

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



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Agenda Item 2 a)

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

EXECUTIVE COMMITTEE OF THE CODEX ALIMENTARIUS COMMISSION

Fifty-ninth Session

FAO Headquarters, Rome, 26 – 29 June 2007

CRITICAL REVIEW FOR THE ELABORATION OF CODEX STANDARDS AND RELATED TEXTS DRAFT STANDARDS AND RELATED TEXTS SUBMITTED TO THE COMMISSION FOR ADOPTION

- 1) In accordance with the Uniform Procedure for the Elaboration of Codex Standards and Related Texts, Part 2. Critical Review, paragraph 8, the texts submitted to the Commission for consideration for adoption should be examined:
 - for consistency with the mandate of Codex, the decisions of the Commission, and existing Codex texts,
 - to ensure that the requirements of the endorsement procedure have been fulfilled, where appropriate,
 - for format and presentation, and
 - for linguistic consistency.
- 2) The Executive Committee agreed at its 56th Session that the session held immediately prior to the Commission would review proposals for new work, while the session held between the sessions of the Commission would monitor standards development. However, as the Executive Committee did not meet between the sessions of the Commissions held in 2006 and 2007, the 59th Session will need to consider all the elements of the Critical Review: the proposals for new work; the texts submitted to the Commission for adoption; and the monitoring of all other texts in the Elaboration Procedure, which are presented respectively in ALINORM 07/30/8, CX/EXEC 07/59/2, and CX/EXEC 07/59/3.
- 3) The draft standards and related texts submitted to the Commission for adoption are listed in the Appendix to this document with notes to draw the attention of the Executive Committee and the Commission to specific issues. There are no comments in the Table when no specific problems exist as regards the criteria mentioned in the Critical Review and when the texts proposed for adoption have been finalized by consensus in the Committee concerned.
- 4) The present document follows the format proposed in the Draft Strategic Plan 2008-2013, as appears in the report of the 58th Session of the Executive Committee (ALINORM 06/29/3A, Appendix II, Table2), with some adjustments due to the following considerations.
- 5) The Job Identification Number only applies to standards and related texts that were approved as new work from 2004 onwards; in other cases the Committee should be informed of the date when new work was initiated. The first column in the Table therefore indicates either the Job Identification Number, or the year when new work was approved, or the year when work actually started on the specific standard, which may occur when the text under consideration is a subset of another text, or the scope was redefined, or in a few cases there was no

formal approval as new work. The target year is the year by which the draft text is to be adopted at Step 8 as agreed by the Commission on the basis of the project document. When Committees have specified a time frame for finalisation of work undertaken prior to 2004, it is mentioned in the explanatory notes.

6) The output codes are specified in Part 2 of the Strategic Plan: 1.1 : Review and develop Codex standards and related texts for food safety; 1.2 : Review and develop Codex standards and related texts for food quality; 1.3 : Review and develop Codex standards and related texts for food labelling and nutrition; 1.4 : Review and develop Codex standards and related texts for food inspection and certification, and methods of sampling and analysis.

7) Scientific advice is mentioned not only when it has been required, but when it has been provided. The last column presented in the Draft Strategic Plan referred to advice from the Executive Committee and may be included if the Committee takes specific decisions, which could be presented in a Tabular form in an Annex.

8) The status of endorsement is included under Explanatory Notes where relevant. Endorsement is mentioned only when applicable for the text under consideration. As regards endorsement of standards and related texts at Step 5, the status is mentioned when the relevant document has been considered for endorsement, or in some cases for advice in order to provide guidance from the relevant general subject committees, where applicable, in order to facilitate the development of a standard or code of practice. However, not all texts at Step 5 have necessarily been forwarded for endorsement at this stage, especially standards developed by committees meeting on a biennial basis, for which the endorsement can take place after the text has been adopted at Step 5.

9) Taking into account the short delays between the most recent Codex sessions held in May 2007 and the preparation for this document, it was not possible to ask the comments of the Chairpersons. However, they have been invited to present their comments when the document was distributed and if comments are received, they will be presented in an addendum.

