

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

Viale delle Terme di Caracalla, 00153 Rome, Italy - Tel: (+39) 06 57051 - E-mail: codex@fao.org - www.codexalimentarius.org

Agenda Items 4(a) and 4(b)

FA55/CRD03

March 2025

Original language only

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD ADDITIVES

Fifty-fifth Session

REPORT OF THE PHYSICAL WORKING GROUP (22 MARCH 2025) ON ENDORSEMENT AND / OR REVISION OF MAXIMUM LEVELS FOR FOOD ADDITIVES AND PROCESSING AIDS IN CODEX STANDARDS AND

THE PHYSICAL WORKING GROUP ON THE ALIGNMENT OF THE FOOD ADDITIVE PROVISIONS OF COMMODITY STANDARDS AND RELEVANT PROVISIONS OF THE GSFA

The 54th session of the Codex Committee on Food Additives (CCFA54) agreed to establish an Electronic Working Group (EWG), chaired by Canada and co-chaired by the United States of America (USA) and Japan (REP24/FA para. 67), and working in English only, to:

- a. align the CCASIA regional standards: CXS 298R-2009; CXS 301R-2011; CXS 322R-2015; CXS 354R-2023; CXS 355R-2023;
- b. align the CCNE regional standards: CXS 257R-2007; CXS 258R-2007; CXS 259R-2007; CXS 341R-2020;
- c. align the following CCSCH standards: CXS 342-2021; CXS 343-2021; CXS 344-2021; CXS 345-2021; CXS 347-2019; CXS 351-2022; CXS 352-2022; CXS 353-2022;
- d. verify and update the provisions for colours in the GSFA FC 02.1.2 reflecting that colours were not permitted in vegetable oils covered by CXS 19-1981 prior to the alignment of the standard with the GSFA;
- e. include the limited use of methacrylate copolymer, basic (BMC) (INS 1205) in fortified rice, by introducing a food additive section in the Standard for Rice (CXS 198-1995), including an appropriate reference to certain carriers in FC 06.1 of the GSFA, and making consequential changes to the food additive provisions of FC 06.1, as necessary; and
- f. update the list of Table 3 additives that should be migrated from Tables 1 and 2 of the GSFA, following the Table 3 Notes approach.

CCFA54 further agreed to hold a PWG, chaired by Canada and working in English only, to meet immediately prior to CCFA55 (half-day, preceding the session) to consider and prepare recommendations for the plenary on:

- i. the report of the endorsement and alignment EWG; and
- ii. the endorsement of food additive provisions referred by Commodity Committees.

The Alignment and Endorsement EWGs were chaired by Canada (Dr. Robin Churchill) with co-rapporteurs provided by Canada (Mr. Steve Theriault) and the USA (Dr. LaShonda Cureton).

The Chair warmly welcomed the delegates to the PWGs and thanked all those delegations who had participated in the Alignment EWG since the last session of the Committee. The Chair also acknowledged the hard work undertaken in the drafting of CX/FA 25/55/6, including by the USA and Japan as co-chairs of the Alignment EWG.

The following Members and Observer Organizations participated as members of the PWG: Australia, Austria, Belgium, Brazil, Canada, Chile, China, Colombia, Denmark, El Salvador, EU, Finland, Germany, India, Japan, Kenya, Malaysia, New Zealand, Nigeria, Norway, Philippines, Poland, Republic of Korea, Singapore, South

Africa, Sweden, Switzerland, Thailand, UK, USA, AIDGUM, CCC, EFEMA, EU Specialty Food Ingredients, FIA, FoodDrinkEurope, IACM, ICA/IOCCC, ICBA, IDF/FIL, IFAC, ILSI, IOFI, ISA, ISC, ISDI, NATCOL, OIV.

The Working Group was supported by the Codex Secretariat, Dr. Zhang Lingping.

1. Endorsement of food additive provisions in commodity standards

The Chair introduced the task of the WG and indicated that its role was to provide the CCFA with recommendations in relation to the endorsement of food additives presented by commodity committees.

Food additive provisions for Endorsement were received from two Committees as detailed in CX/FA 25/55/5 rev.1, CRD 11 (Ghana) and CRD 20 (Nigeria, Russian Federation and East African Community) as follows:

- the 23rd Session of the Codex Committee on Latin America and the Caribbean (REP24/LAC) related to:
 - o Regional standard for Castilla lulo (naranjilla) (Latin America and the Caribbean) (for adoption by CAC48 at Step 5/8)
- the 23rd Session of the Codex Committee on Fresh Fruits and Vegetables (REP25/FFV) related to:
 - o Standard for fresh curry leaves (for adoption by CAC at Step 5/8)

CCLAC

The Chair noted that no food additive provisions are being proposed for Castilla lulo. The PWG supported the proposal but requested that the note regarding food additives be amended to align with the standardized text stating: "No food additives permitted in foods conforming to this standard."

Recommendation 1:

The WG recommends that the Committee endorses the proposed food additive provisions for the draft regional standard for Castilla lulo (Naranjilla)

Proposed provisions are contained in Annex 1.

CCFFV

The Chair noted that no food additive provisions are being proposed for fresh curry leaves and provided details that this standard would be numbered CXS 362-YYYY to allow for the XS note to be numbered. The Codex Secretariat clarified that CAC endorsement of the standard must wait until CCFL endorses the labelling provisions; thus the modifications to the GSFA will also be held, pending CAC endorsement at CAC49 or later.

The chair further noted that this was the first instance of a commodity standard being endorsed and aligned concurrently and that it was the intention of the working group to follow this practice going forward. The PWG was supportive of the proposal to endorse the food additive provisions for the draft standard, and the consequential XS notes.

Recommendation 2:

The WG recommends that the Committee endorse the proposed food additive provisions for the draft standard for fresh curry leaves and the consequential exclusionary Note (XS362) to the food additive provisions of food category 04.2.1.1 of the GSFA.

Proposed provisions are contained in Annex 1.

2. Alignment of the food additive provisions of commodity standards and relevant provisions of the GSFA

The alignment proposals contained in CX/FA 25/55/6 were based on the work of an EWG, led by Canada and co-chaired by the United States of America and Japan, in which two rounds of working papers were distributed for comments.

In considering the alignment of the food additive provisions of commodity standards and relevant provisions of the GSFA, the PWG considered information provided by the EWG in CX/FA 25/55/6 and comments in CRD 12 (Australia, Ghana, India, Malaysia and Thailand) and CRD 20 (Russian Federation, East African Community).

An explanation document detailing key issues and the decisions taken during the work of the EWG was provided in Annex 1 of CX/FA 25/55/6 and is mainly related to questions of clarification to certain Regional Committees (i.e. CCASIA and CCNE) and a Commodity Committee (i.e., CCSCH).

Discussion of Issues

CCASIA Standards

Adding restrictive notes for food additives with multiple functions, including flour treatment agents, in FC 06.2 and 06.2.1 in Tables 1 and 2 of the GSFA (CXS 301R-2011)

The chair used the example of the alignment of CXS 301R-2011 and FCs 06.2 and 06.2.1 in the GSFA to illustrate a proposed general practice to alignment to proceed with restrictive notes limiting functional class uses in accordance with commodity standards, e.g. A301R. The PWG agreed with the proposed approach.

Wording of the proposed new Note A355R (consideration of using the term “only”) for the Regional Standard for Cooked Rice Wrapped in Plant Leaves (CXS 355R-2023)

The chair used the example of Note A355R as an example of the overuse of the term “only” and how the inclusion of this term could often lead to confusion rather than clarification of the notes. The chair expanded that, when many of the Notes developed for CCFA54 were evaluated for readability and clarities, one of the main conclusions was that the use of “only” could be avoided in many of the situations in which it had been used because its absence did not change the meaning and could make the notes difficult to interpret.

The chair recommended that going forward, that as a general practice of Alignment, do not use the term “only” to denote functional class restrictions in the notes. While there was no objection by the PWG, one member brought up a concern that it would be preferable to retain some level of flexibility on the use of the term “only” rather than set a rule for the process of alignment. An observer organization mentioned that their group had done an extensive examination of the use of the term and found that in the vast majority of cases, terminology such as “except for use in” would be much more appropriate. The chair proposed that in light of the conversation, that the wording of the recommendation be softened slightly to allow for flexibility.

The PWG agreed that going forward, as a general practice of Alignment, use of the term “only” to denote functional class restrictions in the notes should be avoided.

Adding tartrates and sulfites to FC 12.9.1 with Notes and awaiting CCASIA’s response on the acceptability of riboflavins (CXS 298R-2009)

The chair explained that after dialogue, CCASIA18 agreed to expand the use of monosodium tartrate to other tartrates within the group. Similarly, as a general practice of alignment, the group sulfites should be permitted. In addition, CCFA54 agreed to ask CCASIA about the suitability of deleting riboflavins (INS101(i)) from Tables 1&2 as it is a Table 3 additive and about the suitability of other riboflavins in products conforming to CXS 298R.

The PWG agreed with the recommendation of the EWG to add tartrates and sulfites as permitted food additives in FC12.9.1 with a Note to indicate that these are for the products conforming to CXS-298R only. The PWG also agreed that alignment work on INS 101(i) under FC 12.9.1 would be completed following the response from CCASIA to CCFA on whether or not a provision for INS 101(i) would be added to Table 1 and 2, and whether or not the other riboflavins (INS 101(ii), (iii), (iv)) in Table 3 are acceptable.

Awaiting CCASIA’s response on the justification and maximum use levels of carotenoid-related food additives and adding a new row to the table in the commodity standard (CXS 322R-2015)

The chair reminded the PWG that CCFA54 agreed to request CCASIA provide justification and maximum use levels of carotenoid-related food additives (INS 160a(i), 160a(ii), 160a(iii), 160a(iv) and 160e) in the table to Section 4 of CXS 322R-2015.

The PWG agreed that, pending a response from CCASIA, a partial alignment of the food additive provisions in CXS322R-2015 and FC 06.8.1 of the GSFA, would be performed, omitting carotenes, pending a response from CCASIA. The PWG acknowledged that should these carotenoid related food additives be permitted for the designated food products in CXS 322R-2015 with technical justification provided by CCASIA, then FC 06.8.1 in GSFA would need to be revised to include these carotenoid-related food additives.

The PWG also agreed with the modification of functional class table in section 4.1 of CXS 322R-2015 to allow for a simplified correspondence with FCs 06.8.1, 06.8.2, 06.8.3 and 06.8.4.

Adding to the “References to Commodity Standards for GSFA Table 3 Additives” Regional Standard for Soybean Products Fermented with Bacillus Species (CXS 354R-2023)

The PWG agreed an entry should be added to the “References to Commodity Standards for GSFA Table 3 Additives” (section 2 of the Annex to Table 3) of the GSFA for CXS 354R-2023 indicating that “Food additives are not permitted in products conforming to this standard.”

The WG supported the proposed changes to the food additive provisions as provided in Annex 2 of CRD 3 for CXS 298R-2009; CXS 301R-2011; CXS 322R-2015; CXS 355R-2023; and to Tables 1, 2 and 3 of the GSFA. The WG also supported that no changes were required for the food additive provisions of CXS 254-2023.

Recommendation 3:

The WG recommends amendments to the following CCASIA Regional Standards as a result of the alignment exercise: CXS 298R-2009; CXS 301R-2011; CXS 322R-2015; CXS 354R-2023, CXS 355R-2023; and to Tables 1, 2 and 3 of the GSFA in relation to the alignment of those standards.

The recommended amendments are contained in Annex 2.

CCNE Standards

Clarification of GSFA food category for mixed zaatar (CXS 341R-2020)

The Chair explained why it may be necessary to seek clarification again from CCNE on the appropriate correspondence of the GSFA food categories with products conforming to the regional standard or Mixed Zaatar (CXS 341R-2020). The EWG respondents were supportive of consulting CCNE as an active Committee prior to conducting alignment of the standard.

Recommendation 4:

That the CCFA seek clarification from CCNE on the appropriate corresponding food category of the GSFA (12.2.1 or 12.2.2) to the *Regional Standard for Mixed Zaatar (Near East)* (CXS 341R-2020) prior to proceeding with the alignment of the standard.

The following text is proposed:

In order for CCFA to align the food additive provisions for mixed zaatar conforming to the *Regional Standard for Mixed Zaatar* (CXS 341R-2020) with the *General Standard for Food Additives* (CXS 192-1995), CCFA must determine to which food category of the GSFA the commodity standard corresponds.

CCNE11 (CX/NE 23/11/3 Add. 1; and REP23/NE para. 32-34) and CCNE10 (REP20/NE para. 86) determined, considering the composition and characteristics of mixed zaatar, that the more appropriate categorization for these products was that of “Herbs” under FC 12.2.1 (Herbs and Spices) rather than the previous categorization of FC 04.2.2.2 (Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes and aloe vera), seaweeds, and nuts and seeds). The CCNE referred this matter back to CCFA, which was discussed during CCFA54.

However, also in 2023, CCFA53 (REP23/FA, para. 97) agreed to revise the descriptors for food categories 12.2.1 (Herbs and Spices) and 12.2.2 (Seasonings and Condiments) to minimize the overlap that existed between them. The new descriptors read as follows:

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.

Discussions held during CCFA54 on the matter referred from CCNE highlighted that the products conforming to CXS 341R-2020 consisted of, to a large extent (more than 50%), sesame seed and other ingredients like grains and nuts, legumes, pomegranate, molasses, vegetable oil, and wheat bran, which were not herbs (REP24/FA, para. 13). It is therefore suggested that, given the revisions to the food category descriptors, food category 12.2.2 might be more appropriate for standardized mixed zaatar.

In light of the updated food category descriptors, we invite CCNE to re-confirm the appropriate food category of the GSFA corresponding to mixed zaatar.

Recommendation 5:

The WG recommends amendments to the following CCNE Regional Standards as a result of the alignment exercise: CXS 257R-2007; CXS 258R-2007; CXS 259R-2007; and to Tables 1, 2 and 3 of the GSFA relation to the alignment of those standards.

The recommended amendments are contained in Annex 3.

CCSCH Standards

Sulfites with bleaching agent function in products conforming to the Standard for Dried Roots, Rhizomes and Bulbs: Dried or Dehydrated Ginger (CXS 343-2021)

The Chair explained that the *Standard for Dried Roots, Rhizomes and Bulbs: Dried or Dehydrated Ginger* allowed for only the use of a single sulfite, sulfur dioxide (INS 220), as a bleaching agent, despite that there are other additives in the group of SULFITES with the bleaching agent function. Although the usual practice of Alignment would be to extend the use to any SULFITES with the bleaching agent function, namely: sodium sulfite (INS 221), sodium metabisulfite (INS 223), and potassium metabisulfite (INS 224), it was suggested that this may be inappropriate in this case, as the CCSCH has recently endorsed the provisions for sulfur dioxide only, and because of another example of a restricted use of sulfur dioxide as the sole preservative in foods conforming to CXS 326. The PWG supported the recommendation of the EWG to conduct alignment respecting the limited use of sulfur dioxide.

Despite the above, the Chair proposed a second recommendation whereby CCSCH should be consulted on the general principle of expanding provisions to all food additives in a group that share an appropriate technological function and reporting basis. One Member was concerned that the question posed is an open-ended question but that the provisions are specific and thus should be considered on a case-by-case basis. Furthermore, the Member expressed that the Procedural Manual (30th Ed., para. 128, sub-para. A) indicates that, as a general principle, food additives that share a numerical group ADI will be considered as a group without further restrictions on the use of individual additives in that group; and also that in some cases, restriction on the use of individual additives in that group could be appropriate, for example, because of public health concerns.

The Codex Secretariat intervened to inform the PWG that when CCSCH was considering this provision for sulfur dioxide, that Committee indicated only sulfur dioxide is used in practice. The Codex Secretariat suggested that the question to CCSCH could be worthwhile to challenge the CCSCH, and possibly consideration by CCEXEC, on whether this additive needs to be considered separately or could be considered as a group.

The Chair, considering the comments of the concerned Member, proposed to reframe the question by referencing the general principles described in the Procedural Manual. The Codex Secretariat provided text for consideration.

Recommendation 6:

The WG recommends that the CCSCH be consulted on the possible general principle of expanding provisions to all food additives in a group that share an appropriate technological functions.

The following text is proposed:

CCFA55, while aligning the food additive sections in CXS 342-2021 with the those in the GSFA, noted that CXS 342-2021 permitted the use of sulfur dioxide (INS 220) only as a bleaching agent and that in the GSFA, this additive was under a group food additive SULFITES. It was further noted that according to the Codex Procedural Manual, “Food additives that share a numerical group ADI will be considered as a group without further restrictions on the use of individual additives in that group.” Therefore, CCFA55 requests that CCSCH: i) clarify why only sulfur dioxide is allowed for use in products conforming to CXS 343-2021; ii) consider whether it should be appropriate to include other additives under the same group header with same functional classes.

Herbs are in the Annex to Table 3, while Spices are not

The Chair explained that due to revisions to the food category descriptors for categories 12.2.1 and 12.2.2 (CCFA53), and discussion on the relative purity of standardized spices (CCFA54), it may be prudent to place both standardized spices and herbs in the Annex to Table 3 of the GSFA. However, the Chair acknowledged the status quo is that herbs are in the Annex to Table 3, while spices are not, and alignment should be conducted accordingly,

The Chair proposed that CCSCH should be consulted on the possibility of placing both herbs and spices in the Annex to Table 3. One Member expressed concern that the proposal could exceed the scope of Alignment

and may be better addressed by CCFA. Furthermore, the Chair highlighted consequential matters for consideration, including: (1) changes to CCSCH template text; (2) a change to the References to Commodity Standards for GSFA Table 3 Additives; (3) clarification from CCSCH on non-standardized spices.

Recommendation 7:

The WG recommends that the CCSCH be consulted on whether standardized spices require Table 3 additives, or if both standardized spices and culinary herbs could be included in the Annex to Table 3, for consideration by CCFA56 or later.

The following text is proposed:

In considering the alignment of food additive provisions in herb and spice commodity standards with the General Standard for Food Additives (CXS 192-1995), the CCFA notes that the Annex to Table 3 (the list of food categories for which Table 3 additives are not permitted) specifically excludes spices in food category 12.2.1 (Herbs and Spices), meaning that Table 3 additives are permitted in spices, but not in herbs.

