

# codex alimentarius commission



FOOD AND AGRICULTURE  
ORGANIZATION  
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WORLD  
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Agenda Item 5

CX/MMP 06/7/10 Add.1  
March 2006

## JOINT FAO/WHO FOOD STANDARDS PROGRAMME CODEX COMMITTEE ON MILK AND MILK PRODUCTS

7<sup>th</sup> Session  
Queenstown, New Zealand, 27 March – 1 April 2006

### SPECIFIC FOOD ADDITIVES LISTING FOR THE CODEX STANDARD FOR FERMENTED MILK PRODUCTS

**Comments from: Argentina, Australia, Japan, Lithuania, New Zealand and International Dairy Federation.**

#### *General*

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#### **AUSTRALIA**

Australia is pleased to provide the following comments on CX/MMP 06/7/10 “Specific Food Additives Listing for the Codex Standard for Fermented Milk Product”, in respect of the non-heat-treated fermented milks (flavoured) category.

#### *Comment 1*

The following additives are permitted under Australian national legislation (at GMP) in the manufacture of fermented and renneted dairy products and are used (or potentially used) by Australian yoghurt manufactures. These additives were included in Australia’s response to CL 2004/49 –MMP.

In particular, Australia notes that the natural colouring additives are not included in the Codex draft CX/MMP 06/7/10. This category of additives is widely used in fruit and flavoured yoghurts within Australia, and there would seem to be no reason to restrict the range and level of addition to a GMP status, in order to permit maximum flexibility in the selection of suitable colours for fermented milks.

| INS # | Substance                     |
|-------|-------------------------------|
| 103   | ALKANET (& ALKANNIN)          |
| 141   | CHLOROPHYLLS COPPER COMPLEXES |
| 160c  | PAPRIKA OLEORESINS            |
| 160d  | LYCOPENE                      |
| 161a  | FLAVOXANTHIN                  |
| 161b  | LUTEIN                        |
| 161c  | KRYPTOXANTHIN                 |
| 161d  | RUBIXANTHIN                   |
| 161e  | VIOLAXANTHIN                  |
| 161f  | RHODOXANTHIN                  |
| 164   | SAFFRON, CROCETIN, CROCIN     |
| 349   | AMMONIUM MALATE               |

| INS #     | Substance                              |
|-----------|--|
| 353       | METATARTARIC ACID                      |
| 366       | POTASSIUM FUMARATE                     |
| 367       | CALCIUM FUMARATE                       |
| 368       | AMMONIUM FUMARATE                      |
| 381       | FERRIC AMMONIUM CITRATE                |
| 409       | ARABINOGALACTAN (LARCH GUM)            |
| 481       | SODIUM LACTYLATE                       |
| 482       | CALCIUM LACTYLATE                      |
| 518       | MAGNESIUM SULPHATE                     |
| 1105      | LYSOZYME                               |
| 100       | CURCUMINS                              |
| 338-343   | PHOSPHATES                             |
| 355, 357  | ADIPATES                               |
| 405       | PROPYLENE GLYCOL ALGINATE              |
| 442       | AMMONIUM SALT OF PHOSPHATIDIC ACID     |
| 450-452   | PHOSPHATES                             |
| 477       | PROPYLENE GLYCOL ESTERS OF FATTY ACIDS |
| 481       | SODIUM LACTYLATES                      |
| 482       | CALCIUM LACTYLATES                     |
| 491 & 492 | SORBITAN ESTERS OF FATTY ACIDS         |
| 900a      | POLYDIMETHYLSILOXANE                   |

As suggested in the table, INS 339 sodium phosphates should be included on the list. It is provided for in the Australian national legislation, and can be used by Australian manufacturers to improve the heat stability of a high protein yogurt mix when it is heat treated prior to fermentation.

### Comment 2

Justification is requested for the ML for INS # 692

|     |                       |                                 |          |                           |
|-----|-----------------------|---------------------------------|----------|---------------------------|
| 962 | ASPARTAME-ACESULPHAME | 1100mg/kg<br>(under provisions) | specific | justification for this ML |
|-----|-----------------------|---------------------------------|----------|---------------------------|

In Australia, usage levels in a typical stirred fruit yogurt formulation will usually vary from 320 mg/kg to 400 mg/kg depending on the fruit variety. Products with higher levels of fruit addition (i.e. 'double fruit' or 2 compartment packs) could contain up to twice this amount as the sweetener is often added with the fruit mix to balance the fruit acidity. An ML of 1100 mg/kg is therefore justified.

### **LITHUANIA**

We inform you that Lithuania has following comments regarding Specific Food Additives Listing for the Codex Standard for Fermented Milk Products (CX/MMP 06/7/10). Lithuania welcomes First recommendation (Heat treated fermented milks (flavoured)), Second recommendation (Heat treated fermented milks (Plain)), Third recommendation (Fermented milks (flavoured)) prepared by Working Group. We do not support the Fourth recommendation because we strongly believe that food additives are not necessary in plain fermented milk products which are not heat treated.

### **NEW ZEALAND**

New Zealand supports the recommendations of the Working Group.

The CODEX paper CX/MMP 06/7/10 is titled "Specific Food Additives Listing for the Codex Standard for Fermented Milk Products". The additive provisions proposed are for inclusion in the Codex Standard for Fermented Milks. It should be made clear in the Codex paper that these additives apply to the Fermented Milks Standard.

The word "Products" should be removed from the title of the paper. It should also be removed in the reference to the "Codex Standard for Fermented Milk Products" in the box below the title in the same paper. We also request this change made to the Agenda, item 5 for CCMMP 7<sup>th</sup> session.

The reason for this is that the reference to "Milk Products" suggests the additives may apply to a wider group of milk products than those in the Fermented Milks standard. It is the understanding of New Zealand that these additives are for inclusion in the Codex Standard for Fermented Milks (243-2003).

### ***Recommendation 1 Heat Treated Fermented Milks (Flavoured)***

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#### **ARGENTINA**

##### ***Point 10***

Argentina understands that the authorised additives for Heat Treated Fermented Milks (Flavoured) includes the additives listed for Heat Treated Fermented Milks (Plain), as well as the specific lists in the Table at Point 11.

Argentina suggests referring to this fact in the paragraph by using the following wording: "*Only acids, acidity regulators, colours, emulsifiers, flavour enhancers, packaging gases, stabilizers, thickeners, and sweeteners authorised for Heat Treated Fermented Milks (Plain) are acceptable for use in Flavoured Heat Treated Fermented Milks conforming to this standard.*"

##### ***Point 11***

###### ***Acidity Regulators***

Pursuant to the criteria stipulated in the previous point, Argentina suggests deleting **Gluconic Acid** (INS 574), given that it is already included in the list of additives for plain heat treated fermented milks.

###### ***Colours***

Argentina suggests limiting the use of colours **Caramel III** and **Caramel IV** (INS 150c and 150d) to 150 mg/kg in compliance with the specifications of Standard CAC/STAN 192-1995, Rev. 6 (2005) – Table One.

Argentina suggests revising the limit stipulated for **Annatto Extracts** (INS 160b). It is limited to 50 mg/kg for category 01.1.2. (Step 6) (ALINORM 01/12A – Annex IV)

###### ***Sweeteners***

Argentina suggests revising the limits for the use of this class of additives as they are higher than those authorised for category 01.1.2. (Step 6) (ALINORM 01/12A – Annex IV). The use of **Acesulfame K** (INS 950) is limited to 500 mg/kg, **Aspartame** (INS 951) to 600 mg/kg and **Sucralosa** (INS 955) to 300 mg/kg.

Further, Argentina is of the opinion that the criteria for assigning these limits for both sweetener products be unified, as there is no reason to support the difference in the maximum figures proposed for the same sweetener.

#### **JAPAN**

Japan proposes to include the following specific additives in the recommendation 1 (Flavoured Heat Treated Fermented Milk) and the recommendation 3 (Flavoured Non Heat Treated Fermented Milk).

The follow substances already have held INS numbers assigned by CAC (Codex Alimentarius Commission) which have been permitted to use for fermented milk products in Japan, therefore, they should be included in above fermented milk products categories.

##### **Recommendation 1(Flavoured Heat Treated Fermented Milk)**

-Polydimethylsyloxane (INS 900a, Emulsifier, MUL 50mg/kg)

- Sodium citrates (INS 331, Acidity Regulator, MUL GMP)
  - Sodium phosphates (INS 339, Acidity Regulator, MUL 8800mg/kg)
  - Potassium phosphates (INS 340, Acidity Regulator, MUL 8800mg/kg)
  - Tricalcium orthophosphate (INS 341(iii), Stabilizer, Thickener, MUL 8800mg/kg)
- (MUL: Maximum Use Levels)

## INTERNATIONAL DAIRY FEDERATION

### Heat Treated Fermented Milks (Flavored) Revision 2

The views of the drafting group are requested on the following proposals for heat-treated fermented milks (flavoured).

