Natamycin (INS 235) (R)

Nisin A (R)

Polyglycerol esters of fatty acids (INS 475) (R)

NEW SPECIFICATIONS DESIGNATED AS FULL FOR PROCESSING AIDS (FAO JECFA Monographs 34³, 2025):Endo-1,4- β -xylanase from *Bacillus subtilis* expressed in *Bacillus subtilis* (JECFA99-2) (N)Endo-1,4- β -xylanase from *Rasamsonia emersonii* expressed in *Aspergillus niger* (JECFA99-3) (N)Glucosidase from *Aspergillus niger* expressed in *Trichoderma reesei* exhibiting α -glucosidase and transglucosidase activity (JECFA99-4a, JECFA99-4b) (N)**FLAVOURING AGENTS CONSIDERED FOR SPECIFICATIONS ONLY**

Flavouring agent	No.	Specifications
S-methyl thioacetate	482	R
S-methyl 3-methylbutanethioate	487	R
4,5-dihydro-3(2H) thiophenone	498	R
2-methyltetrahydrothiophen-3-one	499	R
1-Butanethiol	511	R
o-Toluenethiol	528	R
bis(Methylthio)methane	533	R
3-Mercaptohexyl acetate	554	R
3-Mercaptohexyl butyrate	555	R
3-Mercapto-2-pentanone	560	R

N: New specifications

R: Revised specifications

¹ <https://doi.org/10.4060/cd3748en>

Appendix IV

STATUS OF ENDORSEMENT AND/OR REVISION OF MAXIMUM LEVELS OF FOOD ADDITIVES AND PROCESSING AIDS IN COMMODITY STANDARDS

CCFA55 endorsed the food additive provision in the following two (2) standards:

A. REGIONAL STANDARD FOR CASTILLA LULO (NARANJILLA) (Latin America and the Caribbean) (for adoption by CAC48 at Step 5/8)¹

8 FOOD ADDITIVES

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

B. STANDARD FOR FRESH CURRY LEAVES (for adoption by CAC at Step 5/8)²

8 FOOD ADDITIVES

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

¹ REP24/LAC, App VI

² REP25/FFV, Appendix III

Appendix V

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF CODEX COMMODITY STANDARDS

(For adoption)

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

Part A: Related to Agenda Item 4b

A.1 PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE REGIONAL STANDARD FOR FERMENTED SOYBEAN PASTE (Asia) (CXS 298R-2009)

The following amendments to Section 4 of the *Regional standard for fermented soybean paste* (CXS 298R-2009) are proposed:

4. FOOD ADDITIVES

Acidity regulators, antioxidants, colours, flavours enhancers, preservatives, stabilizers and sweeteners used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 12.9.1 Fermented soybean paste (e.g., miso) or and acidity regulators, antioxidants, colours, flavours enhancers, preservatives, stabilizers and sweeteners listed in Table 3 of the GSFA are acceptable for use in foods s conforming to this standard.

4.1 — Acidity regulator

INS No.	Name of food additive	Maximum level
334	L(+) tartaric acid	1000 mg/kg as tartaric acid
335(ii)	sodium L(+) tartrate	
337	potassium sodium L(+) tartrate	

4.2 — Antioxidant

INS No.	Name of food additive	Maximum level
539	Sodium thiosulphate	30 mg/kg as sulphur dioxide

4.3 — Colour

INS No.	Name of food additive	Maximum level
101(i)	Riboflavin, synthetic	10 mg/kg

4.4 — Preservatives

INS No.	Name of food additive	Maximum level
200	Sorbic acid	1000 mg/kg as sorbic acid, singly or in combination
202	Potassium sorbate	
203	Calcium sorbate	
210	Benzoic acid	1000 mg/kg as benzoic acid, singly or in combination
211	Sodium benzoate	
212	Potassium benzoate	

4.5 — Sweeteners

INS No.	Name of food additive	Maximum level
950	Acesulfame potassium	350 mg/kg
954(iv)	Sodium saccharin	200 mg/kg

4.6 — Processing aids

INS No.	Name of processing aid
	Protease

	Hemicellulase
	Lipase
472e	Citric and fatty acid esters of glycerol
270	Lactic acid
452(i)	Sodium polyphosphates, glassy
452(ii)	Potassium polyphosphates

4.1 Processing aids

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

A.2 PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *REGIONAL STANDARD FOR NON-FERMENTED SOYBEAN PRODUCTS* (Asia) (CXS 322R-2015)

As the current description of food additives for respective categories in this standard are slightly different from “Format for Codex commodity standards (CODEX ALIMENTARIUS COMMISSION PROCEDURAL MANUAL (28th edition), Section 2)”, The following amendments to Section 4 of the *Regional standard for non-fermented soybean products* (Asia) (CXS 322R-2015) are proposed:

4. FOOD ADDITIVES

4.1 General Requirements

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

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

No food additives are permitted for “Plain Soybean Beverage” in food category 06.8.1 (Soybean-based beverages).

Acidity regulators, antioxidants, colours, emulsifiers, flavour enhancers, stabilizers and sweeteners in “Composite/ flavoured Soybean Beverages” and “Soybean-based Beverages” in food category 06.8.1 (Soybean-based beverages), preservatives in food category 06.8.2 (Soybean-based beverage film), acidity regulators and firming agents in “Semisolid soybean curd” and acidity regulators, firming agents and stabilizers in “Soybean curd” in food category 06.8.3 (Soybean curd (tofu)), acidity regulators, firming agents and preservatives in food category 06.8.4 (Semi-dehydrated soybean curd) and its subcategories used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS192-1995) are acceptable for use in foods conforming to this standard.

Acidity regulators, antioxidants, colours, emulsifiers, firming agents, flavour enhancers, preservatives, stabilizers and sweeteners used in accordance with Table 3 of the *General Standard for Food Additives* (CXS 192-1995) are acceptable for use in products as specified in Table 2 of this section, in foods conforming to this standard.

Table 2

Food additive/ functional class/ Product Category	Soybean beverages and related products (2.2.1)			Soybean curd and related products (2.2.2)		Compressed soybean curd (2.2.3)	Dehydrated soybean curd film (2.2.4)
	Plain Soybean beverage (2.2.1.1)	Composite/ flavoured soybean beverages (2.2.1.2)	Soybean-based beverages (2.2.1.3)	Semisolid soybean curd (2.2.2.1)	Soybean curd (2.2.2.2)		
GSFA^a Food Category	06.8.1			06.8.3		06.8.4	06.8.2
Acidity regulators	-	X	X	X	X	X	-
Antioxidants	-	X	X	-	-	-	-
Colours	-	X	X	-	-	-	-
Emulsifiers	-	X	X	-	-	-	-
Firming Agents	-	-	-	X	X	X	-
Flavour enhancers	-	X	X	-	-	-	-
Preservatives	-	-	-	-	-	X	X
Stabilizers	-	X	X	-	X	-	-
Sweeteners	-	X	X	-	-	-	-

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

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

a = General Standard for Food Additives (CXS 192-1995)

4.2 — Specific Food Additive Provisions

4.2.1 — Plain Soybean Beverage

—None permitted

4.2.2 — Composite/ flavoured Soybean Beverages and Soybean-based Beverages

Acidity regulators, antioxidants, colours, emulsifiers, flavour enhancers, stabilizers and sweeteners used in accordance with Tables 1 and Table 2 and Table 3 of the General Standard for Food Additives (CXS 192-1995) in Food Category 06.8.1 “**Soybean-based beverages**” or listed in Table 3 of the GSFA are acceptable for use in this product **foods conforming to this standard**. In addition, the following food additives may be used:

INS No.	Name of Food Additives	Maximum Level
Antioxidant		
304	Ascorbyl palmitate	500 mg/kg
307 a, b, c	Tocopherols	200 mg/kg
Colour		
100(i)	Curcumin	1 mg/kg
102	Tartrazine	300 mg/kg

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

4.2.3 Soybean Curd

Acidity regulator, firming agent and stabilizers used in accordance with Tables 1 and Table 2 and Table 3 of the General Standard for Food Additives (CXS 192-1995) in Food Category 06.8.3 “Soybean curd (tofu)” or listed in Table 3 of the GSFA are acceptable for use in this product foods conforming to this standard.

4.2.4 Compressed Soybean Curd

Acidity regulator, firming agents, and preservatives used in accordance with Tables 1 and Table 2 and Table 3 of the General Standard for Food Additives (CXS 192-1995) in Food Category 06.8.4 “Non-fermented Soybean Products (Compressed Soybean Curd)” or, listed in Table 3 of the GSFA General Standard for Food Additives (CXS 192-1995) are acceptable for use in this product foods conforming to this standard. In addition, the following food additives may be used:

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

4.2.5 Dehydrated Soybean Curd Film

Preservatives used in accordance with Tables 1 and Table 2 of the General Standard for Food Additives (CXS 192-1995) in Food Category 06.8.2 “Non-fermented Soybean Products (Dehydrated Soybean Curd Film)” or listed in Table 3 of the GSFA General Standard for Food Additives (CXS 192-1995) are acceptable for use in this product foods conforming to this standard. In addition, the following food additives may be used:

INS No.	Name of Food Additives	Maximum Level
Preservatives		
220-225,227-228,539	Sulfites	200 mg/kg, as residual SO ₂

4.32 Flavourings

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

4.43 Processing Aids

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

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

A.3 PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE REGIONAL STANDARD FOR COOKED RICE WRAPPED IN PLANT LEAVES (Asia) (CXS 355R-2023)

There is already an appropriate general reference to the GSFA in Section 4 of standard; however, the following editorial amendments are proposed:

4. FOOD ADDITIVES

Colours and stabilizers used in accordance with Table 1 and Table 2 of the *General Standard for Food Additives* (CXS192-1995) in food category 06.7 “pre-cooked or processed rice products, including rice cakes (Oriental type only)” and acidity regulators, antioxidants, colours, emulsifiers, flavour enhancers, preservatives, stabilizers, emulsifiers, flavour enhancers and thickeners, listed as indicated in Table 3 of the *General Standard for Food Additives* (CXS192-1995) are acceptable for use in foods conforming to this standard.

A.4 PROPOSED AMENDMENTS TO SECTION 4 OF THE REGIONAL STANDARD FOR CANNED HUMUS WITH TEHENA (Near East) (CXS 257R-2007)

The following amendments to Section 4 of the *Regional standard for canned humus with tehena* (CXS 257R-2007) are proposed:

4. FOOD ADDITIVES

~~Only those food additives listed below may be used and only within the limits specified~~ **Only certain acidity regulators, anticaking agents, and stabilizers 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.**

4.1 — Acidity Regulators

INS No.	Food Additive	Maximum Level
330	Citric acid	GMP

4.2 — Anticaking Agents

INS No	Food Additive	Maximum Level
500(i)	Sodium carbonate	GMP

4.3 — Stabilizers

INS No	Food Additive	Maximum Level
501(i)	Potassium carbonate	GMP

A.5 PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE REGIONAL STANDARD FOR CANNED FOUL MEDAMES (Near East) (CXS 258R-2007)

The following amendments to Section 4 of the *Regional standard for canned Foul Medames* (CXS 258R-2007) are proposed:

4. FOOD ADDITIVES

~~Only those food additives listed below may be used and only within the limits specified~~ **Only certain antioxidants and preservatives used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS192-1995) in food category 04.2.2.4 (Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds) and only certain Table 3 food additives of the General Standard for Food Additives (CXS 192-1995) (as indicated in Table 3) are acceptable for use in foods conforming to this Standard.**

4.1 — Acidity regulators

INS No	Food Additive	Maximum Level
330	Citric acid	GMP

4.2 — Antioxidant, preservative

INS No	Food Additive	Maximum Level
385, 386	EDTAs	365 mg/kg (singly or in combination) (as anhydrous calcium disodium EDTA)

A.6 PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *REGIONAL STANDARD FOR TEHENA* (Near East) (CXS 259R-2007)

The following amendments to the *Regional standard for Tehena* (CXS 259R-2007) are proposed:

4. FOOD ADDITIVES

No food additives are permitted.

45. CONTAMINANTS

The product covered by this Standard shall comply with the maximum limits for contaminants and the maximum residues limits for pesticides established by the Codex Alimentarius Commission.

56. HYGIENE

56.1 It is recommended that the products covered by the provisions of this Standard be prepared and handled in accordance with the appropriate Sections of the *General Principles of Food Hygiene* (CXC 1-1969), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

56.2 The products should comply with any microbiological criteria established in accordance with the *Principles and Guidelines for the Establishment and Application of Microbiological Criteria Related to Foods* (CXG 21-1997).

67. PACKAGING AND STORAGE

67.1 The product shall be packed in containers, which will safeguard the hygienic, nutritional and organoleptic quality of the end product.

67.2 The product shall be stored in a well-ventilated store, protected against direct heat and contamination.

78. WEIGHTS AND MEASURES

78.1 Fill of the Container

78.1.1 Minimum Fill

The container shall be well filled with the product and the product shall occupy not less than 90% of the water capacity of the container. The water capacity of the container is the volume of distilled water at 20°C which the sealed container will hold when completely filled.

89. LABELLING

The product shall be labelled in accordance with the *General Standard for the Labelling of Prepackaged Foods* (CXS 1-1985):

89.1 Name of the Food

The name of the food shall be "Tehena".

910. METHODS OF ANALYSIS AND SAMPLING³**A.7 PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR DRIED OREGANO (CXS 342-2021)****4. FOOD ADDITIVES**

Anticaking agents listed in Tables **1 and 2 of food category 12.2.1 (herbs and spices)**³ of the *General Standard for Food Additives* (CXS 192-1995)¹ are acceptable for use in the ground/powdered form of the foods conforming to this standard.

A.8 PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR DRIED ROOTS, RHIZOMES AND BULBS: DRIED OR DEHYDRATED GINGER (CXS 343-2021)**4. FOOD ADDITIVES**

4.1.1 Only certain bleaching agents listed in Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) are acceptable for use in foods conforming to this standard.

Anticaking agents listed in Table 3 of the *General Standard for Food Additives* (CXS 192-1995)¹ are acceptable for use in the ground/powdered form of the foods conforming to this standard.

4.1.2 Bleaching agents

INS No.	Food additive	Maximum level
220	Sulphur dioxide	150 mg/kg, as residual SO ₂

A.9 PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR DRIED FLORAL PARTS: CLOVES (CXS 344-2021)**4. FOOD ADDITIVES**

Anticaking agents listed in Table 3 of the *General Standard for Food Additives* (CXS 192-1995)¹ are acceptable for use in the ground/powdered form of the foods conforming to this standard.

A.10 PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR DRIED BASIL (CXS 345-2021)**4. FOOD ADDITIVES**

Anticaking agents listed in Tables **1 and 2 of food category 12.2.1 (herbs and spices)**³ of the *General Standard for Food Additives* (CXS 192-1995)¹ are acceptable for use in the ground/powdered form of the foods conforming to this standard.

A.11 PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR DRIED OR DEHYDRATED GARLIC (CXS 347-2019)**4. FOOD ADDITIVES**

Anticaking agents may be used in the ground/powdered form of the product in accordance with Table 3 of the *General Standard for Food Additives* (CXS 192-1995)¹.

A.12 PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR DRIED FLORAL PARTS - SAFFRON (CXS 351-2022)**4. FOOD ADDITIVES**

~~No~~ Food additives are not permitted in the products covered by conforming to this standard.

A.13 PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR DRIED SEEDS - NUTMEG (CXS 352-2022)**4. FOOD ADDITIVES**

Anticaking agents listed in Table 3 of the *General Standard for Food Additives* (CXS 192-1995)¹ are acceptable for use in the ground/powdered form of the foods conforming to this standard.

A.14 PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR DRIED OR DEHYDRATED CHILLI PEPPER AND PAPRIKA (CXS 353-2022)**4. FOOD ADDITIVES**

Anticaking agents listed in Table 3 of the *General Standard for Food Additives* (CXS 192-1995)¹ are acceptable for use in the ground/powdered form of the foods conforming to this standard.

A.15 PROPOSED AMENDMENTS TO THE FOOD ADDITIVES PROVISIONS OF THE STANDARD FOR RICE (CXS 198-1995)

4. FOOD ADDITIVES

Only certain carriers as indicated in Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) are permitted for use in nutrient fortified rice conforming to this standard.

54. CONTAMINANTS

54.1 Heavy metals

54.2 Pesticide residues

65. HYGIENE

65.1 It is recommended

65.2 To the extent

65.3 When tested

76. PACKAGING

76.1 Rice shall

76.2 The containers....

76.3 When the product

87. LABELLING

87.1 Name of the product

87.2 Labelling of non-retail containers

98. METHODS OF ANALYSIS AND SAMPLING

Part B: Related to Agenda item 5a

B.1 PROPOSED AMENDMENTS TO THE STANDARD FOR PICKLED CUCUMBERS (CUCUMBER PICKLES) (CXS 115-1981)

The following amendments to Section 4 of the *Standard for Pickled Cucumbers (Cucumber Pickles)* (CXS 115-1981)

4. FOOD ADDITIVES

Maximum level

4.4 Colouring matters

Riboflavin	}	
Fast green FCF	}	
Chlorophyll copper complex	}	300 mg/kg singly or in combination
Tartrazine	}	
Annatto extract	}	
Turmeric	}	
Sunset yellow FCF	}	
Beta-carotene	}	
<u>Paprika extract</u> Oleoresin of paprika	}	
Brilliant blue FCF	}	
Caramel, plain	}	
Caramel (ammonium sulphite treated)	}	

B.2 PROPOSED AMENDMENTS TO THE STANDARD FOR JAMS, JELLIES AND MARMALADES (CXS 296-2009)

The following amendments to Section 4 of the *Standard for jams, jellies and marmalades* (CXS 296-2009)

4. FOOD ADDITIVES

4.4 Colours

INS No.	Name of the food additive	Maximum level
100(i)	Curcumin	500 mg/kg
101(i), (ii)	Riboflavins	200 mg/kg
102	<u>Tartrazine</u>	<u>30 mg/kg in apple jam for the purpose of restoring colour lost during processing</u>
104	Quinoline yellow	100 mg/kg
110	Sunset yellow FCF	300 mg/kg
120	Carmines	200 mg/kg
124	Ponceau 4R (Cochineal Red A)	100 mg/kg
129	Allura red AC	100 mg/kg
133	Brilliant blue FCF	100 mg/kg
140	Chlorophylls	GMP
141(i), (ii)	Chlorophylls and Chlorophyllins, Copper complexes	200 mg/kg
143	Fast green FCF	400 mg/kg
150a	Caramel I – Plain caramel	GMP
150b	Caramel II – Sulfite caramel	80 000 mg/kg
150c	Caramel III – Ammonia caramel	80 000 mg/kg
150d	Caramel IV – Sulphite ammonia caramel	1 500 mg/kg
160a(i)	Carotenes, <i>beta</i> -, synthetic	500 mg/kg singly or in combination
160a(iii)	Carotenes, <i>beta</i> -, <i>Blakeslea trispora</i>	
160e	Carotenal, <i>beta</i> -apo-8'-	
160f	Carotenoic acid, ethyl ester, <i>beta</i> -apo-8'-	
160a(ii)	Carotenes, <i>beta</i> -, vegetable	1 000 mg/kg
160d(i), 160d(iii)	Lycopenes	100 mg/kg
161b(i)	Lutein from <i>Tagetes erecta</i>	100 mg/kg
162	Beet red	GMP
163(ii)	Grape skin extract	500 mg/kg
172(i)-(iii)	Iron oxides	200 mg/kg

B.3 PROPOSED AMENDMENTS TO THE STANDARD FOR CANNED STONE FRUITS (CXS 242-2003)

The following amendments to Section 4 of the *Standard for canned stone fruits* (CXS 242-2003)

4. FOOD ADDITIVES

4.3 Colours

INS No.	Name of the food additive	Maximum level
127	Erythrosine (for sweet cherries only)	200 mg/kg of the final product
129	Allura Red AC (for canned “red” or “purple” plums only)	
<u>160b(ii)</u>	<u>Annatto extracts, norbixin-based</u>	<u>30 mg/kg for the purpose of restoring colour lost during processing</u>

Appendix VI

GENERAL STANDARD FOR FOOD ADDITIVES
DRAFT AND PROPOSED DRAFT FOOD ADDITIVE PROVISIONS AND OTHER PROVISIONS
(For adoption)

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

PART A: PROVISIONS RELATED TO AGENDA ITEM 4a

A.1 PROPOSED AMENDMENTS TO TABLE 1 AND 2 OF THE GSFA FOR THE ALIGNMENT OF THE DRAFT STANDARD FOR FRESH CURRY LEAVES (CXS 362-YYYY)¹

A.1.1 PROPOSED AMENDMENTS TO TABLE 1 FOR FOOD CATEGORY 04.2.1.1

ACETIC ACID, GLACIAL				
INS: 260		Functional Class: Acidity regulator, Preservative		
FC No.	Food Category	Max Level	Notes	Step/Year Adopted
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, XS324R, <u>XS362</u>	2024

ASCORBIC ACID, L-				
INS: 300		Functional Class: Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant		
FC No.	Food Category	Max Level	Notes	Step/Year Adopted
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, XS324R, <u>XS362</u>	2024

CITRIC ACID				
INS: 330		Functional Class: Acidity regulator, Antioxidant, Colour retention agent, Sequestrant		
FC No.	Food Category	Max Level	Notes	Step/Year Adopted
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, XS324R, <u>XS362</u>	2024

LACTIC ACID, L-, D- AND DL-				
INS: 270		Functional Class: Acidity regulator		
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted

¹ Pending the adoption of the commodity standard by the Codex Alimentarius Commission.

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, XS324R, <u>XS362</u>	2024
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SODIUM DIHYDROGEN CITRATEINS: 331(i)
Stabilizer

Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant,

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
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, XS324R, <u>XS362</u>	2024

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
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, XS324R, <u>XS362</u>	2024

A.1.2 PROPOSED AMENDMENTS TO TABLE 2 OF THE GSFA FOR FOOD CATEGORY 04.2.1.1

Food Category No. 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		
Additive	INS	Step/Year adopted	Max Level	Notes
ACETIC ACID, GLACIAL	260	2024	GMP	262, 263, XS40R, XS324R, <u>XS362</u>
ASCORBIC ACID, L-	300	2024	500 mg/kg	262, XS40R, XS324R, <u>XS362</u>
CITRIC ACID	330	2024	GMP	262, 264, XS40R, XS324R, <u>XS362</u>
LACTIC ACID, L-, D-, DL-	270	2024	GMP	262, 264, XS40R, XS324R, <u>XS362</u>
SODIUM DIHYDROGEN CITRATE	331(i)	2024	GMP	262, XS40R, XS324R, <u>XS362</u>
TRISODIUM CITRATE	331(iii)	2024	GMP	262, XS40R, XS324R, <u>XS362</u>

NOTES FOR CXS 362-YYYY**XS362** Excluding products conforming to the *Standard for fresh curry leaves (CXS 362-YYYY)*.

PART B: PROVISIONS RELATED TO AGENDA ITEM 4b**B.1 PROPOSED AMENDMENTS TO TABLE 1, 2 AND 3 OF THE GSFA RELATING TO THE CCASIA REGIONAL COMMODITY STANDARDS:****B.1.1 PROPOSED AMENDMENTS TO TABLE 1 OF THE GSFA (alphabetical order)**

ACESULFAME POTASSIUM				
INS: 950		Functional class: Flavour enhancer, Sweetener		
FC No.	Food Category	Max Level	Notes	Step/Year adopted
06.8.1	Soybean-based beverages	500 mg/kg	478, <u>B322R</u>	2023
12.9.1	Fermented soybean paste (e.g., miso)	350 mg/kg	478, <u>A298R</u>	2023

ANNATTO EXTRACTS, NORBIXIN BASED				
INS: 160b(ii)		Functional class: Colour		
FC No.	Food Category	Max Level	Notes	Step/Year adopted
<u>06.8.1</u>	<u>Soybean-based beverages</u>	<u>100 mg/kg</u>	<u>185, E322R</u>	

ASCORBIC ACID, L-				
INS: 300		Functional class: Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant		
FC No.	Food Category	Max Level	Notes	Step/Year adopted
06.2.1	Flours	300 mg/kg	472, <u>A301R</u>	2019

ASCORBYL ESTERS				
INS: 304, 305		Functional class: Antioxidant		
FC No.	Food Category	Max Level	Notes	Step/Year adopted
<u>06.8.1</u>	<u>Soybean-based beverages</u>	<u>500 mg/kg</u>	<u>187, E322R</u>	

ASPARTAME				
INS: 951		Functional class: Flavour enhancer, Sweetener		
FC No.	Food Category	Max Level	Notes	Step/Year adopted
<u>06.8.1</u>	<u>Soybean-based beverages</u>	<u>1300 mg/kg</u>	<u>F322R</u>	

BENZOYL PEROXIDE				
INS: 928		Functional class: Bleaching agent, Flour treatment agent, Preservative		
FC No.	Food Category	Max Level	Notes	Step/Year adopted
06.2.1	Flours	75 mg/kg	468, <u>A301R</u>	2019

BRILLIANT BLUE FCF				
INS: 133		Functional class: Colour		
FC No.	Food Category	Max Level	Notes	Step/Year adopted
<u>06.8.1</u>	<u>Soybean-based beverages</u>	<u>100 mg/kg</u>	<u>E322R</u>	

CALCIUM SULFATE				
INS: 516		Functional class: Acidity regulator, Firming agent, Flour treatment agent, Sequestrant, Stabilizer		
FC No.	Food Category	Max Level	Notes	Step/Year adopted
06.2.1	Flours	GMP	57, <u>A301R</u>	2019

CARAMEL III - AMMONIA CARAMEL				
INS: 150c		Functional class: Colour		
FC No.	Food Category	Max Level	Notes	Step/Year adopted
06.8.1	Soybean-based beverages	1500 mg/kg	<u>A322R</u>	2010

CARMINES				
INS: 120		Functional class: Colour		
FC No.	Food Category	Max Level	Notes	Step/Year adopted
06.8.1	Soybean-based beverages	100 mg/kg	178, <u>A322R</u>	2010

CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES				
INS: 141(i),(ii)		Functional class: Colour		
FC No.	Food Category	Max Level	Notes	Step/Year adopted
<u>06.8.1</u>	<u>Soybean-based beverages</u>	<u>30 mg/kg</u>	<u>62, E322R</u>	

CURCUMIN				
INS: 100(i)		Functional class: Colour		
FC No.	Food Category	Max Level	Notes	Step/Year adopted
<u>06.8.1</u>	<u>Soybean-based beverages</u>	<u>1 mg/kg</u>	<u>E322R</u>	

DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL				
INS: 472e		Functional class: Emulsifier, Sequestrant, Stabilizer		
FC No.	Food Category	Max Level	Notes	Step/Year adopted

06.2	Flours and starches (including soybean powder)	3000 mg/kg	186, XS152, <u>XS301R</u>	2019
06.8.1	Soybean-based beverages	2000 mg/kg	347, <u>C322R</u>	2016

INDIGOTINE (INDIGO CARMINE)				
INS: 132 Functional class: Colour				
FC No.	Food Category	Max Level	Notes	Step/Year adopted
<u>06.8.1</u>	<u>Soybean-based beverages</u>	<u>150 mg/kg</u>	<u>E322R</u>	