However, a minimal number of additives are permitted in both Standardized spices and herbs: only anticaking agents are permitted in ground/powdered herbs; only anticaking agents are permitted in ground/powdered spices, sulfur dioxide (as a preservative) in green peppers (as per CXS 326-2017) and sulfur dioxide (as a bleaching agent) in Dried or dehydrated ginger (as per CXS 343-2021). No other additives are permitted in Standardized spices.

There was recent work at CCFA53 (REP23/FA) to: 1) revise the descriptors of FCs 12.2.1 and 12.2.2; and 2) to move the provisions for sweeteners in FCs 12.2 and 12.2.1 and consider their use in FC 12.2.2. In the Report of the EWG on the GSFA (CX/FA 22/53/8), it was indicated that there appeared to be general consensus that herbs and spices are “pure” products in which the use of food additives should be limited. These same comments also noted that the use of additives may be justified in “seasonings” that are not justified in herbs and spices. There was also general consensus that there is overlap of products captured in FC 12.2.1 and 12.2.2.

Given that food additive use should be limited in both herbs and spices, and that the descriptors of FCs 12.2.1 and 12.2.2 have been revised such that there is no longer any overlap between them (REP23/FA; CAC 46), it would seem prudent to treat herbs and spices the same, and include them both in the Annex to Table 3. Accordingly, any food additive provisions would be set out in Tables 1 and 2 of the GSFA.

CCSCH is invited to consider if standardized spices require Table 3 additives, or if both standardized spices and culinary herbs could be included in the Annex to Table 3, meaning that Table 3 additives should not be used, unless set out in Tables 1 and 2 of the GSFA.

CCSCH is also invited to consider the following issues for action or comment:

i. Revisions to the general reference to the GSFA in the template for spice and culinary herb (SCH) Standards

Were both standardized spices and culinary herbs to be placed in the Annex to Table 3, then the “Food Additives” section of the SCH Standards need only make reference to Tables 1 and 2 of the GSFA, and not Table 3.

On the other hand, should spices continue to be excluded from the Annex to Table 3, then a modification to the “Food Additives” is nonetheless recommended. Specifically, for anticaking agents in spices the Food additive text in the template should read “Anticaking agents listed in Table 3 of the General Standard for Food Additives (CXS 192-1995) are acceptable for use in the ground/powdered form of {SCH spice group or individual SCH spice}.”; while for anticaking agents in herbs, the Food Additive text in the template should read, “Anticaking agents listed in Table 1 and Table 2 of food category 12.2.1 (herbs and spices) of the *General Standard for Food Additives* (CXS 192-1995) are acceptable for use in the ground/powdered form of {SCH herb group or individual SCH herb }.”

ii. Revision to the “References to Commodity Standards for GSFA Table 3 Additives” of the GSFA

Were both standardized spices and culinary herbs to be placed in the Annex to Table 3, then the listings for spice standards should be removed from the “References to Commodity Standards for GSFA Table 3 Additives” of the GSFA.

iii. Clarification regarding non-standardized spice products

While standardized herbs and spices are deemed to be relatively pure products, food category 12.2.1 also makes reference to “Spices may also be found as blends in powder or paste form.” Spice pastes do not fall under the relevant standards, and would thus be non-standardized. It is conceivable that certain additives (e.g., antioxidants) might be necessary in certain pastes, such as in a roux. Is CCSCH aware of any non-standardized products that require Table 3 additives, generally; or could non-standardized products also be included in the Annex to Table 3, such that any necessary food additives could be defined in Tables 1 and 2? The latter would allow the entirety of food category 12.2.1 to be added to the Annex to Table 3 of the GSFA.

Change to the wording in the References to Commodity Standards for GSFA Table 3 Additives for the Food Category 12.2.1 entry

The Chair explained that, as spices are not in the Annex to Table 3, they should be included in the section of the GSFA: References to Commodity Standards for Table 3 Additives. The current listing in that section is “herbs and spices” (EXCLUDING spices); the opposite of what is intended. The PWG agreed to revise the header to “herbs and spices” (ONLY spices).

Recommendation 8:

The WG recommends that CCFA55 endorse revisions to the References to Commodity Standards for GSFA Table 3 Additives for Food Category 12.2.1, to reflect actual allowance in spices, so that the entry reads “Herbs and spices (ONLY spices)”.

Amend Notes 532 and 534 to reflect functional class use as a preservative and as an anticaking agent, respectively; and Note 534 to also clarify use in spices from FC 12.2.1

Considering the agreement to apply appropriate functional class restrictions in Notes, the Chair explained that Notes 532 and 534 would be amended to add functional classes of preservative and anticaking agent, respectively.

Recommendation 9:

The WG recommends that CCFA55 endorse amending Notes 532 and 534 as follows:

- **532: “For products conforming to the Standard for Black, White and Green Peppers (CXS 326-2017), only sulfur dioxide (INS 220) may be used and only in green peppers as a preservative.”**
- **534: “For herbs use is limited to herbs that have been ground or processed into powder only, as an anticaking agent.”**

Maintain consistency in Alignment of Standardized Herbs and Spices between Standards, correction to GSFA in regard to previously Aligned CXS 326-2017

The Chair explained that when the Standard for Dried Thyme was aligned, Table 3 anticaking agents were added to Tables 1&2, as herbs are in the Annex to Table 3 of the GSFA. However, Note 534 associated with the provisions does not exclude other standards. As the Standard for Black, White and Green Peppers (CXS 326) does not permit anticaking agents, it was agreed to add Note XS326 to all Table 3 anticaking agents in food category 12.2.1.

CCSCH Commodity standards

Recommendation 10:

The WG recommends amendments to the following CCSCH Commodity Standards as a result of the alignment exercise: CXS 342-2021, CXS 343-2021, CXS 344-2021, CXS 345-2021, CXS 347-2019, CXS 351-2022, CXS 352-2022, CXS 353-2022; and to Tables 1, 2 and 3 of the GSFA relation to the alignment of those standards.

The recommended amendments are contained in Annex 4.

Issues related to provisions in GSFA Food Category 02.1.2

Revision of Note 508 to better reflect provisions of CXS 19-1981

The chair provided a history of the alignment of CXS 19-1981, and that CCFA54 had, based on information provided by CCFO28 and a rereading of the standard, agreed that no colours are permitted in vegetable oils

covered by the standard and agreed that work would be done to correct the colour additive provisions associated with the standard.

The chair described that during the EWG, consideration was given to adjusting Note 508 to exclude virgin or cold pressed oils and vegetable oils and to add in the purpose of restoring natural colour lost in processing. Consideration was also given to deleting Note 509, which would be subsumed in the revised Note 8. The chair further mentioned that during the eWG, there was also consideration that, if colours are excluded in vegetable oils, then there may not be justification for any colours in FC 02.1.2 “Vegetable oils in fats” and that it may be more appropriate to include XS notes.

One member, referring to comments in CRD12, provided technological justification of the use of colours in this food category, referring to Vanaspati, a hydrogenated vegetable cooking oil (vegetable fat).

The chair thus proposed, and the PWG supported, a recommendation that the CCFA endorse the proposed change to Note 508 and deletion of Note 509.

Recommendation 11:

The WG recommends amendments to Note 508: For use in products, **excluding virgin or cold pressed oils and vegetable oils**, conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981) for the purposes of **restoring** natural colour lost in processing, or standardising colour only.

Recommendation 12:

As a consequential amendment, the WG recommends deletion of Note 509

Recommendation 13:

The WG recommends amendments to Food Category 02.1.2 and to Tables 1, 2 and 3 of the GSFA relation to the alignment of CXS 19-1981.

The recommended amendments are contained in Annex 5.

Issues related to provisions in CXS 198-1995 - Rice

Introduction of a food additive section to CXS 198-1995 and consequential amendments to FC 06.1

The PWG supported the food additive section addition presented during the session as well as the consequential amendments to FC 06.1 to allow for the inclusion of BMC as a nutrient carrier in rice.

Recommendation 14:

The WG recommends the amendments to the commodity standard for rice: CXS 198-1995; and to Food Category 06.1, Tables 1, 2 and 3 of the GSFA relation to the addition of provisions for a food additive carrier to this commodity.

The recommended amendments are contained in Annex 6.

Provisional Notes in the Step Process for addition to the GSFA

The chair noted that CCFA54 acknowledged the need to capture changes to Notes of the GSFA associated to the food additives still in the Step process and that these changes would be annexed to the report of the PWG, CRD3 (REP24/FA para 65).

The PWG supported the capture of provisional notes in the step process for addition to the GSFA in annex 7 of CRD3.

3. Future work and Table 3 notes

The chair presented the provisional terms of reference for the Endorsement and Alignment EWG for CCFA56. The PWG was supportive of the continued implementation of the Workplan on Alignment endorsed by CCFA54. The Codex Secretariat provided commentary on the timing of completion of alignment for those standards for which information from the commodity committee is required. Therefore, the PWG agreed, in principle, to complete the alignment of those standards only once information from the implicated committees was received. The chair committed to drafting appropriate text to capture this future work for CCFA57 or beyond, in the report of the CCFA.

With respect to the work on Table 3 notes, for which work had been paused until such time that the new GSFA database is better understood, the Chair noted that in recognition of CX/FA 25/55/2 add.2, and the anticipated discussion on the completion of the updated GSFA database during CCFA55, that work on the Table 3 notes to the GSFA could resume.

The Codex Secretariat requested clarification of the work to be done by the committee on revising the Table 3 notes. The chair responded that the proposed work for CCFA56, to be endorsed by CCFA55, should be to examine the functionality of the new GSFA database and to come up with an approach to the work. The PWG supported this path forward.

Recommendation 15:

The WG recommends that the committee resume work on the Table 3 notes to the GSFA, taking a year to explore the functionality of the new GSFA database and propose how to address Table 3 Notes.

List of Annexes

- Annex 1: Endorsement of Food Additive provisions of proposed standards for Castilla lulo and Fresh Curry Leaves
- Annex 2: Proposed amendments to the food additive provisions of the regional commodity standards for CCASIA and to Tables 1, 2 and 3 of the GSFA relating to the alignment of those standards.
- Annex 3: Proposed amendments to the food additive provisions of the regional commodity standards for CCNE and to Tables 1, 2 and 3 of the GSFA relating to the alignment of those standards.
- Annex 4: Proposed amendments to the food additive provisions of the commodity standards for CCSCH and to Tables 1, 2 and 3 of the GSFA relating to the alignment of those standards.
- Annex 5: Proposed amendments to the food additive provisions to Tables 1, 2 and 3 of the GSFA relating to the alignment of food category 02.1.2 with CXS 19-1981.
- Annex 6: Proposed amendments to the food additives section of the Commodity Standard for Rice (CXS 198-1995) and to Tables 1, 2 and 3 of the GSFA relating to the alignment of the standard.
- Annex 7: Notes in the Step process to the GSFA

Annex 1 (Endorsement)

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE REGIONAL STANDARD FOR CASTILLA LULO (NARANJILLA) AND THE STANDARD FOR FRESH CURRY LEAVES (CXS 362-YYYY), AND TO TABLES 1 AND 2 OF THE GSFA RELATING TO THE ALIGNMENT OF PROVISIONS IN FOOD CATEGORY 04.2.1.1 WITH CXS 362-YYYY

The relevant commodity standard for fresh fruits and vegetables is being aligned with the GSFA is cross-referenced to the following food category of the GSFA):

CXS Number	Codex Standard	GSFA Food Category
To be determined	Castilla Lulo (Naranja)	04.1.1.1
362-yyyy	Fresh Curry Leaves	04.2.1.1

PROPOSED ENDORSEMENT OF THE FOOD ADDITIVE PROVISIONS OF THE DRAFT REGIONAL STANDARD FOR CASTILLA LULO (NARANJILLA)

The following text is proposed for the section on food additives:

8. Food Additives

No food additives are permitted in foods conforming to this standard.

PROPOSED ENDORSEMENT OF THE FOOD ADDITIVE PROVISIONS OF THE DRAFT STANDARD FOR FRESH CURRY LEAVES (CXS 362-YYYY)

The following text is proposed for the section on food additives:

8. Food Additives

No food additives are permitted in foods conforming to this standard.

PROPOSED AMENDMENTS TO TABLE ONE OF THE GSFA FOR THE ALIGNMENT OF THE DRAFT STANDARD FOR FRESH CURRY LEAVES (CXS 362-YYYY)

The Tables have been updated to include the latest, 2024 revisions to the GSFA; that includes revisions which reflected adoptions at the 54th session of the CCFA (see REP24/FA for background) which were subsequently adopted by CAC47 in November 2024 (see REP24/CAC). New text is indicated within the cells of the tables in **bold/underline**. Text to be removed is indicated in ~~strikethrough~~.

Below are proposed amendments to the GSFA Food Categories (FCs) 04.2.1.1.

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.1.1

ACETIC ACID, GLACIAL					
INS: 260		Functional Class: Acidity regulator, Preservative			
FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.1.1	Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds, and nuts and seeds	GMP	262, 263, XS40R, XS324R, <u>XS362</u>	2024	Endorse

ASCORBIC ACID, L-					
INS: 300		Functional Class: Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant			
FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation

04.2.1.1	Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds, and nuts and seeds	500 mg/kg	262, XS40R, XS324R, <u>XS362</u>	2024	Endorse
----------	--	-----------	---	------	---------

CITRIC ACID

INS: 330

Functional Class: Acidity regulator, Antioxidant, Colour retention agent, Sequestrant

FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.1.1	Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds, and nuts and seeds	GMP	262, 264, XS40R, XS324R, <u>XS362</u>	2024	Endorse

LACTIC ACID, L-, D- AND DL-

INS: 270

Functional Class: Acidity regulator

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.1.1	Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds, and nuts and seeds	GMP	262, 264, XS40R, XS324R, <u>XS362</u>	2024	Endorse

SODIUM DIHYDROGEN CITRATE

INS: 331(i)

Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.1.1	Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds, and nuts and seeds	GMP	262, XS40R, XS324R, <u>XS362</u>	2024	Endorse

TRISODIUM CITRATE

INS: 331(iii)

Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.1.1	Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds, and nuts and seeds	GMP	262, XS40R, XS324R, <u>XS362</u>	2024	Endorse

PROPOSED AMENDMENTS TO TABLE TWO OF THE GSFA FOR THE ALIGNMENT OF CXS 362-YYYY

The Tables have been updated to include the latest, 2024 revisions to the GSFA; that includes revisions which reflected adoptions at the 54th session of the CCFA (see REP24/FA for background) which were subsequently

adopted by CAC47 in November 2024 (see REP24/CAC). New text is indicated within the cells of the tables in **bold/underline**. Text to be removed is indicated in ~~strikethrough~~.

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.1.1

Food Category No. 02.1.2		Vegetable oils and fats			
Additive	INS	Step/Year adopted	Max Level	Notes	Recommendation
ACETIC ACID, GLACIAL	260	2024	GMP	262, 263, XS40R, XS324R, <u>XS362</u>	Endorse
ASCORBIC ACID, L-	300	2024	500 mg/kg	262, XS40R, XS324R, <u>XS362</u>	Endorse
CITRIC ACID	330	2024	GMP	262, 264, XS40R, XS324R, <u>XS362</u>	Endorse
LACTIC ACID, L-, D-, DL-	270	2024	GMP	262, 264, XS40R, XS324R, <u>XS362</u>	Endorse
SODIUM DIHYDROGEN CITRATE	331(i)	2024	GMP	262, XS40R, XS324R, <u>XS362</u>	Endorse
TRISODIUM CITRATE	331(iii)	2024	GMP	262, XS40R, XS324R, <u>XS362</u>	Endorse

NOTES FOR CXS 362-YYYY

XS362 Excluding products conforming to the Standard for Fresh Curry Leaves (CXS 362-YYYY).

Annex 2 (CCASIA)

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF CODEX COMMODITY STANDARDS AND TO TABLES 1, 2 AND 3 OF THE GSFA RELATING TO THE ALIGNMENT OF THOSE STANDARDS (CXS 298R-2009; CXS 301R-2011; CXS 322R-2015; CXS 354R-2023; CXS 355R-2023)

The relevant Regional Codex Standards that are being aligned with the GSFA are cross-referenced to the following food categories in the GSFA (see Annex C of the GSFA):

CXS Number	Codex Standard Name	GSFA food category
298R-2009	Fermented Soybean Paste	12.9.1
301R-2011	Edible Sago Flour	06.2.1
322R-2015	Non-Fermented Soybean Products	06.8.1, 06.8.2, 06.8.3, 06.8.4
354R-2023	Soybean Products Fermented with Bacillus Species	06.8.6
355R-2023	Cooked Rice Wrapped in Plant Leaves	06.7

(For adoption)

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

Part A: Related to Agenda Item 4b

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE REGIONAL STANDARD FOR FERMENTED SOYBEAN PASTE (Asia) (CXS 298R-2009)

The following amendments to Section 4 of the Regional Standard for Fermented Soybean paste (CXS 298R-2009) are proposed:

4. FOOD ADDITIVES

Acidity regulators, antioxidants, colours, flavours enhancers, preservatives, stabilizers and sweeteners used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 12.9.1 Fermented soybean paste (e.g., miso) or and acidity regulators, antioxidants, colours, flavours enhancers, preservatives, stabilizers and sweeteners listed in Table 3 of the GSFA are acceptable for use in foods s conforming to this standard.

4.1 Acidity regulator

INS No.	Name of food additive	Maximum level
334	L(+) tartaric acid	1000 mg/kg
335(ii)	sodium L(+) tartrate	as tartaric acid
337	potassium-sodium L(+) tartrate	

4.2 Antioxidant

INS No.	Name of food additive	Maximum level
539	Sodium thiosulphate	30 mg/kg as sulphur dioxide

4.3 Colour

INS No.	Name of food additive	Maximum level
101(i)	Riboflavin, synthetic	10 mg/kg

4.4 Preservatives

INS No.	Name of food additive	Maximum level
200	Sorbic acid	1000 mg/kg

202	Potassium sorbate	as sorbic acid, singly or in combination
203	Calcium sorbate	
210	Benzoic acid	1000 mg/kg
211	Sodium benzoate	as benzoic acid, singly or in combination
212	Potassium benzoate	

4.5 Sweeteners

INS No.	Name of food additive	Maximum level
950	Acesulfame potassium	350 mg/kg
954(iv)	Sodium saccharin	200 mg/kg

4.6 Processing aids

INS No.	Name of processing aid
	Protease
	Hemicellulase
	Lipase
472e	Citric and fatty acid esters of glycerol
270	Lactic acid
452(i)	Sodium polyphosphates, glassy
452(ii)	Potassium polyphosphates

4.1 Processing aids

Processing aids used in products covered by this standard shall comply with the *Guidelines on Substances used as Processing Aids (CXG 75-2010)*.

