



JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEx COMMITTEE ON FOOD ADDITIVES

Fifty-second Session

ENDORSEMENT AND/OR REVISION OF MAXIMUM LEVELS FOR FOOD ADDITIVES AND PROCESSING AIDS IN CODEx STANDARDS

BACKGROUND

1. In accordance with the section concerning Relations between Commodity Committees and General Committees of the Codex Alimentarius Commission Procedural Manual, “*All provisions in respect of food additives (including processing aids) contained in Codex commodity standards should be referred to the Committee on Food Additives, preferably before the Standards have been advanced to Step 5 of the Procedure for the Elaboration of Codex Standards or before they are considered by the commodity committee concerned at Step 7, though such referral should not be allowed to delay the progress of the Standard to the subsequent Steps of the Procedure.*”.

2. The following food additive and processing aids provisions of Codex standards have been submitted for endorsement since the 50th Session of the Codex Committee on Food Additives and are listed by:

- (i) Technological function, INS number and food additive name;
- (ii) Maximum level;
- (iii) ADI (mg additive/kg body weight per day); and
- (iv) Notes.

3. The following abbreviations have been used in the preparation of this paper:

INS International Numbering System for food additives. The INS (INS) is intended as a harmonised naming system for food additives as an alternative to the use of the specific name, which may be lengthy².

ADI Acceptable Daily Intake. An estimate of the amount of a substance in food or drinking-water, expressed on a body-weight basis, that can be ingested daily over a lifetime without appreciable risk (standard human = 60 kg)³. The ADI is listed in units of mg per kg of body weight.

ADI “Not Specified”. A term applicable to a food substance of very low toxicity which, on the basis of the available data (chemical, biochemical, toxicological, and other), the total dietary intake of the substance arising from its use at the levels necessary to achieve the desired effect and from its acceptable background in food does not, in the opinion of JECFA, represent a hazard to health. For that reason, and for reasons stated in individual evaluations, the establishment of an acceptable daily intake expressed in numerical form is not deemed necessary. An additive meeting this criterion must be used within the bounds of good manufacturing practice, i.e., it should be technologically efficacious and should be used at the lowest level necessary to achieve this effect, it should not conceal inferior food quality or adulteration, and it should not create a nutritional imbalance².

ADI “Not Limited”. A term no longer used by JECFA that has the same meaning as ADI “not specified”².

¹ This document is an updated version of CX/FA 20/52/5

² *Class Names and the International Numbering System for Food Additives* (CXG 36-1989)

³ JECFA Glossary of terms:

http://apps.who.int/iris/bitstream/10665/44065/13/WHO_EHC_240_13_eng_Annex1.pdf?ua=1

Temporary ADI. Used by JECFA when data are sufficient to conclude that use of the substance is safe over the relatively short period of time required to generate and evaluate further safety data, but are insufficient to conclude that use of the substance is safe over a lifetime. A higher-than-normal safety factor is used when establishing a temporary ADI and an expiration date is established by which time appropriate data to resolve the safety issue should be submitted to JECFA. The temporary ADI is listed in units of mg per kg of body weight².

Conditional ADI. A term no longer used by JECFA to signify a range above the "unconditional ADI" which may signify an acceptable intake when special problems, different patterns of dietary intake, and special groups of the population that may require consideration are taken into account².

No ADI allocated. There are various reasons for not allocating an ADI, ranging from a lack of information to data on adverse effects that call for advice that a food additive or veterinary drug should not be used at all. The report should be consulted to learn the reasons that an ADI was not allocated².

Acceptable².

Flavouring agents: Used to describe flavouring agents that are of no safety concern at current levels of intake and subsequent reports of meetings on food additives. If an ADI has been allocated to the agent, it is maintained unless otherwise indicated.

Enzyme preparations: Used to describe enzymes that are obtained from edible tissues of animals or plants commonly used as foods or are derived from microorganisms that are traditionally accepted as constituents of foods or are normally used in the preparation of foods. Such enzyme preparations are considered to be acceptable provided that satisfactory chemical and microbiological specifications can be established.

Food additives: Used on some occasions when present uses are not of toxicological concern or when intake is self-limiting for technological or organoleptic reasons.

Acceptable Level of Treatment. ADIs are expressed in terms of mg per kg of body weight per day. In certain cases, however, food additives are more appropriately limited by their levels of treatment. This situation occurs most frequently with flour treatment agents. It should be noted that the acceptable level of treatment is expressed as mg/kg of the commodity. This should not be confused with an ADI².

