

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
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Agenda Item 4(b)

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD ADDITIVES

Fifty-fifth Session

ALIGNMENT OF THE FOOD ADDITIVE PROVISIONS OF COMMODITY STANDARDS: REPORT OF THE ELECTRONIC WORKING GROUP ON ALIGNMENT

(Prepared by the EWG on Alignment chaired by Canada and co-chaired by the United States of America and Japan, with assistance from Australia, Chile, Colombia, EU, New Zealand, Russian Federation, Thailand, and UK).

Alignment work undertaken in 2024

The 54th session of the Codex Committee on Food Additives (CCFA54) agreed to establish an Electronic Working Group (EWG), chaired by Canada and co-chaired by the United States of America (USA) and Japan (REP24/FA para. 67), and working in English only, to:

- a. align the CCASIA regional standards: CXS 298R-2009; CXS 301R-2011; CXS 322R-2015; CXS 354R-2023; CXS 355R-2023;
- b. align the CCNE regional standards: CXS 257R-2007; CXS 258R-2007; CXS 259R-2007; CXS 341R-2020;
- c. align the following CCSCH standards: CXS 342-2021; CXS 343-2021; CXS 344-2021; CXS 345-2021; CXS 347-2019; CXS 351-2022; CXS 352-2022; CXS 353-2022;
- d. verify and update the provisions for colours in the GSFA FC 02.1.2 reflecting that colours were not permitted in vegetable oils covered by CXS 19-1981 prior to the alignment of the standard with the GSFA;
- e. include the limited use of methacrylate copolymer, basic (BMC) (INS 1205) in fortified rice, by introducing a food additive section in the Standard for Rice (CXS 198-1995), including an appropriate reference to certain carriers in FC 06.1 of the GSFA, and making consequential changes to the food additive provisions of FC 06.1, as necessary; and
- f. update the list of Table 3 additives that should be migrated from Tables 1 and 2 of the GSFA, following the Table 3 Notes approach.

Progress since CCFA54

The EWG conducted two rounds of consultation to progress the work on the mandate. Consensus was broadly reached on all issues, though certain regional standards for CCASIA and CCNE require consultation with the respective committees before alignment can be completed. Refer to Annex 1 (Explanatory) for a discussion of the issues.

Since the time of the 2nd circular, updates to the GSFA have been made in accordance with the endorsements by CAC47; therefore, certain revisions to proposals in the Annexes have been made, to align with those updates, but have not been reviewed by the EWG.

It is noted that CCFA53 had also begun discussion on the development of Table 3 notes with features listed in the document CX/FA 23/53/6 (Appendix 4, pg. 167), but that the development of Table 3 notes also depended on when the Codex Secretariat could make changes to the online version of the GSFA. However, CCFA53 noted that further discussions were needed to ensure clarity on the utility of Table 3 notes, and therefore agreed that CCFA54 should further investigate this issue as part of its mandate (REP23/FA, para 44). An investigation on this issue has not been conducted and thus this work should carry forward. For reference, Annex 7 contains the information presented at CCFA53.

Throughout this document, new text is indicated in **bold and underline**, while text to be removed is indicated in ~~strikethrough~~.

List of Annexes

- Annex 1: Explanatory document – questions, comments and chair's proposals for the EWG for issues associated with the alignment of standards for CCASIA, CCNE, CCSCH and GSFA Food Category 02.1.2 (related to items a., b., c., and d. of the Terms of Reference (TOR)).
- Annex 2: Proposed amendments to the food additive provisions of the regional commodity standards for CCASIA and to Tables 1, 2 and 3 of the GSFA relating to the alignment of those standards (CXS 298R-2009; CXS 301R-2011; CXS 322R-2015; CXS 354R-2023; CXS 355R-2023) (related to item a. of the TOR).
- Annex 3: Proposed amendments to the food additive provisions of the regional commodity standards for CCNE and to Tables 1, 2 and 3 of the GSFA relating to the alignment of those standards (CXS 257R-2007; CXS 258R-2007; CXS 259R-2007) (related to item b. of the TOR).
- Annex 4: Proposed amendments to the food additive provisions of the commodity standards for CCSCH and to Tables 1, 2 and 3 of the GSFA relating to the alignment of those standards (CXS 342-2021, 343-2021, 344-2021, 345-2021, 347-2019, 351-2022, 352-2022, 353-2022) (related to item f. of the TOR).
- Annex 5: Proposed amendments to the food additive provisions to Tables 1, 2 and 3 of the GSFA relating to the alignment of food category 02.1.2 with CXS 19-1981.
- Annex 6: Proposed amendments to the food additives section of the Commodity Standard for Rice (CXS 198-1995) and to Tables 1, 2 and 3 of the GSFA relating to the alignment of the standard.
- Annex 7: Table 3 Notes Development.

Annex 1 (Explanatory)

EXPLANATORY DOCUMENT – QUESTIONS, COMMENTS AND CHAIR’S PROPOSALS FOR THE EWG FOR CCMP, AND THE ISSUES ASSOCIATED WITH THE ALIGNMENT OF CCPFV AND REGIONAL COMMODITY STANDARDS

This document provides issues and questions arising from the alignment work under the TOR of the convened alignment EWG. It also provides a proposed approach by the chair for consideration by the PWG.

Most issues reached consensus; though some require further input and agreement by the PWG and CCFA. These are shown in Part I.

Part II includes issues discussed and for which consensus was reached and no further consideration is deemed necessary.

PART I: KEY ISSUES AND QUESTIONS REQUIRING CONSIDERATION BY THE PWG

ISSUES RELATED TO CCASIA REGIONAL STANDARDS

1. Adding restrictive notes for food additives with multiple functions, including flour treatment agents, in FC 06.2 and 06.2.1 in Tables 1 and 2 of the GSFA (CXS 301R-2011)

At CCASIA17 (2010), the committee agreed to forward the general reference of the draft Regional Standard for Edible Sago Flour to CCFA¹.

At CCFA43 (2011), the committee endorsed the food additives section in the draft regional Standard for Edible Sago Flour, as proposed by the CCASIA².

CXS 301R-2011 has a standardized text of food additive provision, restricting the function as flour treatment agent only to relevant food category, namely FC 6.2.1 and its parent category 6.2.

Therefore, it is necessary to add XS Note to additives other than flour treatment agents in FC 06.2 and 06.2.1 in Table 1 and 2.

The food additive provision in CXS 301R-2011 is in line with the standardized text provided in the Procedural Manual and thus does not need any modifications.

Regarding several food additives which have more than 2 functions including as a flour treatment agent, comments are invited whether to: (a) to retain them without any changes; or (b) insert notes to indicate that they are only permitted for the use as flour treatment agent.

In the EWG

The majority of the respondents supported option (b), advocating for adding Notes to clearly define functional class restrictions. New Zealand and the USA highlighted a GSFA precedent in Note 472 that specifies additives are permitted for use in products conforming to the standard as flour treatment agents only.

Meanwhile, Australia, while reiterating its opposition to addition note A310R, cited its belief that the food additives would obviously be used as flour treatment agents in FC 06.2.1 “Flours.” Australia did concede that the Notes could be useful for ensuring clarity, if broadly supported by the EWG members.

Chair’s final proposal:

Given the partial consensus, where food additives have more than two functions, including flour treatment agent, it is proposed to add notes that reflect functional class restrictions to those additives in FC 06.2 and 06.2.1 in Table 1 and 2 to indicate that they are only permitted for use as flour treatment agents.

2. Wording of the proposed new Note A355R (consideration of using the term “only”) for the Regional Standard for Cooked Rice Wrapped in Plant Leaves (CXS 355R-2023)

To align with the reference to the GSFA in the food additives section of CXS 355R-2023, the Chair initially proposed adding a necessary stipulation to the 'References to Commodity Standards for GSFA Table 3 Additives' in Table 3, and adding XS Note to additives other than colours and stabilizers in FC 06.7 as well as a new note A355R to SUCROSE ESTERS (INS 473, 473a, 474) in Table 1 and 2.

A355R: Except for use in products conforming to the *Regional Standard for Cooked Rice Wrapped in Plant Leaves* (CXS 355R-2023): sucrose esters of fatty acids (INS473) and sucrose oligoesters, Type I and Type II (INS 473a) as stabilizers.”

¹ REP11/ASIA para 47

² REP11/FA para 32

For information, the general reference reads as follows:

4. FOOD ADDITIVES

Colours and stabilizers used in accordance with Table 1 and Table 2 of the General Standard for Food Additives (CXS 192-1995) in food category 06.7 “pre-cooked or processed rice products, including rice cakes (Oriental type only)” and acidity regulators, antioxidants, colours, preservatives, stabilizers, emulsifiers, flavour enhancers and thickeners, as indicated in Table 3 of the General Standard for Food Additives (CXS 192-1995) are acceptable for use in foods conforming to this standard.

In the EWG

USA and Japan suggested adding the word “only” to new note A355R to clearly specify that sucroglycerides (INS 474) are excluded, as they do not have a “stabilizer” function.

However, following the IDF’s comments at CCFA54(2024) regarding the standardization of GSFA Notes—which was heavily utilized in the Alignment work during CCFA54—the committee agreed to Notes without the term ‘only’ in relation to functional classes, it was considered that stating ‘as stabilizers’ implies the same restriction as ‘as stabilizers only.’ Thus, the Chair suggests leaving the new note A355R unchanged, in line with the recent developments in alignment work.

Chair’s proposal:

To add Note XS355 to the food additive provisions of sucralose (trichlorogalactosucrose) (INS 955) and to add a new note A355R “Except for use in products conforming to the *Regional Standard for Cooked Rice Wrapped in Plant Leaves* (CXS 355R-2023): sucrose esters of fatty acids (INS473) and sucrose oligoesters, Type I and Type II (INS 473a) as stabilizers.”

NB: In line with the decision to remove ‘only’ in the Note A355R, ‘only’ in notes A298R, A301R, B322R, C301R, and C322R, which used ‘only’ with the same meaning, has also been removed.

ISSUES RELATED TO CCNE REGIONAL STANDARDS

3. Clarification of GSFA food category for mixed zataar (CXS 341R-2020)

CCNE11 (CX/NE 23/11/3 Add 1; and para. 32-34 of REP23/NE) and CCNE10 (para. 86 of REP20/NE) had determined, considering the composition and characteristics of mixed zaatar (CXS 341R-2020), that the more appropriate categorization for these products was that of “Herbs” under FC 12.2.1 (*Herbs and Spices*) rather than the current categorization of FC 04.2.2.2 (*Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes and aloe vera), seaweeds, and nuts and seeds*), and to forward this information to CCFA54 for consideration. During the discussion at CCFA54 regarding the matters from CCNE11 (REP24/FA, para. 13), it was highlighted that the products conforming to CXS 341R-2020 consisted of, to a large extent (more than 50%), sesame seed and other ingredients like grains and nuts, legumes, pomegranate, molasses, vegetable oil, and wheat bran, which were not herbs. Therefore, FC 12.2.2 “Seasonings and condiments” might be more appropriate for the products under consideration.

In light of the comments provided in the EWG, the FC correspondence of CXS 341R-2020 still remains unclear, but there is support to seek clarification from CCNE. NB: recent work during CCFA53 (REP23/FA; CAC 46) resulted in revisions to the descriptors of FCs 12.2.1 and 12.2.2 (Part II, Annex B of CXS 192-1995), such that there is no longer any overlap between them.

Chair’s proposal:

In light of the comments provided by Alignment eWG members, it is proposed to seek clarification from CCNE on the appropriate corresponding FC (12.2.1 or 12.2.2) to the Regional Standard for Mixed Zaatar (Near East) 341R-2020 prior to proceeding with the alignment of the standard.

The following text is proposed for consideration by the PWG:

In order for CCFA to align the food additive provisions for mixed zataar conforming to the *Regional Standard for Mixed Zataar* (CXS 341R-2020) with the *General Standard for Food Additives* (CXS 192-1995), CCFA must determine to which food category of the GSFA the commodity standard corresponds.

CCNE11 (CX/NE 23/11/3 Add. 1; and REP23/NE para. 32-34) and CCNE10 (REP20/NE para. 86) determined, considering the composition and characteristics of mixed zaatar, that the more appropriate categorization for these products was that of “Herbs” under FC 12.2.1 (*Herbs and Spices*) rather than the previous categorization of FC 04.2.2.2 (*Dried vegetables (including mushrooms and fungi, roots and tubers,*

pulses and legumes and aloe vera), seaweeds, and nuts and seeds). The CCNE referred this matter back to CCFA, which was discussed during CCFA54.

However, also in 2023, CCFA53 (REP23/FA, para. 97) agreed to revise the descriptors for food categories 12.2.1 (Herbs and Spices) and 12.2.2 (Seasonings and Condiments) to minimize the overlap that existed between them. The new descriptors read as follows:

Descriptor for FC 12.2.1: Herbs and spices are usually derived from botanical sources, and may be dehydrated, and either ground or whole. Examples of herbs include basil, oregano and thyme. Examples of spices include cumin and caraway seeds. Spices may also be found as blends in powder or paste form.

Descriptor for FC 12.2.2: Condiments and seasonings are mixtures of herbs and spices together with other food ingredients (such as salt, vinegar, lemon juice, molasses, honey or sugar, and sweeteners). Examples include meat tenderizers, onion salt, garlic salt, Oriental seasoning mix (dashi), topping to sprinkle on rice (furikake, containing, e.g. dried seaweed flakes, sesame seeds and seasoning), and seasoning for noodles. The term “condiments” as used in the Food Category System does not include condiment sauces (e.g. ketchup, mayonnaise, mustard) or relishes.

Discussions held during CCFA54 on the matter referred from CCNE highlighted that the products conforming to CXS 341R-2020 consisted of, to a large extent (more than 50%), sesame seed and other ingredients like grains and nuts, legumes, pomegranate, molasses, vegetable oil, and wheat bran, which were not herbs (REP24/FA, para. 13). It is therefore suggested that, given the revisions to the food category descriptors, food category 12.2.2 might be more appropriate for standardized mixed zataar.

In light of the updated food category descriptors, we invite CCNE to re-confirm the appropriate food category of the GSFA corresponding to mixed zataar.

ISSUES RELATED TO CCSCH STANDARDS

4. Sulfites with bleaching agent function in products conforming to the Standard for Dried Roots, Rhizomes and Bulbs: Dried or Dehydrated Ginger (CXS 343-2021)

The *Standard for Dried Roots, Rhizomes and Bulbs: Dried or Dehydrated Ginger* (CXS 343-2021) allows for only the use of sulfur dioxide (INS 220) as a bleaching agent. However, INS 220 is part of the SULFITES group; three other sulfites within this group also provide the technological function of bleaching agent, namely: sodium sulfite (INS 221); sodium metabisulfite (INS 223); and potassium metabisulfite (INS 224). While the approach traditionally taken in Alignment is to expand the permitted use of one or more additives within an additive group having the same functional class to all additives in that group with that functional class (as per *Guidance to Commodity Committees on the Alignment of Food Additive Provisions*), in this instance the Chair is proposing not to expand the use at this time but to first seek input from the active commodity committee, CCSCH and also members of the eWG on Alignment. The reasons for not proposing the expansion to other sulfites with bleaching agent function at this time are:

- i) the use of sulfur dioxide as a bleaching agent was recently discussed within CCSCH (REP 21/SCH) and CCFA (REP 21/FA and CRD 3 from CCFA 52), where an expansion to other sulfites with the technical function of bleaching agent wasn't considered; and
- ii) the SULFITES entry for FC 12.2.1 in Tables 1 and 2 has note 532 attached, which stipulates a very specific use in the only other standardized spice (CXS 326-2017; Standard for Black, White and Green Peppers) for which the use of sulfur dioxide (as a preservative) alone is permitted.

Accordingly, the following proposal to the EWG was made:

Chair's initial proposal:

The Chair is proposing not to expand the use at this time (i.e., only allow for sulfur dioxide in Tables 1 and 2 for CXS 343-2021), but to consult CCSCH on the expansion of use of food additives from the SULFITES group with the same technological function. Specifically, on whether:

- i) It is preferable to limit the use of bleaching agents to sulfur dioxide as described above and in the proposed amendments to Tables 1 and 2 of the GSFA, or if it is appropriate to follow the usual procedure of alignment (as per *Guidance to Commodity Committees on the Alignment of Food Additive Provisions*) and expand the use to all SULFITES with the bleaching agent function (i.e., INS: 221, 223 and 224). Specifically, this relates to CXS 343-2021 (Dried or Dehydrated Ginger); and

- ii) A consistent approach should be applied for all spices and therefore, if the expansion is deemed appropriate in the above instance, it also be considered for SULFITES with the preservative function (i.e., INS: 221, 222, 223, 224 and 225) as it relates to CXS 326-2017 (Black, White and Green Peppers), previously Aligned during CCFA 52, and associated Note 532.

In the EWG

There were mixed opinions on whether the group additives should be limited as listed in the standard, or if the additives should be expanded to all additives in the group with the appropriate function. However, there was consensus that the CCSCH should be consulted in order to determine the appropriate alignment practice. Therefore, the Chair's proposals are largely unchanged.

Chair's final proposals:

- (1) The use of sulfites will not be expanded to the group at this time (i.e., only sulfur dioxide will be allowed in Tables 1 and 2 of the GSFA for products conforming to CXS 343-2021); and
- (2) The CCSCH will be consulted on the possible general principle of expanding provisions to all food additives in a group that share an appropriate technological functions.

The following text to CCSCH is for consideration by the PWG:

In order for CCFA to complete its alignment of the food additive provisions in the *Standard for Dried Roots, Rhizomes and Bulbs: Dried or Dehydrated Ginger* (CXS 343-2021) with the *General Standard for Food Additives* (CXS 192-1995), CCFA must determine if there is reason to limit the use of sulfur dioxide (INS 220) as a bleaching agent, or if it is appropriate to extend the provision to all sulfites within the food additive group of SULFITES with the bleaching function—namely, sodium sulfite (INS 221), sodium metabisulfite (INS 223), and potassium metabisulfite (INS 224).

While it is the usual practice under alignment to expand the use of an additive within a food additive group to all other additives in that group that contain the appropriate functional class, CCFA notes that, in this particular case: the use of sulfur dioxide as a bleaching agent was recently discussed within CCSCH (REP 21/SCH) and CCFA (REP 21/FA and CRD 3 from CCFA 52), where an expansion to other sulfites with the technical function of bleaching agent was not considered; and, a similar restriction exists for SULFITES in food category 12.2.1 of the GSFA, in which only sulfur dioxide is permitted, as a preservative, in the *Standard for Black, White and Green Peppers* (CXS 326-2017).

CCFA invites CCSCH to comment: (i) specifically, on the need to restrict the use of SULFITES to sulfur dioxide as a bleaching agent in products conforming to CXS 343-2021; and (ii) generally, on the need to limit group additives to only certain additives within the group, even if other additives share an appropriate technological function, in foods conforming to standards under the purview of CCSCH (e.g., sulfur dioxide as the only SULFITE preservative permitted in foods conforming to CXS 326-2017).

5. Herbs in Food Category 12.2.1 “Herbs and spices” are in the Annex to Table 3, while Spices are not

Part of Food Category 12.2.1, specifically “Herbs and spices (EXCLUDING SPICES)” is listed in the Annex to Table 3. Products in food category 12.2.1 that are spices are not included in the Annex to Table 3, and therefore permit the use of Table 3 additives in general (unless there are specific directions in a standard restricting the use of Table 3 additives). Products in food category 12.2.1 that are herbs (such as Dried Oregano and Dried Basil), however, do fall under the Annex to Table 3. Thus, for herbs, any use of a Table 3 additive must be specifically listed in Tables 1 and 2 of the GSFA. Therefore, the proposals presented below to the Standards and Tables 1, 2 and 3 entries reflect this differential treatment between herbs and spices. The previous work by CCSCH of developing Standards did not distinguish the differential treatments of herbs versus spices with respect to the Annex to Table 3 of the GSFA (i.e., treatment of anticaking agents). For example, both the current template for SCH standards (CRD23 of CCSCH6) and the updated template (CRD32 of CCSCH7) to be considered at CCSCH8, contain the following Section:

4. FOOD ADDITIVES

Anticaking agents listed in Table 3 of the General Standard for Food Additives (CXS 192-1995) are acceptable for use in ground/powdered form of {SCH group or individual SCH}.

