



JOINT FAO/WHO FOOD STANDARDS PROGRAMME
CODEX COMMITTEE ON FOOD ADDITIVES
Fifty-Fifth Session
GENERAL STANDARD FOR FOOD ADDITIVES (GSFA):
REPORT OF THE ELECTRONIC WORKING GROUP ON THE GSFA
(Comments of El Salvador, India, Indonesia, Japan, Thailand, IACM)

El Salvador

**Norma general para los aditivos alimentarios (NGAA):
Informe del Grupo de trabajo electrónico sobre la NGAA**

Comentarios Generales:

El Salvador agradece el documento preparado por el GTE presidido por Estados Unidos de América.

El Comité Espejo del Codex sobre Aditivos Alimentarios ha revisado el documento de interés nacional de los apartados siguientes del documento CX/FA/25/55/7:

(iii) La disposición adoptada para el aspartamo (INS 951) en FC 07.1 para comentarios sobre el nivel de uso real y la aplicación de la Nota alternativa;

(iv) El proyecto y anteproyectos de disposiciones propuestas, respectivamente, para los colorantes de las Categorías de alimentos -CA- 01.0 a 08.0 y sus subcategorías, así como las disposiciones adoptadas para los colorantes con Nota 161 de las CA mencionadas, con la excepción de los colores mencionados en los puntos i y ii del documento citado.

En ese sentido se presentan las siguientes observaciones de carácter general para consideración de la CCFA55:

Apéndice I

Proyectos y anteproyectos de disposiciones para colorantes y disposiciones adoptadas para colorantes con la Nota 161 en las categorías de alimentos 01.0 a 08.0 y sus subcategorías

A partir de la información recabada en los Anexos A y B del RTCA 67.04.54:18 Alimentos y bebidas procesadas. Aditivos alimentarios, se identifica que el uso de estos aditivos alimentarios, es conforme a la NGAA.

Se apoya la(s) propuesta(s) del Grupo de Trabajo Electrónico según el documento CX/FA 25/55/7, sobre las siguientes categorías y subcategorías de alimentos y sus aditivos indicados a continuación:

Categoría No. 01.6.2 (Queso madurado)

Aditivo:

- ZEAXANTHIN SYNTHETIC

Justificación:

Considerando que la Norma de producto CXS 283-1978 indica que se permiten solo determinados colorantes del cuadro III y que en la columna 5 de dicho cuadro no se especifica el uso para la categoría de alimentos 01.6.2, se apoya discontinuar.

Categoría No. 04.1.2.2 (Frutas desecadas)

Aditivos:

- CARMEL II - SULFITE CARMEL
- TARTRAZINE:

Categoría No. 04.1.2.3 (Frutas en vinagre, aceite o salmuera)

Aditivos:

- ANNATTO EXTRACTS, BIXIN-BASED
- GRAPE SKIN EXTRACT
- CARAMEL II - SULFITE CARAMEL (ver comentario específico).

Categoría No. 04.1.2.5 (Confituras, jaleas, mermeladas)

Aditivos:

- ALLURA RED AC
- AMARANTH
- ANNATTO EXTRACTS, BIXIN-BASED
- ANNATTO EXTRACTS, NORBIXIN-BASED
- AZORUBINE (CARMOISINE)
- BRILLIANT BLACK (BLACK PN)
- BRILLIANT BLUE FCF
- CARAMEL II - SULFITE CARAMEL
- CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES
- GRAPE SKIN EXTRACT
- INDIGOTINE (INDIGO CARMINE)
- PAPRIKA EXTRACT
- PONCEAU 4R (COCHINEAL RED A)
- SUNSET YELLOW FCF
- TARTRAZINE

Categoría No. 04.1.2.6 (Pastas para untar a base de frutas (por ejemplo, chutney), excluidos los productos de las categorías de los alimentos 04.1.2.5)

Aditivos:

- ANNATTO EXTRACTS, BIXIN-BASED
- ANNATTO EXTRACTS, NORBIXIN-BASED
- AZORUBINE (CARMOISINE)
- BRILLIANT BLACK (BLACK PN)
- BRILLIANT BLUE FCF
- BROWN HT
- CARAMEL II - SULFITE CARAMEL
- CURCUMIN
- FAST GREEN FCF
- GRAPE SKIN EXTRACT
- INDIGOTINE (INDIGO CARMINE)
- PONCEAU 4R (COCHINEAL RED A)
- SUNSET YELLOW FCF
- TARTRAZINE

Categoría No. 04.1.2.8 (Preparados a base de frutas, incluida la pulpa, los purés, los revestimientos de fruta y leche de coco)

Aditivos:

- ALLURA RED AC

- AMARANTH
- ANNATTO EXTRACTS, BIXIN-BASED
- AZORUBINE (CARMOISINE)
- BRILLIANT BLACK (BLACK PN)
- BRILLIANT BLUE FCF
- BROWN HT
- CAMEL II - SULFITE CAMEL
- CURCUMIN
- FAST GREEN FCF
- INDIGOTINE (INDIGO CARMINE)
- PAPRIKA EXTRACT
- PONCEAU 4R (COCHINEAL RED A)
- SUNSET YELLOW FCF

Categoría No. 04.1.2.9 (Postres a base de frutas, incluidos los postres a base de agua con aromas de frutas):

Aditivos:

- ALLURA RED AC
- AMARANTH
- AZORUBINE (CARMOISINE)
- BRILLIANT BLACK (BLACK PN)
- BROWN HT
- CAMEL II - SULFITE CAMEL
- CURCUMIN
- FAST GREEN FCF
- GRAPE SKIN EXTRACT
- INDIGOTINE (INDIGO CARMINE)
- LUTEIN FROM TAGETES ERECTA
- PAPRIKA EXTRACT
- PONCEAU 4R (COCHINEAL RED A)
- SUNSET YELLOW FCF
- ZEAXANTHIN, SYNTHETIC

Categoría No. 04.1.2.11 (Rellenos de fruta para pastelería)

Aditivos:

- ALLURA RED AC
- AMARANTH
- ANNATTO EXTRACTS, BIXIN-BASED
- CAMEL II - SULFITE CAMEL
- CURCUMIN
- FAST GREEN FCF
- GRAPE SKIN EXTRACT
- INDIGOTINE (INDIGO CARMINE)
- LUTEIN FROM TAGETES ERECTA

- PAPRIKA EXTRACT
- PONCEAU 4R (COCHINEAL RED A)
- SUNSET YELLOW FCF

Categoría No. 04.2.2 (Hortalizas (incluidos hongos y setas, raíces y tubérculos, legumbres y leguminosas y aloe vera), algas marinas y nueces y semillas elaboradas)

Aditivos:

- CAMEL II - SULFITE CAMEL
- CAMEL IV - SULFITE AMMONIA CAMEL

Categoría No. 04.2.2.2 (Hortalizas (incluidos hongos y setas, raíces y tubérculos, legumbres y leguminosas y aloe vera), algas marinas y nueces y semillas desecadas)

Aditivos:

- CAMEL II - SULFITE CAMEL
- CURCUMIN
- PAPRIKA EXTRACT
- TARTRAZINE

Categoría No. 04.2.2.3 (Hortalizas (incluidos hongos y setas, raíces y tubérculos, legumbres y leguminosas y aloe vera) y algas marinas en vinagre, aceite, salmuera o salsa de soja)

Aditivos:

- ALLURA RED AC
- AMARANTH
- AZORUBINE (CARMOISINE)
- BRILLIANT BLACK (BLACK PN)
- BRILLIANT BLUE FCF
- BROWN HT
- CAMEL II - SULFITE CAMEL
- CAMEL IV - SULFITE AMMONIA CAMEL
- CARMINES
- CURCUMIN
- INDIGOTINE (INDIGO CARMINE)
- LUTEIN FROM TAGETES ERECTA
- PAPRIKA EXTRACT
- TARTRAZINE

Categoría No. 04.2.2.4 (Hortalizas (incluidos hongos y setas, raíces y tubérculos, legumbres y leguminosas y aloe vera) y algas marinas en conserva, enlatas o frascos(pasteurizadas) o en bolsa de esterilización)

Aditivos:

- ALLURA RED AC
- ANNATTO EXTRACTS, NORBIXIN-BASED
- AZORUBINE (CARMOISINE)
- BRILLIANT BLACK (BLACK PN)
- BRILLIANT BLUE FCF
- BROWN HT
- CAMEL II - SULFITE CAMEL

- CARMEL III - AMMONIA CARMEL
- CURCUMIN
- PAPRIKA EXTRACT

Categoría No. 04.2.2.5 (Purés y preparados para untar elaborados con hortalizas (incluidas hongos y setas, raíces y tubérculos, legumbres y leguminosas y aloe vera), algas marinas y nueces y semillas (P. Ej. La mantequilla de maní (cacahuete))

Aditivos:

- CARMEL II- SULFITE CARMEL
- CURCUMIN
- PAPRIKA EXTRACT
- QUINOLINE YELLOW

Categoría No. 04.2.2.6 (Pulpas y preparados de hortalizas (incluidos hongos y setas, raíces y tubérculos, legumbres y leguminosas y áloe vera), algas marinas y nueces y semillas (como los postres y las salsas a base de hortalizas y hortalizas confitadas) distintos de los indicados en la CA 04.2.2.5)

Aditivos:

- ALLURA RED AC
- AZORUBINE (CARMOISINE)
- BRILLIANT BLACK (BLACK PN)
- BROWN HT
- CARMEL II - SULFITE CARMEL
- CARMEL III - AMMONIA CARMEL
- CURCUMIN
- INDIGOTINE (INDIGO CARMINE)
- PAPRIKA EXTRACT

Categoría No. 04.2.2.8 (Hortalizas (incluidos hongos y setas, raíces y tubérculos, legumbres y leguminosas y áloe vera) y algas marinas cocidas o fritas)

- CARMEL II - SULFITE CARMEL
- PAPRIKA EXTRACT

Categoría No. 06.3 (Cereales para el desayuno, incluidos los copos de avena)

Aditivos:

- AMARANTH
- ANNATTO EXTRACTS, BIXIN- BASED
- ANNATTO EXTRACTS, NORBIXIN-BASED
- AZORUBINE (CARMOISINE)
- BRILLIANT BLACK (BLACK PN)
- BROWN HT
- CARMEL II - SULFITE CARMEL
- PAPRIKA EXTRACT
- SUNSET YELLOW FCF
- TARTRAZINE
- ZEAXANTHIN, SYNTHETIC

Categoría No. 06.4.2 (Pastas y fideos deshidratados y productos análogos)

Aditivos:

- AMARANTH
- BEET RED
- CARAMEL I-PLAIN CARAMEL
- CARAMEL II - SULFITE CARAMEL
- CHLOROPHYLLS
- LYCOPENE, BLAKESLEA TRISPORA
- LYCOPENE, SYNTHETIC
- LYCOPENE, TOMATO
- TARTRAZINE

Categoría No. 06.4.3 (Pastas y fideos precocidos y productos análogos)

Aditivos:

- AMARANTH
- ANNATTO EXTRACTS, BIXIN- BASED
- CARAMEL II - SULFITE CARAMEL
- PAPRIKA EXTRACT

Categoría No. 06.5 (Postres a base de cereales y almidón (p. ej. pudines de arroz, pudines de mandioca))

Aditivos:

- AMARANTH
- AZORUBINE (CARMOISINE)
- BRILLIANT BLACK (BLACK PN)
- BROWN HT
- FAST GREEN FCF
- LUTEIN FROM TAGETES ERECTA
- PAPRIKA EXTRACT
- ZEAXANTHIN, SYNTHETIC

Categoría No. 06.6 (Mezclas batidas para rebosar (p. ej. para empanar o rebozar pescado o carnes de aves de corral))

Aditivos:

- AMARANTH
- ANNATTO EXTRACTS, NORBIXIN-BASED
- PAPRIKA EXTRACT

Categoría No. 08.2 (Productos cárnicos, de aves de corral caza elaborados, empiezas enteras o en cortes)

Aditivos:

- CURCUMIN

Categoría No. 08.2.2 (Productos cárnicos, de aves de corral y caza elaborados, tratados térmicamente, en piezas enteros o en cortes)

Aditivos:

- ANNATTO EXTRACTS, BIXIN- BASED
- ANNATTO EXTRACTS, NORBIXIN-BASED
- PAPRIKA EXTRACT

Categoría No. 08.3 Productos cárnicos, de aves de corral y caza picados y elaborados

Aditivos:

- CAMEL II - SULFITE CAMEL
- CAMEL III - AMMONIA CAMEL
- CAMEL IV - SULFITE AMMONIA CAMEL

Categoría No. 08.3.1.1 (Productos cárnicos, de aves de corral y caza picados y elaborados, curados (incluidos los salados) desecados y sin tratar térmicamente).

Aditivos:

- ANNATTO EXTRACTS, BIXIN- BASED
- ANNATTO EXTRACTS, NORBIXIN-BASED
- LUTEÍNA DE TAGETES ERECTA

Categoría No. 08.3.1.2 (Productos cárnicos, de aves de corral y caza picados y elaborados, curados (incluidos los salados) y secos, y sin tratar térmicamente)

Aditivos:

- ANNATTO EXTRACTS, BIXIN- BASED
- ANNATTO EXTRACTS, NORBIXIN-BASED

Categoría No. 08.3.2 (Productos cárnicos, de aves de corral y caza picados, elaborados y tratados térmicamente)

Aditivos:

- ALURA RED AC
- ANNATTO EXTRACTS, BIXIN- BASED
- ANNATTO EXTRACTS, NORBIXIN-BASED
- PAPRIKA EXTRACT

Categoría No. 08.3.3 (Productos cárnicos, de aves de corral y caza picados, elaborados y congelados)

Aditivos:

- ANNATTO EXTRACTS, BIXIN- BASED
- ANNATTO EXTRACTS, NORBIXIN-BASED
- CURCUMIN

Apéndice 2

DISPOSICIÓN ADOPTADA PARA EL ASPARTAME (INS 951) EN FC 07.1 PARA COMENTARIOS SOBRE EL USO REAL

Categoría No. 07.1 (Pan y productos de panadería ordinarios)

- ASPARTAMO

Justificación: El uso del aditivo SIN 951 en la categoría de alimentos 07.1 no reemplaza la función tecnológica del azúcar en la elaboración de estos productos. Por lo tanto, no se ha evidenciado una justificación técnica suficiente para su uso en esta categoría. No obstante, en atención a la Posición País remitida en 2024, así como a las justificaciones presentadas por el Grupo de Trabajo Electrónico (GTe) y en seguimiento al consenso alcanzado durante la discusión en CCFA54, se respalda el ajuste de la Dosis Máxima de Uso a 1700 mg/kg. Asimismo, con el objetivo de garantizar la coherencia en las disposiciones establecidas en la Norma General de Aditivos Alimentarios (NGAA) en la categoría de alimentos 07.2, se apoya la inclusión de la siguiente nota alternativa: “Algunos miembros del Codex permiten el uso de aditivos con funciones de edulcorante y colorante en esta CA, mientras que otros limitan esta CA a productos sin estos aditivos”.

