

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



JOINT OFFICE: Viale delle Terme di Caracalla 00100 ROME Tel: 39 06 57051 www.codexalimentarius.net Email: codex@fao.org Facsimile: 39 06 5705 4593

Agenda Item 6(b)

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME
CODEX COMMITTEE ON FOOD ADDITIVES AND CONTAMINANTS
Thirty-eighth Session
The Hague, the Netherlands, 24 – 28 April 2006
REPORT OF THE ELECTRONIC WORKING GROUP

1. The 37th Session of the Codex Committee on Food Additives and Contaminants (CCFAC) reestablished its electronic Working Group¹ (eWG) and requested it to provide a report with recommendations to the 38th Session of the CCFAC on the draft maximum levels for the food additives listed in Appendix VIII of ALINORM 05/28/12.

2. The recommendations contained in this report do not reflect a unanimous opinion of the eWG. Rather, the recommendations herein reflect an attempt to reach consensus. Individual members of the eWG reserve their right to provide additional comments and recommendations to the CCMMP.

3. The CCFAC's *ad hoc* electronic Working Group (eWG) on the GSFA offers the following recommendations for consideration by the CCFAC. The eWG only discussed provisions for the additives listed in the table below. The additives listed in **bold** font in this table are those for which the 37th CCFAC agreed that, if no additional information was provided to support the provisions, they would be revoked (if Step 8) or discontinued (if Step 3 or 6).² Proposals for new uses of the additives in the table below were not considered.

INS No.	Additive	INS No.	Additive
903	Carnauba Wax	163ii	Grape Skin Extract
901	Beeswax	432,433, 434, 435, 436	Polysorbates
902	Candelilla wax	101i, 101ii	Riboflavins
210, 211, 212, 213	Benzoates	928	Benzoyl Peroxide
900a	Polydimethylsiloxane	150c	Caramel Colour Class III
999	Quillaia Extract	150d	Caramel Colour Class IV
477	Propylene Glycol Esters of Fatty Acids	143	Fast Green FCF
385, 386	EDTAs	129	Allura Red AC
320	Butylated Hydroxyanisole (BHA)	160ai, aii, e, f	Carotenoids
321	Butylated Hydroxytoluene (BHT)	132	Indigotine
319	Tertiary Butylhydroxyquinone (TBHQ)	124	Ponceau 4R
472e	Diacetyltartaric and Fatty Acid Esters of Glycerol (DATEM)	110	Sunset Yellow FCF
220, 221, 222, 223,	Sulphites	951	Aspartame

¹ United States (lead), with the assistance of Australia, Brazil, Canada, European Community, Japan, Ireland, South Africa, ELC, IFAC, ISA, ICBA and ICGMA.

² ALINORM 05/28/12, para. 82.

INS No.	Additive	INS No.	Additive
224, 225, 227, 228, 539			
161g	Canthaxanthin	950	Acesulfame Potassium
127	Erythrosine	955	Sucralose
172i, 172ii, 172iii	Iron Oxides	954	Saccharin
133	Brilliant Blue FCF	956	Alitame
120	Carmines	961	Neotame
160aai	Carotenes, Vegetable	1203	Polyvinyl Alcohol
1503	Castor Oil	952	Cyclamic Acid (Sodium, Potassium, and Calcium Salts)
141i & 141ii	Chlorophyll, Copper Complexes		

4. The recommendations in the following tables for each additive have taken the food additive provisions in the relevant Codex commodity standards into account, with particular attention to those commodity standards that have a one-to-one correspondence with a food category³ to ensure consistency. Revisions to existing proposed draft (Step 3) or Draft (Step 6) food additive provisions proposed by the eWG are indicated in **bold** font in the following tables for each additive.

CARNAUBA WAX (INS 903)

5. The CCFAC has advanced several provisions in the GSFA for carnauba wax for adoption at Step 8 by the CAC. The 39th JECFA (1992) assigned an ADI of 7 mg/kg bw for carnauba wax.

6. The 37th CCFAC agreed to request information on several provisions for carnauba wax with the understanding that if this information was not provided, the 38th CCFAC would discontinue further consideration of these provisions in the GSFA (ALINORM 05/28/12 Appendix IX).

Recommendation 1 - Carnauba Wax, INS 903				
The eWG recommends that the 38 th CCFAC revoke the following adopted food additive provisions for carnauba wax in the GSFA.				
Food Cat No.	Food Category	Max	Level	Comments
05.1.4	cocoa and chocolate products	500	mg/kg	Note 3 ⁴
05.1.5	imitation chocolate, chocolate substitute products		GMP	Note 3
05.2	confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4		GMP	Note 3
13.6	food supplements		GMP	Note 3
14.1.5	coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa		GMP	Note 108 ⁵
15.0	ready-to-eat savouries		GMP	Note 3

³ The food categories that have a one-to-one correspondence with a Codex commodity standard are: 01.6.3 (whey cheese), 01.8.2 (dried whey and whey products, excluding whey cheeses), 02.1.1 (butter oil, anhydrous milkfat, ghee), 02.2.1.1 (butter and concentrated butter), 02.2.1.2 (margarine and similar products), 11.1.1 (white sugar, dextrose anhydrous, dextrose monohydrate, fructose), 11.1.2 (powdered sugar, powdered dextrose), 11.1.3 (soft white sugar, glucose syrup, dried glucose syrup, raw cane sugar), 11.1.4 (lactose), 11.1.5 (plantation or mill white sugar), 11.5 (honey), 12.1.1 (salt), 13.1.1 (infant formulae), 13.1.2 (follow-up formulae), 14.1.1.1 (natural mineral waters and source waters), 14.1.1.2 (table waters and soda waters), 14.1.2.1 (fruit juice), 14.1.2.3 (concentrates for fruit juice), 14.1.3.1 (fruit nectar), and 14.1.3.3 (concentrates for fruit nectar).

⁴ **Note 3:** Surface treatment.

⁵ **Note 108:** For use on coffee beans only.

Recommendation 2 - Carnauba Wax, INS 903					
The eWG recommends that the 38 th CCFAC <u>adopt</u> the following food additive provisions for carnauba wax in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
05.1.4	cocoa and chocolate products	5000	mg/kg	Note 3 ⁶	3
05.1.5	imitation chocolate, chocolate substitute products	5000	mg/kg	Note 3	3
05.2	confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	5000	mg/kg	Note 3	3
13.6	food supplements	5000	mg/kg	Note 3	3
14.1.5	coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	200	mg/kg	Note 108 ⁷	3
15.0	ready-to-eat savouries	2000	mg/kg	Note 3	3

BEESWAX (INS 901)

7. The 34th CCFAC noted that JECFA determined Beeswax (901) and Candelilla wax (902) to be “Acceptable” for use as carriers for flavors. Their use in water-based flavored drinks, including “sport,” “energy” or “electrolyte” drinks and particulated drinks (14.1.4) should be examined since the intake of these additives through carry-over has not been assessed by JECFA (ALINORM 03/12, para. 58). Beeswax was placed on the CCFAC’s JECFA Priority List for review (see ALINORM 03/12A, App. XV).

8. The 65th JECFA concluded that there was no safety concern at the predicted dietary exposure (less than 650 mg/person/day), based on the long history of use and lack of toxicity observed with the major components of beeswax.

Recommendation - Beeswax, INS 901					
The eWG recommends that the 38 th CCFAC <u>adopt</u> the following food additive provision for beeswax in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	200	mg/kg	Note 131⁸	7

CANDELILLA WAX (INS 902)

9. The 34th CCFAC noted that JECFA determined that Candelilla wax (902) to be “Acceptable” for use as carriers for flavors. Their use in water-based flavored drinks, including “sport,” “energy” or “electrolyte” drinks and particulated drinks (14.1.4) should be examined since the intake of these additives through carry-over has not been assessed by JECFA (ALINORM 03/12, para. 58). Candelilla wax was placed on the CCFAC’s JECFA Priority List for review (see ALINORM 03/12A, App. XV).

10. The 36th CCFAC (2004) requested JECFA to consider the acceptability of use of candelilla wax as a carrier for flavours in category 14.1.4

11. The 65th JECFA concluded that there was no safety concern at the predicted dietary exposure (less than 650 mg/person/day).

⁶ **Note 3:** Surface treatment.

⁷ **Note 108:** For use on coffee beans only.

⁸ **Note 131:** As a result of use as a flavor carrier.

Recommendation – Candelilla Wax, INS 902					
The eWG recommends that the 38 th CCFAC adopt the following food additive provision for candelilla wax in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	200	mg/kg	Note 131 ⁹	7

BENZOATES (INS 210, 211, 212, 213)

12. The 29th CCFAC requested that JECFA perform intake assessments for benzoates based on the draft maximum use levels in the GSFA. Benzoates were identified for JECFA exposure assessment because several delegations expressed concern that the draft provisions for these additives may contribute significantly to their intake exceeding their ADI. The 51st JECFA (1998) reviewed national intake data on benzoates.

13. JECFA has assigned a group ADI of 5 mg/kg bw for benzoates as benzoic acid, and has stated that there is no safety concern at current levels of intake when used as a flavoring agent.

14. The CAC has adopted several provisions in the GSFA for the use of benzoates.

15. The 37th CCFAC agreed to request information on several provisions for benzoates with the understanding that if this information was not provided, the 38th CCFAC would discontinue further consideration of these provisions in the GSFA (ALINORM 05/28/12 Appendix IX).

Recommendation 1 - Benzoates, INS 210, 211, 212, 213					
The eWG recommends that the 38 th CCFAC discontinue further work on the following food additive provisions for benzoates in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
04.1.2.5	jams, jellies and marmelades	1500	mg/kg	Note 13 ¹⁰	3
12.5.1	Ready-to-eat soups and broths, including canned, bottled, and frozen	1000	mg/kg	Note 13	6

Recommendation 2 - Benzoates, INS 210, 211, 212, 213					
The eWG recommends that the 38 th CCFAC adopt the following food additive provisions for benzoates in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
12.9.1.3	other soybean products (including non-fermented soy sauce)	1000	mg/kg	Note 13 ¹¹	3

POLYDIMETHYLSILOXANE (INS 900a)

16. The 23rd (1999) and 28th (2005) CAC adopted several provisions for the use of polydimethylsiloxane.

17. The 23rd JECFA (1979) assigned an ADI of 1.5 mg/kg bw for polydimethylsiloxane.

18. The 37th CCFAC agreed to request information on several provisions for polydimethylsiloxane with the understanding that if this information was not provided, the 38th CCFAC would discontinue further consideration of these provisions in the GSFA (ALINORM 05/28/12 Appendix IX).

Recommendation 1 - Polydimethylsiloxane, INS 900a					
The eWG recommends that the 38 th CCFAC discontinue the following food additive provisions for polydimethylsiloxane in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
12.9.1.3	other soybean products (including non-fermented soy sauce)	50	mg/kg		6
12.10.3	fermented soybean paste (e.g., miso)	50	mg/kg		6

⁹ **Note 131:** As a result of use as a flavor carrier.

¹⁰ **Note 13:** As benzoic acid.

¹¹ **Note 13:** As benzoic acid.

Recommendation 2 - Polydimethylsiloxane, INS 900a				
The eWG recommends that the 38 th CCFAC revoke the following adopted food additive provisions for polydimethylsiloxane in the GSFA.				
Food Cat No.	Food Category	Max	Level	Comments
02.1	fats and oils essentially free from water	10	mg/kg	
04.2.2.1	frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	10	mg/kg	Note 15 ¹²

Recommendation 3 - Polydimethylsiloxane, INS 900a					
The eWG recommends that the 38 th CCFAC adopt the following food additive provisions for polydimethylsiloxane in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
02.1.2 ¹³	vegetable oils and fats	10	mg/kg		8
02.1.3 ¹³	lard, tallow, fish oil, and other animal fats	10	mg/kg		8

QUILLAIA EXTRACTS (INS 999)

19. The CAC has adopted at Step 8 provisions in the GSFA for the use of quillaia extracts. The only provision under consideration for inclusion in the GSFA is for use in food category 14.1.4.

20. Quillaia extracts were reviewed toxicologically by the 26th JECFA (1982). The available toxicological data included adequate lifetime studies in mice and rats, from which a NOEL was identified. However, in the absence of data, no specifications were prepared, and, hence, no ADI could be allocated. The 29th JECFA (1985) prepared new tentative specifications and established an ADI of 0–5mg/kg bw.

21. The 57th JECFA's (2001) evaluation of quillaia extracts was conducted in response to a request by the 32nd CCFAC that the JECFA re-evaluate all relevant information on the toxicity and, in particular, the intake of quillaia extracts. No new data were submitted to the 57th JECFA and therefore, the JECFA evaluated published reports on quillaia extracts or specific saponins that provided information relevant to a toxicological assessment of quillaia extracts. The 57th JECFA revised the tentative specifications for quillaia extract and maintained them as temporary.

22. The report of the 57th JECFA concluded that the use at a maximum level of 95–100mg/day (that reported by the manufacturers), as in the UK and the USA, appeared to be adequate for achieving the technological function as a foaming agent in soft drinks and did not appear to result in intakes that exceed the ADI. Young children are a possible exception, but, as the results of a short-term nutritional survey were used, the frequency or duration of their potential excursion above the ADI could not be determined.

23. The 57th JECFA recommended that the CCFAC review the use of quillaia extracts at 500 mg/kg as proposed in the draft GSFA.

24. The 61st JECFA (2003) assigned an ADI of 5 mg/kg bw for quillaia extracts with a saponin content of 20 - 26% (Quillaia Extract Type 1). The JECFA was unable to assign an ADI for quillaia extracts with a saponin content of 75 - 90% (Quillaia Extract Type 2) due to limited information on the qualitative and quantitative composition of quillaia extract type 2.

25. The 63rd JECFA (2005) converted the ADI for Quillaia Extract Type 1 to an ADI based on saponin content using the lower end of the specified saponin range, and established as a group ADI of 5 mg/kg bw for quillaia extract type 1 and quillaia extract type 2.

¹² **Note 15:** Fat or oil basis.

¹³ The eWG recommendations for the provisions for polydimethylsiloxane in certain subcategories of 02.1 are intended to account for food category 02.1.1 which has a one-to-one correspondence with a Codex commodity standard and for any consequential changes in food category 02.1.

26. An assessment of dietary exposure considered the additional use of quillaia extract type 1 in semi-frozen carbonated and non-carbonated beverages (up to 500 mg/kg product). Using a model diet approach, high-percentile consumption was estimated to lead to an exposure of 44 to 157% of the ADI, assuming the presence of quillaia extract type 1 at 295 mg/l in all water-based flavoured drinks. Using a probabilistic exposure assessment and assuming that the frequency and amount per eating occasion are independent variables, the estimated dietary exposure was below the ADI at the 90th percentile. Assuming 100% dependency between frequency and amount consumed, it is estimated that 100-700 individuals per million over the whole population could exceed the ADI under these conditions.

Recommendation 1 – Quillaia Extract, INS 999					
The eWG recommends that the 38 th CCFAC discontinue further work on the following food additive provisions for quillaia extract in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
14.1.4	Water-based flavoured drinks, including "sport" "energy" or "electrolyte" drinks and particulated drinks	500	mg/kg		7

Recommendation 2 - Quillaia Extract, INS 999					
The eWG recommends that the 38 th CCFAC adopt the following food additive provisions for quillaia extract in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
14.1.4	Water-based flavoured drinks, including "sport" "energy" or "electrolyte" drinks and particulated drinks	100	mg/kg	Note 132 ¹⁴	8

PROPYLENE GLYCOL ESTERS OF FATTY ACIDS (INS 477)

27. The 25th CAC has adopted at Step 8 several provisions for the use of propylene glycol esters of fatty acids.

28. The JECFA has assigned an ADI of 25 mg/kg bw for propylene glycol esters of fatty acids.

29. The 37th CCFAC agreed to request information on several provisions for propylene glycol esters of fatty acid esters with the understanding that if this information was not provided, the 38th CCFAC would discontinue further consideration of these provisions in the GSFA (ALINORM 05/28/12 Appendix IX).

30. The 37th CCFAC specifically requested information to justify the higher maximum use level proposed for food category 02.4

Recommendation 1 – Propylene Glycol Esters of Fatty Acids, INS 477					
The eWG recommends that the 38 th CCFAC discontinue further work on the following food additive provisions for propylene glycol esters of fatty acids in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
02.4	fat-based desserts excluding dairy-based dessert products of food category 01.7	40000	mg/kg		6

Recommendation 2 - Propylene Glycol Esters of Fatty Acids, INS 477					
The eWG recommends that the 38 th CCFAC adopt the following food additive provisions for propylene glycol esters of fatty acids in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
02.2.1.3	blends of butter and margarine	10000	mg/kg		3
05.1.1	cocoa mixes (powders) and cocoa mass/cake	5000	mg/kg		3

¹⁴ **Note 132:** Except for use at 500 mg/kg (dried basis) in semi-frozen beverages.

CALCIUM DISODIUM ETHYLENE DIAMINE TETRA-ACETATE & DISODIUM ETHYLENE DIAMINE TETRA-ACETATE (EDTAs), (INS 385 AND 386)

31. The CAC has adopted several provisions for the use of EDTAs.

32. The 17th JECFA (1973) assigned a group ADI of 2.5 mg/kg bw for calcium disodium ethylene diamine tetra-acetate (385) and disodium ethylene diamine tetra acetate (386) with a note stating “As calcium disodium EDTA; no excess disodium EDTA to remain in foods.”

33. The 37th CCFAC agreed to request information on several provisions for EDTAs with the understanding that if this information was not provided, the 38th CCFAC would discontinue further consideration of these provisions in the GSFA (ALINORM 05/28/12 Appendix IX).

Recommendation 1 – EDTAs, INS 385,386					
The eWG recommends that the 38 th CCFAC discontinue further work on the following food additive provisions for EDTAs in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
14.2.7	aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	25	mg/kg	Note 21 ¹⁵	6

Recommendation 2 - EDTAs, INS 385,386				
The eWG recommends that the 38 th CCFAC revoke the following adopted food additive provisions for EDTAs in the GSFA.				
Food Cat No.	Food Category	Max	Level	Comments
02.2.1.2	margarine and similar products	75	mg/kg	Note 21 ¹⁶

Recommendation 3 - EDTAs, INS 385,386					
The eWG recommends that the 38 th CCFAC adopt the following food additive provisions for EDTAs in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
04.2.2.1	frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	100	mg/kg	Notes 21 ¹⁷ & 110 ¹⁸	6

BUTYLATED HYDROXYANISOLE (BHA) (INS 320)

34. The 28th CAC has endorsed several provisions in the GSFA for the use of BHA.

35. The 29th CCFAC requested that JECFA perform intake assessments for BHA based on the pending levels of maximum use in the GSFA. BHA was identified for JECFA exposure assessment because several delegations expressed concern that the draft provisions for these additives may contribute significantly to their intake exceeding their ADI. The 51st JECFA (1998) reviewed national intake data on BHA.

36. The 51st JECFA’s exposure assessment identified the following for closer scrutiny by the CCFAC.

- 02.0 fats and oils, and fat emulsions (type water-in-oil)
- 04.2.2.2 dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds
- 05.2 confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4
- 08.3 processed comminuted meat, poultry, and game products
- 09.2.1 frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms

¹⁵ **Note 21:** As anhydrous calcium disodium EDTA.

¹⁶ **Note 21:** As anhydrous calcium disodium EDTA.

¹⁷ **Note 21:** As anhydrous calcium disodium EDTA.

¹⁸ **Note 110:** For use in frozen French fried potatoes only.

- 12.5.1 ready-to-eat soups and broths, including canned, bottled, and frozen
- 13.6 food supplements

37. JECFA has assigned an ADI of 0-0.5 mg/kg bw for BHA.

38. The 37th CCFAC agreed to request information on several provisions for BHA with the understanding that if this information was not provided, the 38th CCFAC would discontinue further consideration of these provisions in the GSFA (ALINORM 05/28/12 Appendix IX). The 37th CCFAC specifically requested information to clarify whether some proposed uses are due to carry-over (e.g., 0.1.1.2, 01.7, 04.1.2.7, 04.1.2.9, 06.5).

Recommendation 1 – Butylated Hydroxyanisole (BHA), INS 320					
The eWG recommends that the 38 th CCFAC discontinue further work on the following food additive provisions for BHA in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	200	mg/kg	Notes 15 ¹⁹ , 88 ²⁰ & 130 ²¹	3
01.3.1	condensed milk (plain)	200	mg/kg	Notes 15, 88 & 130	3
01.3.1	condensed milk (plain)	100	mg/kg	Notes 15, 88 & 130	6
01.5.2	milk and cream powder analogues	100	mg/kg	Notes 15 & 130	6
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	2	mg/kg	Notes 15 & 130	6
02.0	fats and oils, and fat emulsions	200	mg/kg	Notes 15 & 130	6
04.1.2.2	dried fruit	200	mg/kg	Notes 15 & 130	6
04.1.2.7	candied fruit	32	mg/kg	Notes 15 & 130	6
04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	2	mg/kg	Notes 15 & 130	6
04.1.2.12	cooked fruit	100	mg/kg	Notes 15 & 130	6
04.2.2.5	vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	200	mg/kg	Notes 15 & 130	6
05.1.5	imitation chocolate, chocolate substitute products	200	mg/kg	Notes 15 & 130	6
06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	2	mg/kg	Notes 15 & 130	6
10.4	egg-based desserts (e.g., custard)	2	mg/kg	Notes 15 & 130	6
11.4	other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	20	mg/kg	Notes 15 & 130	6
14.1.4	water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	1000	mg/kg	Notes 15 & 130	6

Recommendation 2 - Butylated Hydroxyanisole (BHA), INS 320					
The eWG recommends that the 38 th CCFAC revoke the following adopted food additive provisions for BHA in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	
02.2.1.2	margarine and similar products	200	mg/kg	Notes 15 ²² & 130 ²³	
02.3	fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	200	mg/kg	Notes 15 & 130	
02.4	fat-based desserts excluding dairy-based dessert products of food category 01.7	200	mg/kg	Notes 15 & 130	

¹⁹ **Note 15:** Fat or oil basis.

²⁰ **Note 88:** Carryover from the ingredient.

²¹ **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).

²² **Note 15:** Fat or oil basis.

²³ **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).

Recommendation 3 - Butylated Hydroxyanisole (BHA), INS 320					
The eWG recommends that the 38 th CCFAC adopt the following food additive provisions for BHA in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
01.5.1	milk powder and cream powder (plain)	100	mg/kg	Notes 15 ²⁴ & 130 ²⁵	6
02.1.1 ²⁶	butter oil, anhydrous milkfat, ghee	175	mg/kg	Notes 15 & 133 ²⁷	6
02.1.2 ²⁶	vegetable oils and fats	200	mg/kg	Notes 15 & 130	6
02.1.3 ²⁶	lard, tallow, fish oil, and other animal fats	200	mg/kg	Notes 15 & 130	6
02.2.1.2 ²⁶	margarine and similar products	175	mg/kg	Notes 15 & 133	6
02.2.1.3 ²⁶	blends of butter and margarine	200	mg/kg	Notes 15 & 130	6
02.3 ²⁶	fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	200	mg/kg	Notes 15, 130 & 134 ²⁸	6
02.4 ²⁶	fat-based desserts excluding dairy-based dessert products of food category 01.7	200	mg/kg	Notes 15, 130 & 134	6
03.0	edible ices, including sherbet and sorbet	200	mg/kg	Notes 15 & 130	6
05.1.4	cocoa and chocolate products	200	mg/kg	Notes 15 & 130	6
05.2	confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	200	mg/kg	Notes 15 & 130	6
05.3	chewing gum	200	mg/kg	Note 130	6
05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	200	mg/kg	Notes 15 & 130	6
06.4.3	pre-cooked pastas and noodles and like products	200	mg/kg	Notes 15 & 130	3
07.0	bakery wares	200	mg/kg	Notes 15 & 130	6
09.2.1	frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	200	mg/kg	Notes 15 & 130	6
09.2.2	frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	200	mg/kg	Notes 15 & 130	6
09.2.5	smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	200	mg/kg	Notes 15 & 130	6
09.3	semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	200	mg/kg	Notes 15 & 130	6
09.4	fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	200	mg/kg	Notes 15 & 130	6
12.5	soups and broths	200	mg/kg	Notes 15 & 130	6
12.8	yeast and like products	200	mg/kg	Notes 15 & 130	6
13.6	food supplements	200	mg/kg	Notes 15 & 130	6

BUTYLATED HYDROXYTOLUENE (BHT) (INS 321)

39. The 28th CAC has endorsed several provisions in the GSFA for the use of BHT.

40. The 29th CCFAC requested that JECFA perform intake assessments for BHT based on the pending levels of maximum use in the GSFA. BHT was identified for JECFA exposure assessment because several delegations expressed concern that the draft provisions for these additives may contribute significantly to their intake exceeding their ADI. The 51st JECFA (1998) reviewed national intake data on BHT.

41. The 51st JECFA's exposure assessment identified the following for closer scrutiny by the CCFAC.

- 02.0 fats and oils, and fat emulsions (type water-in-oil)
- 05.3 chewing gum
- 09.2 Processed fish and fish products, including molluscs, crustaceans and echinoderms

²⁴ **Note 15:** Fat or oil basis.

²⁵ **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).

²⁶ The eWG recommendations for the provisions for BHA in certain subcategories of 02.0 are intended to account for food categories (02.1.1, 02.2.1.1, and 02.2.1.2) that have a one-to-one correspondence with Codex commodity standards and for any consequential changes in food category 02.0.

²⁷ **Note 133:** Any combination of Butylated Hydroxyanisole (BHA, INS 320), Butylated Hydroxytoluene (BHT, INS 321), and Propyl Gallate (INS 310) at 200 mg/kg, provided that single use limits are not exceeded.

²⁸ **Note 134:** For use in the professional manufacture of heat-treated foodstuffs only.

42. JECFA has assigned an ADI of 0-0.3 mg/kg bw for BHT.

43. The 37th CCFAC agreed to request information on several provisions for BHT with the understanding that if this information was not provided, the 38th CCFAC would discontinue further consideration of these provisions in the GSFA (ALINORM 05/28/12 Appendix IX).

Recommendation 1 – Butylated Hydroxytoluene (BHT), INS 321					
The eWG recommends that the 38 th CCFAC discontinue further work on the following food additive provisions for BHT in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	200	mg/kg	Notes 15 ²⁹ , 88 ³⁰ & 130 ³¹	3
01.3.1	condensed milk (plain)	200	mg/kg	Notes 15, 88 & 130	3
01.3.1	condensed milk (plain)	100	mg/kg	Notes 15, 88 & 130	6
01.5.2	milk and cream powder analogues	100	mg/kg	Notes 15 & 130	6
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	90	mg/kg	Notes 2 ³² , 15 & 130	6
02.1	fats and oils essentially free from water	200	mg/kg	Notes 15 & 130	6
02.2.1.1	butter and concentrated butter	200	mg/kg	Notes 15 & 130	6
02.2.1.2	margarine and similar products	500	mg/kg	Notes 15 & 130	6
04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	90	mg/kg	Notes 2, 15 & 130	6
04.1.2.12	cooked fruit	100	mg/kg	Notes 15 & 130	6
04.2.2.5	vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	200	mg/kg	Notes 15 & 130	6
06.1	whole, broken, or flaked grain, including rice	200	mg/kg	Notes 15 & 130	6
06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	90	mg/kg	Notes 2, 15 & 130	6
10.4	egg-based desserts (e.g., custard)	90	mg/kg	Notes 2, 15 & 130	6
11.4	other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	20	mg/kg	Notes 15 & 130	6
14.1.4	water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	1000	mg/kg	Notes 15 & 130	6

Recommendation 2 - Butylated Hydroxytoluene (BHT), INS 321					
The eWG recommends that the 38 th CCFAC revoke the following adopted food additive provisions for BHT in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	
02.3	fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	200	mg/kg	Notes 15 ³³ & 130 ³⁴	
02.4	fat-based desserts excluding dairy-based dessert products of food category 01.7	200	mg/kg	Notes 15 & 130	

Recommendation 3 - Butylated Hydroxytoluene (BHT), INS 321					
The eWG recommends that the 38 th CCFAC adopt the following food additive provisions for BHT in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step

²⁹ **Note 15:** Fat or oil basis.

³⁰ **Note 88:** Carryover from the ingredient.

³¹ **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)

³² **Note 2:** On dry ingredient, dry weight, dry mix or concentrate basis.

³³ **Note 15:** Fat or oil basis.

