

Appendix IX

GENERAL STANDARD FOR FOOD ADDITIVES**NEW FOOD ADDITIVE PROVISIONS****New Provisions for Inclusion in the GSFA at Step 2****(for information)****PART A: Proposals for New and Revision of Adopted Food Additive Provisions¹**

FoodCatNo	Food Category	Max Level	Notes	Step	Year
LAURIC ARGINATE ETHYL ESTER					
INS 243	Lauric arginate ethyl ester		Functional Class: Preservative		
01.6.1	Unripened Cheese	200	XS221, XS273, XS275	Adopted	2021
01.6.2.1	Ripened Cheese, including rind	200	XS208, XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277, XS278, XS283	Adopted	2021
02.2.2	Fat spreads, dairy fat spreads and blended spreads	200	214, 215	Adopted	2011
SORBATES					
INS 200	Sorbic acid		Functional Class: Preservative		
INS 202	Potassium sorbate		Functional Class: Preservative		
INS 203	Calcium corbate		Functional Class: Preservative		
01.6.1	Unripened cheese	1000 3000	42, 223 , 492, 494	Adopted	2021
01.6.2	Ripened cheese	3000	42, 457 , 499, 501 , XS208, XS274, XS276, XS277, New Note: "For use in products conforming to the Standards for Cheddar (CXS 263-1966), Danbo (CXS 264-1966), Edam (CXS 265-1966), Gouda (CXS 266-1966), Havarti (CXS 267-1966), Samsø (CXS 268-1966), Emmental (CXS 269-1967), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968) and Provolone (CXS 272-1968): for surface treatment only"	Adopted	2021
POLYDIMETHYLSILOXANES					

¹ Proposals for addition to the existing adopted provision is shown in **bold text**. Proposals to remove existing notes from the adopted provision are shown in ~~strikethrough text~~

INS 900a	Polydimethylsiloxane	Functional Class: Anticaking agent, Antifoaming agent, Emulsifier			
04.1.2.5	Jams, jellies, marmelades	30	New Note: “Except for use in products conforming to the Standards for Jams, Jellies and Marmalades (CXS 296-2009) at a maximum level of 10 mg/kg”	Adopted	1999
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID					
INS 476	Polyglycerol esters of interesterified ricinoleic acid	Functional Class: Emulsifier			
12.6.1	Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dip)	5000	New Note: “Except for use in emulsified sauces and dips with > 20% fat content 8,000 mg/kg”	Adopted	2018
AZORUBINE (CARMOISINE)					
INS 122	Azorubine (Carmoisine)	Functional Class: Colour			
13.6	Food supplements	300	539 & 533 New Note: “Except for use at 1100 mg/kg in effervescent forms as sold to the consumer only”	Adopted	2021
RIBOFLAVINS					
INS 101(i)	Riboflavin, synthetic	Functional Class: Colour			
INS 101(ii)	Riboflavin 5'-phosphate sodium	Functional Class: Colour			
INS 101(iii)	Riboflavin from <i>Bacillus subtilis</i>	Functional Class: Colour			
INS 101(iv)	Riboflavin from <i>Ashbya gossypii</i>	Functional Class: Colour			
04.1.1.2	Surface-treated fresh fruit	GMP	4 & 16	Adopted	2018
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	4 & 16	Adopted	2008
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP		Adopted	2008
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315	Adopted	2017

09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	16 & XS166	Adopted	2017
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	16	Adopted	2005
09.2.4.1	Cooked fish and fish products	GMP	95	Adopted	2008
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP		Adopted	2008
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	16	Adopted	2005
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	22, XS167, XS189, XS222, XS236, XS244 & XS311	Adopted	2018
10.1	Fresh eggs	GMP	4	Adopted	2005
11.3	Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3	GMP		Adopted	2005
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	GMP		Adopted	2005

PART B: New Provisions for Inclusion at Step 2

FoodCatNo	Food Category	Max Level	Notes	Step	Year
JAGUA (GENIPIN-GLYCINE) BLUE					
INS 183	Jagua (Genipin-Glycine) Blue		Functional Class: Colour		
01.1.4	Flavoured fluid milk drinks	160	52, New Note: “On a blue polymer basis”	2	
01.6.4.2	Flavoured processed cheese, including containing fruit, vegetables, meat, etc.	44	New Note: “On a blue polymer basis”	2	
01.7	Dairy-based desserts (e.g. pudding, fruit or flavored yoghurt)	120	New Note: “Use in frozen dairy confections and novelties at a maximum of 400 mg/kg to achieve the desired colour” New Note: “On a blue polymer basis”	2	