10) This document should be read in conjunction with ALINORM 07/308/5 - List of Draft Standards and Related Texts Submitted to the Commission for Adoption and ALINORM 07/30/6 - List of Proposed Draft Standards and Related Texts submitted at Step 5.

PART I - DRAFT STANDARDS AND RELATED TEXTS AT STEP 8

Committee and Document title	Timeframe		Current Status (Step)	Relevant Output Codes	Provision of scientific advice	Explanatory notes
	Job ID or year	Target Year				
Codex Committee on Contaminants in Foods						
Draft Maximum Levels for Tin in Canned Foods (other than beverages) and in Canned Beverages	1998		8	1.1	Reevaluated by 64 th JECFA (2005)	
Proposed Draft Code of Practice for the Prevention and Reduction of Ochratoxin A Contamination in Wine	N05-2006	2009	5/8	1.1		

Codex Committee on Food Additives						
Draft and Proposed Draft Food Additive Provisions of the General Standard for Food Additives (GSFA)	ongoing		8 and 5/8	1.1	JECFA (ongoing)	consequential amendments to existing commodity standards – see Annex 1
Proposed Draft amendments to the International Numbering System for Food Additives	ongoing		5/8	1.1		
Specifications for the Identity and Purity of Food Additives arising from the 67 th JECFA meeting	ongoing		5/8	1.1 1.2	JECFA (ongoing)	

Codex Committee on Fish and Fishery Products						
Proposed Draft Code of Practice for Fish and Fishery Products (Quick Frozen Coated Products, Salted Fish)	1998 as a single code		5/8	1.1 1.2		Ongoing work developed section by section (18 sections, 14 of which are adopted). A new section and an addition to a section proposed for adoption, and two others at Step 5. The last section at Step 3 (smoked fish) will be considered in conjunction with the development of the corresponding standard .
Proposed Draft Amendment to the Standard for Canned Sardines and Sardine-Type Products	1995		5A	1.2		Delay due to lack of consensus on the inclusion of the additional species <i>C.bentincki</i> . The last session of CCFFP agreed on the inclusion of this species in conjunction with an amendment to the labelling section, endorsed by the CCFL.

Codex Committee on Fresh Fruits and Vegetables						
Draft Codex Standard for Table Grapes	1999		8	1.2		
Proposed draft Sections 2.1.2 - Maturity Requirements and 3.1 - Minimum Bunch Weight			5/8	1.2		

Codex Committee on Food Hygiene						
Draft Code of Hygienic Practice for Eggs and Egg Products	2001		8	1.1		The Code includes an Annex on the establishment of microbiological criteria held at Step 4 until progress on Annex of Food Safety Metrics is made. Labelling provisions endorsed by CCFL

Draft Guidelines on the Application of General Principles of Food Hygiene to the Control of <i>Listeria monocytogenes</i> in Foods	2001		8	1.1		Establishment of microbiological criteria for <i>Listeria monocytogenes</i> in ready-to-eat foods is considered separately (section at Steps 2/3) Labelling provisions endorsed by CCFL
Draft Principles and Guidelines for the Conduct of Microbiological Risk Management	1997		8	1.1		Annex: Application of Food Safety Metrics in Risk Management Decision Making at Step 4

Codex Committee on Food Import and Export Inspection and Certification Systems						
Proposed Draft Guidelines for Generic Official Certificate Formats and the Design, Production, Issuance and Use of Certificates	N05-2005	2010	5/8	1.4		

Codex Committee on Food Labelling						
Guidelines for Organically Produced Foods: Draft Revised Annex 2 : Table 3	2002		8	1.3		Returned to Step 6 by the 29 th CAC for procedural reasons. Not controversial, some further additives added to the list. All additives are already allowed in conventional foods. A few substances were returned to Step 6 for further consideration.