³⁴ **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)

Recommendation 3 - Butylated Hydroxytoluene (BHT), INS 321					
The eWG recommends that the 38 th CCFAC adopt the following food additive provisions for BHT in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
01.5.1	milk powder and cream powder (plain)	200	mg/kg	Notes 15 ³⁵ & 130 ³⁶	6
02.1.1 ³⁷	butter oil, anhydrous milkfat, ghee	75	mg/kg	Notes 15 & 133 ³⁸	
02.1.2 ³⁷	vegetable oils and fats	200	mg/kg	Notes 15 & 130	6
02.1.3 ³⁷	lard, tallow, fish oil, and other animal fats	200	mg/kg	Notes 15 & 130	6
02.2.1.2 ³⁷	margarine and similar products	75	mg/kg	Notes 15 & 133	6
02.3 ³⁷	fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	200	mg/kg	Notes 15, 130 & 134 ³⁹	6
02.4 ³⁷	fat-based desserts excluding dairy-based dessert products of food category 01.7	200	mg/kg	Notes 15, 130 & 134	6
03.0	edible ices, including sherbet and sorbet	100	mg/kg	Notes 15 & 130	6
05.1.4	cocoa and chocolate products	200	mg/kg	Notes 15 & 130	6
05.1.5	imitation chocolate, chocolate substitute products	200	mg/kg	Notes 15 & 130	6
05.2	confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	200	mg/kg	Notes 15 & 130	6
05.3	chewing gum	200	mg/kg	Note 130	6
05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	200	mg/kg	Notes 15 & 130	6
06.3	breakfast cereals, including rolled oats	100	mg/kg	Notes 15 & 130	6
06.4.3	pre-cooked pastas and noodles and like products	200	mg/kg	Notes 15 & 130	6
07.0	bakery wares	100	mg/kg	Notes 15 & 130	6
08.2	processed meat, poultry, and game products in whole pieces or cuts	100	mg/kg	Notes 15 & 130	6
08.3	processed comminuted meat, poultry, and game products	100	mg/kg	Notes 15 & 130	6
09.2.1	frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	200	mg/kg	Notes 15 & 130	6
09.2.2	frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	200	mg/kg	Notes 15 & 130	6
09.2.5	smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	200	mg/kg	Notes 15 & 130	6
09.3	semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	200	mg/kg	Notes 15 & 130	6
09.4	fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	200	mg/kg	Notes 15 & 130	6
12.2	herbs, spices, seasonings, and condiments (e.g., seasoning for instant noodles)	200	mg/kg	Notes 15 & 130	6
12.5	soups and broths	100	mg/kg	Notes 15 & 130	6
12.6	sauces and like products	100	mg/kg	Notes 15 & 130	6
13.6	food supplements	200	mg/kg	Notes 15 & 130	6
15.0	ready-to-eat savouries	200	mg/kg	Notes 15 & 130	6

TERTIARY BUTYLHYDROXYQUINONE (TBHQ) (INS 319)

44. The 28th CAC has adopted several provisions in the GSFA for the use of TBHQ.

45. The 29th CCFAC requested that JECFA perform intake assessments for TBHQ based on the pending levels of maximum use in the GSFA.. TBHQ was identified for JECFA exposure assessment because several delegations expressed concern that the draft provisions for these additives may contribute significantly to their intake exceeding their ADI. The 51st JECFA (1998) reviewed national intake data on TBHQ.

³⁵ **Note 15:** Fat or oil basis.

³⁶ **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)

³⁷ The eWG recommendations for the provisions for BHT in certain subcategories of 02.0 are intended to account for food categories (02.1.1, 02.2.1.1, and 02.2.1.2) that have a one-to-one correspondence with Codex commodity standards and for any consequential changes in food category 02.0.

³⁸ **Note 133:** Any combination of Butylated Hydroxyanisole (BHA, INS 320), Butylated Hydroxytoluene (BHT, INS 321), and Propyl Gallate (INS 310) at 200 mg/kg, provided that single use limits are not exceeded.

³⁹ **Note 134:** For use for the professional manufacture of heat-treated foodstuffs only.

46. The 51st JECFA's exposure assessment identified the following for closer scrutiny by the CCFAC.

- 02.0 Fats and oils, and fat emulsions (type water-in-oil)
- 09.2 Processed fish and fish products, including molluscs, crustaceans and echinoderms
- 14.1.4 Water-based flavoured drinks, including "sport" "energy" or "electrolyte" drinks and particulated drinks

47. JECFA has assigned an ADI of 0-0.7 mg/kg bw for TBHQ.

48. The 37th CCFAC agreed to request information on several provisions for TBHQ with the understanding that if this information was not provided, the 38th CCFAC would discontinue further consideration of these provisions in the GSFA (ALINORM 05/28/12 Appendix IX).

Recommendation 1 – Tertiary Butylhydroxyquinone (TBHQ), INS 319					
The eWG recommends that the 38 th CCFAC discontinue further work on the following food additive provisions for TBHQ in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
01.3.1	condensed milk (plain)	200	mg/kg	Notes 15 ⁴⁰ & 130 ⁴¹	3
01.3.1	condensed milk (plain)	100	mg/kg	Notes 15, 88 ⁴² & 130	6
02.0	fats and oils, and fat emulsions	200	mg/kg	Notes 15 & 130	6
04.1.2.2	dried fruit	200	mg/kg	Notes 15 & 130	6
04.2.2.5	vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	200	mg/kg	Notes 15 & 130	6
05.1.4	cocoa and chocolate products	500	mg/kg	Notes 15 & 130	6
06.4.3	pre-cooked pastas and noodles and like products	200	mg/kg	Notes 15 & 130	3
09.2.1	frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	1000	mg/kg	Notes 15 & 130	6

Recommendation 2 - Tertiary Butylhydroxyquinone (TBHQ), INS 319				
The eWG recommends that the 38 th CCFAC revoke the following adopted food additive provisions for TBHQ in the GSFA.				
Food Cat No.	Food Category	Max	Level	Comments
02.1	fats and oils essentially free from water	200	mg/kg	Notes 15 ⁴³ & 130 ⁴⁴
02.2.1.2	margarine and similar products	200	mg/kg	Notes 15 & 130

Recommendation 3 - Tertiary Butylhydroxyquinone (TBHQ), INS 319					
The eWG recommends that the 38 th CCFAC adopt the following food additive provisions for TBHQ in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	200	mg/kg	Notes 15 ⁴⁵ & 130 ⁴⁶	6
02.1.2 ⁴⁷	vegetable oils and fats	200	mg/kg	Notes 15 & 130	8
02.1.3 ⁴⁷	lard, tallow, fish oil, and other animal fats	200	mg/kg	Notes 15 & 130	8

⁴⁰ **Note 15:** Fat or oil basis.

⁴¹ **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).

⁴² **Note 88:** Carryover from the ingredient.

⁴³ **Note 15:** Fat or oil basis.

⁴⁴ **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).

⁴⁵ **Note 15:** Fat or oil basis.

⁴⁶ **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).

⁴⁷ The eWG recommendations for the provisions for TBHQ in certain subcategories of 02.0 are intended to account for food categories (02.1.1, 02.2.1.1, and 02.2.1.2) that have a one-to-one correspondence with Codex commodity standards and for any consequential changes in food category 02.0.

Recommendation 3 - Tertiary Butylhydroxyquinone (TBHQ), INS 319					
The eWG recommends that the 38 th CCFAC adopt the following food additive provisions for TBHQ in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
03.0	edible ices, including sherbet and sorbet	200	mg/kg	Notes 15 & 130	6
05.2	confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	200	mg/kg	Notes 15 & 130	6
05.3	chewing gum	200	mg/kg	Note 130	6
05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	200	mg/kg	Notes 15 & 130	6
07.1.1	bread and rolls	200	mg/kg	Notes 15 & 130	6
07.1.2	crackers, excluding sweet crackers	200	mg/kg	Notes 15 & 130	6
07.1.3	other ordinary bakery products (e.g., bagels, pita, English muffins)	200	mg/kg	Notes 15 & 130	6
07.1.4	bread-type products, including bread stuffing and bread crumbs	200	mg/kg	Notes 15 & 130	6
08.2	processed meat, poultry, and game products in whole pieces or cuts	100	mg/kg	Notes 15 & 130	6
08.3	processed comminuted meat, poultry, and game products	100	mg/kg	Notes 15 & 130	6
12.4	mustards	200	mg/kg	Notes 15 & 130	6
12.5	soups and broths	200	mg/kg	Notes 15 & 130	6
12.5.2	mixes for soups and broths	200	mg/kg	Notes 15 & 130	8
14.1.4	water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	200	mg/kg	Notes 15 & 130	6

DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL (DATEM) (INS 472e)

49. The 23rd CAC (1999) adopted the inclusion of tartaric, acetic and fatty acid esters of glycerol, mixed (INS 472f) in Table 3 of the GSFA.

50. The 57th JECFA (2001) withdrew the ADI for tartaric, acetic and fatty acid esters of glycerol, mixed (INS 472f) due to its specifications being combined with diacetyltartaric and fatty acid esters of glycerol (DATEM, INS 472e). As a result, the 34th CCFAC agreed that the listing for this additive (472f) in Table 3 should be deleted.

51. The 57th JECFA assigned a temporary grouped ADI of 0-50 mg/kg bw for both DATEM (INS 472e), and tartaric, acetic and fatty acid esters of glycerol, mixed (INS 472f).

52. According to the JECFA monograph for DATEM (472e), the 57th JECFA had unresolved questions that arose from a 2-year study in rats. The groups treated with DATEM were apparently compared with controls fed diets containing monoglyceride. An assessment of whether some of the adverse effects were treatment-related would require comparisons of the groups treated with DATEM with both untreated and monoglyceride-treated control groups and the control groups with one another. In the absence of additional data on the incidence of myocardial fibrosis and adrenal medullary hyperplasia in animals at the low and intermediate doses, no NOEL could be identified in the long-term study. Thus, the 57th JECFA decided to make the previous ADI of 0–50 mg/kg bw temporary until 2003, pending submission of this additional information.

53. The 61st JECFA (2003) assigned an ADI of 50 mg/kg for INS 472e.

54. The 34th CCFAC agreed to combine the provisions for INS 472e and 472f under “DATEM.” The 37th CCFAC agreed to revoke the INS number for 472f, since it was no longer necessary.

55. The 28th CAC has endorsed several provisions in the GSFA for the use of DATEM.

56. The 37th CCFAC agreed to request information on several provisions for DATEM with the understanding that if this information was not provided, the 38th CCFAC would discontinue further consideration of these provisions in the GSFA (ALINORM 05/28/12 Appendix IX). The Committee specifically requested clarification on the use in glazes in meat (08.0) and fish (09.0) categories.

Recommendation 1 – Diacetyltartaric and Fatty Acid Esters of Glycerol (DATEM), INS 472e					
The eWG recommends that the 38 th CCFAC discontinue further work on the following food additive provisions for DATEM in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
01.1.1.2	buttermilk (plain)	5000	mg/kg		3
01.4	cream (plain) and the like	5000	mg/kg		6
01.6.1	unripened cheese	10000	mg/kg		3
02.1	fats and oils essentially free from water	10000	mg/kg		6
02.2	fat emulsions mainly of type water-in-oil	10000	mg/kg		6
03.0	edible ices, including sherbet and sorbet	10000	mg/kg		3
04.1.1.2	surface-treated fresh fruit	10000	mg/kg	Note 16 ⁴⁸	3
04.1.2.12	cooked fruit	2500	mg/kg		3
04.2.1.2	surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	10000	mg/kg	Note 16	3
07.0	bakery wares	20000	mg/kg		3
07.0	bakery wares	10000	mg/kg		6
08.1.1	fresh meat, poultry, and game, whole pieces or cuts	10000	mg/kg	Note 16	3
08.1.2	fresh meat, poultry, and game, comminuted	10000	mg/kg		3
08.2.1	non-heat treated processed meat, poultry, and game products in whole pieces or cuts	10000	mg/kg		3
08.2.2	heat-treated processed meat, poultry, and game products in whole pieces or cuts	10000	mg/kg		3
08.2.3	frozen processed meat, poultry, and game products in whole pieces or cuts	10000	mg/kg	Note 16	3
08.3.1	non-heat treated processed comminuted meat, poultry, and game products	10000	mg/kg		3
08.3.2	heat-treated processed comminuted meat, poultry, and game products	10000	mg/kg		3
08.3.3	frozen processed comminuted meat, poultry, and game products	10000	mg/kg	Note 16	3
08.4	edible casings (e.g., sausage casings)	10000	mg/kg		3
09.1	fresh fish and fish products, including mollusks, crustaceans, and echinoderms	10000	mg/kg	Note 16	3
09.2.1	frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	10000	mg/kg		3
09.2.2	frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	10000	mg/kg	Note 16	3
09.2.3	frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	10000	mg/kg	Note 16	3
09.2.4	cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	10000	mg/kg		3
09.2.5	smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	10000	mg/kg		3
09.3	semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	10000	mg/kg		3
09.4	fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	5000	mg/kg		3
11.4	other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	1000	mg/kg		3
12.1.2	salt substitutes		GMP		6
12.2.1	herbs and spices		GMP		6
12.3	vinegars	1000	mg/kg		3
13.1.1	infant formulae	5000	mg/kg		3
13.1.2	follow-up formulae	5000	mg/kg		3
14.1.2.2	vegetable juice	5000	mg/kg		3
14.1.2.4	concentrates for vegetable juice	5000	mg/kg		3
14.1.5	coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	5000	mg/kg		3

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

Recommendation 2 - Diacetyltartaric and Fatty Acid Esters of Glycerol (DATEM), INS 472e					
The eWG recommends that the 38 th CCFAC adopt the following food additive provisions for DATEM in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
01.5.1	milk powder and cream powder (plain)	10000	mg/kg		6
02.1.2 ⁴⁹	vegetable oils and fats	10000	mg/kg		6
02.1.3 ⁴⁹	lard, tallow, fish oil, and other animal fats	10000	mg/kg		6
02.2.1.3 ⁴⁹	Blends of butter and margarine	10000	mg/kg		6
03.0	edible ices, including sherbet and sorbet	1000	mg/kg		6
06.2	flours and starches (including soybean powder)	5000	mg/kg		6
06.4.2	dried pastas and noodles and like products	5000	mg/kg		6
07.1 ⁵⁰	bread and ordinary bakery wares and mixes	6000	mg/kg		3
07.2 ⁵⁰	fine bakery wares (sweet, salty, savoury) and mixes	20000	mg/kg		3

SULPHITES (INS 220, 221, 222, 223, 224, 225, 227, 228, 539)

57. The 28th CAC has adopted several provisions in the GSFA for the use of sulfites.

58. The 22nd JECFA (1978) assigned a group ADI of 0.7 mg/kg bw/d for sulfites (Sulfur Dioxide (220), Sodium Sulfite (221), Sodium Hydrogen Sulfite (222), Sodium Metabisulfite (223), Potassium Metabisulfite (224), Potassium Sulfite (225), Calcium Hydrogen Sulfite (227), Potassium Hydrogen Sulfite (228), and Sodium Thiosulfate (539).

59. The 29th CCFAC requested that JECFA perform intake estimates for sulfites based on the pending levels of maximum use in the GSFA. The 51st JECFA (1998) concluded that the mean intake calculated using the maximum levels of use in the GSFA and national food consumption data exceeded the ADI of 0-0.7 mg/kg bw for the three Members that submitted such data. In national data submitted by six Members, estimates of mean intake of sulfites did not exceed the ADI. The potential exists for consumers of high levels of sulfites to exceed the ADI, but the available data were insufficient to estimate the number of such consumers or the magnitude and duration of intake above the ADI.

60. The Committee identified the following food categories as contributing significantly to intake of sulfites:

- 4.1.2.2 (dried fruit), 5000 mg/kg
- 4.1.2.5 (jams, jellies and marmalades); 3000 mg/kg
- 4.1.2.8 (fruit preparations, including pulp and fruit toppings); 3000 mg/kg
- 4.2.2.2 (dried vegetables); 5000 mg/kg
- 4.2.2.5 (vegetable, nut and seed purees and spreads); 2000 mg/kg
- 11.1 (white and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose, sugar solutions, and syrups and (partially) inverted sugars, including molasses, treacle and sugar toppings); 500 mg/kg
- 14.1.2.3 (concentrates (liquid or solid) for fruit juices); 2000 mg/kg,
- 14.2.3 (wines); 350 mg/kg
- 14.2.4 (fruit wines); 300 mg/kg

61. It should be noted that the food category system and some of the maximum limits indicated above have been amended by the CCFAC since the 51st JECFA.

⁴⁹ The eWG recommendations for the provisions for DATEM in certain subcategories of 02.1 are intended to account for food category (02.1.1) which has a one-to-one correspondence with a Codex commodity standard and for any consequential changes in food category 02.1.

⁵⁰ The eWG recommendations for the provisions for DATEM in food categories 07.1 and 07.2 are intended to account for consequential changes due to the discontinuation of the provision in food category 07.0.

62. The 37th CCFAC agreed to request information on several provisions for sulphites with the understanding that if this information was not provided, the 38th CCFAC would discontinue further consideration of these provisions in the GSFA (ALINORM 05/28/12 Appendix IX). The 37th CCFAC specifically requested information to clarify the use levels reported in the Note to food category 11.1.3.

Recommendation 1 – Sulphites, INS 220, 221, 222, 223, 224, 225, 227, 228, 539					
The eWG recommends that the 38 th CCFAC discontinue further work on the following food additive provisions for sulphites in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	100	mg/kg	Note 44 ⁵¹	6
04.1.1.2	surface-treated fresh fruit	1000	mg/kg	Note 44	3
04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	750	mg/kg	Note 44	6
04.1.2.10	fermented fruit products	350	mg/kg	Note 44	6
04.2.2.8	cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	750	mg/kg	Note 44	6
05.2	confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	100	mg/kg	Note 44	6
05.3	chewing gum	150	mg/kg	Note 44	6
06.2.1	flours	900	mg/kg	Note 44	6
08.1.2	fresh meat, poultry, and game, comminuted	450	mg/kg	Note 44	6
11.1.4	lactose	20	mg/kg	Note 44	6
12.1.1	salt	1000	mg/kg	Note 29 ⁵²	6
12.2.2	seasonings and condiments	500	mg/kg	Note 44	3
12.5	soups and broths	1000	mg/kg	Note 44	6
14.2.7	aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	350	mg/kg	Note 44	6

Recommendation 2 - Sulphites, INS 220, 221, 222, 223, 224, 225, 227, 228, 539					
The eWG recommends that the 38 th CCFAC adopt the following food additive provisions for sulphites in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
01.6.4.1	plain processed cheese	300	mg/kg	Note 44 ⁵³	6
02.3	fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	50	mg/kg	Note 44	3
03.0	edible ices, including sherbet and sorbet	25	mg/kg	Note 44	6
04.1.1.2	surface-treated fresh fruit	30	mg/kg	Note 44	6
04.1.2.1	frozen fruit	500	mg/kg	Note 44	6
04.1.2.2	dried fruit	3000	mg/kg	Notes 44 & 135 ⁵⁴	6
04.1.2.3	fruit in vinegar, oil, or brine	100	mg/kg	Note 44	6
04.1.2.4	canned or bottled (pasteurized) fruit	350	mg/kg	Note 44	6
04.1.2.5	jams, jellies and marmelades	500	mg/kg	Note 44	6
04.1.2.6	fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500	mg/kg	Note 44	6
04.1.2.7	candied fruit	350	mg/kg	Note 44	6
04.1.2.8	fruit preparations, including pulp, purees, fruit toppings and coconut milk	500	mg/kg	Note 44	6
04.1.2.11	fruit fillings for pastries	350	mg/kg	Note 44	6
04.2.1.3	peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	50	mg/kg	Notes 44, 76 ⁵⁵ & 136 ⁵⁶	6

⁵¹ **Note 44:** As residual SO₂.

⁵² **Note 29:** Reporting basis not specified.

⁵³ **Note 44:** As residual SO₂.

⁵⁴ **Note 135:** Except for use in dried apricots at 2000 mg/kg, bleached raisins at 1500 mg/kg, and dessicated coconut at 50 mg/kg.

⁵⁵ **Note 76:** Use in potatoes only.

⁵⁶ **Note 136:** For use in white vegetables only.

Recommendation 2 - Sulphites, INS 220, 221, 222, 223, 224, 225, 227, 228, 539					
The eWG recommends that the 38 th CCFAC adopt the following food additive provisions for sulphites in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
04.2.2.1	frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	50	mg/kg	Notes 44, 76, 136 & 137 ⁵⁷	6
04.2.2.2	dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	500	mg/kg	Notes 44 & 105 ⁵⁸	6
04.2.2.3	vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	100	mg/kg	Note 44	6
04.2.2.4	canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	100	mg/kg	Note 44	6
04.2.2.5	vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	500	mg/kg	Notes 44 & 138 ⁵⁹	6
04.2.2.6	vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	500	mg/kg	Note 44	6
04.2.2.7	fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	500	mg/kg	Note 44	6
05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	50	mg/kg	Note 44	6
06.2.1	flours	200	mg/kg	Note 44	6
06.2.2	starches	200	mg/kg	Note 44	6
06.4.3	pre-cooked pastas and noodles and like products	20	mg/kg	Note 44	6
07.1.1	bread and rolls	50	mg/kg	Note 44	6
07.1.3	other ordinary bakery products (e.g., bagels, pita, English muffins)	50	mg/kg	Note 44	6
07.1.4	bread-type products, including bread stuffing and bread crumbs	50	mg/kg	Note 44	6
07.2	fine bakery wares (sweet, salty, savoury) and mixes	50	mg/kg	Note 44	6
08.3	processed comminuted meat, poultry, and game products	500	mg/kg	Note 44	6
08.4	edible casings (e.g., sausage casings)	500	mg/kg	Notes 44 & 72 ⁶⁰	6
09.1.2	fresh mollusks, crustaceans, and echinoderms	100	mg/kg	Note 44	6
09.2.1	frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	100	mg/kg	Notes 44 & 139 ⁶¹	6
09.2.4.2	cooked mollusks, crustaceans, and echinoderms	30	mg/kg	Note 44	6
09.2.5	smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	30	mg/kg	Note 44	6
09.4	fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	300	mg/kg	Notes 44 & 140 ⁶²	6
11.1.3	soft white sugar, soft brown sugar, glucose syrup, dried glucose syrup, raw cane sugar	20	mg/kg	Notes 44 & 111 ⁶³	6
11.2	brown sugar excluding products of food category 11.1.3	40	mg/kg	Note 44	3

⁵⁷ **Note 137:** Except for use in frozen avocado at 300 mg/kg.

⁵⁸ **Note 105:** Except for use in dried gourd strips (KAMPYO) at 5000 mg/kg.

⁵⁹ **Note 138:** For use in energy-reduced products only.

⁶⁰ **Note 72:** Ready-to-eat basis.

⁶¹ **Note 139:** For use in mollusks, crustaceans, and echinoderms only.

⁶² **Note 140:** Except for use in canned abalone (PAUA) at 1000 mg/kg.

⁶³ **Note 111:** Excluding dried glucose syrup used in the manufacture of sugar confectionery at 150 mg/kg and glucose syrup used in the manufacture of sugar confectionery at 400 mg/kg.

Recommendation 2 - Sulphites, INS 220, 221, 222, 223, 224, 225, 227, 228, 539					
The eWG recommends that the 38 th CCFAC adopt the following food additive provisions for sulphites in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
11.3	sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3	70	mg/kg	Note 44	6
11.4	other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	40	mg/kg	Note 44	6
12.2.2	seasonings and condiments	200	mg/kg	Note 44	6
12.3	vinegars	100	mg/kg	Note 44	6
12.4	mustards	250	mg/kg	Notes 44 & 106 ⁶⁴	6
12.6	sauces and like products	300	mg/kg	Note 44	6
12.9.5	other protein products	200	mg/kg	Note 44	6
14.1.2.2	vegetable juice	115	mg/kg	Note 44	6
14.1.2.4	concentrates for vegetable juice	115	mg/kg	Notes 44 & 127 ⁶⁵	6
14.1.3.2	vegetable nectar	115	mg/kg	Note 44	6
14.1.3.4	concentrates for vegetable nectar	115	mg/kg	Notes 44 & 127	6
14.1.4.1	carbonated water-based flavoured drinks	115	mg/kg	Note 44	6
14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	115	mg/kg	Note 44	6
14.1.4.3	concentrates (liquid or solid) for water-based flavoured drinks	115	mg/kg	Notes 44 & 127	6
14.2.1	beer and malt beverages	50	mg/kg	Note 44	6
14.2.2	cider and perry	300	mg/kg	Note 44	6
14.2.3	grape wines	350	mg/kg	Notes 44 & 103 ⁶⁶	6
14.2.4	wines (other than grape)	300	mg/kg	Note 44	6
14.2.5	mead	300	mg/kg	Note 44	6
14.2.6	distilled spirituous beverages containing more than 15% alcohol	300	mg/kg	Note 44	6
15.1	snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	300	mg/kg	Note 44	6
15.2	processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	500	mg/kg	Note 44	6
16.0	composite foods - foods that could not be placed in categories 01 – 15	350	mg/kg	Note 44	6

CANTHAXANTHIN (INS 161g)

63. The 28th CAC has adopted one provision for the use of canthaxanthin in the GSFA.

64. The JECFA (1995) assigned an ADI of 0.03 mg/kg bw/d for canthaxanthin.

65. The 30th CCFAC requested that JECFA perform intake estimates for canthaxanthin based on the pending levels of maximum use in the GSFA and national food consumption data. The 53rd JECFA (1999) concluded that the dietary intake of canthaxanthin exceeded the ADI of 0-0.03 mg/kg bw. Indirect exposure through the use of canthaxanthin as a colourant in animal feeds is the major source of canthaxanthin in food. However, JECFA concluded that long-term intake of canthaxanthin is unlikely to exceed the ADI.

66. The 37th CCFAC agreed to request information on several provisions for canthaxanthin with the understanding that if this information was not provided, the 38th CCFAC would discontinue further consideration of these provisions in the GSFA (ALINORM 05/28/12 Appendix IX). The 37th CCFAC specifically requested numerical use levels for uses reported as GMP.

Recommendation 1 – Canthaxanthin, INS 161g					
The eWG recommends that the 38 th CCFAC discontinue further work on the following food additive provisions for canthaxanthin in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
01.6	cheese and analogues		GMP		6
02.0	fats and oils, and fat emulsions		GMP		6
08.1.1	fresh meat, poultry, and game, whole pieces or cuts	100	mg/kg		6

⁶⁴ **Note 106:** Except for use in Dijon mustard at 500 mg/kg.

⁶⁵ **Note 127:** As served to the consumer.

⁶⁶ **Note 103:** Except for use in special white wines at 400 mg/kg.

Recommendation 1 – Canthaxanthin, INS 161g					
The eWG recommends that the 38 th CCFAC discontinue further work on the following food additive provisions for canthaxanthin in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
08.3.2	heat-treated processed comminuted meat, poultry, and game products	15	mg/kg		6
09.2.1	frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms		GMP		6
09.2.4.1	cooked fish and fish products	200	mg/kg		6
09.2.4.3	fried fish and fish products, including mollusks, crustaceans, and echinoderms		GMP		6
12.9.5	other protein products	100	mg/kg		6
14.1.4.3	concentrates (liquid or solid) for water-based flavoured drinks	100	mg/kg		6
14.2.1	beer and malt beverages	5	mg/kg		6
14.2.3	grape wines	5	mg/kg		6
14.2.6	distilled spirituous beverages containing more than 15% alcohol	5	mg/kg		6
15.1	snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)		GMP		6

Recommendation 2 - Canthaxanthin, INS 161g					
The eWG recommends that the 38 th CCFAC adopt the following food additive provisions for canthaxanthin in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	15	mg/kg		6
01.6.1 ⁶⁷	unripened cheese	15	mg/kg		6
01.6.2 ⁶⁷	ripened cheese	15	mg/kg		
01.6.4 ⁶⁷	processed cheese	15	mg/kg		
01.6.5 ⁶⁷	cheese analogues	15	mg/kg		
01.6.6 ⁶⁷	whey protein cheese	15	mg/kg		
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	15	mg/kg		6
02.1.2 ⁶⁸	vegetable oils and fats	15	mg/kg		6
02.1.3 ⁶⁸	lard, tallow, fish oil, and other animal fats	15	mg/kg		6
02.2.1.3 ⁶⁸	blends of butter and margarine	15	mg/kg		6
02.2.2 ⁶⁸	emulsions containing less than 80% fat	15	mg/kg		6
02.3 ⁶⁸	fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	15	mg/kg		6
02.4 ⁶⁸	fat-based desserts excluding dairy-based dessert products of food category 01.7	15	mg/kg		6
04.1.2.5	jams, jellies and marmalades	200	mg/kg		6
04.1.2.6	fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	15	mg/kg		6
04.1.2.8	fruit preparations, including pulp, purees, fruit toppings and coconut milk	15	mg/kg		6
04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	15	mg/kg		6
04.1.2.11	fruit fillings for pastries	15	mg/kg		6
04.2.2.2	dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	10	mg/kg		6

⁶⁷ The eWG recommendations for the provisions for canthaxanthin in certain subcategories of 01.6 are intended to account for the food category (01.6.3) which has a one-to-one correspondence with a Codex commodity standard and for any consequential changes in food category 01.6.