LECITHIN				
INS: 322(i) Functional class: Antioxidant, Emulsifier, Flour treatment agent				
FC No.	Food Category	Max Level	Notes	Step/Year adopted
06.2.1	Flours	GMP	25, 28, <u>A301R</u>	2014

MAGNESIUM CARBONATE				
INS: 504(i) Functional class: Acidity regulator, Anticaking agent, Colour retention agent, Flour treatment agent				
FC No.	Food Category	Max Level	Notes	Step/Year adopted
06.2.1	Flours	1500 mg/kg	<u>A301R</u>	2021

METHACRYLATE COPOLYMER BASIC (BMC)				
INS: 1205 Functional class: Carrier, Glazing agent				
FC No.	Food Category	Max Level	Notes	Step/Year adopted
06.2.1	Flours	GMP	<u>XS301R</u>	2021

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 the phosphate)				
FC No.	Food Category	Max Level	Notes	Step/Year adopted
06.2.1	Flours	2500 mg/kg	33, 225, 469, <u>C301R</u>	2019
06.8.1	Soybean-based beverages	1300 mg/kg	33, <u>I322R</u>	2012
06.8.3	Soybean curd (tofu)	100 mg/kg	33, <u>K322R</u>	2012
12.9	Soybean-based seasonings and condiments	1200 mg/kg	33, <u>XS298R</u>	2012

POLYGLYCEROL ESTERS OF FATTY ACIDS INS: 475 Functional class: Emulsifier, Stabilizer				
FC No.	Food Category	Max Level	Notes	Step/Year adopted
<u>06.8.1</u>	<u>Soybean-based beverages</u>	<u>20000 mg/kg</u>	<u>G322R</u>	

POLYSORBATES INS: 432-436 Functional class: Emulsifier, Stabilizer				
FC No.	Food Category	Max Level	Notes	Step/Year adopted
<u>06.8.1</u>	<u>Soybean-based beverages</u>	<u>2000 mg/kg</u>	<u>G322R</u>	

PROPYLENE GLYCOL ALGINATE INS: 405 Functional class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Stabilizer, Thickener				
FC No.	Food Category	Max Level	Notes	Step/Year adopted
<u>06.8.1</u>	<u>Soybean-based beverage</u>	<u>10000 mg/kg</u>	<u>H322R</u>	

PROTEASE FROM ASPERGILLUS ORYZAE VAR. INS: 1101(i) Functional class: Flavour enhancer, Flour treatment agent, Stabilizer				
FC No.	Food Category	Max Level	Notes	Step/Year adopted
06.2.1	Flours	GMP	<u>A301R</u>	1999

PULLULAN INS: 1204 Functional class: Glazing agent, Thickener				
FC No.	Food Category	Max Level	Notes	Step/Year adopted
06.2.1	Flours	GMP	25, XS152, <u>XS301R</u>	2014

SODIUM ALUMINIUM PHOSPHATES INS: 541(i),(ii) Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Raising agent, Stabilizer, Thickener				
FC No.	Food Category	Max Level	Notes	Step/Year adopted
06.2.1	Flours	1600 mg/kg	6, 252, XS152, <u>XS301R</u>	2019

SODIUM ASCORBATE INS: 301 Functional class: Antioxidant, Flour treatment agent				
FC No.	Food Category	Max Level	Notes	Step/Year adopted

06.2.1	Flours	300 mg/kg	<u>A301R</u>	2014
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SODIUM DIACETATE				
INS: 262(ii)		Functional class: Acidity regulator, Preservative, Sequestrant		
FC No.	Food Category	Max Level	Notes	Step/Year adopted
<u>06.8.4</u>	<u>Compressed Soybean Curd</u>	<u>1000 mg/kg</u>	<u>L322R</u>	

SORBITAN ESTERS OF FATTY ACIDS				
INS: 491-495		Functional class: Emulsifier, Stabilizer		
FC No.	Food Category	Max Level	Notes	Step/Year adopted
<u>06.8.1</u>	<u>Soybean-based beverage</u>	<u>20000 mg/kg</u>	<u>G322R</u>	

STEAROYL LACTYLATES				
INS: 481(i), 482(i)		Functional class: Emulsifier, Flour treatment agent, Foaming agent, Stabilizer		
FC No.	Food Category	Max Level	Notes	Step/Year adopted
06.2.1	Flours	5000 mg/kg	186, XS152, <u>A301R</u>	2019

STEVIOL GLYCOSIDES				
INS: 960a, 960b, 960c, 960d		Functional class: Sweetener		
FC No.	Food Category	Max Level	Notes	Step/Year adopted
06.8.1	Soybean-based beverage	200 mg/kg	26, 477, <u>A322R</u>	2011

SUCRALOSE (TRICHLOROGALACTOSUCROSE)				
INS: 955		Functional class: Flavour enhancer, Sweetener		
FC No.	Food Category	Max Level	Notes	Step/Year adopted
06.7	Pre-cooked or processed rice products, including rice cakes (Oriental type only)	200 mg/kg	72, 478, <u>XS355R</u>	2007
06.8.1	Soybean-based beverage	400 mg/kg	478, <u>B322R</u>	2012

SUCROSE ESTERS				
INS: 473, 473a, 474		Functional class: Emulsifier, Foaming agent, Glazing agent, Stabilizer		
FC No.	Food Category	Max Level	Notes	Step/Year adopted
06.7	Pre-cooked or processed rice products, including rice cakes (Oriental type only)	10000 mg/kg	<u>A355R</u>	2021

06.8.1	Soybean-based beverage	20000 mg/kg	<u>C322R</u>	2021
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SULFITES				
INS: 220- 225, 539 Functional class: Antioxidant, Bleaching agent, Flour treatment agent, Preservative				
FC No.	Food Category	Max Level	Notes	Step/Year adopted
06.2.1	Flours	200 mg/kg	44, 470, <u>B301R</u>	2019
<u>06.8.2</u>	<u>Soybean-based beverage film</u>	<u>200 mg/kg</u>	<u>44, J322R</u>	
<u>12.9.1</u>	<u>Fermented soybean paste (e.g., miso)</u>	<u>30 mg/kg</u>	<u>44, B298R</u>	

SUNSET YELLOW FCF				
INS: 110 Functional class: Colour				
FC No.	Food Category	Max Level	Notes	Step/Year adopted
<u>06.8.1</u>	<u>Soybean-based beverage</u>	<u>300 mg/kg</u>	<u>E322R</u>	

TARTRATES				
INS: 334, 335(ii), 337 Functional class: Acidity regulator, Antioxidant, Emulsifying salt, Flavour enhancer, Sequestrant, Stabilizer				
FC No.	Food Category	Max Level	Notes	Step/Year adopted
06.2.1	Flours	5000 mg/kg	45, 186, XS152, <u>XS301R</u>	2019
<u>12.9.1</u>	<u>Fermented soybean paste (e.g., miso)</u>	<u>1000 mg/kg</u>	<u>45, C298R</u>	

TOCOPHEROLS				
INS: 307a, b, c Functional class: Antioxidant				
FC No.	Food Category	Max Level	Notes	Step/Year adopted
06.2.1	Flours	5000 mg/kg	15, 186, XS152, <u>XS301R</u>	2019
<u>06.8.1</u>	<u>Soybean-based beverage</u>	<u>200 mg/kg</u>	<u>E322R</u>	

TRISODIUM CITRATE				
INS: 331(iii) Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer				
FC No.	Food Category	Max Level	Notes	Step/Year adopted
06.2.1	Flours	GMP	25, XS152, <u>XS301R</u>	2019

B.1.2 PROPOSED AMENDMENTS TO TABLE 2 OF THE GSFA (food category numerical order)**B.1.2.1 PROPOSED AMENDMENTS TO FOOD CATEGORY 06.2**Amendments related to the *Regional Standard for Edible Sago Flour (Asia)* (CXS 301R-2011)

Food category No. 06.2		Flours and starches (including soybean powder)		
Additive	INS	Step/Year adopted	Max Level	Notes
DIACETYLTARTARIC AND FATY ACID ESTERS OF GLYCEROL	472e	2019	3000 mg/kg	186, XS152, <u>XS301R</u>

B.1.2.2 PROPOSED AMENDMENTS TO FOOD CATEGORY 06.2.1Amendments related to the *Regional Standard for Edible Sago Flour (Asia)* (CXS 301R-2011)

Food category No. 06.2.1		Flours		
Additive	INS	Step/Year adopted	Max Level	Notes
ASCORBIC ACID, L-	300	2019	300 mg/kg	472, <u>A301R</u>
BENZOYL PEROXIDE	928	2019	75 mg/kg	468, <u>A301R</u>
CALCIUM SULFATE	516	2019	GMP	57, <u>A301R</u>
LECITHIN	322(i)	2014	GMP	25, 28, <u>A301R</u>
MAGNESIUM CARBONATE	504(i)	2021	1500 mg/kg	<u>A301R</u>
METHACRYLATE COPOLYMER BASIC (BMC)	1205	2021	GMP	<u>XS301R</u>
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	2019	2500 mg/kg	33, 225, 469, <u>C301R</u>
PROTEASE FROM ASPERGILLUS ORYZAE VAR.	1101(i)	1999	GMP	<u>A301R</u>
PULLULAN	1204	2014	GMP	25, XS152, <u>XS301R</u>
SODIUM ALUMINIUM PHOSPHATES	541(i),(ii)	2019	1600 mg/kg	6, 252, XS152, <u>XS301R</u>
SODIUM ASCORBATE	301	2014	300 mg/kg	<u>A301R</u>
STEAROYL LACTYLATES	481(i), 482(i)	2019	5000 mg/kg	186, XS152, <u>A301R</u>
SULFITES	220-225, 539	2019	200 mg/kg	44, 470, <u>B301R</u>

TARTRATES	334, 335(ii), 337	2019	5000 mg/kg	45, 186, XS152, <u>XS301R</u>
TOCOPHEROLS	307a, b, c	2019	5000 mg/kg	15, 186, XS152, <u>XS301R</u>
TRISODIUM CITRATE	331(iii)	2019	GMP	25, XS152, <u>XS301R</u>

B.1.2.3 PROPOSED AMENDMENTS TO FOOD CATEGORY 06.7

Amendments related to the *Regional Standard for Cooked Rice Wrapped in Plant Leaves (Asia)* (CXS 355R-2023)

Food category No. 06.7		Pre-cooked or processed rice products, including rice cakes (Oriental type only)		
Additive	INS	Step/Year adopted	Max Level	Notes
SUCRALOSE (TRICHLOROGALACTOSUCROS E)	955	2007	200 mg/kg	72, 478, <u>XS355R</u>
SUCROSE ESTERS	473, 473a, 474	2021	10000 mg/kg	<u>A355R</u>

B.1.2.4 PROPOSED AMENDMENTS TO FOOD CATEGORY 06.8.1

Amendments related to the *Regional Standard for Non-Fermented Soybean Products (Asia)* (CXS 322R-2015)

Food category No. 06.8.1		Soybean-based beverage		
Additive	INS	Step/Year adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2023	500 mg/kg	478, <u>B322R</u>
<u>ANNATTO EXTRACTS, NORBIXIN BASED</u>	<u>160b(ii)</u>		<u>100 mg/kg</u>	<u>185, E322R</u>
<u>ASCORBYL ESTERS</u>	<u>304, 305</u>		<u>500 mg/kg</u>	<u>187, E322R</u>
<u>ASPARTAME</u>	<u>951</u>		<u>1300 mg/kg</u>	<u>F322R</u>
<u>BRILLIANT BLUE FCF</u>	<u>133</u>		<u>100 mg/kg</u>	<u>E322R</u>
CARAMEL III - AMMONIA CARAMEL	150c	2010	1500 mg/kg	<u>A322R</u>
CARMINES	120	2010	100 mg/kg	178, <u>A322R</u>
<u>CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES</u>	<u>141(i),(ii)</u>		<u>30 mg/kg</u>	<u>62, E322R</u>
<u>CURCUMIN</u>	<u>100(i)</u>		<u>1 mg/kg</u>	<u>E322R</u>
<u>DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL</u>	<u>472e</u>	<u>2016</u>	<u>2000 mg/kg</u>	<u>347, C322R</u>

<u>INDIGOTINE</u>	<u>132</u>		<u>150</u> <u>mg/kg</u>	<u>E322R</u>
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	1300 mg/kg	33, <u>I322R</u>
<u>POLYGLYCEROL ESTERS OF FATTY ACIDS</u>	<u>475</u>		<u>20000</u> <u>mg/kg</u>	<u>G322R</u>
<u>POLYSORBATES</u>	<u>432-436</u>		<u>2000</u> <u>mg/kg</u>	<u>G322R</u>
<u>PROPYLENE GLYCOL ALGINATE</u>	<u>405</u>		<u>10000</u> <u>mg/kg</u>	<u>H322R</u>
<u>SORBITAN ESTERS OF FATTY ACIDS</u>	<u>491-495</u>		<u>20000</u> <u>mg/kg</u>	<u>G322R</u>
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2011	200 mg/kg	26, 477, <u>A322R</u>
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2012	400 mg/kg	478, <u>B322R</u>
SUCROSE ESTERS	473, 473a, 474	2021	20000 mg/kg	<u>C322R</u>
<u>SUNSET YELLOW FCF</u>	<u>110</u>		<u>300</u> <u>mg/kg</u>	<u>E322R</u>
<u>TOCOPHEROLS</u>	<u>307 a, b, c</u>		<u>200</u> <u>mg/kg</u>	<u>E322R</u>

B.1.2.5 PROPOSED AMENDMENTS TO FOOD CATEGORY 06.8.2

Amendments related to the *Regional Standard for Non-Fermented Soybean Products (Asia)* (CXS 322R-2015)

Food category No. 06.8.2		Soybean-based beverage film		
Additive	INS	Step/Year adopted	Max Level	Notes
<u>SULFITES</u>	<u>220-225,227-228,539</u>		<u>200 mg/kg</u>	<u>44, J322R</u>

B.1.2.6 PROPOSED AMENDMENTS TO FOOD CATEGORY 06.8.3

Amendments related to the *Regional Standard for Non-Fermented Soybean Products (Asia)* (CXS 322R-2015)

Food category No. 06.8.3		Soybean curd (tofu)		
Additive	INS	Step/Year adopted	Max Level	Notes
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	100 mg/kg	33, <u>K322R</u>

B.1.2.7 PROPOSED AMENDMENTS TO FOOD CATEGORY 06.8.4 and 06.8.4.2

Amendments related to the *Regional Standard for Non-Fermented Soybean Products (Asia)* (CXS 322R-2015)

No changes are proposed to Table 2 for Food Category 06.8.4 as a result of the Alignment of CXS 322R-2015.

Food category No. 06.8.4.2		Deep fried semi-dehydrated soybean curd		
Additive	INS	Step/Year adopted	Max Level	Notes
<u>Sodium Diacetate</u>	<u>262(ii)</u>		<u>1000 mg/kg</u>	<u>L322R</u>

B.1.2.8 PROPOSED AMENDMENTS TO FOOD CATEGORY 12.9

Amendments related to the *Regional Standard for Fermented Soybean Paste (Asia)* (CXS 298R-2009)

Food Category No. 12.9		Soybean-based seasonings and condiments		
Additive	INS	Step/Year adopted	Max Level	Notes
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	1200 mg/kg	33, <u>XS298R</u>

B.1.2.9 PROPOSED AMENDMENTS TO FOOD CATEGORY 12.9.1

Amendments related to the *Regional Standard for Fermented Soybean Paste (Asia)* (CXS 298R-2009)

Food Category No. 12.9.1		Fermented soybean paste (e.g., miso)		
Additive	INS	Step/Year adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2023	350 mg/kg	478, <u>A298R</u>
<u>SULFITES</u>	<u>220-225, 539</u>		<u>30 mg/kg</u>	<u>44, B298R</u>
<u>TARTRATES</u>	<u>334, 335(ii), 337</u>		<u>1000 mg/kg</u>	<u>45, C298R</u>

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A298R Except for use in products conforming to the *Regional Standard for Fermented soybean paste (CXS 298R-2009)* as a sweetener.

A301R Except for use in products conforming to the *Regional Standard for Edible Sago Flour (Asia) (CXS 301R-2011)* as a flour treatment agent.

A322R Except for products conforming to the *Regional Standard for Non-Fermented Soybean Products (Asia) (CXS 322R-2015)*: for use in composite/flavoured soybean beverages and soybean-based beverages.

A355R Except for use in products conforming to the *Regional Standard for Cooked Rice Wrapped in Plant Leaves (CXS 355R-2023)*: sucrose esters of fatty acids (INS473) and sucrose oligoesters, Type I and Type II (INS 473a), as stabilizers.

- B298R** Except for use in products conforming to the *Regional Standard for Fermented soybean paste* (CXS 298R-2009): Sodium thiosulfate (INS 539) as an antioxidant.
- B301R** Except for use in products conforming to the *Regional Standard for Edible Sago Flour* (Asia) (CXS 301R-2011): Sulfur dioxide (INS 220), sodium sulfite (INS221), sodium metabisulfite (INS223) and Potassium metabisulfite (INS 224), as flour treatment agents.
- B322R** Except for use in composite/ flavoured soybean beverages and soybean-based beverages conforming to the *Regional Standard for Non-Fermented Soybean Products* (Asia) (CXS 322R-2015) as a sweetener.
- C298R** For use only in products conforming to the *Regional Standard for Fermented soybean paste* (CXS 298R-2009) as acidity regulators.
- C301R** Except for use in products conforming to the *Regional Standard for Edible Sago Flour* (Asia) (CXS 301R-2011): calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)) and diammonium hydrogen phosphate (INS 342(ii)) as flour treatment agents.
- C322R** Except for use in composite/ flavoured soybean beverages and soybean-based beverages conforming to the *Regional Standard for Non-Fermented Soybean Products* (Asia) (CXS 322R-2015) as an emulsifier.
- D322R** Except for use in composite/ flavoured soybean beverages and soybean-based beverages conforming to the *Regional Standard for Non-Fermented Soybean Products* (Asia) (CXS 322R-2015) at 5 mg/kg.
- E322R** For use only in composite/ flavoured soybean beverages and soybean-based beverages conforming to the *Regional Standard for Non-Fermented Soybean Products* (Asia) (CXS 322R-2015).
- F322R** For use only in composite/ flavoured soybean beverages and soybean-based beverages conforming to the *Regional Standard for Non-Fermented Soybean Products* (Asia) (CXS 322R-2015) as a sweetener.
- G322R** For use only in composite/ flavoured soybean beverages and soybean-based beverages conforming to the *Regional Standard for Non-Fermented Soybean Products* (Asia) (CXS 322R-2015) as an emulsifier.
- H322R** For use only in composite/ flavoured soybean beverages and soybean-based beverages conforming to the *Regional Standard for Non-Fermented Soybean Products* (Asia) (CXS 322R-2015) as a stabilizer.
- I322R** Except for use in composite/ flavoured soybean beverages and soybean-based beverages conforming to the *Regional Standard for Non-Fermented Soybean Products* (Asia) (CXS 322R-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)), 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)) and ammonium polyphosphate (INS 452(v)) as acidity regulators, INS 338 as an antioxidant, INS339(i)-(iii), 340(i)-(iii), 341(iii), 450(i)-(iii),(v)-(vii), 451(i)-(ii), 452(i)-(v) and bone phosphate (INS 542) as emulsifiers, 339(i)-(iii), 340(i)-(iii), 341(i)-(iii), 342(i)-(ii), 343(i)-(iii), 450(i)-(iii),(v)-(vii),(ix), 451(i)-(iii), 452(i)-(v), 542 as stabilizers, singly or in combination.
- J322R** For use only in dehydrated soybean curd film conforming to the *Regional Standard for Non-Fermented Soybean Products* (Asia) (CXS 322R-2015): sulfur dioxide (INS 220), sodium sulfite (INS221), sodium hydrogen sulfite (INS 222), sodium metabisulfite (INS223), potassium metabisulfite (INS 224) and potassium sulfite (INS 225), as preservatives.

- K322R** Except for use in semisolid soybean curd and soybean curd conforming to the *Regional Standard for Non-Fermented Soybean Products (Asia)* (CXS 322R-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)), 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)) and ammonium polyphosphate (INS 452(v)) as acidity regulators, and INS 341(i)-(iii) and INS 450(vi) as firming agents, and for use in soybean curd conforming to the *Regional Standard for Non-Fermented Soybean Products (Asia)* (CXS 322R-2015): INS 339(i)-(iii), 340(i)-(iii), 341(i)-(iii), 342(i)-(ii), 343(i)-(iii), 450(i)-(iii), (v)-(vii) and (ix), 451(i)-(ii), 452(i)-(v) and 542 as stabilizers.
- L322R** For use only in compressed soybean curd conforming to the *Regional Standard for Non-Fermented Soybean Products (Asia)* (CXS 322R-2015) as a preservative.
- M322R** Except for use in composite/ flavoured soybean beverages and soybean-based beverages conforming to the *Regional Standard for Non-Fermented Soybean Products (Asia)* (CXS 322R-2015) at 300 mg/kg.
- XS298R** Excluding products conforming to the *Regional Standard for Fermented Soybean Paste* (CXS 298R-2009).
- XS301R** Excluding products conforming to the *Regional Standard for Edible Sago Flour (Asia)* (CXS 301R-2011).
- XS322R** Excluding products conforming to the *Regional Standard for Non-Fermented Soybean Products (Asia)* (CXS 322R-2015).
- XS355R** Excluding products conforming to the *Regional Standard for Cooked Rice Wrapped in Plant Leaves* (CXS 355R-2023).

B.1.3 PROPOSED AMENDMENTS TO TABLE 3 OF THE GSFA

AMENDMENTS TO REFERENCE TO COMMODITY STANDARDS FOR GSFA TABLE 3 ADDITIVES

06.7	<u>Pre-cooked or processed rice products, including rice cakes (Oriental type only)</u>
	<u>Acidity regulators, antioxidants, colours, emulsifiers, flavour enhancers, preservatives, stabilizers and thickeners listed in Table 3 are acceptable for use in foods conforming to the standard.</u>
Codex Standard	<u>Cooked Rice Wrapped in Plant Leaves (CXS 355R-2023)</u>

06.8.1	<u>Soybean-based beverages</u>
	<u>Acidity regulators, antioxidants, colours, emulsifiers, flavour enhancers, stabilizers and sweeteners listed in Table 3 are acceptable for use in composite/flavoured soybean beverages and soybean-based beverages only, conforming to the standard.</u>
Codex Standard	<u>Non-Fermented Soybean Products (CXS 322R-2015)</u>

06.8.2	<u>Soybean-based beverage film</u>
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	<u>Preservatives listed in Table 3 are acceptable for use in foods conforming to the standard.</u>
<u>Codex Standard</u>	<u>Non-Fermented Soybean Products (CXS 322R-2015)</u>

<u>06.8.3</u>	<u>Soybean curd (tofu)</u>
	<u>Acidity regulators, firming agents and stabilizers listed in Table 3 are acceptable for use in soybean curd conforming to the standard.</u> <u>Acidity regulators and firming agents listed in Table 3 are acceptable for use in semisolid soybean curd conforming to the standard.</u>
<u>Codex Standard</u>	<u>Non-Fermented Soybean Products (CXS 322R-2015)</u>

<u>06.8.4</u>	<u>Semi-dehydrated soybean curd</u>
	<u>Acidity regulators, firming agents and preservatives listed in Table 3 are acceptable for use in foods conforming to the standard.</u>
<u>Codex Standard</u>	<u>Non-Fermented Soybean Products (CXS 322R-2015)</u>

<u>06.8.6</u>	Fermented soybeans (e.g. natto, tempe)
	Food additives are not permitted for use in products conforming to this standard.
<u>Codex Standard</u>	Tempe (CXS 313R-2013) (regional standard) <u>Soybean Products Fermented with Bacillus Species (CXS 354R-2023)</u>

<u>12.9.1</u>	<u>Fermented soybean paste (e.g. miso)</u>
	<u>Acidity regulators, antioxidants, colours, flavour enhancers, preservatives, stabilizers and sweeteners listed in Table 3 are acceptable for use in foods conforming to the standard.</u>
<u>Codex Standard</u>	<u>Fermented Soybean Paste (CXS 298R-2009)</u>

B.2 PROPOSED AMENDMENTS TO TABLE 1, 2 AND 3 OF THE GSFA RELATING TO THE CCNE REGIONAL COMMODITY STANDARDS:

B.2.1 PROPOSED AMENDMENTS TO TABLE 1 OF THE GSFA (alphabetical order)

ACESULFAME POTASSIUM				
INS: 950		Functional Class: Flavour enhancer, Sweetener		
FC No.	Food Category	Max Level	Notes	Step/Year Adopted
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, XS57, <u>XS257R,</u> <u>XS258R</u>	2024
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> <u>XS259R,</u> XS308R	2024

ADVANTAME				
INS: 969		Functional Class: Flavour enhancer, Sweetener		
FC No.	Food Category	Max Level	Notes	Step/Year Adopted
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, XS57, <u>XS257R</u> , <u>XS258R</u>	2024

ALLURA RED AC				
INS: 129		Functional Class: Colour		
FC No.	Food Category	Max Level	Notes	Step/Year Adopted
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, XS57, <u>XS257R</u> , <u>XS258R</u>	2024
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, XS57, <u>XS259R</u> , XS308R	2024

ASPARTAME				
INS: 951		Functional Class: Flavour enhancer, Sweetener		
FC No.	Food Category	Max Level	Notes	Step/Year Adopted
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, XS57, <u>XS257R</u> , <u>XS258R</u>	2024
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, XS57, <u>XS259R</u> , XS308R	2024

ASPARTAME-ACESULFAME SALT				
INS: 962		Functional Class: Sweetener		
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
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	113, 477, XS57, <u>XS257R</u> , <u>XS258R</u>	2024
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, XS57, <u>XS259R</u> , XS308R	2024

BENZOATES				
INS: 210, 211, 212, 213		Functional Class: Preservative		
FC No.	Food Category	Max Level	Notes	Step/Year Adopted
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, XS57, <u>XS259R</u> , XS308R	2024

BRILLIANT BLUE FCF				
INS: 133		Functional Class: Colour		
FC No.	Food Category	Max Level	Notes	Step/Year Adopted
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, XS57, <u>XS257R</u> , <u>XS258R</u>	2024
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, XS57, <u>XS259R</u> , XS308R	2024

CARAMEL III - AMMONIA CARAMEL				
INS: 150c		Functional Class: Colour		
FC No.	Food Category	Max Level	Notes	Step/Year Adopted
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, <u>XS257R</u> , <u>XS258R</u>	2024
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, <u>XS259R</u> , XS308R	2024

CARMINES				
INS: 120		Functional Class: Colour		
FC No.	Food Category	Max Level	Notes	Step/Year Adopted
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, XS57, <u>XS259R</u> , XS308R	2024

CAROTENES, BETA- INS: 160a(i), 160a(iii), 160a(iv) Functional Class: Colour				
FC No.	Food Category	Max Level	Notes	Step/Year Adopted
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, XS57, <u>XS257R,</u> <u>XS258R</u>	2024
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, XS57, <u>XS259R,</u> XS308R	2024

CAROTENES, BETA-, VEGETABLE INS: 160a(ii) Functional Class: Colour				
FC No.	Food Category	Max Level	Notes	Step/Year Adopted
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, XS57, <u>XS257R,</u> <u>XS258R</u>	2024
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, XS57, <u>XS259R,</u> XS308R	2024

CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES INS: 141(i), 141(ii) Functional Class: Colour				
FC No.	Food Category	Max Level	Notes	Step/Year Adopted
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, XS57, <u>XS259R,</u> XS308R	2024

CYCLAMATES INS: 952(i), 952(ii), 952(iv) Functional Class: Sweetener				
FC No.	Food Category	Max Level	Notes	Step/Year Adopted
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, <u>XS259R,</u> XS308R	2024

DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL				
INS: 472e		Functional Class: Emulsifier, Sequestrant, Stabilizer		
FC No.	Food Category	Max Level	Notes	Step/Year Adopted
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, <u>XS259R</u> , XS308R	2024

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)		
FC No.	Food Category	Max Level	Notes	Step/Year Adopted
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, XS57, <u>XS257R</u> , <u>A-258R</u>	2024
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, XS57, <u>XS259R</u> , XS308R	2024

FAST GREEN FCF				
INS: 143		Functional Class: Colour		
FC No.	Food Category	Max Level	Notes	Step/Year Adopted
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, <u>XS257R</u> , <u>XS258R</u>	2024

GRAPE SKIN EXTRACT				
INS: 163(ii)		Functional Class: Colour		
FC No.	Food Category	Max Level	Notes	Step/Year Adopted
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, XS57, <u>XS259R</u> , XS308R	2024

HYDROXYBENZOATES, PARA-				
INS: 214, 218		Functional Class: Preservative		
FC No.	Food Category	Max Level	Notes	Step/Year Adopted

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, XS57, <u>XS259R</u> , XS308R	2024
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INDIGOTINE (INDIGO CARMINE)				
INS: 132		Functional Class: Colour		
FC No.	Food Category	Max Level	Notes	Step/Year Adopted
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, XS57, <u>XS259R</u> , XS308R	2024

NEOTAME				
INS: 961		Functional Class: Flavour enhancer, Sweetener		
FC No.	Food Category	Max Level	Notes	Step/Year Adopted
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, XS57, <u>XS257R</u> , <u>XS258R</u>	2024
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, XS57, <u>XS259R</u> , XS308R	2024

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)		
FC No.	Food Category	Max Level	Notes	Step/Year Adopted
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, <u>XS257R</u> , <u>XS258R</u>	2024
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, <u>XS259R</u> , XS308R	2024

POLYDIMETHYLSILOXANE				
INS: 900a		Functional Class: Anticaking agent, Antifoaming agent, Emulsifier		
FC No.	Food Category	Max Level	Notes	Step/Year Adopted

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, <u>XS257R</u> , <u>XS258R</u>	2024
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, <u>XS259R</u> , XS308R	2024

POLYSORBATES

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

FC No.	Food Category	Max Level	Notes	Step/Year Adopted
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	XS57, <u>XS259R</u> , XS308R	2024

PROPYLENE GLYCOL ESTERS OF FATTY ACIDS

INS: 477 Functional Class: Emulsifier

FC No.	Food Category	Max Level	Notes	Step/Year Adopted
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	XS57, <u>XS259R</u> , XS308R	2024

SACCHARINS

INS: 954(i), 954(ii), 954(iii), 954(iv) Functional Class: Sweetener

FC No.	Food Category	Max Level	Notes	Step/Year Adopted
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	500, 144, 477, XS57, <u>XS257R</u> , <u>XS258R</u>	2024
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, XS57, <u>XS259R</u> , XS308R	2024

SORBATES

INS: 200, 202, 203 Functional Class: Preservative

FC No.	Food Category	Max Level	Notes	Step/Year Adopted
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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, XS57, <u>XS259R</u> , XS308R	2024
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STANNOUS CHLORIDE				
INS: 512		Functional Class: Antioxidant, Colour retention agent		
FC No.	Food Category	Max Level	Notes	Step/Year Adopted
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	25 mg/kg	43, XS57, <u>XS257R</u> , <u>XS258R</u>	2024

STEVIOL GLYCOSIDES				
INS: 960a, 960b, 960c, 960d		Functional Class: Sweetener		
FC No.	Food Category	Max Level	Notes	Step/Year Adopted
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>XS257R</u> , <u>XS258R</u>	2024
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, XS57, <u>XS259R</u> , XS308R	2024

SUCRALOSE (TRICHLOROGALACTOSUCROSE)				
INS: 955		Functional Class: Flavour enhancer, Sweetener		
FC No.	Food Category	Max Level	Notes	Step/Year Adopted
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, XS57, <u>XS257R</u> , <u>XS258R</u>	2024
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, XS57, <u>XS259R</u> , XS308R	2024

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)		
FC No.	Food Category	Max Level	Notes	Step/Year Adopted

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	44, XS57, <u>XS257R</u> , <u>XS258R</u>	2024
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, XS57, <u>XS259R</u> , XS308R	2024

SUNSET YELLOW FCF				
INS: 110		Functional Class: Colour		
FC No.	Food Category	Max Level	Notes	Step/Year Adopted
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, XS57, <u>XS259R</u> , XS308R	2024

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), INS 337)		
FC No.	Food Category	Max Level	Notes	Step/Year Adopted
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	1300 mg/kg	45, XS13, XS38, XS57, XS145, XS257R, <u>XS258R</u> , XS259R & XS297	2017

B.2.2 PROPOSED AMENDMENTS TO TABLE 2 OF THE GSFA (food category numerical order)

B.2.2.1 PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.2.4

Amendments related to the Regional Standard for Canned Hummus with Tehena (CXS 257R-2007)

Amendments related to the Regional Standard for Canned Foul Medames (CXS 258R-2007)

Food Category No. 04.2.2.4 Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds				
Additive	INS	Step/Year adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2024	350 mg/kg	188, 478, XS57, <u>XS257R</u> , <u>XS258R</u>
ADVANTAME	969	2023	10 mg/kg	478, XS57, <u>XS257R</u> , <u>XS258R</u>
ALLURA RED AC	129	2024	200 mg/kg	161, XS57, <u>XS257R</u> , <u>XS258R</u>

ASPARTAME	951	2024	1000 mg/kg	191, 478, XS57, <u>XS257R</u> , <u>XS258R</u>
ASPARTAME-ACESULFAME SALT	962	2024	350 mg/kg	113, 477, XS57, <u>XS257R</u> , <u>XS258R</u>
BRILLIANT BLUE FCF	133	2024	200 mg/kg	161, XS57, <u>XS257R</u> , <u>XS258R</u>
CARAMEL III - AMMONIA CARAMEL	150c	2024	50000 mg/kg	161, XS57, <u>XS257R</u> , <u>XS258R</u>
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2024	50 mg/kg	341, 344, XS57, <u>XS257R</u> , <u>XS258R</u>
CAROTENES, BETA-, VEGETABLE	160a(ii)	2024	50 mg/kg	341, 344, XS57, <u>XS257R</u> , <u>XS258R</u>
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2024	365 mg/kg	21, XS57, <u>XS257R</u> , <u>A-258R</u>
FAST GREEN FCF	143	2024	200 mg/kg	XS57, <u>XS257R</u> , <u>XS258R</u>
NEOTAME	961	2024	33 mg/kg	478, XS57, <u>XS257R</u> , <u>XS258R</u>
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	2024	2200 mg/kg	33, XS57, <u>XS257R</u> , <u>XS258R</u>
POLYDIMETHYLSILOXANE	900a	2024	10 mg/kg	XS57, <u>XS257R</u> , <u>XS258R</u>
SACCHARINS	954(i)-(iv)	2024	160 mg/kg	500, 144, 477, XS57, <u>XS257R</u> , <u>XS258R</u>
STANNOUS CHLORIDE	512	2024	25 mg/kg	43, XS57, <u>XS257R</u> , <u>XS258R</u>
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2024	70 mg/kg	26, 477, <u>XS257R</u> , <u>XS258R</u>
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2024	580 mg/kg	478, XS57, <u>XS257R</u> , <u>XS258R</u>
SULFITES	220-225, 539	2024	50 mg/kg	44, XS57, <u>XS257R</u> , <u>XS258R</u>
TARTRATES	334, 335(ii), 337	2017	1300 mg/kg	45, XS13, XS38, XS57, XS145, XS257R,

				<u>XS258R</u> , XS259R & XS297
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B.2.2.2 PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.2.6

Amendments related to the Regional Standard for Tehena (CXS 259R-2007)

Food Category No. 04.2.2.6		Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5		
Additive	INS	Step/Year adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2024	350 mg/kg	188, 478, XS57, <u>XS259R</u> , XS308R
ALLURA RED AC	129	2024	200 mg/kg	92, 161, XS57, <u>XS259R</u> , XS308R
ASPARTAME	951	2024	1000 mg/kg	191, 478, XS57, <u>XS259R</u> , XS308R
ASPARTAME-ACESULFAME SALT	962	2024	350 mg/kg	113, 477, XS57, <u>XS259R</u> , XS308R
BENZOATES	210-213	2024	3000 mg/kg	13, XS57, <u>XS259R</u> , XS308R
BRILLIANT BLUE FCF	133	2024	100 mg/kg	92, 161, XS57, <u>XS259R</u> , XS308R
CARAMEL III - AMMONIA CARAMEL	150c	2024	50000 mg/kg	161, XS57, <u>XS259R</u> , XS308R
CARMINES	120	2024	200 mg/kg	92, 178, XS57, <u>XS259R</u> , XS308R
CAROTENES, BETA-	160a(i),a(iii), a(iv)	2024	50 mg/kg	92, 341, 344, XS57, <u>XS259R</u> , XS308R
CAROTENES, BETA-, VEGETABLE	160a(ii)	2024	50 mg/kg	92, 341, 344, XS57, <u>XS259R</u> , XS308R
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2024	100 mg/kg	62, 92, XS57, <u>XS259R</u> , XS308R
CYCLAMATES	952(i), (ii), (iv)	2024	250 mg/kg	17, 477, XS57, <u>XS259R</u> , XS308R
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2024	2500 mg/kg	XS57, <u>XS259R</u> , XS308R
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2024	80 mg/kg	21, XS57, <u>XS259R</u> , XS308R
GRAPE SKIN EXTRACT	163(ii)	2024	100 mg/kg	92, 181, XS57, <u>XS259R</u> , XS308R
HYDROXYBENZOATES, PARA-	214, 218	2024	1000 mg/kg	27, XS57, <u>XS259R</u> , XS308R
INDIGOTINE (INDIGO CARMINE)	132	2024	200 mg/kg	92, 161, XS57, <u>XS259R</u> , XS308R
NEOTAME	961	2024	33 mg/kg	478, XS57, <u>XS259R</u> , XS308R

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	2024	2200 mg/kg	33, XS57, <u>XS259R</u> , XS308R
POLYDIMETHYLSILOXANE	900a	2024	50 mg/kg	XS57, <u>XS259R</u> , XS308R
POLYSORBATES	432-436	2024	3000 mg/kg	XS57, <u>XS259R</u> , XS308R
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	2024	5000 mg/kg	XS57, <u>XS259R</u> , XS308R
SACCHARINS	954(i)-(iv)	2024	200 mg/kg	477, 500, XS57, <u>XS259R</u> , XS308R
SORBATES	200, 202, 203	2024	1000 mg/kg	42, XS57, <u>XS259R</u> , XS308R
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2024	165 mg/kg	26, 477, XS57, <u>XS259R</u> , XS308R
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2024	400 mg/kg	478, XS57, <u>XS259R</u> , XS308R
SULFITES	220-225, 539	2024	300 mg/kg	44, 205, XS57, <u>XS259R</u> , XS308R
SUNSET YELLOW FCF	110	2024	50 mg/kg	92, XS57, <u>XS259R</u> , XS308R

NOTES FOR CCNE REGIONAL STANDARDS

A-258R Except for use in products conforming to the Regional Standard for Canned Foul Medames (CXS 258R-2007) as an antioxidant and preservative.

XS257R Excluding products conforming to the Regional Standard for Canned Humus with Tehena (CXS 257R-2007).

XS258R Excluding products conforming to the Regional Standard for Canned Foul Medames (CXS 258R-2007).

XS259R Excluding products conforming to the Regional Standard for Tehena (CXS 259R-2007).

B.2.3 PROPOSED AMENDMENTS TO TABLE 3 OF THE GSFA

B.2.3.1 AMENDMENTS TO TABLE 3

INS No	Additive	Functional Class	Year Adopted	Specific allowances in the following commodity standards ¹
330	Citric acid	Acidity regulator, Antioxidant, Colour retention agent, Sequestrant	1999	CS 87-1981, CS 105-1981, CS 141-1983, CS 13-1981, CS 57-1981, CS 37-1991, CS 70-1981, CS 90-1981, CS 94-1981, CS 119-1981, CS 302-2011, CS 249-2006, <u>CS 257R-2007</u> , <u>CS 258R-2007</u> , CS 221-2001, CS 273-1968, CS 275-1973, CS 262-2006 (for use in cheese mass only), CS 160-1987 (only for use in heat

				pasteurized products to maintain the pH at less than or equal to 4.6, and in heat sterilized products), CG 95-2022
501(i)	Potassium carbonate	Acidity regulator, Stabilizer	1999	CS 87-1981, CS 105-1981, CS 141-1983, CS 249-2006, CS 221-2001, CS 250-2006, CS 251-2006, CS 252-2006, CS 257R-2007 , CS 273-1968, CS 275-1973, CS 207-1999, CS 262-2006 (as anticaking agent only, see functional class table in CXS 262-2006), CS 281-1971, CS 282-1971, CS 290-1995
500(i)	Sodium carbonate	Acidity regulator, Anticaking agent, Emulsifying salt, Raising agent, Stabilizer, Thickener	1999	CS 87-1981, CS 105-1981, CS 141-1983, CS 249-2006, CS 221-2001, CS 250-2006, CS 251-2006, CS 252-2006, CS 257R-2007 , CS 273-1968, CS 275-1973, CS 207-1999, CS 253-2006 (see functional class table and footnote), CS 281-1971, CS 262-2006 (for use in cheese mass only), CS 282-1971, CS 290-1995

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"

B.2.3.2 AMENDMENTS TO REFERENCE TO COMMODITY STANDARDS FOR GSFA TABLE 3 ADDITIVES

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
	Firming agents listed in Table 3 and certain other Table 3 additives (as indicated in Table 3) are acceptable for use in foods conforming to the standards.
Codex Standard	Preserved Tomatoes (CODEX STAN CXS 13-1981)
	Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this Standard.
Codex Standards	Processed tomato concentrates (CODEX STAN CXS 57-1981) Canned Humus with Tehena (Near East) (CXS 257R-2007) Canned Foul Medames (CXS 258R-2007)

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
	Food additives are not permitted in products conforming to this standard
Codex Standard	Harissa (Red Hot Pepper Paste) (CXS 308R-2011)

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
	Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this standard.
Codex Standard	Processed tomato concentrates (CXS 57-1981)
	Food additives are not permitted in products conforming to these standards.

Codex Standards	<u>Harissa (Red Hot Pepper Paste) (CXS 308R-2011)</u> <u>Tehena (Near East) (CXS 259R-2007)</u>
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B.3 PROPOSED AMENDMENTS TO TABLE 1, 2 AND 3 OF THE GSFA RELATING TO THE CCSCH REGIONAL COMMODITY STANDARDS:

B.3.1 PROPOSED AMENDMENTS TO TABLE 1 OF THE GSFA (alphabetical order)

ASCORBYL ESTERS				
INS: 304, 305		Functional Class: Antioxidant		
FC No.	Food Category	Max Level	Notes	Step/Year adopted
12.2	Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)	500 mg/kg	10, XS326, XS327, XS328, <u>XS342, XS343, XS344, XS345, XS347, XS351, XS352, XS353</u>	2021

BUTYLATED HYDROXYANISOLE				
INS: 320		Functional Class: Antioxidant		
FC No.	Food Category	Max Level	Notes	Step/Year adopted
12.2	Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)	200 mg/kg	15, 130, XS326, XS327, XS328, <u>XS342, XS343, XS344, XS345, XS347, XS351, XS352, XS353</u>	2021

BUTYLATED HYDROXYTOLUENE				
INS: 321		Functional Class: Antioxidant		
FC No.	Food Category	Max Level	Notes	Step/Year adopted
12.2	Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)	200 mg/kg	15, 130, XS326, XS327, XS328, <u>XS342, XS343, XS344, XS345, XS347, XS351, XS352, XS353</u>	2021

CALCIUM CARBONATE				
INS: 170(i)		Functional Class: Acidity regulator, Anticaking agents, Colour, Firming Agent, Flour treatment agent, Stabilizer		
FC No.	Food Category	Max Level	Notes	Step/Year adopted
12.2.1	Herbs and spices	GMP	534, <u>XS326, XS351</u>	2021

CALCIUM SILICATE				
INS: 552		Functional Class: Anticaking agent		
FC No.	Food Category	Max Level	Notes	Step/Year adopted
12.2.1	Herbs and spices	GMP	534, <u>XS326, XS351</u>	2021

ETHYLENE DIAMINE TETRA ACETATES				
INS: 385, 386		Functional Class: Antioxidant, Colour retention agent, Preservative, Sequestrant (INS 385, 386); Stabilizer (INS 386)		

FC No.	Food Category	Max Level	Notes	Step/Year adopted
12.2	Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)	70 mg/kg	21, XS326, XS327, XS328, <u>XS342, XS343, XS344, XS345, XS347, XS351, XS352, XS353</u>	2021

HYDROXYPROPYL DISTARCH PHOSPHATE				
INS: 1442 Functional Class: Anticaking agent, Emulsifier, Stabilizer, Thickener				
FC No.	Food Category	Max Level	Notes	Step/Year adopted
12.2.1	Herbs and spices	GMP	534, <u>XS326, XS351</u>	2021

ISOMALT (HYDROGENATED ISOMALTULOSE)				
INS: 953 Functional Class: Anticaking agent, Bulking agent, Flavour enhancer, Glazing agent, Stabilizer, Sweetener, Thickener				
FC No.	Food Category	Max Level	Notes	Step/Year adopted
<u>12.2.1</u>	<u>Herbs and spices</u>	<u>GMP</u>	<u>534, XS326, XS351</u>	

MAGNESIUM CARBONATE				
INS: 504(i) Functional Class: Acidity regulator, Anticaking agent, Colour retention agent, Flour treatment agent				
FC No.	Food Category	Max Level	Notes	Step/Year adopted
12.2.1	Herbs and spices	GMP	534, <u>XS326, XS351</u>	2021

MAGNESIUM HYDROXIDE CARBONATE				
INS: 504(ii) Functional Class: Acidity regulator, Anticaking agent, Carrier, Colour retention agent				
FC No.	Food Category	Max Level	Notes	Step/Year adopted
12.2.1	Herbs and spices	GMP	534, <u>XS326, XS351</u>	2021

MAGNESIUM OXIDE				
INS: 530 Functional Class: Acidity regulator, Anticaking agent				
FC No.	Food Category	Max Level	Notes	Step/Year adopted
12.2.1	Herbs and spices	GMP	534, <u>XS326, XS351</u>	2021

MAGNESIUM SILICATE, SYNTHETIC				
INS: 553(i) Functional Class: Anticaking agent				
FC No.	Food Category	Max Level	Notes	Step/Year adopted
12.2.1	Herbs and spices	GMP	534, <u>XS326, XS351</u>	2021

MAGNESIUM STEARATE				
INS: 470(iii)		Functional Class: Anticaking agent, Emulsifier, Thickener		
FC No.	Food Category	Max Level	Notes	Step/Year adopted
12.2.1	Herbs and spices	GMP	534, <u>XS326, XS351</u>	2021

MANNITOL				
INS: 421		Functional Class: Anticaking agent, Bulking agent, Humectant, Stabilizer, Sweetener, Thickener		
FC No.	Food Category	Max Level	Notes	Step/Year adopted
12.2.1	Herbs and spices	GMP	534, <u>XS326, XS351</u>	2021

MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)				
INS: 460(i)		Functional Class: Anticaking agent, Bulking agent, Carrier, Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener		
FC No.	Food Category	Max Level	Notes	Step/Year adopted
12.2.1	Herbs and spices	GMP	534, <u>XS326, XS351</u>	2021

POLYSORBATES				
INS: 432-436		Functional Class: Emulsifier, Stabilizer (INS 432, 433, 435, 436); Emulsifier (INS 434)		
FC No.	Food Category	Max Level	Notes	Step/Year adopted
12.2.1	Herbs and spices	2000 mg/kg	XS326, XS327, XS328, <u>XS342, XS343, XS344, XS345, XS347, XS351, XS352, XS353</u>	2021

POWDERED CELLULOSE				
INS: 460(ii)		Functional Class: Anticaking agent, Bulking agent, Emulsifier, Glazing agent, Humectant, Stabilizer, Thickener		
FC No.	Food Category	Max Level	Notes	Step/Year adopted
12.2.1	Herbs and spices	GMP	534, <u>XS326, XS351</u>	2021

PROPYL GALLATE				
INS: 310		Functional Class: Antioxidant		
FC No.	Food Category	Max Level	Notes	Step/Year adopted
12.2	Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)	200 mg/kg	15, 130, XS326, XS327, XS328, <u>XS342, XS343, XS344, XS345, XS347, XS351, XS352, XS353</u>	2021

SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM				
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INS: 470(i) Functional Class: Anticaking agent, Emulsifier, Stabilizer				
FC No.	Food Category	Max Level	Notes	Step/Year adopted
12.2.1	Herbs and spices	GMP	534, <u>XS326, XS351</u>	2021

SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM				
INS: 470(ii) Functional Class: Anticaking agent, Emulsifier, Stabilizer				
FC No.	Food Category	Max Level	Notes	Step/Year adopted
12.2.1	Herbs and spices	GMP	534, <u>XS326, XS351</u>	2021

SILICON DIOXIDE, AMORPHOUS				
INS: 551 Functional Class: Anticaking agent, Antifoaming agent, Carrier				
FC No.	Food Category	Max Level	Notes	Step/Year adopted
12.2.1	Herbs and spices	GMP	51, & 534, <u>XS326, XS351</u>	2021

SODIUM CARBONATE				
INS: 500(i) Functional Class: Acidity regulator, Anticaking agent, Emulsifying salt, Raising agent, Stabilizer, Thickener				
FC No.	Food Category	Max Level	Notes	Step/Year adopted
12.2.1	Herbs and spices	GMP	534, <u>XS326, XS351</u>	2021

SODIUM HYDROGEN CARBONATE				
INS: 500(ii) Functional Class: Acidity regulator, Anticaking agent, Raising agent, Stabilizer, Thickener				
FC No.	Food Category	Max Level	Notes	Step/Year adopted
12.2.1	Herbs and spices	GMP	534, <u>XS326, XS351</u>	2021

SODIUM SESQUICARBONATE				
INS: 500(iii) Functional Class: Acidity regulator, Anticaking agent, Raising agent				
FC No.	Food Category	Max Level	Notes	Step/Year adopted
12.2.1	Herbs and spices	GMP	534, <u>XS326, XS351</u>	2021

SORBATES				
INS: 200, 202, 203 Functional Class: Preservative				
FC No.	Food Category	Max Level	Notes	Step/Year adopted
12.2	Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)	1000 mg/kg	42, XS326, XS327, XS328, <u>XS342, XS343, XS344, XS345, XS347, XS351, XS352, XS353</u>	2021

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)		
FC No.	Food Category	Max Level	Notes	Step/Year adopted
12.2.1	Herbs and spices	2000 mg/kg	422, XS326, XS327, XS328, <u>XS342, XS343, XS344, XS345, XS347, XS351, XS352, XS353</u>	2021

SULFITES				
INS: 220-225, 539		Functional Class: Antioxidant, Bleaching agent, Flour treatment agent, Preservative (INS 220, 221, 223, 224); Antioxidant, Preservative (INS 222, 225); Antioxidant, Sequestrant (INS 539)		
FC No.	Food Category	Max Level	Notes	Step/Year adopted
12.2.1	Herbs and spices	150 mg/kg	44, 532, <u>A343, XS327, XS328, XS342, XS344, XS345, XS347, XS351, XS352, XS353</u>	2006

TALC				
INS: 553(iii)		Functional Class: Anticaking agent, Glazing agent, Thickener		
FC No.	Food Category	Max Level	Notes	Step/Year adopted
12.2.1	Herbs and spices	GMP	534, <u>XS326, XS351</u>	2021

TERTIARY BUTYLHYDROQUINONE				
INS: 319		Functional Class: Antioxidant		
FC No.	Food Category	Max Level	Notes	Step/Year adopted
12.2	Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)	200 mg/kg	15, 130, XS326, XS327, XS328, <u>XS342, XS343, XS344, XS345, XS347, XS351, XS352, XS353</u>	2021

TOCOPHEROLS				
INS: 307a, b, c		Functional Class: Antioxidant		
FC No.	Food Category	Max Level	Notes	Step/Year adopted
12.2	Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)	2000 mg/kg	421, XS326, XS327, XS328, <u>XS342, XS343, XS344, XS345, XS347, XS351, XS352, XS353</u>	2018

B.3.2 PROPOSED AMENDMENTS TO TABLE 2 OF THE GSFA (food category numerical order)

B.3.2.1 PROPOSED AMENDMENTS TO FOOD CATEGORY 12.2

Food Category No. 12.2		Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)		
Additive	INS	Step/Year adopted	Max Level	Notes

ASCORBYL ESTERS	304, 305	2021	500 mg/kg	10, XS326, XS327, XS328, <u>XS342,</u> <u>XS343, XS344, XS345, XS347,</u> <u>XS351, XS352, XS353</u>
BUTYLATED HYDROXYANISOLE	320	2021	200 mg/kg	15,130, XS326, XS327, XS328, <u>XS342, XS343, XS344, XS345,</u> <u>XS347, XS351, XS352, XS353</u>
BUTYLATED HYDROXYTOLUENE	321	2021	200 mg/kg	15, 130, XS326, XS327, XS328, <u>XS342, XS343, XS344, XS345,</u> <u>XS347, XS351, XS352, XS353</u>
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2021	70 mg/kg	21, XS326, XS327, XS328, <u>XS342,</u> <u>XS343, XS344, XS345, XS347,</u> <u>XS351, XS352, XS353</u>
PROPYL GALLATE	310	2021	200 mg/kg	15, 130, XS326, XS327, XS328, <u>XS342, XS343, XS344, XS345,</u> <u>XS347, XS351, XS352, XS353</u>
SORBATES	200, 202, 203	2021	1000 mg/kg	42, XS326, XS327, XS328, <u>XS342,</u> <u>XS343, XS344, XS345, XS347,</u> <u>XS351, XS352, XS353</u>
TERTIARY BUTYLHYDROQUINONE	319	2021	200 mg/kg	15, 130, XS326, XS327, XS328, <u>XS342, XS343, XS344, XS345,</u> <u>XS347, XS351, XS352, XS353</u>
TOCOPHEROLS	307a, b, c	2018	2000 mg/kg	421, XS326, XS327, XS328, <u>XS342, XS343, XS344, XS345,</u> <u>XS347, XS351, XS352, XS353</u>

B.3.2.2 PROPOSED AMENDMENTS TO FOOD CATEGORY 12.2.1

Food Category No. 12.2.1		Herbs and spices		
Additive	INS	Step/Year adopted	Max Level	Notes
CALCIUM CARBONATE	170(i)	2021	GMP	534, <u>XS326, XS351</u>
CALCIUM SILICATE	552	2021	GMP	534, <u>XS326, XS351</u>
HYDROXYPROPYL DISTARCH PHOSPHATE	1442	2021	GMP	534, <u>XS326, XS351</u>
<u>ISOMALT (HYDROGENATED ISOMALTULOSE)</u>	953		<u>GMP</u>	<u>534, XS326, XS351</u>
MAGNESIUM CARBONATE	504(i)	2021	GMP	534, <u>XS326, XS351</u>
MAGNESIUM HYDROXIDE CARBONATE	504(ii)	2021	GMP	534, <u>XS326, XS351</u>
MAGNESIUM OXIDE	530	2021	GMP	534, <u>XS326, XS351</u>
MAGNESIUM SILICATE, SYNTHETIC	553(i)	2021	GMP	534, <u>XS326, XS351</u>
MAGNESIUM STEARATE	470(iii)	2021	GMP	534, <u>XS326, XS351</u>
MANNITOL	421	2021	GMP	534, <u>XS326, XS351</u>
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	2021	GMP	534, <u>XS326, XS351</u>
POLYSORBATES	432-436	2021	2000 mg/kg	XS326, XS327, XS328, <u>XS342, XS343, XS344,</u> <u>XS345, XS347, XS351,</u> <u>XS352, XS353</u>
POWDERED CELLULOSE	460(ii)	2021	GMP	534, <u>XS326, XS351</u>

SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	2021	GMP	534, <u>XS326, XS351</u>
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	2021	GMP	534, <u>XS326, XS351</u>
SILICON DIOXIDE, AMORPHOUS	551	2021	GMP	51, & 534, <u>XS326, XS351</u>
SODIUM CARBONATE	500(i)	2021	GMP	534, <u>XS326, XS351</u>
SODIUM HYDROGEN CARBONATE	500(ii)	2021	GMP	534, <u>XS326, XS351</u>
SODIUM SESQUICARBONATE	500(iii)	2021	GMP	534, <u>XS326, XS351</u>
SUCROSE ESTERS	473, 473a, 474	2021	2000 mg/kg	422, XS326, XS327, XS328, <u>XS342, XS343, XS344, XS345, XS347, XS351, XS352, XS353</u>
SULFITES	220-225, 539	2006	150 mg/kg	44, 532, <u>A343, XS327, XS328, XS342, XS344, XS345, XS347, XS351, XS352, XS353</u>
TALC	553(iii)	2021	GMP	534, <u>XS326, XS351</u>

NOTES FOR CCSCH STANDARDS

532 For products conforming to the Standard for Black, White and Green Peppers (CXS 326-2017), only sulfur dioxide (INS 220) may be used and only in green peppers **as a preservative**.

