

CODEx ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
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World Health
Organization

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEx COMMITTEE ON FOOD ADDITIVES

Fifty-Fifth Session

REPORT OF THE 55TH CCFA PHYSICAL WORKING GROUP (PWG) ON THE CODEx GENERAL STANDARD FOR FOOD ADDITIVES (GSFA)

(Prepared by the United States of America as the PWG chair)

At the request of the 54th Codex Committee on Food Additives (CCFA54), the physical working group (PWG) was chaired by the United States of America (USA). The delegation of China and members of the Codex Secretariat served as rapporteurs. The CCFA54 charged the PWG to consider and prepare recommendations to the Plenary on the Electronic Working Group on the GSFA to CCFA55 and responses to CL 2024/58-FA (REP 24/FA para. 107):

- (i) Replies from CCFO28 on the technological justification for the use of paprika extract (INS 160c (ii) in FC 02.2.2 of the GSFA;
- (ii) Revocation of the adopted provision for annatto extracts, bixin based (INS 160b(ii)) in FC 01.2.1;
- (iii) The adopted provision for aspartame (INS 951) in FC 07.1 for comment on the actual use level and application of the alternative Note;
- (iv) The draft, and proposed draft provisions, respectively, for colours in FCs 01.0 through to 08.0 and their subcategories as well as adopted provisions for colours with Note 161 in FCs 01.0 through to 08.0 and their subcategories with the exception of colours addressed in bullet points i and ii above; and
- (v) Provisions entered at Step 2 of the GSFA contained in CRD02 Annex 5 (also presented in REP24/FA Appendix IX).

Comments to the agenda items listed above were also included in FA55/CRD 13 and FA55/CRD 14.

The following Members Countries and Observer Organizations participated: Australia, Austria, Belgium Brazil, Canada, Chile, China, Colombia, Denmark, El Salvador, the European Union, Finland, Germany, India, Japan, Kenya, Malaysia, New Zealand, Nigeria, Norway, Philippines, Poland, Republic of Korea, Singapore, South Africa, Sweden, Switzerland, Thailand, United Kingdom, United States of America, Uruguay, AIDGUM, CCC, EFEMA, EU Specialty Food Ingredients, FIA, FoodDrinkEurope, IACM, IADSA, ICA/IOCCC, ICBA, IDF/FIL, IFAC, ILSI, IOFI, ISA, ISC, ISDI, NATCOL, and OIV.

The GSFA continues to be a work in progress with 4939 Adopted provisions and 653 draft and proposed draft food additive provisions in the Codex Step Process. The discussion in CX/FA 25/55/7 discusses multiple issues, including 552 provisions that are adopted or in the step process. CX/FA 25/55/8 discusses multiple proposed new and/or revision of adopted provisions for entry into the step process.

The Chair presented the provisional agenda of the WG for discussion. The WG agreed to proceed with the proposed agenda as presented.

The Chair noted that the EWG to the GSFA solicited multiple rounds of comments leading up to the final EWG proposals presented for each provision in the three appendices of CX/FA 25/55/7.

The adopted provision for aspartame (INS 951) in FC 07.1 for comment on the actual use level and application of the alternative Note (CX/FA 25/55/7 Appendix 2)

After a brief introduction of the agenda item by the Chair, the PWG discussed the adopted provision for Aspartame (INS 951) in Food Category 07.1 of the GSFA in CX/FA 25/55/7 Appendix 2. This provision was held over from CCFA54, as additional time was needed to determine the appropriate use level for the use of Aspartame (INS 951) in the food category.

Recommendation 1

The WG recommends that CCFA55 revise the adopted provision as indicated in Annex 1 Part A.

Replies from CCFO28 on the technological justification for the use of paprika extract (INS 160c (ii) in FC 02.2.2 of the GSFA (CX/FA 25/55/7 Appendix 1)

The PWG revised the provision for Paprika extract (INS 160c(ii)) considering the response from the Codex Committee on Fats and Oils (CCFO) pertaining to the technological justification for the use of Paprika extract (INS 160c(ii)) in products conforming to Standard for Dairy Fat Spreads (CXS 253-2006) and Standard for Fat Spreads and Blended Spreads (CXS 256-1999).

Recommendation 2

The WG recommends that CCFA55 endorse for adoption at Step 5/8 the proposed draft provision contained in Annex 1 Part B and include it in the GSFA.

Revocation of the adopted provision for annatto extracts, bixin based (INS 160b(i)) in FC 01.2.1 (CX/FA 25/55/7 Appendix 1)

The Chair noted that based on guidance from the CCFA54 PWG for Alignment, the provision for Annatto Extracts, Bixin Based (INS160b(i)) in Food Category 01.2.1 (Fermented milks (plain)) was likely included previously in the GSFA by error, as Food Category 01.2.1 is a plain food category, and plain food categories do not typically contain colours. The GSFA PWG agreed and recommended that the provision be revoked from the GSFA.

Recommendation 3

The WG recommends that CCFA55 revoke the adopted provision for Annatto Extracts, Bixin Based (INS160b(i)) listed in Food Category 01.2.1 (Fermented milks (plain)) as presented in Annex 4 Part A.

The draft, and proposed draft provisions, respectively, for colours in FCs 01.0 through to 08.0 and their subcategories as well as adopted provisions for colours with Note 161 in FCs 01.0 through to 08.0 and their subcategories (CX/FA 25/55/7 Appendix 1)

After a brief introduction of the agenda item by the Chair, the PWG discussed the proposals in CX/FA 25/55/7 Appendix 1 provision by provision. During the discussion of the provision for Annatto extracts, norbixin-based (INS 160b(ii)) in Food Category 04.1.2.4 (Canned or bottled (pasteurized) fruit), a new note “Excluding products conforming to the Standard for Canned Stone Fruits (CXS 242-2003) except for use in canned cherries at 30 mg/kg for the purpose of restoring colour lost during processing” was recommended. As a consequence, if the provision is put forward for adoption at Step 5/8, the GSFA PWG proposed to request the Codex Secretariat to revise the Standard for Canned Stone Fruits (CXS 242-2003) (which is under the preview of the CCFA) accordingly.

Recommendation 4

If the provision for Annatto extracts, norbixin-based (INS 160b(ii)) is put forward for adoption at Step 5/8 in Food Category 04.1.2.4 (Canned or bottled (pasteurized) fruit) as presented in Annex I Part C, the WG proposes to request the Codex Secretariat to revise the Standard for Canned Stone Fruits (CXS 242-2003) to include an entry for the use of Annatto extracts, norbixin-based (INS 160b(ii)) in canned cherries at a use level of 30 mg/kg for the purpose of restoring colour lost during processing.

For Erythrosine (INS 127) used in Food Category 04.1.2.4 (Canned or bottled (pasteurized) fruit), the Chair noted that the JECFA exposure estimate from the 86th JECFA meeting (see the Toxicological Monograph for Erythrosine, WHO Food Additive Series: 77) for Erythrosine (INS 127) includes cocktail cherries and candied cherries at a use level of 200 mg/kg. Based on the JECFA exposure estimate, it was proposed to add a new note (essentially a revision to the existing Note 54) to cover the use of Erythrosine (INS 127) in standardized and non-standardized cherries as “For use only in sweet cherries conforming to the Standard for Canned Stone Fruits (CXS 242-2003) and non-standardized cocktail cherries and candied cherries.” However, there are two other commodity standards that permit the use of Erythrosine beyond just cherries in this food category: the Standard for Canned Raspberries (CXS 60-1981) and the Standard for Canned Strawberries (CXS 62-1981). As these uses were not included in the exposure estimate from the 86th JECFA for Erythrosine (INS 127), the Chair suggested to not include these uses in the provision at this time. However, as the Alignment EWG is scheduled to consider these standards at CCFA57, to help inform the Alignment EWG to make a proposal to revise the standards if Erythrosine (INS 127) is no longer

found to be used in products covered by these standards, the EWG of the GSFA for CCFA56 would consider information on the actual use of Erythrosine (INS 127) in products conforming to CXS 60-1981 and CXS 62-1981 and consider proposals for changes to the provision and commodity standards, accordingly.

Recommendation 5

The WG requests that the Codex Secretariat issue a Circular Letter to seek information on the actual use of Erythrosine (INS127) in products conforming to the Standard for Canned Raspberries (CXS 60-1981) and the Standard for Canned Strawberries (CXS 62-1981).

During the discussion of the revision of several adopted provisions, some members noted concern that lowering the use level of adopted provisions during the PWG beyond what was considered during the EWG could result in trade implications for countries that adopt the GSFA as their food additive regulations. A search of the discussions of the PWG indicated that this concern would affect three provisions: Indigotine (INS 132) in Food Category 04.1.2.8 (Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds), and Allura Red (INS 129) and Indigotine (INS 132) in Food Category 04.1.2.11 (Fruit fillings for pastries). To take into account this concern, the PWG recommends that the proposed changes for these three adopted provisions be put on hold, and the adopted provisions recirculated for comment for consideration of the proposed lower use levels.

Recommendation 6

The WG recommends that the adopted provisions for Indigotine (INS 132) in Food Category 04.1.2.8 (Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds), and Allura Red (INS 129) and Indigotine (INS 132) in Food Category 04.1.2.11 (Fruit fillings for pastries) be recirculated for comment for consideration of lower use level.

During the discussion of the provision for Tartrazine (INS 102) in Food Category 04.1.2.5 (Jams, jellies, marmalades), a new note “Excluding products conforming to the Standard for Jams, Jellies and Marmalades (CXS 296-2009) except for use in apple jam at 30 mg/kg to restore colour lost during processing” was recommended. As a consequence, if the provision is put forward for adoption at Step 8, the GSFA PWG proposed to request the Codex Secretariat to revise the Standard for Jams, Jellies and Marmalades (CXS 296-2009) (which is under the preview of the CCFA) accordingly.

Recommendation 7

If the provision for Tartrazine (INS 102) is put forward for adoption at Step 8 in Food Category 04.1.2.5 (Jams, jellies, marmalades) as presented in Annex I Part C, the WG proposes to request the Codex Secretariat to revise the Standard for Jams, Jellies and Marmalades (CXS 296-2009) to include an entry for the use of Tartrazine (INS 102) in apple jam at a use level of 30 mg/kg for the purpose of restoring colour lost during processing.

During the discussion of provisions in 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), a recommendation was made to revoke the provision for Caramel IV – sulfite ammonia caramel (INS 150d) and to consider its use in sub-categories only.

Recommendation 8

The WG recommends that CCFA55 revoke the adopted provision for Caramel IV – sulfite ammonia caramel (INS 150d) listed in 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) as shown in Annex 4 Part A.

During the discussion of Caramel III - Ammonia caramel (INS 150c) in Food Category 04.2.2.2 (Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds), one Member Organization raised the concern about the relatively high use level in this food category, and sought additional information from the PWG members on technological justification and actual use level of the additive in products. However, no member of the PWG was able to provide additional information at the time. As a result, the Chair suggested to hold the changes to this adopted provision, and to recirculate the provision for consideration of the request for technological justification and the actual use level in products in this food category and consideration of removal of Note 161.

Recommendation 9

The WG recommends that CCFA55 hold proposed changes to the adopted provision for Caramel III - Ammonia caramel (INS 150c) in Food Category 04.2.2.2 (Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds), and recirculate the provision seeking additional information on technological justification and actual use level.

