

Appendix V

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF CODEX COMMODITY STANDARDS

(For adoption)

New text is indicated in **bold/underline**. Text to be removed is indicated in ~~strike through~~.

Part A: Related to Agenda Item 4b CCMMP standards

A. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR MILK POWDERS AND CREAM POWDER (CXS 207-1999)

The following amendments to Section 4 of the *Standard for Milk Powders and Cream Powder* (CXS 207-1999) are proposed.

4. FOOD ADDITIVES

~~Only those food additives listed below may be used and only within the limits specified.~~

INS no.	Name of additive	Maximum level
Stabilizers		
331	Sodium citrates	5000 mg/kg singly or in combination, expressed as anhydrous substances
332	Potassium citrates	
Firming agents		
508	Potassium chloride	Limited by GMP
509	Calcium chloride	Limited by GMP
Acidity regulators		
339	Sodium phosphates	5000mg/kg singly or in combination, expressed as anhydrous substances
340	Potassium phosphates	
450	Diphosphates	
451	Triphosphates	
452	Polyphosphates	
500	Sodium carbonates	
501	Potassium carbonates	
Emulsifiers		
322	Lecithins	Limited by GMP
471	Mono- and diglycerides of fatty acids	2500 mg/kg
Anticaking agents		
170(i)	Calcium carbonate	10 000 mg/kg singly or in combination
341(iii)	Tricalcium phosphate	
343(iii)	Trimagnesium phosphate	
504(i)	Magnesium carbonate	
530	Magnesium oxide	
551	Silicon dioxide, amorphous	
552	Calcium silicate	
553	Magnesium silicates	265 mg/kg, expressed as aluminium
554	Sodium aluminium silicate	
Antioxidants		
300	Ascorbic acid, L-	500 g/kg expressed as ascorbic acid
301	Sodium ascorbate	
304	Ascorbyl palmitate	
320	Butylated hydroxyanisole	100 mg/kg

Only those additive functional classes indicated as technologically justified in the table below may be used for the product categories specified.

Acidity regulators, anticaking agents and antioxidants used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 01.5.1 (Milk powder and cream powder (plain)) and only certain acidity regulators, anticaking agents, antioxidants, emulsifiers, firming agents and stabilizers in Table 3 are acceptable for use in foods conforming to this standard.

Additive functional class	Justified use in Milk Powders and Cream Powder
Acidity regulators	X
Anticaking agents	X
Antifoaming agents	-
Antioxidants	X
Carbonating agents	-
Colours	-
Emulsifiers	X
Firming agents	X
Flavour enhancers	-
Foaming agents	-
Preservatives	-
Propellants	-
Stabilizers	X
Thickeners	-

X The use of additives belonging to the class is technologically justified.

~~— The use of additives belonging to the class is not technologically justified.~~

B. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE CODEX STANDARD FOR DAIRY FAT SPREADS (CXS 253-2006)

The following amendments to Section 4 of the *Standard for Dairy Fat Spreads* (CXS 253-2006) are proposed.

4. FOOD ADDITIVES

Only those additive functional classes indicated as technologically justified in the table below may be used for the product categories specified. ~~Within each additive class, and where permitted according to the table, only those food additives listed below the table may be used and only within the functions and limits specified.~~

Acidity regulators, antifoaming agents, antioxidants, colours, emulsifiers, preservatives, stabilizers and thickeners used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 02.2.2 (Fat spreads, dairy fat spreads and blended spreads) and only certain acidity regulators, emulsifiers, flavour enhancers stabilizers and thickeners, in Table 3 are acceptable for use in foods conforming to this standard

Additive functional class	Justified use in dairy fat spreads:	
	< 70% milk fat content(a)	≥ 70% milk fat content
Acidity regulators	X	X
Anticaking agents	–	–
Antifoaming agents	X	X
Antioxidants	X	X
Carbonating agents	–	–
Colours	X	X
Emulsifiers	X	–
Firming agents	–	–
Flavour enhancers	X	–
Foaming agents	–	–
Preservatives	X	X
Propellants	X	X
Stabilizers	X	–
Thickeners	X	–

(a) The application of GMP in the use of emulsifiers, stabilizers, thickeners and flavour enhancers includes consideration of the fact that the amount required to obtain the technological function in the product decreases with increasing fat content, fading out at fat content about 70%.

X The use of additives belonging to the class is technologically justified.

– The use of additives belonging to the class is not technologically justified.

INS no.	Name of additive	Maximum level
Colours		
100(i)	Curcumin	5 mg/kg
160a(i)	Carotene, <i>beta</i> -, synthetic	35 mg/kg, singly or in combination
160a(iii)	Carotene, <i>beta</i> -, <i>Blakeslea trispora</i>	
160e	Carotenal, <i>beta</i> -apo-8'	
160f	Carotenoic acid, methyl or ethyl ester, <i>beta</i> -apo-8'	
160b(i)	Annatto extract, bixin-based	20 mg/kg
Emulsifiers		
432	Polyoxyethylene (20) sorbitan monolaurate	10 000 mg/kg, singly or in combination (Dairy fat spreads for baking purposes only)
433	Polyoxyethylene (20) sorbitan monooleate	
434	Polyoxyethylene (20) sorbitan monopalmitate	
435	Polyoxyethylene (20) sorbitan monostearate	
436	Polyoxyethylene (20) sorbitan tristearate	
471	Mono and diglycerides of fatty acids	Limited by GMP
472a	Acetic and fatty acid esters of glycerol	Limited by GMP
472b	Lactic and fatty acid esters of glycerol	Limited by GMP
472c	Citric and fatty acid esters of glycerol	Limited by GMP
472e	Diacyltartaric and fatty acid esters of glycerol	10 000 mg/kg

INS no.	Name of additive	Maximum level
473	Sucrose esters of fatty acids	10 000 mg/kg, dairy fat spreads for baking purposes only
474	Sucroglycerides	10 000 mg/kg, dairy fat spreads for baking purposes only
475	Polyglycerol esters of fatty acids	5 000 mg/kg
476	Polyglycerol esters of interesterified ricinoleic acid	4 000 mg/kg
481(i)	Sodium stearoyl lactylate	10 000 mg/kg, singly or in combination
482(ii)	Calcium stearoyl lactylate	
491	Sorbitan monostearate	10 000 mg/kg, singly or in combination
492	Sorbitan tristearate	
493	Sorbitan monolaurate	
494	Sorbitan monooleate	
495	Sorbitan monopalmitate	
Preservatives		
200	Sorbic acid	2 000 mg/kg, singly or in combination (as sorbic acid) for fat contents <59% and 1 000 mg/kg singly or in combination (as sorbic acid) for fat contents ≥ 59%
202	Potassium sorbate	
203	Calcium sorbate	
Stabilizers and Thickeners		
340(i)	Potassium dihydrogen phosphate	880 mg/kg, singly or in combination, as phosphorous
340(ii)	Dipotassium hydrogen phosphate	
340(iii)	Tripotassium phosphate	
341(i)	Monocalcium dihydrogen phosphate	
341(ii)	Calcium hydrogen phosphate	
341(iii)	Tricalcium orthophosphate	
450(i)	Disodium diphosphate	
400	Alginic acid	Limited by GMP
401	Sodium alginate	Limited by GMP
402	Potassium alginate	Limited by GMP
403	Ammonium alginate	Limited by GMP
404	Calcium alginate	Limited by GMP
406	Agar	Limited by GMP
405	Propylene glycol alginate	3 000 mg/kg
407	Carrageenan	Limited by GMP
407a	Processed eucheima seaweed (PES)	Limited by GMP
410	Carob bean gum	Limited by GMP
412	Guar gum	Limited by GMP
413	Tragacanth gum	Limited by GMP
414	Gum Arabic (Acacia gum)	Limited by GMP
415	Xanthan gum	Limited by GMP
418	Gellan gum	Limited by GMP
422	Glycerol	Limited by GMP
440	Pectins	Limited by GMP
460(i)	Microcrystalline cellulose (Cellulose gel)	Limited by GMP
460(ii)	Powdered cellulose	Limited by GMP
461	Methyl cellulose	Limited by GMP