534 For herbs use is limited to herbs that have been ground or processed into powder only, **as an anticaking agent**.

A343 Except for use in products conforming to the Standard for Dried Roots, Rhizomes and Bulbs: Dried or Dehydrated Ginger (CXS 343-2021): sulfur dioxide (INS 220) as a bleaching agent.

XS342 Excluding products conforming to the Standard for Dried Oregano (CXS 342-2021).

XS343 Excluding products conforming to the Standard for Dried Roots, Rhizomes and Bulbs: Dried or Dehydrated Ginger (CXS 343-2021).

XS344 Excluding products conforming to the Standard for Dried Floral Parts: Cloves (CXS 344-2021).

XS345 Excluding products conforming to the Standard for Dried Basil (CXS 345-2021).

XS347 Excluding products conforming to the Standard for Dried or Dehydrated Garlic (CXS 347-2019).

XS351 Excluding products conforming to the Standard for Dried Floral Parts – Dried Saffron (CXS 351-2022).

XS352 Excluding products conforming to the Standard for Dried Seeds – Nutmeg (CXS 352-2022).

XS353 Excluding products conforming to the Standard for Dried or Dehydrated Chilli Pepper and Paprika (CXS 353-2022).

B.3.3 PROPOSED AMENDMENTS TO TABLE 3 OF THE GSFA

B.3.3.1 AMENDMENTS TO REFERENCE TO COMMODITY STANDARDS FOR GSFA TABLE 3 ADDITIVES

12.2.1	Herbs and spices (<u>EXCLUDING ONLY</u> SPICES)
	Table 3 additives are not permitted for use in products conforming to this standard.
<u>Codex Standards</u>	Black, White and Green Peppers (CXS 326-2017)

	Anticaking agents listed in Table 3 are acceptable for use in ground cumin only, conforming to this standard.
Codex Standards	Cumin (CXS 327-2017)
	Food additives are not permitted in products conforming to this standard.
Codex Standards	Dried Floral Parts: Dried Saffron (CXS 351-2022)
	Anticaking agents listed in Table 3 are acceptable for use in the ground/powdered form of the foods conforming to these standards.
Codex Standards	Cumin (CXS 327-2021); Dried Roots, Rhizomes and Bulbs: Dried or Dehydrated Ginger (CXS 343-2021); Dried Floral Parts: Cloves (CXS 344-2021); Dried or Dehydrated Garlic (CXS 347-2019); Dried Seeds – Nutmeg (CXS 352-2022); Dried or Dehydrated Chilli Pepper and Paprika (CXS 353-2022)

B.4 PROPOSED AMENDMENTS TO TABLE 1 AND 2 OF THE GSFA RELATING TO THE STANDARD FOR EDIBLE FATS AND OILS NOT COVERED BY INDIVIDUAL STANDARDS (CXS19-1981)

B.4.1 PROPOSED AMENDMENTS TO TABLE 1 OF THE GSFA (alphabetical order)

ANNATTO EXTRACTS, BIXIN-BASED				
INS: 160b(i)		Functional Class: Colour		
FC No.	Food Category	Max Level	Notes	Step/Year Adopted
02.1.2	Vegetable oils and fats	10 mg/kg	8, 508, 509 , XS33, XS210 & XS325R	2023

CAROTENES, BETA-				
INS: 160a(i), 160a(iii), 160a(iv)		Functional Class: Colour		
FC No.	Food Category	Max Level	Notes	Step/Year Adopted
02.1.2	Vegetable oils and fats	25 mg/kg	508, 509 , XS33, XS210, XS325R, 341, 344	2023

CAROTENES, BETA-, VEGETABLE				
INS: 160a(ii)		Functional Class: Colour		
FC No.	Food Category	Max Level	Notes	Step/Year Adopted
02.1.2	Vegetable oils and fats	25 mg/kg	508, 509 , XS33, XS210, XS325R, 341, 344	2023

CURCUMIN				
INS: 100(i)		Functional Class: Colour		
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
02.1.2	Vegetable oils and fats	5 mg/kg	508, 509 , XS33, XS210, XS325R	2023

B.4.2 PROPOSED AMENDMENTS TO TABLE 2 OF THE GSFA (food category numerical order)

B.4.2.1 PROPOSED AMENDMENTS TO FOOD CATEGORY 02.1.2

Food Category No. 02.1.2 Vegetable oils and fats				
Additive	INS	Step/Year adopted	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2023	10 mg/kg	8, 508, 509 , XS33, XS210 & XS325R
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2023	25 mg/kg	508, 509 , XS33, XS210, XS325R, 341, 344
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	25 mg/kg	508, 509 , XS33, XS210, XS325R, 341, 344
CURCUMIN	100(i)	2023	5 mg/kg	508, 509 , XS33, XS210, XS325R

NOTES FOR CXS 19-1981

- 508 For use in products, excluding virgin or cold pressed oils and vegetable oils, conforming to the *Standard for Edible Fats and Oils not Covered by Individual Standards* (CXS 19-1981) only, for the purposes of restoring natural colour lost in processing, or standardising colour only.

B.5 PROPOSED AMENDMENTS TO TABLE 1 AND 2 OF THE GSFA RELATING TO THE STANDARD FOR RICE (CXS198-1995)**B.5.1 PROPOSED AMENDMENTS TO TABLE 1 OF THE GSFA (alphabetical order)**

MINERAL OIL, HIGH VISCOSITY				
INS: 905d Functional Class: Antifoaming agent, Glazing agent				
FC No.	Food Category	Max Level	Notes	Step/Year adopted
06.1	Whole, broken, or flaked grain, including rice	800 mg/kg	98, XS198 , & XS202	2019

PROPYL GALLATE				
INS: 310 Functional Class: Antioxidant				
FC No.	Food Category	Max Level	Notes	Step/Year adopted
06.1	Whole, broken, or flaked grain, including rice	100 mg/kg	15, XS198 , & XS202	2019

B.5.2 PROPOSED AMENDMENTS TO TABLE 2 OF THE GSFA (food category numerical order)**B.5.2.1 PROPOSED AMENDMENTS TO FOOD CATEGORY 06.1**

Food Category No. 06.1 Whole, broken, or flaked grain, including rice				
Additive	INS	Step/Year adopted	Max Level	Notes
MINERAL OIL, HIGH VISCOSITY	905d	2019	800 mg/kg	98, XS198 , & XS202
PROPYL GALLATE	310	2019	100 mg/kg	15, XS198 , & XS202

NOTES FOR CXS 198-1995

XS198 Excluding products conforming to the *Standard for Rice* (CXS 198-1995).

PART C: PROVISIONS RELATED TO AGENDA ITEM 5a**Draft and Proposed Draft Food Additive Provisions**(for adoption at Step 8 and 5/8)²**C.1 PROVISIONS FROM CX/FA 25/55/7 APPENDIX 2****Food Category No. 07.1 Bread and ordinary bakery wares**

Additive	INS	Step	Year	Max level	Notes
ASPARTAME	951	8	2025r	1700 mg/kg	191 & 398

Notes to the General Standard for Food Additives (CXS 192-1995)

- 191 If used in combination with aspartame-acesulfame salt (INS 962), the combined maximum use level, expressed as aspartame, should not exceed this level.
- 398 Some Codex Members allow the use of additives with sweetener and colour functions in this food category while others limit this food category to products without these additives.

C.2 REPLIES FROM CCFO28 ON THE TECHNOLOGICAL JUSTIFICATION FOR THE USE OF PAPRIKA EXTRACT (INS160c(ii)) IN FOOD CATEGORY 02.2.2 OF THE GSFA CX/FA 25/55/7 APPENDIX 1**Food Category No. 02.2.2 Fat spreads, dairy fat spreads and blended spreads**

Additive	INS	Step	Year	Max Level	Notes
PAPRIKA EXTRACT	160c(ii)	5/8	2025	40 mg/kg	39, XS256

C.3 PROVISIONS FROM CX/FA 25/55/7 APPENDIX 1**Food Category No. 04.1.2.3 Fruit in vinegar, oil, or brine**

Additive	INS	Step	Year	Max Level	Notes
CARAMEL II - SULFITE CARAMEL	150b	5/8	2025	7500 mg/kg	APP1A
GRAPE SKIN EXTRACT	163(ii)	8	2025r	1500 mg/kg	APP1CC

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

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2025	30 mg/kg	185, XS17, XS60, XS62, XS254, XS361, APP1B, APP1C, APP1CC
AZORUBINE (CARMOISINE)	122	8	2025	200 mg/kg	267, APP1A, XS17, XS60, XS62, XS242, XS254, XS361
BRILLIANT BLUE FCF	133	8	2025r	200 mg/kg	267, APP1A, XS17, XS60, XS62, XS242, XS254, XS361
BROWN HT	155	8	2025	200 mg/kg	267, APP1A, XS17, XS60, XS62, XS242, XS254, XS361
CARAMEL II - SULFITE CARAMEL	150b	8	2025	7500 mg/kg	267, XS361, APP1A
CURCUMIN	100(i)	8	2025	200 mg/kg	267, XS17, XS60, XS62, XS242, XS254, XS361, APP1CC
ERYTHROSINE	127	8	2025	200 mg/kg	XS17, XS254, XS319, XS361, APP1JJ
PONCEAU 4R (COCHINEAL RED A)	124	8	2025r	300 mg/kg	104, APP1DD, XS17, XS242, XS254, XS361
QUINOLINE YELLOW	104	8	2025	200 mg/kg	267, APP1A, XS17,

² Provisions that are replacing or revising currently adopted provisions of the GSFA are **gray highlighted**.

					XS60, XS62, XS242, XS254, XS361
TARTRAZINE	102	8	2025	200 mg/kg	267, APP1A, XS17, XS60, XS62, XS242, XS254, XS361

Food Category No. 04.1.2.5 Jams, jellies, marmelades

Additive	INS	Step	Year	Max Level	Notes
ALLURA RED AC	129	8	2025r	100 mg/kg	
AMARANTH	123	8	2025	100 mg/kg	XS296
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2025	20 mg/kg	8 & XS296
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2025	20 mg/kg	185 & XS296
AZORUBINE (CARMOISINE)	122	8	2025	200 mg/kg	XS296
BRILLIANT BLACK (BLACK PN)	151	8	2025	200 mg/kg	XS296
BRILLIANT BLUE FCF	133	8	2025r	200 mg/kg	APP1KK
BROWN HT	155	8	2025	200 mg/kg	XS296
CARAMEL II - SULFITE CARAMEL	150b	5/8	2025	1500 mg/kg	
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	8	2009	200 mg/kg	
CURCUMIN	100(i)	8	2025	500 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	8	2025r	500 mg/kg	181
INDIGOTINE (INDIGO CARMINE)	132	8	2025r	300 mg/kg	XS296
PAPRIKA EXTRACT	160c(ii)	5/8	2025	50 mg/kg	39 & XS296
PONCEAU 4R (COCHINEAL RED A)	124	8	2025r	200 mg/kg	APP1KK
QUINOLINE YELLOW	104	8	2025	100 mg/kg	
SUNSET YELLOW FCF	110	8	2025r	300 mg/kg	
TARTRAZINE	102	8	2025	200 mg/kg	APP1F

Food Category No. 04.1.2.6 Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2025	20 mg/kg	8 & XS160
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2025	20 mg/kg	185 & XS160
AZORUBINE (CARMOISINE)	122	8	2025	200 mg/kg	XS160
BRILLIANT BLUE FCF	133	8	2025r	100 mg/kg	XS160
CARAMEL II - SULFITE CARAMEL	150b	5/8	2025	500 mg/kg	XS160
CURCUMIN	100(i)	8	2025	200 mg/kg	XS160
FAST GREEN FCF	143	8	2025r	100 mg/kg	XS160
GRAPE SKIN EXTRACT	163(ii)	8	2025r	500 mg/kg	181 & XS160
INDIGOTINE (INDIGO CARMINE)	132	8	2025r	200 mg/kg	XS160
PONCEAU 4R (COCHINEAL RED A)	124	8	2025r	100 mg/kg	XS160 & APP1EE
SUNSET YELLOW FCF	110	8	2025r	200 mg/kg	XS160
TARTRAZINE	102	8	2025	500 mg/kg	XS160

Food Category No. 04.1.2.7 Candied fruit

Additive	INS	Step	Year	Max Level	Notes
ALLURA RED AC	129	8	2025r	100 mg/kg	
AMARANTH	123	8	2025	50 mg/kg	
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2025	20 mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-	160b(ii)	5/8	2025	20 mg/kg	185

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AZORUBINE (CARMOISINE)	122	8	2025	100 mg/kg	
BRILLIANT BLUE FCF	133	8	2025	200 mg/kg	
BROWN HT	155	8	2025	200 mg/kg	
CARAMEL II - SULFITE CARAMEL	150b	5/8	2025	7500 mg/kg	
CURCUMIN	100(i)	8	2025	200 mg/kg	
FAST GREEN FCF	143	8	2025r	200 mg/kg	
INDIGOTINE (INDIGO CARMINE)	132	8	2025r	200 mg/kg	
PAPRIKA EXTRACT	160c(ii)	5/8	2025	50 mg/kg	39
PONCEAU 4R (COCHINEAL RED A)	124	8	2025r	200 mg/kg	
QUINOLINE YELLOW	104	8	2025	200 mg/kg	
SUNSET YELLOW FCF	110	8	2025r	200 mg/kg	
TARTRAZINE	102	8	2025	200 mg/kg	

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

Additive	INS	Step	Year	Max Level	Notes
ALLURA RED AC	129	8	2025r	100 mg/kg	XS240 & XS314R
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2025	100 mg/kg	8, XS240 & XS314R
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2025	20 mg/kg	185, XS240 & XS314R
AZORUBINE (CARMOISINE) APP1A	122	8	2025	200 mg/kg	XS240, XS314R &
BRILLIANT BLUE FCF	133	8	2025r	100 mg/kg	XS240 & XS314R
CARAMEL II - SULFITE CARAMEL	150b	5/8	2025	7500 mg/kg	XS240 & XS314R
CURCUMIN	100(i)	8	2025	300 mg/kg	XS240 & XS314R
FAST GREEN FCF	143	8	2025r	100 mg/kg	XS240 & XS314R
PAPRIKA EXTRACT	160c(ii)	5/8	2025	50 mg/kg	39, XS240 & XS314R
PONCEAU 4R (COCHINEAL RED A)	124	8	2025r	50 mg/kg	XS240 & XS314R
QUINOLINE YELLOW	104	8	2025	10 mg/kg	XS240 & XS314R
SUNSET YELLOW FCF	110	8	2025r	100 mg/kg	XS240 & XS314R
TARTRAZINE	102	8	2025	200 mg/kg	XS240 & XS314R

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

Additive	INS	Step	Year	Max Level	Notes
ALLURA RED AC	129	8	2025r	300 mg/kg	
AMARANTH	123	8	2025	80 mg/kg	
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2025	30 mg/kg	8, APP1H
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2025	15 mg/kg	185
AZORUBINE (CARMOISINE)	122	8	2025	150 mg/kg	
BRILLIANT BLACK (BLACK PN)	151	8	2025	150 mg/kg	
BROWN HT	155	8	2025	30 mg/kg	
CARAMEL II - SULFITE CARAMEL	150b	5/8	2025	7500 mg/kg	
CURCUMIN	100(i)	8	2025	150 mg/kg	
FAST GREEN FCF	143	8	2025r	100 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	8	2025r	500 mg/kg	181
INDIGOTINE (INDIGO CARMINE)	132	8	2025r	150 mg/kg	
PAPRIKA EXTRACT	160c(ii)	5/8	2025	80 mg/kg	39
PONCEAU 4R (COCHINEAL RED A)	124	8	2025r	50 mg/kg	
QUINOLINE YELLOW	104	8	2025	150 mg/kg	

SUNSET YELLOW FCF	110	8	2025r	50 mg/kg	
TARTRAZINE	102	8	2025	150 mg/kg	

Food Category No. 04.1.2.10 Fermented fruit products

Additive	INS	Step	Year	Max Level	Notes
GRAPE SKIN EXTRACT	163(ii)	8	2025r	500 mg/kg	181

Food Category No. 04.1.2.11 Fruit fillings for pastries

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2025	50 mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2025	35 mg/kg	185
CARAMEL II - SULFITE CARAMEL	150b	5/8	2025	7500 mg/kg	
CURCUMIN	100(i)	8	2025	150 mg/kg	
FAST GREEN FCF	143	8	2025r	100 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	8	2025r	500 mg/kg	181
PAPRIKA EXTRACT	160c(ii)	5/8	2025	50 mg/kg	39
PONCEAU 4R (COCHINEAL RED A)	124	8	2025r	50 mg/kg	
SUNSET YELLOW FCF	110	8	2025r	200 mg/kg	
TARTRAZINE	102	8	2025	200 mg/kg	

Food Category No. 04.2.2.2 Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds

Additive	INS	Step	Year	Max Level	Notes
TARTRAZINE	102	8	2025	940 mg/kg	XS38, XS39, XS321, XS323R, XS336R, XS341R, APP1FF

Food Category No. 04.2.2.3 Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce

Additive	INS	Step	Year	Max Level	Notes
ALLURA RED AC	129	8	2025r	300 mg/kg	XS38, XS66, XS115 & XS260
AMARANTH	123	8	2025	50 mg/kg	XS38, XS66, XS115 & XS260
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2025	10 mg/kg	8, XS38, XS66, XS260 & APP1J
AZORUBINE (CARMOISINE)	122	8	2025	200 mg/kg	XS38, XS66, XS115, XS260
BRILLIANT BLACK (BLACK PN)	151	8	2025	200 mg/kg	XS38, XS66, XS115, XS260
BRILLIANT BLUE FCF	133	8	2025r	500 mg/kg	XS38, XS66, XS260 & APP1J
CARAMEL II - SULFITE CARAMEL	150b	5/8	2025	500 mg/kg	XS38, XS66, XS115 & XS260
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	5/8	2025	500 mg/kg	XS38, XS66, XS260 & APP1J
CARMINES	120	8	2025r	200 mg/kg	178, XS38, XS66, XS115 & XS260
CURCUMIN	100(i)	8	2025	50 mg/kg	XS38, XS66, XS260 & APP1J
INDIGOTINE (INDIGO CARMINE)	132	8	2025r	150 mg/kg	XS38, XS66, XS115 & XS260
PAPRIKA EXTRACT	160c(ii)	5/8	2025	100 mg/kg	39, XS38, XS66, XS260 & APP1J
TARTRAZINE	102	8	2025	100 mg/kg	39, XS38, XS66, XS260 & APP1J

Food Category No. 04.2.2.4 Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds

Additive	INS	Step	Year	Max Level	Notes
ALLURA RED AC	129	8	2025r	200 mg/kg	XS13, XS38, XS57, XS145, XS241, XS257R, XS258R & XS297
BRILLIANT BLACK (BLACK PN)	151	8	2025	200 mg/kg	XS13, XS38, XS57, XS145, XS241, XS257R, XS258R & XS297
BRILLIANT BLUE FCF	133	8	2025r	200 mg/kg	S13, XS38, XS57, XS145, XS241, XS257R, XS258R & APP1K
CARAMEL III - AMMONIA CARAMEL	150c	8	2025r	50000 mg/kg	XS13, XS38, XS57, XS145, XS241, XS257R, XS258R & APP1L
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	5/8	2025	50000 mg/kg	XS13, XS38, XS57, XS145, XS241, XS257R & XS258R
CURCUMIN	100(i)	8	2025	200 mg/kg	XS13, XS38, XS57, XS145, XS241, XS257R, XS258R & XS297
PAPRIKA EXTRACT	160c(ii)	5/8	2025	50 mg/kg	XS13, XS38, XS57, XS145, XS241, XS257R, XS258R & XS297
TARTRAZINE	102	8	2025	100 mg/kg	XS13, XS38, XS57, XS145, XS241, XS257R & XS258R

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

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2025	20 mg/kg	8 & XS57
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2025	20 mg/kg	185 & XS57
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	5/8	2025	400 mg/kg	XS57
CURCUMIN	100(i)	5/8	2025	200 mg/kg	XS57
PAPRIKA EXTRACT	160c(ii)	5/8	2025	50 mg/kg	39 & XS57
QUINOLINE YELLOW	104	8	2025	100 mg/kg	XS57

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

Additive	INS	Step	Year	Max Level	Notes
ALLURA RED AC	129	8	2025r	200 mg/kg	92, XS38, XS57, XS259R, XS308R, XS321
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2025	10 mg/kg	8, 92, XS38, XS57, XS259R, XS308R & XS321
BRILLIANT BLUE FCF	133	8	2025r	100 mg/kg	92, XS38, XS57, XS259R, XS308R & XS321
CARAMEL III - AMMONIA CARAMEL	150c	8	2025r	50000 mg/kg	XS38, XS57, XS259R, XS308R & XS321
CURCUMIN	100(i)	8	2025	200 mg/kg	92, XS38, XS57, XS259R, XS308R & XS321
INDIGOTINE (INDIGO CARMINE)	132	8	2025r	100 mg/kg	92, XS38, XS57, XS259R, XS308R & XS321

PAPRIKA EXTRACT	160c(ii)	5/8	2025	200 mg/kg	39, XS38, XS57, XS259R, XS308R, XS321 & APP1M
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Food Category No. 04.2.2.7 Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2025	10 mg/kg	8, XS38, XS151, XS223 & XS294
BEET RED	162	5/8	2025	GMP	XS38, XS151, XS223 & XS294
BRILLIANT BLUE FCF	133	8	2025r	100 mg/kg	92, XS38, XS151, XS223 & XS294
CARAMEL I - PLAIN CARAMEL	150a	5/8	2025	GMP	XS38, XS151, XS223 & XS294
CARAMEL III - AMMONIA CARAMEL	150c	8	2025r	50000 mg/kg	XS38, XS151, XS223 & XS294
CHLOROPHYLLS	140	5/8	2025	GMP	XS38, XS151, XS223 & XS294
CURCUMIN	100(i)	5/8	2025	200 mg/kg	XS38, XS151, XS223 & XS294

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

Additive	INS	Step	Year	Max Level	Notes
FAST GREEN FCF	143	8	2025r	100 mg/kg	XS38, XS151, XS223 & XS294
GRAPE SKIN EXTRACT	163(ii)	8	2025r	100 mg/kg	181, XS38, XS151, XS223 & XS294
INDIGOTINE (INDIGO CARMINE)	132	8	2025r	200 mg/kg	XS38, XS151, XS223 & XS294
LUTEIN FROM TAGETES ERECTA	161b(i)	5/8	2025	GMP	XS38, XS151, XS223 & XS294
PAPRIKA EXTRACT	160c(ii)	5/8	2025	20 mg/kg	39, XS38, XS151, XS223 & XS294
PONCEAU 4R (COCHINEAL RED A)	124	8	2025r	100 mg/kg	XS38, XS151, XS223 & XS294
TARTRAZINE	102	5/8	2025	200 mg/kg	XS38, XS151, XS223 & XS294

Food Category No. 04.2.2.8 Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds

Additive	INS	Step	Year	Max Level	Notes
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	5/8	2025	20000 mg/kg	XS323R, XS334R & APP1N
PAPRIKA EXTRACT	160c(ii)	5/8	2025	50 mg/kg	39, XS323R & XS334R

Food Category No. 06.3 Breakfast cereals, including rolled oats

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2025	75 mg/kg	8 & APP1O
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2025	30 mg/kg	185
AZORUBINE (CARMOISINE)	122	8	2025	150 mg/kg	
BRILLIANT BLACK (BLACK PN)	151	8	2025	160 mg/kg	
BROWN HT	155	8	2025	30 mg/kg	
CARAMEL II - SULFITE CARAMEL	150b	5/8	2025	2500 mg/kg	

CURCUMIN	100(i)	8	2025	200 mg/kg	APP1P
PAPRIKA EXTRACT	160c(ii)	5/8	2025	120 mg/kg	39
QUINOLINE YELLOW	104	8	2025	200 mg/kg	
SUNSET YELLOW FCF	110	8	2025r	300 mg/kg	
TARTRAZINE	102	8	2025	300 mg/kg	

Food Category No. 06.4.2 Dried pastas and noodles and like products

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2025	10 mg/kg	8, APP1GG
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2025	25 mg/kg	185, APP1GG
BEET RED	162	8	2025	GMP	APP1GG
CARAMEL I - PLAIN CARAMEL	150a	8	2025	GMP	APP1GG
CHLOROPHYLLS	140	8	2025	GMP	APP1GG
CURCUMIN	100(i)	8	2025	200 mg/kg	APP1GG