#### Proposal One

Propose that the food additive section for flavored heat-treated fermented milks include the following list of additives, their functional class, and maximum use level. Additional information will be requested as indicated in the table below

| <b>Heat Treated Fermented Milks (Flavored)</b><br><b>(Acids, Acidity Regulators, Colors,, Emulsifiers, Flavour Enhancers, Packaging Gases, Stabilizers, Thickeners, and Sweeteners Only)</b> |                                |                         |           |              |                                 |  |
|--|--------------------------------|-------------------------|-----------|--------------|---------------------------------|--|
| <b>INS #</b>   | <b>Substance</b>               | <b>Functional Class</b> | <b>ML</b> | <b>Units</b> | <b>Comments</b>                 | <b>IDFA Comments</b>                                       |
| 100i   | Curcumin                       | Colour                  | 150       | mg/kg        |                                 |  |
| 101i,ii  | Riboflavins                    | Colour                  | GMP       |              | Request proposal for numeric ML |  |
| 102  | Tartrazine                     | Colour                  | 300       | mg/kg        |                                 |  |
| 104  | Quinoline Yellow               | Colour                  | 150       | mg/kg        |                                 |  |
| 110  | Sunset Yellow Fcf              | Colour                  | 300       | mg/kg        |                                 |  |
| 120  | Carmines                       | Colour                  | 150       | mg/kg        |                                 |  |
| 122  | Azorubine                      | Colour                  | 150       | mg/kg        |                                 |  |
| 124  | Ponceau 4r                     | Colour                  | 150       | mg/kg        |                                 |  |
| 127  | Erythrosine                    | Colour                  | 300       | mg/kg        |                                 | JEFCA Reviewed, Allowed in some dairy GSFA food categories |
| 128  | Red 2g                         | Colour                  | 30        | mg/kg        |                                 | Allowed in GSFA applicable food category                   |
| 129  | Allura Red Ac                  | Colour                  | 300       | mg/kg        |                                 |  |
| 132  | Indigotine                     | Colour                  | 150       | mg/kg        |                                 | Comment: ML should be GMP                                  |
| 133  | Brilliant Blue Fcf             | Colour                  | 150       | mg/kg        |                                 | IDF Permitted in Codex CAC/STAN 192-1995,                  |
| 141i,ii  | Chlorophylls, Copper Complexes | Colour                  | 500       | mg/kg        |                                 | Allowed in other dairy GSFA food categories                |
| 143  | Fast Green Fcf                 | Colour                  | 100       | mg/kg        |                                 | Allowed in other dairy GSFA food categories                |
| 150b   | Caramel Class li               | Colour                  | 150       | mg/kg        |                                 | Comment: ML should be GMP                                  |
| 150c   | Caramel Class lii              | Colour                  | 2000      | mg/kg        |                                 | Comment: ML should be GMP                                  |
| 150d   | Caramel Class Iv               | Colour                  | 2,000     | mg/kg        |                                 |  |
| 151  | Brilliant Black Pn             | Colour                  | 150       | mg/kg        |                                 | Allowed in EU legislation                                  |
| 155  | Brown Ht                       | Colour                  | 150       | mg/kg        |                                 | Allowed in EU legislation                                  |
| 160ai,e,f  | Carotenoids                    | Colour                  | 200       | mg/kg        |                                 |  |
| 160aaii  | Carotenes, Vegetable           | Colour                  | GMP       |              | Request proposal for numeric ML |  |
| 160b   | Annatto Extracts               | Colour                  | 100       | mg/kg        |                                 |  |
| 160d   | Lycopene                       | Colour                  | 500       | mg/kg        |                                 | Allowed in EU legislation                                  |
| 162  | Beet Red                       | Colour                  | GMP       |              |                                 | JECFA Evaluated  |
| 163i   | Anthocyanins                   | Colour                  | GMP       |              |                                 |  |

| <b>Heat Treated Fermented Milks (Flavored)</b><br><b>(Acids, Acidity Regulators, Colors,, Emulsifiers, Flavour Enhancers, Packaging Gases, Stabilizers, Thickeners, and Sweeteners Only)</b> |                               |                                |           |              |                 |   |
|--|-------------------------------|--------------------------------|-----------|--------------|-----------------|---|
| <b>INS #</b>   | <b>Substance</b>              | <b>Functional Class</b>        | <b>ML</b> | <b>Units</b> | <b>Comments</b> | <b>IDFA Comments</b>  |
| 163 ii   | Grape Skin Extract            | Color                          | 100       | Mg/kg        |                 | Similar to flavored non-heat treated fermented milks            |
| 172i-iii   | Iron Oxides                   | Colour                         | GMP       |              |                 | Allowed in applicable and other GSFA food categories            |
| 200-203  | Sorbates                      | Preservative                   | 1000      | mg/kg        |                 | Allowed in GSFA applicable food category                        |
| 210-213  | Benzoates                     | Preservative                   | 300       | mg/kg        |                 | Allowed in GSFA applicable food category                        |
| 214, 216, 218  | Hydroxybenzoates, P-          | Preservative                   | 120       | mg/kg        |                 | Allowed in GSFA applicable food category                        |
| 220-225, 227, 228, 539   | Sulphites                     | Preservative                   | 100       | mg/kg        |                 | Allowed in GSFA applicable food category                        |
| 234  | Nisin                         | Preservative                   | 500       | mg/kg        |                 | Allowed in many GSFA dairy food categories                      |
| 260  | Acetic Acid (Glacial)         | Preservatives                  | GMP       |              |                 | Allowed in plain fermented milk GSFA category                   |
| 261  | Potassium Acetates            | Acidity Regulator              | GMP       |              |                 | Allowed in other GSFA food categories                           |
| 262i   | Sodium Acetate                | Preservatives                  | GMP       |              |                 | Allowed in other GSFA food categories                           |
| 280  | Propionic Acid                | Preservatives                  | GMP       |              |                 | Generally Recognized as Safe in the U.S                         |
| 281  | Sodium Propionate             | Preservatives                  | GMP       |              |                 | Generally Recognized as Safe in the U.S                         |
| 282  | Calcium Propionate            | Preservatives                  | GMP       |              |                 | Allowed in other GSFA food categories                           |
| 283  | Potassium Propionate          | Preservatives                  | GMP       |              |                 | Allowed in GSFA applicable food category                        |
| 290  | Carbon Dioxide                | Packing Gas                    | GMP       |              |                 |   |
| 300  | Ascorbic Acid                 | Acids                          | GMP       |              |                 | Allowed in EU legislation                                       |
| 301  | Sodium Ascorbate              | Acidity Regulators             | GMP       |              |                 | Allowed in EU legislation                                       |
| 306  | Mixed Tocopherol Concentrate  | Preservative                   | GMP       |              |                 |   |
| 307  | D-Alpha Tocopherol            | Preservative                   | GMP       |              |                 |   |
| 307b   | Tocopherol Concentrate, Mixed | Preservative                   | GMP       |              |                 |   |
| 307c   | DI-Alpha Tocopherol           | Preservative                   | GMP       |              |                 |   |
| 325  | Sodium Lactate                | Acids                          | GMP       |              |                 |   |
| 331  | Sodium Citrate                | Acidity Regulators             | GMP       |              |                 |   |
| 331ii  | Stabilizer                    | Disodium Citrate               | GMP       |              |                 |   |
| 334  | L (+) Tartaric Acid           | Acids                          | 2000      | mg/kg        |                 |   |
| 340i   | Thickeners                    | Potassium Dihydrogen Phosphate | 8800      | Mg/kg        |                 |   |
| 420i   | Sweetener                     | Sorbitol                       | GMP       |              |                 | Allowed in plain heat treated fermented milk GSFA food category |
| 420ii  | Sweetener                     | Sorbitol Syrup                 | GMP       |              |                 | Allowed in plain heat treated fermented milk                    |

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|--|--|---|-----------|--------------|---|--|
| <b>INS #</b>   | <b>Substance</b>                                   | <b>Functional Class</b>                 | <b>ML</b> | <b>Units</b> | <b>Comments</b>   | <b>IDFA Comments</b>   |
|  |  |   |           |              |   | GSFA food category   |
| 425  | Konjac Flour                                       | Thickeners                              | GMP       |              |   | Allowed in GSFA applicable food category   |
| 432-436  | Polysorbates                                       | Emulsifier                              | 6000      | mg/kg        |   |  |
| 459  | Beta-Cyclodextrin                                  | Flavour Enhancer                        | 5         | Mg/kg        |   |  |
| 460  | Cellulose  | Emulsifiers                             | GMP       |              |   | Generally Recognized as safe in the U.S.   |
| 460i   | Microcrystalline Cellulose                         | Emulsifier, Stabilizer, Thickener       | GMP       |              |   | Allowed in other GSFA dairy categories, Generally Recognized as safe in the U.S. |
| 472d   | Stabilizer   | Tartric & fatty acid esters of glycerol | GMP       |              |   | Allowed in EU legislation  |
| 472e   | Diacetyltartaric and Fatty Acid Esters of Glycerol | Emulsifier Stabilizer                   | 10000     | mg/kg        |   | Similar to flavored non-heat treated fermented milks                             |
| 473  | Sucrose Esters of Fatty Acids                      | Emulsifier                              | 5000      | mg/kg        |   |  |
| 474  | Sucroglycerides                                    | Emulsifier                              | 5000      | mg/kg        |   |  |
| 475  | Polyglycerol Esters of Fatty Acids                 | Emulsifier                              | 2000      | mg/kg        |   |  |
| 477  | Propylene Glycol Esters Of Fatty Acids             | Emulsifier                              | 5000      | mg/kg        |   | Permitted by CAC/STAN 192-1995, Allowed in EU legislation                        |
| 481i, 482i   | Stearoyl-2-Lactylates                              | Emulsifier, Stabilizer                  | 10000     | mg/kg        |   | Allowed in other dairy GSFA food categories                                      |
| 483  | Emulsifier, Stabilizer                             | Stearyl Tartrate                        | GMP       |              |   | Allowed in EU legislation  |
| 491-495  | Sorbitan Esters Of Fatty Acids                     | Emulsifier                              | 5000      | mg/kg        |   | Allowed in other dairy GSFA food categories                                      |
| 500ii  | Sodium Hydrogen Carbonate                          | Acidity Regulator                       | 1500      | Mg/kg        |   |  |
| 508  | Potassium Chloride                                 | Stabilizer, Thickener                   | GMP       |              |   |  |
| 509  | Calcium Chloride                                   | Stabilizer                              | GMP       |              |   |  |
| 574  | Gluconic Acid                                      | Acidity Regulator                       | GMP       |              |   |  |
| 576  | Sodium Gluconate                                   | Acidity Regulator                       | GMP       |              |   | Allowed in EU legislation  |
| 636  | Maltol   | Flavour Enhancer                        | 200       | mg/kg        |   | Allowed in GSFA applicable food category   |
| 637  | Ethyl Maltol                                       | Flavour Enhancer                        | 200       | mg/kg        |   | Allowed in GSFA applicable food category   |
| 900a   | Polydimethylsiloxane                               | Emulsifier                              | 50        | mg/kg        |   | Allowed in GSFA applicable food category   |
| 938  | Packing Gas  | Argon                                   | GMP       |              |   | Allowed in EU legislation  |
| 939  | Packing Gas  | Helium                                  | GMP       |              |   | Allowed in EU legislation  |
| 941  | Packing Gas  | Nitrogen                                | GMP       |              |   | Allowed in EU legislation  |
| 948  | Packing Gas  | Oxygen                                  | GMP       |              |   | Allowed in EU legislation  |
| 949  | Packing Gas  | Hydrogen                                | GMP       |              |   | Allowed in EU legislation  |
| 950  | Acesulfame Potassium                               | Sweetener Flavour Enhancer              | 1000      | mg/kg        | Request justification for this ML                           |  |
| 951  | Aspartame  | Sweetener Flavour Enhancer              | 3000      | mg/kg        | Request justification for this ML                           |  |
| 952  | Cyclamates   | Sweetener                               | 250       | mg/kg        | Add note stating: "Only for milk- and milk derivative-based | Comment: Note unnecessary since it   |