⁶⁸ The eWG recommendations for the provisions for canthaxanthin in certain subcategories of 02.0 are intended to account for food categories (02.1.1, 02.2.1.1, and 02.2.1.2) that have a one-to-one correspondence with Codex commodity standards and for any consequential changes in food category 02.0.

Recommendation 2 - Canthaxanthin, INS 161g					
The eWG recommends that the 38 th CCFAC adopt the following food additive provisions for canthaxanthin in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
04.2.2.3	vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	15	mg/kg		6
05.2	confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	15	mg/kg		6
05.3	chewing gum	15	mg/kg		6
05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	15	mg/kg		6
06.3	breakfast cereals, including rolled oats	15	mg/kg		3
06.3	breakfast cereals, including rolled oats	15	mg/kg		6
06.4.2	dried pastas and noodles and like products	800	mg/kg		6
06.4.3	pre-cooked pastas and noodles and like products	15	mg/kg		6
06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	15	mg/kg		6
07.0	bakery wares	15	mg/kg		6
08.1.2	fresh meat, poultry, and game, comminuted	1000	mg/kg	Note 94 ⁶⁹	6
08.3.1.1	cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	100	mg/kg	Note 118 ⁷⁰	6
09.2.5	smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	15	mg/kg	Note 22 ⁷¹	6
09.3.3	salmon substitutes, caviar, and other fish roe products	15	mg/kg		6
09.4	fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	15	mg/kg		6
10.4	egg-based desserts (e.g., custard)	15	mg/kg		6
11.3	sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3	15	mg/kg		6
11.4	other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	15	mg/kg		6
12.2.2	seasonings and condiments	20	mg/kg		6
12.5.2	mixes for soups and broths	30	mg/kg	Note 127 ⁷²	6
12.6	saucers and like products	100	mg/kg		6
14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	10	mg/kg		6
14.2.7	aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	5	mg/kg		3
16.0	composite foods - foods that could not be placed in categories 01 – 15	80	mg/kg	Note 2 ⁷³	6

ERYTHROSINE (INS 127)

67. The 28th CAC has adopted one provision in the GSFA for the use of erythrosine.

68. The 36th JECFA (1990) assigned an ADI of 0.1 mg/kg bw/d for erythrosine.

69. The 30th CCFAC requested that JECFA perform intake assessments for erythrosine based on the pending levels of maximum use in the GSFA and national food consumption data. The 53rd JECFA (1999) concluded that long-term intake of erythrosine is unlikely to exceed the ADI, as erythrosine would be used in only a limited number of foods. However, they noted that the intake of erythrosine could exceed the ADI of 0-0.1 mg/kg bw if the maximum limits proposed in the draft GSFA were widely adopted at the national level.

⁶⁹ **Note 94:** For use in loganiza (fresh, uncured sausage) only.

⁷⁰ **Note 118:** Except for use in tocino (fresh, cured sausage) at 1000 mg/kg.

⁷¹ **Note 22:** For use in smoked fish products only.

⁷² **Note 127:** As served to the consumer.

⁷³ **Note 2:** On dry ingredient, dry weight, dry mix or concentrate basis.

70. The 37th CCFAC agreed to request information on several provisions for erythrosine with the understanding that if this information was not provided, the 38th CCFAC would discontinue further consideration of these provisions in the GSFA (ALINORM 05/28/12 Appendix IX).

Recommendation 1 – Erythrosine, INS 127					
The eWG recommends that the 38 th CCFAC discontinue further work on the following food additive provisions for erythrosine in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	300	mg/kg		6
01.6.2.2	rind of ripened cheese	100	mg/kg		6
01.6.4.2	flavoured processed cheese, including containing fruit, vegetables, meat, etc.	100	mg/kg	Notes 5 ⁷⁴ & 72 ⁷⁵	6
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	300	mg/kg		6
02.1.3	lard, tallow, fish oil, and other animal fats	300	mg/kg		3
02.3	fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	300	mg/kg		6
02.4	fat-based desserts excluding dairy-based dessert products of food category 01.7	300	mg/kg		6
05.1.3	cocoa-based spreads, including fillings	100	mg/kg		6
05.2	confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	300	mg/kg		6
05.3	chewing gum	200	mg/kg		6
05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	300	mg/kg		6
06.3	breakfast cereals, including rolled oats	300	mg/kg		6
06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	300	mg/kg		6
07.0	bakery wares	300	mg/kg		6
08.1	fresh meat, poultry, and game	30	mg/kg	Notes 3 ⁷⁶ & 4 ⁷⁷	3
08.2	processed meat, poultry, and game products in whole pieces or cuts	30	mg/kg		6
08.3	processed comminuted meat, poultry, and game products	30	mg/kg		6
08.4	edible casings (e.g., sausage casings)	3000	mg/kg		3
09.2.1	frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	300	mg/kg		6
09.2.4.1	cooked fish and fish products	300	mg/kg		6
09.2.4.3	fried fish and fish products, including mollusks, crustaceans, and echinoderms	300	mg/kg		6
09.4	fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	1500	mg/kg		3
09.4	fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	300	mg/kg		6
10.1	fresh eggs	300	mg/kg	Note 4	3
10.4	egg-based desserts (e.g., custard)	300	mg/kg		6
11.3	sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3	300	mg/kg		6
11.4	other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	300	mg/kg		6
11.6	table-top sweeteners, including those containing high-intensity sweeteners	300	mg/kg		6
12.2	herbs, spices, seasonings, and condiments (e.g., seasoning for instant noodles)	300	mg/kg		6

⁷⁴ **Note 5:** Used in raw materials for manufacture of the finished food.

⁷⁵ **Note 72:** Ready-to-eat basis.

⁷⁶ **Note 3:** Surface treatment.

⁷⁷ **Note 4:** For decoration, stamping, marking or branding the product.

Recommendation 1 – Erythrosine, INS 127					
The eWG recommends that the 38 th CCFAC discontinue further work on the following food additive provisions for erythrosine in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
12.6.2	non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	300	mg/kg		6
12.9.5	other protein products	100	mg/kg	Note 92 ⁷⁸	6
13.6	food supplements	300	mg/kg		6
14.1.4	water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	300	mg/kg		6
14.2.6	distilled spirituous beverages containing more than 15% alcohol	300	mg/kg		6
14.2.7	aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)		GMP		6

Recommendation 2 - Erythrosine, INS 127					
The eWG recommends that the 38 th CCFAC adopt the following food additive provisions for erythrosine in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
03.0	edible ices, including sherbet and sorbet	10	mg/kg		6
04.1.2.4	canned or bottled (pasteurized) fruit	300	mg/kg		6
04.1.2.5	jams, jellies and marmelades	400	mg/kg		6
04.1.2.6	fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	300	mg/kg		6
04.1.2.8	fruit preparations, including pulp, purees, fruit toppings and coconut milk	300	mg/kg		6
04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	300	mg/kg		6
04.1.2.11	fruit fillings for pastries	300	mg/kg		6
04.2.2.3	vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	50	mg/kg		6
04.2.2.7	fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	50	mg/kg		3
08.3.2 ⁷⁹	heat-treated processed comminuted meat, poultry, and game products	15	mg/kg	Note 141 ⁸⁰	
09.2.5	smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	300	mg/kg		6
09.3.3	salmon substitutes, caviar, and other fish roe products	300	mg/kg		6
15.1	snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	300	mg/kg		6
16.0	composite foods - foods that could not be placed in categories 01 – 15	300	mg/kg	Note 2 ⁸¹	6

IRON OXIDES (INS 172i, 172ii, 172iii)

71. The 28th CAC has adopted several provisions in the GSFA for the use of iron oxides.

72. The 23rd JECFA (1979) assigned an ADI of 0.5 mg/kg bw/d for iron oxides (172i, 172ii, 172iii).

73. The 30th CCFAC requested that JECFA perform intake assessments for iron oxides based on the pending levels of use in the GSFA and national food consumption data. The 53rd JECFA (1999) concluded that it is unlikely that intake of iron oxides would exceed the ADI of 0-0.5 mg/kg bw.

⁷⁸ **Note 92:** On the weight of the protein before re-hydration.

⁷⁹ The eWG recommendation for the provision for erythrosine in food category 08.3.2 is intended to account for consequential changes due to the discontinuation of the provision in food category 08.3.

⁸⁰ **Note 141:** To replace the loss of colour in products with binders only.

⁸¹ **Note 2:** On dry ingredient, dry weight, dry mix or concentrate basis.

74. The 37th CCFAC agreed to request information on several provisions for iron oxides with the understanding that if this information was not provided, the 38th CCFAC would discontinue further consideration of these provisions in the GSFA (ALINORM 05/28/12 Appendix IX)... The 37th CCFAC specifically requested numeric use levels for uses reported as GMP

Recommendation 1 – Iron Oxides, INS 172i, 172ii, 172iii					
The eWG recommends that the 38 th CCFAC discontinue further work on the following food additive provisions for iron oxides in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
01.3.2	beverage whiteners		GMP		6
01.4	cream (plain) and the like		GMP		6
01.5.2	milk and cream powder analogues		GMP		6
01.6.1	unripened cheese		GMP		6
01.6.3	whey cheese		GMP	Note 3 ⁸²	6
01.6.5	cheese analogues		GMP		6
04.1.2.8	fruit preparations, including pulp, purees, fruit toppings and coconut milk		GMP		6
04.2.2.6	vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5		GMP		6
05.1.3	cocoa-based spreads, including fillings		GMP		6
05.3	chewing gum	10000	mg/kg		6
06.2	flours and starches (including soybean powder)	300	mg/kg		3
08.2	processed meat, poultry, and game products in whole pieces or cuts		GMP	Note 16 ⁸³	6
08.3.1.2	cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products		GMP	Note 16	6
08.3.1.3	fermented non-heat treated processed comminuted meat, poultry, and game products		GMP	Note 16	6
08.3.2	heat-treated processed comminuted meat, poultry, and game products		GMP	Note 16	6
08.3.3	frozen processed comminuted meat, poultry, and game products		GMP	Note 16	6
09.1.1	fresh fish		GMP	Note 50 ⁸⁴	6
09.1.2	fresh mollusks, crustaceans, and echinoderms		GMP	Note 16	6
09.2.1	frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms		GMP	Note 95 ⁸⁵	6
09.2.2	frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms		GMP	Note 16	6
09.2.3	frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms		GMP	Note 16	6
09.2.4.1	cooked fish and fish products		GMP		6
09.2.4.2	cooked mollusks, crustaceans, and echinoderms		GMP		6
09.2.4.3	fried fish and fish products, including mollusks, crustaceans, and echinoderms		GMP	Note 16	6
09.3.1	fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly		GMP	Note 16	6
09.3.2	fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine		GMP	Note 16	6
10.4	egg-based desserts (e.g., custard)		GMP		6
12.4	mustards		GMP		6
12.7	salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3		GMP		6
12.9.5	other protein products		GMP		6
13.3	dietetic foods intended for special medical purposes (excluding products of food category 13.1)		GMP		6

⁸² **Note 3:** Surface treatment.

⁸³ **Note 16:** For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.

⁸⁴ **Note 50:** For use in fish roe only.

⁸⁵ **Note 95:** For use in surimi and fish roe products only.

Recommendation 1 – Iron Oxides, INS 172i, 172ii, 172iii					
The eWG recommends that the 38 th CCFAC discontinue further work on the following food additive provisions for iron oxides in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
13.4	dietetic formulae for slimming purposes and weight reduction		GMP		6
13.5	dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6		GMP		6
13.6	food supplements		GMP		6
14.1.3.2	vegetable nectar		GMP		6
14.1.3.4	concentrates for vegetable nectar		GMP		6
14.2.2	cider and perry		GMP		6
14.2.3.2	sparkling and semi-sparkling grape wines		GMP		6
14.2.4	wines (other than grape)		GMP		6
14.2.6	distilled spirituous beverages containing more than 15% alcohol		GMP		6
14.2.7	aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)		GMP		6

Recommendation 2 - Iron Oxides, INS 172i, 172ii, 172iii					
The eWG recommends that the 38 th CCFAC adopt the following food additive provisions for iron oxides in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
04.2.2.3	vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	75	mg/kg		6
04.2.2.4	canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	75	mg/kg		3
08.1.2	fresh meat, poultry, and game, comminuted	300	mg/kg	Note 94 ⁸⁶	6
08.3.1.1	cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	300	mg/kg	Note 78 ⁸⁷	6
09.3.4	semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	50	mg/kg		3
09.4	fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	50	mg/kg		6

BRILLIANT BLUE FCF (INS 133)

75. The 28th CAC has adopted several provisions in the GSFA for the use of brilliant blue FCF.

76. The 13th JECFA (1969) assigned an ADI of 12.5 mg/kg bw/d for brilliant blue FCF.

77. The 37th CCFAC agreed to request information on several provisions for brilliant blue FCF with the understanding that if this information was not provided, the 38th CCFAC would discontinue further consideration of these provisions in the GSFA (ALINORM 05/28/12 Appendix IX). The 37th CCFAC requested clarification of the use in category 16.0 in the food itself as compared to its presence from carryover.

⁸⁶ **Note 94:** For use in loganiza (fresh, uncured sausage) only.

⁸⁷ **Note 78:** For use in tocino (fresh, cured sausage) only.

Recommendation 1 – Brilliant Blue FCF, INS 133					
The eWG recommends that the 38 th CCFAC discontinue further work on the following food additive provisions for brilliant blue FCF in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
01.6.3	whey cheese	200	mg/kg	Note 3 ⁸⁸	3
01.6.4	processed cheese	200	mg/kg		6
02.1.3	lard, tallow, fish oil, and other animal fats	200	mg/kg		3
04.1.1.2	surface-treated fresh fruit	500	mg/kg	Note 16 ⁸⁹	6
04.2.1.2	surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	500	mg/kg	Note 16	6
05.1.3	cocoa-based spreads, including fillings	300	mg/kg		3
05.1.4	cocoa and chocolate products	300	mg/kg		3
05.1.5	imitation chocolate, chocolate substitute products	300	mg/kg		3
09.3.4	semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500	mg/kg		6
14.2.1	beer and malt beverages	200	mg/kg		3

Recommendation 2 - Brilliant Blue FCF, INS 133					
The eWG recommends that the 38 th CCFAC adopt the following food additive provisions for brilliant blue FCF in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
01.6.1	unripened cheese	100	mg/kg	Note 3 ⁹⁰	3
01.6.4.2 ⁹¹	Flavoured processed cheese, including containing fruit, vegetables, meat, etc.	100	mg/kg		6
01.6.5	cheese analogues	100	mg/kg	Note 3	3
04.1.2.4	canned or bottled (pasteurized) fruit	200	mg/kg		6
04.1.2.5	jams, jellies and marmelades	300	mg/kg		6
04.1.2.6	fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	300	mg/kg		6
04.1.2.7	candied fruit	200	mg/kg		6
04.1.2.8	fruit preparations, including pulp, purees, fruit toppings and coconut milk	300	mg/kg		6
04.2.2.3	vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	300	mg/kg		6
04.2.2.4	canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200	mg/kg		6
04.2.2.6	vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200	mg/kg		6
04.2.2.7	fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	300	mg/kg		3
05.1.3	cocoa-based spreads, including fillings	100	mg/kg		6
05.1.4	cocoa and chocolate products	100	mg/kg		6
05.1.5	imitation chocolate, chocolate substitute products	100	mg/kg		6
07.1	bread and ordinary bakery wares	100	mg/kg		6
07.2	fine bakery wares (sweet, salty, savoury) and mixes	200	mg/kg		6
08.0	meat and meat products, including poultry and game	300	mg/kg	Note 16 ⁹²	6

⁸⁸ **Note 3:** Surface treatment.

⁸⁹ **Note 16:** For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.

⁹⁰ **Note 3:** Surface treatment.

⁹¹ The eWG recommendation for the provision for brilliant blue FCF in food category 01.6.4.2 is intended to account for consequential changes due to the discontinuation of the provision in food category 01.6.4.

⁹² **Note 16:** For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.

Recommendation 2 - Brilliant Blue FCF, INS 133					
The eWG recommends that the 38 th CCFAC adopt the following food additive provisions for brilliant blue FCF in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
09.2.4.1	cooked fish and fish products	300	mg/kg		6
09.2.4.2	cooked mollusks, crustaceans, and echinoderms	250	mg/kg		6
09.2.5	smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	300	mg/kg	Note 22 ⁹³	6
12.2.2	seasonings and condiments	300	mg/kg		6
12.4	mustards	300	mg/kg		6
12.5	soups and broths	300	mg/kg		6
12.6	sauces and like products	500	mg/kg		6
12.9.5	other protein products	100	mg/kg		6
16.0	composite foods - foods that could not be placed in categories 01 - 15	100	mg/kg	Note 2 ⁹⁴	6

CARMINES (INS 120)

78. The 28th CAC has adopted several provisions in the GSFA for the use of carmines.

79. At the 55th meeting of the JECFA, (2000), the 1982 ADI of 0-5 mg/kg bw/d for carmines, as ammonium carmine or the equivalent of calcium, potassium and sodium salts was maintained.

80. The 37th CCFAC agreed to request information on several provisions for carmines with the understanding that if this information was not provided, the 38th CCFAC would discontinue further consideration of these provisions in the GSFA (ALINORM 05/28/12 Appendix IX). The 37th CCFAC specifically requested clarification of the use levels reported, since they may be for either cochineal extract or carminic acid, each of which have different amounts of the coloring principle.

Recommendation 1 – Carmines, INS 120					
The eWG recommends that the 38 th CCFAC discontinue further work on the following food additive provisions for carmines in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
01.6.1	unripened cheese		GMP	Note 3 ⁹⁵	6
01.6.2.2	rind of ripened cheese		GMP		6
01.6.3	whey cheese		GMP	Note 3	6
01.6.5	cheese analogues		GMP	Note 3	6
07.1	bread and ordinary bakery wares		GMP		6

Recommendation 2 - Carmines, INS 120					
The eWG recommends that the 38 th CCFAC adopt the following food additive provisions for carmines in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
02.2.1.3	blends of butter and margarine	500	mg/kg		3
02.2.2	emulsions containing less than 80% fat	500	mg/kg		3
02.3	fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	500	mg/kg		6
04.2.2.3	vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	500	mg/kg		6
05.3	chewing gum	1000	mg/kg		6
06.4.2	dried pastas and noodles and like products	100	mg/kg		3
06.4.3	pre-cooked pastas and noodles and like products	100	mg/kg		3
07.1.4	bread-type products, including bread stuffing and bread crumbs	500	mg/kg		3
09.2.1	frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	100	mg/kg	Note 85 ⁹⁶	3

⁹³ **Note 22:** For use in smoked fish products only.

⁹⁴ **Note 2:** On dry ingredient, dry weight, dry mix or concentrate basis.

⁹⁵ **Note 3:** Surface treatment.

⁹⁶ **Note 85:** Excluding use in surimi and fish roe products at 500 mg/kg.

Recommendation 2 - Carmines, INS 120					
The eWG recommends that the 38 th CCFAC adopt the following food additive provisions for carmines in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
09.2.2	frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500	mg/kg	Note 16 ⁹⁷	6
09.2.2	frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	100	mg/kg		3
09.2.4.3	fried fish and fish products, including mollusks, crustaceans, and echinoderms	500	mg/kg	Note 16	6
09.2.4.3	fried fish and fish products, including mollusks, crustaceans, and echinoderms	150	mg/kg		3
14.1.4	water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	100	mg/kg	Note 142⁹⁸	6
14.2.7	aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	500	mg/kg		3
14.2.7	aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	200	mg/kg		6

CAROTENES, VEGETABLE (INS 160aii)

81. The 28th CAC has adopted several provisions in the GSFA for the use of vegetable carotenes.

82. The 41st JECFA (1993) determined vegetable carotenes to be acceptable for use as a colour, provided the level of use does not exceed the level normally found in vegetables.

83. The 37th CCFAC agreed to request information on several provisions for vegetable carotenes with the understanding that if this information was not provided, the 38th CCFAC would discontinue further consideration of these provisions in the GSFA (ALINORM 05/28/12 Appendix IX). The 37th CCFAC requested clarification as to whether the use levels in food categories 04.1.2.8, 04.1.2.11 and 16.0 are due to carry-over or direct addition to the food.

Recommendation 1 – Carotenes, Vegetable, INS 160aii					
The eWG recommends that the 38 th CCFAC discontinue further work on the following food additive provisions for vegetable carotenes in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
01.4	cream (plain) and the like	1000	mg/kg		3
01.6.3	whey cheese	1000	mg/kg	Note 3 ⁹⁹	3
02.2.1.2	margarine and similar products	1000	mg/kg		3
04.1.1.2	surface-treated fresh fruit		GMP	Note 16 ¹⁰⁰	6
04.2.1.2	surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds		GMP	Note 16	6
05.1.3	cocoa-based spreads, including fillings	1000	mg/kg		3
05.1.4	cocoa and chocolate products	1000	mg/kg		3
05.1.4	cocoa and chocolate products	500	mg/kg		6
05.1.5	imitation chocolate, chocolate substitute products	1000	mg/kg		3
05.1.5	imitation chocolate, chocolate substitute products	500	mg/kg		6
08.1.1	fresh meat, poultry, and game, whole pieces or cuts	5000	mg/kg	Note 16	3
09.1.2	fresh mollusks, crustaceans, and echinoderms		GMP	Note 16	6
12.10.3	fermented soybean paste (e.g., miso)		GMP		6
13.1.3	formulae for special medical purposes for infants	30	mg/kg	Note 84 ¹⁰¹	3
14.1.2.2	vegetable juice	2000	mg/kg		3
14.1.2.4	Concentrates for vegetable juice	2000	mg/kg		3
15.1	snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	25	mg/kg		6
15.2	processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	20000	mg/kg		3
16.0	composite foods - foods that could not be placed in categories 01 – 15	1000	mg/kg		3

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

⁹⁸ **Note 142:** 1000 mg/kg as cochineal extract.

⁹⁹ **Note 3:** Surface treatment.

¹⁰⁰ **Note 16:** For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.

¹⁰¹ **Note 84:** For infants over 1 year of age only.

Recommendation 2 - Carotenes, Vegetable, INS 160aii				
The eWG recommends that the 38 th CCFAC revoke the following adopted food additive provisions for vegetable carotenes in the GSFA.				
Food Cat No.	Food Category	Max	Level	Comments
02.1	fats and oils, and fat emulsions	1000	mg/kg	
02.2.1.2	margarine and similar products	26	mg/kg	

Recommendation 3 - Carotenes, Vegetable, INS 160aii					
The eWG recommends that the 38 th CCFAC adopt the following food additive provisions for vegetable carotenes in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
02.1.2 ¹⁰²	vegetable oils and fats	1000	mg/kg		8
02.1.3 ¹⁰²	lard, tallow, fish oil, and other animal fats	1000	mg/kg		8
04.1.2.8	fruit preparations, including pulp, purees, fruit toppings and coconut milk	200	mg/kg		6
04.1.2.11	fruit fillings for pastries	200	mg/kg		6
04.2.2.2	dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	200	mg/kg		3
04.2.2.3	vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	1350	mg/kg		3
04.2.2.4	canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200	mg/kg		3
06.4.2	dried pastas and noodles and like products	1000	mg/kg		3
06.4.3	pre-cooked pastas and noodles and like products	1000	mg/kg		3
07.1.6	mixes for breads and ordinary bakery wares		GMP		3
08.1.2	fresh meat, poultry, and game, comminuted	20	mg/kg	Note 117 ¹⁰³	6
09.1.1	fresh fish		GMP	Note 50 ¹⁰⁴	6
09.2.1	frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms		GMP	Note 95 ¹⁰⁵	6
09.2.4.1	cooked fish and fish products	1000	mg/kg	Notes 50 & 95	3
12.2	herbs, spices, seasonings, and condiments (e.g., seasoning for instant noodles)	500	mg/kg		3
14.1.3.2	vegetable nectar	2000	mg/kg		3
14.1.3.4	concentrates for vegetable nectar	1000	mg/kg		3
15.1	snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	400	mg/kg		3

CASTOR OIL (INS 1503)

84. The 23rd JECFA (1983) assigned an ADI of 0.7 mg/kg bw/d for castor oil (1503).

85. The 37th CCFAC agreed to request information on several provisions for castor oil with the understanding that if this information was not provided, the 38th CCFAC would discontinue further consideration of these provisions in the GSFA (ALINORM 05/28/12 Appendix IX).

¹⁰² The eWG recommendations for the provisions for vegetable carotenes in certain subcategories of 02.1 are intended to account for food categories (02.1.1, 02.2.1.1, and 02.2.1.2) that have a one-to-one correspondence with Codex commodity standards and for any consequential changes in food category 02.0..

¹⁰³ **Note 117:** Except for use in loganiza (fresh, uncured sausage) at 1000 mg/kg

¹⁰⁴ **Note 50:** For use in fish roe only

¹⁰⁵ **Note 95:** For use in surimi and fish roe products only.

Recommendation 1 – Castor Oil, INS 1503					
The eWG recommends that the 38 th CCFAC discontinue further work on the following food additive provisions for castor oil in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
05.1	cocoa products and chocolate products including imitations and chocolate substitutes		GMP		6
05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces		GMP		6
13.6	food supplements		GMP		6
14.1.4	water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	500	mg/kg		6

Recommendation 2 - Castor Oil, INS 1503					
The eWG recommends that the 38 th CCFAC adopt the following food additive provisions for castor oil in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
05.2	confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	500	mg/kg		6
05.3	chewing gum	2100	mg/kg		6

CHLOROPHYLLS, COPPER COMPLEXES (INS 141i & 141ii)

86. The 28th CAC has adopted several provisions in the GSFA for the use of chlorophylls, copper complexes.

87. The 13th JECFA (1969) assigned an ADI of 15 mg/kg bw/d for chlorophylls, copper complexes (141i & 141ii).

88. The 37th CCFAC agreed to request information on several provisions for copper complexes of chlorophyll with the understanding that if this information was not provided, the 38th CCFAC would discontinue further consideration of these provisions in the GSFA (ALINORM 05/28/12 Appendix IX). The 37th CCFAC also requested that all use levels be expressed “as copper.”

Recommendation 1 – Chlorophylls, Copper Complexes, INS 141i, 141ii					
The eWG recommends that the 38 th CCFAC discontinue further work on the following food additive provisions for copper complexes of chlorophyll in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
01.6.2.1	ripened cheese, includes rind	15	mg/kg		6
01.6.3	whey cheese	50	mg/kg		3
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	200	mg/kg		6
02.0	fats and oils, and fat emulsions		GMP		6
03.0	edible ices, including sherbet and sorbet	200	mg/kg		6
04.1.1.2	surface-treated fresh fruit		GMP	Note 16 ¹⁰⁶	6
04.1.2.1	frozen fruit	100	mg/kg	Note 62 ¹⁰⁷	6
04.1.2.2	dried fruit	100	mg/kg	Note 62	6
04.1.2.5	jams, jellies and marmelades	200	mg/kg		6
04.1.2.6	fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	150	mg/kg		6
04.1.2.7	candied fruit	100	mg/kg	Note 62	6
04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	150	mg/kg	Note 62	6
04.2.1.2	surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds		GMP	Note 16	6
04.2.2.1	frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	100	mg/kg	Note 62	6
05.1.2	cocoa mixes (syrops)	6.4	mg/kg	Note 62	3
05.1.3	cocoa-based spreads, including fillings	6.4	mg/kg	Note 62	3

¹⁰⁶ **Note 16:** For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.

¹⁰⁷ **Note 62:** As copper.