Good Manufacturing Practice (GMP) in the Use of Food Additives ⁴ means that:

- the quantity of the additive added to food does not exceed the amount reasonably required to accomplish its intended physical nutritional or other technical effect in food;
- the quantity of the additive that becomes a component of food as a result of its use in the manufacturing, processing or packaging of a food and which is not intended to accomplish any physical, or other technological effect in the food itself, is reduced to the extent reasonably possible;
- the additive is of appropriate food grade quality and is prepared and handled in the same way as a food ingredient. Food grade quality is achieved by compliance with the specifications as a whole and not merely with individual criteria in terms of safety.

⁴ Procedural Manual of the Codex Alimentarius Commission (Definitions)

ENDORSEMENT AND/OR REVISION OF MAXIMUM LEVELS FOR FOOD ADDITIVES IN COMMODITY STANDARDS

The Committee **is invited to consider for endorsement** the food additive provisions (see Annex 1) forwarded by:

- the 23rd Session of the FAO/WHO Coordinating Committee for Africa (REP20/AFRICA) related to:
 - Regional standard for fermented cooked cassava-based products (adopted by CAC43 at Step 8 subject to endorsement of its food labelling and food additive provisions)
- the 15th Session of the FAO/WHO Coordinating Committee for North America and the South West Pacific (REP20/NASWP) related to:
 - Proposed draft regional standard for fermented noni fruit juice (adopted by CAC43 at Step 5)
 - Proposed draft regional standard for kava products for use as a beverage when mixed with water (adopted by CAC43 at Step 5)
- the 10th Session of the FAO/WHO Coordinating Committee for the Near East (REP20/CCNE) related to:
 - Regional standard for mixed zaatar (adopted by CAC43 at Step 8)
- the 41st Session of the Codex Committee on Nutrition and Foods for Special Dietary Uses (REP20/NFSDU) related to:
 - Proposed Draft Guidelines for Ready to Use Therapeutic Foods (RUTF) (adopted by CAC43 at Step 5)
- the 29th Session of Codex Committee on Processed Fruits and Vegetables (working by correspondence) (REP20/PFV) related to:
 - *Standard for gochujang* (Conversion of *Regional Standard for Gochujang* (CXS 294R-2009), adopted by CAC43 at Step 5/8 subject to endorsement of its food labelling and food additive provisions)
 - *Standard for chili sauce* (Conversion of *Regional Standard for Chili Sauce* (CXS 306R-2011), adopted by CAC43 at Step 5/8 subject to endorsement of its food labelling and food additive provisions)
 - Revision to the *Standard for Mango Chutney* (CXS 160-1987) (adopted by CAC43 at Step 5/8 subject to endorsement of its food labelling and food additive provisions)
 - *General standard for dried frutis* (adopted by CAC43 at Step 5/8 subject to endorsement of its food labelling and food additive provisions)
 - *General standard for canned mixed fruits* (adopted by CAC43 at Step 5/8 subject to endorsement of its food labelling and food additive provisions)

CCAFRICA**REGIONAL STANDARD FOR FERMENTED COOKED CASSAVA-BASED PRODUCTS (Adopted by CAC43 at Step 8)⁵**

4 FOOD ADDITIVES No additives are permitted for use in this product.	For info only
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CCNASWP**PROPOSED DRAFT REGIONAL STANDARD FOR FERMENTED NONI FRUIT JUICE (Adopted by CAC43 at Step 5)⁶**

4 FOOD ADDITIVES No additives are permitted in the product as defined by the scope.	For info only
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PROPOSED DRAFT REGIONAL STANDARD FOR KAVA PRODUCTS FOR USE AS A BEVERAGE WHEN MIXED WITH WATER (Adopted by CAC43 at Step 5)⁷

4 FOOD ADDITIVES No additives are permitted in the products covered by this standard.	For info only
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CCNE**REGIONAL STANDARD FOR MIXED ZAAATAR (Adopted by CAC32 at Step 8)⁸**

4 FOOD ADDITIVES

Grade 1 and Grade 2 mixed zaatar

No additives are permitted	For info only.
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Grade 3⁹ mixed zaatar¹⁰

Only the following food additive is permitted:

⁵ REP20/AFRICA, App. III⁶ REP20/NASWP, App. II⁷ REP20/NASWP, App. III⁸ REP20/NE, App. IV

INS No.	Name of the Food Additive	Maximum Level	ADI	Note
Acidity Regulator				
330	Citric acid	GMP	Group ADI "Not limited" for citric acid and its calcium, potassium, sodium and ammonium salts (17 th JECFA, 1973)	Citric acid is included in GFSA Table 3 and it can be used in spices of food category 12.2.1 under the conditions of good manufacturing practices (GMP)