During discussion of the provision for Paprika extract (INS 160c(ii)), in food category 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) which is associated with the Standard for Pickled Cucumbers (Cucumber Pickles) (CXS 115-1981), it was noted that an older version of the name of Paprika extract (INS 160c(ii)), "Oleoresin of Paprika", is used in the standard. There is currently no JECFA specifications monograph or INS number for "Oleoresin of Paprika". There is a JECFA specifications monograph and INS number (INS 160(c)(i)) for "Paprika oleoresin", but that substance is indicated in the JECFA specifications monograph to have a functional use of "flavouring agent." At the 79th JECFA, an ADI of 0 - 1.5 mg/kg bw was allocated for Paprika extract (INS 160c(ii)) for use as a colour. The JECFA Secretariat confirmed that the specifications monographs for Paprika extract (INS 160c(ii)) indicates a functional use as a colour whereas the specifications monograph for Paprika oleoresin (INS 160(c)(i)) indicate a functional use as a flavouring agent. As a result, the PWG requests that the Codex Secretariat replace the name "Oleoresin of paprika" with "Paprika extract (INS 160c(ii))" in CXS 115-1981.

Recommendation 10

The WG requests that the Codex Secretariat revise the Standard for Pickled Cucumbers (Cucumber Pickles) (CXS 115-1981) by replacing the name "Oleoresin of paprika" with "Paprika extract (INS 160c(ii))" in the colouring matters section of the standard.

During the discussion on the use of colours in food category 04.2.2.8 (Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds), it was noted by one Member Organization that there is only one food additive permitted in this food category, and that both commodity standards associated with the food category do not permit colours.

Information was sought from the PWG members regarding the technological justification and actual use level of Annatto extracts, bixin-based (INS 160b(i)) and Caramel III – Ammonia Caramel (INS 150c) in this food category. No member of the PWG was able to provide the requested information during the PWG. As a result, the Chair suggested to hold the provision for Annatto extracts, bixin-based (INS 160b(i)) in the Step process and hold the proposed changes to the adopted provision for Caramel III – Ammonia Caramel (INS 150c) in this food category, and to recirculate them for consideration of the request for technological justification and the actual use level in products in this food category.

Recommendation 11

The WG recommends that CCFA55 hold the provision for Annatto extracts, bixin-based (INS 160b(i)) and hold proposed changes to the adopted provision for Caramel III - Ammonia caramel (INS 150c) in food category 04.2.2.8 (Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds), and recirculate the provisions seeking additional information on technological justification and actual use level.

As part of the discussion on provisions in Food Category 06.4.2 (Dried pastas and noodles and like products), the Chair noted that several Member Countries and one Member Organization indicated that they do not support the use of colours in this food category. Other Member Countries indicated that colours were used in products covered by this food category in their country. For the purpose of compromise and reaching consensus, one Member Country proposed the use of the alternative note "Some Codex members allow the use of additives with colour function in this food category while others limit this food category to products without these additives." The alternative note was applied to all colour provisions recommended for adoption in Food Categories 06.4.2 (Dried pastas and noodles and like products) and 06.4.3 (Pre-cooked pastas and noodles and like products).

During the discussion of the provisions in Food Category 06.4.3 (Pre-cooked pastas and noodles and like products), the Chair noted that the EWG had missed that there were already adopted provisions for the use of Caramel II - Sulfite caramel (INS 150b), Curcumin (INS 100(i)) and Tartrazine (INS 102) in the GSFA in addition to the provisions at Step 2 discussed by the EWG. As a result, the Chair requested that the PWG consider both the adopted provision and the Step 2 provision when considering how to progress the discussion during the PWG.

In discussion of Paprika extract (INS 160c(ii)) in Food Category 06.8.1 (Soybean based beverages), the Chair noted that Paprika extract (INS 160c(ii)) is a newer colour that may not have been considered during the development of the Regional Standard for Non-fermented Soybean Products (CXS 322R-2015) which is under the purview of CCASIA. The Chair suggested to request guidance from CCASIA regarding the technological justification for the use of Paprika extract (INS 160c(ii)) in flavoured soybean beverages and products conforming to CXS 322R-2015.

Recommendation 12

The WG recommends that CCFA55 request guidance from CCASIA regarding the technological justification of Paprika Extract (INS 160c(ii)) in flavoured soybean beverages in products conforming to the Regional Standard for Non-fermented Soybean Products (CXS 322R-2015).

The Chair summarized general concerns expressed by Member Countries during the EWG regarding the use of colours in Food Categories 08.1.1 (Fresh meat, poultry and game, whole pieces or cuts) and 08.1.2 (Fresh meat, poultry and game, comminuted) as the use of colours in these food categories could mislead the consumer. It was also noted that the descriptor for Food Category 08.1 (Fresh meat, poultry, and game) indicates that colours may be used for purposes of health marking. During the EWG, comments were also received regarding the appropriateness of the use of Note 4 ("For use in decoration, stamping, marking or branding the product only") and Note 16 ("For use in glaze, coatings or decorations for fruit, vegetables, meat or fish only"). Based on these discussions, the Chair noted that the general practice from the comments received by the EWG were as follows: i.) Note 4 is appropriate for use in Food Category 08.1.1, but it is not appropriate for use in Food Category 08.1.2; and ii.) Note 16 is not appropriate for use in Food Category 08.1.1 or 08.1.2. The general practices were agreed to by the PWG for the purposes of considering the colour provisions in Food Categories 08.1.1 and 08.1.2.

During the discussion on the provisions for Caramel III – Ammonia Caramel (INS 150c) and Caramel IV – Sulfite Ammonia Caramel (INS 150d) in the meat food categories, it was noted that there are currently adopted provisions for the use of Caramel III – Ammonia Caramel (INS 150c) and Caramel IV – Sulfite Ammonia Caramel (INS 150d) at GMP in Food Category 08.0 (Meat and meat products, including poultry and game). Rather than consider the draft provisions for Caramel III – Ammonia Caramel (INS 150c) and Caramel IV – Sulfite Ammonia Caramel (INS 150d) in Food Category 08.1.2 (Fresh meat, poultry, and game, comminuted) and Food Category 08.3 (Processed comminuted meat, poultry, and game products), it was determined that it was more appropriate to place these provisions on hold and consider the use of the provisions in Food Category 08.0 and all its subcategories.

Recommendation 13

The WG recommends that CCFA55 hold the provisions for Caramel III – Ammonia Caramel (INS 150c) and Caramel IV – Sulfite Ammonia Caramel (INS 150d) in Food Category 08.1.2 (Fresh meat, poultry, and game, comminuted) and Food Category 08.3 (Processed comminuted meat, poultry, and game products) and recirculate them for comment along with the adopted provisions for Caramel III – Ammonia Caramel (INS 150c) and Caramel IV – Sulfite Ammonia Caramel (INS 150d) in the parent Food Category 08.0 to consider the use of the provisions in all appropriate subcategories.

During the discussion on the provisions for colours in food category 08.4 (Edible casings (e.g. sausage casings)), the Chair noted that the discussion in the EWG focused on two questions posed to the EWG: 1) which reporting basis is most appropriate to report use levels for food category 08.4 (on the weight of the casing, or on the weight of the whole food (e.g., sausage); and 2) the appropriateness of using Note 16 ("For use in glaze, coatings or decorations for fruit, vegetables, meat or fish only") for provisions in Food Category 08.4. The Chair first confirmed that the EWG generally agreed that the inclusion of Note 16 is not appropriate for provisions in Food Category 08.4. The Chair then reiterated the first question that the Committee should recommend the most appropriate reporting basis in order to determine the actual use levels for the colours in Food Category 08.4. It was noted that the comments received by the EWG were essentially split between those preferring a reporting basis on the weight of the casing and those preferring a reporting basis on the weight of the whole food (e.g., sausage). After additional discussion and comments, the PWG gravitated towards a preference to have the reporting basis be on the weight of the casing. However, it was noted that it would be helpful if there were a simple way to present the use level on the weight of the final food as well. A suggestion was made that a note allowing conversion from the reporting basis on the casing would be helpful and could use the general indication made by some commentators to the EWG that the use level of the colour reported on the whole food basis is approximately one percent (1%) of the use level when reported on the casing basis. Taking these comments into consideration, the PWG drafted a proposed note which included these considerations. While the drafted note was considered helpful by some PWG members,

there was no clear consensus on a way forward, and it appeared that additional discussion by a future EWG would be helpful. As a result, the Chair proposed to ask the GSFA EWG for CCFA56 to further refine the reporting basis for colours in Food Category 08.4 on the weight of the casings and develop a note allowing for the conversion to a maximum use level on the whole food basis. This refined approach would then be used to consider adoption of the provisions in the Step process in Food Category 08.4 as well as revise the adopted colour provisions in Food Category 08.4 so that all provisions are reported on a consistent basis. The Chair reiterated that input from both industry and members will be necessary to make sure that the exercise is successful.

Recommendation 14

The WG recommends that CCFA55 hold the provisions in the Step process in Food Category 08.4 (Edible casings (e.g. sausage casings) and recirculate for comment all colour provisions in Food Category 08.4 (both adopted and in the step process) so as to make the reporting basis consistent on the weight of the casing and incorporate notes necessary to allow conversion to a maximum level in the final food.

Recommendation 15

The WG recommends that CCFA55 endorse for adoption at Step 8 or Step 5/8 the draft provisions contained in Annex 1 Part C and include them in the GSFA.

The WG also recommends that CCFA55 revise the adopted provisions as indicated in Annex 1 Part C.

Recommendation 16

The WG recommends that CCFA55 discontinue work on the draft and proposed draft provisions contained in Annex 2 Part A.

PROVISIONS ENTERED AT STEP 2 OF THE GSFA AT CCFA54 (CX/FA 25/55/7 Appendix 3)

After the introduction of the agenda item by the Chair, the PWG discussed the proposals in CX/FA 25/55/7 Appendix 3, provision by provision. During discussion of the proposal for 4-Hexylresorcinol (INS 586) in Food Category 09.1.2 (Fresh molluscs, crustaceans, and echinoderms), one Member Country referred to their EWG comments in which they provided a request for a new note in order to clarify that the application of the food additive should be strictly limited to the post-harvest or post-capture stage before any processing takes place. One Member Organization requested clarification on the relevancy of the note, and if it was actually required. After some discussion, the new note was revised to offer more clarity: "For use in crustaceans only, exclusively in raw material immediately after harvesting or capture." The Chair requested feedback on whether such a note would also apply to the proposal for 4-Hexylresorcinol (INS 586) in Food Category 09.2.1 (Frozen fish, fish fillets, and fish products, including molluscs, crustaceans, and echinoderms). It was confirmed that the new note was also necessary for Food Category 09.2.1. One Member Country noted that products conforming to the Standard for Quick Frozen Shrimp and Prawns (CXS 92-1981) and the Standard for Quick Frozen Lobster (CXS 95-1981) should be excluded, and the Codex Committee on Fish and Fishery Products (CCFFP) should be consulted to consider the technological justification for use of the additive in these standardized products.

Recommendation 17

The WG recommends that CCFA55 request guidance from the Codex Committee on Fish and Fishery Products (CCFFP) regarding the technological need for the use of 4-Hexylresorcinol (INS 586) in products conforming to the Standard for Quick Frozen Shrimps or Prawns (CXS 92-1981) and the Standard for Quick Frozen Lobsters (CSX 95-1981).