Recommendation 1 – Chlorophylls, Copper Complexes, INS 141i, 141ii					
The eWG recommends that the 38 th CCFAC discontinue further work on the following food additive provisions for copper complexes of chlorophyll in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
05.1.4	cocoa and chocolate products	700	mg/kg		6
05.1.5	imitation chocolate, chocolate substitute products	700	mg/kg		6
07.2.2	other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)		GMP		6
07.2.3	mixes for fine bakery wares (e.g., cakes, pancakes)		GMP		6
09.2.1	frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms		GMP	Note 95 ¹⁰⁸	6
12.5.2	mixes for soups and broths	30	mg/kg	Note 127 ¹⁰⁹	6
12.9.5	other protein products		GMP		6
13.1.3	formulae for special medical purposes for infants	20	mg/kg	Note 84 ¹¹⁰	3
13.3	dietetic foods intended for special medical purposes (excluding products of food category 13.1)		GMP		6
13.4	dietetic formulae for slimming purposes and weight reduction		GMP		6
13.5	dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6		GMP		6
13.6	food supplements		GMP		6
14.1.3.2	vegetable nectar		GMP		6
14.1.3.4	concentrates for vegetable nectar		GMP		6
14.2.2	cider and perry		GMP		6
14.2.4	wines (other than grape)		GMP		6
14.2.6	distilled spirituous beverages containing more than 15% alcohol		GMP		6

Recommendation 2 - Chlorophylls, Copper Complexes, INS 141i, 141ii					
The eWG recommends that the 38 th CCFAC adopt the following food additive provisions for copper complexes of chlorophyll in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	50	mg/kg		3
01.6.1	Unripened cheese	50	mg/kg		3
01.6.2.1	ripened cheese, includes rind	50	mg/kg		3
01.6.2.2	rind of ripened cheese	75	mg/kg		3
01.6.2.3	cheese powder (for reconstitution; e.g., for cheese sauces)	50	mg/kg		3
01.6.4	Processed cheese	50	mg/kg		3
01.6.5	cheese analogues	50	mg/kg		3
01.6.6	whey protein cheese	50	mg/kg		3
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	500	mg/kg		3
02.1.2 ¹¹¹	butter oil, anhydrous milkfat, ghee		GMP		6
02.1.3 ¹¹⁰	lard, tallow, fish oil, and other animal fats		GMP		6
02.2.1.3 ¹¹⁰	blends of butter and margarine		GMP		6
02.2.2 ¹¹⁰	Emulsions containing less than 80% fat		GMP		6
02.3 ¹¹⁰	fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions		GMP		6

¹⁰⁸ **Note 95:** For use in surimi and fish roe products only.

¹⁰⁹ **Note 127:** As served to the consumer.

¹¹⁰ **Note 84:** For infants over 1 year of age only.

¹¹¹ The eWG recommendations for the provision for vegetable carotenes in certain subcategories of 02.0 are intended to account for food categories (02.1.1, 02.2.1.1, and 02.2.1.2) that have a one-to-one correspondence with Codex commodity standards and for any consequential changes in food category 02.0.

Recommendation 2 - Chlorophylls, Copper Complexes, INS 141i, 141ii					
The eWG recommends that the 38 th CCFAC adopt the following food additive provisions for copper complexes of chlorophyll in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
02.4 ¹¹⁰	fat-based desserts excluding dairy-based dessert products of food category 01.7	500	mg/kg		3
03.0	edible ices, including sherbet and sorbet	500	mg/kg		3
04.1.2.7	candied fruit	250	mg/kg		3
04.2.2.2	dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	100	mg/kg	Note 62 ¹¹² & 89 ¹¹³	6
04.2.2.3	vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	500	mg/kg		6
04.2.2.4	canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	100	mg/kg	Note 62	6
05.2.1	hard candy	700	mg/kg		6
05.2.2	soft candy	100	mg/kg		6
05.2.3	nougats and marzipans	100	mg/kg		6
05.3	chewing gum	700	mg/kg		6
05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	100	mg/kg		3
06.3	breakfast cereals, including rolled oats	100	mg/kg		3
06.4.2	dried pastas and noodles and like products	100	mg/kg		6
06.4.3	pre-cooked pastas and noodles and like products	100	mg/kg		6
06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	75	mg/kg		3
06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	6.4	mg/kg	Note 62	6
07.1.4	bread-type products, including bread stuffing and bread crumbs	7.0	mg/kg	Note 62	3
07.2	fine bakery wares (sweet, salty, savoury) and mixes	75	mg/kg		3
09.2.3	frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	40	mg/kg		3
09.2.4.1	cooked fish and fish products	30	mg/kg	Note 62	6
09.2.4.3	fried fish and fish products, including mollusks, crustaceans, and echinoderms	40	mg/kg	Note 62	6
09.2.5	smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	200	mg/kg		3
09.2.5	smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	40	mg/kg	Note 62	6
09.3.1	fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	40	mg/kg		3
09.3.2	fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	40	mg/kg		3
09.3.3	salmon substitutes, caviar, and other fish roe products	200	mg/kg		3
09.3.4	semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	75	mg/kg		3
09.4	fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500	mg/kg		6
10.4	egg-based desserts (e.g., custard)	300	mg/kg	Note 2 ¹¹⁴	3
12.2.2	seasonings and condiments	500	mg/kg		3

¹¹² **Note 62:** As copper

¹¹³ **Note 89:** Except for use in dried tangle (KONBU) at 150 mg/kg.

¹¹⁴ **Note 2:** On dry ingredient, dry weight, dry mix or concentrate basis.

Recommendation 2 - Chlorophylls, Copper Complexes, INS 141i, 141ii					
The eWG recommends that the 38 th CCFAC adopt the following food additive provisions for copper complexes of chlorophyll in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
12.4	mustards	500	mg/kg		6
12.5.1	ready-to-eat soups and broths, including canned, bottled, and frozen	400	mg/kg		6
12.5.2	mixes for soups and broths	100	mg/kg		3
12.6	sauces and like products	100	mg/kg		3
14.1.4	water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	3	mg/kg	As Copper	6
15.1	snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	350	mg/kg		3
15.2	processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	100	mg/kg		3

GRAPE SKIN EXTRACT (INS 163ii)

89. The 26th JECFA (1982) assigned an ADI of 2.5 mg/kg bw/d for grape skin extract.

90. The 37th CCFAC agreed to request information on several provisions for grape skin extracts with the understanding that if this information was not provided, the 38th CCFAC would discontinue further consideration of these provisions in the GSFA (ALINORM 05/28/12 Appendix IX). The 37th CCFAC specifically requested information on the reporting basis for grape skin extract.

Recommendation 1 – Grape Skin Extracts, INS 163ii					
The eWG recommends that the 38 th CCFAC discontinue further work on the following food additive provisions for grape skin extracts in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
01.3.2	beverage whiteners	1500	mg/kg		3
01.4	cream (plain) and the like	1500	mg/kg		3
01.5.2	milk and cream powder analogues	1500	mg/kg		3
01.6.1	unripened cheese	1000	mg/kg		3
01.6.2.1	ripened cheese, includes rind	125	mg/kg		6
01.6.3	cheese	1000	mg/kg		3
03.0	edible ices, including sherbet and sorbet	1000	mg/kg		3
04.2.2.5	vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	1500	mg/kg		3
04.2.2.6	vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	1500	mg/kg		3
04.2.2.7	fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	1500	mg/kg		3
07.0	bakery wares	1500	mg/kg		3
08.2	processed meat, poultry, and game products in whole pieces or cuts	5000	mg/kg		3
08.3.1.1	cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	5000	mg/kg		3
09.2.2	frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500	mg/kg		3
09.2.3	frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms		GMP	Note 16 ¹¹⁵	6
09.2.4.1	cooked fish and fish products	500	mg/kg		3
12.4	mustards	500	mg/kg		3
13.1.3	formulae for special medical purposes for infants	20	mg/kg	Note 84 ¹¹⁶	3
16.0	composite foods - foods that could not be placed in categories 01 – 15	1500	mg/kg		3

¹¹⁵ **Note 16:** For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.

¹¹⁶ **Note 84:** For infants over 1 year of age only.

Recommendation 2 - Grape Skin Extracts, INS 163ii					
The eWG recommends that the 38 th CCFAC adopt the following food additive provisions for grape skin extracts in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	1500	mg/kg		3
01.6.2.2	rind of ripened cheese	1000	mg/kg		3
01.6.4.2	flavoured processed cheese, including containing fruit, vegetables, meat, etc.	1000	mg/kg		3
01.6.5	cheese analogues	1000	mg/kg		3
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	100	mg/kg		6
02.4	fat-based desserts excluding dairy-based dessert products of food category 01.7	1500	mg/kg		3
03.0	edible ices, including sherbet and sorbet	100	mg/kg		6
04.1.1.2	surface-treated fresh fruit		GMP	Note 16 ¹¹⁷	6
04.1.2.3	fruit in vinegar, oil, or brine	1500	mg/kg		3
04.1.2.4	canned or bottled (pasteurized) fruit	1500	mg/kg		3
04.1.2.5	jams, jellies and marmelades	1500	mg/kg		3
04.1.2.6	fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500	mg/kg		6
04.1.2.7	candied fruit	1500	mg/kg		3
04.1.2.8	fruit preparations, including pulp, purees, fruit toppings and coconut milk	1500	mg/kg		3
04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	1500	mg/kg		3
04.1.2.10	fermented fruit products	1500	mg/kg		3
04.1.2.11	fruit fillings for pastries	1500	mg/kg		3
04.2.1.2	surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds		GMP	Note 16	6
04.2.2.3	vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	500	mg/kg		6
05.1.5	imitation chocolate, chocolate substitute products	500	mg/kg		3
05.2	confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	10000	mg/kg		3
05.3	chewing gum	10000	mg/kg		6
05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	10000	mg/kg		3
06.3	breakfast cereals, including rolled oats	200	mg/kg		6
06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	1500	mg/kg		3
08.1.1	fresh meat, poultry, and game, whole pieces or cuts	5000	mg/kg	Note 16	3
08.1.2	fresh meat, poultry, and game, comminuted	1000	mg/kg	Note 94 ¹¹⁸	6
08.3.1.2	cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	5000	mg/kg	Note 16	3
08.3.1.3	fermented non-heat treated processed comminuted meat, poultry, and game products	5000	mg/kg	Note 16	3
08.3.2	heat-treated processed comminuted meat, poultry, and game products	5000	mg/kg	Note 16	3
08.3.3	frozen processed comminuted meat, poultry, and game products	5000	mg/kg	Note 16	3
08.4	edible casings (e.g., sausage casings)	5000	mg/kg		3
09.2.4.2	cooked mollusks, crustaceans, and echinoderms	1000	mg/kg		3
09.2.4.3	fried fish and fish products, including mollusks, crustaceans, and echinoderms	1000	mg/kg	Note 16	3
09.2.5	smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	1000	mg/kg	Note 22 ¹¹⁹	3

¹¹⁷ **Note 16:** For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.

¹¹⁸ **Note 94:** For use in loganiza (fresh, uncured sausage) only.

Recommendation 2 - Grape Skin Extracts, INS 163ii					
The eWG recommends that the 38 th CCFAC adopt the following food additive provisions for grape skin extracts in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
09.3.1	fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500	mg/kg	Note 16	3
09.3.2	fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	1500	mg/kg	Note 16	3
09.3.3	salmon substitutes, caviar, and other fish roe products	1500	mg/kg		3
09.3.4	semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	1500	mg/kg	Note 16	3
09.4	fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	1500	mg/kg		3
10.1	fresh eggs	1500	mg/kg	Note 4 ¹²⁰	3
10.4	egg-based desserts (e.g., custard)	500	mg/kg		3
12.2	herbs, spices, seasonings, and condiments (e.g., seasoning for instant noodles)	1500	mg/kg		3
12.5	soups and broths	1500	mg/kg		3
12.6.1	emulsified sauces (e.g., mayonnaise, salad dressing)	1500	mg/kg		3
12.6.2	non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	500	mg/kg		3
12.6.3	mixes for sauces and gravies	500	mg/kg		3
12.7	salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	1500	mg/kg		3
12.9.5	other protein products	500	mg/kg		3
13.3	dietetic foods intended for special medical purposes (excluding products of food category 13.1)	1500	mg/kg		3
13.4	dietetic formulae for slimming purposes and weight reduction	1500	mg/kg		3
13.5	dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	1500	mg/kg		3
13.6	food supplements	1500	mg/kg		3
14.1.3.2	vegetable nectar	1500	mg/kg		3
14.1.3.4	concentrates for vegetable nectar	1500	mg/kg		3
14.1.4	water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	500	mg/kg		6
14.2.1	beer and malt beverages	1500	mg/kg		3
14.2.2	cider and perry	1500	mg/kg		3
14.2.3.2	sparkling and semi-sparkling grape wines	1500	mg/kg		3
14.2.3.3	fortified grape wine, grape liquor wine, and sweet grape wine	1500	mg/kg		3
14.2.4	wines (other than grape)	1500	mg/kg		3
14.2.6	distilled spirituous beverages containing more than 15% alcohol	1500	mg/kg		3
14.2.7	aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	1500	mg/kg		3
15.1	snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	10000	mg/kg		3
15.2	processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	10000	mg/kg		3
16.0	composite foods - foods that could not be placed in categories 01 - 15	10	mg/kg		3

¹¹⁹ **Note 22:** For use in smoked fish products only.

¹²⁰ **Note 4:** For decoration, stamping, marking or branding the product.

POLYSORBATES (INS 432, 433, 434, 435, 436)

91. The 28th CAC has adopted several provisions in the GSFA for the use of polysorbates.

92. The 17th JECFA (1973) assigned a group ADI for polysorbates (Polyoxyethylene (20) Sorbitan Monolaurate (432), Polyoxyethylene (20) Sorbitan Monooleate (433), Polyoxyethylene (20) Sorbitan Monopalmitate (434), Polyoxyethylene (20) Sorbitan Monostearate (435), and Polyoxyethylene (20) Sorbitan Tristearate (436)) of 25 mg/kg bw/d.

93. The 37th CCFAC agreed to request information on several provisions for polysorbates with the understanding that if this information was not provided, the 38th CCFAC would discontinue further consideration of these provisions in the GSFA (ALINORM 05/28/12 Appendix IX).

Recommendation 1 – Polysorbates, INS 432, 433, 434, 435, 436					
The eWG recommends that the 38 th CCFAC discontinue further work on the following food additive provisions for polysorbates in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
01.4.2	sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	3000	mg/kg		6
02.0	fats and oils, and fat emulsions	10000	mg/kg		6
05.2.1	hard candy	10000	mg/kg		6
05.2.2	soft candy	1000	mg/kg		6
05.2.3	nougats and marzipans	1000	mg/kg		6
07.1.1	bread and rolls	3000	mg/kg		6
07.1.2	crackers, excluding sweet crackers	5000	mg/kg	Note 11 ¹²¹	6
07.1.3	other ordinary bakery products (e.g., bagels, pita, English muffins)	10000	mg/kg	Note 11	6
07.1.4	bread-type products, including bread stuffing and bread crumbs	5000	mg/kg	Note 11	6
07.1.5	steamed breads and buns	5000	mg/kg	Note 11	6
07.1.6	mixes for breads and ordinary bakery wares	5000	mg/kg	Note 11	6
07.2	fine bakery wares (sweet, salty, savoury) and mixes	5000	mg/kg		6
12.2	herbs, spices, seasonings, and condiments (e.g., seasoning for instant noodles)	10000	mg/kg		3
14.1.4	water-based flavoured drinks, including "sport," "energy" or "electrolyte" drinks and particulated drinks	10000	mg/kg		3

Recommendation 2 - Polysorbates, INS 432, 433, 434, 435, 436					
The eWG recommends that the 38 th CCFAC adopt the following food additive provisions for polysorbates in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	5000	mg/kg		6
01.3.2	beverage whiteners	5000	mg/kg		6
01.4	cream (plain) and the like	1000	mg/kg		3
01.5.2	milk and cream powder analogues	4000	mg/kg		6
01.6.1	unripened cheese	80	mg/kg	Note 38 ¹²²	6
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	3000	mg/kg		6
02.1.2 ¹²³	vegetable oils and fats	5000	mg/kg	Note 143 ¹²⁴	6
02.1.3 ¹²³	margarine and similar products	5000	mg/kg	Note 143	6
02.2.1.3 ¹²³	blends of butter and margarine	5000	mg/kg	Note 143	6
02.2.2 ¹²³	emulsions containing less than 80% fat	5000	mg/kg	Note 143	6
02.3 ¹²³	fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	5000	mg/kg	Note 143	6

¹²¹ **Note 11:** Flour basis

¹²² **Note 38:** Level in creaming mixture.

¹²³ The eWG recommendations for the provisions for polysorbates in certain subcategories of 02.0 are intended to account for food categories (02.1.1, 02.2.1.1, and 02.2.1.2) that have a one-to-one correspondence with Codex commodity standards and for any consequential changes in food category 02.0.

¹²⁴ **Note 143:** For use in fat emulsions for baking purposes only.

Recommendation 2 - Polysorbates, INS 432, 433, 434, 435, 436					
The eWG recommends that the 38 th CCFAC adopt the following food additive provisions for polysorbates in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
02.4 ¹²³	fat-based desserts excluding dairy-based dessert products of food category 01.7	5000	mg/kg	Note 143	6
04.1.2.8	fruit preparations, including pulp, purees, fruit toppings and coconut milk	10000	mg/kg		3
04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	3000	mg/kg		6
04.1.2.11	fruit fillings for pastries	3000	mg/kg		6
04.2.2.3	vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	500	mg/kg		6
04.2.2.4	canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	30	mg/kg	Notes 7 ¹²⁵ & 100 ¹²⁶	6
04.2.2.6	vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	3000	mg/kg		6
05.1.2	cocoa mixes (syrops)	500	mg/kg		6
05.1.3	cocoa-based spreads, including fillings	1000	mg/kg		6
05.1.4	cocoa and chocolate products	10000	mg/kg		6
05.1.5	imitation chocolate, chocolate substitute products	5000	mg/kg		6
05.2	confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	1000	mg/kg		3
05.3	chewing gum	5000	mg/kg		6
05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	3000	mg/kg		6
06.4.2	dried pastas and noodles and like products	5000	mg/kg		3
06.4.3	pre-cooked pastas and noodles and like products	5000	mg/kg		3
06.6	batters (e.g., for breading or batters for fish or poultry)	5000	mg/kg	Note 2 ¹²⁷	6
07.0 ¹²⁸	bakery wares	3000	mg/kg	Note 11 ¹²⁹	
08.2	processed meat, poultry, and game products in whole pieces or cuts	10000	mg/kg		6
08.3	processed comminuted meat, poultry, and game products	10000	mg/kg		6
08.4	edible casings (e.g., sausage casings)	1500	mg/kg		6
10.4	egg-based desserts (e.g., custard)	3000	mg/kg		6
12.1.1	salt	10	mg/kg		6
12.2.1	herbs and spices	2000	mg/kg		6
12.2.2	seasonings and condiments	5000	mg/kg		6
12.6.1	emulsified sauces (e.g., mayonnaise, salad dressing)	5000	mg/kg		6
12.6.2	non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	5000	mg/kg		6
12.6.3	mixes for sauces and gravies	5000	mg/kg	Note 127 ¹³⁰	6
12.6.4	clear sauces (e.g., fish sauce)	5000	mg/kg		6
12.7	salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	2000	mg/kg		6
12.9.5	other protein products	4000	mg/kg	Note 15 ¹³¹	6
13.6	food supplements	790	mg/kg	Note 101 ¹³²	6

¹²⁵ **Note 7:** Use level not in finished food.

¹²⁶ **Note 100:** For use as a dispersing agent in dill oil used in the final food.

¹²⁷ **Note 2:** On dry ingredient, dry weight, dry mix or concentrate basis.

¹²⁸ The eWG recommendations for the provisions for polysorbates in food category 07.0 is intended to account for consequential changes due to the discontinuation of the provisions in food categories 07.1.1 – 07.1.6 and 07.2.

¹²⁹ **Note 11:** Flour basis

¹³⁰ **Note 127:** As served to the consumer.

¹³¹ **Note 15:** Fat or oil basis.

Recommendation 2 - Polysorbates, INS 432, 433, 434, 435, 436					
The eWG recommends that the 38 th CCFAC adopt the following food additive provisions for polysorbates in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
14.1.4.1	carbonated water-based flavoured drinks	500	mg/kg		6
14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	500	mg/kg		6
14.1.4.3	concentrates (liquid or solid) for water-based flavoured drinks	500	mg/kg	Note 127	6
14.2.6	distilled spirituous beverages containing more than 15% alcohol	120	mg/kg		6
14.2.7	aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	120	mg/kg		6
16.0	composite foods - foods that could not be placed in categories 01 - 15	1000	mg/kg		6

RIBOFLAVINS (INS 101i, 101ii)

94. The 28th CAC has adopted several provisions in the GSFA for the use of riboflavins.

95. The 51st JECFA assigned a group ADI for synthetic riboflavin (101i) and riboflavin-5'-phosphate (101ii) of 0.5 mg/kg bw/d.

96. The 37th CCFAC agreed to request information on several provisions for riboflavins with the understanding that if this information was not provided, the 38th CCFAC would discontinue further consideration of these provisions in the GSFA (ALINORM 05/28/12 Appendix IX).

Recommendation 1 – Riboflavins, INS 101i, 101ii					
The eWG recommends that the 38 th CCFAC discontinue further work on the following food additive provisions for riboflavins in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
01.4	cream (plain) and the like	300	mg/kg		3
01.6.3	whey cheese	300	mg/kg	Note 3 ¹³³	3
02.3	fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	300	mg/kg		3
05.1.2	cocoa mixes (syrups)	1000	mg/kg		3
05.1.3	cocoa-based spreads, including fillings	1000	mg/kg		3
05.1.4	cocoa and chocolate products	1000	mg/kg		3
08.0	meat and meat products, including poultry and game	1000	mg/kg		6
09.2.1	frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms		GMP	Note 95 ¹³⁴	6
14.2.6	distilled spirituous beverages containing more than 15% alcohol		GMP		6

Recommendation 2 - Riboflavins, INS 101i, 101ii					
The eWG recommends that the 38 th CCFAC adopt the following food additive provisions for riboflavins in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
01.4.4 ¹³⁵	cream analogues	300	mg/kg		3
04.1.2.3	fruit in vinegar, oil, or brine	300	mg/kg		3
04.2.2.2	dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	10	mg/kg		6
04.2.2.4	canned or bottled (pasteurized) or retort pouch	300	mg/kg		3

¹³² **Note 101:** Level based on the maximum recommended daily dose of 475 mg/dose, assuming one 600 mg tablet is consumed per day.

¹³³ **Note 3:** Surface treatment.

¹³⁴ **Note 95:** For use in surimi and fish roe products only.

¹³⁵ The eWG recommendation for the provision for riboflavins in food category 01.4.4 is intended to account for consequential changes due to the discontinuation of the provision in food category 01.4.

Recommendation 2 - Riboflavins, INS 101i, 101ii					
The eWG recommends that the 38 th CCFAC adopt the following food additive provisions for riboflavins in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
	vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds				
04.2.2.6	vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	300	mg/kg		3
06.4.2	dried pastas and noodles and like products	300	mg/kg		3
07.1	bread and ordinary bakery wares	300	mg/kg		3
09.2.4.1	cooked fish and fish products	300	mg/kg		3
09.2.4.2	cooked mollusks, crustaceans, and echinoderms	300	mg/kg		3
09.4	fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500	mg/kg		6
14.1.3.2	vegetable nectar	300	mg/kg		3
14.1.3.4	concentrates for vegetable nectar	300	mg/kg		3
16.0	composite foods - foods that could not be placed in categories 01 - 15	300	mg/kg		3

BENZOYL PEROXIDE, INS 928

97. The 7th JECFA (1963) concluded that the use of benzoyl peroxide as a flour treatment agent at levels up to a treatment level of 40 ppm benzoyl peroxide was acceptable.

98. The 63rd JECFA (2004) stated that “Treatment of whey with benzoyl peroxide at a maximum concentration of 100 mg/kg does not pose a safety concern.”

Recommendation 1 – Benzoyl Peroxide, INS 928					
The eWG recommends that the 38 th CCFAC discontinue further work on the following food additive provisions for benzoyl peroxide in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
01.8	whey and whey products, excluding whey cheeses		GMP		6

Recommendation 2 - Benzoyl Peroxide, INS 928					
The eWG recommends that the 38 th CCFAC adopt the following food additive provisions for benzoyl peroxide in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
01.6.2.1	ripened cheese, includes rind	20	mg/kg	Note 144 ¹³⁶	6
01.8.1 ¹³⁷	whey and whey products, excluding whey cheeses	100	mg/kg		6
06.2.1	Flours	75	mg/kg		6

CARAMEL COLOUR, CLASS III (INS 150c)

99. The 29th JECFA (1985) assigned an ADI of 200 mg/kg bw/d for caramel colour class III.

Recommendation 1 – Caramel Colour Class III, INS 150c					
The eWG recommends that the 38 th CCFAC discontinue further work on the following food additive provisions for caramel colour class III in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
01.6	cheese and analogues	50000	mg/kg		3
01.8	whey and whey products, excluding whey cheeses	50000	mg/kg		3
02.1	fats and oils essentially free from water	20000	mg/kg		3

¹³⁶ Note 144: Used to bleach dairy ingredients, on the weight of bleached milk.

¹³⁷ The eWG recommendation for the provision for benzoyl peroxide in certain subcategories of 01.8 is intended to account for the food category (01.8.2) which has a one-to-one correspondence with a Codex commodity standard and for any consequential changes in food category 01.8.

Recommendation 1 – Caramel Colour Class III, INS 150c					
The eWG recommends that the 38 th CCFAC discontinue further work on the following food additive provisions for caramel colour class III in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
02.2.1.2	margarine and similar products	20000	mg/kg		3
05.1.1	cocoa mixes (powders) and cocoa mass/cake		GMP		6
05.1.4	cocoa and chocolate products		GMP		6
08.0	meat and meat products, including poultry and game	200000	mg/kg	Note 16 ¹³⁸	3
09.1	fresh fish and fish products, including mollusks, crustaceans, and echinoderms	30000	mg/kg	Note 16	3
11.1.2	powdered sugar, powdered dextrose	50000	mg/kg		3

Recommendation 2 - Caramel Colour Class III, INS 150c					
The eWG recommends that the 38 th CCFAC revoke the following adopted food additive provisions for caramel colour class III in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	
01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	150	mg/kg		
01.2.1	fermented milks (plain)	150	mg/kg	Note 12 ¹³⁹	
01.2.2	renneted milks (plain)		GMP		
01.3.2	Beverage whiteners		GMP		
01.4.3	clotted cream (plain)		GMP		
01.4.4	cream analogues		GMP		
01.5.2	milk and cream powder analogues		GMP		
01.6.3	whey cheese		GMP		
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	2000	mg/kg		
02.4	fat-based desserts excluding dairy-based dessert products of food category 01.7		GMP		
03.0	edible ices, including sherbet and sorbet	1000	mg/kg		
04.1.2.5	jams, jellies, and marmalades		GMP		
06.3	Breakfast cereals, including rolled oats	6500	mg/kg		
06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)		GMP		
07.2	fine bakery wares (sweet, salty, savoury) and mixes		GMP		
09.1	fresh fish and fish products, including mollusks, crustaceans, and echinoderms		GMP	Notes 3 ¹⁴⁰ & 50 ¹⁴¹	
09.2	processed fish and fish products, including mollusks, crustaceans, and echinoderms		GMP	Note 50	
10.1	fresh eggs		GMP	Note 4 ¹⁴²	
10.4	egg-based desserts (e.g., custard)		GMP		
11.1.2	powdered sugar, powdered dextrose		GMP		
12.2.2	seasonings and condiments		GMP		
12.3	Vinegars	1000	mg/kg		
12.4	Mustards		GMP		
12.5	soups and broths		GMP		
12.6	sauces and like products	1500	mg/kg		
12.7	salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3		GMP		
12.9.5	other protein products		GMP		
13.3	dietetic foods intended for special medical purposes (excluding products of food category 13.1)		GMP		
13.4	dietetic formulae for slimming purposes and weight reduction		GMP		
13.5	dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6		GMP		
13.6	food supplements		GMP		
14.1.3.2	vegetable nectar		GMP		

¹³⁸ **Note 16:** For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.

¹³⁹ **Note 12:** Carryover from flavouring substances.

¹⁴⁰ **Note 3:** Surface treatment.

¹⁴¹ **Note 50:** For use in fish roe only.

¹⁴² **Note 4:** For decoration, stamping, marking or branding the product.

