



Food and Agriculture
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United Nations



World Health
Organization

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Agenda Items 4(a) and 4(b)

FA56/CRD03

Original language only

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEx COMMITTEE ON FOOD ADDITIVES

Fifty-sixth Session

REPORT OF THE PHYSICAL WORKING GROUP (15 APRIL 2026) ON ENDORSEMENT AND / OR REVISION OF MAXIMUM LEVELS FOR FOOD ADDITIVES AND PROCESSING AIDS IN CODEX STANDARDS AND

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

The 55th session of the CCFA (CCFA55) agreed to establish an Electronic Working Group (EWG), chaired by Canada and co-chaired by Japan and the United States of America (USA) (REP25/FA para. 74), and working in English only, to:

- a. align the CCAFRICA regional standards: *Regional standard for fermented cooked cassava-based products* (Africa) (CXS 334R-2020), *Regional standard for fresh leaves of Gnetum spp.* (Africa) (CXS 335R-2020), *Regional standard for dried meat* (Africa) (CXS 350R-2022);
- b. align the CCLAC regional standards: *Regional standard for Culantro coyote* (Latin America and the Caribbean) (CXS 304R-2011), *Regional standard for lucuma* (Latin America and the Caribbean) (CXS 305R-2011);
- c. align the CCNASWP regional standards: *Regional standard for kava products for use as a beverage when mixed with water* (North America and South West Pacific) (CXS 336R-2020), *Regional standard for fermented noni fruit juice* (North America and South West Pacific) (CXS 356R-2023);
- d. align the CCCPC commodity standard: *Standard for cocoa butter* (CXS 86-1981);
- e. align the CCFFP commodity standard: *Standard for quick frozen raw squid* (CXS 191-1996), *Standard for live and raw bivalve molluscs* (CXS 292-1995), *Standard for live abalone and for raw fresh chilled or frozen abalone for direct consumption or for further processing* (CXS 312-2013);
- f. align the CCPFV commodity standard: *General standard for fruit juices and nectars* (CXS 247-2005); and
- g. in collaboration with the Codex Secretariat and based on the functionality of the new GSFA database, to develop a stepwise approach for Table 3 Notes, including:
 - i. Deleting provisions for Table 3 additives in FCs not listed in the annex to Table 3 but included in Tables 1 and 2; and
 - ii. Revising the fifth column of Table 3 Notes.

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

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

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

The Chair warmly welcomed the delegates to the PWGs and thanked all those delegations who had participated in the Alignment EWG since the last session of the Committee. The Chair also acknowledged the

hard work undertaken in the drafting of CX/FA 26/56/6, including by the USA and Japan as co-chairs of the Alignment EWG.

The following Members and Observer Organizations participated as members of the PWG: Australia, Austria, Belgium, Brazil, Brunei Darussalam, Cabo Verde, Canada, Chile, China, Colombia, Costa Rica, Cyprus, Dominican Republic, El Salvador, European Union, Germany, Ghana, India, Indonesia, Japan, Kenya, Malaysia, New Zealand, Norway, Panama, Philippines, Portugal, Republic of Korea, Singapore, South Africa, Spain, Sweden, Switzerland, Thailand, Uganda, UK, USA, Uruguay, Viet Nam, AIDGUM, CCC, EFEMA, EU Specialty Food Ingredients, FIA, GOED, IACM, ICA/IOCCC, ICBA, IDF/FIL, IFAC, IICA, ILSI, IOFI, ISDI, NATCOL.

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

Endorsement of food additive provisions in commodity standards

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

Food additive provisions for Endorsement were received from four Committees as detailed in CX/FA 26/56/5 Add. 2 as follows:

- the 23rd Session of the FAO/WHO Coordinating Committee for Asia (REP25/ASIA) related to:
 - o Regional standard for Quick-frozen dumplings (Asia) (for adoption by CAC ***)
- the 12th Session of the FAO/WHO Coordinating Committee for Near East (REP25/NE) related to:
 - o Regional standard for doogh (CXS 332R-2018)
 - o Regional standard for maamoul (CXS ***R-202*) (for adoption by CAC ***)
- Codex Committee on Spices and culinary herbs (for adoption by CAC ***)
- Codex Committee on Fats and Oils

CCASIA

Endorsement of the *Regional standard for quick-frozen dumplings*

In CX/FA 26/56/5, the recommendations respecting the general reference to the GSFA in the *Regional standard for quick-frozen dumplings* was prepared. Using this general reference and considering also the background information in the Report of the 23rd Session of the FAO/WHO Coordinating Committee for Asia ([REP25/ASIA](#)) and on the development of the standard presented in the In-Session Working Group ([ASIA23/CRD20](#)), amendments to the GSFA had been presented in CX/FA 26/56/5 Add.2.

During discussion in the PWG, concern was noted, principally in reference of a Member Organization's comments, over the inability of the PWG to have adequately considered extended uses of additives in the short time that the proposals had been presented in advance of the PWG.

Admittedly, the Chair understood an 'extension of use' to be applicable to any consideration of the incorporation of provisions respecting quick-frozen dumplings in the GSFA. Therefore, with this understanding in mind, the PWG considered:

- The endorsement of the food additives section of the draft Standard for quick-frozen dumplings and consequential amendments to Table 3 of the GSFA; and,
- Discussion on the means of forwarding the proposed amendments to CCFA for consideration in the Step process.

On the latter matter, through discussion, it was established that CCASIA could provide information on proposed amendments to the GSFA, as a matter referred, using information consistent with the requirements set out in the circular letter on *Proposals for new and/or revision of food additive provisions*.

Based on commentary from the Codex Secretariat and comment from a Codex Member on the standing practices of Codex, it was further clarified that a CCASIA member, or even any Codex Member or Observer, could put forward a proposal to revise the GSFA in reply to the annual circular letter on *Proposals for new and/or revision of food additive provisions*.

Taken together, the recommendations that could be put forward based on discussion through the PWG could be considered as:

Recommendation 1:

The WG recommends that the Committee endorse the Food Additives section of the Standard to complete the development of the standard AND Complete the GSFA REFERENCE TO COMMODITY STANDARDS FOR GSFA TABLE 3 ADDITIVES

Recommendation 2:

That CCFA advise CCASIA that amendments to the GSFA can be prepared and put forward as a matter referred to CCFA. The proposed GSFA amendments should include information consistent with the requirements set out in the circular letter for "Proposals for new and/or revision of food additive provisions". Alternatively, CCASIA members, or other Members and Observers, may submit information for the amendment to the GSFA through Agenda item 5b, by directly replying to the circular letter for "Proposals for new and/or revision of food additive provisions".

However, there have been important discussions following the PWG that the plenary should consider.

First, it was clarified by a Member Organization that concerns on the extensions of use only relate to extended uses such as extensions to additional foods or to changes to increases in maximum levels of use, but not necessarily to restrictions of use. Accordingly, the Chair believes that revisions to Tables 1&2 should now be considered to incorporate any exclusions as a direct result of the endorsement exercise. Exclusions constitute: the addition of XS notes to for additives with only the "antioxidant" functional class, as antioxidants are not in the reference to the GSFA in the commodity standard; and any provision that includes Note 153 or 194, as these notes limit use of the additives to instant noodles only.

Second, during the discussion on Agenda item 9 of CCFA56 on the Draft working practices for the development of GSFA food additive provisions relevant to commodity standards and related templates, there was agreement that Commodity Committees should complete the information found in the Templates under either Route 1 or Route 2 and communicate to CCFA via Matters Referred.

In consideration of these updates since the PWG, the Chair proposes the revised recommendations for consideration by the Plenary.

Recommendation 1:

The WG recommends that the Committee endorse the Food Additives section of the Standard to complete the development of the standard, to consider the exclusionary amendments to Tables 1&2 of the GSFA, AND to Complete the GSFA REFERENCE TO COMMODITY STANDARDS FOR GSFA TABLE 3 ADDITIVES

Proposed provisions are contained in Annex 1.

Recommendation 2:

The WG recommends that **CCFA advise CCASIA** that amendments to the GSFA can be prepared and put forward as a matter referred to CCFA. The proposed GSFA amendments should include information consistent with the requirements set out the Information Document *Working practices for the development of GSFA food additive provisions relevant to commodity standards and related templates*. Alternatively, CCASIA members, or other Members and Observers, may submit information for the amendment to the GSFA through Agenda item 5b, by directly replying to the circular letter for "Proposals for new and/or revision of food additive provisions".

