

Appendix VI

GENERAL STANDARD FOR FOOD ADDITIVES**DRAFT AND PROPOSED DRAFT FOOD ADDITIVE PROVISIONS AND OTHER PROVISIONS****(For adoption)**New text is in **bold/underline**. Text to be removed is indicated in ~~strike through~~.**PART A: PROVISIONS RELATED TO AGENDA ITEM 4a****A.1 PROPOSED AMENDMENTS TO TABLE 1 AND 2 OF THE GSFA FOR THE ALIGNMENT OF THE DRAFT STANDARD FOR FRESH CURRY LEAVES (CXS 362-YYYY)¹****A.1.1 PROPOSED AMENDMENTS TO TABLE 1 FOR FOOD CATEGORY 04.2.1.1**

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

ASCORBIC ACID, L-				
INS: 300		Functional Class: Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant		
FC No.	Food Category	Max Level	Notes	Step/Year Adopted
04.2.1.1	Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes (including soybeans), and aloe vera), seaweeds, and nuts and seeds	500 mg/kg	262, XS40R, XS324R, <u>XS362</u>	2024

CITRIC ACID				
INS: 330		Functional Class: Acidity regulator, Antioxidant, Colour retention agent, Sequestrant		
FC No.	Food Category	Max Level	Notes	Step/Year Adopted
04.2.1.1	Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes (including soybeans), and aloe vera), seaweeds, and nuts and seeds	GMP	262, 264, XS40R, XS324R, <u>XS362</u>	2024

LACTIC ACID, L-, D- AND DL-				
INS: 270		Functional Class: Acidity regulator		
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted

¹ Pending the adoption of the commodity standard by the Codex Alimentarius Commission.

04.2.1.1	Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes (including soybeans), and aloe vera), seaweeds, and nuts and seeds	GMP	262, 264, XS40R, XS324R, <u>XS362</u>	2024
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SODIUM DIHYDROGEN CITRATEINS: 331(i)
Stabilizer

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

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

TRISODIUM CITRATE

INS: 331(iii)

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

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

A.1.2 PROPOSED AMENDMENTS TO TABLE 2 OF THE GSFA FOR FOOD CATEGORY 04.2.1.1

Food Category No. 04.2.1.1		Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes (including soybeans), and aloe vera), seaweeds, and nuts and seeds		
Additive	INS	Step/Year adopted	Max Level	Notes
ACETIC ACID, GLACIAL	260	2024	GMP	262, 263, XS40R, XS324R, <u>XS362</u>
ASCORBIC ACID, L-	300	2024	500 mg/kg	262, XS40R, XS324R, <u>XS362</u>
CITRIC ACID	330	2024	GMP	262, 264, XS40R, XS324R, <u>XS362</u>
LACTIC ACID, L-, D-, DL-	270	2024	GMP	262, 264, XS40R, XS324R, <u>XS362</u>
SODIUM DIHYDROGEN CITRATE	331(i)	2024	GMP	262, XS40R, XS324R, <u>XS362</u>
TRISODIUM CITRATE	331(iii)	2024	GMP	262, XS40R, XS324R, <u>XS362</u>

NOTES FOR CXS 362-YYYY**XS362** Excluding products conforming to the *Standard for fresh curry leaves (CXS 362-YYYY)*.

PART B: PROVISIONS RELATED TO AGENDA ITEM 4b**B.1 PROPOSED AMENDMENTS TO TABLE 1, 2 AND 3 OF THE GSFA RELATING TO THE CCASIA REGIONAL COMMODITY STANDARDS:****B.1.1 PROPOSED AMENDMENTS TO TABLE 1 OF THE GSFA (alphabetical order)**

ACESULFAME POTASSIUM				
INS: 950		Functional class: Flavour enhancer, Sweetener		
FC No.	Food Category	Max Level	Notes	Step/Year adopted
06.8.1	Soybean-based beverages	500 mg/kg	478, <u>B322R</u>	2023
12.9.1	Fermented soybean paste (e.g., miso)	350 mg/kg	478, <u>A298R</u>	2023

ANNATTO EXTRACTS, NORBIXIN BASED				
INS: 160b(ii)		Functional class: Colour		
FC No.	Food Category	Max Level	Notes	Step/Year adopted
<u>06.8.1</u>	<u>Soybean-based beverages</u>	<u>100 mg/kg</u>	<u>185, E322R</u>	

ASCORBIC ACID, L-				
INS: 300		Functional class: Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant		
FC No.	Food Category	Max Level	Notes	Step/Year adopted
06.2.1	Flours	300 mg/kg	472, <u>A301R</u>	2019

ASCORBYL ESTERS				
INS: 304, 305		Functional class: Antioxidant		
FC No.	Food Category	Max Level	Notes	Step/Year adopted
<u>06.8.1</u>	<u>Soybean-based beverages</u>	<u>500 mg/kg</u>	<u>187, E322R</u>	

ASPARTAME				
INS: 951		Functional class: Flavour enhancer, Sweetener		
FC No.	Food Category	Max Level	Notes	Step/Year adopted
<u>06.8.1</u>	<u>Soybean-based beverages</u>	<u>1300 mg/kg</u>	<u>F322R</u>	

BENZOYL PEROXIDE				
INS: 928		Functional class: Bleaching agent, Flour treatment agent, Preservative		
FC No.	Food Category	Max Level	Notes	Step/Year adopted
06.2.1	Flours	75 mg/kg	468, <u>A301R</u>	2019

BRILLIANT BLUE FCF				
INS: 133		Functional class: Colour		
FC No.	Food Category	Max Level	Notes	Step/Year adopted
<u>06.8.1</u>	<u>Soybean-based beverages</u>	<u>100 mg/kg</u>	<u>E322R</u>	

CALCIUM SULFATE				
INS: 516		Functional class: Acidity regulator, Firming agent, Flour treatment agent, Sequestrant, Stabilizer		
FC No.	Food Category	Max Level	Notes	Step/Year adopted
06.2.1	Flours	GMP	57, <u>A301R</u>	2019

CARAMEL III - AMMONIA CARAMEL				
INS: 150c		Functional class: Colour		
FC No.	Food Category	Max Level	Notes	Step/Year adopted
06.8.1	Soybean-based beverages	1500 mg/kg	<u>A322R</u>	2010

CARMINES				
INS: 120		Functional class: Colour		
FC No.	Food Category	Max Level	Notes	Step/Year adopted
06.8.1	Soybean-based beverages	100 mg/kg	178, <u>A322R</u>	2010

CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES				
INS: 141(i),(ii)		Functional class: Colour		
FC No.	Food Category	Max Level	Notes	Step/Year adopted
<u>06.8.1</u>	<u>Soybean-based beverages</u>	<u>30 mg/kg</u>	<u>62, E322R</u>	

CURCUMIN				
INS: 100(i)		Functional class: Colour		
FC No.	Food Category	Max Level	Notes	Step/Year adopted
<u>06.8.1</u>	<u>Soybean-based beverages</u>	<u>1 mg/kg</u>	<u>E322R</u>	

DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL				
INS: 472e		Functional class: Emulsifier, Sequestrant, Stabilizer		
FC No.	Food Category	Max Level	Notes	Step/Year adopted

06.2	Flours and starches (including soybean powder)	3000 mg/kg	186, XS152, <u>XS301R</u>	2019
06.8.1	Soybean-based beverages	2000 mg/kg	347, <u>C322R</u>	2016

INDIGOTINE (INDIGO CARMINE)				
INS: 132		Functional class: Colour		
FC No.	Food Category	Max Level	Notes	Step/Year adopted
<u>06.8.1</u>	<u>Soybean-based beverages</u>	<u>150 mg/kg</u>	<u>E322R</u>	

LECITHIN				
INS: 322(i)		Functional class: Antioxidant, Emulsifier, Flour treatment agent		
FC No.	Food Category	Max Level	Notes	Step/Year adopted
06.2.1	Flours	GMP	25, 28, <u>A301R</u>	2014

MAGNESIUM CARBONATE				
INS: 504(i)		Functional class: Acidity regulator, Anticaking agent, Colour retention agent, Flour treatment agent		
FC No.	Food Category	Max Level	Notes	Step/Year adopted
06.2.1	Flours	1500 mg/kg	<u>A301R</u>	2021

METHACRYLATE COPOLYMER BASIC (BMC)				
INS: 1205		Functional class: Carrier, Glazing agent		
FC No.	Food Category	Max Level	Notes	Step/Year adopted
06.2.1	Flours	GMP	<u>XS301R</u>	2021

PHOSPHATES				
INS: 338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542		Functional class: Acidity regulator, Anticaking agent, Antioxidant, Emulsifier, Emulsifying salt, Firming agent, Flour treatment agent, Humectant, Preservative, Raising agent, Sequestrant, Stabilizer, Thickener (depending on the phosphate)		
FC No.	Food Category	Max Level	Notes	Step/Year adopted
06.2.1	Flours	2500 mg/kg	33, 225, 469, <u>C301R</u>	2019
06.8.1	Soybean-based beverages	1300 mg/kg	33, <u>I322R</u>	2012
06.8.3	Soybean curd (tofu)	100 mg/kg	33, <u>K322R</u>	2012
12.9	Soybean-based seasonings and condiments	1200 mg/kg	33, <u>XS298R</u>	2012

POLYGLYCEROL ESTERS OF FATTY ACIDS				
INS: 475		Functional class: Emulsifier, Stabilizer		
FC No.	Food Category	Max Level	Notes	Step/Year adopted
<u>06.8.1</u>	<u>Soybean-based beverages</u>	<u>20000 mg/kg</u>	<u>G322R</u>	

POLYSORBATES				
INS: 432-436		Functional class: Emulsifier, Stabilizer		
FC No.	Food Category	Max Level	Notes	Step/Year adopted
<u>06.8.1</u>	<u>Soybean-based beverages</u>	<u>2000 mg/kg</u>	<u>G322R</u>	

PROPYLENE GLYCOL ALGINATE				
INS: 405		Functional class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Stabilizer, Thickener		
FC No.	Food Category	Max Level	Notes	Step/Year adopted
<u>06.8.1</u>	<u>Soybean-based beverage</u>	<u>10000 mg/kg</u>	<u>H322R</u>	