Comentarios Específicos:

El Salvador presenta comentarios específicos por categorías de producto a continuación sobre algunos aditivos:

Categoría No. 04.1.2.3 (Frutas en vinagre, aceite o salmuera)

Aditivo:

CARMEL II - SULFITE CARMEL

Justificación: Verificar propuesta de Grupo de Trabajo Electrónico ya que la norma CODEX STAN 260-2007 indica que los aditivos alimentarios utilizados son de acuerdo con los cuadros I y II de la Norma general para los aditivos alimentarios (CXS 192-1995) en la categoría de alimentos a la que corresponden las frutas y hortalizas encurtidas o incluidos en el Cuadro III, son aceptables para su empleo en los alimentos de conformidad con esta norma, sin embargo este aditivo no está adoptado para la categoría 04.1.2.3. Se evidencia que el aditivo INS 150d sí está adoptado en dicha categoría con una dosis máxima de 7500 mg/kg. Por lo anterior se apoya Adoptar el uso máximo a 7500 mg/kg.

Categoría No. 04.1.2.5 (Confituras, jaleas, mermeladas)

Aditivos:

BROWN HT

Justificación: A partir de la información recabada en el anexo B del RTCA 67.04.54:18 Alimentos y bebidas procesadas. Aditivos alimentarios, se identifica que el uso de este aditivo alimentario, se ha aprobado a 500 mg/kg, de acuerdo con la versión vigente de la NGAA.

En virtud de lo anterior en El Salvador el aditivo SIN 155 puede utilizarse a 500 mg/kg de acuerdo a su uso tecnológico justificado, por lo tanto, no puede apoyarse la propuesta del GTe.

CURCUMIN

Justificación: A partir de la información recabada en el anexo A del RTCA 67.04.54:18 Alimentos y bebidas procesadas. Aditivos alimentarios, se identifica que el uso de este aditivo alimentario se ha aprobado a una dosis de BPM, según normativa FDA 73.600 disponible en: <https://www.ecfr.gov/current/title-21/chapter-I/subchapter-A/part-73/subpart-A/section-73.600>

En virtud de lo anterior en El Salvador el aditivo SIN 150(i) puede utilizarse según BPM de acuerdo a su uso tecnológico justificado, por lo tanto, no puede apoyarse la propuesta del GTe.

LUTEIN FROM TAGETES ERECTA

Justificación: A partir de la información recabada en el anexo A del RTCA 67.04.54:18 Alimentos y bebidas procesadas. Aditivos alimentarios, se identifica que el uso de este aditivo alimentario se ha aprobado a una dosis de 100 mg/kg, según normativa Reglamento (UE) No 1129/2011.

En virtud de lo anterior en El Salvador el aditivo SIN 161(b) puede utilizarse a 100 mg/kg de acuerdo a su uso tecnológico justificado, por lo tanto, no puede apoyarse la propuesta del GTe. Sin embargo, se toma nota que hay un uso autorizado según Codex para BPM, se toma nota de la propuesta del Codex, para efectos de revisión del reglamento.

QUINOLINE YELLOW

Justificación: A partir de la información recabada en el anexo B del RTCA 67.04.54:18 Alimentos y bebidas procesadas. Aditivos alimentarios, se identifica que el uso de este aditivo alimentario se ha aprobado a una dosis de 500 mg/kg.

En virtud de lo anterior en El Salvador el aditivo SIN 104 puede utilizarse a 500 mg/kg de acuerdo a su uso tecnológico justificado, por lo tanto, no puede apoyarse la propuesta del GTe. Sin embargo, se toma nota de la propuesta del Codex, para efectos de revisión del reglamento.

Categoría No. 04.1.2.6 (Pastas para untar a base de frutas (por ejemplo, chutney), excluidos los productos de las categorías de los alimentos 04.1.2.5)

Aditivo:

QUINOLINE YELLOW

Justificación:

A partir de la información recabada en el anexo B del RTCA 67.04.54:18 Alimentos y bebidas procesadas. Aditivos alimentarios, se identifica que el uso de este aditivo alimentario se ha aprobado a una dosis de 500 mg/kg. En virtud de lo anterior en El Salvador el aditivo SIN 104 puede utilizarse a 500 mg/kg de acuerdo a su uso tecnológico justificado, por lo tanto, no puede apoyarse la propuesta del GTe. Sin embargo, se toma nota de la propuesta del Codex para efectos de revisión del reglamento.

Categoría No. 04.1.2.8 (Preparados a base de frutas, incluida la pulpa, los purés, los revestimientos de fruta y leche de coco)

Aditivos:

ANNATTO EXTRACTS, NORBIXIN-BASED

Justificación: El anexo A del RTCA 67.04.54:18 Alimentos y bebidas procesadas. Aditivos alimentarios, se identifica que el uso de este aditivo alimentario se ha combinado con extracto de bija, bixina y annato a 100 mg/kg, lo cual no es congruente con la propuesta del GTe dado que para el INS 160B(ii) la dosis máxima de uso es de 20 mg/kg.

Sin embargo, según normativa de referencia FDA 73.30 disponible en <https://www.ecfr.gov/current/title-21/chapter-I/subchapter-A/part-73/subpart-A/section-73.30>, este aditivo puede utilizarse según las Buenas prácticas de fabricación, evidenciándose que la referencia en Anexo A debe actualizarse.

En virtud de lo anterior, no se puede apoyar este aditivo debido a que, existe una disposición de uso distinta en Anexo A del Reglamento Técnico, la cual debe revisarse.

QUINOLINE YELLOW

Justificación: A partir de la información recabada en el anexo B del RTCA 67.04.54:18 Alimentos y bebidas procesadas. Aditivos alimentarios, se identifica que el uso de este aditivo alimentario se ha aprobado a una dosis de 500 mg/kg. En virtud de lo anterior en El Salvador el aditivo SIN 104 puede utilizarse a 500 mg/kg de acuerdo a su uso tecnológico justificado, por lo tanto, no puede apoyarse la propuesta del GTe. Sin embargo, se toma nota de la propuesta del Codex para efectos de revisión del reglamento.

TARTRAZINE

Justificación: A partir de la información recabada en el anexo B del RTCA 67.04.54:18 Alimentos y bebidas procesadas. Aditivos alimentarios, se identifica que el uso de este aditivo alimentario se ha aprobado a una dosis de 500 mg/kg.

En virtud de lo anterior en El Salvador el aditivo SIN 104 puede utilizarse a 500 mg/kg de acuerdo a su uso tecnológico justificado, por lo tanto, no puede apoyarse la propuesta del GTe. Sin embargo, se toma nota de la propuesta del Codex, para efectos de revisión del reglamento.

Categoría No. 04.1.2.9 (Postres a base de frutas, incluidos los postres a base de agua con aromas de frutas):

Aditivos:

AMARANTH

Justificación: En vista de la aplicación de las directrices indicadas en el anexo A de la NGAA a la luz de la última evaluación de riesgo realizada por la EFSA para la cual se estima 0.15 mg/kg bw/d de 2013, se puede apoyar una dosis máxima de uso de hasta 80 mg/kg con el fin de asegurar un nivel adecuado de protección sanitaria.

ANNATTO EXTRACTS, BIXIN-BASED

Justificación: El anexo A del RTCA 67.04.54:18 Alimentos y bebidas procesadas. Aditivos alimentarios, se identifica que el uso de este aditivo alimentario se ha combinado con extracto de bija, bixina y annato, según BPM lo cual no es congruente con la propuesta del GTe dado que para el INS 160B(i) la dosis máxima de uso es de 30 mg/kg.

Según normativa de referencia FDA 73.30 disponible en <https://www.ecfr.gov/current/title-21/chapter-I/subchapter-A/part-73/subpart-A/section-73.30>, este aditivo puede utilizarse según las Buenas prácticas de fabricación, evidenciándose que la referencia en Anexo es congruente.

En virtud de lo anterior en El Salvador los Aditivos SIN 160b(i) y 160b (ii) pueden utilizarse según BPM de acuerdo a su uso tecnológico justificado por tanto no se apoya.

ANNATTO EXTRACTS, NORBIXIN-BASED

Justificación: El anexo A del RTCA 67.04.54:18 Alimentos y bebidas procesadas. Aditivos alimentarios, se identifica que el uso de este aditivo alimentario se ha combinado con extracto de bija, bixina y annato, según BPM lo cual no es congruente con la propuesta del GTe dado que para el INS 160b(ii) la dosis máxima de uso es de 15 mg/kg.

Según normativa de referencia FDA 73.30 disponible en <https://www.ecfr.gov/current/title-21/chapter-I/subchapter-A/part-73/subpart-A/section-73.30>, este aditivo puede utilizarse según las Buenas prácticas de fabricación, evidenciándose que la referencia en Anexo es congruente.

En virtud de lo anterior en El Salvador los Aditivos SIN 160b(i) y 160b (ii) pueden utilizarse según BPM de acuerdo a su uso tecnológico justificado por tanto no se apoya.

QUINOLINE YELLOW

Justificación: A partir de la información recabada en el anexo B del RTCA 67.04.54:18 Alimentos y bebidas procesadas. Aditivos alimentarios, se identifica que el uso de este aditivo alimentario se ha aprobado a una dosis de 150 mg/kg.

En virtud de lo anterior en El Salvador el aditivo SIN 104 puede utilizarse a 150 mg/kg de acuerdo a su uso tecnológico justificado, por lo tanto, no puede apoyarse la propuesta del GTe. Sin embargo, se toma nota de la propuesta del Codex, para efectos de revisión del reglamento.

TARTRAZINE

A partir de la información recabada en el anexo B del RTCA 67.04.54:18 Alimentos y bebidas procesadas. Aditivos alimentarios, se identifica que el uso de este aditivo alimentario se ha aprobado a una dosis de 300 mg/kg

En virtud de lo anterior en El Salvador el aditivo SIN 102 puede utilizarse a 300 mg/kg de acuerdo a su uso tecnológico justificado, por lo tanto, no puede apoyarse la propuesta del GTe. Sin embargo, se toma nota de la propuesta del Codex, para efectos de revisar el reglamento.

Categoría No. 04.1.2.11 (Rellenos de fruta para pastelería)

Aditivos:

ANNATTO EXTRACTS, NORBIXIN-BASED

Justificación: A partir de la información recabada en el anexo B del RTCA 67.04.54:18 Alimentos y bebidas procesadas. Aditivos alimentarios, se identifica que el uso de este aditivo alimentario se ha aprobado a 50 mg/kg, de acuerdo a su justificación tecnológica en la categoría de Alimento 04.1.2.11, en virtud de lo anterior El Salvador no puede apoyar la propuesta del GTe.

TARTRAZINE

Justificación: A partir de la información recabada en El anexo B del RTCA 67.04.54:18 Alimentos y bebidas procesadas. Aditivos alimentarios, se identifica que el uso de este aditivo alimentario se ha aprobado a una dosis de 300 mg/kg. En virtud de lo anterior en El Salvador el aditivo SIN 102 puede utilizarse a 300 mg/kg de acuerdo a su uso tecnológico justificado, por lo tanto, no puede apoyarse la propuesta del GTe. Sin embargo, se toma nota de la propuesta del Codex, para efectos de revisar el reglamento.

Categoría N° 04.2.2.2 (Hortalizas (incluidos hongos y setas, raíces y tubérculos, legumbres y leguminosas y aloe vera), algas marinas y nueces y semillas desecadas)

Aditivos:

CARAMEL III - AMMONIA CARAMEL

Justificación: A partir de la información recabada en el anexo A del RTCA 67.04.54:18 Alimentos y bebidas procesadas. Aditivos alimentarios, se identifica que el uso de este aditivo alimentario se ha aprobado a una dosis de BPM, según normativa FDA 73.85 disponible en: <https://www.ecfr.gov/current/title-21/chapter-I/subchapter-A/part-73/subpart-A/section-73.85>

En virtud de lo anterior en El Salvador el aditivo SIN 150c puede utilizarse según BPM de acuerdo a su uso tecnológico justificado, por lo tanto, no puede apoyarse la propuesta del GTe.

CARAMEL IV - SULFITE AMMONIA CARAMEL

A partir de la información recabada en el anexo A del RTCA 67.04.54:18 Alimentos y bebidas procesadas. Aditivos alimentarios, se identifica que el uso de este aditivo alimentario se ha aprobado a una dosis de BPM, según normativa FDA 73.85 disponible en: <https://www.ecfr.gov/current/title-21/chapter-I/subchapter-A/part-73/subpart-A/section-73.85> En virtud de lo anterior en El Salvador el aditivo SIN 150d puede utilizarse según BPM de acuerdo a su uso tecnológico justificado, por lo tanto, no puede apoyarse la propuesta del GTe.

Categoría No. 04.2.2.3 (Hortalizas (incluidos hongos y setas, raíces y tubérculos, legumbres y leguminosas y aloe vera) y algas marinas en vinagre, aceite, salmuera o salsa de soja)

Aditivos:

ANNATTO EXTRACTS, BIXIN-BASED

Justificación: A partir de la información recabada en el anexo B del RTCA 67.04.54:18 Alimentos y bebidas procesadas. Aditivos alimentarios, se identifica que el uso de este aditivo alimentario se ha aprobado a 20 mg/kg, de acuerdo a su justificación tecnológica en la categoría de Alimento 04.2.2.3, en virtud de lo anterior El Salvador no puede apoyar la propuesta del GTe.

ANNATTO EXTRACTS, NORBIXIN-BASED

Justificación: A partir de la información recabada en el anexo B del RTCA 67.04.54:18 Alimentos y bebidas procesadas. Aditivos alimentarios, se identifica que el uso de este aditivo alimentario se ha aprobado a 20 mg/kg, de acuerdo a su justificación tecnológica en la categoría de Alimento 04.2.2.3, en virtud de lo anterior El Salvador no puede apoyar la propuesta del GTe.

QUINOLINE YELLOW

Justificación: A partir de la información recabada en el anexo B del RTCA 67.04.54:18 Alimentos y bebidas procesadas. Aditivos alimentarios, se identifica que el uso de este aditivo alimentario se ha aprobado a una dosis de 500 mg/kg. En virtud de lo anterior en El Salvador el aditivo SIN 104 puede utilizarse a 500 mg/kg de acuerdo a su uso tecnológico justificado, por lo tanto, no puede apoyarse la propuesta del GTe. Sin embargo, se toma nota de la propuesta de discontinuar, para efectos de revisión del reglamento.

Categoría No. 04.2.2.4 (Hortalizas (incluidos hongos y setas, raíces y tubérculos, legumbres y leguminosas y aloe vera) y algas marinas en conserva, enlatas o frascos(pasteurizadas) o en bolsa de esterilización)

Aditivos:

CAMEL IV - SULFITE AMMONIA CAMEL

Justificación: A partir de la información recabada en el anexo A del RTCA 67.04.54:18 Alimentos y bebidas procesadas. Aditivos alimentarios, se identifica que el uso de este aditivo alimentario se ha aprobado a una dosis de BPM. En virtud de lo anterior en El Salvador el aditivo SIN 150d puede utilizarse según BPM de acuerdo a su uso tecnológico justificado, por lo tanto, no puede apoyarse la propuesta del GTe.

QUINOLINE YELLOW

Justificación: A partir de la información recabada en el anexo B del RTCA 67.04.54:18 Alimentos y bebidas procesadas. Aditivos alimentarios, se identifica que el uso de este aditivo alimentario se ha aprobado a una dosis de 200 mg/kg. En virtud de lo anterior en El Salvador el aditivo SIN 104 puede utilizarse a 200 mg/kg de acuerdo a su uso tecnológico justificado, por lo tanto, no puede apoyarse la propuesta del GTe. Sin embargo, se toma nota de la propuesta de discontinuar, para efectos de revisión del reglamento.