Regarding the proposals for 4-Hexylresorcinol (INS 586) in Food Categories 09.2.4.2 (Cooked molluscs, crustaceans, and echinoderms), 09.2.5 (Smoked, dried, fermented, and/or salted fish and fish products, including molluscs, crustaceans, and echinoderms), and 09.4 (Fully preserved, including canned or fermented fish and fish products, including molluscs, crustaceans, and echinoderms), it was noted that the additive in these food categories is only present as a result of carryover from other food categories and therefore a provision for 4-Hexylresorcinol (INS 586) is not needed in these food categories.

During the discussion of the proposal for Methacrylate copolymer basic (BMC) (INS 1205) in Food Category 13.2 (Complementary foods for infants and young children), the Chair noted that CCFA54 agreed to hold provisions for

BMC pending determination of technological justification by the Codex Committee on Nutrition and Foods for Special Dietary Uses (CCNFSDU). The Chair requested comment from the Chair of the Technological Justification for Several Food Additives EWG for CCNFSDU on the status of the review for Methacrylate copolymer basic (BMC) (INS 1205). The Chair of the Technological Justification for Several Food Additives EWG for CCNFSDU noted that review of the technological need of INS 1205, as requested by CCFA54, was included in the current mandate of the EWG for CCNFSDU45. As a result, the GSFA PWG Chair recommended that the provision for Methacrylate copolymer basic (BMC) (INS 1205) be held pending determination of technological justification by CCNFSDU.

During the discussion on the proposal for the provisions in formulae products in Food Categories 13.1.1 (Infant formulae), 13.1.2 (Follow-up formulae), and 13.1.3 (Formulae for special medical purposes for infants), the Chair noted that there are ninety-six (96) provisions at Step 2 for consideration with the removal of Note 381 ("As consumed"). It was also noted that a similar exercise was being requested to consider the need for an "As consumed" note in provisions in Food Categories 13.2, 13.3, 13.4 and 13.5 as part of the discussion on "Proposals for New and/or Revision of Food Additive Provisions (Replies to CL 2024/48-FA) in Agenda Item 5(b) of CCFA55. In order to allow a comprehensive discussion of the need for an "As consumed" note across Food Categories 13.1 (and its subcategories), 13.2, 13.3, 13.4 and 13.5, the Chair recommended that the PWG not take action on the provisions in Food Categories 13.1.1, 13.1.2, and 13.1.3 at this time, and to consider all of those provisions together with those in Food Categories 13.2 to 13.5 as part of the mandate for the GSFA EWG to CCFA56 so that a comprehensive discussion regarding the need for an "As consumed" note can be undertaken.

Recommendation 18

The WG recommends that the GSFA EWG to CCFA55 consider the need for an "As consumed" type note for all provisions in the GSFA in Food Categories 13.1 (and its subcategories), 13.2, 13.3, 13.4 and 13.5 and put forward recommendations to address the issue accordingly.

Recommendation 19

The WG recommends that CCFA55 endorse for adoption at Step 5/8 or Step 8 the draft provisions contained in Annex 1 Part D and include them in the GSFA.

The WG also recommends that CCFA55 revise the adopted provisions as indicated in Annex 1 Part D.

Recommendation 20

The WG recommends that CCFA55 discontinue work on the draft and proposed draft provisions contained in Annex 2 Part B.

PROPOSALS FOR NEW AND/OR REVISION OF FOOD ADDITIVE PROVISIONS (REPLIES TO CL 2024/48-FA) (CX/FA 25/55/8)

The Chair introduced discussion on this Agenda item by noting that the working document is a compilation of replies to the Circular Letter (CL) requesting proposals for the inclusion of new, or revision of adopted provisions, in the GSFA. The Chair noted that the procedure within the Committee is that proposed draft provisions put forward by an Observer Organization must also be supported by at least one Member Country.

The PWG considered a proposal to revise Table 3 to permit the use of Glycerol (INS 422) in the Standard for Instant Noodles (CXS 249-2006) by adding "CS 249-2006" to Column 5 of the entry for Glycerol (INS 422) in Table 3 of the GSFA. This addition at Step 2 was considered acceptable.

The PWG next considered a proposal to amend the explanatory note to Table 3 of the GSFA. The proposal is as follows:

*"Only certain Table 3 food additives (as indicated in Table 3) **with or without specific functional classes** are permitted for use in foods covered by the commodity standard, then the user may refer to column 5 of Table 3 where the commodity standard number will be listed for the particular Table 3 food additives that are permitted for use in the commodity standard."*

The Chair noted that the amendment is intended to offer more clarity regarding the use of Table 3 food additives with certain technological function as it applies to the use in certain commodity standards. One Member Country

noted that the additional language should be considered further by the GSFA EWG to CCFA56 in the context of offering more clarity on the use of Table 3 and its reference to the commodity standards. As a result, the Chair recommended to request the GSFA EWG to CCFA56 to consider the proposal to seek clarification on the explanatory note of Table 3 of the GSFA.

Recommendation 21

The WG recommends that the GSFA EWG for CCFA56 consider the proposal to seek clarification and to amend, if necessary, the explanatory note to Table 3 of the GSFA.

The PWG next considered a proposal for the inclusion of provisions at Step 2 in the GSFA for Sorbates (INS 200, 202, 203) in Food category 04.1.1.2 (Surface treated fresh fruit). The Chair noted the proposal seemed to be a request for only Potassium sorbate (INS 202). Potassium sorbate (INS 202) is part of a group of three additives that share a Group ADI with the name "Sorbates." The Chair sought clarification on whether the request was for Potassium sorbate (INS 202) only or if the request would be applicable to the group Sorbates (INS 200, 202, 203). After confirmation that the proposal was for all three additives that are part of the group of Sorbates, the Chair recommended that a provision for Sorbates (INS 200, 202, 203) in Food category 04.1.1.2 be included in the GSFA at Step 2.

The PWG considered a proposal for revision of provisions for Sucrose Esters (INS 473, 473a, 474) in Food Category 04.1.1.2 (Surface treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds) with removal of Note 454 ("For use in waxes, coatings or glazes where these surface treatments are allowed for application to the surface of fresh fruit") and the addition of Note 453 ("For use as a glaze where such surface treatment is allowed for application to the surface of fresh fruit"). One Observer Organization clarified that the proposal is for Sucrose Esters (INS 473, 473a, 474) with the technological function of glazing agent and therefore would only apply to Sucrose esters of fatty acids (INS 473) and Sucrose oligoester, Type I and Type II (INS 473a). Thus, a new note was proposed, "Sucrose esters of fatty acids (INS 473) and Sucrose oligoester, Type I and Type II (INS 473a) only". As a result, the Chair recommended that the provision be included in the GSFA at Step 2.

The PWG next considered proposals for new provisions for Sucrose Esters (INS 473, 473a, 474) in food category 04.2.1.2 (Surface treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds) with Note 455 ("For use as a glaze where such surface treatment is allowed for application to the surface of fresh vegetables, seaweeds or nuts and seeds") and with new note "Sucrose esters of fatty acids (INS 473) and Sucrose oligoester, Type I and Type II (INS 473a) only". As a result, the Chair recommended that the provisions be included in the GSFA at Step 2.

A Member Organization noted that Sucrose Esters (INS 473, 473a, 474) was listed on the JECFA Priority List for review by JECFA. Therefore, the uses covered by Food Categories 04.1.1.2 and 04.2.1.2 should be included in the JECFA exposure estimates. The JECFA Secretariat offered that to conduct a more refined exposure assessment, such additional uses should be provided when the call for data is issued.

The Chair discussed the proposal put forward by an Observer Organization to request to add provisions at Step 2 for all adopted provisions in Food Categories 13.2 (Complementary foods for infants and young children), 13.3 (Dietetic foods intended for special medical purposes (excluding products of food category 13.1)), 13.4 (Dietetic formulae for slimming purposes and weight reduction), and 13.5 (Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6)) with a new note to provide clarity on the application of the maximum level given that foods in these food categories may be available in multiple formats. The note was put forward for consideration as follows:

"Products in food category 13.2, 13.3, 13.4 and 13.5 are available in multiple formats (e.g. liquid ready to consume and powder which requires mixture with water before consumption). In all cases, consistent with the language in Section 6 of the Preamble of the GSFA, the maximum level listed in the GSFA is for the final product as consumed."

The Chair noted that the Preamble to the GSFA indicates that use levels should be indicated based on the final food "as consumed." The Chair further noted that the GSFA includes various notes reverifying that the maximum level is on "as consumed basis." An Observer Organization explained that the intention was to remove Note 381 "As consumed" where present and, if necessary, develop an alternative note that would offer more consistency across Food Categories 13.1 (and its subcategories), 13.2, 13.3, 13.4, and 13.5 and reference the principles outlined in Section 6 of the Preamble of the GSFA. Another Observer Organization noted that the proposal in CX/FA 25/55/8 refers to all products in Food Category 13.0 which includes Food Category 13.6 and expressed significant concerns the alternative note would conflict with existing notes assigned to many food additive

provisions in food supplements covered under Food Category 13.6 and recommend that Food Category 13.6 be excluded from the request. During the discussion, several Member Countries supported the proposal to remove Note 381 and consider an alternate note for Food Categories 13.1 (and its subcategories), 13.2, 13.3, 13.4, and 13.5. As a result, the Chair recommended that provisions at Step 2 be put forward for all provisions in Food Categories 13.2, 13.3, 13.4, and 13.5 and entered into the GSFA to consider consistent language through an alternate note for provisions in Food Categories 13.2 through 13.5. For simplicity, the new note would not actually be added to the provisions at Step 2, but rather be considered during the discussion of the “as consumed” issue during the EWG for CCFA56.

Recommendation 22

The WG recommends that CCFA55 include the proposed new provisions contained in Annex 5 in the GSFA at Step 2, and that these provisions be circulated for comment by the EWG on the GSFA to CCFA56.

List of annexes

Annex 1: Draft, Proposed Draft, and Revised Adopted Food Additive Provisions (for adoption at Step 8 and 5/8)

Annex 2: Discontinuation of work on draft and proposed draft food additive provisions (for information)

Annex 3: Draft provisions to be held/circulated for comment

Annex 4: Revocation of adopted provisions

Annex 5: Proposed draft provisions for inclusion in the GSFA at Step 2

DRAFT AND PROPOSED DRAFT FOOD ADDITIVE PROVISIONS**(for adoption at Step 8 and 5/8)****PART A: PROVISIONS FROM CX/FA 25/55/7 APPENDIX 2¹****Food Category No. 07.1 Bread and ordinary bakery wares**

Additive	INS	Step	Year	Max level	Notes
ASPARTAME	951	8	2025r	1700 mg/kg	191 & 398

Notes to the General Standard for Food Additives (CXS 192-1995)

- 191 If used in combination with aspartame-acesulfame salt (INS 962), the combined maximum use level, expressed as aspartame, should not exceed this level.
- 398 Some Codex Members allow the use of additives with sweetener and colour functions in this food category while others limit this food category to products without these additives.

¹ Provisions that are replacing or revising currently adopted provisions of the GSFA are gray highlighted.