INS no.	Name of additive	Maximum level
463	Hydroxypropyl cellulose	Limited by GMP
464	Hydroxypropyl methyl cellulose	Limited by GMP
465	Methyl-ethyl-cellulose	Limited by GMP
466	Sodium carboxymethyl cellulose (Cellulose gum)	Limited by GMP
500(i)	Sodium carbonate	Limited by GMP
500(ii)	Sodium hydrogen carbonate	Limited by GMP
500(iii)	Sodium sesquicarbonate	Limited by GMP
1400	Dextrins, roasted starch	Limited by GMP
1401	Acid treated starch	Limited by GMP
1402	Alkaline treated starch	Limited by GMP
1403	Bleached starch	Limited by GMP
1404	Oxidized starch	Limited by GMP
1405	Starches, enzyme-treated	Limited by GMP
1410	Mono-starch-phosphate	Limited by GMP
1412	Distarch-phosphate	Limited by GMP
1413	Phosphated-distarch-phosphate	Limited by GMP
1414	Acetylated-distarch-phosphate	Limited by GMP
1420	Starch-acetate	Limited by GMP
1422	Acetylated-distarch-adipate	Limited by GMP
1440	Hydroxypropyl starch	Limited by GMP
1442	Hydroxypropyl distarch-phosphate	Limited by GMP
Acidity regulators		
325	Sodium lactate	Limited by GMP
326	Potassium lactate	Limited by GMP
327	Calcium lactate	Limited by GMP
329	Magnesium lactate, DL-	Limited by GMP
331(i)	Sodium dihydrogen citrate	Limited by GMP
331(ii)	Disodium monohydrogen citrate	Limited by GMP
334	Tartaric acid, L(+)-	5 000 mg/kg, singly or in combination as tartaric acid
335(ii)	Disodium tartrate	
337	Potassium-sodium (L+)-tartrate	
339(i)	Sodium dihydrogen phosphate	880 mg/kg, singly or in combination as phosphorous
339(ii)	Sodium hydrogen phosphate	
339(iii)	Trisodium phosphate	
338	Phosphoric acid	
524	Sodium hydroxide	Limited by GMP
526	Calcium hydroxide	Limited by GMP
Antioxidants		
304	Ascorbyl palmitate	500 mg/kg. as ascorbyl stearate
305	Ascorbyl stearate	
307	Tocopherols	500 mg/kg
310	Propyl gallate	200 mg/kg, singly or in combination: butylated hydroxyanisole (INS 320), butylated hydroxytoluene (INS 321), and propyl gallate (INS 310) as a combined maximum level of 200 mg/kg on a fat or oil basis. May be used only in dairy fat spreads intended for cooking purposes.

INS no.	Name of additive	Maximum level
320	Butylated hydroxyanisole	200 mg/kg, singly or in combination: butylated hydroxyanisole (INS 320), butylated hydroxytoluene (INS 321), and propyl gallate (INS 310) as a combined maximum level of 200 mg/kg on a fat or oil basis. May be used only in dairy fat spreads intended for cooking purposes.
321	Butylated hydroxytoluene	75 mg/kg, singly or in combination: butylated hydroxyanisole (INS 320), butylated hydroxytoluene (INS 321), and propyl gallate (INS 310) as a combined maximum level of 200 mg/kg on a fat or oil basis. May be used only in dairy fat spreads intended for cooking purposes.
Anti-foaming agents		
900a	Polydimethylsiloxane	10 mg/kg in dairy fat spreads for frying purposes, only
Flavour enhancers		
627	Disodium 5'-guanylate	Limited by GMP
628	Dipotassium 5'-guanylate	Limited by GMP

C. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE CODEX STANDARD FOR MOZZARELLA (CXS 262-2006)

The following amendments to Section 4 of the *Standard for Mozzarella* (CXS 262-2006) are proposed.

4. FOOD ADDITIVES

Only those additive classes indicated as justified in the table below may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those food additives listed below may be used and only within the functions and limits specified.

Acidity regulators, anticaking agents, colours, preservatives and stabilizers used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 01.6.1 (Unripened cheese) and only certain acidity regulators, anticaking agents, colours, preservatives and stabilizers in Table 3 are acceptable for use in foods conforming to this standard

Additive functional class	JUSTIFIED USE			
	Mozzarella with low moisture content		Mozzarella with high moisture content	
	Cheese mass	Surface treatment	Cheese mass	Surface treatment
Colours:	X(a)	–	X(a)	–
Bleaching agents:	–	–	–	–
Acidity regulators:	X	–	X	–
Stabilizers:	X	–	X	–
Thickeners:	X	–	X	–
Emulsifiers:	–	–	–	–
Antioxidants:	–	–	–	–
Preservatives:	X	X	X	X(e)

Foaming agents:	–	–	–	–
Anti-caking agents:	–	X ^(b)	–	X ^(d)

	JUSTIFIED USE			
Additive functional class	Mozzarella with low moisture content		Mozzarella with high moisture content	
	Cheese mass	Surface treatment	Cheese mass	Surface treatment
Acidity regulators:	X	–	X	–
Anti-caking agents:	–	X ^(b)	–	X ^(d)
Colours:	X ^(a)	–	X ^(a)	–
Preservatives:	X	X	X	X ^(c)
Stabilizers:	X	–	X	–
Thickeners:	X	–	X	–

(a) Only to obtain the colour characteristics, as described in Section 2.

(b) For the surface of sliced, cut, shredded or grated cheese, only.

(c) Only for high moisture Mozzarella not packaged in liquid

(d) For the surface treatment of shredded and/or diced cheese only

X The use of additives belonging to the class is technologically justified.

– The use of additives belonging to the class is not technologically justified.

INS no.	Name of additive	Maximum level
Preservatives		
200	Sorbic acid	1 000 mg/kg singly or in combination as sorbic acid
202	Potassium sorbate	
203	Calcium sorbate	
234	Nisin	12.5 mg/kg
235	Natamycin (pimaricin)	Not exceeding 2 mg/dm ² and not present in a depth of 5 mm
280	Propionic acid	Limited by GMP
281	Sodium propionate	
282	Calcium propionate	
283	Potassium propionate	
Acidity regulators		
170(i)	Calcium carbonate	Limited by GMP
260	Acetic acid, glacial	Limited by GMP
261(i)	Potassium acetate	Limited by GMP
261(ii)	Potassium diacetate	Limited by GMP
262(i)	Sodium acetate	Limited by GMP
263	Calcium acetate	Limited by GMP

