

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
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World Health
Organization

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Agenda Items 5a and 5b

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD ADDITIVES

Fifty-Sixth Session

REPORT OF THE 56TH CCFA PHYSICAL WORKING GROUP (PWG) ON THE GENERAL STANDARD FOR FOOD ADDITIVES (GSFA, CXS 192-1995)

(Prepared by the United States of America as the PWG chair)

At the request of the 55th Codex Committee on Food Additives (CCFA55, 2025), the physical working group (PWG) was chaired by the United States of America (USA). The delegation of China, the Republic of Korea and members of the Codex Secretariat served as rapporteurs. CCFA55 charged the PWG to consider and prepare recommendations to the Plenary on the Electronic Working Group on the GSFA to CCFA56 and responses to CL 2025/58-FA (REP25/FA para. 110) for the following:

- (i) Matters referred from the Codex Secretariat related to the appropriate replacement notes for Notes XS130 and XS67 associated with provisions in FC 04.1.2.2 (See [CX/FA 25/55/2](#) paragraph 14 - 15);
- (ii) Matters referred from the Codex Secretariat related to the provision for Jagua (genipin-glycine) blue (INS 183) in FCs 01.1.4 and 01.7 for comment for consideration to include Note XS243 (See [CX/FA 25/55/2](#) paragraph 16 - 18);
- (iii) Matters referred from CCNFSDU44:
 - a. Consideration for revocation of provisions for guar gum (INS 412), distarch phosphate (INS 1412), phosphated distarch phosphate (INS 1413), acetylated distarch phosphate (INS 1414) and hydroxypropyl starch (INS 1440) in foods conforming to the *Standard for infant formula and formulas for special medical purposes intended for infants* (CXS 72-1981) in GSFA FCs 13.1.1 (Infant formulae) and 13.1.3 (Formulae for special medical purposes for infants) based on indication from CCNFSDU of a lack of technological need; and
 - b. Consideration of the removal of Note XS73 (Excluding products conforming to the *Standard for canned baby foods* (CXS 73-1981)) from provisions in FC 13.2 (Complementary foods for infants and young children) to allow for the use of additives as nutrient carriers in foods conforming to the *Standard for canned baby foods* (CXS 73-1981) based on their listing in the *Advisory lists of nutrient compounds for use in foods for special dietary uses intended for infants and young children* (CXG 10-1979) Part D;
- (iv) Matters referred from JECFA related to high exposure to polyglycerol esters of fatty acids (INS 475) for comment on technological justification and reconsideration of actual use and use levels for all adopted provisions in the GSFA for INS 475;
- (v) Replies from the CL to seek information on the actual use of erythrosine (INS127) in products conforming to the *Standard for canned raspberries* (CXS 60-1981) and the *Standard for canned strawberries* (CXS 62-1981);
- (vi) The adopted provisions for indigotine (INS 132) in FC 04.1.2.8, and allura red (INS 129) and Indigotine (INS 132) in FC 04.1.2.11 for comment for consideration of lower use level;
- (vii) The adopted provision for caramel III - ammonia caramel (INS 150c) in FC 04.2.2.2 for comment on technological justification and actual use level;
- (viii) The draft provision for annatto extracts, bixin-based 160b(i) and the adopted provision for caramel III - ammonia caramel (INS 150c) in FC 04.2.2.8 for comment on technological justification and actual use level;
- (ix) The draft provisions for caramel III – ammonia Caramel (INS 150c) and caramel IV – sulfite ammonia caramel (INS 150d) in FCs 08.1 and 08.3 and the adopted provisions for caramel III – ammonia caramel (INS 150c) and caramel IV – sulfite ammonia caramel (INS 150d) in the parent FC 08.0 to

consider the use of the provisions in all appropriate subcategories based on technological justification and appropriate use level;

- (x) All colour provisions in FC 08.4 (both adopted and in the step process) to establish a consistent reporting basis on the casing basis and consideration of the need for a note to allow conversion to a maximum level in the final food;
- (xi) Draft and proposed draft provisions for colours in FCs 09.0 and their subcategories as well as adopted provisions for colours with Note 161 in FCs 09.0 and their subcategories;
- (xii) Consideration of provisions entered at Step 2 of the GSFA contained in CRD2 Annex 5; and
- (xiii) Discussion of the proposal to seek clarification on the explanatory note to Table 3 of the GSFA as noted in CRD2 Annex 5.

Comments to the agenda items listed above were also included in FA56/CRD12, FA56/CRD13 and FA56/CRD20.

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

The GSFA continues to be a work in progress with 5134 adopted provisions and 560 draft and proposed draft food additive provisions in the Codex step process. The work in CX/FA 26/56/7 discusses multiple issues, including 321 provisions that are adopted or in the step process. CX/FA 26/56/8 presents multiple proposed new and/or revision of adopted provisions for entry into the step process of the GSFA.

The Chair presented the provisional agenda of the WG for discussion. The WG agreed to proceed with the proposed agenda as presented.

The Chair noted that the EWG to the GSFA solicited multiple rounds of comments leading up to the final EWG proposals presented for each provision in the seven appendices of CX/FA 26/56/7.

REPLIES TO CL 2025/29-FA (ERYTHROSINE) (CX/FA 26/56/7 Appendix 2)

The Chair introduced the work from Appendix 2 of CX/FA 26/56/7 pertaining to the use of erythrosine (INS 127) in two commodity standards (the Standard for Canned Raspberries (CXS 60-1981) and the Standard for Canned Strawberries (CXS 62-1981)). The use of erythrosine (INS 127) in these standards was not included in the exposure estimate from the 86th JECFA for erythrosine (INS 127). A circular letter (CL 2025/29-FA) was issued to seek information on the actual use of Erythrosine (INS127) in products conforming to the Standard for Canned Raspberries (CXS 60-1981) and the Standard for Canned Strawberries (CXS 62-1981).

The PWG discussed the replies from CL 2025/29-FA on the actual use of erythrosine (INS127) in products conforming to the *Standard for canned raspberries* (CXS 60-1981) and the *Standard for canned strawberries* (CXS 62-1981) (CL 2024/58-FA). Based on the information received in response to the CL, the PWG recommended removing erythrosine from the Standard for Canned Raspberries (CXS 60-1981) as well as removing the language pertaining to “singly or in combination”. For the *Standard for canned strawberries* (CXS 62-1981), one response to the CL indicated at least one instance of use in one product at a level of 40 mg/kg. Upon further discussion, one Member Organization noted the use in canned strawberries was not included in the JECFA exposure estimates and suggested removing erythrosine from the *Standard for canned strawberries* (CXS 62-1981). The PWG supported the proposal to remove erythrosine from both the *Standard for canned raspberries* (CXS 60-1981) and the *Standard for canned strawberries* (CXS 62-1981).

The *Standard for canned raspberries* (CXS 60-1981) and the *Standard for canned strawberries* (CXS 62-1981) are under the mandate of CCPFV, however, as CCPFV is not currently active, the PWG requests the Codex Secretariat to revise the *Standard for canned raspberries* (CXS 60-1981) and the *Standard for canned strawberries* (CXS 62-1981) to remove the use of erythrosine from the list of colours permitted in the standards.

Recommendation 1

The WG proposes to request the Codex Secretariat to revise the Standard for canned raspberries (CXS 60-1981) and the Standard for canned strawberries (CXS 62-1981) as presented in Annex 6 Part A.

DISCUSSION OF THE PROPOSAL TO SEEK CLARIFICATION ON THE EXPLANATORY NOTE TO TABLE 3 OF THE GSFA AS A RESULT OF CX/FA 25/55/8 (CX/FA 26/56/7 Appendix 7)

The Chair introduced discussion pertaining to the proposal made in CL 2024/58-FA at CCFA55 to amend the Explanatory Note to Table 3 of GSFA. It was noted that the amendment is intended to offer more clarity regarding the use of Table 3 food additives with certain technological function as indicated in certain commodity standards. The GSFA EWG to CCFA56 further considered the proposal to seek clarification on the explanatory note of Table 3 of the GSFA and made a revised proposal based on the discussion in the EWG.

Recommendation 2

The WG recommends that the text of the Explanatory Note to Table 3 of the GSFA (CXS 192-1995) be revised as presented in Annex 6 Part B.

DISCUSSION OF MATTERS REFERRED FROM THE CODEX SECRETARIAT RELATED TO THE APPROPRIATE REPLACEMENT NOTES FOR NOTES XS130 AND XS67 ASSOCIATED WITH PROVISIONS IN FC 04.1.2.2 (CX/FA 26/56/7 Appendix 1 Annex 1)

CAC revoked the *Standards for dried apricots* (CXS 130-1981); *dates* (CXS 143-1985), and *raisins* (CXS 67-1981), as a result, the XS notes associated with these commodity standards (XS130 and XS67) must be replaced. These two standards are now included as Annexes in the combined *General standard for dried fruits* (CXS 360-2020). CXS 360-2020 contains a listing of food additive functional classes for dried fruits not covered by individual annexes, and then specific listings of functional classes for each of five annexes (dried apricots, dates, raisins, dried longans, and dried persimmons) which supersede the general listing of functional classes found in the main standard. The revoked standards (CXS 130-1981, CXS 143-1985 and CXS 67-1981) as well as the combined *General standard for dried fruits* (CXS 360-2020) correspond to GSFA food category 04.1.2.2 (Dried fruit).

The PWG discussed the provision for Tocopherols (INS 307a,b,c) in Food category 04.1.2.2 (Dried Fruit) which contains Notes XS67 and XS130. The PWG recommended to delete Notes XS67 and XS130 and add a New Note "Excluding dried apricots, dates, raisins, dried longans and dried persimmons conforming to the General Standard for Dried Fruits (CXS 360-2020)."

Recommendation 3

The WG recommends that CCFA56 revise the adopted provision for Tocopherols (INS 307a,b,c) in Food category 04.1.2.2 (Dried Fruit) as indicated in Annex 1 Part A.

DISCUSSION OF MATTERS REFERRED FROM THE CODEX SECRETARIAT RELATED TO THE PROVISION FOR JAGUA (GENIPIN-GLYCINE) BLUE (INS 183) IN FCS 01.1.4 AND 01.7 FOR COMMENT FOR CONSIDERATION TO INCLUDE NOTE XS243 (CX/FA 26/56/7 Appendix 1 ANNEX 2)

The Chair noted that the EWG to CCFA56 was asked to provide comment as to the use of Jagua (genipin-glycine) blue (INS 183) in products conforming to the Standard for fermented milks (CXS 243-2003) in FCs 01.1.4 and 01.7. Based on the information provided in the EWG, the PWG recommended to maintain both provisions for INS 183 in FCs 01.1.4 and 01.7.

As the two provisions for INS 183 were maintained and not revised, no recommendation from the PWG is necessary.

DISCUSSION OF REVOCATION OF GUAR GUM (INS 412), DISTARCH PHOSPHATE (INS 1412), PHOSPHATED DISTARCH PHOSPHATE (INS 1413), ACETYLATED DISTARCHPHOSPHATE (INS 1414) AND HYDROXYPROPYL STARCH (INS 1440) IN FCS 13.1.1 (INFANT FORMULAE) AND 13.1.3 (FORMULAE FOR SPECIAL MEDICALPURPOSES FOR INFANTS) (CX/FA 26/56/7 Appendix 1 ANNEX 3A)

The Chair noted that CCNFSDU44 informed CCFA55 that there was no technological need for the use of guar gum (INS 412), distarch phosphate (INS 1412), phosphated distarch phosphate (INS 1413), acetylated distarch phosphate (INS 1414) and hydroxypropyl starch (INS 1440) in foods conforming to Standard for infant formula and formulas for special medical purposes intended for infants (CXS 72-1981) which correspond to GSFA Food Categories 13.1.1 (Infant formulae) and FC 13.1.3 (Formulae for special medical purposes for infants). Based on the information from CCNFSDU, the PWG recommended the revocation of the provisions for those food additives in Food category 13.1.1 (Infant formulae) and 13.1.3 (Formulae for special medical purposes for infants).

Recommendation 4

The WG recommends that CCFA56 revoke the adopted provisions for guar gum (INS 412), distarch phosphate (INS 1412), phosphated distarch phosphate (INS 1413), acetylated distarch phosphate (INS 1414) and hydroxypropyl starch (INS 1440) in GSFA Food Categories 13.1.1 (Infant formulae) and FC 13.1.3 (Formulae for special medical purposes for infants) as indicated in Annex 4 Part A1.

DISCUSSION OF CONSIDERATION OF THE REMOVAL OF NOTE XS73 (EXCLUDING PRODUCTS CONFORMING TO THE STANDARD FOR CANNED BABY FOODS (CXS 73-1981)) FROM PROVISIONS IN FC 13.2 (COMPLEMENTARY FOODS FOR INFANTS AND YOUNG CHILDREN) TO ALLOW FOR THE USE OF ADDITIVES AS NUTRIENT CARRIERS IN FOODS CONFORMING TO THE STANDARD FOR CANNED BABY FOODS (CXS 73-1981) BASED ON THEIR LISTING IN THE ADVISORY LISTS OF NUTRIENT COMPOUNDS FOR USE IN FOODS FOR SPECIAL DIETARY USES INTENDED FOR INFANTS AND YOUNG CHILDREN (CXG10-1979) PART D. (CX/FA 26/56/7 Appendix 1 ANNEX 3B)

During the work of the Alignment EWG for CCFA53, the use of additives as nutrient carriers in foods conforming to the Standard for canned baby foods (CXS 73- 1981) based on their listing in the Advisory lists of nutrient compounds for use in foods for special dietary uses intended for infants and young children (CXG 10-1979) Part D was considered (see CX/FA 23/53/6). As a result of this discussion, CCFA53 sought guidance from CCNFSDU regarding the use of nutrient carriers listed in Part D of CXS 10-1979. In the interim, XS73 (Excluding products conforming to the Standard for Canned Baby Foods (CODEX STAN 73- 1981)) was included in provisions as appropriate. Subsequently, CCNFSDU44 let CCFA55 know that the Standard for canned baby foods (CXS 73-1981) permitted the use of the food additives listed in the Advisory lists of nutrient compounds for use in foods for special dietary uses intended for infants and young children (CXG 10-1979) Part D as nutrient carriers.

As a result, the GSFA EWG was tasked with considering the removal of Note XS73 as appropriate in food category 13.2 (Complementary foods for infants and young children) for additives that can be used as nutrient carriers in accordance with Part D of CXG 10-1979). Note XS73 is attached to several provisions in FC 13.2, but only four provisions (INS 414, 421, 551 and 1450) are for additives listed for use as nutrient carriers based on their inclusion in the Advisory lists of nutrient compounds for use in foods for special dietary uses intended for infants and young children (CXG 10-1979) Part D.

The Alignment EWG for CCFA53 (see CX/FA 23/53/6) noted that food additives listed in CXG 10-1979 as nutrient carriers may be present as a result of carry-over from a raw material or other ingredient (including food additive) used to produce foods conforming to the above commodity standards and guidelines. The GSFA EWG prepared proposals to address the use of the additives as nutrient carriers in FC 13.2 (Complimentary foods for infants and young children).

During the PWG, it was clarified that while the four additives (INS 414, 421, 551 and 1450) may only be used as nutrient carriers in foods conforming to the Standard for Canned Baby Foods (CXS 73-1981), three of them (INS 414, 551 and 1450) may be used for other functional classes in addition to as nutrient carriers in foods conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CXS 74-1981). Appropriate notes were formulated during the PWG to address the use of the four additives (INS 414, 421, 551 and 1450) in CXS 73-1981 and CXS 74-1981

Recommendation 5

The WG recommends that CCFA56 revise the adopted provisions for Gum Arabic (Acacia gum) (INS 414), Mannitol (INS 421), Silicon dioxide, Amorphous (INS 551) and Starch sodium octenyl succinate (INS 1450) in FC 13.2 (Complementary foods for infants and young children) as indicated in Annex 1 Part B.

DISCUSSION OF MATTERS REFERRED FROM JECFA RELATED TO HIGH EXPOSURE TO POLYGLYCEROL ESTERS OF FATTY ACIDS (INS 475) FOR COMMENT ON TECHNOLOGICAL JUSTIFICATION AND RECONSIDERATION OF ACTUAL USE AND USE LEVELS FOR ALL ADOPTED PROVISIONS IN THE GSFA FOR INS 475 (CX/FA 26/56/7 Appendix 1 ANNEX 4)

The 99th JECFA noted potential high exceedance of the acceptable daily intake (ADI) for Polyglycerol esters of fatty acids (INS 475) based on estimated dietary exposure using the current food categories and maximum use levels included in the GSFA. As a result, JECFA requested that the CCFA review and lower current uses of INS 475 including the maximum permitted levels and the food categories in which the additive is permitted. For each of the 56 adopted provisions for INS 475, the GSFA EWG was requested to verify that INS 475 is used in that food category, indicate the use level necessary to achieve the technological effect in that food

category, and provide information on technological justification. Based on this information, the GSFA EWG undertook an exercise to reduce the permitted uses and use levels for INS 475 in the GSFA.

The JECFA Secretariat informed the Committee that JECFA conducted a dietary assessment to the polyglycerol esters of fatty acids at its 99th meeting. The dietary assessment was conducted taking into account the 56 GSFA food category provisions and national individual food consumption data which could be applicable to other populations. JECFA noted that there can be large differences in permitted local uses and use levels compared with the 56 GSFA provisions. JECFA noted that the dietary exposure to polyglycerol esters of fatty acids was highly conservative in comparison to dietary exposure estimates that are based on local permissions. The main reason is that for the exposure scenarios it was assumed that all foods in a category contain the food additive at the maximum level, but also because of the fewer uses and levels of use on local permissions compared with 56 food categories in the GSFA.