CCNE

Hold the endorsement and incorporation of the food additives section of the Regional standard for doogh (Near East) (CXS 332R-2018).

The Chair noted that during CCEXEC89, discussion was had noting that further deliberation of the technical justification for the use of food additives in doogh might be needed at the next session of CCNE, and therefore the PWG put forward the recommendation to hold endorsement of the food additive section until a future session of the CCFA.

Endorsement and incorporation of the food additives provisions of the Regional standard for maamoul (Near East) (CXS ***R-202*).

The PWG recommended the endorsement of the food additives section of the regional standard for maamoul. There are no proposed amendments to tables one and two. The PWG recommends the amendments to section two of Table 3.

Recommendation 3:

The WG recommends to hold the endorsement of the Food Additives section of the standard for doogh (CXS 332R-2018) until a final recommendation is presented to a future session of the CCFA.

Recommendation 4:

The WG recommends that the Committee endorses the proposed food additive provisions for the draft regional standard for maamoul (CXS ***R-202*).

Proposed provisions are contained in Annex 2.

CCSCHEndorsement of certain standards for culinary herbs and spices.

Four Standards (Spices derived from dried dehydrated fruits and berries – requirements for vanilla, Spices in the form of dried fruits and berries – requirements for large cardamom, Spices in the form of dried seeds – requirements for coriander, and Herbs – requirements for sweet marjoram) were put forward for endorsement. Despite concerns on the suitability of the use of table 3 additives in spices, the PWG agreed to endorse the Standards for Spices derived from dried dehydrated fruits and berries – requirements for vanilla, Spices in the form of dried fruits and berries – requirements for large cardamom, Spices in the form of dried seeds – requirements for coriander in order to not delay their advances in the Step process. The Chair noted that it would not be possible to endorse the standard for sweet marjoram because it refers only to Table 3 additives, and herbs cannot include Table 3 additives.

The PWG recommends to refer the matter to CCSCH asking them to comment on the appropriateness of the use of Tables 1 & 2 anti-caking agents in the sweet marjoram standard.

Recommendation 5:

The WG recommends that the Committee endorses the proposed food additive sections for the spice standards, and consequential amendments to Table 3 of the GSFA.

Proposed provisions are contained in Annex 3.

Recommendation 6:

The WG recommends to [refer the matter to CCSCH](#) to comment on the use of Tables 1&2 anticaking agents in the Standard for Herbs – requirements for sweet marjoram.

CCFOCCFO proposed draft standard for microbial omega-3 oils for endorsement

The PWG could not endorse the food additive provisions in the draft standard for omega-3 oils as there is currently no assigned Food Category for the products covered by the standard. The PWG therefore refer the matter of determining the appropriate Food Category to the working group of the GSFA to be responsive to the request by CCFO.

Recommendation 7:

The WG recommends that the determination and potential development of the appropriate food category for microbial omega-3 fish oils be referred to the EWG of the GSFA established by CCFA56.

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

The alignment proposals contained in CX/FA 26/56/6 were based on the work of an EWG, led by Canada and co-chaired by the United States of America and Japan.

In considering the alignment of the food additive provisions of commodity standards and relevant provisions of the GSFA, the PWG considered information provided by the EWG in CX/FA 26/56/6.

CCAFRICA Regional standards

The PWG supported the proposed changes to the food additive provisions as provided in Annex 4 of CRD 3 for CCAFRICA regional standards: *Regional standard for fermented cooked cassava-based products* (Africa) (CXS 334R-2020), *Regional standard for fresh leaves of Gnetum spp.* (Africa) (CXS 335R-2020), *Regional standard for dried meat* (Africa) (CXS 350R-2022); and to Tables 1, 2 and 3 of the GSFA.

During alignment of the *Regional standard for fermented cooked cassava-based products* (Africa) (CXS 334R-2020), the EWG raised questions were raised on whether GSFA food category 04.2.2.8 (*Cooked or fried vegetables*), fully reflects the fermented nature of the products covered under the standard. While there was

general agreement that food category 04.2.2.8 is correctly associated with the standard, the EWG recommended CCFA seek confirmation from CCAFRICA whether food category 04.2.2.7 (*Fermented vegetable*) is associated with the standard before finalizing alignment of CXS 334R-2020.

The Chair noted that CCAFRICA regional standard, *Regional standard for dried meat* (Africa) (CXS 350R-2022), was aligned an editorial update to better align the Food Additives section of CXS 350R-2022 with the standard format set out in the Procedural Manual. The Procedural Manual recommends a general reference to Tables 1 and 2 of the GSFA, and to Table 3, where applicable. The PWG supported the changes required for the food additives section CXS 350R-2022.

The Chair also that the *Regional standard for dried meat* (Africa) (CXS 350R-2022) references GSFA food category 08.2 (*Processed meat, poultry, and game products in whole pieces or cuts*) as reflected in Annex C of the GSFA. However, dried meat products covered by the standard fall within specific GSFA sub-categories of food category 08.2. Thus, referencing only the parent food category 08.2 may unintentionally exclude additional food additives permitted at the sub-category level. The Chair noted that a review of the standard's development history suggests that the original intent was to allow food additives from relevant GSFA sub-categories applicable to dried meats. The EWG recommended CCFA seek confirmation from CCAFRICA whether referencing the relevant GSFA sub-categories of food category 08.2 for dried meats would provide a more accurate basis for applying food additive provisions.

Recommendation 8:

Although a partial alignment to FC 04.2.2.8 could be completed, to **request of CCAFRICA** to confirm whether food category 04.2.2.7 (*Fermented vegetable*) is associated with CXS 334R-2020. Any consequential updates to reflect the association in the GSFA will follow.

Recommendation 9:

Request CCAFRICA to confirm whether referencing the relevant GSFA sub-categories of food category 08.2 for dried meats (and, if applicable, comminuted meats) in the *Regional standard for dried meat* (Africa) (CXS 350R-2022) would provide a more accurate basis for applying food additive provisions. Any consequential updates to reflect the association in the GSFA will follow.

Recommendation 10:

The WG recommends amendments to the following CCAFRICA Regional Standards as a result of the alignment exercise: CXS 334R-2020, CXS 335R-2020, and CXS 350R-2022; and to Tables 1, 2 and 3 of the GSFA relation to the alignment of those standards.

The recommended amendments are contained in Annex 4.

CCLAC Regional standards

The PWG supported the proposed changes to the food additive provisions as provided in Annex 5 of CRD 3 for CCLAC regional standards: *Regional standard for Culantro coyote* (Latin America and the Caribbean) (CXS 304R-2011), *Regional standard for lucuma* (Latin America and the Caribbean) (CXS 305R-2011); and to Tables 1, 2 and 3 of the GSFA.

The PWG also supported that no changes were required for the food additive provisions of CXS 304R-2011 and CXS 305R-2011.

Recommendation 11:

The WG recommends amendments to the following CCLAC Regional Standards as a result of the alignment exercise: CXS 304R-2020, and CXS 305R-2011; and to Tables 1, 2 and 3 of the GSFA relation to the alignment of those standards.

The recommended amendments are contained in Annex 5.

CCNASWP Regional standards

The PWG supported the proposed changes to the food additive provisions as provided in Annex 6 of CRD 3 for CCNASWP regional standards: *Regional standard for kava products for use as a beverage when mixed*

with water (North America and South West Pacific) (CXS 336R-2020), *Regional standard for fermented noni fruit juice* (North America and South West Pacific) (CXS 356R-2023); and to Tables 1, 2 and 3 of the GSFA.

The PWG notes that during alignment, the EWG raised questions on whether the current GSFA food categories 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*) and 04.2.2.2 (*Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds*) fully references the products covered under CXS 336R-2020. The Chair noted that CXS 336R-2020 references peeled fresh rhizomes and frozen products suggesting that other existing GSFA fresh and processed vegetable food categories may also be relevant (e.g., food categories 04.2.1.3 (*Peeled, cut or shredded fresh vegetables, (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds*) and 04.2.2.1 (*Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds*)). The EWG recommended CCFA seek confirmation from CCNASWP whether referencing the relevant GSFA sub-categories of food category 08.2 for dried meats would provide a more accurate basis for applying food additive provisions.