Food Category No. 06.4.2 Dried pastas and noodles and like products

Additive	INS	Step	Year	Max Level	Notes
LYCOPENE, BLAKESLEA TRISPOA	160d(ii)	5/8	2025	100 mg/kg	APP1GG
LYCOPENE, SYNTHETIC	160d(iii)	5/8	2025	100 mg/kg	APP1GG
LYCOPENE, TOMATO	160d(ii)	5/8	2025	100 mg/kg	APP1GG
TARTRAZINE	102	8	2025	70 mg/kg	APP1GG

Food Category No. 06.4.3 Pre-cooked pastas and noodles and like products

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2025	20 mg/kg	8, APP1GG
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2025	25 mg/kg	185, APP1GG
CURCUMIN	100(i)	8	2025r	100 mg/kg	APP1GG, APP1HH
PAPRIKA EXTRACT	160c(ii)	5/8	2025	120 mg/kg	39 & APP1GG
TARTRAZINE	102	8	2025r	70 mg/kg	APP1GG, APP1LL

Food Category No. 06.5 Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)

Additive	INS	Step	Year	Max Level	Notes
AMARANTH	123	8	2025	80 mg/kg	
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2025	10 mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2025	10 mg/kg	134, 185 & APP1Q
AZORUBINE (CARMOISINE)	122	8	2025	150 mg/kg	
BRILLIANT BLACK (BLACK PN)	151	8	2025	150 mg/kg	
BROWN HT	155	8	2025	30 mg/kg	
CARAMEL II - SULFITE CARAMEL	150b	5/8	2025	1000 mg/kg	
CURCUMIN	100(i)	8	2025	150 mg/kg	
FAST GREEN FCF	143	8	2025r	100 mg/kg	
PAPRIKA EXTRACT	160c(ii)	5/8	2025	100 mg/kg	39
QUINOLINE YELLOW	104	8	2025	100 mg/kg	
TARTRAZINE	102	8	2025	100 mg/kg	

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

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2025	80 mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2025	100 mg/kg	185

CARAMEL II - SULFITE CARAMEL	150b	5/8	2025	2500 mg/kg	
CURCUMIN	100(i)	8	2025	100 mg/kg	
PAPRIKA EXTRACT	160c(ii)	5/8	2025	200 mg/kg	39
Food Category No. 06.7	Pre-cooked or processed rice products, including rice cakes (Oriental type only)				
Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2025	1 mg/kg	185
PAPRIKA EXTRACT	160c(ii)	5/8	2025	160 mg/kg	39
Food Category No. 06.8.1	Soybean-based beverages				
Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2025	10 mg/kg	8 & APP1R
PAPRIKA EXTRACT	160c(ii)	5/8	2025	15 mg/kg	39 & XS322R
PONCEAU 4R (COCHINEAL RED A)	124	8	2025	10 mg/kg	XS322R
TARTRAZINE	102	5/8	2025	20 mg/kg	APP1S
Food Category No. 06.8.4.2	Deep fried semi-dehydrated soybean curd				
Additive	INS	Step	Year	Max Level	Notes
PAPRIKA EXTRACT	160c(ii)	5/8	2025	20 mg/kg	39 & XS322R
Food Category No. 06.8.8	Other soybean protein products				
Additive	INS	Step	Year	Max Level	Notes
PAPRIKA EXTRACT	160c(ii)	5/8	2025	5 mg/kg	39, XS175 & APP1T
Food Category No. 08.1.1	Fresh meat, poultry, and game, whole pieces or cuts				
Additive	INS	Step	Year	Max Level	Notes
BEET RED	162	8	2025	GMP	4
CARAMEL I - PLAIN CARAMEL	150a	8	2025	GMP	4
CHLOROPHYLLS	140	8	2025	GMP	4
CURCUMIN	100(i)	8	2025	300 mg/kg	4
TITANIUM DIOXIDE	171	8	2025	GMP	4
Food Category No. 08.1.2	Fresh meat, poultry, and game, comminuted				
Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2025	20 mg/kg	8 & APP1U
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2025	20 mg/kg	185 & APP1U
BEET RED	162	8	2025	GMP	APP1U
CARAMEL I - PLAIN CARAMEL	150a	8	2025	GMP	APP1U
CARAMEL II - SULFITE CARAMEL	150b	5/8	2025	2000 mg/kg	APP1U
CURCUMIN	100(i)	8	2025	20 mg/kg	APP1U
Food Category No. 08.2	Processed meat, poultry, and game products in whole pieces or cuts				
Additive	INS	Step	Year	Max Level	Notes
CURCUMIN	100(i)	8	2025	20 mg/kg	XS96, XS97 & XS350R
Food Category No. 08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts				
Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2025	20 mg/kg	8, XS96, XS97, XS350R & APP1V
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2025	20 mg/kg	185, XS96, XS97, XS350R & APP1V

PAPRIKA EXTRACT	160c(ii)	5/8	2025	20 mg/kg	39, XS96 & XS97
Food Category No. 08.3	Processed comminuted meat, poultry, and game products				
Additive	INS	Step	Year	Max Level	Notes
CARAMEL II - SULFITE CARAMEL	150b	5/8	2025	2000 mg/kg	APP1MM
Food Category No. 08.3.1	Non-heat treated processed comminuted meat, poultry, and game products				
Additive	INS	Step	Year	Max Level	Notes
CURCUMIN	100(i)	8	2025	20 mg/kg	118 & APP1W
Food Category No. 08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products				
Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2025	100 mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2025	20 mg/kg	185
Food Category No. 08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products				
Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2025	100 mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2025	20 mg/kg	185
Food Category No. 08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products				
Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2025	100 mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2025	20 mg/kg	185
Food Category No. 08.3.2	Heat-treated processed comminuted meat, poultry, and game products				
Additive	INS	Step	Year	Max Level	Notes
ALLURA RED AC	129	8	2025r	25 mg/kg	XS88, XS89 & XS98
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2025	100 mg/kg	8, XS88, XS89 & XS98
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2025	20 mg/kg	185, XS88, XS89 & XS98
CURCUMIN	100(i)	8	2025	20 mg/kg	XS88, XS89 & XS98
PAPRIKA EXTRACT	160c(ii)	5/8	2025	40 mg/kg	39, XS88, XS89, XS98 & APP1NN
Food Category No. 08.3.3	Frozen processed comminuted meat, poultry, and game products				
Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2025	20 mg/kg	8, 16
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2025	20 mg/kg	16, 185
CURCUMIN	100(i)	8	2025	20 mg/kg	16

Notes to the General Standard for Food Additives (CXS 192-1995)

8	As bixin.
16	For use in glaze, coatings or decorations for fruit, vegetables, meat or fish only.
39	On a total carotenoid basis.
92	Excluding tomato-based sauces.

104	Excluding canned pears (except for use in special holiday packs) and canned pineapples conforming to the Standard for Certain Canned Fruits (CXS 319-2015).
118	Except for use in tocino (fresh, cured sausage) at 1 000 mg/kg.
134	Except for use in cereal-based puddings at 500 mg/kg.
178	As carminic acid.
181	As anthocyanin.
185	As norbixin.
267	Excluding products conforming to the Standard for Certain Canned Fruits (CXS 319-2015) except for use in special holiday packs for canned pears conforming to the standard.
335	For use in products containing vegetable protein only.
XS13	Excluding products conforming to the Standard for Preserved Tomatoes (CXS 13-1981).
XS38	Excluding products conforming to the Standard for edible fungi and fungus products (CXS 38-1981).
XS57	Excluding products conforming to the Standard for processed tomato concentrates (CXS 57-1981).
XS62	Excluding products conforming to the Standard for canned strawberries (CXS 62-1981).
XS66	Excluding products conforming to the Standard for table olives (CXS 66-1981).
XS88	Excluding products conforming to the Standard for Corned Beef (CXS 88-1981).
XS89	Excluding products conforming to Standard for Luncheon Meat (CXS 89-1981).
XS96	Excluding products conforming to the Standard for Cooked Cured Ham (CXS 96-1981).
XS97	Excluding products conforming to the Standard for Cooked Cured Pork Shoulder (CXS 97-1981).
XS98	Excluding products conforming to the Standard for Cooked Cured Chopped Meat (CXS 98-1981).
XS115	Excluding products conforming to the Standard for Pickled Cucumbers (Cucumber Pickles) (CXS 115-1981).
XS145	Excluding products conforming to the Standard for Canned Chestnuts and Canned Chestnut Puree (CXS 145-1985).
XS151	Excluding products conforming to the Standard for Gari (CXS 151-1985).
XS160	Excluding products conforming to the Standard for Mango Chutney (CXS 160-1987).
XS175	Excluding products conforming to the Standard for Soy Protein Products (CXS 175-1989).
XS175	Excluding products conforming to the Standard for soy protein products (CXS 175-1989).
XS223	Excluding products conforming to the Standard for Kimchi (CXS 223-2001).
XS240	Excluding products conforming to the Standard for Aqueous Coconut Products (CXS 240-2003).
XS254	Excluding products conforming to the Standard for certain canned citrus fruits (CXS 254-2007).
XS256	Excluding products conforming to the Standard for Fat Spreads and Blended Spreads (CXS 256-2007).
XS256	Excluding products conforming to the Standard for fat spreads and blended spreads (CXS 256-1999).
XS257R	Excluding products conforming to the Codex Regional Standard for Canned Humus with Tehena (CXS 257R-2007).
XS259R	Excluding products conforming to the Codex Regional Standard for Tehena (CXS 259R-2007).
XS259R	Excluding products conforming to the Regional Standard for tehena (Near East) (CXS 259R-2007).
XS260	Excluding products conforming to the Standard for Pickled Fruits and Vegetables (CXS 260-2007).
XS294	Excluding products conforming to the Standard for Gochujang (CXS 294-2009).
XS296	Excluding products conforming to the Standard for Jams, Jellies and Marmalades (CXS 296-2009).
XS297	Excluding products conforming to the Standard for Certain Canned Vegetables (CXS 297-2009).

XS308R	Excluding products conforming to the Regional Standard for Harissa (Red Hot Pepper Paste) (CXS 308R-2011).
XS314R	Excluding products conforming to the Standard for Date Paste (CXS 314R-2013).
XS319	Excluding products conforming to the Standard for Certain Canned Fruits (CXS 319-2015).
XS321	Excluding products conforming to the Standard for Ginseng Products (CXS 321-2015).
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).
XS341R	Excluding products conforming to the Regional Standard for mixed zaatar (Near East) (CXS 341R-2020).
XS350R	Excluding products conforming to the Regional Standard for dried meat (Africa) (CXS 350R-2022).
XS361	Excluding products conforming to the General standard for canned mixed fruits (CXS 361-2020).
APP1A	For use with red fruits only.
APP1B	<u>Excluding products conforming to the Standard for Certain Canned Fruits (CXS 319-2015) except for use at 200 mg/kg in special holiday packs for canned pears conforming to the standard.</u>
APP1C	<u>Excluding products conforming to the Standard for Canned Stone Fruits (CXS 242-2003) except for use in canned cherries at 30 mg/kg for the purpose of restoring colour lost during processing.</u>
APP1D	<u>Except for products conforming to the Standard for Canned Raspberries (CXS 60-1981): at 300 mg/kg in the final product.</u>
APP1F	<u>Excluding products conforming to the Standard for Jams, Jellies and Marmalades (CXS 296-2009) except for use in apple jam at 30 mg/kg to restore colour lost during processing.</u>
APP1H	<u>Except for use at 100 mg/kg in jelly desserts and fruit-flavoured jelly.</u>
APP1J	<u>Except for use at 300 mg/kg in products conforming to the Standard for Pickled Cucumbers (Cucumber Pickles) (CXS 115-1981), singly or in combination, with other colours permitted in CXS 115-1981.</u>
APP1K	<u>Except for use at 20 mg/kg in products conforming to the Standard for Certain Canned Vegetables (CXS 297-2009).</u>
APP1L	<u>For products conforming to the Standard for Certain Canned Vegetables (CXS 297-2009): only for use in canned mushrooms in sauce.</u>
APP1M	<u>Except for use in salsa at 1200 mg/kg.</u>
APP1N	<u>For use only in tsukudani (seaweed boiled down in soy sauce) to standardize and restore colour lost due to thermal processing.</u>
APP1O	<u>Except for use at 100 mg/kg in extruded and/or puffed cereal products.</u>
APP1P	<u>Except for use at 500 mg/kg in extruded-type breakfast cereals, including granola-type cereals, only.</u>
APP1Q	<u>Except for use in starch-based desserts and puddings at 50 mg/kg.</u>
APP1R	<u>Except for use in composite/flavoured soybean beverages and soybean-based beverages conforming to the Regional Standard for Non-Fermented Soybean Products (Asia) (CXS 322R-2015) at 5 mg/kg, as bixin.</u>
APP1S	<u>Except for use in composite/flavoured soybean beverages and soybean-based beverages conforming to the Regional Standard for Non-Fermented Soybean Products (Asia) (CXS 322R-2015) at 300 mg/kg, as bixin.</u>
APP1T	<u>Except for use in soybean substitute seafood at 20 mg/kg.</u>
APP1U	<u>For use only in breakfast sausages, merquez type products, salsicha fresca, butifarra fresca, longaniza fresca and chorizo fresco and mici.</u>
APP1V	<u>Except for use in cooked ham and cooked chicken at 100 mg/kg to restore faded colour and improve the frying colour.</u>
APP1W	<u>Except for use in salsicha at 80 mg/kg.</u>
APP1CC	<u>For use to restore colour lost during processing only.</u>
APP1DD	<u>For use with red fruits and in canned Japanese apricot (<i>Prunus mume</i>) only.</u>
APP1EE	<u>Except for use in spreads containing strawberry at 400 mg/kg.</u>

APP1FF	<u>For use in powdered wasabi only.</u>
APP1GG	<u>Some Codex Members allow the use of additives with colour function in this food category while others limit <u>these additives to certain products.</u></u>
APP1HH	<u>Except for use at 500 mg/kg in products conforming to the Standard for instant noodles (CXS 249-2006).</u>
APP1JJ	<u>For use only in sweet cherries conforming to the Standard for canned stone fruits (CXS 242-2003) and non-standardized cocktail cherries and candied cherries.</u>
APP1KK	<u>Except for use at 100 mg/kg in products conforming to the Standard for jams, jellies and marmalades (CXS 296-2009).</u>
APP1LL	<u>Except for use at 300 mg/kg in products conforming to the Standard for instant noodles (CXS 249-2006).</u>
APP1MM	<u>For use in sausages, patties, terrines and in products containing vegetable protein only.</u>
APP1NN	<u>Except for use in hot/spicy flavoured products at 50 mg/kg.</u>

C.4 PROVISIONS FROM CX/FA 25/55/7 APPENDIX 3

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

Additive	INS	Step	Year	Max level	Notes
ACETIC ACID, GLACIAL	260	8	2025r	GMP	
CALCIUM LACTATE	327	8	2025r	10000 mg/kg	58
CITRIC ACID	330	8	2025r	GMP	
DISODIUM 5'-GUANYLATE	627	8	2025r	GMP	279
DISODIUM 5'-INOSINATE	631	8	2025r	GMP	279
DISODIUM 5'-RIBONUCLEOTIDES	635	8	2025r	GMP	279
LACTIC ACID, L-, D- and DL-	270	8	2025r	GMP	

Food Category No. 06.4.2 Dried pastas and noodles and like products

Additive	INS	Step	Year	Max level	Notes
METHACRYLATE COPOLYMER, BASIC (BMC)	1205	5/8	2025	GMP	256, 606 & 608

Food Category No. 09.1.2 Fresh mollusks, crustaceans, and echinoderms

Additive	INS	Step	Year	Max level	Notes
4-HEXYLRESORCINOL	586	5/8	2025	50 mg/kg	641, XS292, XS312 XS315 & APP100

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

Additive	INS	Step	Year	Max level	Notes
4-HEXYLRESORCINOL	586	5/8	2025	50 mg/kg	641, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315 & APP100

Food Category No. 12.2.1 Herbs and spices

Additive	INS	Step	Year	Max level	Notes
METHACRYLATE COPOLYMER, BASIC (BMC)	1205	5/8	2025	GMP	606, 608, XS326, XS327, XS328, XS342, XS343, XS344, XS345, XS347, XS351, XS352 & XS353

Food Category No. 14.2.3 Grape wines

Additive	INS	Step	Year	Max level	Notes
MANNOPROTEINS FROM YEAST CELL WALLS	455	5/8	2025	400mg/kg	
METATARTARIC ACID	353	5/8	2025	100 mg/kg	

Notes to the General Standard for Food Additives (CXS 192-1995)

58	As calcium.
256	For use in noodles, gluten-free pasta and pasta intended for hypoproteic diets only.
279	Except for products conforming to the standard for Edible Fungi and Fungus Products (CXS 38-1981).
606	For use in accordance with general principles for the addition of essential nutrients to foods (CXG 9-1987).
608	For use only in nutrient fortified products.
641	Residue levels in crustaceans <1 mg/kg.
XS36	Excluding products conforming to the Standard for Quick Frozen Finfish, Uneviscerated and Eviscerated (CXS 36-1981).
XS92	Excluding products conforming to the Standard for Quick Frozen Shrimps and Prawns (CXS 92-1981).
XS95	Excluding products conforming to the Standard for Quick Frozen Lobsters (CXS 95-1981).
XS165	Excluding products conforming to the Standard for Quick Frozen Blocks of Fish Fillet, Minced Fish Flesh and Mixtures of Fillets and Minced Fish Flesh (CXS 165-1989).
XS190	Excluding products conforming to the Standard for Quick Frozen Fish Fillets (CXS 190-1995).
XS191	Excluding products conforming to the Standard for Quick Frozen Raw Squid (CXS 191-1995).
XS292	Excluding products conforming to the Standard for Live and Raw Bivalve Molluscs (CXS 292-2008).
XS312	Excluding products conforming to the Standard for Live Abalone and for Raw Fresh Chilled or Frozen Abalone for Direct Consumption or for Further Processing (CXS 312-2013).
XS315	Excluding products conforming to the Standard for Fresh and Quick Frozen Raw Scallop Products (CXS 315-2014).
XS326	Excluding products conforming to the Standard for Black, White and Green Peppers (CXS 326-2017).
XS327	Excluding products conforming to the Standard for Cumin (CXS 327-2017).
XS328	Excluding products conforming to the Standard for Dried Thyme (CXS 328-2017).
XS342	Excluding products conforming to the Standard for Dried Oregano (CXS 342-2021).
XS343	Excluding products conforming to the Standard for dried roots, rhizomes and bulbs: Dried or dehydrated ginger (CXS 343-2021).
XS344	Excluding products conforming to the Standard for dried floral parts: Cloves (CXS 344-2021).
XS345	Excluding products conforming to the Standard for Dried Basil (CXS 345-2021).
XS347	Excluding products conforming to the Standard for dried or dehydrated garlic (CXS 347-2019).
XS351	Excluding products conforming to the Standard for Dried Floral Parts - Saffron (CXS 351-2022).

XS352	Excluding products conforming to the Standard for Dried Seeds – Nutmeg (CXS 352-2022).
XS353	Excluding products conforming to the Standard for Dried or Dehydrated Chilli Pepper and Paprika (CXS 353-2022).
<u>APP100</u>	<u>For use in crustaceans only, exclusively in raw material immediately after harvesting or capture</u>

Appendix VII

GENERAL STANDARD FOR FOOD ADDITIVES
PROVISIONS FOR REVOCATION
(For adoption)

PART A. PROVISIONS FROM CX/FA 25/55/7 APPENDIX 1**01.2.1 Fermented milks (plain)**

Additive	INS	Step	Year	Max level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	8	2021	10 mg/kg	8, 508, 509, XS33, XS210

04.2.2 Processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds

Additive	INS	Step	Year	Max level	Notes
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	8	2024	50000 mg/kg	92, 161, XS57, XS66, XS294, XS308R, XS320, XS323R

Notes to the General Standard for Food Additives (CXS 192-1995)

8	As bixin.
92	Excluding tomato-based sauces.
161	Subject to national legislation of the importing country aimed, in particular, at consistency with Section 3.2 of the Preamble.
508	For use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981) for the purposes of natural colour lost in processing, or standardizing colour only.
509	Excluding virgin and cold pressed oils in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981).
XS33	Excluding products conforming to the Standard for Olive Oils and Olive Pomace Oils (CODEX STAN 33-1981).
XS57	Excluding products conforming to the Standard for Processed Tomato Concentrates (CODEX STAN 57-1981).
XS66	Excluding products conforming to the Standard for Table Olives (CODEX STAN 66-1981).
XS210	Excluding products conforming to the Standard for Named Vegetable Oils (CXS 210-1999).
XS294	Excluding products conforming to the Standard for Gochujang (CXS 294-2009).
XS308R	Excluding products conforming to the Regional Standard for Harissa (Red Hot Pepper Paste) (CXS 308R-2011).
XS320	Excluding products conforming to the Standard for Quick Frozen Vegetables (CXS 320-2015).
XS323R	Excluding products conforming to the Regional standard for laver products (CXS 323R-2017).

Appendix VIII

GENERAL STANDARD FOR FOOD ADDITIVES**DISCONTINUATION OF WORK**

(For adoption)

Part A: PROVISIONS RELATED TO AGENDA ITEM 5a**A.1- Provisions from 25/55/7 Appendix 1****01.6.2 Ripened cheese**

Additive	INS	Max level	Notes	Step
ZEAXANTHIN, SYNTHETIC	161h(i)	100 mg/kg		4

02.1.2 Vegetable oils and fats

Additive	INS	Max level	Notes	Step
CHLOROPHYLLS	140	GMP		7

04.1.1.2 Surface-treated fresh fruit

Additive	INS	Max level	Notes	Step
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	20 mg/kg	4, 16 & 185	4
AZORUBINE (CARMOISINE)	122	500 mg/kg	4 & 16	7
BEET RED	162	GMP	4 & 16	7
BRILLIANT BLACK (BLACK PN)	151	500 mg/kg	4 & 16	7
BROWN HT	155	500 mg/kg	4 & 16	7
CARAMEL I - PLAIN CARAMEL	150a	GMP	4 & 16	7
CHLOROPHYLLS	140	GMP	4 & 16	7
CURCUMIN	100(i)	500 mg/kg	4 & 16	7
QUINOLINE YELLOW	104	500 mg/kg	4 & 16	7
TARTRAZINE	102	500 mg/kg	4 & 16	7
TITANIUM DIOXIDE	171	GMP	4 & 16	7

04.1.2 Processed fruit

Additive	INS	Max level	Notes	Step
CARAMEL II - SULFITE CARAMEL	150b	80000 mg/kg	182, XS160 & XS314R	4

04.1.2.2 Dried fruit

Additive	INS	Max level	Notes	Step
TARTRAZINE	102	200 mg/kg		7

04.1.2.3 Fruit in vinegar, oil, or brine

Additive	INS	Max level	Notes	Step
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	20 mg/kg	8	4

04.1.2.4 Canned or bottled (pasteurized) fruit

Additive	INS	Max level	Notes	Step
AMARANTH	123	200 mg/kg		7
BRILLIANT BLACK (BLACK PN)	151	200 mg/kg		7

04.1.2.5 Jams, jellies, marmelades

Additive	INS	Max level	Notes	Step
LUTEIN FROM TAGETES ERECTA	161b(i)	100 mg/kg		4

04.1.2.6 Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5

Additive	INS	Max level	Notes	Step
BRILLIANT BLACK (BLACK PN)	151	200 mg/kg	XS296	7
BROWN HT	155	200 mg/kg	XS296	7
QUINOLINE YELLOW	104	500 mg/kg		7

04.1.2.7 Candied fruit

Additive	INS	Max level	Notes	Step
BRILLIANT BLACK (BLACK PN)	151	200 mg/kg		7
LUTEIN FROM TAGETES ERECTA	161b(i)	200 mg/kg		4
ZEAXANTHIN, SYNTHETIC	161h(i)	200 mg/kg		4

04.1.2.8 Fruit preparations, including pulp, purees, fruit toppings and coconut milk

Additive	INS	Max level	Notes	Step
AMARANTH	123	300 mg/kg	182 & XS314R	7
BROWN HT	155	500 mg/kg	182 & XS314R	7
BRILLIANT BLACK (BLACK PN)	151	500 mg/kg	182 & XS314R	7

04.1.2.9 Fruit-based desserts, including fruit-flavoured water-based desserts

Additive	INS	Max level	Notes	Step
LUTEIN FROM TAGETES ERECTA	161b(i)	150 mg/kg		4
ZEAXANTHIN, SYNTHETIC	161h(i)	150 mg/kg		4

04.1.2.10 Fermented fruit products

Additive	INS	Max level	Notes	Step
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	200 mg/kg	185	4

04.1.2.11 Fruit fillings for pastries

Additive	INS	Max level	Notes	Step
AMARANTH	123	300 mg/kg		7
LUTEIN FROM TAGETES ERECTA	161b(i)	150 mg/kg		4

04.1.2.12 Cooked fruit

Additive	INS	Max level	Notes	Step
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	20 mg/kg	185	4

04.2.1.2 Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds

Additive	INS	Max level	Notes	Step
AZORUBINE (CARMOISINE)	122	500 mg/kg	4 & 16	7
BEET RED	162	GMP	4 & 16	7
BRILLIANT BLACK (BLACK PN)	151	500 mg/kg	4 & 16	7
BROWN HT	155	500 mg/kg	4 & 16	7
CALCIUM CARBONATE	170(i)	GMP	4 & 16	7
CARAMEL I - PLAIN CARAMEL	150a	GMP	4 & 16	7
CHLOROPHYLLS	140	GMP	4 & 16	7
CURCUMIN	100(i)	500 mg/kg	4 & 16	7
QUINOLINE YELLOW	104	500 mg/kg	4 & 16	7
TARTRAZINE	102	500 mg/kg	4 & 16	7
TITANIUM DIOXIDE	171	GMP	4 & 16	7

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	Step
CARAMEL II - SULFITE CARAMEL	150b	80000 mg/kg	92, XS57, XS66, XS294, XS308R, XS320 & XS323R	4

04.2.2.2 Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds

Additive	INS	Max level	Notes	Step
CURCUMIN	100(i)	500 mg/kg	XS323R	4
PAPRIKA EXTRACT	160c(ii)	70 mg/kg	39 & XS323R	2

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	Step
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	300 mg/kg	185 & XS66	4
BROWN HT	155	500 mg/kg	XS66	7
QUINOLINE YELLOW	104	500 mg/kg	XS66	7

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	Step
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	10 mg/kg	185 & XS57	4
AZORUBINE (CARMOISINE)	122	200 mg/kg	XS57	7
BROWN HT	155	200 mg/kg	XS57	7
QUINOLINE YELLOW	104	200 mg/kg	XS57	7

04.2.2.6 Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5

Additive	INS	Max level	Notes	Step
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	10 mg/kg	92, 185, XS57 & XS308R	4
AZORUBINE (CARMOISINE)	122	200 mg/kg	92, XS57 & XS308R	7
BRILLIANT BLACK (BLACK PN)	151	200 mg/kg	92, XS57 & XS308R	7
BROWN HT	155	200 mg/kg	92, XS57 & XS308R	7
QUINOLINE YELLOW	104	200 mg/kg	92, XS57 & XS308R	7
TARTRAZINE	102	200 mg/kg	92, XS57 & XS308R	7

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

Additive	INS	Max level	Notes	Step
AMARANTH	123	300 mg/kg		4
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	200 mg/kg	185	4

04.2.2.8 Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds

Additive	INS	Max level	Notes	Step
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	100 mg/kg	185 & XS323R	4

05.4 Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces

Additive	INS	Max level	Notes	Step
LUTEIN FROM TAGETES ERECTA	161b(i)	500 mg/kg		4

06.1 Whole, broken, or flaked grain, including rice

Additive	INS	Max level	Notes	Step
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	500 mg/kg	184 & 185	4
BEET RED	162	GMP	184	7
CARAMEL I - PLAIN CARAMEL	150a	GMP	184	7

06.3 Breakfast cereals, including rolled oats

Additive	INS	Max level	Notes	Step
AMARANTH	123	300 mg/kg		7
ZEAXANTHIN, SYNTHETIC	161h(i)	100 mg/kg		4

06.4.2 Dried pastas and noodles and like products

Additive	INS	Max level	Notes	Step
AMARANTH	123	100 mg/kg		7
CARAMEL II - SULFITE CARAMEL	150b	50000 mg/kg		4

06.4.3 Pre-cooked pastas and noodles and like products

Additive	INS	Max level	Notes	Step
AMARANTH	123	100 mg/kg	153	7
CARAMEL II - SULFITE CARAMEL	150b	50000 mg/kg	153	
CURCUMIN	100(i)	100 mg/kg		7
TARTRAZINE	102	70 mg/kg	153	7

06.5 Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)

Additive	INS	Max level	Notes	Step
LUTEIN FROM TAGETES ERECTA	161b(i)	150 mg/kg		4
ZEAXANTHIN, SYNTHETIC	161h(i)	100 mg/kg		4

06.6 Batters (e.g. for breading or batters for fish or poultry)

Additive	INS	Max level	Notes	Step
AMARANTH	123	100 mg/kg		7

06.7 Pre-cooked or processed rice products, including rice cakes (Oriental type only)

Additive	INS	Max level	Notes	Step
CARAMEL II - SULFITE CARAMEL	150b	50000 mg/kg		4

06.8.8 Other soybean protein products

Additive	INS	Max level	Notes	Step
LYCOPENE, TOMATO	160d(ii)	10000 mg/kg		3

08.0 Meat and meat products, including poultry and game

Additive	INS	Max level	Notes	Step
AZORUBINE (CARMOISINE)	122	500 mg/kg	16	7
BRILLIANT BLACK (BLACK PN)	151	500 mg/kg	4 & 16	7
BROWN HT	155	500 mg/kg	16	7
CARAMEL II - SULFITE CARAMEL	150b	200000 mg/kg	4 & 16	4
QUINOLINE YELLOW	104	500 mg/kg	4 & 16	7
TARTRAZINE	102	500 mg/kg	4 & 16	7

08.1.2 Fresh meat, poultry, and game, comminuted

Additive	INS	Max level	Notes	Step
CHLOROPHYLLS	140	1000 mg/kg	4, 16 & 94	7
LUTEIN FROM TAGETES ERECTA	161b(i)	GMP	4 & 16	4
TITANIUM DIOXIDE	171	1000 mg/kg	4, 16 & 94	7

08.3.1.1 Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products

Additive	INS	Max level	Notes	Step
LUTEIN FROM TAGETES ERECTA	161b(i)	GMP		4

Notes to the General Standard for Food Additives (CXS 192-1995)

- 4 For use in decoration, stamping, marking or branding the product only.
- 8 As bixin.
- 16 For use in glaze, coatings or decorations for fruit, vegetables, meat or fish only.

