

Appendix VI

GENERAL STANDARD FOR FOOD ADDITIVES
DRAFT AND PROPOSED DRAFT FOOD ADDITIVE PROVISIONS AND OTHER PROVISIONS
(For adoption)

PART A: PROVISIONS RELATED TO AGENDA ITEM 2**A.1- Provisions from CX/FA 21/52/7 Appendix 4 on Hold for Technological Justification Guidance from the Codex Committee on Fats and Oils**

Food Category No. 02.1.2			Vegetable oils and fats		
Additive	INS	Step	Year	Max Level	Notes
Mono- and Diglycerides of Fatty Acids	471	5/8	2023	10000	356, XS33, XS325R, New Note "For use as an antifoaming agent in oils for deep frying conforming to the Standard for Edible Fats and Oils not covered by Individual Standard (CODEX STAN 19-1981) and the Standard for Named Vegetable Oils (CODEX STAN 210-1999)"

Notes:

- Note 356 Excluding virgin or cold pressed oils.
- Note XS33 Excluding products conforming to the Standard for Olive Oils and Olive Pomace Oils (CODEX STAN 33-1981).
- Note XS325R Excluding products conforming to the Regional Standard for Unrefined Shea Butter (CXS 325R-2017).
- New Note For use as an antifoaming agent in oils for deep frying conforming to the Standard for Edible Fats and Oils not covered by Individual Standard (CODEX STAN 19-1981) and the Standard for Named Vegetable Oils (CODEX STAN 210-1999)

A.2- Provisions in food category 02.1.2 (Vegetable oils and fats) from CCFA52

Additive	INS	Max Level	Notes	Year Adopted
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	10,000 mg/kg	356, XS33, XS325R, B1	2023
SORBITAN ESTERS OF FATTY ACIDS	491-495	750 mg/kg	356, XS33, XS325R, B1	2023
STEAROYL LACTYLATES	481(i), 482(i)	300 mg/kg	356, XS33, XS325R, B1	2023

Notes:

- Note 356 Excluding virgin or cold pressed oils.
- Note XS33 Excluding products conforming to the Standard for Olive Oils and Olive Pomace Oils (CODEX STAN 33-1981).
- Note XS325R Excluding products conforming to the Regional Standard for Unrefined Shea Butter (CXS 325R-2017).
- Note B1 For use as an emulsifier in cooking or solid oils conforming to the Standard for Named Vegetable Oils (CXS 210-1999) and the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 18-1981) only.

A.3- The suggested amendments to Notes 488 and 502 in the GSFA

New texts added are shown in **bold/underlined** font. Text proposed for deletion are shown in ~~strikethrough~~.

- Note 488 Except for use in products conforming to the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001): silicon dioxide, amorphous (INS 551), calcium silicate (INS 552), magnesium silicate, synthetic (INS 553(i)), **and** talc (INS 553(iii)) ~~and potassium silicate~~

- (~~INS 560~~), singly or in combination, as anticaking agents for the surface treatment of sliced, cut, shredded or grated cheese only, at 10,000 mg/kg as silicon dioxide.
- Note 502 Except for use in surface treatment of sliced, cut, shredded or grated cheese only for products conforming to the General Standard for Cheese (CXS 283-1978): silicon dioxide, amorphous (INS 551), calcium silicate (INS 552), magnesium silicate, synthetic (INS 553(i)), **and** talc (INS 553(iii)) ~~and potassium silicate (INS 560)~~ as anticaking agents at 10,000 mg/kg, as silicon dioxide, singly or in combination.

PART B: PROVISIONS RELATED TO AGENDA ITEM 3a

B.1- Removal of Note 301 from the provision for BENZOATES (INS 210-213) in food category 14.1.4 Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks

Additive	INS	Max Level	Notes	Year Adopted
BENZOATES	210-213	250mg/kg	13, 304	2023r

Notes:

Note13 As benzoic acid.

Note 301 Interim maximum level until CCFA53.

B.2- Insertion of riboflavin from *Ashbya gossypii* (INS 101(iv)) under and the group header RIBOFLAVINS in Tables 1 and 2 of GSFA

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

RIBOFLAVINS

INS 101(i) Riboflavin, synthetic Functional Class: Colour

INS 101(ii) Riboflavin 5'-phosphate sodium Functional Class: Colour

INS 101(iii) Riboflavin from *Bacillus subtilis* Functional Class: Colour

INS 101(iv) Riboflavin from *Ashbya gossypii* Functional Class: Colour

B.3- Proposed draft provisions of for adoption in Table 3 of the GSFA (from CCFA53/CRD13)

INS No.	Additive	INS Functional Class	Step	Year	Acceptable, including foods conforming to the following commodity standards
101(i)	Riboflavin, synthetic	Colour	5/8	2023	CS 221-2001, CS 243-2003 CS 249-2006, CS 263-1966, CS 264-1966, CS 283-1978
101(ii)	Riboflavin 5'-phosphate sodium	Colour	5/8	2023	CS 221-2001, CS 243-2003 CS 249-2006, CS 263-1966, CS 264-1966, CS 283-1978
101(ii)	Riboflavin from <i>Bacillus subtilis</i>	Colour	5/8	2023	CS 221-2001, CS 249-2006, CS 263-1966, CS 264-1966, CS 283-1978
101(iv)	Riboflavin from <i>Ashbya gossypii</i>	Colour	5/8	2023	CS 221-2001, CS 249-2006, CS 263-1966, CS 264-1966, CS 283-1978

B.4- Proposed draft provision for adoption in Table 3 of the GSFA (from CX/FA 23/53/3 Add.2)

INS No.	Additive	INS Functional Class	Step	Year	Acceptable, including foods conforming to the following commodity standards
134	Spirulina Extract	Colour	5/8	2023	

PART C: PROVISIONS RELATED TO AGENDA ITEM 4b

C.1- PROPOSED AMENDMENTS TO TABLES 1, 2 AND 3 OF THE GSFA RELATING TO VARIOUS MILK AND MILK PRODUCT STANDARDS

C.1.1 PROPOSED AMENDMENTS TO TABLE 1 OF THE GSFA: (alphabetical order)

Annatto extracts, bixin-based INS 160b(i): Functional class: Colour				
Food Category No.	Food Category	Max Level	Notes	

02.2.2	Fat spreads, dairy fat spreads and blended spreads	100 mg/kg	8, <u>A253</u>
--------	--	-----------	----------------

Annatto extracts, norbixin-based INS 160b(ii): Functional class: Colour			
Food Category No.	Food Category	Max Level	Notes
01.6.1	Unripened cheese	25 mg/kg	185, 485, XS273, <u>XS262</u>

Ascorbic acid, L- INS 300: Functional class: Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant			
Food Category No.	Food Category	Max Level	Notes
<u>01.5.1</u>	<u>Milk powder and cream powder (plain)</u>	<u>GMP</u>	<u>D207, XS290</u>

Ascorbyl esters INS 304, 305: Functional class: Antioxidant			
Food Category No.	Food Category	Max Level	Notes
01.5.1	Milk powder and cream powder (plain)	500 mg/kg	10, <u>D207, XS290</u>

Benzoyl peroxide INS 928: Functional class: Bleaching agent, Flour treatment agent, Preservative			
Food Category No.	Food Category	Max Level	Notes
01.8.2	Dried whey and whey products, excluding whey cheeses	100 mg/kg	147, <u>XS331</u>

Butylated hydroxyanisole INS 320: Functional class: Antioxidant			
Food Category No.	Food Category	Max Level	Notes
01.5.1	Milk powder and cream powder (plain)	100 mg/kg	45, 196, <u>E207, XS290</u>
02.2.2	Fat spreads, dairy fat spreads and blended spreads	200 mg/kg	15, 430, <u>B253, B256</u>

Butylated hydroxytoluene INS 321: Functional class: Antioxidant			
Food Category No.	Food Category	Max Level	Notes
01.5.1	Milk powder and cream powder (plain)	200 mg/kg	15, 196, <u>XS207, XS290</u>
02.2.2	Fat spreads, dairy fat spreads and blended spreads	200 mg/kg	15, 430, <u>B253, B256</u>

Calcium carbonate INS 170(i): Functional class: Acidity regulator, Anticaking agent, Colour, Firming agent, Flour treatment agent, Stabilizer			
Food Category No.	Food Category	Max Level	Notes
<u>01.5.1</u>	<u>Milk powder and cream powder (plain)</u>	<u>GMP</u>	<u>C207, D290, E290</u>
01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg	<u>XS331</u>

Calcium chloride INS 509: Functional class: Firming agent, Stabilizer, Thickener			
Food Category No.	Food Category	Max Level	Notes
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	<u>XS331</u>

Calcium hydroxide INS 526: Functional class: Acidity regulator, Firming agent			
--	--	--	--

Food Category No.	Food Category	Max Level	Notes
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	<u>XS331</u>

Calcium silicate INS 552: Functional class: Anticaking agent			
Food Category No.	Food Category	Max Level	Notes
<u>01.5.1</u>	<u>Milk powder and cream powder (plain)</u>	<u>GMP</u>	<u>C207, D290</u>
01.6.1	Unripened cheese	GMP	488, <u>D262</u> , XS273, XS275
01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg	<u>XS331</u>

Canthaxanthin INS 161g: Functional class: Colour			
Food Category No.	Food Category	Max Level	Notes
01.6.1	Unripened cheese	15 mg/kg	201, XS221, XS273, XS275, <u>XS262</u>
02.2.2	Fat spreads, dairy fat spreads and blended spreads	15 mg/kg	214, 215, <u>XS256</u> , <u>XS253</u>

Caramel II, sulfite caramel INS 150b: Functional class: Colour			
Food Category No.	Food Category	Max Level	Notes
02.2.2	Fat spreads, dairy fat spreads and blended spreads	500 mg/kg	528, <u>XS253</u>

Caramel III, ammonia caramel INS 150c: Functional class: Colour			
Food Category No.	Food Category	Max Level	Notes
01.6.1	Unripened cheese	15 000 mg/kg	201, XS221, XS273, XS275, <u>XS262</u>
02.2.2	Fat spreads, dairy fat spreads and blended spreads	500 mg/kg	<u>XS253</u>

Caramel IV, sulfite ammonia caramel INS 150d: Functional class: Colour			
Food Category No.	Food Category	Max Level	Notes
01.6.1	Unripened cheese	50 000 mg/kg	201, XS221, XS273, XS275, <u>XS262</u>
02.2.2	Fat spreads, dairy fat spreads and blended spreads	500 mg/kg	214, <u>XS253</u>

Carmines INS 120: Functional class: Colour			
Food Category No.	Food Category	Max Level	Notes
02.2.2	Fat spreads, dairy fat spreads and blended spreads	500 mg/kg	161, 178, <u>XS253</u>

Carotenes, beta-, vegetable INS 160a(ii): Functional class: Colour			
Food Category No.	Food Category	Max Level	Notes
01.6.1	Unripened cheese	600 mg/kg	<u>XS262</u>
02.2.2	Fat spreads, dairy fat spreads and blended spreads	1000 mg/kg	<u>XS253</u>

Carotenoids INS 160a(i),a(iii),e,f: Functional class: Colour			
Food Category No.	Food Category	Max Level	Notes
01.6.1	Unripened cheese	100 mg/kg	489, 490, XS273, <u>XS262</u>

Chlorophylls and chlorophyllins, copper complexes INS 141(i), 141(ii): Functional class: Colour			
Food Category No.	Food Category	Max Level	Notes
01.6.1	Unripened cheese	50 mg/kg	161, 484, XS273, XS275, <u>A262</u>

Curcumin INS 100(i): Functional class: Colour			
Food Category No.	Food Category	Max Level	Notes
02.2.2	Fat spreads, dairy fat spreads and blended spreads	10 mg/kg	528, <u>D253</u>

Diacetyltartaric and fatty esters of glycerol INS 472e: Functional class: Emulsifier, Sequestrant, Stabilizer			
Food Category No.	Food Category	Max Level	Notes
01.5.1	Milk powder and cream powder (plain)	10000 mg/kg	<u>XS207, XS290</u>
02.2.2	Fat spreads, dairy fat spreads and blended spreads	10000 mg/kg	<u>359, H253</u>

Ethylene diamine tetra acetates INS 385, 386: Functional class: Antioxidant, Colour retention agent, Preservative, Sequestrant			
Food Category No.	Food Category	Max Level	Notes
02.2.2	Fat spreads, dairy fat spreads and blended spreads	100 mg/kg	21, <u>XS253</u>

Hydroxybenzoates, para INS 214, 218: Functional class: Preservative			
Food Category No.	Food Category	Max Level	Notes
02.2.2	Fat spreads, dairy fat spreads and blended spreads	300 mg/kg	27, XS256, <u>XS253</u>

Hydroxypropyl distarch phosphate INS 1442: Functional class: Anticaking agent, Emulsifier, Stabilizer, Thickener			
Food Category No.	Food Category	Max Level	Notes
<u>01.5.1</u>	<u>Milk powder and cream powder (plain)</u>	<u>GMP</u>	<u>D290, XS207</u>
01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg	<u>XS331</u>

Indigotine (Indigo carmine) INS 132: Functional class: Colour			
Food Category No.	Food Category	Max Level	Notes
01.6.1	Unripened cheese	200 mg/kg	3, XS221, XS273, XS275, <u>XS262</u>

Isopropyl citrates INS 384: Functional class: Antioxidant, Preservative, Sequestrant			
Food Category No.	Food Category	Max Level	Notes
02.2.2	Fat spreads, dairy fat spreads and blended spreads	100 mg/kg	<u>XS253</u>

Lauric arginate ethyl ester			
------------------------------------	--	--	--

INS 243: Functional class: Preservative			
Food Category No.	Food Category	Max Level	Notes
01.6.1	Unripened cheese	200 mg/kg	XS221, XS273, XS275, <u>XS262</u>
02.2.2	Fat spreads, dairy fat spreads and blended spreads	200 mg/kg	214, 215, <u>XS256</u> , <u>XS253</u>

Lecithin INS 322(j): Functional class: Antioxidant, Emulsifier			
Food Category No.	Food Category	Max Level	Notes
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	<u>XS331</u>

Magnesium carbonate INS 504(i): Functional class: Acidity regulator, Anticaking agent, Colour retention agent			
Food Category No.	Food Category	Max Level	Notes
<u>01.5.1</u>	<u>Milk powder and cream powder (plain)</u>	<u>GMP</u>	<u>C207, D290, E290</u>
01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg	<u>XS331</u>

Magnesium hydroxide carbonate INS 504(ii): Functional class: Acidity regulator, Anticaking agent, Carrier, Colour retention agent			
Food Category No.	Food Category	Max Level	Notes
<u>01.5.1</u>	<u>Milk powder and cream powder (plain)</u>	<u>GMP</u>	<u>E290</u>

Magnesium oxide INS 530: Functional class: Acidity regulator, Anticaking agent			
Food Category No.	Food Category	Max Level	Notes
<u>01.5.1</u>	<u>Milk powder and cream powder (plain)</u>	<u>GMP</u>	<u>C207, D290</u>
01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg	<u>XS331</u>

Magnesium silicate, synthetic INS 553(i): Functional class: Anticaking agent			
Food Category No.	Food Category	Max Level	Notes
<u>01.5.1</u>	<u>Milk powder and cream powder (plain)</u>	<u>GMP</u>	<u>C207, D290</u>
01.6.1	Unripened cheese	GMP	488, <u>D262</u> , XS273, XS275
01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg	<u>XS331</u>

Microcrystalline cellulose (Cellulose gel) INS 460(i): Functional class: Anticaking agent, Bulking agent, Carrier, Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener			
Food Category No.	Food Category	Max Level	Notes
<u>01.5.1</u>	<u>Milk powder and cream powder (plain)</u>	<u>GMP</u>	<u>D290, XS207</u>
01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg	<u>XS331</u>

Natamycin (Pimaricin) INS 235: Functional class: Preservative			
Food Category No.	Food Category	Max Level	Notes
01.6.1	Unripened cheese	40 mg/kg	3, 80, 486, XS273, XS275, <u>B262</u>

Nisin INS 234: Functional class: Preservative			
Food Category No.	Food Category	Max Level	Notes
01.6.1	Unripened cheese	12.5 mg/kg	233, B262

Phosphates INS 338, 339(i)-(iii), 340(i)-(iii), 341(i)-(iii), 342(i)-(ii), 343(i)-(iii), 450(i)-(iii),(v)-(vii),(ix), 451(i),(ii), 452(i)-(v), 542: Functional class: Acidity regulator, Anticaking agent, Antioxidant, Emulsifier, Emulsifying salt, Firming agent, Flour treatment agent, Humectant, Preservative, Raising agent, Sequestrant, Stabilizer, Thickener			
Food Category No.	Food Category	Max Level	Notes
01.3.1	Condensed milk (plain)	880 mg/kg	33, A281282
01.5.1	Milk powder and cream powder (plain)	4400 mg/kg	33, B207, B290, C207, A290,
01.6.1	Unripened cheese	4400 mg/kg	33, 487, 495, 496, C262, E262
01.8.2	Dried whey and whey products, excluding whey cheeses	4400 mg/kg	33, XS331
02.2.2	Fat spreads, dairy fat spreads and blended spreads	2200 mg/kg	33, 530, E253, F253

Polydimethylsiloxane INS 900a: Functional class: Anticaking agent, Antifoaming agent, Emulsifier			
Food Category No.	Food Category	Max Level	Notes
01.5.1	Milk powder and cream powder (plain)	10 mg/kg	XS207, XS290
02.2.2	Fat spreads, dairy fat spreads and blended spreads	10 mg/kg	152, I253

Polyglycerol esters of fatty acids INS 475: Functional class: Emulsifier, Stabilizer			
Food Category No.	Food Category	Max Level	Notes
02.2.2	Fat spreads, dairy fat spreads and blended spreads	5000 mg/kg	359, H253

Polysorbates INS 432-436: Functional class: Emulsifier, Stabilizer			
Food Category No.	Food Category	Max Level	Notes
01.6.1	Unripened cheese	80 mg/kg	38, XS221, XS273, XS275, XS262
02.2.2	Fat spreads, dairy fat spreads and blended spreads	10000 mg/kg	360, 364, H253

Ponceau 4R (Cochineal red A) INS 124: Functional class: Colour			
Food Category No.	Food Category	Max Level	Notes
01.6.1	Unripened cheese	100 mg/kg	3, 161, XS221, XS273, XS275, XS262

Potassium carbonate INS 501(i): Functional class: Acidity regulator, Stabilizer			
Food Category No.	Food Category	Max Level	Notes
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	XS331

Potassium chloride INS 508: Functional class: Firming agent, Flavour enhancer, Stabilizer, Thickener			
---	--	--	--

Food Category No.	Food Category	Max Level	Notes
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	<u>XS331</u>

Potassium dihydrogen citrate INS 332(i): Functional class: Acidity Regulator, Emulsifying salt, Sequestrant, Stabilizer			
Food Category No.	Food Category	Max Level	Notes
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	<u>XS331</u>

Potassium hydrogen carbonate INS 501(ii): Functional class: Acidity regulator, Raising agent, Stabilizer			
Food Category No.	Food Category	Max Level	Notes
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	<u>XS331</u>

Potassium hydroxide INS 525: Functional class: Acidity regulator			
Food Category No.	Food Category	Max Level	Notes
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	<u>XS331</u>

Powdered cellulose INS 460(ii): Functional class: Anticaking agent, Bulking agent, Emulsifier, Glazing agent, Humectant, Stabilizer, Thickener			
Food Category No.	Food Category	Max Level	Notes
<u>01.5.1</u>	<u>Milk powder and cream powder (plain)</u>	<u>GMP</u>	<u>D290, XS207</u>
01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg	<u>XS331</u>

Propyl gallate INS 310: Functional class: Antioxidant			
Food Category No.	Food Category	Max Level	Notes
01.5.1	Milk powder and cream powder (plain)	200 mg/kg	15, 75, 196, <u>XS207, XS290</u>
02.2.2	Fat spreads, dairy fat spreads and blended spreads	200 mg/kg	15, 430, <u>B253, B256</u>

Propylene glycol esters of fatty acids INS 477: Functional class: Emulsifier			
Food Category No.	Food Category	Max Level	Notes
02.2.2	Fat spreads, dairy fat spreads and blended spreads	20000 mg/kg	<u>XS253</u>

Riboflavins INS 101(i), (ii), (iii): Functional class: Colour			
Food Category No.	Food Category	Max Level	Notes
01.6.1	Unripened cheese	300 mg/kg	491, XS273, XS275

Silicon dioxide, amorphous INS 551: Functional class: Anticaking agent, Antifoaming agent, Carrier,			
Food Category No.	Food Category	Max Level	Notes
<u>01.5.1</u>	<u>Milk powder and cream powder (plain)</u>	<u>GMP</u>	<u>C207, D290</u>
01.6.1	Unripened cheese	GMP	3, 488, <u>D262</u> , XS273, XS275

01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg	<u>XS331</u>
--------	--	-------------	---------------------

Sodium aluminium silicate INS 554: Functional class: Anticaking agent			
Food Category No.	Food Category	Max Level	Notes
01.8.2	Dried whey and whey products, excluding whey cheeses	1140 mg/kg	6, <u>XS331</u>

Sodium ascorbate INS 301: Functional class: Antioxidant			
Food Category No.	Food Category	Max Level	Notes
<u>01.5.1</u>	<u>Milk powder and cream powder (plain)</u>	<u>GMP</u>	<u>317, D207, XS290</u>

Sodium carbonate INS 500(i): Functional class: Acidity regulator, Anticaking agent, Emulsifying salt, Raising agent, Stabilizer, Thickener			
Food Category No.	Food Category	Max Level	Notes
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	<u>XS331</u>

Sodium dihydrogen citrate INS 331(i): Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer			
Food Category No.	Food Category	Max Level	Notes
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	<u>XS331</u>

Sodium hydrogen carbonate INS 500(ii): Functional class: Acidity regulator, Anticaking agent, Raising agent, Stabilizer, Thickener			
Food Category No.	Food Category	Max Level	Notes
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	<u>XS331</u>

Sodium hydroxide INS 524: Functional class: Acidity regulator			
Food Category No.	Food Category	Max Level	Notes
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	<u>XS331</u>

Sodium sesquicarbonate INS 500(iii): Functional class: Acidity regulator, Anticaking agent, Raising agent			
Food Category No.	Food Category	Max Level	Notes
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	<u>XS331</u>

Sorbates INS 200, 202, 203: Preservative			
Food Category No.	Food Category	Max Level	Notes
01.6.1	Unripened cheese	1000 mg/kg	42, 223, 492, 494, <u>B262</u>
02.2.2	Fat spreads, dairy fat spreads and blended spreads	2000 mg/kg	42, 529, <u>G253</u>

Sorbitan esters of fatty acids INS 491-495: Emulsifier, Stabilizer			
Food Category No.	Food Category	Max Level	Notes
02.2.2	Fat spreads, dairy fat spreads and blended spreads	10000 mg/kg	359, <u>H253</u>

Stearoyl lactylates INS 481(i), 482(i): Emulsifier, Flour treatment agent, Foaming agent, Stabilizer			
Food Category No.	Food Category	Max Level	Notes
02.2.2	Fat spreads, dairy fat spreads and blended spreads	10000 mg/kg	359, <u>H253</u>

Stearyl citrate INS 484: Functional class: Antioxidant, Emulsifier, Sequestrant			
Food Category No.	Food Category	Max Level	Notes
02.2.2	Fat spreads, dairy fat spreads and blended spreads	100 mg/kg	15, <u>XS253</u>

Sucrose esters INS 473, 473a, 474: Functional class: Emulsifier, Foaming agent, Glazing agent, Stabilizer			
Food Category No.	Food Category	Max Level	Notes
02.2.2	Fat spreads, dairy fat spreads and blended spreads	10000 mg/kg	360, <u>H253</u>

Sunset yellow FCF INS 110: Functional class: Colour			
Food Category No.	Food Category	Max Level	Notes
01.6.1	Unripened cheese	300 mg/kg	3, XS221, XS273, XS275, <u>XS262</u>

Talc INS 553(iii): Functional class: Anticaking agent, Glazing agent, Thickener			
Food Category No.	Food Category	Max Level	Notes
<u>01.5.1</u>	<u>Milk powder and cream powder (plain)</u>	<u>GMP</u>	<u>C207, D290</u>
01.6.1	Unripened cheese	GMP	3, 488, <u>D262</u> , XS273, XS275
01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg	<u>XS331</u>

Tertiary butylhydroquinone INS 319: Functional class: Antioxidant			
Food Category No.	Food Category	Max Level	Notes
02.2.2	Fat spreads, dairy fat spreads and blended spreads	200 mg/kg	15, 430, <u>XS253, B256</u>

Thermally oxidized soya bean oil interacted with mono- and diglycerides of fatty acids INS 479: Functional class: Emulsifier			
Food Category No.	Food Category	Max Level	Notes
02.2.2	Fat spreads, dairy fat spreads and blended spreads	5000 mg/kg	531, <u>XS253</u>

Thiodipropionates INS 388, 389: Functional class: Antioxidant			
Food Category No.	Food Category	Max Level	Notes
02.2.2	Fat spreads, dairy fat spreads and blended spreads	200 mg/kg	46, <u>XS253</u>

Tocopherols INS 307a, b, c: Functional class: Antioxidant			
Food Category No.	Food Category	Max Level	Notes
01.6.1	Unripened cheese	200 mg/kg	168, 351, XS221, XS273, <u>XS262</u>
01.8	Whey and whey products, excluding whey cheeses	200 mg/kg	<u>XS331</u>

Tripotassium citrate INS 332(ii): Functional class: Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer			
Food Category No.	Food Category	Max Level	Notes
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	<u>XS331</u>

Trisodium citrate INS 331(iii): Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer			
Food Category No.	Food Category	Max Level	Notes
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	<u>XS331</u>

C.1.2 PROPOSED AMENDMENTS TO TABLE 2 OF THE GSFA: (food category numerical order)

Food category 01.3.1: Condensed milk (plain)			
Additive	INS	Max Level	Notes
Phosphates	338, 339(i)-(iii), 340(i)-(iii), 341(i)-(iii), 342(i)-(ii), 343(i)-(iii), 450(i)-(iii), (v)-(vii), (ix), 451(i),(ii), 452(i)-(v), 542	880 mg/kg	33, <u>A281282</u>

Food category 01.5.1: Milk powder and cream powder (plain)			
Additive	INS	Max Level	Notes
<u>Ascorbic acid, L-</u>	<u>300</u>	<u>GMP</u>	<u>D207, XS290</u>
Ascorbyl esters	304, 305	500 mg/kg	10, <u>D207, XS290</u>
Butylated hydroxyanisole	320	100 mg/kg	46, 196, <u>E207, XS290</u>
Butylated hydroxytoluene	321	200 mg/kg	15, 196, <u>XS207, XS290</u>
<u>Calcium carbonate</u>	<u>170(i)</u>	<u>GMP</u>	<u>C207, D290, E290</u>
<u>Calcium silicate</u>	<u>552</u>	<u>GMP</u>	<u>C207, D290</u>
Diacetyltartaric and fatty esters of glycerol	472e	10000 mg/kg	<u>XS207, XS290</u>
<u>Hydroxypropylidistarch phosphate</u>	<u>1442</u>	<u>GMP</u>	<u>D290, XS207</u>
<u>Magnesium carbonate</u>	<u>504(i)</u>	<u>GMP</u>	<u>C207, D290, E290</u>
<u>Magnesium hydroxide carbonate</u>	<u>504(ii)</u>	<u>GMP</u>	<u>E290</u>
<u>Magnesium oxide</u>	<u>530</u>	<u>GMP</u>	<u>C207, D290</u>
<u>Magnesium silicate, synthetic</u>	<u>553(i)</u>	<u>GMP</u>	<u>C207, D290</u>
<u>Microcrystalline cellulose (Cellulose gel)</u>	<u>460(i)</u>	<u>GMP</u>	<u>D290, XS207</u>
Phosphates	338, 339(i)-(iii), 340(i)-(iii), 341(i)-(iii), 342(i)-(ii), 343(i)-(iii), 450(i)-(iii), (v)-(vii), (ix), 451(i),(ii), 452(i)-(v), 542	4400 mg/kg	33, <u>B207 B290, C207, A290,</u>
Polydimethylsiloxane	900a	10 mg/kg	<u>XS207, XS290</u>
<u>Powdered cellulose</u>	<u>460(ii)</u>	<u>GMP</u>	<u>D290, XS207</u>
Propyl gallate	310	200 mg/kg	15, 75, 196, <u>XS207, XS290</u>
<u>Silicon dioxide, amorphous</u>	<u>551</u>	<u>GMP</u>	<u>C207, D290</u>
<u>Sodium ascorbate</u>	<u>301</u>	<u>GMP</u>	<u>317, D207, XS290</u>
<u>Talc</u>	<u>553(iii)</u>	<u>GMP</u>	<u>C207, D290</u>

Food category 01.6.1 Unripened cheese			
Additive	INS	Max Level	Notes
Annatto extracts – norbixin-based	160b(ii)	25 mg/kg	185, 485, XS273, <u>XS262</u>
Calcium silicate	552	GMP	488, <u>D262</u> , XS273, XS275
Canthaxanthin	161g	15 mg/kg	201, XS221, XS273, XS275, <u>XS262</u>
Caramel III, ammonia caramel	150c	15000 mg/kg	201, XS221, XS273, XS275, <u>XS262</u>

Food category 01.6.1 Unripened cheese			
Additive	INS	Max Level	Notes
Caramel IV, sulfite ammonia caramel	150d	50000 mg/kg	201, XS221, XS273, XS275, <u>XS262</u>
Carotenes, beta-, vegetable	160a(ii)	600 mg/kg	<u>XS262</u>
Carotenoids	160a(i),a(iii),e,f	100 mg/kg	489, 490, XS273, <u>XS262</u>
Chlorophylls and chlorophyllins, copper complexes	141(i), (ii)	50 mg/kg	161, 484, XS273, XS275, <u>A262</u>
Indigotine (Indigo carmine)	132	200 mg/kg	3, XS221, XS273, XS275, <u>XS262</u>
Lauric arginate ethyl ester	243	200 mg/kg	XS221, XS273, XS275, <u>XS262</u>
Magnesium silicate, synthetic	553(i)	GMP	488, <u>D262</u> , XS273, XS275
Natamycin (Pimaricin)	235	40 mg/kg	3, 80, 486, XS273, XS275, <u>B262</u>
Nisin	234	12.5 mg/kg	233, <u>B262</u>
Phosphates	338, 339(i)-(iii), 340(i)-(iii), 341(i)-(iii), 342(i)-(ii), 343(i)-(iii), 450(i)-(iii),(v)-(vii),(ix), 451(i),(ii), 452(i)-(v), 542	4400 mg/kg	33, 487, 495, 496, <u>C262</u> , <u>E262</u>
Polysorbates	432-436	80 mg/kg	38, XS221, XS273, XS275, <u>XS262</u>
Ponceau 4R (Cochineal red A)	124	100 mg/kg	3, 161, XS221, XS273, XS275, <u>XS262</u>
Riboflavins	101(i), (ii), (iii)	300 mg/kg	491, XS273, XS275
Silicon dioxide, amorphous	551	GMP	3, 488, <u>D262</u> , XS273, XS275
Sorbates	200, 202, 203	1000 mg/kg	42, 223, 492, 494, <u>B262</u>
Sunset yellow FCF	110	300 mg/kg	3, XS221, XS273, XS275, <u>XS262</u>
Talc	553(iii)	GMP	3, 488, <u>D262</u> , XS273, XS275
Tartrates	334, 335(ii), 337	1500 mg/kg	45, 351, <u>XS262</u>
Tocopherols	307a, b, c	200 mg/kg	168, 351, XS221, XS273, <u>XS262</u>

Food category 01.8: Whey and whey products, excluding whey cheeses			
Additive	INS	Max Level	Notes
Tocopherols	307a, b, c	200 mg/kg	<u>XS331</u>