Recommendation 12:

Request CCNASWP to confirm whether referencing the relevant GSFA sub-categories of food category 04.2.1.3 and 04.2.2.1 for peeled fresh rhizomes and frozen products in the *Regional standard for kava products for use as a beverage when mixed with water* (North America and South West Pacific) (CXS 336R-2020), would provide a more accurate basis for applying food additive provisions. Any consequential updates to reflect the association in the GSFA will follow.

The PWG also supported that no changes were required for the food additive provisions of CXS 304R-2011 and CXS 305R-2011.

Recommendation 13:

The WG recommends amendments to the following CCNASWP Regional Standards as a result of the alignment exercise: CXS 336R-2020, CXS 356R-2023; and to Tables 1, 2 and 3 of the GSFA relation to the alignment of those standards.

The recommended amendments are contained in Annex 4.

CCCPC Commodity standards

The PWG supported the proposed changes to the food additive provisions as provided in Annex 7 of CRD 3 for the CCCPC commodity standard, *Standard for cocoa butter* (CXS 86-1981).

The Chair noted that the *Standard for cocoa butter* (CXS 86-1981) is currently cross-referenced to GSFA food category 05.1.3 (*Cocoa-based spreads, incl. fillings*); however, this food category is intended for cocoa-based spreads and fillings rather than raw cocoa butter. Products conforming to CXS 86-1981 are raw materials used in chocolate manufacture, suggesting that an alternative GSFA food category may be more appropriate.

The Chair stated that it is likely the intent of the example of “cocoa butter” in the descriptor of food category 05.1.3 was meant to refer to cocoa butter confectionery spreads similar to how the descriptor to food category 05.1.4 (*Cocoa and chocolate products*) includes cocoa butter confectionery as an example of products included in that category. The Chair noted that some participants of the EWG on Alignment supported that food category 5.1.3 is not the appropriate food category for cocoa butter, while other participants of the EWG, consider food category 5.0 (*Confectionery*) includes all cocoa and chocolate products suggesting CCCPC likely intended to put cocoa butter under the parent food category 05.0. There was general agreement by the PWG that products cover under food category 05.1 (*Cocoa products and chocolate products including imitations and chocolate substitutes*) would appropriately correspond to CXS 86-1981. Thus, the Chair proposed that the EWG on the GSFA to CCFA57 be tasked with considering the appropriate food category (existing sub-category of FC 05.1 or new sub-category of FC 05.1) for cocoa butter conforming to CXS 86-1981. An intervention by the USA sought clarification from the Codex Secretariat on whether CCFA is able to initiate new food category or would the request need to go to CAC as a new work project document. The Codex Secretariat offered that inserting a new food category normally would require a project document. However, for editorial changes or consequential amendments, CCFA may proceed without a project document. The Codex Secretariat recommended that EWG on Alignment first consider whether the current food category is appropriate or not or whether a new food category needed. If after the assessment, there is a need to develop a new food category, as project document would be required and approved by CAC. The PWG supported to task the EWG on the GSFA to CCFA57 with considering the appropriate food category (existing sub-category of FC 05.1 or new sub-category of FC 05.1) for cocoa butter conforming to CXS 86-1981.

The PWG also supported the minor amendments to the food additive section of CXS 86-1981.

Recommendation 14:

The WG recommends the EWG on the GSFA established by CCFA56 consider the appropriate food category (existing sub-category of FC 05.1 or new sub-category of FC 05.1) for cocoa butter conforming to CXS 86-1981. Any consequential updates to reflect the association in the GSFA will follow.

Recommendation 15:

The WG recommends minor amendments to the food additives section of the *Standard for cocoa butter* (CXS 86-1981).

The recommended amendments are contained in Annex 7.

CCPFV Commodity standards

The PWG supported the proposed changes to the food additive provisions as provided in Annex 8 of CRD 3 for the CCPFV commodity standard, *General standard for fruit juices and nectars* (CXS 247-2005). The PWG also supported that no changes were required for the food additive provisions of CXS 247-2005.

Recommendation 16:

The WG recommends amendments to the *General standard for fruit juices and nectars* (CXS 247-2005) as a result of the alignment exercise; and to Tables 1, 2 and 3 of the GSFA relation to the alignment of those standards.

The recommended amendments are contained in Annex 6.

CCFFP Commodity standards

The Chair noted that several CCFFP commodity standards, *Standard for quick frozen raw squid* (CXS 191-1996), *Standard for live and raw bivalve molluscs* (CXS 292-1995), *Standard for live abalone and for raw fresh chilled or frozen abalone for direct consumption or for further processing* (CXS 312-2013), that had previously been aligned at an earlier CCFA session were reviewed as part of the Alignment EWG work. The Chair noted that during this review, a number of errors and inconsistencies were identified that affect clarity and consistency across the fish and fishery product standards. As these standards had already been aligned, corrections were not pursued within the EWG, and further was thought to be needed.

The Chair proposed to conduct a stepwise process to conduct an analysis during the EWG of Alignment established by CCFA56 to the re-examination of the alignment of CCFFP standards. In addition, the chair would like to request the Codex Secretariat to issue a matters referred to CCFFP on the analysis of CCFFP standards. Furthermore, should a re-examination of the food categories related to the CCFFP standards be considered necessary, then the Chair suggested that members of CCFFP could join the EWG of Alignment to assist in the re-examination to offer immediate insights on the food additive provisions.

Recommendation 17:

The WG recommends first conducting an analysis on the need to re-examine the GSFA Food Categories related to CCFFP standards, during the EWG on Alignment established by CCFA56. Additionally, CCFFP should be notified on the intended re-examination and possible cooperative work, should a need for re-examination be considered justified as determined by CCFA57.

Discussion of Additional Issues

Use of Note 127 in parent beverage food categories

The Chair noted that Note 127 (“*on the served-to-consumer basis*”) is consistently applied to GSFA in parent beverage food categories and related concentrate sub-categories but is not applied consistently at the level of the parent food categories. During the EWG on Alignment, members raised questions on the internal consistency for the use of Note 127 across food additives for which it is used in beverage concentrates, given that the maximum use level of food additives are generally set on the ‘as-consumed’ basis.

The Chair noted the evaluation on the use of Note 127 is parallel to the evaluation on the use of Note 381 (“as consumed”) in the GSFA in parent beverage food categories and related concentrate sub-categories. The Chair recommended the issue warrants broader GSFA-level consideration.

Recommendation 18:

The WG recommends the [EWG on the GSFA to CCFA57](#) consider the appropriate use of Note 127 in parent beverage food categories and related concentrate sub-categories.

Missing XS notes for Steviol glycosides (INS 960) in GSFA Food Category 08.2

The Chair noted that during the alignment of GSFA food category 08.2 (*Processed meat, poultry, and game products in whole pieces or cuts*), it was observed that XS96 and XS97 were missing from the provision for Steviol glycosides (INS 960). Commodity standards CXS 96-1981 and CXS 97-1981 do not permit the use of sweeteners, but this restriction is not currently reflected.

The Chair recommended that since this amendment would be an editorial change, the Codex Secretariat could address by adding XS96 and XS97 to the provision for Steviol glycosides (INS 960).

Recommendation 19:

The WG recommends the Codex Secretariat add XS96 and XS97 to the provision for Steviol glycosides (INS 960) in food category 08.2 (*Processed meat, poultry, and game products in whole pieces or cuts*).

Use of the terms “foods” and “products” in the food additives section of Commodity Standards

The Chair stated that during an analysis of commodity standards undergoing alignment with the GSFA, it was noted that both terms, “foods” and “products,” were commonly used in the food additives section of Commodity Standards and that there is no consistent convention. The Chair proposed that since there is no substantive difference in meaning of the terms, provided the terminology is clear and used consistently within a given standard, it was recommended to use the same term across all areas of the given commodity standard. For example, when the commodity standard consistently refers to the term “products,” the term “products” would be used in the food additives section of Commodity Standard. The same would be true for the term “foods.”

Recommendation 20:

The WG recommends that when drafting the general reference to the GSFA in the food additives section of the Commodity Standard, maintain terminology consistent with the language used elsewhere in the commodity standard.