PROTEASE FROM ASPERGILLUS ORYZAE VAR.				
INS: 1101(i)		Functional class: Flavour enhancer, Flour treatment agent, Stabilizer		
FC No.	Food Category	Max Level	Notes	Step/Year adopted
06.2.1	Flours	GMP	<u>A301R</u>	1999

PULLULAN				
INS: 1204		Functional class: Glazing agent, Thickener		
FC No.	Food Category	Max Level	Notes	Step/Year adopted
06.2.1	Flours	GMP	25, XS152, <u>XS301R</u>	2014

SODIUM ALUMINIUM PHOSPHATES				
INS: 541(i),(ii)		Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Raising agent, Stabilizer, Thickener		
FC No.	Food Category	Max Level	Notes	Step/Year adopted
06.2.1	Flours	1600 mg/kg	6, 252, XS152, <u>XS301R</u>	2019

SODIUM ASCORBATE				
INS: 301		Functional class: Antioxidant, Flour treatment agent		
FC No.	Food Category	Max Level	Notes	Step/Year adopted

06.2.1	Flours	300 mg/kg	<u>A301R</u>	2014
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SODIUM DIACETATE				
INS: 262(ii)		Functional class: Acidity regulator, Preservative, Sequestrant		
FC No.	Food Category	Max Level	Notes	Step/Year adopted
<u>06.8.4</u>	<u>Compressed Soybean Curd</u>	<u>1000 mg/kg</u>	<u>L322R</u>	

SORBITAN ESTERS OF FATTY ACIDS				
INS: 491-495		Functional class: Emulsifier, Stabilizer		
FC No.	Food Category	Max Level	Notes	Step/Year adopted
<u>06.8.1</u>	<u>Soybean-based beverage</u>	<u>20000 mg/kg</u>	<u>G322R</u>	

STEAROYL LACTYLATES				
INS: 481(i), 482(i)		Functional class: Emulsifier, Flour treatment agent, Foaming agent, Stabilizer		
FC No.	Food Category	Max Level	Notes	Step/Year adopted
06.2.1	Flours	5000 mg/kg	186, XS152, <u>A301R</u>	2019

STEVIOL GLYCOSIDES				
INS: 960a, 960b, 960c, 960d		Functional class: Sweetener		
FC No.	Food Category	Max Level	Notes	Step/Year adopted
06.8.1	Soybean-based beverage	200 mg/kg	26, 477, <u>A322R</u>	2011

SUCRALOSE (TRICHLOROGALACTOSUCROSE)				
INS: 955		Functional class: Flavour enhancer, Sweetener		
FC No.	Food Category	Max Level	Notes	Step/Year adopted
06.7	Pre-cooked or processed rice products, including rice cakes (Oriental type only)	200 mg/kg	72, 478, <u>XS355R</u>	2007
06.8.1	Soybean-based beverage	400 mg/kg	478, <u>B322R</u>	2012

SUCROSE ESTERS				
INS: 473, 473a, 474		Functional class: Emulsifier, Foaming agent, Glazing agent, Stabilizer		
FC No.	Food Category	Max Level	Notes	Step/Year adopted
06.7	Pre-cooked or processed rice products, including rice cakes (Oriental type only)	10000 mg/kg	<u>A355R</u>	2021

06.8.1	Soybean-based beverage	20000 mg/kg	<u>C322R</u>	2021
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SULFITES				
INS: 220-225, 539 Functional class: Antioxidant, Bleaching agent, Flour treatment agent, Preservative				
FC No.	Food Category	Max Level	Notes	Step/Year adopted
06.2.1	Flours	200 mg/kg	44, 470, <u>B301R</u>	2019
<u>06.8.2</u>	<u>Soybean-based beverage film</u>	<u>200 mg/kg</u>	<u>44, J322R</u>	
<u>12.9.1</u>	<u>Fermented soybean paste (e.g., miso)</u>	<u>30 mg/kg</u>	<u>44, B298R</u>	

SUNSET YELLOW FCF				
INS: 110 Functional class: Colour				
FC No.	Food Category	Max Level	Notes	Step/Year adopted
<u>06.8.1</u>	<u>Soybean-based beverage</u>	<u>300 mg/kg</u>	<u>E322R</u>	

TARTRATES				
INS: 334, 335(ii), 337 Functional class: Acidity regulator, Antioxidant, Emulsifying salt, Flavour enhancer, Sequestrant, Stabilizer				
FC No.	Food Category	Max Level	Notes	Step/Year adopted
06.2.1	Flours	5000 mg/kg	45, 186, XS152, <u>XS301R</u>	2019
<u>12.9.1</u>	<u>Fermented soybean paste (e.g., miso)</u>	<u>1000 mg/kg</u>	<u>45, C298R</u>	

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

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

B.1.2 PROPOSED AMENDMENTS TO TABLE 2 OF THE GSFA (food category numerical order)**B.1.2.1 PROPOSED AMENDMENTS TO FOOD CATEGORY 06.2**

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

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

B.1.2.2 PROPOSED AMENDMENTS TO FOOD CATEGORY 06.2.1

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

Food category No. 06.2.1		Flours		
Additive	INS	Step/Year adopted	Max Level	Notes
ASCORBIC ACID, L-	300	2019	300 mg/kg	472, <u>A301R</u>
BENZOYL PEROXIDE	928	2019	75 mg/kg	468, <u>A301R</u>
CALCIUM SULFATE	516	2019	GMP	57, <u>A301R</u>
LECITHIN	322(i)	2014	GMP	25, 28, <u>A301R</u>
MAGNESIUM CARBONATE	504(i)	2021	1500 mg/kg	<u>A301R</u>
METHACRYLATE COPOLYMER BASIC (BMC)	1205	2021	GMP	<u>XS301R</u>
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2019	2500 mg/kg	33, 225, 469, <u>C301R</u>
PROTEASE FROM ASPERGILLUS ORYZAE VAR.	1101(i)	1999	GMP	<u>A301R</u>
PULLULAN	1204	2014	GMP	25, XS152, <u>XS301R</u>
SODIUM ALUMINIUM PHOSPHATES	541(i),(ii)	2019	1600 mg/kg	6, 252, XS152, <u>XS301R</u>
SODIUM ASCORBATE	301	2014	300 mg/kg	<u>A301R</u>
STEAROYL LACTYLATES	481(i), 482(i)	2019	5000 mg/kg	186, XS152, <u>A301R</u>
SULFITES	220-225, 539	2019	200 mg/kg	44, 470, <u>B301R</u>

TARTRATES	334, 335(ii), 337	2019	5000 mg/kg	45, 186, XS152, <u>XS301R</u>
TOCOPHEROLS	307a, b, c	2019	5000 mg/kg	15, 186, XS152, <u>XS301R</u>
TRISODIUM CITRATE	331(iii)	2019	GMP	25, XS152, <u>XS301R</u>

B.1.2.3 PROPOSED AMENDMENTS TO FOOD CATEGORY 06.7

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

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

B.1.2.4 PROPOSED AMENDMENTS TO FOOD CATEGORY 06.8.1

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

Food category No. 06.8.1		Soybean-based beverage		
Additive	INS	Step/Year adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2023	500 mg/kg	478, <u>B322R</u>
<u>ANNATTO EXTRACTS, NORBIXIN BASED</u>	<u>160b(ii)</u>		<u>100 mg/kg</u>	<u>185, E322R</u>
<u>ASCORBYL ESTERS</u>	<u>304, 305</u>		<u>500 mg/kg</u>	<u>187, E322R</u>
<u>ASPARTAME</u>	<u>951</u>		<u>1300 mg/kg</u>	<u>F322R</u>
<u>BRILLIANT BLUE FCF</u>	<u>133</u>		<u>100 mg/kg</u>	<u>E322R</u>
CARAMEL III - AMMONIA CARAMEL	150c	2010	1500 mg/kg	<u>A322R</u>
CARMINES	120	2010	100 mg/kg	178, <u>A322R</u>
<u>CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES</u>	<u>141(i),(ii)</u>		<u>30 mg/kg,</u>	<u>62, E322R</u>
<u>CURCUMIN</u>	<u>100(i)</u>		<u>1 mg/kg</u>	<u>E322R</u>
<u>DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL</u>	<u>472e</u>	<u>2016</u>	<u>2000 mg/kg</u>	<u>347, C322R</u>

<u>INDIGOTINE</u>	<u>132</u>		<u>150</u> <u>mg/kg</u>	<u>E322R</u>
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2012	1300 mg/kg	33, <u>I322R</u>
<u>POLYGLYCEROL ESTERS OF FATTY ACIDS</u>	<u>475</u>		<u>20000</u> <u>mg/kg</u>	<u>G322R</u>
<u>POLYSORBATES</u>	<u>432-436</u>		<u>2000</u> <u>mg/kg</u>	<u>G322R</u>
<u>PROPYLENE GLYCOL ALGINATE</u>	<u>405</u>		<u>10000</u> <u>mg/kg</u>	<u>H322R</u>
<u>SORBITAN ESTERS OF FATTY ACIDS</u>	<u>491-495</u>		<u>20000</u> <u>mg/kg</u>	<u>G322R</u>
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2011	200 mg/kg	26, 477, <u>A322R</u>
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2012	400 mg/kg	478, <u>B322R</u>
SUCROSE ESTERS	473, 473a, 474	2021	20000 mg/kg	<u>C322R</u>
<u>SUNSET YELLOW FCF</u>	<u>110</u>		<u>300</u> <u>mg/kg</u>	<u>E322R</u>
<u>TOCOPHEROLS</u>	<u>307 a, b, c</u>		<u>200</u> <u>mg/kg</u>	<u>E322R</u>

B.1.2.5 PROPOSED AMENDMENTS TO FOOD CATEGORY 06.8.2

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

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

B.1.2.6 PROPOSED AMENDMENTS TO FOOD CATEGORY 06.8.3

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

Food category No. 06.8.3		Soybean curd (tofu)		
Additive	INS	Step/Year adopted	Max Level	Notes
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v);542	2012	100 mg/kg	33, <u>K322R</u>