TARTRAZINE

Justificación: A partir de la información recabada en el anexo B del RTCA 67.04.54:18 Alimentos y bebidas procesadas. Aditivos alimentarios, se identifica que el uso de este aditivo alimentario se ha aprobado a una dosis de 200 mg/kg. En virtud de lo anterior en El Salvador el aditivo SIN 102 puede utilizarse a 200 mg/kg de acuerdo a su uso tecnológico justificado, por lo tanto, no puede apoyarse la propuesta del GTe. Sin embargo, se toma nota de la propuesta del Codex, para efectos de revisión del reglamento.

Categoría No. 04.2.2.5 (Purés y preparados para untar elaborados con hortalizas (incluidas hongos y setas, raíces y tubérculos, legumbres y leguminosas y aloe vera), algas marinas y nueces y semillas (P. Ej. La mantequilla de maní (cacahuete))

Aditivos:

ANNATTO EXTRACTS, BIXIN-BASED

Justificación: A partir de la información recabada en el anexo B del RTCA 67.04.54:18 Alimentos y bebidas procesadas. Aditivos alimentarios, se identifica que el uso de este aditivo alimentario se ha aprobado a 100 mg/kg, de acuerdo a uso justificación tecnológica en la categoría de Alimento 04.2.2.5, en virtud de lo anterior El Salvador no puede apoyar la propuesta del GTe.

ANNATTO EXTRACTS, NORBIXIN-BASED

Justificación: A partir de la información recabada en el anexo B del RTCA 67.04.54:18 Alimentos y bebidas procesadas. Aditivos alimentarios, se identifica que el uso de este aditivo alimentario se ha aprobado a 100 mg/kg, de acuerdo a uso justificación tecnológica en la categoría de Alimento 04.2.2.5, en virtud de lo anterior El Salvador no puede apoyar la propuesta del GTe.

CAMEL IV - SULFITE AMMONIA CAMEL

Justificación: A partir de la información recabada en el anexo A del RTCA 67.04.54:18 Alimentos y bebidas procesadas. Aditivos alimentarios, se identifica que el uso de este aditivo alimentario se ha aprobado a una dosis de BPM. En virtud de lo anterior en El Salvador el aditivo SIN 150d puede utilizarse según BPM de acuerdo a su uso tecnológico justificado, por lo tanto, no puede apoyarse la propuesta del GTe.

Categoría No. 04.2.2.6 (Pulpas y preparados de hortalizas (incluidos hongos y setas, raíces y tubérculos, legumbres y leguminosas y áloe vera), algas marinas y nueces y semillas (como los

postres y las salsas a base de hortalizas y hortalizas confitadas) distintos de los indicados en la CA 04.2.2.5)

Aditivos:

ANNATTO EXTRACTS, BIXIN- BASED

Justificación: A partir de la información recabada en el anexo B del RTCA 67.04.54:18 Alimentos y bebidas procesadas. Aditivos alimentarios, se identifica que el uso de este aditivo alimentario se ha aprobado a 20 mg/kg, de acuerdo a su justificación tecnológica en la categoría de Alimento 04.2.2.6, en virtud de lo anterior El Salvador no puede apoyar la propuesta del GTe.

ANNATTO EXTRACTS, NORBIXIN-BASED

Justificación: A partir de la información recabada en el anexo B del RTCA 67.04.54:18 Alimentos y bebidas procesadas. Aditivos alimentarios, se identifica que el uso de este aditivo alimentario se ha aprobado a 20 mg/kg, de acuerdo a su justificación tecnológica en la categoría de Alimento 04.2.2.6, en virtud de lo anterior El Salvador no puede apoyar la propuesta del GTe.

CARAMEL IV - SULFITE AMMONIA CARAMEL

Justificación: A partir de la información recabada en el anexo B del RTCA 67.04.54:18 Alimentos y bebidas procesadas. Aditivos alimentarios, se identifica que el uso de este aditivo alimentario se ha aprobado a una dosis de BPM. En virtud de lo anterior en El Salvador el aditivo SIN 150d puede utilizarse según BPM de acuerdo a su uso tecnológico justificado, por lo tanto, no puede apoyarse la propuesta del GTe.

QUINOLINE YELLOW

Justificación: A partir de la información recabada en el anexo B del RTCA 67.04.54:18 Alimentos y bebidas procesadas. Aditivos alimentarios, se identifica que el uso de este aditivo alimentario se ha aprobado a una dosis de 200 mg/kg. En virtud de lo anterior en El Salvador el aditivo SIN 104 puede utilizarse a 200 mg/kg de acuerdo a su uso tecnológico justificado, por lo tanto, no puede apoyarse la propuesta del GTe. Sin embargo, se toma nota de la propuesta de discontinuar, para efectos de revisión del reglamento.

TARTRAZINE

Justificación: A partir de la información recabada en el anexo B del RTCA 67.04.54:18 Alimentos y bebidas procesadas. Aditivos alimentarios, se identifica que el uso de este aditivo alimentario se ha aprobado a una dosis de 200 mg/kg. En virtud de lo anterior en El Salvador el aditivo SIN 102 puede utilizarse a 200 mg/kg de acuerdo a su uso tecnológico justificado, por lo tanto, no puede apoyarse la propuesta del GTe. Sin embargo, se toma nota de la propuesta de discontinuar, para efectos de revisar el reglamento.

Categoría No. 04.2.2.8 (Hortalizas (incluidos hongos y setas, raíces y tubérculos, legumbres y leguminosas y áloe vera) y algas marinas cocidas o fritas)

Aditivos:

ANNATTO EXTRACTS, BIXIN- BASED

Justificación: A partir de la información recabada en el anexo B del RTCA 67.04.54:18 Alimentos y bebidas procesadas. Aditivos alimentarios, se identifica que el uso de este aditivo alimentario se ha aprobado a 100 mg/kg, de acuerdo a su justificación tecnológica en la categoría de Alimento 04.2.2.68 en virtud de lo anterior El Salvador no puede apoyar la propuesta del GTe.

ANNATTO EXTRACTS, NORBIXIN-BASED

Justificación: A partir de la información recabada en el anexo B del RTCA 67.04.54:18 Alimentos y bebidas procesadas. Aditivos alimentarios, se identifica que el uso de este aditivo alimentario se ha aprobado a 100 mg/kg, de acuerdo a su justificación tecnológica en la categoría de Alimento 04.2.2.68 en virtud de lo anterior El Salvador no puede apoyar la propuesta del GTe.

CARAMEL III - AMMONIA CARAMEL

Justificación: A partir de la información recabada en el anexo A del RTCA 67.04.54:18 Alimentos y bebidas procesadas. Aditivos alimentarios, se identifica que el uso de este aditivo alimentario se ha aprobado a una dosis de BPM, según normativa FDA 73.85 disponible en: <https://www.ecfr.gov/current/title-21/chapter-I/subchapter-A/part-73/subpart-A/section-73.85> En virtud de lo anterior en El Salvador el aditivo SIN 150c puede utilizarse según BPM de acuerdo a su uso tecnológico justificado, por lo tanto no puede apoyarse la propuesta del GTe.

CARAMEL IV - SULFITE AMMONIA CARAMEL

Justificación: A partir de la información recabada en el anexo A del RTCA 67.04.54:18 Alimentos y bebidas procesadas. Aditivos alimentarios, se identifica que el uso de este aditivo alimentario se ha aprobado a una dosis de BPM, según normativa FDA 73.85 disponible en: <https://www.ecfr.gov/current/title-21/chapter-I/subchapter-A/part-73/subpart-A/section-73.85> En virtud de lo anterior en El Salvador el aditivo SIN 150d puede utilizarse según BPM de acuerdo a su uso tecnológico justificado, por lo tanto no puede apoyarse la propuesta del GTe.

Categoría No. 05.4 (Decoraciones (p. ej. para productos de pastelería fina), revestimientos (que no sean de fruta) y salsas dulces)

Aditivos:

LUTEIN FROM TAGETES ERECTA

Justificación: A partir de la información recabada en el anexo A del RTCA 67.04.54:18 Alimentos y bebidas procesadas. Aditivos alimentarios, se identifica que el uso de este aditivo alimentario se ha aprobado a una dosis de 300 mg/kg, según normativa Reglamento (UE) No 1129/2011. En virtud de lo anterior en El Salvador el aditivo SIN 161(b) puede utilizarse a 300 mg/kg de acuerdo a su uso tecnológico justificado, por lo tanto, no puede apoyarse la propuesta del GTe. Sin embargo, se toma nota que hay un uso autorizado según Codex para BPM.

Categoría No. 06.3 (Cereales para el desayuno, incluidos los copos de avena)

Aditivos:

CURCUMIN

Justificación: A partir de la información recabada en el anexo A del RTCA 67.04.54:18 Alimentos y bebidas procesadas. Aditivos alimentarios, se identifica que el uso de este aditivo alimentario se ha aprobado a una dosis de BPM, según normativa FDA 73.600 disponible en: <https://www.ecfr.gov/current/title-21/chapter-I/subchapter-A/part-73/subpart-A/section-73.600> En virtud de lo anterior en El Salvador el aditivo SIN 100(i) puede utilizarse según BPM de acuerdo a su uso tecnológico justificado, por lo tanto no puede apoyarse la propuesta del GTe.

QUINOLINE YELLOW

Justificación: A partir de la información recabada en el anexo B del RTCA 67.04.54:18 Alimentos y bebidas procesadas. Aditivos alimentarios, se identifica que el uso de este aditivo alimentario se ha aprobado a una dosis de 200 mg/kg. En virtud de lo anterior en El Salvador el aditivo SIN 104 puede utilizarse a 200 mg/kg de acuerdo a su uso tecnológico justificado, por lo tanto, no puede apoyarse la propuesta del GTe. Sin embargo, se toma nota de la propuesta del Codex, para efectos de revisión del reglamento.

Categoría No. 06.4.2 (Pastas y fideos deshidratados y productos análogos)

Aditivos:

ANNATTO EXTRACTS, BIXIN- BASED

Justificación: A partir de la información recabada en el anexo B del RTCA 67.04.54:18 Alimentos y bebidas procesadas. Aditivos alimentarios, se identifica que el uso de este aditivo alimentario se ha aprobado a 20 mg/kg, de acuerdo a su justificación tecnológica en la categoría de Alimento 06.4.2, en virtud de lo anterior El Salvador no puede apoyar la propuesta del GTe.

ANNATTO EXTRACTS, NORBIXIN-BASED

Justificación: A partir de la información recabada en el anexo B del RTCA 67.04.54:18 Alimentos y bebidas procesadas. Aditivos alimentarios, se identifica que el uso de este aditivo alimentario se ha aprobado a 20 mg/kg, de acuerdo a su justificación tecnológica en la categoría de Alimento 06.4.2, en virtud de lo anterior El Salvador no puede apoyar la propuesta del GTe.

CURCUMIN

Justificación: A partir de la información recabada en el anexo A del RTCA 67.04.54:18 Alimentos y bebidas procesadas. Aditivos alimentarios, se identifica que el uso de este aditivo alimentario se ha aprobado a una dosis de BPM, según normativa FDA 73.600 disponible en: <https://www.ecfr.gov/current/title-21/chapter-I/subchapter-A/part-73/subpart-A/section-73.600> En virtud de lo anterior en El Salvador el aditivo SIN 100(i) puede utilizarse según BPM de acuerdo a su uso tecnológico justificado, por lo tanto no puede apoyarse la propuesta del GTe.

Categoría No. 06.4.3 (Pastas y fideos precocidos y productos análogos)

Aditivos:

ANNATTO EXTRACTS, NORBIXIN-BASED

Justificación: A partir de la información recabada en el anexo B del RTCA 67.04.54:18 Alimentos y bebidas procesadas. Aditivos alimentarios, se identifica que el uso de este aditivo alimentario se ha aprobado a 20 mg/kg, de acuerdo a su justificación tecnológica, por lo cual El Salvador no puede apoyar la recomendación del GTe

CURCUMIN

Justificación: A partir de la información recabada en el anexo A del RTCA 67.04.54:18 Alimentos y bebidas procesadas. Aditivos alimentarios, se identifica que el uso de este aditivo alimentario se ha aprobado a una dosis de BPM, según normativa FDA 73.600 disponible en: <https://www.ecfr.gov/current/title-21/chapter-I/subchapter-A/part-73/subpart-A/section-73.600> En virtud de lo anterior en El Salvador el aditivo SIN 100(i) puede utilizarse según BPM de acuerdo a su uso tecnológico justificado, por lo tanto no puede apoyarse la propuesta del GTe.

TARTRAZINE

Justificación: a partir de la información recabada en el anexo B del RTCA 67.04.54:18 Alimentos y bebidas procesadas. Aditivos alimentarios, se identifica que el uso de este aditivo alimentario se ha aprobado a una dosis de 300 mg/kg. En virtud de lo anterior en El Salvador el aditivo SIN 102 puede utilizarse a 300 mg/kg de acuerdo a su uso tecnológico justificado, por lo tanto, no puede apoyarse la propuesta del GTe. Sin embargo, se toma nota de la propuesta del Codex, para efectos de revisar el reglamento.

Categoría No. 06.5 (Postres a base de cereales y almidón (p. ej. pudines de arroz, pudines de mandioca))

Aditivos:

ANNATTO EXTRACTS, BIXIN- BASED

A partir de la información recabada en el anexo A del RTCA 67.04.54:18 Alimentos y bebidas procesadas. Aditivos alimentarios, se identifica que el uso de este aditivo alimentario se ha combinado con extracto de bija, bixina y annato, según BPM lo cual no es congruente con la propuesta del GTe dado que para el INS 160B(i) la dosis máxima de uso es de 30 mg/kg.

Según normativa de referencia FDA 73.30 disponible en <https://www.ecfr.gov/current/title-21/chapter-I/subchapter-A/part-73/subpart-A/section-73.30>, este aditivo puede utilizarse según las Buenas prácticas de fabricación, evidenciándose que la referencia en Anexo es congruente.

En virtud de lo anterior en El Salvador los Aditivos SIN 160b(i) y 160b(ii) pueden utilizarse según BPM de acuerdo a su uso tecnológico justificado, por lo tanto no puede apoyarse la propuesta del GTe.

ANNATTO EXTRACTS, NORBIXIN-BASED

A partir de la información recabada en el anexo A del RTCA 67.04.54:18 Alimentos y bebidas procesadas. Aditivos alimentarios, se identifica que el uso de este aditivo alimentario se ha combinado con extracto de bija, bixina y annato, según BPM lo cual no es congruente con la propuesta del GTe dado que para el INS 160B(i) la dosis máxima de uso es de 30 mg/kg.

Según normativa de referencia FDA 73.30 disponible en <https://www.ecfr.gov/current/title-21/chapter-I/subchapter-A/part-73/subpart-A/section-73.30>, este aditivo puede utilizarse según las Buenas prácticas de fabricación, evidenciándose que la referencia en Anexo es congruente.

En virtud de lo anterior en El Salvador los Aditivos SIN 160b(i) y 160b(ii) pueden utilizarse según BPM de acuerdo a su uso tecnológico justificado, por lo tanto no puede apoyarse la propuesta del GTe.

CARAMEL II - SULFITE CARAMEL

Justificación: A partir de la información recabada en el anexo B del RTCA 67.04.54:18 Alimentos y bebidas procesadas. Aditivos alimentarios, se identifica que el uso de este aditivo alimentario, se ha aprobado a 50000 mg/kg, de acuerdo a la NGAA.

En virtud de lo anterior en El Salvador el aditivo SIN 150b puede utilizarse a 50000 mg/kg de acuerdo a su uso tecnológico justificado, por lo tanto, no puede apoyarse la propuesta del GTe. Sin embargo, se toma nota de la propuesta del Codex, para efectos de revisión de reglamento.