Update on Table 3 Notes in GSFA

The Chair introduced the work on investigation into the development and implementation issues associated with establishing Table 3 notes in the GSFA, in consultation with the Codex Secretariat. The Chair reminded the PWG that CCFA52 endorsed the recommendation to, in-principle, introduce Notes in Table 3 similar to those in Table 1 and 2 of the GSFA, as this new approach would ensure clarity in the use of food additives with numeric use levels; and thus, avoid potentially complicated requirements that could arise once a commodity standard has been aligned with the GSFA. Such notes would be prevalent food additive provisions in food categories corresponding to CCMMP commodity standards.

The Chair referred the PWG to Annex 7 of CX/FA 26/56/6 for example options of Table 3 Notes for Calcium propionate (INS 282). The Chair noted that while in the published pdf version of the GSFA, the notes would appear in a sixth column of Table 3. However, for the published online version of the GSFA, the format would be captured differently. The Chair proposed to re-circulate for comment the information in Annex 7 of CX/FA 26/56/6 for example options of Table 3 Notes in the EWG for Alignment established at this session of the CCFA. Considering comments in the EWG for Alignment, the report of the EWG for Alignment would show in the sixth column of Table 3 notes for those Table 3 food additive provisions from food categories listed in Tables 1 and 2 of the GSFA and that are not listed in the Annex to Table 3. The Chair was reminded that re-circulating this information for comment only in the EWG for Alignment would exclude comment from users of the GSFA if they were not participants of the EWG for Alignment. The Chair requested the Codex Secretariat to comment on the most feasible way obtain comment from users of the GSFA. The Codex Secretariat confirmed that in the published pdf version of the GSFA, the notes would appear in the sixth column of Table 3 and that it would be best that the working group chairs to determine the most intuitive GSFA online version for users. The Codex Secretariat further reiterated that when users have challenges using the GSFA online version, they should send an inquiry. Based on that feedback, the Chair proposed the EWG on Alignment would focus on migration of the Table 3 notes.

Recommendation 21:

The WG recommends that the EWG for Alignment established by CCFA56 begin the migration of notes for those Table 3 food additive provisions from food categories listed in Tables 1 and 2 of the GSFA, and that are not listed in the Annex to Table 3, into the sixth column of Table 3.

Annex 1 (Endorsement - CCASIA)

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE REGIONAL STANDARD FOR QUICK-FROZEN DUMPLINGS (CCASIA) (CXS *R-202*) AND TO TABLES 1, 2 AND 3 OF THE GSFA RELATING TO THE ALIGNMENT OF THAT STANDARD**

Part A: Related to Agenda Item 4a

PROPOSED ENDORSEMENT OF THE FOOD ADDITIVES SECTION OF THE CCASIA REGIONAL STANDARD FOR QUICK-FROZEN DUMPLINGS (ASIA) (CXS *R-202*)**

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

4. FOOD ADDITIVES

Acidity regulators, colours, ~~preservatives, stabilizers, humectants, thickeners and emulsifiers~~ **emulsifiers, humectants, preservatives, stabilizers, and thickeners** in accordance with Tables 1 and 2 of the *General standard for food additives* (CXS 192-1995) in food category 06.4.3 (Pre cooked pastas and noodles and like products) and acidity regulators, colours, emulsifiers, firming agents, flavour enhancers, humectants, preservatives, raising agents, stabilizers and thickeners, as indicated in Table 3 of the *General standard for food additives* (CXS 192-1995) are acceptable for use in ~~foods~~ **products** conforming to this standard. The flavourings used in products covered by this standard should comply with the Guidelines for the use of flavourings (CXG 66 2008).

PROPOSED AMENDMENTS TO TABLE TWO OF THE GSFA FOR THE ALIGNMENT OF THE REGIONAL STANDARD FOR QUICK-FROZEN DUMPLINGS (ASIA) (CXS *R-202*)**

PROPOSED AMENDMENTS TO FOOD CATEGORY 06.4.3

Food Category No. 06.4.3		Pre-cooked pastas and noodles and like products			
Additive	INS	Step/Year adopted	Max Level	Notes	Recommendation
AMARANTH Functional classes: Colour	123	2019	100 mg/kg	194, <u>XS***R</u>	Endorse
ASCORBYL ESTERS Functional classes: Antioxidant	304, 305	2012	500 mg/kg	10 ₁ & 211 ₁ <u>XS***R</u>	Endorse
BUTYLATED HYDROXYANISOLE Functional classes: Antioxidant	320	2006	200 mg/kg	15 ₁ & 130 ₁ <u>XS***R</u>	Endorse
BUTYLATED HYDROXYTOLUENE Functional classes: Antioxidant	321	2006	200 mg/kg	15 ₁ & 130 ₁ <u>XS***R</u>	Endorse
CANTHAXANTHIN Functional classes: Colour	161g	2019	15 mg/kg	153 ₁ & XS249 ₁ <u>XS***R</u>	Endorse
CARAMEL II - SULFITE CARAMEL Functional classes: Colour	150b	2019	50000 mg/kg	194, <u>XS***R</u>	Endorse
CARAMEL III - AMMONIA CARAMEL Functional classes: Colour	150c	2010	50000 mg/kg	153 ₁ & 173 ₁ <u>XS***R</u>	Endorse

CARAMEL IV - SULFITE AMMONIA CARAMEL Functional classes: Colour	150d	2011	50000 mg/kg	153, <u>XS***R</u>	Endorse
CARMINES Functional classes: Colour	120	2008	100 mg/kg	153, & 178, <u>XS***R</u>	Endorse
CAROTENES, BETA- Functional classes: Colour	160a(i),a(iii), a(iv)	2023	40 mg/kg	153, 341, 344, <u>XS***R</u>	Endorse
CAROTENES, BETA-, VEGETABLE Functional classes: Colour	160a(ii)	2023	40 mg/kg	153, 341, 344, <u>XS***R</u>	Endorse
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES Functional classes: Colour	141(i),(ii)	2009	100 mg/kg	153, <u>XS***R</u>	Endorse
CYCLODEXTRIN, BETA- Functional classes: Carrier, Stabilizer, Thickener	459	2012	1000 mg/kg	153, <u>XS***R</u>	Endorse
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL Functional classes: Emulsifier, Sequestrant, Stabilizer	472e	2005	10000 mg/kg	<u>QFD2</u>	Endorse
FAST GREEN FCF Functional classes: Colour	143	2010	290 mg/kg	194, <u>XS***R</u>	Endorse
PHOSPHATES Functional classes: Various depending on phosphate: Acidity regulator, Anticaking Agent, Antioxidant, Emulsifier, Emulsifying salt, Flour treatment agent, Fermenting agent, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener	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, 211, 475, <u>QFD3</u>	Endorse
POLYDIMETHYLSILOXANE Functional classes: Anticaking agent, Antifoaming agent, Emulsifier	900a	2007	50 mg/kg	153, <u>XS***R</u>	Endorse

POLYGLYCEROL ESTERS OF FATTY ACIDS Functional classes: Emulsifier, Stabilizer	475	2016	2000 mg/kg	194, <u>XS***R</u>	Endorse
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID Functional classes: Emulsifier	476	2016	500 mg/kg	194, <u>XS***R</u>	Endorse
POLYOXYETHYLENE STEARATES Functional classes: Emulsifier	430, 431	2016	5000 mg/kg	2 & 194, <u>XS***R</u>	Endorse
POLYSORBATES Functional classes: 432, 433, 435, 436 – Emulsifier, Stabilizer; 434 - Emulsifier	432-436	2007	5000 mg/kg	153, <u>XS***R</u>	Endorse
PROPYL GALLATE Functional classes: Antioxidant	310	2016	200 mg/kg	15, 130 & 211, <u>XS***R</u>	Endorse
PROPYLENE GLYCOL Functional classes: Carrier, Emulsifier, Glazing agent, Humectant	1520	2016	10000 mg/kg	194, <u>XS***R</u>	Endorse
PROPYLENE GLYCOL ALGINATE Functional classes: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Stabilizer, Thickener	405	2016	5000 mg/kg	194, & 371, <u>XS***R</u>	Endorse
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS Functional classes: Emulsifier	477	2007	5000 mg/kg	2 & 153, <u>XS***R</u>	Endorse
SORBATES Functional classes: Preservative	200, 202, 203	2012	2000 mg/kg	42, & 211, <u>XS***R</u>	Endorse
SORBITAN ESTERS OF FATTY ACIDS Functional classes: 491-494 – Emulsifier, Stabilizer; 495 - Emulsifier	491-495	2019	5000 mg/kg	2, & 194, <u>XS***R</u>	Endorse