The Chair noted that the mandate given by JECFA is to reduce or remove uses. Therefore, the fundamental exercise is to not increase the use of the additive. One Member Organization noted that as a follow up to the original exposure estimate prepared by JECFA at its 99th meeting, JECFA has put forth a data call with a deadline of the end of 2026 to update exposure estimates for INS 475. The Member Organization indicated that they do not support any increase in exposure to INS 475 through the current GSFA PWG exercise. Several other Member Countries indicated their agreement that the current exercise by the GSFA PWG should not result in increases in exposure to INS 475. The PWG concluded that no proposals should be put forward as part of this exercise that would result in an increase in exposure to INS 475.

Several proposals put forward by the GSFA EWG in CX/FA 26/56/7 would have resulted in a potential increase in exposure for INS 475. As a result of the decision of the PWG to not increase exposure to INS 475 as part of the current exercise, the PWG revised several proposals for the revision of provisions for INS 475. A suggestion was made that any requests for increased use of INS 475 could be put forward as requests to the annual circular letter requesting proposals for new and/or revision of food additive provisions of the GSFA.

After the discussion of this agenda item, one Member Country noted that JECFA's assessment was highly conservative, as dietary exposure estimates were based on maximum permitted levels (MLs) across 56 food categories. It was requested that industry should provide actual use levels to JECFA in order to support a more refined dietary exposure assessment.

Proposals were put forward on all 56 provisions for INS 475. Proposals to maintain the existing adopted provision in its current state will not be reflected in the Annexes to CRD2.

Recommendation 6

The WG recommends that CCFA56 revise the adopted provisions for Polyglycerol esters of fatty acids (INS 475) as indicated in Annex 1 Part C.

Recommendation 7

The WG recommends that CCFA56 revoke the adopted provisions for Polyglycerol esters of fatty acids (INS 475) as indicated in Annex 4 Part A2.

DISCUSSION OF NEW AND REVISED PROVISIONS IN THE GSFA ENTERED INTO THE STEP PROCESS AT STEP 2 AS A RESULT OF CX/FA 25/55/8 (CX/FA 26/56/7 Appendix 6 Annex 1)

After the introduction of the agenda item by the Chair, the PWG discussed the proposals in CX/FA 26/56/7 Appendix 6 Annex 1, provision by provision.

During the discussion of Sucrose esters (INS 473, 473a, 474) in Food Category 04.1.1.2 (Surface treated fresh fruit) to revise notes in the adopted provision, one Member Organization noted that this particular use was not included in the current JECFA exposure estimate for Sucrose esters. It is recommended that this use should be taken into account in future exposure estimates by JECFA.

Recommendation 8

The WG recommends that CCFA56 endorse for adoption at Step 5/8 the draft provision for Sorbates (INS 200, 202, 203) in FC 04.1.1.2 (Surface treated fresh fruit) contained in Annex 1 Part D and include in the GSFA.

The WG also recommends that CCFA56 revise the adopted provision for Sucrose esters (INS 473, 473a, 474) in FC 04.1.1.2 (Surface treated fresh fruit) as indicated in Annex 1 Part D.

Recommendation 9

The WG recommends that CCFA56 discontinue work on the Step 2 provision for Sucrose esters (INS 473,473a,474) in FC 04.1.1.2 (Surface-treated fresh fruit) as indicated in Annex 2 Part A.

During the discussion of Sucrose esters (INS 473,473a,474) in Food Category 04.2.1.2 (Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds), it was noted that it may not be appropriate to add additional uses of Sucrose esters to the GSFA until JECFA has completed its revised exposure estimate for Sucrose esters. As a result, the PWG recommended that the provision for Sucrose esters in FC 04.2.1.2 be held until JECFA completes its exposure estimate.

Recommendation 10

The WG recommends that CCFA56 hold the provision for Sucrose esters (INS 473,473a,474) in 04.2.1.2 (Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds) at Step 3 as indicated in Annex 3 Part A.

DISCUSSION OF ADDITION OF NEW NOTE FOR ALL ADOPTED PROVISIONS IN FOOD CATEGORIES 13.1.1, 13.1.2, 13.1.3, 13.2, 13.3, 13.4, AND 13.5 (C CX/FA 26/56/7 Appendix 6 ANNEX 2)

The Chair noted that consistent with the ongoing discussion in the GSFA EWG on an update to the “as consumed” note (Note 381) for FC 13.1 and its subcategories (13.1.1 (Infant formulae), 13.1.2 (Follow-up formulae), and 13.1.3 (Formulae for special medical purposes for infants)), it was proposed to also consider the addition of a new note to all existing provisions in food categories 13.2, 13.3, 13.4 and 13.5. To allow a comprehensive discussion on the need for an “As consumed” note, it was considered appropriate that the CCFA56 EWG discussion be considered across Food Categories 13.1 (and its subcategories), 13.2, 13.3, 13.4 and 13.5.

After several rounds of comments in the EWG, it was considered that because the preamble to the GSFA specifically states that “Unless otherwise specified, maximum use levels for additives in Tables 1 and 2 are set on the final product as consumed,” that there is no need for an “as consumed” note on provisions in FCs 13.1.1, 13.1.2, 13.1.3, 13.2, 13.3, 13.4, and 13.5.

The PWG agreed with the recommendation that Note 381 (As consumed) was not necessary for the provisions for FCs 13.1.1, 13.1.2, 13.1.3, 13.2, 13.3, 13.4, and 13.5. As a result, it was recommended that: i) the adopted provisions in food categories 13.1.1, 13.1.2, 13.1.3, 13.2, 13.3, 13.4, 13.5 be revised, as needed, to remove Note 381 (after review, only provisions in FC 13.1.1, 13.1.2 and 13.1.3 contained Note 381).; and ii) the Step 2 provisions in food categories 13.1.1, 13.1.2, 13.1.3, 13.2, 13.3, 13.4, 13.5 be discontinued, as these were only added to the GSFA to allow for addition of a new “as consumed” note if it was deemed necessary by the EWG.

Recommendation 11

The WG recommends that CCFA56 revise the adopted provisions in food categories 13.1.1, 13.1.2 and 13.1.3 as indicated in Annex 1 Part E.

Recommendation 12

The WG recommends that CCFA56 discontinue the Step 2 provisions for all additives in food categories 13.1.1, 13.1.2, 13.1.3, 13.2, 13.3, 13.4, and 13.5 as indicated in Annex 2 Part B.

DISCUSSION OF ADDITION SPECIFIC ALLOWANCE OF GLYCEROL IN ADDITIONAL COMMODITY STANDARD TABLE 3 (CX/FA 26/56/7 Appendix 6 Annex 3)

After the introduction of the agenda item by the Chair, the PWG considered a proposal to revise Table 3 to permit the use of Glycerol (INS 422) in the Standard for Instant Noodles (CXS 249-2006) by adding “CS 249-2006” to Column 5 of the entry for Glycerol (INS 422) in Table 3 of the GSFA.

Recommendation 13

The WG recommends that CCFA56 revise Column 5 of Table 3 of the GSFA, to permit the use of Glycerol (INS 422) in the Standard for Instant Noodles (CXS 249-2006) by adding “CS 249-2006” as indicated in Annex 1 Part F.

DISCUSSION OF CONSIDERATION OF LOWER USE LEVELS FOR ADOPTED PROVISIONS FOR INDIGOTINE (INS 132) IN FC 04.1.2.8, AND ALLURA RED (INS 129) AND INDIGOTINE (INS 132) IN FC 04.1.2.11 (CX/FA 26/56/7 Appendix 3 Annex 1)

The Chair noted that during the GSFA PWG at CCFA55, some members noted concern that lowering the use level of adopted provisions during the PWG beyond what was considered during the EWG could result in trade implications for countries that adopt the GSFA as their food additive regulations. To take into account this concern, the EWG for CCFA56 allowed for an additional round of EWG consideration on the provisions for Indigotine (Indigo carmine) (INS 132) in FC 04.1.2.8 and Allura red AC (INS 129) and Indigotine (Indigo carmine) (INS 132) in FC 04.1.2.11.

The PWG discussed the proposals provision by provision based on the discussions in the EWG. After some discussion, the recommendations from the EWG were maintained.

Recommendation 14

The WG recommends that CCFA56 revise the adopted provisions for indigotine (indigo carmine) (INS 132) in FC 04.1.2.8 (Fruit preparations, including pulp, purees, fruit toppings and coconut milk), and allura red AC (INS 129) and indigotine (INS 132) in FC 04.1.2.11 Fruit fillings for pastries as indicated in Annex 1 Part G.

DISCUSSION OF ADOPTED PROVISION FOR CARMEL III - AMMONIA CARMEL (INS 150C) IN FC 04.2.2.2 FOR COMMENT ON TECHNOLOGICAL JUSTIFICATION AND ACTUAL USE LEVEL (CX/FA 26/56/7 Appendix 3 Annex 2)

The Chair noted during the GSFA PWG at CCFA55, one Member Organization raised the concern about the relatively high use level for CARMEL III – AMMONIA CARMEL (INS 150c) in FC 04.2.2.2 Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds), and sought additional information from the PWG members on technological justification and actual use level of the additive in products. Based on the information from the EWG, it was recommended to lower the use level from 50000 mg/kg to 25000 mg/kg and revise the notes for the adopted provision.

Recommendation 15

The WG recommends that CCFA56 revise the adopted provision for CARMEL III – AMMONIA CARMEL (INS 150c) in FC 04.2.2.2 Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds) as indicated in Annex 1 Part H.

DISCUSSION OF TECHNOLOGICAL JUSTIFICATION AND USE LEVEL FOR THE DRAFT PROVISION FOR ANNATTO EXTRACTS, BIXIN-BASED 160B(I) AND THE ADOPTED PROVISION FOR CARMEL III - AMMONIA CARMEL (INS 150C) IN FC 04.2.2.8 (CX/FA 26/56/7 Appendix 3 Annex 3)

The Chair noted that during the GSFA PWG at CCFA55, one Member Organization indicated that there was only one food additive permitted in FC 04.2.2.8 (Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds), and that both Commodity Standards associated with the food category do not permit colours. Information was sought regarding the technological justification and actual use level of ANNATTO EXTRACTS, BIXIN-BASED (INS 160b(i)) and CARMEL III – AMMONIA CARMEL (INS 150c) in this food category. Based on the information from the CCFA56 EWG, it was recommended to discontinue the draft provision for Annatto extracts, bixin-based 160b(i), and lower the use level and revise the notes for adopted provision for CARMEL III – AMMONIA CARMEL (INS 150c) from 50000 mg/kg to 25000 mg/kg.

Recommendation 16

The WG recommends that CCFA56 revise the adopted provision for CARMEL III – AMMONIA CARMEL (INS 150c) in FC 04.2.2.8 (Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds)) as indicated in Annex 1 Part I.

Recommendation 17

The WG recommends that CCFA56 discontinue the proposed draft provision for ANNATTO EXTRACTS, BIXIN-BASED (INS 160b(i)) as indicated in Annex 2 Part C.

DISCUSSION OF CONSIDERATION OF TECHNOLOGICAL JUSTIFICATION AND USE LEVEL IN ALL APPROPRIATE SUBCATEGORIES FOR DRAFT PROVISIONS FOR CARMEL III – AMMONIA CARMEL (INS 150C) AND CARMEL IV – SULFITE AMMONIA CARMEL (INS 150D) IN FCS 08.1 AND 08.3 AND THE ADOPTED PROVISIONS FOR CARMEL III – AMMONIA CARMEL (INS 150C) AND CARMEL IV – SULFITE AMMONIA CARMEL (INS 150D) IN THE PARENT FC 08.0 (CX/FA 26/56/7 Appendix 3 Annex 4)

The Chair introduced the agenda item pertaining to the use of Caramel III – ammonia caramel (INS 150c) and Caramel IV – sulfite ammonia caramel (INS 150d) in the meat food categories. The PWG to CCFA55 noted that there are currently adopted provisions for INS 150c and INS 150d at the parent food category 08.0 (Meat and meat products, including poultry and game) for use at GMP levels. However, as both Caramel III and Caramel IV have numeric ADIs, it is considered against the practice of the GSFA to have a GMP use level for provisions when additives have numeric ADI.

The Chair noted the exercise used for these provisions in the EWG was to consider the use of Caramel III – ammonia caramel (INS 150c) and Caramel IV – sulfite ammonia caramel (INS 150d) in Food Category 08.0 and all its subcategories. As a result, provisions for Caramel III – ammonia caramel (INS 150c) and Caramel IV – sulfite ammonia caramel (INS 150d) in the meat food categories were considered at the lowest hierarchy of food category possible.

The Chair also noted there was discussion in the EWG on the applicability of Note 335 (For use in products containing vegetable protein only) in Food Category 08.3 and its subcategories. It was identified that this food category does not include products that contain only vegetable protein, therefore Note 335 is not appropriate for use in Food Category 08.3 and its subcategories.

The PWG considered the proposals in CX/FA 26/56/7 Appendix 3 Annex 4, provision by provision.

Recommendation 18

The WG recommends that CCFA56 adopt the provisions for Caramel III – ammonia caramel (INS 150c) and Caramel IV – sulfite ammonia caramel (INS 150d) as indicated in Annex 1 Part J.

Recommendation 19

The WG recommends that CCFA56 revoke the adopted provisions for Caramel III – ammonia caramel (INS 150c) and Caramel IV – sulfite ammonia caramel (INS 150d) in FC 08.0 (Meat and meat products, including poultry and game) as indicated in Annex 4 Part B.

Recommendation 20

The WG recommends that CCFA56 discontinue the provisions in the step process for Caramel III – ammonia caramel (INS 150c) and Caramel IV – sulfite ammonia caramel (INS 150d) as indicated in Annex 2 Part D.

DISCUSSION OF ALL COLOUR PROVISIONS IN FC 08.4 (CX/FA 26/56/7 APPENDIX 4)

The Chair began the discussion by noting that the work on FC 08.4 (Edible casings (e.g. sausage casings)) was a continuation of the discussion from CCFA55. At CCFA55, a consensus was reached that use levels in FC 08.4 should be reported on the weight of the casing, and not the whole product (e.g., sausage). As a result, the EWG for CCFA56 considered that all provisions for colours in FC 08.4 should include Note 365 (On a casings basis). The EWG also engaged in discussions regarding whether it was possible to develop a note that would allow the conversion of the ML from a casings basis to the whole foods basis. Unfortunately, it was determined that a note including a simple conversion factor was not feasible due to variations in a number of factors including casing type, size of the sausage and thickness of the casing.

After discussing the background for the work, the PWG considered the proposals in CX/FA 26/56/7 Appendix 4, provision by provision.

Recommendation 21

The WG recommends that CCFA56 endorse for adoption at Step 5/8 and Step 8 the proposed draft and draft provisions for colours in Food category 08.4 (Edible casings (e.g. sausage casings)) as indicated in Annex 1 Part K.

The WG also recommends that CCFA56 revise the adopted provisions for colours in Food category 08.4 (Edible casings (e.g. sausage casings)) as indicated in Annex 1 Part K.

Recommendation 22

The WG recommends that CCFA56 discontinue work on the Step 2 provision for colours in Food category 08.4 (Edible casings (e.g. sausage casings)) as indicated in Annex 2 Part E.

DISCUSSION OF COLOURS IN FC 09.0 AND THEIR SUBCATEGORIES (CX/FA 26/56/7 Appendix 5)

After a brief introduction of the agenda item by the Chair, the PWG discussed the proposals in CX/FA 26/56/7 Appendix 5, provision by provision. During the discussion, one Member Country and one Member Organization noted their belief that the use of colours in fresh fish and fish products may be misleading to the consumer. Much of the discussion focused on identifying technological justification and actual products in which the colours were used.

Recommendation 23

The WG recommends that CCFA56 endorse for adoption at Step 5/8 and Step 8 the proposed draft and draft provisions for colours in FC 09.0 and their subcategories as indicated in Annex 1 Part L.

The WG also recommends that CCFA55 revise the adopted provision for colours in Food category 08.4 (Edible casings (e.g. sausage casings)) as indicated in Annex 1 Part L.

Recommendation 24

The WG recommends that CCFA56 discontinue work on the draft provision for colours in FC 09.0 and their subcategories as indicated as indicated in Annex 2 Part F.

PROPOSALS FOR NEW AND/OR REVISION OF FOOD ADDITIVE PROVISIONS (REPLIES TO CL 2026/56-FA) (CX/FA 26/56/8)

The Chair introduced discussion on this Agenda item by noting that the working document is a compilation of replies to the Circular Letter (CL) requesting proposals for the inclusion of new, or revision of adopted provisions, in the GSFA. The Chair noted that the procedure within CCFA is that provisions put forward for inclusion at Step 2 by an Observer Organization for inclusion must also be supported by at least one Member Country.

The PWG considered the following proposals for new and/or revised provisions and agreed to their inclusion in the GSFA at Step 2, pending consideration of the two proposals from the Republic of Korea and IFAC. Before considering proposals included in FA56/CRD13 Rev.2, the PWG discussed the handling of late submissions of proposals submitted after the deadline of the CL (Low-acyl clarified gellan gum (INS 418(ii)), glycolipids (INS 246) and additional entries on steviol glycosides (INS 960a-d)) and whether the PWG should consider these proposals or not. The Chair proposed that the PWG consider these proposals for this session, but such late submissions would not be considered in future sessions and the PWG agreed with the proposal.

The PWG started with considering a proposal for new provisions for gardenia blue (INS 165) in multiple FCs. Following the Chair's introduction, the JECFA Secretariat confirmed that JECFA evaluated INS 165 at the 100th JECFA meeting and full specifications have been published under the FAO JECFA monograph 35. The supplementary information provided in FA56/CRD13 Rev.1 to support the consideration of the proposal was noted and therefore the PWG agreed to recommend that the provisions be included in the GSFA at Step 2.