CCNFSDU

PROPOSED DRAFT GUIDELINES FOR READY TO USE THERAPEUTIC FOODS (RUTF) (Adopted by CAC43 at Step 5)¹¹

5.2.2 Food Additives

Only the food additives listed in this Section (Table A: Food Additives in RUTF Formulation) or in the *Advisory Lists of Nutrient Compounds for Use in Foods for Special Dietary Uses Intended for Infants and Young Children* (CXG 10-1979) may be present in the foods described in section 4.1 of this Guideline. Other than by direct addition, an additive may be present in RUTF as a result of carry-over from a raw material or other ingredient (including food additive) used to produce the food, subject to the following conditions:

- The additive is acceptable for use in the raw materials or other ingredients (including food additives) according to the *General Standard for Food Additives* (CXS 192-1995)
- The amount of the additive in the raw materials or other ingredients (including food additives) does not exceed the maximum use level specified in the *General Standard for Food Additives* (CXS 192-1995); and
- The food into which the additive is carried over does not contain the additive in greater quantity than would be introduced by the use of the raw materials or ingredients under proper technological conditions or good manufacturing practice, consistent with the provisions on carry-over in the Preamble of the *General Standard for Food Additives* (CXS 192-1995).

Only food additives listed in Table A of the guideline are allowed for use in RUTF at the specified maximum use level.

Table A: Food Additives in RUTF Formulation

⁹ Section 2.2.3 of the draft regional standard describes "Grade 3" Mixed Zaatar "*shall consist of at least 15% raw broadleaf zaatar or raw zaatar mixed with sesame seeds and sumac husk which should be added to a level of at least 5%, with the possibility of adding salt to a maximum level of 4% and citric acid according to Good Manufacturing Practices (GMP). Optional ingredients as listed in section 3.1.2 may be added provided they all meet GMP.*"

¹⁰ CCNE10 explained that citric acid was the only food additive permitted, and recommended mixed zaatar be included in the Food Category 12.2.1 "Herbs and spices".

¹¹ REP20/NFSDU, App VI

INS No.	Name of the Food Additive	Maximum Level	ADI	Note
Emulsifier				
471	Mono- and di-glycerides of fatty acids	4000 mg/kg	An ADI not limited (17 th JECFA, 1973)	Mono & di-glycerides of fatty acids is included in GFSA Table 3 and it can be used in food category 13.3 "Dietetic foods intended for special medical purposes (excluding products of food category 13.1)" under the condition of GMP
472c	Citric and fatty acid esters of glycerol	9000 mg/kg	An ADI not limited (17 th JECFA, 1973)	Citric and fatty acid esters of glycerol is included in GFSA Table 3 and it can be used in food category 13.3 under the condition of GMP
322(i)	Lecithin	5000 mg/kg	An ADI not limited (17 th JECFA, 1973)	Lecithin is included in GFSA Table 3 and it can be used in food category 13.3 under the condition of GMP
Antioxidant				
304	Ascorbyl palmitate	10 mg/kg	An ADI of 0-1.25 mg/kg bw (17 th JECFA, 1973)	Currently there is no ML in GSFA food category 13.3
307b	Tocopherol concentrate, mixed	10 mg/kg	A group ADI of 0.15-2 mg/kg bw for dl- α -tocopherol and d α -tocopherol, concentrate, singly or in combination (30 th JECFA, 1986)	Tocopherol concentrate, mixed can be used in food category 13.3 at ML 30 mg/kg
300	Ascorbic acid, L	GMP	A group ADI 'not specified' for ascorbic acid and its Ca, K and Na salts (25 th JECFA, 1981)	Ascorbic acid, L is included in GFSA Table 3 and it can be used in food category 13.3 under the condition of GMP
Acidity regulator				