INS no.	Name of additive	Maximum level
270	Lactic acid, L-, D- and DL-	Limited by GMP
296	Malic acid, DL-	Limited by GMP
325	Sodium lactate	Limited by GMP
326	Potassium lactate	Limited by GMP
327	Calcium lactate	Limited by GMP
330	Citric acid	Limited by GMP
338	Phosphoric acid	880 mg/kg as phosphorous
350(i)	Sodium hydrogen DL-malate	Limited by GMP
350(ii)	Sodium malate	Limited by GMP
352(ii)	Calcium malate, D,L-	Limited by GMP
500(i)	Sodium carbonate	Limited by GMP
500(ii)	Sodium hydrogen carbonate	Limited by GMP
500(iii)	Sodium sesquicarbonate	Limited by GMP
501(i)	Potassium carbonate	Limited by GMP
501(ii)	Potassium hydrogen carbonate	Limited by GMP
504(i)	Magnesium carbonate	Limited by GMP
504(ii)	Magnesium hydrogen carbonate	Limited by GMP
507	Hydrochloric acid	Limited by GMP
575	Glucono-delta-lactone	Limited by GMP
577	Potassium gluconate	Limited by GMP
578	Calcium gluconate	Limited by GMP
Stabilizers		
331(i)	Sodium dihydrogen citrate	Limited by GMP
332(i)	Potassium dihydrogen citrate	Limited by GMP
333	Calcium citrates	Limited by GMP
339(i)	Sodium dihydrogen phosphate	4 400 mg/kg, singly or in combination, expressed as phosphorus
339(ii)	Disodium hydrogen phosphate	
339(iii)	Trisodium phosphate	
340(i)	Potassium dihydrogen phosphate	
340(ii)	Dipotassium hydrogen phosphate	
340(iii)	Tripotassium phosphate	
341(i)	Monocalcium dihydrogen phosphate	
341(ii)	Calcium hydrogen phosphate	
341(iii)	Tricalcium orthophosphate	
342(i)	Ammonium dihydrogen phosphate	
342(ii)	Diammonium hydrogen phosphate	
343(ii)	Magnesium hydrogen phosphate	
343(iii)	Trimagnesium phosphate	
450(i)	Disodium diphosphate	
450(iii)	Tetrasodium diphosphate	
450(v)	Tetrapotassium diphosphate	
450(vi)	Dicalcium diphosphate	
451(i)	Pentasodium triphosphate	
451(ii)	Pentapotassium triphosphate	
452(i)	Sodium polyphosphate	
452(ii)	Potassium polyphosphate	
452(iv)	Calcium polyphosphate	

INS no.	Name of additive	Maximum level
452(v)	Ammonium polyphosphate	
406	Agar	Limited by GMP
407	Carrageenan	Limited by GMP
407a	Processed eucheima seaweed (PES)	Limited by GMP
410	Carob bean gum	Limited by GMP
412	Guar gum	Limited by GMP
413	Tragacanth gum	Limited by GMP
415	Xanthan gum	Limited by GMP
416	Karaya gum	Limited by GMP
417	Tara gum	Limited by GMP
440	Pectins	Limited by GMP
466	Sodium carboxymethyl cellulose (Cellulose gum)	Limited by GMP
Colours		
140	Chlorophylls	Limited by GMP
141(i)	Chlorophyll copper complexes	5 mg/kg Singly or in combination
141(ii)	Chlorophyllin copper complex, sodium and potassium salts	
171	Titanium dioxide	Limited by GMP
Anticaking agents		
460(i)	Microcrystalline cellulose (Cellulose gel)	Limited by GMP
460(ii)	Powdered cellulose	Limited by GMP
551	Silicon dioxide, amorphous	10 000 mg/kg Singly or in combination as silicon dioxide
552	Calcium silicate	
553(i)	Magnesium silicate, synthetic	

* For the definition of cheese surface and rind see Appendix to the *General Standard for Cheese* (CXS 283-1978).

D. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE CODEX STANDARD FOR EVAPORATED MILKS (CXS 281-1971)

The following amendments to Section 4 of the *Standard for Evaporated Milks* (CXS 281-1971) are proposed.

4. FOOD ADDITIVES

Only those food additives listed below may be used and only within the limits specified.

Only those additive functional classes indicated as technologically justified in the table below may be used for the product category specified.

Acidity regulators used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 01.3.1 (Condensed milk (plain)) and only certain acidity regulators, emulsifiers, firming agents, stabilizers and thickeners, in Table 3 are acceptable for use in foods conforming to this standard.

<u>Additive functional class</u>	<u>Justified use in evaporated milks:</u>
<u>Acidity regulators</u>	<u>X</u>
<u>Anticaking agents</u>	<u>:</u>
<u>Antioxidants</u>	<u>:</u>
<u>Bleaching agents</u>	<u>:</u>
<u>Colours</u>	<u>:</u>
<u>Emulsifiers</u>	<u>X</u>

<u>Additive functional class</u>	<u>Justified use in evaporated milks:</u>
<u>Firming agents</u>	<u>X</u>
<u>Preservatives</u>	<u>-</u>
<u>Sequestrants</u>	<u>-</u>
<u>Stabilizers</u>	<u>X</u>
<u>Thickeners</u>	<u>X</u>

X The use of additives belonging to the class is technologically justified.

~~– The use of additives belonging to the class is not technologically justified.~~

INS no.	Name of additive	Maximum level
Firming agents		
508	Potassium chloride	2 000 mg/kg singly or 3 000 mg/kg in combination, expressed as anhydrous substances
509	Calcium chloride	
Stabilizers		
331	Sodium citrates	2 000 mg/kg singly or 3 000 mg/kg in combination, expressed as anhydrous substances
332	Potassium citrates	
333	Calcium citrates	
Acidity regulators		
170	Calcium carbonates	2 000 mg/kg singly or 3 000 mg/kg in combination, expressed as anhydrous substances
339	Sodium phosphates	
340	Potassium phosphates	
341	Calcium phosphates	
450	Diphosphates	
451	Triphosphates	
452	Polyphosphates	
500	Sodium carbonates	
501	Potassium carbonates	
Thickener		
407	Carrageenan	150 mg/kg
Emulsifier		
322	Lecithins	Limited by GMP

E. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE CODEX STANDARD FOR SWEETENED CONDENSED MILKS (CXS 282-1971)

The following amendments to Section 4 of the *Standard for Sweetened Condensed Milks* (CXS 282-1971) are proposed.

4. FOOD ADDITIVES

Only those food additives listed below may be used and only within the limits specified.

Only those additive functional classes indicated as technologically justified in the table below may be used for the product category specified.

Acidity regulators used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 01.3.1 (Condensed milk (plain))) and only certain

acidity regulators, emulsifiers, firming agents, stabilizers and thickeners, in Table 3 are acceptable for use in foods conforming to this standard.

<u>Additive functional class</u>	<u>Justified use in sweetened condensed milks:</u>
<u>Acidity regulators</u>	<u>X</u>
<u>Anticaking agents</u>	<u>=</u>
<u>Antioxidants</u>	<u>=</u>
<u>Bleaching agents</u>	<u>=</u>
<u>Colours</u>	<u>=</u>
<u>Emulsifiers</u>	<u>X</u>
<u>Firming agents</u>	<u>X</u>
<u>Preservatives</u>	<u>=</u>
<u>Sequestrants</u>	<u>=</u>
<u>Stabilizers</u>	<u>X</u>
<u>Thickeners</u>	<u>X</u>

X The use of additives belonging to the class is technologically justified.

– The use of additives belonging to the class is not technologically justified.

INS no.	Name of additive	Maximum level
Firming agents		
508	Potassium chloride	2 000 mg/kg singly or 3 000 mg/kg in combination, expressed as anhydrous substances
509	Calcium chloride	
Stabilizers		
331	Sodium citrates	2 000 mg/kg singly or 3 000 mg/kg in combination, expressed as anhydrous substances
332	Potassium citrates	
333	Calcium citrates	
Acidity regulators		
170	Calcium carbonates	2 000 mg/kg singly or 3 000 mg/kg in combination, expressed as anhydrous substances
339	Sodium phosphates	
340	Potassium phosphates	
341	Calcium phosphates	
450	Diphosphates	
451	Triphosphates	
452	Polyphosphates	
500	Sodium carbonates	
501	Potassium carbonates	
Thickener		
407	Carrageenan	150 mg/kg
Emulsifier		
322	Lecithins	Limited by GMP

F. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE CODEX STANDARD FOR EDIBLE CASEIN PRODUCTS (CXS 290-1995)

The following amendments to Section 4 of the *Standard for Edible Casein Products* (CXS 290-1995) are proposed.

