

Appendix V

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF CODEX COMMODITY STANDARDS

(For adoption)

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

Part A: Related to Agenda Item 4b

A.1 PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *REGIONAL STANDARD FOR FERMENTED SOYBEAN PASTE* (Asia) (CXS 298R-2009)

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

4. FOOD ADDITIVES

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

4.1 — Acidity regulator

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

4.2 — Antioxidant

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

4.3 — Colour

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

4.4 — Preservatives

INS No.	Name of food additive	Maximum level
200	Sorbic acid	1000 mg/kg as sorbic acid, singly or in combination
202	Potassium sorbate	
203	Calcium sorbate	
210	Benzoic acid	1000 mg/kg as benzoic acid, singly or in combination
211	Sodium benzoate	
212	Potassium benzoate	

4.5 — Sweeteners

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

4.6 — Processing aids

INS No.	Name of processing aid
	Protease

	Hemicellulase
	Lipase
472e	Citric and fatty acid esters of glycerol
270	Lactic acid
452(i)	Sodium polyphosphates, glassy
452(ii)	Potassium polyphosphates

4.1 Processing aids

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

A.2 PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *REGIONAL STANDARD FOR NON-FERMENTED SOYBEAN PRODUCTS* (Asia) (CXS 322R-2015)

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

4. FOOD ADDITIVES

4.1 General Requirements

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

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

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

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

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

Table 2

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

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

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

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

4.2 — Specific Food Additive Provisions

4.2.1 — Plain Soybean Beverage

—None permitted

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

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

INS No.	Name of Food Additives	Maximum Level
Antioxidant		
304	Ascorbyl palmitate	500 mg/kg
307 a, b, c	Tocopherols	200 mg/kg
Colour		
100(i)	Curcumin	1 mg/kg
102	Tartrazine	300 mg/kg

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

4.2.3 Soybean Curd

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

4.2.4 Compressed Soybean Curd

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

INS No.	Name of Food Additives	Maximum Level
Preservatives		
262ii	Sodium diacetate	1000 mg/kg

4.2.5 Dehydrated Soybean Curd Film

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

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

4.32 Flavourings

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

4.43 Processing Aids

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

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

A.3 PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE REGIONAL STANDARD FOR COOKED RICE WRAPPED IN PLANT LEAVES (Asia) (CXS 355R-2023)

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

4. FOOD ADDITIVES

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

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

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

4. FOOD ADDITIVES

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

4.1 Acidity Regulators

INS No.	Food Additive	Maximum Level
330	Citric acid	GMP

4.2 Anticaking Agents

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

4.3 Stabilizers

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

A.5 PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE REGIONAL STANDARD FOR CANNED FOUL MEDAMES (Near East) (CXS 258R-2007)

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

4. FOOD ADDITIVES

~~Only those food additives listed below may be used and only within the limits specified~~ **Only certain antioxidants and preservatives used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS192-1995) in food category 04.2.2.4 (Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds) and only certain Table 3 food additives of the General Standard for Food Additives (CXS 192-1995) (as indicated in Table 3) are acceptable for use in foods conforming to this Standard.**

4.1 — Acidity regulators

INS No	Food Additive	Maximum Level
330	Citric acid	GMP

4.2 — Antioxidant, preservative

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

A.6 PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *REGIONAL STANDARD FOR TEHENA* (Near East) (CXS 259R-2007)

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

4. FOOD ADDITIVES

No food additives are permitted.

45. CONTAMINANTS

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

56. HYGIENE

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

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

67. PACKAGING AND STORAGE

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

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

78. WEIGHTS AND MEASURES

78.1 Fill of the Container

78.1.1 Minimum Fill

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

89. LABELLING

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

89.1 Name of the Food

The name of the food shall be "Tehena".

910. METHODS OF ANALYSIS AND SAMPLING³

A.7 PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR DRIED OREGANO (CXS 342-2021)

4. FOOD ADDITIVES

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

A.8 PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR DRIED ROOTS, RHIZOMES AND BULBS: DRIED OR DEHYDRATED GINGER (CXS 343-2021)

4. FOOD ADDITIVES

4.1.1 Only certain bleaching agents listed in Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) are acceptable for use in foods conforming to this standard.