INS No.	Name of the Food Additive	Maximum Level	ADI	Note
330	Citric acid	GMP	Group ADI "Not limited" for citric acid and its calcium, potassium, sodium and ammonium salts (17 th JECFA, 1973)	Citric acid is included in GFSA Table 3 and it can be used in food category 13.3 under the condition of GMP
Packaging gas				
941	Nitrogen	GMP	ADI "No ADI necessary" (24 th JECFA, 1980)	Nitrogen is included in GFSA Table 3 and it can be used in food category 13.3 under the condition of GMP
290	Carbon dioxide	GMP	An ADI 'not specified' (29 th JECFA, 1985)	Carbon dioxide is included in GFSA Table 3 and it can be used in food category 13.3 under the condition of GMP
Carrier				
551	Silicon dioxide, amorphous	10 mg/kg	An ADI 'not specified' for silicon dioxide and certain silicates (29 th JECFA, 1985)	Silicon dioxide, amorphous is included in GFSA Table 3 and it can be used in food category 13.3 under the condition of GMP

CCPFV

STANDARD FOR *GOCHUJANG* (Adopted by CAC43 at Step 5/8)¹²

	Note
4. FOOD ADDITIVES¹³	Text aligned with provisions of the Procedural Manual (Format for Codex Commodity Standards)
4.1 Preservatives, flavor enhancers, antioxidant, acidity regulators and stabilizers used in accordance with Tables 1 and 2 of the General Standard of Food Additives (CXS 192-1995) in food category 04.2.2.7 (Fermented vegetable) or listed in Table 3 of the <i>General Standard for Food Additives</i> are acceptable for use in foods conforming to this standard.	
4.2 The flavourings used in products covered by this standard should comply with the Guidelines for the use of flavourings (CXG 66-	

¹² REP20/PFV, App. II

¹³ The general reference to the *General Standard for Food Additives* (CXS 192-1995) is applicable only if CCFA has agreed to the proposal presented in annex II.

2008).	
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STANDARD FOR CHILI SAUCE (Adopted by CAC43 at Step 5/8)¹⁴

	Note
<p>4. FOOD ADDITIVES¹⁵</p> <p>4.1 Acidity regulators, antioxidants, colours, flavour enhancers, preservatives, sweeteners, emulsifier, stabilizer and thickeners used in accordance with Tables 1 and 2 of the General Standard of Food Additives (CXS 192-1995) in food category 12.6.2 (Non-emulsified sauces e.g. ketchup, cheese sauce, cream sauce, brown gravy) or listed in Table 3 of the General Standard for Food Additives are acceptable for use in foods conforming to this standard.</p> <p>4.2 The flavourings used in products covered by this standard should comply with the Guidelines for the use of flavourings (CXG 66-2008).</p>	Text aligned with provisions of the Procedural Manual (Format for Codex Commodity Standards)

• REVISIONS TO THE STANDARD FOR MANGO CHUTNEY (CXS 160-1987) (Adopted by CAC43 at Step 5/8)¹⁶

	Note
<p>4. FOOD ADDITIVES¹⁷</p> <p>Acidity regulators, antioxidants, antifoaming agents, colours, firming agents, preservatives and thickening agents used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 04.1.2.6 (Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5) or listed in Table 3 of the General Standard for Food Additives are acceptable for use in foods conforming to this standard.</p>	Text aligned with provisions of the Procedural Manual (Format for Codex Commodity Standards)

STANDARD FOR DRIED FRUITS (Adopted by CAC43 at Step 5/8)¹⁸

	Note
<p>4. FOOD ADDITIVES</p> <p>For products covered by the Annexes, in accordance with the relevant provisions in the individual Annexes. For products not covered by the Annexes, the food additive classes as presented in 4.1 may be used.</p>	Text aligned with provisions of the Procedural Manual (Format for Codex Commodity Standards)

¹⁴ REP20/PFV, App. III

¹⁵ The general reference to the *General Standard for Food Additives* (CXS 192-1995) is applicable only if CCFA has agreed to the proposal presented in annex III.

¹⁶ REP20/PFV, App. IV

¹⁷ The general reference to the *General Standard for Food Additives* (CXS 192-1995) is applicable only if CCFA has agreed to the proposal presented in annex IV.

¹⁸ REP20/PFV, App. V

4.1 Acidity regulators, antioxidants, colours ¹⁹ , glazing agents, preservatives ²⁰ , sweeteners ¹⁹ , and sequestrants used in accordance with Tables 1 and 2 of the <i>General Standard for Food Additives</i> (CXS 192-1995) in food category 04.1.2.2 (Dried fruit) and food category 04.1.2.7 (Candied fruit) ²¹ or listed in Table 3 of the <i>General Standard for Food Additives</i> are acceptable for use in foods conforming to this Standard.	
4.2 Flavourings used in products covered by this Standard (i.e., products covered in Annexes that allow flavourings, and products not covered by Annexes) should comply with the Guidelines for the Use of Flavourings (CXG 66-2008).	