While this Section is accurate for how spices are currently treated in the GSFA, this is not the case for herbs as they are in the Annex to Table 3.

Chair's initial proposal:

To proceed with Alignment as though herbs are in the Annex to Table 3, while spices are not (i.e., status quo).

Inform CCSCH that the WG on updating the Template for Spices and Culinary Herbs (SCH) Standards may wish to update the Food Additive Section of the Template to allow for the differential treatment of herbs versus spices with regard to herbs being in the Annex to Table 3, while spices are not. In this regard, for anticaking agents in spices the Food additive text in the template should read "Anticaking agents listed in Table 3 of the General Standard for Food Additives (CXS 192-1995) are acceptable for use in the ground/powdered form of **{SCH spice group or individual SCH spice}**."; while for anticaking agents in herbs the Food Additive text in the template should read (such as was done during the Alignment of Dried Thyme at CCFA 52) "Anticaking agents listed in Table 1 and Table 2 of food category 12.2.1 (herbs and spices) of the General Standard for Food Additives (CXS 192-1995)¹ are acceptable for use in the ground/powdered form of **{SCH herb group or individual SCH herb }**."

In the EWG

There was consensus on proceeding with alignment assuming herbs are in the Annex to Table 3 but spices are not (status quo); and that the CCSCH should be consulted to make appropriate changes to the text of the reference to the GSFA with respect to Table 3 additives, in order to differentiate herbs and spices.

Chair's final proposals:

The initial proposal is unchanged, such that:

- (1) alignment should proceed as though herbs are in the Annex to Table 3, while spices are not (i.e., status quo); and
- (2) CCSCH will be consulted on the wording of the general reference to the GSFA in the Standards template. However, considering issue 6, below, the wording of the matter referred proposed for consideration by the PWG is found under issue 6.

6. Consider whether a change should be made to the Annex to Table 3 of the GSFA to treat herbs and spices the same

As indicated in Issues 5 and 12 (below, in Part II of this Annex), part of Food Category 12.2.1, specifically "Herbs and spices (EXCLUDING SPICES)," is listed in the Annex to Table 3, which means that herbs are in the Annex to Table 3 but spices are not. However, only a minimal number of additives are permitted in both Standardized spices and herbs: only anticaking agents are permitted in ground/powdered herbs; only anticaking agents are permitted in ground/powdered spices, sulfur dioxide (as a preservative) in green peppers (as per CXS 326-2017) and sulfur dioxide (as a bleaching agent) in Dried or dehydrated ginger (as per CXS 343-2021). No other additives are permitted in Standardized spices. As such, the Chair wonders if herbs and spices should be treated the same (i.e., have both be in the Annex to Table 3). In this regard, the Food Category would not be split in the Annex to Table 3 and spices and herbs would be treated the same. While Standardized spices and Standardized herbs each have very limited food additive provisions, perhaps non-standardized spices require the use of more additives such that spices should not also be included in the Annex to Table 3? The information contained in the 2nd paragraph below suggests that if this was the case at one time, it shouldn't be any longer due to the revised Food Category descriptors.

This differential treatment between herbs and spices with respect to Table 3 food additives and in particular the use of anticaking agent was recognized and discussed previously during the Endorsement and Alignment PWG work at CCFA 51. However, the previous proposal (not adopted) approached this issue in a different manner, where the suggested changes to the Annex to Table 3 were to extend the exclusions rather than the inclusions (e.g., of spices, current proposal). In particular, proposed changes at that time were to not only exclude spices but to also exclude anticaking agent use in herbs in the Annex to Table 3. Specifically, there was discussion at the 51st CCFA meeting during the in-session working group on alignment (FA/51 CRD3, pg. 2) relating to a possible amendment to the listing for food category 12.2.1 (Herbs and spices (EXCLUDING SPICES)) in the Annex to Table 3. This was to remove anticaking agents for herbs from the food category, such that the new title would be 12.2.1 (Herbs and spices (EXCLUDING SPICES AND ANTICAKING AGENTS FOR HERBS)). However, this particular proposal was not taken up (REP19/FA). This was proposed again in the EWG for Alignment for CCFA 52 (see pg.20 of CX/FS 21/52/6) but not taken up (FA/52 CRD3; REP21/FA).

There was recent work at CCFA53 (REP23/FA) to: 1) revise the descriptors of FCs 12.2.1 and 12.2.2; and 2) to move the provisions for sweeteners in FCs 12.2 and 12.2.1 and consider their use in FC 12.2.2. The Report of the EWG on the GSFA (CX/FA 22/53/8) indicated that among the comments submitted on these proposals, there appeared to be general consensus that herbs and spices are “pure” products in which the use of food additives should be limited. These same comments also noted that the use of additives may be justified in “seasonings” that are not justified in herbs and spices. There was also general consensus that there is overlap of products captured in FC 12.2.1 and 12.2.2. Given that food additive use should be limited in both herbs and spices, and that the descriptors of FCs 12.2.1 and 12.2.2 have been revised such that there is no longer any overlap between them (REP23/FA; CAC 46), it would seem prudent to treat herbs and spices the same, and include them both in the Annex to Table 3.

This new proposal, if agreed to, would require Tables 1, 2, and 3 to be updated with regard to this new approach. However, changes would be minimal to Tables 1 and 2 given that the Table 3 anticaking agents have already been placed in those Tables from the Alignment of Thyme at CCFA 52.

Chair's initial proposal:

The chairs are requesting eWG on Alignment comments on this proposal, and if in agreement, then such a change could be presented to CCSCH for consideration and actioned at CCFA 56 or later.

EWG comments on the initial proposal in the 1st Circular

Support: Australia (with early involvement of CCSCH), Chile, EU, Russia

Australia's specific comment: Australia notes the strong interest of the CCSCH representatives at earlier CCFA meetings in relation to the alignment of various standards for herbs and spices. Therefore, it suggests seeking the advice from the CCSCH with any suggested proposal from the Alignment eWG. Australia hesitates to suggest the best proposal CCFA could suggest to the CCSCH. Early consultation with CCSCH, if possible or thought appropriate, may be the best approach before CCFA considers a recommendation.

Chile's specific comment: Chile agrees with the Chair's proposal. Chile believes it is prudent to treat herbs and spices in the same way and to include both in the Annex to Table 3.

Russia's specific comment: We agree with the chairman's proposal on the need to amend the FC 12.2.1 description. At the same time, we believe it is important to take into account in this description the specifics of the use of food additives in standardized and non-standardized herbs and spices, as well as the degree of their grinding.

U.S.A's specific comment: The USA believes the proposal goes beyond the scope of Alignment and perhaps should be addressed by CCFA.

Chair's response:

Taking into consideration all eWG comments received thus far, there appears to be an interest in considering such a change which will require discussion with CCSCH and later, discussions on how this could best be addressed by CCFA.

Analysis of changes to the GSFA that would be required should such a proposal move forward include:

As noted above, changes would be minimal to Tables 1 and 2 given the small number of additives that are permitted in herbs and spices, and that fact that the Table 3 anticaking agents have already been placed in Tables 1 and 2 from the earlier Alignment of Thyme at CCFA 52.

- i. As described in Issue 5, above, a change would still be required to the template for SCH Standards. In the “Food Additives” Section, only a reference to Tables 1 and 2 would be required for both herbs and spices, rather than a reference to Tables 1 and 2 for herbs and a reference Table 3 for spices.
- ii. As described in Issue 12, below, a change would still be required to the References to Commodity Standards for GSFA Table 3 Additives, in that all reference to spice standards would need to be removed.
- iii. Clarification with CCSCH may be required regarding non-standardized products that may fall under GSFA FC 12.2.1. While herbs and spices themselves are relatively pure products, FC 12.2.1 also makes reference to “Spices may also be found as blends in powder or paste form”. Spice pastes do not fall under the relevant standards, and would thus be unstandardized. It is conceivable that certain additives (e.g., antioxidants) might be necessary in certain pastes, such as in a roux. Clarification may be necessary if the non-standardized products must allow Table 3 additives, or if they could also be included in the Annex to Table 3, such that the FC of “spices and herbs” could be added to the Annex to Table 3 in its entirety.

- iv. Following issue 13, below, Note 534 would need to be changed from “For herbs use is limited to herbs that have been ground or processed into powder only, as an anticaking agent” to include “herbs **and spices**” instead. However, pending clarification with CCSCH on non-standardized products, the note might need further refinement to avoid affecting non-standardized products such as spice pastes.

Chair's 2nd Circular proposal: The Chair is proposing to consult with CCSCH on the current differential treatment of herbs and spices with respect to Table 3 additives (i.e., herbs are in the Annex to Table 3 while spices are not) and to consider treating herbs and spices (either including or excluding spice pastes) the same by including both in the Annex to Table 3 of the GSFA. In this regard most of not all foods falling under Food Category 12.2.1 would be included in the Annex to Table 3 and treated the same.

The EWG respondents largely reiterated the need to consult with CCSCH, and some respondents expressed that spices and herbs should be treated the same way.

Chair's final proposals:

To consult CCSCH and take appropriate action at CCFA56 or later.

The following text to CCSCH is for consideration by the PWG:

In considering the alignment of food additive provisions in herb and spice commodity standards with the General Standard for Food Additives (CXS 192-1995), the CCFA notes that the Annex to Table 3 (the list of food categories for which Table 3 additives are not permitted) specifically excludes spices in food category 12.2.1 (Herbs and Spices), meaning that Table 3 additives are permitted in spices, but not in herbs.

However, only a minimal number of additives are permitted in both Standardized spices and herbs: only anticaking agents are permitted in ground/powdered herbs; only anticaking agents are permitted in ground/powdered spices, sulfur dioxide (as a preservative) in green peppers (as per CXS 326-2017) and sulfur dioxide (as a bleaching agent) in Dried or dehydrated ginger (as per CXS 343-2021). No other additives are permitted in Standardized spices.

There was recent work at CCFA53 (REP23/FA) to: 1) revise the descriptors of FCs 12.2.1 and 12.2.2; and 2) to move the provisions for sweeteners in FCs 12.2 and 12.2.1 and consider their use in FC 12.2.2. In the Report of the EWG on the GSFA (CX/FA 22/53/8), it was indicated that there appeared to be general consensus that herbs and spices are “pure” products in which the use of food additives should be limited. These same comments also noted that the use of additives may be justified in “seasonings” that are not justified in herbs and spices. There was also general consensus that there is overlap of products captured in FC 12.2.1 and 12.2.2.

Given that food additive use should be limited in both herbs and spices, and that the descriptors of FCs 12.2.1 and 12.2.2 have been revised such that there is no longer any overlap between them (REP23/FA; CAC 46), it would seem prudent to treat herbs and spices the same, and include them both in the Annex to Table 3. Accordingly, any food additive provisions would be set out in Tables 1 and 2 of the GSFA.

CCSCH is invited to consider if standardized spices require Table 3 additives, or if both standardized spices and culinary herbs could be included in the Annex to Table 3, meaning that Table 3 additives should not be used, unless set out in Tables 1 and 2 of the GSFA.

CCSCH is also invited to consider the following issues for action or comment:

i. Revisions to the general reference to the GSFA in the template for spice and culinary herb (SCH) Standards

Were both standardized spices and culinary herbs to be placed in the Annex to Table 3, then the “Food Additives” section of the SCH Standards need only make reference to Tables 1 and 2 of the GSFA, and not Table 3.

On the other hand, should spices continue to be excluded from the Annex to Table 3, then a modification to the “Food Additives” is nonetheless recommended. Specifically, for anticaking agents in spices the Food additive text in the template should read “Anticaking agents listed in Table 3 of the General Standard for Food Additives (CXS 192-1995) are acceptable for use in the ground/powdered form of **{SCH spice group or individual SCH spice}**.”; while for anticaking agents in herbs, the Food Additive text in the template should read, “Anticaking agents listed in Table 1 and Table 2 of food category 12.2.1 (herbs and spices) of the *General Standard for Food Additives* (CXS 192-1995) are acceptable for use in the ground/powdered form of **{SCH herb group or individual SCH herb }**.”

ii. Revision to the “References to Commodity Standards for GSFA Table 3 Additives” of the GSFA

Were both standardized spices and culinary herbs to be placed in the Annex to Table 3, then the listings for spice standards should be removed from the “References to Commodity Standards for GSFA Table 3 Additives” of the GSFA.

iii. Clarification regarding non-standardized spice products

While standardized herbs and spices are deemed to be relatively pure products, food category 12.2.1 also makes reference to “Spices may also be found as blends in powder or paste form.” Spice pastes do not fall under the relevant standards, and would thus be non-standardized. It is conceivable that certain additives (e.g., antioxidants) might be necessary in certain pastes, such as in a roux. Is CCSCH aware of any non-standardized products that require Table 3 additives, generally; or could non-standardized products also be included in the Annex to Table 3, such that any necessary food additives could be defined in Tables 1 and 2? The latter would allow the entirety of food category 12.2.1 to be added to the Annex to Table 3 of the GSFA.

ISSUES RELATED TO PROVISIONS IN GSFA FOOD CATEGORY 02.1.2

7. Revision of Note 508 to better reflect provisions of CXS 19-1981

During CCFA54, the Committee discussed the Matters from the 28th session of the Codex Committee on Fats and Oils (CCFO28). CCFA54 noted the responses from CCFO28, which indicated there was no technological justification for the use of chlorophylls (INS 140) in products conforming to the *Standard for Edible Fats and Oils not Covered by Individual Standards* (CXS 19-1981), nor for paprika extract (INS 160c (ii)) in products conforming to the *Standard for Fat Spreads and Blended Spreads* (CXS 256-2007). It was noted that that prior to its alignment with the GSFA at CCFA52, the standard CXS 19-1981 did not allow the use of colours in vegetable oils covered by that standard, and this aspect was never reflected when aligning the GSFA provisions in the FC 02.1.2. (Vegetable oils and fats). Work was proposed to make corresponding correction.

CCFA54 agreed with the proposal to task the electronic working group on Alignment to verify and update the provisions for colours in the GSFA FC 02.1.2 reflecting that colours were not permitted in vegetable oils covered by CXS 19-1981 prior to the alignment of the standard with the GSFA.³

Furthermore, following alignment of CXS 19-1981 at CCFA52, there was confusion relative to the use of colour additive provisions in CXS 19-1981 and the interpretation of how two discrete paragraphs under section 3.2 Food Additives – Colours operated together (see extract below of the original CXS 19-1981 before alignment).

3. FOOD ADDITIVES

3.1 No additives are permitted in virgin or cold pressed oils covered by this Standard.

3.2 Colours

No colours are permitted in vegetable oils covered by this Standard.

The following colours are permitted for the purpose of restoring natural colour lost in processing or for the purpose of standardizing colour, as long as the added colour does not deceive or mislead the consumer by concealing damage or inferiority or by making the product appear to be of greater than actual value:

INS No.	Additive	Maximum Use Level
100(i)	Curcumin	5 mg/kg
160a(ii)	<i>beta</i> -Carotenes (vegetable)	25 mg/kg
160a(i)	<i>beta</i> -Carotenes (synthetic)	25 mg/kg (Singly or in combination)
160a(iii)	<i>beta</i> -Carotenes (<i>Blakeslea trispora</i>)	
160e	<i>beta</i> -apo-8'-Carotenal	
160f	<i>beta</i> -apo-8'-Carotenoic acid, methyl or ethyl ester	
160b(i)	Annatto extracts, bixin-based	10 mg/kg (as bixin)

3.3 Flavours

Natural flavours and their identical synthetic equivalents and other synthetic flavours, except those which are known to represent a toxic hazard.

The original assumption was that “No colours are permitted in vegetable oils covered by this Standard;” however, because the Standard lists certain “colours are permitted for the purpose of restoring natural colour lost in processing or for the purpose of standardizing colour, as long as the added colour does not deceive or mislead the consumer by concealing damage or inferiority or by making the product appear to be of greater

³ REP24/FA, para. 67iv.

than actual value,” it then assumes that the standard only allows certain colours, which is the interpretation that is used to align the colour additive provisions in 02.1.2. As such, Note 508 (*For use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981) for the purposes of natural colour lost in processing, or standardizing colour only*) was added to the relevant colour additive provisions (i.e., those listed in CXS 19-1981) in the subcategories of FC 02.1.

After further discussions at CCFA54, it was understood that colour additive provisions were not allowed for use in vegetable oils and the list for colour additive provisions were only relative to other commoditized products conforming to products covered under CXS 19-1981. Therefore, rather than amending the alignment conducted in CX/FA 21/52/6 Appendix 1 (pages 14-19), it is proposed to revise Note 508 as follows:

*For use in products, **excluding virgin or cold pressed oils and vegetable oils**, conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981) for the purposes of **restoring** natural colour lost in processing, or standardising colour only.*

Chair's initial proposal: Considering that colours are not allowed in vegetable oils conforming to CXS 19-1981, it is proposed to revise Note 508 to distinguish the allowances of the standard.

Proposed Revised Note 508: For use in products, **excluding virgin or cold pressed oils and vegetable oils**, conforming to the *Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981)* for the purposes of **restoring** natural colour lost in processing, or standardising colour only.

In the EWG

There were limited responses, but the respondents supported the proposals.

Japan noted that this change would negate the need for Note 509. Indeed, Note 509 “Excluding virgin and cold pressed oils in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981)” is only found in conjunction with Note 508. Therefore, with the change to Note 508, Note 509 could be deleted.

Japan also raised an interesting issue, in that, should vegetable oils conforming to the standard be excluded, then there should be no provisions conforming to CXS 19-1981 in FC 02.1.2 “**Vegetable oils and fats**”; in which case, Note XS19 (“Excluding products conforming to the Standard for Edible Fats and Oils not covered by Individual Standards (CXS 19-1981)”) might be more appropriate for colour provisions.

Chair's final proposals:

- (1) At present, to revise Note 508 to: For use in products, **excluding virgin or cold pressed oils and vegetable oils**, conforming to the *Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981)* for the purposes of **restoring** natural colour lost in processing, or standardising colour only.
- (2) To delete all instances of note 509.
- (3) Notwithstanding proposals (1) and (2), for the PWG to consider if it is appropriate to instead replace Notes 508 and 509 with Note XS19 for all colour provisions in FC 02.1.2.

PART II: KEY ISSUES, FOR INFORMATION

The issues shown in this section are those for which consensus was reached in the EWG and do not, in the Chair's opinion, require further input from the PWG. Nonetheless, comments on these issues are welcome if deemed necessary.

ISSUES RELATED TO CCASIA REGIONAL STANDARDS

8. Adding tartrates and sulfites to FC 12.9.1 with Notes and awaiting CCASIA's response on the acceptability of riboflavins (CXS 298R-2009)

CXS 298R-2009 has a general reference to food additives contained in Table 3 of GSFA, along with specific listing of permitted food additives with maximum levels.