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

4.1.2 Bleaching agents

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

A.9 PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR DRIED FLORAL PARTS: CLOVES (CXS 344-2021)

4. FOOD ADDITIVES

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

A.10 PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR DRIED BASIL (CXS 345-2021)

4. FOOD ADDITIVES

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

A.11 PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR DRIED OR DEHYDRATED GARLIC (CXS 347-2019)

4. FOOD ADDITIVES

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

A.12 PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR DRIED FLORAL PARTS - SAFFRON (CXS 351-2022)

4. FOOD ADDITIVES

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

A.13 PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR DRIED SEEDS - NUTMEG (CXS 352-2022)

4. FOOD ADDITIVES

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

A.14 PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR DRIED OR DEHYDRATED CHILLI PEPPER AND PAPRIKA (CXS 353-2022)

4. FOOD ADDITIVES

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

A.15 PROPOSED AMENDMENTS TO THE FOOD ADDITIVES PROVISIONS OF THE STANDARD FOR RICE (CXS 198-1995)

4. FOOD ADDITIVES

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

54. CONTAMINANTS

54.1 Heavy metals

54.2 Pesticide residues

65. HYGIENE

65.1 It is recommended

65.2 To the extent

65.3 When tested

76. PACKAGING

76.1 Rice shall

76.2 The containers....

76.3 When the product

87. LABELLING

87.1 Name of the product

87.2 Labelling of non-retail containers

98. METHODS OF ANALYSIS AND SAMPLING

Part B: Related to Agenda item 5a

B.1 PROPOSED AMENDMENTS TO THE STANDARD FOR PICKLED CUCUMBERS (CUCUMBER PICKLES) (CXS 115-1981)

The following amendments to Section 4 of the *Standard for Pickled Cucumbers (Cucumber Pickles)* (CXS 115-1981)

4. FOOD ADDITIVES

Maximum level

4.4 Colouring matters

Riboflavin	}	
Fast green FCF	}	
Chlorophyll copper complex	}	300 mg/kg singly or in combination
Tartrazine	}	
Annatto extract	}	
Turmeric	}	
Sunset yellow FCF	}	
Beta-carotene	}	
Paprika extract - Oleoresin of paprika	}	
Brilliant blue FCF	}	
Caramel, plain	}	
Caramel (ammonium sulphite treated)	}	

B.2 PROPOSED AMENDMENTS TO THE STANDARD FOR JAMS, JELLIES AND MARMALADES (CXS 296-2009)

The following amendments to Section 4 of the *Standard for Jams, Jellies and Marmalades* (CXS 296-2009)

4. FOOD ADDITIVES

4.4 Colours

INS No.	Name of the food additive	Maximum level
100(i)	Curcumin	500 mg/kg
101(i), (ii)	Riboflavins	200 mg/kg
<u>102</u>	<u>Tartrazine</u>	<u>30 mg/kg in apple jam for the purpose of restoring colour lost during processing</u>
104	Quinoline yellow	100 mg/kg
110	Sunset yellow FCF	300 mg/kg
120	Carmines	200 mg/kg
124	Ponceau 4R (Cochineal Red A)	100 mg/kg
129	Allura red AC	100 mg/kg
133	Brilliant blue FCF	100 mg/kg
140	Chlorophylls	GMP
141(i), (ii)	Chlorophylls and Chlorophyllins, Copper complexes	200 mg/kg
143	Fast green FCF	400 mg/kg
150a	Caramel I – Plain caramel	GMP
150b	Caramel II – Sulfite caramel	80 000 mg/kg
150c	Caramel III – Ammonia caramel	80 000 mg/kg
150d	Caramel IV – Sulphite ammonia caramel	1 500 mg/kg
160a(i)	Carotenes, <i>beta</i> -, synthetic	500 mg/kg singly or in combination
160a(iii)	Carotenes, <i>beta</i> -, <i>Blakeslea trispora</i>	
160e	Carotenal, <i>beta</i> -apo-8'-	
160f	Carotenoic acid, ethyl ester, <i>beta</i> -apo-8'-	
160a(ii)	Carotenes, <i>beta</i> -, vegetable	1 000 mg/kg
160d(i), 160d(iii)	Lycopenes	100 mg/kg
161b(i)	Lutein from <i>Tagetes erecta</i>	100 mg/kg
162	Beet red	GMP
163(ii)	Grape skin extract	500 mg/kg
172(i)-(iii)	Iron oxides	200 mg/kg

B.3 PROPOSED AMENDMENTS TO THE STANDARD FOR CANNED STONE FRUITS (CXS 242-2003)

The following amendments to Section 4 of the *Standard for Canned Stone Fruits* (CXS 242-2003)

4. FOOD ADDITIVES

4.3 Colours

INS No.	Name of the food additive	Maximum level
127	Erythrosine (for sweet cherries only)	200 mg/kg of the final product
129	Allura Red AC (for canned “red” or “purple” plums only)	
<u>160b(ii)</u>	<u>Annatto extracts, norbixin-based</u>	<u>30 mg/kg for the purpose of restoring colour lost during processing</u>