4. FOOD ADDITIVES

~~Only those additives listed below may be used within the limits specified.~~

Only those additive functional classes indicated as technologically justified in the table below may be used for the product category specified.

Acidity regulators and anticaking agents used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 01.5.1 (Milk powder and cream powder (plain)) and only certain acidity regulators, anticaking agents, bulking agents and emulsifiers in Table 3 are acceptable for use in foods conforming to this standard.

<u>Additive functional class</u>	<u>Justified use in edible casein products:</u>
<u>Acidity regulators</u>	<u>X</u>
<u>Anticaking agents</u>	<u>X</u>
<u>Antioxidants</u>	<u>=</u>
<u>Bleaching agents</u>	<u>=</u>
<u>Bulking agents</u>	<u>X</u>
<u>Colours</u>	<u>=</u>
<u>Emulsifiers</u>	<u>X</u>
<u>Firming agents</u>	<u>=</u>
<u>Preservatives</u>	<u>=</u>
<u>Sequestrants</u>	<u>=</u>
<u>Stabilizers</u>	<u>=</u>
<u>Thickeners</u>	<u>=</u>

X The use of additives belonging to the class is technologically justified.

~~– The use of additives belonging to the class is not technologically justified.~~

<u>INS no.</u>	<u>Name of additive</u>	<u>Maximum level</u>
<u>Acidity regulators</u>		
170	Calcium citrates-	Limited by GMP
261(i)	Potassium acetate	
262(i)	Sodium acetate	
263	Calcium acetate	
325	Sodium lactate	
326	Potassium lactate	
327	Calcium lactate	
329	Magnesium lactate, DL-	
331	Sodium citrates	
332	Potassium citrates	
333	Calcium citrates	
345	Magnesium citrates	
380	Triammonium citrates	
339	Sodium phosphates	

INS no.	Name of additive	Maximum level
340	Potassium phosphates	4 400 mg/kg singly or in combination expressed as phosphorous*
341	Calcium phosphates	
342	Ammonium phosphates	
343	Magnesium phosphates	
452	Polyphosphates	2 200 mg/kg singly or in combination expressed as phosphorous*
500	Sodium carbonates	Limited by GMP
501	Potassium carbonates	
503	Ammonium carbonates	
504	Magnesium carbonates	
524	Sodium hydroxide	
525	Potassium hydroxide	
526	Calcium hydroxide	
527	Ammonium hydroxide	
528	Magnesium hydroxide	
Emulsifiers		
322	Lecithins	Limited by GMP
471	Mono- and di-glycerides of fatty acids	
Bulking agents		
325	Sodium lactate	Limited by GMP
Anticaking agents		
170(i)	Calcium carbonate	4 400 mg/kg singly or in combination*
341(iii)	Tricalcium phosphate	
343(iii)	Trimagnesium phosphate	
460	Cellulose	
504(i)	Magnesium carbonate	
530	Magnesium oxide	
551	Silicon dioxide, amorphous	
552	Calcium silicate	
553	Magnesium silicates	
554	Sodium aluminium silicate	265 mg/kg, expressed as aluminum
1442	Hydroxypropyl distarch phosphate	4 400 mg/kg singly or in combination*

* Total amount of phosphorous shall not exceed 4400 mg/kg

G. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE CODEX STANDARD FOR DAIRY PERMEATE POWDERS (CXS 331-2017)

The following amendments to Section 4 of the *Standard for Dairy Permeate Powders* (CXS 331-2017) are proposed.

4.2 Processing aids

The processing aids used in products conforming to this standard shall should be consistent with the *Guidelines on Substances used as Processing Aids* (GAC/GL CXG 75-2010).

Part B: Related to Agenda Item 4b CCPFV standards

The following amendments to the food additive provisions in Codex commodity Standards are proposed.

New text is indicated in **bold/underline**. Text to be removed is indicated in ~~strikethrough~~.

A. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR MANGO CHUTNEY (CXS 160-1987)**3. FOOD ADDITIVES**

Acidity regulators and preservatives used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 04.1.2.6 (Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5) are acceptable for use in foods conforming to this standard and only certain acidity regulators in Table 3 are acceptable for use in foods conforming to this standard.

		Maximum level in the finished product
3.1	Acidifying Agents	
3.1.1	Citric acid	To maintain the pH at a level not above 4.6 if the product is heat pasteurized or limited by GMP if the product is heat sterilized.
3.1.2	Acetic acid	
3.2	Preservatives	
3.2.1	Sodium metabisulphite	100 mg/kg singly or in any combination expressed as SO ₂ .
3.2.2	Potassium metabisulphite	
3.2.3	Sodium and potassium benzoates	250 mg/kg singly or in any combination expressed as the acid. parahydroxy
3.2.4	Methyl, ethyl and propyl benzoates	
3.2.5	Sorbic acid	1000 mg/kg

B. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR GOCHUJANG (CXS 294-2009)**4. FOOD ADDITIVES**

Acidity regulators, antioxidants, flavour enhancers, preservatives, and stabilizers used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 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) are acceptable for use in foods conforming to this standard.

4.1 PRESERVATIVES

INS No.	Name of food additives	Maximum level
200	Sorbic acid	1000 mg/kg as sorbic acid, singly or in combination
202	Potassium sorbate	
203	Calcium sorbate	

4.2 FLAVOUR ENHANCERS

INS No.	Name of food additives	Maximum level
621	Monosodium L-glutamate	Limited by GMP
508	Potassium chloride	Limited by GMP

4.3 ANTIOXIDANT

INS No.	Name of food additives	Maximum level
325	Sodium lactate	Limited by GMP

4.4 — ACIDITY REGULATORS		
INS No.	Name of food additives	Maximum level
296	Malic acid (DL-)	Limited by GMP
339(i)	Sodium dihydrogen phosphate	5000 mg/kg as phosphorus, singly or in combination
339(ii)	Disodium hydrogen phosphate	
340(i)	Potassium dihydrogen phosphate	
340(ii)	Dipotassium hydrogen phosphate	
452(i)	Sodium polyphosphate	
452(ii)	Potassium polyphosphate	
4.5 — STABILIZERS		
INS No.	Name of food additives	Maximum level
412	Guar gum	Limited by GMP
414	Gum Arabic (acacia gum)	Limited by GMP
415	Xanthan gum	Limited by GMP

C. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR CHILI SAUCE (CXS 306-2011)

4. FOOD ADDITIVES

Acidity regulators, antioxidants, colours, emulsifiers, preservatives, stabilizers, sweeteners, and thickeners used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 12.6.2 (Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy) are acceptable for use in foods conforming to this standard. Additionally, acidity regulators, colours, flavour enhancers, preservatives, sweeteners and thickeners listed in Table 3 of the General Standard for Food Additives (CXS 192-1995) are acceptable for use in food conforming to this standard.

Only those food additive classes listed below are technologically justified and may be used in products covered by this Standard. Within each additive class only those food additives listed below, or referred to, may be used and only for the functions, and within limits, specified.

4.1— Acidity regulators, antioxidants, colours, flavour enhancers, preservatives, sweeteners and thickeners listed in Table 3 of the *Codex General Standard for Food Additives* (CODEX STAN 192-1995) are acceptable for use in food conforming to this standard.