Codex Committee on Fats and Oils						
Draft Standard for Fat Spreads and Blended Spreads	1995		8	1.1 1.2	67 th JECFA: new ADIs established for annatto extracts	<p>Delays were due to priority given to other standards in the first CCFO sessions; difficulties to agree on composition requirements for several sessions; and finally to the additives section, which was discussed in the three last sessions, and was finalised by consensus at the last (20th)</p> <p>CCFA: endorsed with amendments</p> <p>Annatto extracts: not endorsed in draft commodity standards. Maximum use levels based on bixin or norbixin consistent with the JECFA ADI to be considered by the next CCFO.</p> <p>Note: The recommendation of CCFA applies only to draft standards which submitted annatto extracts levels for endorsement. Annatto extracts based on the previous temporary ADI are still included in existing standards: Named Animal Fats (CODEX STAN 211-1999) and Edible Fats and Oils not Covered by Individual Standards (CODEX STAN 19-1981). The review of annatto extract levels in existing standards to take into account the new ADIs could also be recommended.</p> <p>CCFL: endorsed</p> <p>CCMAS: endorsed with amendments</p>

Codex Committee on General Principles						
Proposed Draft Working Principles for	2001		5/8	1.1		Delays were due to lack of consensus

Risk Analysis for Food Safety for Application by Governments						on the need for the document and the question of precaution. There is agreement in the Committee on the approach, but some reservations on advancing the document to Step 5/8 as some countries only support its advancement to Step 5.
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Codex Coordinating Committee for the Near East						
Draft Regional Standard for Canned Humus with Tehena	2001		5/8	1.2		CCFL: endorsed CCMAS: not endorsed CCFAC: endorsed with amendments
Draft Regional Standard for Canned Foul Medames	2001		5/8	1.2		CCFL: endorsed CCMAS: not endorsed CCFAC: endorsed with amendments
Draft Regional Standard for Tehena	2003		5/8	1.2		CCFL: endorsed CCMAS: not endorsed CCFA: not applicable

Codex Committee on Nutrition and Foods for Special Dietary Uses						
Draft Revised Standard for Infant Formula and Formulas for Special Medical Purposes Intended for Infants Section A: Draft Revised Standard for Infant Formula	1995		8	1.3	Advice from JECFA needed on certain additives and applicability of ADI to children below 12 weeks	Delays were due to lack of consensus on the Scope and difficulties in the revision of the nutrient composition. CCFA: list of additives proposed for inclusion in the Draft at Step 8 endorsed with amendments, need for further advice on other additives. CCFL: endorsed CCMAS: not endorsed, section to be reconsidered
Formulas for Special Medical Purposes Intended for Infants Section B: Formulas for Special Medical Purposes Intended for Infants	2003		8	1.3		

Codex Committee on Processed Fruits and Vegetables						
Draft Codex Standard for Pickled Fruits and Vegetables	1998		8	1.2		CCFA: endorsed with amendments CCFL: endorsed with an amendment CCMAS: endorsed with amendments
Draft Codex Standard for Processed Tomato Concentrates	1998		8	1.2		CCFA: endorsed with amendments CCFL and CCMAS: endorsed
Draft Codex Standard for Preserved Tomatoes	1998		8	1.2		CCFA: endorsed with amendments CCFL: endorsed with an amendment CCMAS: endorsed
Draft Codex Standard for Certain Canned Citrus Fruits	1998		8	1.2		CCFA: endorsed with amendments CCFL: endorsed with an amendment CCMAS: endorsed

Commission/Committee on Residues of Veterinary Drugs in Foods						
Draft MRL for Bovine Somatotropin (BST)	1992		8 (2004)	1.1	JECFA evaluation	Held at Step 8 at the 21 st and 23 rd CAC following a vote, and at the 23 rd , 26 th and 27 th CAC. Not considered by the 28 th and 29 th Sessions

