

APPENDIX II

**FOOD ADDITIVE PROVISIONS
IN THE REGIONAL STANDARD FOR DOUGH (NEAR EAST) (CXS 332R-2018)**

(For adoption, following endorsement by CCFA)

4. FOOD ADDITIVES

Only those additives classes indicated in the table below may be used for the product categories specified.

In accordance with Section 4.1 of the preamble to the *General standard for food additives* (CXS 192-1995), additional additives may be present in the flavoured dough as a result of carry-over from non-dairy ingredients.

Carbonating agents, stabilizers and thickeners in food category 01.2.1.1 (Fermented milks (plain), not heat treated after fermentation), acidity regulators, carbonating agents, packaging gases, stabilizers and thickeners in food category 01.2.1.2 (Fermented milks (plain), heat treated after fermentation), acidity regulators, colours, emulsifiers, flavour enhancers, preservatives, stabilizers, sweeteners and thickeners in food category 01.1.4 (Flavoured fluid milk drinks) used in accordance with Tables 1 and 2 of the *General standard for food additives* are acceptable for use in foods conforming to this standard.

For flavoured products, all acidity regulators, colours, emulsifiers and packaging gases and only certain carbonating agents, flavour enhancers, stabilizers, sweeteners and thickeners listed in Table 3 of the *General standard for food additives* are acceptable for use in dough as specified in the table below. Preservatives listed in Table 3 are only permitted in dough (flavoured, heat treated).

	Doogh (plain, not heat treated)	Doogh (Flavoured, not heat treated)	Doogh (plain, heat treated)	Doogh (Flavoured, heat treated)
Food category of the <i>General standard for food additives</i>	01.2.1.1	1.1.4 (Drinks based on fermented milks)	01.2.1.2	1.1.4 (Drinks based on fermented milks)
Acidity regulators:	-	X	X	X
Carbonating agents:	X ^b	X ^b	X ^b	X ^b
Colours:	-	X	-	X
Emulsifiers:	-	X	-	X
Flavour enhancers:	-	X	-	X
Packaging gases:	-	X	X	X
Preservatives:	-	-	-	X
Stabilizers:	X ^a	X	X	X
Sweeteners:	-	X ^c	-	X ^c
Thickeners:	X ^a	X	X	X

^a Use is restricted to reconstitution and recombination and if permitted by national legislation in the country of sale to the final consumer.

^b Use of carbonating agents is technologically justified in drinks based on fermented milk only.

^c The use of sweeteners is limited to milk and milk derivatives-based products energy reduced or with no added sugar.

X The use of additives belonging to the class is technologically justified. In the case of flavoured products the additives are technologically justified in the dairy portion.

– The use of additives belonging to the class is not technologically justified.