The PWG considered a proposal for revision of provisions for steviol glycosides (INS 960a, 960b, 960c, 960d) in FC 13.6 (Food supplements). One Member Organization noted that in the proposal, steviol glycosides had been incorrectly identified as a Table 3 additive resulting in the absence of relevant dietary exposure data and expressed concerns that removing the restriction to chewable forms could significantly increase exposure. The Chair invited the Republic of Korea to provide dietary exposure information pertaining to their request as a CRD for consideration by the Plenary.

The PWG next considered a proposal for new provisions for rosemary extract (INS 392) in multiple FCs. Following the Chair's introduction, the JECFA Secretariat confirmed that a full evaluation of INS 392 has been completed and full specifications have been established. The Chair proposed that, where multiple use levels were submitted, the highest use level could be put forward for consideration at Step 2, in line with GSFA provisions allowing only one maximum level per food category, for further consideration in the EWG on the GSFA to CCFA57. It was also noted that a provision for the newly proposed FC 02.1.4 for microbial fats and oils could not be included at this stage, as the food category does not yet exist. The PWG agreed to recommend that the provisions be included in the GSFA at Step 2.

The PWG further considered three proposals for revision of the provisions for Nisin (INS 234) in FCs 8.2.2 (Heat-treated processed meat, poultry, and game products in whole pieces or cuts), 12.6.1 (Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dip)), and 12.6.2 (Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)). The proposal for FC 08.2.2 included a revision to Note 330 for Nisin (INS 234) from "Except for use in canned products" to "Excluding canned products". Proposed revisions for FCs 12.6.1 and 12.6.2 included replacing Note 538 ("For use in low oil content or refrigerated products only") with a New Note "Including but not limited to low oil content or refrigerated products" to allow greater flexibility for different levels of oil content in sauce formulations. One Member Organization expressed concerns that the proposed revision could extend the scope of use and noted the need for additional information, including identification of specific products and relevant information on safe use. The Chair invited IFAC to provide such information as a CRD for consideration by the Plenary.

The PWG considered and agreed to recommend the inclusion in the GSFA at Step 2 of proposals for revision of the provisions for Annatto Extracts, bixin-based (INS 160b(i)) and Annatto Extracts, norbixin-based (INS 160b(ii)) in FC 15.1 (Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)); Ascorbyl Esters (INS 304, 305) and Carob bean gum (INS 140) in FCs 13.1.1 (Infant formulae), 13.1.2 (Follow-up formulae), and 13.1.3 (Formulae for special medical purposes for infants); Steviol Glycosides (INS 960a, 960b, 960c, 960d) in FCs 01.1.4 (Flavoured fluid milk drinks) and 01.7 (Dairy-based desserts), 12.5 (Soups and broths), 12.6.2 (Non-emulsified sauces), and 12.6.4 (Clear sauces). The PWG agreed to recommend that the provisions be included in the GSFA at Step 2.

The PWG considered and agreed to recommend the inclusion in the GSFA at Step 2 of proposals for a new provision for Dimethyl dicarbonate (INS 242) in FC 14.2.7 (Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)); Steviol Glycosides (INS 960a, 960b, 960c, 960d) in FCs 01.3.2 (Cream analogues) and 01.4.4 (Cream analogues); and Glycolipids (INS 246) in FCs 14.1.2 (Fruit and vegetable juices), 14.1.3 (Fruit and vegetable nectars); and 14.1.5 (Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa). The PWG agreed to recommend that the provisions be included in the GSFA at Step 2.

The PWG considered a late proposal for a new provision for Low acyl clarified gellan gum (INS: 418(ii)) in FC 13.1.3 (Formulae for special medical purposes for infants). The Chair noted that INS 418(ii) had been evaluated by the 87th meeting of JECFA, including for use in infants under 12 weeks of age, and that new full specifications for low-acyl clarified gellan gum were completed at the 100th JECFA meeting. In addition, the Codex Secretariat explained that, for the purposes of the GSFA, a parent entry "GELLAN" would be established, under which INS 418(i) and INS 418(ii) would be listed. For FC 13.1.3, the Chair proposed that a specific note be included to indicate that "Only low-acyl clarified gellan gum (INS 418(ii)) would be permitted. Based on the explanation provided by the Codex Secretariat, it was concluded that this approach was consistent with established procedures and therefore the PWG agreed to recommend that the provisions be included in the GSFA at Step 2.

Recommendation 25

The WG recommends that CCFA56 acknowledge that, in future sessions, the PWG on the GSFA will not consider under Agenda Item 5b any new proposals for inclusion at Step 2 submitted after the deadline specified in the Circular Letter requesting proposals for new and/or revised food additive provisions in the GSFA.

Recommendation 26

The WG recommends that CCFA56 include the proposed new provisions contained in Annex 5 Part A and B in the GSFA at Step 2, and that these provisions be circulated for comment by the EWG on the GSFA to CCFA57.

Recommendation 25

The WG recommends that CCFA56 consider the additional information provided from the Republic of Korea and IFAC pertaining to Steviol glycosides (INS 960a-d) and Nisin (INS 418), respectively, and decide whether CCFA56 can agree to include the proposed new provisions contained in Annex 5 Part C in the GSFA at Step 2.

List of annexes

Annex 1: Draft, Proposed Draft, and Revised Adopted Food Additive Provisions (for adoption at Step 8 and 5/8)

Annex 2: Discontinuation of work on draft and proposed draft food additive provisions (for information)

Annex 3: Draft provisions to be held/circulated for comment

Annex 4: Revocation of adopted provisions

Annex 5: Proposed draft provisions for inclusion in the GSFA at Step 2

Annex 6: Proposed Text Revision to Table 3 and commodity standards

DRAFT AND PROPOSED DRAFT FOOD ADDITIVE PROVISIONS¹**(for adoption at Step 8 and 5/8)**

PART A: Provisions from CX/FA 26/56/7 Appendix 1, Annex 1, Matters referred from the Codex Secretariat related to the appropriate replacement notes for notes XS130 and XS67 associated with provisions in FC 04.1.2.2

FC 04.1.2.2 Dried fruit

Additive	INS	Step	Year	Max level	Notes
TOCOPHEROLS	307a, b, c	8	2026r	200 mg/kg	App1A

Notes to the General standard for food additives (CXS 192-1995)

App1A	Excluding dried apricots, dates, raisins, dried longans and dried persimmons conforming to the General Standard for Dried Fruits (CXS 360-2020).
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PART B: Provisions from CX/FA 26/56/7 Appendix 1, Annex 3B, Consideration of the removal of note XS73 (excluding products conforming to the standard for canned baby foods (CXS 73-1981)) from provisions in FC 13.2 (Complementary foods for infants and young children) to allow for the use of additives as nutrient carriers in foods conforming to the standard for canned baby foods (CXS 73-1981) based on their listing in the advisory lists of nutrient compounds for use in foods for special dietary uses intended for infants and young children (CXG 10-1979) part d.

FC 13.2 Complementary foods for infants and young children

Additive	INS	Step	Year	Max level	Notes
GUM ARABIC (ACACIA GUM)	414	8	2026r	10000 mg/kg	273, App1B, App1C
MANNITOL	421	8	2026r	10 mg/kg	App1D
SILICON DIOXIDE, AMORPHOUS	551	8	2026r	2000 mg/kg	318, App1B, App1C
STARCH SODIUM OCTENYL SUCCINATE	1450	8	2026r	50000 mg/kg	269, App1E, App1F

Notes to the General standard for food additives (CXS 192-1995)

269	Singly or in combination: INS 1404, 1410, 1412, 1413, 1414, 1420, 1422, 1450 and 1451 in products conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CXS 74-1981).
273	Singly or in combination: INS 410, 412, 414, 415 and 440 except for use at 20 000 mg/kg in gluten-free cereal based foods in products conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CXS 74-1981).
318	In dry cereal only.
App1B	For use only as a nutrient carrier in a raw material or other ingredient used to produce the foods conforming to the Standard for canned baby foods (CXS 73-1981) at 10 mg/kg in the food as consumed.
App1C	When used as a nutrient carrier in a raw material or other ingredient used to produce the foods conforming to the Standard for processed cereal-based foods for infants and young children (CXS 74-1981), use level is 10 mg/kg in the food as consumed.
App1D	For use only as a nutrient carrier in a raw material or other ingredients used to produce the foods conforming to the Standard for canned baby foods (CXS 73-1981) and to the Standard for

¹ Provisions that are replacing or revising currently adopted provisions of the GSFA are **gray highlighted**.

	processed cereal-based foods for infants and young children (CXS 74-1981) at 10 mg/kg in the food as consumed.
App1E	For use only as a nutrient carrier in a raw material or other ingredient used to produce the foods conforming to the Standard for canned baby foods (CXS 73-1981) at 100 mg/kg in the food as consumed.
App1F	When used as a nutrient carrier in a raw material or other ingredient used to produce the foods conforming to the Standard for processed cereal-based foods for infants and young children (CXS 74-1981), use level is 100 mg/kg in the food as consumed.

PART C: Provisions from CX/FA 26/56/7 Appendix 1, Annex 4, matters referred from JECFA related to high exposure to polyglycerol esters of fatty acids (INS 475) for comment on technological justification and reconsideration of actual use and use levels for all adopted provisions in the GSFA

FC 01.1.2 Other fluid milk (plain)

Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2026r	770 mg/kg	410

FC 01.7 Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)

Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2026r	4000 mg/kg	354, 629

FC 02.3 Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions

Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2026r	5000 mg/kg	363 & App1G

FC 03.0 Edible ices, including sherbet and sorbet

Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2026r	2500 mg/kg	

FC 04.1.2.9 Fruit-based desserts, including fruit-flavoured water-based desserts

Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2026r	100 mg/kg	

FC 04.1.2.11 Fruit fillings for pastries

Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2026r	1000 mg/kg	

FC 05.1.1 Cocoa mixes (powders) and cocoa mass/cake

Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2026r	3750 mg/kg	97 & XS141

FC 06.3 Breakfast cereals, including rolled oats

Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2026r	2000 mg/kg	369

FC 06.5 Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)

Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2026r	2000 mg/kg	

FC 07.1.1 Breads and rolls

Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2026r	1000 mg/kg	372

FC 07.1.2 Crackers, excluding sweet crackers

Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2026r	2500 mg/kg	

FC 07.1.3 Other ordinary bakery products (e.g. bagels, pita, English muffins)

Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2026r	300 mg/kg	

FC 09.2.4.1 Cooked fish and fish products

Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2026r	10 mg/kg	241

FC 09.2.4.3 Fried fish and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2026r	1200 mg/kg	41

FC 10.4 Egg-based desserts (e.g. custard)

Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2026r	2000 mg/kg	

FC 13.6 Food supplements

Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2026r	4000 mg/kg	App1H

FC 14.1.4 Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks

Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2026r	1200 mg/kg	127

FC 14.1.5 Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa

Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2026r	1200 mg/kg	

FC 15.1 Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)

Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2026r	1600 mg/kg	

Notes to the General standard for food additives (CXS 192-1995)

41	For use in breading or batter coatings only.
97	On the final cocoa and chocolate product basis.
127	On the served to the consumer basis.
241	For use in surimi products only.

354	For use at 2,000 mg/kg in flavoured products conforming to the Standard for Fermented Milks (CODEX STAN 243-2003) only.
363	For use at 50,000 mg/kg for emulsified oils used in the production of noodles or bakery products.
369	For use in granola-type breakfast cereals only.
372	For use in rolls only.
410	Excluding lactose reduced milks.
629	Except for products conforming to the Standard for Fermented Milks (CXS 243-2003): as an emulsifier in flavoured fermented milks and flavoured drinks based on fermented milks, heat treated or not after fermentation.
XS141	Excluding products conforming to the Standard for Cocoa (Cacao) Mass (Cocoa/chocolate liquor) and Cocoa Cake (CODEX STAN 141-1983).
APP1G	For use in industrial fat emulsions at 20,000 mg/kg where the fat emulsion blend can be further used in a wide range of applications.
APP1H	Except for use at 18,000 mg/kg in food supplements in solid forms.

PART D: Provisions from CX/FA 26/56/7 Appendix 6, Annex 1, New and revised provisions in the GSFA entered into the Step process at Step 2 as a result of CX/FA 25/55/8

FC 04.1.1.2 Surface-treated fresh fruit

Additive	INS	Step	Year	Max level	Notes
SORBATES	200, 202, 203	5/8	2026	20 mg/kg	42 & App6A
SUCROSE ESTERS	473, 473a, 474	8	2026r	1500 mg/kg	453 & 684

Notes to the General standard for food additives (CXS 192-1995)

42	As sorbic acid.
453	For use as a glaze where such surface treatment is allowed for application to the surface of fresh fruit.
684	Sucrose esters of fatty acids (INS 473) and Sucrose oligoester, Type I and Type II (INS 473a) only.
App6A	For use in surface treatment of unpeeled citrus fruits only.

PART E: Provisions from CX/FA 26/56/7 Appendix 6, Annex 2, Addition of new note for all adopted provisions in food categories 13.1.1, 13.1.2, 13.1.3, 13.2, 13.3, 13.4, and 13.5

FC 13.1.1 Infant formulae

Additive	INS	Step	Year	Max Level	Notes
ASCORBYL ESTERS	304, 305	8	2026r	10 mg/kg	187 & 551
CALCIUM HYDROXIDE	526	8	2026r	2000mg/kg	55 & 551
CAROB BEAN GUM	410	8	2026r	1000mg/kg	551
CARRAGEENAN	407	8	2026r	300mg/kg	584 & 551
CITRIC ACID	330	8	2026r	GMP	551
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	8	2026r	9000mg/kg	380 & 551
GUM ARABIC (ACACIA GUM)	414	8	2026r	10 mg/kg	589 & 551
LACTIC ACID, L-, D- and DL-	270	8	2026r	GMP	83 & 551
LECITHIN	322(i)	8	2026r	5000mg/kg	585 & 551
MANNITOL	421	8	2026r	10 mg/kg	589 & 551

MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	8	2026r	4000mg/kg	585 & 551
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	8	2026r	450mg/kg	33, 230, 586, 587 & 551
POTASSIUM CARBONATE	501(i)	8	2026r	2000mg/kg	55 & 551
POTASSIUM DIHYDROGEN CITRATE	332(i)	8	2026r	GMP	55 & 551
POTASSIUM HYDROGEN CARBONATE	501(ii)	8	2026r	2000mg/kg	55 & 551
POTASSIUM HYDROXIDE	525	8	2026r	2000mg/kg	55 & 551
SILICON DIOXIDE, AMORPHOUS	551	8	2026r	10 mg/kg	589 & 551
SODIUM ASCORBATE	301	8	2026r	75 mg/kg	83, 591 & 551
SODIUM CARBONATE	500(i)	8	2026r	2000mg/kg	55 & 551
SODIUM DIHYDROGEN CITRATE	331(i)	8	2026r	GMP	55 & 551
SODIUM HYDROGEN CARBONATE	500(ii)	8	2026r	2000 mg/kg	55 & 551
SODIUM HYDROXIDE	524	8	2026r	2000 mg/kg	55 & 551
STARCH SODIUM OCTENYL SUCCINATE	1450	8	2026r	20000 mg/kg	376, 590 & 551
TOCOPHEROLS	307a, b, c	8	2026r	10 mg/kg	416 & 551
TRIPOTASSIUM CITRATE	332(ii)	8	2026r	GMP	55 & 551
TRISODIUM CITRATE	331(iii)	8	2026r	GMP	55 & 551

FC 13.1.2 Follow-up formulae

Additive	INS	Step	Year	Max Level	Notes
ACETYLATED DISTARCH ADIPATE	1422	8	2026r	5000 mg/kg	150, 285, 292 & 551
ACETYLATED DISTARCH PHOSPHATE	1414	8	2026r	5000 mg/kg	150, 285, 292 & 551
ASCORBIC ACID, L-	300	8	2026r	50 mg/kg	242, 315 & 551
ASCORBYL ESTERS	304, 305	8	2026r	50 mg/kg	187, 315 & 551
CALCIUM ASCORBATE	302	8	2026r	50 mg/kg	315, 317 & 551
CALCIUM HYDROXIDE	526	8	2026r	GMP	551
CAROB BEAN GUM	410	8	2026r	1000 mg/kg	551
CARRAGEENAN	407	8	2026r	300 mg/kg	151, 328, 329 & 551
CITRIC ACID	330	8	2026r	GMP	551
DISTARCH PHOSPHATE	1412	8	2026r	5000 mg/kg	150, 285, 292 & 551
GUAR GUM	412	8	2026r	1000 mg/kg	551
GUM ARABIC (ACACIA GUM)	414	8	2026r	10 mg/kg	589 & 551
LACTIC ACID, L-, D- and DL-	270	8	2026r	GMP	83 & 551
LECITHIN	322(i)	8	2026r	5000 mg/kg	551
MANNITOL	421	8	2026r	10 mg/kg	589 & 551
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	8	2026r	4000 mg/kg	551
PECTINS	440	8	2026r	10000 mg/kg	551
PHOSPHATED DISTARCH PHOSPHATE	1413	8	2026r	5000 mg/kg	150, 285, 292 & 551
POTASSIUM CARBONATE	501(i)	8	2026r	GMP	551
POTASSIUM DIHYDROGEN CITRATE	332(i)	8	2026r	GMP	551
POTASSIUM HYDROGEN CARBONATE	501(ii)	8	2026r	GMP	551
POTASSIUM HYDROXIDE	525	8	2026r	GMP	551
SILICON DIOXIDE, AMORPHOUS	551	8	2026r	10 mg/kg	589 & 551
SODIUM ASCORBATE	301	8	2026r	50 mg/kg	315, 316, 317, 581 & 551
SODIUM CARBONATE	500(i)	8	2026r	GMP	316 & 551