Codex Committee on Milk and Milk Products											
Draft Revised Standard for Cheddar (C-1)	1993		8	1.2		<p><u>CCFL</u>: Provisions other than country of origin endorsed in 2005 for Cheddar and Danbo. The country of origin was returned to the CCMMP, which sent all other Proposed Draft Standards for endorsement, including a similar section (7.2) on country of origin. The 34th CCFL in 2006 did not endorse the labelling provisions as there was no agreement on section 7.2 country of origin labelling, although there were no difficulties with the other sections. The 29th CAC (2006) retained all Draft Standards at Step 8 except section 7.2 on country of origin that was referred back to the CCFL. The 35th CCFL (2007) endorsed the section as proposed by the CCMMP after a substantial debate and without any objections to the decision. 38th CCFAC: endorsed with some amendments. Deletion of the provisions for annatto extracts (INS 160b) and gluconic acid (INS 574) where they exist (ALINORM 06/29/12, paras. 40 and 44-45 and Appendix IV). The 39th CCFA did not endorse annatto extracts provisions in draft commodity standards (see also CCFO). CCMMP was requested to clarify the type of annatto extracts used and the basis, either bixin or norbixin, for the maximum use levels (ALINORM 07/30/12, paras.49-50, Appendix IV)</p> <p>CCMAS: endorsed</p>					
Draft Revised Standard for Danbo (C-3)											
Draft Revised Standard for Edam (C-4)											
Draft Revised Standard for Gouda (C-5)											
Draft Revised Standard for Havarti (C-6)											
Draft Revised Standard for Samsø (C-7)											
Draft Revised Standard for Emmental (C-9)											
Draft Revised Standard for Tilsiter (C-11)											
Draft Revised Standard for Saint-Paulin (C-13)											
Draft Revised Standard for Provolone (C-15)											
Draft Revised Standard for Cottage Cheese (C-16)											
Draft Revised Standard for Coulommiers (C-18)											
Draft Revised Standard for Cream Cheese (C-31)										67 th JECFA: new ADIs established for annatto extracts	
Draft Revised Standard for Camembert (C-33)											
Draft Revised Standard for Brie (C-34)											
Draft Standard for Mozzarella											

Codex Committee on Pesticide Residues					
Draft and Revised Draft MRLs	ongoing	8	1.1	JMPR ongoing	
Proposed Draft and Revised Draft MRLs		5/8	1.1		
Proposed Draft MRLs		5	1.1		

Codex Committee on Methods of Analysis and Sampling					
Endorsement of methods of analysis in Draft Standards and existing Standards and updating of methods of analysis	ongoing	ongoing	1.4		For adoption either as part of Draft Standards or as amendments to CODEX STAN 234-1999

PART II - DRAFT STANDARDS AND RELATED TEXTS AT STEP 5

	Timeframe		Current Status (Step)	Relevant Output Codes	Provision of scientific advice	Explanatory notes
Codex Committee for Food Additives						
Proposed Draft Guidelines for the Use of Flavourings (with the exception of Section 4 and Annexes A and B)	N03-2006		5	1.1		The other sections were returned to Step 2/3.

Codex Coordinating Committee for Asia						
Proposed Draft Standard for Gochujang	N03-2004	2007	5	1.2		CCASIA proposes finalisation after Step 5 by the Committee on Cereals Pulses and Legumes (CCCPL)

						CCMAS : partially endorsed CCFA: endorsed with some amendments and questions CCFL: to be considered after Step 5
Proposed Draft Standard for Ginseng Products	N01-2004	2007	5	1.2		CCASIA proposes finalisation after Step 5 by the Committee on Processed Fruits and Vegetables (CCPFV) Endorsement to be considered after Step 5

Codex Committee on Fish and Fishery Products						
Proposed Draft Code of Practice for Fish and Fishery Products (Live and Raw Bivalve Molluscs, Lobsters and Crabs)	ongoing		5	1.1 1.2	Joint FAO/IOC/WHO <i>ad hoc</i> Expert consultation on biotoxins in bivalve molluscs Further scientific advice may be required in the future.	See section I on the Code. The results of the Consultation were taken into account in the section on bivalve molluscs
Proposed Draft Standard for Live and Raw Bivalve Molluscs	1996		5	1.1 1.2		Delay in the preparation of the first draft, circulated for the first time in 2000. Scope modified several times. Several food safety issues required. The results of the Expert Consultation on biotoxins (2004) were used for the establishment of the maximum levels for biotoxins, on which there was consensus in the Committee. CCMAS: partially endorsed CCFH: not endorsed (see below)

The Committee on Food Hygiene did not endorse the **microbiological criteria** and referred back several questions to the Committee. The next CCFFP session will consider the questions and refer back to CCFH. In the process, some of the issues raised may lead to further requests for scientific advice to FAO/WHO through CCFH.