39	On a total carotenoid basis.
58	As calcium.
92	Excluding tomato-based sauces.
94	For use in loganiza (fresh, uncured sausage) only.
153	For use in instant noodles only.
182	Excluding coconut milk.
184	For use in nutrient coated rice grain premixes only.
185	As norbixin.
279	Except for products conforming to the standard for Edible Fungi and Fungus Products (CODEX STAN 38-1981).
335	For use in products containing vegetable protein only.
XS57	Excluding products conforming to the Standard for Processed Tomato Concentrates (CODEX STAN 57-1981).
XS66	Excluding products conforming to the Standard for Table Olives (CODEX STAN 66-1981).
XS160	Excluding products conforming to the Standard for Mango Chutney (CODEX STAN 160-1987).
XS294	Excluding products conforming to the Standard for Gochujang (CXS 294-2009).
XS296	Excluding products conforming to the Standard for Jams, Jellies and Marmalades (CODEX STAN 296-2009).
XS308R	Excluding products conforming to the Regional Standard for Harissa (Red Hot Pepper Paste) (CXS 308R-2011).
XS314R	Excluding products conforming to the Standard for Date Paste (CODEX STAN 314R-2013).
XS320	Excluding products conforming to the Standard for Quick Frozen Vegetables (CXS 320-2015).
XS323R	Excluding products conforming to the Regional Standard for Laver Products (CXS 323R-2017).

A.2 Provisions from CX/FA 25/55/7 Appendix 3

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	Step
ACETIC ACID, GLACIAL	260	GMP		2
CALCIUM LACTATE	327	10000 mg/kg	58	2
CITRIC ACID	330	GMP		2
DISODIUM 5'-GUANYLATE	627	GMP	279	2
DISODIUM 5'-INOSINATE	631	GMP	279	2
DISODIUM 5'-RIBONUCLEOTIDES	635	GMP	279	2
LACTIC ACID, L-, D- and DL-	270	GMP		2

09.2.4.2 Cooked mollusks, crustaceans, and echinoderms

Additive	INS	Max level	Notes	Step
4-HEXYLRESORCINOL	586	50 mg/kg	640 & 641	2

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

Additive	INS	Max level	Notes	Step
4-HEXYLRESORCINOL	586	50 mg/kg	640 & 641	2

09.4 Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Max level	Notes	Step
4-HEXYLRESORCINOL	586	50 mg/kg	640 & 641	2

Notes to the General Standard for Food Additives (CXS 192-1995)

- 58 As calcium.
- 279 Except for products conforming to the standard for Edible Fungi and Fungus Products (CODEX STAN 38-1981).
- 640 For use in crustaceans only.
- 641 Residue levels in crustaceans <1 mg/kg.

Appendix IX

GENERAL STANDARD FOR FOOD ADDITIVES**NEW FOOD ADDITIVE PROVISIONS****New Provisions for Inclusion in the GSFA at Step 2**

(for information)

PART A: Revisions to TABLE 3 OF GSFANew text is in **bold/underline**. Text to be removed is indicated in ~~strike through~~.

INS	Additive	Functional Class	Year Adopted	Specific allowance in the following commodity standards
422	Glycerol	Humectant, Thickener	1999	CS 87-1981, CS 253-2006 (see functional class table and footnote), <u>CS 249-2006</u>

Proposal to amend the explanatory note to Table 3 of GSFA as follows:

- If the text indicates that “only certain Table 3 food additives (as indicated in Table 3) **with or without specific functional classes** are permitted for use in foods covered by the commodity standard, then the user may refer to column 5 of Table 3 where the commodity standard number will be listed for the particular Table 3 food additives that are permitted for use in the commodity standard.”

PART B: Revisions to Existing Provisions

SUCROSE ESTERS					
INS	Additives	Functional Class			
473	Sucrose esters of fatty acids	Emulsifier, Foaming agent, Glazing agent, Stabilizer			
473a	Sucrose oligoesters, Type I and II	Emulsifier, Glazing agent, Stabilizer			
474	Sucroglycerides	Emulsifier			
FoodCatNo	Food Category	Max Level	Notes	Step	Year
04.1.1.2	Surface treated fresh fruit.	1500	454	Adopted	2021
04.1.1.2	Surface treated fresh fruit.	1500	454, 453, and New Note “Sucrose esters of fatty acids (INS 473) and Sucrose oligoester, Type I and Type II (INS 473a) only”	2	

All additives in Food Categories 13.2, 13.3, 13.4 and 13.5

Consistent with the ongoing discussion in the GSFA EWG on an update to the “as consumed” note for FC 13.1 and its subcategories, it was proposed to consider the addition of a new note to all existing provisions in food categories 13.2, 13.3, 13.4 and 13.5. The new proposed note is: “*Products in food category 13.2, 13.3, 13.4 and 13.5 are available in multiple formats (e.g. liquid ready to consume and powder which requires mixture with water before consumption). In all cases, consistent with the language in Section 6 of the Preamble of the GSFA, the maximum level listed in the GSFA is for the final product as consumed.*” Revisions to existing provisions are proposed to be added at Step 2 for all provisions in food categories 13.2, 13.3, 13.4 and 13.5 to allow consideration of the need for a new note clarifying the “as consumed” basis. However, as the need for an “as consumed” basis note and the actual text of the note will be discussed during the GSFA EWG discussion, the proposed new note will not be included in the provisions at Step 2.

PART C: New Provisions for Inclusion at Step 2

SORBATES					
INS		Additives		Functional Class	
200		Sorbic acid		Preservative	
202		Potassium sorbate		Preservative	
203		Calcium sorbate		Preservative	
FoodCatNo	Food Category	Max Level	Notes	Step	Year
04.1.1.2	Surface-treated fresh fruit	20	Add Note 42 (as sorbic acid)	2	

SUCROSE ESTERS					
INS		Additives		Functional Class	
473		Sucrose esters of fatty acids		Emulsifier, Foaming agent, Glazing agent, Stabilizer	
473a		Sucrose oligoesters, Type I and II		Emulsifier, Glazing agent, Stabilizer	
474		Sucroglycerides		Emulsifier	
FoodCatNo	Food Category	Max Level	Notes	Step	Year
04.2.1.2	Surface treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds).	1500	455, and New Note "Sucrose esters of fatty acids (INS 473) and Sucrose oligoester, Type I and Type II (INS 473a) only"	2	

NOTES:

- 42 As sorbic acid
- 453 For use as a glaze where such surface treatment is allowed for application to the surface of fresh fruit.
- 454 For use in waxes, coatings or glazes where these surface treatments are allowed for application to the surface of fresh fruit.
- 455 For use as a glaze where such surface treatment is allowed for application to the surface of fresh vegetables, seaweeds or nuts and seeds.

New **Sucrose esters of fatty acids (INS 473) and Sucrose oligoester, Type I and Type II (INS 473a) only.**

Appendix X

PROPOSED REVISION TO THE CLASS NAMES AND INTERNATIONAL NUMBERING SYSTEM FOR FOOD ADDITIVES (CXG 36-1986)

(For adoption at Step 5/8)

The additions are highlighted in **bold/underlined**. Deleted entries are indicated in ~~**bold/underlined/strikethrough**~~ font.

Part 1: Revisions to Sections 3 and 4 of CXG 36-1989

Part 1.A

INS No.	Name of food additive	Functional class	Technological purpose
183	Jagua (genipin-glycine) blue <u>(Jagua blue)</u> ¹	Colour	<i>colour</i>
231	Ortho-phenylphenol	Preservative	preservative
232	Sodium ortho-phenylphenol	Preservative	Preservative
<u>914</u>	<u>Oxidised polyethylene wax</u>	<u>Glazing agent</u>	<u>glazing agent</u> <u>coating agent</u>

¹The parentheses used in “Jagua (genipin-glycin) blue” are no indication of a synonym. INS 183 has two INS-names: 1) “Jagua (genipin-glycine) blue”; and 2) “Jagua blue”.

Part 1.B

INS No	Name of food additive	Functional class	Technological purpose
<u>1211</u>	<u>Carbomer</u>	<u>Bulking agent</u>	<u>bulking agent</u>
		<u>Stabilizer</u>	<u>stabilizer</u>
		<u>Thickener</u>	<u>thickener</u>

Part 2: Revision to Section 1 of CXG 36-1989

1. INTRODUCTION

EXPLANATORY NOTES ON THE LAYOUT OF THE INS

The name of the food additive is sometimes followed by an additional name in parentheses. The parenthetical name is optional, and may be used, when necessary, to indicate another commonly associated name or synonym for the additive, for example INS 235 Natamycin (Pimaricin). Not all synonyms are listed. **A footnote can be used to clarify the use of parentheses**. The name of an additive is sometimes, after a comma, followed by a description of the additive, for example INS 161h(i) Zeaxanthin, synthetic.

Appendix XI

PRIORITY LIST OF SUBSTANCES PROPOSED FOR EVALUATION BY JECFA

PART A: LIST OF SUBSTANCES USED AS FOOD ADDITIVES PROPOSED FOR EVALUATION BY JECFA

No.	Substance(s)	General information	Comments about the request	Priority*
1.	Acesulfame (INS 950), Saccharins (INS 954(i)-(iv)), Amaranth (INS 123), Annatto extracts, norbixin based (INS 160b(ii))	<p>Type of request: Re-evaluation of exposure</p> <p>Proposed by: CCFA52</p> <p>Year requested: 2021 (CCFA52)</p> <p>Data availability: Not applicable</p> <p>Data provider: ICBA</p> <p>Maia Jack (mjack@americanbeverage.org)</p>	<p>Basis for request: Based on CRD2 of CCFA52, Recommendation 27, the JECFA has been asked the following questions:</p> <p>The WG requests that the WG on the JECFA Priority List to CCFA52 consider inclusion of the following request into the Priority List of Substances proposed for evaluation by JECFA:</p> <p>Part 1: CCFA requests JECFA to comment on and discuss the following questions regarding the refined Budget Method and tiered-intake assessment approach presented by ICBA:</p> <p>a. Is the approach proposed by ICBA scientifically sound? How conservative is the dietary exposure assessment presented when applied to the sweeteners Acesulfame potassium (INS 950), Saccharins (INS 954(i)-(iv)), and the colours Amaranth (INS 123) and Annatto extracts, norbixin based (INS 160b(ii))?</p> <p>How appropriate is it to apply multiple refinement parameters (such as market share, the percentage of products containing the substance, etc.) into a Budget Method calculation?</p> <p>Are there any limitations, uncertainties, and applicability of the approach proposed by ICBA that CCFA should be made aware of?</p> <p>Is the approach presented by ICBA suitable for determining dietary exposure to colors and sweeteners in non-milk beverages for the purpose of comparing against the JECFA ADI to determine if a proposed maximum use level is safe?</p> <p>Is it appropriate for CCFA to use dietary exposure estimates provided for non-milk beverages from the refined Budget Method and the tiered-intake assessments as presented by ICBA to determine maximum use levels for sweeteners in GSFA Food Category 14.1.4 and 14.1.5, and colors in GSFA Food Category</p>	1

No.	Substance(s)	General information	Comments about the request	Priority*
			<p>14.1.4, to determine that the exposure would be below the established JECFA ADI?</p> <p>Part 2: CCFA requests that JECFA perform a dietary exposure estimate for Acesulfame potassium (INS 950) in food categories 14.1.4 and 14.1.5, and Saccharins (INS 954(i)-(iv)), Amaranth (INS 123), and Annatto norbixin, based (INS 160b(ii)) in food category 14.1.4 to verify whether the max use levels under consideration do not result in an exceedance of the ADI in the context of overall exposure from all uses of the additive in the diet. While in general, lower levels of the food additives will be used, the proposed maximum levels are 600 mg/kg for Acesulfame potassium (INS 950) in food categories 14.1.4 and 14.1.5 and 300 mg/kg (“on a sodium saccharin basis”) for Saccharins (INS 954(i)-(iv)), 100 mg/kg for Amaranth (INS 123) and 50 mg/kg (“on a norbixin basis”) for Annatto norbixin, based (INS 160b(ii)) in food category 14.1.4. A proposal has been made to reduce the use level for Saccharins (INS 954(i)-(iv)) to 230 mg/kg in food category 14.1.4. Any comments from JECFA on the safety of these maximum use levels would be helpful.</p> <p>Possible issues for trade: currently unidentified</p>	
2.	Bentonite (INS 558)	<p>Type of request: Establishment of specifications (lead)</p> <p>Proposed by: CCFA52</p> <p>Year requested: 2021 (CCFA52)</p> <p>Data availability: December 2024</p> <p>Data provider: USP</p>	<p>Basis for request: In view of the <i>Code of Practice for the Prevention and Reduction of Lead Contamination in foods (CXC 56-2004)</i>, the CCCF14 recommended that the JECFA:</p> <ul style="list-style-type: none"> i. review the lead specifications for diatomaceous earth and activated carbon and ii. evaluate available data to support development of a lead specification for bentonite. 	3
3.	Beta-apo-8'-carotenal (INS 160e) and beta-carotenes (INS 160a(i), 160a(ii),	<p>Type of request: Exposure assessment</p> <p>Proposed by: JECFA</p> <p>Year requested: 2023 (CCFA53)</p> <p>Data availability: December 2025</p> <p>Data provider: NATCOL secretariat@natcol.org</p>	<p>Basis for request: considering Recommendation 6 of CRD 2 to CCFA53. It was proposed by the JECFA Secretariat to consider a re-evaluation of Exposure, in particular due to the discrepancies in information on use levels in food categories of the GSFA and use levels provided to JECFA in previous assessments.</p> <p>The CCFA is seeking clear information on exposure for beta-apo-8'- carotenal and also BETA-CAROTENES separately, to be able</p>	1

No.	Substance(s)	General information	Comments about the request	Priority*
	160a(iii), 160a(iv))	<u>IACM</u>	<p>to apply appropriate risk management strategies.</p> <p>The JECFA Secretariat indicated a willingness to consider the needs of the CCFA in the course of re-evaluating the exposure of these substances.</p> <p>Possible issues for trade: currently unidentified</p>	
4.	Black carrot extract (INS 163(vi))	<p>Type of request: Data pending – characterization and toxicological information</p> <p>Proposed by: JECFA</p> <p>Year requested: 2021 (CCFA52)</p> <p>Data availability: December 2027</p> <p>Data provider: NATCOL secretariat@natcol.org</p>	<p>Basis for request: JECFA prepared tentative specifications for black carrot extract as the powder form, at its 87th meeting. However, JECFA could not conclude on its safety or establish specifications. Additional characterization and toxicological data are required, namely:</p> <ul style="list-style-type: none"> i. data regarding full characterization of the protein, carbohydrate, lipid, fibre, mineral and non-anthocyanin polyphenol components in five lots each of the liquid and powder forms of black carrot extract; and ii. at least a 90-day toxicological study on a well-characterized extract representative of the material in commerce. <p>Possible issues for trade: currently unidentified</p>	2
5.	Butterfly Pea Flower Extract, INS 163(xi)	<p>Type of request: Safety assessment and establishment of specification</p> <p>Proposed by: International Association of Color Manufacturers</p> <p>Supported by: Canada</p> <p>Year requested: 2025 (CCFA55)</p> <p>Data availability: December 2025</p> <p>Data providers: Sarah Codrea, Executive Director, International Association of Color Manufacturers 1101 17th St NW, Suite 700, Washington, DC 20036, Email: scodrea@iacmcolor.org</p> <p>Penny Marsh, Sensient Technologies Corporation; 777 East Wisconsin Avenue;</p>	<p>Basis of request: Butterfly Pea Flower Extract has the functions of food colour in food products. Currently the additive is not listed in the GSFA. In the 99th JECFA meeting on toxicological evaluation and/or consideration for specifications, JECFA concluded that it could not complete the safety evaluation of Butterfly pea flower extract due to the limited nature of the toxicological data and the uncertainties concerning the specifications for the commercial products and the characterization of the test materials in the submitted toxicity studies. IACM commits to providing additional data to support completion of the evaluation.</p> <p>Possible issues for trade: currently unidentified</p>	1

No.	Substance(s)	General information	Comments about the request	Priority*
		Milwaukee, WI 53202-5304, USA Email: Penny.marsh@sensient.com		
6.	Flavouring substances (13 newly proposed and 111 previously submitted for safety evaluation, and 11 newly proposed for revised specification, and 10 previously submitted for revision of specification; see Annex 2 Part C1, C2 C3 and C4 respectively).	Type of request: Safety assessment and establishment of specifications Proposed by: International Organization of the Flavour Industry (IOFI) Supported by: United States of America Year requested: 2019 to 2025 (CCFA51 to CCFA55) Data availability: December 2025 Data provider: IOFI, Sean V. Taylor, Ph.D. (staylor@vertosolutions.net)	Basis for request: Safety assessment or re-assessment, and establishment of specifications or revision of specifications, as applicable <i>Refer to tables of flavourings in Annex 2</i> Possible issues for trade: currently unidentified	Not applicable
7.	Flavouring agents: (+)Carvone (no. 380.1) and (-)-Carvone (No. 380.2)	Type of request: Data pending to finalize exposure assessment and revise the JECFA specifications Proposed by: JECFA Year requested: 2019 (CCFA51) Data availability: December 2026 Data provider: IOFI, Sean V. Taylor, Ph.D. (staylor@vertosolutions.net)	Basis for request: (see JECFA86 report or Table 2 of CX/FA 19/51/3) Additional data are required to complete the exposure assessment: <ul style="list-style-type: none">• (+)-carvone: data on the oral exposure from all sources;• (-)-carvone: data on the oral exposure from all sources and toxicological data. Possible issues for trade: currently unidentified	Not applicable
8.	Flavouring agents: (Ethyl 2-methyl pentanoate (No.214), cis-3-Hexen-1-ol (No.315), Menthol (No.427), l-Menthyl l-lactate (No.433), Myrcene (No.1327), Maltol (No.1480), 2-pentylfuran (No.1491), 3-(2-Furyl)acrolein (No.1497), 3-(5-Methyl-2-furyl)-	Type of request: revise the JECFA specifications Proposed by: CCFA51 Year requested: 2019 (CCFA51) Data availability: April 2019 Data provider: IOFI Sean V. Taylor, Ph.D. (staylor@vertosolutions.net)	Basis for request: (see CX/FA 19/51/4 add.2) Requests reconsideration of the specifications for 16 flavouring agents that were considered at the 86th JECFA meeting (listed in either Annex 1 or Annex 2 of CX/FA 19/51/4) due to introduced gaps between the JECFA specification (some items therein) and the commercially available products for each compound.	Not applicable

No.	Substance(s)	General information	Comments about the request	Priority*
	butanal (No.1500), 2-Furyl methyl ketone (No.1503), 3-Acetyl-2,5-dimethylfuran (No.1506), (2-Furyl)-2- propanone (No.1508), 4-(2-furyl)-3-buten-2- one (No.1511), and Furfuryl methyl ether (No.1520))			
9.	Monk Fruit extract	<p>Type of request: Toxicological, Safety evaluation and exposure assessment</p> <p>Proposed by: Calorie Control Council</p> <p>Supported by: Malaysia</p> <p>Year requested: 2025 (CCFA55) Data availability: December 2025</p> <p>Data provider: Juan Cristian Santa Maria, Senior Director, Scientific and Regulatory Affairs, Tate & Lye, 5450 Prairie Stone Pkwy, Hoffman Estates, IL 60192, USA</p>	<p>Basis of request: Monk Fruit extract has the functions of flavour enhancer and sweetening in food products. CCC requests for Toxicological and safety evaluation for use of Monk Fruit extract as a sweetening agent in foods</p> <p>Possible issues for trade: currently unidentified</p>	1
10.	Neohesperidin Dihydrochalcone	<p>Type of request: Safety evaluation</p> <p>Proposed by: International Sweeteners Association (ISA)</p> <p>Supported by: European Union</p> <p>Year requested: 2025 (CCFA55)</p> <p>Data availability: December 2025</p> <p>Data provider: Jesús Cano Hernández, Scientific & Regulatory Affairs Manager, HEALTHTECH BIOACTIVES, S.L.U. Carretera de Zeneta, 143-145 El Raiguero - La Villa, 30130 Beniel (Murcia), Spain</p>	<p>Basis of request: Neohesperidin Dihydrochalcone is an additive used as flavour enhancer and sweetening agent derived from hydrogenation of neohesperidin, a flavonoid found in bitter oranges. The additive is not listed in the GSFA but has a wide use in the USA and EU in a wide range of food products corresponding to several food categories in the GSFA.</p> <p>Possible issues for trade: Trade barriers due to regulatory variance in different countries.</p>	1

No.	Substance(s)	General information	Comments about the request	Priority*
		Tel.: +34 968 01 2000 Email: regulatory@htba.com or jcano@htba.com		
11.	Potassium bisulfite (INS 228)	<p>Type of request: Safety re-evaluation and review of specifications</p> <p>Proposed by: Oenological Products and Practices International Association (OENOPPIA)</p> <p>Supported by: Australia</p> <p>Year requested: 2025 (CCFA55)</p> <p>Data availability: December 2025</p> <p>Data provider: Stéphane La Guerche, General Manager, ESSECO GROUP</p> <p>Via San Cassiano 99, 28 069 SAN MARTINO DI TRECCATE</p> <p>Phone: + 39 0321 790 1</p> <p>Fax: + 39 0321 779646</p> <p>Email: slaguerche@oenoppia.com</p>	<p>Basis of request: Potassium bisulfite due to its proportion of sulfur dioxide is used as both an antimicrobial agent and antioxidant in wine making to preserve wine quality and freshness. There is recent risk assessment that informs the need to re-evaluation 1998 JECFA evaluation.</p> <p>Possible issues for trade: Trade barriers due to regulatory variance in different countries.</p>	1
12.	Phosphates <ul style="list-style-type: none"> • 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)) 	<p>Type of request: Safety evaluation. Safety assessment, including addressing consumption for infants under 12 weeks of age.</p> <p>Proposed by: CCNFSDU</p> <p>Year requested: 2023 (CCFA53)</p> <p>Data availability: December 2025</p> <p>Data provider:</p> <p>Dietary exposure data: ISDI Secretariat@isdi.org</p> <p>Safety evaluation data: Phosphoric Acid and Phosphates Association (PAPA)</p>	<p>Basis for request: CCNFSDU43 agreed that the use of phosphates (INS 339(i), 339(ii) and 339(iii) and INS 340(i), 340(ii) and 340(iii)) as acidity regulators at 45 mg/100 mL as phosphorus singly or in combination and within the limits for sodium, potassium and phosphorus in section 3.1.3 (e) of CXS 72-1981 in all types of formula was technologically justified.</p> <p>However, the additives have no adequate risk assessments by the Joint FAO/WHO Expert Committee on Food Additives (JECFA) for infants under the age of 12 weeks. Prior to endorsement, an adequate safety evaluation in this sub-population is necessary.</p> <p>Possible issues for trade: currently unidentified</p>	1