CURCUMIN

Justificación: A partir de la información recabada en el anexo A del RTCA 67.04.54:18 Alimentos y bebidas procesadas. Aditivos alimentarios, se identifica que el uso de este aditivo alimentario se ha aprobado a una dosis de BPM, según normativa FDA 73.600. En virtud de lo anterior en El Salvador el aditivo SIN 100(i) puede

utilizarse según BPM de acuerdo a su uso tecnológico justificado, por lo tanto, no puede apoyarse la propuesta del GTe.

QUINOLINE YELLOW

Justificación: A partir de la información recabada en el anexo B del RTCA 67.04.54:18 Alimentos y bebidas procesadas. Aditivos alimentarios, se identifica que el uso de este aditivo alimentario se ha aprobado a una dosis de 150 mg/kg. En virtud de lo anterior en El Salvador el aditivo SIN 104 puede utilizarse a 150 mg/kg de acuerdo a su uso tecnológico justificado, por lo tanto, no puede apoyarse la propuesta del GTe. Sin embargo, se toma nota de la propuesta del Codex, para efectos de revisión del reglamento.

TARTRAZINE

Justificación: A partir de la información recabada en el anexo B del RTCA 67.04.54:18 Alimentos y bebidas procesadas. Aditivos alimentarios, se identifica que el uso de este aditivo alimentario se ha aprobado a una dosis de 300 mg/kg. En virtud de lo anterior en El Salvador el aditivo SIN 102 puede utilizarse a 300 mg/kg de acuerdo a su uso tecnológico justificado, por lo tanto, no puede apoyarse la propuesta del GTe. Sin embargo, se toma nota de la propuesta del Codex, para efectos de revisar el reglamento.

Categoría No. 06.6 (Mezclas batidas para rebosar (p. ej. para empanar o rebozar pescado o carnes de aves de corral))

ANNATTO EXTRACTS, BIXIN- BASED

Justificación: A partir de la información recabada en el anexo B del RTCA 67.04.54:18 Alimentos y bebidas procesadas. Aditivos alimentarios, se identifica que el uso de este aditivo alimentario se ha aprobado a 100 mg/kg, de acuerdo a su justificación tecnológica, por lo cual El Salvador no puede apoyar la recomendación del GTe.

CARAMEL II - SULFITE CARAMEL

Justificación: A partir de la información recabada en el anexo B del RTCA 67.04.54:18 Alimentos y bebidas procesadas. Aditivos alimentarios, se identifica que el uso de este aditivo alimentario, se ha aprobado a 50000 mg/kg, de acuerdo a la NGAA. En virtud de lo anterior en El Salvador el aditivo SIN 150b puede utilizarse a 50000 mg/kg de acuerdo a su uso tecnológico justificado, por lo tanto, no puede apoyarse la propuesta del GTe. Sin embargo, se toma nota de la propuesta del GTe, para efectos de revisión de reglamento.

CURCUMIN

Justificación: A partir de la información recabada en el anexo A del RTCA 67.04.54:18 Alimentos y bebidas procesadas. Aditivos alimentarios, se identifica que el uso de este aditivo alimentario se ha aprobado a una dosis de BPM, según normativa FDA 73.600. En virtud de lo anterior, en El Salvador el aditivo SIN 100(i) puede utilizarse según BPM de acuerdo a su uso tecnológico justificado, por lo tanto, no puede apoyarse la propuesta del GTe.

Categoría No. 08.3.1.1 (Productos cárnicos, de aves de corral y caza picados y elaborados, curados (incluidos los salados) desecados y sin tratar térmicamente).

Aditivo:

CURCUMIN

Justificación: A partir de la información recabada en el anexo A del RTCA 67.04.54:18 Alimentos y bebidas procesadas. Aditivos alimentarios, se identifica que el uso de este aditivo alimentario se ha aprobado a una dosis de BPM. En virtud de lo anterior en El Salvador el aditivo SIN 100(i) puede utilizarse según BPM de acuerdo a su uso tecnológico justificado, por lo tanto, no puede apoyarse la propuesta del GTe.

Categoría No. 08.3.2 (Productos cárnicos, de aves de corral y caza picados, elaborados y tratados térmicamente)

Aditivo:

CURCUMIN Justificación: A partir de la información recabada en el anexo A del RTCA 67.04.54:18 Alimentos y bebidas procesadas. Aditivos alimentarios, se identifica que el uso de este aditivo alimentario se ha aprobado a una dosis de BPM. En virtud de lo anterior para El Salvador el aditivo SIN 100(i) puede utilizarse según BPM de acuerdo a su uso tecnológico justificado, por lo tanto, no puede apoyarse la propuesta del GTe.

India

Appendix 1: COLOURS IN FCS 01.0 THROUGH TO 08.0 AND THEIR SUBCATEGORIES

Category No. 01.2.1 (Fermented milks (plain))

Food Additive	Comment
ANNATTO EXTRACTS, BIXIN-BASED	India supports to revoke the provision of this food additive as India does not permit colours in this food Category

Category No. 02.1.2 (Vegetable oils and fats)

Food Additive	Comment
CHLOROPHYLLS	India supports discontinuation as India does not permit this colour in the food Category

Food Category No. 04.1.1.2 (Surface treated fresh fruit)

Food Additive	Comment
ANNATTO EXTRACTS, NORBIXIN-BASED	India supports discontinuation of these food additives as India does not permit these colours in this food Category
AZORUBINE (CARMOISINE)	
BEET RED	
BRILLIANT BLACK (BLACK PN)	
BROWN HT	
CAMEL I - PLAIN CAMEL	
CHLOROPHYLLS	
CURCUMIN	
QUINOLINE YELLOW	
TARTRAZINE	
TITANIUM DIOXIDE	

Category No. 04.1.2.2 (Dried fruit)

Food Additive	Comment
TARTRAZINE	India supports discontinuation of this food additive as India does not permit this colour in this food Category

Category No. 04.1.2.3 (Fruit in vinegar, oil, or brine)

Food Additive	Comment
ANNATTO EXTRACTS, BIXIN-BASED	India supports discontinuation of this food additive as India does not permit this colour in this food Category
GRAPE SKIN EXTRACT	India supports to retain the provision at 1500 mg/kg with removal of note 161 and without addition of new note <i>"For use with red fruits only"</i> . India permits use of this colour at 1500mg/kg in the Food Category.

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

Food Additive	Comment
ANNATTO EXTRACTS, NORBIXIN-BASED	India support adoption at 200 mg/kg as India allows use of this food additive at 200mg/kg in this food category.
AZORUBINE (CARMOISINE)	India supports adoption at 200 mg/kg as India allows use of this food additive at 200mg/kg in this food category.
BRILLIANT BLUE FCF	India supports adoption at 200 mg/kg with removal of note 161 as India allows use of this food additive at 200mg/kg in this food category
CURCUMIN	India supports adoption at 200 mg/kg as India allows use of this food additive at 200mg/kg in this food category.

ERYTHROSINE	India supports adoption at 100 mg/kg with removal of note 161 as India allows use of this food additive at 100mg/kg in this food category
PONCEAU 4R (COCHINEAL RED A)	India supports adoption at 200 mg/kg with removal of note 161 as India allows use of this food additive at 200mg/kg in this food category
TARTRAZINE	India supports adoption at 200 mg/kg as India allows use of this food additive at 200mg/kg in this food category.

Category No. 04.1.2.5 (Jams, jellies, marmalades)

Food Additive	Comment
ALLURA RED AC	India supports adoption at 100 mg/kg with removal of note 161 as India allows use of this food additive at 100mg/kg in this food category
ANNATTO EXTRACTS, BIXIN-BASED	India allows use of this additive at GMP level in this food category
ANNATTO EXTRACTS, NORBIXIN-BASED	India allows use of this additive at GMP level in this food category
AZORUBINE (CARMOISINE)	India supports adoption at 200 mg/kg as India allows use of this food additive at 200mg/kg in this food category.
BRILLIANT BLUE FCF	India supports adoption at 200 mg/kg with removal of note 161 as India allows use of this food additive at 200 mg/kg in this food category.
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	India supports adoption at 200 mg/kg with removal of note 161 as India allows use of this food additive at 200mg/kg in this food category
CURCUMIN	India supports adoption at 500 mg/kg. India allows use this food additive at GMP.
GRAPE SKIN EXTRACT	India supports adoption at 500 mg/kg with removal of note 161 as India allows use of this food additive at 500mg/kg in this food category
INDIGOTINE (INDIGO CARMINE)	India supports adoption at 200 mg/kg with removal of note 161 as India allows use of this food additive at 200mg/kg in this food category
PONCEAU 4R (COCHINEAL RED A)	India supports adoption at 200 mg/kg with removal of note 161 as India allows use of this food additive at 200mg/kg in this food category
SUNSET YELLOW FCF	India supports adoption at 200 mg/kg with removal of note 161 as India allows use of this food additive at 200mg/kg in this food category
TARTRAZINE	India supports adoption at 200 mg/kg as India allows use of this food additive at 200mg/kg in this food category.

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

Food Additive	Comment
ANNATTO EXTRACTS, BIXIN-BASED	India allows use of this additive at GMP level in this food category
ANNATTO EXTRACTS, NORBIXIN-BASED	India allows use of this additive at GMP level in this food category
BRILLIANT BLUE FCF	India supports adoption at 100 mg/kg with removal of note 161 as India allows use of this food additive at 100mg/kg in this food category
CURCUMIN	India allows use of this additive at GMP level in this food category
FAST GREEN FCF	India supports adoption at 100 mg/kg with removal of note 161 as India allows use of this food additive at 100mg/kg in this food category
GRAPE SKIN EXTRACT	India supports adoption at 500 mg/kg with removal of note 161 as India allows use of this food additive at 500mg/kg in this food category

INDIGOTINE (INDIGO CARMINE)	India supports adoption at 100 mg/kg with removal of note 161 as India allows use of this food additive at 100mg/kg in this food category
PONCEAU 4R (COCHINEAL RED A)	India supports adoption at 100 mg/kg with removal of note 161 as India allows use of this food additive at 100mg/kg in this food category
SUNSET YELLOW FCF	India supports adoption at 100 mg/kg with removal of note 161 as India allows use of this food additive at 100mg/kg in this food category

Category No. 04.1.2.7 (Candied fruit)

Food Additive	Comment
ALLURA RED AC	India supports adoption at 100 mg/kg with removal of note 161 as India allows use of this food additive at 100mg/kg in this food category
ANNATTO EXTRACTS, BIXIN-BASED	India supports adoption at 200 mg/kg as India allows use of this food additive at 200mg/kg in this food category.
ANNATTO EXTRACTS, NORBIXIN-BASED	India supports adoption at 200 mg/kg as India allows use of this food additive at 200mg/kg in this food category.
BRILLIANT BLUE FCF	India supports adoption at 200 mg/kg with removal of note 161 as India allows use of this food additive at 200mg/kg in this food category
CURCUMIN	India supports adoption at 200 mg/kg as India allows use of this food additive at 200mg/kg in this food category
FAST GREEN FCF	India supports adoption at 200 mg/kg as India allows use of this food additive at 200mg/kg in this food category
INDIGOTINE (INDIGO CARMINE)	India supports adoption at 200 mg/kg with removal of note 161 as India allows use of this food additive at 200mg/kg in this food category
PONCEAU 4R (COCHINEAL RED A)	India supports adoption at 200 mg/kg with removal of note 161 as India allows use of this food additive at 200mg/kg in this food category
SUNSET YELLOW FCF	India supports adoption at 200 mg/kg with removal of note 161 as India allows use of this food additive at 200mg/kg in this food category
TARTRAZINE	India supports adoption at 200 mg/kg as India allows use of this food additive at 200mg/kg in this food category

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

Food Additive	Comment
ALLURA RED AC	India supports adoption at 100 mg/kg with removal of note 161 as India allows use of this food additive at 100mg/kg in this food category
ANNATTO EXTRACTS, BIXIN-BASED	India allows use of this additive at GMP level in this food category
ANNATTO EXTRACTS, NORBIXIN-BASED	India allows use of this additive at GMP level in this food category
BRILLIANT BLUE FCF	India supports adoption at 100 mg/kg with removal of note 161 as India allows use of this food additive at 100mg/kg in this food category
CURCUMIN	India supports adoption at 300 mg/kg as India allows use of this food additive at GMP in this food category
INDIGOTINE (INDIGO CARMINE)	India supports adoption at 100 mg/kg with removal of note 161 as India allows use of this food additive at 100mg/kg in this food category
PONCEAU 4R (COCHINEAL RED A)	India supports adoption at 50 mg/kg with removal of note 161 as India allows use of this food additive at 50mg/kg in this food category
SUNSET YELLOW FCF	India supports adoption at 100 mg/kg with removal of note 161 as India allows use of this food additive at 100mg/kg in this food category

Category No. 04.1.2.9 (Fruit-based desserts, incl. fruit-flavoured water-based desserts)

Food Additive	Comment
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ALLURA RED AC	India supports adoption at 100 mg/kg with removal of note 161 as India allows use of this food additive at 100mg/kg in this food category
FAST GREEN FCF	India supports adoption at 100 mg/kg with removal of note 161 as India allows use of this food additive at 100mg/kg in this food category
GRAPE SKIN EXTRACT	India supports adoption at 500 mg/kg with removal of note 161 as India allows use of this food additive at 500mg/kg in this food category
INDIGOTINE (INDIGO CARMINE)	India supports adoption at 100 mg/kg with removal of note 161 as India allows use of this food additive at 100mg/kg in this food category
PONCEAU 4R (COCHINEAL RED A)	India supports adoption at 50 mg/kg with removal of note 161 as India allows use of this food additive at 50mg/kg in this food category
SUNSET YELLOW FCF	India supports adoption at 50 mg/kg with removal of note 161 as India allows use of this food additive at 50mg/kg in this food category

Category No. 04.1.2.10 (Fermented fruit products)

Food Additive	Comment
GRAPE SKIN EXTRACT	India supports adoption at 500 mg/kg with removal of note 161 as India allows use of this food additive at 500mg/kg in this food category

Food Category No. 04.1.2.11 (Fruit fillings for pastries)

Food Additive	Comment
ALLURA RED AC	India supports adoption at 100 mg/kg with removal of note 161 as India allows use of this food additive at 100mg/kg in this food category
FAST GREEN FCF	India supports adoption at 100 mg/kg with removal of note 161 as India allows use of this food additive at 100mg/kg in this food category
GRAPE SKIN EXTRACT	India supports adoption at 500 mg/kg with removal of note 161 as India allows use of this food additive at 500mg/kg in this food category
INDIGOTINE (INDIGO CARMINE)	India supports adoption at 100 mg/kg with removal of note 161 as India allows use of this food additive at 100mg/kg in this food category
PONCEAU 4R (COCHINEAL RED A)	India supports adoption at 50 mg/kg with removal of note 161 as India allows use of this food additive at 50mg/kg in this food category
SUNSET YELLOW FCF	India supports adoption at 100 mg/kg with removal of note 161 as India allows use of this food additive at 100mg/kg in this food category

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

Food Additive	Comment
ALLURA RED AC	India supports adoption at 100 mg/kg with removal of note 161 as India allows use of this food additive at 100mg/kg in this food category
BRILLIANT BLUE FCF	India supports adoption at 100 mg/kg with removal of note 161 as India allows use of this food additive at 100mg/kg in this food category
CARAMEL IV - SULFITE AMMONIA CARAMEL	India supports adoption at 50000 mg/kg as India allows use of this food additive at 50000 mg/kg in parent food category (i.e., FC 4.2.2)
INDIGOTINE (INDIGO CARMINE)	India supports adoption at 100 mg/kg with removal of note 161 as India allows use of this food additive at 100mg/kg in this food category