CCASIA16 (2008) agreed that it should not make a reference to Table 1 and Table 2 of the GSFA but only to Table 3 in the standard, because there was no provision for Food Category 12.9.1 (Fermented Soybean Pastes) in the GSFA at that point. Consequently, food additives with MLs specified were individually provided in the standard. However, the current version of GSFA has provisions of food additives permitted for this FC in the Table 1 and 2. In addition, CCASIA16 agreed that only food additives not listed in the then-Table 3 of

the GSFA were listed individually in the food additive listing in the commodity standard, namely INS 336 (i) monopotassium tartrate.⁴

CCFA41 (2009) endorsed the provisions as proposed, except the provision for monopotassium tartrate (INS 336(i)) at GMP since it has a numerical ADI and agreed to request the CCASIA to provide a numerical maximum level for this substance.⁵ CCASIA17 (2010) agreed to recommend to the Commission in response to this request to include a provision of 1000 mg/kg for INS 336(i) in CXS 298R-2009, pending the endorsement by the CCFA.⁶ CCFA43 (2011) endorsed the provision for INS 336(i) in CXS 298R-2009, as proposed by the CCASIA. In addition, CCFA43 requested CCASIA to consider whether other tartrates, included in the JECFA ADI, could be used as acidity regulators, singly or in combination and what the reporting basis would be in that case noting that in the GSFA the reporting basis is “as tartaric acid” for consistency with the JECFA.⁷ CCASIA18 (2012) agreed to replace monopotassium tartrate (336(i)) with Tartrates (INS 334 L(+)-tartaric acid; INS 335(i) monosodium tartrate; INS 335(ii) sodium L(+)-tartrate; INS 336(i) monopotassium tartrate; INS 336(ii) dipotassium tartrate; INS 337 potassium sodium L(+)-tartrate), with the ML of 1000 mg/kg (as tartaric acid).⁸ CCFA50 (2018) recommended revoking provisions for several food additives including INS 335(i) monosodium tartrate; INS 336(i) monopotassium tartrate; INS 336(ii) dipotassium tartrate in CXS 298R-2009, taking into the consideration the lack of JECFA specifications.⁹ CCFA54 (2024) request CCASIA to: a. confirm the acceptability of deleting riboflavin, synthetic (INS 101(i)) from the table to Section 4 of CXS 298R-2009, acknowledging its use as a Table 3 additive; and b. clarify if other individual additives in the group of RIBOFLAVINS are acceptable for use in foods conforming to CXS 298R-2009, or if there is reason to limit use to Riboflavin, synthetic (INS 101(i)).¹⁰

Therefore, at this point of time, in light of the alignment with GSFA, it is necessary to reflect the provisions of those specific food additives with the permitted food additives under FC12.9.1 in Table 1 and 2 of GSFA by adding Notes, accordingly. With regard to the synthetic riboflavin (INS101 (i)) which is permitted with ML within current version of CXS298R, it is advised to conduct the alignment work following the response from CCASIA to CCFA on whether INS 101 (i) should be deleted, and whether other individual additives in the group of riboflavins are acceptable.

Based on the input to the EWG, the following final proposals are made:

Chair's final proposals:

- (1) To add tartrates and sulfites as permitted food additives in FC 12.9.1 with Note to indicate that these are for the products conforming to this Standard only; and
- (2) the alignment work on INS 101(i) under FC 12.9.1 would be conducted following the response from CCASIA to CCFA on whether or not a provision for INS 101(i) would be added to Table 1 and 2, and whether or not the other riboflavins (INS 101(ii), (iii), (iv)) in Table 3 are acceptable.

9. The inclusion of flavour enhancers and stabilizers in Table 3 of GSFA (CXS 298R-2009)

In the first circular letter, the Chair proposed a revision of Section 4 on Food Additives in CXS 298R. In response, Australia questioned why flavour enhancers and stabilizers are added to the list for Table 1&2 since those functional classes are not listed for use in Tables 1&2 in CXS 298R, but rather only for Table 3. Australia therefore suggested that the question should be raised with CCASIA; ‘are flavour enhancers and stabilizers in Table 3 technologically justified and required - compared to none being listed from Tables 1 & 2 in the Standard?’

The Chair, acknowledging Australia's comments and noting that Tables 1&2 of the GSFA comprise a limited list, finds that the functional classes for these additives could be more restricted than those permitted in Table 3. Therefore, it was proposed that the general reference will not include flavour enhancers and stabilizers in the list of functional classes permitted for use in Tables 1 and 2 of the GSFA, reversing the inclusion initially stated in the 1st circular letter. (See PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE REGIONAL COMMODITY STANDARDS).

No objection was raised to this proposal in the EWG.

⁴ ALINORM 09/32/15 para 48 ii), iii), Appendix IV

⁵ ALINORM 09/32/12 para 51, Appendix III

⁶ REP11/ASIA para 10

⁷ REP11/FA para 36, 37 ii.

⁸ REP13/ASIA para 21

⁹ REP18/FA para 48 (iii)

¹⁰ REP24/FA para 22 ii.

10. Awaiting CCASIA's response on the justification and maximum use levels of carotenoid-related food additives and adding a new row to the table in the commodity standard (CXS 322R-2015)

At CCFA47 (2015), the committee endorsed the provisions for the standards as provided by CCASIA except the provisions for tocopherols (INS 307a, b, c), caramel II-sulfite caramel (INS 150b) and caramel IV-sulfite ammonia caramel (INS 150d) because the dietary intake associated with these maximum levels might exceed the respective ADI¹¹. At CCFA49 (2017), the committee endorsed tocopherols after the amendment of the Maximum Level in this regional standard by CCASIA20 (2016)¹². CCFA54 (2024), in response to the recommendation of the deletion of "Carotenoids" (INS 160a(i), 160a(iii), 160e, 160f) and Carotenes, beta-, vegetable (INS 160a(ii)) from CXS 322R-2015, agreed to request CCASIA to provide justification and maximum use levels of carotenoid-related food additives (INS 160a(i), 160a(iii), 160a(iv), INS 160a(ii) and INS 160e) in the table to Section 4 of CXS 322R-2015, acknowledging the CCFA's risk management approach to beta-carotenes.¹³

In this regional standard, there are four food categories, FC06.8.1 (Plain Soybean Beverage, Composite/Flavoured Soybean Beverage, Soybean-Based Beverages), FC06.8.2 (Dehydrated Soybean Curd Film), FC06.8.3 (Semisolid Soybean Curd, Soybean Curd) and FC06.8.4 (Compressed Soybean Curd), respectively corresponding to the soybean beverages and related products, soybean curd and related products, compressed soybean curd and dehydrated soybean curd film (see the below table). Each type of the products has the general reference to GSFA as well as specific listing of permitted food additive functions, which are not included in the beforementioned food categories under the current version of GSFA (Section 4.2 of CXS 322R-2015).

At this time, the lists of food additives in FC06.8.1, 6.8.2 and 6.8.4 of GSFA would need to be revised to add specific food additives according to Section 4.2 of CXS 322R-2015, along with notes to clarify the types of products conforming to CXS 322R-2015 in relation to permitted food additives. In addition, the group of phosphates under FC 06.8.1 and 06.8.3 should attach new note to show the individual permitted food additives belonging to the group of phosphates. With regard to carotenes, beta-(160a(i), a(iii)), carotenes, beta-, vegetable (160a(ii)) and carotenal, beta-apo-8'- (160e) contained in the list of permitted food additives in FC 6.8.1, it is advised to conduct the alignment work following the response from CCASIA to CCFA on justification and maximum use levels. If CCASIA responds to CCFA about the proposed deletion of those additives due to the absence of justification and maximum use levels, then GSFA should be revised to remove those additives. Otherwise, the alignment work on should be conducted based on the justification and maximum use levels identified by CCASIA.

Also, amendment of the description of food additive provisions in CXS 322R-2015 should be conducted to maintain a general reference to the GSFA as well as remove specific listing of permitted food additives. In addition, the table in Section 4.1 of CXS 322R serves as a summary of the functional classes of available additives for various non-fermented soybean products. That the associations of food categories of the GSFA and the product categories subject to the Standard was clarified by modifying the Table to section 4.1 of the Standard, as shown above (inserted texts are expressed in bold and underlined):

¹¹ REP15/FA para 46

¹² REP17/FA Appendix IV

¹³ REP24/FA para 22 ii.

Food additive/ functional class	Soybean beverages and related products (2.2.1)			Soybean curd and related products (2.2.2)		Compressed soybean curd (2.2.3)	Dehydrated soybean curd film (2.2.4)
	Plain Soybean beverage (2.2.1.1)	Composite/ flavoured soybean beverages (2.2.1.2)	Soybean- based beverages (2.2.1.3)	Semisolid soybean curd (2.2.2.1)	Soybean curd (2.2.2.2)		
GSFA^a Food Category	06.8.1			06.8.3		06.8.4	06.8.2
Acidity regulators	-	X	X	X	X	X	-
Antioxidants	-	X	X	-	-	-	-
Colours	-	X	X	-	-	-	-
Emulsifiers	-	X	X	-	-	-	-
Firming Agents	-	-	-	X	X	X	-
Flavour enhancer	-	X	X	-	-	-	-
Preservatives	-	-	-	-	-	X	X
Stabilizers	-	X	X	-	X	-	-
Sweeteners	-	X	X	-	-	-	-

X= The use of food additives belonging to the functional class is technologically justified.

-= The use of food additives belonging to the functional class is not technologically justified.

a = General Standard for Food Additives (CXS 192-1995)

The EWG reached consensus on the Chair's proposals.

Chair's final proposals:

(1) to consider whether or not to place 160a(i), (ii), (iii) and 160e under FC 6.8.1 following the response from CCASIA to CCFA on justification and maximum use levels of carotenoid-related additives.

(2) INS 160a(i), 160a(iii), 160a(iv), INS 160a(ii) and INS 160e will be deleted, though possibly temporarily, as the food additive provision in CXS 322R-2015 would be replaced with the general reference to the GSFA and the specific listings of permitted food additives would be removed. Should these carotenoid related food additives be permitted for the designated food products in CXS 322R-2015 with technical justification provided by CCASIA, then FC 06.8.1 in GSFA would need to be revised to include these carotenoid related food additives.

(3) That the associations of food categories of the GSFA and the product categories subject to the Standard be clarified by modifying the Table to section 4.1 of the Standard, as shown above.

11. Adding to the "References to Commodity Standards for GSFA Table 3 Additives" Regional Standard for Soybean Products Fermented with *Bacillus Species* (CXS 354R-2023)

Initially, the Chairs proposed that alignment work is not needed for the Regional Standard for Soybean Products Fermented with *Bacillus Species* (CXS 354R-2003) as the standard does not permit food additives. This was because FC 06.8.6 of the GSFA does not list any Table 1 and 2 additives. However, it was later noted that Table 3 food additives are permitted in FC 06.8.6, as this food category is not in the Annex to Table 3. Thus, by not amending section 2 of Table 3 of the GSFA, some might interpret that Table 3 additives could be used in foods conforming to the standard. Therefore, the following proposal and according revisions were made:

Chair's final proposal:

An entry should be added to the "References to Commodity Standards for GSFA Table 3 Additives" (section 2 of the Annex to Table 3) of the GSFA for CXS 354R-2023 indicating that "Food additives are not permitted in products conforming to this standard."

ISSUES RELATED TO CCSCH STANDARDS

12. Change to the wording in the References to Commodity Standards for GSFA Table 3 Additives for the Food Category 12.2.1 entry

Related to Issue 6, above, part of Food Category 12.2.1, specifically “Herbs and spices (EXCLUDING SPICES)” is listed in the Annex to Table 3, which means that herbs are in the Annex to Table 3 but spices are not. As such, only spices should be mentioned in the *References to Commodity Standards for GSFA Table 3 Additives*, as Table 3 allowances for herbs must be entered into Tables 1 and 2. The Chair has found that the wording for FC 12.2.1 (i.e., Herbs and spices (EXCLUDING SPICES))” in the *References to Commodity Standards for GSFA Table 3 Additives* is inaccurate and misleading as far as what is indicated in the Annex to Table 3. This wording should be revised to either reflect the Food Category Title itself (i.e., Herbs and spices) or to reflect that it refers specifically to use in spices (e.g., “Herbs and spices (EXCLUDING HERBS)” or “Herbs and spices (ONLY SPICES)”).

Chair's initial proposal:

To amend the text in the *References to Commodity Standards for GSFA Table 3 Additives* to reflect actual allowance in spices, so that the entry reads “Herbs and spices (EXCLUDING ~~SPICES~~HERBS)” or “Herbs and spices (~~EXCLUDING ONLY~~ SPICES)” based on EWG preference.

In the EWG

There was a preference to revise the text to “Herbs and spices (ONLY SPICES)”.

Chair's final proposal:

To amend the text in the *References to Commodity Standards for GSFA Table 3 Additives* for Food Category 12.2.1, to reflect actual allowance in spices, so that the entry reads “Herbs and spices (EXCLUDING ONLY SPICES).”

13. Amend Notes 532 and 534 to reflect functional class use as a preservative and as an anticaking agent, respectively; and Note 534 to also clarify use in spices from FC 12.2.1

The Chair believes it is appropriate to amend Note 532 to include “as a preservative” and to amend Note 534 to include as an “anticaking agent”, which more accurately reflects the permitted uses of the additive(s) in these functional classes from the food additive Section text in the Herb and Spice Standards, while also maintaining consistency, in terms of including the allowed functional class as part of the permission, with proposed new Note A343. Currently Note 534 only references use in herbs, an amendment is proposed to clarify use in spices since FC 12.2.1 encompasses both; further, the justification for the proposed amendments is to avoid the interpretation that the Table 3 food additives cannot be used in spices. The amended Note 532 would then read “For products conforming to the Standard for Black, White and Green Peppers (CXS 326-2017), only sulfur dioxide (INS 220) may be used and only in green peppers as a preservative.” The amended Note 534 would then read “For herbs use is limited to herbs that have been ground or processed into powder only, as an anticaking agent. For spices, refer to Table 3.”

Chair's initial proposal:

The To amend Note 532 and 534 to include “as a preservative” and “as an anticaking agent”, respectively, for accuracy and consistency; and Note 534 to also clarify use in spices from FC 12.2.1. Note 532 would then read “For products conforming to the Standard for Black, White and Green Peppers (CXS 326-2017), only sulfur dioxide (INS 220) may be used and only in green peppers as a preservative.” Note 534 would then read “For herbs use is limited to herbs that have been ground or processed into powder only, as an anticaking agent. For spices, refer to Table 3.”

In the EWG

There was general support for the identification of functional classes. There was not support for the reference to spices in Note 534. Note 534 is intended only to describe the conditions that apply to herbs, and therefore uses in spices (and in non-standardized products) must be considered separately. Currently, uses in standardized spices are covered by the general references in the standards, which allow only certain Table 3 additives.

Chair's final proposal:

To amend Note 532 and 534 to include “as a preservative” and “as an anticaking agent”, respectively, for accuracy and consistency. Note 532 would then read “For products conforming to the Standard for Black, White and Green Peppers (CXS 326-2017), only sulfur dioxide (INS 220) may be used and only in green peppers **as a preservative**.” Note 534 would then read “For herbs use is limited to herbs that have been ground or processed into powder only, **as an anticaking agent**.”

14. Maintain consistency in Alignment of Standardized Herbs and Spices between Standards, correction to GSFA in regard to previously Aligned CXS 326-2017

With the introduction of Table 3 anticaking agents into Tables 1 and 2 to accommodate their use in the dried ground/powdered form of herbs (i.e., first introduced at CCFA52 for Dried Thyme, CXS 328-2017), XS Notes for the Standard for Black, White and Green Peppers (CXS 326-2017) were inadvertently missed. CXS 326-2017 only permits the use of Table 1 and 2 preservatives (i.e., sulfur dioxide) and in addition, the *References to Commodity Standards for GSFA Table 3 Additives*, indicates for CXS 328-2017 “Table 3 additives are not permitted for use in products conforming to this standard.” Therefore, Table 3 anticaking agents are not permitted in this standard and XS Notes should be added to the Tables 1 and 2 entries for these anticaking agents.

Chair's initial proposal:

To add XS326 Notes to all Table 3 anticaking agents entries in Tables 1 and 2 for Food Category 12.2.1

In the EWG

There was consensus on the proposal.

Chair's final proposal: To add XS326 Notes to all Table 3 anticaking agents entries in Tables 1 and 2 for Food Category 12.2.1.

Chair's final proposal:

To add XS326 Notes to all Table 3 anticaking agents entries in Tables 1 and 2 for Food Category 12.2.1.

Annex 2 (CCASIA)

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE REGIONAL COMMODITY STANDARDS FOR CCASIA AND TO TABLES 1, 2 AND 3 OF THE GSFA RELATING TO THE ALIGNMENT OF THOSE STANDARDS (CXS 298R-2009; CXS 301R-2011; CXS 322R-2015; CXS 354R-2023; CXS 355R-2023)

The relevant Codex Standards for milk and milk products that are being aligned with the GSFA are cross-referenced to the following food categories in the GSFA (see Annex C of the GSFA):

CXS Number	Codex Standard Name	GSFA food category
298R-2009	Fermented Soybean Paste	12.9.1
301R-2011	Edible Sago Flour	06.2.1
322R-2015	Non-Fermented Soybean Products	06.8.1, 06.8.2, 06.8.3, 06.8.4
354R-2023	Soybean Products Fermented with <i>Bacillus Species</i>	06.8.6
355R-2023	Cooked Rice Wrapped in Plant Leaves	06.7

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE CCASIA REGIONAL COMMODITY STANDARDS

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE REGIONAL STANDARD FOR FERMENTED SOYBEAN PASTE (Asia) (CXS 298R-2009)

The following amendments to Section 4 of the Standard for Fermented Milks (CXS 298R-2009) are proposed:

4. FOOD ADDITIVES

Acidity regulators, antioxidants, colours, flavours enhancers, preservatives, stabilizers and sweeteners used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 12.9.1 Fermented soybean paste (e.g., miso) and acidity regulators, antioxidants, colours, flavours enhancers, preservatives, stabilizers and sweeteners used in listed in Table 3 of the GSFA are acceptable for use in foods conforming to this standard.

4.1 Acidity regulator

INS No.	Name of food additive	Maximum level
334	L(+) tartaric acid	1000 mg/kg
335(ii)	sodium L(+) tartrate	as tartaric acid
337	potassium sodium L(+) tartrate	

4.2 Antioxidant

INS No.	Name of food additive	Maximum level
539	Sodium thiosulphate	30 mg/kg as sulphur dioxide

4.3 Colour

INS No.	Name of food additive	Maximum level
101(i)	Riboflavin, synthetic	10 mg/kg

4.4 Preservatives

INS No.	Name of food additive	Maximum level
200	Sorbic acid	1000 mg/kg
202	Potassium sorbate	as sorbic acid, singly or in combination
203	Calcium sorbate	
210	Benzoic acid	1000 mg/kg

211	Sodium benzoate	as benzoic acid, singly or in combination
212	Potassium benzoate	

4.5 Sweeteners

INS No.	Name of food additive	Maximum level
950	Acesulfame potassium	350 mg/kg
954(iv)	Sodium saccharin	200 mg/kg

4.6 Processing aids

INS No.	Name of processing aid
	Protease
	Hemicellulase
	Lipase
472e	Citric and fatty acid esters of glycerol
270	Lactic acid
452(i)	Sodium polyphosphates, glassy
452(ii)	Potassium polyphosphates

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *REGIONAL STANDARD FOR EDIBLE SAGO FLOUR* (Asia) (CXS 301R-2011)

As there is already an appropriate general reference to the GSFA in Section 4 of standard, no changes are proposed. For reference, section 4 reads:

4. FOOD ADDITIVES

Flour treatment agents used in accordance with Table 1 and Table 2 of the General Standard for Food Additives (CXS 192-1995)¹ in food category 06.2.1 “Flours” are acceptable for use in foods conforming to this standard.

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *REGIONAL STANDARD FOR NON-FERMENTED SOYBEAN PRODUCTS* (Asia) (CXS 322R-2015)

As the current description on food additives for respective categories in this standard are slightly different from “Format for Codex commodity standards (CODEX ALIMENTARIUS COMMISSION PROCEDURAL MANUAL (28th edition), Section2)”, The following amendments to Section 4 of the *Regional Standard for Non-Fermented Soybean Products* (Asia) (CXS 322R-2015) are proposed:

4. FOOD ADDITIVES

4.1 General Requirements

Only those additive functional classes indicated as technologically justified in Table 2 may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those food additives listed may be used and only within the functions and limits 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 non-fermented soybean products as a result of carry-over from soybean ingredients.