SODIUM DIHYDROGEN CITRATE	331(i)	8	2026r	GMP	316 & 551
SODIUM HYDROGEN CARBONATE	500(ii)	8	2026r	GMP	316 & 551
SODIUM HYDROXIDE	524	8	2026r	GMP	316 & 551
STARCH SODIUM OCTENYL SUCCINATE	1450	8	2026r	100 mg/kg	316, 589 & 551
TOCOPHEROLS	307a, b, c	8	2026r	30 mg/kg	551
TRIPOTASSIUM CITRATE	332(ii)	8	2026r	GMP	551
TRISODIUM CITRATE	331(iii)	8	2026r	GMP	316 & 551

FC 13.1.3 Formulae for special medical purposes for infants

Additive	INS	Step	Year	Max Level	Notes
ASCORBYL ESTERS	304, 305	8	2026r	10 mg/kg	187 & 551
CALCIUM HYDROXIDE	526	8	2026r	2000 mg/kg	55 & 551
CAROB BEAN GUM	410	8	2026r	1000 mg/kg	551
CARRAGEENAN	407	8	2026r	1000 mg/kg	584 & 551
CITRIC ACID	330	8	2026r	GMP	551
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	8	2026r	9000 mg/kg	380 & 551
GUM ARABIC (ACACIA GUM)	414	8	2026r	10 mg/kg	589 & 551
LACTIC ACID, L-, D- and DL-	270	8	2026r	GMP	83 & 551
LECITHIN	322(i)	8	2026r	5000 mg/kg	585 & 551
MANNITOL	421	8	2026r	10 mg/kg	589 & 551
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	8	2026r	4000 mg/kg	585 & 551
PECTINS	440	8	2026r	2000 mg/kg	14 & 551
POTASSIUM DIHYDROGEN CITRATE	332(i)	8	2026r	GMP	55 & 551
POTASSIUM HYDROGEN CARBONATE	501(ii)	8	2026r	2000 mg/kg	55 & 551
POTASSIUM HYDROXIDE	525	8	2026r	2000 mg/kg	55 & 551
SILICON DIOXIDE, AMORPHOUS	551	8	2026r	10 mg/kg	589 & 551
SODIUM ASCORBATE	301	8	2026r	75 mg/kg	83, 591 & 551
SODIUM CARBONATE	500(i)	8	2026r	2000 mg/kg	55 & 551
SODIUM DIHYDROGEN CITRATE	331(i)	8	2026r	GMP	55 & 551
SODIUM HYDROGEN CARBONATE	500(ii)	8	2026r	2000 mg/kg	55 & 551
SODIUM HYDROXIDE	524	8	2026r	2000 mg/kg	55 & 551
STARCH SODIUM OCTENYL SUCCINATE	1450	8	2026r	20000 mg/kg	376, 590 & 551
TOCOPHEROLS	307a, b, c	8	2026r	10 mg/kg	416 & 551
TRIPOTASSIUM CITRATE	332(ii)	8	2026r	GMP	55 & 551
TRISODIUM CITRATE	331(iii)	8	2026r	GMP	55 & 551
XANTHAN GUM	415	8	2026r	1000 mg/kg	588 & 551

Notes to the General standard for food additives (CXS 192-1995)

14	For use in hydrolyzed protein liquid formula only.
33	As phosphorus.
55	Within the limits for sodium, calcium, and potassium specified in the Standard for Infant Formula and Formulas for Special Medical Purposes Intended for Infants (CXS 72-1981): singly or in combination with other sodium, calcium, and/or potassium salts.
83	L(+)-form only.
150	For use in soy-based formula only.

151	Except for use in hydrolyzed protein and/or amino acid-based formula at 1 000 mg/kg.
187	Ascorbyl palmitate (INS 304) only.
230	For use as an acidity regulator only.
242	For use as an antioxidant only.
285	Singly or in combination: INS 1412, 1413, 1414 and 1422 in products conforming to the Standard for Follow-Up Formula for older infants and product for young children (CXS 156-1987).
292	Except for use in hydrolyzed protein and/or amino acid-based formula at 25 000 mg/kg.
315	Singly or in combination: ascorbic acid (INS 300), sodium ascorbate (INS 301), calcium ascorbate (INS 302), and ascorbyl palmitate (INS 304).
316	For use in follow-up formula for older infants: within the limit for sodium specified in the standard for Follow-up Formula for older infants and product for young children (CXS 156-1987); singly or in combination with other sodium containing additives.
317	As ascorbic acid.
328	Singly or in combination with other thickeners.
329	Use level in milk and soy based products only.
376	For use in hydrolyzed protein and/or amino acid based infant formula only.
380	Except for use in powdered infant formula at 7,500 mg/kg.
416	Tocopherol concentrate, mixed (INS 307b) only.
551	Maximum use level is expressed as mg additive/L of food.
581	For use as a nutrient carrier in coating of nutrient preparations containing polyunsaturated fatty acids used to produce the foods conforming to the Standard for Follow-up formula (CXS 156-1987) at 75 mg/kg in the food as consumed.
584	For use in liquid infant formula except for use in hydrolysed protein and/or amino acid based liquid infant formula at 1000 mg/kg.
585	If Lecithin (INS 322(i)) is used in combination with Mono-and diglycerides of fatty acids (INS 471) the sum of the proportions of these substances in the food should not be more than 1. The sum of the proportions is calculated as: Sum of proportions = (Concentration of INS 322(i) / Maximum Use Level of INS 322(i)) + (Concentration of INS 471 / Maximum Use Level of INS 471).
586	For use in products conforming to the Standard for Infant Formula and Formula for Special Medical Purposes Intended for Infants (CXS 72-1981): 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)), and Tripotassium phosphate (INS 340(iii)) only, singly or in combination.
587	Within the limits for sodium, potassium and phosphorus specified in the Standard for Infant Formula and Formulas for Special Medical Purposes Intended for Infants (CXS 72-1981).
588	For use in powdered hydrolysed protein and/or amino acid based infant formula only.
589	For use as a nutrient carrier in a raw material or other ingredient.
590	For use as a nutrient carrier in a raw material or other ingredient at 100 mg/kg in the food as consumed.
591	For use as a nutrient carrier in a raw material or other ingredient, in coating of nutrient preparations containing polyunsaturated fatty acids.

PART F: Provisions from CX/FA 26/56/7 Appendix 6, Annex 3, Addition specific allowance of glycerol in additional commodity standard Table 3

Additive	INS	Step	INS Functional Class	Specific allowance in the following commodity standards
Glycerol	422	5/8	Humectant, Thickener	CS 87-1981, CS 253-2006 (see functional class and footnote), CS 249-2006

PART G: Provisions from CX/FA 26/56/7 Appendix 3, Annex 1, Consideration of lower use levels for adopted provisions for INDIGOTINE (INS 132) in FC 04.1.2.8, and ALLURA RED (INS 129) and INDIGOTINE (INS 132) in FC 04.1.2.11

FC 04.1.2.8 Fruit preparations, including pulp, purees, fruit toppings and coconut milk

Additive	INS	Step	Year	Max level	Notes
INDIGOTINE (INDIGO CARMINE)	132	8	2026r	100 mg/kg	XS240 & XS314R

FC 04.1.2.11 Fruit fillings for pastries

Additive	INS	Step	Year	Max level	Notes
ALLURA RED AC	129	8	2026r	300 mg/kg	
INDIGOTINE (INDIGO CARMINE)	132	8	2026r	100 mg/kg	

Notes to the General standard for food additives (CXS 192-1995)

XS240	Excluding products conforming to the Standard for Aqueous Coconut Products (CXS 240-2003).
XS314R	Excluding products conforming to the Standard for Date Paste (CXS 314R-2013).

PART H: Provisions from CX/FA 26/56/7 Appendix 3, Annex 2, Adopted provision for CARMEL III - AMMONIA CARMEL (INS 150c) in FC 04.2.2.2 for comment on technological justification and actual use level

FC 04.2.2.2 Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds

Additive	INS	Step	Year	Max level	Notes
CARMEL III - AMMONIA CARMEL	150c	8	2026r	25000 mg/kg	76, XS38, XS39, XS321, XS323R, XS336R & XS341R

Notes to the General standard for food additives (CXS 192-1995)

76	For use in potatoes.
XS38	Excluding products conforming to the General Standard for Edible Fungi and Fungus Products (CXS 38-1981).
XS39	Excluding products conforming to the Standard for dried edible fungi (CXS 39-1981).
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).
XS336R	Excluding products conforming to the Regional Standard for kava products for use as a beverage when mixed with water (North America and South West Pacific) (CXS 336R-2020).
XS341R	Excluding products conforming to the Regional Standard for mixed zaatar (Near East) (CXS 341R-2020).

PART I: Provisions from CX/FA 26/56/7 Appendix 3, Annex 3, Technological justification and use level for the draft provision for ANNATTO EXTRACTS, BIXIN-BASED (INS 160b(i)) and the adopted provision for CARAMEL III - AMMONIA CARAMEL (INS 150c) in FC 04.2.2.8

FC 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 III - AMMONIA CARAMEL	150c	8	2026r	25000 mg/kg	XS323R & XS334R

Notes to the General standard for food additives (CXS 192-1995)

XS323R	Excluding products conforming to the Regional Standard for Laver Products (CXS 323R-2017).
XS334R	Excluding products conforming to the Regional Standard for fermented cooked Cassava-based products (Africa) (CXS 334R-2020).

PART J: Provisions from CX/FA 26/56/7 Appendix 3, Annex 4, Consideration of technological justification and use level in all appropriate subcategories for draft provisions for CARAMEL III – AMMONIA CARAMEL (INS 150c) and CARAMEL IV – SULFITE AMMONIA CARAMEL (INS 150d) in FCs 08.1 and 08.3 and the adopted provisions for CARAMEL III – AMMONIA CARAMEL (INS 150c) and CARAMEL IV – SULFITE AMMONIA CARAMEL (INS 150d) in the parent FC 08.0

FC 08.1.2 Fresh meat, poultry, and game, comminuted

Additive	INS	Step	Year	Max Level	Notes
CARAMEL III - AMMONIA CARAMEL	150c	5/8	2026	5000 mg/kg	669
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	5/8	2026	5000 mg/kg	669

FC 08.2.1.1 Cured (including salted) non-heat treated processed meat, poultry, and game products in whole pieces or cuts

Additive	INS	Step	Year	Max Level	Notes
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	5/8	2026	1000 mg/kg	3, 4, 16 & XS350R

FC 08.2.2 Heat-treated processed meat, poultry, and game products in whole pieces or cuts

Additive	INS	Step	Year	Max Level	Notes
CARAMEL III - AMMONIA CARAMEL	150c	5/8	2026	3400 mg/kg	3, 4, 16, XS96, XS97 & XS350R
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	5/8	2026	3400 mg/kg	3, 4, 16, XS96, XS97 & XS350R

FC 08.2.3 Frozen processed meat, poultry, and game products in whole pieces or cuts

Additive	INS	Step	Year	Max Level	Notes
CARAMEL III - AMMONIA CARAMEL	150c	5/8	2026	400 mg/kg	3, 4, 16 & XS350R
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	5/8	2026	300 mg/kg	3, 4, 16 & XS350R

FC 08.3.1.1 Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products

Additive	INS	Step	Year	Max Level	Notes
CARAMEL III - AMMONIA CARAMEL	150c	5/8	2026	5000 mg/kg	
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	5/8	2026	2000 mg/kg	

FC 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
CARAMEL III - AMMONIA CARAMEL	150c	5/8	2026	5000 mg/kg	
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	5/8	2026	2000 mg/kg	

FC 08.3.1.3 Fermented non-heat treated processed comminuted meat, poultry, and game products

Additive	INS	Step	Year	Max Level	Notes
CARAMEL III - AMMONIA CARAMEL	150c	5/8	2026	5000 mg/kg	373
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	5/8	2026	5000 mg/kg	373

FC 08.3.2 Heat-treated processed comminuted meat, poultry, and game products

Additive	INS	Step	Year	Max Level	Notes
CARAMEL III - AMMONIA CARAMEL	150c	5/8	2026	8600 mg/kg	XS88, XS89 & XS98
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	5/8	2026	10000 mg/kg	XS88, XS89 & XS98

FC 08.3.3 Frozen processed comminuted meat, poultry, and game products

Additive	INS	Step	Year	Max Level	Notes
CARAMEL III - AMMONIA CARAMEL	150c	5/8	2026	9400 mg/kg	
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	5/8	2026	2000 mg/kg	

FC 08.4 Edible casings (e.g. sausage casings)

Additive	INS	Step	Year	Max Level	Notes
CARAMEL III - AMMONIA CARAMEL	150c	5/8	2026	60000 mg/kg	365
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	5/8	2026	50000 mg/kg	365

Notes to the General standard for food additives (CXS 192-1995)

3	For use in surface treatment only.
4	For use in decoration, stamping, marking or branding the product only.
16	For use in glaze, coatings or decorations for fruit, vegetables, meat or fish only.
365	On a casings basis.
373	For use in sausage only.
669	For use only in breakfast sausages, merguez type products, salsicha fresca, butifarra fresca, longaniza fresca and chorizo fresco and mici.
XS88	Excluding products conforming to the Standard for Corned Beef (CODEX STAN 88-1981).
XS89	Excluding products conforming to Standard for Luncheon Meat (CODEX STAN 89-1981).
XS96	Excluding products conforming to the Standard for Cooked Cured Ham (CODEX STAN 96-1981).
XS97	Excluding products conforming to the Standard for Cooked Cured Pork Shoulder (CODEX STAN 97-1981).
XS98	Excluding products conforming to the Standard for Cooked Cured Chopped Meat (CODEX STAN 98-1981).
XS350R	Excluding products conforming to the Regional Standard for dried meat (Africa) (CXS 350R-2022).

PART K: Provisions from CX/FA 26/56/7 Appendix 4², Annex 2, Requests comments on the actual use level of colours in food category 08.4 to further refine the reporting basis on the weight of the casings

FC 08.4 Edible casings (e.g. sausage casings)

Additive	INS	Step	Year	Max Level	Notes
ALLURA RED AC	129	8	2026r	300 mg/kg	365
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2026	10000 mg/kg	8 & 365
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2026	50 mg/kg	185 & 365
BROWN HT	155	5/8	2026	290 mg/kg	365
CARMINES	120	8	2026r	11500 mg/kg	178 & 365
CAROTENAL, BETA-APO-8'-	160e	8	2026r	2000 mg/kg	365
CAROTENES, BETA-	160a(i),a(iii),a(iv)	8	2026r	1500 mg/kg	341, 344 & 365
CAROTENES, BETA-, VEGETABLE	160a(ii)	8	2026r	1500 mg/kg	341, 344 & 365
CURCUMIN	100(i)	8	2026	4000 mg/kg	365
FAST GREEN FCF	143	8	2026r	290 mg/kg	365
GRAPE SKIN EXTRACT	163(ii)	8	2026r	5000 mg/kg	365
IRON OXIDES	172(i)-(iii)	8	2026r	1000 mg/kg	365
PAPRIKA EXTRACT	160c(ii)	5/8	2026	20000 mg/kg	39 & 365
PONCEAU 4R (COCHINEAL RED A)	124	8	2026r	500 mg/kg	365
SUNSET YELLOW FCF	110	8	2026r	1500 mg/kg	365
TARTRAZINE	102	5/8	2026	300 mg/kg	365

Notes to the General standard for food additives (CXS 192-1995)

8	As bixin.
39	On a total carotenoid basis.
178	As carminic acid.
185	As norbixin.
341	Expressed as beta-Carotene.
344	Singly or in combination: Beta-Carotenes (beta-carotenes, synthetic (INS 160a(i)), beta-carotenes, <i>Blakeslea trispora</i> (INS 160a(iii)), beta-Carotene-Rich Extract from <i>Dunaliella salina</i> (INS 160a(iv)) and beta-carotenes, vegetable (INS 160a(ii)).
365	On a casings basis.