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)

Food Additive	Comment
ALLURA RED AC	India supports adoption at 200 mg/kg with removal of note 161 as India allows use of this food additive at 200mg/kg in this food category
BRILLIANT BLUE FCF	India supports adoption at 200 mg/kg with removal of note 161 as India allows use of this food additive at 200mg/kg in this food category

CARAMEL IV - SULFITE AMMONIA CARAMEL	India supports adoption at 50000 mg/kg as India allows use of this food additive at 50000 mg/kg in parent food category (i.e., FC 4.2.2)
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Category No. 04.2.2.5 (Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g. peanut butter))

Food Additive	Comment
CARAMEL IV - SULFITE AMMONIA CARAMEL	India supports adoption at 50000 mg/kg as India allows use of this food additive at 50000 mg/kg in parent food category (i.e., FC 4.2.2)

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)

Food Additive	Comment
ALLURA RED AC	India supports adoption at 100 mg/kg with removal of note 161 as India allows use of this food additive at 100 mg/kg in this food category
BRILLIANT BLUE FCF	India doesn't support the revocation of this additive as India allows use of this food additive at 100 mg/kg in this food category.
CARAMEL III - AMMONIA CARAMEL	India supports adoption at 50000 mg/kg with removal of note 161 as India allows use of this food additive at 50000 mg/kg in this food category
INDIGOTINE (INDIGO CARMINE)	India supports adoption at 100 mg/kg with removal of note 161 as India allows use of this food additive at 100 mg/kg in this food category

Category No. 04.2.2.7 (Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food category 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3)

Food Additive	Comment
BRILLIANT BLUE FCF	India supports adoption at 100 mg/kg with removal of note 161 as India allows use of this food additive at 100 mg/kg in this food category
CARAMEL III - AMMONIA CARAMEL	India supports adoption at 50000 mg/kg with removal of note 161 as India allows use of this food additive at 50000 mg/kg in this food category
CHLOROPHYLLS	India supports adoption at 100 mg/kg with note 62 as India allows use of this food additive at 100 mg/kg with note 62 in this food category
FAST GREEN FCF	India supports adoption at 100 mg/kg with removal of note 161 as India allows use of this food additive at 100 mg/kg in this food category
GRAPE SKIN EXTRACT	India supports adoption at 100 mg/kg with removal of note 161 as India allows use of this food additive at 100 mg/kg in this food category
INDIGOTINE (INDIGO CARMINE)	India supports adoption at 100 mg/kg with removal of note 161 as India allows use of this food additive at 100 mg/kg in this food category
PONCEAU 4R (COCHINEAL RED A)	India supports adoption at 100 mg/kg with removal of note 161 as India allows use of this food additive at 100 mg/kg in this food category

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

Food Additive	Comment
CARAMEL III - AMMONIA CARAMEL	India supports adoption at 50000 mg/kg with removal of note 161 as India allows use of this food additive at 50000 mg/kg in this food category
CARAMEL IV - SULFITE AMMONIA CARAMEL	India supports adoption at 50000 mg/kg as India allows use of this food additive at 50000 mg/kg in parent food category (i.e., FC 4.2.2)

Category No. 06.3 (Breakfast cereals, including rolled oats)

Food Additive	Comment
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CURCUMIN	India allows use of this food additive at GMP in this food category
SUNSET YELLOW FCF	India supports adoption at 100 mg/kg with removal of note 161 as India allows use of this food additive at 100 mg/kg in this food category

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

Food Additive	Comment
ANNATTO EXTRACTS, BIXINBASED	India allows use of this food additive at GMP in this food category
ANNATTO EXTRACTS, NORBIXIN-BASED	India allows use of this food additive at GMP in this food category

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

Food Additive	Comment
AZORUBINE (CARMOISINE)	India supports adoption at 100 mg/kg as India allows use of this food additive at 100 mg/kg in this food category
FAST GREEN FCF	India supports adoption at 100 mg/kg with removal of note 161 as India allows use of this food additive at 100 mg/kg in this food category
TARTRAZINE	India supports adoption at 100 mg/kg as India allows use of this food additive at 100 mg/kg in this food category

Indonesia

Indonesia would like to thank eWG chaired by United States of America for preparing working document on General Standard for Food Additives (GSFA): Report of The Electronic Working Group on The GSFA. Indonesia would like to provide the following comment:

Category No. 04.1.2.5 (Jams, jellies, marmalades)

Corresponding commodity standards: CODEX STAN 296-2009: Only certain acidity regulators, antifoaming agents, colours, and preservatives are technologically justified and may be used in products covered by this Standard. Within each additive class only those food additives listed below, or referred to, may be used and only for the functions, and within limits, specified. Acidity regulators, antifoaming agents, firming agents, preservatives and thickeners used in accordance with Table 3 of the General Standard for Food Additives (CXS 192-1995) are acceptable for use in foods conforming to this Standard.

GSFA: FC is not in the Annex to Table 3. Colours have previously been adopted in this FC

General EU Comment: EU differentiates between 'extra jam and extra jelly' for which no colours are permitted and 'jam, jellies and marmalades' for which a limited number of colours of natural origin is permitted for use.

Category No. 04.1.2.5 (Jams, jellies, marmalades)

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final EWG Proposal	Indonesia Comment
INDIGOTINE (INDIGO CARMINE)	132	300	161	2009	Colour	Revise adopted provision - Maintain use level at 300 mg/kg - Remove Note 161 - Add Note XS296	Indonesia considers that level up to 70 mg/kg has provided technological function
PONCEAU 4R (COCHINEAL RED A)	124	100	161	2008	Colour	Revise adopted provision - Maintain use level at 100 mg/kg - Remove Note 161	Indonesia considers that level up to 70 mg/kg has provided technological function
TARTRAZINE	102	500		7	Colour	Adopt at 500 mg/kg Add New Note: "Excluding products conforming to the Standard for Jams, Jellies and Marmalades (CXS 296-2009) except for use in apple jam at 30 mg/kg to restore colour lost during processing." <i>Chair's Note: If the new note pertaining to the use in apple jam is agreed by the committee, a proposal will need to be made to revise CXS 296-2009 (which is under the purview of CCFA) accordingly.</i>	Indonesia considers that level up to 300 mg/kg has provided technological function.

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

Corresponding commodity standards: CODEX STAN 240-2003: Only certain bleaching agents, emulsifiers, preservatives, and stabilizers/thickeners are technologically justified and may be used in products covered by this Standard; **CODEX STAN 314R-2013:** No food additives permitted

GSFA: FC is not in the Annex to Table 3. Colours have previously been adopted in this FC

Additive	INS	Max Level (mg/kg)	Notes	Step/ Adopted	INS Functional Class	Final EWG Proposal	Indonesia Comment
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	100	8 & 182, XS314R	4	Colour	Adopt at 100 mg/kg with Notes 8, XS240 (replaces Note 182), XS314R	Indonesia considers that level up to 20 mg/kg has provided technological function

Category No. 04.1.2.9 (Fruit-based desserts, incl. fruit-flavoured water-based desserts) Corresponding commodity standards: None

GSFA: FC is not in the Annex to Table 3. Colours have previously been adopted in this FC

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final EWG Proposal	Indonesia Comment
ALLURA RED AC	129	300	161	2009	Colour	Revise adopted provision - Maintain use level at 300 mg/kg - Remove Note 161	Indonesia considers that level up to 70 mg/kg has provided technological function
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	30	8	4	Colour	Adopt at 30 mg/kg with Note 8 and New Note "Except for use at 100 mg/kg in jelly desserts and fruit-flavoured jelly"	Indonesia considers that level up to 20 mg/kg has provided technological function
AZORUBINE (CARMOISINE)	122	150		7	Colour	Adopt at 150 mg/kg	Indonesia considers that level up to 70 mg/kg has provided technological function
BROWN HT	155	150		7	Colour	Adopt at 30 mg/kg	Indonesia supports final eWG proposal
QUINOLINE YELLOW	104	150		7	Colour	Adopt at 70 mg/kg	Indonesia supports final eWG proposal

TARTRAZINE	102	300		7	Colour	Adopt at 150 mg/kg	Indonesia considers that level up to 70 mg/kg has provided technological function
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Category No. 04.1.2.10 (Fermented fruit products)

Corresponding commodity standards: CODEX STAN 260-2007: Acidity regulators, antifoaming agents, antioxidants, colours, colour retention agents, firming agents, flavour enhancers, preservatives, sequestrants, stabilizers and sweeteners in which the individual pickled fruit or vegetable fall into (i.e., one of the following categories: 04.1.2.3, 04.1.2.10, 04.2.2.3, and 04.2.2.7)

GSFA: FC is not in the Annex to Table 3. Colours have previously been adopted in this FC

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final EWG Proposal	Indonesia Comment
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	50	8	4	Colour	Adopt at 50 mg/kg with Note 8	Indonesia considers that level up to 20 mg/kg has provided technological function.

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

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final EWG Proposal	Indonesia Comment
ALLURA RED AC	129	300	161 & XS66	2024	Colour	Revise adopted provision - Maintain use level at 300 mg/kg with Note XS66 - Remove Note 161 - Add Notes XS38, XS115 and XS260	Indonesia considers that level up to 100 mg/kg has provided technological function
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	20	8, XS66	4	Colour	Adopt at 10 mg/kg with Notes 8, XS38, XS66, XS260 and New Note "Except for use at 300 mg/kg in products conforming to the Standard for Pickled Cucumbers (Cucumber Pickles) (CXS 115-1981), singly or in combination, with other colours permitted in CXS 115-1981.	Indonesia supports final eWG proposal

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

Corresponding commodity standards: CODEX STAN 057-1981: Lists specific acidity regulators

GSFA: FC is not in the Annex to Table 3. Colours have previously been adopted in this FC

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final EWG Proposal	Indonesia Comment
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	100	8, XS57	4	Colour	Adopt at 20 mg/kg with Notes 8 and XS57.	Indonesia supports final eWG proposal

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)

Corresponding commodity standards: CODEX STAN 038-1981: Lists acetic acid, lactic acid, citric acid, and ascorbic acid; **CODEX STAN 057-1981:** Lists specific acidity regulators; **CODEX STAN 259R-2007:** No food additives listed; **CODEX STAN 308R-2011:** No food additives permitted; **CODEX STAN 321-2015:** No food additives permitted

GSFA: FC is not in the Annex to Table 3. Colours have previously been adopted in this FC

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final EWG Proposal	Indonesia Comment
ANNATTO EXTRACTS, BIXIN- BASED	160b(i)	20	8, 92, XS57, XS308R	4	Colour	Adopt at 10 mg/kg with Notes 8, 92, XS38, XS57, XS259R, XS308R and XS321.	Indonesia supports final eWG proposal

Category No. 04.2.2.7 (Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food category 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3)

Corresponding commodity standards: CODEX STAN 038-1981: Lists acetic acid, lactic acid, citric acid, and ascorbic acid; **CODEX STAN 151-1985:** Does not discuss food additives; **CODEX STAN 223-2001:** Only certain acidity regulators, flavour enhancers, flavourings, texturizers and thickening and stabilizing agents are technologically justified and may be used in products covered by this Standard; **CODEX STAN 260-2007:** Acidity regulators, antifoaming agents, antioxidants, colours, colour retention agents, firming agents, flavour enhancers, preservatives, sequestrants, stabilizers and sweeteners in which the individual pickled fruit or vegetable fall into (i.e., one of the following categories: 04.1.2.3, 04.1.2.10, 04.2.2.3, and 04.2.2.7); **CODEX STAN 294-2009:** Acidity regulators, antioxidants, flavour enhancers, preservatives, and stabilizers used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 04.2.2.7 (Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3) are acceptable for use in foods conforming to this standard

GSFA: FC is in the Annex to Table 3. Colours have previously been adopted in this FC

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final EWG Proposal	Indonesia Comment
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ANNATTO EXTRACTS, BIXIN- BASED	160b(i)	20	8	4	Colour	Adopt at 10 mg/kg with Notes 8, XS38, XS151, XS223, and XS294.	Indonesia supports final eWG proposal
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Category No. 04.2.2.8 (Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds)

Corresponding commodity standards: CODEX STAN 323R-2017: Dried Laver Products and Roasted Laver Product—No food additives are permitted, Seasoned Laver Products Only acidity regulators, anticaking agents, flavour enhancers, sweeteners, thickeners and antioxidants used in accordance with Tables 1 and 2 of the General Standard of Food Additives (CXS 192-1995) in food categories 04.2.2.2 and 04.2.2.8 or listed in Table 3 of the General Standard for Food Additives are acceptable for use in seasoned laver products (see Section 2.3.3) conforming to this standard; **CODEX STAN 334R-2020:** No food additives permitted

GSFA: FC is not in the Annex to Table 3. Colours have previously been adopted in this FC

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final EWG Proposal	Indonesia Comment
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Category No. 04.2.2.8 (Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds)

ANNATTO EXTRACTS, BIXIN- BASED	160b(i)	100	8, XS323R	3	Colour	Adopt at 20 mg/kg with Notes 8, XS323R and XS334R.	Indonesia supports final eWG proposal
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Category No. 06.3 (Breakfast cereals, including rolled oats)

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final EWG Proposal	Indonesia Comment
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	75	8	4	Colour	Adopt at 75 mg/kg with Note 8 and New Note "Except for use at 100 mg/kg in extruded and/or puffed cereal products."	Indonesia considers that level up to 10 mg/kg has provided technological function
AZORUBINE (CARMOISINE)	122	200		7	Colour	Adopt at 70 mg/kg. 1 st : Indonesia permits the use of this food additives in this food category up to 70 mg/kg. Indonesia considers that the level up to 70 mg/kg has provided technological function.	Indonesia supports final eWG proposal

						2 nd : Adopt at 70 mg/kg Indonesia supports to adopt at 70 mg/kg	
BROWN HT	155	200		7	Colour	Adopt at 30 mg/kg. 1 st : Indonesia permits the use of this food additives in this food category up to 30 mg/kg. Indonesia considers that the level up to 30 mg/kg has provided technological function. 2 nd : Adopt at 30 mg/kg. Indonesia supports to adopt at 30 mg/kg	Indonesia supports final eWG proposal
CURCUMIN	100(i)	500		7	Colour	Adopt at 200 mg/kg with revised New Note: "Except for use at 500 mg/kg in extruded-type breakfast cereals, including granola-type cereals, only". 1 st : Indonesia permits the use of this food additives in this food category up to 200 mg/kg. Indonesia considers that the level up to 200 mg/kg has provided technological function. 2 nd : Adopt at 200 mg/kg with New Note "Except for use at 500 mg/kg in granola-type breakfast cereal only." Indonesia supports to adopt at 200 mg/kg	Indonesia supports final eWG proposal
QUINOLINE YELLOW	104	200		7	Colour	Adopt at 70 mg/kg. 1 st : Indonesia permits the use of this food additives in this food category up to 70 mg/kg. Indonesia considers that the level up to 70 mg/kg has provided technological function. 2 nd : Adopt at 70 mg/kg. Indonesia supports to adopt at 70 mg/kg	Indonesia supports final eWG proposal
SUNSET YELLOW FCF	110	300	161	2008	Colour	Revise adopted provision - Maintain use level at 300 mg/kg - Remove Note 161	Indonesia considers that level up to 70 mg/kg has provided

							technological function
TARTRAZINE	102	300		7	Colour	Adopt at 300 mg/kg.	Indonesia considers that level up to 70 mg/kg has provided technological function

Category No. 06.4.2 (Dried pastas and noodles and like products)

Corresponding commodity standards: None

GSFA: FC is in the Annex to Table 3. Colours have previously been adopted in this FC

General Comments on FC 06.4.2 by EWG members on the 1st circular:

China: Does not allow the use of colors in this FC and does not support adoption.