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *REGIONAL STANDARD FOR EDIBLE SAGO FLOUR (Asia) (CXS 301R-2011)*

As there is already an appropriate general reference to the GSFA in Section 4 of standard, no changes are proposed.

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *REGIONAL STANDARD FOR NON-FERMENTED SOYBEAN PRODUCTS (Asia) (CXS 322R-2015)*

As the current description of food additives for respective categories in this standard are slightly different from "Format for Codex commodity standards (CODEX ALIMENTARIUS COMMISSION PROCEDURAL MANUAL (28th edition), Section 2)", The following amendments to Section 4 of the *Regional Standard for Non-Fermented Soybean Products (Asia) (CXS 322R-2015)* are proposed:

4. FOOD ADDITIVES

4.1 General Requirements

Only those additive functional classes indicated as technologically justified in Table 2 may be used for the product categories specified. ~~Within each additive class, and where permitted according to the table, only those food additives listed may be used and only within the functions and limits specified.~~

In accordance with Section 4.1 of the Preamble to the *General Standard for Food Additives* (CXS 192-1995), additional additives may be present in non-fermented soybean products as a result of carry-over from soybean ingredients.

No food additives are permitted for "Plain Soybean Beverage" in food category 06.8.1 (Soybean-based beverages).

Acidity regulators, antioxidants, colours, emulsifiers, flavour enhancers, stabilizers and

sweeteners in “Composite/ flavoured Soybean Beverages” and “Soybean-based Beverages” in food category 06.8.1 (Soybean-based beverages), preservatives in food category 06.8.2 (Soybean-based beverage film), acidity regulators and firming agents in “Semisolid soybean curd” and acidity regulators, firming agents and stabilizers in “Soybean curd” in food category 06.8.3 (Soybean curd (tofu)), acidity regulators, firming agents and preservatives in food category 06.8.4 (Semi-dehydrated soybean curd) and its subcategories used in accordance with Tables 1 and 2 of the *General Standard for Food Additives (CXS192-1995)* are acceptable for use in foods conforming to this standard.

Acidity regulators, antioxidants, colours, emulsifiers, firming agents, flavour enhancers, preservatives, stabilizers and sweeteners used in accordance with Table 3 of the *General Standard for Food Additives (CXS 192-1995)* are acceptable for use in products as specified in Table 2 of this section, in foods conforming to this standard.

Table 2

Food additive/ functional class Product Category	Soybean beverages and related products (2.2.1)			Soybean curd and related products (2.2.2)		Compressed soybean curd (2.2.3)	Dehydrated soybean curd film (2.2.4)
	Plain Soybean beverage (2.2.1.1)	Composite/ flavoured soybean beverages (2.2.1.2)	Soybean-based beverages (2.2.1.3)	Semisolid soybean curd (2.2.2.1)	Soybean curd (2.2.2.2)		
<u>GSFA^a Food Category</u>	<u>06.8.1</u>			<u>06.8.3</u>		<u>06.8.4</u>	<u>06.8.2</u>
Acidity regulators	-	X	X	X	X	X	-
Antioxidants	-	X	X	-	-	-	-
Colours	-	X	X	-	-	-	-
Emulsifiers	-	X	X	-	-	-	-
Firming Agents	-	-	-	X	X	X	-
Flavour enhancers	-	X	X	-	-	-	-
Preservatives	-	-	-	-	-	X	X
Stabilizers	-	X	X	-	X	-	-
Sweeteners	-	X	X	-	-	-	-

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

-= The use of food additives belonging to the functional class is not technologically justified.

a = General Standard for Food Additives (CXS 192-1995)

4.2 — Specific Food Additive Provisions

4.2.1 — Plain Soybean Beverage

—None permitted

4.2.2 — Composite/ flavoured Soybean Beverages and Soybean-based Beverages

Acidity regulators, antioxidants, colours, emulsifiers, flavour enhancers, stabilizers and sweeteners used in accordance with Tables 1 and Table 2 and Table 3 of the *General Standard for Food Additives (CXS 192-1995)* in Food Category 06.8.1 “Soybean-based beverages” or listed in Table 3 of the *GSFA* are acceptable for use in this product **foods conforming to this standard.** In addition, the following food

additives may be used:

INS No.	Name of Food Additives	Maximum Level
Antioxidant		
304	Ascorbyl palmitate	500 mg/kg
307 a, b, c	Tocopherols	200 mg/kg
Colour		
100(i)	Curcumin	1 mg/kg
102	Tartarazine	300 mg/kg
110	Sunset yellow FCF	300 mg/kg
132	Indigotine	150 mg/kg
133	Brilliant blue FCF	100 mg/kg
141(i),(ii)	Chlorophylls and chlorophyllins, copper complexes	30 mg/kg, as copper
160a(i),a(iii),e,f	Carotenoids	500 mg/kg
160a(ii)	Carotenes, beta-, vegetable	2000 mg/kg
160b(i)	Annatto extracts, bixin-based	5 mg/kg as bixin
160b(ii)	Annatto extracts, norbixin based	100 mg/kg as norbixin
Emulsifier		
432-436	Polysorbates	2000 mg/kg
472e	Diacyltartaric and fatty acid esters glycerol	2000 mg/kg
473	Sucrose esters of fatty acids	20000 mg/kg, singly or in combination
473a	Sucrose oligoesters, type I and type II	
474	Sucroglycerides	
475	Polyglycerol esters of fatty acids	20000 mg/kg
491-495	Sorbitan esters of fatty acids	20000 mg/kg
Stabilizer		
405	Propylene glycol alginate	10000 mg/kg
Sweetener		
950	Acesulfame potassium	500 mg/kg
951	Aspartame	1300 mg/kg

4.2.3 Soybean Curd

Acidity regulator, firming agent and stabilizers used in accordance with Tables 1 and Table 2 and Table 3 of the General Standard for Food Additives (CXS 192-1995) in Food Category 06.8.3 **“Soybean curd (tofu)” or listed in Table 3 of the GSFA** are acceptable for use in this product foods conforming to this standard.

4.2.4 Compressed Soybean Curd

Acidity regulator, firming agents, and preservatives used in accordance with Tables 1 and Table 2 and Table 3 of the General Standard for Food Additives (CXS 192-1995) in Food Category 06.8.4 **“Non-fermented Soybean Products (Compressed Soybean Curd)” or**, listed in Table 3 of the GSFA General Standard for Food Additives (CXS 192-1995) are acceptable for use in this product foods conforming to this standard. In addition, the following food additives may be used:

INS No.	Name of Food Additives	Maximum Level
---------	------------------------	---------------

Preservatives		
262ii	Sodium diacetate	1000 mg/kg

4.2.5 ~~Dehydrated Soybean Curd Film~~

~~Preservatives used in accordance with Tables 1 and Table 2 of the General Standard for Food Additives (CXS 192-1995) in Food Category 06.8.2 “Non-fermented Soybean Products (Dehydrated Soybean Curd Film)” or listed in Table 3 of the GSFA General Standard for Food Additives (CXS 192-1995) are acceptable for use in this product foods conforming to this standard. In addition, the following food additives may be used.~~

INS No.	Name of Food Additives	Maximum Level
Preservatives		
220-225,227-228,539	Sulfites	200 mg/kg, as residual SO ₂

4.32 Flavourings

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

4.43 Processing Aids

Processing aids with antifoaming, controlling acidity for coagulant and for extracting soybean beverages and carrier functions can be used in the products covered by this standard.

Processing aid used in products covered by this standard shall comply with the *Guidelines on substances used as processing aids* (CXG 75-2010).

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE REGIONAL STANDARD FOR SOYBEAN PRODUCTS FERMENTED WITH BACILLUS SPECIES (Asia) (CXS 354R-2023)

As food additives are not permitted in Section 4 of standard, no changes are proposed.

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE REGIONAL STANDARD FOR COOKED RICE WRAPPED IN PLANT LEAVES (Asia) (CXS 355R-2023)

There is already an appropriate general reference to the GSFA in Section 4 of standard; however, the following editorial amendments are proposed:

4. FOOD ADDITIVES

Colours and stabilizers used in accordance with Table 1 and Table 2 of the *General Standard for Food Additives* (CXS192-1995) in food category 06.7 “pre-cooked or processed rice products, including rice cakes (Oriental type only)” and acidity regulators, antioxidants, colours, **emulsifiers, flavour enhancers**, preservatives, stabilizers, ~~emulsifiers, flavour enhancers~~ and thickeners, **listed** as indicated in Table 3 of the *General Standard for Food Additives* (CXS192-1995) are acceptable for use in foods conforming to this standard.

PROPOSED AMENDMENTS TO TABLE ONE OF THE GSFA FOR THE ALIGNMENT OF THE CCASIA REGIONAL COMMODITY STANDARDS

The Tables have been updated to include the latest, 2024 revisions to the GSFA; that includes revisions which reflected adoptions at the 54th session of the CCFA (see REP24/FA for background) which were subsequently adopted by CAC47 in November 2023 (see REP24/CAC). New text is indicated within the cells of the tables in **bold/underline**. Text to be removed is indicated in ~~strikethrough~~.

Below are recommendations on amendments to the GSFA Food Categories (FCs) 06.2, 06.2.1, 06.7, 06.8.1, 06.8.2, 06.8.3, 06.8.4, 06.8.4.2, 12.9 and 12.9.1.

ACESULFAME POTASSIUM					
INS: 950		Functional class: Flavour enhancer, Sweetener			
FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations

06.8.1	Soybean-based beverages	500 mg/kg	478, <u>B322R</u>	2023	Endorse
12.9.1	Fermented soybean paste (e.g., miso)	350 mg/kg	478, <u>A298R</u>	2023	Endorse

ANNATTO EXTRACTS, NORBIXIN BASED**INS: 160b(ii) Functional class: Colour**

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
<u>06.8.1</u>	<u>Soybean-based beverages</u>	<u>100 mg/kg</u>	<u>185, E322R</u>		Endorse

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

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
06.2.1	Flours	300 mg/kg	472, <u>A301R</u>	2019	Endorse

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

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
<u>06.8.1</u>	<u>Soybean-based beverages</u>	<u>500 mg/kg</u>	<u>187, E322R</u>		Endorse

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

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
<u>06.8.1</u>	<u>Soybean-based beverages</u>	<u>1300 mg/kg</u>	<u>F322R</u>		Endorse

BENZOYL PEROXIDE**INS: 928 Functional class: Bleaching agent, Flour treatment agent, Preservative**

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
06.2.1	Flours	75 mg/kg	468, <u>A301R</u>	2019	Endorse

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

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
--------	---------------	-----------	-------	-------------------	-----------------

<u>06.8.1</u>	<u>Soybean-based beverages</u>	<u>100 mg/kg</u>	<u>E322R</u>		Endorse
----------------------	---------------------------------------	-------------------------	---------------------	--	---------

CALCIUM SULFATE**INS: 516****Functional class: Acidity regulator, Firming agent, Flour treatment agent, Sequestrant, Stabilizer**

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
06.2.1	Flours	GMP	57, <u>A301R</u>	2019	Endorse

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

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
06.8.1	Soybean-based beverages	1500 mg/kg	<u>A322R</u>	2010	Endorse

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

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
06.8.1	Soybean-based beverages	100 mg/kg	178, <u>A322R</u>	2010	Endorse

CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES**INS: 141(i),(ii)****Functional class: Colour**

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
<u>06.8.1</u>	<u>Soybean-based beverages</u>	<u>30 mg/kg</u>	<u>62, E322R</u>		Endorse

CURCUMIN**INS: 100(i)****Functional class: Colour**

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
<u>06.8.1</u>	<u>Soybean-based beverages</u>	<u>1 mg/kg</u>	<u>E322R</u>		Endorse

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

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
06.2	Flours and starches (including soybean powder)	3000 mg/kg	186, XS152, <u>XS301R</u>	2019	Endorse

06.8.1	Soybean-based beverages	2000 mg/kg	347, <u>C322R</u>	2016	Endorse
--------	-------------------------	------------	-------------------	------	---------

INDIGOTINE (INDIGO CARMINE)**INS: 132****Functional class: Colour**

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
<u>06.8.1</u>	<u>Soybean-based beverages</u>	<u>150 mg/kg</u>	<u>E322R</u>		Endorse

LECITHIN**INS: 322(i)****Functional class: Antioxidant, Emulsifier, Flour treatment agent**

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
06.2.1	Flours	GMP	25, 28, <u>A301R</u>	2014	Endorse

MAGNESIUM CARBONATE**INS: 504(i)****Functional class: Acidity regulator, Anticaking agent, Colour retention agent, Flour treatment agent**

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
06.2.1	Flours	1500 mg/kg	<u>A301R</u>	2021	Endorse

METHACRYLATE COPOLYMER BASIC (BMC)**INS: 1205****Functional class: Carrier, Glazing agent**

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
06.2.1	Flours	GMP	<u>XS301R</u>	2021	Endorse

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 (depending on the phosphate)

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
06.2.1	Flours	2500 mg/kg	33, 225, 469, <u>C301R</u>	2019	Endorse
06.8.1	Soybean-based beverages	1300 mg/kg	33, <u>I322R</u>	2012	Endorse
06.8.3	Soybean curd (tofu)	100 mg/kg	33, <u>K322R</u>	2012	Endorse

12.9	Soybean-based seasonings and condiments	1200 mg/kg	33, <u>XS298R</u>	2012	Endorse
------	---	------------	-------------------	------	---------

POLYGLYCEROL ESTERS OF FATTY ACIDS**INS: 475****Functional class: Emulsifier, Stabilizer**

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
<u>06.8.1</u>	<u>Soybean-based beverages</u>	<u>20000 mg/kg</u>	<u>G322R</u>		Endorse

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

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
<u>06.8.1</u>	<u>Soybean-based beverages</u>	<u>2000 mg/kg</u>	<u>G322R</u>		Endorse

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

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
<u>06.8.1</u>	<u>Soybean-based beverage</u>	<u>10000 mg/kg</u>	<u>H322R</u>		Endorse

PROTEASE FROM ASPERGILLUS ORYZAE VAR.**INS: 1101(i)****Functional class: Flavour enhancer, Flour treatment agent, Stabilizer**

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
06.2.1	Flours	GMP	<u>A301R</u>	1999	Endorse

PULLULAN**INS: 1204****Functional class: Glazing agent, Thickener**

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
06.2.1	Flours	GMP	25, XS152, <u>XS301R</u>	2014	Endorse

SODIUM ALUMINIUM PHOSPHATES**INS: 541(i),(ii)****Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Raising agent, Stabilizer, Thickener**

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
06.2.1	Flours	1600 mg/kg	6, 252, XS152, <u>XS301R</u>	2019	Endorse

SODIUM ASCORBATE**INS: 301****Functional class: Antioxidant, Flour treatment agent**

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
06.2.1	Flours	300 mg/kg	<u>A301R</u>	2014	Endorse

SODIUM DIACETATE**INS: 262(ii)****Functional class: Acidity regulator, Preservative, Sequestrant**

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
<u>06.8.4</u>	<u>Compressed Soybean Curd</u>	<u>1000 mg/kg</u>	<u>L322R</u>		Endorse

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

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
<u>06.8.1</u>	<u>Soybean-based beverage</u>	<u>20000 mg/kg</u>	<u>G322R</u>		Endorse

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

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
06.2.1	Flours	5000 mg/kg	186, XS152, <u>A301R</u>	2019	Endorse

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

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
06.8.1	Soybean-based beverage	200 mg/kg	26, 477, <u>A322R</u>	2011	Endorse

SUCRALOSE (TRICHLOROGALACTOSUCROSE)**INS: 955****Functional class: Flavour enhancer, Sweetener**

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
06.7	Pre-cooked or processed rice products, including rice cakes (Oriental type only)	200 mg/kg	72, 478, <u>XS355R</u>	2007	Endorse
06.8.1	Soybean-based beverage	400 mg/kg	478, <u>B322R</u>	2012	Endorse

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

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
06.7	Pre-cooked or processed rice products, including rice cakes (Oriental type only)	10000 mg/kg	<u>A355R</u>	2021	Endorse
06.8.1	Soybean-based beverage	20000 mg/kg	<u>C322R</u>	2021	Endorse

SULFITES**INS: 220-225, 539 Functional class: Antioxidant, Bleaching agent, Flour treatment agent, Preservative**

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
06.2.1	Flours	200 mg/kg	44, 470, <u>B301R</u>	2019	Endorse
<u>06.8.2</u>	<u>Soybean-based beverage film</u>	<u>200 mg/kg</u>	<u>44, J322R</u>		Endorse
<u>12.9.1</u>	<u>Fermented soybean paste (e.g., miso)</u>	<u>30 mg/kg</u>	<u>44, B298R</u>		Endorse

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

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
<u>06.8.1</u>	<u>Soybean-based beverage</u>	<u>300 mg/kg</u>	<u>E322R</u>		Endorse

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

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
06.2.1	Flours	5000 mg/kg	45, 186, XS152, <u>XS301R</u>	2019	Endorse
<u>12.9.1</u>	<u>Fermented soybean paste (e.g., miso)</u>	<u>1000 mg/kg</u>	<u>45, C298R</u>		Endorse

TOCOPHEROLS					
INS: 307a, b, c		Functional class: Antioxidant			
FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
06.2.1	Flours	5000 mg/kg	15, 186, XS152, <u>XS301R</u>	2019	Endorse
<u>06.8.1</u>	<u>Soybean-based beverage</u>	<u>200 mg/kg</u>	<u>E322R</u>		Endorse

TRISODIUM CITRATE					
INS: 331(iii)		Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer			
FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
06.2.1	Flours	GMP	25, XS152, <u>XS301R</u>	2019	Endorse

PROPOSED AMENDMENTS TO TABLE TWO OF THE GSFA FOR THE ALIGNMENT OF THE CCASIA REGIONAL COMMODITY STANDARDS

The Tables have been updated to include the latest, 2024 revisions to the GSFA; that includes revisions which reflected adoptions at the 54th session of the CCFA (see REP24/FA for background) which were subsequently adopted by CAC47 in November 2024 (see REP24/CAC). New text is indicated within the cells of the tables in **bold/underline**. Text to be removed is indicated in ~~strikethrough~~.