As regards **marine biotoxins**, the CCFH indicated that these provisions were outside its competence and should be forwarded to the Committee on Contaminants in Foods for their advice and endorsement, but noted that the *Principles for the Establishment and Application of Microbiological Criteria (CAC/GL 21 – 1997)* covered biotoxins and advised the CCFFP to take these Principles into account when further developing this section in the standard (ALINORM 07/30/13, paras. 219-223) .

This may raise a general question related to the competence of the Committee on Food Hygiene. It appears that so far biotoxins have been considered within the competence of CCFH. The terms of reference of the CCCF refer to “naturally occurring toxicants” which was generally understood as toxic substances occurring in

plants. The current provisions related to biotoxins are presented below to facilitate consideration of all issues involved, and not necessarily to address the issue of competence of CCFH and CCCF at this stage. Food safety provisions in the standard still require further consideration, and the comments from the CCFH will be considered in detail by the next session of the CCFFP.

Biotoxins are covered in Section 5.1 *Microorganisms, parasites and their toxins/metabolites of importance in a particular food* of the Principles which refers to “*bacteria, viruses, yeasts, moulds, and algae... their toxins/metabolites*”.

A similar reference is included in the *Draft Principles and Guidelines for the Conduct of Microbiological Risk Management* (advanced to Step 8), in the Note to the Introduction: *Foodborne microbial hazards include (but are not limited to) pathogenic bacteria, viruses, algae, protozoa, fungi, parasites, prions, toxins and other harmful metabolites of microbial origin.*

As regards previous endorsement of provisions related to biotoxins, the *Code of Practice for Fish and Fishery Products* includes in Annex 1, Section 1. 1 Examples of Possible Biological Hazards: **1.1. 4 Biotoxins** and 1.1.5 Scombrottoxins. This section, as all food safety provisions in the *Code* have been endorsed by the CCFH, and the classification of biotoxins as a biological hazard was not questioned in the endorsement process. Biotoxins are not currently included in any other standard, but as regards scombrottoxins, the level of histamine for the purpose of safety is included in the section on food hygiene and was endorsed by the CCFH in each standard concerned.

As regards **scientific advice**, it may be noted that the levels proposed by the Committee on Fish and Fishery Products are based on the result of the Joint FAO/IOC/WHO *ad hoc* Expert Consultation on Biotoxins in Bivalve Molluscs (2004). Following consultations with FAO and WHO on the question of biotoxins and the request from the Committee for scientific advice, it was agreed that this issue would be addressed through a specific expert consultation rather than through consideration by JECFA or JEMRA. Further advice may be needed in the future on the issue of biotoxins as well as on microbiological criteria.

Codex Committee on Food Labelling						
Proposed Draft Amendment to the Guidelines for Organically Produced Foods (Ethylene)	N10-2006	2008	5	1.3		
Proposed Draft Definition of Advertising in relation to health and nutrition claims	N11-2006		5	1.3		The CCFL will need to specify in which labelling text the definition should be included when finalised.
Proposed Draft Amendment to the <i>General Standard</i> (Quantitative Declaration of Ingredients)	2000		5	1.3		

Codex Committee on Processed Fruits and Vegetables						
Proposed Draft Standard for Jams, Jellies and Marmalades	1998		5	1.2		The objective is to finalise the Standard in 2008.
Proposed Draft Standard for Certain Canned Vegetables (General Provisions)	1998		5	1.2		The objective is to finalise the main standard in 2008, the Annexes and Guidelines in 2010

Codex Committee on Fresh Fruits and Vegetables						
Proposed Draft Standard for Bitter Cassava	N03-2005	2008	5	1.2	JECFA evaluated cyanogenic glycosides in 1992 and concluded that safe level of intake could not be estimated (lack of quantitative data)	Bitter cassava is defined according to the range of hydrogen cyanide (50 to 200 mg/kg). If the purpose of the maximum level is not only to define the product but to ensure its safety, it should be established on a scientific basis, included in the contaminants section, and referred to CCCF (as naturally occurring toxicants are covered by its mandate). The Standard for Sweet Cassava (CODEX STAN 238-2003) applies to varieties which contain less than 50mg of hydrogen cyanide. Maximum levels are defined in the Standards for Gari and for Cassava Flour.
Proposed Draft Guidelines for the Inspection and Certification of Fresh Fruits and Vegetables for Conformity to Quality Standards	2001		5	1.4		The objective is to finalise the Guidelines in 2010.