PART B: REPLIES FROM CCFO28 ON THE TECHNOLOGICAL JUSTIFICATION FOR THE USE OF PAPRIKA EXTRACT (INS160c(ii)) IN FOOD CATEGORY 02.2.2 OF THE GSFA CX/FA 25/55/7 APPENDIX 1

Food Category No. 02.2.2 Fat spreads, dairy fat spreads and blended spreads

Additive	INS	Step	Year	Max Level	Notes
PAPRIKA EXTRACT	160c(ii)	5/8	2025	40 mg/kg	39, XS256

PART C: PROVISIONS FROM CX/FA 25/55/7 APPENDIX 1²

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

Additive	INS	Step	Year	Max Level	Notes
CARAMEL II - SULFITE CARAMEL	150b	5/8	2025	7500 mg/kg	APP1A
GRAPE SKIN EXTRACT	163(ii)	8	2025r	1500 mg/kg	APP1CC

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

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2025	30 mg/kg	185, XS17, XS60, XS62, XS254, XS361, APP1B, APP1C, APP1CC
AZORUBINE (CARMOISINE)	122	8	2025	200 mg/kg	267, APP1A, XS17, XS60, XS62, XS242, XS254, XS361
BRILLIANT BLUE FCF	133	8	2025r	200 mg/kg	267, APP1A, XS17, XS60, XS62, XS242, XS254, XS361
BROWN HT	155	8	2025	200 mg/kg	267, APP1A, XS17, XS60, XS62, XS242, XS254, XS361
CARAMEL II - SULFITE CARAMEL	150b	8	2025	7500 mg/kg	267, XS361, APP1A
CURCUMIN	100(i)	8	2025	200 mg/kg	267, XS17, XS60, XS62, XS242, XS254, XS361, APP1CC
ERYTHROSINE	127	8	2025	200 mg/kg	XS17, XS254, XS319, XS361, APP1JJ
PONCEAU 4R (COCHINEAL RED A)	124	8	2025r	300 mg/kg	104, APP1DD, XS17, XS242, XS254, XS361
QUINOLINE YELLOW	104	8	2025	200 mg/kg	267, APP1A, XS17, XS60, XS62, XS242, XS254, XS361
TARTRAZINE	102	8	2025	200 mg/kg	267, APP1A, XS17, XS60, XS62, XS242, XS254, XS361

Food Category No. 04.1.2.5 Jams, jellies, marmelades

Additive	INS	Step	Year	Max Level	Notes
ALLURA RED AC	129	8	2025r	100 mg/kg	
AMARANTH	123	8	2025	100 mg/kg	XS296
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2025	20 mg/kg	8 & XS296
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2025	20 mg/kg	185 & XS296

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

AZORUBINE (CARMOISINE)	122	8	2025	200 mg/kg	XS296
BRILLIANT BLACK (BLACK PN)	151	8	2025	200 mg/kg	XS296
BRILLIANT BLUE FCF	133	8	2025r	200 mg/kg	APP1KK
BROWN HT	155	8	2025	200 mg/kg	XS296
CARAMEL II - SULFITE CARAMEL	150b	5/8	2025	1500 mg/kg	
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	8	2009	200 mg/kg	
CURCUMIN	100(i)	8	2025	500 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	8	2025r	500 mg/kg	181
INDIGOTINE (INDIGO CARMINE)	132	8	2025r	300 mg/kg	XS296
PAPRIKA EXTRACT	160c(ii)	5/8	2025	50 mg/kg	39 & XS296
PONCEAU 4R (COCHINEAL RED A)	124	8	2025r	200 mg/kg	APP1KK
QUINOLINE YELLOW	104	8	2025	100 mg/kg	
SUNSET YELLOW FCF	110	8	2025r	300 mg/kg	
TARTRAZINE	102	8	2025	200 mg/kg	APP1F

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

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2025	20 mg/kg	8 & XS160
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2025	20 mg/kg	185 & XS160
AZORUBINE (CARMOISINE)	122	8	2025	200 mg/kg	XS160
BRILLIANT BLUE FCF	133	8	2025r	100 mg/kg	XS160
CARAMEL II - SULFITE CARAMEL	150b	5/8	2025	500 mg/kg	XS160
CURCUMIN	100(i)	8	2025	200 mg/kg	XS160
FAST GREEN FCF	143	8	2025r	100 mg/kg	XS160
GRAPE SKIN EXTRACT	163(ii)	8	2025r	500 mg/kg	181 & XS160
INDIGOTINE (INDIGO CARMINE)	132	8	2025r	200 mg/kg	XS160
PONCEAU 4R (COCHINEAL RED A)	124	8	2025r	100 mg/kg	XS160 & APP1EE
SUNSET YELLOW FCF	110	8	2025r	200 mg/kg	XS160
TARTRAZINE	102	8	2025	500 mg/kg	XS160

Food Category No. 04.1.2.7 Candied fruit

Additive	INS	Step	Year	Max Level	Notes
ALLURA RED AC	129	8	2025r	100 mg/kg	
AMARANTH	123	8	2025	50 mg/kg	
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2025	20 mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2025	20 mg/kg	185
AZORUBINE (CARMOISINE)	122	8	2025	100 mg/kg	
BRILLIANT BLUE FCF	133	8	2025	200 mg/kg	
BROWN HT	155	8	2025	200 mg/kg	
CARAMEL II - SULFITE CARAMEL	150b	5/8	2025	7500 mg/kg	
CURCUMIN	100(i)	8	2025	200 mg/kg	
FAST GREEN FCF	143	8	2025r	200 mg/kg	
INDIGOTINE (INDIGO CARMINE)	132	8	2025r	200 mg/kg	

PAPRIKA EXTRACT	160c(ii)	5/8	2025	50 mg/kg	39
PONCEAU 4R (COCHINEAL RED A)	124	8	2025r	200 mg/kg	
QUINOLINE YELLOW	104	8	2025	200 mg/kg	
SUNSET YELLOW FCF	110	8	2025r	200 mg/kg	
TARTRAZINE	102	8	2025	200 mg/kg	

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

Additive	INS	Step	Year	Max Level	Notes
ALLURA RED AC	129	8	2025r	100 mg/kg	XS240 & XS314R
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2025	100 mg/kg	8, XS240 & XS314R
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2025	20 mg/kg	185, XS240 & XS314R
AZORUBINE (CARMOISINE)	122	8	2025	200 mg/kg	XS240, XS314R & APP1A
BRILLIANT BLUE FCF	133	8	2025r	100 mg/kg	XS240 & XS314R
CARAMEL II - SULFITE CARAMEL	150b	5/8	2025	7500 mg/kg	XS240 & XS314R
CURCUMIN	100(i)	8	2025	300 mg/kg	XS240 & XS314R
FAST GREEN FCF	143	8	2025r	100 mg/kg	XS240 & XS314R
PAPRIKA EXTRACT	160c(ii)	5/8	2025	50 mg/kg	39, XS240 & XS314R
PONCEAU 4R (COCHINEAL RED A)	124	8	2025r	50 mg/kg	XS240 & XS314R
QUINOLINE YELLOW	104	8	2025	10 mg/kg	XS240 & XS314R
SUNSET YELLOW FCF	110	8	2025r	100 mg/kg	XS240 & XS314R
TARTRAZINE	102	8	2025	200 mg/kg	XS240 & XS314R

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

Additive	INS	Step	Year	Max Level	Notes
ALLURA RED AC	129	8	2025r	300 mg/kg	
AMARANTH	123	8	2025	80 mg/kg	
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2025	30 mg/kg	8, APP1H
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2025	15 mg/kg	185
AZORUBINE (CARMOISINE)	122	8	2025	150 mg/kg	
BRILLIANT BLACK (BLACK PN)	151	8	2025	150 mg/kg	
BROWN HT	155	8	2025	30 mg/kg	
CARAMEL II - SULFITE CARAMEL	150b	5/8	2025	7500 mg/kg	
CURCUMIN	100(i)	8	2025	150 mg/kg	
FAST GREEN FCF	143	8	2025r	100 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	8	2025r	500 mg/kg	181
INDIGOTINE (INDIGO CARMINE)	132	8	2025r	150 mg/kg	
PAPRIKA EXTRACT	160c(ii)	5/8	2025	80 mg/kg	39
PONCEAU 4R (COCHINEAL RED A)	124	8	2025r	50 mg/kg	
QUINOLINE YELLOW	104	8	2025	150 mg/kg	
SUNSET YELLOW FCF	110	8	2025r	50 mg/kg	
TARTRAZINE	102	8	2025	150 mg/kg	

Food Category No. 04.1.2.10 Fermented fruit products

Additive	INS	Step	Year	Max Level	Notes
GRAPE SKIN EXTRACT	163(ii)	8	2025r	500 mg/kg	181

Food Category No. 04.1.2.11 Fruit fillings for pastries

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2025	50 mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2025	35 mg/kg	
CARAMEL II - SULFITE CARAMEL	150b	5/8	2025	7500 mg/kg	
CURCUMIN	100(i)	8	2025	150 mg/kg	
FAST GREEN FCF	143	8	2025r	100 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	8	2025r	500 mg/kg	181
PAPRIKA EXTRACT	160c(ii)	5/8	2025	50 mg/kg	39
PONCEAU 4R (COCHINEAL RED A)	124	8	2025r	50 mg/kg	
SUNSET YELLOW FCF	110	8	2025r	200 mg/kg	
TARTRAZINE	102	8	2025	200 mg/kg	

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	Step	Year	Max Level	Notes
TARTRAZINE	102	8	2025	940 mg/kg	XS38, XS39, XS321, XS323R, XS336R, XS341R, APP1FF

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	Step	Year	Max Level	Notes
ALLURA RED AC	129	8	2025r	300 mg/kg	XS38, XS66, XS115 & XS260
AMARANTH	123	8	2025	50 mg/kg	XS38, XS66, XS115 & XS260
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2025	10 mg/kg	8, XS38, XS66, XS260 & APP1J
AZORUBINE (CARMOISINE)	122	8	2025	200 mg/kg	XS38, XS66, XS115, XS260
BRILLIANT BLACK (BLACK PN)	151	8	2025	200 mg/kg	XS38, XS66, XS115, XS260
BRILLIANT BLUE FCF	133	8	2025r	500 mg/kg	XS38, XS66, XS260 & APP1J
CARAMEL II - SULFITE CARAMEL	150b	5/8	2025	500 mg/kg	XS38, XS66, XS115 & XS260
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	5/8	2025	500 mg/kg	XS38, XS66, XS260 & APP1J
CARMINES	120	8	2025r	200 mg/kg	178, XS38, XS66, XS115 & XS260
CURCUMIN	100(i)	8	2025	50 mg/kg	XS38, XS66, XS260 & APP1J
INDIGOTINE (INDIGO CARMINE)	132	8	2025r	150 mg/kg	XS38, XS66, XS115 & XS260
PAPRIKA EXTRACT	160c(ii)	5/8	2025	100 mg/kg	39, XS38, XS66, XS260 & APP1J
TARTRAZINE	102	8	2025	100 mg/kg	39, XS38, XS66, XS260 & APP1J

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	Step	Year	Max Level	Notes
ALLURA RED AC	129	8	2025r	200 mg/kg	XS13, XS38, XS57, XS145, XS241, XS257R, XS258R & XS297
BRILLIANT BLACK (BLACK PN)	151	8	2025	200 mg/kg	XS13, XS38, XS57, XS145, XS241, XS257R, XS258R & XS297
BRILLIANT BLUE FCF	133	8	2025r	200 mg/kg	S13, XS38, XS57, XS145, XS241, XS257R, XS258R & APP1K
CARAMEL III - AMMONIA CARAMEL	150c	8	2025r	50000 mg/kg	XS13, XS38, XS57, XS145, XS241, XS257R, XS258R & APP1L
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	5/8	2025	50000 mg/kg	XS13, XS38, XS57, XS145, XS241, XS257R & XS258R
CURCUMIN	100(i)	8	2025	200 mg/kg	XS13, XS38, XS57, XS145, XS241, XS257R, XS258R & XS297
PAPRIKA EXTRACT	160c(ii)	5/8	2025	50 mg/kg	XS13, XS38, XS57, XS145, XS241, XS257R, XS258R & XS297
TARTRAZINE	102	8	2025	100 mg/kg	XS13, XS38, XS57, XS145, XS241, XS257R & XS258R