No food additives are permitted for “Plain Soybean Beverage” in food category 06.8.1 (Soybean-based beverages).

Acidity regulators, antioxidants, colours, emulsifiers, flavour enhancers, stabilizers and sweeteners in “Composite/ flavoured Soybean Beverages” and “Soybean-based Beverages” in food category 06.8.1 (Soybean-based beverages), preservatives in food category 06.8.2 (Soybean-based beverage film), acidity regulators and firming agents in “Semisolid soybean curd” and acidity regulators, firming agents and stabilizers in “Soybean curd” in food category 06.8.3 (Soybean curd (tofu)), acidity regulators, firming agents and preservatives in food category 06.8.4 (Semi-dehydrated soybean curd) and its subcategories used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS192-1995) are acceptable for use in foods

conforming to this standard.

Acidity regulators, antioxidants, colours, emulsifiers, firming agents, flavour enhancers, preservatives, stabilizers and sweeteners used in accordance with Table 3 of the *General Standard for Food Additives (CXS 192-1995)* are acceptable for use in products as specified in Table 2 of this section, in foods conforming to this standard.

Table 2

Food additive/ functional class/ Product Category	Soybean beverages and related products (2.2.1)			Soybean curd and related products (2.2.2)		Compressed soybean curd (2.2.3)	Dehydrated soybean curd film (2.2.4)
	Plain Soybean beverage (2.2.1.1)	Composite/ flavoured soybean beverages (2.2.1.2)	Soybean-based beverages (2.2.1.3)	Semisolid soybean curd (2.2.2.1)	Soybean curd (2.2.2.2)		
GSFA^a Food Category	06.8.1			06.8.3		06.8.4	06.8.2
Acidity regulators	-	X	X	X	X	X	-
Antioxidants	-	X	X	-	-	-	-
Colours	-	X	X	-	-	-	-
Emulsifiers	-	X	X	-	-	-	-
Firming Agents	-	-	-	X	X	X	-
Flavour enhancers	-	X	X	-	-	-	-
Preservatives	-	-	-	-	-	X	X
Stabilizers	-	X	X	-	X	-	-
Sweeteners	-	X	X	-	-	-	-

X= The use of food additives belonging to the functional class is technologically justified.

= The use of food additives belonging to the functional class is not technologically justified.

a = General Standard for Food Additives (CXS 192-1995)

4.2 — Specific Food Additive Provisions

4.2.1 — Plain Soybean Beverage

—None permitted

4.2.2 — Composite/ flavoured Soybean Beverages and Soybean-based Beverages

Acidity regulators, antioxidants, colours, emulsifiers, flavour enhancers, stabilizers and sweeteners used in accordance with Tables 1 ~~and~~ Table 2 and Table 3 of the *General Standard for Food Additives (CXS 192-1995)* in Food Category 06.8.1 **“Soybean-based beverages” or listed in Table 3 of the GSFA** are acceptable for use in this product **foods conforming to this standard.** In addition, the following food additives may be used:

INS No.	Name of Food Additives	Maximum Level
Antioxidant		
304	Ascorbyl palmitate	500 mg/kg

INS No.	Name of Food Additives	Maximum Level
307 a, b, c	Tocopherols	200 mg/kg
Colour		
100(i)	Curcumin	1 mg/kg
102	Tartarazine	300 mg/kg
110	Sunset yellow FCF	300 mg/kg
132	Indigotine	150 mg/kg
133	Brilliant blue FCF	100 mg/kg
141(i),(ii)	Chlorophylls and chlorophyllins, copper complexes	30 mg/kg, as copper
160a(i),a(iii),e,f	Carotenoids	500 mg/kg
160a(ii)	Carotenes, beta-, vegetable	2000 mg/kg
160b(i)	Annatto extracts, bixin-based	5 mg/kg as bixin
160b(ii)	Annatto extracts, norbixin based	100 mg/kg as norbixin
Emulsifier		
432-436	Polysorbates	2000 mg/kg
472e	Diacyltartaric and fatty acid esters glycerol	2000 mg/kg
473	Sucrose esters of fatty acids	20000 mg/kg, singly or in combination
473a	Sucrose oligoesters, type I and type II	
474	Sucroglycerides	
475	Polyglycerol esters of fatty acids	20000 mg/kg
491-495	Sorbitan esters of fatty acids	20000 mg/kg
Stabilizer		
405	Propylene glycol alginate	10000 mg/kg
Sweetener		
950	Acesulfame potassium	500 mg/kg
951	Aspartame	1300 mg/kg

4.2.3 ~~Soybean Curd~~

Acidity regulator, firming agent and stabilizers used in accordance with Tables 1 ~~and~~ Table 2 ~~and~~ Table 3 of the ~~General Standard for Food Additives (CXS 192-1995) in Food Category 06.8.3 “Soybean curd (tofu)” or listed in Table 3 of the GSFA~~ are acceptable for use in ~~this product foods conforming to this standard.~~

4.2.4 ~~Compressed Soybean Curd~~

Acidity regulator, firming agents, ~~and~~ preservatives used in accordance with Tables 1 ~~and~~ Table 2 ~~and~~ Table 3 of the ~~General Standard for Food Additives (CXS 192-1995) in Food Category 06.8.4 “Non-fermented Soybean Products (Compressed Soybean Curd)” or, listed in Table 3 of the GSFA~~ ~~General Standard for Food Additives (CXS 192-1995) are acceptable for use in this product foods conforming to this standard.~~ ~~In addition, the following food additives may be used.~~

INS No.	Name of Food Additives	Maximum Level
Preservatives		
262ii	Sodium diacetate	1000 mg/kg

4.2.5 ~~Dehydrated Soybean Curd Film~~

~~Preservatives used in accordance with Tables 1 and Table 2 of the General Standard for Food Additives (CXS 192-1995) in Food Category 06.8.2 “Non-fermented Soybean Products (Dehydrated Soybean Curd Film)” or listed in Table 3 of the GSFA General Standard for Food Additives (CXS 192-1995) are acceptable for use in this product foods conforming to this standard. In addition, the following food additives may be used.~~

INS No.	Name of Food Additives	Maximum Level
Preservatives		
220-225,227-228,539	Sulfites	200 mg/kg, as residual SO ₂

4.32 Flavourings

The flavourings used in products covered by this standard shall comply with the *Guidelines for the Use of Flavourings* (CXG 66-2008).

4.43 Processing Aids

Processing aids with antifoaming, controlling acidity for coagulant and for extracting soybean beverages and carrier functions can be used in the products covered by this standard.

Processing aid used in products covered by this standard shall comply with the *Guidelines on substances used as processing aids* (CXG 75-2010).

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE REGIONAL STANDARD FOR SOYBEAN PRODUCTS FERMENTED WITH BACILLUS SPECIES (Asia) (CXS 354R-2023)

As food additives are not permitted in Section 4 of standard, no changes are proposed.

4. FOOD ADDITIVES

None permitted.

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE REGIONAL STANDARD FOR COOKED RICE WRAPPED IN PLANT LEAVES (Asia) (CXS 355R-2023)

there is already an appropriate general reference to the GSFA in Section 4 of standard; however, the following editorial amendments are proposed:

4. FOOD ADDITIVES

Colours and stabilizers used in accordance with Table1 and Table2 of the *General Standard for Food Additives*(CXS192-1995)⁴ in food category 06.7 “pre-cooked or processed rice products, including rice cakes (Oriental type only)” and acidity regulators, antioxidants, colours, **emulsifiers, flavour enhancers**, preservatives, stabilizers, ~~emulsifiers, flavour enhancers~~ and thickeners, or **listed**as indicated in Table3 of the *General Standard for Food Additives*(CXS192-1995)⁴are acceptable for use in foods conforming to this standard.

PROPOSED AMENDMENTS TO TABLE ONE OF THE GSFA FOR THE ALIGNMENT OF THE CCASIA REGIONAL COMMODITY STANDARDS

The Tables have been updated to include the latest, 2024 revisions to the GSFA; that includes revisions which reflected adoptions at the 54th session of the CCFA (see REP24/FA for background) which were subsequently adopted by CAC47 in November 2023 (see REP24/CAC). New text is indicated within the cells of the tables in **bold/underline**. Text to be removed is indicated in ~~strike through~~. **Text in green font and double underlined** are draft and proposed draft food additive provisions that are in the Codex Step process (see FA/55 INF/01).

Below are recommendations on amendments to the GSFA Food Categories (FCs) 06.2, 06.2.1, 06.7, 06.8.1, 06.8.2, 06.8.3, 06.8.4, 06.8.4.2, 12.9 and 12.9.1.

ACESULFAME POTASSIUM					
INS: 950		Functional class: Flavour enhancer, Sweetener			
FC No.	Food Category	Max Level	Notes	Step/Yea r adopted	Recommendations

06.8.1	Soybean-based beverages	500 mg/kg	478, B322R	2023	Adopt
12.9.1	Fermented soybean paste (e.g., miso)	350 mg/kg	478, A298R	2023	Adopt

ALPHA AMYLASE FROM ASPERGILLUS ORYZAE VAR.**INS: 1100(i)****Functional class: Flour treatment agent**

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
06.2	Flours and starches (including soybean powder)	GMP		1999	No change

ALPHA-AMYLASE FROM BACILLUS SUBTILIS**INS: 1100(iii)****Functional class: Flour treatment agent**

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
06.2	Flours and starches (including soybean powder)	GMP	XS152	2019	No change

ANNATTO EXTRACTS, BIXIN- BASED**INS: 160b(i)****Functional class: Colour**

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
<u>06.8.1</u>	<u>Soybean-based beverages</u>	<u>10 mg/kg</u>	<u>8, D322R</u>	<u>4</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced at CCFA, include Note D322R, and the maximum level would be 5 mg/kg. However, if the proposal is not adopted via the EWG of the GSFA, a provision specific to the standard would be applied, with the maximum level would be 5 mg/kg and instead of Note D322R, the note would be E322R.

ANNATTO EXTRACTS, NORBIXIN BASED**INS: 160b(ii)****Functional class: Colour**

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
<u>06.7</u>	<u>Pre-cooked or processed rice products, including rice cakes (Oriental type only)</u>	<u>500 mg/kg</u>	<u>185</u>	<u>4</u>	Maintain at Step (as per GSFA EWG work). No change needed for Alignment.
<u>06.8.1</u>	<u>Soybean-based beverages</u>	<u>100 mg/kg</u>	<u>185, E322R</u>		Adopt

ASCORBIC ACID, L-

INS: 300 Functional class: Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant					
FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
06.2.1	Flours	300 mg/kg	472, <u>A301R</u>	2019	Adopt

ASCORBYL ESTERS					
INS: 304, 305 Functional class: Antioxidant					
FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
<u>06.8.1</u>	<u>Soybean-based beverages</u>	<u>500 mg/kg</u>	<u>187, E322R</u>		Adopt

ASPARTAME					
INS: 951 Functional class: Flavour enhancer, Sweetener					
FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
<u>06.8.1</u>	<u>Soybean-based beverages</u>	<u>1300 mg/kg</u>	<u>F322R</u>		Adopt

BENZOATES					
INS: 210-213 Functional class: Preservative					
FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
12.9.1	Fermented soybean paste (e.g., miso)	1000 mg/kg	13	2024	No change.

BENZOYL PEROXIDE					
INS: 928 Functional class: Bleaching agent, Flour treatment agent, Preservative					
FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
06.2.1	Flours	75 mg/kg	468, <u>A301R</u>	2019	Adopt

BRILLIANT BLUE FCF					
INS: 133 Functional class: Colour					
FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
<u>06.8.1</u>	<u>Soybean-based beverages</u>	<u>100 mg/kg</u>	<u>E322R</u>		Adopt

CALCIUM SULFATE					
INS: 516 Functional class: Acidity regulator, Firming agent, Flour treatment agent, Sequestrant, Stabilizer					

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
06.2.1	Flours	GMP	57, A301R	2019	Adopt

CARAMEL II – SULFITE CARAMEL**INS: 150b****Functional class: Colour**

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
<u>06.7</u>	<u>Pre-cooked or processed rice products, including rice cakes (Oriental type only)</u>	<u>50000 mg/kg</u>		<u>4</u>	Maintain at Step (as per GSFA EWG work). No change needed for Alignment.

CARAMEL III - AMMONIA CARAMEL**INS: 150c****Functional class: Colour**

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
06.7	Pre-cooked or processed rice products, including rice cakes (Oriental type only)	50000 mg/kg		2009	No change
06.8.1	Soybean-based beverages	1500 mg/kg	A322R	2010	Adopt

CARAMEL IV – SULFITE AMMONIA CARAMEL**INS: 150d****Functional class: Colour**

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
06.7	Pre-cooked or processed rice products, including rice cakes (Oriental type only)	2500 mg/kg		2011	No change

CARBOHYDRASE FROM BACILLUS LICHENIFORMIS**INS: 1100(vi)****Functional class: Flour treatment agent**

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
06.2	Flours and starches (including soybean powder)	GMP	XS152	2019	No change

CARMINES**INS: 120****Functional class: Colour**

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
06.8.1	Soybean-based beverages	100 mg/kg	178, A322R	2010	Adopt

CHLORINE					
INS: 925 Functional class: Flour treatment agent					
FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
06.2.1	Flours	2500 mg/kg	87, 471	2019	No change

CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES					
INS: 141(i),(ii) Functional class: Colour					
FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
<u>06.8.1</u>	<u>Soybean-based beverages</u>	<u>30 mg/kg</u>	<u>62, E322R</u>		Adopt

CURCUMIN					
INS: 100(i) Functional class: Colour					
FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
<u>06.8.1</u>	<u>Soybean-based beverages</u>	<u>1 mg/kg</u>	<u>E322R</u>		Adopt

DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL					
INS: 472e Functional class: Emulsifier, Sequestrant, Stabilizer					
FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
06.2	Flours and starches (including soybean powder)	3000 mg/kg	186, XS152, <u>XS301R</u>	2019	Adopt
06.8.1	Soybean-based beverages	2000 mg/kg	347, <u>C322R</u>	2016	Adopt

INDIGOTINE (INDIGO CARMINE)					
INS: 132 Functional class: Colour					
FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
<u>06.8.1</u>	<u>Soybean-based beverages</u>	<u>150 mg/kg</u>	<u>E322R</u>		Adopt

LECITHIN					
INS: 322(i) Functional class: Antioxidant, Emulsifier, Flour treatment agent					
FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
06.2.1	Flours	GMP	25, 28, <u>A301R</u>	2014	Adopt

MAGNESIUM CARBONATE					
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INS: 504(i) Functional class: Acidity regulator, Anticaking agent, Colour retention agent, Flour treatment agent					
FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
06.2.1	Flours	1500 mg/kg	<u>A301R</u>	2021	Adopt

METHACRYLATE COPOLYMER BASIC (BMC) INS: 1205 Functional class: Carrier, Glazing agent					
FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
06.2.1	Flours	GMP	<u>XS301R</u>	2021	Adopt

PAPRIKA EXTRACT INS: 160c(ii) Functional class: Colour					
FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
<u>06.7</u>	<u>Pre-cooked or processed rice products, including rice cakes (Oriental type only)</u>	<u>30 mg/kg</u>	<u>39</u>	2	Maintain at Step (as per GSFA EWG work). No change needed for Alignment.
<u>06.8.1</u>	<u>Soybean-based beverages</u>	<u>15 mg/kg</u>	<u>39, A322R</u>	2	Maintain at Step (as per GSFA EWG work). A provision or Note relevant for CXS 322R-2015 is not needed if the Step provision is not adopted.
<u>06.8.4.2</u>	<u>Deep fried semi-dehydrated soybean curd</u>	<u>35 mg/kg</u>	<u>39, XS322R</u>	2	Maintain at Step (as per GSFA EWG work).

PHOSPHATES INS: 338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542 Functional class: Acidity regulator, Anticaking agent, Antioxidant, Emulsifier, Emulsifying salt, Firming agent, Flour treatment agent, Humectant, Preservative, Raising agent, Sequestrant, Stabilizer, Thickener (depending on the phosphate)					
FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
06.2.1	Flours	2500 mg/kg	33, 225, 469, <u>C301R</u>	2019	Adopt
06.8.1	Soybean-based beverages	1300 mg/kg	33, <u>I322R</u>	2012	Adopt
06.8.3	Soybean curd (tofu)	100 mg/kg	33, <u>K322R</u>	2012	Adopt
12.9	Soybean-based seasonings and condiments	1200 mg/kg	33, <u>XS298R</u>	2012	Adopt

POLYGLYCEROL ESTERS OF FATTY ACIDS					
INS: 475 Functional class: Emulsifier, Stabilizer					
FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
<u>06.8.1</u>	<u>Soybean-based beverages</u>	<u>20000 mg/kg</u>	<u>G322R</u>		Adopt

POLYSORBATES					
INS: 432-436 Functional class: Emulsifier, Stabilizer					
FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
<u>06.8.1</u>	<u>Soybean-based beverages</u>	<u>2000 mg/kg</u>	<u>G322R</u>		Adopt

PONCEAU 4R (COCHINEAL RED A)					
INS: 124 Functional class: Colour					
FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
<u>06.8.1</u>	<u>Soybean-based beverages</u>	<u>50 mg/kg</u>	<u>A322R</u>	<u>7</u>	Maintain at Step (as per GSFA EWG work). A provision or Note relevant for CXS 322R-2015 is not needed if the Step provision is not adopted.

