

codex alimentarius commission



FOOD AND AGRICULTURE
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Agenda Item 6 (a)

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD ADDITIVES

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REPORT OF THE ELECTRONIC WORKING GROUP ON THE INCLUSION OF THE FOOD ADDITIVE PROVISIONS OF THE COMMODITY STANDARDS INTO THE GSFA

(prepared by the United States with the assistance of Australia, Canada, European Community
and New Zealand)

Governments and international organizations in Observer status with the Codex Alimentarius Commission wishing to submit comments on the following subject matter are invited to do so **no later than 28 February 2007** as follows: Secretariat, Codex Committee on Food Additives, National Institute of Nutrition and Food Safety, China CDC, 7 Panjiayuan Nanli, Chaoyang District, Beijing 100021, China (Telefax: + 86 10 67711813, E-mail: secretariat@ccfa.cc *preferably*), with a copy to the Secretary, Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme, Viale delle Terme di Caracalla, 00100 Rome, Italy (Telefax: +39.06.5705.4593; E-mail: Codex@fao.org - *preferably*).

INTRODUCTION:

1. Recognizing that the GSFA, although still under development, would become the single Codex reference point for food additives,¹ the 28th Session of the Codex Alimentarius Commission (CAC; June 2005) requested the Codex Committee on Food Additives and Contaminants (CCFAC) to examine the matter of how the endorsed list of food additive provisions in commodity standards could systematically be incorporated into the Codex General Standard for Food Additives (GSFA) (CODEX STAN 192).²

2. The 37th CCFAC (April 2005) considered this issue and agreed to establish an electronic working group and a physical working group both led by China to provide recommendations on this matter for consideration at its 38th Session. The Committee agreed to undertake this work with a view toward improving the management of the work on the GSFA, taking into consideration the following criteria:³

- a) The GSFA needs to be consistent with other standards adopted by the Codex Alimentarius Commission;
- b) The entries to the GSFA should be developed in a transparent manner;
- c) The GSFA needs to be developed in a fair and consistent way; and,
- d) Changes to the working principles should result in acceleration rather than leading to further delay.

¹ ALINORM 05/28/41, para. 144.

² ALINORM 05/28/41, para. 63.

³ ALINORM 05/28/12, para. 62.

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Delegates are kindly requested to bring with them to the meeting all documents which have been distributed, as the number of additional copies which can be made available at the session is limited.

3. The 38th CCFAC considered the reports of its electronic working group⁴ and its physical working group which met prior to the plenary session.⁵ As a result, the Committee agreed to an approach for aligning the food additive provisions in GSFA food categories that have a one-to-one correspondence with a single Codex commodity standard⁶. Specific recommendations for revising the GSFA and the Codex commodity standards to align these provisions were made and forwarded for adoption by the 29th CAC.⁷ The 29th CAC adopted all recommendations except for those that applied to Codex commodity standards currently under revision or development. A similar approach for food categories with a one-to-many relationship to commodity standards⁸ was also considered and discussed by the 38th CCFAC.

4. The 38th CCFAC agreed to establish an electronic working group, led by the United States,⁹ to prepare a discussion paper describing in full the impacts of revisions on the food additive provisions in the relevant GSFA food categories with a one-to-many relationship to commodity standards for circulation, comment and further discussion at the next session of the Committee. It was agreed that the electronic working group would work in English.

5. The Committee agreed that the discussion paper would contain proposals to revise the GSFA in order to integrate the food additive provisions of the Codex commodity standards and encouraged the working group to consider criteria that could be applied consistently to all commodity standards.

6. The Committee agreed that in developing proposals, any additional restrictions on the use of food additives that are exceptions to the general principles¹⁰ used in the development of the GSFA would be considered based on the following criteria:

- a) The use of a food additive in a food conforming to all other provisions (e.g., name, labelling, and hygiene) of a Codex commodity standard is not safe.
- b) The food additive can not perform its intended functional effect in the Codex standardized food because of physico-chemical considerations respecting either the food additive or the standardized food.
- c) The use of a food additive in a food conforming to a Codex commodity standard would mislead the consumer.
- d) Any exceptions to the general principles of the GSFA must be fully documented and supported by information provided to the Codex Committee on Food Additives (CCFA).

7. The Committee also agreed that, to the extent possible, exceptions to the general principles of the GSFA would be implemented in the simplest, most transparent and pragmatic manner, for example, by the use of notes in GSFA Food Additive Tables 1 and 2, revisions to the Annex to Table 3, or by revisions to the GSFA Food Category System.¹¹

GENERAL PRINCIPLES USED IN THE DEVELOPMENT OF THE GSFA

8. The GSFA Preamble (CX STAN 192-1995) and the following, summarize the principles used in the development of the GSFA.

- a) The hierarchical food category system is intended to encompass all foods as sold to the consumer, including processed and unprocessed foods, and standardized and non-standardized foods.
- b) The food category system is not intended for labeling purposes.

⁴ CX/FAC 06/38/7.

⁵ CRD 1, 38th CCFAC.

⁶ These food categories correspond directly to a single Codex commodity standard and contain no non-standardized foods.

⁷ ALINORM 06/29/12, para. 63 and Appendices VII, VIII, XIII, IX.

⁸ These food categories include those that cover multiple Codex commodity standards or those that cover standardized and non-standardized foods.

⁹ With the assistance of Australia, Canada, China, Cuba, France, European Community, India, Indonesia, Japan, Malaysia, New Zealand, Republic of Korea, Switzerland, Thailand, IDF and IFT.

¹⁰ CX/FAC 06/38/7 para. 13.

¹¹ ALINORM 06/38/12, paras. 64-67.

- c) The scopes of most food categories are intended to be broader than individual commodity standards and to include non-standardized foods.
- d) Only food additives assigned a full ADI or that have been subjected to an equivalent safety evaluation by JECFA are eligible for inclusion in the GSFA.
- e) Only food additives assigned an INS number are eligible for inclusion in the GSFA.
- f) Provisions for food additives assigned a numerical group ADI by JECFA (e.g., for phosphates, sulfites) are grouped in the GSFA to ensure that the combined uses of the grouped food additives do not exceed the group ADI.
- g) Only food additive functional classes contained in the Codex Standard for Class Names and the International Numbering System for Food Additives (CAC/GL 36-2001) or assigned by JECFA are associated with the food additive provisions in the GSFA, subject to the completion of the harmonization of functional class terms currently under discussion in CCFA.
- h) Explicit application of good manufacturing practice (GMP) criteria to all food additive acceptable maximum use levels in the GSFA to further limit the actual level of use to the minimum amount necessary to achieve an intended technical effect.
- i) Explicit application of technological justification criteria to all food additive acceptable maximum use levels in the GSFA to further limit the actual level of use to one that is technologically necessary.
- j) Food additives that JECFA has evaluated and given an ADI “Not Specified” or “Not Limited,” rather than specifying a numerical ADI, may be used in foods generally under GMP, with some exceptions (see GSFA Table 3).
- k) In principle, food additives assigned a numeric ADI should be assigned numeric acceptable maximum use levels.
- l) As a starting point for discussion, the maximum reported use level in the broadest food category is considered for all food additive provisions in the GSFA, when more than one maximum use level is proposed, and the CCFA cannot reach consensus, justification for the proposed levels should be provided by the next session of the Committee.

SYSTEMATIC INTEGRATION OF FOOD ADDITIVE PROVISIONS INTO A GSFA FOOD CATEGORY THAT HAS A ONE-TO-MANY RELATIONSHIP WITH CODEX COMMODITY STANDARDS

9. Implementation of the Commission’s instructions to systematically incorporate the adopted food additive provisions in commodity standards into the GSFA is complicated by the magnitude of the project, the need for a transparent process that allows consultations with active commodity committees, and the potential for unintentional consequential effects on adopted food additive provisions in the GSFA and those of the commodity standards.

10. Appendix I lists the GSFA food categories and the Codex commodity standards that have a one-to-many relationship. It also provides information on whether the commodity standard contains any food additive provisions, whether the commodity standard is currently under review or development, and the Codex commodity committee responsible for elaborating the commodity standard.

11. Appendix I lists over 50 GSFA food categories that encompass one or more Codex commodity standards, or that include at least one Codex commodity standard and non-standardized foods.

12. Active Codex commodity committees listed in Appendix I include Milk and Milk Products (CCMMP); Fats and Oils (CCFO); Fresh Fruits and Vegetables (CCFFV); Processed Fruits and Vegetables (CCPFV); Fish and Fish Products (CCFFP); and Nutrition and Foods for Special Dietary Use (CCNFSDU).

13. Seven GSFA food categories (05.1.1,¹² 05.1.4,¹³ 06.2.1,¹⁴ 06.4.3,¹⁵ 08.2.2,¹⁶ 08.3.2,¹⁷ and 12.5¹⁸) include Codex commodity standards that are within the terms of reference of Codex commodity committees that have been adjourned¹⁹ or abolished.²⁰

14. Appendix II contains tables that show the correspondence between the food additive provisions of these seven GSFA food categories and those of the commodity standards of the inactive Codex commodity committees for additives assigned to the same functional classes listed in the commodity standard.

15. In order for the CCFA to implement the Commission's instructions in a systematic, transparent, and consistent manner, the Committee must:

- a) Agree on principles for developing recommendations to revise the GSFA and affected Codex standards, taking into account the need for consistency with previous decisions by the Committee and the Commission.
- b) Agree on a prioritized work plan based on the GSFA food categories, taking into account whether the commodity standard contains any food additive provisions, whether the responsible Codex commodity committee is active, and the scheduled sessions of the active Codex commodity committees.

PRINCIPLES FOR REVISING THE GSFA AND AFFECTED CODEX COMMODITY STANDARDS

16. To ensure consistency with the GSFA Preamble, the 38th CCFAC agreed on the following approach for developing recommendations for the GSFA food categories with a one-to-one relationship to a Codex commodity standard which were subsequently adopted by the CAC:

- a) Only food additives evaluated by JECFA and assigned a full ADI will be considered for inclusion in the GSFA;
- b) Only food additives assigned an INS number will be considered;
- c) The acceptable maximum use level for the food additive listed in the respective commodity standard will be listed in the GSFA;
- d) Provisions for food additives that share a JECFA group ADI will be entered in the GSFA under the group name (e.g., phosphates) without further restrictions unless it is shown that an additive or group of additives would present a hazard to health or promote deception of the consumer. Such exceptions should be fully justified and should be restricted as much as possible;
- e) Food additives should not be included in the GSFA if their technological need can not be justified on the basis of the criteria in subparagraphs a) through d) in section 3.2 of the Preamble of the GSFA;
- f) Food additives belonging to multiple functional classes will be entered in the GSFA without further restrictions to their functional class.

¹² Cocoa mixes (powders) and cocoa mass/cake.

¹³ Cocoa and chocolate products.

¹⁴ Flours.

¹⁵ Pre-cooked pastas and noodles and like products.

¹⁶ Heat-treated processed meat, poultry, and game products in whole pieces or cuts.

¹⁷ Heat-treated processed comminuted meat, poultry, and game products.

¹⁸ Soups and broths.

¹⁹ Chocolate and Chocolate Products (CCCCP); Cereals, Pulses and Legumes (CCCPL); and Soups and Broths (CCSB).

²⁰ Meat Products and Poultry Products (CCMPPP).

17. As a first step, the working group proposes that the CCFA agree to the following criteria for developing recommendations for integrating the food additive provisions of Codex commodity standards into the GSFA for those GSFA food categories with a one-to-many relationship with Codex commodity standards. These criteria were developed with a view toward maintaining consistency with the GSFA Preamble and with the approach used for commodity standards with a one-to-one relationship to a GSFA food category (See Recommendation 1).

18. An illustration of the application of these criteria for developing recommendations for revising the GSFA and Codex commodity standards that are within the terms of reference of the inactive Codex committees is presented in Appendix III.

PROPOSED CCFA WORK PLAN

19. Appendix I lists the GSFA food categories and the Codex commodity standards that have one-to-many relationships. It also provides information on whether the commodity standard contains any food additive provisions, whether the commodity standard is being revised or under development, and the responsible Codex commodity committee.

20. The working group notes that for the commodity standards that do not contain food additive provisions, there is no need for any action by the CCFA.

Inactive Codex Commodity Committees

21. For Codex commodity standards that contain food additive provisions and are within the terms of reference of Codex committees that are adjourned or abolished (i.e., inactive), the CCFA is responsible for revision of both the GSFA and the food additive sections of the Codex commodity standards, and forwarding these revisions directly to the CAC for adoption.²¹

Active Codex Commodity Committees

22. For Codex commodity standards that are within the terms of reference of active Codex commodity committees, the CCFA should propose revisions to the GSFA and the food additive section of the relevant commodity standards and circulate them for comment. The CCFA should refer the proposed revisions to the relevant Codex commodity committee for comment before forwarding them to the CAC for adoption.

23. The CCFA's work on Codex commodity standards that are within the terms of reference of an active Codex commodity committee should be prioritized based on the schedule of the commodity committee's session and whether the standards have been adopted at Step 8 by the Commission. For example, CODEX STAN 166²² was elaborated by the CCFFP and has been adopted by the Commission. This standard falls under GSFA food category 09.2.2. The CCFFP will likely meet in the autumn of 2008. Therefore, the 39th CCFA (April 2007) may wish to initiate work to prepare recommendations for revising the food additive provisions in GSFA food category 09.2.2 and the food additive section of the CODEX STAN 166. Any revisions can be considered at the 40th CCFA (April 2008) with a view toward referring the consensus-based recommendations to the 29th CCFFP (autumn 2008) for comment. The 41st CCFA (April 2009) would then be positioned to forward recommendations on the food additive provisions in GSFA food category 09.2.2 and CODEX STAN 166 to the 32nd CAC (July 2009) for final adoption.

24. Given the complexity of coordinating work between the CCFA and the active Codex commodity committees, CCFA may wish to establish a standing agenda item to discuss this issue so that the work proceeds in an efficient manner.

²¹ Procedural Manual, "Relations Between Codex Commodity Committees and General Committees: Food Additives and Contaminants", p. 95, 15th Ed. (2004).

²² Codex Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets – Breaded and in Batter

RECOMMENDATIONS TO CCFA

Recommendation 1

25. The working group recommends that CCFA agree to the following principles for revising the GSFA to integrate the food additive provisions from Codex commodity standards, with a view toward endorsing them for final adoption:

- Only food additives evaluated by JECFA and assigned a full numeric ADI or ADI Not Limited or Not Specified will be considered.
- Only food additives assigned an INS number will be considered.
- The highest numeric acceptable maximum use level for a food additive from among all commodity standards covered by the food category will be the starting point for discussion and comment by the CCFA.
- For food additives that share a JECFA numeric group ADI, all acceptable maximum use levels will be entered in the GSFA under the group name (e.g., phosphates which identifies the specific chemical names of the phosphates that have been evaluated by JECFA and their corresponding INS number) without further restrictions unless it is shown that an additive or group of additives would present a hazard to health (consistent with section 3.1 of the GSFA Preamble), promote deception of the consumer, or if the technological need for the additive can not be justified on the basis of the criteria in subparagraphs a) through d) in section 3.2 of the GSFA Preamble. Such exceptions should be fully justified, and should be restricted as much as possible.
- Food additives assigned more than one functional class will be listed in the GSFA Tables without further restriction to their functional class.
- Draft (Step 6/7) and proposed draft (Step 3/4) food additive provisions that differ from those in the commodity standards would be maintained in the GSFA and considered further by the CCFA.
- Adopted (Step 8) food additive provisions in the GSFA would be maintained without further discussion by CCFA, as the use in both standardized and non-standardized foods has been previously considered by CCFA and adopted by the CAC, unless it is shown that the provision for the use of an additive or group of additives would present a hazard to health, promote deception of the consumer, or if the technological need for the additive can not be justified on the basis of the criteria in subparagraphs a) through d) in section 3.2 of the preamble to the GSFA. Such exceptions should be fully justified, and should be restricted as much as possible.

26. The working group recommends that the CCFA endorse the following approach for revisions to the food additive sections of Codex commodity standards:

Revise the food additive sections of all commodity standards to reference the appropriate food category in the GSFA and specify the acceptable food additive functional class identified in the Codex commodity standard. Only food additive functional classes defined in the Codex INS (CODEX GL 36) will be considered (e.g., “[Food Additive functional class] used in accordance with Tables 1 and 2 of the Codex General Standard of Food Additives in food category x.x.x.x [food category name] or listed in Table 3 of the General Standard for Food Additives are acceptable for use in foods conforming to this standard.”).

Recommendation 2

27. The working group recommends that the CCFA agree that for the commodity standards that do not contain food additive provisions, there is no need for any action by the CCFA.

Recommendation 3

28. The working group recommends that the CCFA agree to revise the GSFA and the food additive section of those Codex commodity standards that contain food additive provisions and are within the terms of reference of adjourned or abolished Codex committees. The revisions would be circulated for comment and subsequently forwarded directly to the CAC for adoption as first priority.

29. As a first step, the Committee should agree to request comments on Appendix III which contains recommendations for revising the food additive section of Codex commodity standards²³ that are within the terms of reference of an inactive Codex commodity committee (i.e., CCCCCP, CCCPL, CCMPPP and CCSB) and the food additive provisions in GSFA food categories 05.1.1, 05.1.4, 06.2.1, 06.4.3, 08.2.2, 08.3.2, 12.5 that are applicable to these commodity standards. Comments submitted should be supported by evidence either that the use of the food additive is unsafe or based on the principles for justifying the technological need for the additive as described in Section 3.2 of the GSFA preamble:

The use of food additives is justified only when such use has an advantage, does not present an appreciable health risk to consumers, does not mislead the consumer, and serves one or more of the technological functions set out by Codex and the needs set out from (a) through (d) below, and only where these objectives cannot be achieved by other means that are economically and technologically practicable:

- a) To preserve the nutritional quality of the food; an intentional reduction in the nutritional quality of a food would be justified in the circumstances dealt with in sub-paragraph (b) and also in other circumstances where the food does not constitute a significant item in a normal diet;
- b) To provide necessary ingredients or constituents for foods manufactured for groups of consumers having special dietary needs;
- c) To enhance the keeping quality or stability of a food or to improve its organoleptic properties provided that this does not change the nature, substance or quality of the food so as to deceive the consumer;
- d) To provide aids in the manufacture, processing, preparation, treatment, packing, transport or storage of food, provided that the additive is not used to disguise the effects of the use of faulty raw materials or of undesirable (including unhygienic) practices or techniques during the course of any of these activities.

Recommendation 4

30. The working group recommends that the CCFA agree to develop proposed revisions to the GSFA and to the food additive sections of those Codex commodity standards that are within the terms of reference of active Codex commodity committees, based on the principles described under Recommendation 1. Proposed revisions would be referred to the relevant Codex commodity committees for comment, and further review by CCFA, if appropriate, before forwarding the revisions to the CAC for adoption. When forwarding the revisions to the Codex commodity committees, CCFA will instruct the commodity committees to fully justify any changes to CCFA's proposed revisions based on whether the technological need is justified, consistent with the criteria in subparagraphs a) through d) in section 3.2 of the preamble to the GSFA.

31. Subsequent revisions to the food additive provisions in the GSFA that concern a standard developed by an active Codex commodity committee should be referred to the relevant Codex commodity committee(s) for comment on the food additive functional classes, individual food additives and their technological justification in light of the relevant Codex commodity standard(s). Such reference should not be allowed to delay the progress of the food additive provisions in the GSFA to the subsequent Steps of the Procedure.

²³ Cocoa (Cacao) Mass (Cocoa/Chocolate Liquor) and Cocoa Cake (CODEX STAN 141), Cocoa Powders (Cocoa) and Dry Mixtures of Cocoa and Sugar (CODEX STAN 105), Chocolate and Chocolate Products (CODEX STAN 087), Wheat Flour (CODEX STAN 152), Instant Noodles (CODEX STAN 249), Cooked Cured Ham (CODEX STAN 096), Cooked Cured Pork Shoulder (CODEX STAN 97), Canned Corned Beef (CODEX STAN 88), Luncheon Meat (CODEX STAN 89), Cooked Cured Chopped Meat (CODEX STAN 98), and Bouillon and Consommés (CODEX STAN 117).

Recommendation 5

32. The working group recommends that CCFA prioritize its work on food categories covering commodity standards subject to the terms of reference of active Codex committees based on the timing of their sessions and whether there are commodity standards currently under revision or development, so that the CCFA's work in this area proceeds in an efficient manner. In order to provide for flexibility, for the foreseeable future, the CCFA should establish an agenda item to consider its work in this area so that it is coordinated with upcoming sessions of relevant Codex commodity committees.

Recommendation 6

33. The working group recommends that CCFA inform the Commission and the Codex commodity committees of its work in this area. In addition, the Committee should request the Commission to recommend that Codex commodity committees consult the GSFA when revising or developing their standards with a view toward referencing the GSFA in their standards.

