



JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEx COMMITTEE ON FOOD ADDITIVES

Fifty-sixth Session

THE PROGRESS REPORT ON RESTRUCTURING THE GSFA DATABASE:

APPROACH FOR IMPLEMENTING THE DISPLAY OF TABLE THREE NOTES

(Prepared by the Codex Secretariat)

BACKGROUND

1. The 52nd Session of the Codex Committee on Food Additives (CCFA52, 2021)¹ agreed to investigate the development and implementation issues associated with establishing Table three Notes in the *General standard for food additives* (GSFA, CXS 192-1995) in consultation with the Codex Secretariat. CCFA52 endorsed the recommendation to, in-principle, introduce Notes in Table three similar to those in Tables 1 and 2 in the GSFA, as this new approach would ensure clarity in the use of food additives with numeric use levels; and thus, avoid potentially complicated requirements that could arise once a commodity standard has been aligned with the GSFA. CCFA52 further tasked the electronic working group (EWG) on Alignment established by CCFA52 to identify and consider the implementation issues around Table three Notes; and to consult the Codex Secretariat to identify any issues associated with the inclusion of the new Notes in the GSFA database.
2. CCFA53(2023)² agreed to proceed with the development of Table three Notes, incorporating the features outlined in document CX/FA 23/53/6, as detailed at the front of Appendix 4 (page 167 in English version) (refer to Appendix I of this document). CCFA53 Noted that the development of Table three Notes was dependent on the Codex Secretariat's ability to implement the necessary changes to the online version. Furthermore, it was emphasized that additional discussions would be required to determine the specific information on functional classes to be included in the Table three Notes. These discussions were deemed critical to ensuring clarity and enhancing the utility of Table three.
3. CCFA54(2024)³ considered the [CX/FA 24/54/6 Annex 5 \(Table three Notes Development\)](#) and endorsed the following recommendations related to Table three Notes:
 - i) that CCFA pause work on the Table three Notes to the GSFA until the functionality of the new GSFA database is better understood; and
 - ii) that the WG on alignment maintain a list of Table three additives that will subsequently be migrated from Tables 1 and 2 when the functionality of the GSFA database allows the incorporation of Table three Notes.
4. CCFA55(2025)⁴ considered an analysis of three approaches for introducing or creating Notes in Table three and observed a prototype demonstrating improved readability and functionality, including sorting options. CCFA55 agreed with the proposal from the Chair of the Alignment EWG and PWG to reassess the approach and identify possible improvements, taking into account the new database functionalities. It was further agreed to engage with the Codex Secretariat to evaluate the approach and determine the appropriate timing for implementing Table three Notes within the context of the alignment work.

¹ REP23/FA paragraphs 89 and 90

² REP24/FA paragraph 44

³ REP24/FA paragraphs 61 and 62

⁴ REP25/FA paragraph 26

PROPOSAL AND UPDATE ON APPROACH FOR IMPLEMENTING THE DISPLAY OF TABLE THREE NOTES

Display format for Table three Notes in the online version

5. Following CCFA55, the Codex Secretariat has worked with IT experts to explore possible ways to update the GSFA database to properly display the Table 3 Notes. Based on this work, a virtual meeting with the Chairs of the EWG on Alignment and the EWG on GSFA was held in May 2025 to discuss an appropriate approach for presenting Table three Notes. Taking into account what is technically feasible within the Codex website, it was agreed to proceed with the display format shown below (Images 1 and 2).

6. The images below present an example using the food additive calcium silicate (INS 552) and illustrate how it would appear in a future version of the GSFA database. This example demonstrates the display of new Table three Notes by food additive. If a hyperlink appears for any commodity standard in the first part of the Table three header, this indicates that one or more Notes exist that are associated with that specific commodity standard for the food additive under consideration (in this example, calcium silicate (INS 552)).

7. Image 1 is the default view that shows all existing Notes grouped by commodity standards.

Image 1: Example of calcium silicate (INS 552) with the “Standards” tab selected

GSFA Table 3 Provisions

Calcium silicate is a food additive that is included in **Table 3**, and as such may be used in the following foods under the conditions of good manufacturing practices (GMP) as outlined in the Preamble of the Codex GSFA. Although not listed below, Calcium silicate could also be used in heat-treated butter milk of food category 01.1.1 and spices of food category 12.2.1. Note that food categories listed in the **Annex to Table 3** were excluded accordingly. **Calcium silicate** is acceptable in foods conforming to the following commodity standards:

No notes

CS 105-1981 CS 89-1981 CS 263-1966 CS 264-1966 CS 265-1966 CS 266-1966 CS 267-1966 CS 268-1966 CS 269-1967 See all notes ^