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	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2025	20 mg/kg	8 & XS57
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2025	20 mg/kg	185 & XS57
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	5/8	2025	400 mg/kg	XS57
CURCUMIN	100(i)	5/8	2025	200 mg/kg	XS57
PAPRIKA EXTRACT	160c(ii)	5/8	2025	50 mg/kg	39 & XS57
QUINOLINE YELLOW	104	8	2025	100 mg/kg	XS57

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	Step	Year	Max Level	Notes
ALLURA RED AC	129	8	2025r	200 mg/kg	92, XS38, XS57, XS259R, XS308R, XS321
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2025	10 mg/kg	8, 92, XS38, XS57, XS259R, XS308R & XS321
BRILLIANT BLUE FCF	133	8	2025r	100 mg/kg	92, XS38, XS57, XS259R, XS308R & XS321
CARAMEL III - AMMONIA CARAMEL	150c	8	2025r	50000 mg/kg	XS38, XS57, XS259R, XS308R & XS321
CURCUMIN	100(i)	8	2025	200 mg/kg	92, XS38, XS57, XS259R, XS308R & XS321
INDIGOTINE (INDIGO CARMINE)	132	8	2025r	100 mg/kg	92, XS38, XS57, XS259R, XS308R & XS321
PAPRIKA EXTRACT	160c(ii)	5/8	2025	200 mg/kg	39, XS38, XS57, XS259R, XS308R, XS321 & APP1M

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	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2025	10 mg/kg	8, XS38, XS151, XS223 & XS294
BEET RED	162	5/8	2025	GMP	XS38, XS151, XS223 & XS294
BRILLIANT BLUE FCF	133	8	2025r	100 mg/kg	92, XS38, XS151, XS223 & XS294
CARAMEL I - PLAIN CARAMEL	150a	5/8	2025	GMP	XS38, XS151, XS223 & XS294
CARAMEL III - AMMONIA CARAMEL	150c	8	2025r	50000 mg/kg	XS38, XS151, XS223 & XS294
CHLOROPHYLLS	140	5/8	2025	GMP	XS38, XS151, XS223 & XS294
CURCUMIN	100(i)	5/8	2025	200 mg/kg	XS38, XS151, XS223 & XS294

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	Step	Year	Max Level	Notes
FAST GREEN FCF	143	8	2025r	100 mg/kg	XS38, XS151, XS223 & XS294
GRAPE SKIN EXTRACT	163(ii)	8	2025r	100 mg/kg	181, XS38, XS151, XS223 & XS294
INDIGOTINE (INDIGO CARMINE)	132	8	2025r	200 mg/kg	XS38, XS151, XS223 & XS294
LUTEIN FROM TAGETES ERECTA	161b(i)	5/8	2025	GMP	XS38, XS151, XS223 & XS294
PAPRIKA EXTRACT	160c(ii)	5/8	2025	20 mg/kg	39, XS38, XS151, XS223 & XS294
PONCEAU 4R (COCHINEAL RED A)	124	8	2025r	100 mg/kg	XS38, XS151, XS223 & XS294
TARTRAZINE	102	5/8	2025	200 mg/kg	XS38, XS151, XS223 & XS294

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	Step	Year	Max Level	Notes
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	5/8	2025	20000 mg/kg	XS323R, XS334R & APP1N
PAPRIKA EXTRACT	160c(ii)	5/8	2025	50 mg/kg	39, XS323R & XS334R

Food Category No. 06.3 Breakfast cereals, including rolled oats

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2025	75 mg/kg	8 & APP1O
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2025	30 mg/kg	185
AZORUBINE (CARMOISINE)	122	8	2025	150 mg/kg	
BRILLIANT BLACK (BLACK PN)	151	8	2025	160 mg/kg	
BROWN HT	155	8	2025	30 mg/kg	
CARAMEL II - SULFITE CARAMEL	150b	5/8	2025	2500 mg/kg	
CURCUMIN	100(i)	8	2025	200 mg/kg	APP1P
PAPRIKA EXTRACT	160c(ii)	5/8	2025	120 mg/kg	39
QUINOLINE YELLOW	104	8	2025	200 mg/kg	
SUNSET YELLOW FCF	110	8	2025r	300 mg/kg	
TARTRAZINE	102	8	2025	300 mg/kg	

Food Category No. 06.4.2 Dried pastas and noodles and like products

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2025	10 mg/kg	8, APP1GG
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2025	25 mg/kg	185, APP1GG
BEET RED	162	8	2025	GMP	APP1GG
CARAMEL I - PLAIN CARAMEL	150a	8	2025	GMP	APP1GG
CHLOROPHYLLS	140	8	2025	GMP	APP1GG
CURCUMIN	100(i)	8	2025	200 mg/kg	APP1GG

Food Category No. 06.4.2 Dried pastas and noodles and like products

Additive	INS	Step	Year	Max Level	Notes
LYCOPENE, BLAKESLEA TRISPORA	160d(ii)	5/8	2025	100 mg/kg	APP1GG
LYCOPENE, SYNTHETIC	160d(iii)	5/8	2025	100 mg/kg	APP1GG
LYCOPENE, TOMATO	160d(ii)	5/8	2025	100 mg/kg	APP1GG
TARTRAZINE	102	8	2025	70 mg/kg	APP1GG

Food Category No. 06.4.3 Pre-cooked pastas and noodles and like products

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2025	20 mg/kg	8, APP1GG
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2025	25 mg/kg	185, APP1GG
CURCUMIN	100(i)	8	2025r	100 mg/kg	APP1GG, APP1HH
PAPRIKA EXTRACT	160c(ii)	5/8	2025	120 mg/kg	39 & APP1GG
TARTRAZINE	102	8	2025r	70 mg/kg	APP1GG, APP1LL

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

Additive	INS	Step	Year	Max Level	Notes
AMARANTH	123	8	2025	80 mg/kg	
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2025	10 mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2025	10 mg/kg	134, 185 & APP1Q
AZORUBINE (CARMOISINE)	122	8	2025	150 mg/kg	
BRILLIANT BLACK (BLACK PN)	151	8	2025	150 mg/kg	
BROWN HT	155	8	2025	30 mg/kg	
CARAMEL II - SULFITE CARAMEL	150b	5/8	2025	1000 mg/kg	
CURCUMIN	100(i)	8	2025	150 mg/kg	
FAST GREEN FCF	143	8	2025r	100 mg/kg	
PAPRIKA EXTRACT	160c(ii)	5/8	2025	100 mg/kg	39
QUINOLINE YELLOW	104	8	2025	100 mg/kg	
TARTRAZINE	102	8	2025	100 mg/kg	

Food Category No. 06.6 Batters (e.g. for breading or batters for fish or poultry)

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2025	80 mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2025	100 mg/kg	185
CARAMEL II - SULFITE CARAMEL	150b	5/8	2025	2500 mg/kg	
CURCUMIN	100(i)	8	2025	100 mg/kg	
PAPRIKA EXTRACT	160c(ii)	5/8	2025	200 mg/kg	39

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

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2025	1 mg/kg	185
PAPRIKA EXTRACT	160c(ii)	5/8	2025	160 mg/kg	39

Food Category No. 06.8.1 Soybean-based beverages

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2025	10 mg/kg	8 & APP1R
PAPRIKA EXTRACT	160c(ii)	5/8	2025	15 mg/kg	39 & XS322R
PONCEAU 4R (COCHINEAL RED A)	124	8	2025	10 mg/kg	XS322R
TARTRAZINE	102	5/8	2025	20 mg/kg	APP1S

Food Category No. 06.8.4.2 Deep fried semi-dehydrated soybean curd

Additive	INS	Step	Year	Max Level	Notes
PAPRIKA EXTRACT	160c(ii)	5/8	2025	20 mg/kg	39 & XS322R

Food Category No. 06.8.8 Other soybean protein products

Additive	INS	Step	Year	Max Level	Notes
PAPRIKA EXTRACT	160c(ii)	5/8	2025	5 mg/kg	39, XS175 & APP1T

Food Category No. 08.1.1 Fresh meat, poultry, and game, whole pieces or cuts

Additive	INS	Step	Year	Max Level	Notes
BEET RED	162	8	2025	GMP	4
CARAMEL I - PLAIN CARAMEL	150a	8	2025	GMP	4
CHLOROPHYLLS	140	8	2025	GMP	4
CURCUMIN	100(i)	8	2025	300 mg/kg	4
TITANIUM DIOXIDE	171	8	2025	GMP	4

Food Category No. 08.1.2 Fresh meat, poultry, and game, comminuted

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2025	20 mg/kg	8 & APP1U
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2025	20 mg/kg	185 & APP1U
BEET RED	162	8	2025	GMP	APP1U
CARAMEL I - PLAIN CARAMEL	150a	8	2025	GMP	APP1U
CARAMEL II - SULFITE CARAMEL	150b	5/8	2025	2000 mg/kg	APP1U
CURCUMIN	100(i)	8	2025	20 mg/kg	APP1U

Food Category No. 08.2 Processed meat, poultry, and game products in whole pieces or cuts

Additive	INS	Step	Year	Max Level	Notes
CURCUMIN	100(i)	8	2025	20 mg/kg	XS96, XS97 & XS350R

Food Category No. 08.2.2 Heat-treated processed meat, poultry, and game products in whole pieces or cuts

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2025	20 mg/kg	8, XS96, XS97, XS350R & APP1V
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2025	20 mg/kg	185, XS96, XS97, XS350R & APP1V
PAPRIKA EXTRACT	160c(ii)	5/8	2025	20 mg/kg	39, XS96 & XS97

Food Category No. 08.3 Processed comminuted meat, poultry, and game products

Additive	INS	Step	Year	Max Level	Notes
CARAMEL II - SULFITE CARAMEL	150b	5/8	2025	2000 mg/kg	APP1MM

Food Category No. 08.3.1 Non-heat treated processed comminuted meat, poultry, and game products

Additive	INS	Step	Year	Max Level	Notes
CURCUMIN	100(i)	8	2025	20 mg/kg	118 & APP1W

Food Category No. 08.3.1.1 Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2025	100 mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2025	20 mg/kg	185

Food Category No. 08.3.1.2 Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2025	100 mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2025	20 mg/kg	185

Food Category No. 08.3.1.3 Fermented non-heat treated processed comminuted meat, poultry, and game products

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2025	100 mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2025	20 mg/kg	185

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

Additive	INS	Step	Year	Max Level	Notes
ALLURA RED AC	129	8	2025r	25 mg/kg	XS88, XS89 & XS98
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2025	100 mg/kg	8, XS88, XS89 & XS98
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2025	20 mg/kg	185, XS88, XS89 & XS98
CURCUMIN	100(i)	8	2025	20 mg/kg	XS88, XS89 & XS98
PAPRIKA EXTRACT	160c(ii)	5/8	2025	40 mg/kg	39, XS88, XS89, XS98 & APP1NN

Food Category No. 08.3.3 Frozen processed comminuted meat, poultry, and game products

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2025	20 mg/kg	8, 16
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2025	20 mg/kg	16, 185
CURCUMIN	100(i)	8	2025	20 mg/kg	16

Notes to the General Standard for Food Additives (CXS 192-1995)

8	As bixin.
16	For use in glaze, coatings or decorations for fruit, vegetables, meat or fish only.
39	On a total carotenoid basis.
92	Excluding tomato-based sauces.
104	Excluding canned pears (except for use in special holiday packs) and canned pineapples conforming to the Standard for Certain Canned Fruits (CXS 319-2015).
118	Except for use in tocino (fresh, cured sausage) at 1 000 mg/kg.