STEAROYL LACTYLATES Functional classes: Emulsifier, Flour treatment agent, Foaming agent, Stabilizer	481(i), 482(i)	2016	5000 mg/kg	194, & 371, <u>XS***R</u>	Endorse
SUCROSE ESTERS Functional classes: INS 473 – Emulsifier, Foaming agent, Glazing agent, Stabilizer INS 473a – Emulsifier, Glazing agent, Stabilizer INS 474 - Emulsifier	473, 473a, 474	2021	2000 mg/kg	194, <u>XS***R</u>	Endorse
SULFITES Functional classes: 220, 221, 223, 224 - Antioxidant, Bleaching agent, Flour treatment agent, Preservative; 222, 225 - Antioxidant, Preservative; 539 - Antioxidant, Preservative, Sequestrant	220-225, 539	2019	20 mg/kg	44, 476, <u>QFD1c</u>	Endorse
SUNSET YELLOW FCF Functional classes: Colour	110	2008	300 mg/kg	153, <u>XS***R</u>	Endorse
TARTRATES Functional classes: 334 - Acidity regulator, Antioxidant, Flavour enhancer, Sequestrant; 334(ii), 337 - Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer	334, 335(ii), 337	2019	7500 mg/kg	45 & 128, <u>QFD4</u>	Endorse
TOCOPHEROLS Functional classes: Antioxidant	307a, b, c	2016	200 mg/kg	211, <u>XS***R</u>	Endorse

NOTES FOR CXS *R-202***

QFD1c **For use in products conforming to the Regional standard for quick-frozen dumplings CXS ***R-202*) as preservatives.**

QFD2 **Except for use in products conforming to the Regional standard for quick-frozen dumplings (CXS ***R-202*) as an emulsifier or stabilizer.**

QFD3 **Except for use in products conforming to the Regional standard for quick-frozen dumplings CXS ***R-202*) as acidity regulators, emulsifiers, humectants, preservatives, stabilizers, or thickeners.**

QFD4 **Except for use in products conforming to the Regional standard for quick-frozen dumplings CXS ***R-202*) as and acidity regulator.**

XS*R** **Excluding use in products conforming to the Regional standard for quick-frozen dumplings (CXS ***R-202*).**

PROPOSED AMENDMENTS TO TABLE THREE OF THE GSFA FOR THE ALIGNMENT OF THE REGIONAL STANDARD FOR QUICK-FROZEN DUMPLINGS (ASIA) (CXS *R-202*)**

PROPOSED AMENDMENTS TO SECTION REFERENCE TO COMMODITY STANDARDS FOR GSFA
TABLE 3 ADDITIVES

06.4.3	Pre-cooked pastas and noodles and like products
	Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this Standard.
Codex Standard	Instant Noodles (CXS 249-2006)
	<u>Acidity regulators, colours, emulsifiers, firming agents, flavour enhancers, humectants, preservatives, raising agents, stabilizers and thickeners listed in Table 3 are acceptable for use in products conforming to the standard.</u>
<u>Codex Standard</u>	<u>Quick-frozen dumplings (Asia) (CXS ***R-202*)</u>

Annex 2 (Endorsement - CCNE)

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE CCNE REGIONAL STANDARD FOR MAAMOUL (CXS *R-202*)**

Part A: Related to Agenda Item 4a

PROPOSED AMENDMENTS TO THE FOOD ADDITIVES SECTION OF THE REGIONAL STANDARD FOR MAAMOUL (NEAR EAST) (CXS *R-202*)**

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

4. FOOD ADDITIVES

Food additives used in accordance with Tables 1 and 2 of the *General standard of food additives* (CXS 192-1995) in food category 07.2.1 (Cakes, cookies and pies (e.g. fruit-filled or custard types)) or listed in Table 3 of the *General standard for food additives* (CXS 192-1995) are acceptable for use in foods conforming to this Standard.

PROPOSED AMENDMENTS TO TABLE TWO OF THE GSFA FOR THE ALIGNMENT OF THE REGIONAL STANDARD FOR MAAMOUL (NEAR EAST) (CXS *R-202*)**

(No amendments to the GSFA are necessary.)

PROPOSED AMENDMENTS TO TABLE THREE OF THE GSFA FOR THE ALIGNMENT OF THE REGIONAL STANDARD FOR QUICK-FROZEN DUMPLINGS (ASIA) (CXS *R-202*)**

PROPOSED AMENDMENTS TO SECTION REFERENCE TO COMMODITY STANDARDS FOR GSFA TABLE 3 ADDITIVES

<u>07.2.1</u>	<u>Cakes, cookies and pies (e.g., fruit-filled or custard types)</u>
	<u>Food additives listed in Table 3 are acceptable for use in foods conforming to this standard.</u>
<u>Codex Standards</u>	<u>Maamoul (Near East) (CXS ***R-202*)</u>

Annex 3 (Endorsement – CCSCH)

**PROPOSED AMENDMENTS TO THE FOOD ADDITIVES SECTIONS OF COMMODITY STANDARDS
AND TO THE GSFA RELATING TO THE ALIGNMENT OF THE STANDARDS FOR CCSCH**

(For adoption)

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

Part A: Related to Agenda Item 4b

**PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE CCSCH REGIONAL
COMMODITY STANDARDS**

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR SPICES DERIVED FROM DRIED OR DEHYDRATED FRUITS AND BERRIES - REQUIREMENTS FOR VANILLA (CXS ***-202*)

4. FOOD ADDITIVES

Anticaking agents listed in Table 3 of the General standard for food additives (CXS 192-1995) are acceptable for use only in ground/powdered form of product conforming to this standard.

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR SPICES IN THE FORM OF DRIED FRUITS AND BERRIES - REQUIREMENTS FOR LARGE CARDAMOM (CXS ***-202*)

4. FOOD ADDITIVES

Anticaking agents listed in Table 3 of the General standard for food additives (CXS 192-1995) are acceptable for use only in ground/powdered form of dried or dehydrated large cardamom.

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE Standard for spices in the form of dried seeds - Requirements for coriander (CXS ***-202*)

4. FOOD ADDITIVES

Anticaking agents listed in Table 3 of the General standard for food additives (CXS 192-1995) are acceptable for use only in the ground/powdered form of coriander conforming to this standard.

**PROPOSED AMENDMENTS TO TABLE THREE OF THE GSFA FOR THE ENDORSEMENT OF THE
CCSCH SPICE STANDARDS**

12.2.1	Herbs and spices (ONLY SPICES)
	Table 3 additives are not permitted for use in products conforming to this standard.
Codex standard	Black, White and Green Peppers (CXS 326-2017)
	Food additives are not permitted in products conforming to this standard.
Codex standard	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) <u>Spices derived from dried or dehydrated fruits and berries - Requirements for vanilla (CXS ***-202*)</u> <u>Spices in the form of dried fruits and berries - Requirements for large cardamom (CXS ***-202*)</u> <u>Spices in the form of dried seeds - Requirements for coriander (CXS ***-202*)</u>
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Annex 4 (Alignment – CCAFRICA)

**PROPOSED AMENDMENTS TO THE FOOD ADDITIVES SECTIONS OF COMMODITY STANDARDS
AND TO THE GSFA RELATING TO THE ALIGNMENT OF THE REGIONAL STANDARDS FOR
CCAFRICA (CXS 334R-2020; CXS 335R-2020; CXS 350R-2022)**

(For adoption)

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

Part A: Related to Agenda Item 4b

**PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE CCAFRICA REGIONAL
COMMODITY STANDARDS**

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE REGIONAL STANDARD
FOR FERMENTED COOKED CASSAVA-BASED PRODUCTS (CXS 334R-2020)

4. FOOD ADDITIVES

No **food** additives are permitted for use in **the products conforming to this product standard**.

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE REGIONAL STANDARD
FOR FRESH LEAVES OF GNETHUM spp. (CXS 335R-2020)

7. FOOD ADDITIVES

No food additives are permitted in the products conforming to this standard.