Recommendation 2 - Caramel Colour Class III, INS 150c				
The eWG recommends that the 38 th CCFAC revoke the following adopted food additive provisions for caramel colour class III in the GSFA.				
Food Cat No.	Food Category	Max	Level	Comments
14.1.3.4	concentrates for vegetable nectar		GMP	
14.1.4	water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks		GMP	
14.2.2	cider and perry		GMP	
14.2.4	wines (other than grape)		GMP	
14.2.5	Mead		GMP	
15.0	ready-to-eat savouries		GMP	

Recommendation 3 - Caramel Colour Class III, INS 150c					
The eWG recommends that the 38 th CCFAC adopt the following food additive provisions for caramel colour class III in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	50000	mg/kg		3
01.3.2	Beverage whiteners	1000	mg/kg		3
01.4.3	clotted cream (plain)	5000	mg/kg		3
01.4.4	cream analogues	5000	mg/kg		3
01.5.2	milk and cream powder analogues	5000	mg/kg		3
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	50000	mg/kg		3
01.8.1 ¹⁴³	liquid whey and whey products, excluding whey cheeses	50000	mg/kg		3
02.4	fat-based desserts excluding dairy-based dessert products of food category 01.7	20000	mg/kg		3
03.0	edible ices, including sherbet and sorbet	30000	mg/kg		3
04.1.2.5	jams, jellies, and marmelades	200	mg/kg		3
04.2.2.8	cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds		GMP		6
05.1.2	cocoa mixes (syrups)		GMP		6
05.1.5	imitation chocolate, chocolate substitute products		GMP		6
06.3	breakfast cereals, including rolled oats	50000	mg/kg		3
06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	50000	mg/kg		3
06.6	batters (e.g., for breading or batters for fish or poultry)	50000	mg/kg		3
06.7	pre-cooked or processed rice products, including rice cakes (Oriental type only)	50000	mg/kg		3
07.2	fine bakery wares (sweet, salty, savoury) and mixes	50000	mg/kg		3
09.1.1	fresh fish		GMP	Notes 3 ¹⁴⁴ & 50 ¹⁴⁵	6
09.2.1	frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms		GMP	Note 50	6
09.2.4.1	cooked fish and fish products		GMP	Note 50	6
09.2.5	smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms		GMP	Note 50	6
10.1	fresh eggs	20000	mg/kg	Note 4 ¹⁴⁶	3
10.4	egg-based desserts (e.g., custard)	20000	mg/kg		3
11.6	table-top sweeteners, including those containing high-intensity sweeteners	50000	mg/kg		3
12.2	herbs, spices, seasonings, and condiments (e.g., seasoning for instant noodles)	100000	mg/kg		3

¹⁴³ The eWG recommendation for the provisions for caramel colour class III in certain subcategories of 01.8 is intended to account for the food category (01.8.2) which has a one-to-one correspondence with a Codex commodity standard and for any consequential changes in food category 01.8.

¹⁴⁴ **Note 3:** Surface treatment.

¹⁴⁵ **Note 50:** For use in fish roe only.

¹⁴⁶ **Note 4:** For decoration, stamping, marking or branding the product.

Recommendation 3 - Caramel Colour Class III, INS 150c					
The eWG recommends that the 38 th CCFAC adopt the following food additive provisions for caramel colour class III in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
12.3	Vinegars	100000	mg/kg		3
12.4	Mustards	100000	mg/kg		3
12.5	soups and broths	100000	mg/kg		3
12.6	sauces and like products	100000	mg/kg		3
12.7	salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	100000	mg/kg		3
12.9.1	soybean protein products	100000	mg/kg		3
12.9.3	semi-dehydrated bean curd	80000	mg/kg		3
12.9.5	other protein products	100000	mg/kg		3
12.10	fermented soybean products	100000	mg/kg		3
13.3	dietetic foods intended for special medical purposes (excluding products of food category 13.1)	20000	mg/kg		3
13.4	dietetic formulae for slimming purposes and weight reduction	20000	mg/kg		3
13.5	dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	20000	mg/kg		3
13.6	food supplements	20000	mg/kg		3
14.1.3.2	vegetable nectar	50000	mg/kg		3
14.1.3.4	concentrates for vegetable nectar	50000	mg/kg	Note 127 ¹⁴⁷	3
14.1.4	water-based flavoured drinks, including "sport," "energy" or "electrolyte" drinks and particulated drinks	50000	mg/kg		3
14.2.2	cider and perry	1000	mg/kg		3
14.2.4	wines (other than grape)	1000	mg/kg		3
14.2.5	mead	1000	mg/kg		3
15.0	ready-to-eat savouries	10000	mg/kg		3

Recommendation 4 - Caramel Colour Class III, INS 150c						
The eWG recommends that the 38 th CCFAC request information on the following food additive provisions for caramel colour class III in the GSFA.						
Food Cat No.	Food Category	Max	Level	Comments	Step	Information Requested
01.6.1 ¹⁴⁸	unripened cheese	50000	mg/kg		3	Technological need in these food categories
01.6.2 ¹⁴⁸	ripened cheese	50000	mg/kg		3	
01.6.4 ¹⁴⁸	processed cheese	50000	mg/kg		3	
01.6.5 ¹⁴⁸	cheese analogues	50000	mg/kg		3	
01.6.6 ¹⁴⁸	whey protein cheese	50000	mg/kg		3	
02.1.2 ¹⁴⁹	vegetable oils and fats	20000	mg/kg		3	
02.1.3 ¹⁴⁹	lard, tallow, fish oil, and other animal fats	20000	mg/kg		3	
02.2.1.3 ¹⁴⁹	blends of butter and margarine	20000	mg/kg		3	
02.2.2 ¹⁴⁹	emulsions containing less than 80% fat	20000	mg/kg		3	
02.3 ¹⁴⁹	fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	20000	mg/kg		3	
04.1.2	processed fruit	80000	mg/kg		3	Justification for the high level of use
04.2.2	processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	80000	mg/kg		3	

¹⁴⁷ **Note 127:** As served to the consumer.

¹⁴⁸ The eWG recommendations for the provisions for caramel colour class III in certain subcategories of 01.6 are intended to account for the food category (01.6.3) which has a one-to-one correspondence with a Codex commodity standard and for any consequential changes in food category 01.6.

¹⁴⁹ The eWG recommendations for the provision for caramel colour, class III in certain subcategories of 02.1 are intended to account for the food category (02.1.1) which has a one-to-one correspondence with a Codex commodity standard and for any consequential changes in food category 02.1.

Recommendation 4 - Caramel Colour Class III, INS 150c						
The eWG recommends that the 38 th CCFAC request information on the following food additive provisions for caramel colour class III in the GSFA.						
Food Cat No.	Food Category	Max	Level	Comments	Step	Information Requested
04.2.2.2	dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds		GMP	Note 76 ¹⁵⁰	6	Technological need in these food categories
04.2.2.7	fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10		GMP		6	
05.0	confectionery	50000	mg/kg		3	
06.4.2	dried pastas and noodles and like products	50000	mg/kg		3	
06.4.3	pre-cooked pastas and noodles and like products	50000	mg/kg		3	
07.1.2	crackers, excluding sweet crackers	50000	mg/kg		3	
07.1.3	other ordinary bakery products (e.g., bagels, pita, English muffins)	50000	mg/kg		3	
07.1.4	bread-type products, including bread stuffing and bread crumbs	50000	mg/kg		3	
07.1.5	steamed breads and buns	50000	mg/kg		3	
07.1.6	mixes for breads and ordinary bakery wares	50000	mg/kg		3	
09.2	processed fish and fish products, including mollusks, crustaceans, and echinoderms	30000	mg/kg		3	
09.3	semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	30000	mg/kg		3	
09.4	fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	30000	mg/kg		3	Technological need; should Note 50 be added?
10.2	egg products	20000	mg/kg		3	Technological need in these food categories
10.3	dried and/or heat coagulated egg products	20000	mg/kg		3	
11.4	other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	50000	mg/kg		3	
14.1.2.2	vegetable juice	50000	mg/kg		3	Justification for the high level of use
14.1.2.4	concentrates for vegetable juice	50000	mg/kg		3	
14.1.5	coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	100000	mg/kg		3	Technological need in these food categories
14.2	alcoholic beverages, including alcohol-free and low-alcoholic counterparts	50000	mg/kg		3	
16.0	composite foods - foods that could not be placed in categories 01 – 15	20000	mg/kg		3	Justification for the proposed level and why the carry over wouldn't be sufficient.

CARAMEL COLOUR, CLASS IV (INS 150d)

100. The 29th JECFA (1985) assigned an ADI of 200 mg/kg bw/d for caramel colour class IV.

Recommendation 1 – Caramel Colour Class IV, INS 150d					
The eWG recommends that the 38 th CCFAC discontinue further work on the following food additive provisions for caramel colour class IV in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
01.6	cheese and analogues	50000	mg/kg		3
01.8	whey and whey products, excluding whey cheeses	50000	mg/kg		3
02.1	fats and oils essentially free from water	20000	mg/kg		3

¹⁵⁰

Note 76: Use in potatoes only.

Recommendation 1 – Caramel Colour Class IV, INS 150d					
The eWG recommends that the 38 th CCFAC discontinue further work on the following food additive provisions for caramel colour class IV in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
02.2.1.2	margarine and similar products	20000	mg/kg		3
05.0	confectionery	50000	mg/kg		3
05.1.1	cocoa mixes (powders) and cocoa mass/cake		GMP		6
05.1.4	cocoa and chocolate products		GMP		6
08.0	meat and meat products, including poultry and game	200000	mg/kg	Note 16 ¹⁵¹	3
09.1	fresh fish and fish products, including mollusks, crustaceans, and echinoderms	30000	mg/kg	Note 16	3
11.1.2	powdered sugar, powdered dextrose	50000	mg/kg		3
14.2	alcoholic beverages, including alcohol-free and low-alcoholic counterparts	50000	mg/kg		3

Recommendation 2 - Caramel Colour Class IV, INS 150d					
The eWG recommends that the 38 th CCFAC revoke the following adopted food additive provisions for caramel colour class IV in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	
01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	150	mg/kg		
01.2.1	fermented milks (plain)	150	mg/kg		Note 12 ¹⁵²
01.2.2	renneted milks (plain)		GMP		
01.3.2	beverage whiteners		GMP		
01.4.3	clotted cream (plain)		GMP		
01.4.4	cream analogues		GMP		
01.5.2	milk and cream powder analogues		GMP		
01.6.3	whey cheese		GMP		
01.6.4	processed cheese	100	mg/kg		
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	2000	mg/kg		
02.4	fat-based desserts excluding dairy-based dessert products of food category 01.7		GMP		
03.0	edible ices, including sherbet and sorbet	1000	mg/kg		
06.3	breakfast cereals, including rolled oats	2500	mg/kg		
06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)		GMP		
07.2.1	cakes, cookies and pies (e.g., fruit-filled or custard types)		GMP		
07.2.2	other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)	1200	mg/kg		
07.2.3	mixes for fine bakery wares (e.g., cakes, pancakes)		GMP		
09.1	fresh fish and fish products, including mollusks, crustaceans, and echinoderms		GMP		Notes 3 ¹⁵³ & 50 ¹⁵⁴
09.2	processed fish and fish products, including mollusks, crustaceans, and echinoderms		GMP		Note 50
09.3.3	salmon substitutes, caviar, and other fish roe products		GMP		Note 50
10.1	fresh eggs		GMP		Note 4 ¹⁵⁵
10.4	egg-based desserts (e.g., custard)		GMP		
11.1.2	powdered sugar, powdered dextrose		GMP		
12.2.2	seasonings and condiments		GMP		
12.3	vinegars		GMP		
12.4	mustards		GMP		
12.5.1	ready-to-eat soups and broths, including canned, bottled, and frozen	3000	mg/kg		
12.5.2	mixes for soups and broths		GMP		
12.6	sauces and like products	1500	mg/kg		
12.7	salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3		GMP		

¹⁵¹ **Note 16:** For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.

¹⁵² **Note 12:** Carryover from flavouring substances.

¹⁵³ **Note 3:** Surface treatment.

¹⁵⁴ **Note 50:** For use in fish roe only.

¹⁵⁵ **Note 4:** For decoration, stamping, marking or branding the product.

Recommendation 2 - Caramel Colour Class IV, INS 150d				
The eWG recommends that the 38 th CCFAC revoke the following adopted food additive provisions for caramel colour class IV in the GSFA.				
Food Cat No.	Food Category	Max	Level	Comments
12.9.5	other protein products		GMP	
13.3	dietetic foods intended for special medical purposes (excluding products of food category 13.1)		GMP	
13.4	dietetic formulae for slimming purposes and weight reduction		GMP	
13.5	dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6		GMP	
13.6	food supplements		GMP	
14.1.3.2	vegetable nectar		GMP	
14.1.3.4	concentrates for vegetable nectar		GMP	
14.1.4	water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks		GMP	
14.2.2	cider and perry		GMP	
14.2.4	wines (other than grape)		GMP	
14.2.5	mead		GMP	
15.0	ready-to-eat savouries		GMP	

Recommendation 3 - Caramel Colour Class IV, INS 150d					
The eWG recommends that the 38 th CCFAC adopt the following food additive provisions for caramel colour class IV in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	50000	mg/kg		3
01.3.2	beverage whiteners	1000	mg/kg		3
01.4.3	clotted cream (plain)	5000	mg/kg		3
01.4.4	cream analogues	5000	mg/kg		3
01.5.2	milk and cream powder analogues	5000	mg/kg		3
01.6.4.1	plain processed cheese		GMP		6
01.6.4.2	flavoured processed cheese, including containing fruit, vegetables, meat, etc.	100	mg/kg	Notes 5 ¹⁵⁶ & 72 ¹⁵⁷	6
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	50000	mg/kg		3
01.8.1 ¹⁵⁸	liquid whey and whey products, excluding whey cheeses	50000	mg/kg		3
02.1.2 ¹⁵⁹	fats and oils essentially free from water	20000	mg/kg		3
02.1.3 ¹⁵⁹	lard, tallow, fish oil, and other animal fats	20000	mg/kg		3
02.2.1.3 ¹⁵⁹	blends of butter and margarine	20000	mg/kg		3
02.2.2 ¹⁵⁹	emulsions containing less than 80% fat	20000	mg/kg		3
02.3 ¹⁵⁹	fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	20000	mg/kg		3
02.4 ¹⁵⁹	fat-based desserts excluding dairy-based dessert products of food category 01.7	20000	mg/kg		3
03.0	edible ices, including sherbet and sorbet	30000	mg/kg		3
04.2.2.2	dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds		GMP	Note 76 ¹⁶⁰	6
04.2.2.7	fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera),		GMP		6

¹⁵⁶ **Note 5:** Used in raw materials for manufacture of the finished food.

¹⁵⁷ **Note 72:** Ready-to-eat basis.

¹⁵⁸ The eWG recommendation for the provision for caramel colour class IV in certain subcategories of 01.8 are intended to account for the food category (01.8.2) which has a one-to-one correspondence with a Codex commodity standard and for any consequential changes in food category 01.8.

¹⁵⁹ The eWG recommendations for the provisions for caramel colour class IV in certain subcategories of 02.1 are intended to account for food categories (02.1.1, 02.2.1.1, and 02.2.1.2) that have a one-to-one correspondence with Codex commodity standards and for any consequential changes in food category 02.1.

¹⁶⁰ **Note 76:** Use in potatoes only.

Recommendation 3 - Caramel Colour Class IV, INS 150d					
The eWG recommends that the 38 th CCFAC adopt the following food additive provisions for caramel colour class IV in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
	and seaweed products, excluding fermented soybean products of food category 12.10				
04.2.2.8	cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds		GMP		6
05.1.2	cocoa mixes (syrops)		GMP		6
05.1.5	imitation chocolate, chocolate substitute products		GMP		6
06.3	breakfast cereals, including rolled oats	50000	mg/kg		3
06.4.2	dried pastas and noodles and like products	50000	mg/kg		3
06.4.3	pre-cooked pastas and noodles and like products	50000	mg/kg		3
06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	50000	mg/kg		3
06.6	batters (e.g., for breading or batters for fish or poultry)	50000	mg/kg		3
06.7	pre-cooked or processed rice products, including rice cakes (Oriental type only)	50000	mg/kg		3
07.1.2	crackers, excluding sweet crackers	50000	mg/kg		3
07.1.3	other ordinary bakery products (e.g., bagels, pita, English muffins)	50000	mg/kg		3
07.1.4	bread-type products, including bread stuffing and bread crumbs	50000	mg/kg		3
07.1.5	steamed breads and buns	50000	mg/kg		3
07.1.6	mixes for breads and ordinary bakery wares	50000	mg/kg		3
07.2	fine bakery wares (sweet, salty, savoury) and mixes	50000	mg/kg		3
09.1.1	fresh fish		GMP	Notes ¹⁶¹ 3 & ⁵⁰ ¹⁶²	6
09.2	processed fish and fish products, including mollusks, crustaceans, and echinoderms	30000	mg/kg		3
09.2.1	frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms		GMP	Note 50	6
09.2.4.1	cooked fish and fish products		GMP	Note 50	6
09.2.5	smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms		GMP	Note 50	6
09.3	semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	30000	mg/kg		3
10.1	fresh eggs	20000	mg/kg	Note 4 ¹⁶³	3
10.2	egg products	20000	mg/kg		3
10.3	dried and/or heat coagulated egg products	20000	mg/kg		3
10.4	egg-based desserts (e.g., custard)	20000	mg/kg		3
11.4	other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	50000	mg/kg		3
11.6	table-top sweeteners, including those containing high-intensity sweeteners	50000	mg/kg		3
12.2	herbs, spices, seasonings, and condiments (e.g., seasoning for instant noodles)	100000	mg/kg		3
12.3	vinegars	100000	mg/kg		3
12.4	mustards	100000	mg/kg		3
12.5	soups and broths	100000	mg/kg		3
12.6	sauces and like products	100000	mg/kg		3
12.7	salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	100000	mg/kg		3
12.9.1	soybean protein products	100000	mg/kg		3
12.9.3	semi-dehydrated bean curd	80000	mg/kg		3
12.9.5	other protein products	100000	mg/kg		3
12.10	fermented soybean products	100000	mg/kg		3
13.3	dietetic foods intended for special medical purposes (excluding products of food category 13.1)	20000	mg/kg		3

¹⁶¹ **Note 3:** Surface treatment.

¹⁶² **Note 50:** For use in fish roe only.

¹⁶³ **Note 4:** For decoration, stamping, marking or branding the product.

Recommendation 3 - Caramel Colour Class IV, INS 150d					
The eWG recommends that the 38 th CCFAC adopt the following food additive provisions for caramel colour class IV in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
13.4	dietetic formulae for slimming purposes and weight reduction	20000	mg/kg		3
13.5	dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	20000	mg/kg		3
13.6	food supplements	20000	mg/kg		3
14.1.2.4	concentrates for vegetable juice	50000	mg/kg		3
14.1.3.2	vegetable nectar	50000	mg/kg		3
14.1.3.4	concentrates for vegetable nectar	50000	mg/kg	Note 127 ¹⁶⁴	3
14.1.4	water-based flavoured drinks, including "sport," "energy" or "electrolyte" drinks and particulated drinks	50000	mg/kg		3
14.1.5	coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	100000	mg/kg		3
14.2.2	cider and perry	1000	mg/kg		3
14.2.4	wines (other than grape)	1000	mg/kg		3
14.2.5	mead	1000	mg/kg		3
15.0	ready-to-eat savouries	10000	mg/kg		3

Recommendation 4 - Caramel Colour Class IV, INS 150c						
The eWG recommends that the 38 th CCFAC request information on the following food additive provisions for caramel colour class IV in the GSFA.						
Food Cat No.	Food Category	Max	Level	Comments	Step	Information Requested
01.6.1 ¹⁶⁵	unripened cheese	50000	mg/kg		3	Justification of technological need
01.6.2 ¹⁶⁵	ripened cheese	50000	mg/kg		3	
01.6.4 ¹⁶⁵	processed cheese	50000	mg/kg		3	
01.6.5 ¹⁶⁵	cheese analogues	50000	mg/kg		3	
01.6.6 ¹⁶⁵	whey protein cheese	50000	mg/kg		3	
04.1.2	processed fruit	80000	mg/kg		3	Justification for high ML
04.2.2	processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	80000	mg/kg		3	
09.4	fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	30000	mg/kg		3	Technological need; should Note 50 be added?
14.1.2.2	vegetable juice	50000	mg/kg		3	Justification for high ML
16.0	composite foods - foods that could not be placed in categories 01 - 15	20000	mg/kg		3	Justification should be provided for the proposed level and why the carry over wouldn't be sufficient

¹⁶⁴ **Note 127:** As served to the consumer.

¹⁶⁵ The eWG recommendations for the provisions for caramel colour class IV in certain subcategories of 01.6 are intended to account for the food category (01.6.3) which has a one-to-one correspondence with a Codex commodity standard and for any consequential changes in food category 01.6.

FAST GREEN FCF (INS 143)

101. The 30th JECFA (1986) assigned an ADI of 25 mg/kg bw/d for fast green FCF.

Recommendation 1 - Fast Green FCF, INS 143					
The eWG recommends that the 38 th CCFAC revoke the following food additive provisions for fast green FCF in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	
08.1	fresh meat, poultry, and game		GMP	Notes 3 ¹⁶⁶ & 4 ¹⁶⁷	
08.2	processed meat, poultry, and game products in whole pieces or cuts		GMP	Notes 3 & 4	
08.4	edible casings (e.g., sausage casings)		GMP	Notes 3 & 4	

Recommendation 2 - Fast Green FCF, INS 143						
The eWG recommends that the 38 th CCFAC adopt the following food additive provisions for fast green FCF in the GSFA.						
Food Cat No.	Food Category	Max	Level	Comments	Step	
02.4	fat-based desserts excluding dairy-based dessert products of food category 01.7	100	mg/kg		6	
04.1.2.6	fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	100	mg/kg		6	
04.1.2.7	candied fruit	100	mg/kg		6	
04.1.2.8	fruit preparations, including pulp, purees, fruit toppings and coconut milk	300	mg/kg		6	
04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	100	mg/kg		6	
04.1.2.11	fruit fillings for pastries	100	mg/kg		6	
05.2	confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	300	mg/kg		6	
05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	100	mg/kg		6	
06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	100	mg/kg		6	
08.1	fresh meat, poultry, and game	1000	mg/kg	Notes 3 ¹⁶⁸ & 4 ¹⁶⁹	3	
08.2	processed meat, poultry, and game products in whole pieces or cuts	1000	mg/kg	Notes 3 & 4	3	
08.4	edible casings (e.g., sausage casings)	1000	mg/kg	Notes 3 & 4	3	
09.4	fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	100	mg/kg	Note 95 ¹⁷⁰	6	
10.4	egg-based desserts (e.g., custard)	100	mg/kg		6	
12.2.2	seasonings and condiments	100	mg/kg		6	
12.6.1	emulsified sauces (e.g., mayonnaise, salad dressing)	100	mg/kg		6	
13.6	food supplements		GMP		6	

Recommendation 3 - Fast Green FCF, INS 143						
The eWG recommends that the 38 th CCFAC request information on the following food additive provisions for fast green FCF in the GSFA.						
Food Cat No.	Food Category	Max	Level	Comments	Step	Information Requested
04.2.2.7	fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	300	mg/kg		3	Justification for use in these food categories
06.4.2	dried pastas and noodles and like products	100	mg/kg		6	

¹⁶⁶ **Note 3:** Surface treatment.

¹⁶⁷ **Note 4:** For decoration, stamping, marking or branding the product.

¹⁶⁸ **Note 3:** Surface treatment.

¹⁶⁹ **Note 4:** For decoration, stamping, marking or branding the product.

¹⁷⁰ **Note 95:** For use in surimi and fish roe products only

Recommendation 3 - Fast Green FCF, INS 143 The eWG recommends that the 38 th CCFAC request information on the following food additive provisions for fast green FCF in the GSFA.						
Food Cat No.	Food Category	Max	Level	Comments	Step	Information Requested
06.4.3	pre-cooked pastas and noodles and like products	100	mg/kg		6	
07.0	bakery wares	100	mg/kg		6	
09.2.1	frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	100	mg/kg		6	
09.2.4.3	fried fish and fish products, including mollusks, crustaceans, and echinoderms	100	mg/kg	Note 16 ¹⁷¹	6	

ALLURA RED AC (INS 129)

102. The 25th JECFA (1981) assigned an ADI of 7 mg/kg bw/d for allura red AC.

Recommendation 1 – Allura Red AC, INS 129 The eWG recommends that the 38 th CCFAC discontinue further work on the following food additive provisions for allura red AC in the GSFA.						
Food Cat No.	Food Category	Max	Level	Comments	Step	
01.6.3	whey cheese	300	mg/kg	Note 3 ¹⁷²	3	
02.1.3	lard, tallow, fish oil, and other animal fats	500	mg/kg		3	
02.2.1.1	butter and concentrated butter	300	mg/kg		6	
02.2.1.2	margarine and similar products	300	mg/kg		3	
02.3	fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions		GMP		6	
04.1.1.2	surface-treated fresh fruit	500	mg/kg	Note 16 ¹⁷³	6	
04.1.2.5	jams, jellies and marmelades	500	mg/kg		6	
04.1.2.6	fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500	mg/kg		6	
04.1.2.7	candied fruit	300	mg/kg		6	
04.1.2.8	fruit preparations, including pulp, purees, fruit toppings and coconut milk	800	mg/kg		6	
04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	300	mg/kg		6	
04.1.2.11	fruit fillings for pastries	800	mg/kg		6	
04.2.1.2	surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	500	mg/kg	Note 16	6	
04.2.1.2	surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds		GMP	Note 145 ¹⁷⁴	6	
06.3	breakfast cereals, including rolled oats	300	mg/kg		6	
07.1	bread and ordinary bakery wares	300	mg/kg		6	
07.1.1	Breads and rolls	500	mg/kg		6	
07.1.2	Crackers, excluding sweet crackers	300	mg/kg		6	
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	300	mg/kg		6	
07.1.4	Bread-type products, including bread stuffing and bread crumbs	300	mg/kg		6	
07.1.5	Steamed breads and buns	300	mg/kg		6	
07.1.6	Mixes for bread and ordinary bakery wares	300	mg/kg		6	
08.1.1	fresh meat, poultry, and game, whole pieces or cuts	500	mg/kg	Note 16	6	
08.1.1	fresh meat, poultry, and game, whole pieces or cuts		GMP	Note 4 ¹⁷⁵	6	
08.1.2	fresh meat, poultry, and game, comminuted	25	mg/kg		6	
08.2	processed meat, poultry, and game products in whole pieces or cuts	500	mg/kg	Note 16	6	

¹⁷¹ **Note 16:** For use in glaze, coatings or decorations for fruit, vegetables, meat or fish

¹⁷² **Note 3:** Surface treatment.

¹⁷³ **Note 16:** For use in glaze, coatings or decorations for fruit, vegetables, meat or fish

¹⁷⁴ **Note 145:** Applied to outer shell of pistachio nuts only.

¹⁷⁵ **Note 4:** For decoration, stamping, marking or branding the product.