4.2 — ACIDITY REGULATORS		
INS No.	Food Additive	Maximum level
334	Tartaric acid	5000 mg/kg (as tartrate) (singly or in combination)
335(ii)	Sodium L (+)-tartrate	
337	Potassium sodium L (+)-tartrate	
452(i)	Sodium polyphosphate	1000 mg/kg (as phosphorus)
4.3 — ANTIOXIDANTS		
INS No.	Food Additive	Maximum level
307a	Tocopherol, d-alpha-	600 mg/kg (Singly or in combination)
307b	Tocopherol concentrate, mixed	

307e	Tocopherol, dl-alpha-	
320	Butylated hydroxyanisole	100 mg/kg
321	Butylated hydroxytoluene	100 mg/kg
386	Disodium ethylene diamine tetra acetate	75 mg/kg

4.4 COLOURS

INS No.	Food Additive	Maximum level
100(i)	Curcumin	GMP
101(i)	Riboflavin, synthetic	350 mg/kg (Singly or in combination)
101(ii)	Riboflavin, 5'-phosphate sodium	
102	Tartrazine	100 mg/kg
110	Sunset yellow FCF	300 mg/kg
120	Carmines	50 mg/kg
124	Ponceau (4R) (cochineal red A)	50 mg/kg
127	Erythrosine	50 mg/kg
129	Allura Red AC	300 mg/kg
133	Brilliant blue, FCF	100 mg/kg
141(i)	Chlorophylls, copper complexes	30 mg/kg (as Cu)
150e	Caramel III — ammonia process	1500 mg/kg
150d	Caramel IV — sulphite ammonia process	1500 mg/kg
155	Brown HT	50 mg/kg
160a (ii)	Carotenes, beta (vegetable)	2000 mg/kg
160b(i)	Annatto extracts, bixin based	10 mg/kg
160d(i)	Lycopene (synthetic)	390 mg/kg

4.5 PRESERVATIVES

INS No.	Food Additive	Maximum level
210	Benzoic acid	1000 mg/kg (as benzoic acid) (singly or in combination)
211	Sodium benzoate	
212	Potassium benzoate	
213	Calcium benzoate	
200	Sorbic acid	1000 mg/kg (as sorbic acid) (singly or in combination)
201	Sodium sorbate	
202	Potassium sorbate	
203	Calcium sorbate	
220	Sulfur dioxide	300 mg/kg (as residual SO ₂) (singly or in combination)
221	Sodium sulfite	
222	Sodium hydrogen sulfite	
223	Sodium metabisulfite	
224	Potassium metabisulfite	
225	Potassium sulfite	
539	Sodium thiosulfate	
214	Ethyl parahydroxybenzoates	1000 mg/kg

218	Methyl para-hydroxybenzoate	
4.6 — EMULSIFIERS		
INS No.	Food Additive	Maximum level
432	Polyoxyethylene (20) sorbitan monolaurate	5 000 mg/kg (singly or in combination)
433	Polyoxyethylene (20) sorbitan monooleate	
434	Polyoxyethylene (20) sorbitan monopalmitate	
435	Polyoxyethylene (20) sorbitan monoesterate	
473	Sucrose esters of fatty acids	5 000 mg/kg
475	Polyglycerol esters of fatty acids	10 000 mg/kg
477	Propylene glycol esters of fatty acids	20 000 mg/kg
4.7 — SWEETNERS		
INS No.	Name of food additives	Maximum level
951	Aspartame	350 mg/kg
950	Acesulfame potassium	1000 mg/kg
955	Sucralose	450 mg/kg
952(i)	Saccharin	150 mg/kg (singly or in combination)
952(ii)	Calcium Saccharin	
952(iii)	Potassium Saccharin	
952(iv)	Sodium saccharin	
4.8 — STABILIZERS		
INS No.	Name of food additives	Maximum level
472e	Diacetyltartaric and fatty acid esters of glycerol	10 000 mg/kg
4.9 — THICKENERS		
INS No.	Name of food additives	Maximum level
405	Propylene glycol alginate	8 000 mg/kg

4.10 FLAVOURINGS

The flavourings used in products covered by this standard **should** ~~shall~~ comply with the Guidelines for the Use of Flavourings (CXG 66-2008).

Part C: Related to Agenda Item 4b CCNFSDU standards

The following amendments to the food additive provisions in Codex commodity Standards are proposed.

New text is indicated in **bold/underline**. Text to be removed is indicated in ~~strikethrough~~.

A. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR INFANT FORMULA AND FORMULAS FOR SPECIAL MEDICAL PURPOSES INTENDED FOR INFANTS (CXS 72-1981)

SECTION A: STANDARD FOR INFANT FORMULA

4. FOOD ADDITIVES

4.1 Acidity regulators, antioxidants, carriers, emulsifiers, packaging gases and thickeners used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 13.1.1 (Infant formulae) are acceptable for use in foods conforming to this standard.

4.2 Only the food additives listed in **food category 13.1.1 (Infant formulae) of the CXS 192-1995** this Section or in the ~~Advisory lists of nutrient compounds for use in foods for special dietary uses intended for infants and young children (CXG 10-1979)~~ may be present in the foods **conforming to** described in Section 2.1 of this Standard, as a result of carry-over from a raw material or other ingredient (including food additive) used to produce the food, subject to the following conditions:

- a) The amount of the food additive in the raw materials or other ingredients (including food additives) does not exceed the maximum level specified; and
- b) The food into which the food additive is carried over does not contain the food additive in greater quantity than would be introduced by the use of the raw materials or ingredients under good manufacturing practice, consistent with the provisions on carry-over in the Preamble of the ~~General Standard for Food Additives (CXS 192-1995)~~.

The following food additives are acceptable for use in the preparation of infant formula, as described in Section 2.1 of this Standard (in 100 ml of product, ready for consumption prepared following manufacturer's instructions, unless otherwise indicated):

INS	Additive	Maximum level in 100 ml of the product ready for consumption
4.1 Thickeners		
412	Guar gum	0.1 g in liquid formulas containing hydrolysed protein
410	Carob bean gum (Locust bean gum)	0.1 g in all types of infant formula
415	Xanthan gum	0.1g in powdered hydrolysed protein and/or amino acid based infant formula only
440	Pectins	0.2g in liquid hydrolysed protein infant formula only.
1412	Distarch phosphate	0.5 g singly or in combination in soy-based infant formula only 2.5 g singly or in combination in hydrolyzed protein and/or amino acid based infant formula only
1414	Acetylated distarch phosphate	
1413	Phosphated distarch phosphate	
1440	Hydroxypropyl starch	
407	Carrageenan	0.03 g in regular milk and soy-based liquid infant formula only 0.1 g in hydrolysed protein and/or amino acid based liquid infant formula only
1450	Starch sodium octenyl succinate	2 g in hydrolyzed protein and/or amino acid based infant formula only
4.2 Emulsifiers		
322	Lecithins	0.5 g in all types of infant formula ¹⁾

471	Mono- and diglycerides	0.4 g in all types of infant formula ²¹⁾
472e	Citric and fatty acid esters of glycerol	0.9 g in all types of liquid infant formula 0.75 g in all types of powder infant formula
4.3 Acidity Regulators		
524	Sodium hydroxide	0.2 g singly or in combination and within the limits for sodium, potassium and calcium in section 3.1.3 (e) in all types of infant formula
500ii	Sodium hydrogen carbonate	0.2 g singly or in combination and within the limits for sodium, potassium and calcium in section 3.1.3 (e) in all types of infant formula
500i	Sodium carbonate	
525	Potassium hydroxide	
501ii	Potassium hydrogen carbonate	
501i	Potassium carbonate	
526	Calcium hydroxide	
21) If more than one of the substances INS 322, 471 are added the maximum level for each of those substances is lowered with the relative part as present of the other substances		
270	L(+) lactic acid	Limited by GMP in all types of infant formula
330	Citric acid	Limited by GMP in all types of infant formula
331i	Sodium dihydrogen citrate	Limited by GMP in all types of infant formula
331iii	Trisodium citrate	Limited by GMP in all types of infant formula
332	Potassium citrate	Limited by GMP in all types of infant formula
339 i, ii and iii	Sodium dihydrogen phosphate, disodium hydrogen phosphate and trisodium phosphate	45 mg as phosphorus singly or in combination and within the limits for sodium, potassium and phosphorus in section 3.1.3 (e) in all types of infant formula
340 i, ii and iii	Potassium dihydrogen phosphate, dipotassium hydrogen phosphate and tripotassium phosphate	
4.4 Antioxidants		
307b	Mixed tocopherol concentrate	1 mg in all types of infant formula singly or in combination
304i	Ascorbyl palmitate	1 mg in all types of infant formula singly or in combination
4.5 Packaging Gases		
290	Carbon dioxide	GMP
941	Nitrogen	