CS 270-1968 CS 271-1968 CS 272-1968 CS 221-2001 CS 283-1978 CS 207-1999 CS 290-1995

Standards Notes Hyperlinks are only showed to Commodity standards with notes

CS 263-1966	T3-1: For use as anticaking agents only: silicon dioxide, amorphous (INS 551), calcium silicate (INS 552), magnesium silicate, synthetic (INS 553(ii)) and talc (INS 553(iii)), at 10,000 mg/kg, singly or in combination, silicates calculated as silicon dioxide. T3-2: For use as anticaking agents for the surface treatment of sliced, cut, shredded or grated cheese only.	(INS 553(ii)) and (INS 553(iii))
CS 264-1966	T3-1: For use as anticaking agents only: silicon dioxide, amorphous (INS 551), calcium silicate (INS 552), magnesium silicate, synthetic (INS 553(ii)) and talc (INS 553(iii)), at 10,000 mg/kg, singly or in combination, silicates calculated as silicon dioxide. T3-2: For use as anticaking agents for the surface treatment of sliced, cut, shredded or grated cheese only.	(INS 553(ii)) and (INS 553(iii))
CS 265-1966	T3-1: For use as anticaking agents only: silicon dioxide, amorphous (INS 551), calcium silicate (INS 552), magnesium silicate, synthetic (INS 553(ii)) and talc (INS 553(iii)), at 10,000 mg/kg, singly or in combination, silicates calculated as silicon dioxide. T3-2: For use as anticaking agents for the surface treatment of sliced, cut, shredded or grated cheese only.	
CS 266-1966	T3-1: For use as anticaking agents only: silicon dioxide, amorphous (INS 551), calcium silicate (INS 552), magnesium silicate, synthetic (INS 553(ii)) and talc (INS 553(iii)), at 10,000 mg/kg, singly or in combination, silicates calculated as silicon dioxide. T3-2: For use as anticaking agents for the surface treatment of sliced, cut, shredded or grated cheese only.	

CS 268-1966

T3-1: For use as anticaking agents only: silicon dioxide, amorphous (INS 551), calcium silicate (INS 552), magnesium silicate, synthetic (INS 553(ii)) and talc (INS 553(iii)), at 10,000 mg/kg, singly or in combination, silicates calculated as silicon dioxide.

Number of existing Notes on Table 3 for CS 268-1966: 11

8. Alternatively, all Notes may be viewed grouped by Note by selecting the “Notes” tab as shown in Image 2.

Image 2: Example of calcium silicate (INS 552) with the “Notes” tab selected

GSFA Table 3 Provisions

Calcium silicate is a food additive that is included in **Table 3**, and as such may be used in the following foods under the conditions of good manufacturing practices (GMP) as outlined in the Preamble of the Codex GSFA. Although not listed below, Calcium silicate could also be used in heat-treated butter milk of food category 01.1.1 and spices of food category 12.2.1. Note that food categories listed in the **Annex to Table 3** were excluded accordingly. **Calcium silicate** is acceptable in foods conforming to the following commodity standards:

CS 105-1981 CS 89-1981 CS 263-1966 CS 264-1966 CS 265-1966 CS 266-1966 CS 267-1966 CS 268-1966 CS 269-1967 See all notes ^

CS 270-1968 CS 271-1968 CS 272-1968 CS 221-2001 CS 283-1978 CS 207-1999 CS 290-1995 CS 262-2006

Standards **Notes** Other option to see records grouped by Note

T3-1: For use as anticaking agents only: silicon dioxide, amorphous (INS 551), calcium silicate (INS 552), magnesium silicate, synthetic (INS 553(i)) and talc (INS 553(iii)), at 10,000 mg/kg, singly or in combination, silicates calculated as silicon dioxide.

CS 263-1966 CS 264-1966 CS 265-1966 CS 266-1966 CS 267-1966 CS 268-1966

T3-2: For use as anticaking agents for the surface treatment of sliced, cut, shredded or grated cheese only.

CS 263-1966 CS 264-1966 CS 265-1966 CS 266-1966 CS 267-1966 CS 268-1966

T3-R: For use as anticaking agents for the surface treatment of sliced, cut, shredded or grated cheese only: silicon dioxide, amorphous (INS 551), calcium silicate (INS 552), magnesium silicate, synthetic (INS 553(i)) and talc (INS 553(iii)), singly or in combination, at 10,000 mg/kg.

CS 221-2001 CS 283-1978

T3-7: For use as anticaking agents only: bone phosphate (INS 542), calcium carbonate (INS 170(ii)), calcium silicate (INS 552), magnesium carbonate (INS 504(i)), magnesium oxide (INS 530), magnesium silicate, synthetic (INS 553(i)), microcrystalline cellulose (cellulose gel) (INS 460(ii)), powdered cellulose (INS 460(iii)), silicon dioxide, amorphous (INS 551), talc (INS 553(iii)), tricalcium phosphate (INS 341(iii)) and trimagnesium phosphate (INS 343(iii)), singly or in combination at 4,400 mg/kg, noting the total amount of phosphorus shall not exceed 4,400 mg/kg.