Appendix I
Food Categories Containing One or More Commodity Standards and Including Non-standardized Foods

Food Category Number	Does this food category contain non-standardized food?	Commodity Standard Number	Commodity Standard Title	Responsible Codex Commodity Committee	Does this Codex commodity standard contain food additive provisions? ²⁴	Is this Codex commodity standard currently under review or development?
01.1.2	Yes	243-2003	Fermented Milks (flavoured, drinking)	CCMMP	Yes	Yes
01.2.1.1	Yes	243-2003	Fermented Milks (plain, non-heat treated)	CCMMP	Yes	Yes
01.2.1.2	Yes	243-2003	Fermented Milks (plain, heat treated)	CCMMP	Yes	Yes
01.3.1	Yes	A-03-1971	Evaporated Milks	CCMMP	Yes	
01.3.1	Yes	A-04-1971	Sweetened Condensed Milks	CCMMP	Yes	
01.3.2	Yes	250-2006	Blend of Evaporated Skimmed Milk and Vegetable Fat	CCMMP	Yes	
01.3.2	Yes	252-2006	Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat	CCMMP	Yes	
01.4.1	Yes	A-09-1976	Cream and Prepared Creams (reconstituted cream, recombined cream, prepackaged liquid cream)	CCMMP	Yes	
01.4.2	Yes	A-09-1976	Cream and Prepared Creams (whipping cream, cream packaged under pressure, whipped cream)	CCMMP	Yes	
01.4.3	Yes	A-09-1976	Cream and Prepared Creams (fermented cream, acidified cream)	CCMMP	Yes	
01.5.1	No	207-1999	Milk Powders and Cream Powders	CCMMP	Yes	
01.5.1	No	A-18-1995	Edible Casein Products	CCMMP	Yes	
01.5.2	Yes	251-2006	Blend of Skimmed Milk and Vegetable Fat in Powdered Form	CCMMP	Yes	
01.6.1	Yes	221-2001	Unripened Cheese, Including Fresh Cheese	CCMMP	Yes	
01.6.1	Yes	A-06-1978	Cheese (unripened, including fresh cheese)	CCMMP	Yes	
01.6.1	Yes	C-16-1968	Cottage Cheese	CCMMP	Yes	Yes
01.6.1	Yes	C-31-1973	Cream Cheese (Rahmfrischkase)	CCMMP	Yes	Yes
01.6.1	Yes		Mozzarella	CCMMP	Yes	Yes
01.6.2.1	Yes	208-1999	Cheeses in Brine	CCMMP	Yes (Table 3 only)	
01.6.2.1	Yes	A-06-1978	Cheese (ripened, including mould ripened)	CCMMP	Yes	

²⁴ Codex commodity standards may include provisions for food additives listed in Table 3 of the GSFA (i.e., food additives with non-numerical ADIs). However, if the commodity standard is included in a food category that is not listed in the Annex to Table 3, the food additive provision for that commodity standard are not taken into consideration in Table 1 and 2 of the GSFA. Commodity standards with provisions for food additives listed in Table 3 of the GSFA only are indicated by “(Table 3 only)” in this table. Other commodity standards may have some provisions for food additives listed in Table 3, but also have provisions for food additives with numerical ADIs that are taken into consideration in Tables 1 and 2. These commodity standards are not distinguished in this table.

Food Category Number	Does this food category contain non-standardized food?	Commodity Standard Number	Commodity Standard Title	Responsible Codex Commodity Committee	Does this Codex commodity standard contain food additive provisions? ²⁴	Is this Codex commodity standard currently under review or development?
01.6.2.1	Yes	C-01-1966	Cheddar	CCMMP	Yes	Yes
01.6.2.1	Yes	C-03-1966	Danbo	CCMMP	Yes	Yes
01.6.2.1	Yes	C-04-1966	Edam	CCMMP	Yes	Yes
01.6.2.1	Yes	C-05-1966	Gouda	CCMMP	Yes	Yes
01.6.2.1	Yes	C-06-1966	Havarti	CCMMP	Yes	Yes
01.6.2.1	Yes	C-07-1966	Samso	CCMMP	Yes	Yes
01.6.2.1	Yes	C-09-1967	Emmental	CCMMP	Yes	Yes
01.6.2.1	Yes	C-11-1968	Tilsiter	CCMMP	Yes	Yes
01.6.2.1	Yes	C-13-1968	Saint Paulin	CCMMP	Yes	Yes
01.6.2.1	Yes	C-15-1968	Provolone	CCMMP	Yes	Yes
01.6.2.1	Yes	C-18-1969	Coulommiers	CCMMP	Yes	Yes
01.6.2.1	Yes	C-33-1973	Camembert	CCMMP	Yes	Yes
01.6.2.1	Yes	C-34-1973	Brie	CCMMP	Yes	Yes
01.6.2.1	Yes	C-35-1978	Extra Hard Grating Cheese	CCMMP	Yes	
01.6.4	Yes	A-08a-1978 ²⁵	Named Variety Process(ed) Cheese and Spreadable Process(ed) Cheese	CCMMP	Yes	Yes
01.6.4	Yes	A-08b-1978	Process(ed) Cheese and Spreadable Process(ed) Cheese	CCMMP	Yes	Yes
01.6.4	Yes	A-08c-1978	Process(ed) Cheese Preparations (Process(ed) Cheese Food and Process(ed) Cheese Spread)	CCMMP	Yes	Yes
01.7	Yes	243-2003	Fermented Milks (flavoured)	CCMMP	Yes	Yes
02.1	Yes	019-1981	General Standard for Edible Fats and Oils Not Covered by Individual Standards	CCFO	Yes	
02.1.2	Yes	033-1981	Olive Oil, Virgin and Refined, and Refined Olive Pomace Oil, Olive Oils and Olive Pomace Oils	CCFO	Yes (excluding virgin olive oil)	
02.1.2	Yes	210-1999	Named Vegetable Oils	CCFO	Yes	
02.1.3	Yes	211-1999	Named Animal Fats	CCFO	Yes	
02.2.1.2	No	032-1981	Margarine	CCFO	Yes	
02.2.2	Yes	135-1981	Minarine	CCFO	Yes	
02.2.2	Yes	253-2006	Dairy Fat Spreads	CCMMP	Yes	
02.2.2	Yes		Fat Spreads and Blended Spreads ²⁶	CCFO	Yes	Yes
04.1.1.1	Yes	143-1985	Dates (fresh)	CCFFV	No	

²⁵ The Codex Committee on Milk and Milk Products has started work on a Codex Standard for Processed Cheese, once this work is completed and the new standard adopted by the Commission, it is anticipated that Codex Standards A-8a, A-8b and A-8c will be revoked.

²⁶ The Codex commodity standards for Margarine and for Minarine will be revoked upon adoption of the Standard for Fat Spreads and Blend Spreads.

Food Category Number	Does this food category contain non-standardized food?	Commodity Standard Number	Commodity Standard Title	Responsible Codex Commodity Committee	Does this Codex commodity standard contain food additive provisions? ²⁴	Is this Codex commodity standard currently under review or development?
04.1.1.1	Yes	182-1993	Pineapple	CCFFV	No	
04.1.1.1	Yes	183-1993	Papaya	CCFFV	No	
04.1.1.1	Yes	184-1993	Mango	CCFFV	No	
04.1.1.1	Yes	187-1993	Carambola	CCFFV	No	
04.1.1.1	Yes	196-1995	Litchi	CCFFV	No	
04.1.1.1	Yes	204-1997	Mangosteens	CCFFV	No	
04.1.1.1	Yes	205-1997	Bananas	CCFFV	No	
04.1.1.1	Yes	213-1999	Limes	CCFFV	No	
04.1.1.1	Yes	214-1999	Pumelos (citrus grandis)	CCFFV	No	
04.1.1.1	Yes	215-1999	Guavas	CCFFV	No	
04.1.1.1	Yes	216-1999	Chayotes	CCFFV	No	
04.1.1.1	Yes	217-1999	Mexican Limes	CCFFV	No	
04.1.1.1	Yes	219-1999	Grapefruits (citrus paradisi)	CCFFV	No	
04.1.1.1	Yes	220-1999	Longans	CCFFV	No	
04.1.1.1	Yes	226-2001	Cape Gooseberry	CCFFV	No	
04.1.1.1	Yes	237-2003	Pitahayas	CCFFV	No	
04.1.1.1	Yes	245-2004	Oranges	CCFFV	No	
04.1.1.1	Yes	246-2005	Rambutan	CCFFV	No	
04.1.1.2	Yes	143-1985	Dates (coated)	CCFFV	Yes	
04.1.2.1	Yes	052-1981	Quick Frozen Strawberries	CCPFV	Yes (Table 3 only)	
04.1.2.1	Yes	069-1981	Quick Frozen Raspberries	CCPFV	No	
04.1.2.1	Yes	075-1981	Quick Frozen Peaches	CCPFV	Yes (Table 3 only)	
04.1.2.1	Yes	076-1981	Quick Frozen Bilberries	CCPFV	No	
04.1.2.1	Yes	103-1981	Quick Frozen Blueberries	CCPFV	No	
04.1.2.2	Yes	067-1981	Raisins	CCPFV	Yes	
04.1.2.2	Yes	130-1981	Dried Apricots	CCPFV	Yes	
04.1.2.2	Yes	177-1991	Grated Desiccated Coconut	CCPFV	Yes	
04.1.2.3	No		Pickled Fruits and Vegetables	CCPFV	Yes	Yes
04.1.2.4	Yes	015-1981	Canned Grapefruit	CCPFV	Yes (Table 3 only)	
04.1.2.4	Yes	017-1981	Canned Applesauce	CCPFV	Yes (Table 3 only)	
04.1.2.4	Yes	042-1981	Canned Pineapple	CCPFV	Yes	
04.1.2.4	Yes	060-1981	Canned Raspberries	CCPFV	Yes	
04.1.2.4	Yes	061-1981	Canned Pears	CCPFV	Yes	
04.1.2.4	Yes	062-1981	Canned Strawberries	CCPFV	Yes	
04.1.2.4	Yes	068-1981	Canned Mandarin Oranges	CCPFV	Yes (Table 3 only)	
04.1.2.4	Yes	078-1981	Canned Fruit Cocktail	CCPFV	Yes	

Food Category Number	Does this food category contain non-standardized food?	Commodity Standard Number	Commodity Standard Title	Responsible Codex Commodity Committee	Does this Codex commodity standard contain food additive provisions? ²⁴	Is this Codex commodity standard currently under review or development?
04.1.2.4	Yes	099-1981	Canned Tropical Fruit Salad	CCPFV	Yes	
04.1.2.4	Yes	159-1987	Canned Mangoes	CCPFV	Yes	
04.1.2.4	Yes	242-2003	Canned Stone Fruits	CCPFV	Yes	
04.1.2.4	Yes		Certain Canned Citrus Fruits ²⁷	CCPFV	Yes	Yes
04.1.2.5	Yes	079-1981	Jam (Fruit Preserves) and Jellies	CCPFV	Yes	
04.1.2.5	Yes	080-1981	Citrus Marmalade	CCPFV	Yes	
04.1.2.5	Yes		Jams, Jellies and Marmalades ²⁸	CCPFV	Yes	Yes
04.1.2.6	Yes	160-1987	Mango Chutney	CCPFV	Yes	
04.1.2.8	Yes	240-2003	Aqueous Coconut Products - Coconut Milk and Coconut Cream	CCPFV	Yes	
04.1.2.10	No		Pickled Fruits and Vegetables	CCPFV	Yes	Yes
04.2.1.1	Yes	038-1981	Edible Fungi and Fungi Products (edible fungi)	CCFFV	No	
04.2.1.1	Yes	040-1981	Fresh Fungus "Chanterelle"	CCFFV	No	
04.2.1.1	Yes	131-1981	Unshelled Pistachio Nuts	CCFFV	No	
04.2.1.1	Yes	171-1989	Certain Pulses	CCCPL	No	
04.2.1.1	Yes	185-1993	Nopal	CCFFV	No	
04.2.1.1	Yes	186-1993	Prickly Pear	CCFFV	No	
04.2.1.1	Yes	188-1993	Baby Corn	CCFFV	No	
04.2.1.1	Yes	197-1995	Avocado	CCFFV	No	
04.2.1.1	Yes	200-1995	Peanuts	CCFFV	No	
04.2.1.1	Yes	218-1999	Ginger	CCFFV	No	
04.2.1.1	Yes	224-2001	Tannia	CCFFV	No	
04.2.1.1	Yes	225-2001	Asparagus	CCFFV	No	
04.2.1.1	Yes	238-2003	Sweet Cassava	CCFFV	No	
04.2.2.1	Yes	038-1981	Edible Fungi and Fungi Products (quick-frozen)	CCPFV	Yes	
04.2.2.1	Yes	041-1981	Quick Frozen Peas	CCPFV	No	
04.2.2.1	Yes	077-1981	Quick Frozen Spinach	CCPFV	No	
04.2.2.1	Yes	104-1981	Quick Frozen Leek	CCPFV	No	
04.2.2.1	Yes	110-1981	Quick Frozen Broccoli	CCPFV	No	
04.2.2.1	Yes	111-1981	Quick Frozen Cauliflower	CCPFV	No (processing aids only)	

²⁷ The Codex commodity standards for Canned Grapefruit and for Canned Mandarin Oranges will be revoked upon adoption of the Standard for Certain Canned Citrus Fruits.

²⁸ The Codex commodity standards for Jam (Fruit Preserves) and Jellies and for Citrus Marmalades will be revoked upon adoption of the Standard for Jams, Jellies and Marmalades.

Food Category Number	Does this food category contain non-standardized food?	Commodity Standard Number	Commodity Standard Title	Responsible Codex Commodity Committee	Does this Codex commodity standard contain food additive provisions? ²⁴	Is this Codex commodity standard currently under review or development?
04.2.2.1	Yes	112-1981	Quick Frozen Brussels Sprouts	CCPFV	No	
04.2.2.1	Yes	113-1981	Quick Frozen Green Beans and Wax Beans	CCPFV	No	
04.2.2.1	Yes	114-1981	Quick Frozen French-Fried Potatoes	CCPFV	Yes	
04.2.2.1	Yes	132-1981	Quick Frozen Whole Kernel Corn	CCPFV	No (processing aids only)	
04.2.2.1	Yes	133-1981	Quick Frozen Corn-on-the-Cob	CCPFV	No (processing aids only)	
04.2.2.1	Yes	140-1983	Quick Frozen Carrots	CCPFV	No (processing aids only)	
04.2.2.2	Yes	038-1981	Edible Fungi and Fungi Products (includes freeze-dried, fungus grits and fungus powder)	CCPFV	Yes (Table 3 only)	
04.2.2.2	Yes	039-1981	Dried Edible Fungi	CCPFV	No	
04.2.2.3	Yes	038-1981	Edible Fungi and Fungi Products (salted, pickled or in vegetable oil)	CCPFV	Yes (Table 3 only)	
04.2.2.3	Yes	066-1981	Table Olives	CCPFV	Yes	
04.2.2.3	Yes	115-1981	Pickled Cucumbers (Cucumber Pickles)	CCPFV	Yes	
04.2.2.3	No		Pickled Fruits and Vegetables	CCPFV	Yes	Yes
04.2.2.4	Yes	013-1981	Canned Tomatoes	CCPFV	Yes	Yes
04.2.2.4	Yes	016-1981	Canned Green Beans and Wax Beans	CCPFV	Yes	Yes
04.2.2.4	Yes	018-1981	Canned Sweet Corn	CCPFV	Yes	Yes
04.2.2.4	Yes	038-1981	Edible Fungi and Fungi Products (sterilized)	CCPFV	Yes (Table 3 only)	
04.2.2.4	Yes	055-1981	Canned Mushrooms	CCPFV	Yes	
04.2.2.4	Yes	056-1981	Canned Asparagus	CCPFV	Yes	Yes
04.2.2.4	Yes	058-1981	Canned Green Peas	CCPFV	Yes	Yes
04.2.2.4	Yes	081-1981	Canned Mature Processed Peas	CCPFV	Yes	Yes
04.2.2.4	Yes	116-1981	Canned Carrots	CCPFV	Yes	Yes
04.2.2.4	Yes	144-1985	Canned Palmito	CCPFV	Yes	Yes
04.2.2.4	Yes	145-1985	Canned Chestnuts and Canned Chestnut Puree	CCPFV	Yes	
04.2.2.4	Yes	241-2003	Canned Bamboo Shoots	CCPFV	Yes	
04.2.2.4	Yes		Certain Canned Vegetables ²⁹	CCPFV	Yes	Yes
04.2.2.5	Yes	057-1971	Processed Tomato Concentrates (tomato puree)	CCPFV	Yes	Yes
04.2.2.6	Yes	038-1981	Edible Fungi and Fungi Products (concentrate, dried concentrate or extract)	CCPFV	Yes (Table 3 only)	

²⁹ The Codex commodity standards for Canned Green Beans and Wax Beans, Canned Sweet Corn, Canned Asparagus, Canned Green Peas, Canned Mature Processed Peas, Canned Carrots, and Canned Palmito will be revoked upon adoption of the Standard for Certain Canned Vegetables.

Food Category Number	Does this food category contain non-standardized food?	Commodity Standard Number	Commodity Standard Title	Responsible Codex Commodity Committee	Does this Codex commodity standard contain food additive provisions? ²⁴	Is this Codex commodity standard currently under review or development?
04.2.2.6	Yes	057-1971	Processed Tomato Concentrates (tomato paste)	CCPFV	Yes	Yes
04.2.2.7	Yes	038-1981	Edible Fungi and Fungi Products (fermented)	CCPFV	Yes	
04.2.2.7	Yes		Pickled Fruits and Vegetables	CCPFV	Yes	Yes
04.2.2.7	Yes	151-1985	Gari	CCCPL	No	
04.2.2.7	Yes	223-2001	Kimchi	CCPFV	Yes	
05.1.1	No	105-1981	Cocoa Powders (Cocoa) and Dry Mixtures of Cocoa and Sugar	CCCCP	Yes	
05.1.1	No	141-1983	Cocoa (Cacao) Mass (Cocoa/Chocolate Liquor) and Cocoa Cake	CCCCP	Yes	
05.1.3	Yes	086-1981	Cocoa Butters	CCCCP	No	
05.1.4	Yes	087-1981	Chocolate and Chocolate Products	CCCCP	Yes	
06.1	Yes	153-1985	Maize (Corn)	CCCPL	No	
06.1	Yes	169-1989	Whole and Decorticated Pearl Millet Grains	CCCPL	No	
06.1	Yes	172-1989	Sorghum Grains	CCCPL	No	
06.1	Yes	198-1995	Rice	CCCPL	No	
06.1	Yes	199-1995	Wheat and Durum Wheat	CCCPL	No	
06.1	Yes	201-1995	Oats	CCCPL	No	
06.1	Yes	202-1995	Couscous	CCCPL	No	
06.2.1	Yes	152-1985	Wheat Flour	CCCPL	Yes	
06.2.1	Yes	154-1985	Whole Maize (Corn) Meal	CCCPL	No	
06.2.1	Yes	155-1985	Degermed Maize (Corn) Meal and Maize (Corn) Grits	CCCPL	No	
06.2.1	Yes	170-1989	Pearl Millet Flour	CCCPL	No	
06.2.1	Yes	173-1989	Sorghum Flour	CCCPL	No	
06.2.1	Yes	176-1989	Edible Cassava Flour	CCCPL	No	
06.2.1	Yes	178-1991	Durum Wheat Semolina and Durum Wheat Flour	CCCPL	No	
06.4.3	Yes	249-2006	Instant Noodles	CCCPL	Yes	
08.2.2	Yes	096-1981	Cooked Cured Ham	CCMPPP	Yes	
08.2.2	Yes	097-1981	Cooked Cured Pork Shoulder	CCMPPP	Yes	
08.3.2	Yes	088-1981	Canned Corned Beef	CCMPPP	Yes	
08.3.2	Yes	089-1981	Luncheon Meat	CCMPPP	Yes	
08.3.2	Yes	098-1981	Cooked Cured Chopped Meat	CCMPPP	Yes	
09.1.2	Yes	191-1995	Quick Frozen Raw Squid	CCFFP	No	
09.1.2	Yes		Live and Non-viable Bivalve Molluscs Processed for Direct Consumption or for Further Processing	CCFFP	No	Yes

Food Category Number	Does this food category contain non-standardized food?	Commodity Standard Number	Commodity Standard Title	Responsible Codex Commodity Committee	Does this Codex commodity standard contain food additive provisions? ²⁴	Is this Codex commodity standard currently under review or development?
09.2.1	Yes	036-1981	Quick-Frozen Finfish, Uneviscerated and Eviscerated	CCFFP	Yes	
09.2.1	Yes	092-1981	Quick Frozen Shrimps or Prawns	CCFFP	Yes	
09.2.1	Yes	095-1981	Quick Frozen Lobsters	CCFFP	Yes	
09.2.1	Yes	165-1985	Quick Frozen Blocks of Fish Fillets, Minced Fish Flesh and Mixtures of Fillets and Minced Fish Flesh	CCFFP	Yes	
09.2.1	Yes	190-1995	Quick Frozen Fish Fillets	CCFFP	Yes	
09.2.1	Yes		Quick Frozen Scallop Adductor Muscle	CCFFP	No	Yes
09.2.2	Yes	166-1985	Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets – Breaded and in Batter	CCFFP	Yes	
09.2.5	Yes	189-1993	Dried Shark Fins	CCFFP	No	
09.2.5	Yes	167-1985	Salted Fish and Dried Salted Fish of the <i>Gadidae</i> Family of Fishes	CCFFP	Yes	
09.2.5	Yes	222-2001	Crackers from Marine and Freshwater Fish, Crustaceans, and Molluscan Shellfish	CCFFP	Yes	
09.2.5	Yes	236-2003	Boiled Dried Salted Anchovies	CCFFP	No	
09.2.5	Yes	244-2004	Salted Atlantic Herring and Salted Sprat	CCFFP	Yes	
09.2.5	Yes		Smoked Fish	CCFFP	Yes	Yes
09.3.3	Yes		Sturgeon Caviar	CCFFP	Yes	Yes
09.4	Yes	003-1981	Canned Salmon	CCFFP	No	
09.4	Yes	037-1981	Canned Shrimps or Prawns	CCFFP	Yes	
09.4	Yes	070-1981	Canned Tuna and Bonito	CCFFP	Yes	
09.4	Yes	090-1981	Canned Crab Meat	CCFFP	Yes	
09.4	Yes	094-1981	Canned Sardines and Sardine-Type Products	CCFFP	Yes (Table 3 only)	Yes
09.4	Yes	119-198	Canned Finfish	CCFFP	Yes (Table 3 only)	
12.1.2	Yes	053-1981	Foods with Low-Sodium Content Including Salt Substitutes (salt substitutes)	CCNFSDU	Yes (Table 3 only)	
12.5	Yes	117-1981	Bouillon and Consommés	CCSB	Yes	
12.9.1.3	Yes	175-1989	Soy Protein Products	CCVP	No (processing aids only)	
12.9.5	Yes	163-1987	Wheat Gluten Products, Including Wheat Gluten	CCVP	No	
12.9.5	Yes	174-1989	Vegetable Protein Products	CCVP	No (processing aids only)	
13.0	Yes	053-1981	Foods with Low-Sodium Content (special dietary foods with low sodium content)	CCNFSDU	No	
13.2	Yes	073-1981	Canned Baby Foods	CCNFSDU	Yes	

Food Category Number	Does this food category contain non-standardized food?	Commodity Standard Number	Commodity Standard Title	Responsible Codex Commodity Committee	Does this Codex commodity standard contain food additive provisions? ²⁴	Is this Codex commodity standard currently under review or development?
13.2	Yes	074-1981	Processed Cereal-Based Foods for Infants and Children	CCNFSDU	Yes	
13.4	No	181-1991	Formula Foods for Use in Weight Control Diets	CCNFSDU	Yes (general statement only)	
13.4	No	203-1995	Formula Foods for Use in Very Low Energy Diets for Weight Reduction	CCNFSDU	Yes (general statement only)	

Appendix II

Summary Tables of Food Additive Provisions in GSFA Food Categories 05.1.1, 05.1.4, 06.2.1, 06.4.3, 08.2.2, 08.3.2 and 12.5 and in Codex Commodity Standards

GSFA Food Category 05.1.1 (Cocoa mixes (powders) and cocoa mass/cake) and Cocoa (Cacao) Mass (Cocoa/Chocolate Liquor) and Cocoa Cake (CODEX STAN 141) & Cocoa Powders (Cocoas) and Dry Mixtures of Cocoa and Sugars (CODEX STAN 105)

The description of the products within the scope of the cocoa (cacao) mass (cocoa/chocolate liquor) and cocoa cake standard is

Cocoa (Cacao) Mass or Cocoa/Chocolate Liquor is the product obtained from cocoa nib, which is obtained from cocoa beans of merchantable quality which have been cleaned and freed from shells as thoroughly as is technically possible with/without roasting, and with/without removal or addition of any of its constituents.