| <b>Heat Treated Fermented Milks (Flavored)</b><br><b>(Acids, Acidity Regulators, Colors,, Emulsifiers, Flavour Enhancers, Packaging Gases, Stabilizers, Thickeners, and Sweeteners Only)</b> |                  |  |           |              |  |  |
|--|------------------|--|-----------|--------------|--|--|
| <b>INS #</b>   | <b>Substance</b> | <b>Functional Class</b>                          | <b>ML</b> | <b>Units</b> | <b>Comments</b>                                | <b>IDFA Comments</b>   |
|  |                  |  |           |              | drinks energy reduced or with no added sugar.” | is self-evident  |
| 954  | Saccharin        | Sweetener  | 100       | mg/kg        | Request justification for this ML              | Comment: ML should be 200 mg/kg as per flavored non-heat treated - no difference |
| 955  | Sucralose        | Sweetener  | 400       | mg/kg        |  |  |
| 956  | Alitame          | Sweetener  | 100       | mg/kg        |  |  |
| 959  | Sweetener        | Neohesperidine DC                                | GMP       |              |  | Allowed in EU legislation & U.S. GRAS petition                                   |
| 966  | Lactitol         | Sweetener, Emulsifier<br>Stabilizer<br>Thickener | GMP       |              |  | JECFA Reviewed, Allowed in other GSFA dairy categories                           |

### Proposal Two

Propose that the food additive section for flavored heat-treated fermented milks state:

“Acids, Acidity Regulators, Colors, Emulsifiers, Flavour Enhancers, Packaging Gases, Stabilizers, Thickeners, and Sweeteners used in accordance with Table 3 of the Codex General Standard for Food Additives are acceptable for use in foods conforming to this standard.”

The net effect of this statement is that the following food additives may be used in heat-treated fermented milks (flavoured) as long their use meets the criteria in the GSFA for justifying their use for these functional classes and the criteria for good manufacturing practices.

| <b>Heat Treated Fermented Milks (Flavored)</b><br><b>(Acids, Acidity Regulators, Colors,, Emulsifiers, Flavour Enhancers, Packaging Gases, Stabilizers, Thickeners, and Sweeteners Only)</b> |   |   |                     |
|--|---|---|---------------------|
| <b>INS #</b>   | <b>Substance</b>  | <b>Functional Class</b>                 | <b>IDF Comments</b> |
| 140  | Chlorophyll   | Colour                                  |                     |
| 150a   | Caramel Class I   | Colour                                  |                     |
| 162  | Beet Red  | Colour                                  |                     |
| 170i   | Calcium Carbonate   | Stabilizer                              |                     |
| 171  | Titanium Dioxide  | Colour                                  |                     |
| 263  | Calcium Acetate   | Acidity Regulator                       |                     |
| 270  | Lactic Acid   | Acidity Regulator                       |                     |
| 290  | Carbon Dioxide  | Packing Gas                             |                     |
| 296  | DL-Malic Acid   | Acidity Regulator                       |                     |
| 297  | Fumaric Acid  | Acidity Regulator                       |                     |
| 322  | Lecithin  | Emulsifier                              |                     |
| 327  | Calcium Lactate   | Acidity Regulator                       |                     |
| 330  | Citric Acid   | Acidity Regulator                       |                     |
| 331i   | Sodium Dihydrogen Citrate                                 | Stabilizer, Acidity Regulator           |                     |
| 331iii   | Trisodium Citrate   | Acidity Regulator Emulsifier Stabilizer |                     |
| 332i   | Potassium Dihydrogen Citrate                              | Stabilizer                              |                     |
| 332ii  | Tripotassium Citrate                                      | Stabilizer                              |                     |
| 350ii  | Sodium DL-Malate  | Acidity Regulator                       |                     |
| 352ii  | Calcium Malate, (D,L-)                                    | Acidity Regulator                       |                     |
| 365  | Sodium Fumarate   | Acidity Regulator                       |                     |
| 380  | Ammonium Citrate  | Acidity Regulator                       |                     |
| 400  | Alginic Acid  | Stabilizer Thickener                    |                     |
| 401  | Sodium Alginate   | Stabilizer Thickener                    |                     |
| 402  | Potassium Alginate  | Stabilizer Thickener                    |                     |
| 403  | Ammonium Alginate   | Stabilizer Thickener                    |                     |
| 404  | Calcium Alginate  | Stabilizer Thickener                    |                     |
| 406  | Agar  | Stabilizer Thickener                    |                     |
| 407  | Carrageenan & its Na, K, NH4 salts (includes Furcellaran) | Stabilizer Thickener                    |                     |
| 407a   | Processed Euchema Seaweed (PES)                           | Stabilizer Thickener                    |                     |
| 410  | Carob Bean Gum  | Stabilizer Thickener                    |                     |
| 412  | Guar Gum  | Stabilizer Thickener                    |                     |
| 413  | Tragacanth Gum  | Emulsifier Stabilizer Thickener         |                     |
| 414  | Gum Arabic (Acacia Gum)                                   | Stabilizer Thickener                    |                     |
| 415  | Xanthan Gum   | Stabilizer Thickener                    |                     |

| <b>Heat Treated Fermented Milks (Flavored)</b><br><b>(Acids, Acidity Regulators, Colors,, Emulsifiers, Flavour Enhancers, Packaging Gases, Stabilizers, Thickeners, and Sweeteners Only)</b> |  |   |                     |
|--|--|---|---------------------|
| <b>INS #</b>   | <b>Substance</b>   | <b>Functional Class</b>                   | <b>IDF Comments</b> |
| 416  | Karaya Gum   | Stabilizer Thickener,                     |                     |
| 417  | Tara Gum   | Stabilizer Thickener                      |                     |
| 418  | Gellan Gum   | Stabilizer Thickener                      |                     |
| 420  | Sorbitol and Sorbitol Syrup  | Sweetener                                 |                     |
| 421  | Mannitol   | Sweetener                                 |                     |
| 425  | Konjac Flour   | Thickener                                 |                     |
| 440  | Pectins  | Stabilizer, Thickener, Emulsifier         |                     |
| 460i   | Microcrystalline Cellulose   | Emulsifier                                |                     |
| 460ii  | Powdered Cellulose   | Emulsifier                                |                     |
| 461  | Methyl Cellulose   | Emulsifier Stabilizer Thickener           |                     |
| 463  | Hydroxypropyl Cellulose  | Emulsifier Stabilizer Thickener           |                     |
| 464  | Hydroxypropyl Methyl Cellulose   | Emulsifier Stabilizer Thickener           |                     |
| 465  | Methyl Ethyl Cellulose   | Stabilizer Thickener Emulsifier           |                     |
| 466  | Sodium Carboxymethyl Cellulose   | Emulsifier Stabilizer Thickener           |                     |
| 467  | Ethyl Hydroxyethyl Cellulose   | Emulsifier Thickener Stabilizer           |                     |
| 470  | Salts of myristic, palmitic & stearic acid (NH <sub>4</sub> , Ca, K, Na) | Stabilizer Emulsifier                     |                     |
| 470  | Salts of oleic acid (Ca, Na, K)  | Stabilizer Emulsifier                     |                     |
| 471  | Mono- and Di- Glycerides of Fatty Acids                                  | Emulsifier Stabilizer                     |                     |
| 472a   | Acetic and Fatty Acids Esters of Glycerol                                | Emulsifier Stabilizer                     |                     |
| 472b   | Lactic and Fatty Acid Esters of Glycerol                                 | Stabilizer, Emulsifier                    |                     |
| 472c   | Citric and Fatty Acids Esters of Glycerol                                | Emulsifier                                |                     |
| 500i   | Sodium Carbonate   | Acidity Regulator                         |                     |
| 500iii   | Sodium Sesquicarbonate   | Acidity Regulator                         |                     |
| 501i   | Potassium Carbonate  | Acidity Regulator Stabilizer              |                     |
| 501ii  | Potassium Hydrogen Carbonate   | Stabilizer                                |                     |
| 503i   | Ammonium Carbonate   | Acidity Regulator                         |                     |
| 504i   | Magnesium Carbonate  | Acidity Regulator                         |                     |
| 504ii  | Magnesium Hydrogen Carbonate   | Acidity Regulator                         |                     |
| 507  | Hydrochloric Acid  | Acidity Regulator                         |                     |
| 514  | Sodium Sulphates   | Acidity Regulator                         |                     |
| 515  | Potassium Sulphate   | Acidity Regulator                         |                     |
| 524  | Sodium Hydroxide   | Acidity Regulator                         |                     |
| 525  | Potassium Hydroxide  | Acidity Regulator                         |                     |
| 526  | Calcium Hydroxide  | Acidity Regulator                         |                     |
| 527  | Ammonium Hydroxide   | Acidity Regulator                         |                     |
| 528  | Magnesium Hydroxide  | Acidity Regulator                         |                     |
| 529  | Calcium Oxide  | Acidity Regulator                         |                     |
| 575  | Glucono delta-lactone  | Acidity Regulator                         |                     |
| 578  | Calcium Gluconate  | Acidity Regulator                         |                     |
| 580  | Magnesium Gluconate  | Acidity Regulator                         |                     |
| 941  | Nitrogen   | Packing Gas                               |                     |
| 953  | Isomaltitol  | Sweetener                                 |                     |
| 957  | Thaumatococcus   | Sweetener                                 |                     |
| 965  | Maltitol and Maltitol Syrup  | Emulsifier Stabilizer Sweetener           |                     |
| 966  | Lactitol   | Sweetener Emulsifier                      |                     |
| 967  | Xylitol  | Sweetener Emulsifier Stabilizer Thickener |                     |
| 968  | Erythritol   | Sweetener                                 |                     |
| 1101iii  | Bromelain  | Stabilizer                                |                     |
| 1200   | Polydextroses A and N  | Stabilizer Thickener                      |                     |
| 1400   | Dextrins, Roasted Starch White and Yellow                                | Stabilizer Thickener                      |                     |
| 1401   | Acid-Treated Starch  | Stabilizer Thickener                      |                     |
| 1402   | Alkaline Treated Starch  | Stabilizer Thickener                      |                     |
| 1403   | Bleached Starch  | Stabilizer Thickener                      |                     |
| 1404   | Oxidized Starch  | Thickener                                 |                     |
| 1410   | Monostarch Phosphate   | Stabilizer Thickener                      |                     |
| 1412   | Distarch Phosphate   | Stabilizer Thickener                      |                     |
| 1413   | Phosphated Distarch Phosphate  | Stabilizer Thickener                      |                     |
| 1414   | Acetylated Distarch Phosphate  | Thickener                                 |                     |
| 1420   | Starch Acetate   | Stabilizer Thickener                      |                     |
| 1422   | Acetylated Distarch Adipate  | Stabilizer Thickener                      |                     |
| 1440   | Hydroxypropyl Starch   | Thickener                                 |                     |
| 1442   | Hydroxypropyl Distarch Phosphate   | Stabilizer Thickener                      |                     |
| 1450   | Starch Sodium Octenyl Succinate  | Stabilizer Thickener                      |                     |