Recommendation 1 – Allura Red AC, INS 129					
The eWG recommends that the 38 th CCFAC discontinue further work on the following food additive provisions for allura red AC in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
08.3.1	non-heat treated processed comminuted meat, poultry, and game products	500	mg/kg	Note 16	6
08.3.3	frozen processed comminuted meat, poultry, and game products	500	mg/kg	Note 16	6
08.4	edible casings (e.g., sausage casings)	500	mg/kg	Note 16	6
08.4	edible casings (e.g., sausage casings)		GMP		6
09.1.2	fresh mollusks, crustaceans, and echinoderms	500	mg/kg	Note 16	6
09.2.2	frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500	mg/kg	Note 16	6
09.2.3	frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500	mg/kg	Note 16	6
09.2.4.3	fried fish and fish products, including mollusks, crustaceans, and echinoderms	500	mg/kg	Note 16	6
09.3.1	fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500	mg/kg	Note 16	6
09.3.2	fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500	mg/kg	Note 16	6
09.4	fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500	mg/kg		6
11.3	sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3	300	mg/kg		6
14.2.1	beer and malt beverages	200	mg/kg		3
14.2.2	cider and perry	200	mg/kg		6
14.2.4	wines (other than grape)	200	mg/kg		6

Recommendation 2 - Allura Red AC, INS 129					
The eWG recommends that the 38 th CCFAC adopt the following food additive provisions for fast green FCF in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	300	mg/kg		6
01.6.2.2	rind of ripened cheese	100	mg/kg		6
01.6.4	processed cheese	200	mg/kg		6
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	300	mg/kg		6
02.4	fat-based desserts excluding dairy-based dessert products of food category 01.7	300	mg/kg		6
03.0	edible ices, including sherbet and sorbet	300	mg/kg		6
04.1.2.4	canned or bottled (pasteurized) fruit	200	mg/kg		6
04.2.2.3	vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	300	mg/kg		6
05.1.5	imitation chocolate, chocolate substitute products	300	mg/kg		6
05.2	confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	300	mg/kg		6
05.3	chewing gum	300	mg/kg		6
05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500	mg/kg		6
06.3	breakfast cereals, including rolled oats	500	mg/kg		6
06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	300	mg/kg		6
07.2.1	cakes, cookies and pies (e.g., fruit-filled or custard types)	300	mg/kg		6
07.2.2	other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)	300	mg/kg		6
07.2.3	mixes for fine bakery wares (e.g., cakes, pancakes)	300	mg/kg		6

Recommendation 2 - Allura Red AC, INS 129					
The eWG recommends that the 38 th CCFAC adopt the following food additive provisions for fast green FCF in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
08.2	processed meat, poultry, and game products in whole pieces or cuts	300	mg/kg	Note 16 ¹⁷⁶	6
09.1.1	fresh fish	300	mg/kg	Note 50 ¹⁷⁷	6
09.2.1	frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500	mg/kg	Note 95 ¹⁷⁸	6
09.2.4.1	cooked fish and fish products	300	mg/kg		6
09.2.4.2	cooked mollusks, crustaceans, and echinoderms	250	mg/kg		6
09.2.5	smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	300	mg/kg	Note 22 ¹⁷⁹	6
09.3.3	salmon substitutes, caviar, and other fish roe products	500	mg/kg		6
09.3.4	semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	300	mg/kg		6
10.1	fresh eggs	100	mg/kg	Note 4 ¹⁸⁰	3
10.4	egg-based desserts (e.g., custard)	300	mg/kg		6
11.4	other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	300	mg/kg		6
12.2.2	seasonings and condiments	500	mg/kg		6
12.4	mustards	300	mg/kg		6
12.5	soups and broths	300	mg/kg		6
12.6	sauces and like products	300	mg/kg		6
12.9.5	other protein products	100	mg/kg		6
13.3	dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50	mg/kg		6
13.4	dietetic formulae for slimming purposes and weight reduction	50	mg/kg		6
13.5	dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	300	mg/kg		6
13.6	food supplements	300	mg/kg		6
14.1.4.1	carbonated water-based flavoured drinks	300	mg/kg		6
14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	300	mg/kg		6
14.1.4.3	concentrates (liquid or solid) for water-based flavoured drinks	300	mg/kg	Note 127 ¹⁸¹	
14.2.6	distilled spirituous beverages containing more than 15% alcohol	300	mg/kg		6
14.2.7	aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	200	mg/kg		6
15.1	snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200	mg/kg		6
15.2	processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	100	mg/kg		6

¹⁷⁶ **Note 16:** For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.

¹⁷⁷ **Note 50:** For use in fish roe only.

¹⁷⁸ **Note 95:** For use in surimi and fish roe products only.

¹⁷⁹ **Note 22:** For use in smoked fish products only.

¹⁸⁰ **Note 4:** For decoration, stamping, marking or branding the product.

¹⁸¹ **Note 127:** As served to the consumer.

Recommendation 3 - Allura Red AC, INS 129eWG recommends that the 38 th CCFAC request information on the following food additive provisions for allura red AC in the GSFA.						
Food Cat No.	Food Category	Max	Level	Comments	Step	Information Requested
01.6.1	unripened cheese	200	mg/kg	Note 3 ¹⁸²	3	Is the colour application on the cheese (in which case it can be consumed) or in a wax coating
01.6.5	cheese analogues	300	mg/kg	Note 3	3	
04.2.2.4	canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200	mg/kg		6	Tech. need
04.2.2.6	vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200	mg/kg		6	Tech. need
05.1.3	cocoa-based spreads, including fillings	300	mg/kg		6	Tech. need
05.1.4	cocoa and chocolate products	300	mg/kg		6	Tech. need
06.2	Flours and starches (including soybean powder)	500	mg/kg		6	Tech. justification
08.3.2	heat-treated processed comminuted meat, poultry, and game products	25	mg/kg		6	Justification for use
09.1.2	fresh mollusks, crustaceans, and echinoderms	500	mg/kg	Note 16 ¹⁸³	6	Justification for use
09.2.2	frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500	mg/kg	Note 16	6	
09.2.3	frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500	mg/kg	Note 16	6	
16.0	composite foods - foods that could not be placed in categories 01 - 15	500	mg/kg		6	Tech. need

CAROTENOIDS ((INS 160ai, 160aii, 160e, 160f)

103. The 18th JECFA (1974) assigned a group ADI of 50 mg/kg bw/d for β -Apo-8-carotenal (160e), synthetic β -Carotene (160ai), and β -Apo-8-carotenoic acid, methyl or ethyl ester (160f). The 57th JECFA (2001) assigned β -Carotene from *Blakeslea trispora* (160aii) to the group ADI for synthetic β -carotenes. These substances are collectively referred to in the GSFA as carotenoids.

Recommendation 1 – Carotenoids, INS 160ai, 160aii, 160e, 160f						
The eWG recommends that the 38 th CCFAC discontinue further work on the following food additive provisions for carotenoids in the GSFA.						
Food Cat No.	Food Category	Max	Level	Comments	Step	
01.6.3	whey cheese	1000	mg/kg	Note 3 ¹⁸⁴	3	
02.1	fats and oils essentially free from water	1000	mg/kg		6	
02.2.1.1	butter and concentrated butter	100	mg/kg		6	
02.2.1.2	margarine and similar products	1000	mg/kg		6	
04.1.1.2	surface-treated fresh fruit	500	mg/kg	Note 16 ¹⁸⁵	6	
08.1.1	fresh meat, poultry, and game, whole pieces or cuts	500	mg/kg	Note 16	6	
08.2	processed meat, poultry, and game products in whole pieces or cuts	500	mg/kg	Note 16	6	
08.3.3	frozen processed comminuted meat, poultry, and game products	500	mg/kg	Note 16	6	
08.4	edible casings (e.g., sausage casings)	500	mg/kg	Note 16	6	

¹⁸² **Note 3:** Surface treatment.

¹⁸³ **Note 16:** For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.

¹⁸⁴ **Note 3:** Surface treatment.

¹⁸⁵ **Note 16:** For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.

Recommendation 1 – Carotenoids, INS 160ai, 160aai, 160e, 160f					
The eWG recommends that the 38 th CCFAC discontinue further work on the following food additive provisions for carotenoids in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
09.1.2	fresh mollusks, crustaceans, and echinoderms	500	mg/kg	Note 16	6
09.2.2	frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500	mg/kg	Note 16	6
09.2.3	frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500	mg/kg	Note 16	6
09.2.4.3	fried fish and fish products, including mollusks, crustaceans, and echinoderms	500	mg/kg	Note 16	6
09.3	semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	500	mg/kg		3
09.3.1	fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500	mg/kg	Note 16	6
09.3.2	fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500	mg/kg	Note 16	6
11.1.2	powdered sugar, powdered dextrose	35	mg/kg		6
14.2.2	cider and perry	200	mg/kg		6
14.2.3.2	sparkling and semi-sparkling grape wines	1000	mg/kg		3
14.2.4	wines (other than grape)	200	mg/kg		6

Recommendation 2 - Carotenoids, INS 160ai, 160aai, 160e, 160f					
The eWG recommends that the 38 th CCFAC adopt the following food additive provisions for carotenoids in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	150	mg/kg		6
01.5.2	milk and cream powder analogues	1000	mg/kg		3
01.6.1	unripened cheese	35	mg/kg		6
01.6.2.1	ripened cheese, includes rind	600	mg/kg		6
01.6.2.2	rind of ripened cheese	1000	mg/kg		3
01.6.2.3	cheese powder (for reconstitution; e.g., for cheese sauces)	1000	mg/kg		3
01.6.4	processed cheese	600	mg/kg		6
01.6.5	cheese analogues	1000	mg/kg		3
01.6.6	whey protein cheese	1000	mg/kg		3
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	200	mg/kg		6
02.1.2 ¹⁸⁶	vegetable oils and fats	1000	mg/kg		6
02.1.3 ¹⁸⁶	lard, tallow, fish oil, and other animal fats	1000	mg/kg		6
02.2.1.1 ¹⁸⁶	butter and concentrated butter	25	mg/kg	Note 146¹⁸⁷	6
02.2.1.2 ¹⁸⁶	margarine and similar products	25	mg/kg		6
02.4 ¹⁸⁶	fat-based desserts excluding dairy-based dessert products of food category 01.7	150	mg/kg		6
03.0	edible ices, including sherbet and sorbet	200	mg/kg		6
04.1.2.3	fruit in vinegar, oil, or brine	1000	mg/kg		3
04.1.2.4	canned or bottled (pasteurized) fruit	200	mg/kg		6
04.1.2.5	jams, jellies and marmalades	500	mg/kg		6
04.1.2.6	fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500	mg/kg		6
04.1.2.7	candied fruit	200	mg/kg		6
04.1.2.8	fruit preparations, including pulp, purees, fruit toppings and coconut milk	500	mg/kg		6
04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	150	mg/kg		6

¹⁸⁶ The eWG recommendation for the provision for carotenoids in certain subcategories of 02.0 are intended to account for food categories (02.1.1, 02.2.1.1, and 02.2.1.2) that have a one-to-one correspondence with Codex commodity standards and for any consequential changes in food category 02.0.

¹⁸⁷ **Note 146:** Use level for synthetic β -Carotene (INS 160ai); 35 mg/kg for β -Apo-8-carotenal (INS 160e) and β -Apo-8-carotenoic acid, methyl or ethyl ester (INS 160f).

Recommendation 2 - Carotenoids, INS 160ai, 160aii, 160e, 160f					
The eWG recommends that the 38 th CCFAC adopt the following food additive provisions for carotenoids in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
04.1.2.11	fruit fillings for pastries	10	mg/kg		6
04.2.2.2	dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	1000	mg/kg		3
04.2.2.3	vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	500	mg/kg		6
04.2.2.4	canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200	mg/kg		6
04.2.2.5	vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	1000	mg/kg		3
04.2.2.6	vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200	mg/kg		6
04.2.2.7	fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	1000	mg/kg		3
05.2	confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	500	mg/kg		6
05.3	chewing gum	500	mg/kg		6
06.3	breakfast cereals, including rolled oats	200	mg/kg		6
06.4.3	pre-cooked pastas and noodles and like products	1000	mg/kg		3
06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	150	mg/kg		6
06.6	batters (e.g., for breading or batters for fish or poultry)	500	mg/kg		6
07.1.1	breads and rolls	35	mg/kg		6
07.1.2	crackers, excluding sweet crackers	1000	mg/kg		3
07.1.3	other ordinary bakery products (e.g., bagels, pita, English muffins)	1000	mg/kg		3
07.1.4	bread-type products, including bread stuffing and bread crumbs	1000	mg/kg	Note 116 ¹⁸⁸	3
07.1.5	steamed breads and buns	1000	mg/kg		3
07.1.6	mixes for breads and ordinary bakery wares		GMP		6
07.2	fine bakery wares (sweet, salty, savoury) and mixes	200	mg/kg		6
08.1.1	fresh meat, poultry, and game, whole pieces or cuts	100	mg/kg	Note 3 ¹⁸⁹	6
08.1.2	fresh meat, poultry, and game, comminuted	100	mg/kg	Note 117 ¹⁹⁰	6
08.2	processed meat, poultry, and game products in whole pieces or cuts	100	mg/kg	Note 3	6
08.3.1.1	cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	100	mg/kg	Note 118 ¹⁹¹	6
08.3.1.2	cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	20	mg/kg		6
08.3.1.3	fermented non-heat treated processed comminuted meat, poultry, and game products	20	mg/kg		6
08.3.2	heat-treated processed comminuted meat, poultry, and game products	20	mg/kg		6
08.3.3	frozen processed comminuted meat, poultry, and game products	100	mg/kg	Note 3	6
08.4	edible casings (e.g., sausage casings)	100	mg/kg		6

¹⁸⁸ **Note 116:** For use in doughs only.

¹⁸⁹ **Note 3:** Surface treatment.

¹⁹⁰ **Note 117:** Except for use in loganiza (fresh, uncured sausage) at 1000 mg/kg.

¹⁹¹ **Note 118:** Except for use in tocino (fresh, cured sausage) at 1000 mg/kg.

Recommendation 2 - Carotenoids, INS 160ai, 160aii, 160e, 160f					
The eWG recommends that the 38 th CCFAC adopt the following food additive provisions for carotenoids in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
09.1.2	fresh mollusks, crustaceans, and echinoderms	100	mg/kg	Note 3	6
09.2	processed fish and fish products, including mollusks, crustaceans, and echinoderms	500	mg/kg		3
09.2.1	frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500	mg/kg	Note 95 ¹⁹²	6
09.2.2	frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	100	mg/kg	Note 41 ¹⁹³	6
09.2.3	frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	100	mg/kg	Note 3	6
09.2.4.1	cooked fish and fish products	500	mg/kg		6
09.2.4.2	cooked mollusks, crustaceans, and echinoderms	250	mg/kg		6
09.2.4.3	fried fish and fish products, including mollusks, crustaceans, and echinoderms	100	mg/kg	Note 3	6
09.2.5	smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500	mg/kg	Note 22 ¹⁹⁴	6
09.3.1	fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	200	mg/kg	Note 3	6
09.3.2	fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	200	mg/kg	Note 3	6
09.4	fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500	mg/kg		6
10.1	fresh eggs	1000	mg/kg	Note 4 ¹⁹⁵	3
12.4	mustards	300	mg/kg		6
12.5	soups and broths	300	mg/kg		6
12.6	sauces and like products	500	mg/kg		6
12.7	salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	1000	mg/kg		3
13.3	dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50	mg/kg		6
13.4	dietetic formulae for slimming purposes and weight reduction	50	mg/kg		6
13.5	dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	300	mg/kg		6
13.6	food supplements	300	mg/kg		6
14.1.4	water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	100	mg/kg		6
15.1	snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	400	mg/kg		3
15.2	processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	100	mg/kg		6
16.0	composite foods - foods that could not be placed in categories 01 – 15	500	mg/kg		6

Recommendation 3 - Carotenoids, INS 160ai, 160aii, 160e, 160f						
The eWG recommends that the 38 th CCFAC request information on the following adopted food additive provisions for carotenoids in the GSFA.						
Food Cat No.	Food Category	Max	Level	Comments	Step	Information Requested
01.3.2	beverage whiteners	1000	mg/kg		3	Justification for use
01.4	cream (plain) and the like	1000	mg/kg		3	
02.2.1.3	blends of butter and margarine		GMP		6	Numerical ML

¹⁹² **Note 95:** For use in surimi and fish roe products only.

¹⁹³ **Note 41:** Use in breading or batter coatings only.

¹⁹⁴ **Note 22:** For use in smoked fish products only.

¹⁹⁵ **Note 4:** For decoration, stamping, marking or branding the product.

Recommendation 3 - Carotenoids, INS 160ai, 160aii, 160e, 160f						
The eWG recommends that the 38 th CCFAC request information on the following adopted food additive provisions for carotenoids in the GSFA.						
Food Cat No.	Food Category	Max	Level	Comments	Step	Information Requested
02.2.2	emulsions containing less than 80% fat	1000	mg/kg		6	Justification for use
02.3	fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	1000	mg/kg		6	
05.1.1	cocoa mixes (powders) and cocoa mass/cake	300	mg/kg		6	
05.1.2	cocoa mixes (syrups)	300	mg/kg		6	
05.1.3	cocoa-based spreads, including fillings	300	mg/kg		6	
05.1.4	cocoa and chocolate products	500	mg/kg		6	
05.1.5	imitation chocolate, chocolate substitute products	500	mg/kg		6	
05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500	mg/kg		6	
09.1.1	fresh fish	300	mg/kg		6	
09.3.3	salmon substitutes, caviar, and other fish roe products	500	mg/kg		6	
09.3.4	semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500	mg/kg		6	
10.2	egg products	1000	mg/kg		3	
10.4	egg-based desserts (e.g., custard)	150	mg/kg		6	
12.2.2	seasonings and condiments	500	mg/kg		6	
12.9.5	other protein products	100	mg/kg		6	
14.1.3.2	vegetable nectar	100	mg/kg		6	
14.1.3.4	concentrates for vegetable nectar	100	mg/kg		6	
14.2.6	distilled spirituous beverages containing more than 15% alcohol	200	mg/kg		6	
14.2.7	aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	200	mg/kg		6	

INDIGOTINE (INS 132)

104. The 18th JECFA (1974) assigned an ADI of 5 mg/kg bw/d for indigotine.

Recommendation 1 – Indigotine, INS 132						
The eWG recommends that the 38 th CCFAC discontinue further work on the following food additive provisions for indigotine in the GSFA.						
Food Cat No.	Food Category	Max	Level	Comments	Step	
01.6.3	whey cheese	200	mg/kg	Note 3 ¹⁹⁶		
01.6.4	processed cheese	200	mg/kg		6	
02.2.1.1	butter and concentrated butter	300	mg/kg		6	
02.2.1.2	margarine and similar products	200	mg/kg		3	
04.1.1.2	surface-treated fresh fruit	500	mg/kg	Note 16 ¹⁹⁷	6	
04.2.1.2	surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	500	mg/kg	Note 16	6	
05.1.1	cocoa mixes (powders) and cocoa mass/cake	300	mg/kg		6	
05.1.2	cocoa mixes (syrups)	300	mg/kg		6	
05.1.3	cocoa-based spreads, including fillings	300	mg/kg		6	
08.0	meat and meat products, including poultry and game	500	mg/kg	Note 16	6	
08.1	fresh meat, poultry and game		GMP	Note 4 ¹⁹⁸	6	
08.2	processed meat, poultry, and game products in whole pieces or cuts		GMP	Note 4	6	
09.1.2	fresh mollusks, crustaceans, and echinoderms	500	mg/kg	Note 16	6	
09.2.2	frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500	mg/kg	Note 16	6	

¹⁹⁶ **Note 3:** Surface treatment

¹⁹⁷ **Note 16:** For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.

¹⁹⁸ **Note 4:** For decoration, stamping, marking or branding the product.

Recommendation 1 – Indigotine, INS 132					
The eWG recommends that the 38 th CCFAC discontinue further work on the following food additive provisions for indigotine in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
09.2.3	frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500	mg/kg	Note 16	6
09.2.4.3	fried fish and fish products, including mollusks, crustaceans, and echinoderms	500	mg/kg	Note 16	6
09.3.1	fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500	mg/kg	Note 16	6
09.3.2	fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500	mg/kg	Note 16	6
16.0	composite foods - foods that could not be placed in categories 01 – 15	500	mg/kg		6

Recommendation 2 - Indigotine, INS 132					
The eWG recommends that the 38 th CCFAC adopt the following food additive provisions for indigotine in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	300	mg/kg		6
01.6.1	unripened cheese	200	mg/kg	Note 3 ¹⁹⁹	3
01.6.2.2	rind of ripened cheese	100	mg/kg		6
01.6.4.1 ²⁰⁰	plain processed cheese	200	mg/kg		6
01.6.4.2 ²⁰⁰	flavoured processed cheese, including containing fruit, vegetables, meat, etc.	100	mg/kg		6
01.6.5	cheese analogues	200	mg/kg	Note 3	3
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	300	mg/kg		6
02.4	fat-based desserts excluding dairy-based dessert products of food category 01.7	300	mg/kg		6
03.0	edible ices, including sherbet and sorbet	300	mg/kg		6
04.1.2.4	canned or bottled (pasteurized) fruit	200	mg/kg		6
04.1.2.5	jams, jellies and marmelades	300	mg/kg		6
04.1.2.6	fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	300	mg/kg		6
04.1.2.7	candied fruit	200	mg/kg		6
04.1.2.8	fruit preparations, including pulp, purees, fruit toppings and coconut milk	300	mg/kg		6
04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	300	mg/kg		6
04.1.2.11	fruit fillings for pastries	300	mg/kg		6
04.2.2.3	vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	300	mg/kg		6
04.2.2.4	canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200	mg/kg		6
04.2.2.6	vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200	mg/kg		6
04.2.2.7	fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	300	mg/kg		3
05.1.5	imitation chocolate, chocolate substitute products	300	mg/kg		6

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Note 3: Surface treatment

200

The eWG recommendation for the provisions for indigotine in food categories 01.6.4.1 and 01.6.4.2 is intended to account for consequential changes due to the discontinuation of the provision in food category 01.6.4.

Recommendation 2 - Indigotine, INS 132					
The eWG recommends that the 38 th CCFAC adopt the following food additive provisions for indigotine in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
05.2	confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	300	mg/kg		6
05.3	chewing gum	300	mg/kg		6
05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	300	mg/kg		6
06.3	breakfast cereals, including rolled oats	300	mg/kg		6
06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	300	mg/kg		6
07.0	bakery wares	300	mg/kg		6
08.4	edible casings (e.g., sausage casings)	300	mg/kg		6
09.1.1	fresh fish	300	mg/kg	Note 50 ²⁰¹	6
09.2.1	frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	300	mg/kg	Note 95 ²⁰²	6
09.2.4.1	cooked fish and fish products	300	mg/kg		6
09.2.4.2	cooked mollusks, crustaceans, and echinoderms	250	mg/kg		6
09.2.5	smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	300	mg/kg	Note 22 ²⁰³	6
09.3.3	salmon substitutes, caviar, and other fish roe products	300	mg/kg		6
09.3.4	semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	300	mg/kg		6
09.4	fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	300	mg/kg		6
10.1	fresh eggs	300	mg/kg	Note 4 ²⁰⁴	3
10.4	egg-based desserts (e.g., custard)	300	mg/kg		6
12.2.1	herbs and spices	300	mg/kg		6
12.2.2	seasonings and condiments	300	mg/kg		6
12.4	mustards	300	mg/kg		6
12.5	soups and broths	50	mg/kg		6
12.6	sauces and like products	300	mg/kg		6
12.9.5	other protein products	100	mg/kg		6
13.3	dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50	mg/kg		6
13.4	dietetic formulae for slimming purposes and weight reduction	50	mg/kg		6
13.5	dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	300	mg/kg		6
13.6	food supplements	300	mg/kg		6
14.1.4	water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	300	mg/kg		6
14.2.6	distilled spirituous beverages containing more than 15% alcohol	300	mg/kg		6
14.2.7	aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	200	mg/kg		6
15.1	snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	300	mg/kg		6
15.2	processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	100	mg/kg		6

²⁰¹ **Note 50:** For use in fish roe only.

²⁰² **Note 95:** For use in surimi and fish roe products only.

²⁰³ **Note 22:** For use in smoked fish products only.

²⁰⁴ **Note 4:** For decoration, stamping, marking or branding the product.

Recommendation 3 - Indigotine, INS 132						
The eWG recommends that the 38 th CCFAC request information on the following adopted food additive provisions for indigotine in the GSFA.						
Food Cat No.	Food Category	Max	Level	Comments	Step	Information Requested
02.1.3	lard, tallow, fish oil, and other animal fats	200	mg/kg		3	Justification for high ML Justification for use
02.3	fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	300	mg/kg		6	
05.1.3	cocoa-based spreads, including fillings	100	mg/kg		6	
05.1.4	cocoa and chocolate products	450	mg/kg		6	
11.3	sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3	300	mg/kg		6	
11.4	other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	300	mg/kg		6	
11.6	table-top sweeteners, including those containing high-intensity sweeteners	300	mg/kg		6	
14.2.2	cider and perry	200	mg/kg		6	
14.2.4	wines (other than grape)	200	mg/kg		6	

PONCEAU 4R (INS 124)

105. The 26th JECFA (1982) assigned an ADI of 4 mg/kg bw/d for ponceau 4R.

Recommendation 1 – Ponceau 4R, INS 124						
The eWG recommends that the 38 th CCFAC discontinue further work on the following food additive provisions for ponceau 4R in the GSFA.						
Food Cat No.	Food Category	Max	Level	Comments	Step	
01.6.3	whey cheese	100	mg/kg	Note 3 ²⁰⁵	3	
12.10.3	fermented soybean paste (e.g., miso)	200	mg/kg		6	
14.1.2.2	vegetable juice	300	mg/kg		3	

Recommendation 2 - Ponceau 4R, INS 124						
The eWG recommends that the 38 th CCFAC adopt the following food additive provisions for ponceau 4R in the GSFA.						
Food Cat No.	Food Category	Max	Level	Comments	Step	
01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	300	mg/kg		6	
01.6.1	unripened cheese	100	mg/kg	Note 3 ²⁰⁶	3	
01.6.2.2	rind of ripened cheese	100	mg/kg		6	
01.6.4	processed cheese	200	mg/kg		6	
01.6.5	cheese analogues	100	mg/kg	Note 3	3	
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	150	mg/kg		6	
02.4	fat-based desserts excluding dairy-based dessert products of food category 01.7	300	mg/kg		6	
03.0	edible ices, including sherbet and sorbet	300	mg/kg		6	
04.1.1.2	surface-treated fresh fruit	500	mg/kg	Note 16 ²⁰⁷	6	
04.1.2.4	canned or bottled (pasteurized) fruit	300	mg/kg		6	
04.1.2.5	jams, jellies and marmelades	300	mg/kg		6	
04.1.2.6	fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	300	mg/kg		6	
04.1.2.7	candied fruit	200	mg/kg		6	
04.1.2.8	fruit preparations, including pulp, purees, fruit toppings and coconut milk	500	mg/kg		6	
04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	150	mg/kg		6	

²⁰⁵ **Note 3:** Surface treatment.

²⁰⁶ **Note 3:** Surface treatment.

²⁰⁷ **Note 16:** For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.

Recommendation 2 - Ponceau 4R, INS 124					
The eWG recommends that the 38 th CCFAC adopt the following food additive provisions for ponceau 4R in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
04.1.2.11	fruit fillings for pastries	300	mg/kg		6
04.2.1.2	surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	500	mg/kg	Note 16	6
04.2.2.3	vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	300	mg/kg		6
04.2.2.4	canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200	mg/kg		6
04.2.2.5	vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	100	mg/kg		6
04.2.2.6	vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200	mg/kg		6
04.2.2.7	fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	300	mg/kg		3
05.1.1	cocoa mixes (powders) and cocoa mass/cake	50	mg/kg		6
05.1.2	cocoa mixes (syrups)	50	mg/kg		6
05.1.3	cocoa-based spreads, including fillings	100	mg/kg		6
05.1.4	cocoa and chocolate products	150	mg/kg		6
05.1.5	imitation chocolate, chocolate substitute products	150	mg/kg		6
05.2	confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	300	mg/kg		6
05.3	chewing gum	300	mg/kg		6
05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	300	mg/kg		6
06.3	breakfast cereals, including rolled oats	300	mg/kg		6
06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	150	mg/kg		6
07.0	bakery wares	200	mg/kg		6
08.1	fresh meat, poultry, and game	500	mg/kg	Note 16	6
08.2	processed meat, poultry, and game products in whole pieces or cuts	30	mg/kg		6
08.3.1.1	cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	250	mg/kg		6
08.3.1.2	cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	200	mg/kg		6
08.3.1.3	fermented non-heat treated processed comminuted meat, poultry, and game products	30	mg/kg		6
08.3.2	heat-treated processed comminuted meat, poultry, and game products	200	mg/kg		6
08.3.3	frozen processed comminuted meat, poultry, and game products	200	mg/kg		6
08.4	edible casings (e.g., sausage casings)	300	mg/kg	Note 16	6
09.1.1	fresh fish	300	mg/kg	Note 50 ²⁰⁸	6
09.1.2	fresh mollusks, crustaceans, and echinoderms	500	mg/kg	Note 16	6
09.2.1	frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	300	mg/kg		6
09.2.2	frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	300	mg/kg	Note 16	6

Recommendation 2 - Ponceau 4R, INS 124					
The eWG recommends that the 38 th CCFAC adopt the following food additive provisions for ponceau 4R in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
09.2.3	frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	300	mg/kg	Note 16	6
09.2.4.1	cooked fish and fish products	300	mg/kg		6
09.2.4.2	cooked mollusks, crustaceans, and echinoderms	250	mg/kg		6
09.2.4.3	fried fish and fish products, including mollusks, crustaceans, and echinoderms	300	mg/kg	Note 16	6
09.2.5	smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	300	mg/kg	Note 22 ²⁰⁹	6
09.3.1	fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	300	mg/kg	Note 16	6
09.3.2	fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	300	mg/kg	Note 16	6
09.3.3	salmon substitutes, caviar, and other fish roe products	300	mg/kg		6
09.3.4	semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	300	mg/kg		6
09.4	fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500	mg/kg		6
10.1	fresh eggs	500	mg/kg	Note 4 ²¹⁰	3
10.4	egg-based desserts (e.g., custard)	100	mg/kg		6
11.4	other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	200	mg/kg		6
11.6	table-top sweeteners, including those containing high-intensity sweeteners	200	mg/kg		6
12.2.2	seasonings and condiments	300	mg/kg		6
12.4	mustards	300	mg/kg		6
12.5	soups and broths	300	mg/kg		6
12.6	sauces and like products	300	mg/kg		6
12.7	salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	200	mg/kg		6
12.9.5	other protein products	100	mg/kg		6
13.3	dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50	mg/kg		6
13.4	dietetic formulae for slimming purposes and weight reduction	50	mg/kg		6
13.5	dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	300	mg/kg		6
13.6	food supplements	300	mg/kg		6
14.1.4	water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	300	mg/kg		6
14.2.2	cider and perry	200	mg/kg		6
14.2.7	aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	200	mg/kg		6
15.1	snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200	mg/kg		6
15.2	processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	100	mg/kg		6
16.0	composite foods - foods that could not be placed in categories 01 - 15	300	mg/kg		6

²⁰⁹ **Note 22:** For use in smoked fish products only.