Cocoa Cake is the product obtained by partial or complete removal of fat from cocoa nib or cocoa mass.

The description of the products within the scope of the cocoa powders (cocoas) and dry mixtures of cocoa and sugars standard is

“Cocoa Powder” and “Fat-reduced Cocoa Powder” and “Highly Fat-reduced Cocoa Powder” are the products obtained from cocoa cake (Cf. Standard for Cocoa (Cacao) Mass (Cocoa/Chocolate Liquor) and Cocoa Cake) transformed into powder.

Foods subject to this standard fall under food category 05.1.1 (Cocoa mixes (powders) and cocoa mass/cake).

Relevant GSFA food category descriptors are:

05.0 Confectionery:

Includes all cocoa and chocolate products (05.1), other confectionery products (05.2), chewing gum (05.3) and decorations and icings (05.4).

05.1 Cocoa products and chocolate products including imitations and chocolate substitutes:

This category is divided to reflect the variety of standardized and non-standardized cocoa- and chocolate-based products.

05.1.1 Cocoa mixes (powders) and cocoa mass/cake:

Includes a variety of products that are used in the manufacture of other chocolate products or in the preparation of cocoa-based beverages. Most cocoa products have their origin in the cocoa nib, which is obtained from cocoa beans that have been cleaned and freed from the shells. Cocoa mass is obtained from the mechanical disintegration of the nib. Depending on the desired finished chocolate product, the cocoa nib or mass may be treated by an alkalization process that mellows the flavor. Cocoa dust is the fraction of the cocoa bean produced as a product during winnowing and degerming. Cocoa powder is produced by reducing the fat content of cocoa mass or liquor by pressing (including expeller pressing) and molding into a cocoa press cake. The cocoa press cake is disintegrated and ground to cocoa powder. Cocoa liquor is a homogeneous flowing paste produced from the cocoa nib, which has been roasted, dried, disintegrated and milled. Cocoa-sugar mixtures contain only cocoa powder and sugar. Chocolate

powder for beverages is made from cocoa liquor or cocoa powder and sugar to which flavouring (e.g., vanillin) may be added.^{30, 31} Examples include: drinking chocolate powder; breakfast cocoa; cocoa dust (fines), nibs, mass, press cake; chocolate liquor; cocoa mixes (powders for preparing the hot beverage); cocoa-sugar mixture; and dry mixes for sugar-cocoa confectionery. Finished cocoa beverages and chocolate milk are included in category 01.1.2, and most finished chocolate products are included in category 05.1.4.

Category 05.1.1 contains standardized foods only. Category 05.1.1 is not excluded from the provisions in Table 3 of the GSFA.

The applicable adopted, draft and proposed draft food additive provisions in the GSFA and these commodity standards are listed in the following table.

GSFA FC 05.1.1 (Cocoa mixes (powders) and cocoa mass/cake) and the Codex Standards for Cocoa (Cacao) Mass (Cocoa/Chocolate Liquor) and for Cocoa Cake and Cocoa Powders								
INS No.	Substance	Cocoa Powders	Cocoa Mass	GSFA				
				Food Cat. No.	ML	Step	Comment	
Acidity Regulators								
170(i)	Calcium carbonate	GMP in finished product, final cocoa product	GMP	Table 3		GMP	Adopted	
330	Citric acid	GMP in finished product, final cocoa product	GMP	Table 3		GMP	Adopted	
334	L-Tartaric acid	5 g/kg in finished cocoa and chocolate products		See Tartrates				
334; 335(i), (ii); 336(i), (ii); 337	Tartrates			05.1.1	5000	mg/kg	7	Note 45 ³²
338	Orthophosphoric acid	2.5 g/kg expressed as P ₂ O ₅ in finished cocoa and chocolate products ³³		See Phosphates				
338; 339i-iii; 340i-iii; 341i-iii; 342i,ii, 343i-iii, 450i-iii, v-vii; 451i, ii; 452i-v; 542	Phosphates			05.1.1	6000	mg/kg	7	Note 33 ³⁴
500(i)	Sodium carbonate	GMP in finished product, final cocoa product	GMP	Table 3		GMP	Adopted	

³⁰ Codex Standard for Cocoa Powders (Cocoa) and Dry Mixtures of Cocoa and Sugar (CODEX STAN 105-1981); Codex Standard for Cocoa (Cacao) Mass (Cocoa/Chocolate Liquor) and Cocoa Cake (CODEX STAN 141-1981).

³¹ *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 708-711.

³² **Note 45:** As tartaric acid.

³³ 2.5 g/kg as P₂O₅ is equivalent to 1100 mg/kg as phosphorus.

³⁴ **Note 33:** As phosphorus.

GSFA FC 05.1.1 (Cocoa mixes (powders) and cocoa mass/cake) and the Codex Standards for Cocoa (Cacao) Mass (Cocoa/Chocolate Liquor) and for Cocoa Cake and Cocoa Powders								
INS No.	Substance	Cocoa Powders	Cocoa Mass	GSFA				
				Food Cat. No.	ML	Step	Comment	
500(ii)	Sodium hydrogen carbonate	GMP in finished product, final cocoa product	GMP	Table 3		GMP	Adopted	
501(i)	Potassium carbonate	GMP in finished product, final cocoa product	GMP	Table 3		GMP	Adopted	
501(ii)	Potassium hydrogen carbonate	GMP in finished product, final cocoa product	GMP	Table 3		GMP	Adopted	
503(i)	Ammonium carbonate	GMP in finished product, final cocoa product	GMP	Table 3		GMP	Adopted	
503(ii)	Ammonium hydrogen carbonate	GMP in finished product, final cocoa product	GMP	Table 3		GMP	Adopted	
504(i)	Magnesium carbonate	GMP in finished product, final cocoa product	GMP	Table 3		GMP	Adopted	
524	Sodium hydroxide	GMP in finished product, final cocoa product	GMP	Table 3		GMP	Adopted	
525	Potassium hydroxide	GMP in finished product, final cocoa product	GMP	Table 3		GMP	Adopted	
526	Calcium hydroxide	GMP in finished product, final cocoa product	GMP	Table 3		GMP	Adopted	
527	Ammonium hydroxide	GMP in finished product, final cocoa product	GMP	Table 3		GMP	Adopted	
528	Magnesium hydroxide	GMP in finished product, final cocoa product	GMP	Table 3		GMP	Adopted	
530	Magnesium oxide	GMP in finished product, final cocoa product	GMP	Table 3		GMP	Adopted	
541(i), (ii)	Sodium Aluminium Phosphates			05.1.1	2000	mg/kg	7	Note 6 ³⁵ & 72 ³⁶
Anticaking Agents								
341(iii)	Tricalcium phosphate	10 g/kg in finished product, final cocoa product ³⁷	See Phosphates					
551	Silicon dioxide, amorphous		Table 3		GMP	Adopted		
552	Calcium silicate		Table 3		GMP	Adopted		
553(i)	Magnesium silicate		Table 3		GMP	Adopted		
553(ii)	Magnesium trisilicate		No JECFA ADI					

³⁵ **Note 6:** As aluminium.

³⁶ **Note 72:** Ready-to-eat basis.

³⁷ For INS 341(iii): 10 g/kg as P₂O₅ is equivalent to 4400 mg/kg as phosphorus.

GSFA FC 05.1.1 (Cocoa mixes (powders) and cocoa mass/cake) and the Codex Standards for Cocoa (Cacao) Mass (Cocoa/Chocolate Liquor) and for Cocoa Cake and Cocoa Powders								
INS No.	Substance	Cocoa Powders	Cocoa Mass	GSFA				
				Food Cat. No.	ML	Step	Comment	
553(iii)	Talc			Table 3		GMP	Adopted	
554	Sodium aluminosilicate			Table 3		GMP	Adopted	
559	Aluminium silicate			Table 3		GMP	Adopted	
Antioxidants								
214, 216, 218	Hydroxybenzoates			05.1.1	700	mg/kg	7	Note 27 ³⁸
304, 305	Ascorbyl Esters			05.0	500	mg/kg	Adopted	Note 10 ³⁹ , 15 ⁴⁰ & 114 ⁴¹
306, 307	Tocopherols			05.1.1	500	mg/kg	7	Note 15
310	Propyl Gallate			05.1	200	mg/kg	Adopted	Note 15 & 130 ⁴²
Bulking Agents								
1200	Polydextrose	GMP in finished product, final cocoa product		Table 3		GMP	Adopted	
Colours								
100(i)	Curcumin			05.1	300	mg/kg	7	
102	Tartrazine			05.1	300	mg/kg	7	
104	Quinoline Yellow			05.1	300	mg/kg	7	
110	Sunset Yellow			05.1.1	50	mg/kg	6	
122	Azorubine			05.1	50	mg/kg	7	
124	Ponceau 4R			05.1.1	50	mg/kg	6	
150b	Caramel Colour, Class II			05.0	50,000	mg/kg	4	
150c	Caramel Colour, Class III			05.0	50,000	mg/kg	3	
				05.1.1		GMP	6	
150d	Caramel Colour, Class IV			05.0	50,000	mg/kg	3	
				05.1.1		GMP	6	
160a(i),a(ii), e, f	Carotenoids			05.1.1	300	mg/kg	6	

³⁸ **Note 27:** As p-hydroxybenzoic acid.

³⁹ **Note 10:** As ascorbyl stearate.

⁴⁰ **Note 15:** Fat or oil basis.

⁴¹ **Note 114:** Excluding cocoa powder.

⁴² **Note 130:** Singly or in combination: Butylated Hydroxyanisole (BHA, INS 320), Butylated Hydroxytoluene (BHT, INS 321), Tertiary Butylated Hydroquinone (TBHQ, INS 319), and Propyl Gallate (INS 310).

GSFA FC 05.1.1 (Cocoa mixes (powders) and cocoa mass/cake) and the Codex Standards for Cocoa (Cacao) Mass (Cocoa/Chocolate Liquor) and for Cocoa Cake and Cocoa Powders								
INS No.	Substance	Cocoa Powders	Cocoa Mass	GSFA				
				Food Cat. No.	ML		Step	Comment
160b	Annatto Extracts			05.1	200	mg/kg	4	Note 8 ⁴³
				05.1.1		GMP	7	
Emulsifiers								
322	Lecithin	GMP in finished product, final cocoa product	GMP	Table 3		GMP	Adopted	
412	Guar Gum	GMP in finished product, final cocoa product		Table 3		GMP	Adopted	
418	Gellan Gum	GMP in finished product, final cocoa product		Table 3		GMP	Adopted	
442	Ammonium salts of phosphatidic acids	10 g/kg in finished cocoa or chocolate products		05.1.1	10,000	mg/kg	7	Note 97 ⁴⁴
466	Sodium Carboxymethyl Cellulose	GMP in finished product, final cocoa product		Table 3		GMP	Adopted	
471	Mono- and diglycerides of edible fatty acids	GMP in finished product, final cocoa product	GMP	Table 3		GMP	Adopted	
473	Sucrose esters of fatty acids	10 g/kg on the finished product/final cocoa product; use temporarily endorsed		05.1	10,000	mg/kg	7	
474	Sucroglycerides			05.1.1	10,000	mg/kg	7	
475	Polyglycerol Esters of Fatty Acids	5 g/kg in finished product/final cocoa product		05.1.1	9000	mg/kg	7	
476	Polyglycerol esters of interesterified ricinoleic acid	5 g/kg in finished cocoa or chocolate products		05.1.1	5000	mg/kg	4	Note 97
477	Propylene Glycol Esters Of Fatty Acids	5 g/kg in finished product/final cocoa product		05.1.1	5000	mg/kg	Adopted	
480	Diocetyl Sodium Sulphosuccinate			05.1.1	4000	mg/kg	7	
481(i), 482(i)	Stearoyl-2-Lactylates			05.1.1	2000	mg/kg	7	
491	Sorbitan Monostearate	2 g/kg in combination in finished product/final cocoa product		See Sorbitan Esters of Fatty Acids				
492	Sorbitan Tristearate							
493	Sorbitan Monolaurate							

⁴³ **Note 8:** As bixin.

⁴⁴ **Note 97:** In cocoa and chocolate products.

GSFA FC 05.1.1 (Cocoa mixes (powders) and cocoa mass/cake) and the Codex Standards for Cocoa (Cacao) Mass (Cocoa/Chocolate Liquor) and for Cocoa Cake and Cocoa Powders								
INS No.	Substance	Cocoa Powders	Cocoa Mass	GSFA				
				Food Cat. No.	ML	Step	Comment	
494	Sorbitan Monooleate							
495	Sorbitan Monopalmitate							
491-495	Sorbitan Esters of Fatty Acids			05.0	20,000	mg/kg	7	
Humectants								
1520	Propylene Glycol			05.0	240,000	mg/kg	7	
Preservatives								
200-203	Sorbates			05.1.1	1500	mg/kg	7	Note 42 ⁴⁵
Release Agents								
905d	Mineral Oil, High Viscosity			05.1	2000	mg/kg	Adopted	Note 3 ⁴⁶
905e	Mineral Oil, Medium and Low Viscosity (Class I)			05.0	2000	mg/kg	Adopted	Note 3
1503	Castor Oil			05.1		GMP	6	
Stabilizers								
400	Alginic Acid	GMP in finished product, final cocoa product		Table 3		GMP	Adopted	
405	Propylene Glycol Alginate			05.1	5000	mg/kg	7	
407	Carrageenan and its Na, K, NH ₄ salts (includes furcellaran)	GMP in finished product, final cocoa product		Table 3		GMP	Adopted	
410	Carob Bean Gum	GMP in finished product, final cocoa product		Table 3		GMP	Adopted	
413	Tragacanth Gum	GMP in finished product, final cocoa product		Table 3		GMP	Adopted	
414	Gum Arabic	GMP in finished product, final cocoa product		Table 3		GMP	Adopted	
415	Xanthan Gum	GMP in finished product, final cocoa product		Table 3		GMP	Adopted	
416	Karaya Gum	GMP in finished product, final cocoa product		Table 3		GMP	Adopted	
417	Tara Gum	GMP in finished product, final cocoa product		Table 3		GMP	Adopted	

⁴⁵ **Note 42:** As sorbic acid.

⁴⁶ **Note 3:** Surface treatment.

GSFA FC 05.1.1 (Cocoa mixes (powders) and cocoa mass/cake) and the Codex Standards for Cocoa (Cacao) Mass (Cocoa/Chocolate Liquor) and for Cocoa Cake and Cocoa Powders								
INS No.	Substance	Cocoa Powders	Cocoa Mass	GSFA				
				Food Cat. No.	ML	Step	Comment	
460(i)	Microcrystalline Cellulose ⁴⁷	GMP in finished product, final cocoa product		Table 3		GMP	Adopted	
460(ii)	Powdered Cellulose ⁴⁷	GMP in finished product, final cocoa product		Table 3		GMP	Adopted	
Sweeteners								
420	Sorbitol (Including Sorbitol Syrup)	GMP in finished product, final cocoa product		Table 3		GMP	Adopted	
421	Mannitol	GMP in finished product, final cocoa product		Table 3		GMP	Adopted	
950	Acesulfame Potassium	350 mg/kg in finished product, final cocoa product		05.1.1	2500	mg/kg	6	
951	Aspartame	3 g/kg in finished product, final cocoa product		05.1.1	3000	mg/kg	6	
952	Cyclamates			05.1	500	mg/kg	6	Note 17 ⁴⁸
953	Isomalt	GMP in finished product, final cocoa product		Table 3		GMP	Adopted	
954	Saccharin (and Sodium, Potassium, Calcium Salts)	100 mg/kg residue limit on finished product, final cocoa product		05.1	500	mg/kg	6	
955	Sucralose	580 mg/kg in finished product, final cocoa product		05.1.1	1500	mg/kg	6	
956	Alitame			05.0	300	mg/kg	6	
957	Thaumatococcus	GMP in finished product, final cocoa product		Table 3		GMP	Adopted	
961	Neotame			05.1.1	100	mg/kg	3	
962	Aspartame-Acesulfame Salt			05.1.1	4660	mg/kg	3	Note 119 ⁴⁹
965	Maltitol and maltitol syrup	GMP in finished product, final cocoa product		Table 3		GMP	Adopted	

⁴⁷ Reported in the commodity standards as INS 460 Cellulose, which includes INS 460(i) Microcrystalline Cellulose and INS 460(ii) Powdered Cellulose.

⁴⁸ **Note 17:** As cyclamic acid.

⁴⁹ **Note 119:** Use level reported as aspartame equivalents.

GSFA FC 05.1.1 (Cocoa mixes (powders) and cocoa mass/cake) and the Codex Standards for Cocoa (Cacao) Mass (Cocoa/Chocolate Liquor) and for Cocoa Cake and Cocoa Powders								
INS No.	Substance	Cocoa Powders	Cocoa Mass	GSFA				
				Food Cat. No.	ML	Step	Comment	
966	Lactitol	GMP in finished product, final cocoa product		Table 3		GMP	Adopted	
967	Xylitol	GMP in finished product, final cocoa product		Table 3		GMP	Adopted	
Thickeners								
1400	Dextrins, Roasted Starch White And Yellow	GMP in finished product, final cocoa product		Table 3		GMP	Adopted	
1401	Acid-Treated Starch	GMP in finished product, final cocoa product		Table 3		GMP	Adopted	
1402	Alkaline Treated Starch	GMP in finished product, final cocoa product		Table 3		GMP	Adopted	
1403	Bleached Starch	GMP in finished product, final cocoa product		Table 3		GMP	Adopted	
1404	Oxidized Starch	GMP in finished product, final cocoa product		Table 3		GMP	Adopted	
1405	Starches, Enzyme-treated	GMP in finished product, final cocoa product		Table 3		GMP	Adopted	

GSFA Food Category 05.1.4 (Cocoa and chocolate products) and Chocolate and Chocolate Products (CODEX STAN 87-1981)

The description of the products within the scope of the chocolate and chocolate products standard is

The standard applies to chocolate and chocolate products intended for human consumption and listed in Section 2. Chocolate and chocolate products shall be prepared from cocoa and cocoa materials with sugars and may contain sweeteners, milk products, flavouring substances and other food ingredients.

Foods subject to this standard fall under food category 05.1.4 (Cocoa and chocolate products).

Relevant GSFA food category descriptors are:

05.0 Confectionery:

Includes all cocoa and chocolate products (05.1), other confectionery products (05.2), chewing gum (05.3) and decorations and icings (05.4).

05.1 Cocoa products and chocolate products including imitations and chocolate substitutes:

This category is divided to reflect the variety of standardized and non-standardized cocoa- and chocolate-based products.

05.1.4 Cocoa and chocolate products:

Chocolate is produced from cocoa nibs, mass, press cake, powder, or liquor with or without addition of sugar, cocoa butter, aroma or flavoring substances, and optional ingredients (e.g., nuts).⁵⁰ Includes chocolate-covered nuts and fruit (e.g., raisins), but does not include yoghurt-, cereal-, and honey-covered nuts (category 15.2). Examples include: bonbons, cocoa butter confectionery (composed of cocoa butter, milk solids and sugar), white chocolate, chocolate chips (e.g., for baking), milk chocolate, cream chocolate, sweet chocolate, bitter chocolate, filled chocolate (chocolate with a texturally distinct center and external coating, excluding flour confectionery and pastry products of categories 07.2.1 and 07.2.2), and composite chocolate (chocolate with added edible substances excluding flour starch and fat, unless expressly permitted).⁵¹

Category 05.1.4 contains standardized foods and non-standardized foods. Category 05.1.4 is not excluded from the provisions in Table 3 of the GSFA.