If there is support from other members and the provisions are adopted, perhaps the note "Some Codex members allow the use of additives with sweetener and colour functions in this food category while others limit this food category to products without these additives" should be added.

Switzerland: does not allow colours in this FC

Category No. 06.4.2 (Dried pastas and noodles and like products)

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final EWG Proposal	Indonesia Comment
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	20	8	4	Colour	Adopt at 10 mg/kg with Note 8 ("As bixin") and Note 211 ("For use in noodles only") <i>Chair's Note: There appears to be confusion (perhaps only for the Chair) regarding the proposals for use of notes that would allow the color to be used in pastas (either with or without vegetables or sauces). We ask that any member interested in adding such a note come to the meeting with a clear proposed note (taking into account the already proposed Note 211).</i>	Indonesia supports final eWG proposal

TARTRAZINE	102	300		7	Colour	Adopt at 70 mg/kg with Note 211 ("For use in noodles only").	Indonesia supports final eWG proposal
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Category No. 06.4.3 (Pre-cooked pastas and noodles and like products)

Corresponding commodity standards: CODEX STAN 249-2006: Acidity regulators, anticaking agents, antioxidants, colours, emulsifiers, flour treatment agents, humectants, preservatives, stabilizers used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 06.4.3 (Pre-cooked pastas and noodles and like products) and only certain Table 3 acidity regulators, antioxidants, colours, emulsifiers, flavour enhancers, humectants, stabilizers, and thickeners 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

GSFA: FC is not in the Annex to Table 3. Colours have previously been adopted in this FC

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final EWG Proposal	Indonesia Comment
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	20	8 & 153	4	Colour	Adopt at 20 mg/kg with Note 8 ("As Bixin") and Note 211 ("For use in noodles only") <i>Chair's Note: There appears to be confusion (perhaps only for the Chair) regarding the proposals for use of notes that would allow the color to be used in pastas (either with or without vegetables or sauces). We ask that any member interested in adding such a note come to the meeting with a clear proposed note (taking into account the already proposed Note 211).</i>	Indonesia considers that level up to 10 mg/kg has provided technological function.
CURCUMIN	100(i)	500	153	7	Colour	Adopt at 100 mg/kg with Note 211 ("For use in noodles only") <i>Chair's Note: There appears to be confusion (perhaps only for the Chair) regarding the proposals for use of notes that would allow the color to be used in pastas (either with or without vegetables or sauces). We ask that any member</i>	Indonesia supports final eWG proposal

						<i>interested in adding such a note come to the meeting with a clear proposed note (taking into account the already proposed Note 211).</i>	
TARTRAZINE	102	300	153	7	Colour	Adopt at 70 mg/kg with Note 153.	Indonesia supports final eWG proposal

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

Corresponding commodity standards: None

GSFA: FC is not in the Annex to Table 3. Colours have previously been adopted in this FC

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final EWG Proposal	Indonesia Comment
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	30	8	4	Colour	Adopt at 10 mg/kg with Note 8.	Indonesia supports final eWG proposal
AZORUBINE (CARMOISINE)	122	150		7	Colour	Adopt at 150 mg/kg.	Indonesia considers that level up to 70 mg/kg has provided technological function
BROWN HT	155	150		7	Colour	Adopt at 30 mg/kg.	Indonesia supports final eWG proposal
FAST GREEN FCF	143	100	161	2009	Colour	Revise adopted provision - Maintain use level at 100 mg/kg - Remove Note 161	Indonesia considers that level up to 70 mg/kg has provided technological function
QUINOLINE YELLOW	104	150		7	Colour	Adopt at 100 mg/kg.	Indonesia considers that level up to 70 mg/kg has provided technological function
TARTRAZINE	102	300		7	Colour	Adopt at 100 mg/kg	Indonesia considers that level up to 70 mg/kg has provided technological function

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

Corresponding commodity standards: None

GSFA: FC is not in the Annex to Table 3. Colours have previously been adopted in this FC

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final EWG Proposal	Indonesia Comment
AMARANTH	123	100		7	Colour	Discontinue	
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	100	8	4	Colour	Adopt at 80 mg/kg with Note 8.	The actual use of annatto extracts bixin based in Indonesia is 5,4 mg/kg. Indonesia considers that level up to 10 mg/kg has provided technological function.

Category No. 06.8.1 (Soybean-based beverages)

Corresponding commodity standards: CODEX STAN 322R-2015: 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; Commodity Standards associated with subcategories

GSFA: FC is not in the Annex to Table 3. Colours have previously been adopted in this FC

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final EWG Proposal	Indonesia Comment
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	10		4	Colour	Adopt at 10 mg/kg with Note 8 ("As bixin") and New Note "Except for use in products conforming to the Regional Standard for Non-fermented Soybean Products (CXS 322R-2015) at 5 mg/kg, as bixin."	Indonesia considers that level up to 5 mg/kg has provided technological function.

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

Corresponding commodity standards: None

GSFA: FC is not in the Annex to Table 3. Colours have previously been adopted in this FC

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final EWG Proposal	Indonesia Comment
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ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	100	8	4	Colour	Adopt at 100 mg/kg with Note 8	Indonesia is of the view that the color of cured meat should come from the use of nitrate and nitrite salts, not from the use of colours. The use of colours should be minimized as much as possible. Indonesia considers that level up to 20 mg/kg has provided technological function.
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Category No. 08.3.1.3 (Fermented non-heat treated processed comminuted meat, poultry, and game products)

Corresponding commodity standards: None

GSFA: FC is not in the Annex to Table 3. Colours have previously been adopted in this FC

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final EWG Proposal	Indonesia Comment
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	100	8	4	Colour	Adopt at 100 mg/kg with Note 8	Indonesia considers that level up to 20 mg/kg has provided technological function

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

Corresponding commodity standards: **CODEX STAN 088-1981:** Preservatives used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 08.3.2 "Heat-treated processed comminuted meat, poultry, and game products" and its parent food categories are acceptable for use in foods conforming to this Standard. Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this Standard. Section 4.1 of the General Standard for Food Additives (CXS 192-1995), referring to the conditions applying to carry-over of food additives from ingredients and raw materials into foods, shall apply; **CODEX STAN 089-1981:** Preservatives, humectants and colours used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 08.3.2 "Heat-treated processed comminuted meat, poultry, and game products" and its parent food categories are acceptable for use in foods conforming to this Standard. Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this Standard. Use of flavouring substances should be consistent with the Guidelines for the Use of Flavourings (CAC/GL 66-2008). Section 4.1 of the General Standard for Food Additives (CXS 192-1995), referring to the conditions applying to carry-over of food additives from ingredients and

raw materials into foods, shall apply; **CODEX STAN 098-1981**: Preservatives, humectants and colours used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 08.3.2 “Heat-treated processed comminuted meat, poultry, and game products” and its parent food categories are acceptable for use in foods conforming to this Standard. Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this Standard. Use of flavouring substances should be consistent with the Guidelines for the Use of Flavourings (CAC/GL 66-2008). Section

4.1 of the General Standard for Food Additives (CXS 192-1995), referring to the conditions applying to carry-over of food additives from ingredients and raw materials into foods, shall apply

GSFA: FC is not in the Annex to Table 3. Colours have previously been adopted in this FC.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final EWG Proposal	Indonesia Comment
ANNATTO EXTRACTS, BIXIN- BASED	160b(i)	50	8	4	Colours	Adopt at 100 mg/kg with Note 8; Add XS88 “ <i>Excluding products conforming to the Standard for Corned Beef (CXS 88-1981)</i> ”, XS89 “ <i>Excluding products conforming to Standard for Luncheon Meat (CXS 89-1981)</i> ” and XS98 “ <i>Excluding products conforming to the Standard for Cooked Cured Chopped Meat (CXS 98-1981)</i> ”	Indonesia considers that level up to 20 mg/kg has provided technological function

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

Corresponding commodity standards: None

GSFA: FC is not in the Annex to Table 3. Colours have previously been adopted in this FC

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final EWG Proposal	Indonesia Comment
ANNATTO EXTRACTS, BIXIN- BASED	160b(i)	25	8	4	Colour	Adopt at 20 mg/kg with Note 8; Add Note 16 “ <i>For use in glaze, coatings or decorations for fruit, vegetables, meat or fish only</i> ”	Indonesia supports final eWG proposal

Category No. 08.4 (Edible casings (e.g. sausage casings))

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final EWG Proposal	Indonesia Comment
ANNATTO EXTRACTS, BIXIN- BASED	160b(i)	1000	8 & 85	4	Colour	Adopt at 35 mg/kg with Notes 8 and Note 304 “ <i>Level of colour corresponds to the finished product as consumed (e.g., the</i>	Indonesia considers that level up to 20 mg/kg has provided technological function

						sausage).” Add New Note “Except for use in red colour sausage at 100 mg/kg”.	
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Japan

Japan would like to submit the following comments regarding CX/FA 24/54/7. Addition is in **bold and underlined font** and deletion is in strikethrough font.

Food Cat.	Food additive INS	Final EWG Proposal and Japan's proposal	Japan's comment
04.1.2.4 Canned or bottled (pasteurized) fruit	PONCEAU 4R (COCHINEAL RED A) 124	Revise adopted provision - Remove Note 161 - Replace Note 267 with Note 104 - add New Note "For use with red fruits only" - Add XS17, XS78, XS99, XS242, and XS254 - Add New Note "Except for products conforming to the Standard for Canned Raspberries (CXS 60-1981): at 300 mg/kg of the final product." - Add New Note "Except for products conforming to the Standard for Canned Strawberries (CXS 62-1981) at up to 300 mg/kg of the final product." <u>- Add New Note "For use in canned Japanese apricot (<i>Prunus mume</i>) only"</u>	Japan would like to propose new note. Ponceau 4R is used in canned Japanese apricot (<i>Prunus mume</i>), which is not red fruits, to impart appealing colour.
04.1.2.6 Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	PONCEAU 4R (COCHINEAL RED A) 124	Revise adopted provision - Lower use level to 100 mg/kg - Remove Note 161 - Maintain Note XS160 - Add New Note "Except for use in strawberry-based spread <u>containing strawberry</u> at 400 mg/kg".	Japan would like to propose the modification of new note. Ponceau 4R is used in strawberry-based spread as well as mixed spreads with strawberries and other fruits.
06.4.3 Pre-cooked pastas and noodles and like products (Page 51)	annatto extracts, bixin-based 160b(i)	Adopt at 20 mg/kg with Note 8 ("As Bixin"), Note 211 ("For use in noodles only") <u>and New Note "For use in pastas with sauces only"</u> .	Japan would like to propose the new Note. 160b(i) is used in noodles, and pastas with sauces in Japan.
06.4.3 Pre-cooked pastas and noodles and like products (Page 51)	annatto extracts, norbixin-based 160b(ii)	Adopt at 25 mg/kg with Note 185 ("As norbixin"), Note 211 ("For use in noodles only") <u>and New Note "For use in pastas with sauces only"</u> .	See the above comment.
06.4.3 Pre-cooked pastas and noodles and like products	paprika extract 160c(ii)	Adopt at 120 mg/kg with Note 39 ("On a total carotenoid basis"), Note 211 ("For use in noodles only") <u>and New Note "For use in pastas with sauces only"</u> .	See the above comment.

(Page 52)			
06.8.8 Other soybean protein products (Page 54)	paprika extract 160c(ii)	Adopt at 5 mg/kg with Note 39, Note XS175, and New Note "Except for use in soybean substitute seafood fish at 20 mg/kg"	Japan would like to propose the modification of new note. Paprika extract is used not only in soybean substitute fish, but in other soybean substitute seafood.
08.3.2 Heat-treated processed comminuted meat, poultry, and game products (Page 65)	paprika extract 160c(ii)	Adopt at 40 mg/kg with Note 39; Add XS88 "Excluding products conforming to the Standard for Corned Beef (CXS 88-1981)", XS89 "Excluding products conforming to Standard for Luncheon Meat (CXS 89-1981)" and XS98 "Excluding products conforming to the Standard for Cooked Cured Chopped Meat (CXS 98-1981)" Add New Note "Except for use in hot/spicy flavoured products at 50 mg/kg".	Japan proposes new note. Paprika extract is used in hot/spicy flavoured cooked meat products at 50 mg/kg to associate the colour with the flavour of the products.

Thailand

General Standard for Food Additives (GSFA): Report of the Electronic Working Group on the GSFA (CX/FA 25/55/7)

Thailand would like to thank the United States for great work and leading the Electronic Working Group (EWG) on the General Standard for Food Additives (GSFA) to the 55th session of the Codex Committee on Food Additives (CCFA). We are pleased to provide our comments on the Appendices 1 and 3 as follows:

Appendix 1: Colours in FCs 01.0 through to 08.0 and their subcategories

Draft and proposed draft provisions for colours and adopted provisions for colours with Note 161 in food categories 01.0 through 08.0 and their subcategories

General comments:

We would like to inform that Thailand conducted dietary exposure assessment to food additives by using national food consumption data. The result revealed that the total dietary intake of young children (3-6 years old) at the 97.5th percentile exceeded ADI, which indicates a safety concern for the following additives:

1. Brilliant black (black PN) (INS 151): 111.42% of ADI
2. Caramel III - ammonia caramel (INS 150c): 112.92% of ADI
3. Caramel IV - sulfite ammonia caramel (INS 150d): 102.70% of ADI
4. Curcumin (INS 100(i)): 122.66% of ADI
5. Grape skin extract (INS 163(ii)): 120.19% of ADI
6. Paprika extract (INS 160c(ii)): 109.60% of ADI

Specific comments:

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

Additive	INS	Max Level (mg/kg)	Notes	Step/ Adopted	Final EWG Proposal	Thailand's comments
BRILLIANT BLUE FCF	133	200	161 & 267	2018	Revise adopted provision - Remove Note 161 -Maintain use level at 200 mg/kg -Maintain Note 267 ("Excluding products conforming to the Standard for Certain Canned Fruits (CXS 192 319-2015) except for use in special holiday packs for canned pears conforming to the standard." -add New Note "For use with red fruits only" -Add Notes XS17, XS60, XS62, XS78, XS99, XS242 and XS254	Thailand supports final EWG proposal.
PONCEAU 4R (COCHINEAL RED A)	124	300	161 & 267	2018	Revise adopted provision - Remove Note 161 - Replace Note 267 with Note 104 (due to comments by EWG member that INS 124 is permitted in canned mangoes and special holiday packs for canned pears) - add New Note "For use with red fruits only" - Add XS17, XS78, XS99, XS242, and XS254 - Add New Note "Except for products conforming to the Standard for Canned Raspberries (CXS 60-1981): at 300 mg/kg of the final product." - Add New Note "Except for products conforming to the Standard for Canned Strawberries (CXS 62-1981) at up to 300 mg/kg of the final product." Chair's Note: As use of erythrosine (INS 127) from CXS 60-1981 and CXS62-1981 was not included in the provision for erythrosine above, we have only included Ponceau 4R in the notes corresponding to CXS 60-1981 and CXS 62-1981.	Thailand supports final EWG proposal.