Food category 01.8.2: Dried whey and whey products, excluding whey cheeses			
Additive	INS	Max Level	Notes
Benzoyl peroxide	928	100 mg/kg	147, <u>XS331</u>
Calcium carbonate	170(i)	10000 mg/kg	<u>XS331</u>
Calcium chloride	509	GMP	<u>XS331</u>
Calcium hydroxide	526	GMP	<u>XS331</u>
Calcium silicate	552	10000 mg/kg	<u>XS331</u>
Hydroxypropyl distarch phosphate	1442	10000 mg/kg	<u>XS331</u>
Lecithin	322(i)	GMP	<u>XS331</u>
Magnesium carbonate	504(i)	10000 mg/kg	<u>XS331</u>
Magnesium oxide	530	10000 mg/kg	<u>XS331</u>
Magnesium silicate, synthetic	553(i)	10000 mg/kg	<u>XS331</u>
Microcrystalline cellulose (Cellulose gel)	460(i)	10000 mg/kg	<u>XS331</u>
Phosphates	338, 339(i)-(iii), 340(i)-(iii), 341(i)-(iii), 342(i)-(ii), 343(i)-(iii), 450(i)-(iii), 451(i)-(iii), 452(i)-(v), 542	4400 mg/kg	33, <u>XS331</u>

	(iii),(v)-(vii),(ix) 451(i),(ii), 452(i)-(v), 542		
Potassium carbonate	501(i)	GMP	<u>XS331</u>
Potassium chloride	508	GMP	<u>XS331</u>
Potassium dihydrogen citrate	332(i)	GMP	<u>XS331</u>
Potassium hydrogen carbonate	501(ii)	GMP	<u>XS331</u>
Potassium hydroxide	525	GMP	<u>XS331</u>
Powdered cellulose	460(ii)	10000 mg/kg	<u>XS331</u>
Silicon dioxide, amorphous	551	10000 mg/kg	<u>XS331</u>
Sodium aluminium silicate	554	1140 mg/kg	6, <u>XS331</u>
Sodium carbonate	500(i)	GMP	<u>XS331</u>
Sodium dihydrogen citrate	331(i)	GMP	<u>XS331</u>
Sodium hydrogen carbonate	500(ii)	GMP	<u>XS331</u>
Sodium hydroxide	524	GMP	<u>XS331</u>
Sodium sesquicarbonate	500(iii)	GMP	<u>XS331</u>
Talc	553(iii)	10000 mg/kg	<u>XS331</u>
Tripotassium citrate	332(ii)	GMP	<u>XS331</u>
Trisodium citrate	331(iii)	GMP	<u>XS331</u>

Food category 02.2.2: Fat spreads, dairy fat spreads and blended spreads			
Additive	INS	Max Level	Notes
Annatto extracts – bixin-based	160b(i)	100 mg/kg	8, <u>A253</u>
Benzoates	210-213	1000 mg/kg	13, 529, <u>XS253</u>
Butylated hydroxyanisole	320	200 mg/kg	15, 430, <u>B253, B256</u>
Butylated hydroxytoluene	321	200 mg/kg	15, 430, <u>B253, B256</u>
Canthaxanthin	161g	15 mg/kg	214, 215, <u>XS256, XS253</u>
Caramel II, sulfite caramel	150b	500 mg/kg	528, <u>XS253</u>
Caramel III, ammonia caramel	150c	500 mg/kg	<u>XS253</u>
Caramel IV, sulfite ammonia caramel	150d	500 mg/kg	214, <u>XS253</u>
Carmines	120	500 mg/kg	161, 178, <u>XS253</u>
Carotenes, <i>beta</i> -, vegetable	160a(ii)	1000 mg/kg	<u>XS253</u>
Curcumin	100(i)	10 mg/kg	528, <u>D253</u>
Diacetyltartaric and fatty acid esters of glycerol	472e	10000 mg/kg	<u>359, H253</u>
Ethylene diamine tetra acetates	385, 386	100 mg/kg	21, <u>XS253</u>
Hydroxybenzoates, Para-	214, 218	300 mg/kg	27, <u>XS256, XS253</u>
Isopropyl citrates	384	100 mg/kg	<u>XS253</u>
Lauric arginate ethyl ester	243	200 mg/kg	214, 215, <u>XS256, XS253</u>
Phosphates	338, 339(i)-(iii), 340(i)-(iii), 341(i)-(iii), 342(i),(ii), 343(i)-(iii), 450(i)-(iii),(v)-(vii),(ix), 451(i),(ii), 452(i)-(v), 542	2200 mg/kg	33, 530, <u>E253, F253</u>
Polydimethylsiloxane	900a	10 mg/kg	152, <u>I253</u>
Polyglycerol esters of fatty acids	475	5000 mg/kg	359, <u>H253</u>
Polysorbates	432-436	10000 mg/kg	360, 364, <u>H253</u>
Propyl gallate	310	200 mg/kg	15, 430, <u>B253, B256</u>
Propylene glycol esters of fatty acids	477	20000 mg/kg	<u>XS253</u>
Sorbates	200, 202, 203	2000 mg/kg	42, 529, <u>G253</u>
Sorbitan esters of fatty acids	491-495	10000 mg/kg	359, <u>H253</u>
Stearoyl lactylates	481(i), 482(i)	10000 mg/kg	<u>359, H253</u>
Stearyl citrate	484	100 mg/kg	15, <u>XS253</u>
Sucrose esters	473, 473a, 474	10000 mg/kg	360, <u>H253</u>
Tertiary butylhydroquinone	319	200 mg/kg	15, 430, <u>XS253, B256</u>

Food category 02.2.2: Fat spreads, dairy fat spreads and blended spreads			
Additive	INS	Max Level	Notes
Thermally oxidized soya bean oil interacted with mono- and diglycerides of fatty acids	479	5000 mg/kg	531, <u>XS253</u>
Thiodipropionates	388, 389	200 mg/kg	46, <u>XS253</u>

NOTES TO THE GSFA

XS207 Excluding products conforming to the Standard for Milk Powders and Cream Powder (CXS 207-1999).

XS290 Excluding products conforming to the Standard for Edible Casein Products (CXS 290-1995).

B207: For use in products conforming to the Standards for Milk Powders and Cream Powder (CXS 207-1999) and Edible Casein Products (CXS 290-1995): phosphoric acid (INS 338), sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS 343(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450(ix)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), as acidity regulators only, singly or in combination at 4,400 mg/kg.

C207 Except for use in products conforming to the Standard for Milk Products and Cream Powder (CXS 207-1999): bone phosphate (INS 542), calcium carbonate (INS 170(i)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), calcium silicate (INS 552), magnesium carbonate (INS 504(i)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), magnesium oxide (INS 530), magnesium silicate, synthetic (INS 553(i)), silicon dioxide, amorphous (INS 551), talc (INS 553(iii)), tricalcium phosphate (INS 341(iii)), trimagnesium phosphate (INS 343(iii)) and bone phosphate (INS 542) as anticaking agents only, singly or in combination at 10,000 mg/kg.

D207 Except for use in products conforming to the Standard for Milk Powders and Cream Powder (CXS 207-1999): ascorbic acid, L- (INS 300), ascorbyl palmitate (INS 304), ascorbyl stearate (INS 305) and sodium ascorbate (INS 301), as antioxidants only, singly or in combination at 500 mg/kg, expressed as ascorbic acid.

E207 On the fat or oil basis except for use in products conforming to the Standard for Milk Powders and Cream Powder (CXS 207-1999).

A290 Except for use in products conforming to the Standard for Edible Casein Products (CXS 290-1995): sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), as acidity regulators only, singly or in combination at 2,200 mg/kg.

B290: For use in products conforming to the Edible Casein Products (CXS 290-1995): phosphoric acid (INS 338), sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS 343(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450(ix)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), as acidity regulators only, singly or in combination at 4,400 mg/kg.

D290 Except for use in products conforming to the Standard for Edible Casein Products (CXS 290-1995): bone phosphate (INS 542), calcium carbonate (INS 170(i)), calcium silicate (INS 552), hydroxypropyl starch phosphate (INS 1442), magnesium carbonate (INS 504(i)), magnesium oxide (INS 530), magnesium silicate, synthetic (INS 553(i)), microcrystalline cellulose (cellulose gel) (INS 460(i)), powdered cellulose (INS 460(ii)), silicon dioxide, amorphous (INS

- 551),), talc (INS 553(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)) magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)) and trimagnesium phosphate (INS 343(iii)), as anticaking agents only, singly or in combination at 4,400 mg/kg, noting the total amount of phosphorus shall not exceed 4,400 mg/kg.
- E290:** For use in products conforming to the Standard for Edible Casein Products (CXS 290-1995) as an acidity regulator.
- XS253** Excluding products conforming to the Standard for Dairy Fat Spreads (CXS 253-2006).
- A253** Except for use in products conforming to the Standard for Dairy Fat Spreads (CXS 253-2006) at 20 mg/kg.
- B253** Except for use in products conforming to the Standard for Dairy Fat Spreads (CXS 253-2006), only intended for cooking purposes: propyl gallate (INS 310) at 200 mg/kg, butylated hydroxyanisole (INS 320) at 200 mg/kg or butylated hydroxytoluene (INS 321) at 75 mg/kg, singly or in combination at 200 mg/kg.
- D253** Except for use in products conforming to the Standard for Dairy Fat Spreads (CXS 253-2006), at 5 mg/kg.
- E253** Except for use in products conforming to the Standard for Dairy Fat Spreads (CXS 253-2006): sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS 343(iii)), Disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium phosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450(ix)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), as stabilizers and/or thickeners only, singly or in combination for dairy fat spreads with less than 70% milk fat content only, at 880 mg/kg.
- F253** Except for use in products conforming to the Standard for Dairy Fat Spreads (CXS 253-2006): phosphoric acid (INS 338), sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS 343(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium phosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450(ix)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), for use as acidity regulators only, singly or in combination at 880 mg/kg.
- G253** Except for use in products conforming to the Standard for Dairy Fat Spreads (CXS 253-2006), at 2000 mg/kg for fat contents <59%, and at 1000 mg/kg for fat contents ≥59%.
- H253** Except for use in products conforming to the Standard for Dairy Fat Spreads (CXS 253-2006), as an emulsifier only.
- I253** Except for use in products conforming to the Standard for Dairy Fat Spreads (CXS 253-2006), only in dairy fat spreads as an antifoaming agent.
- B256** For use in products conforming to the Standard for Fat Spreads and Blended Spreads (CXS 256-2007): propyl gallate (INS 310), tertiary butylhydroquinone (INS 319), butylated hydroxyanisole (INS 320) and butylated hydroxytoluene (INS 321), singly or in combination at 200 mg/kg.
- XS262** Excluding products conforming to the Standard for Mozzarella (CXS 262-2006).
- A262** Except for use in products conforming to the Standard for Mozzarella (CXS 262-2006) at 5 mg/kg, in cheese mass only, to obtain the colour characteristics of the product.

- B262:** Includes use in products conforming to the Standard for Mozzarella (CXS 262-2006) except for the surface treatment of high moisture products packaged in liquid, noting the functional class table in CXS 262-2006.
- C262** Except for use in products conforming to the Standard for Mozzarella (CXS 262-2006): sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS 343(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450(ix)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), as stabilizers at 4400 mg/kg as phosphorus, singly or in combination, in cheese mass only.
- D262** Except for use in products conforming to the Standard for Mozzarella (CXS 262-2006): calcium silicate (INS 552), magnesium silicate, synthetic (INS 553(i)), silicon dioxide, amorphous (INS 551) and talc (INS 553(iii)) for the surface treatment of sliced, cut, shredded or grated low moisture Mozzarella or for the surface treatment of shredded and/or diced high moisture Mozzarella, as anticaking agents only at 10,000 mg/kg, singly or in combination, as silicon dioxide.
- E262** Except for use in products conforming to the Standard for Mozzarella (CXS 262-2006): phosphoric acid (INS 338) sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS 343(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450 (ix)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), as acidity regulators at 880 mg/kg as phosphorus, singly or in combination, in cheese mass only.
- A281282** Except for use in products conforming to the Standards for Evaporated Milks (CXS 281-1971) and Sweetened Condensed Milks (CXS 282-1971): phosphoric acid (INS 338), sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS 343(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450 (ix)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), as acidity regulators only, at 1000 mg/kg as phosphorous, singly or in combination.
- XS331** Excluding products conforming to the Standard for Dairy Permeate Powders (CXS 331-2017).

C.1.3 PROPOSED AMENDMENTS TO TABLE 3 OF THE GSFA

Amendments to Table 3 of the GSFA

INS No.	Additive	Functional Class	Year Adopted	Specific allowance in the following commodity standards¹
260	Acetic acid, glacial	Acidity regulator, Preservative	1999	<u>CS 262-2006 (for use in cheese mass only)</u>
472a	Acetic and fatty acid esters of glycerol	Emulsifier, Sequestrant, Stabilizer	1999	<u>CS 253-2006 (see functional class table and footnote)</u>
1422	Acetylated distarch adipate	Emulsifier, Stabilizer, Thickener	1999	<u>CS 253-2006 (see functional class table and footnote)</u>
1414	Acetylated distarch phosphate	Emulsifier, Stabilizer, Thickener	1999	<u>CS 253-2006 (see functional class table and footnote)</u>
1401	Acid-treated starch	Emulsifier, Stabilizer, Thickener	1999	<u>CS 253-2006 (see functional class table and footnote)</u>
406	Agar	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	<u>CS 253-2006 (see functional class table and footnote), CS 262-2006 (for use in cheese mass only)</u>
400	Alginic acid	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	<u>CS 253-2006 (see functional class table and footnote)</u>
1402	Alkaline treated starch	Emulsifier, Stabilizer, Thickener	1999	<u>CS 253-2006 (see functional class table and footnote)</u>
403	Ammonium alginate	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	<u>CS 253-2006 (see functional class table and footnote)</u>
503(i)	Ammonium carbonate	Acidity regulator, Raising agent	1999	<u>CS 290-1995</u>
503(ii)	Ammonium hydrogen carbonate	Acidity regulator, Raising agent	1999	<u>CS 290-1995</u>
527	Ammonium hydroxide	Acidity regulator	1999	<u>CS 290-1995</u>
1403	Bleached starch	Emulsifier, Stabilizer, Thickener	1999	<u>CS 253-2006 (see functional class table and footnote)</u>
263	Calcium acetate	Acidity regulator, Preservative, Stabilizer	1999	<u>CS 262-2006 (for use in cheese mass only), CS 290-1995</u>
404	Calcium alginate	Antifoaming agent, Bulking agent, Carrier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	<u>CS 253-2006 (see functional class table and footnote)</u>
170(i)	Calcium carbonate	Acidity regulator, Anticaking agent, Colour, Firming agent, Flour treatment agent, Stabilizer	1999	<u>CS 262-2006 (for use in cheese mass only), CS 281-1971, CS 282-1971, CS 290-1995</u>
509	Calcium chloride	Firming agent, Stabilizer, Thickener	1999	<u>CS 207-1999, CS 281-1971, CS 282-1971</u>

578	Calcium gluconate	Acidity regulator, Firming agent, Sequestrant	1999	<u>CS 262-2006 (for use in cheese mass only)</u>
526	Calcium hydroxide	Acidity regulator, Firming agent	1999	<u>CS 253-2006, CS 290-1995</u>
327	Calcium lactate	Acidity regulator, Emulsifying salt, Firming agent, Flour treatment agent, Thickener	1999	<u>CS 253-2006, CS 262-2006 (for use in cheese mass only), CS 290-1995</u>
352(ii)	Calcium malate, D, L-	Acidity regulator	1999	<u>CS 262-2006 (for use in cheese mass only)</u>
282	Calcium propionate	Preservative	1999	<u>CS 262-2006 (see functional class table in CXS 262-2006)</u>
410	Carob bean gum	Emulsifier, Stabilizer, Thickener	1999	<u>CS 253-2006 (see functional class table and footnote), CS 262-2006 (for use in cheese mass only)</u>
407	Carrageenan	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	<u>CS 253-2006 (see functional class table and footnote), CS 262-2006 (for use in cheese mass only), CS 281-1971, CS 282-1971</u>
140	Chlorophylls	Colour	1999	<u>CS 262-2006 (for use in cheese mass only, see functional class table in CXS 262-2006)</u>
330	Citric acid	Acidity regulator, Antioxidant, Colour retention agent, Sequestrant	1999	<u>CS 262-2006 (for use in cheese mass only)</u>
472c	Citric and fatty acid esters of glycerol	Antioxidant, Emulsifier, Flour treatment agent, Sequestrant, Stabilizer	1999	<u>CS 253-2006 (see functional class table and footnote)</u>
1400	Dextrins, roasted starch	Carrier, Emulsifier, Stabilizer, Thickener	1999	<u>CS 253-2006 (see functional class table and footnote)</u>
628	Dipotassium 5'-guanylate	Flavour enhancer	1999	<u>CS 253-2006 (see functional class table and footnote)</u>
627	Disodium 5'-guanylate	Flavour enhancer	1999	<u>CS 253-2006 (see functional class table and footnote)</u>
1412	Distarch phosphate	Emulsifier, Stabilizer, Thickener	1999	<u>CS 253-2006 (see functional class table and footnote)</u>
418	Gellan gum	Gelling agent, Stabilizer, Thickener	1999	<u>CS 253-2006 (see functional class table and footnote)</u>
575	Glucono delta-lactone	Acidity regulator, Raising agent, Sequestrant	1999	<u>CS 262-2006 (for use in cheese mass only)</u>
422	Glycerol	Humectant, Thickener	1999	<u>CS 253-2006 (see functional class table and footnote)</u>
412	Guar gum	Emulsifier, Stabilizer, Thickener	1999	<u>CS 253-2006 (see functional class table and footnote), CS 262-2006 (for use in cheese mass only)</u>
414	Gum arabic (Acacia gum)	Bulking agent, Carrier, Emulsifier, Glazing	1999	<u>CS 253-2006</u>

		agent, Stabilizer, Thickener		<u>(see functional class table and footnote)</u>
507	Hydrochloric acid	Acidity regulator	1999	<u>CS 262-2006 (for use in cheese mass only)</u>
463	Hydroxypropyl cellulose	Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener	1999	<u>CS 253-2006 (see functional class table and footnote)</u>
1442	Hydroxypropyl distarch phosphate	Anticaking agent, Emulsifier, Stabilizer, Thickener	1999	<u>CS 253-2006 (see functional class table and footnote)</u>
464	Hydroxypropyl methyl cellulose	Bulking agent, Emulsifier, Glazing agent, Stabilizer, Thickener	1999	<u>CS 253-2006 (see functional class table and footnote)</u>
1440	Hydroxypropyl starch	Emulsifier, Stabilizer, Thickener	1999	<u>CS 253-2006 (see functional class table and footnote)</u>
416	Karaya gum	Emulsifier, Stabilizer, Thickener	1999	<u>CS 262-2006 (for use in cheese mass only)</u>
270	Lactic acid, L-, D- and DL-	Acidity regulator	1999	<u>CS 262-2006 (for use in cheese mass only)</u>
472b	Lactic and fatty acid esters of glycerol	Emulsifier, Sequestrant, Stabilizer	1999	<u>CS 253-2006 (see functional class table and footnote)</u>
322(i)	Lecithin	Antioxidant, Emulsifier, Flour treatment agent	1999	<u>CS 207-1999, CS 281-1971, CS 282-1971, CS 290-1995</u>
<u>322(ii)</u>	<u>Lecithin, partially hydrolysed</u>	<u>Antioxidant, Emulsifier</u>		<u>CS 207-1999, CS 281-1971, CS 282-1971, CS 290-1995</u>
504(i)	Magnesium carbonate	Acidity regulator, Anticaking agent, Colour retention agent, Flour treatment agent	1999	<u>CS 262-2006 (for use in cheese mass only), CS 290-1995</u>
528	Magnesium hydroxide	Acidity regulator, Colour retention agent	1999	<u>CS 290-1995</u>
504(ii)	Magnesium hydroxide carbonate	Acidity regulator, Anticaking agent, Carrier, Colour retention agent	1999	<u>CS 262-2006 (for use in cheese mass only), CS 290-1995</u>
329	Magnesium lactate, DL-	Acidity regulator, Flour treatment agent	1999	<u>CS 253-2006, CS 290-1995</u>
296	Malic acid	Acidity regulator, Sequestrant	1999	<u>CS 262-2006 (for use in cheese mass only)</u>
461	Methyl cellulose	Bulking agent, Emulsifier, Glazing agent, Stabilizer, Thickener	1999	<u>CS 253-2006 (see functional class table and footnote)</u>
465	Methyl ethyl cellulose	Emulsifier, Foaming agent, Stabilizer, Thickener	1999	<u>CS 253-2006 (see functional class table and footnote)</u>
460(i)	Microcrystalline cellulose (Cellulose gel)	Anticaking agent, Bulking agent, Carrier, Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener	1999	<u>CS 253-2006 (see functional class table and footnote), CS 262-2006 (as anticaking agent only, see functional class table in CXS 262-2006)</u>
471	Mono- and di-glycerides of fatty acids	Antifoaming agent, Emulsifier, Glazing agent, Stabilizer	1999	<u>CS 207-1999, CS 253-2006 (see functional class table and footnote), CS 290-1995</u>

1410	Monostarch phosphate	Emulsifier, Stabilizer, Thickener	1999	<u>CS 253-2006 (see functional class table and footnote)</u>
1404	Oxidized starch	Emulsifier, Stabilizer, Thickener	1999	<u>CS 253-2006 (see functional class table and footnote)</u>
440	Pectins	Emulsifier, Gelling agent, Glazing agent, Stabilizer, Thickener	1999	<u>CS 253-2006 (see functional class table and footnote), CS 262-2006 (as anticaking agent only, see functional class table in CXS 262-2006)</u>
1413	Phosphated distarch phosphate	Emulsifier, Stabilizer, Thickener	1999	<u>CS 253-2006 (see functional class table and footnote)</u>
261(i)	Potassium acetate	Acidity regulator, Preservative	1999	<u>CS 262-2006 (as anticaking agent only, see functional class table in CXS 262-2006), CS 290-1995</u>
402	Potassium alginate	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	<u>CS 253-2006 (see functional class table and footnote)</u>
501(i)	Potassium carbonate	Acidity regulator, Stabilizer	1999	<u>CS 207-1999, CS 262-2006 (as anticaking agent only, see functional class table in CXS 262-2006), CS 281-1971, CS 282-1971, CS 290-1995</u>
508	Potassium chloride	Firming agent, Flavour enhancer, Stabilizer, Thickener	1999	<u>CS 207-1999, CS 281-1971, CS 282-1971</u>
332(i)	Potassium dihydrogen citrate	Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer	1999	<u>CS 207-1999, CS 262-2006 (as anticaking agent only, see functional class table in CXS 262-2006), CS 281-1971, CS 282-1971, CS 290-1995</u>
577	Potassium gluconate	Acidity regulator, Sequestrant	1999	<u>CS 262-2006 (for use in cheese mass only)</u>
501(ii)	Potassium hydrogen carbonate	Acidity regulator, Raising agent, Stabilizer	1999	<u>CS 207-1999, CS 262-2006 (for use in cheese mass only), CS 281-1971, CS 282-1971, CS 290-1995</u>
525	Potassium hydroxide	Acidity regulator	1999	<u>CS 290-1995</u>
326	Potassium lactate	Acidity regulator, Antioxidant, Emulsifier, Humectant	1999	<u>CS 253-2006, CS 262-2006 (for use in cheese mass only), CS 290-1995</u>
283	Potassium propionate	Preservative	1999	<u>CS 262-2006 (see functional class table in CXS 262-2006)</u>
460(ii)	Powdered cellulose	Anticaking agent, Bulking agent, Emulsifier, Glazing agent,	1999	<u>CS 253-2006 (see functional class table and footnote), CS</u>

		Humectant, Stabilizer, Thickener		<u>262-2006 (as anticaking agent only, see functional class table in CXS 262-2006)</u>
407a	Processed eucheama seaweed (PES)	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	2001	<u>CS 253-2006 (see functional class table and footnote), CS 262-2006 (as anticaking agent only, see functional class table in CXS 262-2006)</u>
280	Propionic acid	Preservative	1999	<u>CS 262-2006 (see functional class table in CXS 262-2006)</u>
262(i)	Sodium acetate	Acidity regulator, Preservative, Sequestrant	1999	<u>CS 262-2006 (for use in cheese mass only), CS 290-1995</u>
401	Sodium alginate	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	<u>CS 253-2006 (see functional class table and footnote)</u>
500(i)	Sodium carbonate	Acidity regulator, Anticaking agent, Emulsifying salt, Raising agent, Stabilizer, Thickener	1999	<u>CS 207-1999, CS 253-2006 (see functional class table and footnote), CS 262-2006 (for use in cheese mass only), CS 281-1971, CS 282-1971, CS 290-1995</u>
466	Sodium carboxymethyl cellulose (Cellulose gel)	Bulking agent, Emulsifier, Firming agent, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	<u>CS 253-2006 (see functional class table and footnote), CS 262-2006 (for use in cheese mass only),</u>
331(i)	Sodium dihydrogen citrate	Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer	1999	<u>CS207-1999, CS 253-2006 (see functional class table and footnote), CS 262-2006 (for use in cheese mass only), CS 281-1971, CS 282-1971, CS 290-1995</u>
500(ii)	Sodium hydrogen carbonate	Acidity regulator, Anticaking agent, Raising agent, Stabilizer, Thickener	1999	<u>CS 207-1999, CS 253-2006 (see functional class table and footnote), CS 262-2006 (for use in cheese mass only), CS 281-1971, CS 282-1971, CS 290-1995</u>
350(i)	Sodium hydrogen DL-malate	Acidity regulator, Humectant	1999	<u>CS 262-2006 (for use in cheese mass only)</u>
524	Sodium hydroxide	Acidity regulator	1999	<u>CS 253-2006 (see functional class table and footnote), CS 290-1995</u>
325	Sodium lactate	Acidity regulator, Antioxidant, Bulking agent, Emulsifier, Emulsifying salt, Humectant, Thickener	1999	<u>CS253-2006, CS 262-2006 (for use in cheese mass only), CS 290-1995</u>

350(ii)	Sodium DL-malate	Acidity regulator, Humectant	1999	<u>CS 262-2006 (for use in cheese mass only)</u>
281	Sodium propionate	Preservative	1999	<u>CS 262-2006 (see functional class table in CXS 262-2006)</u>
500(iii)	Sodium sesquicarbonate	Acidity regulator, Anticaking agent, Raising Agent	1999	<u>CS 207-1999, CS253-2006, CS 262-2006 (for use in cheese mass only), CS 281-1971, CS 282-1971, CS 290-1995</u>
1420	Starch acetate	Emulsifier, Stabilizer, Thickener	1999	<u>CS 253-2006 (see functional class table and footnote)</u>
1405	Starches, enzyme treated	Emulsifier, Stabilizer, Thickener	1999	<u>CS 253-2006 (see functional class table and footnote)</u>
417	Tara gum	Gelling agent, Stabilizer, Thickener	1999	<u>CS 262-2006 (for use in cheese mass only)</u>
171	Titanium dioxide	Colour	1999	<u>CS 262-2006 (for use in cheese mass only, see functional class table in CXS 262-2006)</u>
413	Tragacanth gum	Emulsifier, Stabilizer, Thickener	1999	<u>CS 253-2006 (see functional class table and footnote), CS 262-2006 (for use in cheese mass only)</u>
380	Triammonium citrate	Acidity regulator	1999	<u>CS 290-1995</u>
333(iii)	Tricalcium citrate	Acidity regulator, Antioxidant, Emulsifying salt, Firming agent, Sequestrant, Stabilizer	1999	<u>CS 262-2006 (for use in cheese mass only), CS 281-1971, CS 282-1971, CS 290-1995</u>
332(ii)	Tripotassium citrate	Acidity regulator, Antioxidant, Emulsifying salt, Sequestrant, Stabilizer	1999	<u>CS 207-1999, CS 281-1971, CS 282-1971, CS 290-1995</u>
331(iii)	Trisodium citrate	Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer	1999	<u>CS207-1999, CS 281-1971, CS 282-1971, CS 290-1995</u>
415	Xanthan gum	Emulsifier, Foaming agent, Stabilizer, Thickener	1999	<u>CS 253-2006 (see functional class table and footnote), CS 262-2006 (for use in cheese mass only)</u>

Amendments to Section 2 of the Annex to Table 3

01.3.1	Condensed milk (plain)
	Only certain Table 3 additives (as indicated in Table 3) are acceptable for use in foods conforming to these standards.
Codex standards	Evaporated milks (CXS 281-1971) Sweetened Condensed Milks (CXS 282-1971)
01.5.1	Milk powder and cream powder (plain)
	Only certain Table 3 additives (as indicated in Table 3) are acceptable for use in foods conforming to these standards
Codex standards	Milk powders and cream powder (CXS 207-1999) Edible Casein Products (CXS 290-1995)

01.6.1	Unripened cheese
	Only certain Table 3 additives (as indicated in Table 3) are acceptable for use in foods conforming to this standard.
Codex standards	Mozzarella (CXS 262-2006)

02.2.2	Fat spreads, dairy fat spreads and blended spreads
	Only certain Table 3 additives (as indicated in Table 3) are acceptable for use in foods conforming to this standard.
Codex standards	Dairy Fat Spreads (CXS 253-2006)

C.2 Proposed amendments to table 1, 2 and 3 of the GSFA relating to processed fruits and vegetables (CCPFV)

(For adoption)

C.2.1- PROPOSED AMENDMENTS TO TABLE 1 OF THE GSFA: (alphabetical order)

The following amendments to the food additive provisions in the GSFA are proposed.