⁵⁰ *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 708-711.

⁵¹ Codex Standard for Chocolate and Chocolate Products (CODEX STAN 087-2003).

Only food additive functional classes that are listed in the food additive section of the commodity standard are included in the following table.

The applicable adopted, draft and proposed draft food additive provisions in the GSFA and this commodity standard are listed in the following table.

GSFA FC 05.1.4 (Cocoa and chocolate products) and the Codex Standard for Chocolate and Chocolate Products							
INS No.	Substance	Chocolate and Chocolate Products	GSFA				
			Food Cat. No.	ML	Step	Comment	
Acidity Regulators							
170(i)	Calcium carbonate	GMP	Table 3		GMP	Adopted	
330	Citric acid	GMP	Table 3		GMP	Adopted	
334	L-Tartaric acid	5 g/kg	See Tartrates				
334; 335(i), (ii); 336(i), (ii); 337	Tartrates		05.1.4	10,000	mg/kg	7	Note 45 ⁵²
338	Orthophosphoric acid	2.5 g/kg expressed as P ₂ O ₅ ⁵³	See Phosphates				
338; 339i-iii; 340i-iii; 341i-iii; 342i,ii, 343i-iii, 450i-iii, v-vii; 451i, ii; 452i-v; 542	Phosphates		05.1.4	2200	mg/kg	7	Note 33 ⁵⁴
500(i)	Sodium carbonate	GMP	Table 3		GMP	Adopted	
500(ii)	Sodium hydrogen carbonate	GMP	Table 3		GMP	Adopted	
501(i)	Potassium carbonate	GMP	Table 3		GMP	Adopted	
501(ii)	Potassium hydrogen carbonate	GMP	Table 3		GMP	Adopted	
503(i)	Ammonium carbonate	GMP	Table 3		GMP	Adopted	
503(ii)	Ammonium hydrogen carbonate	GMP	Table 3		GMP	Adopted	
504(i)	Magnesium carbonate	GMP	Table 3		GMP	Adopted	
524	Sodium hydroxide	GMP	Table 3		GMP	Adopted	
525	Potassium hydroxide	GMP	Table 3		GMP	Adopted	
526	Calcium hydroxide	GMP	Table 3		GMP	Adopted	
527	Ammonium hydroxide	GMP	Table 3		GMP	Adopted	
528	Magnesium hydroxide	GMP	Table 3		GMP	Adopted	
530	Magnesium oxide	GMP	Table 3		GMP	Adopted	
Antioxidants							
304	Ascorbyl palmitate	200 mg/kg on fat basis, white chocolate only	See Ascorbyl Esters				

⁵² **Note 45:** As tartaric acid.

⁵³ 2.5 g/kg as P₂O₅ is equivalent to 1100 mg/kg as phosphorus.

⁵⁴ **Note 33:** As phosphorus.

GSFA FC 05.1.4 (Cocoa and chocolate products) and the Codex Standard for Chocolate and Chocolate Products								
INS No.	Substance	Chocolate and Chocolate Products		GSFA				
				Food Cat. No.	ML		Step	Comment
304, 305	Ascorbyl Esters			05.0	500	mg/kg	Adopted	Note 10 ⁵⁵ , 15 ⁵⁶ & 114 ⁵⁷
307	α-Tocopherol	750 mg/kg on fat basis, white chocolate only		See Tocopherols				
306, 307	Tocopherols			05.1.4	750	mg/kg	7	Note 15
310	Propyl gallate	200 mg/kg singly or in combination on fat basis, white chocolate only		05.1	200	mg/kg	Adopted	Note 15 & 130 ⁵⁸
319	Tertiary butylhydroquinone			05.1.4	200	mg/kg	Adopted	Note 15, 130 & 141 ⁵⁹
320	Butylated hydroxyanisole			05.1.4	200	mg/kg	Adopted	Note 15, 130 & 141
321	Butylated hydroxytoluene			05.1.4	200	mg/kg	Adopted	Note 15, 130 & 141
Bulking Agents								
1200	Polydextrose	GMP		Table 3		GMP	Adopted	
Colours								
174	Silver	GMP for decoration only		No JECFA ADI				
175	Gold	GMP for decoration only		No JECFA ADI				
Emulsifiers								
322	Lecithin	GMP		Table 3		GMP	Adopted	
422	Glycerol	GMP		Table 3		GMP	Adopted	
432-436	Polysorbates			05.1.4	10,000	mg/kg	6	
471	Mono- and di-glycerides of fatty acids	GMP		Table 3		GMP	Adopted	
435	Polyoxyethylene (20) sorbitan monostearate	10 g/kg	15 g/kg in combination	See Polysorbates				
442	Ammonium salts of phosphatidic acids	10 g/kg		05.1.4	10,000	mg/kg	7	

⁵⁵ **Note 10:** As ascorbyl stearate.

⁵⁶ **Note 15:** Fat or oil basis.

⁵⁷ **Note 114:** Excluding cocoa powder.

⁵⁸ **Note 130:** Singly or in combination: Butylated Hydroxyanisole (BHA, INS 320), Butylated Hydroxytoluene (BHT, INS 321), Tertiary Butylated Hydroquinone (TBHQ, INS 319), and Propyl Gallate (INS 310).

⁵⁹ **Note 141:** For use in white chocolate only.

GSFA FC 05.1.4 (Cocoa and chocolate products) and the Codex Standard for Chocolate and Chocolate Products							
INS No.	Substance	Chocolate and Chocolate Products	GSFA				
			Food Cat. No.	ML		Step	Comment
476	Polyglycerol esters interesterified ricinoleic acid	5 g/kg	05.1.4	10,000	mg/kg	7	
491	Sorbitan monostearate	10 g/kg	See Sorbitan Esters of Fatty Acids				
492	Sorbitan tristearate	10 g/kg					
491-495	Sorbitan Esters of Fatty Acids		05.0	20,000	mg/kg	7	
473	Sucrose esters of fatty acids		05.1	10,000	mg/kg	7	
475	Polyglycerol Esters of Fatty Acids		05.1.4	10,000	mg/kg	7	
Glazing Agents							
414	Gum Arabic	GMP	Table 3		GMP	Adopted	
440	Pectin	GMP	Table 3		GMP	Adopted	
901	Beeswax, White and Yellow	GMP	05.1.4		GMP	Adopted	Note 3 ⁶⁰
902	Candelilla Wax	GMP	05.1.4		GMP	Adopted	
903	Carnauba Wax		05.1.4	5000	mg/kg	Adopted	Note 3
904	Shellac	GMP	05.1.4		GMP	Adopted	Note 3
1203	Polyvinyl Alcohol		05.1.4	15,000	mg/kg	3	
Humectants							
1520	Propylene Glycol		05.0	240,000	mg/kg	7	
Sweeteners							
420	Sorbitol (including Sorbitol Syrup)	GMP	Table 3		GMP	Adopted	
421	Mannitol	GMP	Table 3		GMP	Adopted	
950	Acesulfame Potassium	500 mg/kg	05.1.4	2000	mg/kg	3	
951	Aspartame	2 000 mg/kg	05.1.4	2500	mg/kg	6	
952	Cyclamates	500 mg/kg; Sodium and Calcium salts only	05.1	500	mg/kg	6	Note 17 ⁶¹
953	Isomalt	GMP	Table 3		GMP	Adopted	
954	Saccharin (and Sodium, Potassium Calcium Salts)	500 mg/kg; Sodium and Calcium salts only	05.1	500	mg/kg	6	
955	Sucralose		05.1.4	1500	mg/kg	6	
956	Alitame		05.0	300	mg/kg	6	
957	Thaumatococin	GMP	Table 3		GMP	Adopted	
961	Neotame		05.1.4	80	mg/kg	3	

⁶⁰ **Note 3:** Surface treatment.

⁶¹ **Note 17:** As cyclamic acid.

GSFA FC 05.1.4 (Cocoa and chocolate products) and the Codex Standard for Chocolate and Chocolate Products							
INS No.	Substance	Chocolate and Chocolate Products	GSFA				
			Food Cat. No.	ML		Step	Comment
962	Aspartame-Acesulfame Salt		05.1.4	2270	mg/kg	3	Note 113 ⁶² & 145 ⁶³
965	Maltitol	GMP	Table 3		GMP	Adopted	
966	Lactitol	GMP	Table 3		GMP	Adopted	
967	Xylitol	GMP	Table 3		GMP	Adopted	

⁶² **Note 113:** Use level reported as acesulfame potassium equivalents.

⁶³ **Note 145:** Products are energy reduced or with no added sugar.

GSFA Food Category 06.2.1 (Flours) and Wheat Flour (CODEX STAN 152-1985)

The description of the products within the scope of the wheat flour standard is

Wheat flour is the product prepared from grain of common wheat, *Triticum aestivum* L., or club wheat, *Triticum compactum* Host., or mixtures thereof, by grinding or milling processes in which the bran and germ are partly removed and the remainder is comminuted to a suitable degree of fineness.

Foods subject to this standard fall under food category 06.2.1 (Flours).

Relevant GSFA food category descriptors are:

06.0 Cereals and cereal products derived from cereal grains, roots and tubers, pulses and legumes, excluding bakery wares of food category 07.0:

Includes unprocessed (06.1) and various processed forms of cereal and cereal-based products.

06.2 Flours and starches (including soybean powder):

The basic milled products of cereal grains, roots, tubers, pulses or legumes sold as such or used as ingredients (e.g., in baked goods).

06.2.1 Flours:

Flour is produced from the milling of grain, cereals and tubers (e.g., cassava). Includes flour pastes for bread and flour confectionery, flour for bread, pastries, noodles and pasta, and flour mixes (physical mixtures of flours from different cereal or grain sources, which are different from mixes for bakery goods (dry mixes containing flour and other ingredients, categories 07.1.6 (mixes for ordinary bakery wares) and 07.2.3 (mixes for fine bakery wares))). Examples include: durum wheat flour, self-rising flour, enriched flour, instantized flour, corn flour, corn meal, bran, farina, roasted soybean flour (*kinako*), konjac flour (devil's tongue jelly powder, *konnayaku-ko*), and *maida* (refined wheat flour).

Category 06.2.1 contains standardized foods and non-standardized foods. Category 06.2 and its subcategories are excluded from the provisions in Table 3 of the GSFA.

Only food additive functional classes that are listed in the food additive section of the commodity standard are included in the following table.

The applicable adopted, draft and proposed draft food additive provisions in the GSFA and this commodity standard are listed in the following table.

GSFA FC 06.2.1 (Flours) and the Codex Standard for Wheat Flour							
INS No.	Substance	Wheat Flour	GSFA				
			Food Cat. No.	ML	Step	Comment	
Enzymes							
1100	Amylase from <i>A. niger</i>	GMP in finished product	No JECFA ADI				
1100	Amylase from <i>A. oryzae</i>	GMP in finished product	06.2		GMP	Adopted	
1101(i)	Protease from <i>B. subtilis</i>	GMP in finished product	No JECFA ADI				
1101(i)	Protease from <i>A. oryzae</i>	GMP in finished product	06.2.1		GMP	Adopted	
1101(ii)	Papain		06.2.1		GMP	7	

GSFA FC 06.2.1 (Flours) and the Codex Standard for Wheat Flour						
INS No.	Substance	Wheat Flour	GSFA			
			Food Cat. No.	ML	Step	Comment
1102	Glucose Oxidase from <i>A. niger</i>		06.2.1	780 mg/kg	4	
Flour Treatment Agents						
220	Sulphur Dioxide	200 mg/kg in finished product; for flours for biscuit and pastry manufacture	See Sulphites			
220-225, 227, 228, 539	Sulphites		06.2.1	200 mg/kg	Adopted	Note 44 ⁶⁴
300	Ascorbic Acid	300 mg/kg in finished product	06.2.1	300 mg/kg	7	
301	Sodium Ascorbate		06.2	GMP	4	
			06.2.1	300 mg/kg	7	
303	Potassium Ascorbate		06.2.1	300 mg/kg	7	
322	Lecithin	2000 mg/kg in finished product	06.2	5000 mg/kg	7	
341(i)	Monocalcium Phosphate	2500 mg/kg ⁶⁵ in finished product	See Phosphates			
338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii, v-vii; 451i,ii; 452i-v; 542	Phosphates		06.2.1	11,900 mg/kg	7	Note 33 ⁶⁶
516	Calcium Sulphate		06.2.1	GMP	7	Note 57
523	Aluminium Ammonium Sulphate		06.2	500 mg/kg	4	Note 6 ⁶⁷
920	L-Cysteine Hydrochloride	90 mg/kg in finished product	No JECFA ADI			
925	Chlorine	2500 mg/kg in finished product, for high ratio cakes	06.2.1	2500 mg/kg	Adopted	Note 87 ⁶⁸

⁶⁴ **Note 44:** As residual SO₂.

⁶⁵ Presumed to be 2500 mg/kg as P₂O₅ which is equivalent to 1100 mg/kg as phosphorus.

⁶⁶ **Note 33:** As phosphorus.

⁶⁷ **Note 6:** As aluminium.

⁶⁸ **Note 87:** Treatment level.

GSFA FC 06.2.1 (Flours) and the Codex Standard for Wheat Flour							
INS No.	Substance	Wheat Flour	GSFA				
			Food Cat. No.	ML		Step	Comment
926	Chlorine Dioxide	30 mg/kg in finished product , for yeast -raised bakery products	06.2.1	2500	mg/kg	Adopted	Note 87
927a	Azodicarbonamide	45 mg/kg in finished product, for flour for leavened bread	06.2.1	45	mg/kg	Adopted	
928	Benzoyl Peroxide	60 mg/kg in finished product	06.2.1	66	mg/kg	6	

GSFA Food Category 06.4.3 (Pre-cooked pastas and noodles and like products) and Instant Noodles (CODEX STAN 249-2006)

The description of the products within the scope of the instant noodle standard is

Instant noodles is a product prepared from wheat flour and/or rice flour and/or other flours and/or starches as the main ingredient, with or without the addition of other ingredients. It may be treated by alkaline agents. It is characterized by the use of pregelatinization process and dehydration either by frying or by other methods. The product should be presented as one of the following styles: fried noodles, or non-fried noodles.

Foods subject to this standard fall under food category 06.4.3 (Pre-cooked pastas and noodles and like products).

Relevant GSFA food category descriptors are:

06.0 Cereals and cereal products derived from cereal grains, roots and tubers, pulses and legumes, excluding bakery wares of food category 07.0:

Includes unprocessed (06.1) and various processed forms of cereal and cereal-based products.

06.4 Pastas and noodles and like products (e.g. rice paper, rice vermicelli, soybean pastas and noodles):

This food category was revised, with the understanding that there would be few, if any additives needed in dried pastas and noodles.⁶⁹ Includes all pasta, noodle, and similar products.

06.4.3 Pre-cooked pastas and noodles and like products:

Products that are treated (i.e., heated, boiled, steamed, cooked, pre-gelatinized or frozen). These products may be sold directly to the consumer (e.g., pre-cooked, chilled gnocchi to be heated prior to consumption), or may be the starch component of prepared meals (e.g., heat-and-serve frozen dinner entrees containing spaghetti, macaroni or noodles; canned spaghetti and meatballs entrée). Also includes instant noodles (*sokuseki-men*; e.g., pre-cooked ramen, udon, rice noodles), that are pre-gelatinized, heated and dried prior to sale to the consumer.

Category 06.4.3 contains standardized foods and non-standardized foods. Category 06.4.3 is not excluded from the provisions in Table 3 of the GSFA.

Only food additive functional classes that are listed in the food additive section of the commodity standard are included in the following table.

The applicable adopted, draft and proposed draft food additive provisions in the GSFA and this commodity standard are listed in the following table.

GSFA FC 06.4.3 (Pre-cooked pastas and noodles and like products) and the Codex Standard for Instant Noodles							
INS No.	Substance	Instant Noodles	GSFA				
			Food Cat. No.	ML	Step	Comment	
Acidity Regulators							
260	Acetic Acid, Glacial	GMP	Table 3		GMP	Adopted	
262(i)	Sodium Acetate	GMP	Table 3		GMP	Adopted	
270	Lactic Acid (L-, D-, and DL-)	GMP	Table 3		GMP	Adopted	
296	Malic Acid (DL-)	GMP	Table 3		GMP	Adopted	

⁶⁹ ALINORM 03/12, para. 55.

GSFA FC 06.4.3 (Pre-cooked pastas and noodles and like products) and the Codex Standard for Instant Noodles							
INS No.	Substance	Instant Noodles	GSFA				
			Food Cat. No.	ML	Step	Comment	
327	Calcium Lactate	GMP	Table 3		GMP	Adopted	
330	Citric Acid	GMP	Table 3		GMP	Adopted	
331(iii)	Trisodium Citrate	GMP	Table 3		GMP	Adopted	
334	Tartaric Acid (L(+)-)	7500 mg/kg	See Tartrates				
334; 335(i), (ii); 336(i), (ii); 337	Tartrates		06.4.3	7500	mg/kg	4	Note 45 ⁷⁰
350(ii)	Sodium Malate	GMP	Table 3		GMP	Adopted	
355-357, 359	Adipates		06.4.3	1000	mg/kg	7	Note 1 ⁷¹
365	Sodium Fumarate	GMP	Table 3		GMP	Adopted	
500(i)	Sodium Carbonate	GMP	Table 3		GMP	Adopted	
500(ii)	Sodium Hydrogen Carbonate	GMP	Table 3		GMP	Adopted	
501(i)	Potassium Carbonate	GMP	Table 3		GMP	Adopted	
516	Calcium Sulphate	GMP	Table 3		GMP	Adopted	
529	Calcium Oxide	GMP	Table 3		GMP	Adopted	
Anticaking Agents							
900a	Polydimethylsiloxane	50 mg/kg	06.4.3	50	mg/kg	3	
Antioxidants							
300	Ascorbic Acid (L-)	GMP	Table 3		GMP	Adopted	
304	Ascorbyl Palmitate	500 mg/kg singly or in combination, as ascorbyl stearate	See Ascorbyl Esters				
305	Ascorbyl Stearate						
304, 305	Ascorbyl Esters		06.4.3	500	mg/kg	4	Note 10 ⁷²
				20	mg/kg	Adopted	Note 10
306	Mixed Tocopherols Concentrate	200 mg/kg singly or in combination	See Tocopherols				
307	Alpha-Tocopherol						
306, 307	Tocopherols		06.4.3	200	mg/kg	4	
310	Propyl Gallate	200 mg/kg singly or in combination, on fat or oil	06.4.3	200	mg/kg	3	Notes 15 ⁷³ & 130 ⁷⁴
					100	mg/kg	Adopted
319	Tertiary Butylhydroquinone		06.4.3	200	mg/kg	Adopted	Notes 15 & 130

⁷⁰ **Note 45:** As tartaric acid.

⁷¹ **Note 1:** As adipic acid.

⁷² **Note 10:** As ascorbyl stearate.

⁷³ **Note 15:** Fat or oil basis.

⁷⁴ **Note 130:** Singly or in combination: Butylated Hydroxyanisole (BHA, INS 320), Butylated Hydroxytoluene (BHT, INS 321), Tertiary Butyl Hydroquinone (TBHQ, INS 319), and Propyl Gallate (INS 310).

GSFA FC 06.4.3 (Pre-cooked pastas and noodles and like products) and the Codex Standard for Instant Noodles							
INS No.	Substance	Instant Noodles	GSFA				
			Food Cat. No.	ML	Step	Comment	
Emulsifiers							
322	Lecithin	GMP	Table 3		GMP	Adopted	
405	Propylene Glycol Alginate	5000 mg/kg	06.4.3	5000	mg/kg	7	
430	Polyoxyethylene (8) Stearate	5000 mg/kg on the dry basis, singly or in combination	See Polyoxyethylene Stearates				
431	Polyoxyethylene (40) Stearate						
430, 431	Polyoxyethylene Stearates		06.4.3	5000	mg/kg	4	Note 2 ⁷⁵
432	Polyoxyethylene (20) Sorbitan Monolaurate	5000 mg/kg as total Polyoxyethylene (20) Sorbitan Esters, singly or in combination	See Polysorbates				
433	Polyoxyethylene (20) Sorbitan Monooleate						
434	Polyoxyethylene (20) Sorbitan Monopalmitate						
435	Polyoxyethylene (20) Sorbitan Monostearate						
436	Polyoxyethylene (20) Sorbitan Tristearate						
432-436	Polysorbates		06.4.3	10,000	mg/kg	3	
471	Mono- and Diglycerides of Fatty Acids	GMP	Table 3		GMP	Adopted	
472e	Diacetyltartaric and Fatty Acid Esters of Glycerol	10,000 mg/kg	06.4.3	10,000	mg/kg	Adopted	
473	Sucrose Esters of Fatty Acids	2000 mg/kg	06.4	2000	mg/kg	4	
475	Polyglycerol Esters of Fatty Acids	2000 mg/kg	06.4.3	20,000	mg/kg	7	
476	Polyglycerol Esters of Interesterified Ricinoleic Acid	500 mg/kg	06.0	5000	mg/kg	7	
477	Propylene Glycol Esters of Fatty Acids	5000 mg/kg on the dry basis	06.4.3	5000	mg/kg	3	Note 2
481(i)	Sodium Stearoyl Lactylate	5000 mg/kg	See Stearoyl-2-Lactylates				
482(i)	Calcium Stearoyl Lactylate	5000 mg/kg					
481(i), 482(i)	Stearoyl-2-Lactylates		06.4.3	5000	mg/kg	4	
491	Sorbitan Monostearate	5000 mg/kg on the dry basis, singly or in combination	See Sorbitan Esters of Fatty Acids				
492	Sorbitan Tristearate						
493	Sorbitan Monolaurate						
495	Sorbitan Monopalmitate						
491-495	Sorbitan Esters of Fatty Acids		06.4.3	5000	mg/kg	4	Note 11 ⁷⁶

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Note 2: On dry ingredient, dry weight, dry mix or concentrate basis.