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

PART L: PROVISIONS FROM CX/FA 26/56/7 APPENDIX 5, COLOURS IN FC 09.0 AND THEIR SUBCATEGORIES
FC 09.2.1 Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Step	Year	Max Level	Notes
CURCUMIN	100(i)	8	2026	500 mg/kg	XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315

FC 09.2.2 Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2026	80 mg/kg	8, 41 & 257
AZORUBINE (CARMOISINE)	122	8	2026	290 mg/kg	41 & XS166
BEET RED	162	8	2026	GMP	41 & XS166
BRILLIANT BLACK (BLACK PN)	151	8	2026	160 mg/kg	41 & XS166
BROWN HT	155	8	2026	240 mg/kg	41 & XS166
CHLOROPHYLLS	140	8	2026	GMP	41 & XS166
CURCUMIN	100(i)	8	2026	200 mg/kg	41 & XS166
PAPRIKA EXTRACT	160c(ii)	5/8	2026	200 mg/kg	39, 41 & XS166
QUINOLINE YELLOW	104	8	2026	290 mg/kg	41 & XS166
TARTRAZINE	102	8	2026	290 mg/kg	41 & XS166
TITANIUM DIOXIDE	171	8	2026	GMP	41 & XS166

FC 09.2.3 Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Step	Year	Max Level	Notes
CURCUMIN	100(i)	8	2026	500 mg/kg	App5D
PAPRIKA EXTRACT	160c(ii)	5/8	2026	20 mg/kg	App5E
TARTRAZINE	102	8	2026	500 mg/kg	App5A

FC 09.2.4.1 Cooked fish and fish products

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2026	30 mg/kg	8 & 95
AZORUBINE (CARMOISINE)	122	8	2026	15 mg/kg	95
BEET RED	162	8	2026	GMP	App5B
BRILLIANT BLACK (BLACK PN)	151	8	2026	100 mg/kg	95
BROWN HT	155	8	2026	100 mg/kg	95
CARAMEL I - PLAIN CARAMEL	150a	8	2026	GMP	95
CARAMEL II - SULFITE CARAMEL	150b	5/8	2026	1250 mg/kg	App5H
CHLOROPHYLLS	140	8	2026	GMP	95
CURCUMIN	100(i)	8	2026	420 mg/kg	95
LYCOPENE, TOMATO	160d(ii)	5/8	2026	GMP	95
PAPRIKA EXTRACT	160c(ii)	5/8	2026	180 mg/kg	39 & App5G
TARTRAZINE	102	8	2026	100 mg/kg	95

FC 09.2.4.2 Cooked mollusks, crustaceans, and echinoderms

Additive	INS	Step	Year	Max Level	Notes
AZORUBINE (CARMOISINE)	122	8	2026	15 mg/kg	
CARAMEL I - PLAIN CARAMEL	150a	8	2026	GMP	
PAPRIKA EXTRACT	160c(ii)	5/8	2026	180 mg/kg	39
TARTRAZINE	102	8	2026	400 mg/kg	479

FC 09.2.4.3 Fried fish and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Step	Year	Max Level	Notes
AZORUBINE (CARMOISINE)	122	8	2026	100 mg/kg	16
BEET RED	162	8	2026	GMP	16
BRILLIANT BLACK (BLACK PN)	151	8	2026	100 mg/kg	16
BROWN HT	155	8	2026	100 mg/kg	16
CARAMEL I - PLAIN CARAMEL	150a	8	2026	GMP	16
CHLOROPHYLLS	140	8	2026	GMP	16
CURCUMIN	100(i)	8	2026	100 mg/kg	16 & App5J
LYCOPENE, TOMATO	160d(ii)	5/8	2026	GMP	95
QUINOLINE YELLOW	104	8	2026	100 mg/kg	16
TARTRAZINE	102	8	2026	100 mg/kg	16

FC 09.2.5 Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2026	50 mg/kg	XS167, XS189, XS222, XS236, XS244, XS311 & App5K
BEET RED	162	8	2026	GMP	22, XS167, XS189, XS222, XS236, XS244 & XS311
CARAMEL I - PLAIN CARAMEL	150a	8	2026	GMP	XS167, XS189, XS222, XS236, XS244 & XS311
CURCUMIN	100(i)	5/8	2026	20 mg/kg	XS167, XS189, XS222, XS236, XS244, XS311 & App5L
PAPRIKA EXTRACT	160c(ii)	5/8	2026	30 mg/kg	39, XS167, XS189, XS222, XS236, XS244, XS311 & App5C

FC 09.3.1 Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2026	10 mg/kg	8, 16
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2026	10 mg/kg	16, 185
CURCUMIN	100(i)	8	2026	100 mg/kg	16

FC 09.3.2 Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2026	20 mg/kg	16 & 185
CURCUMIN	100(i)	8	2026	100 mg/kg	16

FC 09.3.3 Salmon substitutes, caviar, and other fish roe products

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2026	10 mg/kg	8 & XS291
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2026	10 mg/kg	185 & XS291
AZORUBINE (CARMOISINE)	122	8	2026	100 mg/kg	XS291
BRILLIANT BLACK (BLACK PN)	151	8	2026	100 mg/kg	XS291
BROWN HT	155	8	2026	100 mg/kg	XS291
CURCUMIN	100(i)	8	2026	500 mg/kg	XS291
PAPRIKA EXTRACT	160c(ii)	5/8	2026	350 mg/kg	XS291
QUINOLINE YELLOW	104	8	2026	100 mg/kg	XS291
TARTRAZINE	102	8	2026	300 mg/kg	XS291

FC 09.3.4 Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g. fish paste), excluding products of food categories 09.3.1 - 09.3.3

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2026	10 mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2026	10 mg/kg	185
AZORUBINE (CARMOISINE)	122	8	2026	290 mg/kg	
CURCUMIN	100(i)	8	2026	100 mg/kg	
INDIGOTINE (INDIGO CARMINE)	132	8	2026r	290 mg/kg	
TARTRAZINE	102	8	2026	100 mg/kg	

FC 09.4 Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Step	Year	Max Level	Notes
AZORUBINE (CARMOISINE)	122	8	2026	290 mg/kg	XS3, XS37, XS70, XS90, XS94 & XS119
BRILLIANT BLACK (BLACK PN)	151	8	2026	290 mg/kg	XS3, XS37, XS70, XS90, XS94 & XS119
BROWN HT	155	8	2026	290 mg/kg	XS3, XS37, XS70, XS90, XS94 & XS119
CARAMEL II - SULFITE CARAMEL	150b	5/8	2026	25600 mg/kg	95, XS3, XS37, XS70, XS90, XS94 & XS119
CURCUMIN	100(i)	8	2026	100 mg/kg	XS3, XS37, XS70, XS90, XS94 & XS119
PAPRIKA EXTRACT	160c(ii)	5/8	2026	150 mg/kg	39, XS3, XS37, XS70, XS90, XS94, XS119 & App5C
QUINOLINE YELLOW	104	8	2026	290 mg/kg	XS3, XS37, XS70, XS90, XS94 & XS119
TARTRAZINE	102	8	2026r	290 mg/kg	435, XS3, XS70, XS90, XS94 & XS119

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.
22	For use in smoked fish paste only.
39	On a total carotenoid basis.
41	For use in breading or batter coatings only.

95	For non-standardized foods: for use in surimi and fish roe products only.
185	As norbixin.
257	Except for use in breading or batter coatings in products conforming to the Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets ? Breaded or in Batter (CODEX STAN 166-1989) only at 25 mg/kg as bixin.
435	For use of tartrazine (INS 102), sunset yellow FCF (INS 110), amaranth (INS 123) and ponceau 4R (cochineal red A) (INS 124) singly or in combination up to a maximum level of 30 mg/kg in the final product as colours only for the purpose of restoring colour lost in processing for products conforming to the Standard for Canned Shrimps or Prawns (CODEX STAN 37-1991).
479	For use in cooked mollusks only.
XS3	Excluding products conforming to the Standard for Canned Salmon (CODEX STAN 3-1981).
XS36	Excluding products conforming to the Standard for Quick Frozen Finfish, Uneviscerated and Eviscerated (CODEX STAN 36-1981).
XS37	Excluding products conforming to the Standard for Canned Shrimps or Prawns (CODEX STAN 37-1991).
XS70	Excluding products conforming to the Standard for Canned Tuna and Bonito (70-1981).
XS90	Excluding products conforming to the Standard for Canned Crab Meat (CODEX STAN 90-1981).
XS92	Excluding products conforming to the Standard for Quick Frozen Shrimps and Prawns (CODEX STAN 92-1981).
XS94	Excluding products conforming to the Standard for Canned Sardines and Sardine-Type Products (CODEX STAN 94-1981).
XS95	Excluding products conforming to the Standard for Quick Frozen Lobsters (CODEX STAN 95-1981).
XS119	Excluding products conforming to the Standard for Canned Finfish (CODEX STAN 119-1981).
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 (CODEX STAN 165-1989).
XS166	Excluding products conforming to the Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets ? Breaded or in Batter (CODEX STAN 166-1989).
XS167	Excluding products conforming to the Standard for Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes (CODEX STAN 167-1989).
XS189	Excluding products conforming to the Standard for Dried Shark Fins (CODEX STAN 189-1993).
XS190	Excluding products conforming to the Standard for Quick Frozen Fish Fillets (CODEX STAN 190-1995).
XS191	Excluding products conforming to the Standard for Quick Frozen Raw Squid (CODEX STAN 191-1995).
XS222	Excluding products conforming to the Standard for Crackers from Marine and Freshwater Fish, Crustaceans and Molluscan Shellfish (CODEX STAN 222-2001).
XS236	Excluding products conforming to the Standard for Boiled Dried Salted Anchovies (CODEX STAN 236-2003).
XS244	Excluding products conforming to the Standard for Salted Atlantic Herring and Salted Sprat (CODEX STAN 244-2004).
XS291	Excluding products conforming to the Standard for Sturgeon Caviar (CODEX STAN 291-2010).
XS292	Excluding products conforming to the Standard for Live and Raw Bivalve Molluscs (CODEX STAN 292-2008).
XS311	Excluding products conforming to the Standard for Smoked Fish, Smoked-flavoured Fish and Smoke-dried Fish (CODEX STAN 311-2013).
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 (CODEX STAN 312-2013).

XS315	Excluding products conforming to the Standard for Fresh and Quick Frozen Raw Scallop Products (CODEX STAN 315-2014).
App5A	For use in fish roe and sea urchin products only.
App5B	For use in fish floss (sakura denbu) only.
App5C	Except for use in surimi type products at 180 mg/kg.
App5D	For use in fishcakes only.
App5E	For use in unheated sea urchin products only.
App5G	For use in surimi, flaked fish and fish roe products only.
App5H	For use in teriyaki-based products only.
App5J	Except for use in fishcake products at 500 mg/kg only.
App5K	For use in fish roe and molluscs only.
App5L	For use in fish roe and smoked white fish only.

DISCONTINUATION OF WORK ON DRAFT AND PROPOSED DRAFT FOOD ADDITIVE PROVISIONS
(for information)

PART A: Provisions from CX/FA 26/56/7 Appendix 6, Annex 1, New and revised provisions in the GSFA entered into the Step process at Step 2 as a result of CX/FA 25/55/8

FC 04.1.1.2 Surface-treated fresh fruit

Additive	INS	Step	Max level	Notes
SUCROSE ESTERS	473, 473a, 474	2	1500 mg/kg	453 & 684

Notes to the General standard for food additives (CXS 192-1995)

453	For use as a glaze where such surface treatment is allowed for application to the surface of fresh fruit.
684	Sucrose esters of fatty acids (INS 473) and Sucrose oligoester, Type I and Type II (INS 473a) only.

PART B: Provisions from CX/FA 26/56/7 Appendix 6, Annex 2, Addition of New Note for all adopted provisions in food categories 13.1.1, 13.1.2, 13.1.3, 13.2, 13.3, 13.4, and 13.5

FC 13.1.1 Infant formulae

Additive	INS	Step	Max Level	Notes
ASCORBYL ESTERS	304, 305	2	10 mg/kg	187 & 551
CALCIUM HYDROXIDE	526	2	2000 mg/kg	55 & 551
CAROB BEAN GUM	410	2	1000 mg/kg	551
CARRAGEENAN	407	2	300 mg/kg	551 & 584
CITRIC ACID	330	2	GMP	551
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	2	9000 mg/kg	380 & 551
GUM ARABIC (ACACIA GUM)	414	2	10 mg/kg	598 & 551
LACTIC ACID, L-, D- and DL-	270	2	GMP	83 & 551
LECITHIN	322(i)	2	5000 mg/kg	585 & 551
MANNITOL	421	2	10 mg/kg	589 & 551
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	2	4000 mg/kg	585 & 551
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	2	450 mg/kg	33, 230, 586, 587 & 551
POTASSIUM CARBONATE	501(i)	2	2000 mg/kg	55 & 551
POTASSIUM DIHYDROGEN CITRATE	332(i)	2	GMP	55 & 551
POTASSIUM HYDROGEN CARBONATE	501(ii)	2	2000 mg/kg	55 & 551
POTASSIUM HYDROXIDE	525	2	2000 mg/kg	55 & 551
SILICON DIOXIDE, AMORPHOUS	551	2	10 mg/kg	589 & 551
SODIUM ASCORBATE	301	2	75 mg/kg	83, 551 & 591
SODIUM CARBONATE	500(i)	2	2000 mg/kg	55 & 551
SODIUM DIHYDROGEN CITRATE	331(i)	2	GMP	55 & 551
SODIUM HYDROGEN CARBONATE	500(ii)	2	2000 mg/kg	55 & 551
SODIUM HYDROXIDE	524	2	2000 mg/kg	55 & 551
STARCH SODIUM OCTENYL SUCCINATE	1450	2	20000 mg/kg	376, 590 & 551
TOCOPHEROLS	307a,b,c	2	10 mg/kg	416 & 551
TRIPOTASSIUM CITRATE	332(ii)	2	GMP	55 & 551
TRISODIUM CITRATE	331(iii)	2	GMP	55 & 551

FC 13.1.2**Follow-up formulae**

Additive	INS	Step	Max Level	Notes
ACETYLATED DISTARCH ADIPATE	1422	2	5000 mg/kg	150, 285, 292 & 551
ACETYLATED DISTARCH PHOSPHATE	1414	2	5000 mg/kg	150, 285, 292 & 551
ASCORBIC ACID, L-	300	2	50 mg/kg	242, 315 & 551
ASCORBYL ESTERS	304, 305	2	50 mg/kg	187, 315 & 551
CALCIUM ASCORBATE	302	2	50 mg/kg	315, 317 & 551
CALCIUM HYDROXIDE	526	2	GMP	551
CAROB BEAN GUM	410	2	1000 mg/kg	551
CARRAGEENAN	407	2	300 mg/kg	151, 328, 329 & 551
CITRIC ACID	330	2	GMP	551
DISTARCH PHOSPHATE	1412	2	5000 mg/kg	150, 284, 292 & 551
GUAR GUM	412	2	1000 mg/kg	551
GUM ARABIC (ACACIA GUM)	414	2	10 mg/kg	598 & 551
LACTIC ACID, L-, D- and DL-	270	2	GMP	83 & 551
LECITHIN	322(i)	2	5000 mg/kg	551
MANNITOL	421	2	10 mg/kg	589 & 551
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	2	4000 mg/kg	551
PECTINS	440	2	10000 mg/kg	551
PHOSPHATED DISTARCH PHOSPHATE	1413	2	5000 mg/kg	150, 284, 292 & 551
POTASSIUM CARBONATE	501(i)	2	GMP	551
POTASSIUM DIHYDROGEN CITRATE	332(i)	2	GMP	551
POTASSIUM HYDROGEN CARBONATE	501(ii)	2	GMP	551
POTASSIUM HYDROXIDE	525	2	GMP	551
SILICON DIOXIDE, AMORPHOUS	551	2	10 mg/kg	589 & 551
SODIUM ASCORBATE	301	2	50 mg/kg	315, 316, 317, 581 & 551
SODIUM DIHYDROGEN CITRATE	331(i)	2	GMP	316 & 551
SODIUM HYDROGEN CARBONATE	500(ii)	2	GMP	551
SODIUM HYDROXIDE	524	2	GMP	316 & 551
STARCH SODIUM OCTENYL SUCCINATE	1450	2	100 mg/kg	316, 589 & 551
TOCOPHEROLS	307a, b, c	2	30 mg/kg	551
TRIPOTASSIUM CITRATE	332(ii)	2	GMP	551
TRISODIUM CITRATE	331(iii)	2	GMP	316 & 551

FC 13.1.3**Formulae for special medical purposes for infants**

Additive	INS	Step	Max Level	Notes
ASCORBYL ESTERS	304, 305	2	10 mg/kg	187 & 551
CALCIUM HYDROXIDE	526	2	2000 mg/kg	55 & 551
CAROB BEAN GUM	410	2	1000 mg/kg	551
CARRAGEENAN	407	2	300 mg/kg	551 & 584
CITRIC ACID	330	2	GMP	551
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	2	9000 mg/kg	380 & 551
GUM ARABIC (ACACIA GUM)	414	2	10 mg/kg	598 & 551
LACTIC ACID, L-, D- and DL-	270	2	GMP	83 & 551
LECITHIN	322(i)	2	5000 mg/kg	585 & 551
MANNITOL	421	2	10 mg/kg	589 & 551
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	2	4000 mg/kg	585 & 551
PECTINS	440	2	2000 mg/kg	14 & 551
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	2	450 mg/kg	33, 230, 586, 587 & 551
POTASSIUM CARBONATE	501(i)	2	2000 mg/kg	55 & 551
POTASSIUM DIHYDROGEN CITRATE	332(i)	2	GMP	55 & 551
POTASSIUM HYDROGEN CARBONATE	501(ii)	2	2000 mg/kg	55 & 551
POTASSIUM HYDROXIDE	525	2	2000 mg/kg	55 & 551
SILICON DIOXIDE, AMORPHOUS	551	2	10 mg/kg	589 & 551
SODIUM ASCORBATE	301	2	75 mg/kg	83, 551 & 591
SODIUM CARBONATE	500(i)	2	2000 mg/kg	55 & 551
SODIUM DIHYDROGEN CITRATE	331(i)	2	GMP	55 & 551
SODIUM HYDROGEN CARBONATE	500(ii)	2	2000 mg/kg	55 & 551
SODIUM HYDROXIDE	524	2	2000 mg/kg	55 & 551
STARCH SODIUM OCTENYL SUCCINATE	1450	2	20000 mg/kg	376, 590 & 551
TOCOPHEROLS	307a, b, c	2	10 mg/kg	416 & 551
TRIPOTASSIUM CITRATE	332(ii)	2	GMP	55 & 551
TRISODIUM CITRATE	331(iii)	2	GMP	55 & 551
XANTHAN GUM	415	2	1000 mg/kg	588 & 551