## ***Recommendation 2 Heat Treated Fermented Milks (Plain)***

### **ARGENTINA**

#### ***Point 12***

#### ***Acidity Regulators***

Argentina suggests revising the list of authorised **Phosphates**, given that some of them do not have any acidity regulator function.

**Bone phosphate** (INS 542) does not have this function, Argentina suggests deleting it from the list.

#### ***Stabilisers / Thickeners***

Argentina considers that the criteria should be unified for assigning the limits for stabiliser / thickener additives the use of which is authorised in accordance with GMP for both plain products.

#### ***Emulsifiers***

Argentina suggests deleting the following from the list of additives as they do not have any “**stabilizing**” but rather “**emulsifying**” function, and this function is not authorised for this sub-category of Fermented Milks (CODEX STAN 243-2003).

**Salts of Oleic Acid (Ca, K, Na)** (INS 470)

**Mono- and Di-glycerides** (INS 471)

**Acetic and Fatty Acid Esters of Glycerol** (INS 472a)

**Lactic and Fatty Acid of Esters of Glycerol** (INS 472b)

**Citric and Fatty Acid Esters of Glycerol** (INS 472c)

### **INTERNATIONAL DAIRY FEDERATION**

#### ***Heat Treated Fermented Milks (Plain) Revision 2***

The views of the drafting group are requested on the following proposal for heat-treated fermented milks.

#### ***Proposal***

Propose that the food additive section for heat-treated fermented milks include the following list of additives, their functional class, and maximum use level. Additional information will be requested as indicated in the table below.

| <b>Heat Treated Fermented Milks (Plain)</b><br><b>(Acids, Acidity Regulators, Stabilizers, Thickeners, and Packaging Gases, Only)</b> |                              |           |              |                              |   |
|---|------------------------------|-----------|--------------|------------------------------|---|
| <b>INS #</b>  | <b>Substance</b>             | <b>ML</b> | <b>Units</b> | <b>Functional Class</b>      | <b>IDF Comments</b>                         |
| 170i  | CALCIUM CARBONATE            | GMP       |              | Stabilizers                  | Allowed in other GSFA dairy food categories |
| 260   | Acetic Acid, Glacial         | GMP       |              | Acidity Regulator            |   |
| 270   | Lactic Acid (L-, D- and DL-) | GMP       |              | Acidity Regulator            |   |
| 290   | Carbon Dioxide               | GMP       |              | Packing Gas                  |   |
| 296   | Malic Acid (DL-)             | GMP       |              | Acidity Regulator            |   |
| 297   | FUMARIC ACID                 | GMP       |              | Acidity Regulator            | Allowed in GSFA applicable food category    |
| 300   | Ascorbic Acid                | GMP       |              | Acids                        |   |
| 301   | Sodium Ascorbate             | GMP       |              | Acidity Regulators           |   |
| 322   | Lecithin                     | GMP       |              | Stabilizer                   | Allowed in GSFA applicable food category    |
| 325   | Sodium Lactate               | GMP       |              | Acids                        |   |
| 326   | Potassium Lactate            | GMP       |              | Acidity Regulator            |   |
| 327   | Calcium Lactate              | GMP       |              | Acidity Regulator            |   |
| 330   | Citric Acid                  | GMP       |              | Acidity Regulator            |   |
| 331   | Sodium Citrate               | GMP       |              | Acidity Regulator            |   |
| 331i  | Sodium Dihydrogen Citrate    | GMP       |              | Acidity Regulator Stabilizer |   |
| 331ii   | Stabilizer                   | Disodium  | GMP          |                              |   |

| Heat Treated Fermented Milks (Plain)   |  |         |       |                                   |  |
|--|--|---------|-------|-----------------------------------|--|
| (Acids, Acidity Regulators, Stabilizers, Thickeners, and Packaging Gases, Only)                |  |         |       |                                   |  |
| INS #  | Substance  | ML      | Units | Functional Class                  | IDF Comments   |
|  |  | Citrate |       |                                   |  |
| 331iii   | Trisodium Citrate  | 1500    | mg/kg | Acidity Regulator Stabilizer      |  |
| 332i   | Potassium Dihydrogen Citrate                             | GMP     |       | Acidity Regulator Stabilizer      |  |
| 332ii  | Tripotassium Citrate                                     | GMP     |       | Acidity Regulator Stabilizer      |  |
| 338;339i-iii; 340i-iii; 341i-iii; 342i,ii; 343ii,iii 450i,iii,v,vi; 451i,ii; 452i,ii,iv,v; 542 | Phosphates   | 200     | mg/kg | Acidity Regulator Stabilizer      |  |
| 350ii  | Sodium DL-Malate   | GMP     |       | Acidity Regulators                |  |
| 355-357, 359   | Adipates   | GMP     |       | Acidity Regulator                 |  |
| 400  | Alginic Acid   | 5000    | mg/kg | Thickener Stabilizer              |  |
| 401  | Sodium Alginate  | 5000    | mg/kg | Thickener Stabilizer              |  |
| 402  | Potassium Alginate                                       | 5000    | mg/kg | Thickener Stabilizer              |  |
| 403  | Ammonium Alginate  | 5000    | mg/kg | Thickener Stabilizer              |  |
| 404  | Calcium Alginate   | 5000    | mg/kg | Thickener Stabilizer              |  |
| 406  | Agar   | 5000    | mg/kg | Thickener Stabilizer              |  |
| 407  | Carrageenan  | 5000    | mg/kg | Thickener Stabilizer              |  |
| 407a   | Processed Euchema Seaweed                                | 5000    | mg/kg | Thickener Stabilizer              |  |
| 410  | Carob Bean Gum   | 5000    | mg/kg | Thickener Stabilizer              |  |
| 412  | Guar Gum   | 5000    | mg/kg | Thickener Stabilizer              |  |
| 413  | Tragacanth Gum   | GMP     |       | Thickener Stabilizer              |  |
| 414  | Gum Arabic   | 5000    | mg/kg | Thickener Stabilizer              |  |
| 415  | Xanthan Gum  | 5000    | mg/kg | Thickener Stabilizer              |  |
| 416  | KARAYA GUM   | GMP     |       | Thickener, Stabilizer             | Allowed in GSFA applicable food category   |
| 417  | Tara Gum   | GMP     |       | Thickener Stabilizer              |  |
| 418  | Gellan Gum   | GMP     |       | Thickener Stabilizer              |  |
| 425  | KONJAC FLOUR   | GMP     |       | Thickener                         | Allowed in GSFA applicable food category   |
| 450iii   | Tetra Sodium Pyrophosphate                               | 200     | Mg/kg | Acidity Regulator                 |  |
| 440  | Pectins (Amidated and Non-Amidated)                      | 10000   | mg/kg | Thickener Stabilizer              |  |
| 460i   | Microcrystalline Cellulose                               | GMP     |       | Emulsifier, Stabilizer, Thickener | Allowed in other GSFA dairy categories, Generally Recognized as safe in the U.S. |
| 460ii  | Powdered Cellulose                                       | GMP     |       | Stabilizer                        |  |
| 461  | Methyl Cellulose   | GMP     |       | Thickener Stabilizer              |  |
| 463  | Hydroxypropyl Cellulose                                  | GMP     |       | Thickener Stabilizer              |  |
| 464  | Hydroxypropyl Methyl Cellulose                           | GMP     |       | Thickener Stabilizer              |  |
| 465  | Methyl Ethyl Cellulose                                   | GMP     |       | Thickener Stabilizer              |  |
| 466  | Sodium Carboxymethyl Cellulose                           | GMP     |       | Thickener Stabilizer              |  |
| 470  | Salts of Oleic Acid (Ca, K, Na)                          | GMP     |       | Stabilizer                        |  |
| 471  | Mono- and Di- glycerides                                 | 5000    | mg/kg | Emulsifier Stabilizer             |  |
| 472a   | Acetic and Fatty Acid Esters of Glycerol                 | GMP     |       | Stabilizer                        |  |
| 472c   | Citric and Fatty Acid Esters of Glycerol                 | GMP     |       | Stabilizer                        |  |
| 472b   | Lactic and Fatty Acid Esters of Glycerol                 | GMP     |       | Stabilizer                        |  |
| 472d   | Tartaric & fatty acid esters of glycerol                 | GMP     |       | Stabilizer                        | Allowed in EU legislation  |
| 472f   | Tartaric, Acetic & Fatty Acid Esters Of Glycerol (Mixed) | GMP     |       | Emulsifier, Stabilizer            |  |
| 483  | Stearyl Tartrate   | GMP     |       | Emulsifier, Stabilizer            | Allowed in EU legislation  |
| 500i   | Sodium Carbonate   | GMP     |       | Acidity Regulator                 | Generally Recognized as Safe in U.S.   |
| 501i   | Potassium Carbonate                                      | GMP     |       | Acidity Regulator, Stabilizer     | Generally Recognized as Safe in U.S.   |
| 500ii  | Sodium Hydrogen Carbonate                                | 1500    | mg/kg | Acidity Regulator                 |  |
| 503i   | Ammonium Carbonate                                       | GMP     |       | Acidity Regulator                 | Generally Recognized as Safe in U.S.   |
| 504i   | Magnesium Carbonate                                      | GMP     |       | Acidity Regulator                 |  |
| 504ii  | Magnesium Hydrogen Carbonate                             | GMP     |       | Acidity Regulator                 |  |