Codex Committee on Contaminants in Foods						
Proposed Draft Maximum Level for 3-MCPD in Liquid Condiments Containing Acid-Hydrolyzed Vegetable Proteins (Excluding Naturally Fermented Soy Sauce)	N08-2004	NS	5	1.1	Chloropropanols evaluated by the 57 th JECFA (2001)	Some reservations expressed on the level. CCCF agreed that the Draft ML should be further considered in the light of the finalisation and implementation of the Draft Code of Practice mentioned below (also at Step 5).
Proposed Draft Code of Practice for the Reduction of 3-Monochloropropane-1,2-diol (3-MCPD) during the Production of Acid-Hydrolyzed Vegetable Protein (Acid-HVPs) and Products that Contain Acid-HVPs	N09-2005	2008	5	1.1		

ANNEX 1

Draft and Proposed Draft Food Additive Provisions of the General Standard for Food Additives (GSFA)

The 29th Session of the Commission endorsed the following recommendations of the Executive Committee:

(i) The Codex Committee on Food Additives and Contaminants (CCFAC) should, in its future report, clearly establish a distinction between:

- a) additive provisions included in adopted standards and proposed for incorporation into the GSFA;
- b) revocation of existing relevant provisions in the GSFA in order to ensure consistency with existing standards; and
- c) proposed amendments to current additives provisions in Codex standards for inclusion in the GSFA. These amendments may be referred to the relevant Committee (when active committees exist and relevant standards are under consideration). The Committee may develop them as new provisions or amendments to the GSFA, in which case they should follow the Step Procedure in order to allow for comments.

(ii) When provision for additives for inclusion into the GSFA result in amendments to additive provisions in Codex standards, consequential amendments should be made to the relevant standards, and that the report of CCFAC should include a table showing the existing additive provisions in Codex standards (ALINORM 06/29/41, para. 42).

Recommendation (ii) applies to several additives provisions proposed for adoption at Step 8 in the GSFA in food categories that correspond to commodity standards. Their adoption would therefore result in consequential amendments to the standards. The relevant standards are identified in the Table below. The Executive Committee is invited to consider the amendments required to current standards.

INS - Additive	Food category	Level proposed GSFA at Step 8	Standard covered by the category	Current level
950 Acesulfame potassium	04.1.2.5 Jams, jellies, marmelades	1000 mg/kg	Jams and Jellies (CODEX STAN 79-1981)	Not allowed Note 1
	05.1.1 Cocoa mixes (powders) and cocoa mass/cake	350 mg/kg	Cocoa Mass and Cocoa Cake (CODEX STAN 141-1983)	Not allowed Note 3
	09.4 Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg (for use in sweet and sour products)	Canned Finfish (CODEX STAN 119-1981) Canned Sardines (CODEX STAN 94-1981) Canned Tuna and Bonito (CODEX STAN -1981) Canned Shrimps and Prawns (CODEX STAN 37-1981) Canned Crab	Not allowed

INS - Additive	Food category	Level proposed GSA at Step 8	Standard covered by the category	Current level
			Meat (CODEX STAN 90-1981)	
	12.5 Soups and Broths	110 mg/kg	Soups and Broths (CODEX STAN 117-81)	Note 2
956 Alitame	04.1.2.5 Jams, jellies, marmelades	100 mg/kg	Jams and Jellies (CODEX STAN 79-1981)	Not allowed Note 1
	05.1.4 Cocoa and chocolate products	300 mg/kg	Cocoa Products and Chocolate (CODEX STAN 87-1981)	Not allowed Note 3
	12.5 Soups and Broths	40 mg/kg	Soups and Broths (CODEX STAN 117-81)	Note 2
951 Aspartame				
	04.1.2.5 Jams, jellies, marmelades	1000 mg/kg	Jams and Jellies (CODEX STAN 79-1981)	Not allowed Note 1
	05.1.1 Cocoa mixes (powders) and cocoa mass/cake	3000 mg/kg	Cocoa Mass and Cocoa Cake (CODEX STAN 141-1983)	Not allowed Note 3
	09.4 Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg (for use in sweet and sour products)	Standards for canned fish and fishery products as mentioned above	Not allowed
928 Benzoyl Peroxide	06.2.1 Flours	75 mg/kg	Wheat Flour (CODEX STAN 152-1985)	60 mg/kg
1503 Castor Oil	05.1.4 Cocoa and chocolate products	350 mg/kg	Cocoa Products and Chocolate (CODEX STAN 87-1981)	Not allowed Note 3
952 Cyclamates	04.1.2.5 Jams, jellies, marmelades	2000 mg/kg	Jams and Jellies (CODEX STAN 79-1981)	Not allowed Note 1
961 Neotame	04.1.2.5 Jams, jellies, marmelades	70 mg/kg	Jams and Jellies (CODEX STAN 79-1981)	Not allowed Note 1
	05.1.4 Cocoa and chocolate products	80 mg/kg	Cocoa Products and Chocolate (CODEX STAN 87-1981)	Not allowed Note 3