FC 13.2**Complementary foods for infants and young children**

Additive	INS	Step	Max Level	Notes
ACETIC ACID, GLACIAL	260	2	5000 mg/kg	238
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	2	5000 mg/kg	268 & XS73
ACETYLATED DISTARCH ADIPATE	1422	2	50000 mg/kg	269 & 270
ACETYLATED DISTARCH PHOSPHATE	1414	2	50000 mg/kg	269 & 270
ACETYLATED OXIDIZED STARCH	1451	2	50000 mg/kg	269 & XS73
AMMONIUM CARBONATE	503(i)	2	GMP	248 & XS73
AMMONIUM HYDROGEN CARBONATE	503(ii)	2	GMP	248 & XS73
ASCORBIC ACID, L-	300	2	500 mg/kg	242
ASCORBYL ESTERS	304, 305	2	200 mg/kg	15, 187
CALCIUM ACETATE	263	2	GMP	XS73
CALCIUM ASCORBATE	302	2	200 mg/kg	317 & XS73
CALCIUM CARBONATE	170(i)	2	GMP	

CALCIUM HYDROXIDE	526	2	GMP	XS73
CALCIUM LACTATE	327	2	GMP	83 & XS73
CARBON DIOXIDE	290	2	GMP	59
CAROB BEAN GUM	410	2	2000 mg/kg	271 & 272
CITRIC ACID	330	2	5000 mg/kg	238
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	2	5000 mg/kg	268 & XS73
DISTARCH PHOSPHATE	1412	2	50000 mg/kg	269 & 270
GLUCONO DELTA-LACTONE	575	2	GMP	XS73
GUAR GUM	412	2	2000 mg/kg	271 & 272
GUM ARABIC (ACACIA GUM)	414	2	10000 mg/kg	273, 592 & XS73
HYDROCHLORIC ACID	507	2	GMP	XS73
HYDROXYPROPYL STARCH	1440	2	60000 mg/kg	276 & XS74
LACTIC ACID, L-, D- and DL-	270	2	2000 mg/kg	83 & 238
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	2	5000 mg/kg	268 & XS73
LECITHIN	322(i)	2	5000 mg/kg	271 & 274
MALIC ACID, DL-	296	2	GMP	83 & XS73
MANNITOL	421	2	10 mg/kg	592 & XS73
METHACRYLATE COPOLYMER, BASIC (BMC)	1205	2	GMP	
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	2	5000 mg/kg	268 & 275
MONOSTARCH PHOSPHATE	1410	2	50000 mg/kg	269 & XS73
NITROGEN	941	2	GMP	59
OXIDIZED STARCH	1404	2	50000 mg/kg	269 & XS73
PECTINS	440	2	10000 mg/kg	273, 282 & 283
PHOSPHATED DISTARCH PHOSPHATE	1413	2	50000 mg/kg	269 & 270
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	2	4400 mg/kg	33, 230, & XS73
POTASSIUM ACETATE	261(i)	2	GMP	XS73
POTASSIUM DIHYDROGEN CITRATE	332(i)	2	GMP	XS73
POTASSIUM HYDROGEN CARBONATE	501(ii)	2	GMP	
POTASSIUM HYDROXIDE	525	2	GMP	XS73
POTASSIUM LACTATE	326	2	GMP	83 & XS73
SILICON DIOXIDE, AMORPHOUS	551	2	2000 mg/kg	318, 592 & XS73
SODIUM ACETATE	262(i)	2	GMP	320 & XS73
SODIUM ASCORBATE	301	2	500 mg/kg	317, 319, 320 & 65
SODIUM CARBONATE	500(i)	2	GMP	243, 295, 319 & 320
SODIUM DIHYDROGEN CITRATE	331(i)	2	5000 mg/kg	238, 319 & 320
SODIUM HYDROGEN CARBONATE	500(ii)	2	GMP	319 & 320
SODIUM HYDROXIDE	524	2	GMP	320 & XS73
SODIUM LACTATE	325	2	GMP	83, 320 & XS73
STARCH ACETATE	1420	2	50000 mg/kg	269 & XS73
STARCH SODIUM OCTENYL SUCCINATE	1450	2	50000 mg/kg	269, 49 & XS73
TARTRATES	334, 335(ii), 337	2	5000 mg/kg	45, 428, XS73
TOCOPHEROLS	307a, b, c	2	300 mg/kg	15
TRICALCIUM CITRATE	333(iii)	2	GMP	XS73
TRIPOTASSIUM CITRATE	332(ii)	2	GMP	XS73
TRISODIUM CITRATE	331(iii)	2	5000 mg/kg	238, 319 & 320
XANTHAN GUM	415	2	10000 mg/kg	273 & XS73

FC 13.3 Dietetic foods intended for special medical purposes (excluding products of food category 13.1)

Additive	INS	Step	Max Level	Notes
ACESULFAME POTASSIUM	950	2	500 mg/kg	188, 478 & 566
ADVANTAME	969	2	10 mg/kg	478
ALLURA RED AC	129	2	50 mg/kg	566
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2	50 mg/kg	8 & 566
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	2	10 mg/kg	185 & 566
ASCORBYL ESTERS	304, 305	2	10 mg/kg	187 & 560
ASPARTAME	951	2	1000 mg/kg	191, 478 & 566
ASPARTAME-ACESULFAME SALT	962	2	500 mg/kg	113, 477 & 566
AZORUBINE (CARMOISINE)	122	2	50 mg/kg	566
BENZOATES	210-213	2	1500 mg/kg	13 & 566
BRILLIANT BLUE FCF	133	2	50 mg/kg	566
CARAMEL II - SULFITE CARAMEL	150b	2	4000 mg/kg	566
CARAMEL III - AMMONIA CARAMEL	150c	2	20000 mg/kg	566
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2	20000 mg/kg	566
CARMINES	120	2	50 mg/kg	178 & 566
CAROTENES, BETA-	160a(i), a(iii), a(iv)	2	50 mg/kg	XS118, 341, 344 & 566
CAROTENES, BETA-, VEGETABLE	160a(ii)	2	50 mg/kg	XS118, 341, 344 & 566
CURCUMIN	100(i)	2	50 mg/kg	566
CYCLAMATES	952(i), (ii), (iv)	2	400 mg/kg	17, 477 & 566
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2	5000 mg/kg	566
GRAPE SKIN EXTRACT	163(ii)	2	250 mg/kg	181 & 566
INDIGOTINE (INDIGO CARMINE)	132	2	50 mg/kg	566
NEOTAME	961	2	33 mg/kg	478 & 566
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	2	2200 mg/kg	33 & 566
POLYDIMETHYLSILOXANE	900a	2	50 mg/kg	566
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2	1000 mg/kg	566
POLYSORBATES	432-436	2	1000 mg/kg	566
PONCEAU 4R (COCHINEAL RED A)	124	2	50 mg/kg	566
PROPYLENE GLYCOL ALGINATE	405	2	1200 mg/kg	566
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	2	5000 mg/kg	566
QUINOLINE YELLOW	104	2	10 mg/kg	566
SACCHARINS	954(i)-(iv)	2	200 mg/kg	500, 477 & 566
SORBATES	200, 202, 203	2	1500 mg/kg	42 & 566
SORBITAN ESTERS OF FATTY ACIDS	491-495	2	1000 mg/kg	566
STEAROYL LACTYLATES	481(i), 482(i)	2	2000 mg/kg	566
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2	350 mg/kg	26, 477 & 566
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2	400 mg/kg	478 & 566
SUCROSE ESTERS	473, 473a, 474	2	5000 mg/kg	566
SUNSET YELLOW FCF	110	2	50 mg/kg	566
TARTRAZINE	102	2	100 mg/kg	566
TOCOPHEROLS	307a, b, c	2	30 mg/kg	553

FC 13.4 Dietetic formulae for slimming purposes and weight reduction

Additive	INS	Step	Max Level	Notes
ACESULFAME POTASSIUM	950	2	450 mg/kg	188 & 478
ADVANTAME	969	2	8 mg/kg	478
ALLURA RED AC	129	2	50 mg/kg	
ASCORBYL ESTERS	304, 305	2	500 mg/kg	10
ASPARTAME	951	2	800 mg/kg	191 & 478
ASPARTAME-ACESULFAME SALT	962	2	450 mg/kg	113 & 477
AZORUBINE (CARMOISINE)	122	2	50 mg/kg	
BENZOATES	210-213	2	1500 mg/kg	13
BRILLIANT BLUE FCF	133	2	50 mg/kg	
CARAMEL II - SULFITE CARAMEL	150b	2	5000 mg/kg	
CARAMEL III - AMMONIA CARAMEL	150c	2	20000 mg/kg	
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2	20000 mg/kg	
CARMINES	120	2	50 mg/kg	178
CAROTENES, BETA-	160a(i), a(iii), a(iv)	2	8 mg/kg	341, 344
CAROTENES, BETA-, VEGETABLE	160a(ii)	2	8 mg/kg	341, 344
CURCUMIN	100(i)	2	50 mg/kg	
CYCLAMATES	952(i), (ii), (iv)	2	400 mg/kg	17 & 477
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2	5000 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	2	250 mg/kg	181
INDIGOTINE (INDIGO CARMINE)	132	2	50 mg/kg	
JAGUA (GENIPIN-GLYCINE) BLUE (JAGUA BLUE)	183	2	65 mg/kg	601
NEOTAME	961	2	33 mg/kg	478
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	2	2200 mg/kg	33
POLYDIMETHYLSILOXANE	900a	2	50 mg/kg	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2	1000 mg/kg	
POLYSORBATES	432-436	2	1000 mg/kg	
PONCEAU 4R (COCHINEAL RED A)	124	2	50 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	2	1200 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	2	5000 mg/kg	
QUINOLINE YELLOW	104	2	10 mg/kg	
SACCHARINS	954(i)-(iv)	2	300 mg/kg	500 & 477
SORBATES	200, 202, 203	2	1500 mg/kg	42
SORBITAN ESTERS OF FATTY ACIDS	491-495	2	1000 mg/kg	
STEAROYL LACTYLATES	481(i), 482(i)	2	2000 mg/kg	
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2	270 mg/kg	26 & 477
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2	320 mg/kg	478
SUCROSE ESTERS	473, 473a, 474	2	5000 mg/kg	
SUNSET YELLOW FCF	110	2	50 mg/kg	
TARTRAZINE	102	2	50 mg/kg	
TOCOPHEROLS	307a, b, c	2	300 mg/kg	

FC 13.5 Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6

Additive	INS	Step	Max Level	Notes
ACESULFAME POTASSIUM	950	2	450 mg/kg	188 & 478
ADVANTAME	969	2	10 mg/kg	478
ALLURA RED AC	129	2	300 mg/kg	
ASCORBYL ESTERS	304, 305	2	500 mg/kg	10
ASPARTAME	951	2	1000 mg/kg	191 & 478
ASPARTAME-ACESULFAME SALT	962	2	450 mg/kg	113 & 477
AZORUBINE (CARMOISINE)	122	2	300 mg/kg	
BENZOATES	210-213	2	2000 mg/kg	13
BRILLIANT BLUE FCF	133	2	300 mg/kg	
CARAMEL II - SULFITE CARAMEL	150b	2	20000 mg/kg	
CARAMEL III - AMMONIA CARAMEL	150c	2	20000 mg/kg	
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2	20000 mg/kg	
CARMINES	120	2	300 mg/kg	178
CAROTENES, BETA-	160a(i), a(iii), a(iv)	2	100 mg/kg	341, 344
CAROTENES, BETA-, VEGETABLE	160a(ii)	2	100 mg/kg	341, 344
CHLOROPHYLLS	140	2	20 mg/kg	
CURCUMIN	100(i)	2	50 mg/kg	
CYCLAMATES	952(i), (ii), (iv)	2	400 mg/kg	17 & 477
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2	5000 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	2	250 mg/kg	181
INDIGOTINE (INDIGO CARMINE)	132	2	300 mg/kg	
JAGUA (GENIPIN-GLYCINE) BLUE (JAGUA BLUE)	183	2	65 mg/kg	601
NEOTAME	961	2	65 mg/kg	478
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	2	2200 mg/kg	33
POLYDIMETHYLSILOXANE	900a	2	50 mg/kg	
PONCEAU 4R (COCHINEAL RED A)	124	2	300 mg/kg	
QUINOLINE YELLOW	104	2	10 mg/kg	
SACCHARINS	954(i)-(iv)	2	200 mg/kg	500 & 477
SORBATES	200, 202, 203	2	1500 mg/kg	42
SORBITAN ESTERS OF FATTY ACIDS	491-495	2	5000 mg/kg	
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2	660 mg/kg	26, 198, 294 & 477
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2	400 mg/kg	478
SUNSET YELLOW FCF	110	2	300 mg/kg	
TARTRAZINE	102	2	300 mg/kg	
TOCOPHEROLS	307a, b, c	2	300 mg/kg	

Notes to the General standard for food additives (CXS 192-1995)

8	As bixin.
10	As ascorbyl stearate.
13	As benzoic acid.
14	For use in hydrolyzed protein liquid formula only.

15	On the fat or oil basis.
17	As cyclamic acid.
26	As steviol equivalents.
33	As phosphorus.
42	As sorbic acid.
45	As tartaric acid.
49	For use as a nutrient carrier in a raw material or other ingredient used to produce the foods conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CXS 74-1981) at 100 mg/kg.
55	Within the limits for sodium, calcium, and potassium specified in the Standard for Infant Formula and Formulas for Special Medical Purposes Intended for Infants (CXS 72-1981): singly or in combination with other sodium, calcium, and/or potassium salts.
59	For use as a packaging gas only.
65	For use as a nutrient carrier in coating of nutrient preparations containing polyunsaturated fatty acids used to produce the foods conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CXS 74-1981) at 75 mg/kg.
83	L(+)-form only.
113	As acesulfame potassium equivalents (the reported maximum level can be converted to an aspartame-acesulfame salt basis by dividing by 0.44). Combined use of aspartame-acesulfame salt with individual acesulfame potassium or aspartame should not exceed the
178	As carminic acid.
181	As anthocyanin.
185	As norbixin.
187	Ascorbyl palmitate (INS 304) only.
188	If used in combination with aspartame-acesulfame salt (INS 962), the combined maximum use level, expressed as acesulfame potassium, should not exceed this level.
191	If used in combination with aspartame-acesulfame salt (INS 962), the combined maximum use level, expressed as aspartame, should not exceed this level.
198	For use in solid products (e.g., energy, meal replacement or fortified bars) only.
230	For use as an acidity regulator only.
238	Except for use in products corresponding to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CODEX STAN 74-1981) at GMP.
242	For use as an antioxidant only.
243	For use in products conforming to the Standard for Processed Cereal-based Foods for Infants and Young Children (CODEX STAN 74-1981) only, as a raising agent.
248	For use as a raising agent only.
268	Singly or in combination: INS 471, 472a, 472b and 472c in products conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CODEX STAN 74-1981).
269	Singly or in combination: INS 1404, 1410, 1412, 1413, 1414, 1420, 1422, 1450 and 1451 in products conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CXS 74-1981).
270	For use at 60 000 mg/kg, singly or in combination: INS 1404, 1410, 1412, 1413, 1414, 1420, 1422, 1450 and 1451 in products conforming to the Standard for Canned Baby Foods (CXS 73-1981).
271	For use in products conforming to the Standard for Canned Baby Foods (CODEX STAN 73-1981).

272	Singly or in combination: INS 410, 412, 414, 415 and 440 at 20 000 mg/kg in gluten-free cereal based foods, and 10 000 mg/kg in other products conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CODEX STAN 74-1981).
273	Singly or in combination: INS 410, 412, 414, 415 and 440 except for use at 20 000 mg/kg in gluten-free cereal based foods in products conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CODEX STAN 74-1981).
274	For use at 15 000 mg/kg in products conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CODEX STAN 74-1981).
275	For use at 1 500 mg/kg In products conforming to the Standard for Canned Baby Foods (CODEX STAN 73-1981).
276	Singly or in combination with other modified starches used as thickeners In products conforming to the Standard for Canned Baby Foods (CODEX STAN 73-1981).
282	Only non-amidated pectins may be used in the Standard for Canned Baby Foods (CODEX STAN 73-1981).
283	For use in canned fruit-based baby foods conforming to the Standard for Canned Baby Foods (CODEX STAN 73-1981) only.
294	Except for use in liquid products at 600 mg/kg as steviol equivalents.
295	For use in products conforming to the Standard for Canned Baby Foods (CODEX STAN 73-1981) only, as an acidity regulator.
317	As ascorbic acid.
318	In dry cereal only.
319	Within the limit for sodium listed in the Codex Standard for Canned Baby Food (CODEX STAN 73-1981) for foods corresponding to that standard : singly or in combination with other sodium containing additives.
320	Within the limit for sodium listed in the Codex Standard for Processed Cereal-based Foods for Infants and Young Children (CODEX STAN 74-1981) for foods corresponding to that standard : singly or in combination with other sodium containing additives.
341	Expressed as beta-Carotene.
344	Singly or in combination: Beta-Carotenes (beta-carotenes, synthetic (INS 160a(i)), beta-carotenes, <i>Blakeslea trispora</i> (INS 160a(iii)), beta-Carotene-Rich Extract from <i>Dunaliella salina</i> (INS 160a(iv)) and beta-carotenes, vegetable (INS 160a(ii)).
376	For use in hydrolyzed protein and/or amino acid based infant formula only.
380	Except for use in powdered infant formula at 7,500 mg/kg.
416	Tocopherol concentrate, mixed (INS 307b) only.
428	As residue in biscuits and rusks.
477	Some Codex Members allow use of additives with sweetener function in all foods within this Food Category while others limit additives with sweetener function to those foods with significant energy reduction or no added sugars.
478	Some Codex Members allow use of additives with sweetener function in all foods within this Food Category while others limit additives with sweetener function to those foods with significant energy reduction or no added sugars. This limitation may not appl
500	For saccharin and its Ca, K, Na salts, expressed as Na Saccharin.
551	Maximum use level is expressed as mg additive/L of food.
553	For use of Tocopherol concentrate, mixed (INS 307b) only in products conforming to the Guidelines for Ready to Use Therapeutic Foods (CXG 95-2022) at 10 mg/kg.
560	For use in products conforming to the Guidelines for Ready to Use Therapeutic Foods (CXG 95-2022).