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

<u>Acesulfame Potassium:</u>				
<u>INS: 950</u>		<u>Functional class: Flavour enhancer, Sweetener</u>		
Food Category No	Food Category	Max level	Notes	Year Adopted
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	1000 mg/kg	478, 188, <u>XS160</u>	2005
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	1000 mg/kg	188, <u>XS294</u>	2008

<u>Acetic Acid, Glacial:</u>				
<u>INS: 260</u>		<u>Functional class: Acidity regulator, Preservative</u>		
Food Category No	Food Category	Max level	Notes	Year Adopted
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	<u>XS294</u>	2013

<u>Advantame:</u>				
<u>INS: 969</u>		<u>Functional class: Flavour enhancer, Sweetener</u>		
Food Category No	Food Category	Max level	Notes	Year Adopted
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	10 mg/kg	478, <u>XS160</u>	2021

<u>Alginate Acid:</u>				
<u>INS: 400</u>		<u>Functional class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener</u>		
Food Category No	Food Category	Max level	Notes	Year Adopted
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	<u>XS294</u>	2013

<u>Annatto extracts, bixin based:</u>				
<u>INS: 160b(i)</u>		<u>Functional class: Colour</u>		
Food Category No	Food Category	Max level	Notes	Year Adopted
<u>12.6.2</u>	<u>Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)</u>	<u>10 mg/kg</u>	<u>8, D-306</u>	

<u>Ascorbic Acid, L-:</u>				
<u>INS: 300</u>		<u>Functional class: Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant</u>		
Food Category No	Food Category	Max level	Notes	Year Adopted
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	<u>XS294</u>	2013

<u>Ascorbyl esters:</u>				
<u>INS: 304, 305</u>		<u>Functional class: Antioxidant</u>		
Food Category No	Food Category	Max level	Notes	Year Adopted
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	500 mg/kg	10, <u>XS306</u>	2005

<u>Aspartame:</u>				
<u>INS: 951</u>		<u>Functional class: Flavour enhancer, Sweetener</u>		
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	1000 mg/kg	478, 191, <u>XS160</u>	2019
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	2500 mg/kg	144, 191, <u>XS294</u>	2021

<u>Benzoates:</u>				
<u>INS: 210</u>		<u>Functional class: Preservative</u>		
<u>INS: 211</u>		<u>Functional class: Preservative</u>		
<u>INS: 212</u>		<u>Functional class: Preservative</u>		
<u>INS: 213</u>		<u>Functional class: Preservative</u>		
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	1000 mg/kg	13, B-160	2001
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	1000	13, XS294	2001

<u>Brilliant Blue FCF:</u>				
<u>INS: 133</u>		<u>Functional class: Colour</u>		
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	100 mg/kg	161, XS160	2009
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	100 mg/kg	92, 161, XS294	2009

<u>Brown HT:</u>				
<u>INS: 155</u>		<u>Functional class: Colour</u>		
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
<u>12.6.2</u>	<u>Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)</u>	<u>50 mg/kg</u>	<u>D-306</u>	

<u>Butylated hydroxyanisole:</u>				
<u>INS: 320</u>		<u>Functional class: Antioxidant</u>		
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
12.6	Sauces and like products	200 mg/kg	15, 130, XS302, B-306	2018

<u>Calcium 5'-Ribonucleotides:</u>				
<u>INS: 634</u>		<u>Functional class: Flavour enhancer</u>		
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
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	279, XS294	2014

<u>Calcium Carbonate:</u>				
<u>INS: 170(i)</u>		<u>Functional class: Acidity regulator, Anticaking agent, Colour, Firming agent, Flour treatment agent, Stabilizer</u>		
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
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	<u>XS294</u>	2013

<u>Calcium Chloride:</u>				
<u>INS: 509</u>		<u>Functional class: Firming agent, Stabilizer, Thickener</u>		
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
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	<u>XS294</u>	2013

<u>Calcium lactate:</u>				
<u>INS: 509</u>		<u>Functional class: Acidity regulator, Emulsifying salt, Firming agent, Flour treatment agent, Thickener</u>		
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
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	10000	58, <u>XS294</u>	2013

<u>Canthaxanthin:</u>				
<u>INS: 161g</u>		<u>Functional class: Colour</u>		
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	15 mg/kg	<u>XS160</u>	2011
12.6	Sauces and like products	30 mg/kg	XS302, <u>XS306</u>	2018

<u>Caramel III – Ammonia Caramel:</u>				
<u>INS: 150c</u>		<u>Functional class: Colour</u>		
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	500 mg/kg	<u>XS160</u>	1999
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	50000	161, <u>XS294</u>	2010
12.6	Sauces and like products	50000 mg/kg	<u>H-306</u>	2010

<u>Caramel IV – Sulfite Ammonia Caramel:</u>				
<u>INS: 150d</u>		<u>Functional class: Colour</u>		
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	500 mg/kg	<u>XS160</u>	1999
04.2.2	Processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	50000	92, 161 & <u>XS294</u>	2009
12.6	Sauces and like products	30000 mg/kg	XS302, <u>H-306</u>	2018

<u>Carmines:</u>				
<u>INS: 120</u>		<u>Functional class: Colour</u>		
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	500 mg/kg	178, <u>XS160</u>	2005
12.6	Sauces and like products	500 mg/kg	178, XS302, <u>F-306</u>	2018

<u>Carnauba wax:</u>				
<u>INS: 903</u>		<u>Functional class: Acidity regulator, Anticaking agent, Bulking agent, Carrier, Glazing agent</u>		
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
04.1.2	Processed fruit	400 mg/kg	<u>XS160</u>	2004

<u>Carotenes, Beta-,Vegetable:</u>				
<u>INS: 160a(ii)</u>		<u>Functional class: Colour</u>		
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	500 mg/kg	<u>XS160</u>	2005
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	1000	<u>XS294</u>	2005
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	2000 mg/kg		2005

<u>Carotenoids:</u>				
<u>INS 160a(i)</u> <u>INS 160a(iii)</u> <u>INS 160e</u> <u>INS 160f</u>		<u>Functional Class: Colour</u> <u>Functional Class: Colour</u> <u>Functional Class: Colour</u> <u>Functional Class: Colour</u>		
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	500 mg/kg	<u>XS160</u>	2009
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and	50	<u>XS294</u>	2009

<u>Carotenoids:</u>				
<u>INS 160a(i)</u>		<u>Functional Class: Colour</u>		
<u>INS 160a(iii)</u>		<u>Functional Class: Colour</u>		
<u>INS 160e</u>		<u>Functional Class: Colour</u>		
<u>INS 160f</u>		<u>Functional Class: Colour</u>		
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
	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			
12.6	Sauces and like products	500 mg/kg	XS302, <u>XS306</u>	2018

<u>Carrageenan:</u>				
<u>INS 407</u>		<u>Functional Class: Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener</u>		
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
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	<u>XS294</u>	2013

<u>Chlorophylls and chlorophyllins, Copper Complexes:</u>				
<u>INS 141(i)</u>		<u>Functional Class: Colour</u>		
<u>INS 141(ii)</u>		<u>Functional Class: Colour</u>		
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	150 mg/kg	<u>XS160</u>	2009
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	100	62, <u>XS294</u>	2005
12.6	Sauces and like products	100 mg/kg	XS302, <u>G-306</u>	2018

<u>Citric acid:</u>				
<u>INS: 330</u>		<u>Functional class: Acidity regulator, Antioxidant, Colour retention agent, Sequestrant</u>		
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
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	<u>XS294</u>	2013

<u>Citric and Fatty Acid Esters of Glycerol:</u>				
<u>INS 472c</u> <u>Functional Class: Antioxidant, Emulsifier, Flour treatment agent, Sequestrant, Stabilizer</u>				
<u>Food Category No</u>	<u>Food Category</u>	<u>Max level</u>	<u>Notes</u>	<u>Step/Year Adopted</u>
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	<u>XS294</u>	2013

<u>Curcumin:</u>				
<u>INS 100(i)</u> <u>Functional Class: Colour</u>				
<u>Food Category No</u>	<u>Food Category</u>	<u>Max level</u>	<u>Notes</u>	<u>Step/Year Adopted</u>
<u>12.6.2</u>	<u>Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)</u>	<u>GMP</u>	<u>D-306</u>	

<u>Cyclamates:</u>				
<u>INS 952(i)</u> <u>Functional Class: Sweetener</u>				
<u>INS 952(ii)</u> <u>Functional Class: Sweetener</u>				
<u>INS 952(iv)</u> <u>Functional Class: Sweetener</u>				
<u>Food Category No</u>	<u>Food Category</u>	<u>Max level</u>	<u>Notes</u>	<u>Step/Year Adopted</u>
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	2000 mg/kg	17, 477, <u>XS160</u>	2019

<u>Dextrins, Roasted Starch:</u>				
<u>INS 1400</u> <u>Functional Class: Carrier, Emulsifier, Stabilizer, Thickener</u>				
<u>Food Category No</u>	<u>Food Category</u>	<u>Max level</u>	<u>Notes</u>	<u>Step/Year Adopted</u>
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	<u>XS294</u>	2013

<u>Diacetyltartaric and Fatty Acid Esters of Glycerol:</u>				
<u>INS 472e</u> <u>Functional Class: Emulsifier, Sequestrant, Stabilizer</u>				
<u>Food Category No</u>	<u>Food Category</u>	<u>Max level</u>	<u>Notes</u>	<u>Step/Year Adopted</u>
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	5000 mg/kg	<u>XS160</u>	2005
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	2500	<u>XS294</u>	2005

<u>Disodium 5'-Guanylate:</u>				
<u>INS 627</u>		<u>Functional Class: Flavour enhancer</u>		
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
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	279, <u>XS294</u>	2014

<u>Disodium 5'-Inosinate:</u>				
<u>INS 631</u>		<u>Functional Class: Flavour enhancer</u>		
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
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	279, <u>XS294</u>	2014

<u>Disodium 5'-Ribonucleotides:</u>				
<u>INS 635</u>		<u>Functional Class: Flavour enhancer</u>		
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
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	279, <u>XS294</u>	2014

<u>Erythrosine:</u>				
<u>INS 127</u>		<u>Functional Class: Colour</u>		
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
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	30 mg/kg	<u>XS294</u>	2011
<u>12.6.2</u>	<u>Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)</u>	<u>50 mg/kg</u>	<u>D-306</u>	

<u>Ethylene diamine tetra acetates:</u>				
<u>INS 385</u>		<u>Functional Class: Antioxidant, Colour retention agent, Preservative, Sequestrant</u>		
<u>INS 386</u>		<u>Functional Class: Antioxidant, Colour retention agent, Preservative, Sequestrant, Stabilizer</u>		
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	100 mg/kg	21, <u>XS160</u>	2001
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	250	21, <u>XS294</u>	2001

<u>Ethylene diamine tetra acetates:</u>				
<u>INS 385</u>	<u>Functional Class: Antioxidant, Colour retention agent, Preservative, Sequestrant</u>			
<u>INS 386</u>	<u>Functional Class: Antioxidant, Colour retention agent, Preservative, Sequestrant, Stabilizer</u>			
	categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3			
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	75 mg/kg	21, <u>C-306</u>	2001

<u>Fast Green FCF:</u>				
<u>INS 143</u>	<u>Functional Class: Antioxidant, Colour</u>			
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	100 mg/kg	161, <u>XS160</u>	2009
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	100	161, <u>XS294</u>	2009

<u>Fumaric acid:</u>				
<u>INS 297</u>	<u>Functional Class: Acidity regulator</u>			
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
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	<u>XS294</u>	2013

<u>Glycerol:</u>				
<u>INS 422</u>	<u>Functional Class: Humectant, Thickener</u>			
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
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	<u>XS294</u>	2014

<u>Grape Skin Extract:</u>				
<u>INS 163(ii)</u>	<u>Functional Class: Antioxidant, Colour</u>			
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	500 mg/kg	161, 181, <u>XS160</u>	2009
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	100	161, 181, <u>XS294</u>	2009

12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, creamsauce, brown gravy)	300 mg/kg	181, <u>XS306</u>	2009
--------	---	-----------	--------------------------	------

Guaiac resin:**INS 314****Functional Class: Antioxidant**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
12.6	Sauces and like products	600 mg/kg	15, XS302, <u>XS306</u>	2009

Gum Arabic (Acacia gum):**INS 414****Functional Class: Bulking agent, Carrier, Emulsifier, Glazing agent, Stabilizer, Thickener**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
<u>04.2.2.7</u>	<u>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</u>	<u>GMP</u>	<u>A-294</u>	

Hydroxybenzoates, para:**INS 214****Functional Class: Preservative****INS 218****Functional Class: Preservative**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	1000 mg/kg	27, <u>D-160</u>	2012
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	300	27, <u>XS294</u>	2012

Indigotine (Indigo Carmine):**INS 132****Functional Class: Colour**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	300 mg/kg	161, <u>XS160</u>	2009
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	300	161, <u>XS294</u>	2009
12.6	Sauces and like products	300 mg/kg	XS302, <u>XS306</u>	2018

Iron Oxides:**INS 172(i)****Functional Class: Colour****INS 172(ii)****Functional Class: Colour****INS 172(iii)****Functional Class: Colour**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	500 mg/kg	<u>XS160</u>	2005

12.6	Sauces and like products	75 mg/kg	XS302, XS306	2018
------	--------------------------	----------	------------------------	------

Lactic acid, L-, D- and DL-:**INS 270** **Functional Class: Acidity regulator**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
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	XS294	2013

Lauric arginate ethyl ester:**INS 243** **Functional Class: Preservative**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	200 mg/kg	XS306	2011

Lecithin:**INS 322(i)** **Functional Class: Antioxidant, Emulsifier**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
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	XS294	2013

Magnesium Carbonate:**INS 504(i)** **Functional Class: Acidity regulator, Anticaking agent, Colour retention agent**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
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	5000 mg/kg	36, XS294	2013

Neotame:**INS 621** **Functional Class: Flavour enhancer, Sweetener**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	70 mg/kg	478, XS160	2019
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	33 mg/kg	144, XS294	2021
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	70 mg/kg	XS306	2007

<u>Nisin:</u>				
<u>INS 234</u>		<u>Functional Class: Preservative</u>		
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	5 mg/kg	233, XS306R , <u>XS306</u> , B5	2021

<u>Pectins:</u>				
<u>INS 440</u>		<u>Functional Class: Emulsifier, Gelling agent, Glazing agent, Stabilizer, Thickener</u>		
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
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	<u>XS294</u>	2013

<u>Phosphates:</u>	
<u>INS 338</u>	<u>Functional Class: Acidity regulator, Antioxidant, Sequestrant</u>
<u>INS 339(i)</u>	<u>Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener</u>
<u>INS 339(ii)</u>	<u>Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Sequestrant, Stabilizer, Thickener</u>
<u>INS 339(iii)</u>	<u>Functional Class: Acidity regulator, Emulsifier, Humectant, Preservative, Sequestrant, Stabilizer, Thickener</u>
<u>INS 340(i)</u>	<u>Functional Class: Acidity regulator, Emulsifier, Humectant, Sequestrant, Stabilizer, Thickener</u>
<u>INS 340(ii)</u>	<u>Functional Class: Acidity regulator, Emulsifier, Humectant, Sequestrant, Stabilizer, Thickener</u>
<u>INS 340(iii)</u>	<u>Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Sequestrant, Stabilizer, Thickener</u>
<u>INS 341(i)</u>	<u>Functional Class: Acidity regulator, Anticaking agent, Emulsifying salt, Firming agent, Flour treatment agent, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener</u>
<u>INS 341(ii)</u>	<u>Functional Class: Acidity regulator, Anticaking agent, Emulsifying salt, Firming agent, Flour treatment agent, Humectant, Raising agent, Stabilizer, Thickener</u>
<u>INS 341(iii)</u>	<u>Functional Class: Acidity regulator, Anticaking agent, Emulsifier, Emulsifying salt, Firming agent, Flour treatment agent, Humectant, Raising agent, Stabilizer, Thickener</u>
<u>INS 342(i)</u>	<u>Functional Class: Acidity regulator, Flour treatment agent, Raising agent, Stabilizer, Thickener</u>
<u>INS 342(ii)</u>	<u>Functional Class: Acidity regulator, Flour treatment agent, Raising agent, Stabilizer, Thickener</u>
<u>INS 343(i)</u>	<u>Functional Class: Acidity regulator, Anticaking agent, Emulsifying salt, Stabilizer, Thickener</u>
<u>INS 343(ii)</u>	<u>Functional Class: Acidity regulator, Anticaking agent, Emulsifying salt, Raising agent, Stabilizer, Thickener</u>
<u>INS 343(iii)</u>	<u>Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener</u>
<u>INS 450(i)</u>	<u>Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener</u>
<u>INS 450(ii)</u>	<u>Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener</u>
<u>INS 450(iii)</u>	<u>Functional Class: Acidity regulator, Raising agent, Stabilizer</u>
<u>INS 450(ix)</u>	<u>Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener</u>
<u>INS 450(v)</u>	<u>Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener</u>

<u>INS 450(vi)</u>	<u>Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Firming agent, Raising agent, Sequestrant, Stabilizer, Thickener</u>			
<u>INS 450(vii)</u>	<u>Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer</u>			
<u>INS 451(i)</u>	<u>Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Sequestrant, Stabilizer, Thickener</u>			
<u>INS 451(ii)</u>	<u>Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Sequestrant, Stabilizer, Thickener</u>			
<u>INS 452(i)</u>	<u>Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener</u>			
<u>INS 452(ii)</u>	<u>Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener</u>			
<u>INS 452(iii)</u>	<u>Functional Class: Acidity regulator, Emulsifier, Humectant, Raising agent, Sequestrant, Stabilizer</u>			
<u>INS 452(iv)</u>	<u>Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener</u>			
<u>INS 452(v)</u>	<u>Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Sequestrant, Stabilizer, Thickener</u>			
<u>INS 542</u>	<u>Functional Class: Anticaking agent, Emulsifier, Humectant</u>			
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	1100 mg/kg	33, <u>XS160</u>	2009
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	2200	33, <u>B-294</u>	2010
12.6	Sauces and like products	2200 mg/kg	33, XS302, <u>A-306</u>	2018

<u>Polydimethylsiloxane:</u>				
<u>INS 900a</u>	<u>Functional Class: Anticaking agent, Antifoaming agent, Emulsifier</u>			
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	10 mg/kg	<u>XS160</u>	1999
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	10 mg/kg	<u>XS294</u>	2008

<u>Polyglycerol esters of fatty acids:</u>				
<u>INS 475</u>	<u>Functional Class: Emulsifier, Stabilizer</u>			
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	5000 mg/kg	<u>XS306R L-306</u>	2018

<u>Polysorbates:</u>				
<u>INS 432</u>	<u>Functional Class: Emulsifier, Stabilizer</u>			
<u>INS 433</u>	<u>Functional Class: Emulsifier, Stabilizer</u>			
<u>INS 434</u>	<u>Functional Class: Emulsifier</u>			
<u>INS 435</u>	<u>Functional Class: Emulsifier, Stabilizer</u>			
<u>INS 436</u>	<u>Functional Class: Emulsifier, Stabilizer</u>			
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	5000 mg/kg	<u>J-306</u>	2007

<u>Ponceau 4R (Cochineal Red A):</u>				
<u>INS 124</u>	<u>Functional Class: Colour</u>			
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	500 mg/kg	161, <u>XS160</u>	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	500 mg/kg	161, <u>XS294</u>	2008

<u>Potassium Carbonate:</u>				
<u>INS 501(i)</u>	<u>Functional Class: Acidity regulator, Stabilizer</u>			
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
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	<u>XS294</u>	2013

<u>Processed eucheuma seaweed (PES):</u>				
<u>INS 407a</u>	<u>Functional Class: Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener</u>			
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
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	<u>XS294</u>	2013

<u>Propyl gallate:</u>				
<u>INS 310</u>	<u>Functional Class: Antioxidant</u>			
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
12.6	Sauces and like products	200 mg/kg	15, 130, XS302, <u>XS306</u>	2018

<u>Propylene glycol alginate:</u>				
<u>INS 405</u>		<u>Functional Class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Stabilizer, Thickener</u>		
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
<u>12.6.2</u>	<u>Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)</u>	<u>8000 mg/kg</u>	<u>D-306</u>	

<u>Propylene glycol esters of fatty acids:</u>				
<u>INS 477</u>		<u>Functional Class: Emulsifier</u>		
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
<u>12.6.2</u>	<u>Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)</u>	<u>20000 mg/kg</u>	<u>D-306</u>	

<u>Pullulan:</u>				
<u>INS 1204</u>		<u>Functional Class: Glazing agent, Thickener</u>		
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
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	<u>XS294</u>	2014

<u>Riboflavins:</u>				
<u>INS 101(i)</u>		<u>Functional Class: Colour</u>		
<u>INS 101(ii)</u>		<u>Functional Class: Colour</u>		
<u>INS 101(iii)</u>		<u>Functional Class: Colour</u>		
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
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	500 mg/kg	<u>XS294</u>	2008
12.6	Sauces and like products	350 mg/kg	XS302	2018

<u>Saccharins:</u>				
<u>INS 954(i)</u>		<u>Functional Class: Sweetener</u>		
<u>INS 954(ii)</u>		<u>Functional Class: Sweetener</u>		
<u>INS 954(iii)</u>		<u>Functional Class: Sweetener</u>		
<u>INS 954(iv)</u>		<u>Functional Class: Sweetener</u>		
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	200 mg/kg	477, <u>XS160</u>	2019
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	200 mg/kg	144, <u>XS294</u>	2021
12.6	Sauces and like products	160 mg/kg	XS302, <u>M-306</u>	2018

<u>Sodium acetate:</u>				
<u>INS 262(i)</u>		<u>Functional Class: Acidity regulator, Preservative, Sequestrant</u>		
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
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	<u>XS294</u>	2013

<u>Sodium ascorbate:</u>				
<u>INS 301</u>		<u>Functional Class: Antioxidant</u>		
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
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	<u>XS294</u>	2014

<u>Sodium carbonate:</u>				
<u>INS 500(i)</u>		<u>Functional Class: Acidity regulator, Anticaking agent, Emulsifying salt, Raising agent, Stabilizer, Thickener</u>		
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
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	<u>XS294</u>	2013

<u>Sodium diacetate:</u>				
<u>INS 262(ii)</u>		<u>Functional Class: Acidity regulator, Anticaking agent, Emulsifying salt, Raising agent, Stabilizer, Thickener</u>		
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	2500 mg/kg	<u>XS306R</u> <u>XS306</u>	

<u>Sodium DL-malate:</u>				
<u>INS 350(ii)</u>		<u>Functional Class: Acidity regulator, Humectant</u>		
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
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	<u>XS294</u>	2013

<u>Sodium erythorbate (sodium isoascorbate):</u>				
<u>INS 350(ii)</u>		<u>Functional Class: Acidity regulator, Humectant</u>		
Food Category No	Food Category	Max level	Notes	Step/Year Adopted

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	280, <u>XS294</u>	2014
----------	--	-----	-----------------------------	------

<u>Sodium fumarates:</u>				
<u>INS 365</u>		<u>Functional Class: Acidity regulator</u>		
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
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	<u>XS294</u>	2013

<u>Sodium gluconate:</u>				
<u>INS 365</u>		<u>Functional Class: Acidity regulator</u>		
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
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	<u>XS294</u>	2013

<u>Sorbates:</u>				
<u>INS 200</u>		<u>Functional Class: Preservative</u>		
<u>INS 202</u>		<u>Functional Class: Preservative</u>		
<u>INS 203</u>		<u>Functional Class: Preservative</u>		
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	1000 mg/kg	42, <u>C-160</u>	2009

<u>Stearoyl lactylates:</u>				
<u>INS 481(i)</u>		<u>Functional Class: Emulsifier, Flour treatment agent, Foaming agent, Stabilizer</u>		
<u>INS 482(i)</u>		<u>Functional Class: Emulsifier, Flour treatment agent, Foaming agent, Stabilizer</u>		
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	2500 mg/kg	XS306R- <u>XS306</u>	2018

<u>Steviol glycosides:</u>				
<u>INS 960a</u>		<u>Functional Class: Sweetener</u>		
<u>INS 960b</u>		<u>Functional Class: Sweetener</u>		
<u>INS 960c</u>		<u>Functional Class: Sweetener</u>		
<u>INS 960d</u>		<u>Functional Class: Sweetener</u>		
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	330 mg/kg	26, <u>XS160</u>	2011

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	200 mg/kg	26, <u>XS294</u>	2011
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	350 mg/kg	26, <u>XS306</u>	2011

Sucralose (trichlorogalactosucrose):**INS 955** **Functional Class: Flavour enhancer, Sweetener**

<u>Food Category No</u>	<u>Food Category</u>	<u>Max level</u>	<u>Notes</u>	<u>Step/Year Adopted</u>
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	400 mg/kg	478, <u>XS160</u>	2019
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	580 mg/kg	144, <u>XS294</u>	2021

Sucrose esters:**INS 473** **Functional Class: Emulsifier, Foaming agent, Glazing agent, Stabilizer****INS 473a** **Functional Class: Emulsifier, Glazing agent, Stabilizer****INS 474** **Functional Class: Emulsifier**

<u>Food Category No</u>	<u>Food Category</u>	<u>Max level</u>	<u>Notes</u>	<u>Step/Year Adopted</u>
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	10000 mg/kg	B4 <u>K-306</u>	2021

Sulfites:**INS 220** **Functional Class: Antioxidant, Bleaching agent, Flour treatment agent, Preservative****INS 221** **Functional Class: Antioxidant, Bleaching agent, Flour treatment agent, Preservative****INS 222** **Functional Class: Antioxidant, Preservative****INS 223** **Functional Class: Antioxidant, Bleaching agent, Flour treatment agent, Preservative****INS 224** **Functional Class: Antioxidant, Bleaching agent, Flour treatment agent, Preservative****INS 225** **Functional Class: Antioxidant, Preservative****INS 539** **Functional Class: Antioxidant, Sequestrant**

<u>Food Category No</u>	<u>Food Category</u>	<u>Max level</u>	<u>Notes</u>	<u>Step/Year Adopted</u>
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	100 mg/kg	44, A- <u>160</u>	
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	500 mg/kg	44, <u>XS294</u>	2006

<u>Sunset yellow FCF:</u>				
<u>INS 110</u>		<u>Functional Class: Colour</u>		
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	300 mg/kg	161, <u>XS160</u>	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	200 mg/kg	92, <u>XS294</u>	2008

<u>Tamarind seed polysaccharide:</u>				
<u>INS 437</u>		<u>Functional Class: Emulsifier, Gelling agent, Stabilizer, Thickener</u>		
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
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	XS38	2021

<u>Tartrates:</u>				
<u>INS 334</u>		<u>Functional Class: Acidity regulator, Antioxidant, Flavour enhancer, Sequestrant</u>		
<u>INS 335(ii)</u>		<u>Functional Class: Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer</u>		
<u>INS 337</u>		<u>Functional Class: Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer</u>		
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	3000 mg/kg	45	
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	5000 mg/kg	45, <u>XS306R</u>	2018

<u>Tartrazine:</u>				
<u>INS 102</u>		<u>Functional Class: Colour</u>		
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
<u>12.6.2</u>	<u>Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)</u>	<u>100 mg/kg</u>	<u>D-306</u>	

<u>Tertiary butylhydroquinone:</u>				
<u>INS 319</u>		<u>Functional Class: Antioxidant</u>		
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
12.6	Sauces and like products	200 mg/kg	15, 130, XS302, <u>XS306</u>	2018

Trisodium citrate:				
INS 331(iii)	Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer			
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
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	<u>XS294</u>	2013

C.2.2- PROPOSED AMENDMENTS TO TABLE 2 OF THE GSFA: (food category numerical order)

Food category 04.1.2.6

Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5

Additive	INS	Step/Year Adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2019	1000 mg/kg	478, 188 & <u>XS160</u>
ADVANTAME	969	2021	10 mg/kg	<u>XS160</u>
ASPARTAME	951	2019	1000 mg/kg	478, 191 & <u>XS160</u>
BENZOATES	210-213	2001	1000 mg/kg	13 & <u>B-160</u>
BRILLIANT BLUE FCF	133	2009	100 mg/kg	161 & <u>XS160</u>
CANTHAXANTHIN	161g	2011	15 mg/kg	<u>XS160</u>
CARAMEL III - AMMONIA CARAMEL	150c	1999	500 mg/kg	<u>XS160</u>
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	1999	500 mg/kg	<u>XS160</u>
CARMINES	120	2005	500 mg/kg	178 & <u>XS160</u>
CAROTENES, BETA-, VEGETABLE	160a(ii)	2005	500 mg/kg	<u>XS160</u>
CAROTENOIDS	160a(i),a(iii),e,f	2009	500 mg/kg	<u>XS160</u>
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2009	150 mg/kg	<u>XS160</u>
CYCLAMATES	952(i), (ii), (iv)	2019	2000 mg/kg	17, 477 & <u>XS160</u>

Food category 04.1.2.6

Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5

Additive	INS	Step/Year Adopted	Max Level	Notes
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2005	5000 mg/kg	<u>XS160</u>
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2001	100 mg/kg	21 & <u>XS160</u>
FAST GREEN FCF	143	2009	100 mg/kg	161 & <u>XS160</u>
GRAPE SKIN EXTRACT	163(ii)	2009	500 mg/kg	161, 181 & <u>XS160</u>
HYDROXYBENZOATES, PARA-	214, 218	2012	1000 mg/kg	27 & <u>D-160</u>
INDIGOTINE (INDIGO CARMINE)	132	2009	300 mg/kg	161 & <u>XS160</u>
IRON OXIDES	172(i)-(iii)	2005	500 mg/kg	<u>XS160</u>
NEOTAME	961	2019	70 mg/kg	478 & <u>XS160</u>
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2009	1100 mg/kg	33 & <u>XS160</u>
POLYDIMETHYLSILOXANE	900a	1999	10 mg/kg	<u>XS160</u>
PONCEAU 4R (COCHINEAL RED A)	124	2008	500 mg/kg	161 & <u>XS160</u>
SACCHARINS	954(i)-(iv)	2019	200 mg/kg	477 & <u>XS160</u>
SORBATES	200, 202, 203	2009	1000 mg/kg	42 & <u>C-160</u>
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2011	330 mg/kg	26 & <u>XS160</u>
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2019	400 mg/kg	478, <u>XS160</u>
<u>SULFITES</u>	<u>220-225, 539</u>		<u>100 mg/kg</u>	<u>44, A-160</u>
SUNSET YELLOW FCF	110	2008	300 mg/kg	161, <u>XS160</u>

Food category 04.1.2.6**Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5**

Additive	INS	Step/Year Adopted	Max Level	Notes
TARTRATES	334, 335(ii), 337		3000	45

Food category 04.2.2**Processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds**

Additive	INS	Step/Year Adopted	Max Level	Notes
CARAMEL IV – SULFITE AMMONIA CARAMEL	150d	2009	50000	92, 161 & <u>XS294</u>

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**

Additive	INS	Step/Year Adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2008	1000 mg/kg	188, <u>XS294</u>
ACETIC ACID, GLACIAL	260	2013	GMP	<u>XS294</u>
ALGINIC ACID	400	2013	GMP	<u>XS294</u>
ASCORBIC ACID, L-	300	2013	GMP	<u>XS294</u>
ASPARTAME	951	2008	2500 mg/kg	144, 191 & <u>XS294</u>
BENZOATES	210-213	2001	1000 mg/kg	13, <u>XS294</u>
BRILLIANT BLUE FCF	133	2009	100 mg/kg	92, 161 & <u>XS294</u>
CALCIUM 5'-RIBONUCLEOTIDES	634	2014	GMP	279 & <u>XS294</u>
CALCIUM CARBONATE	170(i)	2013	GMP	<u>XS294</u>
CALCIUM CHLORIDE	509	2013	GMP	<u>XS294</u>
CALCIUM LACTATE	327	2013	10000 mg/kg	58, <u>XS294</u>

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

Additive	INS	Step/Year Adopted	Max Level	Notes
CAMEL III - AMMONIA CAMEL	150c	2010	50000 mg/kg	161, <u>XS294</u>
CAROTENES, BETA-, VEGETABLE	160a(ii)	2005	1000 mg/kg	<u>XS294</u>
CAROTENIDS	160a(i),a(iii),e,f	2009	50 mg/kg	<u>XS294</u>
CARRAGEENAN	407	2013	GMP	<u>XS294</u>
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2005	100 mg/kg	62 & <u>XS294</u>
CITRIC ACID	330	2013	GMP	<u>XS294</u>
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	2013	GMP	<u>XS294</u>
DEXTRINS, ROASTED STARCH	1400	2013	GMP	<u>XS294</u>
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2005	2500 mg/kg	<u>XS294</u>
DISODIUM 5'-GUANYLATE	627	2014	GMP	279 & <u>XS294</u>
DISODIUM 5'-INOSINATE	631	2014	GMP	279 & <u>XS294</u>
DISODIUM 5'-RIBONUCLEOTIDES	635	2014	GMP	279 & <u>XS294</u>
ERYTHROSINE	127	2011	30 mg/kg	<u>XS294</u>
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2001	250 mg/kg	21 & <u>XS294</u>
FAST GREEN FCF	143	2009	100 mg/kg	161 & <u>XS294</u>
FUMARIC ACID	297	2013	GMP	<u>XS294</u>
GLYCEROL	422	2014	GMP	<u>XS294</u>

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

Additive	INS	Step/Year Adopted	Max Level	Notes
GRAPE SKIN EXTRACT	163(ii)	2009	100 mg/kg	161, 181 & <u>XS294</u>
GUAR GUM	412	2013	GMP	
<u>GUM ARABIC (ACACIA GUM)</u>	<u>414</u>		<u>GMP</u>	<u>A-294</u>
HYDROXYBENZOATES, PARA-	214, 218	2012	300 mg/kg	27 & <u>XS294</u>
INDIGOTINE (INDIGO CARMINE)	132	2009	300 mg/kg	161 & <u>XS294</u>
LACTIC ACID, L-, D- and DL-	270	2013	GMP	<u>XS294</u>
LECITHIN	322(i)	2013	GMP	<u>XS294</u>
MAGNESIUM CARBONATE	504(i)	2013	5000 mg/kg	36 & <u>XS294</u>
NEOTAME	961	2007	33 mg/kg	144 & <u>XS294</u>
PECTINS	440	2013	GMP	<u>XS294</u>
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	2010	2200 mg/kg	33, <u>B-294</u>
POLYDIMETHYLSILOXANE	900a	2008	10 mg/kg	<u>XS294</u>
PONCEAU 4R (COCHINEAL RED A)	124	2008	500 mg/kg	161 & <u>XS294</u>
POTASSIUM CARBONATE	501(i)	2013	GMP	<u>XS294</u>
PROCESSED EUCHEUMA SEAWEED (PES)	407a	2013	GMP	<u>XS294</u>
PULLULAN	1204	2014	GMP	<u>XS294</u>