7.8. CONTAMINANTS

[No changes to existing body text]

8.9. HYGIENE

[No changes to existing body text]

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE REGIONAL STANDARD
FOR DRIED MEAT (CXS 350R-2022)

4. FOOD ADDITIVES

Antioxidants, and preservatives, used in accordance with **Tables 1 and 2 of** the General Standard for Food Additives (CXS 192-1995) in food category 08.2 (processed meat, poultry, and game products in whole pieces or cuts) **or listed in Table 3 of the GSFA** are acceptable for use in foods conforming to this standard.

Use of flavouring substances should be consistent with the *Guidelines for the Use of Flavourings* (CXG 66-2008).

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

The Tables have been updated to include the latest, 2025 revisions to the GSFA; that includes revisions which reflected adoptions at the 55th session of the CCFA (see [REP25/FA](#) for background), which were subsequently adopted by CAC48 in November 2025 (see [REP25/CAC](#)). New text is indicated within the cells of the tables in **bold/underline**. Text to be removed is indicated in ~~striketrough~~. **Text in green font and double underlined** are draft and proposed draft food additive provisions that are in the Codex Step process (see [FA/56 INF/01](#)).

Below are recommendations on amendments to the GSFA food categories 04.2.1.1, 04.2.2.8, 08.0, and 08.2. There are no food additive provisions in the parent food categories (04.0, 04.2, 04.2.1 and 04.2.2) to 04.2.1.1 and/or 04.2.2.8.

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.1.1

Amendments related to the *Regional Standard for Fresh leaves of Gnetum spp.* (CXS 335R-2020)

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	Recommendation
ACETIC ACID, GLACIAL Functional classes: Acidity regulator, Preservative	260	2025	GMP	262, 263, XS40R, XS324R, <u>XS335R</u>	Adopt
ASCORBIC ACID, L- Functional classes: Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant	300	2025	500 mg/kg	262, XS40R, XS324R, <u>XS335R</u>	Adopt
CITRIC ACID Functional classes: Acidity regulator, Antioxidant, Colour retention agent, Sequestrant	330	2025	GMP	262, 264, XS40R, XS324R, <u>XS335R</u>	Adopt
LACTIC ACID, L-, D- and DL- Functional classes: Acidity regulator	270	2025	GMP	262, 264, XS40R, XS324R, <u>XS335R</u>	Adopt
SODIUM DIHYDROGEN CITRATE Functional classes: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer	331(i)	2025	GMP	262, XS40R, XS324R, <u>XS335R</u>	Adopt
TRISODIUM CITRATE Functional classes: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer	331(iii)	2025	GMP	262, XS40R, XS324R, <u>XS335R</u>	Adopt

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.2.8

Amendments related to the *Regional Standard for Fermented cooked cassava-based products* (CXS 334R-2020)

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 adopted	Max Level	Notes	Recommendation
ACESULFAME POTASSIUM Functional classes: Flavour enhancer, Sweetener	950	2024	300 mg/kg	110, <u>XS334R</u>	Adopt
ADVANTAME Functional classes: Flavour enhancer, Sweetener	969	2024	10 mg/kg	144, 345, 478, 613, <u>XS334R</u>	Adopt
ASPARTAME Functional classes: Flavour enhancer, Sweetener	951	2024	1000 mg/kg	144, 345, 478, 613, <u>XS334R</u>	Adopt
BENZOATES Functional classes: Preservative	210-213	2024	1000 mg/kg	13, XS323R ₁ , <u>XS334R</u>	Adopt
CARAMEL III - AMMONIA CARAMEL Functional classes: Colour	150c	2024	50000 mg/kg	161, XS323R ₁ , <u>XS334R</u>	Adopt XS334R also recommended for inclusion via GSFA EWG
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES Functional classes: Colour	141(i),(ii)	2024	100 mg/kg	62, XS323R ₁ , <u>XS334R</u>	Adopt
DIACETYL TARTARIC AND FATTY ACID ESTERS OF GLYCEROL Functional classes: Emulsifier, Sequestrant, Stabilizer	472e	2024	2500 mg/kg	XS323R ₁ , <u>XS334R</u>	Adopt
ETHYLENE DIAMINE TETRA ACETATES Functional classes: Antioxidant, Colour retention agent, Preservative, Sequestrant, Stabilizer (latter for INS 386 only)	385, 386	2024	250 mg/kg	21, 613, <u>XS334R</u>	Adopt
NEOTAME	961	2024	33 mg/kg	144, 345, 478, 613, <u>XS334R</u>	Adopt

Functional classes: Flavour enhancer, Sweetener					
PHOSPHATES Functional classes: Anticaking agent, Antioxidant, Acidity regulator, Emulsifier, Emulsifying salt, Flour treatment agent, Firming agent, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener (depending on phosphate)	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, 76, 613, <u>XS334R</u>	Adopt
SACCHARINS Functional classes: Sweetener	954(i)-(iv)	2024	160 mg/kg	500, 144, 345, 477, 613, <u>XS334R</u>	Adopt
SORBATES Functional classes: Preservative	200, 202, 203	2024	1000 mg/kg	42, 221, XS323R, <u>XS334R</u>	Adopt
STEVIOL GLYCOSIDES Functional classes: Sweetener	960a, 960b, 960c,960d	2024	40 mg/kg	26, 144, 345, 477, 613, <u>XS334R</u>	Adopt
SUCRALOSE (TRICHLOROGALACTO SUCROSE) Functional classes: Flavour enhancer, Sweetener	955	2024	150 mg/kg	144, 345, 478, 613, <u>XS334R</u>	Adopt

PROPOSED AMENDMENTS TO FOOD CATEGORY 08.0

Amendments related to the *Regional Standard for Dried Meat* (CXS 350R-2022)

Food Category No. 08.0 Meat and meat products, including poultry and game					
Additive	INS	Step/Year adopted	Max Level	Notes	Recommendation
BRILLIANT BLUE FCF Functional classes: Colour	133	2014	100 mg/kg	4, 16, XS88, XS89, XS96, XS97, XS98, <u>XS350R</u>	Adopt

PROPOSED AMENDMENTS TO FOOD CATEGORY 08.2

Amendments related to the *Regional Standard for Dried Meat* (CXS 350R-2022)

Food Category No. 08.2 Processed meat, poultry, and game products in whole pieces or cuts					
Additive	INS	Step/Year adopted	Max Level	Notes	Recommendation

BUTYLATED HYDROXYANISOLE Functional classes: Antioxidant	320	2014	200 mg/kg	15, 130, XS96, XS97	Adopt
BUTYLATED HYDROXYTOLUENE Functional classes: Antioxidant	321	2014	100 mg/kg	15, 130, 167, XS96, XS97	Adopt
CARMINES Functional classes: Colour	120	2014	500 mg/kg	16, 178, XS96, XS97, <u>XS350R</u>	Adopt
CAROTENES, BETA-, VEGETABLE Functional classes: Colour	160a(ii)	2023	20 mg/kg	16, XS96, XS97, 341, <u>XS350R</u>	Adopt
ERYTHROSINE Functional classes: Colour	127	2014	30 mg/kg	4, 16, XS96, XS97, <u>XS350R</u>	Adopt
FAST GREEN FCF Functional classes: Colour	143	2014	100 mg/kg	3, 4, XS96, XS97, <u>XS350R</u>	Adopt
GRAPE SKIN EXTRACT Functional classes: Colour	163(ii)	2014	5000 mg/kg	16, XS96, XS97, <u>XS350R</u>	Adopt
POLYSORBATES Functional classes: Emulsifier, Stabilizer (INS: 432, 433, 435, 436); Emulsifier (INS: 434)	432-436	2014	5000 mg/kg	XS96, XS97, <u>XS350R</u>	Adopt
SODIUM DIACETATE Functional classes: Acidity regulator, Preservative, Sequestrant	262(ii)	2016	1000 mg/kg	XS96, XS97, <u>A350R</u>	Adopt
STEVIOL GLYCOSIDES Functional classes: Sweetener	960a, 960b, 960c, 960d	2023	80 mg/kg	26, 200, <u>XS350R</u> , <u>XS96, XS97</u>	Adopt Also add XS96 and XS97, since those standards do not permit the use of sweeteners
SUNSET YELLOW FCF Functional classes: Colour	110	2014	300 mg/kg	16, XS96, XS97, <u>XS350R</u>	Adopt

NOTES FOR CCAFRICA REGIONAL STANDARDS

A350R Except for use in products conforming to the Regional Standard for Dried Meat (CXS 350R-2022) as a preservative.