02.3	Fat emulsions mainly of type oil-in water, including mixed and/or flavoured products based on fat emulsions	160	New Note: "On a blue polymer basis"	2	
02.4	Fat-based desserts excluding dairy based dessert products of food category 01.7	200	New Note: "Use in non-dairy frozen confections and novelties at a maximum of 400 mg/kg to achieve the desired colour" New Note: "On a blue polymer basis"	2	
03.0	Edible ices, including sherbet and sorbet	120	New Note: "On a blue polymer basis"	2	
04.1.2.5	Jams, jellies, marmalades	120	New Note: "On a blue polymer basis"	2	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	120	Note 182: "Excluding coconut milk" New Note: "On a blue polymer basis"	2	
04.1.2.9	Fruit-based desserts, incl. fruit flavoured water-based desserts	120	New Note: "On a blue polymer basis"	2	
04.1.2.11	Fruit fillings for pastries	120	New Note: "On a blue polymer basis"	2	
05.1.4	Cocoa and chocolate products	800	Note 183: "For use in surface decoration only" New Note: "On a blue polymer basis"	2	
05.2	Confectionary including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3, and 05.4	800	Note XS309R: "Excluding products conforming to the Codex Regional Standard for Halawa Tehenia (CODEX STAN 309R-211)" New Note: "On a blue polymer basis"	2	
05.3	Chewing gum	800	New Note: "On a blue polymer basis"	2	
05.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces	120	New Note: "On a blue polymer basis"	2	
06.3	Breakfast cereals, including rolled oats	2000	New Note: "For use in ready-to-eat multicoloured cereal only; the 2000 mg/kg is for individual pieces of cereal" New Note: "On a blue polymer basis"	2	
06.5	Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)	84	New Note: "On a blue polymer basis"	2	

11.4	Other sugars and syrups (e.g. xylose, maple syrup, and sugar toppings)	120	New Note: "On a blue polymer basis"	2	
12.2.2	Seasonings and condiments	600	New Note: "On a blue polymer basis"	2	
13.4	Dietetic formulae for slimming purposes and weight reduction	64	New Note: "On a blue polymer basis"	2	
13.5	Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1- 13.4 and 13.6	64	New Note: "On a blue polymer basis"	2	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	80	New Note: "On a blue polymer basis"	2	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	1200	New Note: "For use in blue/purple tortilla chips only" New Note: "On a blue polymer basis"	2	
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g. dried fruit)	800	New Note: "For use in yoghurt coating of yoghurt-covered nuts only" New Note: "On a blue polymer basis"	2	

METHACRYLATE COPOLYMER, BASIC (BMC)

INS 1205 Methacrylate copolymer, basic (BMC)

Functional Class: Carrier, Glazing agent

06.1	Whole, Broken or Flaked Grain Including Rice	GMP		2	
11.1.1	White Sugar	GMP		2	
11.1.2	Powdered sugar, powdered dextrose	GMP		2	
11.2	Brown sugar excluding products of food category 11.1.3	GMP		2	

POTASSIUM POLYASPARTATE

INS 456 Potassium Polyaspartate

Functional Class: Stabilizer

14.2.3	Grape wines	300		2	
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DIMETHYL DICARBONATE

INS 242 Dimethyl dicarbonate

Functional Class: Preservative

14.1.2	Fruit and vegetables juices	250		2	
14.1.3	Fruit and vegetable nectars	250		2	

NOTES:

- Note 42 As sorbic acid.
- Note 52 Excluding chocolate milk.
- Note 165 For use in products for special nutritional use only.
- Note 182 Excluding coconut milk.
- Note 183 For use in surface decoration only.
- Note 214 Excluding products conforming to the Standard for Dairy Fat Spreads (CODEX STAN 253-2006)
- Note 215 Excluding products conforming to the Standard for Fat Spreads and Blended Spreads (CODEX-STAN 256-2007).
- Note 223 Except for use in products containing added fruits, vegetables, or meats at 3 000 mg/kg.
- Note 457 Except for use in products conforming to the Standards for Cheddar (CXS 263-1966), Danbo (CXS 264-1966), Edam (CXS 265-1966), Gouda (CXS 266-1966), Havarti (CXS 267-1966),