ANNEX A: DRIED APRICOTS

	Note
3. FOOD ADDITIVES Only preservatives used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 04.1.2.2 (Dried fruit) or listed in Table 3 of the General Standard for Food Additives are acceptable for use in foods conforming to Annex A of this Standard.	Text aligned with provisions of the Procedural Manual (Format for Codex Commodity Standards)

ANNEX B: DATES

	Note
3. FOOD ADDITIVES Only humectants used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 04.1.2.2 (Dried fruit) or listed in Table 3 of the General Standard for Food Additives are acceptable for use in foods conforming to Annex B of this Standard.	Text aligned with provisions of the Procedural Manual (Format for Codex Commodity Standards)

ANNEX C: RAISINS

	Note
3. FOOD ADDITIVES 3.1 Humectants used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 04.1.2.2 (Dried fruit) or listed in Table 3 of the General Standard for Food Additives are acceptable for use in foods conforming to Annex C of this Standard.	Text aligned with provisions of the Procedural Manual (Format for Codex Commodity Standards)
3.2 Sulphur dioxide (INS 220) as a bleaching agent for bleached raisins used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 04.1.2.2 (Dried Fruit) is acceptable for use in foods conforming to Annex C of this Standard.	

¹⁹ For use in preserved dried fruits only.

²⁰ Excluding products defined as "Untreated Dried Fruits"

²¹ For preserved dried fruits only.

ANNEX D: DRIED LONGANS

	Note
3. FOOD ADDITIVES 3.1 “Dried whole longan” None permitted.	For info only
3.2 “Dried longan flesh” and “Freeze dried longan stuffed with fruit paste” Only preservatives used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 04.1.2.2 (Dried fruit) or listed in Table 3 of the General Standard for Food Additives are acceptable for use in “dried longan flesh” and “Freeze dried longan stuffed with fruit paste” conforming to Annex D of this Standard..	Text aligned with provisions of the Procedural Manual (Format for Codex Commodity Standards)

ANNEX E: DRIED PERSIMMONS

	Note
3. FOOD ADDITIVES Only preservatives used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 04.1.2.2 (Dried fruit) or listed in Table 3 of the General Standard for Food Additives are acceptable for use in foods conforming to Annex E of this Standard.	Text aligned with provisions of the Procedural Manual (Format for Codex Commodity Standards)

• **GENERAL STANDARD FOR CANNED MIXED FRUITS (Adopted by CAC43 at Step 5/8)**²²

	Note
4. FOOD ADDITIVES For products covered by the Annexes, only those food additive classes listed below and in the individual Annexes are technologically justified and may be used in products covered by this Standard. For products not covered by the Annexes, the food additive classes listed below may be used, and other food additive classes may also be justified based on the characteristics of the fruit used and the overall product. 4.1 Acidity regulators, antioxidants, and firming agents used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 04.1.2.4 (Canned or bottled (pasteurized) fruit) or listed in Table 3 of the General Standard for Food Additives are acceptable for use in foods conforming to this Standard.. 4.2 The flavourings used in products covered by this standard should comply with the <i>Guidelines for the use of flavourings</i> (CXG 66-2008).	Text aligned with provisions of the Procedural Manual (Format for Codex Commodity Standards)

²² REP20/PFV, App. VI

PROPOSALS TO CCFA RELATING TO THE FOOD ADDITIVE PROVISIONS UNDER SECTION 4 OF THE STANDARD FOR *GOCHUJANG*

The following are food additive provisions present in the existing *Regional Standard for Gochujang* (CXS 294R-2009) which have different allowed maximum levels from the one present in the GSFA under food category 04.2.2.7 (fermented vegetable) (present in brackets[]).

ACIDITY REGULATORS

INS No.	Name of food additives	Maximum level
[339(i)]	Sodium dihydrogen phosphate]	[5000 mg/kg as phosphorus, singly or in combination] ²³
[339(ii)]	Disodium hydrogen phosphate]	
[340(i)]	Potassium dihydrogen phosphate]	
[340(ii)]	Dipotassium hydrogen phosphate]	
[452(i)]	Sodium polyphosphate]	
[452(ii)]	Potassium polyphosphate]	

CCFA is requested to consider and make corresponding changes to the GSFA in order to reflect the requirements as described above.

²³ In the GSFA, the permitted level for phosphate in FC 04.2.2.7 is 2200 mg/kg but in this standard, the requested limit is 5000 mg/kg. Therefore, CCPFV29 requests CCFA to include a new Note specifying the permitted limit for this product. The maximum level of these food additives with bracket was already endorsed by CCFA39 and CCFA41.