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

Additive	INS	Step/Year Adopted	Max Level	Notes
RIBOFLAVINS	101(i),(ii), (iii)	2008	500 mg/kg	<u>XS294</u>
SACCHARINS	954(i)-(iv)	2008	200 mg/kg	144 & <u>XS294</u>
SODIUM ACETATE	262(i)	2013	GMP	<u>XS294</u>
SODIUM ASCORBATE	301	2014	GMP	<u>XS294</u>
SODIUM CARBONATE	500(i)	2013	GMP	<u>XS294</u>
SODIUM DL-MALATE	350(ii)	2013	GMP	<u>XS294</u>
SODIUM ERYTHORBATE (SODIUM ISOASCORBATE)	316	2014	GMP	280 & <u>XS294</u>
SODIUM FUMARATES	365	2013	GMP	<u>XS294</u>
SODIUM GLUCONATE	576	2013	GMP	<u>XS294</u>
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2011	200 mg/kg	26 & <u>XS294</u>
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2008	580 mg/kg	144 & <u>XS294</u>
SULFITES	220-225, 539	2006	500 mg/kg	44 & <u>XS294</u>
SUNSET YELLOW FCF	110	2008	200 mg/kg	92 & <u>XS294</u>
TAMARIND SEED POLYSACCHARIDE	437	2021	GMP	XS38
TRISODIUM CITRATE	331(iii)	2013	GMP	<u>XS294</u>

Food category 12.6

Sauces and like products

Additive	INS	Step/Year Adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2007	1000 mg/kg	188
ASPARTAME	951	2005	350 mg/kg	191
BUTYLATED HYDROXYANISOLE	320	2018	200 mg/kg	15, 130, XS302 & <u>B-306</u>
CANTHAXANTHIN	161g	2018	30 mg/kg	XS302 & <u>XS306</u>
CARAMEL III - AMMONIA CARAMEL	150c	2010	50000 mg/kg	<u>H-306</u>
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2018	30000 mg/kg	XS302 & <u>H-306</u>
CARMINES	120	2018	500 mg/kg	178, XS302 & <u>F-306</u>
CAROTENOIDS	160a(i),a(iii),e,f	2018	500 mg/kg	XS302, <u>XS306</u>
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2018	100 mg/kg	XS302 & <u>G-306</u>
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2018	10000 mg/kg	XS302
GUAIAC RESIN	314	2018	600 mg/kg	15, XS302 & <u>XS306</u>
INDIGOTINE (INDIGO CARMINE)	132	2018	300 mg/kg	XS302 & <u>XS306</u>
IRON OXIDES	172(i)-(iii)	2018	75 mg/kg	XS302 & <u>XS306</u>
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2018	2200 mg/kg	33, XS302 & <u>A-306</u>
PROPYL GALLATE	310	2018	200 mg/kg	15, 130, XS302 & <u>XS306</u>
RIBOFLAVINS	101(i),(ii), (iii)	2018	350 mg/kg	XS302
SACCHARINS	954(i)-(iv)	2018	160 mg/kg	XS302 & <u>M-306</u>

Food category 12.6**Sauces and like products**

Additive	INS	Step/Year Adopted	Max Level	Notes
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2007	450 mg/kg	127
TERTIARY BUTYLHYDROQUINONE	319	2018	200 mg/kg	15, 130, XS302 & <u>XS306</u>

Food category 12.6.2**Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)**

Additive	INS	Step/Year Adopted	Max Level	Notes
<u>ANNATTO EXTRACTS, BIXIN BASED</u>	<u>160b(i)</u>		<u>10 mg/kg</u>	<u>8, D-306</u>
ASCORBYL ESTERS	304, 305	2005	500 mg/kg	10 & <u>XS306</u>
<u>BROWN HT</u>	<u>155</u>		<u>50 mg/kg</u>	<u>D-306</u>
CAROTENES, BETA-, VEGETABLE	160a(ii)	2005	2000 mg/kg	
CURCUMIN	100(i)		<u>GMP</u>	<u>D-306</u>
<u>ERYTHROSINE</u>	<u>127</u>		<u>50 mg/kg</u>	<u>D-306</u>
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2001	75 mg/kg	21, <u>C-306</u>
GRAPE SKIN EXTRACT	163(ii)	2009	300 mg/kg	181 & <u>XS306</u>
LAURIC ARGINATE ETHYL ESTER	243	2011	200 mg/kg	<u>XS306</u>
NEOTAME	961	2007	70 mg/kg	<u>XS306</u>
NISIN	234	2021	5 mg/kg	233, <u>XS306R</u> , <u>XS306</u> , B5
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2018	5000 mg/kg	<u>XS306R L-306</u>
<u>PROPYLENE GLYCOL ALGINATE</u>	<u>405</u>		<u>8000 mg/kg</u>	<u>D-306</u>
<u>PROPYLENE GLYCOL ESTERS OF FATTY ACIDS</u>	<u>477</u>		<u>20000 mg/kg</u>	<u>D-306</u>

Food category 12.6.2

Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)

Additive	INS	Step/Year Adopted	Max Level	Notes
POLYSORBATES	432-436	2007	5000 mg/kg	<u>J-306</u>
SODIUM DIACETATE	262(ii)	2018	2500 mg/kg	XS306R -XS306
STEAROYL LACTYLATES	481(i), 482(i)	2018	2500 mg/kg	XS306R -XS306
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2011	350 mg/kg	26 & <u>XS306</u>
SUCROSE ESTERS	473, 473a, 474	1000 mg/kg		<u>K-306</u>
TARTRATES	334, 335(ii), 337	2018	5000 mg/kg	45, XS306R –
<u>TARTRAZINE</u>	<u>102</u>		<u>100 mg/kg</u>	<u>D-306</u>

Notes

- XS160 Excluding products conforming to the Standard for Mango Chutney (CXS 160-1987).
 XS294 Excluding products conforming to the Standard for Gochujang (CXS 294-2009).
 XS302 Excluding products conforming to the Standard for Fish Sauce (CXS 302-2011).
 XS306 Excluding products conforming to the Standard for Chili Sauce (CXS 306-2011).
 B5 For use in low oil content or refrigerated products only.
 A-160 For use only in products conforming to the Standard for Mango Chutney (CXS 160-1987): Sodium metabisulfite (INS 223) and Potassium metabisulfite (INS 224), singly or in combination.
 B-160 Except for use in products conforming to the Standard for Mango Chutney (CXS 160-1987): Sodium benzoate (INS 211) and Potassium benzoate (INS 212) only at 250 mg/kg, singly or in combination.
 C-160 Except for use in products conforming to the Standard for Mango Chutney (CXS 160-1987): Sorbic acid (INS 200) only.
 D-160 Except for use at 250 mg/kg in products conforming to the Standard for Mango Chutney (CXS 160-1987)
 A-294 For use only in products conforming to the Standard for Gochujang (CXS 294-2009).
 B-294 Except for use in products conforming to the Standard for Gochujang (CXS 294-2009): Sodium dihydrogen phosphate (INS 339(i)), Disodium hydrogen phosphate (INS 339(ii)), Potassium dihydrogen phosphate (INS 340(i)), Dipotassium hydrogen phosphate (340(ii)), Sodium polyphosphate (INS 452(i)), and Potassium polyphosphate (INS 453(ii)) only at 5000 mg/kg, singly or in combination.
 A-306 Except for use in products conforming to the Standard for Chili Sauce (CXS 306-2011): Sodium polyphosphate (INS 452(i)) only at 1000 mg/kg.
 B-306 Except for use at 100 mg/kg in products conforming to the Standard for Chili Sauce (CXS 306-2011).
 C-306 Except for use in products conforming to the Standard for Chili Sauce (CXS 306-2011): Disodium ethylenediaminetetraacetate (INS 386) only.
 D-306 For use only in products conforming to the Standard for Chili Sauce (CXS 306-2011).
 F-306 Except for use at 50 mg/kg in products conforming to the Standard for Chili Sauce (CXS 306-2011).

G-306	Except for use in products conforming to the Standard for Chili Sauce (CXS 306-2011): Chlorophylls, copper complexes (INS 141(i)) only at 30 mg/kg as copper.
H-306	Except for use at 1500 mg/kg in products conforming to the Standard for Chili Sauce (CXS 306-2011).
J-306	Except for use in products conforming to the Standard for Chili Sauce (CXS 306-2011): Polyoxyethylene (20) sorbitan monolaurate (INS 432), Polyoxyethylene (20) sorbitan monooleate (INS 433), Polyoxyethylene (20) sorbitan monopalmitate (INS 434) and Polyoxyethylene (20) sorbitan monostearate (INS 435) only, singly or in combination.
K-306	Except for use in products conforming to the Standard for Chili Sauce (CXS 306-2011): Sucrose esters of fatty acids only at 5000 mg/kg.
L-306	Except for use at 10000 mg/kg in products conforming to the Standard for Chili Sauce (CXS 306-2011).
M-306	Except for use at 150 mg/kg in products conforming to the Standard for Chili Sauce (CXS 306-2011).

C.2.3- PROPOSED AMENDMENTS TO TABLE 3 OF THE GSFA: (alphabetical order)

INS No	Additive	Functional Class	Year Adopted	Specific allowance in the following commodity standards ¹
260	Acetic acid, glacial	Acidity regulator, Preservative	1999	CS 70-1981, CS 94-1981, CS 119-1981, CS 160-1987 (only for use in heat pasteurized products to maintain the pH at less than or equal to 4.6, and in heat sterilized products) , CS 302-2011, CS 249-2006
330	Citric acid	Acidity regulator, Antioxidant, Colour retention agent, Sequestrant	1999	CS 87-1981, CS 105-1981, CS 141-1983, CS 13-1981, CS 57-1981, CS 37-1991, CS 70-1981, CS 90-1981, CS 94-1981, CS 119-1981, CS 160-1987 (only for use in heat pasteurized products to maintain the pH at less than or equal to 4.6, and in heat sterilized products) , CS 302-2011, CS 249-2006
160d(i)	Lycopene, synthetic	Colour	2012	CS 306-2011 (at 390 mg/kg) , CS 319-2015 (special holiday pack canned pears only)

Section 2 of the Annex to Table 3

04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5
	<u>Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this Standard.</u>
Codex standards	<u>Mango chutney (CXS 160-1987)</u>
12.6.2	<u>Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)</u>
	<u>Acidity regulators, antioxidants, colours, flavour enhancers, preservatives, sweeteners and thickeners listed in Table 3 are acceptable for use in foods conforming to this standard.</u>

¹ This column only lists commodity standards that allow specific Table 3 additives. If a commodity standard allows Table 3 additives on a general basis or based on functional class, that information is contained in the "References to Commodity Standards for GSFA Table 3 Additives"

Codex standards	Chili sauce (CXS 306-2011)
------------------------	-----------------------------------

C.3 Proposed amendments to table 1, 2 and 3 of the GSFA relating to CCNFSDU

PROPOSED AMENDMENTS TO TABLE 1, 2 AND 3 OF THE GSFA RELATING TO ALIGNMENT OF CCNFSDU STANDARDS

(For adoption)

C.3.1- PROPOSED AMENDMENTS TO TABLE 1 OF THE GSFA: (alphabetical order)

ACESULFAME POTASSIUM: INS: 950 Functional class: Flavour enhancer, Sweetener				
Food Category No	Food Category	Max Level	Notes	Step/Year Adopted
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	500 mg/kg	188, <u>A</u>	2007

ACETIC AND FATTY ACID ESTERS OF GLYCEROL: INS: 472a Functional class: Emulsifier, Sequestrant, Stabilizer				
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.2	Complementary foods for infants and young children	5000 mg/kg	239, 268, <u>XS73</u>	2014

ACETYLATED DISTARCH ADIPATE: INS: 1422 Functional class: Emulsifier, Stabilizer, Thickener				
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.1.2	Follow-up formula	5000 mg/kg	72, 150, 285 & 292, <u>381, U</u>	2014

ACETYLATED DISTARCH PHOSPHATE: INS: 1414 Functional class: Emulsifier, Stabilizer, Thickener				
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.1.1	Infant formula	5000 mg/kg	72, 150, 284 & 292, <u>381, U,</u>	2014
13.1.2	Follow-up formula	5000 mg/kg	72, 150, 285 & 292, <u>381, U</u>	2014
13.1.3	Formulae for special medical purposes for infants	5000 mg/kg	72, 150, <u>284 & 292,</u> <u>381, U,</u>	2014

ACETYLATED OXIDIZED STARCH: INS: 1451 Functional class: Emulsifier, Stabilizer, Thickener				
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.2	Complementary foods for infants and young children	50000 mg/kg	239, 269, <u>XS73</u>	2014

ALLURA RED AC: INS: 129 Functional class: Colour				
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg	<u>A</u>	2009

AMMONIUM CARBONATE:**INS: 503(i) Functional class: Acidity regulator, Raising agent**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.2	Complementary foods for infants and young children	GMP	239, 248, <u>XS73</u>	2013

AMMONIUM HYDROGEN CARBONATE:**INS: 503(ii) Functional class: Acidity regulator, Raising agent**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.2	Complementary foods for infants and young children	GMP	239, 248, <u>XS73</u>	2013

ASCORBIC ACID, L-:**INS: 300 Functional class: Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.1.2	Follow-up formula	50 mg/kg	72, 242 & 315, <u>381, U</u>	2015

ASCORBYL ESTERS:**INS: 304 Functional class: Antioxidant****INS: 305 Functional class: Antioxidant**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.1.1	Infant formulae	10 mg/kg	72, 187, <u>381, U</u>	2019
13.1.2	Follow-up formula	50 mg/kg	72, 187, 315, <u>381, U</u>	2019
13.1.3	Formulae for special medical purposes for infants	10 mg/kg	72, 187, <u>381, U</u>	2019
<u>13.3</u>	<u>Dietetic foods intended for special medical purposes (excluding products of food category 13.1)</u>	<u>10 mg/kg</u>	<u>187, B</u>	

ASPARTAME:**INS: 951 Functional class: Flavour enhancer, Sweetener**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	1000 mg/kg	191, <u>A</u>	2007

ASPARTAME-ACESULFAME SALT:**INS: 962 Functional class: Flavour enhancer, Sweetener**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	500 mg/kg	113, <u>A</u>	2012

BENZOATES:**INS: 210-213 Functional class: Preservative**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	1500 mg/kg	13, <u>A</u>	2003

BRILLIANT BLUE FCF:**INS: 133 Functional class: Colour**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg	<u>A</u>	2005

CALCIUM ACETATE:**INS: 263 Functional class: Acidity regulator, Preservative, Stabilizer**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.2	Complementary foods for infants and young children	GMP	239 <u>XS73</u>	2013

CALCIUM ASCORBATE:**INS: 302 Functional class: Antioxidant**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.1.2	Follow-up formulae	50 mg/kg	70, 72, 315, <u>317, 381, U</u>	2015
13.2	Complementary foods for infants and young children	200 mg/kg	239, 317, <u>XS73</u>	2015

CALCIUM HYDROXIDE:**INS:526 Functional class: Acidity regulator, Firming agent**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.1.1	Infant formulae	2000 mg/kg	55, 72 <u>381, U</u>	2013
13.1.2	Follow-up formulae	GMP	72 <u>381, U</u>	2013
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	55, 72 <u>381, U</u>	2013
13.2	Complementary foods for infants and young children	GMP	239 <u>XS73</u>	2013

CALCIUM LACTATE:**INS:327 Functional class: Acidity regulator, Emulsifying salt, Firming agent, Flour treatment agent, Thickener**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.2	Complementary foods for infants and young children	GMP	83, 239 <u>XS73</u>	2013

CARAMEL III - AMMONIA CARAMEL:**INS:150c Functional class: Colour**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	20000 mg/kg	<u>A</u>	2010

CARMEL IV - SULFITE AMMONIA CARMEL:**INS:150d Functional class: Colour**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	20000 mg/kg	<u>A</u>	2009

CARMINES:**INS:120 Functional class: Colour**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg	178, <u>A</u>	2005

CAROTENAL, BETA-APO-8'-:**INS:160e Functional class: Colour**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
<u>13.3</u>	<u>Dietetic foods intended for special medical purposes (excluding products of food category 13.1)</u>	<u>50 mg/kg</u>	<u>A</u>	

CAROTENES, BETA-, VEGETABLE:**INS:160a(ii) Functional class: Colour**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
<u>13.3</u>	<u>Dietetic foods intended for special medical purposes (excluding products of food category 13.1)</u>	<u>600 mg/kg</u>	<u>A</u>	<u>2005</u>

CAROTENOIDS:**INS:160a(i), a(iii), a(iv)e, f- Functional class: Colour**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
<u>13.3</u>	<u>Dietetic foods intended for special medical purposes (excluding products of food category 13.1)</u>	<u>50 mg/kg</u>	<u>A</u>	<u>2009</u>

CARBON DIOXIDE:**INS:290 Functional class: Carbonating agent, Foaming agent, Packaging gas, Preservative, Propellant**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
<u>13.1.2</u>	<u>Follow up formulae</u>	<u>GMP</u>	<u>59</u>	

CAROB BEAN GUM:**INS:410 Functional class: Emulsifier, Stabilizer, Thickener**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.1.1	Infant formulae	1000 mg/kg	72 <u>381, U</u>	2014
13.1.2	Follow up formulae	1000 mg/kg	72 <u>381, U</u>	2014
13.1.3	Formulae for special medical purposes for infants	1000 mg/kg	72 <u>381, U</u>	2014

CARRAGEENAN:**INS:407 Functional class: Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.1.1	Infant formulae	300 mg/kg	379, 381, A72, U	2016
13.1.2	Follow up formulae	300 mg/kg	72, 151, 328, 329, 381, U	2015
13.1.3	Formulae for special medical purposes for infants	1000 300 mg/kg	379, 381, A72, U	2016

CITRIC ACID:**INS:330 Functional class: Acidity regulator, Antioxidant, Colour retention agent, Sequestrant**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.1.1	Infant formulae	GMP	72, 381, U	2015
13.1.2	Follow up formulae	GMP	72, 381, U	2013
13.1.3	Formulae for special medical purposes for infants	GMP	72, 381, U	2015

CITRIC AND FATTY ACID ESTERS OF GLYCEROL:**INS:472c Functional class: Antioxidant, Emulsifier, Flour treatment agent, Sequestrant, Stabilizer**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.1	Infant formulae, follow-up formulae, and formulae for special medical purposes for infants	9000 mg/kg	380, 381	2016
13.1.1	Infant formulae	9000 mg/kg	380, 381, U	
13.1.3	Formulae for special medical purposes for infants	9000 mg/kg	380, 381, U	
13.2	Complementary foods for infants and young children	5000 mg/kg	239, 268, XS73	2014

CYCLAMATES:**INS: 952(i), (ii), (iv) Functional class: Sweetener**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	400 mg/kg	17, A	2007

DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL:**INS: 472e Functional class: Emulsifier, Sequestrant, Stabilizer**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	5000 mg/kg	A	2005

DISTARCH PHOSPHATE:**INS: 1412 Functional class: Emulsifier, Stabilizer, Thickener**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.1.1	Infant formulae	5000 mg/kg	72, 150, 284 & 292, 381, U,	2014
13.1.2	Follow up formulae	5000 mg/kg	72, 150, 285 & 292, 381, U	2014

13.1.3	Formulae for special medical purposes for infants	5000 mg/kg	72, 150, <u>284</u> & 292, <u>381</u> , <u>U</u>	2014
--------	---	------------	--	------

GLUCONO DELTA-LACTONE:**INS: 575 Functional class: Acidity regulator, Raising agent, Sequestrant**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.2	Complementary foods for infants and young children	GMP	<u>XS73</u>	2013

GRAPE SKIN EXTRACT:**INS: 163(ii) Functional class: Colour**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	250 mg/kg	181, <u>A</u>	2009

GUAR GUM:**INS: 412 Functional class: Emulsifier, Stabilizer, Thickener**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.1.1	Infant formulae	1000 mg/kg	14, 72, <u>381</u> , <u>U</u>	2014
13.1.2	Follow up formulae	1000 mg/kg	72, <u>381</u> , <u>U</u>	2014
13.1.3	Formulae for special medical purposes for infants	1000 mg/kg	14, 72, <u>381</u> , <u>U</u>	2014

GUM ARABIC (ACACIA GUM):**INS: 414 Functional class: Bulking agent, Carrier, Emulsifier, Glazing agent, Stabilizer, Thickener**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
<u>13.1.1</u>	<u>Infant formulae</u>	<u>10 mg/kg</u>	<u>381, F72, U</u>	
<u>13.1.2</u>	<u>Follow up formulae</u>	<u>10 mg/kg</u>	<u>381, F72, U</u>	
<u>13.1.3</u>	<u>Formulae for special medical purposes for infants</u>	<u>10 mg/kg</u>	<u>381, F72, U</u>	
13.2	Complementary foods for infants and young children	10000 mg/kg	239, 273, <u>A74</u> , <u>XS73</u>	2014

HYDROCHLORIC ACID:**INS: 507 Functional class: Acidity regulator**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.2	Complementary foods for infants and young children	GMP	239 <u>XS73</u>	2013

HYDROXYPROPYL STARCH:**INS: 1440 Functional class: Emulsifier, Stabilizer, Thickener**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.1.1	Infant formulae	5000 mg/kg	72, 150, 284, 292, <u>381</u> , <u>U</u>	2014
13.1.3	Formulae for special medical purposes for infants	5000 mg/kg	72, 150, <u>284</u> , 292, <u>381</u> , <u>U</u>	2014
13.2	Complementary foods for infants and young children	60000 mg/kg	237, 276, <u>XS74</u>	2014

INDIGOTINE (INDIGO CARMINE): INS: 132 Functional class: Colour				
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg	<u>A</u>	2009

LACTIC ACID, L-, D- and DL-: INS: 270 Functional class: Acidity regulator				
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.1.1	Infant formulae	GMP	72 , 83, <u>381, U</u>	2015
13.1.2	Follow-up formulae	GMP	72 , 83, <u>381, U</u>	2013
13.1.3	Formulae for special medical purposes for infants	GMP	72 , 83, <u>381, U</u>	2015

LACTIC AND FATTY ACID ESTERS OF GLYCEROL: INS: 472b Functional class: Emulsifier, Sequestrant, Stabilizer				
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.2	Complementary foods for infants and young children	5000 mg/kg	239 , 268, <u>XS73</u>	2014

LECITHIN: INS: 322(i) Functional class: Antioxidant, Emulsifier				
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.1.1	Infant formulae	5000 mg/kg	72 <u>381, B72, U</u>	2014
13.1.2	Follow-up formulae	5000 mg/kg	72 <u>381, U</u>	2014
13.1.3	Formulae for special medical purposes for infants	5000 mg/kg	72 <u>381, B72, U</u>	2014

MALIC ACID, DL-: INS: 296 Functional class: Acidity regulator, Sequestrant				
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.2	Complementary foods for infants and young children	GMP	239 <u>83, XS73</u>	2013

MANNITOL: INS: 421 Functional class: Anticaking agent, Bulking agent, Humectant, Stabilizer, Sweetener, Thickener				
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
<u>13.1.1</u>	<u>Infant formulae</u>	<u>10 mg/kg</u>	<u>381, F72, U</u>	
<u>13.1.2</u>	<u>Follow-up formula</u>	<u>10 mg/kg</u>	<u>381, F72, U</u>	
<u>13.1.3</u>	<u>Formulae for special medical purposes for infants</u>	<u>10 mg/kg</u>	<u>381, F72, U</u>	
<u>13.2</u>	<u>Complementary foods for infants and young children</u>	<u>10 mg/kg</u>	<u>XS73, A74</u>	

MONO- AND DI-GLYCERIDES OF FATTY ACIDS:**INS: 471 Functional class: Antifoaming agent, Emulsifier, Glazing agent, Stabilizer**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.1.1	Infant formulae	4000 mg/kg	72 381, B72, U	2014
13.1.2	Follow-up formulae	4000 mg/kg	72 381, U	2014
13.1.3	Formulae for special medical purposes for infants	4000 mg/kg	72 381, B72, U	2014

MONOSTARCH PHOSPHATE:**INS: 1410 Functional class: Emulsifier, Stabilizer, Thickener**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.2	Complementary foods for infants and young children	50000 mg/kg	239–269, XS73	2014

NEOTAME:**INS: 961 Functional class: Flavour enhancer, Sweetener**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	33 mg/kg	A	2007

NITROGEN:**INS: 941 Functional class: Foaming agent, Packaging gas, Propellant**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.1.2	Follow-up formulae	GMP	59	

OXIDIZED STARCH:**INS: 1404 Functional class: Emulsifier, Stabilizer, Thickener**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.2	Complementary foods for infants and young children	50000 mg/kg	239–269, XS73	2014

PECTINS:**INS: 440 Functional class: Emulsifier, Gelling agent, Glazing agent, Stabilizer, Thickener**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.1.2	Follow-up formulae	10000 mg/kg	72 381, U	2014
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	14, 72 381, U	2021

PHOSPHATED DISTARCH PHOSPHATE:**INS: 1413 Functional class: Emulsifier, Stabilizer, Thickener**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.1.1	Infant formulae	5000 mg/kg	72 –150, 284, 292, 381, U	2014
13.1.2	Follow-up formulae	5000 mg/kg	72 –150, 285, 292, 381, U	2014
13.1.3	Formulae for special medical purposes for infants	5000 mg/kg	72 –150, 284 , 292, 381, U	2014

PHOSPHATES:

INS: 338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542

Functional class: Acidity regulator, Antioxidant, Emulsifier, Emulsifying salt, Firming agent, Flour treatment agent, Humectant, Preservative, Raising agent, Sequestrant, Stabilizer, Thickener

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.1.1	Infant formulae	450 mg/kg	33, 230, 381, C72, D72, U	
13.1.3	Formulae for special medical purposes for infants	450 mg/kg	33, 230, 381, C72, D72, U	
13.2	Complementary foods for infants and young children	4400 mg/kg	33, 230, <u>XS73</u>	2012
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	2200 mg/kg	33, <u>A</u>	2009

POLYDIMETHYLSILOXANE:

INS: 900a **Functional class:** Anticaking agent, Antifoaming agent, Emulsifier

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg	<u>A</u>	2004

POLYGLYCEROL ESTERS OF FATTY ACIDS:

INS: 475 **Functional class:** Emulsifier, Stabilizer

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	1000 mg/kg	<u>A</u>	2018

POLYSORBATES:

INS: 432-436 **Functional class:** Emulsifier, Stabilizer

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	1000 mg/kg	<u>A</u>	2005

PONCEAU 4R (COCHINEAL RED A):

INS: 124 **Functional class:** Colour

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg	<u>A</u>	2008

POTASSIUM ACETATE:

INS: 261(i) **Functional class:** Acidity regulator, Preservative

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.2	Complementary foods for infants and young children	GMP	239 <u>XS73</u>	2013

POTASSIUM CARBONATE:

INS: 501(i) **Functional class:** Acidity regulator, Stabilizer

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
------------------	---------------	-----------	-------	-------------------

13.1.1	Infant formulae	2000 mg/kg	55, 72 <u>381, U</u>	2013
13.1.2	Follow-up formulae	GMP	72 <u>381, U</u>	2013
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	55, 72 <u>381, U</u>	2013

POTASSIUM DIHYDROGEN CITRATE:**INS: 332(i) Functional class: Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.1.1	Infant formulae	GMP	55, 72 <u>381, U</u>	2014
13.1.2	Follow-up formulae	GMP	72 <u>381, U</u>	2013
13.1.3	Formulae for special medical purposes for infants	GMP	55, 72 <u>381, U</u>	2014
13.2	Complementary foods for infants and young children	GMP	239 <u>XS73</u>	2013

POTASSIUM HYDROGEN CARBONATE:**INS: 501(ii) Functional class: Acidity regulator, Raising agent, Stabilizer**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.1.1	Infant formulae	2000 mg/kg	55, 72 <u>381, U</u>	2013
13.1.2	Follow-up formulae	GMP	72 <u>381, U</u>	2013
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	55, 72 <u>381, U</u>	2013

POTASSIUM HYDROXIDE:**INS: 525 Functional class: Acidity regulator**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.1.1	Infant formulae	2000 mg/kg	55, 72 <u>381, U</u>	2013
13.1.2	Follow-up formulae	GMP	72 <u>381, U</u>	2013
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	55, 72 <u>381, U</u>	2013
13.2	Complementary foods for infants and young children	GMP	239 <u>XS73</u>	2013

POTASSIUM LACTATE:**INS: 326 Functional class: Acidity regulator, Antioxidant, Emulsifier, Humectant**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.2	Complementary foods for infants and young children	GMP	83, 239 <u>XS73</u>	2013

PROPYLENE GLYCOL ALGINATE:**INS: 405 Functional class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Stabilizer, Thickener**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	1200 mg/kg	<u>A</u>	2018

PROPYLENE GLYCOL ESTERS OF FATTY ACIDS: INS: 477 Functional class: Emulsifier				
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	5000 mg/kg	<u>A</u>	2001

SACCHARINS: INS: 954(i)-(iv) Functional class: Sweetener				
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	200 mg/kg	<u>A</u>	2007

SILICON DIOXIDE, AMORPHOUS: INS: 551 Functional class: Anticaking agent, Antifoaming agent, Carrier				
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
<u>13.1.1</u>	<u>Infant formulae</u>	<u>10 mg/kg</u>	<u>381, F72, U</u>	
<u>13.1.2</u>	<u>Follow-up formulae</u>	<u>10 mg/kg</u>	<u>381, F72, U</u>	
<u>13.1.3</u>	<u>Formulae for special medical purposes for infants</u>	<u>10 mg/kg</u>	<u>381, F72, U</u>	
13.2	Complementary foods for infants and young children	2000 mg/kg	65 , 318, <u>A74</u> , <u>XS73</u>	2015

SODIUM ACETATE: INS: 262(i) Functional class: Acidity regulator, Preservative, Sequestrant				
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.2	Complementary foods for infants and young children	GMP	239 , 319, 320, <u>XS73</u>	2015

SODIUM ASCORBATE: INS: 301 Functional class: Antioxidant				
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
<u>13.1.1</u>	<u>Infant formulae</u>	<u>75 mg/kg</u>	<u>83, 381, H72, U,</u>	
13.1.2	Follow-up formulae	50 mg/kg	70, 72 , 315, 316, <u>317, 381, A156, U</u>	2015
<u>13.1.3</u>	<u>Formulae for special medical purposes for infants</u>	<u>75 mg/kg</u>	<u>83, 381, H72, U,</u>	
13.2	Complementary foods for infants and young children	500 mg/kg	317, 319, 320, <u>C74</u>	2015

SODIUM CARBONATE: INS: 500(i) Functional class: Acidity regulator, Anticaking agent, Emulsifying salt, Raising agent, Stabilizer, Thickener				
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.1.1	Infant formulae	2000 mg/kg	55, 72 <u>381, U</u>	2013
13.1.2	Follow-up formulae	GMP	72 , 316, <u>381, U</u>	2015

13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	55, 72 <u>381, U</u>	2013
13.2	Complementary foods for infants and young children	GMP	240, 243, 295, 319, <u>320</u>	2015

SODIUM DIHYDROGEN CITRATE:**INS: 331(i) Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.1.1	Infant formulae	GMP	55, 72 <u>381, U</u>	2014
13.1.2	Follow-up formulae	GMP	72, 316, <u>381, U</u>	2015
13.1.3	Formulae for special medical purposes for infants	GMP	55, 72 <u>381, U</u>	2014
13.2	Complementary foods for infants and young children	5000 mg/kg	238, 240, 319, <u>320</u>	2015

SODIUM HYDROGEN CARBONATE:**INS: 500(ii) Functional class: Acidity regulator, Anticaking agent, Raising agent, Stabilizer, Thickener**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.1.1	Infant formulae	2000 mg/kg	55, 72 <u>381, U</u>	2013
13.1.2	Follow-up formulae	GMP	72, 316, <u>381, U</u>	2015
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	55, 72 <u>381, U</u>	2013
13.2	Complementary foods for infants and young children	GMP	240, 319, <u>320</u>	2015