Below are recommendations on amendments to FCs 06.2, 06.2.1, 06.7, 06.8.1, 06.8.2, 06.8.3, 06.8.4, 06.8.4.2, 12.9 and 12.9.1.

PROPOSED AMENDMENTS TO FOOD CATEGORY 06.2

Amendments related to the *Regional Standard for Edible Sago Flour (Asia)* (CXS 301R-2011)

Food category No. 06.2 Flours and starches (including soybean powder)					
Additive	INS	Step/Year adopted	Max Level	Notes	Recommendations
DIACETYLTARTARIC AND FATY ACID ESTERS OF GLYCEROL	472e	2019	3000 mg/kg	186, XS152, <u>XS301R</u>	Endorse

PROPOSED AMENDMENTS TO FOOD CATEGORY 06.2.1

Amendments related to the *Regional Standard for Edible Sago Flour (Asia)* (CXS 301R-2011)

Food category No. 06.2.1 Flours					
Additive	INS	Step/Year adopted	Max Level	Notes	Recommendations
ASCORBIC ACID, L-	300	2019	300 mg/kg	472, <u>A301R</u>	Endorse
BENZOYL PEROXIDE	928	2019	75 mg/kg	468, <u>A301R</u>	Endorse
CALCIUM SULFATE	516	2019	GMP	57, <u>A301R</u>	Endorse

LECITHIN	322(i)	2014	GMP	25, 28, <u>A301R</u>	Endorse
MAGNESIUM CARBONATE	504(i)	2021	1500 mg/kg	<u>A301R</u>	Endorse
METHACRYLATE COPOLYMER BASIC (BMC)	1205	2021	GMP	<u>XS301R</u>	Endorse
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	2019	2500 mg/kg	33, 225, 469, <u>C301R</u>	Endorse
PROTEASE FROM ASPERGILLUS ORYZAE VAR.	1101(i)	1999	GMP	<u>A301R</u>	Endorse
PULLULAN	1204	2014	GMP	25, XS152, <u>XS301R</u>	Endorse
SODIUM ALUMINIUM PHOSPHATES	541(i),(ii)	2019	1600 mg/kg	6, 252, XS152, <u>XS301R</u>	Endorse
SODIUM ASCORBATE	301	2014	300 mg/kg	<u>A301R</u>	Endorse
STEAROYL LACTYLATES	481(i), 482(i)	2019	5000 mg/kg	186, XS152, <u>A301R</u>	Endorse
SULFITES	220-225, 539	2019	200 mg/kg	44, 470, <u>B301R</u>	Endorse
TARTRATES	334, 335(ii), 337	2019	5000 mg/kg	45, 186, XS152, <u>XS301R</u>	Endorse
TOCOPHEROLS	307a, b, c	2019	5000 mg/kg	15, 186, XS152, <u>XS301R</u>	Endorse
TRISODIUM CITRATE	331(iii)	2019	GMP	25, XS152, <u>XS301R</u>	Endorse

PROPOSED AMENDMENTS TO FOOD CATEGORY 06.7

Amendments related to the *Regional Standard for Cooked Rice Wrapped in Plant Leaves (Asia)* (CXS 355R-2023)

Food category No. 06.7 Pre-cooked or processed rice products, including rice cakes (Oriental type only)					
Additive	INS	Step/Year adopted	Max Level	Notes	Recommendations
SUCRALOSE (TRICHLOROGALACTO SUCROSE)	955	2007	200 mg/kg	72, 478, <u>XS355R</u>	Endorse
SUCROSE ESTERS	473, 474, 473a,	2021	10000 mg/kg	<u>A355R</u>	Endorse

PROPOSED AMENDMENTS TO FOOD CATEGORY 06.8.1Amendments related to the *Regional Standard for Non-Fermented Soybean Products* (Asia) (CXS 322R-2015)

Food category No. 06.8.1		Soybean-based beverage			
Additive	INS	Step/Year adopted	Max Level	Notes	Recommendations
ACESULFAME POTASSIUM	950	2023	500 mg/kg	478, <u>B322R</u>	Endorse
<u>ANNATTO EXTRACTS, NORBIXIN BASED</u>	<u>160b(ii)</u>		<u>100 mg/kg</u>	<u>185, E322R</u>	Endorse
<u>ASCORBYL ESTERS</u>	<u>304, 305</u>		<u>500 mg/kg</u>	<u>187, E322R</u>	Endorse
<u>ASPARTAME</u>	<u>951</u>		<u>1300 mg/kg</u>	<u>F322R</u>	Endorse
<u>BRILLIANT BLUE FCF</u>	<u>133</u>		<u>100 mg/kg</u>	<u>E322R</u>	Endorse
CAMEL III - AMMONIA CAMEL	150c	2010	1500 mg/kg	<u>A322R</u>	Endorse
CARMINES	120	2010	100 mg/kg	178, <u>A322R</u>	Endorse
<u>CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES</u>	<u>141(i),(ii)</u>		<u>30 mg/kg</u>	<u>62, E322R</u>	Endorse
<u>CURCUMIN</u>	<u>100(i)</u>		<u>1 mg/kg</u>	<u>E322R</u>	Endorse
<u>DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL</u>	<u>472e</u>	<u>2016</u>	<u>2000 mg/kg</u>	<u>347, C322R</u>	Endorse
<u>INDIGOTINE</u>	<u>132</u>		<u>150 mg/kg</u>	<u>E322R</u>	Endorse
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	2012	1300 mg/kg	33, <u>I322R</u>	Endorse
<u>POLYGLYCEROL ESTERS OF FATTY ACIDS</u>	<u>475</u>		<u>20000 mg/kg</u>	<u>G322R</u>	Endorse
<u>POLYSORBATES</u>	<u>432-436</u>		<u>2000 mg/kg</u>	<u>G322R</u>	Endorse
<u>PROPYLENE GLYCOL ALGINATE</u>	<u>405</u>		<u>10000 mg/kg</u>	<u>H322R</u>	Endorse
<u>SORBITAN ESTERS OF FATTY ACIDS</u>	<u>491-495</u>		<u>20000 mg/kg</u>	<u>G322R</u>	Endorse

STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2011	200 mg/kg	26, 477, A322R	Endorse
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2012	400 mg/kg	478, B322R	Endorse
SUCROSE ESTERS	473, 473a, 474	2021	20000 mg/kg	C322R	Endorse
SUNSET YELLOW FCF	110		300 mg/kg	E322R	Endorse
TOCOPHEROLS	307 a, b, c		200 mg/kg	E322R	Endorse

PROPOSED AMENDMENTS TO FOOD CATEGORY 06.8.2

Amendments related to the *Regional Standard for Non-Fermented Soybean Products (Asia)* (CXS 322R-2015)

Food category No. 06.8.2		Soybean-based beverage film			
Additive	INS	Step/Year adopted	Max Level	Notes	Recommendations
SULFITES	220-225,227-228,539		200 mg/kg	44, J322R	Endorse

PROPOSED AMENDMENTS TO FOOD CATEGORY 06.8.3

Amendments related to the *Regional Standard for Non-Fermented Soybean Products (Asia)* (CXS 322R-2015)

Food category No. 06.8.3		Soybean curd (tofu)			
Additive	INS	Step/Year adopted	Max Level	Notes	Recommendations
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	2012	100 mg/kg	33, K322R	Endorse

PROPOSED AMENDMENTS TO FOOD CATEGORY 06.8.4 and 06.8.4.2

Amendments related to the *Regional Standard for Non-Fermented Soybean Products (Asia)* (CXS 322R-2015)

No changes are proposed to Table 2 for Food Category 06.8.4 as a result of the Alignment of CXS 322R-2015.

Food category No. 06.8.4.2		Deep fried semi-dehydrated soybean curd			
Additive	INS	Step/Year adopted	Max Level	Notes	Recommendations
Sodium Diacetate	262(ii)		1000 mg/kg	L322R	Endorse

PROPOSED AMENDMENTS TO FOOD CATEGORY 12.9

Amendments related to the *Regional Standard for Fermented Soybean Paste (Asia)* (CXS 298R-2009)

Food Category No. 12.9		Soybean-based seasonings and condiments			
Additive	INS	Step/Year adopted	Max Level	Notes	Recommendations
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	2012	1200 mg/kg	33, <u>XS298R</u>	Endorse

PROPOSED AMENDMENTS TO FOOD CATEGORY 12.9.1

Amendments related to the *Regional Standard for Fermented Soybean Paste (Asia)* (CXS 298R-2009)

Food Category No. 12.9.1		Fermented soybean paste (e.g., miso)			
Additive	INS	Step/Year adopted	Max Level	Notes	Recommendations
ACESULFAME POTASSIUM	950	2023	350 mg/kg	478, <u>A298R</u>	Endorse
<u>SULFITES</u>	<u>220-225, 539</u>		<u>30 mg/kg</u>	<u>44, B298R</u>	Endorse
<u>TARTRATES</u>	<u>334, 335(ii), 337</u>		<u>1000 mg/kg</u>	<u>45, C298R</u>	Endorse

NOTES FOR CCASIA REGIONAL STANDARDS

A298R Except for use in products conforming to the *Regional Standard for Fermented soybean paste (CXS 298R-2009)* as a sweetener.

A301R Except for use in products conforming to the *Regional Standard for Edible Sago Flour (Asia) (CXS 301R-2011)* as a flour treatment agent.

A322R Except for products conforming to the *Regional Standard for Non-Fermented Soybean Products (Asia) (CXS 322R-2015)*: for use in composite/flavoured soybean beverages and soybean-based beverages.

A355R Except for use in products conforming to the *Regional Standard for Cooked Rice Wrapped in Plant Leaves (CXS 355R-2023)*: sucrose esters of fatty acids (INS473) and sucrose oligoesters, Type I and Type II (INS 473a), as stabilizers.

B298R Except for use in products conforming to the *Regional Standard for Fermented soybean paste (CXS 298R-2009)*: Sodium thiosulfate (INS 539) as an antioxidant.

B301R Except for use in products conforming to the *Regional Standard for Edible Sago Flour (Asia) (CXS 301R-2011)*: Sulfur dioxide (INS 220), sodium sulfite (INS221), sodium metabisulfite (INS223) and Potassium metabisulfite (INS 224), as flour treatment agents.

B322R 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)* as a sweetener.

C298R For use only in products conforming to the *Regional Standard for Fermented soybean paste (CXS 298R-2009)* as acidity regulators.

C301R Except for use in products conforming to the *Regional Standard for Edible Sago Flour (Asia) (CXS 301R-2011)*: calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)) and diammonium hydrogen phosphate (INS 342(ii)) as flour treatment agents.

- C322R** 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) as an emulsifier.
- D322R** 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.
- E322R** For use only in composite/ flavoured soybean beverages and soybean-based beverages conforming to the *Regional Standard for Non-Fermented Soybean Products (Asia)* (CXS 322R-2015).
- F322R** For use only in composite/ flavoured soybean beverages and soybean-based beverages conforming to the *Regional Standard for Non-Fermented Soybean Products (Asia)* (CXS 322R-2015) as a sweetener.
- G322R** For use only in composite/ flavoured soybean beverages and soybean-based beverages conforming to the *Regional Standard for Non-Fermented Soybean Products (Asia)* (CXS 322R-2015) as an emulsifier.
- H322R** For use only in composite/ flavoured soybean beverages and soybean-based beverages conforming to the *Regional Standard for Non-Fermented Soybean Products (Asia)* (CXS 322R-2015) as a stabilizer.
- I322R** 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): 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 calcium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)) and ammonium polyphosphate (INS 452(v)) as acidity regulators, INS 338 as an antioxidant, INS339(i)-(iii), 340(i)-(iii), 341(iii), 450(i)-(iii),(v)-(vii), 451(i)-(ii), 452(i)-(v) and bone phosphate (INS 542) as emulsifiers, 339(i)-(iii), 340(i)-(iii), 341(i)-(iii), 342(i)-(ii), 343(i)-(iii), 450(i)-(iii),(v)-(vii),(ix), 451(i)-(iii), 452(i)-(v), 542 as stabilizers, singly or in combination.
- J322R** For use only in dehydrated soybean curd film conforming to the *Regional Standard for Non-Fermented Soybean Products (Asia)* (CXS 322R-2015): sulfur dioxide (INS 220), sodium sulfite (INS221), sodium hydrogen sulfite (INS 222), sodium metabisulfite (INS223), potassium metabisulfite (INS 224) and potassium sulfite (INS 225), as preservatives.
- K322R** Except for use in semisolid soybean curd and soybean curd conforming to the *Regional Standard for Non-Fermented Soybean Products (Asia)* (CXS 322R-2015): 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 calcium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)) and ammonium polyphosphate (INS 452(v)) as acidity regulators, and INS 341(i)-(iii) and INS 450(vi) as firming agents, and for use in soybean curd conforming to the *Regional Standard for Non-Fermented Soybean Products (Asia)* (CXS

322R-2015): INS 339(i)-(iii), 340(i)-(iii), 341(i)-(iii), 342(i)-(ii), 343(i)-(iii), 450(i)-(iii), (v)-(vii) and (ix), 451(i)-(ii), 452(i)-(v) and 542 as stabilizers.

L322R For use only in compressed soybean curd conforming to the Regional Standard for Non-Fermented Soybean Products (Asia) (CXS 322R-2015) as a preservative.

M322R 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.

XS298R Excluding products conforming to the Regional Standard for Fermented Soybean Paste (CXS 298R-2009).

XS301R Excluding products conforming to the Regional Standard for Edible Sago Flour (Asia) (CXS 301R-2011).

XS322R Excluding products conforming to the Regional Standard for Non-Fermented Soybean Products (Asia) (CXS 322R-2015).

XS355R Excluding products conforming to the Regional Standard for Cooked Rice Wrapped in Plant Leaves (CXS 355R-2023).

PROPOSED AMENDMENTS TO TABLE THREE OF THE GSFA FOR THE ALIGNMENT OF THE CCASIA REGIONAL COMMODITY STANDARDS

PROPOSED AMENDMENTS TO SECTION 2 OF TABLE 3

<u>06.7</u>	<u>Pre-cooked or processed rice products, including rice cakes (Oriental type only)</u>
	<u>Acidity regulators, antioxidants, colours, emulsifiers, flavour enhancers, preservatives, stabilizers and thickeners listed in Table 3 are acceptable for use in foods conforming to the standard.</u>
<u>Codex Standard</u>	<u>Cooked Rice Wrapped in Plant Leaves (CXS 355R-2023)</u>

<u>06.8.1</u>	<u>Soybean-based beverages</u>
	<u>Acidity regulators, antioxidants, colours, emulsifiers, flavour enhancers, stabilizers and sweeteners listed in Table 3 are acceptable for use in composite/flavoured soybean beverages and soybean-based beverages only, conforming to the standard.</u>
<u>Codex Standard</u>	<u>Non-Fermented Soybean Products (CXS 322R-2015)</u>

<u>06.8.2</u>	<u>Soybean-based beverage film</u>
	<u>Preservatives listed in Table 3 are acceptable for use in foods conforming to the standard.</u>
<u>Codex Standard</u>	<u>Non-Fermented Soybean Products (CXS 322R-2015)</u>

<u>06.8.3</u>	<u>Soybean curd (tofu)</u>
	<u>Acidity regulators, firming agents and stabilizers listed in Table 3 are acceptable for use in soybean curd conforming to the standard.</u>
	<u>Acidity regulators and firming agents listed in Table 3 are acceptable for use in semisolid soybean curd conforming to the standard.</u>
<u>Codex Standard</u>	<u>Non-Fermented Soybean Products (CXS 322R-2015)</u>

<u>06.8.4</u>	<u>Semi-dehydrated soybean curd</u>
	<u>Acidity regulators, firming agents and preservatives listed in Table 3 are acceptable for use in foods conforming to the standard.</u>
<u>Codex Standard</u>	<u>Non-Fermented Soybean Products (CXS 322R-2015)</u>

<u>06.8.6</u>	Fermented soybeans (e.g. natto, tempe)
	Food additives are not permitted for use in products conforming to this standard.
<u>Codex Standard</u>	Tempe (CXS 313R-2013) (regional standard) <u>Soybean Products Fermented with Bacillus Species (CXS 354R-2023)</u>

<u>12.9.1</u>	<u>Fermented soybean paste (e.g. miso)</u>
	<u>Acidity regulators, antioxidants, colours, flavour enhancers, preservatives, stabilizers and sweeteners listed in Table 3 are acceptable for use in foods conforming to the standard.</u>
<u>Codex Standard</u>	<u>Fermented Soybean Paste (CXS 298R-2009)</u>

Annex 3 (CCNE)

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE CCNE REGIONAL STANDARDS FOR PROCESSED VEGETABLES AND TO TABLES 1, 2 AND 3 OF THE GSFA RELATING TO THE ALIGNMENT OF THOSE STANDARDS

The relevant regional commodity standards for processed vegetables that are being aligned with the GSFA are cross-referenced to the following food categories of the GSFA (as per Annex C of the GSFA):

CXS Number	Codex Standard	GSFA Food Category
257R-2007	Regional Standard for Canned Humus with Tehena (Near East)	04.2.2.4
258R-2007	Regional Standard for Canned Foul Medames (Near East)	04.2.2.4
259R-2007	Regional Standard for Tehena (Near East)	04.2.2.6

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE CCNE REGIONAL COMMODITY STANDARDS

PROPOSED AMENDMENTS TO SECTION 4 OF THE REGIONAL STANDARD FOR CANNED HUMUS WITH TEHENA (Near East) (CXS 257R-2007)

The following amendments to Section 4 of the *Regional Standard for Canned Humus with Tehena* (CXS 257R-2007) are proposed:

4. FOOD ADDITIVES

~~Only those food additives listed below may be used and only within the limits specified~~ **Only certain acidity regulators, anticaking agents, and stabilizers as indicated in Table 3 of the General Standard for Food Additives (CXS 192-1995) are acceptable for use in foods conforming to this Standard.**

4.1 Acidity Regulators

INS No.	Food Additive	Maximum Level
330	Citric acid	GMP

4.2 Anticaking Agents

INS No	Food Additive	Maximum Level
500(i)	Sodium carbonate	GMP

4.3 Stabilizers

INS No	Food Additive	Maximum Level
501(i)	Potassium carbonate	GMP

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE REGIONAL STANDARD FOR CANNED FOUL MEDAMES (Near East) (CXS 258R-2007)

The following amendments to Section 4 of the *Regional Standard for Canned Foul Medames* (CXS 258R-2007) are proposed:

4. FOOD ADDITIVES

~~Only those food additives listed below may be used and only within the limits specified~~ **Only certain antioxidants and preservatives used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 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) and only certain Table 3 food additives of the General Standard for Food Additives (CXS 192-1995) (as indicated in Table 3) are acceptable for use in foods conforming to this Standard.**

4.1 Acidity regulators

INS No	Food Additive	Maximum Level
330	Citric acid	GMP

4.2 Antioxidant, preservative

INS No	Food Additive	Maximum Level
385, 386	EDTAs	365 mg/kg (singly or in combination) (as anhydrous calcium disodium EDTA)

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE REGIONAL STANDARD FOR TEHENA (Near East) (CXS 259R-2007)

The following amendments to the *Regional Standard for Tehena* (CXS 259R-2007) are proposed:

4. FOOD ADDITIVES

No food additives are permitted.