| Heat Treated Fermented Milks (Plain)<br>(Acids, Acidity Regulators, Stabilizers, Thickeners, and Packaging Gases, Only) |  |     |       |                       |   |
|---|--|-----|-------|-----------------------|---|
| INS #   | Substance                                  | ML  | Units | Functional Class      | IDF Comments  |
| 507   | Hydrochloric Acid                          | GMP |       | Acidity Regulator     |   |
| 508   | Potassium Chloride                         | GMP |       | Stabilizer, Thickener |   |
| 509   | Calcium Chloride                           | GMP |       | Stabilizer            |   |
| 515   | Potassium Sulphate                         | GMP |       | Acidity Regulators    | Generally Recognized as Safe in U.S.  |
| 524   | Sodium Hydroxide                           | GMP |       | Acidity Regulators    | Generally Recognized as Safe in U.S.  |
| 525   | Potassium Hydroxide                        | GMP |       | Acidity Regulators    | Generally Recognized as Safe in U.S.  |
| 526   | Calcium Hydroxide                          | GMP |       | Acidity Regulators    | Generally Recognized as Safe in U.S.  |
| 527   | Ammonium Hydroxide                         | GMP |       | Acidity Regulators    | Generally Recognized as Safe in U.S.  |
| 528   | Magnesium Hydroxide                        | GMP |       | Acidity Regulator     |   |
| 529   | Calcium Oxide                              | GMP |       | Acidity Regulators    | Generally Recognized as Safe in U.S.  |
| 574   | Gluconic Acid                              | GMP |       | Acidity Regulator     |   |
| 575   | Glucono delta-Lactone                      | GMP |       | Acidity Regulator     |   |
| 576   | Sodium Gluconate                           | GMP |       | Acidity Regulator     | Allowed in EU legislation   |
| 578   | Calcium Gluconate                          | GMP |       | Acidity Regulators    | Allowed in other GSFA food categories, Generally Recognized as Safe in U.S. |
| 900a  | Polydimethylsiloxane                       | 50  | Mg/kg | Stabilizer            |   |
| 938   | Argon                                      | GMP |       | Packing Gas           | Allowed in EU legislation   |
| 939   | Helium                                     | GMP |       | Packing Gas           | Allowed in EU legislation   |
| 941   | Nitrogen                                   | GMP |       | Packing Gas           |   |
| 948   | Oxygen                                     | GMP |       | Packing Gas           | Allowed in EU legislation   |
| 949   | Hydrogen                                   | GMP |       | Packing Gas           | Allowed in EU legislation   |
| 1200  | Polydextrose                               | GMP |       | Stabilizer Thickener  |   |
| 1400  | Dextrins, White and Yellow, Roasted Starch | GMP |       | Stabilizer Thickener  |   |
| 1401  | Acid Treated Starch                        | GMP |       | Stabilizer Thickener  |   |
| 1402  | Alkaline Treated Starch                    | GMP |       | Stabilizer Thickener  |   |
| 1403  | Bleached Starch                            | GMP |       | Stabilizer Thickener  |   |
| 1404  | Oxidized Starch                            | GMP |       | Thickener             |   |
| 1405  | Enzyme Treated Starch                      | GMP |       | Thickener             |   |
| 1410  | Mono Starch Phosphate                      | GMP |       | Stabilizer Thickener  |   |
| 1412  | Distarch Phosphate                         | GMP |       | Stabilizer Thickener  |   |
| 1413  | Phosphated Distarch Phosphate              | GMP |       | Stabilizer Thickener  |   |
| 1414  | Acetylated Distarch Phosphate              | GMP |       | Thickener             |   |
| 1420  | Starch Acetate                             | GMP |       | Stabilizer Thickener  |   |
| 1422  | Acetylated Distarch Adipate                | GMP |       | Stabilizer Thickener  |   |
| 1440  | Hydroxypropyl Starch                       | GMP |       | Thickener             |   |
| 1442  | Hydroxypropyl Distarch Phosphate           | GMP |       | Stabilizer Thickener  |   |
| 1450  | Starch Sodium Octenyl Succinate            | GMP |       | Stabilizer Thickener  |   |

### ***Recommendation 3 Fermented Milks (Flavoured)***

#### **ARGENTINA**

##### ***Point 13***

Argentina understands that the authorised additives for Fermented Milks (Flavoured) include the additives listed for Fermented Milks (Plain) as well as those specifically listed in the Table at point 14.

Argentina suggests referring to this in the paragraph using the following wording: “*Only stabilizers and thickeners authorized for use in Fermented Milks (flavoured) conforming to this standard are acceptable for use in Fermented Milks (Flavoured)*”.

If this criteria is adopted, Argentina considers that the mention of acids, acidity regulators, colours, emulsifiers, flavour enhancers, packaging gases and sweeteners should be deleted as they are additive functions that are not allowed for Plain Fermented Milks (CODEX STAN 243-2003).

Point 14*Stabilisers*

In accordance with the criteria expressed in the previous point, Argentina suggests deleting **Tartrates** (INS 334 - 335i,ii – 336i,ii - 337) as they are already included in the list of additives for plain fermented milks.

*Colours*

Argentina suggests limiting the use of colours **Caramel III** and **Caramel IV** (INS 150c and 150d) to 150 mg/kg in compliance with the specifications of Standard CAC/STAN 192-1995, Rev. 6 (2005) – Table One.

*Sweeteners*

Argentina suggests limiting the use of **Aspartame** (INS 951) and **Sucralose** (INS 955) as they are additives with a designated ADI. Their use, in accordance with GMP, is not authorised (CAC/STAN 192-1995, Rev. 6 (2005) – Table Three).

**JAPAN**

Japan proposes to include the following specific additives in the recommendation 1 (Flavoured Heat Treated Fermented Milk) and the recommendation 3 (Flavoured Non Heat Treated Fermented Milk).

The follow substances already have held INS numbers assigned by CAC (Codex Alimentarius Commission) which have been permitted to use for fermented milk products in Japan, therefore, they should be included in above fermented milk products categories.

## Recommendation 3 (Flavoured Non Heat Treated Fermented Milk)

- Polyglycerol esters of fatty acids (INS 475, Emulsifier, MUL 10000mg/kg)
- Polydimethylsyloxane (INS 900a, Emulsifier, MUL 50mg/kg)
- Maltol (INS 636, Flavour Enhancer, MUL GMP)
- Sodium citrates (INS 331, Acidity Regulator, MUL GMP)
- Sodium phosphates (INS 339, Acidity Regulator, MUL 8800mg/kg)
- Disodium orthophosphate (INS 339(ii), Acidity Regulator, MUL 300mg/kg)
- Potassium phosphates (INS 340, Acidity Regulator, MUL 8800mg/kg)
- Dipotassium orthophosphate (INS 340(ii), Acidity Regulator, MUL 500mg/kg)
- Tricalcium orthophosphate (INS 341(iii), Acidity Regulator, Stabilizer, Thickener, MUL 8800mg/kg)
- Tetrasodium diphosphate (INS 450(iii), Acidity Regulator, MUL 8800mg/kg)
- Cyclodextrin Beta- (INS 459, Stabilizer, MUL GMP)

(MUL: Maximum Use Levels)

Japan proposes to add the functional class of “Acids” for the following specific food additives. The following substances have been used to produce of fermented milk products in Japan as functional class “Acids”, already.

- Functional class “Acids”
- Name of food additives
- Lactic acid (L-, D-, and dl-) (INS 270, MUL GMP)
- Malic acid (DL-) (INS 296, MUL GMP)
- Fumaric acid (INS 297, MUL GMP)
- Citric acid (INS 330, MUL GMP)
- Trisodium citrate (INS 331(iii), MUL GMP)
- Tartaric acid (L (+)-) (INS 334, MUL 2000mg/kg)

Gluconic acid (D-) (INS 574, MUL GMP)

(MUL: Maximum Use Levels)

Remark: The above substances (INS 270, 296, 297, 330, 331(iii)) are listed on the table 3 of General Standards of Food Additives (CAC/STAN 192-1995, Rev. 6 (2005)).