Category No. 04.1.2.5 (Jams, jellies, marmalades)

Additive	INS	Max Level (mg/kg)	Notes	Step/ Adopted	Final EWG Proposal	Thailand's comments
ALLURA RED AC	129	100	161	2009	Revise adopted provision - Maintain use level at 100 mg/kg, remove Note 161.	Thailand supports

Additive	INS	Max Level (mg/kg)	Notes	Step/ Adopted	Final EWG Proposal	Thailand's comments
					Chair's Note: INS 129 is permitted for use in CXS 296-2009 at 100 mg/kg.	final EWG proposal.
BRILLIANT BLUE FCF	133	100	161	2009	Revise adopted provision - Remove Note 161 - Maintain use level at 100 mg/kg Chair's Note: INS 133 is permitted for use in CXS 296-2009 at 100 mg/kg.	Thailand supports final EWG proposal.
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141 (i),(ii)	200	161	2009	Revise adopted provision - Remove Note 161 - Maintain use level at 200 mg/kg Chair's Note: INS 141(i),(ii) permitted for use in CXS 296-2009 at 200 mg/kg.	Thailand supports final EWG proposal.
LUTEIN FROM TAGETES ERECTA	161 b(i)	100		4	Discontinue: Lutein from Tagetes Erecta is a Table 3 food additive (GMP) and FC 04.1.2.5 is not in the Annex to Table 3	Thailand noted that Standard for jam, jellies, and marmalades (CXS 296-2009) permits the use of LUTEIN FROM TAGETES ERECTA (161b(i)) at 100 mg/kg.
PONCEAU 4R (COCHINEAL RED A)	124	100	161	2008	Revise adopted provision - Maintain use level at 100 mg/kg - Remove Note 161 Chair's Note: CXS 296 (Standard for Jams, Jellies and Marmalades) permits the use of Ponceau 4R at 100 mg/kg.	Thailand supports final EWG proposal.
QUINOLINE YELLOW	104	500		7	Adopt at 100 mg/kg Chair's Note: CXS 296 (Standard for Jams, Jellies and Marmalades) permits the use of Quinoline yellow at 100 mg/kg.	Thailand supports final EWG proposal.
SUNSET YELLOW FCF	110	300	161	2008	Revise adopted provision - Maintain use level at 300 mg/kg - Remove Note 161	Thailand supports final EWG proposal.

Additive	INS	Max Level (mg/kg)	Notes	Step/ Adopted	Final EWG Proposal	Thailand's comments
					Chair's Note: CXS 296 (Standard for Jams, Jellies and Marmalades) permits the use of Sunset yellow at 300 mg/kg.	

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

Additive	INS	Max Level (mg/kg)	Notes	Step/ Adopted	Final EWG Proposal	Thailand's comments
BRILLIANT BLUE FCF	133	100	161 & XS160	2023	Revise adopted provision - Maintain use level at 100 mg/kg with Note XS160 - Remove Note 161	Thailand supports final EWG proposal.
FAST GREEN FCF	143	100	161 & XS160	2023	Revise adopted provision - Maintain use level at 100 mg/kg with Note XS160 - Remove Note 161	Thailand supports final EWG proposal.

Category No. 04.1.2.7 (Candied fruit)

Additive	INS	Max Level (mg/kg)	Notes	Step/ Adopted	Final EWG Proposal	Thailand's comments
BRILLIANT BLUE FCF	133	100	161	2009	Revise adopted provision - Maintain use level at 100 mg/kg - Remove Note 161	Thailand supports final EWG proposal.
FAST GREEN FCF	143	100	161	2009	Revise adopted provision - Maintain use level at 100 mg/kg - Remove Note 161	Thailand supports final EWG proposal.
INDIGOTINE (INDIGO CARMINE)	132	200	161	2009	Revise adopted provision - Maintain use level at 200 mg/kg - Remove Note 161	Thailand supports final EWG proposal.
PONCEAU 4R (COCHINEAL RED A)	124	200	161	2008	Revise adopted provision - Maintain use level at 200 mg/kg - Remove Note 161	Thailand supports final EWG proposal.
SUNSET YELLOW FCF	110	200	161	2008	Revise adopted provision - Maintain use level at 200 mg/kg - Remove Note 161	Thailand supports final EWG proposal.
TARTRAZINE	102	300		7	Adopt at 200 mg/kg	Thailand supports final EWG proposal.

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

Additive	INS	Max Level (mg/kg)	Notes	Step/ Adopted	Final EWG Proposal	Thailand's comments
BRILLIANT BLUE FCF	133	100	161, 182 & XS314R	2024	Revise adopted provision - Maintain use level at 100 mg/kg - Remove Note 161 - Remove Note 182 - Maintain XS314R - Add Note XS240 (replaces Note 182)	Thailand supports final EWG proposal.
FAST GREEN FCF	143	100	161, 182 & XS314R	2024	Revise adopted provision - Maintain use level at 100 mg/kg - Remove Note 161 - Remove Note 182 - Maintain XS314R - Add Note XS240 (replaces Note 182)	Thailand supports final EWG proposal.
INDIGOTINE (INDIGO CARMINE)	132	150	161, 182 & XS314R	2024	Revise adopted provision - Maintain use level at 150 mg/kg - Remove Note 161 - Remove Note 182 - Maintain XS314R - Add Note XS240 (replaces Note 182)	Thailand supports final EWG proposal.
PONCEAU 4R (COCHINEAL RED A)	124	50	161, 182 & XS314R	2024	Revise adopted provision - Maintain use level at 50 mg/kg - Remove Note 161 - Remove Note 182 - Maintain XS314R - Add Note XS240 (replaces Note 182)	Thailand supports final EWG proposal.

Category No. 04.1.2.9 (Fruit-based desserts, incl. fruit-flavoured water-based desserts)

Additive	INS	Max Level (mg/kg)	Notes	Step/ Adopted	Final EWG Proposal	Thailand's comments
ALLURA RED AC	129	300	161	2009	Revise adopted provision	Thailand supports final EWG proposal.

Additive	INS	Max Level (mg/kg)	Notes	Step/ Adopted	Final Proposal EWG	Thailand's comments
					- Maintain use level at 300 mg/kg - Remove Note 161	
CURCUMIN	100(i)	150		7	Adopt at 150 mg/kg	Thailand conducted dietary exposure assessment to CURCUMIN (INS 100(i)) by using national food consumption data. The result revealed that the total dietary intake of young children (3-6 years old) at the 97.5th percentile was 122.66% of ADI, which indicates a safety concern. Thailand allows the use of CURCUMIN (INS 100(i)) at 50 mg/kg in this food category.
FAST GREEN FCF	143	100	161	2009	Revise adopted provision - Maintain use level of 100 mg/kg - Remove Note 161	Thailand supports final EWG proposal.
INDIGOTINE (INDIGO CARMINE)	132	150	161	2009	Revise adopted provision - Maintain use level at 150 mg/kg - Remove Note 161	Thailand supports final EWG proposal.
PONCEAU 4R (COCHINEAL RED A)	124	50	161	2008	Revise adopted provision - Maintain use level at 50 mg/kg - Remove Note 161	Thailand supports final EWG proposal.
SUNSET YELLOW FCF	110	50	161	2008	Revise adopted provision - Maintain use level at 50 mg/kg	Thailand supports final EWG proposal.

Additive	INS	Max Level (mg/kg)	Notes	Step/ Adopted	Final Proposal	EWG	Thailand's comments
					- Remove Note 161		

Category No. 04.1.2.11 (Fruit fillings for pastries)

Additive	INS	Max Level (mg/kg)	Notes	Step/ Adopted	Final EWG Proposal	Thailand's comments
ALLURA RED AC	129	300	161	2009	Revise adopted provision - Maintain use level at 300 mg/kg - Remove Note 161	Thailand supports final EWG proposal.
FAST GREEN FCF	143	100	161	2009	Revise adopted provision - Maintain use level at 100 mg/kg - Remove Note 161	Thailand supports final EWG proposal.
INDIGOTINE (INDIGO CARMINE)	132	150	161	2009	Revise adopted provision - Maintain use level at 150 mg/kg - Remove Note 161	Thailand supports final EWG proposal.
PONCEAU 4R (COCHINEAL RED A)	124	50	161	2008	Revise adopted provision - Maintain use level at 50 mg/kg - Remove Note 161	Thailand supports final EWG proposal.

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

Additive	INS	Max Level (mg/kg)	Notes	Step/ Adopted	Final EWG Proposal	Thailand's comments
CARAMEL III - AMMONIA CARAMEL	150c	50000	76, 161, XS323R	2024	Revise adopted provision - Maintain use level at 50000 mg/kg - Maintain notes 76 and XS323R - Remove Note 161 - Add Notes XS38, XS39, XS321, XS336R, and XS341R Chair's Note: Please comment on the use level. Is this high a use level actually necessary ?	Thailand conducted dietary exposure assessment to CARAMEL III - AMMONIA CARAMEL (INS 150c) by using national food consumption data. The result revealed that the total dietary intake of young children (3-6 years old) at the 97.5th percentile was 112.92% of ADI, which indicates a safety concern. Thailand allows the use of CARAMEL III – AMMONIA CARAMEL (INS 150c) at 25000 mg/kg in this food category.

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

Additive	INS	Max Level (mg/kg)	Notes	Step/ Adopted	Final EWG Proposal	Thailand's comments
ALLURA RED AC	129	300	161 & XS66	2024	Revise adopted provision - Maintain use level at 300 mg/kg with Note XS66 - Remove Note 161 - Add Notes XS38, XS115 and XS260	Thailand supports final EWG proposal.
BRILLIANT BLUE FCF	133	500	161 & XS66	2024	Revise adopted provision - Maintain use level at 500 mg/kg with Note XS66 - Remove Note 161 - Add Notes XS38, XS260 and New Note "Except for use at 300 mg/kg in products conforming to the Standard for Pickled Cucumbers (Cucumber Pickles) (CXS 115-1981), singly or in combination, with other colours permitted in CXS 115-1981.	Thailand supports final EWG proposal.
INDIGOTINE (INDIGO CARMINE)	132	150	161 & XS66	2024	Revise adopted provision - Maintain use level at 150 mg/kg with Note XS66 - Remove Note 161 - Add Notes XS38, XS115 and XS260.	Thailand supports final EWG proposal.

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

Additive	INS	Max Level (mg/kg)	Notes	Step/ Adopted	Final EWG Proposal	Thailand's comments
ALLURA RED	129	200	161 & XS57	2024	Revise adopted provision - Maintain use level of 200 mg/kg and Note XS57 - Remove Note 161 - Add Notes XS13, XS38, XS145, XS241, XS257R, XS258R and	Thailand supports final EWG proposal.

Additive	INS	Max Level (mg/kg)	Notes	Step/ Adopted	Final EWG Proposal	Thailand's comments
					XS297.	
BRILLIANT BLUE FCF	133	200	161 & XS57	2024	Revise adopted provision - Maintain use level of 200 mg/kg and Note XS57 - Remove Note 161 - Add Notes XS13, XS38, XS145, XS241, XS257R, XS258R and New Note "Except for use at 20 mg/kg in products conforming to the Standard for Certain Canned Vegetables (CXS 297-2009)."	Thailand supports final EWG proposal.
CARAMEL III - AMMONIA CARAMEL	150c	50000	161 & XS57	2024	Revise adopted provision - Maintain use level of 50000 mg/kg and Note XS57 - Remove Note 161 - Add Notes XS13, XS38, XS145, XS241, XS257R, XS258R and New Note "For products conforming to the Standard for Certain Canned Vegetables (CXS 297-2009): only for use in canned mushrooms in sauce."	Thailand conducted dietary exposure assessment to CARAMEL III - AMMONIA CARAMEL (INS 150c) by using national food consumption data. The result revealed that the total dietary intake of young children (3-6 years old) at the 97.5th percentile was 112.92% of ADI, which indicates a safety concern. Thailand allows the use of CARAMEL III - AMMONIA CARAMEL (INS 150c) at 25000 mg/kg in this food category.
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	50000	92, 161, XS57, XS66, XS294, XS308R, XS320, XS323R	(2024)	Adopt at 50000 mg/kg with Notes XS13, XS38, XS57, XS145, XS241, XS257R and XS258R.	Thailand conducted dietary exposure assessment to CARAMEL IV - SULFITE AMMONIA CARAMEL (INS 150d) by using national food consumption data.

Additive	INS	Max Level (mg/kg)	Notes	Step/ Adopted	Final EWG Proposal	Thailand's comments
						The result revealed that the total dietary intake of young children (3-6 years old) at the 97.5th percentile was 102.70% of ADI, which indicates a safety concern. Thailand allows the use of CAMEL IV - SULFITE AMMONIA CAMEL (INS 150d) at 25000 mg/kg in parent food category 04.2.2.

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

Additive	INS	Max Level (mg/kg)	Notes	Step/ Adopted	Final EWG Proposal	Thailand's comments
ALLURA RED AC	129	200	92, 161, XS57, XS308R	2024	Revise adopted provision - Maintain use level of 200 mg/kg - Remove Note 161 - Maintain Notes 92, XS57 and XS308R - Add notes XS38, XS259R and XS321.	Thailand supports final EWG proposal.
CAMEL III - AMMONIA CAMEL	150c	50000	161, XS57, XS308R	2024	Revise adopted provision - Maintain use level of 50000 mg/kg - Remove Note 161 - Maintain Notes XS57 and XS308R - Add notes XS38, XS259R and XS321.	Thailand conducted dietary exposure assessment to CAMEL III - AMMONIA CAMEL (INS 150c) by using national food consumption data. The result revealed that the total dietary intake of young children (3-6 years old) at the 97.5th percentile was 112.92% of ADI, which indicates a safety concern. Thailand allows the use of CAMEL III -

Additive	INS	Max Level (mg/kg)	Notes	Step/ Adopted	Final EWG Proposal	Thailand's comments
						AMMONIA CARAMEL (INS 150c) at 25000 mg/kg in this food category.

Category No. 04.2.2.7 (Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food category 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3)

Additive	INS	Max Level (mg/kg)	Notes	Step/ Adopted	Final EWG Proposal	Thailand's comments
BRILLIANT BLUE FCF	133	100	92, 161 & XS294	2023	Revise adopted provision - Maintain use level at 100 mg/kg - Remove Note 161 - Maintain Notes 92 and XS294 - Add Notes XS38, XS151, XS223 and XS294.	Thailand supports final EWG proposal.
CARAMEL III - AMMONIA CARAMEL	150c	50000	161 & XS294	2023	Revise adopted provision - Maintain use level at 50000 mg/kg - Remove Note 161 - Maintain Note XS294 - Add Notes XS38, XS151, XS223 and XS294	Thailand conducted dietary exposure assessment to CARAMEL III - AMMONIA CARAMEL (INS 150c) by using national food consumption data. The result revealed that the total dietary intake of young children (3-6 years old) at the 97.5th percentile was 112.92% of ADI, which indicates a safety concern. Thailand allows the use of CARAMEL III - AMMONIA CARAMEL (INS 150c) at 25000 mg/kg in this food category.
FAST GREEN FCF	143	100	161 & XS294	2023	Revise adopted provision - Maintain use level at 100 mg/kg - Remove Note 161	Thailand supports final EWG proposal.

Additive	INS	Max Level (mg/kg)	Notes	Step/ Adopted	Final EWG Proposal	Thailand's comments
					- Maintain Note XS294 - Add Notes XS38, XS151, XS223 and XS294	
TARTRAZINE	102	500		4	Adopt at 200 mg/kg with Notes XS38, XS151, XS223 and XS294.	Thailand supports final EWG proposal.