B.1.2.7 PROPOSED AMENDMENTS TO FOOD CATEGORY 06.8.4 and 06.8.4.2

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

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

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

B.1.2.8 PROPOSED AMENDMENTS TO FOOD CATEGORY 12.9

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

Food Category No. 12.9		Soybean-based seasonings and condiments		
Additive	INS	Step/Year adopted	Max Level	Notes
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	2012	1200 mg/kg	33, <u>XS298R</u>

B.1.2.9 PROPOSED AMENDMENTS TO FOOD CATEGORY 12.9.1

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

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

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

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

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

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

- B298R** Except for use in products conforming to the *Regional Standard for Fermented soybean paste* (CXS 298R-2009): Sodium thiosulfate (INS 539) as an antioxidant.
- B301R** Except for use in products conforming to the *Regional Standard for Edible Sago Flour* (Asia) (CXS 301R-2011): Sulfur dioxide (INS 220), sodium sulfite (INS221), sodium metabisulfite (INS223) and Potassium metabisulfite (INS 224), as flour treatment agents.
- B322R** Except for use in composite/ flavoured soybean beverages and soybean-based beverages conforming to the *Regional Standard for Non-Fermented Soybean Products* (Asia) (CXS 322R-2015) as a sweetener.
- C298R** For use only in products conforming to the *Regional Standard for Fermented soybean paste* (CXS 298R-2009) as acidity regulators.
- C301R** Except for use in products conforming to the *Regional Standard for Edible Sago Flour* (Asia) (CXS 301R-2011): calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)) and diammonium hydrogen phosphate (INS 342(ii)) as flour treatment agents.
- C322R** Except for use in composite/ flavoured soybean beverages and soybean-based beverages conforming to the *Regional Standard for Non-Fermented Soybean Products* (Asia) (CXS 322R-2015) as an emulsifier.
- D322R** Except for use in composite/ flavoured soybean beverages and soybean-based beverages conforming to the *Regional Standard for Non-Fermented Soybean Products* (Asia) (CXS 322R-2015) at 5 mg/kg.
- E322R** For use only in composite/ flavoured soybean beverages and soybean-based beverages conforming to the *Regional Standard for Non-Fermented Soybean Products* (Asia) (CXS 322R-2015).
- F322R** For use only in composite/ flavoured soybean beverages and soybean-based beverages conforming to the *Regional Standard for Non-Fermented Soybean Products* (Asia) (CXS 322R-2015) as a sweetener.
- G322R** For use only in composite/ flavoured soybean beverages and soybean-based beverages conforming to the *Regional Standard for Non-Fermented Soybean Products* (Asia) (CXS 322R-2015) as an emulsifier.
- H322R** For use only in composite/ flavoured soybean beverages and soybean-based beverages conforming to the *Regional Standard for Non-Fermented Soybean Products* (Asia) (CXS 322R-2015) as a stabilizer.
- I322R** Except for use in composite/ flavoured soybean beverages and soybean-based beverages conforming to the *Regional Standard for Non-Fermented Soybean Products* (Asia) (CXS 322R-2015): phosphoric acid (INS 338), sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS 343(iii)), Disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450(ix)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)) and ammonium polyphosphate (INS 452(v)) as acidity regulators, INS 338 as an antioxidant, INS339(i)-(iii), 340(i)-(iii), 341(iii), 450(i)-(iii),(v)-(vii), 451(i)-(ii), 452(i)-(v) and bone phosphate (INS 542) as emulsifiers, 339(i)-(iii), 340(i)-(iii), 341(i)-(iii), 342(i)-(ii), 343(i)-(iii), 450(i)-(iii),(v)-(vii),(ix), 451(i)-(iii), 452(i)-(v), 542 as stabilizers, singly or in combination.
- J322R** For use only in dehydrated soybean curd film conforming to the *Regional Standard for Non-Fermented Soybean Products* (Asia) (CXS 322R-2015): sulfur dioxide (INS 220), sodium sulfite (INS221), sodium hydrogen sulfite (INS 222), sodium metabisulfite (INS223), potassium metabisulfite (INS 224) and potassium sulfite (INS 225), as preservatives.

- K322R** Except for use in semisolid soybean curd and soybean curd conforming to the *Regional Standard for Non-Fermented Soybean Products (Asia)* (CXS 322R-2015): phosphoric acid (INS 338), sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS 343(iii)), Disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450(ix)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)) and ammonium polyphosphate (INS 452(v)) as acidity regulators, and INS 341(i)-(iii) and INS 450(vi) as firming agents, and for use in soybean curd conforming to the *Regional Standard for Non-Fermented Soybean Products (Asia)* (CXS 322R-2015): INS 339(i)-(iii), 340(i)-(iii), 341(i)-(iii), 342(i)-(ii), 343(i)-(iii), 450(i)-(iii), (v)-(vii) and (ix), 451(i)-(ii), 452(i)-(v) and 542 as stabilizers.
- L322R** For use only in compressed soybean curd conforming to the *Regional Standard for Non-Fermented Soybean Products (Asia)* (CXS 322R-2015) as a preservative.
- M322R** Except for use in composite/ flavoured soybean beverages and soybean-based beverages conforming to the *Regional Standard for Non-Fermented Soybean Products (Asia)* (CXS 322R-2015) at 300 mg/kg.
- XS298R** Excluding products conforming to the *Regional Standard for Fermented Soybean Paste* (CXS 298R-2009).
- XS301R** Excluding products conforming to the *Regional Standard for Edible Sago Flour (Asia)* (CXS 301R-2011).
- XS322R** Excluding products conforming to the *Regional Standard for Non-Fermented Soybean Products (Asia)* (CXS 322R-2015).
- XS355R** Excluding products conforming to the *Regional Standard for Cooked Rice Wrapped in Plant Leaves* (CXS 355R-2023).

B.1.3 PROPOSED AMENDMENTS TO TABLE 3 OF THE GSFA

AMENDMENTS TO REFERENCE TO COMMODITY STANDARDS FOR GSFA TABLE 3 ADDITIVES

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

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

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

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

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

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

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

B.2 PROPOSED AMENDMENTS TO TABLE 1, 2 AND 3 OF THE GSFA RELATING TO THE CCNE REGIONAL COMMODITY STANDARDS:

B.2.1 PROPOSED AMENDMENTS TO TABLE 1 OF THE GSFA (alphabetical order)

ACESULFAME POTASSIUM				
INS: 950		Functional Class: Flavour enhancer, Sweetener		
FC No.	Food Category	Max Level	Notes	Step/Year Adopted
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	350 mg/kg	188, 478, XS57, <u>XS257R,</u> <u>XS258R</u>	2024
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	350 mg/kg	188, 478, <u>XS57,</u> <u>XS259R,</u> XS308R	2024

ADVANTAME				
INS: 969		Functional Class: Flavour enhancer, Sweetener		
FC No.	Food Category	Max Level	Notes	Step/Year Adopted
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	10 mg/kg	478, XS57, <u>XS257R</u> , <u>XS258R</u>	2024

ALLURA RED AC				
INS: 129		Functional Class: Colour		
FC No.	Food Category	Max Level	Notes	Step/Year Adopted
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200 mg/kg	161, XS57, <u>XS257R</u> , <u>XS258R</u>	2024
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	92, 161, XS57, <u>XS259R</u> , XS308R	2024

ASPARTAME				
INS: 951		Functional Class: Flavour enhancer, Sweetener		
FC No.	Food Category	Max Level	Notes	Step/Year Adopted
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	1000 mg/kg	191, 478, XS57, <u>XS257R</u> , <u>XS258R</u>	2024
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	1000 mg/kg	191, 478, XS57, <u>XS259R</u> , XS308R	2024

ASPARTAME-ACESULFAME SALT				
INS: 962		Functional Class: Sweetener		
Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	350 mg/kg	113, 477, XS57, <u>XS257R</u> , <u>XS258R</u>	2024
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	350 mg/kg	113, 477, XS57, <u>XS259R</u> , XS308R	2024

BENZOATES				
INS: 210, 211, 212, 213		Functional Class: Preservative		
FC No.	Food Category	Max Level	Notes	Step/Year Adopted
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	3000 mg/kg	13, XS57, <u>XS259R</u> , XS308R	2024

BRILLIANT BLUE FCF				
INS: 133		Functional Class: Colour		
FC No.	Food Category	Max Level	Notes	Step/Year Adopted
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200 mg/kg	161, XS57, <u>XS257R</u> , <u>XS258R</u>	2024
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	100 mg/kg	92, 161, XS57, <u>XS259R</u> , XS308R	2024

CARAMEL III - AMMONIA CARAMEL				
INS: 150c		Functional Class: Colour		
FC No.	Food Category	Max Level	Notes	Step/Year Adopted
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	50000 mg/kg	161, XS57, <u>XS257R</u> , <u>XS258R</u>	2024
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	50000 mg/kg	161, XS57, <u>XS259R</u> , XS308R	2024

CARMINES				
INS: 120		Functional Class: Colour		
FC No.	Food Category	Max Level	Notes	Step/Year Adopted
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	92, 178, XS57, <u>XS259R</u> , XS308R	2024

CAROTENES, BETA-				
INS: 160a(i), 160a(iii), 160a(iv)		Functional Class: Colour		
FC No.	Food Category	Max Level	Notes	Step/Year Adopted
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	50 mg/kg	341, 344, XS57, <u>XS257R,</u> <u>XS258R</u>	2024
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	50 mg/kg	92, 341, 344, XS57, <u>XS259R,</u> XS308R	2024

CAROTENES, BETA-, VEGETABLE				
INS: 160a(ii)		Functional Class: Colour		
FC No.	Food Category	Max Level	Notes	Step/Year Adopted
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	50 mg/kg	341, 344, XS57, <u>XS257R,</u> <u>XS258R</u>	2024
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	50 mg/kg	92, 341, 344, XS57, <u>XS259R,</u> XS308R	2024

CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES				
INS: 141(i), 141(ii)		Functional Class: Colour		
FC No.	Food Category	Max Level	Notes	Step/Year Adopted
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	100 mg/kg	62, 92, XS57, <u>XS259R,</u> XS308R	2024