566	Excluding products conforming to the Guidelines for Ready to Use Therapeutic Foods (CXG 95-2022).
584	For use in liquid infant formula except for use in hydrolysed protein and/or amino acid based liquid infant formula at 1000 mg/kg.
585	If Lecithin (INS 322(i)) is used in combination with Mono-and diglycerides of fatty acids (INS 471) the sum of the proportions of these substances in the food should not be more than 1. The sum of the proportions is calculated as: Sum of proportions = (Co
586	For use in products conforming to the Standard for Infant Formula and Formula for Special Medical Purposes Intended for Infants (CXS 72-1981): Sodium dihydrogen phosphate (INS 339(i)), Disodium hydrogen phosphate (INS 339(ii)), Trisodium phosphate (INS 33
587	Within the limits for sodium, potassium and phosphorus specified in the Standard for Infant Formula and Formulas for Special Medical Purposes Intended for Infants (CXS 72-1981).
588	For use in powdered hydrolysed protein and/or amino acid based infant formula only.
589	For use as a nutrient carrier in a raw material or other ingredient.
590	For use as a nutrient carrier in a raw material or other ingredient at 100 mg/kg in the food as consumed.
591	For use as a nutrient carrier in a raw material or other ingredient, in coating of nutrient preparations containing polyunsaturated fatty acids.
592	For use as a nutrient carrier in a raw material or other ingredient used to produce the foods conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CXS 74-1981) at 10 mg/kg.
598	For use in ready-to-eat multicoloured cereal only; the 2000 mg/kg is for individual pieces of cereal.
XS73	Excluding products conforming to the Standard for Canned Baby Foods (CODEX STAN 73-1981).
XS74	Excluding products conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CXS 74-1981).
XS118	Excluding products conforming to the Standard for Foods for Special Dietary Use for Persons Intolerant to Gluten (CXS 118-1979).

PART C: Provisions from CX/FA 26/56/7 Appendix 3, Annex 3, Technological justification and use level for the draft provision for Annatto extracts, bixin-based (INS 160b(i)) and the adopted provision for Caramel III - ammonia caramel (INS 150c) in FC 04.2.2.8

FC 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	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	3	100	8 & XS323R

Notes to the General standard for food additives (CXS 192-1995)

8	As bixin.
XS323R	Excluding products conforming to the Regional Standard for Laver Products (CXS 323R-2017).

PART D: Provisions from CX/FA 26/56/7 Appendix 3, Annex 4, Consideration of technological justification and use level in all appropriate subcategories for draft provisions for Caramel III – ammonia caramel (INS 150c) and Caramel iv – sulfite ammonia caramel (INS 150d) in FCs 08.1 and 08.3 and the adopted provisions for Caramel III – ammonia caramel (INS 150c) and Caramel iv – sulfite ammonia caramel (INS 150d) in the parent FC 08.0

FC 08.3 Processed comminuted meat, poultry, and game products

Additive	INS	Step	Max Level	Notes
CARAMEL III - AMMONIA CARAMEL	150c	2	5000	335
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2	5000	335

Notes to the General standard for food additives (CXS 192-1995)

335	For use in products containing vegetable protein only.
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PART E: Provisions from CX/FA 26/56/7 Appendix 4, Annex 2, Requests comments on the actual use level of colours in FC 08.4 to further refine the reporting basis on the weight of the casings

FC 08.4 Edible casings (e.g. sausage casings)

Additive	INS	Step	Max level	Notes
CARMINES	120	2	10000	16 & 178
IRON OXIDES	172(i)-(iii)	2	5000	72
LUTEIN FROM TAGETES ERECTA	161b(i)	4	GMP	
ZEAXANTHIN, SYNTHETIC	161h(i)	4	GMP	

Notes to the General standard for food additives (CXS 192-1995)

16	For use in glaze, coatings or decorations for fruit, vegetables, meat or fish only.
72	On the ready-to-eat basis.
178	As carminic acid.

PART F: Provisions from CX/FA 26/56/7 Appendix 5, Colours in FC 09.0 and their subcategories**FC 09.1 Fresh fish and fish products, including mollusks, crustaceans, and echinoderms**

Additive	INS	Step	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	4	25 mg/kg	4, 8 & 16
CARAMEL II - SULFITE CARAMEL	150b	4	30000 mg/kg	4 & 16

FC 09.1.1 Fresh fish

Additive	INS	Step	Max Level	Notes
AZORUBINE (CARMOISINE)	122	7	300 mg/kg	4, 16 & 50
BEET RED	162	7	GMP	4, 16 & 50
BRILLIANT BLACK (BLACK PN)	151	7	300 mg/kg	4, 16 & 50
BROWN HT	155	7	300 mg/kg	4, 16 & 50
CARAMEL I - PLAIN CARAMEL	150a	7	GMP	4, 16 & 50
CHLOROPHYLLS	140	7	GMP	4, 16 & 50
CURCUMIN	100(i)	7	300 mg/kg	4, 16 & 50
LUTEIN FROM TAGETES ERECTA	161b(i)	4	300 mg/kg	4, 16 & 50
QUINOLINE YELLOW	104	7	300 mg/kg	4, 16 & 50
TARTRAZINE	102	7	300 mg/kg	4, 16 & 50
TITANIUM DIOXIDE	171	7	GMP	4, 16 & 50

FC 09.1.2 Fresh mollusks, crustaceans, and echinoderms

Additive	INS	Step	Max Level	Notes
AZORUBINE (CARMOISINE)	122	7	500 mg/kg	4 & 16
BEET RED	162	7	GMP	4 & 16
BRILLIANT BLACK (BLACK PN)	151	7	500 mg/kg	4 & 16
BROWN HT	155	7	500 mg/kg	4 & 16
CARAMEL I - PLAIN CARAMEL	150a	7	GMP	4 & 16
CHLOROPHYLLS	140	7	GMP	4 & 16
CURCUMIN	100(i)	7	500 mg/kg	4 & 16
QUINOLINE YELLOW	104	7	500 mg/kg	4 & 16

FC 09.1.2 Fresh mollusks, crustaceans, and echinoderms

Additive	INS	Step	Max Level	Notes
TARTRAZINE	102	7	500 mg/kg	4 & 16
TITANIUM DIOXIDE	171	7	GMP	4 & 16

FC 09.2 Processed fish and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Step	Max Level	Notes
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	4	100 mg/kg	185, 305, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
CARAMEL II - SULFITE CARAMEL	150b	4	30000 mg/kg	
CURCUMIN	100(i)	4	50 mg/kg	
LYCOPENE, BLAKESLEA TRISPORA	160d(ii)	4	100 mg/kg	95
LYCOPENE, SYNTHETIC	160d(iii)	4	100 mg/kg	95
LYCOPENE, TOMATO	160d(ii)	4	100 mg/kg	95
PAPRIKA EXTRACT	160c(ii)	2	150 mg/kg	39

FC 09.2.1 Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Step	Max Level	Notes
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AMARANTH	123	7	300 mg/kg	
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	4	25 mg/kg	8
AZORUBINE (CARMOISINE)	122	7	500 mg/kg	95
BEET RED	162	7	GMP	
BRILLIANT BLACK (BLACK PN)	151	7	500 mg/kg	95
BROWN HT	155	7	500 mg/kg	95
CARAMEL I - PLAIN CARAMEL	150a	7	GMP	95
CHLOROPHYLLS	140	7	GMP	95
LUTEIN FROM TAGETES ERECTA	161b(i)	4	500 mg/kg	95
QUINOLINE YELLOW	104	7	500 mg/kg	95
TARTRAZINE	102	7	500 mg/kg	
TITANIUM DIOXIDE	171	7	GMP	95

FC 09.2.2 Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Step	Max Level	Notes
CARAMEL I - PLAIN CARAMEL	150a	7	GMP	41

FC 09.2.3 Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Step	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	4	50 mg/kg	8
AZORUBINE (CARMOISINE)	122	7	500 mg/kg	16
BEET RED	162	7	GMP	16
BRILLIANT BLACK (BLACK PN)	151	7	500 mg/kg	16
BROWN HT	155	7	500 mg/kg	16
CARAMEL I - PLAIN CARAMEL	150a	7	GMP	16
CHLOROPHYLLS	140	7	GMP	16
QUINOLINE YELLOW	104	7	500 mg/kg	16
TITANIUM DIOXIDE	171	7	GMP	16

FC 09.2.4 Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Step	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	4	50 mg/kg	8

FC 09.2.4.1 Cooked fish and fish products

Additive	INS	Step	Max Level	Notes
AMARANTH	123	7	300 mg/kg	
QUINOLINE YELLOW	104	7	500 mg/kg	
TITANIUM DIOXIDE	171	7	GMP	

FC 09.2.4.2 Cooked mollusks, crustaceans, and echinoderms

Additive	INS	Step	Max Level	Notes
BEET RED	162	7	GMP	
BRILLIANT BLACK (BLACK PN)	151	7	250 mg/kg	
BROWN HT	155	7	250 mg/kg	
CHLOROPHYLLS	140	7	GMP	
CURCUMIN	100(i)	7	250 mg/kg	
LUTEIN FROM TAGETES ERECTA	161b(i)	4	250 mg/kg	
QUINOLINE YELLOW	104	7	250 mg/kg	
TITANIUM DIOXIDE	171	7	GMP	

FC 09.2.4.3 Fried fish and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Step	Max Level	Notes
AMARANTH	123	7	300 mg/kg	
TITANIUM DIOXIDE	171	7	GMP	16

FC 09.2.5 Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Step	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	4	15 mg/kg	8

FC 09.3 Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Step	Max Level	Notes
CARAMEL II - SULFITE CARAMEL	150b	4	30000 mg/kg	
CURCUMIN	100(i)	7	50 mg/kg	
PAPRIKA EXTRACT	160c(ii)	2	150 mg/kg	39

FC 09.3.1 Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly

Additive	INS	Step	Max Level	Notes
AZORUBINE (CARMOISINE)	122	7	500 mg/kg	16

FC 09.3.1 Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly

Additive	INS	Step	Max Level	Notes
BRILLIANT BLACK (BLACK PN)	151	7	500 mg/kg	16
BROWN HT	155	7	500 mg/kg	16
LUTEIN FROM TAGETES ERECTA	161b(i)	4	GMP	
QUINOLINE YELLOW	104	7	500 mg/kg	16
TARTRAZINE	102	7	500 mg/kg	16

FC 09.3.2 Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine

Additive	INS	Step	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	4	25 mg/kg	8
AZORUBINE (CARMOISINE)	122	7	500 mg/kg	16
BRILLIANT BLACK (BLACK PN)	151	7	500 mg/kg	16
BROWN HT	155	7	500 mg/kg	16
QUINOLINE YELLOW	104	7	500 mg/kg	16
TARTRAZINE	102	7	500 mg/kg	16

FC 09.3.3 Salmon substitutes, caviar, and other fish roe products

Additive	INS	Step	Max Level	Notes
AMARANTH	123	7	300 mg/kg	50
LUTEIN FROM TAGETES ERECTA	161b(i)	4	500 mg/kg	

FC 09.3.4 Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g. fish paste), excluding products of food categories 09.3.1 - 09.3.3

Additive	INS	Step	Max Level	Notes
BRILLIANT BLACK (BLACK PN)	151	7	500 mg/kg	
BROWN HT	155	7	500 mg/kg	
QUINOLINE YELLOW	104	7	500 mg/kg	

FC 09.4 Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Step	Max Level	Notes
AMARANTH	123	7	300 mg/kg	
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	4	25 mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	4	10 mg/kg	185
TARTRAZINE	102	7	500 mg/kg	

Notes to the General standard for food additives (CXS 192-1995)

4	For use in decoration, stamping, marking or branding the product only.
8	As bixin.
16	For use in glaze, coatings or decorations for fruit, vegetables, meat or fish only.
39	On a total carotenoid basis.
41	For use in breading or batter coatings only.
50	For use in fish roe only.
95	For non-standardized foods: for use in surimi and fish roe products only.
185	As norbixin.
305	Except for use in breading or batter coatings in products conforming to the Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets – Breaded or in Batter (CODEX STAN 166-1989) only at 25 mg/kg as norbixin.
XS13	Excluding products conforming to the Standard for Preserved Tomatoes (CXS 13-1981).
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).

PROVISIONS TO BE HELD/CIRCULATED FOR COMMENT**PART A: PROVISIONS FROM CX/FA 26/56/7 APPENDIX 6****FC 04.2.1.2 Surface-treated fresh 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
SUCROSE ESTERS	473, 473a, 474	3		1500 mg/kg	455 & 684

Notes to the *General standard for food additives* (CXS 192-1995)

Note 455	For use as a glaze where such surface treatment is allowed for application to the surface of fresh vegetables, seaweeds or nuts and seeds.
Note 684	Sucrose esters of fatty acids (INS 473) and Sucrose oligoester, Type I and Type II (INS 473a) only.

REVOCATION OF ADOPTED PROVISIONS**PART A1: PROVISIONS FROM CX/FA 26/56/7 APPENDIX 1****FC 13.1.1 Infant formulae**

Additive	INS	Step	Year	Max level	Notes
ACETYLATED DISTARCH PHOSPHATE	1414	8	2023	5000	150, 284, 292, 381 & 551
DISTARCH PHOSPHATE	1412	8	2023	5000	150, 284, 292, 381 & 551
GUAR GUM	412	8	2023	1000	14, 381 & 551
HYDROXYPROPYL STARCH	1440	8	2023	5000	150, 284, 292, 381 & 551
PHOSPHATED DISTARCH PHOSPHATE	1413	8	2023	5000	150, 284, 292, 381 & 551

FC 13.1.3 Formulae for special medical purposes for infants

Additive	INS	Step	Year	Max level	Notes
ACETYLATED DISTARCH PHOSPHATE	1414	8	2023	5000	150, 284, 292, 381 & 551
DISTARCH PHOSPHATE	1412	8	2023	5000	150, 284, 292, 381 & 551
GUAR GUM	412	8	2023	1000	14, 381 & 551
HYDROXYPROPYL STARCH	1440	8	2023	5000	150, 284, 292, 381 & 551
PHOSPHATED DISTARCH PHOSPHATE	1413	8	2023	5000	150, 284, 292, 381 & 551

Notes to the General standard for food additives (CXS 192-1995)

14	For use in hydrolyzed protein liquid formula only.
150	For use in soy-based formula only.
284	Singly or in combination: INS 1412, 1413, 1414 and 1440 in products conforming to the Standard for Infant Formula and Formulas for Special Medical Purposes Intended for Infants (CXS 72-1981).
292	Except for use in hydrolyzed protein and/or amino acid-based formula at 25 000 mg/kg.
381	As consumed.
551	Maximum use level is expressed as mg additive/L of food.

PART A2: PROVISIONS FROM CX/FA 26/56/7 APPENDIX 1**FC 04.1.2.8 Fruit preparations, including pulp, purees, fruit toppings and coconut milk**

Additive	INS	Step	Year	Max level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2016	5000	XS240 & XS314R

FC 07.1.5 Steamed breads and buns

Additive	INS	Step	Year	Max level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2016	10000	

FC 08.4 Edible casings (e.g. sausage casings)

Additive	INS	Step	Year	Max level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2017	5000	365

FC 09.2.1 Frozen fish, fish fillets, and fish products, including molluscs, crustaceans, and echinoderms

Additive	INS	Step	Year	Max level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2018	5000	241

FC 09.3.1 Fish and fish products, including molluscs, crustaceans, and echinoderms, marinated and/or in jelly

Additive	INS	Step	Year	Max level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2018	1000	414

FC 09.3.2 Fish and fish products, including molluscs, crustaceans and echinoderms, pickled and/or in brine

Additive	INS	Step	Year	Max level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2018	1000	415

Notes to the General standard for food additives (CXS 192-1995)

241	For use in surimi products only.
365	On a casings basis.
414	For use in marinated products only.
415	For use in pickled products only.
XS240	Excluding products conforming to the Standard for Aqueous Coconut Products (CXS 240-2003).
XS314R	Excluding products conforming to the Standard for Date Paste (CXS 314R-2013).

PART B: PROVISIONS FROM CX/FA 26/56/7 APPENDIX 3**FC 08.0 Meat and meat products, including poultry and game**

Additive	INS	Step	Year	Max level	Notes
CARAMEL III - AMMONIA CARAMEL	150c	8	2014	GMP	3, 4, 16, XS88, XS89, XS96, XS97 & XS98
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	8	2014	GMP	3, 4, 16, XS88, XS89, XS96, XS97 & XS98

Notes to the General standard for food additives (CXS 192-1995)

3	For use in surface treatment only.
4	For use in decoration, stamping, marking or branding the product only.
16	For use in glaze, coatings or decorations for fruit, vegetables, meat or fish only.
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).