No.	Substance(s)	General information	Comments about the request	Priority*
	• Tripotassium phosphate (INS 340(iii))	cms@cefic.be		
13.	Polyglycerol Esters of Interesterified Ricinoleic Acid (INS 476)	<p>Type of request Re-evaluation of safety</p> <p>Proposed by: FoodDrinkEurope</p> <p>Supported by: Colombia; European Union</p> <p>Year requested: 2021 (CCFA52)</p> <p>Data availability: December 2024</p> <p>Data provider: FoodDrinkEurope Avenue des Nerviens 9-31 - 1040 Brussels, Belgium, terzi@fooddrinkeurope.eu</p> <p>And the European Food Emulsifiers Manufacturers Association (EFEMA), Avenue de Tervuren 13, 1040 Brussels, Belgium, info@efema.org</p>	<p>Basis for request: In 2017, the European Food Safety Authority (EFSA) has re-evaluated polyglycerol polyricinoleate (E 476) as a food additive, and considered that the available dataset give reason to revise the ADI of 7.5 mg/kg bw per day allocated by Scientific Committee for Foods (SCF) in 1978, to a new ADI of 25 mg/kg bw per day.</p> <p>Possible issues for trade: currently unidentified</p>	
14.	<p>Polyoxyethylene (20) sorbitan monolaurate (INS 432),</p> <p>Polyoxyethylene (20) sorbitan monooleate (INS 433),</p> <p>Polyoxyethylene (20) sorbitan monopalmitate (INS 434),</p> <p>Polyoxyethylene (20) sorbitan monostearate (INS 435),</p> <p>Polyoxyethylene (20) sorbitan tristearate (INS 436)</p>	<p>Type of request: Re-evaluation of safety</p> <p>Proposed by: JECFA</p> <p>Year requested: 2021 (CCFA52)</p> <p>Data availability: December 2024</p> <p>Data provider:</p> <p>EU Specialty Food Ingredients (EUSFI) Avenue de Tervuren 13, 1040 Bruxelles, Belgium info@specialtyfoodingredients.eu</p> <p>And EFEMA info@efema.org</p>	<p>Basis for request: JECFA noted during its 89th meeting that five polyoxyethylene sorbitan esters polysorbates) were evaluated by JECFA at its 17th meeting, and specifications were established. JECFA recommends that a new call for data be issued for their full evaluation.</p> <p>Possible issues for trade: currently unidentified</p>	1

No.	Substance(s)	General information	Comments about the request	Priority*
15.	Silicon Dioxide, Amorphous (INS 551)	<p>Type of request: Safety re-evaluation of Silicon Dioxide, Amorphous (INS 551), including toxicological evaluation, exposure assessment, and specifications</p> <p>Proposed by: IFAC</p> <p>Supported by: USA</p> <p>Year requested: 2023 (CCFA53)</p> <p>Data availability: December 2024</p> <p>Data providers: IFAC</p> <p>Mrs Sabrina Migliorini, Sector Group Manager, Association of Synthetic Amorphous Silica Producers (ASASP), a Cefic Sector Group smi@cefic.be</p> <p>Joel F. Carpenter joel.f.carpenter@gmail.com</p> <p>Berit Dockter, Senior Manager, Scientific & Regulatory Affairs International Food Additives Council bdockter@foodingredientfacts.org</p>	<p>Basis for request: Silicon dioxide (INS 551) is permitted in a variety of Food Categories as an anticaking agent, antifoaming agent, and carrier. INS 551 provides anti-caking properties to prevent lumping of powdery foodstuffs. INS 551 also serves as a carrier to assist in the handling and applications of for use in food additives, food enzymes, flavorings, and nutrients.</p> <p>Possible issues for trade: Questions regarding the particle size of silicon dioxide have affected the evaluation of the available toxicity data. Similar questions for titanium dioxide led to the withdrawal of its food additive approvals in several jurisdictions. The resulting trade disruptions are cited as significant basis for JECFA's current prioritization of its safety re- evaluation of titanium dioxide (see Replies to CL 2021/61-FA at the 52nd Session of the Codex Committee on Food Additives).</p>	1
16.	<p>Sorbitan monostearate (INS 491);</p> <p>Sorbitan tristearate (INS 492);</p> <p>Sorbitan monolaurate (INS 493),</p> <p>Sorbitan monooleate (INS 494);</p> <p>Sorbitan monopalmitate (INS 495)</p>	<p>Type of request: Safety re-evaluation and revision of specifications</p> <p>Proposed by: JECFA</p> <p>Year requested: 2021 (CCFA52)</p> <p>Data availability: December 2024</p> <p>Data provider: EU Specialty Food Ingredients (EUSFI) Avenue de Tervuren 13, 1040 Bruxelles,Belgium info@specialtyfoodingredients.eu and EFEMA info@efema.org</p>	<p>Basis for request: Previously, a request was made to revise the specifications for INS 491, 492 and 495 to replace the congealing range identification method as reported in the JECFA monographs for INS 491, 492 and 495 with the identification test "acid value, iodine value, gas chromatography".</p> <p>However, JECFA recommends that a call for data be issued to conduct a safety re-evaluation of the group Sorbitan esters of fatty acids (INS 491 to 495). The specifications for the group can be revised pending the outcome of the safety re-evaluation.</p> <p>Possible issues for trade: currently unidentified</p>	1
17.	Steviol glycosides	<p>Type of request: Safety evaluation</p> <p>Proposed by: ISC</p> <p>Supported by: USA</p>	<p>Basis for request: Enzyme modified steviol glycosides (typically termed bioconversion) were evaluated at the JECFA 87th meeting (2019). The specifications generated included several methods of manufacture in Appendix3. The specification outlined the acceptable enzyme production organism and the gene source. A</p>	3

No.	Substance(s)	General information	Comments about the request	Priority*
		<p>Year requested: 2023 (CCFA53)</p> <p>Data availability: December 2024</p> <p>Data provider:</p> <p>Brendan Naulty, Chief Commercial Officer, ManusBio Inc.1762 Lovers Lane Augusta, GA. 30901</p> <p>The manufacturer is represented by: Jakub Rusek,, Executive Director International Stevia Council Global Office-Avenue de Tervuren 188A-1150 Brussels Belgium</p>	<p>similar method of manufacture has been developed to produce enzyme modified steviol glycosides using 1. Alternative sources for the genes to modify the E coli to manufacture the enzymes that transform a stevia extract product to Rebaudiside M and 2. An additional enzyme. The additional manufacturing method is requested for evaluation. The novel enzyme modification production process results in an identical specification and as a result, no changes to the steviol glycoside specifications are requested or to the food categories or use levels.</p> <p>Possible issues for trade: Trade barriers due to different regulatory requirements.</p>	
18.	Sucroglycerides (INS 474)	<p>Type of request: exposure assessment</p> <p>Proposed by: CCFA51</p> <p>Year requested: 2019 (CCFA51)</p> <p>Data availability: To be confirmed at CCFA56</p> <p>Data provider: To be confirmed at CCFA56</p>	<p>Basis for request: During the discussion on the use of this food additive in FC 05.1.4, one member country concern that the proposed use would result in exposures which exceed the ADI, the physical Working Group on GSFA of CCFA51 to request for exposure assessment.</p>	1
19.	Sucrose esters of fatty acids (INS 473)	<p>Type of request: Data pending - exposure assessment</p> <p>Proposed by: JECFA</p> <p>Year requested: 2021 (CCFA52)</p> <p>Data availability: December 2027</p> <p>Data provider: Japan codex@mext.go.jp</p>	<p>Basis for request: During the discussion on the use of this food additive in FC 05.1.4, one-member country concern that the proposed use would result in exposures which exceed the ADI, the physical Working Group on GSFA of CCFA51 to request for exposure assessment.</p> <p>At the 89th JECFA meeting, JECFA considered that more refined dietary exposures should be provided. Specifically, JECFA recommends that sponsors provide information on:</p> <ul style="list-style-type: none"> i. typical or mean and high use levels for foods in which the food additives are used; and ii. foods (or food categories) in which the use of SEFs and/or SOEs is permitted but in which they are never used. <p>The information should be as specific as possible, and the foods should be classified according to the FoodEx2 classification system, or another appropriate system. JECFA recommends that the data should be presented in tabular format by mapping the</p>	1

No.	Substance(s)	General information	Comments about the request	Priority*
			<p>foods recorded in both the FoodEx2 to the GSFA food categories. This exercise can improve mapping consistency for all meetings. <u>Given the extent of the request for information, the JECFA proposes that the data be available 2 years after the date of confirmation.</u></p> <p>Possible issues for trade: currently unidentified</p>	
20.	Sucrose oligoesters type I and type II (INS 473a)	<p>Type of request: Data pending - exposure assessment</p> <p>Proposed by: JECFA</p> <p>Year requested: 2021 (CCFA52)</p> <p>Data availability: December 2027</p> <p>Data provider: Japan codex@mext.go.jp</p>	<p>Basis for request: During the discussion on the use of this food additive in FC 05.1.4, one-member country concern that the proposed use would result in exposures which exceed the ADI, the physical Working Group on GSFA of CCFA51 to request for exposure assessment.</p> <p>At the 89th JECFA meeting, JECFA considered that more refined dietary exposures should be provided. Specifically, JECFA recommends that sponsors provide information on:</p> <ul style="list-style-type: none"> i. typical or mean and high use levels for foods in which the food additives are used; and ii. foods (or food categories) in which the use of SEFs and/or SOEs is permitted but in which they are never used. <p>The information should be as specific as possible, and the foods should be classified according to the FoodEx2 classification system, or another appropriate system. JECFA recommends that the data should be presented in tabular format by mapping the foods recorded in both the FoodEx2 to the GSFA food categories. This exercise can improve mapping consistency for all meetings. Given the extent of the request for information, the JECFA proposes that the data be available 2 years after the date of confirmation.</p> <p>Possible issues for trade: currently unidentified</p>	1
21.	Tocopherol concentrate, mixed (INS307b)	<p>Type of request: Safety evaluation. Safety assessment, including addressing consumption for infants under 12 weeks of age.</p> <p>Proposed by: CCNFSDU</p> <p>Year requested: 2023 (CCFA53)</p>	<p>Basis for request: CCNFSDU43 agreed that the use of tocopherol concentrate, mixed (INS 307b) as an antioxidant at 1 mg/100 mL in all types of infant formula covered by CXS 72-1981 was technologically justified.</p> <p>However, the additive has no adequate risk assessment by the Joint FAO/WHO Expert Committee on Food Additives (JECFA)</p>	1

No.	Substance(s)	General information	Comments about the request	Priority*
		Data availability: December 2025 Data provider: ISDI secretariat@isdi.org	for infants under the age of 12 weeks. Prior to endorsement, an adequate safety evaluation in this sub-population is necessary. Possible issues for trade: currently unidentified	
22.	PROPYLENE GLYCOL (INS 1520)	Type of request: Safety evaluation Proposed by: CCFA54 Year requested: 2024 (CCFA54) Data availability: To be confirmed at CCFA56 Data providers: Berit Dockter, Senior Manager, Scientific & Regulatory Affairs, International Food Additives Council (IFAC), Email: bdockter@foodingredientfacts.org Maia Jack, International Council of Beverages Associations (ICBA), Email: mjack@americanbeverage.org	Basis of request: Propylene glycol has the functions of carrier, emulsifier, glazing agent and humectant in food products. The committee requests for safety re-evaluation for use of propylene glycol as a carrier in foods in general and specifically its use as carrier for flavour in FC 14.1.4 Due to a possible exposure concern related to the proposed maximum use level of 3000mg/l in the food category 14.1.4, CCFA54 agreed to request that JECFA assessment also take into account the use level of 1000mg/l to compare the impact of these use levels on the overall assessment. Possible issues for trade: currently unidentified	1
23.	Polyglycerol esters of fatty acids (INS 475).	Type of request: Safety and Exposure Assessment, update specification Proposed by: CCFA55 Year requested: 2025 (CCFA55) Data availability: To be confirmed in CCFA56 Data providers: To be confirmed in CCFA56	Basis of request: Based on CX/FA 25/55/3, At its 99th meeting JECFA agreed that there was need for the dietary exposure assessment of polyglycerol esters of fatty acids (INS 475). However, the exposure assessment could not be done using the FAO/WHO Chronic individual food consumption database (CIFOcOss) because of the inability to map it to the large number of food categories with use levels provided. The 99 th JECFA meeting noted that food category mapping between the FoodEx2 categories used for the food consumption data and GSFA food categories was ongoing and recommended that it should be concluded to enable dietary exposure assessment. Some members raised concern of 3-Monochloropropane-1,2-diol Esters (MCPDEs) and (Glycidyl Esters) GE contaminants associated with polyglycerol esters of fatty acids and the need to establish maximum limits in polyglycerols esters of fatty acids collecting information on current levels of 3-Monochloropropane-1,2-Diol Esters(3-MCPDEs) and Glycidyl Esters(GEs) in INS 475 and performing exposure assessment to these impurities	1

No.	Substance(s)	General information	Comments about the request	Priority*
			resulting from the use of INS 475. Possible issues for trade: currently unidentified	

PART B: LIST OF SUBSTANCES USED AS PROCESSING AIDS PROPOSED FOR EVALUATION BY JECFA

No	Substance(s)	General information	Comments about the request
1.	Activated carbon (activated charcoal)	Type of request: Revision of specifications (lead) Proposed by: CCFA52 Year requested: 2021 (CCFA52) Data availability: December 2024 Data provider: USP	Basis for request: In view of the <i>Code of Practice for the Prevention and Reduction of Lead Contamination in foods (CXC 56-2004)</i> , the CCCF14 recommended that the JECFA: <ul style="list-style-type: none"> i. review the lead specifications for diatomaceous earth and activated carbon and ii. evaluate available data to support development of a lead specification for bentonite. Possible issues for trade: currently unidentified
2.	Diatomaceous earth	Type of request: Revision of specifications (lead) Proposed by: CCFA52 Year requested: 2021 (CCFA52) Data availability: December 2024 Data provider: USP	Basis for request: In view of the <i>Code of Practice for the Prevention and Reduction of Lead Contamination in foods (CXC 56-2004)</i> , the CCCF14 recommended that the JECFA: <ul style="list-style-type: none"> i. review the lead specifications for diatomaceous earth and activated carbon and ii. evaluate available data to support development of a lead specification for bentonite. Possible issues for trade: currently unidentified
3.	Protease from <i>Bacillus amyloliquefaciens</i>	Type of request: Safety evaluation when used as processing aid and establishment of specifications Proposed by: Japan Year requested: 2023 (CCFA53) Data availability: December 2026 Data provider: Atsushi Kawahara (Quality Assurance Dept. General Manager)	Basis for request: Neutral Protease may be of benefit in the processing of all foods raw materials which naturally contain proteins. By decomposing the protein contained in the raw material, it is effective in the production of bread, infant formula, beer, malt beverages, and spirits with an alcohol content of 15% or more. It is also used to add flavor to soups and broths, sauces and like products and ready-to-eat savouries with protein digests such as yeast extract. Possible issues for trade: currently unidentified

		E-mail: akawahara@hbi-enzymes.com Tel: +81-790-64-1201; Fax: +81-790-64-1202	
4.	Chymosin from <i>Camelus dromedaries</i> expressed in <i>Aspergillus niger</i>	<p>Type of request: Safety assessment and establishment of specifications</p> <p>Proposed by: European Union</p> <p>Year requested: 2021 (CCFA52)</p> <p>Data availability: December 2021</p> <p>Data provider: Chr-Hansen A/S Christina Westphal Christensen dkchwe@chr-hansen.com</p>	<p>Basis for request: The chymosin catalyze the hydrolysis, at a very particular site in the amino acid chain, of κ-casein - the main protein in milk. This is the absolute first key step in all cheese-making, through which the liquid milk is coagulated (precipitated) and converted to a semi-solid form by the catalytic action of coagulants, such as chymosin. Therefore, the most important production process in which chymosin is used is the production of cheese. Moreover, chymosin can be used in the production of fermented milk products, where it can be used to increase the viscosity of the preparation. Quarg (quark) is an example of fermented milk product in which coagulants, like chymosins, are used to increase the final viscosity of the product.</p> <p>Possible issues for trade: currently unidentified</p>
5.	Endo-1,4- β -xylanase from <i>Pseudoalteromonas haloplanktis</i> produced by <i>B. subtilis</i> , strain LMG S-24584	<p>Type of request: Safety assessment and establishment of specifications</p> <p>Proposed by: European Union</p> <p>Year requested: 2017 (CCFA49)</p> <p>Data availability: December 2018</p> <p>Data provider: Puratos NV, Mr. Olivier Maigret omaigret@puratos.com</p>	<p>Basis for request: The enzyme catalyzes the conversion of arabinoxylan into arabinoxylan oligosaccharides, providing technological benefits in baking.</p> <p>Possible issues for trade: currently unidentified</p>
6.	Glutaminase from <i>Aspergillus tubingensis</i>	<p>Type of request: Safety assessment and establishment of specifications</p> <p>Proposed by: Japan</p> <p>Year requested: 2021 (CCFA52)</p> <p>Data availability: December 2025</p> <p>Data provider: Akio Ichihara, Shin Nihon Chemical Co., Ltd. ichihara@snc-enzymes.co.jp, +81566-75-7555</p>	<p>Basis for request: The enzyme catalyzes the conversion L-glutamine to L-glutamate, and is used in the manufacture of glutamic acid-rich yeast extracts and glutamic acid-rich protein hydrolysates. These, in turn, are added to other foods, including beverages, to impart savoury or umami taste.</p> <p>Possible issues for trade: currently unidentified</p>
7.	Inulinase from <i>Aspergillus ficuum</i> produced by	<p>Type of request: Safety assessment and establishment of specifications</p> <p>Proposed by: European Union</p>	<p>Basis for request: The enzyme catalyzes the hydrolysis of inulin to produce fructo- oligosaccharides, theoretically from all food materials that naturally contain inulin.</p>

	<i>Aspergillus oryzae</i> , strain MUCL 44346	Year requested: 2017 (CCFA49) Data availability: December 2018 Data provider: Puratos NV, Mr. Olivier Maigret (omaigret@puratos.com)	Possible issues for trade: currently unidentified
8.	Lactase from <i>Bifidobacterium bifidum</i> expressed in <i>Bacillus licheniformis</i>	Type of request: Safety assessment and establishment of specifications Proposed by: European Union Year requested: 2017 (CCFA49) Data availability: December 2024 Data provider: Novozymes A/S, Mr. Peter Hvass (phva@novozymes.com)	Basis for request: The lactase enzyme preparation is used as a processing aid during food manufacture for hydrolysis of lactose during processing of milk and other lactose containing dairy products, e.g. in order to obtain lactose-reduced milk products for lactose-intolerant individuals as well as dairy products with better consistency and increased sweetness due hydrolysis of lactose to form glucose and galactose. Possible issues for trade: currently unidentified
9.	Phospholipase A2 (PLA2) from porcine pancreas expressed in <i>Aspergillus niger</i>	Type of request: Data pending to complete evaluation – Evaluation by JECFA95 Proposed by: JECFA Year requested: 2023 (CCFA53) Data availability: December 2025 Data provider: DSM-Firmenich Paola Montaguti Paola.montaguti@dsm-firmenich.com	Basis for request: Because of the late submission of highly relevant toxicological data, other missing information and time constraints, the 95 th JECFA was unable to complete this evaluation. The 95 th JECFA recommended that the evaluation of this enzyme preparation is completed at a future meeting. The 95 th JECFA requested the JECFA Secretariat to urge the sponsor and Codex Members to ensure that the following additional information is available for evaluation prior to requesting inclusion of this enzyme preparation in the CCFA JECFA Priority List: <ul style="list-style-type: none"> • additional data to clarify the genotoxic potential of the PLA2 enzyme concentrate; • digestibility data for enzyme preparations containing both glucoamylase and PLA2; • results from five different batches of all types of PLA2 enzyme preparations using the assay to determine PLA2 activity provided in the dossier; • validation information of the alternative method of analysis used to determine PLA2 activity (this should include the method description in English); • unit definition for the PLA2 activity based on the alternative

			<p>method of assay; and</p> <ul style="list-style-type: none"> • analytical data using the alternative validated method for at least five different batches of all commercially available products. <p>Note the JECFA request for the JECFA Secretariat to urge the sponsor and Codex Members to ensure that the additional data requested by JECFA is available for evaluation prior to requesting inclusion of this enzyme preparation in the CCFA JECFA Priority List.</p> <p>Possible issues for trade: currently unidentified</p>
10.	Protease Aqualysin 1 from <i>Thermus aquaticus</i> produced by <i>B. subtilis</i> , strain LMGS 25520	<p>Type of request: Safety assessment and establishment of specifications</p> <p>Proposed by: European Union</p> <p>Year requested: 2017 (CCFA49)</p> <p>Data availability: December 2018</p> <p>Data provider: Puratos NV Mr. Olivier Maigret (omaigret@puratos.com)</p>	<p>Basis for request: The enzyme preparation is used as a processing aid during production of bakery products. The food enzyme catalyses hydrolyzes of the peptide bonds. The addition of enzyme provides several benefits during the production of bakery products:</p> <ul style="list-style-type: none"> - Faster dough development upon mixing; - Better dough machinability; - Reduced dough rigidity; - Improved dough's structure and extensibility during the shaping or moulding step; - Uniform shape of the bakery product; - Regular batter viscosity, and - Improved short-bite of certain products like hamburger breads <p>Possible issues for trade: currently unidentified</p>
11.	Ribonuclease P. from <i>Penicillium citrinum</i> RP-4	<p>Type of request: Safety evaluation and establishment of specification– Evaluation by JECFA92</p> <p>Proposed by: JECFA</p> <p>Year requested: 2023 (CCFA53)</p> <p>Data availability: December 2025</p> <p>Data provider: Amano Enzyme Inc. Mr. Hidetaka Sugimoto aejregulatory@amano-enzyme.com</p>	<p>Basis for request: During its recent evaluation of Ribonuclease P, the 92nd JECFA noted that ribonuclease P can also be produced by <i>P. citrinum</i> RP-4, but insufficient information was available on the enzyme concentrate produced from this strain. To evaluate the safety of ribonuclease P from <i>P. citrinum</i> RP-4, toxicological studies with well-characterized enzyme concentrate are required.</p> <p>Possible issues for trade: currently unidentified</p>

12.	Xylanase from <i>Bacillus licheniformis</i> expressed in <i>Bacillus licheniformis</i>	<p>Type of request: Data pending to complete evaluation – Evaluation by JECFA95</p> <p>Proposed by: JECFA</p> <p>Year requested: 2023 (CCFA53)</p> <p>Data availability: To be confirmed at CCFA56</p> <p>Data provider: To be confirmed at CCFA56</p>	<p>Basis for request: The 95th JECFA requested the following information, by the end of 2023, to complete the safety assessment:</p> <ul style="list-style-type: none"> • validated method of analysis to determine xylanase activity, including the validation report; • unit definition for α-amylase activity based on the method of assay; and • analytical data using the validated method for at least five different batches of commercially available products. <p>Note the JECFA request for technical information by the end of 2023, to complete the safety assessment.</p> <p>Possible issues for trade: currently unidentified</p>
13.	Acylglycerol lipase from <i>Penicillium crustosum</i> expressed in <i>Penicillium crustosum</i>	<p>Type of request: Safety assessment and establishment of specifications</p> <p>Proposed by: Japan</p> <p>Year requested: 2024 (CCFA54)</p> <p>Data availability: December 2025</p> <p>Data provider: Amano Enzyme Inc. Mr. Hidetaka Sugimoto aejregulatory@amano-enzyme.com</p>	<p>Basis for request: The enzyme is used in milk processing to hydrolyze ester bond between fatty acid and glycerol in monoglycerides and diglycerides to release fatty acids and glycerol. This results to enzyme modified cheese (EMC), enzyme modified dairy products (EMD) and enhanced flavour. The enzyme is also used in fats and oil processing to hence improve the relative purity of triglyceride in oil.</p> <p>Possible issues for trade: currently unidentified</p>
14.	Triacylglycerol lipase from <i>Limtongozyma cylindracea</i>	<p>Type of request: Safety assessment and establishment of specifications</p> <p>Proposed by: Japan</p> <p>Year requested: 2024 (CCFA54)</p> <p>Data availability: December 2025</p> <p>Data provider: Amano Enzyme Inc. Mr. Hidetaka Sugimoto aejregulatory@amano-enzyme.com</p>	<p>Basis for request: The enzyme catalyzes hydrolysis of lipids into fatty acids and mono-, di-glycerides or glycerol. It's used in milk processing to produce enzyme modified cheese (EMC), enzyme modified dairy products (EMD), improvement of the flavor by the increment of free fatty acids. Fats and oils processing to produce unsaturated fatty acids such as docosahexaenoic acid (DHA) and eicosapentaenoic acid (EPA) as well as production of free fatty acid and in baking to produce monoglycerides which act as emulsifiers and improve the stability and elasticity of the dough.</p> <p>Possible issues for trade: currently unidentified</p>
15.	Transglutaminase (EC 2.3.2.13) derived from	<p>Type of request: Safety assessment and establishment of specifications</p> <p>Proposed by: China</p>	<p>Basis for request: The enzyme used in food and beverage processing to catalyze the formation of cross-linking of bonds between glutamine and lysine residues within and between proteins in food. These cross-linkages increase the size and structure of food</p>

	<p>Streptomyces mobaraensis strain M2020197</p>	<p>Year requested: 2024 (CCFA54)</p> <p>Data availability: December 2024</p> <p>Data provider: Yin Xiaoqiang (xiaoqiang.yin@dongshengbiotech.com)</p> <p>R&D manager, Dongsheng Biotech (Taixing) Co., Ltd., No. 91-92 Junmin Road, Huangqiao, Taixing, Taizhou, Jiangsu China</p>	<p>proteins, thus modifying the physical properties of the food such as breaking strength, texture, and moisture retention.</p> <p>Possible issues for trade: currently unidentified</p>
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ANNEX 2**PART C: FLAVOURINGS FOR INCLUSION ON THE JECFA PRIORITY LIST TO BE CONSIDERED AT THE 55TH SESSION OF THE CODEX COMMITTEE ON FOOD ADDITIVES****C.1- THIRTEEN (13) FLAVOURINGS NEWLY PROPOSED FOR INCLUSION ON THE JECFA PRIORITY LIST**

CCFA History	FEMA	CAS	PRINCIPAL NAME	STRUCTURAL CLASS
<i>New 55th</i>	4981	6820-02-6	8-Methyl-4-methylenenon-7-en-2-one	II
<i>New 55th</i>	4982	2492342-84-2	4-(4-Methylpent-3-en-1-yl)-5,6-dihydro- 2 <i>H</i> -pyran-2-one	III
<i>New 55th</i>	4983	2491702-14-6	4-Mercapto-1-octanol	I
<i>New 55th</i>	4984	2099712-94-2	2,11-Tetradecadienal	III
<i>New 55th</i>	4985	1801275-27-3	4,9-Dodecadienal	I
<i>New 55th</i>	4993	34776-60-8	Methyl 3-methyl-2-buten-1-yl disulfide	III
<i>New 55th</i>	5003	149231-57-2	2,6-Octadienal	III
<i>New 55th</i>	5004	40556-69-2	2-Methyloctan-4-olide	II
<i>New 55th</i>	5005	10191-24-9	3-Hydroxyhexanoic acid	I
<i>New 55th</i>	5006	58156-49-3	3-Methyl-3-butene-1-thiol	I
<i>New 55th</i>	5012	2762033-61-2	Ethyl 5-acetoxyoctadecanoate	I
<i>New 55th</i>	5021	2775350-66-6	S-(3-Methylbut-3-en-1-yl) 4-(formyloxy)butanethioate	III
<i>New 55th</i>	5022	2775350-67-7	S-Butan-2-yl 4-(formyloxy)butanethioate	III

C.2- ONE HUNDRED AND ELEVEN (111) FLAVOURINGS PREVIOUSLY SUBMITTED TO THE CODEX COMMITTEE ON FOOD ADDITIVES FOR INCLUSION ON THE JECFA PRIORITY LIST