PROPOSALS TO CCFA RELATING TO THE FOOD ADDITIVE PROVISIONS UNDER SECTION 4 OF THE STANDARD FOR CHILI SAUCE

The following are the food additive provisions present in the existing *Regional Standard for Chilli Sauce* (CXS 306R-2011) but they are either not listed in the GSFA under food category 12.6.2 (Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)) (provisions present in square brackets []) or have different allowed maximum level from the one present in GSFA under food category 12.6.2 (present in curly brackets{}).

Acidity regulators

INS No.	Food Additive	Maximum level
{452(i)}	Sodium polyphosphate	1000 mg/kg(as phosphorus)}

Antioxidants

INS No.	Food Additive	Maximum level
{320}	Butylated hydroxyanisole	100 mg/kg}

Colours

INS No.	Food Additive	Maximum level
[100(i)]	Curcumin	GMP]
[102	Tartrazine	100 mg/kg]
{120	Carmines	50 mg/kg}
[127	Erythrosine	50 mg/kg]
{141(i)}	Chlorophylls, copper complexes	30 mg/kg (as Cu)}
{150c	Caramel III – ammonia process	1500 mg/kg}
{150d	Caramel IV – sulphite ammonia process	1500 mg/kg}
[155	Brown HT	50 mg/kg]
[160b(i)	Annatto extracts, bixin based	10 mg/kg]
{160d(i)} ²⁴	Lycopene (synthetic)	390 mg/kg}

Emulsifiers

²⁴ Lycopene (synthetic) (INS 160d(i)) is permitted at GMP level in Table 3 of the GSFA. However, in this vertical standard a limit of 390 mg/kg has been established. Therefore, CCPFV29 requested CCFA to put a note with specifying permitted limit for this in the GSFA.

INS No.	Food Additive	Maximum level
{473	Sucrose esters of fatty acids	5 000 mg/kg}
{475 ²⁵	Polyglycerol esters of fatty acids	10 000 mg/kg}
[477	Propylene glycol esters of fatty acids	20 000 mg/kg]

Sweeteners

INS No.	Food Additive	Maximum level
{954(i)	Saccharin	150 mg/kg(singly or in combination)}
{954(ii)	Calcium saccharin	
{954(iii)	Potassium saccharin	
{954(iv)	Sodium saccharin	

Thickeners

INS No.	Food Additive	Maximum level
[405	Propylene glycol alginate	8 000 mg/kg]

CCFA is proposed to make corresponding changes to the GSFA in order to reflect the requirements as described above.

²⁵ For polyglycerol esters of fatty acids (INS 475) in FC 12.6.2, Note XS 306R is associated with this provision which states that “*Excluding products conforming to the Standard for Chilli Sauce (Regional Standard) (CODEX STAN 306R-2011)*”. And in the GSFA, the permitted level is 5000 mg/kg but in the vertical standard, the request limit is 10000 mg/kg. Therefore, CCPFV29 requested CCFA for removal of Note XS 306R and inclusion of note with specifying permitted limit for this product.

PROPOSALS TO CCFA RELATING TO THE FOOD ADDITIVE PROVISIONS UNDER SECTION 4 OF REVISED STANDARD FOR MANGO CHUTNEY

The following are the food additive provisions present in the existing *Standard for Mango Chutney* (CXS 160-1987) but they are either not listed in the GSFA under food category 04.1.2.6 (Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5) (provisions present in square brackets []) or have different allowed maximum levels from the one present in GSFA under food category 04.1.2.6 (present in curly brackets{ }).

3.2 Preservatives		
INS No.	Additives Name	Maximum Level
233	[3.2.1 Sodium metabisulphite	100 mg/kg singly or in any combination expressed as SO ₂]
224	[3.2.2 Potassium metabisulphite	100 mg/kg singly or in any combination expressed as SO ₂ .]
211	{3.2.3 Sodium benzoate	250 mg/kg singly or in any combination expressed as the acid}
212	Potassium benzoate	
214	{3.2.4 ²⁶ Ethyl para-hydroxybenzoate	250 mg/kg singly or in any combination expressed as the acid}
218	Methyl para-hydroxybenzoate	

CCFA is requested to make corresponding changes to the GSFA in order to reflect the requirements as described above.

²⁶ Propyl para-hydroxybenzoate (INS 216) is included in CXS 160-1987. This food additive is not included on the list since JECFA has not established specifications for it.