7. PACKAGING

- 7.1 The product shall be packed in containers which will safeguard the hygienic and other qualities of the food. When in liquid form, the product shall be packed in hermetically sealed containers; ~~nitrogen and carbon dioxide may be used as packing media.~~

SECTION B: FORMULA FOR SPECIAL MEDICAL PURPOSES INTENDED FOR INFANTS

4. FOOD ADDITIVES

4.1 Acidity regulators, antioxidants, carriers, emulsifiers, packaging gases and thickeners used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 13.1.3 (Formulae for special medical purposes intended for infants) are acceptable for use in foods conforming to this standard.

4.2 Only the food additives listed in food category 13.1.3 (Formulae for special medical purposes intended for infants) of the CXS 192-1995 may be present in the foods conforming to this Standard, as a result of carry-over from a raw material or other ingredient (including food

additive) used to produce the food, subject to the following conditions:

- a) The amount of the food additive in the raw materials or other ingredients (including food additives) does not exceed the maximum level specified; and
- b) The food into which the food additive is carried over does not contain the food additive in greater quantity than would be introduced by the use of the raw materials or ingredients under good manufacturing practice, consistent with the provisions on carry-over in the Preamble of the CXS 192-1995.

See Section A4.

B. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR CANNED BABY FOODS (CXS 73-1981)

4. FOOD ADDITIVES

4.1 Acidity regulators, antioxidants, emulsifiers, packaging gases and thickeners used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 13.2 (Complementary foods for infants and young children) are acceptable for use in foods conforming to this standard.

4.2 Flavourings

<u>Name of flavouring</u>	<u>Maximum use level</u>
<u>Vanilla extract</u>	<u>GMP</u>
<u>Ethyl vanillin</u>	<u>70 mg/kg</u>
<u>Vanillin</u>	<u>70 mg/kg</u>

The flavouring used in products covered by this standard should comply with the *Guidelines for the Use of Flavourings* (CXG 66-2008).

4.3 Carry-Over Principle

Only the food additives listed in food category 13.2 (Complementary foods for infants and young children) of the CXS 192-1995 may be present in the foods conforming to this Standard, as a result of carry-over from a raw material or other ingredient (including food additive) used to produce the food, subject to the following conditions:

- a) The amount of the food additive in the raw materials or other ingredients (including food additives) does not exceed the maximum level specified; and
- b) The food into which the food additive is carried over does not contain the food additive in greater quantity than would be introduced by the use of the raw materials or ingredients under good manufacturing practice, consistent with the provisions on carry-over in the Preamble of the CXS 192-1995.

The following additives are permitted in the preparation of canned baby food with the restrictions stated below:

	Maximum level in 100 g of the ready-to-eat product (unless otherwise indicated)
4.1 Thickening Agents	
4.1.1 Locust bean gum ¹	0.2 g
4.1.2 Guar gum	0.2 g
4.1.3 Distarch phosphate	} 6 g, singly or in combination
4.1.4 Acetylated distarch phosphate	
4.1.5 Phosphated distarch phosphate	} 6 g, singly or in combination
4.1.6 Hydroxypropyl starch	
4.1.7 Acetylated distarch adipate	} in combination
4.1.8 Distarch glycerol	
4.1.9 Acetylated distarch glycerol	} 1 g in canned fruit-based
4.1.10 Non-amidated pectin	

		baby foods only
4.2 — Emulsifiers		
4.2.1 Lecithin		0.5 g
4.2.2 Mono- and diglycerides		0.15 g
4.3 — pH Adjusting Agents		
4.3.1 Sodium hydrogen carbonate	}	Limited by good manufacturing
4.3.2 Sodium carbonate	}	practice and within the limit for
	}	sodium in Section 3.1.3
4.3.3 Potassium hydrogen carbonate	}	Limited by good
		manufacturing
4.3.4 Calcium carbonate	}	practice
4.3.5 Citric acid and sodium salt		0.5 g and within the limit for
		sodium in Section 3.1.3
4.3.6 L(+) Lactic acid		0.2 g
4.3.7 Acetic acid		0.5 g
4.4 — Antioxidants		
4.4.1 Mixed tocopherols concentrate	}	300 mg/kg fat, singly or in
4.4.2 □ Tocopherol } combination		
4.4.3 L-Ascorbyl palmitate		200 mg/kg fat
4.4.4 L-Ascorbic acid and its sodium and potassium salts		0.5 g/kg, expressed as
		ascorbic acid
		and within the limit for sodium in
		Section 3.1.3
4.5 — Flavourings		
4.5.1 Vanilla extract		Limited by good manufacturing practice
4.5.2 Ethyl vanillin		7 mg
4.5.3 Vanillin		7 mg
7. PACKAGING		

The product shall be packed in containers which will safeguard the hygienic and other qualities of the food. If in ready-to-eat form, it shall be packed in hermetically sealed containers; nitrogen and carbon dioxide may be used as packing media.

C. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR PROCESSED CEREAL BASED FOODS FOR INFANTS AND YOUNG CHILDREN (CXS 74-1981)

3.9 Flavourings

The following flavourings may be used:

- ~ Natural fruit extracts and vanilla extract: GMP
- ~ Ethyl vanillin and vanillin: 7 mg/100 g RTU

4. FOOD ADDITIVES

4.1 Acidity regulators, anticaking agents, antioxidants, carriers, emulsifiers, packaging gases, raising agents and thickeners used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 13.2 (Complementary foods for infants and young children) are acceptable for use in foods conforming to this standard.

4.2 Only the food additives listed in **food category 13.2 (Complementary foods for infants and young children) of the CXS 192-1995** this Section or in the *Advisory Lists of Nutrient Compounds for Use in Foods for Special Dietary Uses intended for Infants and Children (CXG 10-1979)* may be present in the foods **conforming to** described in Section 2.1 of this Standard, as a result of carry-over from a raw material or other ingredient (including food additive) used to produce the food, subject to the following conditions:

- a) The amount of the food additive in the raw materials or other ingredients (including food additives)

does not exceed the maximum level specified; and

- b) The food into which the food additive is carried over does not contain the food additive in greater quantity than would be introduced by the use of the raw materials or ingredients under good manufacturing practice, consistent with the provisions on carry-over in the Preamble of the *General Standard for Food Additives* (CXS 192-1995).