CYCLAMATES				
INS: 952(i), 952(ii), 952(iv)		Functional Class: Sweetener		
FC No.	Food Category	Max Level	Notes	Step/Year Adopted
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	250 mg/kg	17, 477, XS57, <u>XS259R,</u> XS308R	2024

DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL				
INS: 472e		Functional Class: Emulsifier, Sequestrant, Stabilizer		
FC No.	Food Category	Max Level	Notes	Step/Year Adopted
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	2500 mg/kg	XS57, <u>XS259R</u> , XS308R	2024

ETHYLENE DIAMINE TETRA ACETATES				
INS: 385, 386		Functional Class: Antioxidant, Colour retention agent, Preservative, Sequestrant (INS 385); Antioxidant, Colour retention agent, Preservative, Sequestrant, Stabilizer (INS 386)		
FC No.	Food Category	Max Level	Notes	Step/Year Adopted
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	365 mg/kg	21, XS57, <u>XS257R</u> , <u>A-258R</u>	2024
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	80 mg/kg	21, XS57, <u>XS259R</u> , XS308R	2024

FAST GREEN FCF				
INS: 143		Functional Class: Colour		
FC No.	Food Category	Max Level	Notes	Step/Year Adopted
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200 mg/kg	XS57, <u>XS257R</u> , <u>XS258R</u>	2024

GRAPE SKIN EXTRACT				
INS: 163(ii)		Functional Class: Colour		
FC No.	Food Category	Max Level	Notes	Step/Year Adopted
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	100 mg/kg	92, 181, XS57, <u>XS259R</u> , XS308R	2024

HYDROXYBENZOATES, PARA-				
INS: 214, 218		Functional Class: Preservative		
FC No.	Food Category	Max Level	Notes	Step/Year Adopted

04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	1000 mg/kg	27, XS57, <u>XS259R</u> , XS308R	2024
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INDIGOTINE (INDIGO CARMINE)				
INS: 132		Functional Class: Colour		
FC No.	Food Category	Max Level	Notes	Step/Year Adopted
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	92, 161, XS57, <u>XS259R</u> , XS308R	2024

NEOTAME				
INS: 961		Functional Class: Flavour enhancer, Sweetener		
FC No.	Food Category	Max Level	Notes	Step/Year Adopted
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	33 mg/kg	478, XS57, <u>XS257R</u> , <u>XS258R</u>	2024
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	33 mg/kg	478, XS57, <u>XS259R</u> , XS308R	2024

PHOSPHATES				
INS: 338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542		Functional Class: Acidity regulator, Anticaking agent, Antioxidant, Emulsifier, Emulsifying salt, Firming agent, Flour treatment agent, Humectant, Preservative, Raising agent, Sequestrant, Stabilizer, Thickener (depending on phosphate)		
FC No.	Food Category	Max Level	Notes	Step/Year Adopted
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	2200 mg/kg	33, XS57, <u>XS257R</u> , <u>XS258R</u>	2024
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	2200 mg/kg	33, XS57, <u>XS259R</u> , XS308R	2024

POLYDIMETHYLSILOXANE				
INS: 900a		Functional Class: Anticaking agent, Antifoaming agent, Emulsifier		
FC No.	Food Category	Max Level	Notes	Step/Year Adopted

04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	10 mg/kg	XS57, <u>XS257R</u> , <u>XS258R</u>	2024
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	50 mg/kg	XS57, <u>XS259R</u> , XS308R	2024

POLYSORBATES

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

FC No.	Food Category	Max Level	Notes	Step/Year Adopted
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	3000 mg/kg	XS57, <u>XS259R</u> , XS308R	2024

PROPYLENE GLYCOL ESTERS OF FATTY ACIDS

INS: 477 Functional Class: Emulsifier

FC No.	Food Category	Max Level	Notes	Step/Year Adopted
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	5000 mg/kg	XS57, <u>XS259R</u> , XS308R	2024

SACCHARINS

INS: 954(i), 954(ii), 954(iii), 954(iv) Functional Class: Sweetener

FC No.	Food Category	Max Level	Notes	Step/Year Adopted
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	160 mg/kg	500, 144, 477, XS57, <u>XS257R</u> , <u>XS258R</u>	2024
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	477, 500, XS57, <u>XS259R</u> , XS308R	2024

SORBATES

INS: 200, 202, 203 Functional Class: Preservative

FC No.	Food Category	Max Level	Notes	Step/Year Adopted
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04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	1000 mg/kg	42, XS57, <u>XS259R</u> , XS308R	2024
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STANNOUS CHLORIDE				
INS: 512		Functional Class: Antioxidant, Colour retention agent		
FC No.	Food Category	Max Level	Notes	Step/Year Adopted
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	25 mg/kg	43, XS57, <u>XS257R</u> , <u>XS258R</u>	2024

STEVIOL GLYCOSIDES				
INS: 960a, 960b, 960c, 960d		Functional Class: Sweetener		
FC No.	Food Category	Max Level	Notes	Step/Year Adopted
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	70 mg/kg	26, 477, <u>XS257R</u> , <u>XS258R</u>	2024
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	165 mg/kg	26, 477, XS57, <u>XS259R</u> , XS308R	2024

SUCRALOSE (TRICHLOROGALACTOSUCROSE)				
INS: 955		Functional Class: Flavour enhancer, Sweetener		
FC No.	Food Category	Max Level	Notes	Step/Year Adopted
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	580 mg/kg	478, XS57, <u>XS257R</u> , <u>XS258R</u>	2024
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	400 mg/kg	478, XS57, <u>XS259R</u> , XS308R	2024

SULFITES				
INS: 220, 221, 222, 223, 224, 225, 539		Functional Class: Antioxidant, Bleaching agent, Flour treatment agent, Preservative (INS 220, 221, 223, 224); Antioxidant, Preservative (INS 222, 225); Antioxidant, Sequestrant (INS 539)		
FC No.	Food Category	Max Level	Notes	Step/Year Adopted

04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	50 mg/kg	44, XS57, <u>XS257R</u> , <u>XS258R</u>	2024
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	300 mg/kg	44, 205, XS57, <u>XS259R</u> , XS308R	2024

SUNSET YELLOW FCF				
INS: 110		Functional Class: Colour		
FC No.	Food Category	Max Level	Notes	Step/Year Adopted
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	50 mg/kg	92, XS57, <u>XS259R</u> , XS308R	2024

TARTRATES				
INS: 334, 335(ii), 337		Functional Class: Acidity regulator, Antioxidant, Flavour enhancer, Sequestrant (INS 334); Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer (INS 335(ii), INS 337)		
FC No.	Food Category	Max Level	Notes	Step/Year Adopted
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	1300 mg/kg	45, XS13, XS38, XS57, XS145, XS257R, <u>XS258R</u> , XS259R & XS297	2017

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

B.2.2.1 PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.2.4

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

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

Food Category No. 04.2.2.4 Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds				
Additive	INS	Step/Year adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2024	350 mg/kg	188, 478, XS57, <u>XS257R</u> , <u>XS258R</u>
ADVANTAME	969	2023	10 mg/kg	478, XS57, <u>XS257R</u> , <u>XS258R</u>
ALLURA RED AC	129	2024	200 mg/kg	161, XS57, <u>XS257R</u> , <u>XS258R</u>

ASPARTAME	951	2024	1000 mg/kg	191, 478, XS57, <u>XS257R</u> , <u>XS258R</u>
ASPARTAME-ACESULFAME SALT	962	2024	350 mg/kg	113, 477, XS57, <u>XS257R</u> , <u>XS258R</u>
BRILLIANT BLUE FCF	133	2024	200 mg/kg	161, XS57, <u>XS257R</u> , <u>XS258R</u>
CARAMEL III - AMMONIA CARAMEL	150c	2024	50000 mg/kg	161, XS57, <u>XS257R</u> , <u>XS258R</u>
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2024	50 mg/kg	341, 344, XS57, <u>XS257R</u> , <u>XS258R</u>
CAROTENES, BETA-, VEGETABLE	160a(ii)	2024	50 mg/kg	341, 344, XS57, <u>XS257R</u> , <u>XS258R</u>
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2024	365 mg/kg	21, XS57, <u>XS257R</u> , <u>A-258R</u>
FAST GREEN FCF	143	2024	200 mg/kg	XS57, <u>XS257R</u> , <u>XS258R</u>
NEOTAME	961	2024	33 mg/kg	478, XS57, <u>XS257R</u> , <u>XS258R</u>
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2024	2200 mg/kg	33, XS57, <u>XS257R</u> , <u>XS258R</u>
POLYDIMETHYLSILOXANE	900a	2024	10 mg/kg	XS57, <u>XS257R</u> , <u>XS258R</u>
SACCHARINS	954(i)-(iv)	2024	160 mg/kg	500, 144, 477, XS57, <u>XS257R</u> , <u>XS258R</u>
STANNOUS CHLORIDE	512	2024	25 mg/kg	43, XS57, <u>XS257R</u> , <u>XS258R</u>
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2024	70 mg/kg	26, 477, <u>XS257R</u> , <u>XS258R</u>
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2024	580 mg/kg	478, XS57, <u>XS257R</u> , <u>XS258R</u>
SULFITES	220-225, 539	2024	50 mg/kg	44, XS57, <u>XS257R</u> , <u>XS258R</u>
TARTRATES	334, 335(ii), 337	2017	1300 mg/kg	45, XS13, XS38, XS57, XS145, XS257R,

				<u>XS258R</u> , XS259R & XS297
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B.2.2.2 PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.2.6