SODIUM HYDROXIDE:**INS: 524 Functional class: Acidity regulator**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.1.1	Infant formulae	2000 mg/kg	55, 72 <u>381, U</u>	2013
13.1.2	Follow-up formulae	GMP	72, 316, <u>381, U</u>	2015
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	55, 72 <u>381, U</u>	2013
13.2	Complementary foods for infants and young children	GMP	239, 319, 320, <u>XS73</u>	2015

SODIUM LACTATE:**INS: 325 Functional class: Acidity regulator, Antioxidant, Bulking agent, Emulsifier, Emulsifying salt, Humectant, Thickener**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.2	Complementary foods for infants and young children	GMP	83, 239, 319, 320, <u>XS73</u>	2015

SORBATES:**INS: 200, 202, 203 Functional class: Preservative**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	1500 mg/kg	42, <u>A</u>	2009

SORBITAN ESTERS OF FATTY ACIDS:**INS: 491-495 Functional class: Emulsifier, Stabilizer**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	1000 mg/kg	<u>A</u>	2018

STARCH ACETATE:**INS: 1420 Functional class: Emulsifier, Stabilizer, Thickener**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.2	Complementary foods for infants and young children	50000 mg/kg	239, 269, XS73	2014

STARCH SODIUM OCTENYL SUCCINATE:**INS: 1450 Functional class: Emulsifier, Stabilizer, Thickener**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.1.1	<u>Infant formulae</u>	<u>20000 mg/kg</u>	<u>376, 381, G72, U,</u>	
13.1.2	<u>Follow-up formulae</u>	<u>100 mg/kg</u>	<u>316, 381, F72, U</u>	
13.1.3	Formulae for special medical purposes for infants	20000 mg/kg	376, 381, <u>G72, U,</u>	2016
13.2	Complementary foods for infants and young children	50000 mg/kg	239, 269, XS73, B74	2014

STEAROYL LACTYLATES:**INS: 481(i), 482(i) Functional class: Emulsifier, Flour treatment agent, Foaming agent, Stabilizer**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	2000 mg/kg	<u>A</u>	2018

STEVIOYL GLYCOSIDES:**INS: 960a, b, c, d Functional class: Sweetener**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	350 mg/kg	26, <u>A</u>	2011

SUCRALOSE (TRICHLOROGALACTOSUCROSE):**INS: 955 Functional class: Sweetener**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	400 mg/kg	<u>A</u>	2007

SUCROSE ESTERS:**INS: 473, 473a, 474 Functional class: Emulsifier, Foaming agent, Glazing agent, Stabilizer**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	5000 mg/kg	<u>A</u>	2021

SUNSET YELLOW FCF:**INS: 110 Functional class: Colour**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg	<u>A</u>	2008

TARTRATES:**INS: 334, 335(ii), 337 Functional class: Acidity regulator, Antioxidant, Flavour enhancer, Emulsifying salt, Sequestrant, Stabilizer**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.2	Complementary foods for infants and young children	5000 mg/kg	45, 364 , XS73, 428	2018

TOCOPHEROLS:**INS: 307a-c Functional class: Antioxidant**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.1.1	Infant formulae	10 mg/kg	72 381, 416, <u>U</u>	2018
13.1.2	Follow-up formulae	30 mg/kg	72 , 381, <u>U</u>	2018
13.1.3	Formulae for special medical purposes for infants	10 mg/kg	72 381, 416, <u>U</u>	2018
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	30 mg/kg	<u>C</u>	2018

TRICALCIUM CITRATE:**INS: 333(iii) Functional class: Acidity regulator, Emulsifying salt, Firming agent, Sequestrant, Stabilizer**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.2	Complementary foods for infants and young children	GMP	239, XS73	2015

TRIPOTASSIUM CITRATE:**INS: 332(ii) Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.1.1	Infant formulae	GMP	55, 72 381, <u>U</u>	2014
13.1.2	Follow-up formulae	GMP	72 , 381, <u>U</u>	2013
13.1.3	Formulae for special medical purposes for infants	GMP	55, 72 381, <u>U</u>	2014
13.2	Complementary foods for infants and young children	GMP	239 XS73	2013

TRISODIUM CITRATE:**INS: 331(iii) Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.1.1	Infant formulae	GMP	55, 72 381, <u>U</u>	2014
13.1.2	Follow-up formulae	GMP	72 , 316, <u>381</u> , <u>U</u>	2015

13.1.3	Formulae for special medical purposes for infants	GMP	55, 72 381, U	2014
13.2	Complementary foods for infants and young children	5000 mg/kg	238, 240, 319, 320	2015

XANTHAN GUM:**INS:415 Functional class: Emulsifier, Foaming agent, Stabilizer, Thickener**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
13.1.3	Formulae for special medical purposes for infants	1000 mg/kg	72 381, E72, U	2021
13.2	Complementary foods for infants and young children	10000 mg/kg	239, 273, XS73	2014

C.3.2 - PROPOSED AMENDMENTS TO TABLE 2**Food category 13.1 Infant formulae, follow-up formulae, and formulae for special medical purposes for infants:**

Additive	INS	Max level	Notes	Step/Year Adopted
Citric and fatty acid esters of glycerol	472e	9000 mg/kg	380, 381	2016

Food category 13.1.1 Infant formulae:

Additive	INS	Max level	Notes	Step/Year Adopted
Acetylated distarch phosphate	1414	5000 mg/kg	72, 150, 284, 292, 381, U,	2014
Ascorbyl esters	304, 305	10 mg/kg	72, 187, 381, U	2019
Calcium hydroxide	526	2000 mg/kg	55, 72, 381, U	2013
Carob bean gum	410	1000 mg/kg	72 381, U	2014
Carrageenan	407	300 mg/kg	379, 381, A72, U	2016
Citric acid	330	GMP	72 381, U	2015
<u>Citric and fatty acid esters of glycerol</u>	<u>472c</u>	<u>9000 mg/kg</u>	<u>380, 381, U</u>	
Distarch phosphate	1412	5000 mg/kg	72, 150, 284, 292, 381, U,	2014
Guar gum	412	1000 mg/kg	14, 72, 381, U	2014
<u>Gum Arabic (gum acacia)</u>	<u>414</u>	<u>10 mg/kg</u>	<u>381, F72, U</u>	
Hydroxypropyl starch	1440	5000 mg/kg	72, 150, 284, 292, 381, U	2014
Lactic acid, L-, D- and DL-	270	GMP	72, 83, 381, U	2015
Lecithin	322(i)	5000 mg/kg	72, 381, B72, U	2014
<u>Mannitol</u>	<u>421</u>	<u>10 mg/kg</u>	<u>381, F72, U</u>	
Mono- and di-glycerides of fatty acids	471	4000 mg/kg	72, 381, B72, U	2014
Phosphated distarch phosphate	1413	5000 mg/kg	72, 150, 284, 292, 381, U,	2014
<u>Phosphates</u>	<u>338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542</u>	<u>450 mg/kg</u>	<u>33, 230, 381, C72, D72, U</u>	
Potassium carbonate	501(i)	2000 mg/kg	55, 72, 381,	2013

			<u>U</u>	
Potassium dihydrogen citrate	332(i)	GMP	55, 72, 381, U	2014
Potassium hydrogen carbonate	501(ii)	2000 mg/kg	55, 72, 381, U	2013
Potassium hydroxide	525	2000 mg/kg	55, 72, 381, U	2013
<u>Silicon dioxide, amorphous</u>	<u>551</u>	<u>10 mg/kg</u>	<u>381, F72, U</u>	
<u>Sodium ascorbate</u>	<u>301</u>	<u>75 mg/kg</u>	<u>83, 381, H72, U</u>	
Sodium carbonate	500(i)	2000 mg/kg	55, 72, 381, U	2013
Sodium dihydrogen citrate	331(i)	GMP	55, 72, 381, U	2014
Sodium hydrogen carbonate	500(ii)	2000 mg/kg	55, 72, 381, U	2013
Sodium hydroxide	524	2000 mg/kg	55, 72, 381, U	2013
<u>Starch sodium octenyl succinate</u>	<u>1450</u>	<u>20000 mg/kg</u>	<u>376, 381, G72, U,</u>	
Tocopherols	307a, b, c	10 mg/kg	72, 381, 416, U	2018
Tripotassium citrate	332(ii)	GMP	55, 72, 381, U	2014
Trisodium citrate	331(iii)	GMP	55, 72, 381, U	2014

Food category 13.1.2 Follow-up formula:

Additive	INS	Max level	Notes	Step/Year Adopted
Acetylated distarch adipate	1422	5000 mg/kg	72, 150, 285, 292, 381, U	2014
Acetylated distarch phosphate	1414	5000 mg/kg	72, 150, 285, 292, 381, U	2014
Ascorbic acid, L-	300	50 mg/kg	72, 242, 315, 381, U	2015
Ascorbyl esters	304, 305	50 mg/kg	72, 187, 315, 381, U	2019
Calcium ascorbate	302	50 mg/kg	70, 72, 315, 317, 381, U	2015
Calcium hydroxide	526	GMP	72, 381, U	2013
<u>Carbon dioxide</u>	<u>290</u>	<u>GMP</u>	<u>59</u>	
Carob bean gum	410	1000 mg/kg	72, 381, U	2014
Carrageenan	407	300 mg/kg	72, 151, 328, 329, 381, U	2015
Citric acid	330	GMP	72, 381, U	2013
Distarch phosphate	1412	5000 mg/kg	72, 150, 285, 292, 381, U	2014
Guar gum	412	1000 mg/kg	72, 381, U	2014
<u>Gum Arabic (acacia gum)</u>	<u>414</u>	<u>10 mg/kg</u>	<u>381, F72, U</u>	
Lactic acid, L-, D- and DL-	270	GMP	72, 83, 381, U	2013
Lecithin	322(i)	5000 mg/kg	72, 381, U	2014
<u>Mannitol</u>	<u>421</u>	<u>10 mg/kg</u>	<u>381, F72, U</u>	
Mono- and di-glycerides of fatty acids	471	4000 mg/kg	72, 381, U	2014
<u>Nitrogen</u>	<u>941</u>	<u>GMP</u>	<u>59</u>	
Pectins	440	10000 mg/kg	72, 381, U	2014
Phosphated distarch phosphate	1413	5000 mg/kg	72, 150, 285, 292, 381, U	2014
Potassium carbonate	501(i)	GMP	72, 381, U	2013
Potassium dihydrogen citrate	332(i)	GMP	72, 381, U	2013
Potassium hydrogen carbonate	501(ii)	GMP	72, 381, U	2013
Potassium hydroxide	525	GMP	72, 381, U	2013
<u>Silicon dioxide, amorphous</u>	<u>551</u>	<u>10 mg/kg</u>	<u>381, F72, U</u>	
Sodium ascorbate	301	50 mg/kg	70, 72, 315, 316, 317, 381, A156, U	2015

Sodium carbonate	500(i)	GMP	72, 316, 381, U	2015
Sodium dihydrogen citrate	331(i)	GMP	72, 316, 381, U	2015
Sodium hydrogen carbonate	500(ii)	GMP	72, 316, 381, U	2015
Sodium hydroxide	524	GMP	72, 316, 381, U	2015
<u>Starch sodium octenyl succinate</u>	1450	100 mg/kg	316, 381, F72, U	
Tocopherols	307a, b, c	30 mg/kg	72, 381, U	2018
Tripotassium citrate	332(ii)	GMP	72, 381, U	2013
Trisodium citrate	331(iii)	GMP	72, 316, 381, U	2015

Food category 13.1.3 Formulae for special medical purposes for infants:

Additive	INS	Max level	Notes	Step/Year Adopted
Acetylated distarch phosphate	1414	5000 mg/kg	72, 150, 284, 292, 381, U,	2014
Ascorbyl esters	304, 305	10 mg/kg	72, 187, 381, U	2019
Calcium hydroxide	526	2000 mg/kg	55, 72, 381, U	2013
Carob bean gum	410	1000 mg/kg	72 381, U	2014
Carrageenan	407	1000 300 mg/kg	379, 381, A72, U	2016
Citric acid	330	GMP	72 381, U	2015
<u>Citric and fatty acid esters of glycerol</u>	472c	9000 mg/kg	380, 381, U	
Distarch phosphate	1412	5000 mg/kg	72, 450, 284, 292, 381, U,	2014
Guar gum	412	1000 mg/kg	14, 72, 381, U	2014
<u>Gum Arabic (gum acacia)</u>	414	10 mg/kg	381, F72, U	
Hydroxypropyl starch	1440	5000 mg/kg	72, 450, 284, 292, 381, U	2014
Lactic acid, L-, D- and DL-	270	GMP	72, 83, 381, U	2015
Lecithin	322(i)	5000 mg/kg	72, 381, B72, U	2014
<u>Mannitol</u>	421	10 mg/kg	381, F72, U	
Mono- and di-glycerides of fatty acids	471	4000 mg/kg	72, 381, B72, U	2014
Pectins	440	2000 mg/kg	14, 72 381, U	2021
Phosphated distarch phosphate	1413	5000 mg/kg	72, 450, 284, 292, 381, U,	2014
<u>Phosphates</u>	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	450 mg/kg	33, 230, C72, D72, U	
Potassium carbonate	501(i)	2000 mg/kg	55, 72, 381, U	2013
Potassium dihydrogen citrate	332(i)	GMP	55, 72, 381, U	2014
Potassium hydrogen carbonate	501(ii)	2000 mg/kg	55, 72, 381, U	2013
Potassium hydroxide	525	2000 mg/kg	55, 72, 381, U	2013
<u>Silicon dioxide, amorphous</u>	551	10 mg/kg	381, F72, U	
<u>Sodium ascorbate</u>	301	75 mg/kg	83, 381, H72, U	
Sodium carbonate	500(i)	2000 mg/kg	55, 72, 381, U	2013
Sodium dihydrogen citrate	331(i)	GMP	55, 72, 381, U	2014
Sodium hydrogen carbonate	500(ii)	2000 mg/kg	55, 72, 381, U	2013

Sodium hydroxide	524	2000 mg/kg	55, 72 , 381, U	2013
Starch sodium octenyl succinate	1450	20000 mg/kg	376, 381, G72, U	2016
Tocopherols	307a, b, c	10 mg/kg	72 , 381, 416, U	2018
Tripotassium citrate	332(ii)	GMP	55, 72 , 381, U	2014
Trisodium citrate	331(iii)	GMP	55, 72 , 381, U	2014
Xanthan gum	415	1000 mg/kg	72 381, E72, U	2021

Food category 13.2 Complementary foods for infants and young children:

Additive	INS	Max level	Notes	Step/Year Adopted
Acetic and fatty acid esters of glycerol	472a	5000 mg/kg	239 , 268, XS73	2014
Acetylated oxidized starch	1451	50000 mg/kg	239 , 269, XS73	2014
Ammonium carbonate	503(i)	GMP	239 , 248, XS73	2013
Ammonium hydrogen carbonate	503(ii)	GMP	239 , 248, XS73	2013
Calcium acetate	263	GMP	239 XS73	2013
Calcium ascorbate	302	200 mg/kg	239 , 317, XS73	2015
Calcium hydroxide	526	GMP	239 XS73	2013
Calcium lactate	327	GMP	83, 239 XS73	2013
Citric and fatty acid esters of glycerol	472c	5000 mg/kg	239 , 268, XS73	2014
Glucono delta-lactone	575	GMP	239 XS73	2013
Gum arabic (Acacia gum)	414	10000 mg/kg	239 , 273, A74, XS73	2014
Hydrochloric acid	507	GMP	239 XS73	2013
Hydroxypropyl starch	1440	60000 mg/kg	237 , 276, XS74	2014
Lactic and fatty acid esters of glycerol	472b	5000 mg/kg	239 , 268, XS73	2014
Malic acid, DL-	296	GMP	239 83, XS73	2013
Mannitol	421	10 mg/kg	XS73, A74	
Monostarch phosphate	1410	50000 mg/kg	239 , 269, XS73	2014
Oxidized starch	1404	50000 mg/kg	239 , 269, XS73	2014
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	4400 mg/kg	33, 230, XS73	2012
Potassium acetate	261(i)	GMP	239 XS73	2013
Potassium dihydrogen citrate	332(i)	GMP	239 XS73	2013
Potassium hydroxide	525	GMP	239 XS73	2013
Potassium lactate	326	GMP	83, 239 XS73	2013
Silicon dioxide, amorphous	551	2000 mg/kg	65 , 318, A74, XS73	2015
Sodium acetate	262(i)	GMP	239 , 319, 320, XS73	2015
Sodium ascorbate	301	500 mg/kg	317, 319, 320, C74	2015
Sodium carbonate	500(i)	GMP	240 , 243, 295, 319, 320	2015
Sodium dihydrogen citrate	331(i)	5000 mg/kg	238, 240 , 319, 320	2015
Sodium hydrogen carbonate	500(ii)	GMP	240 , 319, 320	2015

Food category 13.2 Complementary foods for infants and young children:

Additive	INS	Max level	Notes	Step/Year Adopted
Sodium hydroxide	524	GMP	239, 319, 320, XS73	2015
Sodium lactate	325	GMP	83, 239, 319, 320, XS73	2015
Starch acetate	1420	50000 mg/kg	239, 269, XS73	2014
Starch sodium octenyl succinate	1450	50000 mg/kg	239, 269, XS73, B74	2014
Tartrates	334, 335(ii), 337	5000 mg/kg	45, 364, XS73, 428	2018
Tricalcium citrate	333(iii)	GMP	239 XS73	2015
Tripotassium citrate	332(ii)	GMP	239 XS73	2013
Trisodium citrate	331(iii)	5000 mg/kg	238, 240, 319, 320	2015
Xanthan gum	415	10000 mg/kg	239, 273, XS73	2014

Food category 13.3 Dietetic foods intended for special medical purposes (excluding products of food category 13.1):

Additive	INS	Max level	Notes	Step/Year Adopted
Acesulfame potassium	950	500 mg/kg	188, <u>A</u>	2007
Allura red ac	129	50 mg/kg	<u>A</u>	2009
Ascorbyl esters	304, 305	10 mg/kg	187, B	
Aspartame	951	1000 mg/kg	191, <u>A</u>	2007
Aspartame-acesulfame salt	962	500 mg/kg	113, <u>A</u>	2012
Benzoates	210-213	1500 mg/kg	13, <u>A</u>	2003
Brilliant blue FCF	133	50 mg/kg	<u>A</u>	2005
Caramel III - ammonia caramel	150c	20000 mg/kg	<u>A</u>	2010
Caramel IV - sulfite ammonia caramel	150d	20000 mg/kg	<u>A</u>	2009
Carmines	120	50 mg/kg	178, <u>A</u>	2005
<u>Carotenal, beta-apo-8'-</u>	<u>160e</u>	<u>50 mg/kg</u>	<u>A</u>	
Carotenes, beta-, vegetable	160a(ii)	600 mg/kg	<u>A</u>	2005
Carotenoids	160a(i),a(iii), <u>a(iv)</u> e,f	50 mg/kg	<u>A</u>	2009
Cyclamates	952(i), (ii), (iv)	400 mg/kg	17, <u>A</u>	2007
Diacetyltartaric and fatty acid esters of glycerol	472e	5000 mg/kg	<u>A</u>	2005
Grape skin extract	163(ii)	250 mg/kg	181, <u>A</u>	2009
Indigotine (Indigo carmine)	132	50 mg/kg	<u>A</u>	2009
Neotame	961	33 mg/kg	<u>A</u>	2007
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2200 mg/kg	33, <u>A</u>	2009
Polydimethylsiloxane	900a	50 mg/kg	<u>A</u>	2004
Polyglycerol esters of fatty acids	475	1000 mg/kg	<u>A</u>	2018

Polysorbates	432-436	1000 mg/kg	A	2005
Ponceau 4R (cochineal red a)	124	50 mg/kg	A	2008
Propylene glycol alginate	405	1200 mg/kg	A	2018
Propylene glycol esters of fatty acids	477	5000 mg/kg	A	2001
Saccharins	954(i)-(iv)	200 mg/kg	A	2007
Sorbates	200, 202, 203	1500 mg/kg	42, A	2009
Sorbitan esters of fatty acids	491-495	1000 mg/kg	A	2018
Stearoyl lactylates	481(i), 482(i)	2000 mg/kg	A	2018
Steviol glycosides	960a, b, c, d	350 mg/kg	26, A	2011
Sucralose (trichlorogalactosucrose)	955	400 mg/kg	A	2007
Sucrose esters	473, 473a, 474	5000 mg/kg	A	2021
Sunset yellow FCF	110	50 mg/kg	A	2008
Tocopherols	307a, b, c	50 mg/kg	C	2018

NOTES TO THE GSFA

XS72: Excluding products conforming to the Standard for Infant Formula and Formula for Special Medical Purposes Intended for Infants (CXS 72-1981).

XS73: Excluding products conforming to the Standard for Canned Baby Foods (CXS 73-1981)

XS74: Excluding products conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CXS 74-1981)

XS156: Excluding products conforming to the Standard for Follow-Up Formula (CXS 156-1987).

A72: For use in liquid infant formula except for use in hydrolysed protein and/or amino acid based liquid infant formula at 1000 mg/kg.

B72: If Lecithin (INS 322(i)) is used in combination with Mono-and diglycerides of fatty acids (INS 471) the sum of the proportions of these substances in the food should not be more than 1. The sum of the proportions is calculated as: Sum of proportions = (Concentration of INS 322(i) / Maximum Use Level of INS 322(i)) + (Concentration of INS 471 / Maximum Use Level of INS 471)~~maximum level for each of the substance is lowered with the relative part as present of the other substance.~~

C72: For use in products conforming to the Standard for Infant Formula and Formula for Special Medical Purposes Intended for Infants (CXS 72-1981): Sodium dihydrogen phosphate (INS 339(i)), Disodium hydrogen phosphate (INS 339(ii)), Trisodium phosphate (INS 339(iii)), Potassium dihydrogen phosphate (INS 340(i)), Dipotassium hydrogen phosphate (INS 340(ii)), and Tripotassium phosphate (INS 340(iii)) only, singly or in combination.

D72: Within the limits for sodium, potassium and phosphorus specified in the Standard for Infant Formula and Formula for Special Dietary Purposes Intended for Infants (CXS 72-1981)

E72: For use in powdered hydrolysed protein and/or amino acid based infant formula only.

F72: For use as a nutrient carrier in a raw material or other ingredient.

G72: For use as a nutrient carrier in a raw material or other ingredient at 100 mg/kg in the food as consumed.

H72: For use as a nutrient carrier in a raw material or other ingredient, in coating of nutrient preparations containing polyunsaturated fatty acids.

55: Within the limits for sodium, calcium, and potassium specified in the Standard for Infant Formula and Formulas ~~for Special Medical Dietary Purposes Intended for Infants (CXS CODEX STAN 72-1981):~~ singly or in combination with other sodium, calcium, and/or potassium salts.

269: Singly or in combination: INS 1404, 1410, 1412, 1413, 1414, 1420, 1422, 1450 and 1451 ~~with other modified starches used as thickeners in products conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CXS 74-1981).~~

270: For use at 60 000 mg/kg, singly or in combination: INS 1412, 1413, 1414, 1422 and 1440 ~~with other starch thickeners in products conforming to the Standard for Canned Baby Foods (CXS 73-1981).~~

A74: For use as a nutrient carrier in a raw material or other ingredient used to produce the foods conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CXS 74-1981) at 10 mg/kg.

- B74:** For use as a nutrient carrier in a raw material or other ingredient used to produce the foods conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CXS 74-1981) at 100 mg/kg.
- C74:** For use as a nutrient carrier in coating of nutrient preparations containing polyunsaturated fatty acids used to produce the foods conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CXS 74-1981) at 75 mg/kg.
- A156:** For use as a nutrient carrier in coating of nutrient preparations containing polyunsaturated fatty acids used to produce the foods conforming to the Standard for Follow-up formula (CXS 156-1987) at 75 mg/kg in the food as consumed.
- A:** Excluding products conforming to the Guidelines for Ready to Use Therapeutic Foods (CXG 92-2022).
- B:** For use in products conforming to the Guidelines for Ready to Use Therapeutic Foods (CXG 92-2022).
- C:** For use of Tocopherol concentrate, mixed (INS 307b) only in products conforming to the Guidelines for Ready to Use Therapeutic Foods (CXG 92-2022) at 10 mg/kg.
- U:** Maximum use level is expressed as mg additive/L of food.
- 285:** Singly or in combination: INS 1412, 1413, 1414 and 1422 in products conforming to the Standard for Follow-up Formula for older infants and product for young children (CXS 156-1987).
- 316:** For use in follow-up formula for older infants: within the limit for sodium specified in the standard for Follow-up Formula for older infants and product for young children (CXS 156-1987); singly or in combination with other sodium containing additives.

C.3.3 - Proposed amendments to Table 3 of the GSFA

INS No	Additive	Functional class	Year Adopted	Specific allowance in the following commodity standards
300	Ascorbic acid, L-	Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant	1999	CS 88-1981, CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 13-1981, CS 57-1981, CS 302-2011 CS 249-2006, <u>CG 92-2022</u> CS 319-2015 (acidity regulator in general and as antioxidant in canned pineapple and canned mangoes), CS 249-2008, CS 251-2006, CS 273-1968
290	Carbon dioxide	Carbonating agent, Foaming agent, Packaging gas, Preservative, Propellant	1999	CS 221-2001(for whipped products only), CS 275-1973), <u>CG 92-2022</u>
330	Citric acid	Acidity regulator, Antioxidant, Colour retention agent, Sequestrant	1999	CS 87-1981, CS 105-1981, CS 141-1983, CS 13-1981, CS 57-1981, CS 37-1991, CS 70-1981, CS 90-1981, CS 94-1981, CS 119-1981, CS 302-2011, CS 249-2006, CS 221-2001, CS 273-1968, CS 275-1973, <u>CG 92-2022</u>
472c	Citric and fatty acid esters of glycerol	Antioxidant, Emulsifier, Flour treatment agent, Sequestrant, Stabilizer	1999	CS 275-1973 <u>CG 92-2022 (For use at 9000 mg/kg as emulsifier)</u>
414	Gum Arabic (Acacia gum)	Bulking agent, Carrier, Emulsifier, Glazing agent, Stabilizer, Thickener	1999	CS 87-1981, CS 105-1981, CS 249-2006 <u>CG 92-2022 (For use at 10 mg/kg as carrier)</u>
322(i)	Lecithin	Antioxidant, Emulsifier	1999	CS 87-1981, CS 105-1981, CS 141-1983, CS 249-2006 <u>CG 92-2022 (For use at 5000 mg/kg as emulsifier)</u>

INS No	Additive	Functional class	Year Adopted	Specific allowance in the following commodity standards
421	Mannitol	Anticaking agent, Bulking agent, Humectant, Stabilizer, Sweetener, Thickener	1999	CS 87-1981, CS 105-1981 CG 92-2022 (For use at 10 mg/kg as carrier), (For use in vitamin B12 dry rubbing, 0.1% only)
471	Mono- and di-glycerides of fatty acids	Antifoaming agent, Emulsifier, Glazing agent, Stabilizer	1999	CS 87-1981, CS 105-1981, CS 141-1983, CS 249-2006, CS 251-2006, CS 275-1973, CG 92-2022 (For use at 4000 mg/kg as emulsifier)
941	Nitrogen	Foaming agent, Packaging gas, Propellant	1999	CS 221-2001(for whipped products only), CS 275-1973), CG 92-2022
551	Silicon dioxide, amorphous	Anticaking agent, Antifoaming agent, Carrier	1999	CS 105-1981, CS 251-2006, CG 92-2022 (For use at 10 mg/kg as carrier)

Proposed Amendments to Section 2 of the Annex to Table 3

13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)
	Only certain Table 3 additives (as indicated in Table 3) are acceptable for use in foods conforming to these standards.
Codex Guideline	Guidelines for Ready to Use Therapeutic Foods (CXG 92-2022X)

13.4	Dietetic formulae for sliming purposes and weight reduction
	Food additives listed in Table 3 are acceptable for use in foods conforming to the standard.
Codex Standard	Formula foods for use in weight control diets (CXS 181-1991) Formula foods for use in very low energy diets for weight reduction (CXS 203-1995)

C.4 Amendments to the GSFA for alignment for CXS 325R-2017 & CXS 40R-1981

PROPOSED AMENDMENTS TO THE GSFA FOR ALIGNMENT OF CXS 325R-2017 – Regional standard for unrefined shea butter, and CXS 40R-1981 – Regional standard for Chanterelles

(For adoption)

C.4.1- PROPOSED AMENDMENTS TO TABLE 1

Acetic acid, glacial: INS: 260 Functional class: Acidity regulator, Preservative				
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
04.2.1.1	Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	262, 263, XS40R	2013

Annatto extracts, bixin based: INS: 160b(i) Functional class: Colour				
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
02.1.2	Vegetable oils and fats	10 mg/kg	8, 508, 509, XS33, XS210, XS325R	2021

Ascorbic acid, L-: INS: 300 Functional class: Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant				
---	--	--	--	--

Food Category No	Food Category	Max level	Notes	Step/Year Adopted
04.2.1.1	Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	500 mg/kg	262, <u>XS40R</u>	2013

Ascorbyl esters: INS: 304, 305 Functional class: Antioxidant				
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
02.1.2	Vegetable oils and fats	500 mg/kg	10, 511, XS33, <u>XS325R</u>	2021

Butylated hydroxyanisole: INS: 320 Functional class: Antioxidant				
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
02.1.2	Vegetable oils and fats	200 mg/kg	15, 130, 511, 515, XS33, <u>XS325R</u>	2021

Butylated hydroxytoluene: INS: 321: Functional class: Antioxidant				
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
02.1.2	Vegetable oils and fats	200 mg/kg	15, 130, 511, 515, XS33, <u>XS325R</u>	2021

Carotenes, beta-, vegetable: INS: 160a(ii) Functional class: Colour				
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
02.1.2	Vegetable oils and fats	1000 mg/kg	509, 517, XS33, XS210, <u>XS325R</u>	2021

Carotenoids: INS:160a(i), a(iii),e,f Functional class: Colour				
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
02.1.2	Vegetable oils and fats	25 mg/kg	508, 509, XS33, XS210, <u>XS325R</u>	2021

Citric acid: INS: 330 Functional class: Acidity regulator, Antioxidant, Colour retention agent, Sequestrant				
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
02.1.2	Vegetable oils and fats	GMP	15, 511, XS33, <u>XS325R</u>	2021
04.2.1.1	Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	262, 264, <u>XS40R</u>	2013

Citric and fatty acid esters of glycerol: INS: 472c Functional class: Antioxidant, Emulsifier, Flour treatment agent, Sequestrant, Stabilizer				
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
02.1.2	Vegetable oils and fats	100 mg/kg	511, 520, XS33, <u>XS325R</u>	2021

Curcumin: INS: 100(i) Functional class: Colour				
Food Category No	Food Category	Max level	Notes	Step/Year

Propylene glycol esters of fatty acids: INS: 477 Functional class: Emulsifier				
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
02.1.2	Vegetable oils and fats	10000 mg/kg	XS19, XS33, XS210, <u>XS325R</u>	2021

Sodium dihydrogen citrate: INS: 331(i) Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer				
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
02.1.2	Vegetable oils and fats	GMP	511, XS33, <u>XS325R</u>	2021
04.2.1.1	Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	262, <u>XS40R</u>	2015

Stearyl citrate: INS 484 Functional class: Emulsifier, Sequestrant				
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
02.1.2	Vegetable oils and fats	GMP	XS19, XS33, XS210, <u>XS325R</u>	2021

Tertiary butylhydroquinone: INS 319 Functional class: Antioxidant				
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
02.1.2	Vegetable oils and fats	200 mg/kg	15, 130, 511, 515, XS33, <u>XS325R</u>	2021

Thiodipropionates: INS 388, 389 Functional class: Antioxidant				
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
02.1.2	Vegetable oils and fats	200 mg/kg	46, 511, XS33, <u>XS325R</u>	2021