134	Except for use in cereal-based puddings at 500 mg/kg.
178	As carminic acid.
181	As anthocyanin.
185	As norbixin.
267	Excluding products conforming to the Standard for Certain Canned Fruits (CXS 319-2015) except for use in special holiday packs for canned pears conforming to the standard.
335	For use in products containing vegetable protein only.
XS13	Excluding products conforming to the Standard for Preserved Tomatoes (CXS 13-1981).
XS38	Excluding products conforming to the Standard for edible fungi and fungus products (CXS 38-1981).
XS57	Excluding products conforming to the Standard for processed tomato concentrates (CXS 57-1981).
XS62	Excluding products conforming to the Standard for canned strawberries (CXS 62-1981).
XS66	Excluding products conforming to the Standard for table olives (CXS 66-1981).
XS88	Excluding products conforming to the Standard for Corned Beef (CXS 88-1981).
XS89	Excluding products conforming to Standard for Luncheon Meat (CXS 89-1981).
XS96	Excluding products conforming to the Standard for Cooked Cured Ham (CXS 96-1981).
XS97	Excluding products conforming to the Standard for Cooked Cured Pork Shoulder (CXS 97-1981).
XS98	Excluding products conforming to the Standard for Cooked Cured Chopped Meat (CXS 98-1981).
XS115	Excluding products conforming to the Standard for Pickled Cucumbers (Cucumber Pickles) (CXS 115-1981).
XS145	Excluding products conforming to the Standard for Canned Chestnuts and Canned Chestnut Puree (CXS 145-1985).
XS151	Excluding products conforming to the Standard for Gari (CXS 151-1985).
XS160	Excluding products conforming to the Standard for Mango Chutney (CXS 160-1987).
XS175	Excluding products conforming to the Standard for Soy Protein Products (CXS 175-1989).
XS175	Excluding products conforming to the Standard for soy protein products (CXS 175-1989).
XS223	Excluding products conforming to the Standard for Kimchi (CXS 223-2001).
XS240	Excluding products conforming to the Standard for Aqueous Coconut Products (CXS 240-2003).
XS254	Excluding products conforming to the Standard for certain canned citrus fruits (CXS 254-2007).
XS256	Excluding products conforming to the Standard for Fat Spreads and Blended Spreads (CXS 256-2007).
XS256	Excluding products conforming to the Standard for fat spreads and blended spreads (CXS 256-1999).
XS257R	Excluding products conforming to the Codex Regional Standard for Canned Humus with Tehena (CXS 257R-2007).
XS259R	Excluding products conforming to the Codex Regional Standard for Tehena (CXS 259R-2007).
XS259R	Excluding products conforming to the Regional Standard for tehena (Near East) (CXS 259R-2007).
XS260	Excluding products conforming to the Standard for Pickled Fruits and Vegetables (CXS 260-2007).
XS294	Excluding products conforming to the Standard for Gochujang (CXS 294-2009).
XS296	Excluding products conforming to the Standard for Jams, Jellies and Marmalades (CXS 296-2009).
XS297	Excluding products conforming to the Standard for Certain Canned Vegetables (CXS 297-2009).
XS308R	Excluding products conforming to the Regional Standard for Harissa (Red Hot Pepper Paste) (CXS 308R-2011).
XS314R	Excluding products conforming to the Standard for Date Paste (CXS 314R-2013).

XS319	Excluding products conforming to the Standard for Certain Canned Fruits (CXS 319-2015).
XS321	Excluding products conforming to the Standard for Ginseng Products (CXS 321-2015).
XS323R	Excluding products conforming to the Regional Standard for Laver Products (CXS 323R-2017).
XS324R	Excluding products conforming to the Regional Standard for Yacon (CXS 324R-2017).
XS341R	Excluding products conforming to the Regional Standard for mixed zaatar (Near East) (CXS 341R-2020).
XS350R	Excluding products conforming to the Regional Standard for dried meat (Africa) (CXS 350R-2022).
XS361	Excluding products conforming to the General standard for canned mixed fruits (CXS 361-2020).
APP1B	Excluding products conforming to the Standard for Certain Canned Fruits (CXS 319-2015) except for use at 200 mg/kg in special holiday packs for canned pears conforming to the standard.
APP1C	Excluding products conforming to the Standard for Canned Stone Fruits (CXS 242-2003) except for use in canned cherries at 30 mg/kg for the purpose of restoring colour lost during processing.
APP1D	Except for products conforming to the Standard for Canned Raspberries (CXS 60-1981): at 300 mg/kg in the final product.
APP1F	Excluding products conforming to the Standard for Jams, Jellies and Marmalades (CXS 296-2009) except for use in apple jam at 30 mg/kg to restore colour lost during processing.
APP1H	Except for use at 100 mg/kg in jelly desserts and fruit-flavoured jelly.
APP1J	Except for use at 300 mg/kg in products conforming to the Standard for Pickled Cucumbers (Cucumber Pickles) (CXS 115-1981), singly or in combination, with other colours permitted in CXS 115-1981.
APP1K	Except for use at 20 mg/kg in products conforming to the Standard for Certain Canned Vegetables (CXS 297-2009).
APP1L	For products conforming to the Standard for Certain Canned Vegetables (CXS 297-2009): only for use in canned mushrooms in sauce.
APP1M	Except for use in salsa at 1200 mg/kg.
APP1N	For use only in tsukudani (seaweed boiled down in soy sauce) to standardize and restore colour lost due to thermal processing.
APP1O	Except for use at 100 mg/kg in extruded and/or puffed cereal products.
APP1P	Except for use at 500 mg/kg in extruded-type breakfast cereals, including granola-type cereals, only.
APP1Q	Except for use in starch-based desserts and puddings at 50 mg/kg.
APP1R	Except for use in composite/flavoured soybean beverages and soybean-based beverages conforming to the Regional Standard for Non-Fermented Soybean Products (Asia) (CXS 322R-2015) at 5 mg/kg, as bixin.
APP1S	Except for use in composite/flavoured soybean beverages and soybean-based beverages conforming to the Regional Standard for Non-Fermented Soybean Products (Asia) (CXS 322R-2015) at 300 mg/kg, as bixin.
APP1T	Except for use in soybean substitute seafood at 20 mg/kg.
APP1U	For use only in breakfast sausages, merguez type products, salsicha fresca, butifarra fresca, longaniza fresca and chorizo fresco and mici.
APP1V	Except for use in cooked ham and cooked chicken at 100 mg/kg to restore faded colour and improve the frying colour.
APP1W	Except for use in salsicha at 80 mg/kg.
APP1CC	For use to restore colour lost during processing only.
APP1DD	For use with red fruits and in canned Japanese apricot (<i>Prunus mume</i>) only.
APP1EE	Except for use in spreads containing strawberry at 400 mg/kg.
APP1FF	For use in powdered wasabi only.
APP1GG	Some Codex Members allow the use of additives with colour function in this food category while others limit this food category to products without these additives.
APP1HH	Except for use at 500 mg/kg in products conforming to the Standard for instant noodles (CXS 249-2006).

APP1JJ	For use only in sweet cherries conforming to the Standard for canned stone fruits (CXS 242-2003) and non-standardized cocktail cherries and candied cherries.
APP1KK	Except for use at 100 mg/kg in products conforming to the Standard for jams, jellies and marmalades (CXS 296-2009).
APP1LL	Except for use at 300 mg/kg in products conforming to the Standard for instant noodles (CXS 249-2006).
APP1MM	For use in sausages, patties, terrines and in products containing vegetable protein only.
APP1NN	Except for use in hot/spicy flavoured products at 50 mg/kg.

PART D: PROVISIONS FROM CX/FA 25/55/7 APPENDIX 3³

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	Step	Year	Max level	Notes
ACETIC ACID, GLACIAL	260	8	2025r	GMP	
CALCIUM LACTATE	327	8	2025r	10000 mg/kg	58
CITRIC ACID	330	8	2025r	GMP	
DISODIUM 5'-GUANYLATE	627	8	2025r	GMP	279
DISODIUM 5'-INOSINATE	631	8	2025r	GMP	279
DISODIUM 5'-RIBONUCLEOTIDES	635	8	2025r	GMP	279
LACTIC ACID, L-, D- and DL-	270	8	2025r	GMP	

Food Category No. 06.4.2 Dried pastas and noodles and like products

Additive	INS	Step	Year	Max level	Notes
METHACRYLATE COPOLYMER, BASIC (BMC)	1205	5/8	2025	GMP	256, 606 & 608

Food Category No. 09.1.2 Fresh mollusks, crustaceans, and echinoderms

Additive	INS	Step	Year	Max level	Notes
4-HEXYLRESORCINOL	586	5/8	2025	50 mg/kg	641, XS292, XS312 XS315 & APP100

Food Category No. 09.2.1 Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Step	Year	Max level	Notes
4-HEXYLRESORCINOL	586	5/8	2025	50 mg/kg	641, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315 & APP100

Food Category No. 12.2.1 Herbs and spices

Additive	INS	Step	Year	Max level	Notes
METHACRYLATE COPOLYMER, BASIC (BMC)	1205	5/8	2025	GMP	606, 608, XS326, XS327, XS328, XS342, XS343, XS344, XS345, XS347, XS351, XS352 & XS353

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

Food Category No. 14.2.3 Grape wines

Additive	INS	Step	Year	Max level	Notes
MANNOPROTEINS FROM YEAST CELL WALLS	455	5/8	2025	400mg/kg	
METATARTARIC ACID	353	5/8	2025	100 mg/kg	

Notes to the General Standard for Food Additives (CXS 192-1995)