²¹⁰ **Note 4:** For decoration, stamping, marking or branding the product.

Recommendation 3 - Ponceau 4R, INS 124						
The eWG recommends that the 38 th CCFAC <u>request information</u> on the following adopted food additive provisions for ponceau 4R in the GSFA.						
Food Cat No.	Food Category	Max	Level	Comments	Step	Information Requested
11.6	table-top sweeteners, including those containing high-intensity sweeteners	200	mg/kg		6	Justification of use level
14.2.4	wines (other than grape)	200	mg/kg		6	
14.2.6	distilled spirituous beverages containing more than 15% alcohol	200	mg/kg		6	

SUNSET YELLOW FCF, INS 110

106. The 26th JECFA (1982) assigned a group ADI of 2.5 mg/kg bw/d for sunset yellow FCF.

Recommendation 1 – Sunset Yellow FCF, INS 110						
The eWG recommends that the 38 th CCFAC <u>discontinue</u> further work on the following food additive provisions for sunset yellow FCF in the GSFA.						
Food Cat No.	Food Category	Max	Level	Comments	Step	
01.6.3	whey cheese		GMP	Note 3 ²¹¹	6	
02.1.3	lard, tallow, fish oil, and other animal fats		GMP		6	
02.2.1.1	butter and concentrated butter	300	mg/kg		6	
02.2.1.2	margarine and similar products		GMP		6	

Recommendation 2 - Sunset Yellow FCF, INS 110						
The eWG recommends that the 38 th CCFAC <u>adopt</u> the following food additive provisions for sunset yellow FCF in the GSFA.						
Food Cat No.	Food Category	Max	Level	Comments	Step	
01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	300	mg/kg		6	
01.6.2.2	rind of ripened cheese	100	mg/kg		6	
01.6.4	processed cheese	200	mg/kg		6	
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	300	mg/kg		6	
02.3	fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	300	mg/kg		6	
02.4	fat-based desserts excluding dairy-based dessert products of food category 01.7	300	mg/kg		6	
03.0	edible ices, including sherbet and sorbet	300	mg/kg		6	
04.1.1.2	surface-treated fresh fruit	300	mg/kg	Note 16 ²¹²	6	
04.1.2.2	dried fruit	50	mg/kg		6	
04.1.2.4	canned or bottled (pasteurized) fruit	200	mg/kg		6	
04.1.2.5	jams, jellies and marmelades	500	mg/kg		6	
04.1.2.6	fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500	mg/kg		6	
04.1.2.7	candied fruit	300	mg/kg		6	
04.1.2.8	fruit preparations, including pulp, purees, fruit toppings and coconut milk	500	mg/kg		6	
04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	300	mg/kg		6	
04.1.2.11	fruit fillings for pastries	300	mg/kg		6	
04.2.1.2	surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	300	mg/kg	Note 16	6	
04.2.2.2	dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	300	mg/kg	Note 76 ²¹³	6	

²¹¹ **Note 3:** Surface treatment.

²¹² **Note 16:** For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.

²¹³ **Note 76:** Use in potatoes only.

Recommendation 2 - Sunset Yellow FCF, INS 110					
The eWG recommends that the 38 th CCFAC adopt the following food additive provisions for sunset yellow FCF in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
04.2.2.3	vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	300	mg/kg		6
04.2.2.4	canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200	mg/kg		6
04.2.2.5	vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	100	mg/kg		6
04.2.2.6	vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200	mg/kg		6
04.2.2.7	fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	200	mg/kg		6
05.1.1	cocoa mixes (powders) and cocoa mass/cake	50	mg/kg		6
05.1.2	cocoa mixes (syrups)	50	mg/kg		6
05.1.3	cocoa-based spreads, including fillings	100	mg/kg		6
05.1.4	cocoa and chocolate products	300	mg/kg		6
05.1.5	imitation chocolate, chocolate substitute products	300	mg/kg		6
05.2	confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	300	mg/kg		6
05.3	chewing gum	300	mg/kg		6
05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	300	mg/kg		6
06.3	breakfast cereals, including rolled oats	300	mg/kg		6
06.4.2	dried pastas and noodles and like products	300	mg/kg		6
06.4.3	pre-cooked pastas and noodles and like products	300	mg/kg		6
06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	300	mg/kg		6
07.0	bakery wares	300	mg/kg		6
08.1	fresh meat, poultry, and game	300	mg/kg	Note 16	6
08.2	processed meat, poultry, and game products in whole pieces or cuts	300	mg/kg	Note 16	6
08.3.1.1	cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	300	mg/kg	Note 16	6
08.3.1.2	cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	135	mg/kg		6
08.3.1.3	fermented non-heat treated processed comminuted meat, poultry, and game products	300	mg/kg	Note 16	6
08.3.2	heat-treated processed comminuted meat, poultry, and game products	300	mg/kg	Note 16	6
08.3.3	frozen processed comminuted meat, poultry, and game products	300	mg/kg	Note 16	6
08.4	edible casings (e.g., sausage casings)	300	mg/kg	Note 16	6
09.1.1	fresh fish	300	mg/kg	Note 50 ²¹⁴	6
09.1.2	fresh mollusks, crustaceans, and echinoderms	300	mg/kg	Note 16	6
09.2.1	frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	300	mg/kg		6
09.2.2	frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	300	mg/kg	Note 16	6
09.2.3	frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	300	mg/kg	Note 16	6
09.2.4.1	cooked fish and fish products	300	mg/kg		6
09.2.4.2	cooked mollusks, crustaceans, and echinoderms	250	mg/kg		6

Recommendation 2 - Sunset Yellow FCF, INS 110					
The eWG recommends that the 38 th CCFAC adopt the following food additive provisions for sunset yellow FCF in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
09.2.4.3	fried fish and fish products, including mollusks, crustaceans, and echinoderms	300	mg/kg	Note 16	6
09.2.5	smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	300	mg/kg	Note 22 ²¹⁵	6
09.3.1	fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	300	mg/kg	Note 16	6
09.3.2	fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	300	mg/kg	Note 16	6
09.3.3	salmon substitutes, caviar, and other fish roe products	300	mg/kg		6
09.3.4	semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	300	mg/kg		6
09.4	fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	300	mg/kg		6
10.1	fresh eggs		GMP	Note 4 ²¹⁶	6
10.4	egg-based desserts (e.g., custard)	300	mg/kg		6
11.3	sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3	300	mg/kg		6
11.4	other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	300	mg/kg		6
11.6	table-top sweeteners, including those containing high-intensity sweeteners	300	mg/kg		6
12.2.1	herbs and spices	300	mg/kg		6
12.2.2	seasonings and condiments	300	mg/kg		6
12.4	mustards	300	mg/kg		6
12.5	soups and broths	300	mg/kg		6
12.6	sauces and like products	500	mg/kg		6
12.9.5	other protein products	200	mg/kg		6
13.3	dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50	mg/kg		6
13.4	dietetic formulae for slimming purposes and weight reduction	50	mg/kg		6
13.5	dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	300	mg/kg		6
13.6	food supplements	300	mg/kg		6
14.1.4.1	carbonated water-based flavoured drinks	100	mg/kg		6
14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	100	mg/kg		6
14.1.4.3	concentrates (liquid or solid) for water-based flavoured drinks	100	mg/kg	Note 127 ²¹⁷	6
14.1.5	coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	70	mg/kg		3
14.2.2	cider and perry	200	mg/kg		6
14.2.4	wines (other than grape)	200	mg/kg		6
14.2.6	distilled spirituous beverages containing more than 15% alcohol	300	mg/kg		6
14.2.7	aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	200	mg/kg		6
15.1	snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	300	mg/kg		3
15.2	processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	100	mg/kg		6

²¹⁵ **Note 22:** For use in smoked fish products only.

²¹⁶ **Note 4:** For decoration, stamping, marking or branding the product.

²¹⁷ **Note 127:** As served to the consumer.

Recommendation 2 - Sunset Yellow FCF, INS 110					
The eWG recommends that the 38 th CCFAC adopt the following food additive provisions for sunset yellow FCF in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
16.0	composite foods - foods that could not be placed in categories 01 - 15	300	mg/kg		6

Recommendation 3 - Sunset Yellow FCF, INS 110						
The eWG recommends that the 38 th CCFAC request information on the following adopted food additive provisions for sunset yellow FCF in the GSFA.						
Food Cat No.	Food Category	Max	Level	Comments	Step	Information Requested
01.6.1	unripened cheese		GMP	Note 3 ²¹⁸	6	Numerical ML
01.6.5	cheese analogues		GMP	Note 3	6	
14.1.2.2	vegetable juice		GMP		6	

ASPARTAME, INS 951

107. The 25th JECFA (1981) assigned an ADI of 40 mg/kg bw/d for aspartame.

Recommendation 1 – Aspartame, INS 951					
The eWG recommends that the 38 th CCFAC discontinue further work on the following food additive provisions for aspartame in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
02.3	fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	1000	mg/kg		3
13.1.3	formulae for special medical purposes for infants	800	mg/kg	Note 84 ²¹⁹	3

Recommendation 2 - Aspartame, INS 951					
The eWG recommends that the 38 th CCFAC adopt the following food additive provisions for aspartame in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	600	mg/kg	Note 147 ²²⁰	6
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	1000	mg/kg	Note 147	6
02.4	fat-based desserts excluding dairy-based dessert products of food category 01.7	1000	mg/kg	Note 147	6
03.0	edible ices, including sherbet and sorbet	1000	mg/kg	Note 147	6
04.1.2.3	fruit in vinegar, oil, or brine	300	mg/kg	Note 148 ²²¹	6
04.1.2.5	jams, jellies and marmelades	350	mg/kg	Note 149 ²²²	6
04.1.2.8	fruit preparations, including pulp, purees, fruit toppings and coconut milk	1000	mg/kg	Note 149	6
04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	1000	mg/kg	Note 147	6
04.1.2.10	fermented fruit products	1000	mg/kg	Note 149	6
04.1.2.11	fruit fillings for pastries	1000	mg/kg	Note 149	6
04.2.2.3	vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	300	mg/kg	Note 148	3

²¹⁸ **Note 3:** Surface treatment.

²¹⁹ **Note 84:** For infants over 1 year of age only.

²²⁰ **Note 147:** For use only in energy-reduced products or products with no added sugar.

²²¹ **Note 148:** For use in sweet and sour products only.

²²² **Note 149:** For use in energy-reduced products only.

Recommendation 2 - Aspartame, INS 951					
The eWG recommends that the 38 th CCFAC adopt the following food additive provisions for aspartame in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
04.2.2.6	vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	1000	mg/kg	Note 149	6
05.1.3	cocoa-based spreads, including fillings	3000	mg/kg		6
05.1.4	cocoa and chocolate products	2500	mg/kg		6
05.1.5	imitation chocolate, chocolate substitute products	3000	mg/kg	Note 147	6
05.2.1	hard candy	10000	mg/kg	Note 150 ²²³	6
05.2.2	soft candy	3000	mg/kg	Note 147	6
05.2.3	nougats and marzipans	3000	mg/kg	Note 147	6
05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	1000	mg/kg	Note 147	6
06.3	breakfast cereals, including rolled oats	1000	mg/kg	Notes 147 & 151 ²²⁴	6
06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	1000	mg/kg	Note 147	6
07.2	fine bakery wares (sweet, salty, savoury) and mixes	1700	mg/kg	Note 152 ²²⁵	6
09.2	processed fish and fish products, including mollusks, crustaceans, and echinoderms	300	mg/kg		6
09.3	semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	300	mg/kg	Note 148	6
09.4	fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	300	mg/kg	Note 148	3
10.4	egg-based desserts (e.g., custard)	1000	mg/kg	Note 147	6
11.6	table-top sweeteners, including those containing high-intensity sweeteners		GMP		6
12.4	mustards	350	mg/kg		6
12.5	soups and broths	600	mg/kg	Note 149	6
12.6.1	emulsified sauces (e.g., mayonnaise, salad dressing)	500	mg/kg		6
12.6.2	non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	350	mg/kg		6
12.6.3	mixes for sauces and gravies	350	mg/kg		6
12.6.4	clear sauces (e.g., fish sauce)	350	mg/kg		6
13.3	dietetic foods intended for special medical purposes (excluding products of food category 13.1)	1000	mg/kg		6
13.4	dietetic formulae for slimming purposes and weight reduction	800	mg/kg		6
13.5	dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	1000	mg/kg		6
13.6	food supplements	600	mg/kg	Note 153 ²²⁶	6
14.1.2.2	vegetable juice	2000	mg/kg		6
14.1.4	water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	600	mg/kg	Note 147	6
14.2.1	beer and malt beverages	600	mg/kg	Note 154 ²²⁷	6
14.2.2	cider and perry	600	mg/kg		6
14.2.7	aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	600	mg/kg		6

²²³ **Note 150:** For use in products with no added sugar only.

²²⁴ **Note 151:** For use in breakfast cereals with a fibre content of more than 15% and containing at least 20% bran only.

²²⁵ **Note 152:** For use in products for special nutritional purposes only.

²²⁶ **Note 153:** For use in products in liquid form; 2000 mg/kg for products in solid form.

²²⁷ **Note 154:** For use in energy-reduced or alcohol-free beer only.

Recommendation 3 - Aspartame, INS 951							
The eWG recommends that the 38 th CCFAC <u>request information</u> on the following adopted food additive provisions for aspartame in the GSFA.							
Food Cat No.	Food Category	Max	Level	Comments	Step	Information Requested	
01.2	fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy based drinks)	2000	mg/kg		6	Justification for use in these food categories	
01.3.2	beverage whiteners	6000	mg/kg		3		
01.4.1	pasteurized cream (plain)	6000	mg/kg		3		
01.4.2	sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	6000	mg/kg		3		
01.4.3	clotted cream (plain)	6000	mg/kg		3		
01.4.4	cream analogues	1000	mg/kg		6		
01.5.1	milk powder and cream powder (plain)	5000	mg/kg		3		
01.5.2	milk and cream powder analogues	2000	mg/kg		6		
01.6.1	unripened cheese	1000	mg/kg		3		
01.6.5	cheese analogues	1000	mg/kg		6		
04.1.2.1	frozen fruit	2000	mg/kg		3		
04.1.2.2	dried fruit	3000	mg/kg		6		
04.1.2.4	canned or bottled (pasteurized) fruit	1000	mg/kg		6		
04.1.2.6	fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	2000	mg/kg	Note 149	6		Justification for this maximum use level
04.1.2.7	candied fruit	2000	mg/kg		6	Justification for use in these food categories	
04.1.2.12	cooked fruit	2000	mg/kg		6		
04.2.2.1	frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	1000	mg/kg		6		
04.2.2.2	dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	1000	mg/kg		6		
04.2.2.4	canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	1000	mg/kg		6		
04.2.2.5	vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	3000	mg/kg		6		
04.2.2.7	fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	2500	mg/kg		6		
04.2.2.8	cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	1000	mg/kg		6		
05.1.1	cocoa mixes (powders) and cocoa mass/cake	3000	mg/kg		6		
05.1.2	cocoa mixes (syrups)	1000	mg/kg		6		
05.3	chewing gum	10000	mg/kg	Note 150	6		Justification for this maximum use level
07.1	bread and ordinary bakery wares	4000	mg/kg		6		Justification for use in these food categories
08.2	processed meat, poultry, and game products in whole pieces or cuts	300	mg/kg		6		
08.3	processed comminuted meat, poultry, and game products	300	mg/kg		6		
10.2.3	dried and/or heat coagulated egg products	1000	mg/kg		6		
11.4	other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	3000	mg/kg		6		
12.2.2	seasonings and condiments	2000	mg/kg		6		
12.3	vinegars		GMP		3	Proposals for a numeric ML &	

Recommendation 3 - Aspartame, INS 951						
The eWG recommends that the 38 th CCFAC request information on the following adopted food additive provisions for aspartame in the GSFA.						
Food Cat No.	Food Category	Max	Level	Comments	Step	Information Requested
						justification for use
12.7	salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	1000	mg/kg		6	Justification for use in these food categories
14.1.2.4	concentrates for vegetable juice	2000	mg/kg		6	
14.1.3.2	vegetable nectar	2000	mg/kg		6	
14.1.3.4	concentrates for vegetable nectar	2000	mg/kg		6	
14.1.5	coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	5000	mg/kg		3	
14.2.4	wines (other than grape)	700	mg/kg		6	
14.2.5	mead	700	mg/kg		6	
14.2.6	distilled spirituous beverages containing more than 15% alcohol	700	mg/kg		6	
15.0	ready-to-eat savouries	500	mg/kg		6	

ACESULFAME POTASSIUM (INS 950)

108. The 37th JECFA (1990) assigned an ADI of 15 mg/kg bw/d for acesulfame potassium.

Recommendation 1 – Acesulfame Potassium, INS 950					
The eWG recommends that the 38 th CCFAC discontinue further work on the following food additive provisions for acesulfame potassium in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
01.5.1	milk powder and cream powder (plain)		GMP		6
07.2.1 ²²⁸	cakes, cookies and pies (e.g., fruit-filled or custard types)	1000	mg/kg		6
07.2.2 ²²⁸	other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)	2000	mg/kg		6
07.2.3 ²²⁸	mixes for fine bakery wares (e.g., cakes, pancakes)	1000	mg/kg		6
13.1.3	formulae for special medical purposes for infants	450	mg/kg	Note 84 ²²⁹	3
15.1 ²³⁰	snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	1000	mg/kg		6
15.2 ²²⁹	processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	1000	mg/kg		6
15.3 ²²⁹	snacks - fish based	350	mg/kg		6

Recommendation 2 - Acesulfame Potassium, INS 950					
The eWG recommends that the 38 th CCFAC adopt the following food additive provisions for acesulfame potassium in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	350	mg/kg	Note 147 ²³¹	6
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	500	mg/kg	Note 147	6
02.4	fat-based desserts excluding dairy-based dessert products of food category 01.7	500	mg/kg	Note 147	6
03.0	edible ices, including sherbet and sorbet	800	mg/kg	Note 147	6
04.1.2.3	fruit in vinegar, oil, or brine	200	mg/kg	Note 147	6

²²⁸ The eWG recommendations for the provisions for acesulfame potassium in the subcategories of 07.2 are intended to account for consequential changes due to the adoption of the provision in food category 07.2.

²²⁹ **Note 84:** For infants over 1 year of age only.

²³⁰ The eWG recommendations for the provisions for acesulfame potassium in the subcategories of 15.0 are intended to account for consequential changes due to the adoption of the provision in food category 15.0.

²³¹ **Note 147:** For use only in energy-reduced products or products with no added sugar.

Recommendation 2 - Acesulfame Potassium, INS 950					
The eWG recommends that the 38 th CCFAC adopt the following food additive provisions for acesulfame potassium in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
04.1.2.4	canned or bottled (pasteurized) fruit	350	mg/kg	Note 149 ²³²	6
04.1.2.5	jams, jellies and marmelades	1000	mg/kg	Note 149	6
04.1.2.6	fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	1000	mg/kg	Note 149	6
04.1.2.8	fruit preparations, including pulp, purees, fruit toppings and coconut milk	350	mg/kg	Note 149	6
04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	350	mg/kg	Note 149	6
04.1.2.10	fermented fruit products	350	mg/kg	Note 149	3
04.1.2.11	fruit fillings for pastries	350	mg/kg	Note 149	6
04.2.2.3	vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	1000	mg/kg	Note 148 ²³³	3
05.1.3	cocoa-based spreads, including fillings	2000	mg/kg	Note 147	6
05.1.4	cocoa and chocolate products	1000	mg/kg	Note 147	3
05.1.5	imitation chocolate, chocolate substitute products	1000	mg/kg	Note 147	6
05.2.1	hard candy	2500	mg/kg	Note 147	6
05.2.2	soft candy	2000	mg/kg	Note 147	6
05.2.3	nougats and marzipans	1000	mg/kg	Note 147	6
05.3	chewing gum	2000	mg/kg		6
05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500	mg/kg	Note 152 ²³⁴	6
06.3	breakfast cereals, including rolled oats	1200	mg/kg	Notes 147 & 151 ²³⁵	6
06.4.2	dried pastas and noodles and like products	200	mg/kg		3
06.4.3	pre-cooked pastas and noodles and like products	200	mg/kg		3
06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	350	mg/kg	Note 147	6
07.2	fine bakery wares (sweet, salty, savoury) and mixes	1000	mg/kg	Note 152	6
09.3	semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	200	mg/kg		6
09.4	fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	200	mg/kg		3
10.4	egg-based desserts (e.g., custard)	350	mg/kg	Note 147	6
11.6	table-top sweeteners, including those containing high-intensity sweeteners		GMP		3
12.4	mustards	350	mg/kg		6
12.5	soups and broths	110	mg/kg	Note 149	6
12.6.1	emulsified sauces (e.g., mayonnaise, salad dressing)	1000	mg/kg		6
12.6.2	non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	500	mg/kg		6
12.6.3	mixes for sauces and gravies	1000	mg/kg		6
12.6.4	clear sauces (e.g., fish sauce)	500	mg/kg		6
12.7	salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	1000	mg/kg	Note 147	6
13.3	dietetic foods intended for special medical purposes (excluding products of food category 13.1)	450	mg/kg		6
13.4	dietetic formulae for slimming purposes and weight reduction	450	mg/kg		6
13.5	dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	500	mg/kg		3
13.6	food supplements	350	mg/kg	Note 155 ²³⁶	6

²³² **Note 149:** For use in energy-reduced products only.

²³³ **Note 148:** For use in sweet and sour products only.

²³⁴ **Note 152:** For use in products for special nutritional purposes only.

²³⁵ **Note 151:** For use in breakfast cereals with a fibre content of more than 15% and containing at least 20% bran only.

Recommendation 2 - Acesulfame Potassium, INS 950					
The eWG recommends that the 38 th CCFAC adopt the following food additive provisions for acesulfame potassium in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
14.1.4	water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	600	mg/kg	Note 147	6
14.2.1	beer and malt beverages	350	mg/kg	Note 154 ²³⁷	6
14.2.2	cider and perry	350	mg/kg		6
15.0	ready-to-eat savouries	1000	mg/kg		6

Recommendation 3 - Acesulfame Potassium, INS 950						
The eWG recommends that the 38 th CCFAC request information on the following adopted food additive provisions for acesulfame potassium in the GSFA						
Food Cat No.	Food Category	Max	Level	Comments	Step	Information Requested
01.2	fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy based drinks)	500	mg/kg		3	Justification for use in these food categories
01.3.2	beverage whiteners	2000	mg/kg		3	
01.4	cream (plain) and the like	1000	mg/kg		3	
01.5	milk powder and cream powder and powder analogues (plain)	3000	mg/kg		3	
01.6.1	unripened cheese	500	mg/kg		3	
01.6.5	cheese analogues	350	mg/kg		3	
02.3	fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	1000	mg/kg		3	
04.1.2.1	frozen fruit	500	mg/kg		6	
04.1.2.2	dried fruit	500	mg/kg		6	
04.1.2.7	candied fruit	500	mg/kg		6	
04.1.2.12	cooked fruit	500	mg/kg		6	
04.2.2.4	canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	350	mg/kg		6	
04.2.2.5	vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	2500	mg/kg		6	
04.2.2.6	vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	350	mg/kg		6	
04.2.2.7	fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	1000	mg/kg		3	
05.1.1	cocoa mixes (powders) and cocoa mass/cake	2500	mg/kg		6	
05.1.2	cocoa mixes (syrops)	500	mg/kg		6	
06.1	whole, broken, or flaked grain, including rice	300	mg/kg		3	
07.1	bread and ordinary bakery wares	1000	mg/kg		3	
11.4	other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	1000	mg/kg		6	
12.2	herbs, spices, seasoning, and condiments (e.g., seasoning for instant noodles)	2000	mg/kg		3	
12.3	vinegars	2000	mg/kg		3	
14.1.2.2	vegetable juice	600	mg/kg		6	
14.1.2.4	concentrates for vegetable juice	3000	mg/kg	Note 14 ²³⁸	3	

²³⁶ **Note 155:** For use in products in liquid form; 500 mg/kg for use in products in solid form.

²³⁷ **Note 154:** For use in energy-reduced or alcohol-free beer only.

²³⁸ **Note 14:** Served at greater than 5-fold dilution.

Recommendation 3 - Acesulfame Potassium, INS 950						
The eWG recommends that the 38 th CCFAC request information on the following adopted food additive provisions for acesulfame potassium in the GSFA						
Food Cat No.	Food Category	Max	Level	Comments	Step	Information Requested
14.1.3.4	concentrates for vegetable nectar	2500	mg/kg	Note 14	3	
14.1.5	coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	600	mg/kg		3	
14.2.3	grape wines	500	mg/kg		3	
14.2.4	wines (other than grape)	500	mg/kg		3	
14.2.5	mead	500	mg/kg		3	
14.2.6	distilled spirituous beverages containing more than 15% alcohol	350	mg/kg		3	
14.2.7	aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	500	mg/kg		3	
16.0	composite foods - foods that could not be placed in categories 01 - 15	350	mg/kg		3	

SUCRALOSE, INS 955

109. The 37th JECFA (1990) assigned a group ADI of 15 mg/kg bw/d for sucralose.

Recommendation 1 – Sucralose, INS 955					
The eWG recommends that the 38 th CCFAC discontinue further work on the following food additive provisions for sucralose in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
01.1.1	Milk and buttermilk (plain)		GMP		6
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation		GMP		6
07.2.1 ²³⁹	cakes, cookies and pies (e.g., fruit-filled or custard types)	750	mg/kg		6
07.2.2 ²³⁹	other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)	800	mg/kg		6
07.2.3 ²³⁹	mixes for fine bakery wares (e.g., cakes, pancakes)	750	mg/kg		6
09.3.1	fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	450	mg/kg		6
09.3.2	fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	450	mg/kg		6
13.1.3	formulae for special medical purposes for infants	400	mg/kg		3

Recommendation 2 - Sucralose, INS 955					
The eWG recommends that the 38 th CCFAC adopt the following food additive provisions for sucralose in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	300	mg/kg	Note 147 ²⁴⁰	6
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	400	mg/kg	Note 147	6
02.4	fat-based desserts excluding dairy-based dessert products of food category 01.7	400	mg/kg	Note 147	3
03.0	edible ices, including sherbet and sorbet	320	mg/kg	Note 147	6
04.1.2.3	fruit in vinegar, oil, or brine	180	mg/kg	Note 148 ²⁴¹	3
04.1.2.4	canned or bottled (pasteurized) fruit	400	mg/kg	Note 149 ²⁴²	6
04.1.2.5	jams, jellies and marmelades	450	mg/kg	Note 149	3
04.1.2.6	fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	450	mg/kg	Note 149	6

²³⁹ The eWG recommendations for the provisions for sucralose in the subcategories of 07.2 are intended to account for consequential changes due to the adoption of the provision in food category 07.2.

²⁴⁰ **Note 147:** For use only in energy-reduced products or products with no added sugar.

²⁴¹ **Note 148:** For use in sweet and sour products only.

²⁴² **Note 149:** For use in energy-reduced products only.