PROPYLENE GLYCOL ALGINATE					
INS: 405 Functional class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Stabilizer, Thickener					
FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
<u>06.8.1</u>	<u>Soybean-based beverage</u>	<u>10000 mg/kg</u>	<u>H322R</u>		Adopt

PROTEASE FROM ASPERGILLUS ORYZAE VAR.					
INS: 1101(i) Functional class: Flavour enhancer, Flour treatment agent, Stabilizer					
FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
06.2.1	Flours	GMP	<u>A301R</u>	1999	Adopt

PULLULAN					
INS: 1204 Functional class: Glazing agent, Thickener					
FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
06.2.1	Flours	GMP	25, XS152, <u>XS301R</u>	2014	Adopt

SACCHARINS**INS: 954(i)-(iv)****Functional class: Sweetener**

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
12.9.1	Fermented soybean paste (e.g., miso)	200 mg/kg	500, 477	2012	No changes required

SODIUM ALUMINIUM PHOSPHATES**INS: 541(i),(ii)****Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Raising agent, Stabilizer, Thickener**

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
06.2.1	Flours	1600 mg/kg	6, 252, XS152, <u>XS301R</u>	2019	Adopt

SODIUM ASCORBATE**INS: 301****Functional class: Antioxidant, Flour treatment agent**

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
06.2.1	Flours	300 mg/kg	<u>A301R</u>	2014	Adopt

SODIUM DIACETATE**INS: 262(ii)****Functional class: Acidity regulator, Preservative, Sequestrant**

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
<u>06.8.4</u>	<u>Compressed Soybean Curd</u>	<u>1000 mg/kg</u>	<u>L322R</u>		Adopt

SORBATES**INS: 200, 202, 203****Functional class: Preservative**

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
12.9.1	Fermented soybean paste (e.g., miso)	1000 mg/kg	42	2010	No change

SORBITAN ESTERS OF FATTY ACIDS**INS: 491-495****Functional class: Emulsifier, Stabilizer**

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
<u>06.8.1</u>	<u>Soybean-based beverage</u>	<u>20000 mg/kg</u>	<u>G322R</u>		Adopt

STEAROYL LACTYLATES**INS: 481(i), 482(i)****Functional class: Emulsifier, Flour treatment agent, Foaming agent, Stabilizer**

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
06.2.1	Flours	5000 mg/kg	186, XS152, <u>A301R</u>	2019	Adopt

STEVIOL GLYCOSIDES

INS: 960a, 960b, 960c, 960d **Functional class: Sweetener**

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
06.8.1	Soybean-based beverage	200 mg/kg	26, 477, <u>A322R</u>	2011	Adopt

SUCRALOSE (TRICHLOROGALACTOSUCROSE)

INS: 955 **Functional class: Flavour enhancer, Sweetener**

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
06.7	Pre-cooked or processed rice products, including rice cakes (Oriental type only)	200 mg/kg	72, 478, <u>XS355R</u>	2007	Adopt
06.8.1	Soybean-based beverage	400 mg/kg	478, <u>B322R</u>	2012	Adopt

SUCROSE ESTERS

INS: 473, 473a, 474 **Functional class: Emulsifier, Foaming agent, Glazing agent, Stabilizer**

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
06.7	Pre-cooked or processed rice products, including rice cakes (Oriental type only)	10000 mg/kg	<u>A355R</u>	2021	Adopt
06.8.1	Soybean-based beverage	20000 mg/kg	<u>C322R</u>	2021	Adopt

SULFITES

INS: 220-225, 539 **Functional class: Antioxidant, Bleaching agent, Flour treatment agent, Preservative**

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
06.2.1	Flours	200 mg/kg	44, 470, <u>B301R</u>	2019	Adopt
<u>06.8.2</u>	<u>Soybean-based beverage film</u>	<u>200 mg/kg</u>	<u>44, J322R</u>		Adopt
<u>12.9.1</u>	<u>Fermented soybean paste (e.g., miso)</u>	<u>30 mg/kg</u>	<u>44, B298R</u>		Adopt

SUNSET YELLOW FCF

INS: 110 **Functional class: Colour**

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
<u>06.8.1</u>	<u>Soybean-based beverage</u>	<u>300 mg/kg</u>	<u>E322R</u>		Adopt

TARTRATES

INS: 334, 335(ii), 337 Functional class: Acidity regulator, Antioxidant, Emulsifying salt, Flavour enhancer, Sequestrant, Stabilizer

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
06.2.1	Flours	5000 mg/kg	45, 186, XS152, <u>XS301R</u>	2019	Adopt
<u>12.9.1</u>	<u>Fermented soybean paste (e.g., miso)</u>	<u>1000 mg/kg</u>	<u>45, C298R</u>		Adopt

TARTRAZINE

INS: 102 Functional class: Colour

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
<u>06.8.1</u>	<u>Soybean-based beverage</u>	<u>30 mg/kg</u>	<u>M322R</u>	<u>4</u>	Maintain at Step (as per GSFA EWG work). However, if the proposal is not adopted via the EWG of the GSFA, a provision specific to the standard would be applied, with the maximum level of 300 mg/kg and instead of Note M322R, the note would be E322R.

TOCOPHEROLS

INS: 307a, b, c Functional class: Antioxidant

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
06.2.1	Flours	5000 mg/kg	15, 186, XS152, <u>XS301R</u>	2019	Adopt
<u>06.8.1</u>	<u>Soybean-based beverage</u>	<u>200 mg/kg</u>	<u>E322R</u>		<u>Adopt</u>

TRISODIUM CITRATE

INS: 331(iii) Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendations
06.2.1	Flours	GMP	25, XS152, <u>XS301R</u>	2019	Adopt

PROPOSED AMENDMENTS TO TABLE TWO OF THE GSFA FOR THE ALIGNMENT OF THE CCASIA REGIONAL COMMODITY STANDARDS

The Tables have been updated to include the latest, 2024 revisions to the GSFA; that includes revisions which reflected adoptions at the 54th session of the CCFA (see REP24/FA for background) which were subsequently adopted by CAC47 in November 2024 (see REP24/CAC). New text is indicated within the cells of the tables in **bold/underline**. Text to be removed is indicated in ~~strikethrough~~. **Text in green font and double underlined** are draft and proposed draft food additive provisions that are in the Codex Step process (see FA/55 INF/01).

Below are recommendations on amendments to FCs 06.2, 06.2.1, 06.7, 06.8.1, 06.8.2, 06.8.3, 06.8.4, 06.8.4.2, 12.9 and 12.9.1.

PROPOSED AMENDMENTS TO FOOD CATEGORY 06.2

Amendments related to the *Regional Standard for Edible Sago Flour (Asia)* (CXS 301R-2011)

Food category No. 06.2 Flours and starches (including soybean powder)					
Additive	INS	Step/Year adopted	Max Level	Notes	Recommendations
ALPHA AMYLASE FROM ASPERGILLUS ORYZAE VAR.	1100(i)	1999	GMP		No change
ALPHA-AMYLASE FROM BACILLUS SUBTILIS	1100(iii)	2019	GMP	XS152	No change
CARBOHYDRASE FROM BACILLUS LICHENIFORMIS	1100(vi)	2019	GMP	XS152	No change
DIACETYL TARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2019	3000 mg/kg	186, XS152, <u>XS301R</u>	Adopt

PROPOSED AMENDMENTS TO FOOD CATEGORY 06.2.1

Amendments related to the *Regional Standard for Edible Sago Flour (Asia)* (CXS 301R-2011)

Food category No. 06.2.1 Flours					
Additive	INS	Step/Year adopted	Max Level	Notes	Recommendations
ASCORBIC ACID, L-	300	2019	300 mg/kg	472, <u>A301R</u>	Adopt
BENZOYL PEROXIDE	928	2019	75 mg/kg	468, <u>A301R</u>	Adopt
CALCIUM SULFATE	516	2019	GMP	57, <u>A301R</u>	Adopt
CHLORINE	925	2019	2500 mg/kg	87, 471	No change
LECITHIN	322(i)	2014	GMP	25, 28, <u>A301R</u>	Adopt
MAGNESIUM CARBONATE	504(i)	2021	1500 mg/kg	<u>A301R</u>	Adopt
METHACRYLATE COPOLYMER BASIC (BMC)	1205	2021	GMP	<u>XS301R</u>	Adopt

PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2019	2500 mg/kg	33, 225, 469, C301R	Adopt
PROTEASE FROM ASPERGILLUS ORYZAE VAR.	1101(i)	1999	GMP	A301R	Adopt
PULLULAN	1204	2014	GMP	25, XS152, XS301R	Adopt
SODIUM ALUMINIUM PHOSPHATES	541(i),(ii)	2019	1600 mg/kg	6, 252, XS152, XS301R	Adopt
SODIUM ASCORBATE	301	2014	300 mg/kg	A301R	Adopt
STEAROYL LACTYLATES	481(i), 482(i)	2019	5000 mg/kg	186, XS152, A301R	Adopt
SULFITES	220-225, 539	2019	200 mg/kg	44, 470, B301R	Adopt
TARTRATES	334, 335(ii), 337	2019	5000 mg/kg	45, 186, XS152, XS301R	Adopt
TOCOPHEROLS	307a, b, c	2019	5000 mg/kg	15, 186, XS152, XS301R	Adopt
TRISODIUM CITRATE	331(iii)	2019	GMP	25, XS152, XS301R	Adopt

PROPOSED AMENDMENTS TO FOOD CATEGORY 06.7

Amendments related to the *Regional Standard for Cooked Rice Wrapped in Plant Leaves (Asia)* (CXS 355R-2023)

Food category No. 06.7		Pre-cooked or processed rice products, including rice cakes (Oriental type only)			
Additive	INS	Step/Year adopted	Max Level	Notes	Recommendations
<u>ANNATTO EXTRACTS, NORBIXIN BASED</u>	<u>160b(ii)</u>	<u>4</u>	<u>500 mg/kg</u>	<u>185</u>	Maintain at Step (as per GSFA EWG work). No change needed for Alignment.
<u>CARAMEL II – SULFITE CARAMEL</u>	<u>150b</u>	<u>4</u>	<u>50000 mg/kg</u>		Maintain at Step (as per GSFA EWG work). No change needed for Alignment.
CARAMEL III - AMMONIA CARAMEL	150c	2009	50000 mg/kg		No change
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2011	2500 mg/kg		No change
<u>PAPRIKA EXTRACT</u>	<u>160c(ii)</u>	<u>2</u>	<u>30 mg/kg</u>	<u>39</u>	Maintain at Step (as per GSFA EWG work). No

					change needed for Alignment.
SUCRALOSE (TRICHLOROGALACTO SUCROSE)	955	2007	200 mg/kg	72, 478, <u>XS355R</u>	Adopt
SUCROSE ESTERS	473, 474, 473a,	2021	10000 mg/kg	<u>A355R</u>	Adopt

PROPOSED AMENDMENTS TO FOOD CATEGORY 06.8.1

Amendments related to the *Regional Standard for Non-Fermented Soybean Products (Asia)* (CXS 322R-2015)

Food category No. 06.8.1 Soybean-based beverage					
Additive	INS	Step/Year adopted	Max Level	Notes	Recommendations
ACESULFAME POTASSIUM	950	2023	500 mg/kg	478, <u>B322R</u>	Adopt
<u>ANNATTO EXTRACTS, BIXIN- BASED</u>	<u>160b(i)</u>	<u>4</u>	<u>10 mg/kg</u>	<u>8, D322R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced at CCFA, include Note D322R, and the maximum level would be 5 mg/kg. However, if the proposal is not adopted via the EWG of the GSFA, a provision specific to the standard would be applied, with the maximum level would be 5 mg/kg and instead of Note D322R, the note would be E322R.
<u>ANNATTO EXTRACTS, NORBIXIN BASED</u>	<u>160b(ii)</u>		<u>100 mg/kg</u>	<u>185, E322R</u>	Adopt
<u>ASCORBYL ESTERS</u>	<u>304, 305</u>		<u>500 mg/kg</u>	<u>187, E322R</u>	Adopt
<u>ASPARTAME</u>	<u>951</u>		<u>1300 mg/kg</u>	<u>F322R</u>	Adopt
<u>BRILLIANT BLUE FCF</u>	<u>133</u>		<u>100 mg/kg</u>	<u>E322R</u>	Adopt
CARAMEL III - AMMONIA CARAMEL	150c	2010	1500 mg/kg	<u>A322R</u>	Adopt
CARMINES	120	2010	100 mg/kg	178, <u>A322R</u>	Adopt
<u>CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES</u>	<u>141(i),(ii)</u>		<u>30 mg/kg,</u>	<u>62, E322R</u>	Adopt
<u>CURCUMIN</u>	<u>100(i)</u>		<u>1 mg/kg</u>	<u>E322R</u>	Adopt

<u>DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL</u>	<u>472e</u>	<u>2016</u>	<u>2000 mg/kg</u>	<u>347, C322R</u>	Adopt
<u>INDIGOTINE</u>	<u>132</u>		<u>150 mg/kg</u>	<u>E322R</u>	Adopt
<u>PAPRIKA EXTRACT</u>	<u>160c(ii)</u>	<u>2</u>	<u>15 mg/kg</u>	39, <u>A322R</u>	Maintain at Step (as per GSFA EWG work). A provision or Note relevant for CXS 322R-2015 is not needed if the Step provision is not adopted.
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	2012	1300 mg/kg	33, <u>I322R</u>	Adopt
<u>POLYGLYCEROL ESTERS OF FATTY ACIDS</u>	<u>475</u>		<u>20000 mg/kg</u>	<u>G322R</u>	Adopt
<u>POLYSORBATES</u>	<u>432-436</u>		<u>2000 mg/kg</u>	<u>G322R</u>	Adopt
<u>PONCEAU 4R (COCHINEAL RED A)</u>	<u>124</u>	<u>7</u>	<u>50 mg/kg</u>	<u>A322R</u>	Maintain at Step (as per GSFA EWG work). A provision or Note relevant for CXS 322R-2015 is not needed if the Step provision is not adopted.
<u>PROPYLENE GLYCOL ALGINATE</u>	<u>405</u>		<u>10000 mg/kg</u>	<u>H322R</u>	Adopt
<u>SORBITAN ESTERS OF FATTY ACIDS</u>	<u>491-495</u>		<u>20000 mg/kg</u>	<u>G322R</u>	Adopt
STEVIOLE GLYCOSIDES	960a, 960b, 960c, 960d	2011	200 mg/kg	26, 477, <u>A322R</u>	Adopt
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2012	400 mg/kg	478, <u>B322R</u>	Adopt
SUCROSE ESTERS	473, 473a, 474	2021	20000 mg/kg	<u>C322R</u>	Adopt
<u>SUNSET YELLOW FCF</u>	<u>110</u>		<u>300 mg/kg</u>	<u>E322R</u>	Adopt
<u>TARTRAZINE</u>	<u>102</u>	<u>4</u>	<u>30 mg/kg</u>	<u>M322R</u>	Maintain at Step (as per GSFA EWG work). However, if the proposal is not adopted via the EWG of the GSFA, a

					provision specific to the standard would be applied, with the maximum level of 300 mg/kg and instead of Note M322R, the note would be E322R.
<u>TOCOPHEROLS</u>	<u>307 a, b, c</u>		<u>200 mg/kg</u>	<u>E322R</u>	Adopt

PROPOSED AMENDMENTS TO FOOD CATEGORY 06.8.2

Amendments related to the *Regional Standard for Non-Fermented Soybean Products* (Asia) (CXS 322R-2015)

Food category No. 06.8.2		Soybean-based beverage film			
Additive	INS	Step/Year adopted	Max Level	Notes	Recommendations
<u>SULFITES</u>	<u>220-225,227-228,539</u>		<u>200 mg/kg</u>	<u>44, J322R</u>	Adopt

PROPOSED AMENDMENTS TO FOOD CATEGORY 06.8.3

Amendments related to the *Regional Standard for Non-Fermented Soybean Products* (Asia) (CXS 322R-2015)

Food category No. 06.8.3		Soybean curd (tofu)			
Additive	INS	Step/Year adopted	Max Level	Notes	Recommendations
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v);542	2012	100 mg/kg	33, K322R	Adopt

PROPOSED AMENDMENTS TO FOOD CATEGORY 06.8.4

Amendments related to the *Regional Standard for Non-Fermented Soybean Products* (Asia) (CXS 322R-2015)

Food category No. 06.8.4.2		Deep fried semi-dehydrated soybean curd			
Additive	INS	Step/Year adopted	Max Level	Notes	Recommendations
<u>Paprika extract</u>	<u>160c(ii)</u>	<u>2</u>	<u>35 mg/kg</u>	<u>39, XS322R</u>	Maintain at Step (as per GSFA EWG work).

PROPOSED AMENDMENTS TO FOOD CATEGORY 06.8.4.2

Amendments related to the *Regional Standard for Non-Fermented Soybean Products* (Asia) (CXS 322R-2015)

Food category No. 06.8.4.2 Deep fried semi-dehydrated soybean curd					
Additive	INS	Step/Year adopted	Max Level	Notes	Recommendations
<u>Paprika extract</u>	<u>160c(ii)</u>	<u>2</u>	<u>35 mg/kg</u>	<u>39, XS322R</u>	Maintain at Step (as per GSFA EWG work).

PROPOSED AMENDMENTS TO FOOD CATEGORY 12.9

Amendments related to the *Regional Standard for Fermented Soybean Paste (Asia)* (CXS 298R-2009)

Food Category No. 12.9 Soybean-based seasonings and condiments					
Additive	INS	Step/Year adopted	Max Level	Notes	Recommendations
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v);542	2012	1200 mg/kg	33, <u>XS298R</u>	Adopt

PROPOSED AMENDMENTS TO FOOD CATEGORY 12.9.1

Amendments related to the *Regional Standard for Fermented Soybean Paste (Asia)* (CXS 298R-2009)

Food Category No. 12.9.1 Fermented soybean paste (e.g., miso)					
Additive	INS	Step/Year adopted	Max Level	Notes	Recommendations
ACESULFAME POTASSIUM	950	2023	350 mg/kg	478, <u>A298R</u>	Adopt
BENZOATES	210-213	5/8	1000 mg/kg	13	No changes required
SACCHARINS	954(i)-(iv)	2012	200 mg/kg	500, 477	No changes required
SORBATES	200, 202, 203	2010	1000 mg/kg	42	No changes required
<u>SULFITES</u>	<u>220-225, 539</u>		<u>30 mg/kg</u>	<u>44, B298R</u>	Adopt
<u>TARTRATES</u>	<u>334, 335(ii), 337</u>		<u>1000 mg/kg</u>	<u>45, C298R</u>	Adopt

NOTES FOR CCASIA REGIONAL STANDARDS

A298R Except for use in products conforming to the *Regional Standard for Fermented soybean paste* (CXS 298R-2009) as a sweetener.

A301R Except for use in products conforming to the *Regional Standard for Edible Sago Flour (Asia)* (CXS 301R-2011) as a flour treatment agent.

- A322R** Except for products conforming to the *Regional Standard for Non-Fermented Soybean Products* (Asia) (CXS 322R-2015): for use in composite/flavoured soybean beverages and soybean-based beverages.
- A355R** Except for use in products conforming to the *Regional Standard for Cooked Rice Wrapped in Plant Leaves* (CXS 355R-2023): sucrose esters of fatty acids (INS473) and sucrose oligoesters, Type I and Type II (INS 473a), as stabilizers.
- B298R** Except for use in products conforming to the *Regional Standard for Fermented soybean paste* (CXS 298R-2009): Sodium thiosulfate (INS 539) as an antioxidant.
- B301R** Except for use in products conforming to the *Regional Standard for Edible Sago Flour* (Asia) (CXS 301R-2011): Sulfur dioxide (INS 220), sodium sulfite (INS221), sodium metabisulfite (INS223) and Potassium metabisulfite (INS 224), as flour treatment agents.
- B322R** Except for use in composite/ flavoured soybean beverages and soybean-based beverages conforming to the *Regional Standard for Non-Fermented Soybean Products* (Asia) (CXS 322R-2015) as a sweetener.
- C298R** For use only in products conforming to the *Regional Standard for Fermented soybean paste* (CXS 298R-2009) as acidity regulators.
- C301R** Except for use in products conforming to the *Regional Standard for Edible Sago Flour* (Asia) (CXS 301R-2011): calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)) and diammonium hydrogen phosphate (INS 342(ii)) as flour treatment agents.
- C322R** Except for use in composite/ flavoured soybean beverages and soybean-based beverages conforming to the *Regional Standard for Non-Fermented Soybean Products* (Asia) (CXS 322R-2015) as an emulsifier.
- D322R** Except for use in composite/ flavoured soybean beverages and soybean-based beverages conforming to the *Regional Standard for Non-Fermented Soybean Products* (Asia) (CXS 322R-2015) at 5 mg/kg.
- E322R** For use only in composite/ flavoured soybean beverages and soybean-based beverages conforming to the *Regional Standard for Non-Fermented Soybean Products* (Asia) (CXS 322R-2015).
- F322R** For use only in composite/ flavoured soybean beverages and soybean-based beverages conforming to the *Regional Standard for Non-Fermented Soybean Products* (Asia) (CXS 322R-2015) as a sweetener.
- G322R** For use only in composite/ flavoured soybean beverages and soybean-based beverages conforming to the *Regional Standard for Non-Fermented Soybean Products* (Asia) (CXS 322R-2015) as an emulsifier.
- H322R** For use only in composite/ flavoured soybean beverages and soybean-based beverages conforming to the *Regional Standard for Non-Fermented Soybean Products* (Asia) (CXS 322R-2015) as a stabilizer.
- I322R** Except for use in composite/ flavoured soybean beverages and soybean-based beverages conforming to the *Regional Standard for Non-Fermented Soybean Products* (Asia) (CXS 322R-2015): phosphoric acid (INS 338), sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS 343(iii)), Disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450(ix)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)) and ammonium polyphosphate (INS 452(v)) as acidity regulators, INS 338 as an antioxidant, INS339(i)-(iii), 340(i)-(iii), 341(iii), 450(i)-(iii),(v)-(vii), 451(i)-(ii), 452(i)-(v) and bone phosphate (INS 542) as emulsifiers, 339(i)-(iii), 340(i)-(iii), 341(i)-(iii), 342(i)-(ii),

343(i)-(iii), 450(i)-(iii),(v)-(vii),(ix), 451(i)-(iii), 452(i)-(v), 542 as stabilizers, singly or in combination.