45. CONTAMINANTS

The product covered by this Standard shall comply with the maximum limits for contaminants and the maximum residues limits for pesticides established by the Codex Alimentarius Commission.

56. HYGIENE

56.1 It is recommended that the products covered by the provisions of this Standard be prepared and handled in accordance with the appropriate Sections of the *General Principles of Food Hygiene* (CXC 1-1969), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

56.2 The products should comply with any microbiological criteria established in accordance with the *Principles and Guidelines for the Establishment and Application of Microbiological Criteria Related to Foods* (CXG 21-1997).

67. PACKAGING AND STORAGE

67.1 The product shall be packed in containers, which will safeguard the hygienic, nutritional and organoleptic quality of the end product.

67.2 The product shall be stored in a well-ventilated store, protected against direct heat and contamination.

78. WEIGHTS AND MEASURES

78.1 Fill of the Container

78.1.1 Minimum Fill

The container shall be well filled with the product and the product shall occupy not less than 90% of the water capacity of the container. The water capacity of the container is the volume of distilled water at 20°C which the sealed container will hold when completely filled.

89. LABELLING

The product shall be labelled in accordance with the *General Standard for the Labelling of Prepackaged Foods* (CXS 1-1985):

89.1 Name of the Food

The name of the food shall be "Tehena".

910. METHODS OF ANALYSIS AND SAMPLING³

PROPOSED AMENDMENTS TO TABLE ONE OF THE GSFA FOR THE ALIGNMENT OF THE CCNE REGIONAL COMMODITY STANDARDS

The Tables have been updated to include the latest, 2024 revisions to the GSFA; that includes revisions which reflected adoptions at the 54th session of the CCFA (see REP24/FA for background) which were subsequently

adopted by CAC47 in November 2024 (see REP24/CAC). New text is indicated within the cells of the tables in **bold/underline**. Text to be removed is indicated in ~~strike through~~.

Below are proposed amendments to the GSFA Food Categories (FCs) 04.2.2.4 and 04.2.2.6.

ACESULFAME POTASSIUM					
INS: 950		Functional Class: Flavour enhancer, Sweetener			
FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
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	350 mg/kg	188, 478, XS57, <u>XS257R</u> , <u>XS258R</u>	2024	Endorse
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	350 mg/kg	188, 478, <u>XS57</u> , <u>XS259R</u> , XS308R	2024	Endorse

ADVANTAME					
INS: 969		Functional Class: Flavour enhancer, Sweetener			
FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
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	10 mg/kg	478, XS57, <u>XS257R</u> , <u>XS258R</u>	2024	Endorse

ALLURA RED AC					
INS: 129		Functional Class: Colour			
FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
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	200 mg/kg	161, XS57, <u>XS257R</u> , <u>XS258R</u>	2024	Endorse
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	200 mg/kg	92, 161, XS57, <u>XS259R</u> , XS308R	2024	Endorse

ASPARTAME					
INS: 951		Functional Class: Flavour enhancer, Sweetener			
FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
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	1000 mg/kg	191, 478, XS57, <u>XS257R</u> , <u>XS258R</u>	2024	Endorse

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	1000 mg/kg	191, 478, XS57, XS259R , XS308R	2024	Endorse
----------	---	------------	--	------	---------

ASPARTAME-ACESULFAME SALT

INS: 962

Functional Class: Sweetener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
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	350 mg/kg	113, 477, XS57, XS257R , XS258R	2024	Endorse
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	350 mg/kg	113, 477, XS57, XS259R , XS308R	2024	Endorse

BENZOATES

INS: 210, 211, 212, 213

Functional Class: Preservative

FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
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	3000 mg/kg	13, XS57, XS259R , XS308R	2024	Endorse

BRILLIANT BLUE FCF

INS: 133

Functional Class: Colour

FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
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	200 mg/kg	161, XS57, XS257R , XS258R	2024	Endorse
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	100 mg/kg	92, 161, XS57, XS259R , XS308R	2024	Endorse

CARAMEL III - AMMONIA CARAMEL

INS: 150c Functional Class: Colour					
FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
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	50000 mg/kg	161, XS57, <u>XS257R,</u> <u>XS258R</u>	2024	Endorse
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	50000 mg/kg	161, XS57, <u>XS259R,</u> XS308R	2024	Endorse

CARMINES

INS: 120 Functional Class: Colour

FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
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	200 mg/kg	92, 178, XS57, <u>XS259R,</u> XS308R	2024	Endorse

CAROTENES, BETA-

INS: 160a(i), 160a(iii), 160a(iv) Functional Class: Colour

FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
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	50 mg/kg	341, 344, XS57, <u>XS257R,</u> <u>XS258R</u>	2024	Endorse
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	50 mg/kg	92, 341, 344, XS57, <u>XS259R,</u> XS308R	2024	Endorse

CAROTENES, BETA-, VEGETABLE

INS: 160a(ii) Functional Class: Colour

FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
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	50 mg/kg	341, 344, XS57, <u>XS257R,</u> <u>XS258R</u>	2024	Endorse
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	50 mg/kg	92, 341, 344, XS57,	2024	Endorse

	desserts and sauces, candied vegetables) other than food category 04.2.2.5		<u>XS259R,</u> XS308R		
--	--	--	---------------------------------	--	--

CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES

INS: 141(i), 141(ii)

Functional Class: Colour

FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
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	100 mg/kg	62, 92, XS57, <u>XS259R,</u> XS308R	2024	Endorse

CYCLAMATES

INS: 952(i), 952(ii), 952(iv)

Functional Class: Sweetener

FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
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	250 mg/kg	17, 477, XS57, <u>XS259R,</u> XS308R	2024	Endorse

DIACETYL TARTARIC AND FATTY ACID ESTERS OF GLYCEROL

INS: 472e

Functional Class: Emulsifier, Sequestrant, Stabilizer

FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
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	2500 mg/kg	XS57, <u>XS259R,</u> XS308R	2024	Endorse

ETHYLENE DIAMINE TETRA ACETATES

INS: 385, 386 Functional Class: Antioxidant, Colour retention agent, Preservative, Sequestrant (INS 385); Antioxidant, Colour retention agent, Preservative, Sequestrant, Stabilizer (INS 386)

FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
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	365 mg/kg	21, XS57, <u>XS257R, A-258R</u>	2024	Endorse
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	80 mg/kg	21, XS57, <u>XS259R,</u> XS308R	2024	Endorse

FAST GREEN FCF

INS: 143

Functional Class: Colour

FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
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	200 mg/kg	XS57, <u>XS257R</u> , <u>XS258R</u>	2024	Endorse

GRAPE SKIN EXTRACT

INS: 163(ii)

Functional Class: Colour

FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
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	100 mg/kg	92, 181, XS57, <u>XS259R</u> , XS308R	2024	Endorse

HYDROXYBENZOATES, PARA-

INS: 214, 218

Functional Class: Preservative

FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
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	1000 mg/kg	27, XS57, <u>XS259R</u> , XS308R	2024	Endorse

INDIGOTINE (INDIGO CARMINE)

INS: 132

Functional Class: Colour

FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
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	200 mg/kg	92, 161, XS57, <u>XS259R</u> , XS308R	2024	Endorse

NEOTAME

INS: 961

Functional Class: Flavour enhancer, Sweetener

FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
--------	---------------	-----------	-------	-------------------	----------------

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	33 mg/kg	478, XS57, <u>XS257R,</u> <u>XS258R</u>	2024	Endorse
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	33 mg/kg	478, XS57, <u>XS259R,</u> XS308R	2024	Endorse

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 (depending on phosphate)

FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
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	2200 mg/kg	33, XS57, <u>XS257R,</u> <u>XS258R</u>	2024	Endorse
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	2200 mg/kg	33, XS57, <u>XS259R,</u> XS308R	2024	Endorse

POLYDIMETHYLSILOXANE

INS: 900a Functional Class: Anticaking agent, Antifoaming agent, Emulsifier

FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
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	10 mg/kg	XS57, <u>XS257R,</u> <u>XS258R</u>	2024	Endorse
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	50 mg/kg	XS57, <u>XS259R,</u> XS308R	2024	Endorse

POLYSORBATES

INS: 432, 433, 434, 435, 436 Functional Class: Emulsifier, Stabilizer (INS 432, 433, 435, 436); Emulsifier (INS 434)

FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
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	3000 mg/kg	XS57, <u>XS259R,</u> XS308R	2024	Endorse

	and sauces, candied vegetables) other than food category 04.2.2.5				
--	---	--	--	--	--

PROPYLENE GLYCOL ESTERS OF FATTY ACIDS

INS: 477

Functional Class: Emulsifier

FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
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	5000 mg/kg	XS57, <u>XS259R</u> , XS308R	2024	Endorse

SACCHARINS

INS: 954(i), 954(ii), 954(iii), 954(iv)

Functional Class: Sweetener

FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
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	160 mg/kg	500, 144, 477, XS57, <u>XS257R</u> , <u>XS258R</u>	2024	Endorse
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	200 mg/kg	477, 500, XS57, <u>XS259R</u> , XS308R	2024	Endorse

SORBATES

INS: 200, 202, 203

Functional Class: Preservative

FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
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	1000 mg/kg	42, XS57, <u>XS259R</u> , XS308R	2024	Endorse

STANNOUS CHLORIDE

INS: 512

Functional Class: Antioxidant, Colour retention agent

FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
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	25 mg/kg	43, XS57, <u>XS257R</u> , <u>XS258R</u>	2024	Endorse

STEVIOL GLYCOSIDES

INS: 960a, 960b, 960c, 960d

Functional Class: Sweetener

FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
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	70 mg/kg	26, 477, <u>XS257R</u> , <u>XS258R</u>	2024	Endorse
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	165 mg/kg	26, 477, XS57, <u>XS259R</u> , XS308R	2024	Endorse

SUCRALOSE (TRICHLOROGALACTOSUCROSE)

INS: 955

Functional Class: Flavour enhancer, Sweetener

FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
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	580 mg/kg	478, XS57, <u>XS257R</u> , <u>XS258R</u>	2024	Endorse
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	400 mg/kg	478, XS57, <u>XS259R</u> , XS308R	2024	Endorse

SULFITES

INS: 220, 221, 222, 223, 224, 225, 539 Functional Class: Antioxidant, Bleaching agent, Flour treatment agent, Preservative (INS 220, 221, 223, 224); Antioxidant, Preservative (INS 222, 225); Antioxidant, Sequestrant (INS 539)

FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
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	50 mg/kg	44, XS57, <u>XS257R</u> , <u>XS258R</u>	2024	Endorse
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	300 mg/kg	44, 205, XS57, <u>XS259R</u> , XS308R	2024	Endorse

SUNSET YELLOW FCF

INS: 110

Functional Class: Colour

FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
--------	---------------	-----------	-------	-------------------	----------------

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	50 mg/kg	92, XS57, XS259R , XS308R	2024	Endorse
----------	---	----------	--	------	---------

TARTRATES

INS: 334, 335(ii), 337 Functional Class: Acidity regulator, Antioxidant, Flavour enhancer, Sequestrant (INS 334); Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer (INS 335(ii), INS 337)

FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
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	1300 mg/kg	45, XS13, XS38, XS57, XS145, XS257R, XS258R , XS259R & XS297	2017	Endorse

PROPOSED AMENDMENTS TO TABLE TWO OF THE GSFA FOR THE ALIGNMENT OF THE CCNE REGIONAL COMMODITY STANDARDS

The Tables have been updated to include the latest, 2024 revisions to the GSFA; that includes revisions which reflected adoptions at the 54th session of the CCFA (see REP24/FA for background) which were subsequently adopted by CAC47 in November 2023 (see REP24/CAC). New text is indicated within the cells of the tables in **bold/underline**. Text to be removed is indicated in ~~strikethrough~~.

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.2

Amendments related to the Regional Standard for Canned Humus with Tehena (CXS 257R-2007)

Amendments related to the Regional Standard for Canned Foul Medames (CXS 258R-2007)

Amendments related to the Regional Standard for Tehena (CXS 259R-2007)

No changes are proposed for these Standards.

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.2.4

Amendments related to the Regional Standard for Canned Hummus with Tehena (CXS 257R-2007)

Amendments related to the Regional Standard for Canned Foul Medames (CXS 258R-2007)

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 adopted	Max Level	Notes	Recommendation
ACESULFAME POTASSIUM	950	2024	350 mg/kg	188, 478, XS57, XS257R , XS258R	Endorse
ADVANTAME	969	2023	10 mg/kg	478, XS57, XS257R , XS258R	Endorse
ALLURA RED AC	129	2024	200 mg/kg	161, XS57, XS257R , XS258R	Endorse

ASPARTAME	951	2024	1000 mg/kg	191, 478, XS57, <u>XS257R,</u> <u>XS258R</u>	Endorse
ASPARTAME- ACESULFAME SALT	962	2024	350 mg/kg	113, 477, XS57, <u>XS257R,</u> <u>XS258R</u>	Endorse
BRILLIANT BLUE FCF	133	2024	200 mg/kg	161, XS57, <u>XS257R,</u> <u>XS258R</u>	Endorse
CARAMEL III - AMMONIA CARAMEL	150c	2024	50000 mg/kg	161, XS57, <u>XS257R,</u> <u>XS258R</u>	Endorse
CAROTENES, BETA-	160a(i),a(iii) ,a(iv)	2024	50 mg/kg	341, 344, XS57, <u>XS257R,</u> <u>XS258R</u>	Endorse
CAROTENES, BETA-, VEGETABLE	160a(ii)	2024	50 mg/kg	341, 344, XS57, <u>XS257R,</u> <u>XS258R</u>	Endorse
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2024	365 mg/kg	21, XS57, <u>XS257R, A-</u> <u>258R</u>	Endorse
FAST GREEN FCF	143	2024	200 mg/kg	XS57, <u>XS257R,</u> <u>XS258R</u>	Endorse
NEOTAME	961	2024	33 mg/kg	478, XS57, <u>XS257R,</u> <u>XS258R</u>	Endorse
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	2024	2200 mg/kg	33, XS57, <u>XS257R,</u> <u>XS258R</u>	Endorse
POLYDIMETHYLSILOXANE	900a	2024	10 mg/kg	XS57, <u>XS257R,</u> <u>XS258R</u>	Endorse
SACCHARINS	954(i)-(iv)	2024	160 mg/kg	500, 144, 477, XS57, <u>XS257R,</u> <u>XS258R</u>	Endorse
STANNOUS CHLORIDE	512	2024	25 mg/kg	43, XS57, <u>XS257R,</u> <u>XS258R</u>	Endorse
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2024	70 mg/kg	26, 477, <u>XS257R,</u> <u>XS258R</u>	Endorse
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2024	580 mg/kg	478, XS57, <u>XS257R,</u> <u>XS258R</u>	Endorse

SULFITES	220-225, 539	2024	50 mg/kg	44, XS57, <u>XS257R,</u> <u>XS258R</u>	Endorse
TARTRATES	334, 335(ii), 337	2017	1300 mg/kg	45, XS13, XS38, XS57, XS145, XS257R, <u>XS258R,</u> XS259R & XS297	Endorse

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.2.6

Amendments related to the Regional Standard for Tehena (CXS 259R-2007)

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 adopted	Max Level	Notes	Recommendation
ACESULFAME POTASSIUM	950	2024	350 mg/kg	188, 478, XS57, <u>XS259R,</u> XS308R	Endorse
ALLURA RED AC	129	2024	200 mg/kg	92, 161, XS57, <u>XS259R,</u> XS308R	Endorse
ASPARTAME	951	2024	1000 mg/kg	191, 478, XS57, <u>XS259R,</u> XS308R	Endorse
ASPARTAME-ACESULFAME SALT	962	2024	350 mg/kg	113, 477, XS57, <u>XS259R,</u> XS308R	Endorse
BENZOATES	210-213	2024	3000 mg/kg	13, XS57, <u>XS259R,</u> XS308R	Endorse
BRILLIANT BLUE FCF	133	2024	100 mg/kg	92, 161, XS57, <u>XS259R,</u> XS308R	Endorse
CARAMEL III - AMMONIA CARAMEL	150c	2024	50000 mg/kg	161, XS57, <u>XS259R,</u> XS308R	Endorse
CARMINES	120	2024	200 mg/kg	92, 178, XS57, <u>XS259R,</u> XS308R	Endorse
CAROTENES, BETA-	160a(i),a(iii), a(iv)	2024	50 mg/kg	92, 341, 344, XS57, <u>XS259R,</u> XS308R	Endorse
CAROTENES, BETA-, VEGETABLE	160a(ii)	2024	50 mg/kg	92, 341, 344, XS57, <u>XS259R,</u> XS308R	Endorse
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2024	100 mg/kg	62, 92, XS57, <u>XS259R,</u> XS308R	Endorse

CYCLAMATES	952(i), (ii), (iv)	2024	250 mg/kg	17, 477, XS57, <u>XS259R</u> , XS308R	Endorse
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2024	2500 mg/kg	XS57, <u>XS259R</u> , XS308R	Endorse
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2024	80 mg/kg	21, XS57, <u>XS259R</u> , XS308R	Endorse
GRAPE SKIN EXTRACT	163(ii)	2024	100 mg/kg	92, 181, XS57, <u>XS259R</u> , XS308R	Endorse
HYDROXYBENZOATES, PARA-	214, 218	2024	1000 mg/kg	27, XS57, <u>XS259R</u> , XS308R	Endorse
INDIGOTINE (INDIGO CARMINE)	132	2024	200 mg/kg	92, 161, XS57, <u>XS259R</u> , XS308R	Endorse
NEOTAME	961	2024	33 mg/kg	478, XS57, <u>XS259R</u> , XS308R	Endorse
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	2024	2200 mg/kg	33, XS57, <u>XS259R</u> , XS308R	Endorse
POLYDIMETHYLSILOXANE	900a	2024	50 mg/kg	XS57, <u>XS259R</u> , XS308R	Endorse
POLYSORBATES	432-436	2024	3000 mg/kg	XS57, <u>XS259R</u> , XS308R	Endorse
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	2024	5000 mg/kg	XS57, <u>XS259R</u> , XS308R	Endorse
SACCHARINS	954(i)-(iv)	2024	200 mg/kg	477, 500, XS57, <u>XS259R</u> , XS308R	Endorse
SORBATES	200, 202, 203	2024	1000 mg/kg	42, XS57, <u>XS259R</u> , XS308R	Endorse
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2024	165 mg/kg	26, 477, XS57, <u>XS259R</u> , XS308R	Endorse
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2024	400 mg/kg	478, XS57, <u>XS259R</u> , XS308R	Endorse

SULFITES	220-225, 539	2024	300 mg/kg	44, 205, XS57, <u>XS259R</u> , XS308R	Endorse
SUNSET YELLOW FCF	110	2024	50 mg/kg	92, XS57, <u>XS259R</u> , XS308R	Endorse

NOTES FOR CCNE REGIONAL STANDARDS

A-258R Except for use in products conforming to the Regional Standard for Canned Foul Medames (CXS 258R-2007) as an antioxidant and preservative.