Tocopherols: INS 307a, b, c Functional class: Antioxidant				
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
02.1.2	Vegetable oils and fats	300 mg/kg	357, 511, <u>XS325R</u>	2021

Tricalcium citrate: INS 333(iii) Functional class: Acidity regulator, Firming agent, Emulsifying salt, Sequestrant, Stabilizer				
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
02.1.2	Vegetable oils and fats	GMP	511, XS33, <u>XS325R</u>	2021

Tripotassium citrate: INS 332(ii) Functional class: Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer				
Food Category No	Food Category	Max level	Notes	Step/Year Adopted
02.1.2	Vegetable oils and fats	GMP	511, XS33, <u>XS325R</u>	2021

Trisodium citrate: INS 331(iii) Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer				
Food Category No	Food Category	Max level	Notes	Step/Year Adopted

02.1.2	Vegetable oils and fats	GMP	511, XS33, <u>XS325R</u>	2021
04.2.1.1	Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	262, <u>XS40R</u>	2015

C.4.2- PROPOSED AMENDMENTS TO TABLE 2

Food category 02.1.2 Vegetable oils and fats				
Additive	INS	Max Level	Notes	Year Adopted
Annatto extracts, bixin based	160b(i)	10 mg/kg	8, 508, 509, XS33, XS210, <u>XS325R</u>	2021
Ascorbyl esters	304, 305	500 mg/kg	10, 511, XS33, <u>XS325R</u>	2021
Butylated hydroxyanisole	320	200 mg/kg	15, 130, 511, 515, XS33, <u>XS325R</u>	2021
Butylated hydroxytoluene	321	200 mg/kg	15, 130, 511, 515, XS33, <u>XS325R</u>	2021
Carotenes, beta-, vegetable	160a(ii)	1000 mg/kg	509, 517, XS33, XS210, <u>XS325R</u>	2021
Carotenoids	160a(i), a(iii), e, f	25 mg/kg	508, 509, XS33, XS210, <u>XS325R</u>	2021
Citric acid	330	GMP	15, 511, XS33, <u>XS325R</u>	2021
Citric and fatty acid esters of glycerol	472c	100 mg/kg	511, 520, XS33, <u>XS325R</u>	2021
Curcumin	100(i)	5 mg/kg	508, 509, XS33, XS210, <u>XS325R</u>	2021
Diacetyltartaric and fatty acid esters of glycerol	472e	10000 mg/kg	XS19, XS33, XS210, <u>XS325R</u>	2021
Guaiac resin	314	1000 mg/kg	XS19, XS33, XS210, <u>XS325R</u>	2021
Isopropyl citrates	384	200 mg/kg	511, 520, XS33, <u>XS325R</u>	2021
Lecithin	322(i)	GMP	511, 519, XS33, <u>XS325R</u>	2021
<u>Mono- and di-glycerides of fatty acids</u>	<u>471</u>	<u>GMP</u>	<u>511, 524, XS33, XS210, XS325R</u>	
Polydimethylsiloxane	900a	10 mg/kg	511, 524, XS33, <u>XS325R</u>	2021
Polysorbates	432-436	5000 mg/kg	102, XS19, XS33, XS210, <u>XS325R</u>	2021
Propyl gallate	310	200 mg/kg	15, 130, 511, 515, XS33, <u>XS325R</u>	2021
Propylene glycol esters of fatty acids	477	10000 mg/kg	XS19, XS33, XS210, <u>XS325R</u>	2021
Sodium dihydrogen citrate	331(i)	GMP	511, XS33, <u>XS325R</u>	2021
Stearyl citrate	484	GMP	XS19, XS33, XS210, <u>XS325R</u>	2021
Tertiary butylhydroquinone	319	200 mg/kg	15, 130, 511, 515, XS33, <u>XS325R</u>	2021
Thiodipropionates	388, 389	200 mg/kg	46, 511, XS33, <u>XS325R</u>	2021
Tocopherols	307a, b, c	300 mg/kg	357, 511, <u>XS325R</u>	2021
Tricalcium citrate	333(iii)	GMP	511, XS33, <u>XS325R</u>	2021
Tripotassium citrate	332(ii)	GMP	511, XS33, <u>XS325R</u>	2021
Trisodium citrate	331(iii)	GMP	511, XS33, <u>XS325R</u>	2021

Food category 04.2.1.1 Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds

Additive	INS	Max Level	Notes	Year Adopted
Acetic acid, glacial	260	GMP	262, 263, XS40R	2013
Ascorbic acid, L-	300	500 mg/kg	262, XS40R	2013
Citric acid	330	GMP	262, 264, XS40R	2013
Lactic acid, L-, D- and DL-	270	GMP	262, 264, XS40R	2013
Sodium dihydrogen citrate	331(i)	GMP	262, XS40R	2015
Trisodium citrate	331(iii)	GMP	262, XS40R	2015

NOTES TO THE GSFA

XS325R Excluding products conforming to the *Regional Standard for Unrefined Shea Butter (CXS 325R-2017)*.

XS40R Excluding products conforming to the *Regional Standard for Chanterelles (CXS 40R-2017)*.

PART D: PROVISIONS RELATED TO AGENDA ITEM 5a

Revisions to Food Additive Provisions, Draft and Proposed Draft Food Additive Provisions (for adoption at Step 8 and 5/8)²

Food Category	Additive	INS	Step	Year	Max Level (mg/kg)	Notes
01.1.4 Flavoured Fluid Milk Drinks						
01.1.4	ALLURA RED AC	129	8	2023r	100	52 & Color1
01.1.4	PAPRIKA EXTRACT	160c(ii)	5/8	2023	30	39 & Color2
01.1.4	PONCEAU 4R (COCHINEAL RED A)	124	8	2023r	150	52
01.3.2 Beverage whiteners						
01.3.2	ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2023	50	8, XS250 & XS252
01.3.2	PAPRIKA EXTRACT	160c(ii)	5/8	2023	5	39, XS250 & XS252
01.3.2	TARTRAZINE	102	8	2023	300	XS250 & XS252
01.4.4 Cream analogues						
01.4.4	ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2023	100	8
01.4.4	PAPRIKA EXTRACT	160c(ii)	5/8	2023	5	39
01.5.2 Milk and cream powder analogues						
01.5.2	ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2023	100	8 & XS251
01.5.2	PAPRIKA EXTRACT	160c(ii)	5/8	2023	5	39, XS251
01.6.1 Unripened cheese						
01.6.1	AZORUBINE (CARMOISINE)	122	8	2023	150	3, 201, XS221, XS262, XS273, XS275
01.6.1	BRILLIANT BLACK (BLACK PN)	151	8	2023	150	3, 201, XS221, XS262, XS273, XS275
01.6.1	BROWN HT	155	8	2023	150	3, 201, XS221, XS262, XS273, XS275
01.6.1	CARAMEL II - SULFITE CARAMEL	150b	5/8	2023	15000	201, XS221, XS262, XS273, XS275
01.6.1	CHLOROPHYLLS AND	141(i),(ii)	8	2023r	50	484, XS273, XS275 & Color11

² Provisions that are replacing or revising currently adopted provisions of the GSFA are gray highlighted.

Food Category	Additive	INS	Step	Year	Max Level (mg/kg)	Notes
	CHLOROPHYLLINS, COPPER COMPLEXES					
01.6.1	CURCUMIN	100(i)	8	2023r	150	201, 493, XS262, XS273, XS275
01.6.1	PAPRIKA EXTRACT	160c(ii)	5/8	2023	15	39, 201, XS273
01.6.2.1 Ripened cheese, includes rind						
01.6.2.1	CURCUMIN	100(i)	5/8	2023	500	498, XS208, XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277, XS278
01.6.2.1	PAPRIKA EXTRACT	160c(ii)	5/8	2023	30	39, XS208, XS278
01.6.2.2 Rind of ripened cheese						
01.6.2.2	ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2023	100	8
01.6.2.2	ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2023	20	185, Color4
01.6.2.2	CARAMEL II - SULFITE CARAMEL	150b	5/8	2023	50000	
01.6.2.2	CURCUMIN	100(i)	5/8	2023	100	
01.6.2.2	PAPRIKA EXTRACT	160c(ii)	5/8	2023	30	39
01.6.2.2	TARTRAZINE	102	8	2023	100	
01.6.2.3 Cheese powder (for reconstitution; e.g. for cheese sauces)						
01.6.2.3	ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2023	50	8
01.6.2.3	ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2023	50	185
01.6.2.3	CARAMEL II - SULFITE CARAMEL	150b	5/8	2023	50000	
01.6.2.3	CURCUMIN	100(i)	5/8	2023	100	
01.6.2.3	PAPRIKA EXTRACT	160c(ii)	5/8	2023	140	39
01.6.4	ALLURA RED AC	129	8	2023r	100	
01.6.4.1 Plain processed cheese						
01.6.4.1	ALLURA RED AC	129	5/8	2023	100	
01.6.4.1	ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2023	60	8, Color5
01.6.4.1	ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2023	70	185
01.6.4.1	CURCUMIN	100(i)	5/8	2023	100	
01.6.4.1	PAPRIKA EXTRACT	160c(ii)	5/8	2023	70	39
01.6.4.1	TARTRAZINE	102	5/8	2023	200	
01.6.4.2 Flavoured processed cheese, including containing fruit, vegetables, meat, etc.						
01.6.4.2	ALLURA RED AC	129	5/8	2023	100	
01.6.4.2	ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2023	15	8, Color12

Food Category	Additive	INS	Step	Year	Max Level (mg/kg)	Notes
01.6.4.2	ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2023	70	185
01.6.4.2	AZORUBINE (CARMOISINE)	122	5/8	2023	10	
01.6.4.2	CARAMEL II - SULFITE CARAMEL	150b	5/8	2023	50000	72
01.6.4.2	CURCUMIN	100(i)	5/8	2023	100	
01.6.4.2	PAPRIKA EXTRACT	160c(ii)	5/8	2023	100	39
01.6.4.2	TARTRAZINE	102	5/8	2023	200	
01.6.5 Cheese analogues						
01.6.5	ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2023	100	8
01.6.5	AZORUBINE (CARMOISINE)	122	8	2023	100	3
01.6.5	BRILLIANT BLACK (BLACK PN)	151	8	2023	100	3
01.6.5	CARAMEL II - SULFITE CARAMEL	150b	5/8	2023	50000	
01.6.5	CURCUMIN	100(i)	5/8	2023	100	
01.6.5	INDIGOTINE (INDIGO CARMINE)	132	8	2023r	200	3
01.6.5	PAPRIKA EXTRACT	160c(ii)	5/8	2023	70	39
01.6.5	TARTRAZINE	102	5/8	2023	300	3
01.7 Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)						
01.7	ALLURA RED AC	129	8	2023r	300	
01.7	ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2023	100	8 & Color6
01.7	ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2023	20	185
01.7	AZORUBINE (CARMOISINE)	122	8	2023	150	
01.7	BRILLIANT BLACK (BLACK PN)	151	8	2023	150	
01.7	BROWN HT	155	8	2023	150	
01.7	CARAMEL II - SULFITE CARAMEL	150b	5/8	2023	2000	400 & Color7
01.7	CURCUMIN	100(i)	8	2023	150	402
01.7	PAPRIKA EXTRACT	160c(ii)	5/8	2023	60	39
01.7	PONCEAU 4R (COCHINEAL RED A)	124	8	2023r	150	
01.7	QUINOLINE YELLOW	104	8	2023	150	
01.7	SUNSET YELLOW FCF	110	8	2023r	300	
01.7	TARTRAZINE	102	8	2023	300	
02.1.1 Butter oil, anhydrous milkfat, ghee						
02.1.1	ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	8	2023r	100	8 & Color13
02.1.2 Vegetable oils and fats						
02.1.2	CURCUMIN	100(i)	8	2023r	5	508, 509, XS33, XS210, XS325R
02.1.3 Lard, tallow, fish oil, and other animal fats						
02.1.3	SUNSET YELLOW FCF	110	8	2023r	300	XS19, XS211, XS329

Food Category	Additive	INS	Step	Year	Max Level (mg/kg)	Notes
02.2.2 Fat spreads, dairy fat spreads and blended spreads						
02.2.2	ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	8	2023r	100	8 & Color8
02.2.2	CARAMEL II - SULFITE CARAMEL	150b	8	2023r	500	XS253
02.2.2	CARMINES	120	8	2023r	500	178 & XS253
02.2.2	CURCUMIN	100(i)	8	2023r	10	Color9 & Color10
02.3 Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions						
02.3	ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2023	25	8
02.3	ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2023	10	185
02.3	CARAMEL II - SULFITE CARAMEL	150b	5/8	2023	20000	
02.3	CARMINES	120	8	2023r	150	178
02.3	CURCUMIN	100(i)	8	2023	100	
02.3	INDIGOTINE (INDIGO CARMINE)	132	5/8	2023r	100	
02.3	PAPRIKA EXTRACT	160c(ii)	5/8	2023	65	39
02.4 Fat-based desserts excluding dairy-based dessert products of food category 01.7						
02.4	ALLURA RED AC	129	8	2023r	150	
02.4	ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2023	15	8
02.4	ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2023	10	185
02.4	AZORUBINE (CARMOISINE)	122	8	2023	150	
02.4	BRILLIANT BLACK (BLACK PN)	151	8	2023	150	
02.4	BROWN HT	155	8	2023	150	
02.4	CARAMEL II - SULFITE CARAMEL	150b	5/8	2023	20000	
02.4	CURCUMIN	100(i)	8	2023	150	
02.4	PAPRIKA EXTRACT	160c(ii)	5/8	2023	50	39
02.4	QUINOLINE YELLOW	104	8	2023	9	
02.4	TARTRAZINE	102	8	2023	150	
03.0 Edible ices, including sherbet and sorbet						
03.0	AMARANTH	123	8	2023	25	
03.0	ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2023	20	8
03.0	ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2023	20	185
03.0	AZORUBINE (CARMOISINE)	122	8	2023	50	
03.0	BRILLIANT BLACK (BLACK PN)	151	8	2023	100	
03.0	CARAMEL II - SULFITE CARAMEL	150b	5/8	2023	8000	
03.0	CURCUMIN	100(i)	8	2023	150	

Food Category	Additive	INS	Step	Year	Max Level (mg/kg)	Notes
03.0	PAPRIKA EXTRACT	160c(ii)	5/8	2023	55	39
03.0	TARTRAZINE	102	8	2023	40	

Notes to the General Standard for Food Additives

Note 3	For use in surface treatment only.
Note 8	As bixin.
Note 39	On a total carotenoid basis.
Note 52	Excluding chocolate milk.
Note 72	On the ready-to-eat basis.
Note 178	As carminic acid.
Note 185	As norbixin.
Note 201	For use in flavoured products only.
Note 402	For use in products conforming to the Standard for Fermented Milk (CODEX STAN 243- 2003) at 100 mg/kg.
Note 484	Except for use in products conforming to the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001) at 15 mg/kg.
Note 493	For use in products conforming to the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001), for treatment of edible cheese rind only.
Note 498	Only for use in the edible cheese rind in products conforming to the General Standard for Cheese (CXS 283-1978).
Note 508	For use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981) for the purposes of natural colour lost in processing, or standardizing colour only.
Note 509	Excluding virgin and cold pressed oils in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981).
Note XS19	Excluding products conforming to the Standard for Edible Fats and Oils not covered by Individual Standards (CXS 19-1981).
Note XS33	Excluding products conforming to the Standard for Olive Oils and Olive Pomace Oils (CODEX STAN 33-1981).
Note XS208	Excluding products conforming to the Standard for Cheese in Brine (CODEX STAN 208-1999).
Note XS210	Excluding products conforming to the Standard for Named Vegetable Oils (CXS 210-1999).
Note XS211	Excluding products conforming to the Standard for Named Animal Fat (CODEX STAN 211- 1999).
Note XS221	Excluding products conforming to the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001).
Note XS250	Excluding products conforming to the Standard for a Blend of Evaporated Skimmed Milk and Vegetable Fat (CODEX STAN 250-2006).
Note XS251	Excluding products conforming to the Standard for a Blend of Skimmed Milk and Vegetable Fat in Powdered Form (CODEX STAN 251-2006).
Note XS252	Excluding products conforming to the Standard for a Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat (CODEX STAN 252-2006).
Note XS253	Excluding products conforming to the Standard for Dairy Fat Spreads (CODEX STAN 253-2006).
Note XS262	Excluding products conforming to the Standard for Mozzarella (CODEX STAN 262-2007).
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 269-1967).
Note XS270	Excluding products conforming to the Standard for Tilsiter (CXS 270-1968).
Note XS271	Excluding products conforming to the Standard for Saint-Paulin (CXS 271-1968).
Note XS272	Excluding products conforming to the Standard for Provolone (CXS 272-1968).
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 274-1969).
Note XS275	Excluding products conforming to the Standard for Cream Cheese (CXS 275-1973).

Note XS276	Excluding products conforming to the Standard for Camembert (CXS 276-1973).
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 XS325R	Excluding products conforming to the Regional Standard for Unrefined Shea Butter (CXS 325R-2017).
Note XS329	Excluding products conforming to the Standard for Fish Oils (CXS 329-2017).
Note Color1	Except for use at 300 mg/kg in products conforming to CODEX STAN 243-2003.
Note Color2	Except for use in concentrates at 50 mg/kg.
Note Color3	Except for use in products conforming to the Standard for Mozzarella (CXS 262-2006) at 5 mg/kg, in cheese mass only, to obtain the colour characteristics of the product.
Note Color4	Except for use in orange-colored rinds.
Note Color5	Except for use at 100 mg/kg in sliced processed cheeses.
Note Color6	Except for use in non-plain products conforming to the Standard for Fermented Milk (CODEX STAN 243- 2003) at 20 mg/kg.
Note Color7	Except for use in ice cream products with light brown colour at 3600 mg/kg.
Note Color8	Except for use in products conforming to the Standard for Dairy Fat Spreads (CODEX STAN 253-2006) at 20 mg/kg.
Note Color9	Except for use in products conforming to the Standard for Dairy Fat Spreads (CODEX STAN 253-2006) at 5 mg/kg.
Note Color10	Except for use in mustard flavoured products at 30 mg/kg.
Note Color11	Except for use in products conforming to the Standard for Mozzarella (CXS 262-2006) at 5 mg/kg in cheese mass only, to obtain the colour characteristic of the product.
Note Color12	Except for use at 100 mg/kg in sliced processed cheese.
Note Color13	Except for use in products conforming to the Standard for Edible Fats and Oils not covered by Individual Standards (CXS 19-1981) for the purposes of natural colour lost in processing, or standardizing colour only at 10 mg/kg.

PART E: PROVISIONS RELATED TO AGENDA ITEM 5b

(for adoption at Step 8 and 5/8)³

E.1- Provisions from CX/FA 23/53/8 Appendix 1

Food Category	Additive	INS	Max Level (mg/kg)	Notes	Step	Year
01.1.4 Flavoured Fluid Milk Drinks						
01.1.4	CAROTENAL, BETA-APO-8'-	160e	10	52	5/8	2023
01.1.4	CAROTENES, BETA-	160a(i),a(iii),a(iv)	20	52, APP1C, APP1D	8	2023r
01.1.4	CAROTENES, BETA-, VEGETABLE	160a(ii)	20	52, APP1C, APP1D	8	2023r
01.3.2 Beverage whiteners						
01.3.2	CAROTENES, BETA-	160a(i),a(iii),a(iv)	10	APP1C, APP1D, XS250 & XS252	8	2023r
01.3.2	CAROTENES, BETA-, VEGETABLE	160a(ii)	10	APP1C, APP1D, XS250 & XS252	8	2023r
01.4.4 Cream analogues						
01.4.4	CAROTENES, BETA-	160a(i),a(iii),a(iv)	20	APP1C & APP1D	8	2023r
01.4.4	CAROTENES, BETA-, VEGETABLE	160a(ii)	20	APP1C & APP1D	8	2023r
01.5.2 Milk and cream powder analogues						
01.5.2	CAROTENES, BETA-	160a(i),a(iii),a(iv)	6	APP1C, APP1D, XS251	8	2023r
01.5.2	CAROTENES, BETA-, VEGETABLE	160a(ii)	6	APP1C, APP1D, XS251	8	2023r
01.6.1 Unripened cheese						

³ Provisions that are replacing or revising currently adopted provisions of the GSFA are gray highlighted.

[illegible]

Food Category	Additive	INS	Max Level (mg/kg)	Notes	Step	Year
02.1.3	CAROTENES, BETA-	160a(i),a(iii),a(iv)	10	518, XS329, APP1C, APP1D	8	2023r
02.1.3	CAROTENES, BETA-, VEGETABLE	160a(ii)	10	518, XS329, APP1C, APP1D	8	2023r
02.2.1 Butter						
02.2.1	CAROTENES, BETA-	160a(i),a(iii),a(iv)	12	APP1C, APP1D	8	2023r
02.2.1	CAROTENES, BETA-, VEGETABLE	160a(ii)	12	APP1C, APP1D	8	2023r
02.2.2 Fat spreads, dairy fat spreads and blended spreads						
02.2.2	CAROTENES, BETA-	160a(i),a(iii),a(iv)	35	APP1C, APP1D	8	2023r
02.2.2	CAROTENES, BETA-, VEGETABLE	160a(ii)	35	APP1C, APP1D	8	2023r
02.3 Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions						
02.3	CAROTENES, BETA-	160a(i),a(iii),a(iv)	10	APP1C, APP1D	8	2023r
02.3	CAROTENES, BETA-, VEGETABLE	160a(ii)	10	APP1C, APP1D	8	2023r
02.4 Fat-based desserts excluding dairy-based dessert products of food category 01.7						
02.4	CAROTENES, BETA-	160a(i),a(iii),a(iv)	15	APP1C, APP1D	8	2023r
02.4	CAROTENES, BETA-, VEGETABLE	160a(ii)	15	APP1C, APP1D	8	2023r
03.0 Edible ices, including sherbet and sorbet						
03.0	CAROTENAL, BETA-APO-8'-	160e	20		5/8	2023
03.0	CAROTENES, BETA-	160a(i),a(iii),a(iv)	70	APP1C, APP1D	8	2023r
03.0	CAROTENES, BETA-, VEGETABLE	160a(ii)	70	APP1C, APP1D	8	2023r
04.1.2.3 Fruit in vinegar, oil, or brine						
04.1.2.3	CAROTENES, BETA-	160a(i),a(iii),a(iv)	50	APP1C, APP1D	8	2023r
04.1.2.3	CAROTENES, BETA-, VEGETABLE	160a(ii)	50	APP1C, APP1D	8	2023r
04.1.2.4 Canned or bottled (pasteurized) fruit						
04.1.2.4	CAROTENES, BETA-	160a(i),a(iii),a(iv)	50	104, APP1C, APP1D	8	2023r
04.1.2.4	CAROTENES, BETA-, VEGETABLE	160a(ii)	50	104, APP1C, APP1D	8	2023r
04.1.2.5 Jams, jellies, marmalades						
04.1.2.5	CAROTENES, BETA-	160a(i),a(iii),a(iv)	15	APP1C, APP1D	8	2023r
04.1.2.5	CAROTENES, BETA-, VEGETABLE	160a(ii)	15	APP1C, APP1D	8	2023r
04.1.2.6 Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5						
04.1.2.6	CAROTENES, BETA-	160a(i),a(iii),a(iv)	10	XS160, APP1C, APP1D	8	2023r
04.1.2.6	CAROTENES, BETA-, VEGETABLE	160a(ii)	10	XS160, APP1C, APP1D	8	2023r
04.1.2.7 Candied fruit						
04.1.2.7	CAROTENAL, BETA-APO-8'-	160e	2		5/8	2023
04.1.2.7	CAROTENES, BETA-	160a(i),a(iii),a(iv)	30	APP1C, APP1D	8	2023r
04.1.2.7	CAROTENES, BETA-, VEGETABLE	160a(ii)	30	APP1C, APP1D	8	2023r
04.1.2.8 Fruit preparations, including pulp, purees, fruit toppings and coconut milk						
04.1.2.8	CAROTENES, BETA-	160a(i),a(iii),a(iv)	18	APP1C, APP1D, XS240	8	2023r
04.1.2.8	CAROTENES, BETA-, VEGETABLE	160a(ii)	18	APP1C, APP1D, XS240	8	2023r
04.1.2.9 Fruit-based desserts, incl. fruit-flavoured water-based desserts						
04.1.2.9	CAROTENES, BETA-	160a(i),a(iii),a(iv)	50	APP1C, APP1D	8	2023r

[illegible]

[illegible]

Food Category	Additive	INS	Max Level (mg/kg)	Notes	Step	Year
07.1.4	CAROTENAL, BETA-APO-8'-	160e	15	116	5/8	2023
07.1.4	CAROTENES, BETA-	160a(i),a(iii),a(iv)	30	116, APP1C, APP1D	8	2023r
07.1.4	CAROTENES, BETA-, VEGETABLE	160a(ii)	30	116, APP1C, APP1D	8	2023r
07.1.5 Steamed breads and buns						
07.1.5	CAROTENAL, BETA-APO-8'-	160e	15		5/8	2023
07.1.5	CAROTENES, BETA-	160a(i),a(iii),a(iv)	1	APP1C, APP1D, APP1F	8	2023r
07.2 Fine bakery wares (sweet, salty, savoury) and mixes						
07.2	CAROTENAL, BETA-APO-8'-	160e	20		5/8	2023
07.2	CAROTENES, BETA-	160a(i),a(iii),a(iv)	42	APP1C, APP1D	8	2023r
07.2	CAROTENES, BETA-, VEGETABLE	160a(ii)	42	APP1C, APP1D	8	2023r
08.2 Processed meat, poultry, and game products in whole pieces or cuts						
08.2	CAROTENES, BETA-, VEGETABLE	160a(ii)	20	16, XS96, XS97, APP1C	8	2023r
08.3.1 Non-heat treated processed comminuted meat, poultry, and game products						
08.3.1	CAROTENES, BETA-	160a(i),a(iii),a(iv)	20	16, APP1C, APP1D	5/8	2023
08.3.1	CAROTENES, BETA-, VEGETABLE	160a(ii)	20	16, APP1C, APP1D	8	2023r
08.3.2 Heat-treated processed comminuted meat, poultry, and game products						
08.3.2	CAROTENES, BETA-	160a(i),a(iii),a(iv)	20	16, XS88, XS89, XS98, APP1C, APP1D	8	2023r
08.3.2	CAROTENES, BETA-, VEGETABLE	160a(ii)	20	16, XS88, XS89, XS98, APP1C, APP1D	8	2023r
08.3.3 Frozen processed comminuted meat, poultry, and game products						
08.3.3	CAROTENES, BETA-, VEGETABLE	160a(ii)	15	16, APP1C	8	2023r
08.4 Edible casings (e.g. sausage casings)						
08.4	CAROTENAL, BETA-APO-8'-	160e	100	APP1A	5/8	2023
08.4	CAROTENES, BETA-	160a(i),a(iii),a(iv)	50	APP1A, APP1C, APP1D	8	2023r
08.4	CAROTENES, BETA-, VEGETABLE	160a(ii)	50	APP1A, APP1C, APP1D	8	2023r
09.2 Processed fish and fish products, including molluscs, crustaceans, and echinoderms						
09.2	CAROTENAL, BETA-APO-8'-	160e	100	APP1B, CAROT304, XS36, XS92, XS95, XS165, XS167, XS189, XS190, XS191, XS222, XS236, XS244, XS292, XS311, XS312 & XS315	5/8	2023
09.2	CAROTENES, BETA-	160a(i),a(iii),a(iv)	100	APP1C, APP1D, XS36, XS92, XS95, XS165, XS167, XS189, XS190, XS191, XS222, XS236,	8	2023r

Food Category	Additive	INS	Max Level (mg/kg)	Notes	Step	Year
				XS244, XS292, XS311, XS312 & XS315		
09.2	CAROTENES, BETA-, VEGETABLE	160a(ii)	100	APP1B, CAROT304, APP1C, APP1D, XS36, XS92, XS95, XS165, XS167, XS189, XS190, XS191, XS222, XS236, XS244, XS292, XS311, XS312 & XS315	5/8	2023
09.3 Semi-preserved fish and fish products, including molluscs, crustaceans, and echinoderms						
09.3	CAROTENAL, BETA-APO-8'-	160e	20	95 & XS291	5/8	2023
09.3	CAROTENES, BETA-	160a(i),a(iii),a(iv)	20	95, XS291, APP1C, APP1D	8	2023r
09.3	CAROTENES, BETA-, VEGETABLE	160a(ii)	20	95, XS291, APP1C, APP1D	5/8	2023
09.4 Fully preserved, including canned or fermented fish and fish products, including molluscs, crustaceans, and echinoderms						
09.4	CAROTENAL, BETA-APO-8'-	160e	20	95, XS3, XS37, XS70, XS90, XS94 & XS119	5/8	2023
09.4	CAROTENES, BETA-	160a(i),a(iii),a(iv)	20	95, XS3, XS37, XS70, XS90, XS94 & XS119, APP1C, APP1D	8	2023r
09.4	CAROTENES, BETA-, VEGETABLE	160a(ii)	20	95, XS3, XS37, XS70, XS90, XS94 & XS119, APP1C, APP1D	8	2023r
10.2 Egg products						
10.2	CAROTENES, BETA-, VEGETABLE	160a(ii)	200	APP1C	8	2023r
10.4 Egg-based desserts (e.g. custard)						
10.4	CAROTENAL, BETA-APO-8'-	160e	11		5/8	2023
10.4	CAROTENES, BETA-	160a(i),a(iii),a(iv)	15	APP1C, APP1D	8	2023r
10.4	CAROTENES, BETA-, VEGETABLE	160a(ii)	15	APP1C, APP1D	8	2023r
12.4 Mustards						
12.2.2	CAROTENAL, BETA-APO-8'-	160e	50		5/8	2023
12.2.2	CAROTENES, BETA-	160a(i),a(iii),a(iv)	100	APP1C, APP1D	8	2023r
12.2.2	CAROTENES, BETA-, VEGETABLE	160a(ii)	100	APP1C, APP1D	8	2023r
12.4 Mustards						
12.4	CAROTENES, BETA-	160a(i),a(iii),a(iv)	5	APP1C, APP1D	8	2023r
12.4	CAROTENES, BETA-, VEGETABLE	160a(ii)	5	APP1C, APP1D	8	2023r
12.5 Soups and broths						
12.5	CAROTENAL, BETA-APO-8'-	160e	15	CAROT341	5/8	2023
12.5	CAROTENES, BETA-	160a(i),a(iii),a(iv)	10	CAROT341, APP1C, APP1D	8	2023r