The above substances (INS 334, 574) are listed on the recommendation 1 of CX/MMP06/7/10.

Japan supports the proposal that specific food additives, “Aspartame” and “Sucralose”, are listed in the recommendation 3 of CX/MMP 06/07/10

## INTERNATIONAL DAIRY FEDERATION

### Non-Heat Treated Fermented Milks (Flavored) Revision 2

The views of the drafting group are requested on the following proposals for heat-treated fermented milks (flavoured).

#### Proposal One

Propose that the food additive section for flavored non-heat-treated fermented milks include the following list of additives, their functional class, and maximum use level. Additional information will be requested as indicated in the table below.

| Non-Heat Treated Fermented Milks (Flavored)<br>(Acids, Acidity Regulators, Colours, Emulsifiers, Flavour Enhancers, Packaging Gases, Stabilizers, Sweeteners, and Thickeners, Only) |                   |                                |        |       |                                 |   |
|---|-------------------|--------------------------------|--------|-------|---------------------------------|---|
| INS #   | Functional Class  | Substance                      | ML     | Units | Comment                         | IDF Comments                                |
| 100i  | Colour            | Curcumin                       | 150    | mg/kg |                                 |   |
| 101i,ii   | Colour            | Riboflavins                    | GMP    |       | Request proposal for numeric ML |   |
| 102   | Colour            | Tartrazine                     | 300    | mg/kg |                                 |   |
| 104   | Colour            | Quinoline Yellow               | 150    | mg/kg |                                 |   |
| 110   | Colour            | Sunset Yellow Fcf              | 300    | mg/kg |                                 |   |
| 120   | Colour            | Carmines                       | 150    | mg/kg |                                 |   |
| 122   | Colour            | Azorubine                      | 150    | mg/kg |                                 |   |
| 124   | Colour            | Ponceau 4r                     | 150    | mg/kg |                                 |   |
| 129   | Colour            | Allura Red Ac                  | 300    | mg/kg |                                 |   |
| 132   | Colour            | Indigotine                     | 300    | mg/kg |                                 |   |
| 133   | Colour            | Brilliant Blue Fcf             | 150    | mg/kg |                                 | IDF Permitted in Codex CAC/STAN 192-1995    |
| 141i,ii   | Colour            | Chlorophylls, Copper Complexes | 500    | mg/kg |                                 | Allowed in other dairy GSFA food categories |
| 143   | Colour            | Fast Green Fcf                 | 100    | mg/kg |                                 | Allowed in other dairy GSFA food categories |
| 150b  | Colour            | Caramel, Class Ii              | 50,000 | Mg/kg |                                 | Allowed in EU Legislation                   |
| 150c  | Colour            | Caramel Class Iii              | 2000   | mg/kg |                                 |   |
| 150d  | Colour            | Caramel Class Iv               | 2,000  | mg/kg |                                 |   |
| 151   | Colour            | Brilliant Black Pn             | 150    | mg/kg |                                 | Allowed in EU legislation                   |
| 155   | Colour            | Brown Ht                       | 150    | mg/kg |                                 | Allowed in EU legislation                   |
| 160ai,e,f   | Colour            | Carotenoids                    | 200    | mg/kg |                                 |   |
| 160aai  | Colour            | Carotenes, Vegetable           | GMP    |       | Request proposal for numeric ML |   |
| 160b  | Colour            | Annatto Extracts               | 100    | mg/kg |                                 |   |
| 160d  | Colour            | Lycopene                       | 500    | mg/kg |                                 | Allowed in EU legislation                   |
| 162   | Beet Red          | Colour                         | GMP    |       |                                 | JECFA Evaluated                             |
| 163i  | Colour            | Anthocyanins                   | GMP    |       |                                 |   |
| 163ii   | Colour            | Grape Skin Extract             | 100    | mg/kg |                                 |   |
| 172i-iii  | Colour            | Iron Oxides                    | GMP    |       |                                 | Allowed in other GSFA food categories       |
| 262ii   | Acidity Regulator | Sodium Diacetate               | G      |       | Request proposal for numeric ML |   |
| 290   | Packing Gas       | Carbon Dioxide                 | GMP    |       |                                 |   |

| Non-Heat Treated Fermented Milks (Flavored)<br>(Acids, Acidity Regulators, Colours, Emulsifiers, Flavour Enhancers, Packaging Gases, Stabilizers, Sweeteners, and Thickeners, Only) |                                   |  |       |       |         |  |
|---|-----------------------------------|--|-------|-------|---------|--|
| INS #   | Functional Class                  | Substance  | ML    | Units | Comment | IDF Comments   |
| 300   | Acids                             | Ascorbic Acid  | GMP   |       |         | Allowed in EU legislation  |
| 301   | Acidity Regulator                 | Sodium Ascorbate   | GMP   |       |         | Allowed in EU legislation  |
| 331   | Acidity Regulators                | Sodium Citrate   | GMP   |       |         |  |
| 331ii   | Stabilizer                        | Disodium Citrate   | GMP   |       |         |  |
| 334; 335i, ii; 336i,ii; 337   | Acidity Regulator<br>Stabilizer   | Tartrates  | 2,000 | mg/kg |         |  |
| 340i  | Thickeners                        | Potassium Dihydrogen Phosphate                             | 8800  | Mg/kg |         |  |
| 405   | Thickener, Emulsifier             | Propylene Glycol Alginate                                  | 10000 | mg/kg |         | Allowed in heat treated fermented milk GSFA food category                        |
| 420i  | Sweetener                         | Sorbitol   | GMP   |       |         | Allowed in plain heat treated fermented milk GSFA food category                  |
| 420ii   | Sweetener                         | Sorbitol Syrup   | GMP   |       |         | Allowed in plain heat treated fermented milk GSFA food category                  |
| 432-436   | Emulsifier                        | Polysorbates   | 3000  | mg/kg |         |  |
| 450iii  | Acidity Regulator                 | Tetra Sodium Pyrophosphate                                 | 200   | Mg/kg |         |  |
| 459   | Flavour Enhancer                  | Beta-Cyclodextrin  | 5     | Mg/kg |         |  |
| 460   | Emulsifiers                       | Cellulose  | GMP   |       |         | Generally Recognized as Safe in U.S.   |
| 460i  | Emulsifier, Stabilizer, Thickener | Microcrystalline Cellulose                                 | GMP   |       |         | Allowed in other GSFA dairy categories, Generally Recognized as safe in the U.S. |
| 472d  | Stabilizer                        | Tartaric & fatty acid esters of glycerol                   | GMP   |       |         | Allowed in EU legislation  |
| 472e  | Emulsifier Stabilizer,            | Diacetyltartaric And Fatty Acid Esters Of Glycerol         | 10000 | mg/kg |         |  |
| 472f  | Emulsifiers, Stabilizers          | Tartaric, Acetic And Fatty Acid Esters Of Glycerol (Mixed) | GMP   |       |         | Allowed in EU legislation  |
| 473   | Emulsifier                        | Sucrose Esters Of Fatty Acids                              | 5000  | mg/kg |         |  |
| 474   | Emulsifier                        | Sucroglycerides  | 5000  | mg/kg |         |  |
| 475   | Emulsifier                        | Polyglycerol Esters Of Fatty Acids                         | 10000 | mg/kg |         | Allowed in plain fermented milks of GSFA   |
| 477   | Emulsifier                        | Propylene Glycol Esters Of Fatty Acids                     | 5000  | mg/kg |         | Permitted by CAC/STAN 192-1995, Allowed in EU legislation                        |
| 481i, 482i  | Emulsifier, Stabilizer            | Stearoyl-2-Lactylates                                      | 10000 | mg/kg |         | Allowed in other dairy GSFA food categories, Allowed in EU legislation           |
| 483   | Emulsifier, Stabilizer            | Stearyl Tartrate   | GMP   |       |         | Allowed in EU legislation  |
| 491-495   | Emulsifier                        | Sorbitan Esters Of Fatty Acids                             | 5000  | mg/kg |         | Allowed in other dairy GSFA food categories, Allowed in EU legislation           |
| 500ii   | Acidity Regulator                 | Sodium Hydrogen Carbonate                                  | 1500  | Mg/kg |         |  |

