

Appendix X

**PROPOSED REVISION TO THE CLASS NAMES AND INTERNATIONAL SYSTEM FOR FOOD ADDITIVES
(CXG 36-1986)**

(For adoption at Step 5/8)

The additions are highlighted in **bold/underlined**. Deleted entries are indicated in ~~**bold/underlined/strikethrough**~~ font.

INS No.	Name of Food Additive	Functional class	Technological Purpose
419	Gum ghatti	<u>Carrier</u>	<u>carrier</u>
		Emulsifier	<i>emulsifier</i>
		Stabilizer	<i>stabilizer</i>
		Thickener	<i>thickener</i>
427	Cassia gum	Emulsifier	<i>emulsifier</i>
		Gelling agent	<i>gelling agent</i>
		<u>Humectant</u>	<u>moisture-retention agent</u>
		Stabilizer	<u>foam stabilizer</u> <i>stabilizer</i>
		Thickener	<u>texturizing agent</u> <i>thickener</i>
960b(i)	Rebaudioside A from multiple gene donors expressed in <i>Yarrowia lipolytica</i> (INS 960b(i))	<u>Sweetener</u>	<u>sweetener</u>
1207	Methacrylate copolymer, anionic	Glazing agent	<u>Coating agent</u>
			<i>glazing agent</i>