

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
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World Health
Organization

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Agenda Item 6

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD ADDITIVES

Fifty-sixth Session

13-17 April 2026

REPORT OF THE IN-SESSION WORKING GROUP ON THE INTERNATIONAL NUMBERING SYSTEM (INS)

The in-session Working Group (IWG) on the INS was chaired by Belgium (Dr. Christine Vinkx) with rapporteur provided by Belgium (Dr. Elien De Boeck).

The Chair warmly welcomed the delegates to the IWG and thanked all the delegations who had participated in the INS electronic Working group (EWG) and the delegations that have sent written comments at step 3.

The Chair of the IWG informed the group that the report of the EWG was available as document CX/FA 26/56/9, and contained proposed draft revisions to the current INS (Class Names and the International Numbering System for Food Additives, CXG 36-1989, last amended in 2025). Comments on the draft revisions at step 3 were compiled in documents CX/FA 26/56/9 Add. 1, CRD 14, CRD 24 and CRD 30.

The 55th session of the Codex Committee on Food Additives (CCFA55), held from 24 to 28 March 2025, agreed to establish an electronic Working Group (EWG), chaired by Belgium, working in English only, to consider:

- (i) replies to a CL requesting proposals for change and/or addition to Section 3 of the Class names and international numbering system for food additives (CXG 36-1989) and prepare a proposal for circulation for comments at Step 3;
- (ii) undertake further consideration of nisin A (REP 25/FA para. 124).

CCFA56 agreed to refer to the INS IWG, chaired by Belgium, to consider and prepare recommendations for the plenary on proposed draft revision to the International Numbering System taking into account comments received at step 3 (CX/FA 26/56/9 add 1 and relevant CRDs).

The following Members and Observers participated in the IWG: Australia, Belgium, Austria, Brazil, Brunei Darussalam, Egypt, Chile, China, Costa Rica, Cyprus, El Salvador, European Union, Germany, Italy, Indonesia, Malaysia, Mexico, New Zealand, Kanya, Norway, Paraguay, Poland, Portugal, Philippines, Japan, Republic of Korea, Singapore, Switzerland, Thailand, United Kingdom of Great Britain and Northern Ireland, United States of America, Uruguay, AIDGUM, CCC, EFEMA, EU Specialty Food Ingredients, FIA, IACM, IDF/FIL, ICBA, ICGA, IFAC, IOFI, ILSI and NATCOL.

The chair of the IWG presented the work of the EWG.

Recommendations from the IWG on INS

The IWG agreed on the additions presented in the annex to CX/FA 24/55/9 for the food additives Sodium hydrosulphite (INS 229), Argon (INS 938), Helium (INS 939) and Oxygen (INS 948).

The IWG agreed on the addition of monk fruit extract as a sweetener as INS 970. In the comments at step 3, two member countries made the proposal to include the synonym *luo han guo* extract. It was explained by the chair of the IWG that Chinese translations are provided by the Codex secretariat in the Chinese version of CXG 36-1989. One member country noted the impact on labelling. The chair asked whether there was support for the inclusion of the synonym. Three member countries and Observers expressed support to add the synonym *luo han guo* extract. One member country pointed out that the synonym should be added within parentheses immediately after the name 'monk fruit extract'. The IWG agreed to include the synonym *luo han guo* extract between parentheses.

The IWG agreed on the addition of the functional class colour to INS 460(i) microcrystalline cellulose (cellulose gel). Considering the recommendation of the EWG, included in CX/FA 26/56/9, to refer the potential use of INS 460(i) as a colour to the EWG on GSFA in order to assess the impact and possible consequential amendments in GSFA before adding the function in CXG 36-1989, the chair of the IWG explained that addition of the functional class colour to the table 3 food additive microcrystalline cellulose could have unintended consequences. In

certain cases, the use of a colour could mislead the consumer and might not be appropriate in certain food categories in which INS 460(i) is allowed for other functions. The introduction of the functional class of colour in the CXG-36-1989 would therefore be put on hold, awaiting potential consequential amendments of the EWG on GSFA. The chair of the EWG on GSFA pointed out that JECFA, not present during the IWG, might have thoughts on the potential impact.

Regarding the consideration of changes in CXG 36-1989 related to nisin A, the IWG agreed on the option 2 as proposed in the annex to CX/FA 26/56/9.

Recommendation 1

The IWG recommends that the CCFA56 forward for adoption by CAC the modifications to Sections 3 and 4 of the Class Names and the International Numbering System for Food Additives (CXG 36-1989) as shown in the Annex.

Recommendation 2

The IWG recommends that the CCFA56 refers the potential use of INS 460(i) as a colour to the EWG on GSFA in order to assess the impact and analyse the need for possible consequential amendments in the relevant food groups in GSFA before adding the function in CXG 36-1989.

Recommendation 3

The IWG recommends CCFA56 to make the following consequential changes:

- *Update the GSFA in relation to nisin;*
- *Update the List of Codex specifications for food additives (CXA 6-2025)*
 - *add the INS number 938 for argon*
 - *add the INS number 939 for helium*
 - *add the INS number 948 for oxygen*
 - *for INS 234 nisin, change to refer to INS 234(i) nisin A*

**CHANGES TO THE CODEX CLASS NAMES AND THE INTERNATIONAL NUMBERING SYSTEM FOR
FOOD ADDITIVES (CXG 36-1989) FOR ADOPTION AT STEP 5/8 BY CAC**

(Additions are shown in **bold/underlined font**. Deletions are shown in **~~bold/strikethrough~~**)

Revisions to Sections 3 and 4 of CXG 36-1989

INS No.	Name of food additive	Functional class	Technological purpose
<u>229</u>	<u>sodium hydrosulphite</u>	<u>Antioxidant</u>	<u>antioxidant</u>
		<u>Bleaching agent</u>	<u>bleaching agent</u>
		<u>Preservative</u>	<u>preservative</u>
234	Nisin	Preservative	<i>preservative</i>
<u>234(i)</u>	<u>Nisin A</u>	<u>Preservative</u>	<u>preservative</u>
460(i) ¹	Microcrystalline cellulose (cellulose gel)	Anticaking agent	<i>anticaking agent</i>
		Bulking agent	<i>bulking agent</i>
		Carrier	<i>carrier</i>
		<u>Colour</u>	<u>colour</u>
		Glazing agent	<i>coating agent</i>
			<i>glazing agent</i>
		Emulsifier	<i>dispersing agent</i>
			<i>emulsifier</i>
		Foaming agent	<i>foaming agent</i>
		Stabilizer	<i>stabilizer</i>
		Thickener	<i>texturizing agent</i>
			<i>thickener</i>
<u>938</u>	<u>Argon</u>	<u>Packaging gas</u>	<u>packaging gas</u>
<u>939</u>	<u>Helium</u>	<u>Packaging gas</u>	<u>packaging gas</u>
<u>948</u>	<u>Oxygen</u>	<u>Packaging gas</u>	<u>packaging gas</u>
		<u>Propellant</u>	<u>propellant</u>
<u>970</u>	<u>Monk fruit extract (luo han quo extract)</u>	<u>Sweetener</u>	<u>sweetener</u>

¹ Subject to consideration of the impact assessment on GSFA and any related amendments concerning the use of this additive as a colour in the relevant food groups.