Food Category	Additive	INS	Max Level (mg/kg)	Notes	Step	Year
12.5	CAROTENES, BETA-, VEGETABLE	160a(ii)	10	CAROT341, APP1C, APP1D	8	2023r
12.6 Sauces and like products						
12.6	CAROTENAL, BETA-APO-8'-	160e	80	XS302	5/8	2023
12.6	CAROTENES, BETA-	160a(i),a(iii),a(iv)	80	XS302, APP1C, APP1D	8	2023r
12.6	CAROTENES, BETA-, VEGETABLE	160a(ii)	80	XS302, APP1C, APP1D	5/8	2023
12.7 Salads (e.g. macaroni salad, potato salad) and sandwich spreads excluding cocoa-and nut-based spreads of food categories 04.2.2.5 and 05.1.3						
12.7	CAROTENES, BETA-	160a(i),a(iii),a(iv)	20	APP1C, APP1D	8	2023r
12.7	CAROTENES, BETA-, VEGETABLE	160a(ii)	20	APP1C, APP1D	8	2023r
13.3 Dietetic foods intended for special medical purposes (excluding products of food category 13.1)						
13.3	CAROTENES, BETA-	160a(i),a(iii),a(iv)	50	XS118, APP1C, APP1D	8	2023r
13.3	CAROTENES, BETA-, VEGETABLE	160a(ii)	50	XS118, APP1C, APP1D	8	2023r
13.4 Dietetic formulae for slimming purposes and weight reduction						
13.4	CAROTENES, BETA-	160a(i),a(iii),a(iv)	8	APP1C, APP1D	8	2023r
13.4	CAROTENES, BETA-, VEGETABLE	160a(ii)	8	APP1C, APP1D	8	2023r
13.5 Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1- 13.4 and 13.6						
13.5	CAROTENES, BETA-	160a(i),a(iii),a(iv)	100	APP1C, APP1D	8	2023r
13.5	CAROTENES, BETA-, VEGETABLE	160a(ii)	100	APP1C, APP1D	8	2023r
13.6 Food supplements						
13.6	CAROTENAL, BETA-APO-8'-	160e	210	539	5/8	2023
13.6	CAROTENES, BETA-	160a(i),a(iii),a(iv)	220	APP1C, APP1D, 539	8	2023r
13.6	CAROTENES, BETA-, VEGETABLE	160a(ii)	220	APP1C, APP1D, 539	8	2023r
14.1.4 Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks						
14.1.4	CAROTENAL, BETA-APO-8'-	160e	10	127	5/8	2023
14.1.4	CAROTENES, BETA-	160a(i),a(iii),a(iv)	25	APP1C, APP1D, 127	8	2023r
14.1.4	CAROTENES, BETA-, VEGETABLE	160a(ii)	25	APP1C, APP1D, 127	8	2023r
14.2.2 Cider and perry						
14.2.2	CAROTENES, BETA-	160a(i),a(iii),a(iv)	3	APP1C, APP1D	8	2023r
14.2.2	CAROTENES, BETA-, VEGETABLE	160a(ii)	3	APP1C, APP1D	8	2023r
14.2.4 Wines (other than grape)						
14.2.4	CAROTENES, BETA-	160a(i),a(iii),a(iv)	3	APP1C, APP1D	8	2023r
14.2.4	CAROTENES, BETA-, VEGETABLE	160a(ii)	3	APP1C, APP1D	8	2023r
14.2.6 Distilled spirituous beverages containing more than 15% alcohol						
14.2.6	CAROTENES, BETA-	160a(i),a(iii),a(iv)	3	APP1C, APP1D	8	2023r
14.2.6	CAROTENES, BETA-, VEGETABLE	160a(ii)	3	APP1C, APP1D	8	2023r
14.2.7 Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low-alcoholic refreshers)						
14.2.7	CAROTENES, BETA-	160a(i),a(iii),a(iv)	15	APP1C, APP1D	8	2023r

Food Category	Additive	INS	Max Level (mg/kg)	Notes	Step	Year
14.2.7	CAROTENES, BETA-, VEGETABLE	160a(ii)	15	APP1C, APP1D	8	2023r
15.1 Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)						
15.1	CAROTENAL, BETA-APO-8'	160e	30		5/8	2023
15.1	CAROTENES, BETA-	160a(i),a(iii),a(iv)	30	APP1C, APP1D	8	2023r
15.1	CAROTENES, BETA-, VEGETABLE	160a(ii)	30	APP1C, APP1D	8	2023r
15.2 Processed nuts, including coated nuts and nut mixtures (with e.g. dried fruit)						
15.2	CAROTENES, BETA-	160a(i),a(iii),a(iv)	30	APP1C, APP1D	8	2023r
15.2	CAROTENES, BETA-, VEGETABLE	160a(ii)	30	APP1C, APP1D	8	2023r
15.3 Snacks – fish based						
15.3	CAROTENES, BETA-, VEGETABLE	160a(ii)	4	APP1C	8	2023r

Notes to the General Standard for Food Additives

Note 4	For use in decoration, stamping, marking or branding the product only.
Note 16	For use in glaze, coatings or decorations for fruit, vegetables, meat or fish only.
Note 52	Excluding chocolate milk.
Note 92	Excluding tomato-based sauces.
Note 95	For non-standardized foods: for use in surimi and fish roe products only.
Note 104	Excluding canned pears (except for use in special holiday packs) and canned pineapples conforming to the Standard for Certain Canned Fruits (CODEX STAN 319-2015).
Note 116	For use in doughs only.
Note 127	On the served to the consumer basis.
Note 153	For use in instant noodles only.
Note 183	For use in surface decoration only.
Note 216	For use in maize-based products only.
Note 381	As consumed.
Note 508	For use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981) for the purposes of natural colour lost in processing, or standardizing colour only.
Note 509	Excluding virgin and cold pressed oils in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981).
Note 518	Except for use in products conforming to the Standard for Edible fats and oils not covered by individual standards (CXS 19-1981) and the Standard for Named Animal Fats (CXS 211-1999) at 25 mg/kg for the purposes of restoring natural colour lost in processing, or standardizing colour only.
Note 539	For use in solid forms as sold to the consumer only.
Note XS3	Excluding products conforming to the Standard for Canned Salmon (CODEX STAN 3-1981).
Note XS33	Excluding products conforming to the Standard for Olive Oils and Olive Pomace Oils (CODEX STAN 33-1981).
Note XS36	Excluding products conforming to the Standard for Quick Frozen Finfish, Uneviscerated and Eviscerated (CODEX STAN 36-1981).
Note XS37	Excluding products conforming to the Standard for Canned Shrimps or Prawns (CODEX STAN 37-1991).
Note XS38	Excluding products conforming to the General Standard for Edible Fungi and Fungus Products (CODEX STAN 38-1981).
Note XS70	Excluding products conforming to the Standard for Canned Tuna and Bonito (70-1981).
Note XS88	Excluding products conforming to the Standard for Corned Beef (CODEX STAN 88-1981).
Note XS89	Excluding products conforming to Standard for Luncheon Meat (CODEX STAN 89-1981).
Note XS90	Excluding products conforming to the Standard for Canned Crab Meat (CODEX STAN 90-1981).
Note XS92	Excluding products conforming to the Standard for Quick Frozen Shrimps and Prawns (CODEX STAN 92-1981).
Note XS94	Excluding products conforming to the Standard for Canned Sardines and Sardine-Type Products (CODEX STAN 94-1981).

Note XS95	Excluding products conforming to the Standard for Quick Frozen Lobsters (CODEX STAN 95-1981).
Note XS96	Excluding products conforming to the Standard for Cooked Cured Ham (CODEX STAN 96-1981).
Note XS97	Excluding products conforming to the Standard for Cooked Cured Pork Shoulder (CODEX STAN 97-1981).
Note XS98	Excluding products conforming to the Standard for Cooked Cured Chopped Meat (CODEX STAN 98-1981).
Note XS117	Excluding products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981).
Note XS119	Excluding products conforming to the Standard for Canned Finfish (CODEX STAN 119-1981).
Note XS151	Excluding products conforming to the Standard for Gari (CXS 151-1985).
Note XS160	Excluding products conforming to the Standard for Mango Chutney (CODEX STAN 160-1987).
Note XS165	Excluding products conforming to the Standard for Quick Frozen Blocks of Fish Fillet, Minced Fish Flesh and Mixtures of Fillets and Minced Fish Flesh (CODEX STAN 165-1989).
Note XS167	Excluding products conforming to the Standard for Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes (CODEX STAN 167-1989).
Note XS189	Excluding products conforming to the Standard for Dried Shark Fins (CODEX STAN 189-1993).
Note XS191	Excluding products conforming to the Standard for Quick Frozen Raw Squid (CODEX STAN 191-1995).
Note XS208	Excluding products conforming to the Standard for Cheese in Brine (CODEX STAN 208-1999).
Note XS210	Excluding products conforming to the Standard for Named Vegetable Oils (CXS 210-1999).
Note XS222	Excluding products conforming to the Standard for Crackers from Marine and Freshwater Fish, Crustaceans and Molluscan Shellfish (CODEX STAN 222-2001).
Note XS223	Excluding products conforming to the Standard for Kimchi (CXS 223-2001).
Note XS236	Excluding products conforming to the Standard for Boiled Dried Salted Anchovies (CODEX STAN 236-2003).
Note XS240	Excluding products conforming to the Standard for Aqueous Coconut Products (CODEX STAN 240-2003).
Note XS244	Excluding products conforming to the Standard for Salted Atlantic Herring and Salted Sprat (CODEX STAN 244-2004).
Note XS250	Excluding products conforming to the Standard for a Blend of Evaporated Skimmed Milk and Vegetable Fat (CODEX STAN 250-2006).
Note XS251	Excluding products conforming to the Standard for a Blend of Skimmed Milk and Vegetable Fat in Powdered Form (CODEX STAN 251-2006).
Note XS273	Excluding products conforming to the Standard for Cottage Cheese (CXS 273-1968).
Note XS278	Excluding products conforming to the Standard for Extra Hard Grating Cheese (CXS 278-1978).
Note XS291	Excluding products conforming to the Standard for Sturgeon Caviar (CODEX STAN 291-2010).
Note XS292	Excluding products conforming to the Standard for Live and Raw Bivalve Molluscs (CODEX STAN 292-2008).
Note XS294R	Excluding products conforming to the Regional Standard for Gochujang (CXS 294R-2009).
Note XS302	Excluding products conforming to the Standard for Fish Sauce (CODEX STAN 302-2011).
Note XS309R	Excluding products conforming to the Codex Regional Standard for Halawa Tehenia (CODEX STAN 309R-211).
Note XS311	Excluding products conforming to the Standard for Smoked Fish, Smoked-flavoured Fish and Smoke-dried Fish (CODEX STAN 311-2013).
Note XS312	Excluding products conforming to the Standard for Live Abalone and for Raw Fresh Chilled or Frozen Abalone for Direct Consumption or for Further Processing (CODEX STAN 312-2013).
Note XS315	Excluding products conforming to the Standard for Fresh and Quick Frozen Raw Scallop Products (CODEX STAN 315-2014).
Note XS325R	Excluding products conforming to the Regional Standard for Unrefined Shea Butter (CXS 325R-2017).
Note XS329	Excluding products conforming to the Standard for Fish Oils (CXS 329-2017).
Note APO489	Except for use in products conforming to the General Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001) at 35 mg/kg.

Note APO500	Except for use in products conforming to the General Standard for Cheese (CXS-283-1978) at 35 mg/kg.
Note APP1A	Level of colour corresponds to the finished product as consumed (e.g., the sausage).
Note APP1B	For non-standardized foods: for use in surimi, fish roe products, and dried mollusks and crustaceans, only.
Note APP1C	Expressed as beta-Carotene.
Note APP1D	Singly or in combination: Beta-Carotenes (beta-carotenes, synthetic (INS 160a(i)), beta-carotenes, Blakeslea trispora (INS 160a(iii)), beta-Carotene-Rich Extract from Dunaliella salina (INS 160a(iv)) and beta-carotenes, vegetable (INS 160a(ii)).
Note APP1E	Except for use at 100 mg/kg in sliced cheese analogues.
Note APP1F	Except for use in maize-based products at 60 mg/kg.
Note APP1G	Except for use in chocolate lentils at 50 mg/kg.
Note CAROT304	For use only in breaded or batter coatings in products conforming to the Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets - Breaded or in Batter (CODEX STAN 166- 1989), singly or in combination: beta-Carotenes (beta-carotenes, synthetic (INS 160a(i)), beta-carotenes, Blakeslea trispora (INS 160a(iii)), beta-Carotene-Rich Extract from Dunaliella salina (INS160a(iv)), carotenal, beta-apo-8' (INS 160e), and beta-carotenes, vegetable (INS 160a(ii)).
Note CAROT341	For use in products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981), singly or in combination: beta-Carotenes (INS 160a(i), 160a(iii), and 160a(iv)), Carotenes, beta-, vegetable (INS 160a(ii)) and carotenal, beta-apo-8'- (INS 160e) at 50 mg/kg.
Note CAROT458	Except for use in cheese mass only for 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), Provolone (CXS 272-1968), Coulommiers (CXS 274-1969), Camembert (CXS 276-1973) and Brie (CXS 277-1973) at 35 mg/kg.
Note CAROT489	Except for use in products conforming to the General Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001) at 25 mg/kg.
Note CAROT490	Except for use in products conforming to the Standard for Cream Cheese (CXS 275-1973) at 35 mg/kg.
Note Color5	Except for use at 100 mg/kg in sliced processed cheeses.

E.2- Provisions from CX/FA 23/53/8 Appendix 2

Food Category	Additive	INS	Max Level (mg/kg)	Notes	Step	Year
04.1.2.6 Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5						
04.1.2.6	TARTRATES	334, 335(ii), 337	3000	45	8	2023
14.1.2.2 Vegetable juice						
14.1.2.2	PECTINS	440	GMP	35	5/8	2023
14.1.2.4 Concentrates for vegetable juice						
14.1.2.4	PECTINS	440	GMP	35	5/8	2023
14.1.3.4 Concentrates for vegetable nectar						
14.1.3.4	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	1000	33, 40 & 127	8	2023
14.1.3.4	TARTRATES	334, 335(ii), 337	1600	45, 127 & 128	8	2023

Notes to the General Standard for Food Additives

Note 33	As phosphorus.
Note 35	For use in cloudy juices only.
Note 40	Pentasodium triphosphate (INS 451(i)) only, to enhance the effectiveness of benzoates and sorbates.
Note 45	As tartaric acid.
Note 127	On the served to the consumer basis.
Note 128	Tartaric acid (INS 334) only.

E.3- Provisions from CX/FA 23/53/8 Appendix 4, Topic A

Food Category	Additive	INS	Max Level (mg/kg)	Notes	Step	Year
01.3.2 Beverage whiteners						
01.3.2	ASPARTAME-ACESULFAME SALT	962	2000	113, 201, 477, XS250, XS252	5/8	2023
01.4.4 Cream analogues						
01.4.4	ASPARTAME-ACESULFAME SALT	962	1000	68, 119, 477	5/8	2023
01.5.2 Milk and cream powder analogues						
01.5.2	ASPARTAME-ACESULFAME SALT	962	1000	113, 477, XS251, 408	5/8	2023
01.6.1 Unripened cheese						
01.6.1	ASPARTAME	951	1000	201, 478, XS221, XS262, XS273 & XS275	8	2023r
04.1.2.1 Frozen fruit						
04.1.2.1	ASPARTAME-ACESULFAME SALT	962	500	113, 477, 358	5/8	2023
04.1.2.3 Fruit in vinegar, oil, or brine						
04.1.2.3	ASPARTAME-ACESULFAME SALT	962	200	113, 144, 477	5/8	2023
04.1.2.7 Candied fruit						
04.1.2.7	ASPARTAME-ACESULFAME SALT	962	500	113, 144, 477	5/8	2023
04.1.2.11 Fruit fillings for pastries						
04.1.2.11	ASPARTAME-ACESULFAME SALT	962	350	113, 477	5/8	2023
04.2.2.2 Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds						
04.2.2.2	ASPARTAME	951	1000	144 & 348	8	2023r
04.2.2.4 Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds						
04.2.2.4	ASPARTAME-ACESULFAME SALT	962	350	113, 477	5/8	2023
04.2.2.5 Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g. peanut butter)						
04.2.2.5	ACESULFAME POTASSIUM	950	1000	188, 478	8	2023
04.2.2.5	ASPARTAME-ACESULFAME SALT	962	1000	119, 477	5/8	2023
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						
04.2.2.7	ACESULFAME POTASSIUM	950	1000	144, 188	8	2023r
04.2.2.7	ASPARTAME-ACESULFAME SALT	962	2270	113, 144	5/8	2023
04.2.2.8 Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds						
04.2.2.8	ASPARTAME	951	1000	144, 478 & 345	8	2023r
05.1.1 Cocoa mixes (powders) and cocoa mass/cake						
05.1.1	ASPARTAME-ACESULFAME SALT	962	350	97, 113, XS141	5/8	2023
05.1.2 Cocoa mixes (syrops)						
05.1.2	ASPARTAME	951	1000	97, 191 & 478	8	2023r
05.1.2	ASPARTAME-ACESULFAME SALT	962	350	97, 113, 477	5/8	2023
05.2.1 Hard candy						
05.2.1	ASPARTAME	951	3000	148, 191 & 478	8	2023r
05.2.1	ASPARTAME-ACESULFAME SALT	962	500	113, 156, 477	5/8	2023

05.2.2 Soft candy						
05.2.2	ASPARTAME	951	3000	148, 191, 478 & XS309R	8	2023r
05.2.2	ASPARTAME-ACESULFAME SALT	962	1000	113, 157, XS309R	5/8	2023
05.2.3 Nougats and marzipans						
05.2.3	ASPARTAME-ACESULFAME SALT	962	1000	114, 477	5/8	2023
06.5 Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)						
06.5	ASPARTAME-ACESULFAME SALT	962	350	113 & 477	5/8	2023
06.8.1 Soybean-based beverages						
06.8.1	ACESULFAME POTASSIUM	950	500	478	5/8	2023
09.2 Processed fish and fish products, including molluscs, crustaceans, and echinoderms						
09.2	ASPARTAME-ACESULFAME SALT	962	200	113, 144, XS36, XS92, XS95, XS165, XS166, XS167, XS189, XS190, XS191, XS222, XS236, XS244, XS292, XS311, XS312 & XS315	5/8	2023
11.4 Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)						
11.4	ASPARTAME-ACESULFAME SALT	962	1000	113, 159, 477	5/8	2023
11.6 Table-top sweeteners, including those containing high-intensity sweeteners						
11.6	ACESULFAME POTASSIUM	950	GMP		8	2023r
11.6	ASPARTAME	951	GMP		8	2023r
12.3 Vinegars						
12.3	ASPARTAME-ACESULFAME SALT	962	2000	113, 277, 477	5/8	2023
12.4 Mustards						
12.4	ASPARTAME-ACESULFAME SALT	962	350	119	5/8	2023
12.5 Soups and broths						
12.5	ASPARTAME	951	1200	478, 191 & XS117	8	2023r
12.6 Sauces and like products						
12.6	ASPARTAME-ACESULFAME SALT	962	350	119, 477	5/8	2023
12.7 Salads (e.g. macaroni salad, potato salad) and sandwich spreads excluding cocoa-and nut-based spreads of food categories 04.2.2.5 and 05.1.3						
12.7	ACESULFAME POTASSIUM	950	350	166, 188 & 478	8	2023r
12.7	ASPARTAME	951	350	166, 191 & 478	8	2023r
12.7	ASPARTAME-ACESULFAME SALT	962	350	119, 166, 477	5/8	2023
12.9.1 Fermented soybean paste (e.g. miso)						
12.9.1	ACESULFAME POTASSIUM	950	350	478	5/8	2023
14.1.3.1 Fruit nectar						
14.1.3.1	ASPARTAME-ACESULFAME SALT	962	350	113 & 477	5/8	2023
14.1.3.2 Vegetable nectar						
14.1.3.2	ASPARTAME-ACESULFAME SALT	962	350	113, 477	5/8	2023
14.1.3.3 Concentrates for fruit nectar						
14.1.3.3	ASPARTAME-ACESULFAME SALT	962	350	113, 127, 477	5/8	2023
14.1.3.4 Concentrates for vegetable nectar						
14.1.3.4	ASPARTAME	951	600	127, 191, 478	8	2023r
14.1.3.4	ASPARTAME-ACESULFAME SALT	962	350	113, 127, 477	5/8	2023

14.1.5 Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa						
14.1.5	ASPARTAME	951	600	160, 191 & 478	8	2023r
15.0 Ready-to-eat savouries						
15.0	ASPARTAME-ACESULFAME SALT	962	500	119 & 144	5/8	2023

Notes to the General Standard for Food Additives

- Note 68 For use in flavoured and/or sweetened products only.
- Note 97 On the final cocoa and chocolate product basis.
- Note 113 As acesulfame potassium equivalents (the reported maximum level can be converted to an aspartame-acesulfame salt basis by dividing by 0.44). Combined use of aspartame-acesulfame salt with individual acesulfame potassium or aspartame should not exceed the individual maximum levels for acesulfame potassium or aspartame (the reported maximum level can be converted to aspartame equivalents by dividing by 0.68).
- Note 114 Except for use in microsweets and breath freshening mints at 100 mg/kg.
- Note 119 As aspartame equivalents (the reported maximum level can be converted to an aspartame-acesulfame salt basis by dividing by 0.64). Combined use of aspartame-acesulfame salt with individual aspartame or acesulfame potassium should not exceed the individual maximum levels for aspartame or acesulfame potassium (the reported maximum level can be converted to acesulfame potassium equivalents by multiplying by 0.68).
- Note 127 On the served to the consumer basis.
- Note 144 For use in sweet and sour products only.
- Note 148 Except for use in microsweets and breath freshening mints at 10 000 mg/kg.
- Note 159 For use in pancake syrup and maple syrup only.
- Note 160 For use in ready-to-drink products and pre-mixes for ready-to-drink products only.
- Note 188 If used in combination with aspartame-acesulfame salt (INS 962), the combined maximum use level, expressed as acesulfame potassium, should not exceed this level.
- Note 191 If used in combination with aspartame-acesulfame salt (INS 962), the combined maximum use level, expressed as aspartame, should not exceed this level.
- Note 201 For use in flavoured products only.
- Note 277 For use in flavoured vinegar and in rice vinegar only.
- Note 345 For use in curried products only
- Note 348 For general use in dried seaweed only.
- Note 408 For use in flavoured and/or sweetened milk powder analogues only.
- Note 477 Some Codex Members allow use of additives with sweetener function in all foods within this Food Category while others limit additives with sweetener function to those foods with significant energy reduction or no added sugars.
- Note 478 Some Codex Members allow use of additives with sweetener function in all foods within this Food Category while others limit additives with sweetener function to those foods with significant energy reduction or no added sugars. This limitation may not apply to the appropriate use as a flavour enhancer.
- Note XS36 Excluding products conforming to the Standard for Quick Frozen Finfish, Uneviscerated and Eviscerated (CODEX STAN 36-1981).
- Note XS92 Excluding products conforming to the Standard for Quick Frozen Shrimps and Prawns (CODEX STAN 92-1981).
- Note XS95 Excluding products conforming to the Standard for Quick Frozen Lobsters (CODEX STAN 95-1981).
- Note XS117 Excluding products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981).
- Note XS141 Excluding products conforming to the Standard for Cocoa (Cacao) Mass (Cocoa/chocolate liquor) and Cocoa Cake (CODEX STAN 141-1983).
- Note XS165 Excluding products conforming to the Standard for Quick Frozen Blocks of Fish Fillet, Minced Fish Flesh and Mixtures of Fillets and Minced Fish Flesh (CODEX STAN 165-1989).
- Note XS166 Excluding products conforming to the Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets – Breaded or in Batter (CODEX STAN 166-1989).
- Note XS167 Excluding products conforming to the Standard for Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes (CODEX STAN 167-1989).
- Note XS189 Excluding products conforming to the Standard for Dried Shark Fins (CODEX STAN 189-1993).
- Note XS190 Excluding products conforming to the Standard for Quick Frozen Fish Fillets (CODEX STAN 190-1995).

Note XS191	Excluding products conforming to the Standard for Quick Frozen Raw Squid (CODEX STAN 191-1995).
Note XS222	Excluding products conforming to the Standard for Crackers from Marine and Freshwater Fish, Crustaceans and Molluscan Shellfish (CODEX STAN 222-2001).
Note XS236	Excluding products conforming to the Standard for Boiled Dried Salted Anchovies (CODEX STAN 236-2003).
Note XS244	Excluding products conforming to the Standard for Salted Atlantic Herring and Salted Sprat (CODEX STAN 244-2004).
Note XS250	Excluding products conforming to the Standard for a Blend of Evaporated Skimmed Milk and Vegetable Fat (CODEX STAN 250-2006).
Note XS251	Excluding products conforming to the Standard for a Blend of Skimmed Milk and Vegetable Fat in Powdered Form (CODEX STAN 251-2006).
Note XS252	Excluding products conforming to the Standard for a Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat (CODEX STAN 252-2006).
Note XS292	Excluding products conforming to the Standard for Live and Raw Bivalve Molluscs (CODEX STAN 292-2008).
Note XS309R	Excluding products conforming to the Codex Regional Standard for Halawa Tehenia (CODEX STAN 309R-211).
Note XS311	Excluding products conforming to the Standard for Smoked Fish, Smoked-flavoured Fish and Smoke-dried Fish (CODEX STAN 311-2013).
Note XS312	Excluding products conforming to the Standard for Live Abalone and for Raw Fresh Chilled or Frozen Abalone for Direct Consumption or for Further Processing (CODEX STAN 312-2013).
Note XS315	Excluding products conforming to the Standard for Fresh and Quick Frozen Raw Scallop Products (CODEX STAN 315-2014).

E.4- Provisions from CX/FA 23/53/8 Appendix 4, Topic B, C and E

Food Category	Additive	INS	Max Level (mg/kg)	Notes	Step	Year
01.1.4 Flavoured Fluid Milk Drinks						
01.1.4	ADVANTAME	969	6	381, 478	5/8	2023
01.3.2 Beverage whiteners						
01.3.2	ADVANTAME	969	60	201, 478, XS250, XS252	5/8	2023
01.4.4 Cream analogues						
01.4.4	ADVANTAME	969	10	48, 168	5/8	2023
01.5.2 Milk and cream powder analogues						
01.5.2	ADVANTAME	969	20	408, 478, XS251	5/8	2023
01.5.2	SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	400	408, 478, XS251	5/8	2023
01.6.1 Unripened cheese						
01.6.1	ADVANTAME	969	10	201, 478, XS251, XS262, XS273, XS275	5/8	2023
02.4 Fat-based desserts excluding dairy-based dessert products of food category 01.7						
02.4	ADVANTAME	969	10	478	5/8	2023
04.1.2.1 Frozen fruit						
04.1.2.1	ADVANTAME	969	20	358, 478	5/8	2023
04.1.2.1	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	40	26, 358, 477	5/8	2023
04.1.2.3 Fruit in vinegar, oil, or brine						
04.1.2.3	ADVANTAME	969	3	144	5/8	2023
04.1.2.4 Canned or bottled (pasteurized) fruit						
04.1.2.4	ADVANTAME	969	10	478	5/8	2023
04.1.2.7 Candied fruit						
04.1.2.7	ADVANTAME	969	20	478	5/8	2023
04.1.2.11 Fruit fillings for pastries						
04.1.2.11	ADVANTAME	969	10	478	5/8	2023

Food Category	Additive	INS	Max Level (mg/kg)	Notes	Step	Year
04.2.2.2 Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds						
04.2.2.2	ADVANTAME	969	10	144, 348	5/8	2023
04.2.2.3 Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce						
04.2.2.3	ADVANTAME	969	3	144	5/8	2023
04.2.2.4 Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds						
04.2.2.4	ADVANTAME	969	10	478	5/8	2023
04.2.2.5 Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g. peanut butter)						
04.2.2.5	ADVANTAME	969	10	478, XS57	5/8	2023
04.2.2.6 Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5						
04.2.2.6	ADVANTAME	969	10	478, XS38, XS57, XS259R, XS308R, XS321	5/8	2023
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						
04.2.2.7	ADVANTAME	969	25	144	5/8	2023
04.2.2.7	THAUMATIN	957		144	5/8	2023
04.2.2.8 Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds						
04.2.2.8	ADVANTAME	969	10	144, 345, 478	5/8	2023
05.1.2 Cocoa mixes (syrops)						
05.1.2	ADVANTAME	969	10	97, 478	5/8	2023
05.1.5 Imitation chocolate, chocolate substitute products						
05.1.5	ADVANTAME	969	30	478	5/8	2023
05.1.5	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	350	26 & 477	8	2023r
06.5 Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)						
06.5	ADVANTAME	969	10	478	5/8	2023
07.2 Fine bakery wares (sweet, salty, savoury) and mixes						
07.2	ADVANTAME	969	17	165, 478	5/8	2023
07.2	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	350	26, 477	5/8	2023
08.2 Processed meat, poultry, and game products in whole pieces or cuts						
08.2	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	80	26 & 200	5/8	2023
09.2 Processed fish and fish products, including molluscs, crustaceans, and echinoderms						
09.2	ADVANTAME	969	3	144	5/8	2023
09.2.3 Frozen minced and creamed fish products, including molluscs, crustaceans, and echinoderms						
09.2.3	SORBITOL	420(i)	GMP	16, 241	8	2023
09.2.3	SORBITOL SYRUP	420(ii)	GMP	16, 241	8	2023
09.2.4 Cooked and/or fried fish and fish products, including molluscs, crustaceans, and echinoderms						
09.2.4	SORBITOL	420(i)	GMP	144, 241, 322, APP4A, APP4B	5/8	2023
09.2.4.1 Cooked fish and fish products						

Food Category	Additive	INS	Max Level (mg/kg)	Notes	Step	Year
09.2.4.1	ISOMALT (HYDROGENATED ISOMALTULOSE)	953	GMP	322, 478	8	2023
09.2.4.1	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	70	26, 322, 477	5/8	2023
09.2.4.2 Cooked molluscs, crustaceans, and echinoderms						
09.2.4.2	SORBITOL SYRUP	420(ii)	GMP	APP4B	8	2023
09.2.4.2	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	165	26	5/8	2023
09.2.4.3 Fried fish and fish products, including molluscs, crustaceans, and echinoderms						
09.2.4.3	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	250	26, 241	5/8	2023
09.2.5 Smoked, dried, fermented, and/or salted fish and fish products, including molluscs, crustaceans, and echinoderms						
09.2.5	MALTITOL	965(i)	GMP	APP4C	5/8	2023
09.2.5	MALTITOL SYRUP	965(ii)	GMP	APP4C	5/8	2023
09.2.5	SORBITOL	420(i)	GMP		8	2023
09.2.5	SORBITOL SYRUP	420(ii)	GMP		8	2023
09.2.5	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	165	26, 208, APP4C	5/8	2023
09.3 Semi-preserved fish and fish products, including molluscs, crustaceans, and echinoderms						
09.3	ADVANTAME	969	3	144, XS291	5/8	2023
09.4 Fully preserved, including canned or fermented fish and fish products, including molluscs, crustaceans, and echinoderms						
09.4	ADVANTAME	969	3	144	5/8	2023
10.2.2 Frozen egg products						
10.2.2	MALTITOL SYRUP	965(ii)	GMP	APP4D	5/8	2023
10.2.2	SORBITOL SYRUP	420(ii)	GMP	APP4D	8	2023
11.4 Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)						
11.4	ADVANTAME	969	30	258, 478	5/8	2023
11.4	ISOMALT (HYDROGENATED ISOMALTULOSE)	953	GMP	258, 478	8	2023
11.4	LACTITOL	966	GMP	258, 477	5/8	2023
11.4	MALTITOL	965(i)	GMP	258, 477	5/8	2023
11.4	MALTITOL SYRUP	965(ii)	GMP	258, 477	5/8	2023
11.4	SORBITOL	420(i)	GMP	258, 477	8	2023
11.4	SORBITOL SYRUP	420(ii)	GMP	258, 477	8	2023
11.4	THAUMATIN	957	GMP	258, 478	8	2023
11.4	XYLITOL	967	GMP	258, 477	8	2023
11.6 Table-top sweeteners, including those containing high-intensity sweeteners						
11.6	ADVANTAME	969	GMP		5/8	2023
12.1.2 Salt substitutes						
12.1.2	THAUMATIN	957	GMP	APP4E	8	2023
12.2.2 Seasonings and condiments						
12.2.2	ASPARTAME	951	2000	191, 478	8	2023r
12.2.2	SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	700	478	8	2023r
12.3 Vinegars						
12.3	ADVANTAME	969	30	277, 478	5/8	2023
12.4 Mustards						
12.4	ADVANTAME	969	3.5	478	5/8	2023

Food Category	Additive	INS	Max Level (mg/kg)	Notes	Step	Year
12.6 Sauces and like products						
12.6	ADVANTAME	969	3.5	478	5/8	2023
12.7 Salads (e.g. macaroni salad, potato salad) and sandwich spreads excluding cocoa-and nut-based spreads of food categories 04.2.2.5 and 05.1.3						
12.7	ADVANTAME	969	3.5	166, 478	5/8	2023
13.3 Dietetic foods intended for special medical purposes (excluding products of food category 13.1)						
13.3	ADVANTAME	969	10	478	5/8	2023
13.4 Dietetic formulae for slimming purposes and weight reduction						
13.4	ADVANTAME	969	8	478	5/8	2023
13.5 Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1- 13.4 and 13.6						
13.5	ADVANTAME	969	10	478	5/8	2023
13.6 Food supplements						
13.6	ADVANTAME	969	55	478	5/8	2023
14.1.3.1 Fruit nectar						
14.1.3.1	ADVANTAME	969	6	478	5/8	2023
14.1.3.1	NEOTAME	961	65	478	5/8	2023
14.1.3.2 Vegetable nectar						
14.1.3.2	ADVANTAME	969	6	478	5/8	2023
14.1.3.3	ADVANTAME	969	6	127, 478	5/8	2023
14.1.3.3	NEOTAME	961	65	127, 478	5/8	2023
14.1.3.4 Concentrates for vegetable nectar						
14.1.3.4	ADVANTAME	969	6	127, 478	5/8	2023
14.1.3.4	SACCHARINS	954(i)-(iv)	80	127 & 477	8	2023
14.2.1 Beer and malt beverages						
14.2.1	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	70	26	5/8	2023
14.2.2 Cider and perry						
14.2.2	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	50	26, 477	5/8	2023
14.2.4 Wines (other than grape)						
14.2.4	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	160	26	5/8	2023
14.2.5 Mead						
14.2.5	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	160	26	5/8	2023
14.2.6 Distilled spirituous beverages containing more than 15% alcohol						
14.2.6	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	160	26, 477	5/8	2023
14.2.7 Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low-alcoholic refreshers)						
14.2.7	ADVANTAME	969	6	478	5/8	2023
15.0 Ready-to-eat savouries						
15.0	ADVANTAME	969	5	478	5/8	2023

Notes to the General Standard for Food Additives

Note 16	For use in glaze, coatings or decorations for fruit, vegetables, meat or fish only.
Note 26	As steviol equivalents.
Note 48	For use in olives only.
Note 97	On the final cocoa and chocolate product basis.
Note 127	On the served to the consumer basis.
Note 144	For use in sweet and sour products only.
Note 165	For use in products for special nutritional use only.
Note 166	For use in milk-based sandwich spreads only.
Note 168	Singly or in combination: d-alpha-tocopherol (INS 307a), tocopherol concentrate, mixed (INS 307b) and dl-alpha-tocopherol (INS 307c).
Note 191	If used in combination with aspartame-acesulfame salt (INS 962), the combined maximum use level, expressed as aspartame, should not exceed this level.
Note 200	Except for use in Japanese style 'lachs ham' of pork loin (cured and non-heat-treated) at 120 mg/kg as steviol equivalents
Note 241	For use in surimi products only.
Note 258	Excluding maple syrup.
Note 276	Singly or in combination with other modified starches used as thickeners In products conforming to the Standard for Canned Baby Foods (CODEX STAN 73-1981).
Note 277	For use in flavoured vinegar and in rice vinegar only.
Note 322	For use in cooked products boiled with soy sauce only.
Note 345	For use in curried products only
Note 348	For general use in dried seaweed only.
Note 358	For use in products in a syrup or juice only.
Note 381	As consumed.
Note 408	For use in flavoured and/or sweetened milk powder analogues only.
Note 477	Some Codex Members allow use of additives with sweetener function in all foods within this Food Category while others limit additives with sweetener function to those foods with significant energy reduction or no added sugars.
Note 478	Some Codex Members allow use of additives with sweetener function in all foods within this Food Category while others limit additives with sweetener function to those foods with significant energy reduction or no added sugars. This limitation may not apply to the appropriate use as a flavour enhancer.
Note App4A	Except for use in octopus with wasabi only.
Note App4B	For use in cooked mollusks only.
Note App4C	For use in smoked or salted mollusks only.
Note App4D	For purpose other than sweetening.
Note App4E	For use as a flavour enhancer only.