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

Food Category No. 04.2.2.6		Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5		
Additive	INS	Step/Year adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2024	350 mg/kg	188, 478, XS57, <u>XS259R</u> , XS308R
ALLURA RED AC	129	2024	200 mg/kg	92, 161, XS57, <u>XS259R</u> , XS308R
ASPARTAME	951	2024	1000 mg/kg	191, 478, XS57, <u>XS259R</u> , XS308R
ASPARTAME-ACESULFAME SALT	962	2024	350 mg/kg	113, 477, XS57, <u>XS259R</u> , XS308R
BENZOATES	210-213	2024	3000 mg/kg	13, XS57, <u>XS259R</u> , XS308R
BRILLIANT BLUE FCF	133	2024	100 mg/kg	92, 161, XS57, <u>XS259R</u> , XS308R
CARAMEL III - AMMONIA CARAMEL	150c	2024	50000 mg/kg	161, XS57, <u>XS259R</u> , XS308R
CARMINES	120	2024	200 mg/kg	92, 178, XS57, <u>XS259R</u> , XS308R
CAROTENES, BETA-	160a(i),a(iii), a(iv)	2024	50 mg/kg	92, 341, 344, XS57, <u>XS259R</u> , XS308R
CAROTENES, BETA-, VEGETABLE	160a(ii)	2024	50 mg/kg	92, 341, 344, XS57, <u>XS259R</u> , XS308R
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2024	100 mg/kg	62, 92, XS57, <u>XS259R</u> , XS308R
CYCLAMATES	952(i), (ii), (iv)	2024	250 mg/kg	17, 477, XS57, <u>XS259R</u> , XS308R
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2024	2500 mg/kg	XS57, <u>XS259R</u> , XS308R
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2024	80 mg/kg	21, XS57, <u>XS259R</u> , XS308R
GRAPE SKIN EXTRACT	163(ii)	2024	100 mg/kg	92, 181, XS57, <u>XS259R</u> , XS308R
HYDROXYBENZOATES, PARA-	214, 218	2024	1000 mg/kg	27, XS57, <u>XS259R</u> , XS308R
INDIGOTINE (INDIGO CARMINE)	132	2024	200 mg/kg	92, 161, XS57, <u>XS259R</u> , XS308R
NEOTAME	961	2024	33 mg/kg	478, XS57, <u>XS259R</u> , XS308R

PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2024	2200 mg/kg	33, XS57, <u>XS259R</u> , XS308R
POLYDIMETHYLSILOXANE	900a	2024	50 mg/kg	XS57, <u>XS259R</u> , XS308R
POLYSORBATES	432-436	2024	3000 mg/kg	XS57, <u>XS259R</u> , XS308R
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	2024	5000 mg/kg	XS57, <u>XS259R</u> , XS308R
SACCHARINS	954(i)-(iv)	2024	200 mg/kg	477, 500, XS57, <u>XS259R</u> , XS308R
SORBATES	200, 202, 203	2024	1000 mg/kg	42, XS57, <u>XS259R</u> , XS308R
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2024	165 mg/kg	26, 477, XS57, <u>XS259R</u> , XS308R
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2024	400 mg/kg	478, XS57, <u>XS259R</u> , XS308R
SULFITES	220-225, 539	2024	300 mg/kg	44, 205, XS57, <u>XS259R</u> , XS308R
SUNSET YELLOW FCF	110	2024	50 mg/kg	92, XS57, <u>XS259R</u> , XS308R

NOTES FOR CCNE REGIONAL STANDARDS

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

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

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

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

B.2.3 PROPOSED AMENDMENTS TO TABLE 3 OF THE GSFA

B.2.3.1 AMENDMENTS TO TABLE 3

INS No	Additive	Functional Class	Year Adopted	Specific allowances in the following commodity standards ¹
330	Citric acid	Acidity regulator, Antioxidant, Colour retention agent, Sequestrant	1999	CS 87-1981, CS 105-1981, CS 141-1983, CS 13-1981, CS 57-1981, CS 37-1991, CS 70-1981, CS 90-1981, CS 94-1981, CS 119-1981, CS 302-2011, CS 249-2006, <u>CS 257R-2007</u> , <u>CS 258R-2007</u> , CS 221-2001, CS 273-1968, CS 275-1973, CS 262-2006 (for use in cheese mass only), CS 160-1987 (only for use in heat

				pasteurized products to maintain the pH at less than or equal to 4.6, and in heat sterilized products), CG 95-2022
501(i)	Potassium carbonate	Acidity regulator, Stabilizer	1999	CS 87-1981, CS 105-1981, CS 141-1983, CS 249-2006, CS 221-2001, CS 250-2006, CS 251-2006, CS 252-2006, CS 257R-2007 , CS 273-1968, CS 275-1973, CS 207-1999, CS 262-2006 (as anticaking agent only, see functional class table in CXS 262-2006), CS 281-1971, CS 282-1971, CS 290-1995
500(i)	Sodium carbonate	Acidity regulator, Anticaking agent, Emulsifying salt, Raising agent, Stabilizer, Thickener	1999	CS 87-1981, CS 105-1981, CS 141-1983, CS 249-2006, CS 221-2001, CS 250-2006, CS 251-2006, CS 252-2006, CS 257R-2007 , CS 273-1968, CS 275-1973, CS 207-1999, CS 253-2006 (see functional class table and footnote), CS 281-1971, CS 262-2006 (for use in cheese mass only), CS 282-1971, CS 290-1995

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

B.2.3.2 AMENDMENTS TO REFERENCE TO COMMODITY STANDARDS FOR GSFA TABLE 3 ADDITIVES

04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds
	Firming agents listed in Table 3 and certain other Table 3 additives (as indicated in Table 3) are acceptable for use in foods conforming to the standards.
Codex Standard	Preserved Tomatoes (CODEX STAN CXS 13-1981)
	Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this Standard.
Codex Standards	Processed tomato concentrates (CODEX STAN CXS 57-1981) Canned Humus with Tehena (Near East) (CXS 257R-2007) Canned Foul Medames (CXS 258R-2007)

04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5
	Food additives are not permitted in products conforming to this standard
Codex Standard	Harissa (Red Hot Pepper Paste) (CXS 308R-2011)

04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5
	Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this standard.
Codex Standard	Processed tomato concentrates (CXS 57-1981)
	Food additives are not permitted in products conforming to these standards.

Codex Standards	<u>Harissa (Red Hot Pepper Paste) (CXS 308R-2011)</u> <u>Tehena (Near East) (CXS 259R-2007)</u>
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B.3 PROPOSED AMENDMENTS TO TABLE 1, 2 AND 3 OF THE GSFA RELATING TO THE CCSCH REGIONAL COMMODITY STANDARDS:

B.3.1 PROPOSED AMENDMENTS TO TABLE 1 OF THE GSFA (alphabetical order)

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

BUTYLATED HYDROXYANISOLE				
INS: 320		Functional Class: Antioxidant		
FC No.	Food Category	Max Level	Notes	Step/Year adopted
12.2	Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)	200 mg/kg	15, 130, XS326, XS327, XS328, <u>XS342, XS343, XS344, XS345, XS347, XS351, XS352, XS353</u>	2021

BUTYLATED HYDROXYTOLUENE				
INS: 321		Functional Class: Antioxidant		
FC No.	Food Category	Max Level	Notes	Step/Year adopted
12.2	Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)	200 mg/kg	15, 130, XS326, XS327, XS328, <u>XS342, XS343, XS344, XS345, XS347, XS351, XS352, XS353</u>	2021

CALCIUM CARBONATE				
INS: 170(i)		Functional Class: Acidity regulator, Anticaking agents, Colour, Firming Agent, Flour treatment agent, Stabilizer		
FC No.	Food Category	Max Level	Notes	Step/Year adopted
12.2.1	Herbs and spices	GMP	534, <u>XS326, XS351</u>	2021

CALCIUM SILICATE				
INS: 552		Functional Class: Anticaking agent		
FC No.	Food Category	Max Level	Notes	Step/Year adopted
12.2.1	Herbs and spices	GMP	534, <u>XS326, XS351</u>	2021

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

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

HYDROXYPROPYL DISTARCH PHOSPHATE				
INS: 1442 Functional Class: Anticaking agent, Emulsifier, Stabilizer, Thickener				
FC No.	Food Category	Max Level	Notes	Step/Year adopted
12.2.1	Herbs and spices	GMP	534, <u>XS326, XS351</u>	2021

ISOMALT (HYDROGENATED ISOMALTULOSE)				
INS: 953 Functional Class: Anticaking agent, Bulking agent, Flavour enhancer, Glazing agent, Stabilizer, Sweetener, Thickener				
FC No.	Food Category	Max Level	Notes	Step/Year adopted
<u>12.2.1</u>	<u>Herbs and spices</u>	<u>GMP</u>	<u>534, XS326, XS351</u>	

MAGNESIUM CARBONATE				
INS: 504(i) Functional Class: Acidity regulator, Anticaking agent, Colour retention agent, Flour treatment agent				
FC No.	Food Category	Max Level	Notes	Step/Year adopted
12.2.1	Herbs and spices	GMP	534, <u>XS326, XS351</u>	2021

MAGNESIUM HYDROXIDE CARBONATE				
INS: 504(ii) Functional Class: Acidity regulator, Anticaking agent, Carrier, Colour retention agent				
FC No.	Food Category	Max Level	Notes	Step/Year adopted
12.2.1	Herbs and spices	GMP	534, <u>XS326, XS351</u>	2021

MAGNESIUM OXIDE				
INS: 530 Functional Class: Acidity regulator, Anticaking agent				
FC No.	Food Category	Max Level	Notes	Step/Year adopted
12.2.1	Herbs and spices	GMP	534, <u>XS326, XS351</u>	2021

MAGNESIUM SILICATE, SYNTHETIC				
INS: 553(i) Functional Class: Anticaking agent				
FC No.	Food Category	Max Level	Notes	Step/Year adopted
12.2.1	Herbs and spices	GMP	534, <u>XS326, XS351</u>	2021

MAGNESIUM STEARATE				
INS: 470(iii)		Functional Class: Anticaking agent, Emulsifier, Thickener		
FC No.	Food Category	Max Level	Notes	Step/Year adopted
12.2.1	Herbs and spices	GMP	534, <u>XS326, XS351</u>	2021

MANNITOL				
INS: 421		Functional Class: Anticaking agent, Bulking agent, Humectant, Stabilizer, Sweetener, Thickener		
FC No.	Food Category	Max Level	Notes	Step/Year adopted
12.2.1	Herbs and spices	GMP	534, <u>XS326, XS351</u>	2021

MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)				
INS: 460(i)		Functional Class: Anticaking agent, Bulking agent, Carrier, Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener		
FC No.	Food Category	Max Level	Notes	Step/Year adopted
12.2.1	Herbs and spices	GMP	534, <u>XS326, XS351</u>	2021

POLYSORBATES				
INS: 432-436		Functional Class: Emulsifier, Stabilizer (INS 432, 433, 435, 436); Emulsifier (INS 434)		
FC No.	Food Category	Max Level	Notes	Step/Year adopted
12.2.1	Herbs and spices	2000 mg/kg	XS326, XS327, XS328, <u>XS342, XS343, XS344, XS345, XS347, XS351, XS352, XS353</u>	2021

POWDERED CELLULOSE				
INS: 460(ii)		Functional Class: Anticaking agent, Bulking agent, Emulsifier, Glazing agent, Humectant, Stabilizer, Thickener		
FC No.	Food Category	Max Level	Notes	Step/Year adopted
12.2.1	Herbs and spices	GMP	534, <u>XS326, XS351</u>	2021

PROPYL GALLATE				
INS: 310		Functional Class: Antioxidant		
FC No.	Food Category	Max Level	Notes	Step/Year adopted
12.2	Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)	200 mg/kg	15, 130, XS326, XS327, XS328, <u>XS342, XS343, XS344, XS345, XS347, XS351, XS352, XS353</u>	2021

SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM				
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INS: 470(i) Functional Class: Anticaking agent, Emulsifier, Stabilizer				
FC No.	Food Category	Max Level	Notes	Step/Year adopted
12.2.1	Herbs and spices	GMP	534, <u>XS326, XS351</u>	2021

SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM				
INS: 470(ii) Functional Class: Anticaking agent, Emulsifier, Stabilizer				
FC No.	Food Category	Max Level	Notes	Step/Year adopted
12.2.1	Herbs and spices	GMP	534, <u>XS326, XS351</u>	2021

SILICON DIOXIDE, AMORPHOUS				
INS: 551 Functional Class: Anticaking agent, Antifoaming agent, Carrier				
FC No.	Food Category	Max Level	Notes	Step/Year adopted
12.2.1	Herbs and spices	GMP	51, & 534, <u>XS326, XS351</u>	2021

SODIUM CARBONATE				
INS: 500(i) Functional Class: Acidity regulator, Anticaking agent, Emulsifying salt, Raising agent, Stabilizer, Thickener				
FC No.	Food Category	Max Level	Notes	Step/Year adopted
12.2.1	Herbs and spices	GMP	534, <u>XS326, XS351</u>	2021

SODIUM HYDROGEN CARBONATE				
INS: 500(ii) Functional Class: Acidity regulator, Anticaking agent, Raising agent, Stabilizer, Thickener				
FC No.	Food Category	Max Level	Notes	Step/Year adopted
12.2.1	Herbs and spices	GMP	534, <u>XS326, XS351</u>	2021

SODIUM SESQUICARBONATE				
INS: 500(iii) Functional Class: Acidity regulator, Anticaking agent, Raising agent				
FC No.	Food Category	Max Level	Notes	Step/Year adopted
12.2.1	Herbs and spices	GMP	534, <u>XS326, XS351</u>	2021

SORBATES				
INS: 200, 202, 203 Functional Class: Preservative				
FC No.	Food Category	Max Level	Notes	Step/Year adopted
12.2	Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)	1000 mg/kg	42, XS326, XS327, XS328, <u>XS342, XS343, XS344, XS345, XS347, XS351, XS352, XS353</u>	2021

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

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

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

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

TOCOPHEROLS				
INS: 307a, b, c		Functional Class: Antioxidant		
FC No.	Food Category	Max Level	Notes	Step/Year adopted
12.2	Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)	2000 mg/kg	421, XS326, XS327, XS328, <u>XS342, XS343, XS344, XS345, XS347, XS351, XS352, XS353</u>	2018

B.3.2 PROPOSED AMENDMENTS TO TABLE 2 OF THE GSFA (food category numerical order)

B.3.2.1 PROPOSED AMENDMENTS TO FOOD CATEGORY 12.2

Food Category No. 12.2		Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)		
Additive	INS	Step/Year adopted	Max Level	Notes

ASCORBYL ESTERS	304, 305	2021	500 mg/kg	10, XS326, XS327, XS328, <u>XS342, XS343, XS344, XS345, XS347, XS351, XS352, XS353</u>
BUTYLATED HYDROXYANISOLE	320	2021	200 mg/kg	15,130, XS326, XS327, XS328, <u>XS342, XS343, XS344, XS345, XS347, XS351, XS352, XS353</u>
BUTYLATED HYDROXYTOLUENE	321	2021	200 mg/kg	15, 130, XS326, XS327, XS328, <u>XS342, XS343, XS344, XS345, XS347, XS351, XS352, XS353</u>
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2021	70 mg/kg	21, XS326, XS327, XS328, <u>XS342, XS343, XS344, XS345, XS347, XS351, XS352, XS353</u>
PROPYL GALLATE	310	2021	200 mg/kg	15, 130, XS326, XS327, XS328, <u>XS342, XS343, XS344, XS345, XS347, XS351, XS352, XS353</u>
SORBATES	200, 202, 203	2021	1000 mg/kg	42, XS326, XS327, XS328, <u>XS342, XS343, XS344, XS345, XS347, XS351, XS352, XS353</u>
TERTIARY BUTYLHYDROQUINONE	319	2021	200 mg/kg	15, 130, XS326, XS327, XS328, <u>XS342, XS343, XS344, XS345, XS347, XS351, XS352, XS353</u>
TOCOPHEROLS	307a, b, c	2018	2000 mg/kg	421, XS326, XS327, XS328, <u>XS342, XS343, XS344, XS345, XS347, XS351, XS352, XS353</u>

B.3.2.2 PROPOSED AMENDMENTS TO FOOD CATEGORY 12.2.1

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

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

NOTES FOR CCSCH STANDARDS

- 532 For products conforming to the Standard for Black, White and Green Peppers (CXS 326-2017), only sulfur dioxide (INS 220) may be used and only in green peppers **as a preservative**.
- 534 For herbs use is limited to herbs that have been ground or processed into powder only, **as an anticaking agent**.
- A343** **Except for use in products conforming to the Standard for Dried Roots, Rhizomes and Bulbs: Dried or Dehydrated Ginger (CXS 343-2021): sulfur dioxide (INS 220) as a bleaching agent.**
- XS342** **Excluding products conforming to the Standard for Dried Oregano (CXS 342-2021).**
- XS343** **Excluding products conforming to the Standard for Dried Roots, Rhizomes and Bulbs: Dried or Dehydrated Ginger (CXS 343-2021).**
- XS344** **Excluding products conforming to the Standard for Dried Floral Parts: Cloves (CXS 344-2021).**
- XS345** **Excluding products conforming to the Standard for Dried Basil (CXS 345-2021).**
- XS347** **Excluding products conforming to the Standard for Dried or Dehydrated Garlic (CXS 347-2019).**
- XS351** **Excluding products conforming to the Standard for Dried Floral Parts – Dried Saffron (CXS 351-2022).**
- XS352** **Excluding products conforming to the Standard for Dried Seeds – Nutmeg (CXS 352-2022).**
- XS353** **Excluding products conforming to the Standard for Dried or Dehydrated Chilli Pepper and Paprika (CXS 353-2022).**

B.3.3 PROPOSED AMENDMENTS TO TABLE 3 OF THE GSFA

B.3.3.1 AMENDMENTS TO REFERENCE TO COMMODITY STANDARDS FOR GSFA TABLE 3 ADDITIVES

12.2.1	Herbs and spices (EXCLUDING ONLY SPICES)
	Table 3 additives are not permitted for use in products conforming to this standard.
<u>Codex Standards</u>	Black, White and Green Peppers (CXS 326-2017)

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

B.4 PROPOSED AMENDMENTS TO TABLE 1 AND 2 OF THE GSFA RELATING TO THE STANDARD FOR EDIBLE FATS AND OILS NOT COVERED BY INDIVIDUAL STANDARDS (CXS19-1981)

B.4.1 PROPOSED AMENDMENTS TO TABLE 1 OF THE GSFA (alphabetical order)

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

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

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

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

B.4.2 PROPOSED AMENDMENTS TO TABLE 2 OF THE GSFA (food category numerical order)

B.4.2.1 PROPOSED AMENDMENTS TO FOOD CATEGORY 02.1.2

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

NOTES FOR CXS 19-1981

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

B.5 PROPOSED AMENDMENTS TO TABLE 1 AND 2 OF THE GSFA RELATING TO THE STANDARD FOR RICE (CXs198-1995)**B.5.1 PROPOSED AMENDMENTS TO TABLE 1 OF THE GSFA (alphabetical order)**

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

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

B.5.2 PROPOSED AMENDMENTS TO TABLE 2 OF THE GSFA (food category numerical order)**B.5.2.1 PROPOSED AMENDMENTS TO FOOD CATEGORY 06.1**

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

NOTES FOR CXS 198-1995

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

PART C: PROVISIONS RELATED TO AGENDA ITEM 5a**Draft and Proposed Draft Food Additive Provisions**(for adoption at Step 8 and 5/8)²**C.1 PROVISIONS FROM CX/FA 25/55/7 APPENDIX 2****Food Category No. 07.1 Bread and ordinary bakery wares**

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

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

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

C.2 REPLIES FROM CCFO28 ON THE TECHNOLOGICAL JUSTIFICATION FOR THE USE OF PAPRIKA EXTRACT (INS160c(ii)) IN FOOD CATEGORY 02.2.2 OF THE GSFA CX/FA 25/55/7 APPENDIX 1**Food Category No. 02.2.2 Fat spreads, dairy fat spreads and blended spreads**

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

C.3 PROVISIONS FROM CX/FA 25/55/7 APPENDIX 1**Food Category No. 04.1.2.3 Fruit in vinegar, oil, or brine**

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

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

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

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

XS60, XS62,
XS242, XS254, XS361

TARTRAZINE	102	8	2025	200 mg/kg	267, APP1A, XS17, XS60, XS62, XS242, XS254, XS361
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Food Category No. 04.1.2.5 Jams, jellies, marmelades