No.	CCFA History	FEMA	CAS	PRINCIPAL NAME	STRUCTURAL CLASS
1.	<i>Submitted at the 54th CCFA</i>	3038	126-14-7	Sucrose octaacetate	III
2.	<i>Submitted at the 54th CCFA</i>	3811	20702-77-6	Neohesperidin dihydrochalcone	III
3.	<i>Submitted at the 54th CCFA</i>	4825	2277-20-5	(E)-6-Nonenal	I
4.	<i>Submitted at the 54th CCFA</i>	4943	111-20-6	Decanedioic acid	I
5.	<i>Submitted at the 54th CCFA</i>	4944	6402-36-4	<i>trans</i> -2-Dodecenedioic acid	I
6.	<i>Submitted at the 54th CCFA</i>	4945	174155-46-5	<i>cis</i> -8-Decenal	I
7.	<i>Submitted at the 51st CCFA</i>	3557 (JECFA 973)	2111-75-3	<i>p</i> -Mentha-1,8-dien-7-al (Perillaldehyde)	
8.	<i>Submitted at the 43rd CCFA</i>	4074	6321-45-5	Allyl valerate	`
9.	<i>Submitted at the 43rd CCFA</i>	4072	20474-93-5	Allyl crotonate	II
10.	<i>Submitted at the 45th CCFA</i>	4685	7370-92-5	(±)-6-Octahyltetrahydro-2 <i>H</i> -pyran-2-one	I
11.	<i>Submitted at the 45th CCFA</i>	4673	7370-44-7	<i>delta</i> -Hexadecalactone	I
12.	<i>Submitted at the 45th CCFA</i>	4682	23333-91-7	Octahydro-4,8a-dimethyl-4a(2 <i>H</i>)-naphthol	I
13.	<i>Submitted at the 45th CCFA</i>	4742	917750-72-2	1-(2-Hydroxy-4-methylcyclohexyl)ethanone	III
14.	<i>Submitted at the 45th CCFA</i>	4687	544409-58-7	(±)-3-Hydroxy-3-methyl-2,4-nonanedione	II
15.	<i>Submitted at the 51st CCFA</i>	4836	137363-86-1	10% solution of 3,4-dimethyl-2,3-dihydrothiophene-2-thiol	III
16.	<i>Submitted at the 51st CCFA</i>	4842	911212-28-7	2,4,5-Trithiaoctane	III
17.	<i>Submitted at the 51st CCFA</i>	4817	38634-59-2	S-[(Methylthio)methyl]thioacetate	I
18.	<i>Submitted at the 51st CCFA</i>	4870	17564-27-1	2-Ethyl-4-methyl-1,3-dithiolane	II
19.	<i>Submitted at the 51st CCFA</i>	4828	729602-98-6	1,1-Propanedithioacetate	III
20.	<i>Submitted at the 51st CCFA</i>	4824	1658479-63-0	2-(5-Isopropyl-2-methyl-tetrahydrothiophen-2-yl)-ethyl acetate	III
21.	<i>Submitted at the 51st CCFA</i>	4843	1838169-65-5	3-(Allyldithio)butan-2-one	III

No.	CCFA History	FEMA	CAS	PRINCIPAL NAME	STRUCTURAL CLASS
22.	Submitted at the 51st CCFA	4822	61407-00-9	2,6-Dipropyl-5,6-dihydro-2 <i>H</i> -thiopyran-3-carboxaldehyde	II
23.	Submitted at the 51st CCFA	4823	33368-82-0	1-Propenyl 2-propenyl disulfide	II
24.	Submitted at the 51st CCFA	4782	1679-06-7; 1633-90-5	2(3)-Hexanethiol	I
25.	Submitted at the 51st CCFA	4779	1416051-88-1	(±)-2-Mercapto-5-methylheptan-4-one	I
26.	Submitted at the 51st CCFA	4792	548740-99-4	(±)-3-Mercapto-1-pentanol	I
27.	Submitted at the 51st CCFA	4791	22236-44-8	3-(Acetylthio)hexanal	III
28.	Submitted at the 51st CCFA	4769	851768-51-9	5-Mercapto-5-methyl-3-hexanone	I
29.	Submitted at the 51st CCFA	4730	1241905-19-0	O-Ethyl S-1-methoxyhexan-3-yl carbonothioate	III
30.	Submitted at the 51st CCFA	4734	1256932-15-6	3-(Methylthio)decanal	I
31.	Submitted at the 51st CCFA	4733	1006684-20-3	(±)-2-Mercaptoheptan-4-ol	III
32.	Submitted at the 51st CCFA	4761	75631-91-3	Prenyl thioisovalerate	I
33.	Submitted at the 51st CCFA	4760	53626-94-1	Prenyl thioisobutyrate	I
34.	Submitted at the 45th CCFA	4700	614-60-8	<i>o</i> - <i>trans</i> -Coumaric acid	III
35.	Submitted at the 43rd CCFA	4622	61683-99-6	Piperonal propyleneglycol acetal	III
36.	Submitted at the 43rd CCFA	4627	6414-32-0	Anisaldehyde propyleneglycol acetal	III
37.	Submitted at the 43rd CCFA	4618	23495-12-7	2-Phenoxyethyl propinate	III
38.	Submitted at the 43rd CCFA	4625	6314-97-2	Phenylacetaldehyde diethyl acetal	I
39.	Submitted at the 43rd CCFA	4629	5468-05-3	Phenylacetaldehyde propyleneglycol acetal	III
40.	Submitted at the 43rd CCFA	4620	122-99-6	2-Phenoxyethanol	III
41.	Submitted at the 43rd CCFA	4619	92729-55-0	Propyl 4- <i>tert</i> -butylphenylacetate	I
42.	Submitted at the 43rd CCFA	4314	61810-55-7	Phenethyl decanoate	I
43.	Submitted at the 43rd CCFA	2860	94-47-3	Phenethyl benzoate	I
44.	Submitted at the 43rd CCFA	4438	591-11-7	<i>beta</i> -Angelicalactone	I
45.	Submitted at the 43rd CCFA	4195	87-41-2	Phthalide	III

No.	CCFA History	FEMA	CAS	PRINCIPAL NAME	STRUCTURAL CLASS
46.	<i>Submitted at the 45th CCFA</i>	4768	67936-13-4	2,6,10-Trimethyl-9-undecenal	I
47.	<i>Submitted at the 45th CCFA</i>	4612	645-62-5	2-Ethyl-2-hexenal	II
48.	<i>Submitted at the 45th CCFA</i>	4616	13019-16-4	2-Hexylidenehexanal	II
49.	<i>Submitted at the 45th CCFA</i>	4486	5694-82-6	Citral glyceryl acetal	I
50.	<i>Submitted at the 52nd CCFA</i>	4902	22122-36-7	3-Methyl-2(5 <i>H</i>)-furanone	III
51.	<i>Submitted at the 52nd CCFA</i>	4915	2142634-65-7	(5 <i>Z</i>)-3,4-Dimethyl-5-propylidene-2(5 <i>H</i>)-furanone	III
52.	<i>Submitted at the 52nd CCFA</i>	4784	57548-36-4	(±)-4-Hydroxy-6-methyl-2-heptanone	I
53.	<i>Submitted at the 52nd CCFA</i>	4939	2180135-09-3	S-Methyl 5-(1-ethoxyethoxy)decanethioate	I
54.	<i>Submitted at the 52nd CCFA</i>	4894	116229-37-9	2-Mercapto-3-methyl-1-butanol	I
55.	<i>Submitted at the 52nd CCFA</i>	4883	556-27-4	S-Allyl-L-cysteine sulfoxide	II
56.	<i>Submitted at the 52nd CCFA</i>	4935	98139-71-0	3-Methylbutane-1,3-dithiol	III
57.	<i>Submitted at the 52nd CCFA</i>	4916	124831-34-1	2-Methyl-3-butene-2-thiol	I
58.	<i>Submitted at the 52nd CCFA</i>	4938	2180135-08-2	S-Methyl 5-(1-ethoxyethoxy)tetradecanethioate	I
59.	<i>Submitted at the 52nd CCFA</i>	4901	2097608-89-2	O-Ethyl S-(3-methylbut-2-en-1-yl)thiocarbonate	I
60.	<i>Submitted at the 52nd CCFA</i>	4900	64580-54-7	Hexyl propyl disulfide	I
61.	<i>Submitted at the 52nd CCFA</i>	4914	24963-39-1	bis-(3-Methyl-2-butenyl)disulfide	III
62.	<i>Submitted at the 52nd CCFA</i>	4889	3877-15-4	Methyl propyl sulfide	I
63.	<i>Submitted at the 52nd CCFA</i>	4930	159017-89-7	4-Isopropoxycinnamaldehyde	I
64.	<i>Submitted at the 52nd CCFA</i>	4888	1945993-01-0; 828265-08-3	Mixture of 5-hydroxy-4-(4'-hydroxy-3'-methoxyphenyl)-7-methylchroman-2-one and 7-hydroxy-4-(4'-hydroxy-3'-methoxyphenyl)-5-methylchroman-2-one	III
65.	<i>Submitted at the 52nd CCFA</i>	4879	21145-77-7	1-(3,5,5,6,8,8-Hexamethyl-5,6,7,8-tetrahydronaphthalen-2-yl)ethanone	II

No.	CCFA History	FEMA	CAS	PRINCIPAL NAME	STRUCTURAL CLASS
66.	<i>Submitted at the 52nd CCFA</i>	4892	4707-61-3	<i>cis</i> -2-Hexylcyclopropaneacetic acid	II
67.	<i>Submitted at the 52nd CCFA</i>	4890	27841-22-1	3- <i>p</i> -Menthen-7-al	I
68.	<i>Submitted at the 52nd CCFA</i>	4928	554-14-3	2-Methylthiophene	II
69.	<i>Submitted at the 52nd CCFA</i>	4839	163460-99-9 163461-01-6	Mixture of 3- and 4-butyl-2-thiophenecarboxyaldehyde	II
70.	<i>Submitted at the 52nd CCFA</i>	4813	1612888-42-2	2-(5-Isopropyl-2-methyltetrahydrothiophen-2-yl)ethanol	II
71.	<i>Submitted at the 52nd CCFA</i>	4884	1569-60-4	6-Methyl-5-hepten-2-ol	I
72.	<i>Submitted at the 52nd CCFA</i>	4827	6090-09-1	1-(4-Methyl-3-cyclohexen-1-yl)-ethanone	I
73.	<i>Submitted at the 52nd CCFA</i>	4869	886449-15-6	4-(<i>l</i> -Menthoxo)-2-butanone	II
74.	<i>Submitted at the 52nd CCFA</i>	4844	118026-67-8	(2 <i>E</i> ,4 <i>E</i>)-2,4-Decadien-1-ol acetate	I
75.	<i>Submitted at the 52nd CCFA</i>	4747	91212-78-1	(±)-2,5-Undecadien-1-ol	II
76.	<i>Submitted at the 52nd CCFA</i>	4913	18478-46-1	3,7-Dimethyl-2-methyleneoct-6-en-1-ol	II
77.	<i>Submitted at the 52nd CCFA</i>	4785	25234-33-7	2-Octyl-2-dodecenal	II
78.	<i>Submitted at the 52nd CCFA</i>	4786	13893-39-5	2-Hexyl-2-decenal	II
79.	<i>Submitted at the 52nd CCFA</i>	4929	60857-05-8	4-Methylidene-2-(2-methylprop-1-enyl)oxane	III
80.	<i>Submitted at the 52nd CCFA</i>	4920	220462-51-9	1-Ethyl-2-(1-pyrrolylmethyl)pyrrole	III
81.	<i>Submitted at the 52nd CCFA</i>	4832	108715-62-4	2-(3-Benzoyloxypropyl)pyridine	III
82.	<i>Submitted at the 52nd CCFA</i>	4829	616-45-5	2-Pyrrolidone	I
83.	<i>Submitted at the 52nd CCFA</i>	4818	1370711-06-0	<i>trans</i> -1-ethyl-2-methylpropyl 2-2-butenate	I
84.	<i>Submitted at the 52nd CCFA</i>	4867	18374-76-0	(3 <i>S</i> ,5 <i>R</i> ,8 <i>S</i>)-3,8-Dimethyl-5-prop-1-en-2-yl-3,4,5,6,7,8-hexahydro-2 <i>H</i> -azulen-1-one	II
85.	<i>Submitted at the 52nd CCFA</i>	4840	38427-80-4	Tetrahydronootkatone	II

No.	CCFA History	FEMA	CAS	PRINCIPAL NAME	STRUCTURAL CLASS
86.	<i>Submitted at the 52nd CCFA</i>	4807	1078-95-1	Pinocarvyl acetate	II
87.	<i>Submitted at the 52nd CCFA</i>	4906	36687-82-8	<i>L</i> -Carnitine tartrate	III
88.	<i>Submitted at the 52nd CCFA</i>	4868	61315-75-1	4-(4-Methyl-3-penten-1-yl)-2(5 <i>H</i>)-furanone	III
89.	<i>Submitted at the 52nd CCFA</i>	4896	2186611-08-3	<i>N</i> -(2-Hydroxy-2-phenylethyl)-2-isopropyl-5,5-dimethylcyclohexane-1-carboxamide	III
90.	<i>Submitted at the 52nd CCFA</i>	4882	1857330-83-9	<i>N</i> -(4-(Cyanomethyl)phenyl)-2-isopropyl-5,5-dimethylcyclohexanecarboxamide	III
91.	<i>Submitted at the 52nd CCFA</i>	4899	1622458-34-7; 2079034-28-7	<i>N</i> -(1-((4-amino-2,2-dioxido-1 <i>H</i> -benzo[<i>c</i>][1,2,6]thiadiazin-5-yl)oxy)-2-methylpropan-2-yl)-2,6-dimethylisonicotinamide	III
92.	<i>Submitted at the 52nd CCFA</i>	4880	2015168-50-8	2-(4-Ethylphenoxy)- <i>N</i> -(1 <i>H</i> -pyrazol-3-yl)- <i>N</i> -(thiophen-2-ylmethyl)acetamide	III
93.	<i>Submitted at the 52nd CCFA</i>	4881	1857331-84-0	<i>N</i> -(3-Hydroxy-4-methoxyphenyl)-2-isopropyl-5,5-dimethylcyclohexanecarboxamide	III
94.	<i>Submitted at the 52nd CCFA</i>	4877	76733-95-4	(<i>E</i>)-3-(3,4-Dimethoxyphenyl)- <i>N</i> -[2-(3-methoxyphenyl)-ethyl]-acrylamide	III
95.	<i>Submitted at the 52nd CCFA</i>	4835	877207-36-8	2,4-Dihydroxy- <i>N</i> -[(4-hydroxy-3-methoxyphenyl)methyl]benzamide	III
96.	<i>Submitted at the 53rd CCFA</i>	4948	1129-69-7	2-Hexylpyridine	II
97.	<i>Submitted at the 53rd CCFA</i>	4958	2308574-23-2	4-Formyl-2-methoxyphenyl <i>l</i> -menthyl glutarate	I
98.	<i>Submitted at the 53rd CCFA</i>	4959	301310-73-6; 79894-05-6	9-Dodecen-12-olide	III
99.	<i>Submitted at the 53rd CCFA</i>	4960	13474-59-4	<i>trans</i> - α -Bergamotene	I
100.	<i>Submitted at the 53rd CCFA</i>	4961	2369713-22-2	4-Methyltrideca-2 <i>E</i> ,4-dienal	I
101.	<i>Submitted at the 53rd CCFA</i>	4965	1622458-32-5	<i>N</i> -(1-((4-Amino-2,2-dioxido-1 <i>H</i> -benzo[<i>c</i>][1,2,6]thiadiazin-5-yl)oxy)-2-methylpropan-2-yl)isonicotinamide	III

No.	CCFA History	FEMA	CAS	PRINCIPAL NAME	STRUCTURAL CLASS
102.	Submitted at the 53 rd CCFA	4966	6137-11-7	4-Methylheptan-3-one	II
103.	Submitted at the 53 rd CCFA	4967	483-76-1	<i>delta</i> -Cadinene	I
104.	Submitted at the 53 rd CCFA	4970	2413115-68-9	2-Methyl-1-(2-(5-(p-tolyl)-1 <i>H</i> -imidazol-2-yl)piperidin-1-yl)butan-1-one	III
105.	Submitted at the 53 rd CCFA	4971	18794-84-8	<i>beta</i> -Farnesene	I
106.	Submitted at the 53 rd CCFA	4972	23060-14-2	Diethyl mercaptosuccinate	I
107.	Submitted at the 53 rd CCFA	4973	2411762-60-0	3-Mercapto-3-methyl-1-pentyl acetate	I
108.	Submitted at the 53 rd CCFA	4974	23986-74-5	Germacrene D >85%	I
109.	Submitted at the 53 rd CCFA	4977	65210-18-6	10-Hydroxy-4,8-dimethyldec-4-enal	I
110.	Submitted at the 53 rd CCFA	4979	142062-38-2	2-(Furan-2-yl)-4,6-dimethyl-1,3,5-dithiazinane	III
111.	Submitted at the 53 rd CCFA	4980	2415657-73-5	Mixture of (8 <i>Z</i> ,11 <i>Z</i>)-heptadeca-8,11-dienal and (<i>Z</i>)-heptadec-8-enal	I

C.3- PRIORITY ADDITIONS LIST OF ELEVEN (11) COMPOUNDS PROPOSED FOR SPECIFICATIONS MODIFICATION BY JECFA PRIORITY LIST

History	FEMA No	JECFA No	CAS	Principal Name	Most Recent Specification Evaluation	Status	Update
Old	3488	214	39255-32-8	Ethyl 2-methyl pentanoate	2000 (Session 55)	Full	The Refractive Index does not reflect the material currently in commerce.
Old	2563	315	928-96-1	<i>cis</i> -3-Hexen-1-ol	1998 (Session 51)	Full	The Refractive Index does not reflect the material currently in commerce.
Old	2665	427	89-78-1	Menthol	2018 (Session 86)	Full	The Specific Gravity and Refractive Index could be removed, as they are not meaningful parameters for this substance. The Solidification Point/Melting Point could be added to reflect the material

History	FEMA No	JECFA No	CAS	Principal Name	Most Recent Specification Evaluation	Status	Update
							currently in commerce.
Old	3748	433	61597-98-6	l-Menthyl l-lactate	2018 (Session 86)	Full	The Melting Point does not reflect the material currently in commerce
Old	2656	1480	118-71-8	Maltol	2018 (Session 86)	Full	The Melting Point does not reflect the material currently in commerce
Old	3163	1503	1192-62-7	2-Furyl methyl ketone	2018 (Session 86)	Full	The Specific Gravity, Refractive Index and Acid Value could be removed removed, as they are not meaningful parameters for this substance. The Melting Point could be added to reflect the material currently in commerce.
Old		1506	10599-70-9	3-Acetyl-2,5-dimethylfuran	2020 (Session 89)	Full	IOFI proposes to remove the specifications for this material
Old	3159	1520	13679-46-4	Furfuryl methyl ether	2018 (Session 86)	Full	The Minimum Assay Value, Refractive Index, and Specific Gravity do not reflect the material currently in commerce. The Acid Value could be removed as it is not a meaningful parameter for this material.
Old	3539	1338	13877-91-3	3,7-Dimethyl-1,3,6-octatriene	2004 (Session 63)	Full	The Minimum Assay Value does not reflect the material currently in commerce.
Old	2160	1388	125-12-2	Isobornyl acetate	2004 (Session 63)	Full	The Minimum Assay Value does not reflect the material currently in commerce.
Old	3513	499	13679-85-1	2-Methyltetrahydrothiophen-3-one	2000 (Session 55)	Full	The Minimum Assay Value does not reflect the material currently in commerce.

C.4- PRIORITY ADDITIONS LIST OF TEN (10) COMPOUNDS PREVIOUSLY SUBMITTED FOR SPECIFICATIONS MODIFICATION BY JECFA PRIORITY LIST

History	FEMA No	JECFA No	CAS	Principal Name	Most Recent Specification Evaluation	Status	Update
Old	3415	461	505-10-2	(3-Methylthio)propanol	2001 (Session 57)	Full	The Specific Gravity, Solubility Description and possibly Purity does not reflect the material currently in commerce.
Old	3376	500	23550-40-5	4-(Methylthio)-4-methyl-2-pentanone	2000 (Session 55)	Full	The Specific Gravity and Refractive Index do not reflect the material currently in commerce.
Old	3897	510	75-33-2	2-Propanethiol	2001 (Session 57)	Full	The Specific Gravity and Refractive Index do not reflect the material currently in commerce.
Old	3475	543	828-26-2	Trithioacetone	2001 (Session 57)	Full	The Specific Gravity and Refractive Index do not reflect the material currently in commerce.
Old	2911	896	120-57-0	Piperonal	2001 (Session 57)	Full	The Melting Point does not reflect the material currently in commerce.
Old	3557	973	2111-75-3	<i>p</i> -Mentha-1,8-dien-7-al	2018 (Session 86)	Full	The Purity Specification, Acid Value and Specific Gravity do not reflect the material currently in commerce.
Old	2349	1093	622-45-7	Cyclohexyl acetate	2002 (Session 59)	Full	The Specific Gravity does not reflect the material currently in commerce.
Old	2467	1529	97-53-0	Eugenol	2005 (Session 65)	Full	The Density Range does not reflect the material currently in commerce.
Old	4321	1763	116505-60-3	Pyrrolidino-[1,2e]-4H-2,4-dimethyl-1,3,5-dithiazine	2007 (Session 68)	Full	The melting point does not reflect the material in commerce.
Old	3507	49	2050-01-3	Isoamyl isobutyrate	1997 (Session 49)	Full	The specific gravity and refractive index does not reflect the material in commerce.

PART D: PROCESSING AIDS TO BE DELETED FROM THE JECFA PRIORITY LIST**Processing aid to be removed from the priority list for Safety assessment and establishment of specifications**

Endo-1,4- β -xylanase from <i>Thermotoga maritima</i> produced by <i>B. subtilis</i> , strain LMG S-27588	Type of request: Safety assessment and establishment of specifications Proposed by: European Union Year requested: 2017 (CCFA49) Data availability: December 2018 Data provider: Puratos NV, Mr. Olivier Maigret (omaigret@puratos.com)	Basis for request: The enzyme catalyzes the conversion of arabinoxylan into arabinoxylan oligosaccharides, providing technological benefits in baking. Possible issues for trade: currently unidentified
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Appendix XII

PROPOSED REVISION TO THE STANDARD FOR FOOD GRADE SALT (CXS 150-1985)

(For adoption)

Proposed text for deletion is indicated in ~~strike-out~~ and new text is highlighted in **bold/underlined**.

Section	Current text	Proposed new text
7.2	<p>Labelling of non-retail containers</p> <p>Information for non-retail containers shall either be given on the container or in accompanying documents, except that the name of the product, lot identification and name and address of the manufacturer or packer shall appear on the container. However, lot identification and the name and address of the manufacturer or packer may be replaced by an identification mark, provided that such mark is clearly identifiable with the accompanying documents.</p>	<p><u>The labelling of non-retail containers should be in accordance with the General standard for the labelling of non-retail containers of foods (CXS 346-2021).</u></p>
9.2 - 9.13	<p>DETERMINATION OF SODIUM CHLORIDE CONTENT</p> <p>This method allows the calculation of sodium chloride content, as provided for in Section 3.1, on the basis of the results of the determinations of sulphate (Method 9.4), calcium and magnesium (Method 9.5), potassium (Method 9.6) and loss on drying (Method 9.7). Convert sulphate to CaSO_4 and unused calcium to CaCl_2, unless sulphate in sample exceeds the amount necessary to combine with calcium, in which case convert calcium to CaSO_4 and unused sulphate first to MgSO_4 and any remaining sulphate to Na_2SO_4. Convert unused magnesium to MgCl_2. Convert potassium to KCl. Convert unused halogens to NaCl. Report the NaCl content on a dry matter basis, multiplying the percentage NaCl by $100/100-P$, where P is the percentage loss on drying.</p> <p>9.3 DETERMINATION OF INSOLUBLE MATTER</p> <p>According to ISO 2479-1972 "Determination of matter insoluble in water or in acid and preparation of principal solutions for other determinations".</p> <p>9.4 DETERMINATION OF SULPHATE CONTENT</p> <p>According to ISO 2480-1972 "Determination of sulphate content—barium sulphate gravimetric method". Alternatively, EuSalt/AS 015-2007 "Determination of Elements Emission Spectrometric Method (ICP-OES)" or EuSalt/ AS 018-2005 "Determination of Anions High Performance Ion Chromatography (HPIC) may be used."</p> <p>9.5 DETERMINATION OF CALCIUM AND MAGNESIUM CONTENTS</p> <p>According to ISO 2482-1973 "Determination of calcium and magnesium contents—EDTA complexometric methods". Alternatively, EuSalt/AS 009-2005 "Determination of Calcium and Magnesium Flame Atomic Absorption Spectrometric Method" or EuSalt/ AS 015-2007 "Determination of Elements Emission Spectrometric Method (ICP-OES) may be used.</p> <p>9.6 DETERMINATION OF POTASSIUM CONTENT</p> <p>According to EuSalt/AS 008-2005 "Determination of potassium by flame atomic absorption spectrophotometric method". Alternatively EuSalt/ AS 015-2007 "Determination of Elements Emission Spectrometric Method (ICP-OES) may be used.</p>	<p><u>9.2 For checking the compliance with this standard, the methods of analysis and sampling contained in the Recommended methods of analysis and sampling (CXS 234-1999) relevant to the provisions in this standard, shall be used.</u></p>

~~9.7 DETERMINATION OF THE LOSS ON DRYING (CONVENTIONAL MOISTURE)~~

~~According to ISO 2483-1973 "Determination of the loss of mass at 110 °C".~~

~~9.8 DETERMINATION OF COPPER CONTENT~~

~~According to EuSalt/AS 015-2007 "Determination of Elements Emission Spectrometric Method" (ICP-OES).~~

~~9.9 DETERMINATION OF ARSENIC CONTENT~~

~~According to EuSalt/AS 015-2007 "Determination of Elements Emission Spectrometric Method" (ICP-OES) may be used.~~

~~9.10 DETERMINATION OF MERCURY CONTENT~~

~~According to method EuSalt/AS 012-2005 "Determination of total mercury content — cold vapour atomic absorption spectrometric method" or EuSalt/AS 015-2007 "Determination of Elements Emission Spectrometric Method (ICP-OES).~~

~~9.11 DETERMINATION OF LEAD CONTENT~~

~~According to method EuSalt/AS 013-2005 "Determination of total lead content — flame atomic absorption spectrometric method". Alternatively, EuSalt/AS 015-2007 "Determination of Elements Emission Spectrometric Method (ICP-OES) may be used.~~

~~9.12 DETERMINATION OF CADMIUM CONTENT~~

~~According to method EuSalt/AS 014-2005 "Determination of total cadmium content — flame atomic absorption spectrometric method". Alternatively, EuSalt/AS 015-2007 "Determination of Elements Emission Spectrometric Method (ICP-OES) may be used.~~

~~9.13 DETERMINATION OF IODINE CONTENT~~

~~According to method EuSalt/AS 002-2005 "Determination of total iodine content — titrimetric method using sodium thiosulfate". Alternatively the method from WHO/UNICEF/ICCIDD "Assessment of iodine deficiency disorders and monitoring their elimination. A guide for programme managers. Third edition, Annex 1: Titration method for determining salt iodate and salt iodine content. World Health Organization, Geneva, 2007" or EuSalt/AS 019-2009 "Determination of Total Bromine and Iodine Emission Spectrometric Method (ICP-OES)" may be used.~~