CS 290-1995

In this case box clearly shows there is only one note associated with CS 290-1995

9. Under this display format, users can identify which Table three additives are permitted for a specific commodity standard by using the “Standards” tab. Alternatively, food additives that are authorized through a Table three Note can be identified by referring to the “Notes” tab.

Display format for Table three Notes in the PDF version

10. The GSFA PDF version is generated directly from the GSFA database. The updated database will produce Table 3 in the format shown below, which meets the request made by CCFA54.

INS No.	Additive	Functional Class	Year Adopted	Acceptable in foods conforming to the following commodity standards ¹	Notes relevant to the commodity standards in column 5 of this table only
552	Calcium silicate	Anticaking agent	1999	CS 105-1981, CS 251-2006,	
				CS 263-1966, CS 264-1966, CS 265-1966, CS 266-1966, CS 267-1966, CS 268-1966, CS 269-1967, CS 270-1968, CS 271-1968, CS 272-1968	T3-1, T3-2
				CS 221-2001, CS 283-1978	T3-4
				CS 207-1999	T3-7
				CS 290-1995	T3-8
				CS 262-2006	T3-9

Notes:

T3-1: For use as anticaking agents only: silicon dioxide, amorphous (INS 551), calcium silicate (INS 552), magnesium silicate, synthetic (INS 553(i)) and talc (INS 553(iii)), at 10,000 mg/kg, singly or in combination, silicates calculated as silicon dioxide.

T3-2: For use as anticaking agents for the surface treatment of sliced, cut, shredded or grated cheese only.

T3-4: For use as anticaking agents for the surface treatment of sliced, cut, shredded or grated cheese only: silicon dioxide, amorphous (INS 551), calcium silicate (INS 552), magnesium silicate, synthetic (INS 553(i)) and talc (INS 553(iii)), singly or in combination, at 10,000 mg/kg as silicon dioxide.

T3-7: For use as anticaking agents only: bone phosphate (INS 542), calcium carbonate (INS 170(i)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), calcium silicate (INS 552), magnesium carbonate (INS 504(i)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), magnesium oxide (INS 530), magnesium silicate, synthetic (INS 553(i)), silicon dioxide, amorphous (INS 551), talc (INS 553(iii)), tricalcium phosphate (INS 341(iii)) and trimagnesium phosphate (INS 343(iii)), singly or in combination, at 10,000 mg/kg.

T3-8: For use as anticaking agents only: bone phosphate (INS 542), calcium carbonate (INS 170(i)), calcium silicate (INS 552), hydroxypropylstarch phosphate (INS 1442), magnesium carbonate (INS 504(i)), magnesium oxide (INS 530), magnesium silicate, synthetic (INS 553(i)), microcrystalline cellulose (cellulose gel) (INS 460(i)), powdered cellulose (INS 460(ii)), silicon dioxide, amorphous (INS 551), talc (INS 553(iii)), tricalcium phosphate (INS 341(iii)) and trimagnesium phosphate (INS 343(iii)), singly or in combination at 4,400 mg/kg, noting the total amount of phosphorus shall not exceed 4,400 mg/kg.

T3-9: For use as anticaking agents for the surface treatment of sliced, cut, shredded or grated low moisture Mozzarella or for the surface treatment of shredded and/or diced high moisture Mozzarella only: calcium silicate (INS 552), magnesium silicate, synthetic (INS 553(i)), silicon dioxide, amorphous (INS 551) and talc (INS 553(iii)), at 10,000 mg/kg, singly or in combination, as silicon dioxide.

Report from the EWG on Alignment

11. The EWG report on alignment (CX/FA 26/56/6, Annex 7) provided background information and further explanation on the way forward. The images shown in the document are consistent with those contained in CX/FA 26/56/6, Annex 7. This item will be discussed under Agenda Item 4(b).

Other factors to be considered

12. Two factors need to be taken into consideration. The first concerns the launch of the new Codex website, as implementation of the updated GSFA database depends on its release. The second is whether the Table 3 Notes are finalized by CCFA.

13. The new Codex website is expected to be launched in 2026. As indicated in CX/FA 26/56/6, Annex 7, the EWG on alignment established by CCFA56, will commence preparation of the Table 3 Notes, which could ideally be implemented following CCFA57. Accordingly, it is expected that the new approach to the Table 3 Notes could be applied after CCFA57.

RECOMMENDATIONS

14. CCFA56 is invited to:

- (i) note the progress made in implementing the display of the Table 3 Notes; and
- (ii) further discuss this matter under Agenda Item 4(b).