J322R For use only in dehydrated soybean curd film conforming to the Regional Standard for Non-Fermented Soybean Products (Asia) (CXS 322R-2015): sulfur dioxide (INS 220), sodium sulfite (INS221), sodium hydrogen sulfite (INS 222), sodium metabisulfite (INS223), potassium metabisulfite (INS 224) and potassium sulfite (INS 225), as preservatives.

K322R Except for use in semisolid soybean curd and soybean curd conforming to the Regional Standard for Non-Fermented Soybean Products (Asia) (CXS 322R-2015): phosphoric acid (INS 338), sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS 343(iii)), Disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450(ix)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)) and ammonium polyphosphate (INS 452(v)) as acidity regulators, and INS 341(i)-(iii) and INS 450(vi) as firming agents, and for use in soybean curd conforming to the Regional Standard for Non-Fermented Soybean Products (Asia) (CXS 322R-2015): INS 339(i)-(iii), 340(i)-(iii), 341(i)-(iii), 342(i)-(ii), 343(i)-(iii), 450(i)-(iii), (v)-(vii) and (ix), 451(i)-(ii), 452(i)-(v) and 542 as stabilizers.

L322R For use only in compressed soybean curd conforming to the Regional Standard for Non-Fermented Soybean Products (Asia) (CXS 322R-2015) as a preservative.

M322R Except for use in composite/ flavoured soybean beverages and soybean-based beverages conforming to the Regional Standard for Non-Fermented Soybean Products (Asia) (CXS 322R-2015) at 300 mg/kg.

XS298R Excluding products conforming to the Regional Standard for Fermented Soybean Paste (CXS 298R-2009).

XS301R Excluding products conforming to the Regional Standard for Edible Sago Flour (Asia) (CXS 301R-2011).

XS322R Excluding products conforming to the Regional Standard for Non-Fermented Soybean Products (Asia) (CXS 322R-2015).

XS355R Excluding products conforming to the Regional Standard for Cooked Rice Wrapped in Plant Leaves (CXS 355R-2023).

PROPOSED AMENDMENTS TO TABLE THREE OF THE GSFA FOR THE ALIGNMENT OF THE CCASIA REGIONAL COMMODITY STANDARDS

PROPOSED AMENDMENTS TO SECTION 2 OF TABLE 3

06.7	Pre-cooked or processed rice products, including rice cakes (Oriental type only)
	Acidity regulators, antioxidants, colours, emulsifiers, flavour enhancers , preservatives, stabilizers, emulsifiers, flavour enhancers and thickeners listed in Table 3 are acceptable for use in foods conforming to the standard.
Codex Standard	Cooked Rice Wrapped in Plant Leaves (CXS 355R-2023)

06.8.1	Soybean-based beverages
	Acidity regulators, antioxidants, colours, emulsifiers, flavour enhancers, stabilizers and sweeteners Preservatives listed in Table 3 are acceptable for use in composite foods/flavoured soybean beverages and soybean-based beverages only , conforming to the standard.

Codex Standard	Non-Fermented Soybean Products (CXS 322R-2015)
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06.8.2	Soybean-based beverage film
	Preservatives listed in Table 3 are acceptable for use in foods conforming to the standard.
Codex Standard	Non-Fermented Soybean Products (CXS 322R-2015)

06.8.3	Soybean curd (tofu)
	Acidity regulators, firming agents and stabilizers Preservatives listed in Table 3 are acceptable for use in <u>soybean curd</u> foods conforming to the standard. <u>Acidity regulators and firming agents listed in Table 3 are acceptable for use in semisolid soybean curd conforming to the standard.</u>
Codex Standard	Non-Fermented Soybean Products (CXS 322R-2015)

06.8.4	Semi-dehydrated soybean curd
	Acidity regulators, firming agents and preservatives listed in Table 3 are acceptable for use in foods conforming to the standard.
Codex Standard	Non-Fermented Soybean Products (CXS 322R-2015)

06.8.6	Fermented soybeans (e.g. natto, tempe)
	Table 3 Food additives are not permitted for use in products conforming to this standard.
Codex Standard	Soybean Products Fermented with Bacillus Species (CXS 354R-2023)

12.9.1	Fermented soybean paste (e.g. miso)
	Acidity regulators, antioxidants, colours, flavour enhancers, preservatives, stabilizers and sweeteners listed in Table 3 are acceptable for use in foods conforming to the standard.
Codex Standard	Fermented Soybean Paste (CXS 298R-2009)

Annex 3 (CCNE)

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE CCNE REGIONAL STANDARDS FOR PROCESSED VEGETABLES (CXS 257R-2007; CXS 258R-2007; CXS 259R-2007)

The relevant regional commodity standards for processed vegetables that are being aligned with the GSFA are cross-referenced to the following food categories of the GSFA (as per Annex C of the GSFA):

CXS Number	Codex Standard	GSFA Food Category
257R-2007	Regional Standard for Canned Humus with Tehena (Near East)	04.2.2.4
258R-2007	Regional Standard for Canned Foul Medames (Near East)	04.2.2.4
259R-2007	Regional Standard for Tehena (Near East)	04.2.2.6

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE CCNE REGIONAL COMMODITY STANDARDS

PROPOSED AMENDMENTS TO SECTION 4 OF THE REGIONAL STANDARD FOR CANNED HUMUS WITH TEHENA (Near East) (CXS 257R-2007)

The following amendments to Section 4 of the *Regional Standard for Canned Humus with Tehena* (CXS 257R-2007) are proposed:

4. FOOD ADDITIVES

~~Only those food additives listed below may be used and only within the limits specified~~ **Only certain acidity regulators, anticaking agents, and stabilizers as indicated in Table 3 of the General Standard for Food Additives (CXS 192-1995) are acceptable for use in foods conforming to this Standard.**

4.1 Acidity Regulators

INS No.	Food Additive	Maximum Level
330	Citric acid	GMP

4.2 Anticaking Agents

INS No	Food Additive	Maximum Level
500(i)	Sodium carbonate	GMP

4.3 Stabilizers

INS No	Food Additive	Maximum Level
501(i)	Potassium carbonate	GMP

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE REGIONAL STANDARD FOR CANNED FOUL MEDAMES (Near East) (CXS 258R-2007)

The following amendments to Section 4 of the *Regional Standard for Canned Foul Medames* (CXS 258R-2007) are proposed:

4. FOOD ADDITIVES

~~Only those food additives listed below may be used and only within the limits specified~~ **Only certain antioxidants and preservatives used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 04.2.2.4 (Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds) and only certain Table 3 food additives of the General Standard for Food Additives (CXS 192-1995) (as indicated in Table 3) are acceptable for use in foods conforming to this Standard.**

4.1 Acidity regulators

INS No	Food Additive	Maximum Level
330	Citric acid	GMP

4.2 Antioxidant, preservative

INS No	Food Additive	Maximum Level
385, 386	EDTAs	365 mg/kg (singly or in combination) (as anhydrous calcium disodium EDTA)

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE REGIONAL STANDARD FOR TEHENA (Near East) (CXS 259R-2007)

The following amendments to the *Regional Standard for Tehena* (CXS 259R-2007) are proposed:

4. FOOD ADDITIVES

No food additives are permitted.

45. CONTAMINANTS

The product covered by this Standard shall comply with the maximum limits for contaminants and the maximum residues limits for pesticides established by the Codex Alimentarius Commission.

56. HYGIENE

56.1 It is recommended that the products covered by the provisions of this Standard be prepared and handled in accordance with the appropriate Sections of the *General Principles of Food Hygiene* (CXC 1-1969), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

56.2 The products should comply with any microbiological criteria established in accordance with the *Principles and Guidelines for the Establishment and Application of Microbiological Criteria Related to Foods* (CXG 21-1997).

67. PACKAGING AND STORAGE

67.1 The product shall be packed in containers, which will safeguard the hygienic, nutritional and organoleptic quality of the end product.

67.2 The product shall be stored in a well-ventilated store, protected against direct heat and contamination.

78. WEIGHTS AND MEASURES

78.1 Fill of the Container

78.1.1 Minimum Fill

The container shall be well filled with the product and the product shall occupy not less than 90% of the water capacity of the container. The water capacity of the container is the volume of distilled water at 20°C which the sealed container will hold when completely filled.

89. LABELLING

The product shall be labelled in accordance with the *General Standard for the Labelling of Prepackaged Foods* (CXS 1-1985):

89.1 Name of the Food

The name of the food shall be "Tehena".

910. METHODS OF ANALYSIS AND SAMPLING³

PROPOSED AMENDMENTS TO TABLE ONE OF THE GSFA FOR THE ALIGNMENT OF THE CCNE REGIONAL COMMODITY STANDARDS

The Tables have been updated to include the latest, 2024 revisions to the GSFA; that includes revisions which reflected adoptions at the 54th session of the CCFA (see REP24/FA for background) which were subsequently adopted by CAC47 in November 2023 (see REP24/CAC). New text is indicated within the cells of the tables

in **bold/underline**. Text to be removed is indicated in ~~strike through~~. **Text in green font and double underlined** are draft and proposed draft food additive provisions that are in the Codex Step process (see FA/55 INF/01).

Below are proposed amendments to the GSFA Food Categories (FCs) 04.2.2.4 and 04.2.2.6.

ACESULFAME POTASSIUM					
INS: 950		Functional Class: Flavour enhancer, Sweetener			
FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	350 mg/kg	188, 478, XS57, <u>XS257R</u> , <u>XS258R</u>	2024	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	350 mg/kg	188, 478, <u>XS57</u> , <u>XS259R</u> , XS308R	2024	Adopt

ADVANTAME					
INS: 969		Functional Class: Flavour enhancer, Sweetener			
FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	10 mg/kg	478, XS57, <u>XS257R</u> , <u>XS258R</u>	2024	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	10 mg/kg	478, XS38, XS57, XS259R, XS308R, XS321	2023	No changes required for Alignment as appropriate XS Note already present

ALLURA RED AC					
INS: 129		Functional Class: Colour			
FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200 mg/kg	161, XS57, <u>XS257R</u> , <u>XS258R</u>	2024	Adopt Chair's Note: Under discussion in GSFA EWG
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	92, 161, XS57, <u>XS259R</u> , XS308R	2024	Adopt

ANNATTO EXTRACTS, BIXIN-BASED

INS: 160b(i)

Functional Class: Colour

FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>04.2.2.6</u>	<u>Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5</u>	<u>20 mg/kg</u>	<u>8, 92, XS57, XS259R, XS308R</u>	<u>4</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS259R should be included

ANNATTO EXTRACTS, NORBIXIN-BASED

INS: 160b(ii)

Functional Class: Colour

FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>04.2.2.4</u>	<u>Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds</u>	<u>10</u>	<u>185, XS57, XS257R, XS258R</u>	<u>4</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Notes XS257R and XS258R should be included
<u>04.2.2.6</u>	<u>Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5</u>	<u>10 mg/kg</u>	<u>92, 185, XS57, XS259R, XS308R</u>	<u>4</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS259R should be included

ASPARTAME

INS: 951

Functional Class: Flavour enhancer, Sweetener

FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	1000 mg/kg	191, 478, XS57, <u>XS257R, XS258R</u>	2024	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	1000 mg/kg	191, 478, XS57, <u>XS259R, XS308R</u>	2024	Adopt

ASPARTAME-ACESULFAME SALT

INS: 962

Functional Class: Sweetener

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
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04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	350 mg/kg	113, 477, XS57, XS257R , XS258R	2024	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	350 mg/kg	113, 477, XS57, XS259R , XS308R	2024	Adopt

AZORUBINE (CARMOISINE)

INS: 122

Functional Class: Colour

FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>04.2.2.4</u>	<u>Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds</u>	<u>200</u>	<u>XS57</u> , XS257R , XS258R	<u>7</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Notes XS257R and XS258R should be included
<u>04.2.2.6</u>	<u>Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5</u>	<u>200 mg/kg</u>	<u>92.XS57</u> , XS259R , <u>XS308R</u>	<u>7</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS259R should be included

BENZOATES

INS: 210, 211, 212, 213

Functional Class: Preservative

FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	3000 mg/kg	13, XS57, XS259R , XS308R	2024	Adopt

BRILLIANT BLACK (BLACK PN)

INS: 151

Functional Class: Colour

FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>04.2.2.4</u>	<u>Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds</u>	<u>200 mg/kg</u>	<u>XS57</u> , XS257R , XS258R	<u>7</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Notes XS257R and

					XS258R should be included
<u>04.2.2.6</u>	<u>Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5</u>	<u>200 mg/kg</u>	<u>92, XS57, XS259R, XS308R</u>	<u>7</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS259R should be included

BRILLIANT BLUE FCF

INS: 133

Functional Class: Colour

FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200 mg/kg	161, XS57, <u>XS257R</u> , <u>XS258R</u>	2024	Adopt Chair's Note: Under discussion in GSFA EWG
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	100 mg/kg	92, 161, XS57, <u>XS259R</u> , XS308R	2024	Adopt Chair's Note: Under discussion in GSFA EWG

BROWN HT

INS: 155

Functional Class: Colour

FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>04.2.2.4</u>	<u>Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds</u>	<u>200 mg/kg</u>	<u>XS57</u> , <u>XS257R</u> , <u>XS258R</u>	<u>7</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Notes XS257R and XS258R should be included
<u>04.2.2.6</u>	<u>Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5</u>	<u>200 mg/kg</u>	<u>92, XS57, XS259R, XS308R</u>	<u>7</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS259R should be included

CARAMEL II - SULFITE CARAMEL

INS: 150b

Functional Class: Colour

FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.2	Processed vegetables (including mushrooms and fungi, roots and tubers, pulses and	80000 mg/kg	92, XS57, XS66, <u>XS257R</u> ,	4	Maintain at Step (as per GSFA EWG work). If the

	legumes, and aloe vera), seaweeds, and nuts and seeds		<u>XS258R,</u> <u>XS259R,</u> XS294, XS308R, XS320, XS323R		proposal is advanced, the indicated XS Notes should be included
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CARAMEL III - AMMONIA CARAMEL

INS: 150c

Functional Class: Colour

FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	50000 mg/kg	161, XS57, <u>XS257R,</u> <u>XS258R</u>	2024	Adopt Chair's Note: Under discussion in GSFA EWG
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	50000 mg/kg	161, XS57, <u>XS259R,</u> XS308R	2024	Adopt Chair's Note: Under discussion in GSFA EWG

CARAMEL IV - SULFITE AMMONIA CARAMEL

INS: 150d

Functional Class: Colour

FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.2	Processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	50000 mg/kg	92, 161, XS57, XS66, <u>XS257R,</u> <u>XS258R,</u> <u>XS259R,</u> XS294, XS308R, XS320, XS323R	2024	Adopt

CARMINES

INS: 120

Functional Class: Colour

FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	92, 178, XS57, <u>XS259R,</u> XS308R	2024	Adopt

CAROTENES, BETA-

INS: 160a(i), 160a(iii), 160a(iv)

Functional Class: Colour

FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
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04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	50 mg/kg	341, 344, XS57, <u>XS257R</u> , <u>XS258R</u>	2024	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	50 mg/kg	92, 341, 344, XS57, <u>XS259R</u> , XS308R	2024	Adopt

CAROTENES, BETA-, VEGETABLE

INS: 160a(ii)

Functional Class: Colour

FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	50 mg/kg	341, 344, XS57, <u>XS257R</u> , <u>XS258R</u>	2024	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	50 mg/kg	92, 341, 344, XS57, <u>XS259R</u> , XS308R	2024	Adopt

CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES

INS: 141(i), 141(ii)

Functional Class: Colour

FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	100 mg/kg	62, 92, XS57, <u>XS259R</u> , XS308R	2024	Adopt

CURCUMIN

INS: 100(i)

Functional Class: Colour

FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>04.2.2.4</u>	<u>Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds</u>	<u>200 mg/kg</u>	<u>XS57</u> , <u>XS257R</u> , <u>XS258R</u>	<u>7</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Notes XS257R and XS258R should be included
<u>04.2.2.6</u>	<u>Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts</u>	<u>200 mg/kg</u>	<u>92, XS57</u> , <u>XS259R</u> , <u>XS308R</u>	<u>7</u>	Maintain at Step (as per GSFA EWG work). If the proposal is

	<u>and sauces, candied vegetables) other than food category 04.2.2.5</u>				advanced, Note XS259R should be included
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CYCLAMATES

INS: 952(i), 952(ii), 952(iv)

Functional Class: Sweetener

FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	250 mg/kg	17, 477, XS57, <u>XS259R</u> , XS308R	2024	Adopt

DIACETYL TARTARIC AND FATTY ACID ESTERS OF GLYCEROL

INS: 472e

Functional Class: Emulsifier, Sequestrant, Stabilizer

FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	2500 mg/kg	XS57, <u>XS259R</u> , XS308R	2024	Adopt

ETHYLENE DIAMINE TETRA ACETATES

INS: 385, 386

Functional Class: Antioxidant, Colour retention agent, Preservative, Sequestrant (INS 385); Antioxidant, Colour retention agent, Preservative, Sequestrant, Stabilizer (INS 386)

FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	365 mg/kg	21, XS57, <u>XS257R, A-258R</u>	2024	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	80 mg/kg	21, XS57, <u>XS259R</u> , XS308R	2024	Adopt

FAST GREEN FCF

INS: 143

Functional Class: Colour

FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200 mg/kg	XS57, <u>XS257R</u> , <u>XS258R</u>	2024	Adopt

GRAPE SKIN EXTRACT

INS: 163(ii)

Functional Class: Colour

FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	100 mg/kg	92, 181, XS57, XS259R , XS308R	2024	Adopt

HYDROXYBENZOATES, PARA-

INS: 214, 218

Functional Class: Preservative

FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	1000 mg/kg	27, XS57, XS259R , XS308R	2024	Adopt

INDIGOTINE (INDIGO CARMINE)

INS: 132

Functional Class: Colour

FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	92, 161, XS57, XS259R , XS308R	2024	Adopt Chair's Note: Under discussion in GSFA EWG

NEOTAME

INS: 961

Functional Class: Flavour enhancer, Sweetener

FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	33 mg/kg	478, XS57, XS257R , XS258R	2024	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	33 mg/kg	478, XS57, XS259R , XS308R	2024	Adopt

PAPRIKA EXTRACT

INS: 160c(ii)

Functional Class: Colour

FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	50 mg/kg	39, XS57, XS257R, XS258R	2	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Notes XS257R and XS258R should be included
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	150 mg/kg	39, XS57, XS259R, XS308R	2	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS259R should be included

PHOSPHATES

INS: 338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542
 Functional Class: Acidity regulator, Anticaking agent, Antioxidant, Emulsifier, Emulsifying salt, Firming agent, Flour treatment agent, Humectant, Preservative, Raising agent, Sequestrant, Stabilizer, Thickener (depending on phosphate)

FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	2200 mg/kg	33, XS57, XS257R , XS258R	2024	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	2200 mg/kg	33, XS57, XS259R , XS308R	2024	Adopt

POLYDIMETHYLSILOXANE

INS: 900a

Functional Class: Anticaking agent, Antifoaming agent, Emulsifier

FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	10 mg/kg	XS57, XS257R , XS258R	2024	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	50 mg/kg	XS57, XS259R , XS308R	2024	Adopt

POLYSORBATES

INS: 432, 433, 434, 435, 436 Functional Class: Emulsifier, Stabilizer (INS 432, 433, 435, 436); Emulsifier (INS 434)

FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	3000 mg/kg	XS57, XS259R , XS308R	2024	Adopt