XS334R Excluding products conforming to the Regional Standard for Fermented cooked cassava-based products (CXS 334R-2020).

XS335R Excluding products conforming to the Regional Standard for Fresh leaves of Gnetum spp. (CXS 335R-2020).

XS350R Excluding products conforming to the Regional Standard for Dried Meat (CXS 350R-2022).***PROPOSED AMENDMENTS TO TABLE THREE OF THE GSFA FOR THE ALIGNMENT OF THE CCAFRICA REGIONAL COMMODITY STANDARDS******PROPOSED AMENDMENTS TO SECTION REFERENCE TO COMMODITY STANDARDS FOR GSFA
TABLE 3 ADDITIVES***

04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds
	Acidity regulators, anticaking agents, flavour enhancers, sweeteners, thickeners and antioxidants listed in Table 3 are acceptable for use in Seasoned Laver Products only, conforming to this standard. Food additives are not permitted in Dried Laver products and Roasted Laver product conforming to this standard.
Codex Standards	Laver Products (CXS 323R-2017)
	<u>Food additives are not permitted in products conforming to this standard</u>
Codex Standards	<u>Fermented cooked cassava-based products (CXS 334R-2020)</u>

<u>08.2</u>	<u>Processed meat, poultry, and game products in whole pieces or cuts</u>
	<u>Antioxidants and preservatives listed in Table 3 are acceptable for use in foods conforming to this standard.</u>
<u>Codex Standards</u>	<u>Dried Meat (CXS 350R-2022)</u>

Annex 5 (Alignment - CCLAC)

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE SECTIONS OF COMMODITY STANDARDS AND TO THE GSFA RELATING TO THE ALIGNMENT OF THE REGIONAL COMMODITY STANDARDS FOR CCLAC (CXS 304R-2011; CXS 305R-2011)

Part A: Related to Agenda Item 4b

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

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.1.1

Amendments related to the *Regional Standard for Culantro Coyote* (CXS 304R-2011).

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	Recommendation
ACETIC ACID, GLACIAL Functional classes: Acidity regulator, Preservative	260	2025	GMP	262, 263, XS40R, XS324R, <u>XS304R</u>	Adopt
ASCORBIC ACID, L- Functional classes: Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant	300	2025	500 mg/kg	262, XS40R, XS324R, <u>XS304R</u>	Adopt
CITRIC ACID Functional classes: Acidity regulator, Antioxidant, Colour retention agent, Sequestrant	330	2025	GMP	262, 264, XS40R, XS324R, <u>XS304R</u>	Adopt
LACTIC ACID, L-, D- and DL- Functional classes: Acidity regulator	270	2025	GMP	262, 264, XS40R, XS324R, <u>XS304R</u>	Adopt
SODIUM DIHYDROGEN CITRATE Functional classes: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer	331(i)	2025	GMP	262, XS40R, XS324R, <u>XS304R</u>	Adopt
TRISODIUM CITRATE Functional classes: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer	331(iii)	2025	GMP	262, XS40R, XS324R, <u>XS304R</u>	Adopt

NOTES FOR CCLAC REGIONAL STANDARDS

XS340R **Excluding products conforming to the *Regional Standard for Culantro Coyote* (CXS 304R-2011).**

Annex 6 (Alignment - CCNASWP)

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE SECTIONS OF COMMODITY STANDARD AND TO THE GSFA RELATING TO THE ALIGNMENT OF THE REGIONAL COMMODITY STANDARDS FOR CCNASWP (CXS 336R-2020; CXS 356R-2023)

Part A: Related to Agenda Item 4b

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE CCNASWP COMMODITY STANDARDS

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE REGIONAL STANDARD FOR KAVA PRODUCTS FOR USE AS A BEVERAGE WHEN MIXED WITH WATER (CXS 336R-2020)

4. Food Additives

No food additives are permitted in the products covered by conforming to this standard.

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE REGIONAL STANDARD FOR FERMENTED NONI FRUIT JUICE (CXS 356R-2023)

4. FOOD ADDITIVES

No food additives are permitted in the products ~~as defined by the scope~~ conforming to this standard.

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

Below are recommendations on amendments to the GSFA food categories 04.2.1.1, 04.2.2.2, 14.1.2 and 14.1.2.1. There are no food additive provisions in the parent food categories (04.0, 04.2, 04.2.1 and 04.2.2) to 04.2.1.1 and/or 04.2.2.2; nor are there any food additive provision in parent food categories (14.0 and 14.1) of 14.1.2.1.

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.1.1

Amendments related to the *Regional Standard for Kava Products for use as a beverage when mixed with water* (CXS 336R-2020).

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	Recommendation
ACETIC ACID, GLACIAL Functional classes: Acidity regulator, Preservative	260	2025	GMP	262, 263, XS40R, XS324R, <u>XS336R</u>	Adopt
ASCORBIC ACID, L- Functional classes: Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant	300	2025	500 mg/kg	262, XS40R, XS324R, <u>XS336R</u>	Adopt
CITRIC ACID Functional classes: Acidity regulator, Antioxidant, Colour retention agent, Sequestrant	330	2025	GMP	262, 264, XS40R, XS324R, <u>XS336R</u>	Adopt

LACTIC ACID, L-, D- and DL- Functional classes: Acidity regulator	270	2025	GMP	262, 264, XS40R, XS324R, <u>XS336R</u>	Adopt
SODIUM DIHYDROGEN CITRATE Functional classes: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer	331(i)	2025	GMP	262, XS40R, XS324R, <u>XS336R</u>	Adopt
TRISODIUM CITRATE Functional classes: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer	331(iii)	2025	GMP	262, XS40R, XS324R, <u>XS336R</u>	Adopt

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.2.2

Amendments related to the *Regional Standard for Kava Products for use as a beverage when mixed with water* (CXS 336R-2020).

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 adopted	Max Level	Notes	Recommendation
ACESULFAME POTASSIUM Functional classes: Flavour enhancer, Sweetener	950	2024	300 mg/kg	110, <u>XS336R</u>	Adopt
ADVANTAME Functional classes: Flavour enhancer, Sweetener	969	2024	10 mg/kg	144, 348- 8 , 613, <u>XS336R</u>	Adopt
ASCORBYL ESTERS Functional classes: Antioxidant	304, 305	2024	80 mg/kg	10- 8 , 613, <u>XS336R</u>	Adopt
ASPARTAME Functional classes: Flavour enhancer, Sweetener	951	2024	1000 mg/kg	144, 348- 8 , 613, <u>XS336R</u>	Adopt
BENZOATES Functional classes: Preservative	210-213	2024	1000 mg/kg	13- 8 , XS323R, <u>XS336R</u>	Adopt
BUTYLATED HYDROXYANISOLE Functional classes: Antioxidant	320	2024	200 mg/kg	15, 76, 196- 8 , 613, <u>XS336R</u>	Adopt