Recommendation 2 - Sucralose, INS 955					
The eWG recommends that the 38 th CCFAC adopt the following food additive provisions for sucralose in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
04.1.2.8	fruit preparations, including pulp, purees, fruit toppings and coconut milk	450	mg/kg	Note 149	6
04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	400	mg/kg	Note 147	6
04.1.2.10	fermented fruit products	150	mg/kg	Note 148	6
04.1.2.11	fruit fillings for pastries	400	mg/kg	Note 147	3
04.2.2.3	vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	400	mg/kg	Note 149	6
04.2.2.6	vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	400	mg/kg	Note 149	6
05.1.3	cocoa-based spreads, including fillings	700	mg/kg	Note 147	6
05.1.4	cocoa and chocolate products	800	mg/kg	Note 147	6
05.1.5	imitation chocolate, chocolate substitute products	800	mg/kg	Note 147	6
05.2	confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	1000	mg/kg	Note 147	3
05.3	chewing gum	3000	mg/kg	Note 149	6
06.3	breakfast cereals, including rolled oats	400	mg/kg	Notes 147 & 151 ²⁴³	6
06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	400	mg/kg	Note 147	6
07.2	fine bakery wares (sweet, salty, savoury) and mixes	700	mg/kg	Note 152 ²⁴⁴	6
09.3	semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	120	mg/kg	Note 148	3
09.4	fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans and echinoderms	120	mg/kg	Note 148	3
10.4	egg-based desserts (e.g., custard)	400	mg/kg	Note 147	3
11.6	table-top sweeteners, including those containing high-intensity sweeteners		GMP		3
12.4	Mustards	140	mg/kg		6
12.5	soups and broths	45	mg/kg	Note 149	6
12.6.1	emulsified sauces (e.g., mayonnaise, salad dressing)	450	mg/kg		6
12.6.2	non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	450	mg/kg		6
12.6.3	mixes for sauces and gravies	450	mg/kg	Note 127 ²⁴⁵	6
12.6.4	clear sauces (e.g., fish sauce)	450	mg/kg		6
13.3	dietetic foods intended for special medical purposes (excluding products of food category 13.1)	400	mg/kg		6
13.4	dietetic formulae for slimming purposes and weight reduction	320	mg/kg		6
13.5	dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	400	mg/kg		6
13.6	food supplements	2400	mg/kg	Note 156 ²⁴⁶	3
14.1.4.1	carbonated water-based flavoured drinks	300	mg/kg	Note 147	6
14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	300	mg/kg	Note 147	6
14.1.4.3	concentrates (liquid or solid) for water-based flavoured drinks	300	mg/kg	Notes 127 & 147	3

²⁴³ **Note 151:** For use in breakfast cereals with a fibre content of more than 15% and containing at least 20% bran only.

²⁴⁴ **Note 152:** For use in products for special nutritional purposes only.

²⁴⁵ **Note 127:** As served to the consumer.

²⁴⁶ **Note 156:** For use in syrup-type or chewable products; 800 mg/kg for in products in solid form; 24 mg/kg in products in liquid form.

Recommendation 3 - Sucralose, INS 955						
The eWG recommends that the 38 th CCFAC request information on the following adopted food additive provisions for sucralose in the GSFA.						
Food Cat No.	Food Category	Max	Level	Comments	Step	Information Requested
01.2.1	fermented milks (plain)	400	mg/kg		3	Justification for use in these food categories
01.2.1.2	fermented milks (plain), heat-treated after fermentation	250	mg/kg		6	
01.2.2	Renneted milk (plain)		GMP		6	Proposals for a numeric ML & justification for use in these food categories
01.3.1	Condensed milk (plain)		GMP		6	
01.3.2	beverage whiteners	580	mg/kg		3	Justification for use in these food categories
01.4	cream (plain) and the like	580	mg/kg		3	
01.5	Milk powder and cream powder and powder analogues (plain)		GMP		6	Proposals for a numeric ML & justification for use in these food categories
01.6	Cheese and analogues		GMP		6	
01.8	Whey and whey products, excluding whey cheeses		GMP		6	
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions		GMP		6	
04.1.2.1	frozen fruit	400	mg/kg		3	Justification for use in these food categories
04.1.2.2	dried fruit	1500	mg/kg		3	
04.1.2.7	candied fruit	800	mg/kg		6	
04.1.2.12	cooked fruit	150	mg/kg		6	
04.2.2.1	frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	150	mg/kg		6	
04.2.2.2	dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	150	mg/kg		6	
04.2.2.4	canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	150	mg/kg		6	
04.2.2.5	vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	1500	mg/kg		6	
04.2.2.7	fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	150	mg/kg		6	
04.2.2.8	cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	150	mg/kg		6	
05.1.1	cocoa mixes (powders) and cocoa mass/cake	1500	mg/kg		6	
05.1.2	cocoa mixes (syrops)	1000	mg/kg		6	
05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	1000	mg/kg		6	
06.6	batters (e.g., for breading or batters for fish or poultry)	600	mg/kg		6	
06.7	pre-cooked or processed rice products, including rice cakes (Oriental type only)	600	mg/kg		6	
07.1	bread and ordinary bakery wares	750	mg/kg		6	
11.3	sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3	1500	mg/kg		6	

Recommendation 3 - Sucralose, INS 955						
The eWG recommends that the 38 th CCFAC <u>request information</u> on the following adopted food additive provisions for sucralose in the GSFA.						
Food Cat No.	Food Category	Max	Level	Comments	Step	Information Requested
11.4	other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	1500	mg/kg		6	
12.2.1	herbs and spices	400	mg/kg		3	
12.2.2	seasonings and condiments	700	mg/kg		6	
12.3	vinegars		GMP		3	Proposals for a numeric ML & justification for use
12.7	salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	1250	mg/kg		6	Justification for use in these food categories
14.1.2.2	vegetable juice	300	mg/kg		3	
14.1.2.4	concentrates for vegetable juice	1500	mg/kg		3	
14.1.3.2	vegetable nectar	300	mg/kg		3	
14.1.3.4	concentrates for vegetable nectar	1500	mg/kg		3	
14.1.5	coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	300	mg/kg		3	
14.2	alcoholic beverages, including alcohol-free and low-alcoholic counterparts	700	mg/kg		6	
15.0	ready-to-eat savouries	1000	mg/kg		6	

SACCHARIN (INS 954)

110. The 41st JECFA (1993) assigned a group ADI of 5 mg/kg bw/d for calcium saccharin, potassium saccharin, sodium saccharin and saccharin.

Recommendation 1 – Saccharin, INS 954						
The eWG recommends that the 38 th CCFAC <u>discontinue</u> further work on the following food additive provisions for saccharin in the GSFA.						
Food Cat No.	Food Category	Max	Level	Comments	Step	
01.2.2	renneted milk (plain)		GMP		6	
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	200	mg/kg		6	
02.4	fat-based desserts excluding dairy-based dessert products of food category 01.7	100	mg/kg		6	
05.2.1 ²⁴⁷	hard candy	500	mg/kg		6	
05.2.2 ²⁴⁷	soft candy	500	mg/kg		6	
05.2.3 ²⁴⁷	nougats and marzipans	500	mg/kg		6	
11.6	table-top sweeteners, including those containing high-intensity sweeteners	4545	mg/kg		6	
12.6.1 ²⁴⁸	emulsified sauces (e.g., mayonnaise, salad dressing)	500	mg/kg		6	
12.6.1 ²⁴⁸	emulsified sauces (e.g., mayonnaise, salad dressing)	200	mg/kg		6	
12.6.2 ²⁴⁸	non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	160	mg/kg		6	
12.6.3 ²⁴⁸	mixes for sauces and gravies	300	mg/kg		6	
12.6.4 ²⁴⁸	clear sauces (e.g., fish sauce)	160	mg/kg		6	
13.1.3	formulae for special medical purposes for infants	200	mg/kg		3	
13.4	dietetic formulae for slimming purposes and weight reduction	300	mg/kg		6	
14.2.1	beer and malt beverages	80	mg/kg		6	

²⁴⁷ The eWG recommendations for the provisions for saccharin in the subcategories of 05.2 are intended to account for consequential changes due to the adoption of the provision in food category 05.2.

²⁴⁸ The eWG recommendations for the provisions for saccharin in the subcategories of 12.6 are intended to account for consequential changes due to the adoption of the provision in food category 12.6.

Recommendation 2 - Saccharin, INS 954					
The eWG recommends that the 38 th CCFAC adopt the following food additive provisions for saccharin in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	80	mg/kg	Note 147 ²⁴⁹	6
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	100	mg/kg	Note 147	6
02.4	fat-based desserts excluding dairy-based dessert products of food category 01.7	100	mg/kg	Note 147	6
03.0	edible ices, including sherbet and sorbet	100	mg/kg	Note 147	6
04.1.2.3	fruit in vinegar, oil, or brine	160	mg/kg	Note 148 ²⁵⁰	6
04.1.2.4	canned or bottled (pasteurized) fruit	200	mg/kg	Note 147	6
04.1.2.5	jams, jellies and marmelades	200	mg/kg	Note 149 ²⁵¹	6
04.1.2.6	fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	200	mg/kg	Note 149	6
04.1.2.8	fruit preparations, including pulp, purees, fruit toppings and coconut milk	200	mg/kg	Note 149	6
04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	100	mg/kg	Note 147	6
04.2.2.3	vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	160	mg/kg	Note 148	6
04.2.2.5	vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	160	mg/kg	Note 148	6
04.2.2.6	vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200	mg/kg	Note 149	6
05.1	cocoa products and chocolate products including imitations and chocolate substitutes	500	mg/kg	Note 147	6
05.2	confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3, and 05.4	500	mg/kg	Note 147	6
05.3	chewing gum	1200	mg/kg	Note 150 ²⁵²	6
06.3	breakfast cereals, including rolled oats	100	mg/kg	Notes 147 & 151 ²⁵³	6
06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	100	mg/kg	Note 147	6
07.2	fine bakery wares (sweet, salty, savoury) and mixes	170	mg/kg	Note 152 ²⁵⁴	6
09.3.1	fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	160	mg/kg	Note 148	6
09.3.2	fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	160	mg/kg	Note 148	6
09.3.4	semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	160	mg/kg	Note 148	6
09.4	fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	160	mg/kg	Note 148	6
10.4	egg-based desserts (e.g., custard)	100	mg/kg	Note 147	6
11.6	table-top sweeteners, including those containing high-intensity sweeteners		GMP		6
12.4	mustards	320	mg/kg		6

²⁴⁹ **Note 147:** For use only in energy-reduced products or products with no added sugar.

²⁵⁰ **Note 148:** For use in sweet and sour products only.

²⁵¹ **Note 149:** For use in energy-reduced products only.

²⁵² **Note 150:** For use in products with no added sugar only.

²⁵³ **Note 151:** For use in breakfast cereals with a fibre content of more than 15% and containing at least 20% bran only.

²⁵⁴ **Note 152:** For use in products for special nutritional purposes only.

Recommendation 2 - Saccharin, INS 954					
The eWG recommends that the 38 th CCFAC adopt the following food additive provisions for saccharin in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
12.5	soups and broths	110	mg/kg	Note 147	6
12.6	sauces and like products	160	mg/kg		6
13.3	dietetic foods intended for special medical purposes (excluding products of food category 13.1)	400	mg/kg		6
13.4	dietetic formulae for slimming purposes and weight reduction	2400	mg/kg		6
13.5	dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	200	mg/kg		6
13.6	food supplements	1200	mg/kg	Note 157 ²⁵⁵	6
14.1.4.1	carbonated water-based flavoured drinks	500	mg/kg	Note 147	6
14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	500	mg/kg	Note 147	6
14.1.4.3	concentrates (liquid or solid) for water-based flavoured drinks	500	mg/kg	Notes 127 ²⁵⁶ & 147	6
14.2.2	cider and perry	80	mg/kg		6
14.2.7	aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	80	mg/kg		6

Recommendation 3 - Saccharin, INS 954						
The eWG recommends that the 38 th CCFAC request information on the following adopted food additive provisions for saccharin in the GSFA						
Food Cat No.	Food Category	Max	Level	Comments	Step	Information Requested
01.2.1	fermented milks (plain)	200	mg/kg		6	Justification for use in these food categories
01.2.2	renneted milk (plain)	100	mg/kg		6	
01.6.1	unripened cheese	100	mg/kg		6	
04.1.2.7	candied fruit	5000	mg/kg		3	Justification for the high ML
04.2.2.1	frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	500	mg/kg		6	Justification for use in these food categories
04.2.2.2	dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	500	mg/kg		6	
04.2.2.4	canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	500	mg/kg		6	
04.2.2.7	fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	500	mg/kg		6	
04.2.2.8	cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	500	mg/kg		6	
05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500	mg/kg		6	
07.1.3	other ordinary bakery products (e.g., bagels, pita, English muffins)	15	mg/kg		6	

²⁵⁵ **Note 157:** For use in syrup-type or chewable products; 500 mg/kg for in products in solid form; 80 mg/kg in products in liquid form.

²⁵⁶ **Note 127:** As served to the consumer.

Recommendation 3 - Saccharin, INS 954						
The eWG recommends that the 38 th CCFAC <u>request information</u> on the following adopted food additive provisions for saccharin in the GSFA						
Food Cat No.	Food Category	Max	Level	Comments	Step	Information Requested
08.2.1.1	cured (including salted) non-heat treated processed meat, poultry, and game products in whole pieces or cuts	2000	mg/kg		6	
08.2.2	heat-treated processed meat, poultry, and game products in whole pieces or cuts	500	mg/kg		6	
08.3.2	heat-treated processed comminuted meat, poultry, and game products	500	mg/kg		6	
09.2.4.1	cooked fish and fish products	500	mg/kg		6	
09.2.5	smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	1200	mg/kg		6	
09.3.3	salmon substitutes, caviar, and other fish roe products	160	mg/kg		6	
11.4	other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	300	mg/kg		6	
12.3	vinegars	300	mg/kg		6	
12.7	salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	200	mg/kg		6	
12.9.1.3	other soybean products (including non-fermented soy sauce)	500	mg/kg		6	
14.1.2.4	concentrates for vegetable juice	300	mg/kg		6	
14.1.3.4	concentrates for vegetable nectar	300	mg/kg		6	
14.1.5	coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	200	mg/kg		6	
15.0	ready-to-eat savouries	100	mg/kg		6	
16.0	composite foods - foods that could not be placed in categories 01 – 15	200	mg/kg		6	

ALITAME (INS 956)

111. The 46th JECFA (1996) assigned an ADI of 1 mg/kg bw/d for alitame

Recommendation 1 - Alitame, INS 956						
The eWG recommends that the 38 th CCFAC <u>adopt</u> the following food additive provisions for alitame in the GSFA.						
Food Cat No.	Food Category	Max	Level	Comments	Step	
01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	100	mg/kg		6	
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	100	mg/kg		6	
03.0	edible ices, including sherbet and sorbet	100	mg/kg		6	
04.1.2.5	jams, jellies and marmelades	100	mg/kg		6	
05.0	confectionery	300	mg/kg		6	
11.6	table-top sweeteners, including those containing high-intensity sweeteners		GMP		6	
12.5	soups and broths	40	mg/kg		6	
13.5	dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	300	mg/kg		6	
14.1.4	water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	40	mg/kg		6	

Recommendation 2 - Alitame, INS 956						
The eWG recommends that the 38 th CCFAC request information on the following adopted food additive provisions for alitame in the GSFA.						
Food Cat No.	Food Category	Max	Level	Comments	Step	Information Requested
01.2	fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy based drinks)	60	mg/kg		6	Justification for use in these food categories
01.4	cream (plain) and the like	100	mg/kg		6	
07.0	bakery wares	200	mg/kg		6	
11.4	other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)		GMP		6	Proposals for a numeric ML
12.2	herbs, spices, seasonings, and condiments (e.g., seasoning for instant noodles)	100	mg/kg		6	Justification for use in these food categories

NEOTAME (INS 961)

112. The 26th JECFA (1982) assigned an ADI of 2 mg/kg bw/d for neotame.

Recommendation 1 – Neotame, INS 961						
The eWG recommends that the 38 th CCFAC discontinue further work on the following food additive provisions for neotame in the GSFA.						
Food Cat No.	Food Category	Max	Level	Comments	Step	
13.1.3	formulae for special medical purposes for infants	25	mg/kg		3	

Recommendation 2 - Neotame, INS 961						
The eWG recommends that the 38 th CCFAC adopt the following food additive provisions for neotame in the GSFA.						
Food Cat No.	Food Category	Max	Level	Comments	Step	
01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	20	mg/kg		3	
01.2	fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy based drinks)	65	mg/kg		3	
01.6.5	cheese analogues	33	mg/kg		3	
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	100	mg/kg		3	
02.3	fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	10	mg/kg		3	
02.4	fat-based desserts excluding dairy-based dessert products of food category 01.7	100	mg/kg		3	
03.0	edible ices, including sherbet and sorbet	100	mg/kg		3	
04.1.2.1	frozen fruit	100	mg/kg		3	
04.1.2.2	dried fruit	100	mg/kg		3	
04.1.2.3	fruit in vinegar, oil, or brine	100	mg/kg		3	
04.1.2.4	canned or bottled (pasteurized) fruit	33	mg/kg		3	
04.1.2.5	jams, jellies and marmelades	70	mg/kg		3	
04.1.2.6	fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	70	mg/kg		3	
04.1.2.8	fruit preparations, including pulp, purees, fruit toppings and coconut milk	100	mg/kg		3	
04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	100	mg/kg		3	
04.1.2.10	fermented fruit products	65	mg/kg		3	
04.1.2.11	fruit fillings for pastries	100	mg/kg		3	
04.1.2.12	cooked fruit	65	mg/kg		3	
04.2.2.1	frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	33	mg/kg		3	
04.2.2.2	dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	33	mg/kg		3	

Recommendation 2 - Neotame, INS 961					
The eWG recommends that the 38 th CCFAC adopt the following food additive provisions for neotame in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
04.2.2.3	vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	10	mg/kg		3
04.2.2.4	canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	33	mg/kg		3
04.2.2.5	vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	33	mg/kg		3
04.2.2.6	vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	33	mg/kg		3
04.2.2.7	fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	33	mg/kg		3
04.2.2.8	cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	33	mg/kg		3
05.1.1	cocoa mixes (powders) and cocoa mass/cake	100	mg/kg		3
05.1.2	cocoa mixes (syrops)	33	mg/kg		3
05.1.3	cocoa-based spreads, including fillings	100	mg/kg		3
05.1.4	cocoa and chocolate products	80	mg/kg		3
05.1.5	imitation chocolate, chocolate substitute products	100	mg/kg		3
05.2	confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	1000	mg/kg		3
05.3	chewing gum	1000	mg/kg		3
05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	100	mg/kg		3
06.3	breakfast cereals, including rolled oats	160	mg/kg		3
06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	100	mg/kg		3
07.2	fine bakery wares (sweet, salty, savoury) and mixes	130	mg/kg		3
09.2	processed fish and fish products, including mollusks, crustaceans, and echinoderms	10	mg/kg		3
09.3	semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	10	mg/kg		3
09.4	fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	10	mg/kg		3
10.4	egg-based desserts (e.g., custard)	100	mg/kg		3
11.4	other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	100	mg/kg		3
11.6	table-top sweeteners, including those containing high-intensity sweeteners	12	mg/kg		3
12.2	herbs, spices, seasonings, and condiments (e.g., seasoning for instant noodles)	65	mg/kg		3
12.3	vinegars	12	mg/kg		3
12.4	mustards	12	mg/kg		3
12.5	soups and broths	20	mg/kg		3
12.6.1	emulsified sauces (e.g., mayonnaise, salad dressing)	65	mg/kg		3
12.6.2	non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	70	mg/kg		3
12.6.3	mixes for sauces and gravies	12	mg/kg		3
12.6.4	clear sauces (e.g., fish sauce)	12	mg/kg		3
12.7	salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	33	mg/kg		3
13.3	dietetic foods intended for special medical purposes (excluding products of food category 13.1)	33	mg/kg		3

Recommendation 2 - Neotame, INS 961					
The eWG recommends that the 38 th CCFAC adopt the following food additive provisions for neotame in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
13.4	dietetic formulae for slimming purposes and weight reduction	33	mg/kg		3
13.5	dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	65	mg/kg		3
13.6	food supplements	90	mg/kg		3
14.1.4	water-based flavoured drinks, including "sport," "energy" or "electrolyte" drinks and particulated drinks	33	mg/kg		3
14.1.5	coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	50	mg/kg		3
14.2.1	beer and malt beverages	20	mg/kg		3
14.2.2	cider and perry	20	mg/kg		3
14.2.4	wines (other than grape)	23	mg/kg		3
14.2.5	mead	23	mg/kg		3
14.2.7	aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	33	mg/kg		3
15.0	ready-to-eat savouries	32	mg/kg	Note 158²⁵⁷	3

Recommendation 3 - Neotame, INS 961						
The eWG recommends that the 38 th CCFAC request information on the following adopted food additive provisions for neotame in the GSFA.						
Food Cat No.	Food Category	Max	Level	Comments	Step	Information Requested
01.3.2	beverage whiteners		GMP		3	Justification for use in these food categories
01.4.1	pasteurized cream (plain)		GMP		3	
01.4.2	sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)		GMP		3	
01.4.3	clotted cream (plain)		GMP		3	
01.4.4	cream analogues	33	mg/kg		3	
01.5.1	milk powder and cream powder (plain)		GMP		3	
01.5.2	milk and cream powder analogues	65	mg/kg		3	
01.6.1	unripened cheese	33	mg/kg		3	
04.1.2.7	candied fruit	65	mg/kg		3	
07.1	bread and ordinary bakery wares	70	mg/kg		3	
08.2	processed meat, poultry, and game products in whole pieces or cuts	10	mg/kg		3	
08.3	processed comminuted meat, poultry, and game products	10	mg/kg		3	
10.2.3	dried and/or heat coagulated egg products	33	mg/kg		3	
14.1.2.2	vegetable juice	65	mg/kg		3	
14.1.2.4	concentrates for vegetable juice	65	mg/kg	Note 127 ²⁵⁸	3	
14.1.3.2	vegetable nectar	65	mg/kg		3	
14.1.3.4	concentrates for vegetable nectar	65	mg/kg	Note 127	3	
14.2.6	distilled spirituous beverages containing more than 15% alcohol	23	mg/kg		3	

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Note 158: Based on the glaze, sweetened seasoning or coating mix used on snack foods.

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Note 127: As served to the consumer.

POLYVINYL ALCOHOL (INS 1203)

113. The 61st JECFA (2003) assigned an ADI of 50 mg/kg bw/d for polyvinyl alcohol.

Recommendation 1 - Polyvinyl Alcohol, INS 1203					
The eWG recommends that the 38 th CCFAC adopt the following food additive provisions for polyvinyl alcohol in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
13.6	food supplements	20,000	mg/kg		3

Recommendation 2 - Polyvinyl Alcohol, INS 1203						
The eWG recommends that the 38 th CCFAC request information on the following adopted food additive provisions for polyvinyl alcohol in the GSFA.						
Food Cat No.	Food Category	Max	Level	Comments	Step	Information Requested
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	2000	mg/kg		3	Justification for the use of a glazing agent in these food categories
05.1.4	cocoa and chocolate products	15000	mg/kg		3	
06.3	breakfast cereals, including rolled oats	5000	mg/kg		3	
15.2	processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	15000	mg/kg		3	

CYCLAMATES (INS 952)

114. The 26th JECFA (1982) assigned a group ADI of 11 mg/kg bw/d for calcium cyclamate, cyclohexylsulfamic acid, and sodium cyclamate all expressed as cyclamic acid

Recommendation 1 – Cyclamates, INS 952					
The eWG recommends that the 38 th CCFAC discontinue further work on the following food additive provisions for cyclamates in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
01.2	fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy based drinks)		GMP	Note 17 ²⁵⁹	6
01.2	fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy based drinks)	250	mg/kg	Note 17	6
04.1.2.7	candied fruit	500	mg/kg	Note 17	6
04.2.2.4	canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	100	mg/kg	Note 17	6
05.2.1 ²⁶⁰	hard candy	2500	mg/kg	Note 17	6
05.2.2 ²⁶⁰	soft candy	500	mg/kg	Note 17	6
05.2.3 ²⁶⁰	nougats and marzipans	500	mg/kg	Note 17	6
07.2.1 ²⁶¹	cakes, cookies and pies (e.g., fruit-filled or custard types)	1600	mg/kg	Note 17	6
07.2.2 ²⁶¹	other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)	2000	mg/kg	Note 17	6
07.2.3 ²⁶¹	mixes for fine bakery wares (e.g., cakes, pancakes)	1600	mg/kg	Note 17	6

²⁵⁹ **Note 17:** As cyclamic acid.

²⁶⁰ The eWG recommendations for the provisions for cyclamates in the subcategories of 05.2 are intended to account for the consequential changes due to the adoption of the provision in food category 05.2.

²⁶¹ The eWG recommendations for the provisions for cyclamates in the subcategories of 07.2 are intended to account for the consequential changes due to the adoption of the provision in food category 07.2.

Recommendation 2 - Cyclamates, INS 952					
The eWG recommends that the 38 th CCFAC adopt the following food additive provisions for cyclamates in the GSFA.					
Food Cat No.	Food Category	Max	Level	Comments	Step
01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	250	mg/kg	Notes 17 ²⁶² & 147 ²⁶³	6
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	250	mg/kg	Notes 17 & 147	6
02.4	fat-based desserts excluding dairy-based dessert products of food category 01.7	250	mg/kg	Notes 17 & 147	6
03.0	edible ices, including sherbet and sorbet	250	mg/kg	Notes 17 & 147	6
04.1.2.4	canned or bottled (pasteurized) fruit	1350	mg/kg	Notes 17 & 147	6
04.1.2.5	jams, jellies and marmalades	1000	mg/kg	Notes 17 & 149 ²⁶⁴	6
04.1.2.6	fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	2000	mg/kg	Notes 17 & 149	6
04.1.2.8	fruit preparations, including pulp, purees, fruit toppings and coconut milk	250	mg/kg	Notes 17 & 149	6
04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	250	mg/kg	Notes 17 & 149	6
05.1	cocoa products and chocolate products including imitations and chocolate substitutes	500	mg/kg	Notes 17 & 147	6
05.2	confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	500	mg/kg	Notes 17 & 147	6
05.3	chewing gum	3000	mg/kg	Notes 17 & 149	6
06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	250	mg/kg	Notes 17 & 147	6
07.2	fine bakery wares (sweet, salty, savoury) and mixes	1600	mg/kg	Notes 17 & 152 ²⁶⁵	6
10.4	egg-based desserts (e.g., custard)	250	mg/kg	Notes 17 & 147	6
11.6	table-top sweeteners, including those containing high-intensity sweeteners		GMP	Note 17	6
13.3	dietetic foods intended for special medical purposes (excluding products of food category 13.1)	400	mg/kg	Note 17	6
13.4	dietetic formulae for slimming purposes and weight reduction	400	mg/kg	Note 17	6
13.5	dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	400	mg/kg	Note 17	3
13.6	food supplements	400	mg/kg	Notes 17 & 159 ²⁶⁶	6
14.2.7	aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	250	mg/kg	Note 17	6

²⁶² **Note 17:** As cyclamic acid.

²⁶³ **Note 147:** For use only in energy-reduced products or products with no added sugar.

²⁶⁴ **Note 149:** For use in energy-reduced products only.

²⁶⁵ **Note 152:** For use in products for special nutritional purposes only.

²⁶⁶ **Note 159:** For use in products in liquid form; 500 mg/kg for products in solid form.

Recommendation 3 - Cyclamates, INS 952

The eWG recommends that the 38th CCFAC **request information** on the following adopted food additive provisions for cyclamates in the GSFA.

Food Cat No.	Food Category	Max	Level	Comments	Step	Information Requested
04.2.2.6	vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	250	mg/kg	Note 17 ²⁶⁷	6	Justification for use in these food categories
05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500	mg/kg	Note 17	6	
11.4	other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	500	mg/kg	Note 17	6	
12.6.1	emulsified sauces (e.g., mayonnaise, salad dressing)	500	mg/kg	Note 17	6	
12.7	salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	500	mg/kg	Note 17	6	
14.1.3.2	vegetable nectar	400	mg/kg	Note 17	3	
14.1.3.4	concentrates for vegetable nectar	400	mg/kg	Notes 17 & 127 ²⁶⁸	3	
14.1.4.1	carbonated water-based flavoured drinks	1500	mg/kg	Notes 17 & 147	6	Justification for the maximum level of use.
14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	1500	mg/kg	Notes 17 & 147	6	

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Note 17: As cyclamic acid.

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Note 127: As served to the consumer.