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

Additive	INS	Max Level (mg/kg)	Notes	Step/ Adopted	Final EWG Proposal	Thailand's comments
CARAMEL III - AMMONIA CARAMEL	150c	50000	161 & XS323R	2024	Revise adopted provision - Maintain use level of 50000 mg/kg - Remove Note 161 - Maintain Note XS323R - Adopt Note XS334R	Thailand conducted dietary exposure assessment to CARAMEL III - AMMONIA CARAMEL (INS 150c) by using national food consumption data. The result revealed that the total dietary intake of young children (3-6 years old) at the 97.5th percentile was 112.92% of ADI, which indicates a safety concern. Thailand allows the use of CARAMEL III – AMMONIA CARAMEL (INS 150c) at 25000 mg/kg in this food category.

Category No. 06.3 (Breakfast cereals, including rolled oats)

Additive	INS	Max Level (mg/kg)	Notes	Step/ Adopted	Final EWG Proposal	Thailand's comments
SUNSET YELLOW FCF	110	300	161	2008	Revise adopted provision - Maintain use level at 300 mg/kg - Remove Note 161	Thailand supports final EWG proposal.
TARTRAZINE	102	300		7	Adopt at 300 mg/kg.	Thailand supports final EWG proposal.

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

Additive	INS	Max Level (mg/kg)	Notes	Step/ Adopted	Final EWG Proposal	Thailand's comments
CARAMEL II - SULFITE CARAMEL	150b	50000	153	4	Adopt at 50000 mg/kg with XS249.	Thailand supports final EWG proposal.

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

Additive	INS	Max Level (mg/kg)	Notes	Step/ Adopted	Final EWG Proposal	Thailand's comments
FAST GREEN FCF	143	100	161	2009	Revise adopted provision - Maintain use level at 100 mg/kg - Remove Note 161	Thailand supports final EWG proposal.

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

Additive	INS	Max Level (mg/kg)	Notes	Step/ Adopted	Final EWG Proposal	Thailand's comments
ALLURA RED AC	129	25	161, XS88, XS89 & XS98	2014	Revise adopted provision - Maintain use level at 25 mg/kg; - Maintain Notes XS88, XS89, and XS98 - Remove Note 161	Thailand supports final EWG proposal.

Appendix 3: New and revised provisions in the GSFA entered into the step process at step 2 as a result of CX/FA 24/54/8 (Page 78)**Category No. 13.1.1 (Infant formulae), 13.1.2 (Follow-up formulae), and 13.1.3 (Formulae for special medical purposes for infants)****Removal of Note 381 for all adopted provisions in food categories 13.1.1, 13.1.2 and 13.1.3**

Regarding the 'New Note' for the provisions of food additives to FC 13.1.1, 13.1.2, and 13.1.3, Thailand would like to propose retaining Note 381. This note provides clear and currently in use within these food categories. However, the 'New Note' introduces details that specify certain form of products, which may cause limitation if the food category expands to include broader form of products in the future.

We suggest that the CCFA should request for advice from the CCNFSDU on this issue.

IACM

IACM would like to thank the US delegation as chairs of the GSFA EWG for the efficiency of the process and for the final proposals in Appendix 1, which represent the final batch of remaining draft colour provisions and colour provisions adopted with Note 161, bringing further clarity regarding the use of colours globally.

IACM would like to submit the following additional comments requesting specific notes for provisions in **Food Category No. 06.3 (Breakfast Cereals, including rolled oats)**

Additive	INS	Max Level (mg/kg)	Notes	Step/ Adopted	Final EWG Proposal	Additional Comments
Azorubine (Carmoisine)	122	200		7	Adopt at 70 mg/kg	IACM supports adoption at 70 mg/kg generally but requests the addition of a note to support specific use in red colored fruit flavored RTE cereals  Proposed Note: "Except for use at 150 mg/kg in red colored fruit flavored RTE Cereals"
Quinoline Yellow	104	200		7	Adopt at 70 mg/kg	IACM requests adoption at 200 mg/kg or the addition of a note to support the use of quinoline yellow in color blends at levels up to 200 mg/kg to provide a yellow shade in RTE cereals.  Proposed Note: Except for use at 200 mg/kg to provide a yellow shade in RTE cereal

IACM would also like to reiterate and expand on the following comments in support of final EWG proposals.

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

Additive	INS	Max Level (mg/kg)	Notes	Step/ Adopted	Final EWG Proposal	Additional Comments
Paprika Extract	160c(ii)	40	39	3	Adopt at 40 mg/kg with Note 39 and Note XS256	IACM supports the final eWG proposal. Photo below demonstrates paprika in dairy spread (cream cheese) at 40 ppm 

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

Additive	INS	Max Level (mg/kg)	Notes	Step/ Adopted	Final EWG Proposal	Additional Comments
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Annatto Extracts, Norbixin-Based	160b(ii)	200	185	4	Adopt at 30 mg/kg with - New Note “Excluding products conforming to the Standard for Certain Canned Fruits (CXS 319-2015) except for use at 200 mg/kg in special holiday packs for canned pears conforming to the standard.” -New Note: “Excluding products conforming to the Standard for Canned Stone Fruits (CXS 242-2003) except for use in canned cherries at 30 mg/kg for the purpose of restoring colour lost in processing. Notes 185, XS17, XS60, XS62, XS78, XS99, and XS254	IACM supports the final eWG proposal. Photo includes norbixin in diced pears at 200 ppm 
Curcumin	100(i)	200		7	Adopt at 200 mg/kg with Note 267 (“Excluding products conforming to the Standard for Certain Canned Fruits (CXS 192 319-2015) except for use in special holiday packs for canned pears conforming to the standard.”, add Notes XS17, XS60, XS62, XS78, XS99, XS242 and XS254	IACM supports the final eWG proposal Photo below demonstrates curcumin in pasteurized fruit at 200 ppm. 

Food Category No. 04.1.2.5 (Jams, jellies, marmelades)

Additive	INS	Max Level (mg/kg)	Notes	Step/ Adopted	Final EWG Proposal	Additional Comments
Annatto Extracts, Bixin-Based	160b(i)	20	8	4	Adopt at 20 mg/kg with Note 8 and Note XS296	IACM supports the final eWG proposal. Photo below demonstrates annatto bixin in marmalade at 20 ppm 
Annatto Extracts, Norbixin-Based	160b(ii)	20	185	4	Adopt at 20 mg/kg with Note 185 and Note XS296	IACM supports the final eWG proposal. Photo below demonstrates annatto norbixin in jams at 20 ppm

						
Curcumin	100(i)	500		7	Adopt provision at 500 mg/kg	IACM supports the final eWG proposal. Photo below demonstrates curcumin in marmalade at 500 ppm 
Paprika Extract	160c(ii)	50	39	2	Adopt at 50 mg/kg with Notes 39 and XS296	IACM supports the final eWG proposal. Photo below demonstrates paprika in marmalade at 50 ppm 

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

Additive	INS	Max Level (mg/kg)	Notes	Step/ Adopted	Final EWG Proposal	Additional Comments
Annatto Extracts, Norbixin-Based	160b(ii)	20	185	4	Adopt at 20 mg/kg with Notes 185 and XS160	IACM supports the final eWG proposal. Photo below demonstrates annatto norbixin in marmalade at 20 ppm 

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

Additive	INS	Max Level (mg/kg)	Notes	Step/ Adopted	Final EWG Proposal	Additional Comments
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Annatto Extracts, Bixin-Based	160b(i)	100	8 & 182, XS314R	4	Adopt at 100 mg/kg with Notes 8, XS240 (replaces Note 182), XS314R	IACM supports the final eWG proposal. Photo below demonstrates annatto bixin in fruit preparation (applesauce) at 100 ppm 
Annatto Extracts, Norbixin-Based	160b(ii)	20	172, 182 & 185, XS314R	4	Adopt at 20 mg/kg with Notes 185, XS240 (replaces Note 182), XS314R. Do not include Note 172 (Note 172 includes a reference for use at higher levels in coconut milk, which is not permitted)	IACM supports the final eWG proposal Photo below demonstrates annatto norbixin in fruit preparation (applesauce) at 20 ppm 
Curcumin	100(i)	500	182, XS314R	700	Adopt at 300 mg/kg with Notes XS240 and XS314R.	IACM supports the final eWG proposal. Photo below demonstrates curcumin in fruit preparation (applesauce) at 400 ppm. 
Paprika Extract	160c(ii)	50	39 & XS314R	2	Adopt at 50 mg/kg with Notes 39, XS240 and XS314R	IACM supports the final eWG proposal.  Photo demonstrates paprika in fruit preparation (applesauce) at 50 ppm
Quinoline Yellow	104	500	182, XS314R	7	Adopt at 10 mg/kg with Notes XS240 and XS314R.	IACM supports the final eWG proposal.

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

Additive	INS	Max Level (mg/kg)	Notes	Step/Adopted	Final EWG Proposal	Additional Comments
Azorubine (Carmoisine)	122	150		7	Adopt at 150 mg/kg	IACM supports the final eWG proposal.
Quinoline Yellow	104	150		7	Adopt at 70 mg/kg	IACM supports the final eWG proposal

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

Additive	INS	Max Level (mg/kg)	Notes	Step/Adopted	Final EWG Proposal	Additional Comments
Curcumin	100(i)	500	XS66	7	Adopt at 50 mg/kg with Notes XS38, XS66, XS260 and New Note "Except for use at 300 mg/kg in products conforming to the Standard for Pickled Cucumbers (Cucumber Pickles) (CXS 115-1981), singly or in combination, with other colours permitted in CXS 115-1981.	IACM supports the final eWG proposal

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

Additive	INS	Max Level (mg/kg)	Notes	Step/Adopted	Final EWG Proposal	Additional Comments
Curcumin	100(i)	200	XS57	7	Adopt at 200 mg/kg with Notes XS13, XS38, XS57, XS145, XS241, XS257R, XS258R, and XS297.	IACM supports the final eWG proposal Photo below demonstrates curcumin in canned vegetables (green beans) at 200 ppm 

Paprika Extract	160c(ii)	50	39, XS57	2	Adopt at 50 mg/kg with Notes XS13, XS38, XS57, XS145, XS241, XS257R, XS258R, and XS297.	IACM supports the final eWG proposal Photo below demonstrates paprika in canned vegetables (green beans) at 50 ppm 
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Food Category No. 04.2.2.7 (Fermented vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1 and 12.9.2.3)

Annatto Extracts, Bixin-based	160b(i)	20	8	4	Adopt at 10 mg/kg with Notes 8, XS38, XS151, XS223, and XS294.	IACM supports the final eWG proposal
Curcumin	100(i)	500		4	Adopt at 200 mg/kg with Notes XS38, XS151, XS223 and XS294.	IACM supports the final eWG proposal Photo below demonstrates curcumin in fermented vegetables (sauerkraut) at 400 ppm 
Paprika Extract	160c(ii)	15	39	2	Adopt at 20 mg/kg with Notes 39, XS38, XS151, XS223 and XS294.	IACM supports the final eWG proposal Photo below demonstrates paprika fermented vegetable (sauerkraut) at 15 ppm 

Food Category No. 06.3 Breakfast cereals, including rolled oats

Additive	INS	Max Level (mg/kg)	Notes	Step/ Adopted	Final EWG Proposal	Additional Comments
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Curcumin	100(i)	500		7	Adopt at 200 mg/kg with revised New Note: "Except for use at 500 mg/kg in extruded-type breakfast cereals, including granola-type cereals, only".	IACM supports the final eWG proposal Photo demonstrates curcumin in breakfast cereals at 176 ppm (left) and at 520 ppm (right). 
Sunset Yellow FCF	110	300	161	2008	Revise adopted provision - Maintain use level at 300 mg/kg - Remove Note 161	IACM supports the final eWG proposal
Tartrazine	102	300		7	Adopt at 300 mg/kg.	IACM supports the final eWG proposal

Food Category No. 06.4.2 (Dried pasta and noodles and like products)

Additive	INS	Max Level (mg/kg)	Notes	Step/ Adopted	Final EWG Proposal	Additional Comments
Lycopene, Tomato	160d(ii)	100	211	4	Adopt at 100 mg/kg with Note 211 ("For use in noodles only").	IACM supports the final eWG proposal

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

Additive	INS	Max Level (mg/kg)	Notes	Step/Adopted	Final EWG Proposal	Additional Comments
Azorubine (Carmoisine)	122	150		7	Adopt at 150 mg/kg	IACM supports the final eWG proposal
Quinoline Yellow	104	150		7	Adopt at 100 mg/kg	IACM supports the final eWG proposal

Tartrazine	102	300		7	Adopt at 100 mg/kg	IACM supports the final eWG proposal Photo below demonstrates use in pudding product at 100 ppm 
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Food Category No. 06.6 (Batters (e.g. for breading or batters for fish or poultry))

Additive	INS	Max Level (mg/kg)	Notes	Step/Adopted	Final EWG Proposal	Additional Comments
Curcumin	100(i)	20		7	Adopt at 100 mg/kg	IACM supports the final eWG proposal.

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

Additive	INS	Max Level (mg/kg)	Notes	Step/Adopted	Final EWG Proposal	Additional Comments
Paprika Extract	160c(ii)	30	39	2	Adopt at 160 mg/kg with Note 39.	IACM supports the final eWG proposal

Food Category No. 06.8.1 (Soybean-based beverages)

Additive	INS	Max Level (mg/kg)	Notes	Step/Adopted	Final EWG Proposal	Additional Comments
Annatto Extracts, Bixin-Based	160b(i)	10		4	Adopt at 10 mg/kg with Note 8 ("As bixin") and New Note "Except for use in products conforming to the Regional Standard for Non-fermented Soybean Products (CXS 322R-2015) at 5 mg/kg, as bixin."	IACM supports the final eWG proposal Photo below demonstrates annatto bixin in a soy-based beverage (soy milk) at 10 ppm. 

Paprika Extract	160c(ii)	15	39	2	Adopt at 15 mg/kg with Notes 39 and XS322R	IACM supports the final eWG proposal Photo below demonstrates paprika in soy-based beverage (soy milk) at 15 ppm 
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Food Category No. 08.3.1 (Non-heat treated processed comminuted meat, poultry, and game products)

Additive	INS	Max Level (mg/kg)	Notes	Step/Adopted	Final EWG Proposal	Additional Comments
Curcumin	100(i)	20	118	7	Adopt at 20 mg/kg with Note 118 and New Note "Except for use in salsicha at 80 mg/kg"	IACM supports final eWG proposal

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

Additive	INS	Max Level (mg/kg)	Notes	Step/Adopted	Final EWG Proposal	Additional Comments
Curcumin	100(i)	20		7	Adopt at 20 mg/kg; Add XS88 "Excluding products conforming to the Standard for Corned Beef (CXS 88-1981)", XS89 "Excluding products conforming to Standard for Luncheon Meat (CXS 89-1981)" and XS98 "Excluding products conforming to the Standard for Cooked Cured Chopped Meat (CXS 98-1981)"	IACM supports the final eWG proposal
Paprika Extract	160c(ii)	40	39	2	Adopt at 40 mg/kg with Note 39; Add XS88 "Excluding products conforming to the Standard for Corned Beef (CXS 88-1981)", XS89 "Excluding products conforming to Standard for Luncheon Meat (CXS 89-1981)" and XS98 "Excluding products conforming to the Standard for Cooked Cured Chopped Meat (CXS 98-1981)"	IACM supports the final eWG proposal