PROPOSED DRAFT PROVISIONS FOR INCLUSION IN THE GSFA AT STEP 2

PART A: REVISIONS TO EXISTING PROVISIONS

ANNATTO EXTRACTS, BIXIN-BASED					
INS	Additives		Functional Class		
160b(i)	Annatto Extracts, bixin-based		Colour		
FoodCatNo	Food Category	Max Level	Notes	Step	Year
15.1	Snacks-potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	20	8 & 603	Adopted	2024
15.1	Snacks-potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	20	8, Revise Note 603 “ <i>For use at 100 mg/kg in flavoured crackers</i> savoury flavoured snacks - potato, cereal, flour or starch based (e.g. barbecue, cheese, hot/spicy) and tortillas/nachos/chips only.”	2	

ANNATTO EXTRACTS, NORBIXIN-BASED					
INS	Additives		Functional Class		
160b(ii)	Annatto Extracts, norbixin-based		Colour		
FoodCatNo	Food Category	Max Level	Notes	Step	Year
15.1	Snacks-potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	20	8 & 603	Adopted	2024
15.1	Snacks-potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	20	185, Revise Note 603 “ <i>For use at 100 mg/kg in flavoured crackers</i> savoury flavoured snacks - potato, cereal, flour or starch based (e.g. barbecue, cheese, hot/spicy) and tortillas/nachos/chips only.”	2	

ASCORBYL ESTERS					
INS	Additives		Functional Class		
304	Ascorbyl palmitate		Antioxidant		
305	Ascorbyl stearate		Antioxidant		
FoodCatNo	Food Category	Max Level	Notes	Step	Year
13.1.1	Infant formulae	10	187, 381 & 551	Adopted	2023
13.1.1	Infant formulae	100	187, 381 & 551	2	

13.1.2	Follow-up formulae	50	187, 315, 381 & 551	Adopted	2023
13.1.2	Follow-up formulae	100	187, 315, 381 & 551	2	
13.1.3	Formulae for special medical purposes for infants	10	187, 381 & 551	Adopted	2023
13.1.3	Formulae for special medical purposes for infants	100	187, 381 & 551	2	

CAROB BEAN GUM					
INS	Additives		Functional Class		
410	Carob bean gum		Emulsifier, Gelling agent, Stabilizer, Thickener		
FoodCatNo	Food Category	Max Level	Notes	Step	Year
13.1.1	Infant formulae	1000	381 & 551	Adopted	2023
13.1.1	Infant formulae	6000	381 & 551	2	
13.1.2	Follow-up formulae	1000	381 & 551	Adopted	2023
13.1.2	Follow-up formulae	6000	381 & 551	2	
13.1.3	Formulae for special medical purposes for infants	1000	381 & 551	Adopted	2023
13.1.3	Formulae for special medical purposes for infants	6000	381 & 551	2	

STEVIOL GLYCOSIDES					
INS	Additives		Functional Class		
960a	Steviol glycosides from Stevia rebaudiana Bertoni (Steviol glycosides from Stevia)		Sweetener		
960b	Steviol glycosides from fermentation		Sweetener		
960c	Enzymatically produced steviol glycosides		Sweetener		
960d	Glucosylated steviol glycosides		Sweetener		
FoodCatNo	Food Category	Max Level	Notes	Step	Year
01.1.4	Flavoured fluid milk drinks	200	26, 477 & XS243	Adopted	2017
01.1.4	Flavoured fluid milk drinks	200	26, 477 & XS243	2	
01.7	Dairy-based desserts	330	26, 477 & XS243	Adopted	2024
01.7	Dairy-based desserts	330	26, 477 & XS243	2	
12.5	Soups and broths	50	26, 477 & XS117	Adopted	2015
12.5	Soups and broths	50	26, 477 & XS117	2	
12.6.2	Non-emulsified sauces	350	26, 477 & XS306	Adopted	2023
12.6.2	Non-emulsified sauces	350	26, 477 & XS306	2	
12.6.4	Clear sauces	350	26, 477 & XS302	Adopted	2018

12.6.4	Clear sauces	350	26, 477 & XS302	2	
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PART B: NEW PROVISIONS FOR INCLUSION AT STEP 2

DIMETHYL DICARBONATE					
INS	Additives		Functional Class		
242	Dimethyl dicarbonate		Preservative		
FoodCatNo	Food Category	Max Level	Notes	Step	Year
14.2.7	Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	250		2	

GARDENIA BLUE					
INS	Additives		Functional Class		
165	Gardenia Blue		Colour		
FoodCatNo	Food Category	Max Level	Notes	Step	Year
01.1.4	Flavoured fluid milk drinks	200	52, 601	2	
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	4000	601	2	
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	200	601	2	
0.2.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	4000	601	2	
03.0	Edible ices, including sherbet and sorbet	400	601	2	
04.1.2.5	Jams, jellies, marmalades	200	601	2	
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	3000	601, 675	2	
05.2.1	Cocoa mixes (syrops)	200	601	2	
05.2.2	Soft candy	400	601	2	
05.2.3	Nougats and marzipans	400	601	2	

05.3	Chewing gum	400	601	2	
05.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit), and sweet sauces	400	601, New Note <i>"For use in syrups at 400 mg/kg, for use in icing at 2,000 mg/kg and for use in sugar coating at 4,000 mg/kg only."</i>	2	
06.3	Breakfast cereals, including rolled oats	200	601	2	
07.2.1	Cakes, cookies and pies (e.g. fruit-filled or custard types)	200	601	2	
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	400	258, 601	2	
12.2.2	Seasonings and condiments	3000	601, New Note <i>"For use in wasabi seasoning only."</i>	2	
12.6	Sauces and like products	500	601, New Note <i>"For use in wasabi paste, wasabi sauce, wasabi dressing only."</i>	2	
13.6	Food supplements	4000	601	2	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	200	601	2	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	200	601, New Note <i>"For use in green tea-based beverages, including Matcha only."</i>	2	
14.2.7	Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low-alcoholic refreshers)	200	601	2	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	1750	601, New Note <i>"For use only in blue/purple/green snacks to standardize and restore colour lost due to thermal processing."</i>	2	

GELLAN					
INS	Additives	Functional Class			
418(i)	Gellan Gum	Gelling agent, Stabilizer, Thickener			
418(ii)	Low acyl clarified gellan gum	Gelling agent, Stabilizer, Thickener			
FoodCatNo	Food Category	Max Level	Notes	Step	Year
14.1.2	Fruit and vegetable juices	50 mg/kg	192, 376, 551, New Note <i>"Low acyl clarified gellan gum (INS 418(ii) only.)"</i>	2	

GLYCOLIPIDS					
INS	Additives	Functional Class			
246	Glycolipids	Preservative			
FoodCatNo	Food Category	Max Level	Notes	Step	Year
14.1.2	Fruit and vegetable juices	100 mg/kg	XS247	2	
14.1.3	Fruit and vegetable nectars	80 mg/kg	XS247	2	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	50 mg/kg		2	

ROSEMARY EXTRACT					
INS	Additives	Functional Class			
392	Rosemary Extract	Antioxidant			
FoodCatNo	Food Category	Max Level	Notes	Step	Year
01.5.1	Milk powder and cream powder (plain)	30	15, XS290, New Note <i>"Expressed as carnosic acid and carnosol."</i> , New Note <i>"Only for Dried milk for the manufacturing of ice creams."</i> , New Note <i>"Use at 200 mg/kg in milk powder for vending machines."</i>	2	
02.1.2	Vegetable oils and fats	50	15, 511, XS33, XS325R, New Note <i>"Expressed as carnosic acid and carnosol."</i>	2	
02.1.3	Lard, tallow, fish oil, and other animal fats	50	15, New Note <i>"Expressed as carnosic acid and carnosol."</i>	2	
02.2.2	Fat spreads, dairy fat spreads and blended spreads	100	15, New Note <i>"Expressed as"</i>	2	

			<i>carnosic acid and carnosol.</i>		
04.2.2.2	Dried fruit	200	XS323R, New Note <i>"Expressed as carnosic acid and carnosol."</i>	2	
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)	200	15, XS57, New Note <i>"Expressed as carnosic acid and carnosol."</i> , New note <i>"Only for nut butters and nut spreads."</i>	2	
0.5.3	Chewing gum	200	New Note <i>"Expressed as carnosic acid and carnosol."</i>	2	
05.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces	100	15, New Note <i>"Expressed as carnosic acid and carnosol."</i> , New note <i>"For use in sauces only."</i>	2	
6.4.2	Dried pastas and noodles and like products	250	Note 15, New note: <i>"Expressed as carnosic acid and carnosol."</i> New note: <i>"Filling of stuffed dry pasta only"</i>	2	
07.1.2	Crackers, excluding sweet crackers	200	15, New Note <i>"Expressed as carnosic acid and carnosol."</i>	2	
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	200	15, New Note <i>"Expressed as carnosic acid and carnosol."</i>	2	
08.1.2	Fresh meat, poultry and game, comminuted	15	15, New Note <i>"Expressed as carnosic acid and carnosol."</i> , New Note <i>"Except for products with greater than 10% fat where a limit of 150 mg/kg on fat basis applies."</i>	2	
08.2.1	Non-heat treated processed meat, poultry and game products in whole pieces or cuts	15	15, New Note <i>"Expressed as carnosic acid and carnosol."</i> , New Note <i>"Except for products with greater than 10% fat where a limit of 150</i>	2	

			mg/kg on fat basis applies."		
08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts	15	15, 288, XS96, XS97, New Note <i>"Expressed as carnosic acid and carnosol."</i> , New Note <i>"Except for products with greater than 10% fat where a limit of 150 mg/kg on fat basis applies."</i>	2	
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	100	New Note <i>"Expressed as carnosic acid and carnosol."</i>	2	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	150	New Note <i>"Expressed as carnosic acid and carnosol."</i> , New Note <i>"For dehydrated meat only, except dried sausages at 100 mg/kg."</i>	2	
09.2	Processed fish and fish products, including molluscs, crustaceans, and echinoderms	15	15, XS315, XS191, XS312, XS315, XS167, XS222, XS236, XS311, New Note <i>"Expressed as carnosic acid and carnosol."</i> , New Note <i>"Except for products with greater than 10% fat where a limit of 150 mg/kg on a fat basis applies."</i>	2	
09.3	Semi-preserved fish and fish products, including molluscs, crustaceans, and echinoderms	15	15, XS291, New Note <i>"Expressed as carnosic acid and carnosol."</i> , New Note <i>"Except for products with greater than 10% fat where a limit of 150 mg/kg on a fat basis applies."</i>	2	
09.4	Fully preserved, including canned or fermented fish and fish products, including molluscs, crustaceans, and echinoderms	15	15, XS37, XS70, XS90, XS94, XS119, New Note <i>"Expressed as carnosic acid and carnosol."</i> , New Note <i>"Except for products with greater than 10% fat where a limit of 150 mg/kg on a fat basis applies."</i>	2	
10.2	Egg products	200	New Note <i>"Expressed as carnosic acid and carnosol."</i>	2	

12.2.2	Seasonings and condiments	200	15, New Note <i>"Expressed as carnosic acid and carnosol."</i>	2	
12.4	Mustards	100	15, New Note <i>"Expressed as carnosic acid and carnosol."</i>	2	
12.5	Soups and broths	50	XS117, New Note <i>"Expressed as carnosic acid and carnosol."</i>	2	
12.6	Sauces and like products	100	15, New Note <i>"Expressed as carnosic acid and carnosol."</i>	2	
13.6	Food supplements	400	New Note <i>"Expressed as carnosic acid and carnosol."</i>	2	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	50	15, New Note <i>"Expressed as carnosic acid and carnosol."</i>	2	
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g. dried fruit)	200	15, New Note <i>"Expressed as carnosic acid and carnosol."</i>	2	
15.3	Snacks - fish based	50	15, New Note <i>"Expressed as carnosic acid and carnosol."</i>	2	

STEVIOL GLYCOSIDES					
INS	Additives		Functional Class		
960a	Steviol glycosides from Stevia rebaudiana Bertoni (Steviol glycosides from Stevia)		Sweetener		
960b	Steviol glycosides from fermentation		Sweetener		
960c	Enzymatically produced steviol glycosides		Sweetener		
960d	Glucosylated steviol glycosides		Sweetener		
FoodCatNo	Food Category	Max Level	Notes	Step	Year
01.3.2	Beverage whiteners	2000		2	
01.4.4	Cream analogues	2000		2	

PART C: PENDING PROVISIONS FOR INCLUSION AT STEP 2

NISIN					
INS	Additives	Functional Class			
234	Nisin	Preservative			
FoodCatNo	Food Category	Max Level	Notes	Step	Year
08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts	25	233, 330, XS96 & XS97	Adopted	2015
08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts	25	233, XS96 & XS97, Revise Note 330 " Except for Excluding use in canned products."	2	
12.6.1	Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dip)	5	233 & 538	Adopted	2021
12.6.1	Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dip)	5	233, 538 , New note: Including but not limited to low oil content or refrigerated products.	2	
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	5	233, XS306 & 538	Adopted	2021
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	5	233, XS306 538 , New note: Including but not limited to low oil content or refrigerated products.	2	

STEVIOL GLYCOSIDES					
INS	Additives	Functional Class			
960a	Steviol glycosides from Stevia rebaudiana Bertoni (Steviol glycosides from Stevia)	Sweetener			
960b	Steviol glycosides from fermentation	Sweetener			
960c	Enzymatically produced steviol glycosides	Sweetener			
960d	Glucosylated steviol glycosides	Sweetener			
FoodCatNo	Food Category	Max Level	Notes	Step	Year
13.6	Food supplements	2500	26, 203 & 477	Adopted	2011
13.6	Food supplements	200	26, 203 , 477 and New Note: Except for use at 2500 mg/kg in food supplements in solid form not intended to be reconstituted or diluted prior to consumption.	2	

Notes to the General standard for food additives (CXS 192-1995)

26	As steviol equivalents.
52	Excluding chocolate milk.
185	As norbixin.
187	Ascorbyl palmitate (INS 304) only.
192	For use in liquid products only.
203	For use in chewable supplements only.
233	As nisin.
258	Excluding maple syrup.
315	Singly or in combination: ascorbic acid (INS 300), sodium ascorbate (INS 301), calcium ascorbate (INS 302), and ascorbyl palmitate (INS 304).
330	Except for use in canned products.
376	For use in hydrolyzed protein and/or amino acid based infant formula only.
381	As consumed.
477	Some Codex Members allow use of additives with sweetener function in all foods within this Food Category while others limit additives with sweetener function to those foods with significant energy reduction or no added sugars.
538	For use in low oil content or refrigerated products only.
551	Maximum use level is expressed as mg additive/L of food.
601	On a blue polymer basis.
603	For use at 100 mg/kg in flavoured crackers (e.g. barbecue, cheese, hot/spicy) and tortillas/nachos/chips only.
675	For use in powdered wasabi only.
XS96	Excluding products conforming to the Standard for Jams, Jellies and Marmalades (CODEX STAN 296-2009).
XS97	Excluding products conforming to the Standard for Certain Canned Vegetables (CODEX STAN 297-2009).
XS247	Excluding products conforming to the General Standard for Fruit Juices and Nectars (CXS 247-2005).
XS306	Excluding products conforming to the Standard for Chilli Sauce (CXS 306-2011).
New	For use in syrups at 400 mg/kg, for use in icing at 2,000 mg/kg and for use in sugar coating at 4,000 mg/kg only.
New	For use in wasabi seasoning only.
New	For use in wasabi paste, wasabi sauce, wasabi dressing only.
New	For use in green tea based beverages, including Matcha only.
New	For use only in blue/purple /green snacks to standardize and restore colour lost due to thermal processing.
New	Expressed as carnosic acid and carnosol.
New	Low acyl clarified gellan gum (INS 418(ii)) only.

ADOPTED TEXT PROVISIONS

(Additions were shown as **bold and underlined** and deletions were shown as ~~strikethrough~~.)

PART A: Proposed amendments to the provisions related to colours in the *Standard for canned raspberries* (CXS 60-1981) and the *Standard for canned strawberries* (CXS 62-1981) from CX/FA 26/56/7 Appendix 2

Standard for canned raspberries (CXS 60-1981)

3.	FOOD ADDITIVES	
		Maximum level
3.1	Colours	
3.1.1	Erythrosine - CI 45430)	300 mg/kg of the final product
3.1.21	Ponceau 4R (<u>INS 124</u>) - CI 16255)	<u>300 mg/kg of the final product</u> singly or in combination

Standard for canned strawberries (CXS 62-1981)

3.	FOOD ADDITIVES	
		Maximum level
3.2	Colours	
3.2.1	Erythrosine - CI 45430)	300 mg/kg of the final product,
3.2.21	Ponceau 4R (<u>INS 124</u>) - CI 16255)	<u>300 mg/kg of the final product</u> singly or in combination

PART B: Proposed amendments to the explanatory note to Table 3 of the GSFA (CXS 192-1995) from CX/FA 26/56/7 Appendix 7

Explanatory Note: Determining the Use of Table 3 Additives in Foods Covered by Commodity Standards Based on the Revised Approach

If a commodity standard covers the use of foods in food categories that are contained in the Annex to Table 3, then Table 3 does not apply to the commodity standard.

All food additive permissions for foods covered by food categories listed in the Annex to Table 3 must be listed in Tables 1 and 2 of the GSFA.

If a commodity standard covers a food category that is not listed in the Annex to Table 3, then the user should refer to the "References to Commodity Standards for GSFA Table 3 Additives" section of Table 3-1 **as follows:**

- If the section specific to the commodity standard indicates that all Table 3 additives are permitted for use in foods covered by the standard, then any food additives listed in Table 3 may be used in foods covered by the standard.
- If the text indicates that only Table 3 additives with specific functional classes may be used (e.g. acidity regulator), then any Table 3 additive listing the noted functional class in column 3 of Table 3 may be used in foods covered by the commodity standard.
- If the text indicates that "only certain Table 3 food additives (as indicated in Table 3)" **or that "only certain <Functional Class(es)> (as indicated in Table 3)" (e.g., "only certain acidity regulators")** are permitted for use in foods covered by the commodity standard, then the user may refer to column 5 of Table 3 where the commodity standard number will be listed for the particular Table 3 food additives that are permitted for use in the commodity standard. **These stipulations are used, respectively, when: 1) the commodity standard limits use to certain food additives within Table 3; or 2) limits use to certain food additives within a specific functional class(es) within Table 3.**