	Samsø (CXS 268-1966), Emmental (CXS 269-1967), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968) and Provolone (CXS 272-1968): at a maximum level of 1000 mg/kg for surface treatment only.
Note 492	For use in cheese mass only of products conforming to the Standard for Cottage Cheese (CXS 273-1968) and the Standard for Cream Cheese (CXS 275-1973): sorbic acid (INS 200), potassium sorbate (INS 202), calcium sorbate (INS 203).
Note 494	For use in cheese mass and the surface treatment of sliced, cut, shredded and grated cheese products conforming to the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001): sorbic acid (INS 200), potassium sorbate (INS 202), calcium sorbate (INS 203).
Note 499	Except for use in products conforming to the Standard for Extra Hard Grating Cheese (CXS 278-1978): sorbic acid (INS 200), potassium sorbate (INS 202) and calcium sorbate (INS 203), at 1000 mg/kg as sorbic acid in the final product.
Note 501	For use in the cheese mass at 3000 mg/kg, and for surface or rind treatment of sliced, cut, shredded or grated cheese only at 1000 mg/kg, for products conforming to the General Standard for Cheese (CXS 283-1978): sorbic acid (INS 200), potassium sorbate (INS 202) and calcium sorbate (INS 203), as sorbic acid.
Note 533	Except for use at 100 mg/kg in liquid forms as sold to the consumer only.
Note 539	For use in solid forms as sold to the consumer only.
Note XS208	Excluding products conforming to the Standard for Cheese in Brine (CODEX STAN 208-1999).
Note XS221	Excluding products conforming to the Standard for Unripened Cheese, including Fresh Cheese (CXS 221-2001).
Note XS263	Excluding products conforming to the Standard for Cheddar (CXS 263-1966).
Note XS264	Excluding products conforming to the Standard for Danbo (CXS 264-1966).
Note XS265	Excluding products conforming to the Standard for Edam (CXS 265-1966).
Note XS266	Excluding products conforming to the Standard for Gouda (CXS 266-1966).
Note XS267	Excluding products conforming to the Standard for Havarti (CXS 267-1966).
Note XS268	Excluding products conforming to the Standard for Samsø (CXS 268-1966).
Note XS269	Excluding products conforming to the Standard for Emmental (CXS 269-1966).
Note XS270	Excluding products conforming to the Standard for Tilsiter (CXS 270-1966).
Note XS271	Excluding products conforming to the Standard for Saint-Paulin (CXS 271-1966).
Note XS272	Excluding products conforming to the Standard for Provolone (CXS 272-1966).
Note XS273	Excluding products conforming to the Standard for Cottage Cheese (CXS 273-1968).
Note XS274	Excluding products conforming to the Standard for Coulommiers (CXS 274-1966).
Note XS275	Excluding products conforming to the Standard for Cream Cheese (CXS 275-1973).
Note XS276	Excluding products conforming to the Standard for Brie (CXS 276-1966).
Note XS277	Excluding products conforming to the Standard for Brie (CXS 277-1973).
Note XS278	Excluding products conforming to the Standard for Extra Hard Grating cheese (CXS 278-1978).
Note XS283	Excluding products conforming to the General Standard for Cheese (CXS 283-1978).
Note XS309R	Excluding products conforming to the Codex Regional Standard for Halawa Tehenia (CODEX STAN 309R-211).
New Note	On a blue polymer basis.
New Note	Use in frozen dairy confections and novelties at a maximum of 400 mg/kg to achieve the desired colour.
New Note	Use in non-dairy frozen confections and novelties at a maximum of 400 mg/kg to achieve the desired colour.
New Note	For use in ready-to-eat multicoloured cereal only; the 2000 mg/kg is for individual pieces of cereal.
New Note	For use in blue/purple tortilla chips only.
New Note	For use in yoghurt coating of yoghurt-covered nuts only.
New Note	For use in products conforming to the Standards for Cheddar (CXS 263-1966), Danbo (CXS 264-1966), Edam (CXS 265-1966), Gouda (CXS 266-1966), Havarti (CXS 267-1966), Samsø (CXS 268-1966), Emmental (CXS 269-1967), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968) and Provolone (CXS 272-1968): for surface treatment only.
New Note	Except for use in products conforming to the Standards for Jams, Jellies and Marmalades (CXS 296-2009) at a maximum level of 10 mg/kg.
New Note	Except for use in emulsified sauces and dips with > 20% fat content 8,000 mg/kg.
New Note	Except for use at 1100 mg/kg in effervescent forms as sold to the consumer only.