E.5- Provisions from CX/FA 23/53/8 Appendix 4, Topic D

Food Category	Additive	INS	Max Level (mg/kg)	Notes	Step	Year
05.1 Cocoa products and chocolate products including imitations and chocolate substitutes						
05.1.1	ADVANTAME	969	30	97, 478, XS141	5/8	2023
05.1.1	SACCHARINS	954(i)-(iv)	100	97, 477 & XS141	8	2023r
05.1.1	STEVIOLE GLYCOSIDES	960a, 960b, 960c, 960d	350	26, 97, 477, XS141	5/8	2023
12.2 Herbs, spices, seasonings, and condiments (e.g. seasoning for instant noodles)						
12.2.2	ACESULFAME POTASSIUM		2000	188, 478	5/8	2023
12.2.2	ADVANTAME	969	20	478	5/8	2023
12.2.2	ASPARTAME	951	2000	191, 478	8	2023r
12.2.2	ASPARTAME-ACESULFAME SALT	962	2000	119, 477	5/8	2023
12.2.2	ERYTHRITOL	968	GMP	478	5/8	2023
12.2.2	ISOMALT (HYDROGENATED ISOMALTULOSE)	953	GMP	477	8	2023
12.2.2	LACTITOL	966	GMP	477	5/8	2023
12.2.2	MALTITOL	965(i)	GMP	477	5/8	2023
12.2.2	MALTITOL SYRUP	965(ii)	GMP	477	5/8	2023

12.2.2	NEOTAME	961	32	478	5/8	2023
12.2.2	SORBITOL	420(i)	GMP	477	5/8	2023
12.2.2	SORBITOL SYRUP	420(ii)	GMP	477	5/8	2023
12.2.2	SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	700	478	8	2023r
12.2.2	XYLITOL	967	GMP	477	8	2023

Notes to the General Standard for Food Additives

- Note 26 As steviol equivalents.
- Note 51 For use in herbs only.
- Note 97 On the final cocoa and chocolate product basis.
- Note 119 As aspartame equivalents (the reported maximum level can be converted to an aspartame-acesulfame salt basis by dividing by 0.64). Combined use of aspartame-acesulfame salt with individual aspartame or acesulfame potassium should not exceed the individual maximum levels for aspartame or acesulfame potassium (the reported maximum level can be converted to acesulfame potassium equivalents by multiplying by 0.68).
- Note 188 If used in combination with aspartame-acesulfame salt (INS 962), the combined maximum use level, expressed as acesulfame potassium, should not exceed this level.
- Note 191 If used in combination with aspartame-acesulfame salt (INS 962), the combined maximum use level, expressed as aspartame, should not exceed this level.
- Note 477 Some Codex Members allow use of additives with sweetener function in all foods within this Food Category while others limit additives with sweetener function to those foods with significant energy reduction or no added sugars.
- Note 478 Some Codex Members allow use of additives with sweetener function in all foods within this Food Category while others limit additives with sweetener function to those foods with significant energy reduction or no added sugars. This limitation may not apply to the appropriate use as a flavour enhancer.
- Note XS141 Excluding products conforming to the Standard for Cocoa (Cacao) Mass (Cocoa/chocolate liquor) and Cocoa Cake (CODEX STAN 141-1983).

E.6- Provisions from CX/FA 23/53/8 Appendix 5

Food Category	Additive	INS	Max Level (mg/kg)	Notes	Step	Year
01.1.2 Other Fluid Milk (plain)						
01.1.2	PROPYLENE GLYCOL ALGINATE	405	1300	407 & 438	5/8	2023
01.6.2 Ripened cheese						
01.6.2.1	LAURIC ARGINATE ETHYL ESTER	243	200	XS274, XS276, XS277	8	2023r
07.2 Fine bakery wares (sweet, salty, savoury) and mixes						
07.2	SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	700	478	8	2023r

Notes to the General Standard for Food Additives

- Note 191 If used in combination with aspartame-acesulfame salt (INS 962), the combined maximum use level, expressed as aspartame, should not exceed this level.
- Note 407 Excluding all fluid milks that are not mineral or vitamin fortified.
- Note 438 For use as emulsifier or stabilizer only.
- Note 478 Some Codex Members allow use of additives with sweetener function in all foods within this Food Category while others limit additives with sweetener function to those foods with significant energy reduction or no added sugars. This limitation may not apply to the appropriate use as a flavour enhancer.
- Note XS274 Excluding products conforming to the Standard for Coulommiers (CXS 274-1969).
- Note XS276 Excluding products conforming to the Standard for Camembert (CXS 276-1973).
- Note XS277 Excluding products conforming to the Standard for Brie (CXS 277-1973).

E.7- Revise the Group Header CAROTENOIDS to BETA-CAROTENES (CX/FA 23/53/8 Appendix 1)

BETA-CAROTENES

INS 160a(i) beta-Carotenes, synthetic

Functional class: Colour

INS 160a(ii) beta-Carotenes, Blakeslea trispora

Functional class: Colour

INS 160a(iv) beta-Carotene-Rich-Extract from *Dunaliella salina*

Functional class: Colour

E.8- Provisions for tamarind seed polysaccharide (INS 437) in TABLE 3 of GSFA (CX/FA 23/53/8 Appendix 2)

INS No	Additive	Functional Class	Year Adopted	Specific allowance in the following commodity standards ⁴
437	Tamarind seed polysaccharide	Emulsifying salt, Gelling agent, Stabilizer, Thickener	2019	CS 309R-2011, CS 94- 1981, CS 119-1981, CS 243- 2003, CS 249-2006, CS 256- 2007, CS 273-1968 (in cheese mass only), CS 275- 1973 (in cheese mass only), CS 288-1976, CS 296-2009, CXS 115-1981

E.9- Provisions for xanthan gum (INS 415) and tamarind seed polysaccharide (INS 437) (CX/FA 23/53/8 Appendix 2)

Food Category	Additive	INS	INS Functional Class	Max Level (mg/kg)	Notes	Step	Year
14.1.2 Fruit and vegetable juices							
14.1.2	Xanthan gum	415	Emulsifier, Foaming agent, Stabilizer, Thickener	GMP	XS247	5/8	2023
14.1.3 Fruit and vegetable nectars							
14.1.3	Xanthan gum	415	Emulsifier, Foaming agent, Stabilizer, Thickener	GMP	XS247	5/8	2023
14.1.3	Tamarind seed polysaccharide	437	Emulsifying salt, Gelling agent, Stabilizer, Thickener	GMP	XS247	5/8	2023

Note XS247 Excluding products conforming to the General Standard for Fruit Juices and Nectars (CODEX STAN 247-2005).

E.10- Provisions for SACCHARINS (CX/FA 23/53/8 Appendix 3)

Add New note to the existing Tables 1 and 2 provisions in the GSFA for the group header SACCHARINS.

New note For saccharin and its Ca, K, Na salts, expressed as Na Saccharin.

E.11- Provisions for Advantame (INS 969) (CX/FA 23/53/8 Appendix 4)

Food Category	Additive	INS	INS Functional Class	Max Level (mg/kg)	Notes	Step	Year
07.1 Bread and ordinary bakery wares							
07.1	Advantame	969	Flavour enhancer, Sweetener	10		5/8	2023
07.1.5 Steamed breads and buns							
07.1.5	Advantame	969	Flavour enhancer, Sweetener	10		2	

⁴ This column only lists commodity standards that allow specific Table 3 additives. If a commodity standard allows Table 3 additives on a general basis or based on functional class, that information is contained in the "References to Commodity Standards for GSFA Table 3 Additives."

E.12- Revise the Descriptor for Food Category 12.2.1 and 12.2.2 (CX/FA 23/53/8 Appendix 4)

To revise the descriptor to the Food Categories 12.2.1 and 12.2.2 to the following:

Descriptor for FC 12.2.1: *Herbs and spices are usually derived from botanical sources, and may be dehydrated, and either ground or whole. Examples of herbs include basil, oregano and thyme. Examples of spices include cumin and caraway seeds. Spices may also be found as blends in powder or paste form.*

Descriptor for FC 12.2.2: *Condiments and seasonings are mixtures of herbs and spices together with other food ingredients (such as salt, vinegar, lemon juice, molasses, honey or sugar, and sweeteners). Examples include meat tenderizers, onion salt, garlic salt, Oriental seasoning mix (dashi), topping to sprinkle on rice (furikake, containing, e.g. dried seaweed flakes, sesame seeds and seasoning), and seasoning for noodles. The term "condiments" as used in the Food Category System does not include condiment sauces (e.g. ketchup, mayonnaise, mustard) or relishes.*

PART F: PROVISIONS RELATED TO AGENDA ITEM 5d

Administrative approach to insert Notes 477 or 478 for sweeteners in specific food categories for adopted provisions

Food Category No. 01.1.4 Flavoured fluid milk drinks

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	200	26 & XS243, 477	2017	Sweetener

Food Category No. 01.5.2 Milk and cream powder analogues

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	330	26, 201 408 , 477 & XS251	2021	Sweetener

Food Category No. 01.7 Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	330	26, 477	2011	Sweetener

Food Category No. 02.4 Fat-based desserts excluding dairy-based dessert products of food category 01.7

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	330	26, 477	2011	Sweetener

Food Category No. 03.0 Edible ices, including sherbet and sorbet

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	270	26, 477	2011	Sweetener

Food Category No. 04.1.2.3 Fruit in vinegar, oil, or brine

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	100	26, 144	2011	Sweetener

Food Category No. 04.1.2.4 Canned or bottled (pasteurized) fruit

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	330	26, 477 & XS319	2018	Sweetener

Food Category No. 04.1.2.5 Jams, jellies, marmelades

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
----------	-----	-------------------	-------	--------------	----------------------

STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	360	26, 477	2011	Sweetener
--------------------	---------------------------------	-----	----------------	------	-----------

Food Category No. 04.1.2.6 Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	330	26, 477	2011	Sweetener

Food Category No. 04.1.2.7 Candied fruit

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	40	26, 477	2011	Sweetener

Food Category No. 04.1.2.8 Fruit preparations, including pulp, purees, fruit toppings and coconut milk

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	330	26, 477	2011	Sweetener

Food Category No. 04.1.2.9 Fruit-based desserts, including fruit-flavoured water-based desserts

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	350	26, 477	2011	Sweetener

Food Category No. 04.1.2.10 Fermented fruit products

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	115	26, 477	2011	Sweetener

Food Category No. 04.1.2.11 Fruit fillings for pastries

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	330	26, 477	2011	Sweetener

Food Category No. 04.1.2.12 Cooked fruit

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	40	26, 477	2011	Sweetener

Food Category No. 04.2.2.2 Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	40	26, 348, 144	2011	Sweetener

Food Category No. 04.2.2.3 Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	330	26, 144	2011	Sweetener
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	400	144	2007	Flavour enhancer, Sweetener

Food Category No. 04.2.2.4 Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	70	26, 477	2011	Sweetener

Food Category No. 04.2.2.5 Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
ACESULFAME POTASSIUM	950	1000	188, 478	2008	Flavour enhancer, Sweetener
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	330	26, 477	2011	Sweetener

Food Category No. 04.2.2.6 Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	165	26, 477	2011	Sweetener

Food Category No. 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

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
ACESULFAME POTASSIUM	950	1000	188, 144	2008	Flavour enhancer, Sweetener
STEVIOLE GLYCOSIDES	960a, 960b, 960c, 960d	200	26, 144	2011	Sweetener

Food Category No. 04.2.2.8 Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
STEVIOLE GLYCOSIDES	960a, 960b, 960c, 960d	40,	26, 477, 144, 345	2011	Sweetener

Food Category No. 05.1.1 Cocoa mixes (powders) and cocoa mass/cake

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
ACESULFAME POTASSIUM	950	350	97, 188, 478 & XS141	2016	Flavour enhancer, Sweetener
ASPARTAME	951	3000	97, 191, 478 & XS141	2016	Flavour enhancer, Sweetener
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	580	97 & 478 XS141	2016	Flavour enhancer, Sweetener

Food Category No. 05.2 Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
STEVIOLE GLYCOSIDES	960a, 960b, 960c, 960d	700	26, 199, 477 & XS309R	2017	Sweetener

Food Category No. 05.3 Chewing gum

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
STEVIOLE GLYCOSIDES	960a, 960b, 960c, 960d	3500	26, 477	2011	Sweetener

Food Category No. 06.3 Breakfast cereals, including rolled oats

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
STEVIOLE GLYCOSIDES	960a, 960b, 960c, 960d	350	26, 477	2011	Sweetener

Food Category No. 06.5 Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	165	26, 477	2011	Sweetener

Food Category No. 06.7 Pre-cooked or processed rice products, including rice cakes (Oriental type only)*

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	200	72, 478	2007	Flavour enhancer, Sweetener

*The use of additives with sweetener function in this food category was not considered by CCFA51 or CCFA52.

Food Category No. 06.8.1 Soybean-based beverages*

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	200	26, 477	2011	Sweetener
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	400	478	2012	Flavour enhancer, Sweetener

*The use of additives with sweetener function in this food category was not considered by CCFA51 or CCFA52.

Food Category No. 07.2 Fine bakery wares (sweet, salty, savoury) and mixes

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
ACESULFAME POTASSIUM	950	1000	165 & 188, 478	2007	Flavour enhancer, Sweetener
ASPARTAME	951	1700	165 & 191, 478	2007	Flavour enhancer, Sweetener
ASPARTAME-ACESULFAME SALT	962	1000	77 & 113, 477	2009	Sweetener
CYCLAMATES	952(i), 952(ii), 952(iv)	1600	17 & 165, 477	2007	Sweetener
SACCHARINS	954(i), 954(ii), 954(iii), 954(iv)	170	165, 477	2007	Sweetener

Food Category No. 08.3.2 Heat-treated processed comminuted meat, poultry, and game products

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	100	26, 202, 477 , XS88, XS89 & XS98	2014	Sweetener

Food Category No. 09.2 Processed fish and fish products, including mollusks, crustaceans, and echinoderms*

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
ACESULFAME POTASSIUM	950	200	144, 188, 478 , XS36, XS92, XS95, XS165, XS166, XS167, XS189, XS190, XS191, XS222, XS236, XS244, XS292, XS311, XS312 & XS315	2018	Flavour enhancer, Sweetener
ASPARTAME	951	300	144, 191, 478 XS36, XS92, XS95, XS165, XS166, XS167, XS189, XS190, XS191, XS222, XS236, XS244, XS292, XS311, XS312 & XS315	2018	Flavour enhancer, Sweetener

*The use of additives with sweetener function in this food category was not considered by CCFA51 or CCFA52.

Food Category No. 09.3 Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
ASPARTAME-ACESULFAME SALT	962	200	113, 144 & XS291	2018	Sweetener

Food Category No. 09.3.2 Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	165	26, 144	2011	Sweetener

Food Category No. 09.3.3 Salmon substitutes, caviar, and other fish roe products

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class

STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	100	26, 144 & XS291	2018	Sweetener
--------------------	---------------------------------	-----	---------------------------	------	-----------

Food Category No. 09.4 Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
ASPARTAME-ACESULFAME SALT	962	200	113, 144 XS3, XS37, XS70, XS90, XS94 & XS119	2018	Sweetener
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	100	26, 144 XS3, XS37, XS70, XS90, XS94 & XS119	2018	Sweetener

Food Category No. 10.4 Egg-based desserts (e.g. custard)

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
SACCHARINS	954(i), 954(ii), 954(iii), 954(iv)	100	144, 477	2007	Sweetener
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	330	26, 477	2011	Sweetener

Food Category No. 11.4 Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
ACESULFAME POTASSIUM	950	1000	159, 188 & 478	2007	Flavour enhancer, Sweetener
ASPARTAME	951	3000	159, 191 & 478	2007	Flavour enhancer, Sweetener
CYCLAMATES	952(i), 952(ii), 952(iv)	500	17, 159 & 477	2007	Sweetener
NEOTAME	961	70	159, 478	2007	Flavour enhancer, Sweetener
SACCHARINS	954(i), 954(ii), 954(iii), 954(iv)	300	159, 477	2008	Sweetener

Food Category No. 12.2.2 Seasonings and condiments

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
----------	-----	-------------------	-------	--------------	----------------------

ISOMALT (HYDROGENATED ISOMALTULOSE)	953	GMP	478 , 534	2021	Anticaking agent, Bulking agent, Flavour enhancer, Glazing agent, Stabilizer, Sweetener, Thickener
STEVIOLE GLYCOSIDES	960a, 960b, 960c, 960d	30	477 , 26	2011	Sweetener

Food Category No. 12.3 Vinegars

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
SACCHARINS	954(i), 954(ii), 954(iii), 954(iv)	300	477 , 277	2008	Sweetener

Food Category No. 12.4 Mustards*

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
ACESULFAME POTASSIUM	950	350	188, 478	2007	Flavour enhancer, Sweetener
ASPARTAME	951	350	191, 478	2007	Flavour enhancer, Sweetener
NEOTAME	961	12	478	2007	Flavour enhancer, Sweetener
SACCHARINS	954(i), 954(ii), 954(iii), 954(iv)	320	477	2007	Sweetener
STEVIOLE GLYCOSIDES	960a, 960b, 960c, 960d	130	26, 477	2011	Sweetener
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	140	478	2007	Flavour enhancer, Sweetener

*The use of additives with sweetener function in this food category was not considered by CCFA51 or CCFA52.

Food Category No. 12.5 Soups and broths

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
STEVIOLE GLYCOSIDES	960a, 960b, 960c, 960d	50	26, 477 & XS117	2015	Sweetener

Food Category No. 12.6 Sauces and like products*

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
ACESULFAME POTASSIUM	950	1000	188, 478	2007	Flavour enhancer, Sweetener

ASPARTAME	951	350	191, 478	2007	Flavour enhancer, Sweetener
SACCHARINS	954(i), 954(ii), 954(iii), 954(iv)	160	477 , XS302	2018	Sweetener
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	450	127, 478	2007	Flavour enhancer, Sweetener

*The use of additives with sweetener function in this food category was not considered by CCFA51 or CCFA52.

Food Category No. 12.6.1 Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dip)

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
NEOTAME	961	65	478	2007	Flavour enhancer, Sweetener
STEVIOLE GLYCOSIDES	960a, 960b, 960c, 960d	350	26, 477	2011	Sweetener

Food Category No. 12.6.2 Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)*

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
NEOTAME	961	70	478	2007	Flavour enhancer, Sweetener
STEVIOLE GLYCOSIDES	960a, 960b, 960c, 960d	350	26, 477	2011	Sweetener

*The use of additives with sweetener function in this food category was not considered by CCFA51 or CCFA52.

Food Category No. 12.6.3 Mixes for sauces and gravies*

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
NEOTAME	961	12	478	2007	Flavour enhancer, Sweetener
STEVIOLE GLYCOSIDES	960a, 960b, 960c, 960d	350	26, 127 & 477	2011	Sweetener

*The use of additives with sweetener function in this food category was not considered by CCFA51 or CCFA52.

Food Category No. 12.6.4 Clear sauces (e.g. fish sauce)*

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
NEOTAME	961	12	478 , XS302	2018	Flavour enhancer, Sweetener
STEVIOLE GLYCOSIDES	960a, 960b, 960c, 960d	350	26, 477 & XS302	2018	Sweetener

*The use of additives with sweetener function in this food category was not considered by CCFA51 or CCFA52.

Food Category No. 12.7 Salads (e.g. macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	115	26, 477	2011	Sweetener

Food Category No. 12.9.1 Fermented soybean paste (e.g., miso)*

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
SACCHARINS	954(i), 954(ii), 954(iii), 954(iv)	200	477	2012	Sweetener

*The use of additives with sweetener function in this food category was not considered by CCFA51 or CCFA52.

Food Category No. 12.9.2.1 Fermented soybean sauce*

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
SACCHARINS	954(i), 954(ii), 954(iii), 954(iv)	500	477	2012	Sweetener
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	30	26, 477	2011	Sweetener

*The use of additives with sweetener function in this food category was not considered by CCFA51 or CCFA52.

Food Category No. 12.9.2.2 Non-fermented soybean sauce*

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	165	26, 477	2011	Sweetener

*The use of additives with sweetener function in this food category was not considered by CCFA51 or CCFA52.

Food Category No. 12.9.2.3 Other soybean sauces*

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	165	26, 477	2011	Sweetener

*The use of additives with sweetener function in this food category was not considered by CCFA51 or CCFA52.

Food Category No. 13.3 Dietetic foods intended for special medical purposes (excluding products of food category 13.1)*

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
ACESULFAME POTASSIUM		950	188, 478	2007	Flavour enhancer, Sweetener

ASPARTAME	951	1000	191, 478	2007	Flavour enhancer, Sweetener
ASPARTAME-ACESULFAME SALT	962	500	113, 477	2012	Sweetener
CYCLAMATES	952(i), 952(ii), 952(iv)	400	17, 477	2007	Sweetener
NEOTAME	961	33	478	2007	Flavour enhancer, Sweetener
SACCHARINS	954(i), 954(ii), 954(iii), 954(iv)	200	477	2007	Sweetener
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	350	26, 477	2011	Sweetener
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	400	478	2007	Flavour enhancer, Sweetener

*The use of additives with sweetener function in this food category was not considered by CCFA51 or CCFA52.

Food Category No. 13.4 Dietetic formulae for slimming purposes and weight reduction*

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
ACESULFAME POTASSIUM	950	450	188, 478	2007	Flavour enhancer, Sweetener
ASPARTAME	951	800	191, 478	2007	Flavour enhancer, Sweetener
ASPARTAME-ACESULFAME SALT	962	450	113, 477	2009	Sweetener
CYCLAMATES	952(i), 952(ii), 952(iv)	400	17, 477	2007	Sweetener
NEOTAME	961	33	478	2007	Flavour enhancer, Sweetener
SACCHARINS	954(i), 954(ii), 954(iii), 954(iv)	300	477	2007	Sweetener
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	270	26, 477	2011	Sweetener
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	320	478	2007	Flavour enhancer, Sweetener

*The use of additives with sweetener function in this food category was not considered by CCFA51 or CCFA52.

Food Category No. 13.5 Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6*

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
ACESULFAME POTASSIUM	950	450	188, 478	2007	Flavour enhancer, Sweetener
ASPARTAME	951	1000	191, 478	2007	Flavour enhancer, Sweetener
ASPARTAME-ACESULFAME SALT	962	450	113, 477	2009	Sweetener
CYCLAMATES	952(i), 952(ii), 952(iv)	400	17, 477	2007	Sweetener
NEOTAME	961	65	478	2007	Flavour enhancer, Sweetener
SACCHARINS	954(i), 954(ii), 954(iii), 954(iv)	200	477	2007	Sweetener
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	660	26, 198, 294 & 477	2011	Sweetener
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	400	478	2007	Flavour enhancer, Sweetener

*The use of additives with sweetener function in this food category was not considered by CCFA51 or CCFA52.

Food Category No. 13.6 Food supplements*

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
ACESULFAME POTASSIUM	950	2000	188, 478	2007	Flavour enhancer, Sweetener
ASPARTAME	951	5500	191, 478	2007	Flavour enhancer, Sweetener
ASPARTAME-ACESULFAME SALT	962	2000	113, 477	2012	Sweetener
CYCLAMATES	952(i), 952(ii), 952(iv)	1250	17, 477	2007	Sweetener
NEOTAME	961	90	478	2007	Flavour enhancer, Sweetener
SACCHARINS	954(i), 954(ii), 954(iii), 954(iv)	1200	477	2007	Sweetener
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2500	26, 203 & 477	2011	Sweetener
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2400	478	2007	Flavour enhancer, Sweetener

*The use of additives with sweetener function in this food category was not considered by CCFA51 or CCFA52.

Food Category No. 14.1.3 Fruit and vegetable nectars*

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	200	26, 477	2011	Sweetener

*The use of additives with sweetener function in this food category was not considered by CCFA51 or CCFA52.

Food Category No. 14.1.3.1 Fruit nectar*

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
ACESULFAME POTASSIUM	950	350	188, 478	2005	Flavour enhancer, Sweetener
ASPARTAME	951	600	191, 478	2005	Flavour enhancer, Sweetener
CYCLAMATES	952(i), 952(ii), 952(iv)	400	17, 122 & 477	2005	Sweetener
SACCHARINS	954(i), 954(ii), 954(iii), 954(iv)	80	477	2005	Sweetener
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	300	478	2005	Flavour enhancer, Sweetener

*The use of additives with sweetener function in this food category was not considered by CCFA51 or CCFA52.

Food Category No. 14.1.3.3 Concentrates for fruit nectar*

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
ACESULFAME POTASSIUM	950	350	127, 188 & 478	2005	Flavour enhancer, Sweetener
ASPARTAME	951	600	127, 191 & 478	2005	Flavour enhancer, Sweetener
CYCLAMATES	952(i), 952(ii), 952(iv)	400	17, 122, 127 & 477	2005	Sweetener
SACCHARINS	954(i), 954(ii), 954(iii), 954(iv)	80	127, 477	2005	Sweetener
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	300	127, 478	2005	Flavour enhancer, Sweetener

*The use of additives with sweetener function in this food category was not considered by CCFA51 or CCFA52.

Food Category No. 14.1.4 Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
CYCLAMATES	952(i), 952(ii), 952(iv)	350	17, 127 & 477	2010	Sweetener
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	200	26, 477	2011	Sweetener

Food Category No. 14.1.5 Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
NEOTAME	961	50	160, 478	2007	Flavour enhancer, Sweetener
SACCHARINS	954(i), 954(ii), 954(iii), 954(iv)	200	160, 477	2007	Sweetener
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	200	26, 160 & 477	2011	Sweetener

Food Category No. 14.2.7 Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
ACESULFAME POTASSIUM	950	350	188, 478	2007	Flavour enhancer, Sweetener
ASPARTAME	951	600	191, 478	2007	Flavour enhancer, Sweetener
ASPARTAME-ACESULFAME SALT	962	350	113, 477	2010	Sweetener
CYCLAMATES	952(i), 952(ii), 952(iv)	250	17, 477	2007	Sweetener
NEOTAME	961	33	478	2007	Flavour enhancer, Sweetener
SACCHARINS	954(i), 954(ii), 954(iii), 954(iv)	80	477	2007	Sweetener
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	200	26, 477	2011	Sweetener

Food Category No. 15.0 Ready-to-eat savouries

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class
ACESULFAME POTASSIUM	950	350	188, 478	2007	Flavour enhancer, Sweetener
ASPARTAME	951	500	191, 478	2008	Flavour enhancer, Sweetener

NEOTAME	961	32	478	2007	Flavour enhancer, Sweetener
SACCHARINS	954(i), 954(ii), 954(iii), 954(iv)	100	477	2007	Sweetener
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	170960	26, 477	2011	Sweetener

PART F: PROVISIONS RELATED TO AGENDA ITEM 9

Trisodium citrate INS 331(iii)	Functional Class:	Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer			
Food Cat No.	Food Category	ML (mg/kg)	Notes	Step	
01.1.1	Fluid milk (plain)	GMP	438, 227, YY	8	

Notes :

438: For use as emulsifier or stabilizer only.

227: For use in sterilized and UHT treated milks only

YY: Except for use in sterilized and UHT milk from bovine species at 1000 mg/kg expressed as citric acid, to compensate for low raw milk intrinsic citrate content, as a result of specific environmental conditions only.

PART G: PROVISIONS RELATED TO AGENDA ITEM 10**Food category 14.2.3 Grape wine**

Additive	INS	Step	Year	Max Level	Notes
MALIC ACID, DL-	296	5/8	2023	GMP	New note, yyy
ASCORBIC ACID, L-	300	5/8	2023	GMP	New note
ERYTHORBIC ACID (ISOASCORBIC ACID)	315	5/8	2023	GMP	New note
CITRIC ACID	330	5/8	2023	GMP	New note
TARTRATES	334; 335 (ii); 337	5/8	2023	GMP	New note
FUMARIC ACID	297	8	2023	GMP	New note
GUM ARABIC (ACACIA GUM)	414	5/8	2023	GMP	New note
LACTIC ACID, L-, D- and DL-	270	5/8	2023	GMP	New note
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	5/8	2023	GMP	New note
CALCIUM SULFATE	516	8	2023	GMP	New note

Notes:**Note yyy****New Note**

Including malic acid L-

*The maximum level of the additive in grape wine set as Good Manufacturing Practice must not result in (i) the modification of the natural and essential characteristics of the wine and (ii) a substantial change in the composition of the wine. **Some Codex Members further specify the use to be consistent with the Code of Oenological Practice of the International Organisation of Vine and Wine (OIV.)***