GSFA FC 06.4.3 (Pre-cooked pastas and noodles and like products) and the Codex Standard for Instant Noodles							
INS No.	Substance	Instant Noodles	GSFA				
			Food Cat. No.	ML	Step	Comment	
Flavour Enhancers							
620	Glutamic Acid (L(+)-)	GMP	Table 3		GMP	Adopted	
621	Monosodium Glutamate, L-	GMP	Table 3		GMP	Adopted	
627	Disodium 5'-Guanylate	GMP	Table 3		GMP	Adopted	
631	Disodium 5'-Inosinate	GMP	Table 3		GMP	Adopted	
635	Disodium 5'-Ribonucleotides	GMP	Table 3		GMP	Adopted	
Flour Treatment Agents							
220	Sulphur Dioxide	20 mg/kg as sulphur dioxide, singly or in combination			See Sulphites		
221	Sodium Sulphite						
222	Sodium Hydrogen Sulphite						
223	Sodium Metabisulphite						
224	Potassium Metabisulphite						
225	Potassium Sulphite						
227	Calcium Hydrogen Sulphite						
228	Potassium Bisulphite						
539	Sodium Thiosulphate						
220-225, 227, 228,539	Sulphites		06.4.3	20	mg/kg	Adopted	Note 44 ⁷⁷
Humectants							
325	Sodium Lactate	GMP	Table 3		GMP	Adopted	
339(i)	Monosodium Orthophosphate	2000 mg/kg as phosphorus, singly or in combination			See Phosphates		
339(ii)	Disodium Orthophosphate						
339(iii)	Trisodium Orthophosphate						
340(i)	Monopotassium Orthophosphate						
340(ii)	Dipotassium Orthophosphate						
340(iii)	Tripotassium Orthophosphate						
341(iii)	Tricalcium Orthophosphate						
450(i)	Disodium Diphosphate						
450(iii)	Tetrasodium Diphosphate						
450(v)	Tetrapotassium Diphosphate						
450(vi)	Dicalcium Diphosphate						
451(i)	Pentasodium Triphosphate						

⁷⁶ **Note 11:** Flour basis.

⁷⁷ **Note 44:** As residual SO₂.

GSFA FC 06.4.3 (Pre-cooked pastas and noodles and like products) and the Codex Standard for Instant Noodles							
INS No.	Substance	Instant Noodles	GSFA				
			Food Cat. No.	ML	Step	Comment	
452(i)	Sodium Polyphosphate						
452(ii)	Potassium Polyphosphate						
452(iv)	Calcium Polyphosphate						
452(v)	Ammonium Polyphosphate						
338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii, v-vii; 451i,ii; 452i-v; 542	Phosphates		06.4.3	2200	mg/kg	4	Note 33 ⁷⁸
420	Sorbitol (including Sorbitol Syrup)	GMP	Table 3		GMP	Adopted	
1520	Propylene Glycol	10,000 mg/kg	06.4.3	20,000	mg/kg	4	
Preservatives							
210-213	Benzoates		06.4.3	1000	mg/kg	Adopted	Note 13 ⁷⁹
200	Sorbic Acid	2000 mg/kg as sorbic acid, singly or in combination	See Sorbates				
201	Sodium Sorbate						
202	Potassium Sorbate						
203	Calcium Sorbate						
200-203	Sorbates		06.4.3	2000	mg/kg	7	Note 42 ⁸⁰
262(ii)	Sodium Diacetate		06.4.3	3000	mg/kg	7	
Stabilizers							
170(i)	Calcium Carbonate	GMP	Table 3		GMP	Adopted	
406	Agar	GMP	Table 3		GMP	Adopted	
459	Beta-Cyclodextrin	1000 mg/kg					
Thickeners							
400	Alginic Acid	GMP	Table 3		GMP	Adopted	
401	Sodium Alginate	GMP	Table 3		GMP	Adopted	
407	Carrageenan and its Na, K, NH ₄ Salts (includes Furcellaran)	GMP	Table 3		GMP	Adopted	
407a	Processed Eucheuma Seaweed	GMP	Table 3		GMP	Adopted	
410	Carob Bean Gum	GMP	Table 3		GMP	Adopted	
412	Guar Gum	GMP	Table 3		GMP	Adopted	

⁷⁸ **Note 33:** As phosphorus.

⁷⁹ **Note 13:** As benzoic acid.

⁸⁰ **Note 42:** As sorbic acid.

GSFA FC 06.4.3 (Pre-cooked pastas and noodles and like products) and the Codex Standard for Instant Noodles							
INS No.	Substance	Instant Noodles	GSFA				
			Food Cat. No.	ML	Step	Comment	
414	Gum Arabic (Acacia Gum)	GMP	Table 3		GMP	Adopted	
415	Xanthan Gum	GMP	Table 3		GMP	Adopted	
416	Karaya Gum	GMP	Table 3		GMP	Adopted	
417	Tara Gum	GMP	Table 3		GMP	Adopted	
418	Gellan Gum	GMP	Table 3		GMP	Adopted	
424	Curdlan	GMP	Table 3		GMP	Adopted	
440	Pectins	GMP	Table 3		GMP	Adopted	
466	Sodium Carboxymethyl Cellulose	GMP	Table 3		GMP	Adopted	
508	Potassium Chloride	GMP	Table 3		GMP	Adopted	
1401	Acid Treated Starch	GMP	Table 3		GMP	Adopted	
1402	Alkaline Treated Starch	GMP	Table 3		GMP	Adopted	
1403	Bleached Starch	GMP	Table 3		GMP	Adopted	
1404	Oxidized Starch	GMP	Table 3		GMP	Adopted	
1405	Enzyme Treated Starch	GMP	Table 3		GMP	Adopted	
1410	Monostarch Phosphate	GMP	Table 3		GMP	Adopted	
1412	Distarch Phosphate	GMP	Table 3		GMP	Adopted	
1413	Phosphated Distarch Phosphate	GMP	Table 3		GMP	Adopted	
1414	Acetylated Distarch Phosphate	GMP	Table 3		GMP	Adopted	
1420	Starch Acetate	GMP	Table 3		GMP	Adopted	
1422	Acetylated Distarch Adipate	GMP	Table 3		GMP	Adopted	
1440	Hydroxypropyl Starch	GMP	Table 3		GMP	Adopted	
1442	Hydroxypropyl Distarch Phosphate	GMP	Table 3		GMP	Adopted	
1450	Starch Sodium Octenyl Succinate	GMP	Table 3		GMP	Adopted	
1451	Acetylated Oxidized Starch	GMP	Table 3		GMP	Adopted	

GSFA Food Category 08.2.2 (Heat-treated processed meat, poultry, and game products in whole pieces or cuts) and Cooked Cured Ham (CODEX STAN 96-1981) & Cooked, Cured Pork Shoulder (CODEX STAN 97-1981) Standards

The description of the products within the scope of the cooked cured ham standard is

The product shall be made of meat from the hind leg of a pig - divided transversely from the remainder of the side at a point not further anteriorly than the end of the hip bone. All bones and detached cartilage, tendons and ligaments shall be removed. Skin and fat may or may not be removed. The meat shall be cured and may be smoked, spiced and/or flavoured. The heat treatment to which the product has been subjected and the type of cure and packaging shall be sufficient to ensure that the product presents no public health hazard and remains wholesome under the conditions of storage, transport and sale as indicated in Sub-sections 6.4 and 6.5.

The description of the products within the scope of the cooked cured pork shoulder standard is

The product shall be made of meat from fore-leg of a pig. All bones and detached cartilage, tendons and ligaments shall be removed. Skin and fat may or may not be removed. The meat shall be cured and may be smoked, spiced and/or flavoured. The heat treatment to which the product has been subjected and the type of cure and packaging shall be sufficient to ensure that the product presents no public health hazard and remains wholesome under the conditions of storage, transport and sale as indicated in Sub-sections 6.4 and 6.5.

Foods subject to these standards fall under food category 08.2.2 (Heat-treated processed meat, poultry, and game products in whole pieces or cuts).

Relevant GSFA food category descriptors are:

08.0 Meat and meat products, including poultry and game:

This category includes all types of meat, poultry, and game products, in pieces and cuts or comminuted, fresh (08.1) and processed (08.2 and 08.3).

08.2 Processed meat, poultry, and game products in whole pieces or cuts:

Includes various treatments for non-heat treated meat cuts (08.2.1) and heat-treated meat cuts (08.3.2).

08.2.2 Heat-treated processed meat, poultry, and game products in whole pieces or cuts:

Includes cooked (including cured and cooked, and dried and cooked), heat-treated (including sterilized) and canned meat cuts. Examples include: cured, cooked ham; cured, cooked pork shoulder; canned chicken meat; and meat pieces boiled in soy sauce (*tsukudani*).

Category 08.2.2 contains standardized foods and non-standardized foods. Category 08.2.2 is not excluded from the provisions in Table 3 of the GSFA.

Only food additive functional classes that are listed in the food additive section of the commodity standards are included in the following table.

The applicable adopted, draft and proposed draft food additive provisions in the GSFA and these commodity standards are listed in the following table.

GSFA FC 08.2.2 (Heat-treated processed meat, poultry, and game products in whole pieces or cuts) and the Codex Standards for Cooked Cured Ham and for Cooked Cured Pork Shoulder)							
INS No.	Substance	Cured Ham	Cured Pork	GSFA			
				Food Cat. No.	ML	Step	Comment
Acidity Regulators							
331(i)	Sodium Dihydrogen Citrate	GMP		Table 3	GMP	Adopted	
331(ii)	Disodium Monohydrogen Citrate	GMP			No JECFA ADI		
331(iii)	Trisodium Citrate	GMP		Table 3	GMP	Adopted	
334; 335i, ii; 336i, ii; 337	Tartrates			08.0	GMP	7	Note 45 ⁸¹
355, 356, 357, 359	Adipates			08.2	3000 mg/kg	7	Note 1 ⁸²
Antioxidants							
300	Ascorbic Acid	500 mg/kg singly or in combination as ascorbic acid		Table 3	GMP	Adopted	
301	Sodium Ascorbate			Table 3	GMP	Adopted	
306, 307	Tocopherols			08.2	3000 mg/kg	7	
310	Propyl Gallate			08.2	200 mg/kg	Adopted	Notes 15 ⁸³ & 130 ⁸⁴
315	Erythorbic Acid	500 mg/kg singly or in combination as erythorbic acid		Table 3	GMP	Adopted	
316	Sodium Erythorbate			Table 3	GMP	Adopted	
319	TBHQ			08.2	100 mg/kg	6	Notes 15 & 130
320	BHA			08.2	200 mg/kg	Adopted	Notes 15 & 130
321	BHT			08.2	100 mg/kg	6	Notes 15 & 130
Flavour Enhancers							
621	Monosodium Glutamate	GMP		Table 3	GMP	Adopted	
627	Disodium 5'-Guanylate	GMP		Table 3	GMP	Adopted	
631	Disodium 5'-Inosinate	GMP		Table 3	GMP	Adopted	

⁸¹ **Note 45:** As tartaric acid.

⁸² **Note 1:** As adipic acid.

⁸³ **Note 15:** Fat or oil basis.

⁸⁴ **Note 130:** Singly or in combination: Butylated Hydroxyanisole (BHA, INS 320), Butylated Hydroxytoluene (BHT, INS 321), Tertiary Butylated Hydroquinone (TBHQ, INS 319), and Propyl Gallate (INS 310).

GSFA FC 08.2.2 (Heat-treated processed meat, poultry, and game products in whole pieces or cuts) and the Codex Standards for Cooked Cured Ham and for Cooked Cured Pork Shoulder)								
INS No.	Substance	Cured Ham	Cured Pork	GSFA				
				Food Cat. No.	ML	Step	Comment	
Preservatives								
200-203	Sorbates			08.2	2000	mg/kg	7	Note 42 ⁸⁵
234	Nisin			08.0	500	mg/kg	4	Note 28 ⁸⁶
249, 250	Nitrites	125 mg/kg as residual Sodium Nitrite ⁸⁷		08.2.2	170	mg/kg	7	Note 32 ⁸⁸
251, 252	Nitrates			08.2.2	365	mg/kg	7	Note 30 ⁸⁹
262(ii)	Sodium Diacetate			08.2	1000	mg/kg	7	
508	Potassium Chloride	GMP		Table 3			Adopted	
Thickeners								
401	Sodium Alginate	10 mg/kg		Table 3		GMP	Adopted	
402	Potassium Alginate			Table 3		GMP	Adopted	
406	Agar	GMP		Table 3		GMP	Adopted	
407	Carrageenan	GMP		Table 3		GMP	Adopted	
Water Retention Agents								
450(iv)	Dipotassium Diphosphate	3000 mg/kg as P ₂ O ₅ ⁹⁰		No JECFA ADI				
450(viii)	Dimagnesium Diphosphate			No JECFA ADI				
452(vi)	Sodium Potassium Polyphosphate			No JECFA ADI				
339(i)	Monosodium Orthophosphate							
339(ii)	Disodium Orthophosphate							
339(iii)	Trisodium Orthophosphate							
340(i)	Monopotassium Orthophosphate							
340(ii)	Dipotassium Orthophosphate							
340(iii)	Tripotassium Orthophosphate							
450(i)	Disodium Diphosphate							
450(ii)	Trisodium Diphosphate							

⁸⁵ **Note 42:** As sorbic acid

⁸⁶ **Note 28:** ADI conversion: if a typical preparation contains 0.025 µg/U, then the ADI of 33,000 U/kg bw becomes: [(33000 U/kg bw) x (0.025 µg/U) x (1 mg/1000 µg)] = 0.825 mg/kg bw

⁸⁷ Added level is 200 mg/kg as sodium nitrite. 125 mg/kg as residual NaNO₂ is equivalent to 80 mg/kg as residual NO₂ ion.

⁸⁸ **Note 32:** As residual NO₂ ion.

⁸⁹ **Note 30:** As residual NO₃ ion.

⁹⁰ Added amount. 3000 mg/kg as P₂O₅ is equivalent to 1320 mg/kg as phosphorus. The total amount of phosphates (naturally present plus added) not to exceed 8000 mg/kg as P₂O₅ which is equivalent to 1320 mg/kg as phosphorus.

GSFA FC 08.2.2 (Heat-treated processed meat, poultry, and game products in whole pieces or cuts) and the Codex Standards for Cooked Cured Ham and for Cooked Cured Pork Shoulder)														
INS No.	Substance	Cured Ham	Cured Pork	GSFA										
				Food Cat. No.	ML	Step	Comment							
450(iii)	Tetrasodium Diphosphate													
450(v)	Tetrapotassium Diphosphate													
450(vi)	Dicalcium Diphosphate													
450(vii)	Calcium Dihydrogen Diphosphate													
451(i)	Pentasodium Triphosphate													
451(ii)	Pentapotassium Triphosphate													
452(i)	Sodium Polyphosphate													
452(ii)	Potassium Polyphosphate													
452(iii)	Sodium Calcium Polyphosphate													
452(iv)	Calcium Polyphosphate													
452(v)	Ammonium Polyphosphate													
338; 339i-iii; 340i-iii; 341i-iii; 342i,ii, 343i-iii, 450i-iii, v-vii; 451i, ii; 452i-v; 542	Phosphates									08.2.2	3100	mg/kg	7	Note 33 ⁹¹

⁹¹ **Note 33:** As phosphorus.

GSFA Food Category 08.3.2 (Heat-treated processed comminuted meat, poultry, and game products) and Corned Beef (Canned) (CODEX STAN 88-1981), Luncheon Meat (CODEX STAN 89-1981) and Cooked Cured Chopped Meat (CODEX STAN 98-1981) Standards

The description of the products within the scope of the corned beef standard is

Corned beef is chopped, cured, boneless carcass meat from animals of bovine species and may include head meat, heart meat and skirt meat. The product shall be prepared from coarsely cut beef which has been precooked or a mixture of such precooked beef to which a maximum of 5% raw beef has been added; in either case, the meat shall be cured before or after filling into the container. The heat treatment shall be applied after the container is sealed and shall be sufficient to ensure that the product is shelf-stable and that it presents no public health hazard.

The description of the products within the scope of the luncheon meat standard is

The product shall be prepared from meat or poultry meat or a combination of these as defined below which has been comminuted and cured and which may have been smoked. The product may or may not contain binders. The heat treatment to which the product has been subjected and the type of cure and packaging shall be sufficient to ensure that the product presents no public health hazard and remains wholesome under the conditions of storage, transport and sale as indicated in Sub-sections 6.4 and 6.5.

The description of the products within the scope of the cooked, cured and chopped meat standard is

The product shall be prepared from meat or poultry meat or a combination of these as defined below which has been cured and which may have been smoked. At least 50% of the meat used shall consist of coarsely cut pieces equivalent to meat ground through holes of not less than 8 mm in diameter. No piece shall be greater than 15 mm in any one dimension. The product may or may not contain binders. The heat treatment to which the product has been subjected and the type of cure and packaging shall be sufficient to ensure that the product presents no public health hazard and remains wholesome under the conditions of storage, transport and sale as indicated in Sub-sections 6.4 and 6.5.

Foods subject to these standards fall under food category 08.3.2 (Heat-treated processed comminuted meat, poultry, and game products).

Relevant GSFA food category descriptors are:

08.0 Meat and meat products, including poultry and game:

This category includes all types of meat, poultry, and game products, in pieces and cuts or comminuted, fresh (08.1) and processed (08.2 and 08.3).

08.3 Processed comminuted meat, poultry, and game products:

Includes various treatments for non-heat treated products (08.3.1) and heat-treated products (08.3.2).

08.3.2 Heat-treated processed comminuted meat, poultry, and game products:

Includes cooked (including cured and cooked, and dried and cooked), heat-treated (including sterilized) and canned comminuted products. Examples include: pre-grilled beef patties; foie gras and pates; brawn and head cheese; cooked, cured chopped meat; chopped meat boiled in soy sauce (*tsukudani*); canned corned beef; luncheon meats; meat pastes; cooked meat patties; cooked salami-type products; cooked meatballs; saucises de strasbourg; breakfast sausages; brown-and-serve sausages; and terrines (a cooked chopped meat mixture).

Category 08.3.2 contains standardized foods and non-standardized foods. Category 08.3.2 is not excluded from the provisions in Table 3 of the GSFA.

Only food additive functional classes that are listed in the food additive section of the commodity standards are included in the following table.

The applicable adopted, draft and proposed draft food additive provisions in the GSFA and these commodity standards are listed in the following table.

Food category 08.3.2 (Heat-treated processed comminuted meat, poultry, and game products) and the Codex Standards for Canned Corned Beef, for Luncheon Meat, and for Cooked Cured Chopped Meat									
INS No.	Substance	Corned Beef	Luncheon Meat	Cured Chopped Meat	GSFA				
					Food Cat No.	ML	Step	Comment	
Acidity Regulators									
331(i)	Sodium Dihydrogen Citrate		GMP		Table 3		GMP	Adopted	
331(ii)	Disodium Monohydrogen Citrate				No JECFA ADI				
331(iii)	Trisodium Citrate				Table 3				Adopted
334; 335(i), (ii); 336(i), (ii); 337	Tartrates				08.0		GMP	7	Note 45 ⁹²
355 – 357, 359	Adipates				08.3	3000	mg/kg	7	Note 1 ⁹³
575	Glucono delta-Lactone		3000 mg/kg		Table 3		GMP	Adopted	
Antioxidants									
300	Ascorbic Acid	300 mg/kg as ascorbic acid, singly or in combination	500 mg/kg as ascorbic acid, singly or in combination		Table 3		GMP	Adopted	
301	Sodium Ascorbate				Table 3			GMP	Adopted
306, 307	Tocopherols				08.3	3000	mg/kg	7	
310	Propyl Gallate				08.3	200	mg/kg	Adopted	Notes 15 ⁹⁴ & 130 ⁹⁵
315	Erythorbic Acid	300 mg/kg as erythorbic acid, singly or in combination	500 mg/kg as erythorbic acid, singly or in combination		Table 3		GMP	Adopted	
316	Sodium Erythorbate				Table 3			GMP	Adopted

⁹² **Note 45:** As tartaric acid.

⁹³ **Note 1:** As adipic acid.

⁹⁴ **Note 15:** Fat or oil basis.

⁹⁵ **Note 130:** Singly or in combination: Butylated Hydroxyanisole (BHA, INS 320), Butylated Hydroxytoluene (BHT, INS 321), Tertiary Butylated Hydroquinone (TBHQ, INS 319), and Propyl Gallate (INS 310).