INS - Additive	Food category	Level proposed GSA at Step 8	Standard covered by the category	Current level
Polysorbates (432 to 346)	02.1.2 Vegetable oils and fats	5000 mg/kg	Named Vegetable Oils (CODEX STAN 2101-1999)	Not allowed
	02.1.3 Lard, tallow, fish oil, and other animal fats	5000 mg/kg	Named Animal Fats (CODEX STAN 211-1999) Edible Fats and Oils (CODEX STAN 19-1981)	Not allowed
	05.1.4 Cocoa and chocolate products	5000 mg/kg	Cocoa Products and Chocolate (CODEX STAN 87-1981)	Not allowed Note 3
954 Saccharin	04.1.2.5 Jams, jellies, marmelades	200 mg/kg	Jams and Jellies (CODEX STAN 79-1981)	Not allowed Note 1
	09.4 Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg (for use in sweet and sour products)	Standards for canned fish and fishery products as mentioned above	Not allowed
	12.5 Soups and Broths	110 mg/kg	Soups and Broths (CODEX STAN 117-81)	Note 2
955 Sucralose	04.1.2.5 Jams, jellies, marmelades	400 mg/kg	Jams and Jellies (CODEX STAN 79-1981)	Not allowed Note 1
	05.1.1 Cocoa mixes (powders) and cocoa mass/cake	580 mg/kg	Cocoa Mass and Cocoa Cake (CODEX STAN 141-1983)	Not allowed
	05.1.4 Cocoa and chocolate products	800 mg/kg	Cocoa Products and Chocolate (CODEX STAN 87-1981)	Not allowed
	09.4 Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	120 mg/kg (for use in sweet and sour products)	Standards for canned fish and fishery products as mentioned above	Not allowed
Sulphites (220 to 225, 227, 228, 539)	09.2.5 Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	30 mg/kg	Salted Fish and Dried Salted Fish (CODEX STAN 167-1989) Salted Atlantic Herring (CODEX STAN 244-2004)	Not allowed
	09.4 Fully preserved, including	150 mg/kg	Canned Salmon	Not allowed

INS - Additive	Food category	Level proposed GSA at Step 8	Standard covered by the category	Current level
	canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms		(CODEX STAN 3-1981) and canned fish and fishery products mentioned above	

Note 1: The standard is under revision in the Committee on Processed Fruits and Vegetables (CCPFV). The Proposed Draft Standard for Jams, Jellies and Marmelades (for adoption at Step 5) does not include sweeteners and Section 3.2 indicates that “Those products where the foodstuffs with sweetening properties have been replaced wholly or partially by sweeteners are not covered by this standard”. Some clarification may be required on the applicability of the levels of sweeteners proposed to the products covered by the Proposed Draft Standard. As this standard is under revision by an active Committee, the advice of the CCPFV may also be sought.

Note 2: The Standards for Soups and Broths includes a general statement allowing sweeteners included in Table III of the GSA (GMP use). As all sweeteners are proposed for inclusion in Table 1 with specific levels, some amendments to the standard are required.

Note 3: Several sweeteners were included in the standards for cocoa products and chocolate when they were finalised. Additional sweeteners are proposed for inclusion in the GSA and only consequential amendments are required.