| Non-Heat Treated Fermented Milks (Flavored)<br>(Acids, Acidity Regulators, Colours, Emulsifiers, Flavour Enhancers, Packaging Gases, Stabilizers, Sweeteners, and Thickeners, Only) |  |                          |      |       |                                   |  |
|---|--|--------------------------|------|-------|-----------------------------------|--|
| INS #   | Functional Class                         | Substance                | ML   | Units | Comment                           | IDF Comments   |
| 508   | Stabilizer, Thickener                    | Potassium Chloride       | GMP  |       |                                   |  |
| 509   | Stabilizer                               | Calcium Chloride         | GMP  |       |                                   |  |
| 574   | Acidity Regulator                        | Gluconic Acid            | GMP  |       |                                   |  |
| 576   | Acidity Regulator                        | Sodium Gluconate         | GMP  |       |                                   | Allowed in EU legislation                                |
| 636   | Flavour Enhancer                         | Maltol                   | 200  | mg/kg |                                   |  |
| 637   | Flavour Enhancer                         | Ethyl Maltol             | 200  | mg/kg |                                   | Allowed in applicable GSFA food category                 |
| 900a  | Emulsifier                               | Polydimethylsiloxane     | 50   | mg/kg |                                   | Allowed in other dairy GSFA food categories              |
| 938   | Packing Gas                              | Argon                    | GMP  |       |                                   | Allowed in EU legislation                                |
| 939   | Packing Gas                              | Helium                   | GMP  |       |                                   | Allowed in EU legislation                                |
| 941   | Packing Gas                              | Nitrogen                 | GMP  |       |                                   | Allowed in EU legislation                                |
| 948   | Packing Gas                              | Oxygen                   | GMP  |       |                                   | Allowed in EU legislation                                |
| 949   | Packing Gas                              | Hydrogen                 | GMP  |       |                                   | Allowed in EU legislation                                |
| 950   | Sweetener Flavour Enhancer               | Acesulfame Potassium     | 1000 | mg/kg | Request justification for this ML |  |
| 951   | Sweetener Flavour Enhancer               | Aspartame                | 3000 | mg/kg | Request justification for this ML |  |
| 952   | Sweetener                                | Cyclamates               | 250  | mg/kg |                                   |  |
| 954   | Sweetener                                | Saccharin                | 200  | mg/kg | Request justification for this ML |  |
| 955   | Sweetener                                | Sucralose                | 400  | mg/kg |                                   |  |
| 956   | Sweetener                                | Alitame                  | 100  | mg/kg |                                   | JECFA reviewed, Allowed in some GSFA food categories     |
| 961   | Sweetener                                | Neotame                  | 100  | mg/kg |                                   | JECFA Reviewed, Allowed in applicable GSFA food category |
| 962   | Sweetener                                | Aspartame-acesulfame     | 1100 | mg/kg | Request justification for this ML |  |
| 959   | Sweetener                                | Neohesperidine DC        | GMP  |       |                                   | Allowed in EU legislation & U.S. GRAS petition           |
| 966   | Sweeter, Emulsifier Stabilizer Thickener | Lactitol                 | GMP  |       |                                   | JECFA Reviewed, Allowed in other GSFA dairy categories   |
| 1451  | Stabilizer Thickener                     | Acetylateoxidized Starch | GMP  |       |                                   | Allowed In EU legislation                                |

### *Proposal Two*

Propose that the food additive section for flavored non-heat-treated fermented milks state:

“Acids, Acidity Regulators, Colours, Emulsifiers, Flavour Enhancers, Packaging Gases, Stabilizers, Sweeteners, and Thickeners, used in accordance with Table 3 of the Codex General Standard for Food Additives are acceptable for use in foods conforming to this standard.”

The net effect of this statement is that the following food additives may be used in heat-treated fermented milks (flavoured) as long their use meets the criteria in the GSFA for justifying their use for these functional classes and the criteria for good manufacturing practices. The table below contains only the acids, acidity regulators, colours, emulsifiers, flavour enhancers, packaging gases, stabilizers, sweeteners, and thickeners that are adopted in Table 3 of the GSFA

| <b>Non-Heat Treated Fermented Milks (Flavored)</b><br><b>(Acids, Acidity Regulators, Colours, Emulsifiers, Flavour Enhancers, Packaging Gases, Stabilizers, Sweeteners, and Thickeners, Only)</b> |  |   |                     |
|---|--|---|---------------------|
| <b>INS #</b>  | <b>Substance</b>   | <b>Functional Class</b>                   | <b>IDF Comments</b> |
| 140   | Chlorophyll  | Colour                                    |                     |
| 150a  | Caramel Class I  | Colour                                    |                     |
| 162   | Beet Red   | Colour                                    |                     |
| 170i  | Calcium Carbonate  | Stabilizer                                |                     |
| 171   | Titanium Dioxide   | Colour                                    |                     |
| 261   | Potassium acetate  | Acidity Regulator                         |                     |
| 262i  | Sodium acetate   | Acidity Regulator                         |                     |
| 263   | Calcium Acetate  | Stabilizer                                |                     |
| 264   | Ammonium acetate   | Acidity Regulator                         |                     |
| 270   | Lactic Acid  | Acidity Regulator                         |                     |
| 290   | Carbon Dioxide   | Packing Gas                               |                     |
| 296   | DL-Malic Acid  | Acidity Regulator                         |                     |
| 297   | Fumaric Acid   | Acidity Regulator                         |                     |
| 322   | Lecithins  | Emulsifier                                |                     |
| 325   | Sodium Lactate   | Acids                                     |                     |
| 326   | Potassium lactate  | Acidity Regulator                         |                     |
| 327   | Calcium Lactate  | Acidity Regulator                         |                     |
| 328   | Ammonium lactate   | Acidity Regulator                         |                     |
| 329   | Magnesium lactate  | Acidity Regulator                         |                     |
| 330   | Citric acid  | Acidity Regulator                         |                     |
| 331i  | Sodium Dihydrogen Citrate  | Stabilizer                                |                     |
| 331iii  | Trisodium Citrate  | Acidity Regulator, Emulsifier, Stabilizer |                     |
| 332i  | Potassium Dihydrogen Citrate   | Stabilizer                                |                     |
| 332ii   | Tripotassium Citrate   | Stabilizer                                |                     |
| 333   | Calcium citrate  | Acidity Regulator                         |                     |
| 350i  | Sodium hydrogen malate   | Acidity Regulator                         |                     |
| 350ii   | Sodium DL-Malate   | Acidity Regulator                         |                     |
| 351i  | Potassium hydrogen malate  | Acidity Regulator                         |                     |
| 351ii   | Potassium malate   | Acidity Regulator                         |                     |
| 352ii   | Calcium Malate, (D,L-)   | Acidity Regulator                         |                     |
| 365   | Sodium Fumarate  | Acidity Regulator                         |                     |
| 380   | Ammonium Citrate   | Acidity Regulator                         |                     |
| 400   | Alginic Acid   | Stabilizer Thickener                      |                     |
| 401   | Sodium Alginate  | Stabilizer Thickener                      |                     |
| 402   | Potassium Alginate   | Stabilizer Thickener                      |                     |
| 403   | Ammonium Alginate  | Stabilizer Thickener                      |                     |
| 404   | Calcium Alginate   | Stabilizer Thickener                      |                     |
| 406   | Agar   | Stabilizer Thickener                      |                     |
| 407   | Carrageenan & its Na, K, NH <sub>4</sub> salts (includes Furcellaran)    | Stabilizer Thickener                      |                     |
| 407a  | Processed Eucheuma Seaweed (PES)   | Stabilizer Thickener                      |                     |
| 410   | Carob Bean Gum   | Emulsifier, Stabilizer Thickener          |                     |
| 412   | Guar Gum   | Stabilizer Thickener                      |                     |
| 413   | Tragacanth Gum   | Emulsifier Stabilizer Thickener           |                     |
| 414   | Gum Arabic (Acacia Gum)  | Stabilizer Thickener                      |                     |
| 415   | Xanthan Gum  | Stabilizer Thickener                      |                     |
| 416   | Karaya Gum   | Stabilizer Thickener                      |                     |
| 417   | Tara Gum   | Stabilizer Thickener                      |                     |
| 418   | Gellan Gum   | Stabilizer Thickener                      |                     |
| 420   | Sorbitol and Sorbitol Syrup  | Sweetener                                 |                     |
| 421   | Mannitol   | Sweetener                                 |                     |
| 422   | Glycerol   | Thickener                                 |                     |
| 425   | Konjac Flour   | Thickener                                 |                     |
| 440   | Pectins  | Emulsifier, Stabilizer Thickener          |                     |
| 460i  | Microcrystalline Cellulose   | Emulsifier                                |                     |
| 460ii   | Powdered Cellulose   | Emulsifier                                |                     |
| 461   | Methyl Cellulose   | Emulsifier Stabilizer Thickener           |                     |
| 463   | Hydroxypropyl Cellulose  | Emulsifier Stabilizer Thickener           |                     |
| 464   | Hydroxypropyl Methyl Cellulose   | Emulsifier Stabilizer Thickener           |                     |
| 465   | Methyl Ethyl Cellulose   | Stabilizer Thickener Emulsifier           |                     |
| 466   | Sodium Carboxymethyl Cellulose   | Emulsifier Stabilizer Thickener           |                     |
| 467   | Ethyl Hydroxyethyl Cellulose   | Emulsifier Thickener Stabilizer           |                     |
| 470   | Salts of myristic, palmitic & stearic acid (NH <sub>4</sub> , Ca, K, Na) | Stabilizer Emulsifier                     |                     |
| 470   | Salts of oleic acid (Ca, Na, K)  | Stabilizer Emulsifier                     |                     |
| 471   | Mono- and Di- Glycerides of Fatty Acids                                  | Emulsifier Stabilizer                     |                     |
| 472a  | Acetic and fatty acid esters of glycerol                                 | Stabiliser                                |                     |
| 472b  | Lactic and Fatty Acid Esters of Glycerol                                 | Stabilizer                                |                     |
| 472c  | Citric and fatty acid esters of glycerol                                 | Stabiliser                                |                     |