58	As calcium.
256	For use in noodles, gluten-free pasta and pasta intended for hypoproteic diets only.
279	Except for products conforming to the standard for Edible Fungi and Fungus Products (CXS 38-1981).
606	For use in accordance with general principles for the addition of essential nutrients to foods (CXG 9-1987).
608	For use only in nutrient fortified products.
641	Residue levels in crustaceans <1 mg/kg.
XS36	Excluding products conforming to the Standard for Quick Frozen Finfish, Uneviscerated and Eviscerated (CXS 36-1981).
XS92	Excluding products conforming to the Standard for Quick Frozen Shrimps and Prawns (CXS 92-1981).
XS95	Excluding products conforming to the Standard for Quick Frozen Lobsters (CXS 95-1981).
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 (CXS 165-1989).
XS190	Excluding products conforming to the Standard for Quick Frozen Fish Fillets (CXS 190-1995).
XS191	Excluding products conforming to the Standard for Quick Frozen Raw Squid (CXS 191-1995).
XS292	Excluding products conforming to the Standard for Live and Raw Bivalve Molluscs (CXS 292-2008).
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 (CXS 312-2013).
XS315	Excluding products conforming to the Standard for Fresh and Quick Frozen Raw Scallop Products (CXS 315-2014).
XS326	Excluding products conforming to the Standard for Black, White and Green Peppers (CXS 326-2017).
XS327	Excluding products conforming to the Standard for Cumin (CXS 327-2017).
XS328	Excluding products conforming to the Standard for Dried Thyme (CXS 328-2017).
XS342	Excluding products conforming to the Standard for Dried Oregano (CXS 342-2021).
XS343	Excluding products conforming to the Standard for dried roots, rhizomes and bulbs: Dried or dehydrated ginger (CXS 343-2021).
XS344	Excluding products conforming to the Standard for dried floral parts: Cloves (CXS 344-2021).
XS345	Excluding products conforming to the Standard for Dried Basil (CXS 345-2021).
XS347	Excluding products conforming to the Standard for dried or dehydrated garlic (CXS 347-2019).
XS351	Excluding products conforming to the Standard for Dried Floral Parts - Saffron (CXS 351-2022).
XS352	Excluding products conforming to the Standard for Dried Seeds – Nutmeg (CXS 352-2022).
XS353	Excluding products conforming to the Standard for Dried or Dehydrated Chilli Pepper and Paprika (CXS 353-2022).
APP100	For use in crustaceans only, exclusively in raw material immediately after harvesting or capture

ANNEX 2

**DISCONTINUATION OF WORK ON DRAFT AND PROPOSED DRAFT FOOD ADDITIVE PROVISIONS
(for information)**

PART A: PROVISIONS FROM CX/FA 25/55/7 APPENDIX 1

01.6.2 Ripened cheese

Additive	INS	Max level	Notes	Step
ZEAXANTHIN, SYNTHETIC	161h(i)	100 mg/kg		4

02.1.2 Vegetable oils and fats

Additive	INS	Max level	Notes	Step
CHLOROPHYLLS	140	GMP		7

04.1.1.2 Surface-treated fresh fruit

Additive	INS	Max level	Notes	Step
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	20 mg/kg	4, 16 & 185	4
AZORUBINE (CARMOISINE)	122	500 mg/kg	4 & 16	7
BEET RED	162	GMP	4 & 16	7
BRILLIANT BLACK (BLACK PN)	151	500 mg/kg	4 & 16	7
BROWN HT	155	500 mg/kg	4 & 16	7
CARAMEL I - PLAIN CARAMEL	150a	GMP	4 & 16	7
CHLOROPHYLLS	140	GMP	4 & 16	7
CURCUMIN	100(i)	500 mg/kg	4 & 16	7
QUINOLINE YELLOW	104	500 mg/kg	4 & 16	7
TARTRAZINE	102	500 mg/kg	4 & 16	7
TITANIUM DIOXIDE	171	GMP	4 & 16	7

04.1.2 Processed fruit

Additive	INS	Max level	Notes	Step
CARAMEL II - SULFITE CARAMEL	150b	80000 mg/kg	182, XS160 & XS314R	4

04.1.2.2 Dried fruit

Additive	INS	Max level	Notes	Step
TARTRAZINE	102	200 mg/kg		7

04.1.2.3 Fruit in vinegar, oil, or brine

Additive	INS	Max level	Notes	Step
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	20 mg/kg	8	4

04.1.2.4 Canned or bottled (pasteurized) fruit

Additive	INS	Max level	Notes	Step
AMARANTH	123	200 mg/kg		7
BRILLIANT BLACK (BLACK PN)	151	200 mg/kg		7

04.1.2.5 Jams, jellies, marmelades

Additive	INS	Max level	Notes	Step
LUTEIN FROM TAGETES ERECTA	161b(i)	100 mg/kg		4

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

Additive	INS	Max level	Notes	Step
BRILLIANT BLACK (BLACK PN)	151	200 mg/kg	XS296	7
BROWN HT	155	200 mg/kg	XS296	7
QUINOLINE YELLOW	104	500 mg/kg		7

04.1.2.7 Candied fruit

Additive	INS	Max level	Notes	Step
BRILLIANT BLACK (BLACK PN)	151	200 mg/kg		7
LUTEIN FROM TAGETES ERECTA	161b(i)	200 mg/kg		4
ZEAXANTHIN, SYNTHETIC	161h(i)	200 mg/kg		4

04.1.2.8 Fruit preparations, including pulp, purees, fruit toppings and coconut milk

Additive	INS	Max level	Notes	Step
AMARANTH	123	300 mg/kg	182 & XS314R	7
BROWN HT	155	500 mg/kg	182 & XS314R	7
BRILLIANT BLACK (BLACK PN)	151	500 mg/kg	182 & XS314R	7

04.1.2.9 Fruit-based desserts, including fruit-flavoured water-based desserts

Additive	INS	Max level	Notes	Step
LUTEIN FROM TAGETES ERECTA	161b(i)	150 mg/kg		4
ZEAXANTHIN, SYNTHETIC	161h(i)	150 mg/kg		4

04.1.2.10 Fermented fruit products

Additive	INS	Max level	Notes	Step
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	200 mg/kg	185	4

04.1.2.11 Fruit fillings for pastries

Additive	INS	Max level	Notes	Step
AMARANTH	123	300 mg/kg		7
LUTEIN FROM TAGETES ERECTA	161b(i)	150 mg/kg		4

04.1.2.12 Cooked fruit

Additive	INS	Max level	Notes	Step
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	20 mg/kg	185	4

04.2.1.2 Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds

Additive	INS	Max level	Notes	Step
AZORUBINE (CARMOISINE)	122	500 mg/kg	4 & 16	7
BEET RED	162	GMP	4 & 16	7
BRILLIANT BLACK (BLACK PN)	151	500 mg/kg	4 & 16	7
BROWN HT	155	500 mg/kg	4 & 16	7
CALCIUM CARBONATE	170(i)	GMP	4 & 16	7
CARAMEL I - PLAIN CARAMEL	150a	GMP	4 & 16	7
CHLOROPHYLLS	140	GMP	4 & 16	7
CURCUMIN	100(i)	500 mg/kg	4 & 16	7
QUINOLINE YELLOW	104	500 mg/kg	4 & 16	7
TARTRAZINE	102	500 mg/kg	4 & 16	7
TITANIUM DIOXIDE	171	GMP	4 & 16	7

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	Max level	Notes	Step
CARAMEL II - SULFITE CARAMEL	150b	80000 mg/kg	92, XS57, XS66, XS294, XS308R, XS320 & XS323R	4

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	Notes	Step
CURCUMIN	100(i)	500 mg/kg	XS323R	4
PAPRIKA EXTRACT	160c(ii)	70 mg/kg	39 & XS323R	2

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	Notes	Step
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	300 mg/kg	185 & XS66	4
BROWN HT	155	500 mg/kg	XS66	7
QUINOLINE YELLOW	104	500 mg/kg	XS66	7

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	Notes	Step
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	10 mg/kg	185 & XS57	4
AZORUBINE (CARMOISINE)	122	200 mg/kg	XS57	7
BROWN HT	155	200 mg/kg	XS57	7
QUINOLINE YELLOW	104	200 mg/kg	XS57	7

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	Notes	Step
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	10 mg/kg	92, 185, XS57 & XS308R	4
AZORUBINE (CARMOISINE)	122	200 mg/kg	92, XS57 & XS308R	7
BRILLIANT BLACK (BLACK PN)	151	200 mg/kg	92, XS57 & XS308R	7
BROWN HT	155	200 mg/kg	92, XS57 & XS308R	7
QUINOLINE YELLOW	104	200 mg/kg	92, XS57 & XS308R	7
TARTRAZINE	102	200 mg/kg	92, XS57 & XS308R	7

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	Notes	Step
AMARANTH	123	300 mg/kg		4
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	200 mg/kg	185	4

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	Notes	Step
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	100 mg/kg	185 & XS323R	4

05.4 Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces

Additive	INS	Max level	Notes	Step
LUTEIN FROM TAGETES ERECTA	161b(i)	500 mg/kg		4

06.1 Whole, broken, or flaked grain, including rice

Additive	INS	Max level	Notes	Step
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	500 mg/kg	184 & 185	4
BEET RED	162	GMP	184	7
CARAMEL I - PLAIN CARAMEL	150a	GMP	184	7

06.3 Breakfast cereals, including rolled oats

Additive	INS	Max level	Notes	Step
AMARANTH	123	300 mg/kg		7
ZEAXANTHIN, SYNTHETIC	161h(i)	100 mg/kg		4

06.4.2 Dried pastas and noodles and like products

Additive	INS	Max level	Notes	Step
AMARANTH	123	100 mg/kg		7
CARAMEL II - SULFITE CARAMEL	150b	50000 mg/kg		4

06.4.3 Pre-cooked pastas and noodles and like products

Additive	INS	Max level	Notes	Step
AMARANTH	123	100 mg/kg	153	7
CARAMEL II - SULFITE CARAMEL	150b	50000 mg/kg	153	
CURCUMIN	100(i)	100 mg/kg		7
TARTRAZINE	102	70 mg/kg	153	7

06.5 Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)

Additive	INS	Max level	Notes	Step
LUTEIN FROM TAGETES ERECTA	161b(i)	150 mg/kg		4
ZEAXANTHIN, SYNTHETIC	161h(i)	100 mg/kg		4

06.6 Batters (e.g. for breading or batters for fish or poultry)

Additive	INS	Max level	Notes	Step
AMARANTH	123	100 mg/kg		7

06.7 Pre-cooked or processed rice products, including rice cakes (Oriental type only)

Additive	INS	Max level	Notes	Step
CARMEL II - SULFITE CARMEL	150b	50000 mg/kg		4

06.8.8 Other soybean protein products

Additive	INS	Max level	Notes	Step
LYCOPENE, TOMATO	160d(ii)	10000 mg/kg		3

08.0 Meat and meat products, including poultry and game

Additive	INS	Max level	Notes	Step
AZORUBINE (CARMOISINE)	122	500 mg/kg	16	7
BRILLIANT BLACK (BLACK PN)	151	500 mg/kg	4 & 16	7
BROWN HT	155	500 mg/kg	16	7
CARMEL II - SULFITE CARMEL	150b	200000 mg/kg	4 & 16	4
QUINOLINE YELLOW	104	500 mg/kg	4 & 16	7
TARTRAZINE	102	500 mg/kg	4 & 16	7

08.1.2 Fresh meat, poultry, and game, comminuted

Additive	INS	Max level	Notes	Step
CHLOROPHYLLS	140	1000 mg/kg	4, 16 & 94	7
LUTEIN FROM TAGETES ERECTA	161b(i)	GMP	4 & 16	4
TITANIUM DIOXIDE	171	1000 mg/kg	4, 16 & 94	7

08.3.1.1 Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products

Additive	INS	Max level	Notes	Step
LUTEIN FROM TAGETES ERECTA	161b(i)	GMP		4

Notes to the General Standard for Food Additives (CXS 192-1995)

- 4 For use in decoration, stamping, marking or branding the product only.
- 8 As bixin.
- 16 For use in glaze, coatings or decorations for fruit, vegetables, meat or fish only.
- 39 On a total carotenoid basis.
- 58 As calcium.
- 92 Excluding tomato-based sauces.