PROPYLENE GLYCOL ESTERS OF FATTY ACIDS

INS: 477 Functional Class: Emulsifier

FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	5000 mg/kg	XS57, XS259R , XS308R	2024	Adopt

QUINOLINE YELLOW

INS: 104 Functional Class: Colour

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>04.2.2.4</u>	<u>Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds</u>	<u>200 mg/kg</u>	<u>XS57</u> , XS257R , XS258R	<u>7</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Notes XS257R and XS258R should be included
<u>04.2.2.6</u>	<u>Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5</u>	<u>200 mg/kg</u>	<u>92</u> , <u>XS57</u> , XS259R , <u>XS308R</u>	<u>7</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS259R should be included

SACCHARINS

INS: 954(i), 954(ii), 954(iii), 954(iv) Functional Class: Sweetener

FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	160 mg/kg	500, 144, 477, XS57, XS257R , XS258R	2024	Adopt

04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	477, 500, XS57, <u>XS259R</u> , XS308R	2024	Adopt
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SORBATES

INS: 200, 202, 203

Functional Class: Preservative

FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	1000 mg/kg	42, XS57, <u>XS259R</u> , XS308R	2024	Adopt

STANNOUS CHLORIDE

INS: 512

Functional Class: Antioxidant, Colour retention agent

FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	25 mg/kg	43, XS57, <u>XS257R</u> , <u>XS258R</u>	2024	Adopt

STEVIOL GLYCOSIDES

INS: 960a, 960b, 960c, 960d

Functional Class: Sweetener

FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	70 mg/kg	26, 477, <u>XS257R</u> , <u>XS258R</u>	2024	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	165 mg/kg	26, 477, XS57, <u>XS259R</u> , XS308R	2024	Adopt

SUCRALOSE (TRICHLOROGALACTOSUCROSE)

INS: 955

Functional Class: Flavour enhancer, Sweetener

FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	580 mg/kg	478, XS57, <u>XS257R</u> , <u>XS258R</u>	2024	Adopt

04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	400 mg/kg	478, XS57, <u>XS259R</u> , XS308R	2024	Adopt
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SUCROSE ESTERS

INS: 473, 473a, 474 Functional Class: Emulsifier, Foaming agent, Glazing agent, Stabilizer (INS 473); Emulsifier, Glazing agent, Stabilizer (INS 473a); Emulsifier (INS 474)

FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	5000 mg/kg	XS38, XS57, XS259R, XS308R, XS321 & 536	2021	No changes required, appropriate XS Note already present

SULFITES

INS: 220, 221, 222, 223, 224, 225, 539 Functional Class: Antioxidant, Bleaching agent, Flour treatment agent, Preservative (INS 220, 221, 223, 224); Antioxidant, Preservative (INS 222, 225); Antioxidant, Sequestrant (INS 539)

FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	50 mg/kg	44, XS57, <u>XS257R</u> , <u>XS258R</u>	2024	Adopt
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	300 mg/kg	44, 205, XS57, <u>XS259R</u> , XS308R	2024	Adopt

SUNSET YELLOW FCF

INS: 110 Functional Class: Colour

FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	50 mg/kg	92, XS57, <u>XS259R</u> , XS308R	2024	Adopt

TARTRATES

INS: 334, 335(ii), 337 Functional Class: Acidity regulator, Antioxidant, Flavour enhancer, Sequestrant (INS 334); Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer (INS 335(ii), INS 337)

FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	1300 mg/kg	45, XS13, XS38, XS57, XS145, XS257R, XS258R , XS259R & XS297	2017	Adopt

TARTRAZINE

INS: 102

Functional Class: Colour

FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>04.2.2.4</u>	<u>Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds</u>	<u>200 mg/kg</u>	<u>XS57, XS257R, XS258R</u>	<u>7</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Notes XS257R and XS258R should be included
<u>04.2.2.6</u>	<u>Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5</u>	<u>200 mg/kg</u>	<u>92, XS57, XS259R, XS308R</u>	<u>7</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS259R should be included

PROPOSED AMENDMENTS TO TABLE TWO OF THE GSFA FOR THE ALIGNMENT OF THE CCNE REGIONAL COMMODITY STANDARDS

The Tables have been updated to include the latest, 2024 revisions to the GSFA; that includes revisions which reflected adoptions at the 54th session of the CCFA (see REP24/FA for background) which were subsequently adopted by CAC47 in November 2023 (see REP24/CAC). New text is indicated within the cells of the tables in **bold/underline**. Text to be removed is indicated in ~~strikethrough~~. **Text in green font and double underlined** are draft and proposed draft food additive provisions that are in the Codex Step process (see FA/55 INF/01).

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.2

Amendments related to the Regional Standard for Canned Humus with Tehena (CXS 257R-2007)

Amendments related to the Regional Standard for Canned Foul Medames (CXS 258R-2007)

Amendments related to the Regional Standard for Tehena (CXS 259R-2007)

Food Category No. 04.2.2		Processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds			
Additive	INS	Step/Year adopted	Max Level	Notes	Recommendation
<u>CARAMEL II - SULFITE</u> <u>CARAMEL</u>	<u>150b</u>	<u>4</u>	<u>80000 mg/kg</u>	<u>92, XS57, XS66, XS257R, XS258R, XS259R, XS294, XS308R, XS320, XS323R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, the indicated XS Notes should be included

CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2024	50000 mg/kg	92, 161, XS57, XS66, <u>XS257R,</u> <u>XS258R,</u> <u>XS259R,</u> XS294, XS308R, XS320, XS323R	Adopt Chair's Note: Under discussion in GSFA EWG
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PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.2.4

Amendments related to the Regional Standard for Canned Hummus with Tehena (CXS 257R-2007)

Amendments related to the Regional Standard for Canned Foul Medames (CXS 258R-2007)

Food Category No. 04.2.2.4 Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds					
Additive	INS	Step/Year adopted	Max Level	Notes	Recommendation
ACESULFAME POTASSIUM	950	2024	350 mg/kg	188, 478, XS57, <u>XS257R,</u> <u>XS258R</u>	Adopt
ADVANTAME	969	2023	10 mg/kg	478, XS57, <u>XS257R,</u> <u>XS258R</u>	Adopt
ALLURA RED AC	129	2024	200 mg/kg	161, XS57, <u>XS257R,</u> <u>XS258R</u>	Adopt Chair's Note: Under discussion in GSFA EWG
<u>ANNATTO EXTRACTS,</u> <u>NORBIXIN-BASED</u>	<u>160b(ii)</u>	<u>4</u>	<u>10</u>	<u>185, XS57,</u> <u>XS257R,</u> <u>XS258R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Notes XS257R and XS258R should be included
ASPARTAME	951	2024	1000 mg/kg	191, 478, XS57, <u>XS257R,</u> <u>XS258R</u>	Adopt
ASPARTAME-ACESULFAME SALT	962	2024	350 mg/kg	113, 477, XS57, <u>XS257R,</u> <u>XS258R</u>	Adopt
<u>AZORUBINE</u> <u>(CARMOISINE)</u>	<u>122</u>	<u>7</u>	<u>200</u>	<u>XS57, XS257R,</u> <u>XS258R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Notes XS257R and XS258R should be included
<u>BRILLIANT BLACK</u> <u>(BLACK PN)</u>	<u>151</u>	<u>7</u>	<u>200</u>	<u>XS57, XS257R,</u> <u>XS258R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Notes XS257R and XS258R should be included
BRILLIANT BLUE FCF	133	2024	200 mg/kg	161, XS57, <u>XS257R,</u> <u>XS258R</u>	Adopt Chair's Note: Under discussion in GSFA EWG

<u>BROWN HT</u>	<u>155</u>	<u>7</u>	<u>200</u>	<u>XS57, XS257R, XS258R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Notes XS257R and XS258R should be included
CARAMEL III - AMMONIA CARAMEL	150c	2024	50000 mg/kg	161, XS57, <u>XS257R, XS258R</u>	Adopt Chair's Note: Under discussion in GSFA EWG
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2024	50 mg/kg	341, 344, XS57, <u>XS257R, XS258R</u>	Adopt
CAROTENES, BETA-, VEGETABLE	160a(ii)	2024	50 mg/kg	341, 344, XS57, <u>XS257R, XS258R</u>	Adopt
<u>CURCUMIN</u>	<u>100(i)</u>	<u>7</u>	<u>200</u>	<u>XS57, XS257R, XS258R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Notes XS257R and XS258R should be included
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2024	365 mg/kg	21, XS57, <u>XS257R, A-258R</u>	Adopt
FAST GREEN FCF	143	2024	200 mg/kg	XS57, <u>XS257R, XS258R</u>	Adopt
NEOTAME	961	2024	33 mg/kg	478, XS57, <u>XS257R, XS258R</u>	Adopt
<u>PAPRIKA EXTRACT</u>	<u>160c(ii)</u>	<u>2</u>	<u>50</u>	<u>39, XS57, XS257R, XS258R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Notes XS257R and XS258R should be included
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2024	2200 mg/kg	33, XS57, <u>XS257R, XS258R</u>	Adopt
POLYDIMETHYLSILOXANE	900a	2024	10 mg/kg	XS57, <u>XS257R, XS258R</u>	Adopt
<u>QUINOLINE YELLOW</u>	<u>104</u>	<u>7</u>	<u>200</u>	<u>XS57, XS257R, XS258R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Notes XS257R and

					XS258R should be included
SACCHARINS	954(i)-(iv)	2024	160 mg/kg	500, 144, 477, XS57, <u>XS257R</u> , <u>XS258R</u>	Adopt
STANNOUS CHLORIDE	512	2024	25 mg/kg	43, XS57, <u>XS257R</u> , <u>XS258R</u>	Adopt
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2024	70 mg/kg	26, 477, <u>XS257R</u> , <u>XS258R</u>	Adopt
SUCRALOSE (TRICHLOROGALACTOS UCROSE)	955	2024	580 mg/kg	478, XS57, <u>XS257R</u> , <u>XS258R</u>	Adopt
SULFITES	220-225, 539	2024	50 mg/kg	44, XS57, <u>XS257R</u> , <u>XS258R</u>	Adopt
TARTRATES	334, 335(ii), 337	2017	1300 mg/kg	45, XS13, XS38, XS57, XS145, XS257R, <u>XS258R</u> , XS259R & XS297	Adopt
<u>TARTRAZINE</u>	<u>102</u>	<u>7</u>	<u>200</u>	<u>XS57</u> , <u>XS257R</u> , <u>XS258R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Notes XS257R and XS258R should be included

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.2.6

Amendments related to the Regional Standard for Tehena (CXS 259R-2007)

Food Category No. 04.2.2.6 Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5					
Additive	INS	Step/Year adopted	Max Level	Notes	Recommendation
ACESULFAME POTASSIUM	950	2024	350 mg/kg	188, 478, XS57, <u>XS259R</u> , XS308R	Adopt
ADVANTAME	969	2023	10 mg/kg	478, XS38, XS57, XS259R, XS308R, XS321	No changes required for Alignment as appropriate XS Note already present
ALLURA RED AC	129	2024	200 mg/kg	92, 161, XS57, <u>XS259R</u> , XS308R	Adopt Chair's Note: Under discussion in GSFA EWG
<u>ANNATTO EXTRACTS, BIXIN- BASED</u>	<u>160b(i)</u>	<u>4</u>	<u>20 mg/kg</u>	<u>8, 92, XS57, XS259R, XS308R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS259R should be included

<u>ANNATTO EXTRACTS, NORBIXIN-BASED</u>	<u>160b(ii)</u>	<u>4</u>	<u>10 mg/kg</u>	<u>92, 185, XS57, XS259R, XS308R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS259R should be included
ASPARTAME	951	2024	1000 mg/kg	191, 478, XS57, XS259R, XS308R	Adopt
ASPARTAME-ACESULFAME SALT	962	2024	350 mg/kg	113, 477, XS57, XS259R, XS308R	Adopt
<u>AZORUBINE (CARMOISINE)</u>	<u>122</u>	<u>7</u>	<u>200 mg/kg</u>	<u>92, XS57, XS259R, XS308R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS259R should be included
BENZOATES	210-213	2024	3000 mg/kg	13, XS57, XS259R, XS308R	Adopt
<u>BRILLIANT BLACK (BLACK PN)</u>	<u>151</u>	<u>7</u>	<u>200 mg/kg</u>	<u>92, XS57, XS259R, XS308R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS259R should be included
BRILLIANT BLUE FCF	133	2024	100 mg/kg	92, 161, XS57, XS259R, XS308R	Adopt Chair's Note: Under discussion in GSFA EWG
<u>BROWN HT</u>	<u>155</u>	<u>7</u>	<u>200 mg/kg</u>	<u>92, XS57, XS259R, XS308R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS259R should be included
CARAMEL III - AMMONIA CARAMEL	150c	2024	50000 mg/kg	161, XS57, XS259R, XS308R	Adopt Chair's Note: Under discussion in GSFA EWG
CARMINES	120	2024	200 mg/kg	92, 178, XS57, XS259R, XS308R	Adopt
CAROTENES, BETA-	160a(i),a(iii), a(iv)	2024	50 mg/kg	92, 341, 344, XS57, XS259R, XS308R	Adopt
CAROTENES, BETA-, VEGETABLE	160a(ii)	2024	50 mg/kg	92, 341, 344, XS57, XS259R, XS308R	Adopt
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2024	100 mg/kg	62, 92, XS57, XS259R, XS308R	Adopt
<u>CURCUMIN</u>	<u>100(i)</u>	<u>7</u>	<u>200 mg/kg</u>	<u>92, XS57, XS259R, XS308R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS259R should be included

CYCLAMATES	952(i), (ii), (iv)	2024	250 mg/kg	17, 477, XS57, <u>XS259R</u> , XS308R	Adopt
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2024	2500 mg/kg	XS57, <u>XS259R</u> , XS308R	Adopt
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2024	80 mg/kg	21, XS57, <u>XS259R</u> , XS308R	Adopt
GRAPE SKIN EXTRACT	163(ii)	2024	100 mg/kg	92, 181, XS57, <u>XS259R</u> , XS308R	Adopt
HYDROXYBENZOATES, PARA-	214, 218	2024	1000 mg/kg	27, XS57, <u>XS259R</u> , XS308R	Adopt
INDIGOTINE (INDIGO CARMINE)	132	2024	200 mg/kg	92, 161, XS57, <u>XS259R</u> , XS308R	Adopt Chair's Note: Under discussion in GSFA EWG
NEOTAME	961	2024	33 mg/kg	478, XS57, <u>XS259R</u> , XS308R	Adopt
<u>PAPRIKA EXTRACT</u>	<u>160c(ii)</u>	<u>2</u>	<u>150 mg/kg</u>	<u>39, XS57, XS259R, XS308R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS259R should be included
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	2024	2200 mg/kg	33, XS57, <u>XS259R</u> , XS308R	Adopt
POLYDIMETHYLSILOXANE	900a	2024	50 mg/kg	XS57, <u>XS259R</u> , XS308R	Adopt
POLYSORBATES	432-436	2024	3000 mg/kg	XS57, <u>XS259R</u> , XS308R	Adopt
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	2024	5000 mg/kg	XS57, <u>XS259R</u> , XS308R	Adopt
<u>QUINOLINE YELLOW</u>	<u>104</u>	<u>7</u>	<u>200 mg/kg</u>	<u>92, XS57, XS259R, XS308R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS259R should be included
SACCHARINS	954(i)-(iv)	2024	200 mg/kg	477, 500, XS57, <u>XS259R</u> , XS308R	Adopt

SORBATES	200, 202, 203	2024	1000 mg/kg	42, XS57, <u>XS259R</u> , XS308R	Adopt
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2024	165 mg/kg	26, 477, XS57, <u>XS259R</u> , XS308R	Adopt
SUCRALOSE (TRICHLOROGALACTOS UCROS E)	955	2024	400 mg/kg	478, XS57, <u>XS259R</u> , XS308R	Adopt
SUCROSE ESTERS	473, 473a, 474	2021	5000 mg/kg	XS38, XS57, XS259R, XS308R, XS321, 536	No changes required, appropriate XS Note already present
SULFITES	220-225, 539	2024	300 mg/kg	44, 205, XS57, <u>XS259R</u> , XS308R	Adopt
SUNSET YELLOW FCF	110	2024	50 mg/kg	92, XS57, <u>XS259R</u> , XS308R	Adopt
<u>TARTRAZINE</u>	<u>102</u>	<u>7</u>	<u>200 mg/kg</u>	<u>92, XS57, XS259R, XS308R</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, Note XS259R should be included

NOTES FOR CCNE REGIONAL STANDARDS

A-258R Except for use in products conforming to the Regional Standard for Canned Foul Medames (CXS 258R-2007) as an antioxidant and preservative.

XS257R Excluding products conforming to the Regional Standard for Canned Humus with Tehena (CXS 257R-2007).

XS258R Excluding products conforming to the Regional Standard for Canned Foul Medames (CXS 258R-2007).

XS259R Excluding products conforming to the Regional Standard for Tehena (CXS 259R-2007).

XS341R Excluding products conforming to the Regional Standard for Mixed Zaatar (CXS 341R-2020).

PROPOSED AMENDMENTS TO TABLE THREE OF THE GSFA FOR THE ALIGNMENT OF THE CCNE REGIONAL COMMODITY STANDARDS

PROPOSED AMENDMENTS TO TABLE 3

INS No	Additive	Functional Class	Year Adopted	Specific allowances in the following commodity standards ¹
330	Citric acid	Acidity regulator, Antioxidant, Colour retention agent, Sequestrant	1999	CS 87-1981, CS 105-1981, CS 141-1983, CS 13-1981, CS 57-1981, CS 37-1991, CS 70-1981, CS 90-1981, CS 94-1981, CS 119-1981, CS 302-2011, CS 249-2006, <u>CS 257R-2007</u> , <u>CS 258R-2007</u> , CS 221-2001, CS 273-1968, CS 275-1973, CS 262-2006 (for use in cheese mass only), CS 160-1987 (only for use in heat pasteurized products to maintain the pH at less than or equal to 4.6, and in heat sterilized products), CG 95-2022
501(i)	Potassium carbonate	Acidity regulator, Stabilizer	1999	CS 87-1981, CS 105-1981, CS 141-1983, CS 249-2006, CS 221-2001, CS 250-2006, CS

				251-2006, CS 252-2006, <u>CS 257R-2007</u> , CS 273-1968, CS 275-1973, CS 207-1999, CS 262-2006 (as anticaking agent only, see functional class table in CXS 262-2006), CS 281-1971, CS 282-1971, CS 290-1995
500(i)	Sodium carbonate	Acidity regulator, Anticaking agent, Emulsifying salt, Raising agent, Stabilizer, Thickener	1999	CS 87-1981, CS 105-1981, CS 141-1983, CS 249-2006, CS 221-2001, CS 250-2006, CS 251-2006, CS 252-2006, <u>CS 257R-2007</u> , CS 273-1968, CS 275-1973, CS 207-1999, CS 253-2006 (see functional class table and footnote), CS 281- 1971, CS 262-2006 (for use in cheese mass only), CS 282-1971, CS 290-1995

¹ This column only lists commodity standards that allow specific Table 3 additives. If a commodity standard allows Table 3 additives on a general basis or based on functional class, that information is contained in the "References to Commodity Standards for GSFA Table 3 Additives"

PROPOSED AMENDMENTS TO SECTION 2 OF TABLE 3

<u>04.2.2.4</u>	<u>Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds</u>
	<u>Only certain Table 3 food additives of the General Standard for Food Additives (CXS 192-1995) (as indicated in Table 3) are acceptable for use in foods conforming to this Standard.</u>
<u>Codex Standards</u>	<u>Regional Standard for Canned Humus with Tehena (Near East) (CXS 257R-2007)</u> <u>Regional Standard for Canned Foul Medames (CXS 258R-2007)</u>

04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5
	Food additives are not permitted in products conforming to this standard
Codex Standards	Harissa (Red Hot Pepper Paste) (CXS 308R-2011) <u>Regional Standard for Tehena (Near East) (CXS 259R-2007)</u>

Annex 4 (CCSCH)

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE COMMODITY STANDARDS FOR CCSCH AND TO TABLES 1, 2 AND 3 OF THE GSFA RELATING TO THE ALIGNMENT THOSE STANDARDS (CXS 342-2021, 343-2021, 344-2021, 345-2021, 347-2019, 351-2022, 352-2022, 353-2022)

The relevant commodity standards for spices and culinary herbs that are being aligned with the GSFA are cross-referenced to the following food categories of the GSFA (as per Annex C of the GSFA):

CXS Number	Codex Standard	GSFA Food Category
342-2021	Standard for Dried Oregano	12.2.1
343-2021	Standard for Dried Roots, Rhizomes and Bulbs: Dried or Dehydrated Ginger	12.2.1
344-2021	Standard for Dried Floral Parts: Cloves	12.2.1
345-2021	Standard for Dried Basil	12.2.1
347-2019	Standard for Dried or Dehydrated Garlic	12.2.1
351-2022	Standard for Dried Floral Parts – Dried Saffron	12.2.1
352-2022	Standard for Dried Seeds – Nutmeg	12.2.1
353-2022	Standard for Dried or Dehydrated Chilli Pepper and Paprika	12.2.1

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE CCSCH COMMODITY STANDARDS

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR DRIED OREGANO (CXS 342-2021)

The title of Table 1 in this standard indicates “Dried culinary herbs covered by this standard”, therefore, Alignment proceeded treating products falling under this standard as a herb.