| <b>Non-Heat Treated Fermented Milks (Flavored)</b><br><b>(Acids, Acidity Regulators, Colours, Emulsifiers, Flavour Enhancers, Packaging Gases, Stabilizers, Sweeteners, and Thickeners, Only)</b> |   |   |                     |
|---|---|---|---------------------|
| <b>INS #</b>  | <b>Substance</b>                          | <b>Functional Class</b>                     | <b>IDF Comments</b> |
| 500i  | Sodium Carbonate                          | Acidity Regulator                           |                     |
| 500ii   | Sodium Hydrogen Carbonate                 | Acidity Regulator                           |                     |
| 500iii  | Sodium Sesquicarbonate                    | Acidity Regulator                           |                     |
| 501i  | Potassium Carbonate                       | Acidity Regulator Stabilizer                |                     |
| 501ii   | Potassium Hydrogen Carbonate              | Stabilizer                                  |                     |
| 503i  | Ammonium Carbonate                        | Acidity Regulator                           |                     |
| 504i  | Magnesium Carbonate                       | Acidity Regulator                           |                     |
| 504ii   | Magnesium Hydrogen Carbonate              | Acidity Regulator                           |                     |
| 507   | Hydrochloric Acid                         | Acidity Regulator                           |                     |
| 509   | Calcium Chloride                          | Stabilizers                                 |                     |
| 514   | Sodium Sulphates                          | Acidity Regulator                           |                     |
| 515   | Potassium Sulphate                        | Acidity Regulator                           |                     |
| 524   | Sodium Hydroxide                          | Acidity Regulator                           |                     |
| 525   | Potassium Hydroxide                       | Acidity Regulator                           |                     |
| 526   | Calcium Hydroxide                         | Acidity Regulator                           |                     |
| 527   | Ammonium Hydroxide                        | Acidity Regulator                           |                     |
| 528   | Magnesium Hydroxide                       | Acidity Regulator                           |                     |
| 529   | Calcium Oxide                             | Acidity Regulator                           |                     |
| 575   | Glucono delta-lactone                     | Acidity Regulator                           |                     |
| 577   | Potassium gluconate                       | Acidity Regulator                           |                     |
| 578   | Calcium Gluconate                         | Acidity Regulator                           |                     |
| 580   | Magnesium Gluconate                       | Acidity Regulator                           |                     |
| 941   | Nitrogen                                  | Packing Gas                                 |                     |
| 953   | Isomaltitol                               | Sweetener                                   |                     |
| 957   | Thaumatococcus                            | Sweetener                                   |                     |
| 965   | Maltitol and Maltitol Syrup               | Emulsifier Stabilizer Sweetener             |                     |
| 966   | Lactitol                                  | Sweetener Emulsifier                        |                     |
| 967   | Xylitol                                   | Sweetener, Emulsifier, Stabilizer Thickener |                     |
| 968   | Erythritol                                | Sweetener                                   |                     |
| 1101iii   | Bromelain                                 | Stabilizer                                  |                     |
| 1400  | Dextrins, Roasted Starch White and Yellow | Stabilizer Thickener                        |                     |
| 1401  | Acid-Treated Starch                       | Stabilizer Thickener                        |                     |
| 1402  | Alkaline Treated Starch                   | Stabilizer Thickener                        |                     |
| 1403  | Bleached Starch                           | Stabilizer Thickener                        |                     |
| 1404  | Oxidized Starch                           | Thickener                                   |                     |
| 1405  | Enzyme treated starches                   | Stabilizer, Thickener                       |                     |
| 1410  | Monostarch Phosphate                      | Stabilizer Thickener                        |                     |
| 1412  | Distarch Phosphate                        | Stabilizer Thickener                        |                     |
| 1413  | Phosphated Distarch Phosphate             | Stabilizer Thickener                        |                     |
| 1414  | Acetylated Distarch Phosphate             | Thickener                                   |                     |
| 1420  | Starch Acetate                            | Stabilizer Thickener                        |                     |
| 1422  | Acetylated Distarch Adipate               | Stabilizer Thickener                        |                     |
| 1440  | Hydroxypropyl Starch                      | Thickener                                   |                     |
| 1442  | Hydroxypropyl Distarch Phosphate          | Stabilizer Thickener                        |                     |
| 1450  | Starch Sodium Octenyl Succinate           | Stabilizer Thickener                        |                     |

#### ***Recommendation 4 Fermented Milks (Plain)***

#### **ARGENTINA**

##### ***Point 15***

Argentina suggests transcribing the use limit established for “**stabilisers**” and “**thickeners**” in accordance with Fermented Milk Standard (CODEX STAN 243-203): “*The use of stabilizers and thickeners is restricted to reconstitution and recombination and if permitted by national legislation in the country of sale to the final consumer*”.

##### ***Stabilisers***

Argentina suggests limiting the use of **Tartrates** (INS 334 - 335i,ii – 336i,ii - 337) as they are additives with a designated ADI. Their use, in accordance with GMP, is not authorised (CAC/STAN 192-1995, Rev. 6 (2005) – Table Three).

Argentina suggests revising the list of authorised **Phosphates** as some of them do not have a stabiliser

**INTERNATIONAL DAIRY FEDERATION*****Non-Heat Treated Fermented Milks (Plain) Revision 2***

The views of the drafting group are requested on the following proposal for non-heat treated fermented milks.

***Proposal***

Propose that the food additive section for non-heat treated fermented milks include the following list of additives, their functional class, and maximum use level. Additional information will be requested as indicated in the table below.

| <b>Non-Heat Treated Fermented Milks (Plain)<br/>(Stabilizers and Thickeners, Only)<sup>1</sup></b>                       |  |           |              |                                   |  |
|--|--|-----------|--------------|-----------------------------------|--|
| <b>INS #</b>   | <b>Substance</b>                           | <b>ML</b> | <b>Units</b> | <b>Functional Class</b>           | <b>IDF Comments</b>  |
| 322  | Lecithin                                   | GMP       |              | Stabilizer                        | Allowed in heat treated GSFA food category                                       |
| 331ii  | Stabilizer                                 | GMP       |              | Disodium Citrate                  |  |
| 331iii   | Trisodium Citrate                          | 1500      | mg/kg        | Stabilizer                        |  |
| 334;<br>335i,ii;<br>336i,ii;<br>337  | Tartrates                                  | GMP       |              | Stabilizer                        |  |
| 338;339i-iii;<br>340i-iii;<br>341i-iii;<br>342i,ii;<br>343ii,iii<br>450i,iii,v,v<br>i; 451i,ii;<br>452i,ii,iv,v<br>; 542 | Phosphates                                 | 8800      | mg/kg        | Stabilizer                        |  |
| 401  | Sodium Alginate                            | GMP       |              | Thickener Stabilizer              |  |
| 405  | Propylene Glycol Alginate                  | GMP       |              | Thickener                         |  |
| 406  | Agar                                       | 5000      | mg/kg        | Thickener Stabilizer              |  |
| 407  | Carrageenan                                | 5000      | mg/kg        | Thickener Stabilizer              |  |
| 407a   | Processed Euchema Seaweed                  | 5000      | mg/kg        | Thickener Stabilizer              |  |
| 410  | Carob Bean Gum                             | GMP       |              | Thickener Stabilizer              |  |
| 412  | Guar Gum                                   | GMP       |              | Thickener Stabilizer              |  |
| 415  | Xanthan Gum                                | GMP       |              | Thickener Stabilizer              |  |
| 416  | Karaya Gum                                 | 200       | mg/kg        | Thickener Stabilizer              |  |
| 417  | Tara Gum                                   | GMP       |              | Thickener                         |  |
| 418  | Gellan Gum                                 | GMP       |              | Thickener                         |  |
| 425  | Konjac Flour                               | GMP       |              | Thickener                         |  |
| 440  | Pectins (Amidated and Non-Amidated)        | GMP       |              | Thickener Stabilizer              |  |
| 460i   | Microcrystalline Cellulose                 | GMP       |              | Emulsifier, Stabilizer, Thickener | Allowed in other GSFA dairy categories, Generally Recognized as safe in the U.S. |
| 460iii   | Powdered Cellulose                         | GMP       |              | Stabilizer                        |  |
| 466  | Sodium Carboxymethyl Cellulose             | GMP       |              | Thickener Stabilizer              |  |
| 472d   | Tartric & fatty acid esters of glycerol    | GMP       |              | Stabilizer                        | Allowed in EU legislation  |
| 483  | Stearyl Tartrate                           | GMP       |              | Emulsifier, Stabilizer            | Allowed in EU legislation  |
| 508  | Potassium Chloride                         | GMP       |              | Stabilizer, Thickener             |  |
| 509  | Calcium Chloride                           | GMP       |              | Stabilizer                        |  |
| 900a   | Polydimethylsiloxane                       | 50        | Mg/kg        | Stabilizer                        |  |
| 1200   | Polydextrose                               | GMP       |              | Thickener Stabilizer              | No reason to exclude, allowed by GSFA food category                              |
| 1400   | Dextrins, White and Yellow, Roasted Starch | GMP       |              | Stabilizer Thickener              |  |

<sup>1</sup> "The use of stabilizers and thickeners is restricted to reconstitution and recombination and if permitted by national legislation in the country of sale to the final consumer".

| <b>Non-Heat Treated Fermented Milks (Plain)<br/>(Stabilizers and Thickeners, Only)<sup>1</sup></b> |                                  |           |              |                         |                     |
|--|----------------------------------|-----------|--------------|-------------------------|---------------------|
| <b>INS #</b>   | <b>Substance</b>                 | <b>ML</b> | <b>Units</b> | <b>Functional Class</b> | <b>IDF Comments</b> |
| 1401   | Acid Treated Starch              | GMP       |              | Thickener               |                     |
| 1402   | Alkaline Treated Starch          | GMP       |              | Stabilizer Thickener    |                     |
| 1403   | Bleached Starch                  | GMP       |              | Stabilizer Thickener    |                     |
| 1404   | Oxidized Starch                  | GMP       |              | Stabilizer Thickener    |                     |
| 1405   | Enzyme Treated Starch            | GMP       |              | Thickener               |                     |
| 1410   | Monostarch Phosphate             | GMP       |              | Stabilizer Thickener    |                     |
| 1412   | Distarch Phosphate               | GMP       |              | Stabilizer Thickener    |                     |
| 1413   | Phosphated Distarch Phosphate    | GMP       |              | Stabilizer Thickener    |                     |
| 1414   | Acetylated Distarch Phosphate    | GMP       |              | Thickener               |                     |
| 1420   | Starch Acetate                   | GMP       |              | Stabilizer Thickener    |                     |
| 1422   | Acetylated Distarch Adipate      | GMP       |              | Stabilizer Thickener    |                     |
| 1440   | Hydroxypropyl Starch             | GMP       |              | Thickener               |                     |
| 1442   | Hydroxypropyl Distarch Phosphate | GMP       |              | Stabilizer Thickener    |                     |
| 1450   | Starch Sodium Octenyl Succinate  | GMP       |              | Stabilizer Thickener    |                     |