BUTYLATED HYDROXYTOLUENE Functional classes: Antioxidant	321	2024	200 mg/kg	15, 76, 196- & , 613, <u>XS336R</u>	Adopt
CANTHAXANTHIN Functional classes: Colour	161g	2024	10 mg/kg	XS323R, <u>XS336R</u>	Adopt
CARAMEL III – AMMONIA CARAMEL Functional classes: Colour	150c	2024	50000 mg/kg	76, 161, XS323R, <u>XS336R</u>	Adopt. This provision was under consideration (as per GSFA work)
CAROTENES, BETA- Functional classes: Colour	160a(ii), a(iii), a(iv)	2024	50 mg/kg	341, 344 &, XS323R, <u>XS336R</u>	Adopt
CAROTENES, BETA- VEGETABLE Functional classes: Colour	160a(ii)	2024	50 mg/kg	341, 344 &, XS323R, <u>XS336R</u>	Adopt
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL Functional classes: Emulsifier, Sequestrant, Stabilizer	472e	2024	10000 mg/kg	XS323R, <u>XS336R</u>	Adopt
ETHYLENE DIAMINE TETRA ACETATES Functional classes: Antioxidant, Colour retention agent, Preservative, Sequestrant, Stabilizer (latter for INS 386 only)	385, 386	2024	800 mg/kg	21, 64, 297- & , 613, <u>XS336R</u>	Adopt
NEOTAME Functional classes: Flavour enhancer, Sweetener	961	2021	33 mg/kg	144, 348, 613, <u>XS336R</u>	Adopt
PHOSPHATES Functional classes: Anticaking agent, Antioxidant, Acidity regulator, Emulsifier, Emulsifying salt, Flour treatment agent, Firming agent, Humectant, Preservative, Raising agent, Sequestrant, Stabilizer, Thickener (depending on phosphate)	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	5000 mg/kg	33, 76- & , 613, <u>XS336R</u>	Adopt
PROPYL GALLATE Functional classes: Antioxidant	310	2024	50 mg/kg	15, 76, 196- & , 613, <u>XS336R</u>	Adopt

SACCHARINS Functional classes: Sweetener	954(i)-(iv)	2024	500 mg/kg	500, 144, 348- 613 , <u>XS336R</u>	Adopt
SORBITAN ESTERS OF FATTY ACIDS Functional classes: Emulsifier, Stabilizer (INS 495 Emulsifier only)	491-495	2024	5000 mg/kg	76- 613 , XS323R ₁ , <u>XS336R</u>	Adopt
STEAROYL LACTYLATES Functional classes: Emulsifier, Flour treatment agent, Foaming agent, Stabilizer	481(i), 482(i)	2024	5000 mg/kg	76- 613 , XS323R ₁ , <u>XS336R</u>	Adopt
STEVIOL GLYCOSIDES Functional classes: Sweetener	960a, 960b, 960c, 960d	2024	40 mg/kg	26, 144, 348- 613 , <u>XS336R</u>	Adopt
SUCRALOSE (TRICHLOROGALACTO SUCROSE) Functional classes: Flavour enhancer, Sweetener	955	2024	580 mg/kg	144, 348- 613 , <u>XS336R</u>	Adopt
SULFITES Functional classes: Antioxidant, Bleaching agent, Flour treatment agent, Preservative	220-225, 539	2024	500 mg/kg	44, 105- 613 , <u>XS336R</u>	Adopt
TOCOPHEROLS Functional classes: Antioxidant	307a, b, c	2024	200 mg/kg	613- 613 , XS38 ₁ , <u>XS336R</u>	Adopt

PROPOSED AMENDMENTS TO FOOD CATEGORY 14.1.2

Amendments related to the *Regional Standard for Fermented Noni Fruit Juice* (CXS 356R-2023).

Food Category No. 14.1.2 Fruit and vegetable juices					
Additive	INS	Step/Year adopted	Max Level	Notes	Recommendation
DIMETHYL DICARBONATE Functional classes: Preservative	242	2024	250 mg/kg	XS247, <u>XS356R</u>	Adopt
XANTHAN GUM Functional classes: Emulsifier, Foaming agent, Stabilizer, Thickener	415	2023	GMP	XS247, <u>XS356R</u>	Adopt

PROPOSED AMENDMENTS TO FOOD CATEGORY 14.1.2.1

Amendments related to the *Regional Standard for Fermented Noni Fruit Juice* (CXS 356R-2023).

Food Category No. 14.1.2.1 Fruit juice					
Additive	INS	Step/Year adopted	Max Level	Notes	Recommendation
ASCORBIC ACID, L- Functional classes: Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant	300	2005	GMP	<u>XS356R</u>	Adopt
BENZOATES Functional classes: Preservative	210-213	2004	1000 mg/kg	13, 91, & 122, <u>XS356R</u>	Adopt
CALCIUM ASCORBATE Functional classes: Antioxidant	302	2005	GMP	<u>XS356R</u>	Adopt
CARBON DIOXIDE Functional classes: Carbonating agent, Foaming agent, Packaging gas, Preservative, Propellant	290	2005	GMP	69, <u>XS356R</u>	Adopt
CITRIC ACID Functional classes: Acidity regulator, Antioxidant, Colour retention agent, Sequestrant	330	2005	3000 mg/kg	122, <u>XS356R</u>	Adopt
MALIC ACID, DL- Functional classes: Acidity regulator, Sequestrant	296	2005	GMP	115, <u>XS356R</u>	Adopt
PECTINS Functional classes: Emulsifier, Gelling agent, Glazing agent, Stabilizer, Thickener	440	2005	GMP	35, <u>XS356R</u>	Adopt
PHOSPHATES Functional classes: Anticaking agent, Antioxidant, Acidity regulator, Emulsifier, Emulsifying salt, Flour treatment agent, Firming agent, Humectant, Preservative, Raising agent, Sequestrant, Stabilizer, Thickener	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	2005	1000 mg/kg	33, 40, & 122, <u>XS356R</u>	Adopt

(depending on phosphate)					
SODIUM ASCORBATE Functional classes: Antioxidant, Flour treatment agent	301	2005	GMP	<u>XS356R</u>	Adopt
SORBATES Functional classes: Preservative	200, 202, 203	2005	1000 mg/kg	42, 91, & 122, <u>XS356R</u>	Adopt
SULFITES Functional classes: Antioxidant, Bleaching agent, Flour treatment agent, Preservative, Sequestrant	220-225, 539	2005	50 mg/kg	44, & 122, <u>XS356R</u>	Adopt
TARTRATES Functional classes: INS 334: Acidity regulator, Antioxidant, Flavour enhancer, Sequestrant; INS 335(ii) and INS 337: Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer	334, 335(ii), 337	2005	4000 mg/kg	45, 128, & 129, <u>XS356R</u>	Adopt

NOTES FOR CCNASWP REGIONAL STANDARDS

XS336R Excluding products conforming to the *Regional Standard for Kava Products for use as a beverage when mixed with water* (CXS 336R-2020).

XS356R Excluding products conforming to the *Regional Standard for Fermented Noni Fruit Juice* (CXS 356R-2023).

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

PROPOSED AMENDMENTS TO THE SECTION REFERENCES TO COMMODITY STANDARDS FOR GSFA TABLE 3 ADDITIVES

04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds
	Acidity regulators, anticaking agents, flavour enhancers, sweeteners, thickeners and antioxidants listed in Table 3 are acceptable for use in Seasoned Laver Products only, conforming to this standard. Food additives are not permitted in Dried Laver products and Roasted Laver product conforming to this standard.
Codex Standard	Laver Products (CXS 323R-2017)
	<u>Food additives are not permitted in products conforming to this standard</u>
Codex Standard	<u>Kava products for use as a beverage when mixed with water (CXS 336R-2020): Dried Kava Products</u>

Annex 7 (Alignment - CCCPC)**PROPOSED AMENDMENTS TO THE FOOD ADDITIVES SECTION OF THE COMMODITY STANDARD
RELATING TO THE ALIGNMENT OF THE COMMODITY STANDARDS FOR CCCPC (CXS 86-1981)****Part A: Related to Agenda Item 4b*****PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR COCOA
BUTTER (CXS 19-1981)*****3. Food Additives**

No **food** additives are permitted in ~~this products~~ **s conforming to this standard.**

Annex 8 (Alignment - CCPFV)

**PROPOSED AMENDMENTS TO THE FOOD ADDITIVES SECTIONS OF COMMODITY STANDARDS
AND TO THE GSFA RELATING TO THE ALIGNMENT OF THE COMMODITY STANDARDS FOR CCPFV
(CXS 247-2005)**

Part A: Related to Agenda Item 4b

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

Below are recommendations on amendments to the GSFA food category 14.1.3.

PROPOSED AMENDMENTS TO FOOD CATEGORY 14.1.3

Amendments related to the *General standard for fruit juices and nectars* (CXS 247-2005)

Food Category No. 14.1.3		Fruit and vegetable nectars			
Additive	INS	Step/Year adopted	Max Level	Notes	Recommendation
STEVIOL GLYCOSIDES Functional classes: Sweetener	960a, 960b, 960c, 960d	2011	200 mg/kg	26, 477 , <u>127</u>	Adopt

NOTES FOR CXS 198-1995

(Not applicable)