94	For use in loganiza (fresh, uncured sausage) only.
153	For use in instant noodles only.
182	Excluding coconut milk.
184	For use in nutrient coated rice grain premixes only.
185	As norbixin.
279	Except for products conforming to the standard for Edible Fungi and Fungus Products (CODEX STAN 38-1981).
335	For use in products containing vegetable protein only.
XS57	Excluding products conforming to the Standard for Processed Tomato Concentrates (CODEX STAN 57-1981).
XS66	Excluding products conforming to the Standard for Table Olives (CODEX STAN 66-1981).
XS160	Excluding products conforming to the Standard for Mango Chutney (CODEX STAN 160-1987).
XS294	Excluding products conforming to the Standard for Gochujang (CXS 294-2009).
XS296	Excluding products conforming to the Standard for Jams, Jellies and Marmalades (CODEX STAN 296-2009).
XS308R	Excluding products conforming to the Regional Standard for Harissa (Red Hot Pepper Paste) (CXS 308R-2011).
XS314R	Excluding products conforming to the Standard for Date Paste (CODEX STAN 314R-2013).
XS320	Excluding products conforming to the Standard for Quick Frozen Vegetables (CXS 320-2015).
XS323R	Excluding products conforming to the Regional Standard for Laver Products (CXS 323R-2017).

PART B: PROVISIONS FROM CX/FA 25/55/7 APPENDIX 3

04.2.2.7 Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3

Additive	INS	Max level	Notes	Step
ACETIC ACID, GLACIAL	260	GMP		2
CALCIUM LACTATE	327	10000 mg/kg	58	2
CITRIC ACID	330	GMP		2
DISODIUM 5'-GUANYLATE	627	GMP	279	2
DISODIUM 5'-INOSINATE	631	GMP	279	2
DISODIUM 5'-RIBONUCLEOTIDES	635	GMP	279	2
LACTIC ACID, L-, D- and DL-	270	GMP		2

09.2.4.2 Cooked mollusks, crustaceans, and echinoderms

Additive	INS	Max level	Notes	Step
4-HEXYLRESORCINOL	586	50 mg/kg	640 & 641	2

09.2.5 Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Max level	Notes	Step
4-HEXYLRESORCINOL	586	50 mg/kg	640 & 641	2

09.4 Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Max level	Notes	Step
4-HEXYLRESORCINOL	586	50 mg/kg	640 & 641	2

Notes to the General Standard for Food Additives (CXS 192-1995)

- 58 As calcium.
- 279 Except for products conforming to the standard for Edible Fungi and Fungus Products (CODEX STAN 38-1981).
- 640 For use in crustaceans only.
- 641 Residue levels in crustaceans <1 mg/kg.

**PROVISIONS TO BE HELD/CIRCULATED FOR COMMENT
PART A: PROVISIONS FROM CX/FA 25/55/7 APPENDIX 1**

04.1.2.8 Fruit preparations, including pulp, purees, fruit toppings and coconut milk

Additive	INS	Step	Year	Max level	Notes
INDIGOTINE	132	8	2024	150 mg/kg	161, 182 & XS314R

04.1.2.11 Fruit fillings for pastries

Additive	INS	Step	Year	Max level	Notes
ALLURA RED	129	8	2009	300 mg/kg	161
INDIGOTINE	132	8	2009	150 mg/kg	161

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	Step	Year	Max level	Notes
CARAMEL III - AMMONIA CARAMEL	150c	8	2024	50000 mg/kg	76, 161, XS323R

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	Step	Year	Max level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	3		100 mg/kg	8, XS323R
CARAMEL III - AMMONIA CARAMEL	150c	8	2024	50000 mg/kg	161, XS323R

08.0 Meat and meat products, including poultry and game

Additive	INS	Step	Year	Max level	Notes
CARAMEL III - AMMONIA CARAMEL	150c	8	2014	GMP	3, 4, 16, XS88, XS89, XS96, XS97, XS98
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	8	2014	GMP	3, 4, 16, XS88, XS89, XS96, XS97, XS98

08.1.2 Fresh meat, poultry, and game, comminuted

Additive	INS	Step	Year	Max level	Notes
CARAMEL III - AMMONIA CARAMEL	150c	2		5000 mg/kg	335
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2		5000 mg/kg	335

08.3 Processed comminuted meat, poultry, and game products

Additive	INS	Step	Year	Max level	Notes
CARMEL III - AMMONIA CARMEL	150c	3		5000 mg/kg	335
CARMEL IV - SULFITE AMMONIA CARMEL	150d	3		5000 mg/kg	335

08.4 Edible casings (e.g. sausage casings)

Additive	INS	Step	Year	Max level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	4		1000	8 & 85
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	4		20	85 & 185
BROWN HT	155	2		5000	
CARMINES	120	2		10000	16 & 178
CARMINES	120	8	2005	500	16 & 178
CURCUMIN	100(i)	7		500	16
IRON OXIDES	172(i)-(iii)	2		5000	72
IRON OXIDES	172(i)-(iii)	8	2005	1000	72
LUTEIN FROM TAGETES ERECTA	161b(i)	4			
PAPRIKA EXTRACT	160c(ii)	2		9000	39
TARTRAZINE	102	2		300	
ZEAXANTHIN, SYNTHETIC	161h(i)	4			

Notes to the General Standard for Food Additives (CXS 192-1995)

- 8 As bixin.
- 16 For use in glaze, coatings or decorations for fruit, vegetables, meat or fish only.
- 39 On a total carotenoid basis.
- 72 On the ready-to-eat basis.
- 76 For use in potatoes.
- 85 Use level in sausage casings; residue in sausage prepared with such casings should not exceed 100 mg/kg.
- 161 Subject to national legislation of the importing country aimed, in particular, at consistency with Section 3.2 of the Preamble.
- 178 As carminic acid.
- 185 As norbixin.
- 335 For use in products containing vegetable protein only.
- XS323R Excluding products conforming to the Regional standard for laver products (CXS 323R-2017).

PART B: PROVISIONS FROM CX/FA 25/55/7 APPENDIX 3

All provisions in food categories 13.1.1 (Infant formulae), 13.1.2 (Follow-up formulae), and 13.1.3 (Formulae for special medical purposes for infants) for consideration of the need for an “as consumed” type note.

REVOCATION OF ADOPTED PROVISIONS
PART A: PROVISIONS FROM CX/FA 25/55/7 APPENDIX 1

01.2.1 Fermented milks (plain)

Additive	INS	Step	Year	Max level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	8	2021	10 mg/kg	8, 508, 509, XS33, XS210

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	Max level	Notes
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	8	2024	50000 mg/kg	92, 161, XS57, XS66, XS294, XS308R, XS320, XS323R

Notes to the General Standard for Food Additives (CXS 192-1995)

8	As bixin.
92	Excluding tomato-based sauces.
161	Subject to national legislation of the importing country aimed, in particular, at consistency with Section 3.2 of the Preamble.
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.
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).
XS33	Excluding products conforming to the Standard for Olive Oils and Olive Pomace Oils (CODEX STAN 33-1981).
XS57	Excluding products conforming to the Standard for Processed Tomato Concentrates (CODEX STAN 57-1981).
XS66	Excluding products conforming to the Standard for Table Olives (CODEX STAN 66-1981).
XS210	Excluding products conforming to the Standard for Named Vegetable Oils (CXS 210-1999).
XS294	Excluding products conforming to the Standard for Gochujang (CXS 294-2009).
XS308R	Excluding products conforming to the Regional Standard for Harissa (Red Hot Pepper Paste) (CXS 308R-2011).
XS320	Excluding products conforming to the Standard for Quick Frozen Vegetables (CXS 320-2015).
XS323R	Excluding products conforming to the Regional standard for laver products (CXS 323R-2017).

ANNEX 5**PROPOSED DRAFT PROVISIONS FOR INCLUSION IN THE GSFA AT STEP 2)****PART A: REVISIONS TO TABLE 3**

INS	Additive	Functional Class	Year Adopted	Specific allowance in the following commodity standards
422	Glycerol	Humectant, Thickener	1999	CS 87-1981, CS 253-2006 (see functional class table and footnote), CS 249-2006

Proposal to amend the explanatory note to Table 3 of GSFA as follows:

- If the text indicates that “only certain Table 3 food additives (as indicated in Table 3) **with or without specific functional classes** are permitted for use in foods covered by the commodity standard, then the user may refer to column 5 of Table 3 where the commodity standard number will be listed for the particular Table 3 food additives that are permitted for use in the commodity standard.”

PART B: REVISIONS TO EXISTING PROVISIONS

SUCROSE ESTERS					
INS	Additives	Functional Class			
473	Sucrose esters of fatty acids	Emulsifier, Foaming agent, Glazing agent, Stabilizer			
473a	Sucrose oligoesters, Type I and II	Emulsifier, Glazing agent, Stabilizer			
474	Sucroglycerides	Emulsifier			
FoodCatNo	Food Category	Max Level	Notes	Step	Year
04.1.1.2	Surface treated fresh fruit.	1500	454	Adopted	2021
04.1.1.2	Surface treated fresh fruit.	1500	454, 453, and New Note “Sucrose esters of fatty acids (INS 473) and Sucrose oligoester, Type I and Type II (INS 473a) only”	2	

All additives in Food Categories 13.2, 13.3, 13.4 and 13.5

Consistent with the ongoing discussion in the GSFA EWG on an update to the “as consumed” note for FC 13.1 and its subcategories, it was proposed to consider the addition of a new note to all existing provisions in food categories 13.2, 13.3, 13.4 and 13.5. The new proposed note is: *“Products in food category 13.2, 13.3, 13.4 and 13.5 are available in multiple formats (e.g. liquid ready to consume and powder which requires mixture with water before consumption). In all cases, consistent with the language in Section 6 of the Preamble of the GSFA, the maximum level listed in the GSFA is for the final product as consumed.”* Revisions to existing provisions are proposed to be added at Step 2 for all provisions in food categories 13.2, 13.3, 13.4 and 13.5 to allow consideration of the need for a new note clarifying the “as consumed” basis. However, as the need for an “as consumed” basis note and the actual text of the note will be discussed during the GSFA EWG discussion, the proposed new note will not be included in the provisions at Step 2.

PART C: NEW PROVISIONS FOR INCLUSION AT STEP 2

SORBATES		
INS	Additives	Functional Class

200	Sorbic acid	Preservative			
202	Potassium sorbate	Preservative			
203	Calcium sorbate	Preservative			
FoodCatNo	Food Category	Max Level	Notes	Step	Year
04.1.1.2	Surface-treated fresh fruit	20	Add Note 42 (as sorbic acid)	2	

SUCROSE ESTERS					
INS	Additives	Functional Class			
473	Sucrose esters of fatty acids	Emulsifier, Foaming agent, Glazing agent, Stabilizer			
473a	Sucrose oligoesters, Type I and II	Emulsifier, Glazing agent, Stabilizer			
474	Sucroglycerides	Emulsifier			
FoodCatNo	Food Category	Max Level	Notes	Step	Year
04.2.1.2	Surface treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds).	1500	455, and New Note "Sucrose esters of fatty acids (INS 473) and Sucrose oligoester, Type I and Type II (INS 473a) only"	2	

NOTES:

- 42 As sorbic acid
- 453 For use as a glaze where such surface treatment is allowed for application to the surface of fresh fruit.
- 454 For use in waxes, coatings or glazes where these surface treatments are allowed for application to the surface of fresh fruit.
- 455 For use as a glaze where such surface treatment is allowed for application to the surface of fresh vegetables, seaweeds or nuts and seeds.
- New Sucrose esters of fatty acids (INS 473) and Sucrose oligoester, Type I and Type II (INS 473a) only.