XS257R Excluding products conforming to the Regional Standard for Canned Humus with Tehena (CXS 257R-2007).

XS258R Excluding products conforming to the Regional Standard for Canned Foul Medames (CXS 258R-2007).

XS259R Excluding products conforming to the Regional Standard for Tehena (CXS 259R-2007).

PROPOSED AMENDMENTS TO TABLE THREE OF THE GSFA FOR THE ALIGNMENT OF THE CCNE REGIONAL COMMODITY STANDARDS

PROPOSED AMENDMENTS TO TABLE 3

INS No	Additive	Functional Class	Year Adopted	Specific allowances in the following commodity standards ¹
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, <u>CS 257R-2007</u> , <u>CS 258R-2007</u> , CS 221-2001, CS 273-1968, CS 275-1973, CS 262-2006 (for use in cheese mass only), 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), CG 95-2022
501(i)	Potassium carbonate	Acidity regulator, Stabilizer	1999	CS 87-1981, CS 105-1981, CS 141-1983, CS 249-2006, CS 221-2001, CS 250-2006, CS 251-2006, CS 252-2006, <u>CS 257R-2007</u> , CS 273-1968, CS 275-1973, 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
500(i)	Sodium carbonate	Acidity regulator, Anticaking agent, Emulsifying salt, Raising agent, Stabilizer, Thickener	1999	CS 87-1981, CS 105-1981, CS 141-1983, CS 249-2006, CS 221-2001, CS 250-2006, CS 251-2006, CS 252-2006, <u>CS 257R-2007</u> , CS 273-1968, CS 275-1973, CS 207-1999, CS 253-2006 (see functional class table and footnote), CS 281- 1971, CS 262-2006 (for use in cheese mass only), CS 282-1971, CS 290-1995

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"

PROPOSED AMENDMENTS TO SECTION 2 OF TABLE 3

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
----------	---

	Firming agents listed in Table 3 and certain other Table 3 additives (as indicated in Table 3) are acceptable for use in foods conforming to the standards.
Codex Standard	Preserved Tomatoes (CODEX STAN CXS 13-1981)
	<u>Only certain Table 3 food additives</u> (as indicated in Table 3) are acceptable for use in foods conforming to this Standard.
Codex Standards	Processed tomato concentrates (CODEX STAN CXS 57-1981) <u>Canned Humus with Tehena (Near East) (CXS 257R-2007)</u> <u>Canned Foul Medames (CXS 258R-2007)</u>

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
	Food additives are not permitted in products conforming to this standard
Codex Standard	Harissa (Red Hot Pepper Paste) (CXS 308R-2011)

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
	Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this standard.
Codex Standard	Processed tomato concentrates (CXS 57-1981)
	Food additives are not permitted in products conforming to these standards.
Codex Standards	<u>Harissa (Red Hot Pepper Paste) (CXS 308R-2011)</u> <u>Tehena (Near East) (CXS 259R-2007)</u>

Annex 4 (CCSCH)

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE COMMODITY STANDARDS FOR CCSCH AND TO TABLES 1, 2 AND 3 OF THE GSFA RELATING TO THE ALIGNMENT THOSE STANDARDS

The relevant commodity standards for spices and culinary herbs that are being aligned with the GSFA are cross-referenced to the following food categories of the GSFA (as per Annex C of the GSFA):

CXS Number	Codex Standard	GSFA Food Category
342-2021	Standard for Dried Oregano	12.2.1
343-2021	Standard for Dried Roots, Rhizomes and Bulbs: Dried or Dehydrated Ginger	12.2.1
344-2021	Standard for Dried Floral Parts: Cloves	12.2.1
345-2021	Standard for Dried Basil	12.2.1
347-2019	Standard for Dried or Dehydrated Garlic	12.2.1
351-2022	Standard for Dried Floral Parts – Dried Saffron	12.2.1
352-2022	Standard for Dried Seeds – Nutmeg	12.2.1
353-2022	Standard for Dried or Dehydrated Chilli Pepper and Paprika	12.2.1

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE CCSCH COMMODITY STANDARDS**PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR DRIED OREGANO (CXS 342-2021)****4. FOOD ADDITIVES**

Anticaking agents listed in Tables 1 and 2 of food category 12.2.1 (herbs and spices)³ of the *General Standard for Food Additives* (CXS 192-1995)¹ are acceptable for use in the ground/powdered form of the foods conforming to this standard.

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR DRIED ROOTS, RHIZOMES AND BULBS: DRIED OR DEHYDRATED GINGER (CXS 343-2021)**4. FOOD ADDITIVES****4.1.1 Only certain bleaching agents listed in Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) are acceptable for use in foods conforming to this standard.**

Anticaking agents listed in Table 3 of the *General Standard for Food Additives* (CXS 192-1995)¹ are acceptable for use in the ground/powdered form of the foods conforming to this standard.

4.1.2 Bleaching agents

INS No.	Food additive	Maximum level
220	Sulphur dioxide	150 mg/kg, as residual SO ₂

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR DRIED FLORAL PARTS: CLOVES (CXS 344-2021)**4. FOOD ADDITIVES**

Anticaking agents listed in Table 3 of the *General Standard for Food Additives* (CXS 192-1995)¹ are acceptable for use in the ground/powdered form of the foods conforming to this standard.

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR DRIED BASIL (CXS 345-2021)**4. FOOD ADDITIVES**

Anticaking agents listed in Tables 1 and 2 of food category 12.2.1 (herbs and spices) 3-of the General Standard for Food Additives (CXS 192-1995)¹ are acceptable for use in the ground/powdered form of the foods conforming to this standard.

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR DRIED OR DEHYDRATED GARLIC (CXS 347-2019)

4. FOOD ADDITIVES

Anticaking agents may be used in the ground/powdered form of the product in accordance with Table 3 of the General Standard for Food Additives (CXS 192-1995)¹.

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR DRIED FLORAL PARTS - SAFFRON (CXS 351-2022)

4. FOOD ADDITIVES

No ~~Food~~ additives are not permitted in the products covered by conforming to this standard.

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR DRIED SEEDS - NUTMEG (CXS 352-2022)

4. FOOD ADDITIVES

Anticaking agents listed in Table 3 of the General Standard for Food Additives (CXS 192-1995)¹ are acceptable for use in the ground/powdered form of the foods conforming to this standard.

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR DRIED OR DEHYDRATED CHILLI PEPPER AND PAPRIKA (CXS 353-2022)

4. FOOD ADDITIVES

Anticaking agents listed in Table 3 of the General Standard for Food Additives (CXS 192-1995)¹ are acceptable for use in the ground/powdered form of the foods conforming to this standard.

PROPOSED AMENDMENTS TO TABLE ONE OF THE GSFA FOR THE ALIGNMENT OF THE CCSCH COMMODITY STANDARDS

The Tables have been updated to include the latest, 2024 revisions to the GSFA; that includes revisions which reflected adoptions at the 54th session of the CCFA (see REP24/FA for background) which were subsequently adopted by CAC47 in November 2023 (see REP24/CAC). New text is indicated within the cells of the tables in **bold/underline**. Text to be removed is indicated in ~~strike through~~.

Below are proposed amendments to the GSFA Food Categories (FCs) 12.0, 12.2 and 12.2.1.

ASCORBYL ESTERS					
INS: 304, 305		Functional Class: Antioxidant			
FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendation
12.2	Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)	500 mg/kg	10, XS326, XS327, XS328, <u>XS342, XS343, XS344, XS345, XS347, XS351, XS352, XS353</u>	2021	Endorse

BUTYLATED HYDROXYANISOLE					
INS: 320		Functional Class: Antioxidant			
FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendation
12.2	Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)	200 mg/kg	15,130, XS326, XS327, XS328, <u>XS342, XS343, XS344, XS345</u>	2021	Endorse

			<u>XS347, XS351,</u> <u>XS352, XS353</u>		
--	--	--	---	--	--

BUTYLATED HYDROXYTOLUENE**INS: 321****Functional Class: Antioxidant**

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendation
12.2	Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)	200 mg/kg	15, 130, XS326, XS327, XS328, <u>XS342, XS343, XS344, XS345, XS347, XS351, XS352, XS353</u>	2021	Endorse

CALCIUM CARBONATE**INS: 170(i)****Functional Class: Acidity regulator, Anticaking agents, Colour, Firming Agent, Flour treatment agent, Stabilizer**

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendation
12.2.1	Herbs and spices	GMP	534, <u>XS326, XS351</u>	2021	Endorse

CALCIUM SILICATE**INS: 552****Functional Class: Anticaking agent**

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendation
12.2.1	Herbs and spices	GMP	534, <u>XS326, XS351</u>	2021	Endorse

ETHYLENE DIAMINE TETRA ACETATES**INS: 385, 386****Functional Class: Antioxidant, Colour retention agent, Preservative, Sequestrant (INS 385, 386); Stabilizer (INS 386)**

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendation
12.2	Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)	70 mg/kg	21, XS326, XS327, XS328, <u>XS342, XS343, XS344, XS345, XS347, XS351, XS352, XS353</u>	2021	Endorse

HYDROXYPROPYL DISTARCH PHOSPHATE**INS: 1442****Functional Class: Anticaking agent, Emulsifier, Stabilizer, Thickener**

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendation
12.2.1	Herbs and spices	GMP	534, <u>XS326, XS351</u>	2021	Endorse

ISOMALT (HYDROGENATED ISOMALTULOSE)**INS: 953****Functional Class: Anticaking agent, Bulking agent, Flavour enhancer, Glazing agent, Stabilizer, Sweetener, Thickener**

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendation
<u>12.2.1</u>	<u>Herbs and spices</u>	<u>GMP</u>	<u>534, XS326, XS351</u>		Endorse

MAGNESIUM CARBONATE**INS: 504(i)****Functional Class: Acidity regulator, Anticaking agent, Colour retention agent, Flour treatment agent**

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendation
12.2.1	Herbs and spices	GMP	534, <u>XS326, XS351</u>	2021	Endorse

MAGNESIUM HYDROXIDE CARBONATE**INS: 504(ii)****Functional Class: Acidity regulator, Anticaking agent, Carrier, Colour retention agent**

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendation
12.2.1	Herbs and spices	GMP	534, <u>XS326, XS351</u>	2021	Endorse

MAGNESIUM OXIDE**INS: 530****Functional Class: Acidity regulator, Anticaking agent**

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendation
12.2.1	Herbs and spices	GMP	534, <u>XS326, XS351</u>	2021	Endorse

MAGNESIUM SILICATE, SYNTHETIC**INS: 553(i)****Functional Class: Anticaking agent**

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendation
12.2.1	Herbs and spices	GMP	534, <u>XS326, XS351</u>	2021	Endorse

MAGNESIUM STEARATE**INS: 470(iii)****Functional Class: Anticaking agent, Emulsifier, Thickener**

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendation
12.2.1	Herbs and spices	GMP	534, <u>XS326, XS351</u>	2021	Endorse

MANNITOL**INS: 421****Functional Class: Anticaking agent, Bulking agent, Humectant, Stabilizer, Sweetener, Thickener**

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendation
12.2.1	Herbs and spices	GMP	534, <u>XS326, XS351</u>	2021	Endorse

MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)**INS: 460(i)****Functional Class:** Anticaking agent, Bulking agent, Carrier, Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendation
12.2.1	Herbs and spices	GMP	534, <u>XS326, XS351</u>	2021	Endorse

POLYSORBATES**INS: 432-436****Functional Class:** Emulsifier, Stabilizer (INS 432, 433, 435, 436); **Emulsifier (INS 434)**

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendation
12.2.1	Herbs and spices	2000 mg/kg	XS326, XS327, XS328, <u>XS342, XS343, XS344, XS345, XS347, XS351, XS352, XS353</u>	2021	Endorse

POWDERED CELLULOSE**INS: 460(ii)****Functional Class:** Anticaking agent, Bulking agent, Emulsifier, Glazing agent, Humectant, Stabilizer, Thickener

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendation
12.2.1	Herbs and spices	GMP	534, <u>XS326, XS351</u>	2021	Endorse

PROPYL GALLATE**INS: 310****Functional Class:** Antioxidant

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendation
12.2	Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)	200 mg/kg	15, 130, XS326, XS327, XS328, <u>XS342, XS343, XS344, XS345, XS347, XS351, XS352, XS353</u>	2021	Endorse

SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM**INS: 470(i)****Functional Class:** Anticaking agent, Emulsifier, Stabilizer

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendation
12.2.1	Herbs and spices	GMP	534, <u>XS326, XS351</u>	2021	Endorse

SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM**INS: 470(ii)****Functional Class:** Anticaking agent, Emulsifier, Stabilizer

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendation
12.2.1	Herbs and spices	GMP	534, <u>XS326, XS351</u>	2021	Endorse

SILICON DIOXIDE, AMORPHOUS**INS: 551****Functional Class:** Anticaking agent, Antifoaming agent, Carrier

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendation
12.2.1	Herbs and spices	GMP	51, & 534, <u>XS326, XS351</u>	2021	Endorse

SODIUM CARBONATE**INS: 500(i)****Functional Class:** Acidity regulator, Anticaking agent, Emulsifying salt, Raising agent, Stabilizer, Thickener

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendation
12.2.1	Herbs and spices	GMP	534, <u>XS326, XS351</u>	2021	Endorse

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

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendation
12.2.1	Herbs and spices	GMP	534, <u>XS326, XS351</u>	2021	Endorse

SODIUM SESQUICARBONATE**INS: 500(iii)****Functional Class:** Acidity regulator, Anticaking agent, Raising agent

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendation
12.2.1	Herbs and spices	GMP	534, <u>XS326, XS351</u>	2021	Endorse

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

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendation
12.2	Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)	1000 mg/kg	42, XS326, XS327, XS328, <u>XS342, XS343, XS344, XS345, XS347, XS351, XS352, XS353</u>	2021	Endorse

SUCROSE ESTERS

INS: 473, 473a, 474 Functional Class: Emulsifier, Foaming agent, Glazing agent, Stabilizer (INS 473); Emulsifier, Glazing agent, Stabilizer (INS 473a); Emulsifier (INS 474)					
FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendation
12.2.1	Herbs and spices	2000 mg/kg	422, XS326, XS327, XS328, <u>XS342</u> , <u>XS343</u> , <u>XS344</u> , <u>XS345</u> , <u>XS347</u> , <u>XS351</u> , <u>XS352</u> , <u>XS353</u>	2021	Endorse

SULFITES INS: 220-225, 539 Functional Class: Antioxidant, Bleaching agent, Flour treatment agent, Preservative (INS 220, 221, 223, 224); Antioxidant, Preservative (INS 222, 225); Antioxidant, Sequestrant (INS 539)					
FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendation
12.2.1	Herbs and spices	150 mg/kg	44, 532, <u>A343</u> , XS327, XS328, <u>XS342</u> , <u>XS344</u> , <u>XS345</u> , <u>XS347</u> , <u>XS351</u> , <u>XS352</u> , <u>XS353</u>	2006	Endorse

TALC INS: 553(iii) Functional Class: Anticaking agent, Glazing agent, Thickener					
FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendation
12.2.1	Herbs and spices	GMP	534, <u>XS326</u> , <u>XS351</u>	2021	Endorse

TERTIARY BUTYLHYDROQUINONE INS: 319 Functional Class: Antioxidant					
FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendation
12.2	Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)	200 mg/kg	15, 130, XS326, XS327, XS328, <u>XS342</u> , <u>XS343</u> , <u>XS344</u> , <u>XS345</u> , <u>XS347</u> , <u>XS351</u> , <u>XS352</u> , <u>XS353</u>	2021	Endorse

TOCOPHEROLS INS: 307a, b, c Functional Class: Antioxidant					
FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendation
12.2	Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)	2000 mg/kg	421, XS326, XS327, XS328, <u>XS342</u> , <u>XS343</u> , <u>XS344</u> , <u>XS345</u> , <u>XS347</u>	2018	Endorse

			<u>XS351, XS352,</u> <u>XS353</u>		
--	--	--	--	--	--

PROPOSED AMENDMENTS TO TABLE TWO OF THE GSFA FOR THE ALIGNMENT OF THE CCSCH COMMODITY STANDARDS

The Tables have been updated to include the latest, 2024 revisions to the GSFA; that includes revisions which reflected adoptions at the 54th session of the CCFA (see REP24/FA for background) which were subsequently adopted by CAC47 in November 2023 (see REP24/CAC). New text is indicated within the cells of the tables in **bold/underline**. Text to be removed is indicated in ~~strikethrough~~.