4.3 Flavourings

<u>Name of flavouring</u>	<u>Maximum use level</u>
<u>Natural fruit extracts and vanilla extract</u>	<u>GMP</u>
<u>Ethyl vanillin</u>	<u>70 mg/kg</u>
<u>Vanillin</u>	<u>70 mg/kg</u>

The following additives are permitted in the preparation of processed cereal-based foods for infants and young children, as described in Section 2.1 of this Standard (in 100 g of product, ready for consumption prepared following manufacturer's instructions unless otherwise indicated):

INS no.		Maximum level
Emulsifiers		
322	Lecithins	1500 mg
471	Mono- and diglycerides	500 mg Singly or in combination
472a	Acetic and fatty acid esters of glycerol	
472b	Lactic and fatty acid esters of glycerol	
472c	Citric and fatty acid esters of glycerol	
Acidity Regulators		
500-ii	Sodium hydrogen carbonate	GMP
501-ii	Potassium hydrogen carbonate	GMP
170-i	Calcium carbonate	GMP
270	L(+) Lactic acid	GMP
330	Citric acid	GMP
260	Acetic acid	GMP
261	Potassium acetates	
262-i	Sodium acetate	
263	Calcium acetate	
296	Malic acid (DL) — L(+) form only	
325	Sodium lactate (solution) — L(+) form only	
326	Potassium lactate (solution) — L(+) form only	
327	Calcium lactate — L(+) form only	
331-i	Monosodium citrate	
331-ii	Trisodium citrate	
332-i	Monopotassium citrate	
332-ii	Tripotassium citrate	
333	Calcium citrate	
507	Hydrochloric acid	
524	Sodium hydroxide	

525	Potassium hydroxide	GMP
526	Calcium hydroxide	
575	Glucono-delta-lactone	
334	L(+) Tartaric acid—L(+)form only	500 mg
335 ii	Disodium tartrate	Singly or in combination
337	Potassium sodium L(+)tartrate L(+)form only	Tartrates as residue in biscuits and rusks
338	Orthophosphoric acid	Only for pH adjustment
339 i	Monosodium orthophosphate	440 mg
339 ii	Disodium orthophosphate	Singly or in combination as phosphorous
339 iii	Trisodium orthophosphate	
340 i	Monopotassium orthophosphate	
340 ii	Dipotassium orthophosphate	
340 iii	Tripotassium orthophosphate	
341 i	Monocalcium orthophosphate	
341 ii	Dicalcium orthophosphate	
341 iii	Tricalcium orthophosphate	
Antioxidants		
306	Mixed tocopherols concentrate	300 mg/kg fat or oil basis, Singly or in combination
307	Alpha-tocopherol	
304	L-Ascorbyl palmitate	200 mg/kg fat
300	L-Ascorbic acid	50 mg, expressed as ascorbic acid
301	Sodium ascorbate	
303	Potassium ascorbate	
302	Calcium ascorbate	20 mg, expressed as ascorbic acid
Raising Agents		
503 i	Ammonium carbonate	Limited by GMP
503 ii	Ammonium hydrogen carbonate	
500 i	Sodium carbonate	
500 ii	Sodium hydrogen carbonate	
Thickeners		
410	Carob bean gum	1000 mg singly or in combination
412	Guar gum	
414	Gum arabic	
415	Xanthan gum	
440	Pectins (Amidated and NonAmidated)	2000 mg in gluten-free cereal-based foods
1404	Oxidized starch	5000 mg
1410	Monostarch phosphate	Singly or in combination

1412	Distarch-phosphate	
1413	Phosphated distarch-phosphate	
1414	Acetylated distarch-phosphate	
1422	Acetylated distarch-adipate	
1420	Starch acetate esterified with acetic anhydride	
1450	Starch sodium octenyl succinate	
1451	Acetylated oxidized starch	
Anticaking Agents		
551	Silicon dioxide (amorphous)	200 mg for dry cereals only
Packaging Gases		
290	Carbon dioxide	GMP
941	Nitrogen	GMP

D. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE DRAFT FOLLOW-UP FORMULA STANDARD (FROM APPENDIX II REP23/NFSDU)

SECTION A: FOLLOW-UP FORMULA FOR OLDER INFANTS

4. Food Additives

4.1 Acidity regulators, antioxidants, emulsifiers, packaging gases and thickeners used in accordance with Tables 1 and 2 of the *General Standard for Food Additives (CXS 192-1995)* in food category 13.1.2 (Follow-up formulae) are acceptable for use in foods conforming to this Standard.

The following additives are permitted⁽²²⁾:

INS	Additive	Maximum level in 100 mL of the product ready for consumption
4.1 Thickeners		
412	Guar gum	0.1 g
410	Carob bean gum	0.1 g
1412	Distarch-phosphate	0.5 g singly or in combination in soy-based products only; 2.5 g singly or in combination in hydrolyzed protein and/or amino acid-based products only
1414	Acetylated distarch-phosphate	
1413	Phosphated distarch-phosphate	
1422	Acetylated distarch-adipate	
407	Carrageenan	0.03 g singly or in combination in milk and soy-based products only; 0.1 g singly or in combination in hydrolyzed protein and/or amino acid-based liquid products only
440	Pectins	1 g
4.2 Emulsifiers		
322(i)	Lecithin	0.5 g
471	Mono- and diglycerides of fatty acids	0.4 g
4.3 Acidity Regulators		
500(ii)	Sodium hydrogen carbonate	Limited by GMP
500(i)	Sodium carbonate	
331(i)	Sodium dihydrogen citrate	

331(iii)	Trisodium citrate	Within the limits for sodium in Section 3.1
524	Sodium hydroxide	
501(ii)	Potassium hydrogen carbonate	Limited by GMP
501(i)	Potassium carbonate	
332(i)	Potassium dihydrogen citrate	
332(ii)	Tripotassium citrate	
525	Potassium hydroxide	
526	Calcium hydroxide	Limited by GMP
270	Lactic acid, L-, D-, and DL-	Limited by GMP
330	Citric acid	Limited by GMP
4.4 Antioxidants		
307b	Tocopherols concentrate, mixed	3 mg singly or in combination
307a	Tocopherol, d-alpha	
307c	Tocopherol, dl-alpha	
304	Ascorbyl palmitate	5 mg singly or in combination, expressed as ascorbic acid (INS 300, 301, 302, 304) Within the limits for sodium in Section 3.1
300	Ascorbic acid, L-	
301	Sodium ascorbate	
302	Calcium ascorbate	
4.5 Packaging Gases		
290	Carbon dioxide	GMP
941	Nitrogen	GMP

²²⁾ The table of food additive provisions is for information only. Following the completion of the alignment work for CXS 156-1987, the table will be replaced by a general reference to the GSFA as below:

“Acidity regulators, antioxidants, emulsifiers, thickeners, packaging gases used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 13.1.2 (Follow-up formulae) are acceptable for use in foods conforming to this Standard.”

4.62 Flavourings

No flavourings are permitted in this product.

4.73 Carry-Over Principle

Only the food additives listed in this **Section food category 13.1.2 (Follow-up formulae) of the CXS 192-1995** or in the *Advisory Lists of Nutrient Compounds for Use in Foods for Special Dietary Uses intended for Infants and Young Children* (CXG 10-1979) may be present in the foods described in Section 2.1 of this Standard, as a result of carry-over from a raw material or other ingredient (including food additive) used to produce the food, subject to the following conditions:

- The amount of the food additive in the raw materials or other ingredients (including food additives) does not exceed the maximum level specified; and
- The food into which the food additive is carried over does not contain the food additive in greater quantity than would be introduced by the use of the raw materials or ingredients under good manufacturing practice, consistent with the provisions on carry-over in the Preamble of the *General Standard for Food Additives* (CXS 192-1995).

SECTION B: DRINK FOR YOUNG CHILDREN WITH ADDED NUTRIENTS OR PRODUCT FOR YOUNG CHILDREN WITH ADDED NUTRIENTS OR DRINK FOR YOUNG CHILDREN OR PRODUCT FOR YOUNG CHILDREN

4. Food Additives

4.1 Acidity regulators, antioxidants, emulsifiers, packaging gases and thickeners used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 13.1.2 (Follow-up formulae) are acceptable for use in foods conforming to this Standard.