Additive	INS	Step	Year	Max Level	Notes
ALLURA RED AC	129	8	2025r	100 mg/kg	
AMARANTH	123	8	2025	100 mg/kg	XS296
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2025	20 mg/kg	8 & XS296
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2025	20 mg/kg	185 & XS296
AZORUBINE (CARMOISINE)	122	8	2025	200 mg/kg	XS296
BRILLIANT BLACK (BLACK PN)	151	8	2025	200 mg/kg	XS296
BRILLIANT BLUE FCF	133	8	2025r	200 mg/kg	APP1KK
BROWN HT	155	8	2025	200 mg/kg	XS296
CARAMEL II - SULFITE CARAMEL	150b	5/8	2025	1500 mg/kg	
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	8	2009	200 mg/kg	
CURCUMIN	100(i)	8	2025	500 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	8	2025r	500 mg/kg	181
INDIGOTINE (INDIGO CARMINE)	132	8	2025r	300 mg/kg	XS296
PAPRIKA EXTRACT	160c(ii)	5/8	2025	50 mg/kg	39 & XS296
PONCEAU 4R (COCHINEAL RED A)	124	8	2025r	200 mg/kg	APP1KK
QUINOLINE YELLOW	104	8	2025	100 mg/kg	
SUNSET YELLOW FCF	110	8	2025r	300 mg/kg	
TARTRAZINE	102	8	2025	200 mg/kg	APP1F

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

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

Food Category No. 04.1.2.7 Candied fruit

Additive	INS	Step	Year	Max Level	Notes
ALLURA RED AC	129	8	2025r	100 mg/kg	
AMARANTH	123	8	2025	50 mg/kg	
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2025	20 mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-	160b(ii)	5/8	2025	20 mg/kg	185

BASED

AZORUBINE (CARMOISINE)	122	8	2025	100 mg/kg	
BRILLIANT BLUE FCF	133	8	2025	200 mg/kg	
BROWN HT	155	8	2025	200 mg/kg	
CARAMEL II - SULFITE CARAMEL	150b	5/8	2025	7500 mg/kg	
CURCUMIN	100(i)	8	2025	200 mg/kg	
FAST GREEN FCF	143	8	2025r	200 mg/kg	
INDIGOTINE (INDIGO CARMINE)	132	8	2025r	200 mg/kg	
PAPRIKA EXTRACT	160c(ii)	5/8	2025	50 mg/kg	39
PONCEAU 4R (COCHINEAL RED A)	124	8	2025r	200 mg/kg	
QUINOLINE YELLOW	104	8	2025	200 mg/kg	
SUNSET YELLOW FCF	110	8	2025r	200 mg/kg	
TARTRAZINE	102	8	2025	200 mg/kg	

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

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

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

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

SUNSET YELLOW FCF	110	8	2025r	50 mg/kg	
TARTRAZINE	102	8	2025	150 mg/kg	

Food Category No. 04.1.2.10 Fermented fruit products

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

Food Category No. 04.1.2.11 Fruit fillings for pastries

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2025	50 mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2025	35 mg/kg	185
CARAMEL II - SULFITE CARAMEL	150b	5/8	2025	7500 mg/kg	
CURCUMIN	100(i)	8	2025	150 mg/kg	
FAST GREEN FCF	143	8	2025r	100 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	8	2025r	500 mg/kg	181
PAPRIKA EXTRACT	160c(ii)	5/8	2025	50 mg/kg	39
PONCEAU 4R (COCHINEAL RED A)	124	8	2025r	50 mg/kg	
SUNSET YELLOW FCF	110	8	2025r	200 mg/kg	
TARTRAZINE	102	8	2025	200 mg/kg	

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

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

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

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

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

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

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

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

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

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

PAPRIKA EXTRACT	160c(ii)	5/8	2025	200 mg/kg	39, XS38, XS57, XS259R, XS308R, XS321 & APP1M
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Food Category No. 04.2.2.7 Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3

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

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

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

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

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

Food Category No. 06.3 Breakfast cereals, including rolled oats

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2025	75 mg/kg	8 & APP1O
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2025	30 mg/kg	185
AZORUBINE (CARMOISINE)	122	8	2025	150 mg/kg	
BRILLIANT BLACK (BLACK PN)	151	8	2025	160 mg/kg	
BROWN HT	155	8	2025	30 mg/kg	
CARAMEL II - SULFITE CARAMEL	150b	5/8	2025	2500 mg/kg	

CURCUMIN	100(i)	8	2025	200 mg/kg	APP1P
PAPRIKA EXTRACT	160c(ii)	5/8	2025	120 mg/kg	39
QUINOLINE YELLOW	104	8	2025	200 mg/kg	
SUNSET YELLOW FCF	110	8	2025r	300 mg/kg	
TARTRAZINE	102	8	2025	300 mg/kg	

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

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

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

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

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

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

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

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

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

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2025	80 mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2025	100 mg/kg	185

CARAMEL II - SULFITE CARAMEL	150b	5/8	2025	2500 mg/kg	
CURCUMIN	100(i)	8	2025	100 mg/kg	
PAPRIKA EXTRACT	160c(ii)	5/8	2025	200 mg/kg	39
Food Category No. 06.7	Pre-cooked or processed rice products, including rice cakes (Oriental type only)				
Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2025	1 mg/kg	185
PAPRIKA EXTRACT	160c(ii)	5/8	2025	160 mg/kg	39
Food Category No. 06.8.1	Soybean-based beverages				
Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2025	10 mg/kg	8 & APP1R
PAPRIKA EXTRACT	160c(ii)	5/8	2025	15 mg/kg	39 & XS322R
PONCEAU 4R (COCHINEAL RED A)	124	8	2025	10 mg/kg	XS322R
TARTRAZINE	102	5/8	2025	20 mg/kg	APP1S
Food Category No. 06.8.4.2	Deep fried semi-dehydrated soybean curd				
Additive	INS	Step	Year	Max Level	Notes
PAPRIKA EXTRACT	160c(ii)	5/8	2025	20 mg/kg	39 & XS322R
Food Category No. 06.8.8	Other soybean protein products				
Additive	INS	Step	Year	Max Level	Notes
PAPRIKA EXTRACT	160c(ii)	5/8	2025	5 mg/kg	39, XS175 & APP1T
Food Category No. 08.1.1	Fresh meat, poultry, and game, whole pieces or cuts				
Additive	INS	Step	Year	Max Level	Notes
BEET RED	162	8	2025	GMP	4
CARAMEL I - PLAIN CARAMEL	150a	8	2025	GMP	4
CHLOROPHYLLS	140	8	2025	GMP	4
CURCUMIN	100(i)	8	2025	300 mg/kg	4
TITANIUM DIOXIDE	171	8	2025	GMP	4
Food Category No. 08.1.2	Fresh meat, poultry, and game, comminuted				
Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2025	20 mg/kg	8 & APP1U
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2025	20 mg/kg	185 & APP1U
BEET RED	162	8	2025	GMP	APP1U
CARAMEL I - PLAIN CARAMEL	150a	8	2025	GMP	APP1U
CARAMEL II - SULFITE CARAMEL	150b	5/8	2025	2000 mg/kg	APP1U
CURCUMIN	100(i)	8	2025	20 mg/kg	APP1U
Food Category No. 08.2	Processed meat, poultry, and game products in whole pieces or cuts				
Additive	INS	Step	Year	Max Level	Notes
CURCUMIN	100(i)	8	2025	20 mg/kg	XS96, XS97 & XS350R
Food Category No. 08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts				
Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2025	20 mg/kg	8, XS96, XS97, XS350R & APP1V
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2025	20 mg/kg	185, XS96, XS97, XS350R & APP1V

PAPRIKA EXTRACT	160c(ii)	5/8	2025	20 mg/kg	39, XS96 & XS97
Food Category No. 08.3	Processed comminuted meat, poultry, and game products				
Additive	INS	Step	Year	Max Level	Notes
CARAMEL II - SULFITE CARAMEL	150b	5/8	2025	2000 mg/kg	APP1MM
Food Category No. 08.3.1	Non-heat treated processed comminuted meat, poultry, and game products				
Additive	INS	Step	Year	Max Level	Notes
CURCUMIN	100(i)	8	2025	20 mg/kg	118 & APP1W
Food Category No. 08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products				
Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2025	100 mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2025	20 mg/kg	185
Food Category No. 08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products				
Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2025	100 mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2025	20 mg/kg	185
Food Category No. 08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products				
Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2025	100 mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2025	20 mg/kg	185
Food Category No. 08.3.2	Heat-treated processed comminuted meat, poultry, and game products				
Additive	INS	Step	Year	Max Level	Notes
ALLURA RED AC	129	8	2025r	25 mg/kg	XS88, XS89 & XS98
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2025	100 mg/kg	8, XS88, XS89 & XS98
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2025	20 mg/kg	185, XS88, XS89 & XS98
CURCUMIN	100(i)	8	2025	20 mg/kg	XS88, XS89 & XS98
PAPRIKA EXTRACT	160c(ii)	5/8	2025	40 mg/kg	39, XS88, XS89, XS98 & APP1NN
Food Category No. 08.3.3	Frozen processed comminuted meat, poultry, and game products				
Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2025	20 mg/kg	8, 16
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2025	20 mg/kg	16, 185
CURCUMIN	100(i)	8	2025	20 mg/kg	16

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

8	As bixin.
16	For use in glaze, coatings or decorations for fruit, vegetables, meat or fish only.
39	On a total carotenoid basis.
92	Excluding tomato-based sauces.