Below are proposed amendments to the GSFA Food Categories (FCs) 12.0, 12.2 and 12.2.1.

PROPOSED AMENDMENTS TO FOOD CATEGORY 12.0

There are no food additive provisions in the parent food category 12.0.

PROPOSED AMENDMENTS TO FOOD CATEGORY 12.2

Food Category No. 12.2		Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)			
Additive	INS	Step/Year adopted	Max Level	Notes	Recommendation
ASCORBYL ESTERS	304, 305	2021	500 mg/kg	10, XS326, XS327, XS328, <u>XS342, XS343,</u> <u>XS344, XS345,</u> <u>XS347, XS351,</u> <u>XS352, XS353</u>	Endorse
BUTYLATED HYDROXYANISOLE	320	2021	200 mg/kg	15,130, XS326, XS327, XS328, <u>XS342, XS343,</u> <u>XS344, XS345,</u> <u>XS347, XS351,</u> <u>XS352, XS353</u>	Endorse
BUTYLATED HYDROXYTOLUENE	321	2021	200 mg/kg	15, 130, XS326, XS327, XS328, <u>XS342, XS343,</u> <u>XS344, XS345,</u> <u>XS347, XS351,</u> <u>XS352, XS353</u>	Endorse
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2021	70 mg/kg	21, XS326, XS327, XS328, <u>XS342, XS343,</u> <u>XS344, XS345,</u> <u>XS347, XS351,</u> <u>XS352, XS353</u>	Endorse
PROPYL GALLATE	310	2021	200 mg/kg	15, 130, XS326, XS327, XS328, <u>XS342, XS343,</u> <u>XS344, XS345,</u> <u>XS347, XS351,</u> <u>XS352, XS353</u>	Endorse
SORBATES	200, 202, 203	2021	1000 mg/kg	42, XS326, XS327, XS328, <u>XS342, XS343,</u> <u>XS344, XS345,</u> <u>XS347, XS351,</u> <u>XS352, XS353</u>	Endorse

TERTIARY BUTYLHYDROQUINONE	319	2021	200 mg/kg	15, 130, XS326, XS327, XS328, <u>XS342, XS343, XS344, XS345, XS347, XS351, XS352, XS353</u>	Endorse
TOCOPHEROLS	307a, b, c	2018	2000 mg/kg	421, XS326, XS327, XS328, <u>XS342, XS343, XS344, XS345, XS347, XS351, XS352, XS353</u>	Endorse

PROPOSED AMENDMENTS TO FOOD CATEGORY 12.2.1

Food Category No. 12.2.1 Herbs and spices					
Additive	INS	Step/Year adopted	Max Level	Notes	Recommendation
CALCIUM CARBONATE	170(i)	2021	GMP	534, <u>XS326, XS351</u>	Endorse
CALCIUM SILICATE	552	2021	GMP	534, <u>XS326, XS351</u>	Endorse
HYDROXYPROPYL DISTARCH PHOSPHATE	1442	2021	GMP	534, <u>XS326, XS351</u>	Endorse
<u>ISOMALT (HYDROGENATED ISOMALTULOSE)</u>	953		<u>GMP</u>	<u>534, XS326, XS351</u>	Endorse
MAGNESIUM CARBONATE	504(i)	2021	GMP	534, <u>XS326, XS351</u>	Endorse
MAGNESIUM HYDROXIDE CARBONATE	504(ii)	2021	GMP	534, <u>XS326, XS351</u>	Endorse
MAGNESIUM OXIDE	530	2021	GMP	534, <u>XS326, XS351</u>	Endorse
MAGNESIUM SILICATE, SYNTHETIC	553(i)	2021	GMP	534, <u>XS326, XS351</u>	Endorse
MAGNESIUM STEARATE	470(iii)	2021	GMP	534, <u>XS326, XS351</u>	Endorse
MANNITOL	421	2021	GMP	534, <u>XS326, XS351</u>	Endorse
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	2021	GMP	534, <u>XS326, XS351</u>	Endorse
POLYSORBATES	432-436	2021	2000 mg/kg	XS326, XS327, XS328, <u>XS342, XS343, XS344, XS345, XS347, XS351, XS352, XS353</u>	Endorse

POWDERED CELLULOSE	460(ii)	2021	GMP	534, <u>XS326, XS351</u>	Endorse
SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	2021	GMP	534, <u>XS326, XS351</u>	Endorse
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	2021	GMP	534, <u>XS326, XS351</u>	Endorse
SILICON DIOXIDE, AMORPHOUS	551	2021	GMP	51, & 534, <u>XS326, XS351</u>	Endorse
SODIUM CARBONATE	500(i)	2021	GMP	534, <u>XS326, XS351</u>	Endorse
SODIUM HYDROGEN CARBONATE	500(ii)	2021	GMP	534, <u>XS326, XS351</u>	Endorse
SODIUM SESQUICARBONATE	500(iii)	2021	GMP	534, <u>XS326, XS351</u>	Endorse
SUCROSE ESTERS	473, 473a, 474	2021	2000 mg/kg	422, XS326, XS327, XS328, <u>XS342, XS343, XS344, XS345, XS347, XS351, XS352, XS353</u>	Endorse
SULFITES	220-225, 539	2006	150 mg/kg	44, 532, <u>A343, XS327, XS328, XS342, XS344, XS345, XS347, XS351, XS352, XS353</u>	Endorse
TALC	553(iii)	2021	GMP	534, <u>XS326, XS351</u>	Endorse

NOTES FOR CCSCH STANDARDS

- 532 For products conforming to the Standard for Black, White and Green Peppers (CXS 326-2017), only sulfur dioxide (INS 220) may be used and only in green peppers **as a preservative**.
- 534 For herbs use is limited to herbs that have been ground or processed into powder only, **as an anticaking agent**.
- A343** **Except for use in products conforming to the Standard for Dried Roots, Rhizomes and Bulbs: Dried or Dehydrated Ginger (CXS 343-2021): sulfur dioxide (INS 220) as a bleaching agent.**
- XS342** **Excluding products conforming to the Standard for Dried Oregano (CXS 342-2021).**
- XS343** **Excluding products conforming to the 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 – Dried 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).**

PROPOSED AMENDMENTS TO TABLE THREE OF THE GSFA FOR THE ALIGNMENT OF THE CCSCH COMMODITY STANDARDS

PROPOSED AMENDMENTS TO SECTION 2 OF TABLE 3

12.2.1	Herbs and spices (EXCLUDING ONLY SPICES)
	Table 3 additives are not permitted for use in products conforming to this standard.
<u>Codex Standards</u>	Black, White and Green Peppers (CXS 326-2017)
	Anticaking agents listed in Table 3 are acceptable for use in ground cumin only, conforming to this standard.
<u>Codex Standards</u>	Cumin (CXS 327-2017)
	<u>Food additives are not permitted in products conforming to this standard.</u>
<u>Codex Standards</u>	<u>Dried Floral Parts: Dried Saffron (CXS 351-2022)</u>
	<u>Anticaking agents listed in Table 3 are acceptable for use in the ground/powdered form of the foods conforming to these standards.</u>
<u>Codex Standards</u>	<u>Cumin (CXS 327-2021); Dried Roots, Rhizomes and Bulbs: Dried or Dehydrated Ginger (CXS 343-2021); Dried Floral Parts: Cloves (CXS 344-2021); Dried or Dehydrated Garlic (CXS 347-2019); Dried Seeds – Nutmeg (CXS 352-2022); Dried or Dehydrated Chilli Pepper and Paprika (CXS 353-2022)</u>

Annex 5 (CXS 19-1981 in FC 02.1.1)

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS TO TABLES 1, 2 AND 3 OF THE GSFA RELATING TO THE ALIGNMENT OF PROVISIONS IN FOOD CATEGORY 02.1.2 WITH CXS 19-1981

The relevant commodity standard for fats and oils that is being aligned with the GSFA is cross-referenced to the following food category of the GSFA (as per Annex C of the GSFA):

CXS Number	Codex Standard	GSFA Food Category
19-1981	Edible Fats and Oils Not Covered by Individual Standards (General Standard)	02.1

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF CXS 19-1981

An appropriate reference to the GSFA is present in CXS 19-1981, thus no changes are proposed.

PROPOSED AMENDMENTS TO TABLE ONE OF THE GSFA FOR THE ALIGNMENT OF CXS 19-1981

The Tables have been updated to include the latest, 2024 revisions to the GSFA; that includes revisions which reflected adoptions at the 54th session of the CCFA (see REP24/FA for background) which were subsequently adopted by CAC47 in November 2023 (see REP24/CAC). New text is indicated within the cells of the tables in **bold/underline**. Text to be removed is indicated in ~~strikethrough~~.

Below are proposed amendments to the GSFA Food Categories (FCs) 12.0, 12.2 and 12.2.1.

PROPOSED AMENDMENTS TO FOOD CATEGORY 02.1.2

ANNATTO EXTRACTS, BIXIN-BASED					
INS: 160b(i)		Functional Class: Colour			
FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
02.1.2	Vegetable oils and fats	10 mg/kg	8, 508, 509 , XS33, XS210 & XS325R	2023	Endorse

CAROTENES, BETA-					
INS: 160a(i), 160a(iii), 160a(iv)		Functional Class: Colour			
FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
02.1.2	Vegetable oils and fats	25 mg/kg	508, 509 , XS33, XS210, XS325R, 341, 344	2023	Endorse

CAROTENES, BETA-, VEGETABLE					
INS: 160a(ii)		Functional Class: Colour			
FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
02.1.2	Vegetable oils and fats	25 mg/kg	508, 509 , XS33, XS210, XS325R, 341, 344	2023	Endorse

CURCUMIN					
INS: 100(i)		Functional Class: Colour			
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
02.1.2	Vegetable oils and fats	5 mg/kg	508, 509 , XS33, XS210, XS325R	2023	Endorse

PROPOSED AMENDMENTS TO TABLE TWO OF THE GSFA FOR THE ALIGNMENT OF CXS 19-1981

The Tables have been updated to include the latest, 2024 revisions to the GSFA; that includes revisions which reflected adoptions at the 54th session of the CCFA (see REP24/FA for background) which were subsequently adopted by CAC47 in November 2023 (see REP24/CAC). New text is indicated within the cells of the tables in **bold/underline**. Text to be removed is indicated in ~~strikethrough~~.

PROPOSED AMENDMENTS TO FOOD CATEGORY 02.1.2

Food Category No. 02.1.2 Vegetable oils and fats					
Additive	INS	Step/Year adopted	Max Level	Notes	Recommendation
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2023	10 mg/kg	8, 508, 509 , XS33, XS210 & XS325R	Endorse
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2023	25 mg/kg	508, 509 , XS33, XS210, XS325R, 341, 344	Endorse
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	25 mg/kg	508, 509 , XS33, XS210, XS325R, 341, 344	Endorse
CURCUMIN	100(i)	2023	5 mg/kg	508, 509 , XS33, XS210, XS325R	Endorse

NOTES FOR CXS 19-1981

- 508 For use in products, **excluding virgin or cold pressed oils and vegetable oils**, conforming to the *Standard for Edible Fats and Oils not Covered by Individual Standards* (CXS 19-1981) for the purposes of **restoring** natural colour lost in processing, or standardising colour only.

Annex 6 (Rice Standard)

PROPOSED AMENDMENTS TO THE FOOD ADDITIVES SECTION OF THE COMMODITY STANDARD FOR RICE (CXS 198-1995) AND TO TABLES 1, 2 AND 3 OF THE GSFA RELATING TO THE ALIGNMENT OF THE STANDARD

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF CXS 198-1995

4. FOOD ADDITIVES

Only certain carriers as indicated in Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) are permitted for use in nutrient fortified rice conforming to this standard.

54. CONTAMINANTS

54.1 Heavy metals

54.2 Pesticide residues

65. HYGIENE

65.1 It is recommended

65.2 To the extent

65.3 When tested

76. PACKAGING

76.1 Rice shall

76.2 The containers....

76.3 When the product

87. LABELLING

87.1 Name of the product

87.2 Labelling of non-retail containers

98. METHODS OF ANALYSIS AND SAMPLING

PROPOSED AMENDMENTS TO TABLE ONE OF THE GSFA FOR THE ALIGNMENT OF CXS 198-1995

The Tables have been updated to include the latest, 2024 revisions to the GSFA; that includes revisions which reflected adoptions at the 54th session of the CCFA (see REP24/FA for background) which were subsequently adopted by CAC47 in November 2023 (see REP24/CAC). New text is indicated within the cells of the tables in **bold/underline**. Text to be removed is indicated in ~~strike through~~.

MINERAL OIL, HIGH VISCOSITY					
INS: 905d Functional Class: Antifoaming agent, Glazing agent					
FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendation
06.1	Whole, broken, or flaked grain, including rice	800 mg/kg	98, <u>XS198</u> , & XS202	2019	Endorse

PROPYL GALLATE					
INS: 310 Functional Class: Antioxidant					
FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendation
06.1	Whole, broken, or flaked grain, including rice	100 mg/kg	15, <u>XS198</u> , & XS202	2019	Endorse

PROPOSED AMENDMENTS TO TABLE TWO OF THE GSFA FOR THE ALIGNMENT OF CXS 198-1995

The Tables have been updated to include the latest, 2024 revisions to the GSFA; that includes revisions which reflected adoptions at the 54th session of the CCFA (see REP24/FA for background) which were subsequently adopted by CAC47 in November 2023 (see REP24/CAC). New text is indicated within the cells of the tables in **bold/underline**. Text to be removed is indicated in ~~strike through~~.

PROPOSED AMENDMENTS TO FOOD CATEGORY 06.1

Food Category No. 06.1		Whole, broken, or flaked grain, including rice			
Additive	INS	Step/Ye ar adopted	Max Level	Notes	Recommendation
MINERAL OIL, HIGH VISCOSITY	905d	2019	800 mg/kg	98, <u>XS198</u> , & XS202	Endorse
PROPYL GALLATE	310	2019	100 mg/kg	15, <u>XS198</u> , & XS202	Endorse

NOTES FOR CXS 198-1995

XS198 **Excluding products conforming to the Standard for Rice (CXS 198-1995).**

PROPOSED AMENDMENTS TO TABLE THREE OF THE GSFA FOR THE ALIGNMENT OF CXS 198-1995

As food category 06.1 is in the Annex to Table 3 of the GSFA, no changes to Table 3 are necessary.

Annex 7

PROPOSED AMENDMENTS TO TABLE ONE OF THE GSFA FOR THE ALIGNMENT OF THE CCASIA REGIONAL COMMODITY STANDARDS

CCFA54 acknowledged the need to capture changes to Notes of the GSFA associated to the food additives still in the Step process and that these changes would be annexed to the report of the PWG, CRD3 (REP24/FA para 65)

ANNATTO EXTRACTS, BIXIN- BASED

INS: 160b(i)

Functional class: Colour

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
<u>06.8.1</u>	<u>Soybean-based beverages</u>	<u>10 mg/kg</u>	<u>8</u> , <u>D322R</u>	<u>4</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced at CCFA, include Note D322R, and the maximum level would be 5 mg/kg. However, if the proposal is not adopted via the EWG of the GSFA, a provision specific to the standard would be applied, with the maximum level would be 5 mg/kg and instead of Note D322R, the note would be E322R.

ANNATTO EXTRACTS, NORBIXIN BASED

INS: 160b(ii)

Functional class: Colour

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
<u>06.7</u>	<u>Pre-cooked or processed rice products, including rice cakes (Oriental type only)</u>	<u>500 mg/kg</u>	<u>185</u>	<u>4</u>	Maintain at Step (as per GSFA EWG work). No change needed for Alignment.

CARAMEL II – SULFITE CARAMEL

INS: 150b

Functional class: Colour

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
<u>06.7</u>	<u>Pre-cooked or processed rice products, including rice cakes (Oriental type only)</u>	<u>50000 mg/kg</u>		<u>4</u>	Maintain at Step (as per GSFA EWG work). No change needed for Alignment.

PAPRIKA EXTRACT

INS: 160c(ii)

Functional class: Colour

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
<u>06.7</u>	<u>Pre-cooked or processed rice products, including rice cakes (Oriental type only)</u>	<u>30 mg/kg</u>	<u>39</u>	2	Maintain at Step (as per GSFA EWG work). No change needed for Alignment.

<u>06.8.1</u>	<u>Soybean-based beverages</u>	<u>15 mg/kg</u>	<u>39, A322R</u>	2	Maintain at Step (as per GSFA EWG work). A provision or Note relevant for CXS 322R-2015 is not needed if the Step provision is not adopted.
<u>06.8.4.2</u>	<u>Deep fried semi-dehydrated soybean curd</u>	<u>35 mg/kg</u>	<u>39, XS322R</u>	2	Maintain at Step (as per GSFA EWG work).

PONCEAU 4R (COCHINEAL RED A)**INS: 124****Functional class: Colour**

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
<u>06.8.1</u>	<u>Soybean-based beverages</u>	<u>50 mg/kg</u>	<u>A322R</u>	<u>7</u>	Maintain at Step (as per GSFA EWG work). A provision or Note relevant for CXS 322R-2015 is not needed if the Step provision is not adopted.