Food category 08.3.2 (Heat-treated processed comminuted meat, poultry, and game products) and the Codex Standards for Canned Corned Beef, for Luncheon Meat, and for Cooked Cured Chopped Meat									
INS No.	Substance	Corned Beef	Luncheon Meat	Cured Chopped Meat	GSFA				
					Food Cat No.	ML		Step	Comment
319	TBHQ				08.3	100	mg/kg	6	Notes 15 & 130
320	BHA				08.3	200	mg/kg	Adopted	Notes 15 & 130
321	BHT				08.3	100	mg/kg	6	Notes 15 & 130
385, 386	EDTAs				08.3.2	35	mg/kg	Adopted	Note 21 ⁹⁶
Colours									
100(i)	Curcumin				08.3.2	20	mg/kg	7	
101i(i), (ii)	Ribflavins				08.0	1000	mg/kg	6	
102	Tartrazine				08.0	500	mg/kg	7	Note 16 ⁹⁷
104	Quinoline Yellow				08.0	500	mg/kg	7	Note 16
110	Sunset Yellow FCF				08.3.2	500	mg/kg	6	Note 16
120	Carmines				08.3.2	100	mg/kg	Adopted	
122	Azorubine				08.0	500	mg/kg	7	Note 16
124	Ponceau 4R				08.3.2	200	mg/kg	6	
127	Erythrosine		15 mg/kg (for products with binder only)		08.3	30	mg/kg	6	
129	Allura Red AC				08.3.2	25	mg/kg	6	
133	Brilliant Blue FCF				08.0	500	mg/kg	6	Note 16
150b	Caramel Colour, Class II				08.0	200,000	mg/kg	4	Note 16
150c	Caramel Colour, Class III				08.0	200,000	mg/kg	3	Note 16
							GMP	Adopted	Note 3 ⁹⁸
150d	Caramel Colour Class IV				08.0	200,000	mg/kg	3	Note 16
							GMP	Adopted	
151	Brilliant Black PN				08.0	500	mg/kg	7	Note 16
155	Brown HT				08.0	500	mg/kg	7	Note 16
160a(ii)	Carotenes, Vegetable				08.3.2	20	mg/kg	Adopted	
160a(i), a(ii), e, f	Carotenoids				08.3.2	20	mg/kg	6	
160b	Annatto Extracts				08.3.2	50	mg/kg	7	Note 9 ⁹⁹
163(ii)	Grape Skin Extract				08.3.2	5000	mg/kg	3	Note 16
172(i)-(iii)	Iron Oxides				08.3.2		GMP	6	Note 16

⁹⁶ **Note 21:** As anhydrous calcium disodium EDTA.

⁹⁷ **Note 16:** For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.

⁹⁸ **Note 3:** For decoration, stamping, marking or branding the product.

⁹⁹ **Note 9:** As total bixin or norbixin.

Food category 08.3.2 (Heat-treated processed comminuted meat, poultry, and game products) and the Codex Standards for Canned Corned Beef, for Luncheon Meat, and for Cooked Cured Chopped Meat									
INS No.	Substance	Corned Beef	Luncheon Meat	Cured Chopped Meat	GSFA				
					Food Cat No.	ML		Step	Comment
Flavour Enhancers									
621	Monosodium Glutamate			GMP	Table 3		GMP	Adopted	
627	Disodium 5'-Guanylate			GMP	Table 3		GMP	Adopted	
628	Dipotassium 5'Guanylate			GMP	Table 3		GMP	Adopted	
Preservatives									
200-203	Sorbates				08.3	2000	mg/kg	7	Note 42 ¹⁰⁰
234	Nisin				08.0	500	mg/kg	4	Note 28 ¹⁰¹
249	Sodium Nitrite	50 mg/kg as residual Sodium Nitrite in final product ¹⁰²	125 mg/kg as residual Sodium Nitrite in final product ¹⁰³	See Nitrites					
250	Potassium Nitrite								
249, 250	Nitrites				08.3	130	mg/kg	7	Note 32 ¹⁰⁴
251, 252	Nitrates				08.3.2	365	mg/kg	7	Note 30 ¹⁰⁵
262(ii)	Sodium Diacetate				08.3	1000	mg/kg	7	
508	Potassium Chloride			GMP	Table 3			Adopted	
Water Retention Agents									
450(iv)	Dipotassium Diphosphate		3000 mg/kg as P ₂ O ₅ ¹⁰⁶	No JECFA ADI					
450(viii)	Dimagnesium Diphosphate								
452(vi)	Sodium Potassium Polyphosphate								
339(i)	Monosodium Orthophosphate								

¹⁰⁰ **Note 42:** As sorbic acid

¹⁰¹ **Note 28:** ADI conversion: if a typical preparation contains 0.025 µg/U, then the ADI of 33,000 U/kg bw becomes: [(33000 U/kg bw) x (0.025 µg/U) x (1 mg/1000 µg)] = 0.825 mg/kg bw

¹⁰² Added level is 100 mg/kg as sodium nitrite. 50 mg/kg as residual NaNO₂ is equivalent to 30 mg/kg as residual NO₂ ion.

¹⁰³ Added level is 200 mg/kg as sodium nitrite. 125 mg/kg as residual NaNO₂ is equivalent to 80 mg/kg as residual NO₂ ion.

¹⁰⁴ **Note 32:** As residual NO₂ ion.

¹⁰⁵ **Note 30:** As residual NO₃ ion.

¹⁰⁶ Added amount. 3000 mg/kg as P₂O₅ is equivalent to 1320 mg/kg as phosphorus. The total amount of phosphates (naturally present plus added) not to exceed 8000 mg/kg as P₂O₅ which is equivalent to 1320 mg/kg as phosphorus.

Food category 08.3.2 (Heat-treated processed comminuted meat, poultry, and game products) and the Codex Standards for Canned Corned Beef, for Luncheon Meat, and for Cooked Cured Chopped Meat									
INS No.	Substance	Corned Beef	Luncheon Meat	Cured Chopped Meat	GSFA				
					Food Cat No.	ML	Step	Comment	
339(ii)	Disodium Orthophosphate								
339(iii)	Trisodium Orthophosphate								
340(i)	Monopotassium Orthophosphate								
340(ii)	Dipotassium Orthophosphate								
340(iii)	Tripotassium Orthophosphate								
450(i)	Disodium Diphosphate								
450(ii)	Trisodium Diphosphate								
450(iii)	Tetrasodium Diphosphate								
450(v)	Tetrapotassium Diphosphate								
450(vi)	Dicalcium Diphosphate								
450(vii)	Calcium Dihydrogen Diphosphate								
451(i)	Pentasodium Triphosphate								
451(ii)	Pentapotassium Triphosphate								
452(i)	Sodium Polyphosphate								
452(ii)	Potassium Polyphosphate								
452(iii)	Sodium Calcium Polyphosphate								
452(iv)	Calcium Polyphosphate								
452(v)	Ammonium Polyphosphate								
338; 339i-iii; 340i-iii; 341i-iii; 342i,ii, 343i-iii, 450i-iii, v-vii; 451i, ii; 452i-v; 542	Phosphates				08.3	2200	mg/kg	7	Note 33 ¹⁰⁷

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Note 33: As phosphorus.

GSFA Food Category 12.5 (Soups and broths) and the Codex Standard for Bouillon & Consommés (CODEX STAN 117-1981)

The description of the products within the scope of the bouillon and consommés standard is

Bouillons and consommés are thin clear liquids obtained either by cooking of suitable protein-rich substances or their extracts and/or hydrolysates with water, with or without the addition of seasonings and/or flavouring substances, edible fats, sodium chloride (salt), spices and their natural extracts or distillates or other foodstuffs to improve their taste, and such additives as are permitted in Section 4, or by reconstitution of an equivalent mixture of dehydrated ingredients according to the directions for use.

Foods subject to this standard falls under food category 12 5 (Soups and broths) that contains the sub-categories 12.5.1 (Ready-to-eat soups and broths, including canned, bottled, and frozen) and 12.5.2 (Mixes for soups and broths).

Relevant GSFA food category descriptors are:

12.0 Salts, spices, soups, sauces, salads, protein products (including soybean protein products) and fermented soybean products:

This is a broad category that includes substances added to food to enhance its aroma and taste (12.1 – salt and salt substitutes; 12.2 – spices; 12.3 – vinegars; and 12.4 - mustards), certain prepared foods (12.5 – soups; 12.6 – sauces; and 12.7 – salads), products composed primarily of protein that are derived from soybeans or from other sources (e.g., milk, cereal, or vegetables) (12.9 - protein products), and fermented soybean products that are used as condiments (12.10 – fermented soybean products).

12.5 Soups and broths:

Includes ready-to-eat soups and mixes. The finished products may be water- (e.g., consommé) or milk-based (e.g., chowder).

12.5.1 Ready-to-eat soups and broths, including canned, bottled, and frozen

Water- or milk-based products consisting of vegetable, meat or fish broth with or without other ingredients (e.g., vegetables, meat, noodles). Examples include: bouillon, broths, consommés, water- and cream-based soups, chowders, and bisques.

12.5.2 Mixes for soups and broths:

Concentrated soup to be reconstituted with water and/or milk, with or without addition of other optional ingredients (e.g., vegetables, meat, noodles). Examples include: bouillon powders and cubes; powdered and condensed soups (e.g., *mentsuyu*); and stock cubes and powders.

Category 12.5 contains standardized foods and non-standardized foods. Category 12.5 is not excluded from the provisions in Table 3 of the GSFA.

Only food additive functional classes that are listed in the food additive section of the standard are included in the following table.

The applicable adopted, draft and proposed draft food additive provisions in the GSFA and these commodity standards are listed in the following table.

GSFA FC 12.5 (Soups and broths) and the Codex Standard for Bouillon and Consommés							
INS No.	Substance	Bouillon and Consommés	GSFA				
			Food Cat. No.	ML	Step	Comment	
Acidity Regulators							
	Listed in Table 3 of the GSFA	GMP	Table 3		GMP	Adopted	
334; 335(i), (ii); 336(i), (ii); 337	Tartrates		12.5	5000	mg/kg	7	Note 45 ¹⁰⁸
355–337; 339	Adipates		12.5	20	mg/kg	7	Note 1 ¹⁰⁹
450(iv)	Dipotassium Diphosphate	1000 mg/kg as P ₂ O ₅ ¹¹⁰	No JECFA ADI				
339	Sodium Phosphate		See Phosphates				
340	Potassium Phosphate						
450(i)	Disodium Diphosphate						
450(ii)	Trisodium Diphosphate						
450(iii)	Tetrasodium Diphosphate						
450(v)	Tetrapotassium Diphosphate						
451(i)	Pentasodium Triphosphate						
451(ii)	Pentapotassium Triphosphate						
452(i)	Sodium polyphosphate						
452(ii)	Potassium Polyphosphate						
338; 339i-iii; 340i-iii; 341i-iii; 342i, ii; 343i-iii; 450i-iii, v-vii; 451i, ii; 452i-v; 542	Phosphates						
			12.5.2	6600	mg/kg	7	Note 33
514	Sodium Sulphate	GMP ¹¹²	Table 3		GMP	Adopted	
541i, ii	Sodium Aluminium Phosphates		12.5.2	2000	mg/kg	7	Note 6 ¹¹³
574	Gluconic Acid	GMP	No JECFA ADI				
Anticaking Agents							
	Listed in Table 3 of the GSFA	GMP	Table 3		GMP	Adopted	

¹⁰⁸ **Note 45:** As tartaric acid.

¹⁰⁹ **Note 1:** As adipic acid.

¹¹⁰ 1000 mg/kg as P₂O₅ is equivalent to 440 mg/kg as phosphorus.

¹¹¹ **Note 33:** As phosphorus.

¹¹² The listing of INS 514 Sodium Sulphate is not needed because of the general reference to Table 3 of the GSFA in the commodity standard.

¹¹³ **Note 6:** As aluminium.

GSFA FC 12.5 (Soups and broths) and the Codex Standard for Bouillon and Consommés							
INS No.	Substance	Bouillon and Consommés	GSFA				
			Food Cat. No.	ML	Step	Comment	
341	Calcium Phosphates	3 g/kg on dry matter	See Phosphates				
338; 339i-iii; 340i-iii; 341i-iii; 342i, ii; 343i-iii; 450i-iii, v-vii; 451i, ii; 452i-v; 542	Phosphates		12.5.2	6600	mg/kg	7	Note 33
Antifoaming Agents							
	Listed in Table 3 of the GSFA	GMP	Table 3		GMP	Adopted	
900a	Polydimethylsiloxane	10 mg/kg	12.5	10	mg/kg	Adopted	
570	Fatty Acids	GMP	No JECFA ADI				
Antioxidants							
	Listed in Table 3 of the GSFA	GMP	Table 3		GMP	Adopted	
304	Ascorbyl Palmitate	200 mg/kg singly or in combination	See Ascorbyl Esters				
305	Ascorbyl Stearate						
304, 305	Ascorbyl Esters		12.5	200	mg/kg	Adopted	Note 10 ¹¹⁴
306	Mixed Tocopherols Concentrate	50 mg/kg singly or in combination	See Tocopherols				
307	Alpha-Tocopherols						
306, 307	Tocopherols		12.5	200	mg/kg	7	
310	Propyl Gallate	200 mg/kg singly or in combination	12.5.2	200	mg/kg	Adopted	Notes 15 ¹¹⁵ & 130 ¹¹⁶
319	Tertiary Butylhydroquinone		12.5	200	mg/kg	Adopted	Note 15 & 130
320	Butylated Hydroxyanisole		12.5	200	mg/kg	Adopted	Note 15 & 130
321	Butylated Hydroxytoluene		12.5	100	mg/kg	Adopted	Note 15 & 130
Colours							
	Listed in Table 3 of the GSFA	GMP	Table 3		GMP	Adopted	
100(i)	Curcumin	50 mg/kg	12.5	300	mg/kg	7	
101(i)	Riboflavin	200 mg/kg	See Riboflavins				
101(i), (ii)	Riboflavins		12.5.1	200	mg/kg	Adopted	
			12.5.2	150	mg/kg	Adopted	

¹¹⁴ **Note 10:** As ascorbyl stearate.

¹¹⁵ **Note 15:** Fat or oil basis.

¹¹⁶ **Note 130:** Singly or in combination: Butylated Hydroxyanisole (BHA, INS 320), Butylated Hydroxytoluene (BHT, INS 321), Tertiary Butylated Hydroquinone (TBHQ, INS 319), and Propyl Gallate (INS 310).

GSFA FC 12.5 (Soups and broths) and the Codex Standard for Bouillon and Consommés								
INS No.	Substance	Bouillon and Consommés	GSFA					
			Food Cat. No.	ML		Step	Comment	
102	Tartrazine	50 mg/kg	12.5	300	mg/kg	7		
104	Quinoline Yellow	50 mg/kg	12.5	300	mg/kg	7		
110	Sunset Yellow FCF	50 mg/kg	12.5	300	mg/kg	6		
120	Carmines	50 mg/kg	12.5	50	mg/kg	Adopted		
122	Azorubine	50 mg/kg	12.5	300	mg/kg	7		
124	Ponceau 4R	50 mg/kg	12.5	300	mg/kg	6		
129	Allura Red AC	50 mg/kg	12.5	300	mg/kg	6		
132	Indigotine	50 mg/kg	12.5	300	mg/kg	6		
133	Brilliant Blue FCF	50 mg/kg	12.5	300	mg/kg	6		
141(i)	Chlorophyll Copper Complexes	400 mg/kg	See Chlorophylls, Copper Complexes					
141(i), (ii)	Chlorophylls, Copper Complexes		12.5.1	400	mg/kg	6		
			12.5.2	100	mg/kg	3		
150b	Caramel Colour, Class II		12.5	100,000	mg/kg	4		
150c	Caramel Colour, Class III	GMP	12.5	100,000	mg/kg	3		
					GMP	Adopted		
150d	Caramel Colour, Class IV	3000 mg/kg	12.5	100,000	mg/kg	3		
				12.5.1	3000	mg/kg	Adopted	
				12.5.2		GMP	Adopted	
155	Brown HT		12.5	300	mg/kg	7		
160a(ii)	Beta-Carotene Natural Extracts	50 mg/kg singly or in combination	See Carotenes, Vegetable and Carotenoids					
160e	Beta-Apo-8'-Carotenal							
160f	Beta-Apo-8'-Carotenoic Acid, Methyl or Ethyl Ester		See Carotenoids					
160a(ii)	Carotenes, Vegetable		12.5	1000	mg/kg	Adopted		
160a(i), a(ii), e, f	Carotenoids		12.5	300	mg/kg	6		
160b	Annatto Extracts		12.5	150	mg/kg	7	Note 8 ¹¹⁷	
161b(i)	Lutein from <i>Tagetes erecta</i>		12.5	50	mg/kg	4		
161g	Canthaxanthin		12.5.2	100	mg/kg	6		
161h(i)	Zeaxanthin (synthetic)		12.5	50	mg/kg	4		
163(ii)	Grape Skin Extract		12.5	1500	mg/kg	3		
172(i)-(iii)	Iron Oxides		12.5	100	mg/kg	Adopted		
Emulsifiers, Stabilizers and Thickeners								
	Listed in Table 3 of the GSFA	GMP	Table 3		GMP	Adopted		
405	Propylene Glycol Alginate		12.5	10,000	mg/kg	4		

¹¹⁷ **Note 8:** As bixin.

GSFA FC 12.5 (Soups and broths) and the Codex Standard for Bouillon and Consommés							
INS No.	Substance	Bouillon and Consommés	GSFA				
			Food Cat. No.	ML	Step	Comment	
432	Polyoxyethylene (20) sorbitan monolaurate	1 g/kg singly or in combination	See Polysorbates				
433	Polyoxyethylene (20) sorbitan monooleate						
434	Polyoxyethylene (20) sorbitan monopalmitate						
435	Polyoxyethylene (20) sorbitan monostearate						
436	Polyoxyethylene (20) sorbitan tristearate						
432-436	Polysorbates		12.5	1000	mg/kg	Adopted	
450(vi)	Dicalcium Diphosphate	3 g/kg as P ₂ O ₅ ¹¹⁸	See Phosphates				
452(iv)	Calcium Polyphosphate						
338; 339i-iii; 340i-iii; 341i-iii; 342i, ii; 343i-iii; 450i-iii, v-vii; 451i, ii; 452i-v; 542	Phosphates		12.5.1	1320	mg/kg	7	Note 33
			12.5.2	6600	mg/kg	7	Note 33
472d	Tartaric and Fatty Acid Esters of Mono and Diglycerides of Fatty Acids	GMP	No JECFA ADI				
472e	Diacetyltartaric and Fatty Acid Esters of Glycerol		12.5	5000	mg/kg	Adopted	
473	Sucrose Esters of Fatty Acids	2 g/kg	12.5	5000	mg/kg	7	
474	Sucroglycerides		12.5	2000	mg/kg	7	
475	Polyglycerol Esters of Fatty Acids		12.5.1	5000	mg/kg	7	
			12.5.2	9000	mg/kg	7	Note 127 ¹¹⁹
476	Polyglycerol Esters of Interesterified Ricinoleic Acid		12.5	5000	mg/kg	7	
491-495	Sorbitan Esters of Fatty Acids		12.5.2	250	mg/kg	7	Note 127
1420	Starch Acetate ¹²⁰	GMP	Table 3		GMP	Adopted	
1520	Propylene Glycol		12.5.2	500	mg/kg	7	Note 127
Flavour Enhancers							
	Listed in Table 3 of the GSFA	GMP	Table 3		GMP	Adopted	
Humectants							
	Listed in Table 3 of the GSFA	GMP	Table 3		GMP	Adopted	

¹¹⁸ 3g/kg as P₂O₅ is equivalent to 1320 mg/kg as phosphorus.

¹¹⁹ **Note 127:** As served to the consumer.

¹²⁰ The commodity standard lists “INS 1421 Starch acetate esterified with vinyl acetate.” However, as of the 38th CCFAC, this substance was combined with INS 1420 Starch acetate esterified with acetic anhydride under a new INS 1420 Starch acetate, and the listing for INS 1421 was deleted. See ALINORM 06/29/12 para. 102 and Appendix XVI. The listing of INS 1420 Starch acetate is not needed because of the general reference to Table 3 of the GSFA in the commodity standard.

GSFA FC 12.5 (Soups and broths) and the Codex Standard for Bouillon and Consommés							
INS No.	Substance	Bouillon and Consommés	GSFA				
			Food Cat. No.	ML	Step	Comment	
Preservatives							
	Listed in Table 3 of the GSFA	GMP	Table 3		GMP	Adopted	
201	Sodium Sorbate	500 mg/kg singly or in combination	See Sorbates				
200	Sorbic Acid						
202	Potassium Sorbate						
203	Calcium Sorbate		See Benzoates				
210	Benzoic Acid						
211	Sodium Benzoate						
212	Potassium Benzoate						
213	Calcium Benzoate						
200-203	Sorbates		12.5	1000	mg/kg	7	Note 42 ¹²¹
210-213	Benzoates		12.5	500	mg/kg	Adopted	Note 13 ¹²²
214, 216, 218	Hydroxybenzoates		12.5	300	mg/kg	7	Note 27 ¹²³
262(ii)	Sodium Diacetate		12.5	500	mg/kg	7	
220-225, 227, 228, 539	Suphites		12.5	1000	mg/kg	6	Note 44 ¹²⁴
234	Nisin		12.5.1		GMP	7	Note 28 ¹²⁵
Sweeteners							
	Listed in Table 3 of the GSFA	GMP	Table 3		GMP	Adopted	
950	Acesulfame Potassium		12.5	110	mg/kg	6	
951	Aspartame		12.5	600	mg/kg	6	
954	Saccharin (and Sodium, Potassium, Calcium Salts)		12.5	110	mg/kg	6	
955	Sucralose		12.5	1250	mg/kg	6	
956	Alitame		12.5	40	mg/kg	6	
961	Neotame		12.5	20	mg/kg	3	
962	Aspartame-Acesulfame Salt		12.5	250	mg/kg	3	Notes 113 ¹²⁶ & 138 ¹²⁷

¹²¹ **Note 42:** As sorbic acid.