The following additives are permitted:¹⁴

INS	Additive	Maximum level in 100 mL of the product ready for consumption
4.1 Thickeners		
412	Guar gum	0.1 g
410	Carob bean gum	0.1 g
1412	Distarch phosphate	0.5 g singly or in combination in soy-based products only; 2.5 g singly or in combination in hydrolyzed protein and/or amino acid-based products only
1414	Acetylated distarch phosphate	
1413	Phosphated distarch phosphate	
1422	Acetylated distarch adipate	
407	Carrageenan	0.03 g singly or in combination in milk and soy-based products only; 0.1 g singly or in combination in hydrolyzed protein and/or amino acid-based liquid products only
440	Pectins	1 g
4.2 Emulsifiers		
322(i)	Lecithin	0.5 g
471	Mono- and diglycerides of fatty acids	0.4 g
4.3 Acidity Regulators		
500(ii)	Sodium hydrogen carbonate	Limited by GMP
500(i)	Sodium carbonate	
331(i)	Sodium dihydrogen citrate	
331(iii)	Trisodium citrate	
524	Sodium hydroxide	
501(ii)	Potassium hydrogen carbonate	Limited by GMP
501(i)	Potassium carbonate	
332(i)	Potassium dihydrogen citrate	
332(ii)	Tripotassium citrate	
525	Potassium hydroxide	
526	Calcium hydroxide	Limited by GMP
270	Lactic acid, L-, D-, and DL-	Limited by GMP
330	Citric acid	Limited by GMP
4.4 Antioxidants		
307b	Tocopherols concentrate, mixed	3 mg singly or in combination
307a	Tocopherol, d-alpha	
307c	Tocopherol, dl-alpha	
304	Ascorbyl palmitate	
300	Ascorbic acid, L-	

301	Sodium ascorbate	5 mg singly or in combination, expressed as ascorbic acid (INS 300, 301, 302, 304)
302	Calcium ascorbate	

4.5 Packaging Gases

290	Carbon dioxide	GMP
941	Nitrogen	GMP

¹⁴⁾ The table of food additive provisions is for information only. Following the completion of the alignment work for CXS 156-1987, the table will be replaced by a general reference to the GSFA as below:

“Acidity regulators, antioxidants, emulsifiers, thickeners, packaging gases used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 13.1.2 (Follow-up formulae) are acceptable for use in foods conforming to this Standard.”

4.62 Flavourings ¹⁵⁾

<u>Name of flavouring</u>	<u>Maximum use level</u>
<u>Natural Fruit Extracts</u>	<u>GMP</u>
<u>Vanilla extract</u>	<u>GMP</u>
<u>Ethyl vanillin</u>	<u>50 mg/kg</u>
<u>Vanillin</u>	<u>50 mg/kg</u>

Natural Fruit Extracts: GMP

Vanilla extract: GMP

Ethyl vanillin (JECFA no. 893): 5 mg/100 ml

Vanillin (JECFA no. 889): 5 mg/ 100 ml

The flavourings used in products covered by this Standard should comply with the *Guidelines for the Use of Flavourings* (CXG 66-2008).

¹⁵⁾ National and/or regional authorities may restrict or prohibit the use of the listed flavourings.

4.73 Carry-Over Principle

Only the food additives listed in this ~~Section~~ **food category 13.1.2 (Follow-up formulae) of the CXS 192-1995** or in the *Advisory Lists of Nutrient Compounds for Use in Foods for Special Dietary Uses intended for Infants and Young Children* (CXG 10-1979) may be present in the foods described in Section 2.1 of this Standard, as a result of carry-over from a raw material or other ingredient (including food additive) used to produce the food, subject to the following conditions:

- The amount of the food additive in the raw materials or other ingredients (including food additives) does not exceed the maximum level specified; and
- The food into which the food additive is carried over does not contain the food additive in greater quantity than would be introduced by the use of the raw materials or ingredients under good manufacturing practice, consistent with the provisions on carry-over in the Preamble of the *General Standard for Food Additives* (CXS 192-1995).

E. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR FORMULA FOODS IN WEIGHT CONTROL DIETS (CXS 181-1991)

4. FOOD ADDITIVES

~~Food additives cleared by the Joint FAO/WHO Expert Committee on Food Additives shall be permitted at levels not exceeding the equivalent of their Acceptable Daily Intake.~~

Food additives used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 13.4 (Dietetic formulae for sliming purposes and weight reduction) or listed in Table 3 are acceptable for use in foods conforming to this standard.

7. PACKAGING

- 7.1** The product shall be packed in containers which will safeguard hygienic and other qualities of the food. When in liquid form, the product shall be thermally processed and packed in hermetically sealed containers to ensure sterility; ~~nitrogen and carbon dioxide may be used as packing media.~~

F. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR FORMULA FOR USE IN VERY LOW ENERGY DIETS FOR WEIGHT REDUCTION (CXS 203-1995)

4. FOOD ADDITIVES

Food additives cleared by the Joint FAO/WHO Expert Committee on Food Additives shall be permitted at levels endorsed by the Committee on Food Additives and Contaminants.

Food additives used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 13.4 (Dietetic formulae for sliming purposes and weight reduction) or listed in Table 3 are acceptable for use in foods conforming to this standard.

7. PACKAGING

- 7.1 The product shall be packed in containers which will safeguard hygienic and other qualities of the foods. When in liquid form, the product shall be thermally processed and packed in hermetically sealed containers to ensure sterility; nitrogen and carbon dioxide may be used as packing media.

G. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE GUIDELINES FOR READY TO USE THERAPEUTIC FOODS (CXG 92-2022)

Amendments to the food additive provisions of the guidelines

5.2.2 Food Additives

5.2.2.1 Antioxidants used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 13.3 (Dietetic foods intended for special medical purposes (excluding products of food category 13.1)) and only certain acidity regulators, antioxidants, carriers, emulsifiers and packaging gases in Table 3 are acceptable for use in foods conforming to this standard.

5.2.2.2 Section 4.1 of the CXS 192-1995, referring to the conditions applying to carry-over of food additives from ingredients and raw materials into foods, shall apply.

Only the food additives listed in this Section (Table A: Food Additives in RUTF Formulation) or in the *Advisory Lists of Nutrient Compounds for Use in Foods for Special Dietary Uses Intended for Infants and Young Children* (CXG 10-1979) may be present in the foods described in Section 4.1 of these Guidelines. Other than by direct addition, an additive may be present in RUTF as a result of carry-over from a raw material or other ingredient (including food additive) used to produce the food, subject to the following conditions:

- The additive is acceptable for use in the raw materials or other ingredients (including food additives) according to the *General Standard for Food Additives* (CXS 192-1995);
- The amount of the additive in the raw materials or other ingredients (including food additives) does not exceed the maximum use level specified in the *General Standard for Food Additives* (CXS 192-1995); and
- The food into which the additive is carried over does not contain the additive in greater quantity than would be introduced by the use of the raw materials or ingredients under proper technological conditions or good manufacturing practice, consistent with the provisions on carry-over in the Preamble of the *General Standard for Food Additives* (CXS 192-1995).

Table A: Food Additives in RUTF Formulation

Functional Class	Food Additive	International Numbering System (INS)	Maximum Use Level
Emulsifier	Mono and di-glycerides of fatty acids	471	4000 mg/kg
	Citric and fatty acid esters of glycerol	472c	9000 mg/kg
	Lecithin	322(i)	5000 mg/kg
Antioxidant	Ascorbyl palmitate	304	10 mg/kg
	Tocopherol concentrate, mixed	307b	10 mg/kg
	Ascorbic acid, L-	300	GMP
Acidity regulator	Citric acid	330	GMP
Packaging gas	Nitrogen	941	GMP
	Carbon dioxide	290	GMP

Carrier	Silicon dioxide, amorphous	551	10 mg/kg
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