TARTRAZINE**INS: 102****Functional class: Colour**

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
<u>06.8.1</u>	<u>Soybean-based beverage</u>	<u>30 mg/kg</u>	<u>M322R</u>	<u>4</u>	Maintain at Step (as per GSFA EWG work). However, if the proposal is not adopted via the EWG of the GSFA, a provision specific to the standard would be applied, with the maximum level of 300 mg/kg and instead of Note M322R, the note would be E322R.

PROPOSED AMENDMENTS TO TABLE TWO OF THE GSFA FOR THE ALIGNMENT OF THE CCASIA REGIONAL COMMODITY STANDARDS**PROPOSED AMENDMENTS TO FOOD CATEGORY 06.7**

Amendments related to the *Regional Standard for Cooked Rice Wrapped in Plant Leaves (Asia)* (CXS 355R-2023)

Food category No. 06.7		Pre-cooked or processed rice products, including rice cakes (Oriental type only)			
Additive	INS	Step/Year adopted	Max Level	Notes	Recommendations
<u>ANNATTO EXTRACTS, NORBIXIN BASED</u>	<u>160b(ii)</u>	<u>4</u>	<u>500 mg/kg</u>	<u>185</u>	Maintain at Step (as per GSFA EWG work). No change needed for Alignment.
<u>CARAMEL II – SULFITE CARAMEL</u>	<u>150b</u>	<u>4</u>	<u>50000 mg/kg</u>		Maintain at Step (as per GSFA EWG work). No

					change needed for Alignment.
<u>PAPRIKA EXTRACT</u>	<u>160c(ii)</u>	<u>2</u>	<u>30 mg/kg</u>	<u>39</u>	Maintain at Step (as per GSFA EWG work). No change needed for Alignment.

PROPOSED AMENDMENTS TO FOOD CATEGORY 06.8.1

Amendments related to the *Regional Standard for Non-Fermented Soybean Products (Asia)* (CXS 322R-2015)

Food category No. 06.8.1		Soybean-based beverage			
Additive	INS	Step/Year adopted	Max Level	Notes	Recommendations
<u>ANNATTO EXTRACTS, BIXIN- BASED</u>	<u>160b(i)</u>	<u>4</u>	<u>10 mg/kg</u>	<u>8, D322R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced at CCFA, include Note D322R, and the maximum level would be 5 mg/kg. However, if the proposal is not adopted via the EWG of the GSFA, a provision specific to the standard would be applied, with the maximum level would be 5 mg/kg and instead of Note D322R, the note would be E322R.
<u>PAPRIKA EXTRACT</u>	<u>160c(ii)</u>	<u>2</u>	<u>15 mg/kg</u>	39, <u>A322R</u>	Maintain at Step (as per GSFA EWG work). A provision or Note relevant for CXS 322R-2015 is not needed if the Step provision is not adopted.
<u>PONCEAU 4R (COCHINEAL RED A)</u>	<u>124</u>	<u>7</u>	<u>50 mg/kg</u>	<u>A322R</u>	Maintain at Step (as per GSFA EWG work). A provision or Note relevant for CXS 322R-2015 is not needed if the Step provision is not adopted.
<u>TARTRAZINE</u>	<u>102</u>	<u>4</u>	<u>30 mg/kg</u>	<u>M322R</u>	Maintain at Step (as per GSFA EWG work). However, if the proposal is not adopted via the EWG of the GSFA, a provision specific to the standard would be applied, with the maximum level of 300 mg/kg and instead of Note M322R, the note would be E322R.

PROPOSED AMENDMENTS TO FOOD CATEGORY 06.8.4

Amendments related to the *Regional Standard for Non-Fermented Soybean Products (Asia)* (CXS 322R-2015)

Food category No. 06.8.4.2		Deep fried semi-dehydrated soybean curd			
Additive	INS	Step/Year adopted	Max Level	Notes	Recommendations
<u>Paprika extract</u>	<u>160c(ii)</u>	<u>2</u>	<u>35 mg/kg</u>	<u>39</u> , <u>XS322R</u>	Maintain at Step (as per GSFA EWG work).

PROPOSED AMENDMENTS TO TABLE ONE OF THE GSFA FOR THE ALIGNMENT OF THE CCNE REGIONAL COMMODITY STANDARDS

Below are proposed amendments to the GSFA Food Category (FC) 04.2.2

CARMEL II - SULFITE CARMEL					
INS: 150b		Functional Class: Colour			
FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>04.2.2</u>	<u>Processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds</u>	<u>80000 mg/kg</u>	<u>92</u> , <u>XS57</u> , <u>XS66</u> , <u>XS257R</u> , <u>XS258R</u> , <u>XS259R</u> , <u>XS294</u> , <u>XS308R</u> , <u>XS320</u> , <u>XS323R</u>	<u>4</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, the indicated XS Notes should be included

Below are proposed amendments to the GSFA Food Categories (FCs) 04.2.2.4 and 04.2.2.6.

ANNATTO EXTRACTS, BIXIN-BASED					
INS: 160b(i)		Functional Class: Colour			
FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>04.2.2.6</u>	<u>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</u>	<u>20 mg/kg</u>	<u>8</u> , <u>92</u> , <u>XS57</u> , <u>XS259R</u> , <u>XS308R</u>	<u>4</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS259R should be included

ANNATTO EXTRACTS, NORBIXIN-BASED					
INS: 160b(ii)		Functional Class: Colour			
FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>04.2.2.4</u>	<u>Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds</u>	<u>10</u>	<u>185</u> , <u>XS57</u> , <u>XS257R</u> , <u>XS258R</u>	<u>4</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Notes XS257R and

					XS258R should be included
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	10 mg/kg	92, 185, XS57, XS259R, XS308R	4	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS259R should be included

AZORUBINE (CARMOISINE)

INS: 122

Functional Class: Colour

FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
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	200	XS57, XS257R, XS258R	7	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Notes XS257R and XS258R should be included
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	200 mg/kg	92, XS57, XS259R, XS308R	7	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS259R should be included

BRILLIANT BLACK (BLACK PN)

INS: 151

Functional Class: Colour

FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
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	200 mg/kg	XS57, XS257R, XS258R	7	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Notes XS257R and XS258R should be included
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	200 mg/kg	92, XS57, XS259R, XS308R	7	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS259R should be included

BROWN HT

INS: 155

Functional Class: Colour

FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
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	200 mg/kg	XS57, XS257R, XS258R	7	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Notes XS257R and XS258R should be included
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	200 mg/kg	92, XS57, XS259R, XS308R	7	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS259R should be included

CURCUMIN

INS: 100(i)

Functional Class: Colour

FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
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	200 mg/kg	XS57, XS257R, XS258R	7	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Notes XS257R and XS258R should be included
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	200 mg/kg	92, XS57, XS259R, XS308R	7	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS259R should be included

PAPRIKA EXTRACT

INS: 160c(ii)

Functional Class: Colour

FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
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	50 mg/kg	39, XS57, XS257R, XS258R	2	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Notes XS257R and XS258R should be included
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	150 mg/kg	39, XS57, XS259R, XS308R	2	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note

	<u>and sauces, candied vegetables) other than food category 04.2.2.5</u>				XS259R should be included
--	--	--	--	--	---------------------------

QUINOLINE YELLOW

INS: 104

Functional Class: Colour

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>04.2.2.4</u>	<u>Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds</u>	<u>200 mg/kg</u>	<u>XS57, XS257R, XS258R</u>	<u>7</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Notes XS257R and XS258R should be included
<u>04.2.2.6</u>	<u>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</u>	<u>200 mg/kg</u>	<u>92, XS57, XS259R, XS308R</u>	<u>7</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS259R should be included

TARTRAZINE

INS: 102

Functional Class: Colour

FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>04.2.2.4</u>	<u>Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds</u>	<u>200 mg/kg</u>	<u>XS57, XS257R, XS258R</u>	<u>7</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Notes XS257R and XS258R should be included
<u>04.2.2.6</u>	<u>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</u>	<u>200 mg/kg</u>	<u>92, XS57, XS259R, XS308R</u>	<u>7</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS259R should be included

PROPOSED AMENDMENTS TO TABLE TWO OF THE GSFA FOR THE ALIGNMENT OF THE CCNE REGIONAL COMMODITY STANDARDS

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.2

Amendments related to the Regional Standard for Canned Humus with Tehena (CXS 257R-2007)

Amendments related to the Regional Standard for Canned Foul Medames (CXS 258R-2007)

Amendments related to the Regional Standard for Tehena (CXS 259R-2007)

Food Category No. 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	Recommendation
<u>CARAMEL II - SULFITE CARAMEL</u>	<u>150b</u>	<u>4</u>	<u>80000 mg/kg</u>	<u>92, XS57, XS66, XS257R, XS258R, XS259R, XS294, XS308R, XS320, XS323R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, the indicated XS Notes should be included

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.2.4

Amendments related to the Regional Standard for Canned Hummus with Tehena (CXS 257R-2007)

Amendments related to the Regional Standard for Canned Foul Medames (CXS 258R-2007)

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 adopted	Max Level	Notes	Recommendation
<u>ANNATTO EXTRACTS, NORBIXIN-BASED</u>	<u>160b(ii)</u>	<u>4</u>	<u>10</u>	<u>185, XS57, XS257R, XS258R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Notes XS257R and XS258R should be included
<u>AZORUBINE (CARMOISINE)</u>	<u>122</u>	<u>7</u>	<u>200</u>	<u>XS57, XS257R, XS258R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Notes XS257R and XS258R should be included
<u>BRILLIANT BLACK (BLACK PN)</u>	<u>151</u>	<u>7</u>	<u>200</u>	<u>XS57, XS257R, XS258R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Notes XS257R and XS258R should be included
<u>BROWN HT</u>	<u>155</u>	<u>7</u>	<u>200</u>	<u>XS57, XS257R, XS258R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Notes XS257R and XS258R should be included
<u>CURCUMIN</u>	<u>100(i)</u>	<u>7</u>	<u>200</u>	<u>XS57, XS257R, XS258R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Notes XS257R and XS258R should be included
<u>PAPRIKA EXTRACT</u>	<u>160c(ii)</u>	<u>2</u>	<u>50</u>	<u>39, XS57, XS257R, XS258R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Notes XS257R and XS258R should be included
<u>QUINOLINE YELLOW</u>	<u>104</u>	<u>7</u>	<u>200</u>	<u>XS57, XS257R, XS258R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Notes XS257R and

					XS258R should be included
<u>TARTRAZINE</u>	<u>102</u>	<u>7</u>	<u>200</u>	<u>XS57, XS257R, XS258R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Notes XS257R and XS258R should be included

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.2.6

Amendments related to the Regional Standard for Tehena (CXS 259R-2007)

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 adopted	Max Level	Notes	Recommendation
<u>ANNATTO EXTRACTS, BIXIN- BASED</u>	<u>160b(i)</u>	<u>4</u>	<u>20 mg/kg</u>	<u>8, 92, XS57, XS259R, XS308R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS259R should be included
<u>ANNATTO EXTRACTS, NORBIXIN-BASED</u>	<u>160b(ii)</u>	<u>4</u>	<u>10 mg/kg</u>	<u>92, 185, XS57, XS259R, XS308R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS259R should be included
<u>AZORUBINE (CARMOISINE)</u>	<u>122</u>	<u>7</u>	<u>200 mg/kg</u>	<u>92, XS57, XS259R, XS308R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS259R should be included
<u>BRILLIANT BLACK (BLACK PN)</u>	<u>151</u>	<u>7</u>	<u>200 mg/kg</u>	<u>92, XS57, XS259R, XS308R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS259R should be included
<u>BROWN HT</u>	<u>155</u>	<u>7</u>	<u>200 mg/kg</u>	<u>92, XS57, XS259R, XS308R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS259R should be included
<u>CURCUMIN</u>	<u>100(i)</u>	<u>7</u>	<u>200 mg/kg</u>	<u>92, XS57, XS259R, XS308R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS259R should be included
<u>PAPRIKA EXTRACT</u>	<u>160c(ii)</u>	<u>2</u>	<u>150 mg/kg</u>	<u>39, XS57, XS259R, XS308R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS259R should be included

<u>QUINOLINE YELLOW</u>	<u>104</u>	<u>7</u>	<u>200 mg/kg</u>	<u>92, XS57, XS259R, XS308R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS259R should be included
<u>TARTRAZINE</u>	<u>102</u>	<u>7</u>	<u>200 mg/kg</u>	<u>92, XS57, XS259R, XS308R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS259R should be included

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE COMMODITY STANDARDS FOR CCSCH AND TO TABLES 1, 2 AND 3 OF THE GSFA RELATING TO THE ALIGNMENT THOSE STANDARDS (CXS 342-2021, 343-2021, 344-2021, 345-2021, 347-2019, 351-2022, 352-2022, 353-2022)

The relevant commodity standards for spices and culinary herbs that are being aligned with the GSFA are cross-referenced to the following food categories of the GSFA (as per Annex C of the GSFA):

CXS Number	Codex Standard	GSFA Food Category
342-2021	Standard for Dried Oregano	12.2.1
343-2021	Standard for Dried Roots, Rhizomes and Bulbs: Dried or Dehydrated Ginger	12.2.1
344-2021	Standard for Dried Floral Parts: Cloves	12.2.1
345-2021	Standard for Dried Basil	12.2.1
347-2019	Standard for Dried or Dehydrated Garlic	12.2.1
351-2022	Standard for Dried Floral Parts – Dried Saffron	12.2.1
352-2022	Standard for Dried Seeds – Nutmeg	12.2.1
353-2022	Standard for Dried or Dehydrated Chilli Pepper and Paprika	12.2.1

PROPOSED AMENDMENTS TO TABLE ONE OF THE GSFA FOR THE ALIGNMENT OF THE CCSCH COMMODITY STANDARDS

Below are proposed amendments to the GSFA Food Categories (FCs) 12.0, 12.2 and 12.2.1.

<u>METHACRYLATE COPOLYMER, BASIC (BMC)</u>					
INS: 1205 <u>Functional Class: Carrier, Glazing agent</u>					
FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendation
<u>12.2.1</u>	<u>Herbs and spices</u>	<u>GMP</u>	<u>XS326, XS327, XS328, XS342, XS343, XS344, XS345, XS347, XS351, XS352, XS353</u>	<u>2</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, no changes required for Alignment as appropriate XS Notes already present in Appendix IX, Part B of REP24/FA and in eWG GSFA 1 st Circular for CCFA55

PROPOSED AMENDMENTS TO TABLE TWO OF THE GSFA FOR THE ALIGNMENT OF THE CCSCH COMMODITY STANDARDS

Below are proposed amendments to the GSFA Food Categories (FCs) 12.2.1.

PROPOSED AMENDMENTS TO FOOD CATEGORY 12.2.1

Food Category No. 12.2.1 Herbs and spices					
Additive	INS	Step/Year adopted	Max Level	Notes	Recommendation
<u>METHACRYLATE COPOLYMER, BASIC (BMC)</u>	<u>1205</u>	<u>2</u>	<u>GMP</u>	<u>XS326,</u> <u>XS327,</u> <u>XS328,</u> <u>XS342,</u> <u>XS343,</u> <u>XS344,</u> <u>XS345,</u> <u>XS347,</u> <u>XS351,</u> <u>XS352,</u> <u>XS353</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, no changes required for Alignment as appropriate XS Notes already present in Appendix IX, Part B of REP24/FA and in eWG GSFA 1 st Circular for CCFA55

PROPOSED AMENDMENTS TO TABLE ONE OF THE GSFA FOR THE ALIGNMENT OF CXS 198-1995

<u>ANNATTO EXTRACTS, NORBIXIN-BASED</u>					
<u>INS: 160b(ii) Functional Class: Colour</u>					
FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendation
<u>06.1</u>	<u>Whole, broken, or flaked grain, including rice</u>	<u>500 mg/kg</u>	<u>184, 185,</u> <u>XS198</u>	<u>4</u>	Maintain at Step (as per the GSFA EWG work). If the proposal is advanced at CCFA, include Note XS198.

<u>BEET RED</u>					
<u>INS: 162 Functional Class: Colour</u>					
FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendation
<u>06.1</u>	<u>Whole, broken, or flaked grain, including rice</u>	<u>GMP</u>	<u>184, XS198</u>	<u>7</u>	Maintain at Step (as per the GSFA EWG work). If the proposal is advanced at CCFA, include Note XS198.

<u>CARAMEL I – PLAIN CARAMEL</u>					
<u>INS: 150a Functional Class: Colour</u>					
FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendation
<u>06.1</u>	<u>Whole, broken, or flaked grain, including rice</u>	<u>GMP</u>	<u>184, XS198</u>	<u>7</u>	Maintain at Step (as per the GSFA EWG work). If the proposal is advanced at CCFA, include Note XS198.

PROPOSED AMENDMENTS TO TABLE TWO OF THE GSFA FOR THE ALIGNMENT OF CXS 198-1995**PROPOSED AMENDMENTS TO FOOD CATEGORY 06.1**

Food Category No. 06.1		Whole, broken, or flaked grain, including rice			
Additive	INS	Step/Year adopted	Max Level	Notes	Recommendation
<u>ANNATTO EXTRACTS, NORBIXIN-BASED</u>	<u>160b(ii)</u>	<u>4</u>	<u>500 mg/kg</u>	<u>184, 185, XS198</u>	Maintain at Step (as per the GSFA EWG work). If the proposal is advanced at CCFA, include Note XS198.
<u>BEET RED</u>	<u>162</u>	<u>7</u>	<u>GMP</u>	<u>184, XS198</u>	Maintain at Step (as per the GSFA EWG work). If the proposal is advanced at CCFA, include Note XS198.
<u>CARAMEL I – PLAIN CARAMEL</u>	<u>150a</u>	<u>7</u>	<u>GMP</u>	<u>184, XS198</u>	Maintain at Step (as per the GSFA EWG work). If the proposal is advanced at CCFA, include Note XS198.
<u>METHACRYLATE COPOLYMER, BASIC</u>	<u>1205</u>	<u>2024 (5/8)</u>	<u>GMP</u>	<u>589, XS153, XS169, XS172, XS199, XS201, XS202, XS333, 606 & 607</u>	No change. This entry is shown for information as it is the provision endorsed by CCFA54 for adoption by CAC47.