104	Excluding canned pears (except for use in special holiday packs) and canned pineapples conforming to the Standard for Certain Canned Fruits (CXS 319-2015).
118	Except for use in tocino (fresh, cured sausage) at 1 000 mg/kg.
134	Except for use in cereal-based puddings at 500 mg/kg.
178	As carminic acid.
181	As anthocyanin.
185	As norbixin.
267	Excluding products conforming to the Standard for Certain Canned Fruits (CXS 319-2015) except for use in special holiday packs for canned pears conforming to the standard.
335	For use in products containing vegetable protein only.
XS13	Excluding products conforming to the Standard for Preserved Tomatoes (CXS 13-1981).
XS38	Excluding products conforming to the Standard for edible fungi and fungus products (CXS 38-1981).
XS57	Excluding products conforming to the Standard for processed tomato concentrates (CXS 57-1981).
XS62	Excluding products conforming to the Standard for canned strawberries (CXS 62-1981).
XS66	Excluding products conforming to the Standard for table olives (CXS 66-1981).
XS88	Excluding products conforming to the Standard for Corned Beef (CXS 88-1981).
XS89	Excluding products conforming to Standard for Luncheon Meat (CXS 89-1981).
XS96	Excluding products conforming to the Standard for Cooked Cured Ham (CXS 96-1981).
XS97	Excluding products conforming to the Standard for Cooked Cured Pork Shoulder (CXS 97-1981).
XS98	Excluding products conforming to the Standard for Cooked Cured Chopped Meat (CXS 98-1981).
XS115	Excluding products conforming to the Standard for Pickled Cucumbers (Cucumber Pickles) (CXS 115-1981).
XS145	Excluding products conforming to the Standard for Canned Chestnuts and Canned Chestnut Puree (CXS 145-1985).
XS151	Excluding products conforming to the Standard for Gari (CXS 151-1985).
XS160	Excluding products conforming to the Standard for Mango Chutney (CXS 160-1987).
XS175	Excluding products conforming to the Standard for Soy Protein Products (CXS 175-1989).
XS175	Excluding products conforming to the Standard for soy protein products (CXS 175-1989).
XS223	Excluding products conforming to the Standard for Kimchi (CXS 223-2001).
XS240	Excluding products conforming to the Standard for Aqueous Coconut Products (CXS 240-2003).
XS254	Excluding products conforming to the Standard for certain canned citrus fruits (CXS 254-2007).
XS256	Excluding products conforming to the Standard for Fat Spreads and Blended Spreads (CXS 256-2007).
XS256	Excluding products conforming to the Standard for fat spreads and blended spreads (CXS 256-1999).
XS257R	Excluding products conforming to the Codex Regional Standard for Canned Humus with Tehena (CXS 257R-2007).
XS259R	Excluding products conforming to the Codex Regional Standard for Tehena (CXS 259R-2007).
XS259R	Excluding products conforming to the Regional Standard for tehena (Near East) (CXS 259R-2007).
XS260	Excluding products conforming to the Standard for Pickled Fruits and Vegetables (CXS 260-2007).
XS294	Excluding products conforming to the Standard for Gochujang (CXS 294-2009).
XS296	Excluding products conforming to the Standard for Jams, Jellies and Marmalades (CXS 296-2009).
XS297	Excluding products conforming to the Standard for Certain Canned Vegetables (CXS 297-2009).

XS308R	Excluding products conforming to the Regional Standard for Harissa (Red Hot Pepper Paste) (CXS 308R-2011).
XS314R	Excluding products conforming to the Standard for Date Paste (CXS 314R-2013).
XS319	Excluding products conforming to the Standard for Certain Canned Fruits (CXS 319-2015).
XS321	Excluding products conforming to the Standard for Ginseng Products (CXS 321-2015).
XS323R	Excluding products conforming to the Regional Standard for Laver Products (CXS 323R-2017).
XS324R	Excluding products conforming to the Regional Standard for Yacon (CXS 324R-2017).
XS341R	Excluding products conforming to the Regional Standard for mixed zaatar (Near East) (CXS 341R-2020).
XS350R	Excluding products conforming to the Regional Standard for dried meat (Africa) (CXS 350R-2022).
XS361	Excluding products conforming to the General standard for canned mixed fruits (CXS 361-2020).
APP1A	For use with red fruits only.
APP1B	<u>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.</u>
APP1C	<u>Excluding products conforming to the Standard for Canned Stone Fruits (CXS 242-2003) except for use in canned cherries at 30 mg/kg for the purpose of restoring colour lost during processing.</u>
APP1D	<u>Except for products conforming to the Standard for Canned Raspberries (CXS 60-1981): at 300 mg/kg in the final product.</u>
APP1F	<u>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.</u>
APP1H	<u>Except for use at 100 mg/kg in jelly desserts and fruit-flavoured jelly.</u>
APP1J	<u>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.</u>
APP1K	<u>Except for use at 20 mg/kg in products conforming to the Standard for Certain Canned Vegetables (CXS 297-2009).</u>
APP1L	<u>For products conforming to the Standard for Certain Canned Vegetables (CXS 297-2009): only for use in canned mushrooms in sauce.</u>
APP1M	<u>Except for use in salsa at 1200 mg/kg.</u>
APP1N	<u>For use only in tsukudani (seaweed boiled down in soy sauce) to standardize and restore colour lost due to thermal processing.</u>
APP1O	<u>Except for use at 100 mg/kg in extruded and/or puffed cereal products.</u>
APP1P	<u>Except for use at 500 mg/kg in extruded-type breakfast cereals, including granola-type cereals, only.</u>
APP1Q	<u>Except for use in starch-based desserts and puddings at 50 mg/kg.</u>
APP1R	<u>Except for use in composite/flavoured soybean beverages and soybean-based beverages conforming to the Regional Standard for Non-Fermented Soybean Products (Asia) (CXS 322R-2015) at 5 mg/kg, as bixin.</u>
APP1S	<u>Except for use in composite/flavoured soybean beverages and soybean-based beverages conforming to the Regional Standard for Non-Fermented Soybean Products (Asia) (CXS 322R-2015) at 300 mg/kg, as bixin.</u>
APP1T	<u>Except for use in soybean substitute seafood at 20 mg/kg.</u>
APP1U	<u>For use only in breakfast sausages, merquez type products, salsicha fresca, butifarra fresca, longaniza fresca and chorizo fresco and mici.</u>
APP1V	<u>Except for use in cooked ham and cooked chicken at 100 mg/kg to restore faded colour and improve the frying colour.</u>
APP1W	<u>Except for use in salsicha at 80 mg/kg.</u>
APP1CC	<u>For use to restore colour lost during processing only.</u>
APP1DD	<u>For use with red fruits and in canned Japanese apricot (<i>Prunus mume</i>) only.</u>
APP1EE	<u>Except for use in spreads containing strawberry at 400 mg/kg.</u>

APP1FF	For use in powdered wasabi only.
APP1GG	Some Codex Members allow the use of additives with colour function in this food category while others limit <u>these additives to certain products</u>.
APP1HH	Except for use at 500 mg/kg in products conforming to the Standard for instant noodles (CXS 249-2006).
APP1JJ	For use only in sweet cherries conforming to the Standard for canned stone fruits (CXS 242-2003) and non-standardized cocktail cherries and candied cherries.
APP1KK	Except for use at 100 mg/kg in products conforming to the Standard for jams, jellies and marmalades (CXS 296-2009).
APP1LL	Except for use at 300 mg/kg in products conforming to the Standard for instant noodles (CXS 249-2006).
APP1MM	For use in sausages, patties, terrines and in products containing vegetable protein only.
APP1NN	Except for use in hot/spicy flavoured products at 50 mg/kg.

C.4 PROVISIONS FROM CX/FA 25/55/7 APPENDIX 3

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

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

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

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

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

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

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

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

Food Category No. 12.2.1 Herbs and spices

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

Food Category No. 14.2.3 Grape wines

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

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

58	As calcium.
256	For use in noodles, gluten-free pasta and pasta intended for hypoproteic diets only.
279	Except for products conforming to the standard for Edible Fungi and Fungus Products (CXS 38-1981).
606	For use in accordance with general principles for the addition of essential nutrients to foods (CXG 9-1987).
608	For use only in nutrient fortified products.
641	Residue levels in crustaceans <1 mg/kg.
XS36	Excluding products conforming to the Standard for Quick Frozen Finfish, Uneviscerated and Eviscerated (CXS 36-1981).
XS92	Excluding products conforming to the Standard for Quick Frozen Shrimps and Prawns (CXS 92-1981).
XS95	Excluding products conforming to the Standard for Quick Frozen Lobsters (CXS 95-1981).
XS165	Excluding products conforming to the Standard for Quick Frozen Blocks of Fish Fillet, Minced Fish Flesh and Mixtures of Fillets and Minced Fish Flesh (CXS 165-1989).
XS190	Excluding products conforming to the Standard for Quick Frozen Fish Fillets (CXS 190-1995).
XS191	Excluding products conforming to the Standard for Quick Frozen Raw Squid (CXS 191-1995).
XS292	Excluding products conforming to the Standard for Live and Raw Bivalve Molluscs (CXS 292-2008).
XS312	Excluding products conforming to the Standard for Live Abalone and for Raw Fresh Chilled or Frozen Abalone for Direct Consumption or for Further Processing (CXS 312-2013).
XS315	Excluding products conforming to the Standard for Fresh and Quick Frozen Raw Scallop Products (CXS 315-2014).
XS326	Excluding products conforming to the Standard for Black, White and Green Peppers (CXS 326-2017).
XS327	Excluding products conforming to the Standard for Cumin (CXS 327-2017).
XS328	Excluding products conforming to the Standard for Dried Thyme (CXS 328-2017).
XS342	Excluding products conforming to the Standard for Dried Oregano (CXS 342-2021).
XS343	Excluding products conforming to the Standard for dried roots, rhizomes and bulbs: Dried or dehydrated ginger (CXS 343-2021).
XS344	Excluding products conforming to the Standard for dried floral parts: Cloves (CXS 344-2021).
XS345	Excluding products conforming to the Standard for Dried Basil (CXS 345-2021).
XS347	Excluding products conforming to the Standard for dried or dehydrated garlic (CXS 347-2019).
XS351	Excluding products conforming to the Standard for Dried Floral Parts - Saffron (CXS 351-2022).

XS352	Excluding products conforming to the Standard for Dried Seeds – Nutmeg (CXS 352-2022).
XS353	Excluding products conforming to the Standard for Dried or Dehydrated Chilli Pepper and Paprika (CXS 353-2022).
<u>APP100</u>	<u>For use in crustaceans only, exclusively in raw material immediately after harvesting or capture</u>