¹²² **Note 13:** As benzoic acid.

¹²³ **Note 27:** As p-hydroxybenzoic acid.

¹²⁴ **Note 44:** As residual SO₂.

¹²⁵ **Note 28** ADI conversion: if a typical preparation contains 0.025 µg/U, then the ADI of 33,000 U/kg bw becomes: [(33000 U/kg bw) x (0.025 µg/U) x (1 mg/1000 µg)] = 0.825 mg/kg bw.

¹²⁶ **Note 113:** Use level reported as acesulfame potassium equivalents.

¹²⁷ **Note 138:** For use in energy-reduced products only.

GSFA FC 12.5 (Soups and broths) and the Codex Standard for Bouillon and Consommés						
INS No.	Substance	Bouillon and Consommés	GSFA			
			Food Cat. No.	ML	Step	Comment
Packing Gases						
	Listed in Table 3 of the GSFA	GMP	Table 3		GMP	Adopted

Appendix III

Recommendations – Revision of GSFA Food Categories and Codex Commodity Standards that are within the Terms of Reference of Inactive Commodity Committees

05.1.1 Cocoa mixes (powders) and cocoa mass/cake

Standard for Cocoa (Cacao) Mass (Cocoa/Chocolate Liquor) and Cocoa Cake (CODEX STAN 141-1983)

Standard for Cocoa Powders (Cocoas) and Dry Mixtures of Cocoa and Sugars (CODEX STAN 105-1981)

Revise the food additive section of these standards to reference the GSFA as follows:

“Acidity Regulators, Anticaking Agents, Antioxidants, Bulking Agents, Colours, Emulsifiers, Humectants, Preservatives, Release Agents, Stabilizers, Sweeteners, and Thickeners used in accordance with Tables 1 and 2 of the Codex General Standard for Food Additives in food category 05.1.1 (Cocoa mixes (powders) and cocoa mass/cake) are acceptable for use in foods conforming to this standard.”

GSFA

Food category 05.1.1 contains only standardized foods. Therefore, the provisions endorsed by the CCFA for adoption by the CAC should be consistent with the food additive provisions in the standards (Appendix II), according to the principles outlined in Recommendation 1, above. Any GSFA provisions listed in Appendix II, above, that are not consistent with the food additive provisions in the commodity standards are recommended for revocation or discontinuation.

Additionally, the Annex to Table 3 of the GSFA should be revised to include food category 05.1.1 Cocoa mixes (powders) and cocoa mass/cake.

In the table below, the “Action (Step)” column specifies, for Tables 1 and 2 of the GSFA: (i) draft (Step 6 or 7) and proposed draft (Step 3 or 4) provisions that are proposed for discontinuation; (ii) adopted provisions (Step 8) that are proposed for revocation; (iii) provisions that are proposed for adoption at Step 8 (indicated by “Adopt”); (iv) provisions that have previously been adopted at Step 8 (indicated by “Adopted”); and (v) draft and proposed draft provisions for further consideration by CCFA (indicated by a Step number only).

GSFA Food Category 05.1.1 Cocoa mixes (powders) and cocoa mass/cake						
INS No.	Substance	Food Cat. No.	ML		Comment	Action (Step)
100(i)	Curcumin	05.1	300	mg/kg		Discontinue (7)
		05.1.2	300	mg/kg		7
		05.1.3	300	mg/kg		7
		05.1.4	300	mg/kg		7
		05.1.5	300	mg/kg		7
102	Tartrazine	05.1	300	mg/kg		Discontinue (7)
		05.1.2	300	mg/kg		7
		05.1.3	300	mg/kg		7
		05.1.4	300	mg/kg		7

GSFA Food Category 05.1.1 Cocoa mixes (powders) and cocoa mass/cake						
INS No.	Substance	Food Cat. No.	ML		Comment	Action (Step)
104	Quinoline Yellow	05.1.5	300	mg/kg		7
		05.1	300	mg/kg		Discontinue (7)
		05.1.2	300	mg/kg		7
		05.1.3	300	mg/kg		7
		05.1.4	300	mg/kg		7
		05.1.5	300	mg/kg		7
110	Sunset Yellow	05.1.1	50	mg/kg		Discontinue (6)
122	Azorubine	05.1	50	mg/kg		Discontinue (7)
		05.1.2	50	mg/kg		7
		05.1.3	50	mg/kg		7
		05.1.4	50	mg/kg		7
		05.1.5	50	mg/kg		7
124	Ponceau 4R	05.1.1	50	mg/kg		Discontinue (6)
150b	Caramel Colour, Class II	05.0	50,000	mg/kg		Discontinue (4)
		05.1.2	50,000	mg/kg		4
		05.1.3	50,000	mg/kg		4
		05.1.4	50,000	mg/kg		4
		05.1.5	50,000	mg/kg		4
		05.2	50,000	mg/kg		4
		05.3	50,000	mg/kg		4
		05.4	50,000	mg/kg		4
150c	Caramel Colour, Class III	05.0	50,000	mg/kg		Discontinue (3)
		05.1.1		GMP		Discontinue (6)
		05.1.2	50,000	mg/kg		3
		05.1.3	50,000	mg/kg		3
		05.1.4	50,000	mg/kg		3
		05.1.5	50,000	mg/kg		3
		05.2	50,000	mg/kg		3
		05.3	50,000	mg/kg		3
150d	Caramel Colour, Class IV	05.0	50,000	mg/kg		Discontinue (3)
		05.1.1		GMP		Discontinue (6)
		05.1.2	50,000	mg/kg		3
		05.1.3	50,000	mg/kg		3
		05.1.4	50,000	mg/kg		3
		05.1.5	50,000	mg/kg		3
		05.2	50,000	mg/kg		3
05.3	50,000	mg/kg		3		

GSFA Food Category 05.1.1 Cocoa mixes (powders) and cocoa mass/cake						
INS No.	Substance	Food Cat. No.	ML		Comment	Action (Step)
		05.4	50,000	mg/kg		3
160a(i),a(ii), e, f	Carotenoids	05.1.1	300	mg/kg		Discontinue (6)
160b	Annatto Extracts	05.1	200	mg/kg	Note 8 ¹²⁸	Discontinue (4)
		05.1.1		GMP		Discontinue (7)
		05.1.2	200	mg/kg	Note 8	4
		05.1.3	200	mg/kg	Note 8	4
		05.1.4	200	mg/kg	Note 8	4
		05.1.5	200	mg/kg	Note 8	4
170(i)	Calcium Carbonate	05.1.1		GMP		Adopted
200-203	Sorbates	05.1.1	1500	mg/kg	Note 42 ¹²⁹	Discontinue (7)
214, 216, 218	Hydroxybenzoates	05.1.1	700	mg/kg	Note 27 ¹³⁰	Discontinue (7)
304, 305	Ascorbyl Esters	05.0	500	mg/kg	Notes 10 ¹³¹ , 15 ¹³² & 114 ¹³³	Revoke
		05.1.2	500	mg/kg	Notes 10 & 15	Adopted
		05.1.3	500	mg/kg	Notes 10 & 15	Adopted
		05.1.4	500	mg/kg	Notes 10 & 15	Adopted
		05.1.5	500	mg/kg	Notes 10 & 15	Adopted
		05.2	500	mg/kg	Notes 10 & 15	Adopted
		05.3	500	mg/kg	Notes 10 & 15	Adopted
		05.4	500	mg/kg	Notes 10 & 15	Adopted
306, 307	Tocopherols	05.1.1	500	mg/kg	Note 15	Discontinue (7)
310	Propyl Gallate	05.1	200	mg/kg	Notes 15 & 130 ¹³⁴	Revoke
		05.1.2	200	mg/kg	Notes 15 & 130	Adopted
		05.1.3	200	mg/kg	Notes 15 & 130	Adopted
		05.1.4	200	mg/kg	Notes 15, 130 & 141 ¹³⁵	Adopted
		05.1.5	200	mg/kg	Notes 15 & 130	Adopted
322	Lecithin	05.1.1		GMP		Adopt
330	Citric Acid	05.1.1		GMP		Adopt

¹²⁸ **Note 8:** As bixin.

¹²⁹ **Note 42:** As sorbic acid.

¹³⁰ **Note 27:** As p-hydroxybenzoic acid.

¹³¹ **Note 10:** As ascorbyl stearate.

¹³² **Note 15:** Fat or oil basis.

¹³³ **Note 114:** Excluding cocoa powder.

¹³⁴ **Note 130:** Singly or in combination: Butylated Hydroxyanisole (BHA, INS 320), Butylated Hydroxytoluene (BHT, INS 321), Tertiary Butylated Hydroquinone (TBHQ, INS 319), and Propyl Gallate (INS 310).

¹³⁵ **Note 141:** For use in white chocolate only.

GSFA Food Category 05.1.1 Cocoa mixes (powders) and cocoa mass/cake						
INS No.	Substance	Food Cat. No.	ML		Comment	Action (Step)
334; 335(i), (ii); 336(i), (ii); 337	Tartrates	05.1.1	5000	mg/kg	Notes 45 ¹³⁶ & 97 ¹³⁷	Adopt
338; 339i-iii; 340i-iii; 341i-iii; 342i,ii, 343i-iii, 450i-iii, v-vii; 451i, ii; 452i-v; 542	Phosphates	05.1.1	6000	mg/kg	Note 33 ¹³⁸	Discontinue (7)
			1100	mg/kg	Notes 33, 97 & A ¹³⁹	Adopt
400	Alginic Acid	05.1.1		GMP	Note 97	Adopt
405	Propylene Glycol Alginate	05.1	5000	mg/kg		Discontinue (7)
		05.1.2	5000	mg/kg		7
		05.1.3	5000	mg/kg		7
		05.1.4	5000	mg/kg		7
		05.1.5	5000	mg/kg		7
407	Carrageenan and its Na, K, NH ₄ salts (includes furcellaran)	05.1.1		GMP	Note 97	Adopt
410	Carob Bean Gum	05.1.1		GMP	Note 97	Adopt
412	Guar Gum	05.1.1		GMP	Note 97	Adopt
413	Tragacanth Gum	05.1.1		GMP	Note 97	Adopt
414	Gum Arabic	05.1.1		GMP	Note 97	Adopt
415	Xanthan Gum	05.1.1		GMP	Note 97	Adopt
416	Karaya Gum	05.1.1		GMP	Note 97	Adopt
417	Tara Gum	05.1.1		GMP	Note 97	Adopt
418	Gellan Gum	05.1.1		GMP	Note 97	Adopt
420	Sorbitol (Including Sorbitol Syrup)	05.1.1		GMP	Note 97	Adopt
421	Mannitol	05.1.1		GMP	Note 97	Adopt
442	Ammonium salts of phosphatidic acids	05.1.1	10,000	mg/kg	Note 97	Adopt
460(i)	Microcrystalline Cellulose	05.1.1		GMP	Note 97	Adopt
460(ii)	Powdered Cellulose	05.1.1		GMP	Note 97	Adopt
466	Sodium Carboxymethyl Cellulose	05.1.1		GMP	Note 97	Adopt
471	Mono- and Diglycerides	05.1.1		GMP		Adopt
473	Sucrose esters of fatty acids	05.1	10,000	mg/kg		Discontinue (7)
		05.1.1	10,000	mg/kg	Note 97	Adopt
		05.1.2	10,000	mg/kg		7
		05.1.3	10,000	mg/kg		7
		05.1.4	10,000	mg/kg		7

¹³⁶ **Note 45:** As tartaric acid.

¹³⁷ **Note 97:** In the finished product/final cocoa and chocolate products.

¹³⁸ **Note 33:** As phosphorus.

¹³⁹ **Note A:** Except for use of Tricalcium Phosphate (INS 341(iii)) as an anticaking agent at 4400 mg/kg as phosphorus.

GSFA Food Category 05.1.1 Cocoa mixes (powders) and cocoa mass/cake						
INS No.	Substance	Food Cat. No.	ML		Comment	Action (Step)
		05.1.5	10,000	mg/kg		7
474	Sucroglycerides	05.1.1	10,000	mg/kg		Discontinue (7)
475	Polyglycerol Esters of Fatty Acids	05.1.1	9000	mg/kg		Discontinue (7)
			5000	mg/kg	Note 97	Adopt
476	Polyglycerol esters of interesterified ricinoleic acid	05.1.1	5000	mg/kg	Note 97	Adopt
477	Propylene Glycol Esters Of Fatty Acids	05.1.1	5000	mg/kg	Note 97	Adopted
480	Dioctyl Sodium Sulphosuccinate	05.1.1	4000	mg/kg		Discontinue (7)
481(i), 482(i)	Stearoyl-2-Lactylates	05.1.1	2000	mg/kg		Discontinue (7)
491-495	Sorbitan Esters of Fatty Acids	05.0	20,000	mg/kg		Discontinue (7)
		05.1.1	2000	mg/kg	Note 97	Adopt
		05.1.2	20,000	mg/kg		7
		05.1.3	20,000	mg/kg		7
		05.1.4	20,000	mg/kg		7
		05.1.5	20,000	mg/kg		7
500(i)	Sodium Carbonate	05.1.1		GMP		Adopt
500(ii)	Sodium Hydrogen Carbonate	05.1.1		GMP		Adopt
501(i)	Potassium Carbonate	05.1.1		GMP		Adopt
501(ii)	Potassium Hydrogen Carbonate	05.1.1		GMP		Adopt
503(i)	Ammonium Carbonate	05.1.1		GMP		Adopt
503(ii)	Ammonium Hydrogen Carbonate	05.1.1		GMP		Adopt
504(i)	Magnesium Carbonate	05.1.1		GMP		Adopt
524	Sodium Hydroxide	05.1.1		GMP		Adopt
525	Potassium Hydroxide	05.1.1		GMP		Adopt
526	Calcium Hydroxide	05.1.1		GMP		Adopt
527	Ammonium Hydroxide	05.1.1		GMP		Adopt
528	Magnesium Hydroxide	05.1.1		GMP		Adopt
530	Magnesium Oxide	05.1.1		GMP		Adopt
541(i), (ii)	Sodium Aluminium Phosphates	05.1.1	2000	mg/kg	Notes 6 ¹⁴⁰ & 72 ¹⁴¹	Discontinue (7)
551	Silicon Dioxide, Amorphous	05.1.1	10,000	mg/kg	Note 97	Adopt
552	Calcium Silicate	05.1.1	10,000	mg/kg	Note 97	Adopt
553(i)	Magnesium Silicate	05.1.1	10,000	mg/kg	Note 97	Adopt
553(iii)	Talc	05.1.1	10,000	mg/kg	Note 97	Adopt
554	Sodium Aluminosilicate	05.1.1	10,000	mg/kg	Note 97	Adopt
559	Aluminium Silicate	05.1.1	10,000	mg/kg	Note 97	Adopt
905d	Mineral Oil, High Viscosity	05.1	2000	mg/kg	Note 3 ¹⁴²	Revoke

¹⁴⁰ **Note 6:** As aluminium.

¹⁴¹ **Note 72:** Ready-to-eat basis.

GSFA Food Category 05.1.1 Cocoa mixes (powders) and cocoa mass/cake						
INS No.	Substance	Food Cat. No.	ML		Comment	Action (Step)
		05.1.2	2000	mg/kg	Note 3	Adopted
		05.1.3	2000	mg/kg	Note 3	Adopted
		05.1.4	2000	mg/kg	Note 3	Adopted
		05.1.5	2000	mg/kg	Note 3	Adopted
905e	Mineral Oil, Medium and Low Viscosity (Class I)	05.0	2000	mg/kg	Note 3	Revoke
		05.1.2	2000	mg/kg	Note 3	Adopted
		05.1.3	2000	mg/kg	Note 3	Adopted
		05.1.4	2000	mg/kg	Note 3	Adopted
		05.1.5	2000	mg/kg	Note 3	Adopted
		05.2	2000	mg/kg	Note 3	Adopted
		05.3	2000	mg/kg	Note 3	Adopted
		05.4	2000	mg/kg	Note 3	Adopted
950	Acesulfame Potassium	05.1.1	2500	mg/kg		Discontinue (6)
			350	mg/kg	Note 97	Adopt
951	Aspartame	05.1.1	3000	mg/kg	Note 97	Adopt
952	Cyclamates	05.1	500	mg/kg	Note 17 ¹⁴³	Discontinue (6)
		05.1.2	500	mg/kg	Note 17	6
		05.1.3	500	mg/kg	Note 17	6
		05.1.4	500	mg/kg	Note 17	6
		05.1.5	500	mg/kg	Note 17	6
953	Isomalt	05.1.1		GMP	Note 97	Adopt
954	Saccharin (and Sodium, Potassium, Calcium Salts)	05.1	500	mg/kg		Discontinue (6)
		05.1.1	100	mg/kg	Note 97	Adopt
		05.1.2	500	mg/kg		6
		05.1.3	500	mg/kg		6
		05.1.4	500	mg/kg		6
		05.1.5	500	mg/kg		6
955	Sucralose	05.1.1	1500	mg/kg		Discontinue (6)
			580	mg/kg	Note 97	Adopt
956	Alitame	05.0	300	mg/kg		Discontinue (6)
		05.1.2	300	mg/kg		6
		05.1.3	300	mg/kg		6
		05.1.4	300	mg/kg		6
		05.1.5	300	mg/kg		6
		05.2	300	mg/kg		6

¹⁴² **Note 3:** Surface treatment.

¹⁴³ **Note 17:** As cyclamic acid.

GSFA Food Category 05.1.1 Cocoa mixes (powders) and cocoa mass/cake						
INS No.	Substance	Food Cat. No.	ML		Comment	Action (Step)
		05.3	300	mg/kg		6
		05.4	300	mg/kg		6
957	Thaumatococin	05.1.1		GMP	Note 97	Adopt
961	Neotame	05.1.1	100	mg/kg		Discontinue (3)
962	Aspartame-Acesulfame Salt	05.1.1	4660	mg/kg	Note 119 ¹⁴⁴	Discontinue (3)
965	Maltitol and Maltitol Syrup	05.1.1		GMP	Note 97	Adopt
966	Lactitol	05.1.1		GMP	Note 97	Adopt
967	Xylitol	05.1.1		GMP	Note 97	Adopt
1200	Polydextrose	05.1.1		GMP	Note 97	Adopt
1400	Dextrins, Roasted Starch White And Yellow	05.1.1		GMP	Note 97	Adopt
1401	Acid-Treated Starch	05.1.1		GMP	Note 97	Adopt
1402	Alkaline Treated Starch	05.1.1		GMP	Note 97	Adopt
1403	Bleached Starch	05.1.1		GMP	Note 97	Adopt
1404	Oxidized Starch	05.1.1		GMP	Note 97	Adopt
1405	Starches, Enzyme-treated	05.1.1		GMP	Note 97	Adopt
1503	Castor Oil	05.1		GMP		Discontinue (6)
		05.1.2		GMP		6
		05.1.3		GMP		6
		05.1.4		GMP		6
		05.1.5		GMP		6
1520	Propylene Glycol	05.0	240,000	mg/kg		Discontinue (7)
		05.1.2	240,000	mg/kg		7
		05.1.3	240,000	mg/kg		7
		05.1.4	240,000	mg/kg		7
		05.1.5	240,000	mg/kg		7
		05.2	240,000	mg/kg		7
		05.3	240,000	mg/kg		7
		05.4	240,000	mg/kg		7

¹⁴⁴ **Note 119:** Use level reported as aspartame equivalents.

05.1.4 Cocoa and chocolate products**Standard for Chocolate and Chocolate Products (CODEX STAN 87-1981)**

Revise the food additive section of these standards to reference the GSFA as follows:

“Acidity Regulators, Antioxidants, Bulking Agents, Emulsifiers, Glazing Agents, and Sweeteners used in accordance with Tables 1 and 2 of the Codex General Standard for Food Additives in food category 05.1.4 (Cocoa and chocolate products) or listed in Table 3 of the General Standard for Food Additives are acceptable for use in foods conforming to this standard.”

GSFA

The following provisions should be endorsed by the CCFA for adoption by the CAC. Additional provisions listed in Appendix II will be discussed by the CCFA as part of its routine elaboration of the GSFA.

GSFA Food Category 05.1.4 Cocoa and chocolate products					
INS No.	Substance	ML		Comment	Action
306, 307	Tocopherols	750	mg/kg	Notes 15 ¹⁴⁵ & 141 ¹⁴⁶	Adopt (Step 8)
334; 335(i), (ii); 336(i), (ii); 337	Tartrates	5000	mg/kg	Note 45 ¹⁴⁷	Adopt (Step 8)
338; 339i-iii; 340i-iii; 341i-iii; 342i,ii, 343i-iii, 450i-iii, v-vii; 451i, ii; 452i-v; 542	Phosphates	1100	mg/kg	Note 33 ¹⁴⁸	Adopt (Step 8)
432-436	Polysorbates	10,000	mg/kg	Note B ¹⁴⁹	Adopt (Step 8)
442	Ammonium salts of phosphatidic acids	10,000	mg/kg	Note B	Adopt (Step 8)
476	Polyglycerol esters interesterified ricinoleic acid	5000	mg/kg	Note B	Adopt (Step 8)
491-495	Sorbitan Esters of Fatty Acids	10,000	mg/kg	Note B	Adopt (Step 8)
950	Acesulfame Potassium	500	mg/kg		Adopt (Step 5/8)
951	Aspartame	2000	mg/kg		Adopt (Step 8)
952	Cyclamates	500	mg/kg	Note 17 ¹⁵⁰	Adopt (Step 8)
954	Saccharin (and Sodium, Potassium Calcium Salts)	500	mg/kg		Adopt (Step 8)

¹⁴⁵ **Note 15:** Fat or oil basis.

¹⁴⁶ **Note 141:** For use in white chocolate only.

¹⁴⁷ **Note 45:** As tartaric acid.

¹⁴⁸ **Note 33:** As phosphorus.

¹⁴⁹ **Note B:** Use level singly; not to exceed 15,000 mg/kg in combination.

¹⁵⁰ **Note 17:** As cyclamic acid.

GSFA Food Category 05.1.4 Cocoa and chocolate products				
No Action is Required on the following provisions in the GSFA because they have already been adopted by the Commission				
INS No.	Substance	ML		Comment
304, 305	Ascorbyl Esters ¹⁵¹	500	mg/kg	Notes 10 ¹⁵² & 15
310	Propyl gallate ¹⁵¹	200	mg/kg	Notes 15, 130 ¹⁵³ & 141
319	Tertiary butylhydroquinone	200	mg/kg	Notes 15, 130 & 141
320	Butylated hydroxyanisole	200	mg/kg	Notes 15, 130 & 141
321	Butylated hydroxytoluene	200	mg/kg	Notes 15, 130 & 141
901	Beeswax, White and Yellow		GMP	Note 3 ¹⁵⁴
902	Candelilla Wax		GMP	
903	Carnauba Wax	5000	mg/kg	Note 3
904	Shellac		GMP	Note 3
905d	Mineral Oil, High Viscosity ¹⁵¹	2000	mg/kg	Note 3
905e	Mineral Oil, Medium and Low Viscosity (Class I) ¹⁵¹	2000	mg/kg	Note 3

¹⁵¹ The GSFA provision was originally adopted in a broader food category (e.g., 05.0 or 05.1). However, as a result of the recommendation for food category 05.1.1, which contains only standardized foods (see previous table), the use in the broader food category was expanded to account for the appropriate use in 05.1.1 and the other sub-categories, including 05.1.4.

¹⁵² **Note 10:** As ascorbyl stearate.

¹⁵³ **Note 130:** Singly or in combination: Butylated Hydroxyanisole (BHA, INS 320), Butylated Hydroxytoluene (BHT, INS 321), Tertiary Butylated Hydroquinone (TBHQ, INS 319), and Propyl Gallate (INS 310).

¹⁵⁴ **Note 3:** Surface treatment.

06.2.1 Flours**Standard for Wheat Flour (CODEX STAN 152-1985)**

Revise the food additive section of these standards to reference the GSFA as follows:

“Enzymes and Flour Treatment Agents used in accordance with Tables 1 and 2 of the Codex General Standard for Food Additives in food category 06.2.1 (Flours) are acceptable for use in foods conforming to this standard.”

GSFA

The following provisions should be endorsed by the CCFA for adoption by the CAC. Additional provisions listed in Appendix II will be discussed by the CCFA as part of its routine elaboration of the GSFA.

GSFA Food Category 06.2.1 Flours					
INS No.	Substance	ML		Comment	Action
300	Ascorbic Acid	300	mg/kg		Adopt (Step 8)
301	Sodium Ascorbate	300	mg/kg		Adopt (Step 8)
303	Potassium Ascorbate	300	mg/kg		Adopt (Step 8)
322	Lecithin	2000	mg/kg		Adopt (Step 8)
338; 339i-iii; 340i-iii; 341i-iii; 342i,ii, 343i-iii, 450i-iii, v-vii; 451i, ii; 452i-v; 542	Phosphates	1100	mg/kg	Note 33 ¹⁵⁵	Adopt (Step 8)
928	Benzoyl Peroxide	60	mg/kg		Adopt (Step 8)

GSFA Food Category 06.2.1 Flours					
No Action is Required on the following provisions in the GSFA because they have already been adopted by the Commission					
INS No.	Substance	ML		Comment	Food Category
220-225, 227, 228, 539	Sulphites	200	mg/kg	Note 44 ¹⁵⁶	06.2.1
925	Chlorine	2500	mg/kg	Note 87 ¹⁵⁷	06.2.1
926	Chlorine Dioxide	2500	mg/kg	Note 87	06.2.1
927a	Azodicarbonamide	45	mg/kg		06.2.1
1101(i)	Protease from <i>A. oryzae</i>		GMP		06.2.1
1100	Amylase from <i>A. oryzae</i>		GMP		06.2

¹⁵⁵ **Note 33:** As phosphorus.
¹⁵⁶ **Note 44:** As residual SO₂.
¹⁵⁷ **Note 87:** Treatment level.

06.4.3 Pre-cooked pastas and noodles and like products**Standard for Instant Noodles (CODEX STAN 249-2006)**

Revise the food additive section of these standards to reference the GSFA as follows:

“Acidity Regulators, Anticaking Agents, Antioxidants, Colours, Emulsifiers, Flavour Enhancers, Flour Treatment Agents, Humectants, Preservatives, Stabilizers, and Thickeners used in accordance with Tables 1 and 2 of the Codex General Standard for Food Additives in food category 06.4.3 (Pre-cooked pastas and noodles and like products) or listed in Table 3 of the General Standard for Food Additives are acceptable for use in foods conforming to this standard.”

GSFA

The following provisions should be endorsed by the CCFA for adoption by the CAC. Additional provisions listed in Appendix II will be discussed by the CCFA as part of its routine elaboration of the GSFA.

GSFA Food Category 06.4.3 Pre-cooked pastas and noodles and like products					
INS No.	Substance	ML		Comment	Action
100(i)	Curcumin	500	mg/kg		Adopt (Step 8)
102	Tartrazine	300	mg/kg		Adopt (Step 8)
110	Sunset Yellow FCF	300	mg/kg		Adopt (Step 8)
120	Carmines	100	mg/kg		Adopt (Step 5/8)
123	Amaranth	100	mg/kg		Adopt (Step 8)
141(i), (ii)	Chlorophylls, Copper Complexes	100	mg/kg		Adopt (Step 5/8)
143	Fast Green FCF	290	mg/kg		Adopt (Step 5/8)
150b	Caramel Colour, Class II	50,000	mg/kg		Adopt (Step 5/8)
150c	Caramel Colour, Class III	50,000	mg/kg		Adopt (Step 5/8)
150d	Caramel Colour, Class IV	50,000	mg/kg		Adopt (Step 5/8)
160a(ii)	Carotenes, Vegetable	1000	mg/kg		Adopt (Step 5/8)
160a(i), a(ii), e, f	Carotenoids	1200	mg/kg		Adopt (Step 5/8)
200-203	Sorbates	2000	mg/kg	Note 42 ¹⁵⁸	Adopt (Step 8)
304, 305	Ascorbyl Esters	500	mg/kg	Note 10 ¹⁵⁹	Adopt (Step 5/8)
		20	mg/kg	Note 10	Revoke
306, 307	Tocopherols	200	mg/kg		Adopt (Step 5/8)
310	Propyl Gallate	200	mg/kg	Notes 15 ¹⁶⁰ & 130 ¹⁶¹	Adopt (Step 5/8)

¹⁵⁸ **Note 42:** As sorbic acid.

¹⁵⁹ **Note 10:** As ascorbyl stearate.

¹⁶⁰ **Note 15:** Fat or oil basis

¹⁶¹ **Note 130:** Singly or in combination: Butylated Hydroxyanisole (BHA, INS 320), Butylated Hydroxytoluene (BHT, INS 321), Tertiary Butyl Hydroquinone (TBHQ, INS 319), and Propyl Gallate (INS 310).

GSFA Food Category 06.4.3 Pre-cooked pastas and noodles and like products					
INS No.	Substance	ML		Comment	Action
		100	mg/kg	Notes 15 & 130	Revoke
334; 335(i), (ii); 336(I), (ii); 337	Tartrates	7500	mg/kg	Note 45 ¹⁶²	Adopt (Step 5/8)
338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii, v-vii; 451i,ii; 452i-v; 542	Phosphates	2000	mg/kg	Note 33 ¹⁶³	Adopt (Step 5/8)
405	Propylene Glycol Alginate	5000	mg/kg		Adopt (Step 8)
430, 431	Polyoxyethylene Stearates	5000	mg/kg	Note 2 ¹⁶⁴	Adopt (Step 5/8)
432-436	Polysorbates	5000	mg/kg		Adopt (Step 5/8)
459	Beta-Cyclodextrin	1000	mg/kg		Adopt (Step 8)
473	Sucrose Esters of Fatty Acids	2000	mg/kg		Adopt (Step 5/8)
475	Polyglycerol Esters of Fatty Acids	2000	mg/kg		Adopt (Step 8)
476	Polyglycerol Esters of Interesterified Ricinoleic Acid	500	mg/kg		Adopt (Step 8)
477	Propylene Glycol Esters of Fatty Acids	5000	mg/kg	Note 2	Adopt (Step 5/8)
481(i), 482(i)	Stearoyl-2-Lactylates	5000	mg/kg		Adopt (Step 5/8)
491-495	Sorbitan Esters of Fatty Acids	5000	mg/kg	Note 2	Adopt (Step 5/8)
900a	Polydimethylsiloxane	50	mg/kg		Adopt (Step 5/8)
1520	Propylene Glycol	10,000	mg/kg		Adopt (Step 5/8)

GSFA Food Category 06.4.3 Pre-cooked pastas and noodles and like products					
No Action is Required on the following provisions in the GSFA because they have already been adopted by the Commission					
INS No.	Substance	ML		Comment	
101(i), (ii)	Riboflavins	300	mg/kg		
210-213	Benzoates	1000	mg/kg	Note 13 ¹⁶⁵	
220-225, 227, 228, 539	Sulphites	20	mg/kg	Note 44 ¹⁶⁶	
319	Tertiary Butylhydroquinone (TBHQ)	200	mg/kg	Notes 15 & 130	
320	Butylated Hydroxyanisole (BHA)	200	mg/kg	Notes 15 & 130	
321	Butylated Hydroxytoluene (BHT)	200	mg/kg	Notes 15 & 130	
472e	Diacetyltartaric and Fatty Acid Esters of Glycerol	10,000	mg/kg		

¹⁶² **Note 45:** As tartaric acid.

¹⁶³ **Note 33:** As phosphorus.

¹⁶⁴ **Note 2:** On dry ingredient, dry weight, dry mix or concentrate basis.

¹⁶⁵ **Note 13:** As benzoic acid.

¹⁶⁶ **Note 44:** As residual SO₂.

08.2.2 Heat-treated processed meat, poultry, and game products in whole pieces or cuts**Standard for Cooked Cured Ham (CODEX STAN 96-1981)****Standard for Cooked Cured Pork Shoulder (CODEX STAN 97-1981)**

Revise the food additive section of these standards to reference the GSFA as follows:

“Acidity Regulators, Antioxidants, Flavour Enhancers, Preservatives, Thickeners, and Water Retention Agents used in accordance with Tables 1 and 2 of the Codex General Standard for Food Additives in food category 08.2.2 (Heat-treated processed meat, poultry, and game products in whole pieces or cuts) or listed in Table 3 of the General Standard for Food Additives are acceptable for use in foods conforming to this standard.”

GSFA

The following provisions should be endorsed by the CCFA for adoption by the CAC. Additional provisions listed in Appendix II will be discussed by the CCFA as part of its routine elaboration of the GSFA.

GSFA Food Category 08.2.2 Heat-treated processed meat, poultry, and game products in whole pieces or cuts					
INS No.	Substance	ML		Comment	Action
249, 250	Nitrites	80	mg/kg	Note 32 ¹⁶⁷	Adopt (Step 8)
338; 339i-iii; 340i-iii; 341i-iii; 342i,ii, 343i-iii, 450i-iii, v-vii; 451i, ii; 452i-v; 542	Phosphates	1320	mg/kg	Note 33 ¹⁶⁸	Adopt (Step 8)

GSFA Food Category 08.2.2 Heat-treated processed meat, poultry, and game products in whole pieces or cuts					
No Action is Required on the following provisions in the GSFA because they have already been adopted by the Commission					
INS No.	Substance	ML		Comment	Food Category
120	Carmines	500	mg/kg	Note 16 ¹⁶⁹	08.0
150c	Caramel Colour, Class III		GMP	Note 3 ¹⁷⁰	08.0
150d	Caramel Colour, Class IV		GMP		08.0
160a(ii)	Carotenes, Vegetable	5000	mg/kg	Note 16	08.2
310	Propyl Gallate	200	mg/kg	Notes 15 ¹⁷¹ & 130 ¹⁷²	08.2
320	BHA	200	mg/kg	Notes 15 & 130	08.2

¹⁶⁷ **Note 32:** As residual NO₂ ion.

¹⁶⁸ **Note 33:** As phosphorus.

¹⁶⁹ **Note 16:** For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.

¹⁷⁰ **Note 3:** For decoration, stamping, marking or branding the product.

¹⁷¹ **Note 15:** Fat or oil basis

¹⁷² **Note 130:** Singly or in combination: Butylated Hydroxyanisole (BHA, INS 320), Butylated Hydroxytoluene (BHT, INS 321), Tertiary Butylated Hydroquinone (TBHQ, INS 319), and Propyl Gallate (INS 310).

08.3.2 Heat-treated processed comminuted meat, poultry, and game products**Standard for Corned Beef (Canned) (CODEX STAN 88-1981)****Standard for Luncheon Meat (CODEX STAN 89-1981)****Standard for Cooked Cured Chopped Meat (CODEX STAN 98-1981)**

Revise the food additive section of these standards to reference the GSFA as follows:

“Acidity Regulators, Antioxidants, Colours, Flavour Enhancers, Preservatives, and Water Retention Agents used in accordance with Tables 1 and 2 of the Codex General Standard for Food Additives in food category 08.3.2 (Heat-treated processed comminuted meat, poultry, and game products) or listed in Table 3 of the General Standard for Food Additives are acceptable for use in foods conforming to this standard.”

GSFA

The following provisions should be endorsed by the CCFA for adoption by the CAC. Additional provisions listed in Appendix II will be discussed by the CCFA as part of its routine elaboration of the GSFA.

GSFA Food Category 08.3.2 Heat-treated processed comminuted meat, poultry, and game products					
INS No.	Substance	ML		Comment	Action
127	Erythrosine	15	mg/kg		Adopt (Step 8)
249, 250	Nitrites	80	mg/kg	Note 32 ¹⁷³	Adopt (Step 8)
338; 339i-iii; 340i-iii; 341i-iii; 342i,ii, 343i-iii, 450i-iii, v-vii; 451i, ii; 452i-v; 542	Phosphates	1320	mg/kg	Note 33 ¹⁷⁴	Adopt (Step 8)

GSFA Food Category 08.3.2 Heat-treated processed comminuted meat, poultry, and game products					
No Action is Required on the following provisions in the GSFA because they have already been adopted by the Commission					
INS No.	Substance	ML		Comment	Food Category
120	Carmines	100	mg/kg		08.3.2
160a(ii)	Carotenes, Vegetable	20	mg/kg		08.3.2
385, 386	EDTAs	35	mg/kg	Note 21 ¹⁷⁵	08.3.2
150c	Caramel Colour, Class III		GMP	Note 3 ¹⁷⁶	08.0
150d	Caramel Colour Class IV		GMP		08.0
310	Propyl Gallate	200	mg/kg	Notes 15 ¹⁷⁷ & 130 ¹⁷⁸	08.3

¹⁷³ **Note 32:** As residual NO₂ ion.

¹⁷⁴ **Note 33:** As phosphorus.

¹⁷⁵ **Note 21:** As anhydrous calcium disodium EDTA.

¹⁷⁶ **Note 3:** For decoration, stamping, marking or branding the product.

¹⁷⁷ **Note 15:** Fat or oil basis

¹⁷⁸ **Note 130:** Singly or in combination: Butylated Hydroxyanisole (BHA, INS 320), Butylated Hydroxytoluene (BHT, INS 321), Tertiary Butylated Hydroquinone (TBHQ, INS 319), and Propyl Gallate (INS 310).

GSFA Food Category 08.3.2 Heat-treated processed comminuted meat, poultry, and game products					
No Action is Required on the following provisions in the GSFA because they have already been adopted by the Commission					
INS No.	Substance	ML		Comment	Food Category
320	BHA	200	mg/kg	Notes 15 & 130	08.3

12.5 Soups and broths

Standard for Bouillon and Consommés (CODEX STAN 117-1981)

Revise the food additive section of these standards to reference the GSFA as follows:

“Acidity Regulators, Anticaking Agents, Antifoaming Agents, Antioxidants, Colours, Flavour Enhancers, Humectants, Preservatives, Sweeteners, Packing Gases, and Emulsifiers, Stabilizers and Thickeners used in accordance with Tables 1 and 2 of the Codex General Standard for Food Additives in food category 12.5 (Soups and broths) or listed in Table 3 of the General Standard for Food Additives are acceptable for use in foods conforming to this standard.”

GSFA

The following provisions should be endorsed by the CCFA for adoption by the CAC. Additional provisions listed in Appendix II will be discussed by the CCFA as part of its routine elaboration of the GSFA.

GSFA Food Category 12.5 Soups and broths					
INS No.	Substance	ML		Comment	Action
100(i)	Curcumin	50	mg/kg		Adopt (Step 8)
101(i), (ii)	Riboflavins	200	mg/kg		Adopt (Step 8) ¹⁷⁹
102	Tartrazine	50	mg/kg		Adopt (Step 8)
104	Quinoline Yellow	50	mg/kg		Adopt (Step 8)
110	Sunset Yellow FCF	50	mg/kg		Adopt (Step 8)
122	Azorubine	50	mg/kg		Adopt (Step 8)
124	Ponceau 4R	50	mg/kg		Adopt (Step 8)
129	Allura Red AC	50	mg/kg		Adopt (Step 8)
132	Indigotine	50	mg/kg		Adopt (Step 8)
133	Brilliant Blue FCF	50	mg/kg		Adopt (Step 8)
141(i), (ii)	Chlorophylls, Copper Complexes	400	mg/kg		Adopt (Step 8)
150d	Caramel Colour, Class IV	3000	mg/kg		Adopt (Step 8) ¹⁸⁰

¹⁷⁹ The GSFA provisions for Riboflavins in food category 12.5.1 at 200 mg/kg and 12.5.2 at 150 mg/kg are currently adopted. These provisions would be revoked upon the adoption of the provision in the broader category, 12.5, as indicated in this table.

¹⁸⁰ The GSFA provisions for Caramel Colour, Class IV in food category 12.5.1 at 3000 mg/kg and 12.5.2 at GMP are currently adopted. These provisions would be revoked upon the adoption of the provision in the broader category, 12.5, as indicated in this table.

GSFA Food Category 12.5 Soups and broths					
INS No.	Substance	ML		Comment	Action
160a(i), a(ii), e, f	Carotenoids	50	mg/kg		Adopt (Step 8)
200-203	Sorbates	500	mg/kg	Note 42 ¹⁸¹	Adopt (Step 8)
306, 307	Tocopherols	50	mg/kg		Adopt (Step 8)
310	Propyl Gallate	200	mg/kg	Notes 15 ¹⁸² & 130 ¹⁸³	Adopt (Step 8) ¹⁸⁴
338; 339i-iii; 340i-iii; 341i-iii; 342i, ii; 343i-iii; 450i-iii, v-vii; 451i, ii; 452i-v; 542	Phosphates	440	mg/kg	Notes 33 ¹⁸⁵ & C ¹⁸⁶	Adopt (Step 8)
473	Sucrose Esters of Fatty Acids	2000	mg/kg		Adopt (Step 8)
474	Sucroglycerides	2000	mg/kg		Adopt (Step 8)

GSFA Food Category 12.5 Soups and broths					
No Action is Required on the following provisions in the GSFA because they have already been adopted by the Commission					
INS No.	Substance	ML		Comment	
120	Carmines	50	mg/kg		
150c	Caramel Colour, Class III		GMP		
160a(ii)	Carotenes, Vegetable	1000	mg/kg		
172(i)-(iii)	Iron Oxides	100	mg/kg		
210-213	Benzoates	500	mg/kg	Note 13 ¹⁸⁷	
304, 305	Ascorbyl Esters	200	mg/kg	Note 10 ¹⁸⁸	
319	Tertiary Butylhydroquinone	200	mg/kg	Notes 15 & 130	
320	Butylated Hydroxyanisole	200	mg/kg	Notes 15 & 130	
321	Butylated Hydroxytoluene	200	mg/kg	Notes 15 & 130	
432-436	Polysorbates	1000	mg/kg		
472e	Diacetyltartaric and Fatty Acid Esters of Glycerol	5000	mg/kg		
900a	Polydimethylsiloxane	10	mg/kg		

¹⁸¹ **Note 42:** As sorbic acid

¹⁸² **Note 15:** Fat or oil basis.

¹⁸³ **Note 130:** Singly or in combination: Butylated Hydroxyanisole (BHA, INS 320), Butylated Hydroxytoluene (BHT, INS 321), Tertiary Butylated Hydroquinone (TBHQ, INS 319), and Propyl Gallate (INS 310).

¹⁸⁴ The GSFA provision for Propyl Gallate in food category 12.5.2 at 200 mg/kg (Notes 15 & 130) is currently adopted. This provision would be revoked upon the adoption of the provision in the broader category, 12.5, as indicated in this table.

¹⁸⁵ **Note 33:** As phosphorus.

¹⁸⁶ **Note C:** Except for use of Calcium Phosphates (INS 341(i)-(iii)) as an anticaking agent at 1320 mg/kg as phosphorus in dried products, and of Dicalcium Diphosphate (INS 450(vi), and Calcium Polyphosphate (INS 452(iv)) as an emulsifier, stabilizer and thickener at 1320 mg/kg as phosphorus.

¹⁸⁷ **Note 13:** As benzoic acid.

¹⁸⁸ **Note 10:** As ascorbyl stearate.