As the standard contains a general reference to anticaking agents listed in Table 3 of the GSFA and herbs from Food Category 12.2.1 (which would include Dried Oregano) are in the Annex to Table 3 (i.e., excluded from the general conditions of Table 3), amendments are proposed to Section 4 of the standard as indicated below. Further, the term “ground” is proposed to be added to maintain wording that is used elsewhere within the standard.

4. FOOD ADDITIVES

Anticaking agents listed in **Tables 1 and 2 of food category 12.2.1 (herbs and spices)**³ of the *General Standard for Food Additives* (CXS 192-1995)¹ are acceptable for use in the ground/powdered form of the foods conforming to this standard.

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR DRIED ROOTS, RHIZOMES AND BULBS: DRIED OR DEHYDRATED GINGER (CXS 343-2021)

The standard indicates “This standard applies to plant products in their dried or dehydrated form as spices...”; therefore, Alignment proceeded treating products falling under this standard as a spice.

The following amendments to Section 4 of the *Standard for Dried Roots, Rhizomes and Bulbs: Dried or Dehydrated Ginger* (CXS 343-2021) are proposed (see Issue 1., described above) and the term “ground” is proposed to be added to maintain wording that is used elsewhere within the standard:

4. FOOD ADDITIVES

4.1.1 Only certain bleaching agents listed in Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) are acceptable for use in foods conforming to this standard.

Anticaking agents listed in Table 3 of the *General Standard for Food Additives* (CXS 192-1995)¹ are acceptable for use in the ground/powdered form of the foods conforming to this standard.

4.1.2 Bleaching agents

INS No.	Food additive	Maximum level
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220	Sulphur dioxide	150 mg/kg, as residual SO ₂
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PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR DRIED FLORAL PARTS: CLOVES (CXS 344-2021)

The standard indicates “This standard applies to plant products in their dried or dehydrated form as spices...”; therefore, Alignment proceeded treating products falling under this standard as a spice.

As the standard contains a general reference to anticaking agents listed in Table 3 of the GSFA, only minor amendments are proposed to Section 4 of the standard (i.e., the term “ground” is added to maintain wording that is used elsewhere within the standard) as indicated below:

4. FOOD ADDITIVES

Anticaking agents listed in Table 3 of the *General Standard for Food Additives* (CXS 192-1995)¹ are acceptable for use in the ground/powdered form of the foods conforming to this standard.

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR DRIED BASIL (CXS 345-2021)

The standard indicates “This standard applies to basil leaves in their dried form as culinary herbs...”; therefore, Alignment proceeded treating products falling under this standard as a herb.

As the standard contains a general reference to anticaking agents listed in Table 3 of the GSFA and herbs from Food Category 12.2.1 (which would include Dried Basil) are in the Annex to Table 3 (i.e., excluded from the general conditions of Table 3), amendments are proposed to Section 4 of the standard as indicated below. Further, the term “ground” is proposed to be added to maintain wording that is used elsewhere within the standard.

4. FOOD ADDITIVES

Anticaking agents listed in Tables **1 and 2 of food category 12.2.1 (herbs and spices)** 3-of the *General Standard for Food Additives* (CXS 192-1995)¹ are acceptable for use in the ground/powdered form of the foods conforming to this standard.

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR DRIED OR DEHYDRATED GARLIC (CXS 347-2019)

The standard indicates “This standard applies to garlic in its dried or dehydrated form as spices or culinary herbs...”; since additives are only permitted in the ground/powdered form and it is typically considered a spice (identified as such in para. 80a of REP17/SCH), Alignment proceeded treating it as a spice.

As the standard contains a general reference to anticaking agents listed in Table 3 of the GSFA, only minor amendments are proposed to Section 4 of the standard (i.e., the term “ground” is added to maintain wording that is used elsewhere within the standard) as indicated below:

4. FOOD ADDITIVES

Anticaking agents may be used in the ground/powdered form of the product in accordance with Table 3 of the General Standard for Food Additives (CXS 192-1995)¹.

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR DRIED FLORAL PARTS - SAFFRON (CXS 351-2022)

The standard indicates “This standard applies to plant products in their dried or dehydrated form, as spices...”; therefore, Alignment proceeded treating products falling under this standard as a spice.

As the standard indicates no food additives are permitted, only minor amendments are proposed to Section 4 of the standard, for consistency with wording in other standards previously subject to Alignment, as indicated below:

4. FOOD ADDITIVES

No food additives are not permitted in the products covered by conforming to this standard.

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR DRIED SEEDS - NUTMEG (CXS 352-2022)

The standard indicates “This standard applies to dried seeds. in their dried or dehydrated form as spices...”; therefore, Alignment proceeded treating products falling under this standard as a spice.

As the standard contains a general reference to anticaking agents listed in Table 3 of the GSFA, only minor amendments are proposed to Section 4 of the standard (i.e., the term “ground” is added to maintain wording that is used elsewhere within the standard) as indicated below:

4. FOOD ADDITIVES

Anticaking agents listed in Table 3 of the General Standard for Food Additives (CXS 192-1995)¹ are acceptable for use in the **ground**/powdered form of the foods conforming to this standard.

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR DRIED OR DEHYDRATED CHILLI PEPPER AND PAPRIKA (CXS 353-2022)

The standard doesn't indicate whether Dried or Dehydrated Chilli Pepper and Paprika are spices or herbs; however, they are generally considered to be spices (identified as such in para. 80a of REP17/SCH) and as such, Alignment proceeded treating products falling under this standard as a spice.

As the standard contains a general reference to anticaking agents listed in Table 3 of the GSFA, only minor amendments are proposed to Section 4 of the standard (i.e., the term “ground” is added to maintain wording that is used elsewhere within the standard) as indicated below:

4. FOOD ADDITIVES

Anticaking agents listed in Table 3 of the General Standard for Food Additives (CXS 192-1995)¹ are acceptable for use in **the ground**/powdered form of the foods conforming to this standard.

PROPOSED AMENDMENTS TO TABLE ONE OF THE GSFA FOR THE ALIGNMENT OF THE CCSCH COMMODITY STANDARDS

The Tables have been updated to include the latest, 2024 revisions to the GSFA; that includes revisions which reflected adoptions at the 54th session of the CCFA (see REP24/FA for background) which were subsequently adopted by CAC47 in November 2023 (see REP24/CAC). New text is indicated within the cells of the tables in **bold/underline**. Text to be removed is indicated in ~~strike through~~. **Text in green font and double underlined** are draft and proposed draft food additive provisions that are in the Codex Step process (see FA/55 INF/01).

Below are proposed amendments to the GSFA Food Categories (FCs) 12.0, 12.2 and 12.2.1.

ASCORBYL ESTERS					
INS: 304, 305		Functional Class: Antioxidant			
FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendation
12.2	Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)	500 mg/kg	10, XS326, XS327, XS328, <u>XS342, XS343, XS344, XS345, XS347, XS351, XS352, XS353</u>	2021	Adopt

BUTYLATED HYDROXYANISOLE					
INS: 320		Functional Class: Antioxidant			
FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendation
12.2	Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)	200 mg/kg	15,130, XS326, XS327, XS328, <u>XS342, XS343, XS344, XS345, XS347, XS351, XS352, XS353</u>	2021	Adopt

BUTYLATED HYDROXYTOLUENE					
INS: 321		Functional Class: Antioxidant			
FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendation
12.2	Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)	200 mg/kg	15, 130, XS326, XS327, XS328, <u>XS342, XS343, XS344, XS345, XS347, XS351, XS352, XS353</u>	2021	Adopt

CALCIUM CARBONATE					
INS: 170(i)		Functional Class: Acidity regulator, Anticaking agents, Colour, Firming Agent, Flour treatment agent, Stabilizer			
FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendation
12.2.1	Herbs and spices	GMP	534, <u>XS351</u>	2021	Adopt. This is a Table 3 anticaking agent, previously placed into Tables 1 and 2 of the GSFA from the earlier Alignment of Dried Thyme (CCFA52) since herbs under GSFA FC 12.2.1 are in the Annex to Table 3. Note 534 will now also be relevant and apply for the Alignment of CXS 342 (Dried Oregano) and CXS 345 (Dried Basil). Consistent with the previous Alignment of spices (i.e., CXS 326 and 327, CCFA52), XS Notes for CXS 343, 344, 347, 352 and 353 are not included here since Table 3 anticaking agents are permitted in spices via Table 3, and adding an XS Note here would create a contradiction between Tables 1 and 2, and Table 3

CALCIUM SILICATE					
INS: 552		Functional Class: Anticaking agent			
FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendation
12.2.1	Herbs and spices	GMP	534, <u>XS351</u>	2021	Adopt. This is a Table 3 anticaking agent, previously placed into Tables 1 and 2 of the GSFA from the earlier Alignment of Dried Thyme (CCFA52) since herbs under GSFA FC 12.2.1 are in the Annex to Table 3. Note 534 will now also be relevant and apply for the Alignment of CXS 342 (Dried Oregano) and CXS 345 (Dried Basil). Consistent with the previous Alignment of spices (i.e., CXS 326 and 327, CCFA52), XS Notes for CXS 343, 344, 347, 352 and 353 are not included here since Table 3 anticaking agents are permitted in spices via Table 3, and adding an XS Note here would create a contradiction between Tables 1 and 2, and Table 3

ETHYLENE DIAMINE TETRA ACETATES**INS: 385, 386****Functional Class: Antioxidant, Colour retention agent, Preservative, Sequestrant (INS 385, 386); Stabilizer (INS 386)**

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendation
12.2	Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)	70 mg/kg	21, XS326, XS327, XS328, <u>XS342, XS343, XS344, XS345, XS347, XS351, XS352, XS353</u>	2021	Adopt

HYDROXYPROPYL DISTARCH PHOSPHATE**INS: 1442****Functional Class: Anticaking agent, Emulsifier, Stabilizer, Thickener**

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendation
12.2.1	Herbs and spices	GMP	534, <u>XS351</u>	2021	Adopt. This is a Table 3 anticaking agent, previously placed into Tables 1 and 2 of the GSFA from the earlier Alignment of Dried Thyme (CCFA52) since herbs under GSFA FC 12.2.1 are in the Annex to Table 3. Note 534 will now also be relevant and apply for the Alignment of CXS 342 (Dried Oregano) and CXS 345 (Dried Basil). Consistent with the previous Alignment of spices (i.e., CXS 326 and 327, CCFA52), XS Notes for CXS 343, 344, 347, 352 and 353 are not included here since Table 3 anticaking agents are permitted in spices via Table 3, and adding an XS Note here would create a contradiction between Tables 1 and 2, and Table 3

ISOMALT (HYDROGENATED ISOMALTULOSE)**INS: 953****Functional Class: Anticaking agent, Bulking agent, Flavour enhancer, Glazing agent, Stabilizer, Sweetener, Thickener**

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendation
<u>12.2.1</u>	<u>Herbs and spices</u>	<u>GMP</u>	<u>534, XS351</u>		Adopt. This is a Table 3 additive with technological function of anticaking agent. Since Herbs under GSFA FC 12.2.1 are in the Annex to Table 3, and Table 3 anticaking agents are allowed in CXS 342 and 345; this provision must be added to Tables 1 and 2 to allow use in the herbs subject to Alignment for which Table 3 anticaking agents are allowed. This insertion was to occur previously as per REP21/FA Appendix VI (adopted at CAC44; REP21/CAC). This should also be permitted in previously aligned herbs, such as thyme, so no need for XS328 Note.

MAGNESIUM CARBONATE					
INS: 504(i)		Functional Class: Acidity regulator, Anticaking agent, Colour retention agent, Flour treatment agent			
FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendation
12.2.1	Herbs and spices	GMP	534, <u>XS351</u>	2021	Adopt. This is a Table 3 anticaking agent, previously placed into Tables 1 and 2 of the GSFA from the earlier Alignment of Dried Thyme (CCFA52) since herbs under GSFA FC 12.2.1 are in the Annex to Table 3. Note 534 will now also be relevant and apply for the Alignment of CXS 342 (Dried Oregano) and CXS 345 (Dried Basil). Consistent with the previous Alignment of spices (i.e., CXS 326 and 327, CCFA52), XS Notes for CXS 343, 344, 347, 352 and 353 are not included here since Table 3 anticaking agents are permitted in spices via Table 3, and adding an XS Note here would create a contradiction between Tables 1 and 2, and Table 3

MAGNESIUM HYDROXIDE CARBONATE					
INS: 504(ii)		Functional Class: Acidity regulator, Anticaking agent, Carrier, Colour retention agent			
FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendation
12.2.1	Herbs and spices	GMP	534, <u>XS351</u>	2021	Adopt. This is a Table 3 anticaking agent, previously placed into Tables 1 and 2 of the GSFA from the earlier Alignment of Dried Thyme (CCFA52) since herbs under GSFA FC 12.2.1 are in the Annex to Table 3. Note 534 will now also be relevant and apply for the Alignment of CXS 342 (Dried Oregano) and CXS 345 (Dried Basil). Consistent with the previous Alignment of spices (i.e., CXS 326 and 327, CCFA52), XS Notes for CXS 343, 344, 347, 352 and 353 are not included here since Table 3 anticaking agents are permitted in spices via Table 3, and adding an XS Note here would create a contradiction between Tables 1 and 2, and Table 3

MAGNESIUM OXIDE					
INS: 530		Functional Class: Acidity regulator, Anticaking agent			
FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendation
12.2.1	Herbs and spices	GMP	534, <u>XS351</u>	2021	Adopt. This is a Table 3 anticaking agent, previously placed into Tables 1 and 2 of

					the GSFA from the earlier Alignment of Dried Thyme (CCFA52) since herbs under GSFA FC 12.2.1 are in the Annex to Table 3. Note 534 will now also be relevant and apply for the Alignment of CXS 342 (Dried Oregano) and CXS 345 (Dried Basil). Consistent with the previous Alignment of spices (i.e., CXS 326 and 327, CCFA52), XS Notes for CXS 343, 344, 347, 352 and 353 are not included here since Table 3 anticaking agents are permitted in spices via Table 3, and adding an XS Note here would create a contradiction between Tables 1 and 2, and Table 3
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MAGNESIUM SILICATE, SYNTHETIC**INS: 553(i)****Functional Class: Anticaking agent**

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendation
12.2.1	Herbs and spices	GMP	534, <u>XS351</u>	2021	Adopt. This is a Table 3 anticaking agent, previously placed into Tables 1 and 2 of the GSFA from the earlier Alignment of Dried Thyme (CCFA52) since herbs under GSFA FC 12.2.1 are in the Annex to Table 3. Note 534 will now also be relevant and apply for the Alignment of CXS 342 (Dried Oregano) and CXS 345 (Dried Basil). Consistent with the previous Alignment of spices (i.e., CXS 326 and 327, CCFA52), XS Notes for CXS 343, 344, 347, 352 and 353 are not included here since Table 3 anticaking agents are permitted in spices via Table 3, and adding an XS Note here would create a contradiction between Tables 1 and 2, and Table 3

MAGNESIUM STEARATE**INS: 470(iii)****Functional Class: Anticaking agent, Emulsifier, Thickener**

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendation
12.2.1	Herbs and spices	GMP	534, <u>XS351</u>	2021	Adopt. This is a Table 3 anticaking agent, previously placed into Tables 1 and 2 of the GSFA from the earlier Alignment of Dried Thyme (CCFA52) since herbs under

					GSFA FC 12.2.1 are in the Annex to Table 3. Note 534 will now also be relevant and apply for the Alignment of CXS 342 (Dried Oregano) and CXS 345 (Dried Basil). Consistent with the previous Alignment of spices (i.e., CXS 326 and 327, CCFA52), XS Notes for CXS 343, 344, 347, 352 and 353 are not included here since Table 3 anticaking agents are permitted in spices via Table 3, and adding an XS Note here would create a contradiction between Tables 1 and 2, and Table 3
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MANNITOL**INS: 421****Functional Class: Anticaking agent, Bulking agent, Humectant, Stabilizer, Sweetener, Thickener**

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendation
12.2.1	Herbs and spices	GMP	534, <u>XS351</u>	2021	Adopt. This is a Table 3 anticaking agent, previously placed into Tables 1 and 2 of the GSFA from the earlier Alignment of Dried Thyme (CCFA52) since herbs under GSFA FC 12.2.1 are in the Annex to Table 3. Note 534 will now also be relevant and apply for the Alignment of CXS 342 (Dried Oregano) and CXS 345 (Dried Basil). Consistent with the previous Alignment of spices (i.e., CXS 326 and 327, CCFA52), XS Notes for CXS 343, 344, 347, 352 and 353 are not included here since Table 3 anticaking agents are permitted in spices via Table 3, and adding an XS Note here would create a contradiction between Tables 1 and 2, and Table 3

METHACRYLATE COPOLYMER, BASIC (BMC)**INS: 1205****Functional Class: Carrier, Glazing agent**

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendation
<u>12.2.1</u>	<u>Herbs and spices</u>	<u>GMP</u>	<u>XS326, XS327, XS328, XS342, XS343, XS344, XS345, XS347, XS351, XS352, XS353</u>	<u>2</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, no changes required for Alignment as appropriate XS Notes already present in Appendix IX, Part B of REP24/FA and in eWG GSFA 1 st Circular for CCFA55

MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)					
INS: 460(i)		Functional Class: Anticaking agent, Bulking agent, Carrier, Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener			
FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendation
12.2.1	Herbs and spices	GMP	534, <u>XS351</u>	2021	Adopt. This is a Table 3 anticaking agent, previously placed into Tables 1 and 2 of the GSFA from the earlier Alignment of Dried Thyme (CCFA52) since herbs under GSFA FC 12.2.1 are in the Annex to Table 3. Note 534 will now also be relevant and apply for the Alignment of CXS 342 (Dried Oregano) and CXS 345 (Dried Basil). Consistent with the previous Alignment of spices (i.e., CXS 326 and 327, CCFA52), XS Notes for CXS 343, 344, 347, 352 and 353 are not included here since Table 3 anticaking agents are permitted in spices via Table 3, and adding an XS Note here would create a contradiction between Tables 1 and 2, and Table 3

POLYSORBATES					
INS: 432-436		Functional Class: Emulsifier, Stabilizer (INS 432, 433, 435, 436); Emulsifier (INS 434)			
FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendation
12.2.1	Herbs and spices	2000 mg/kg	XS326, XS327, XS328, <u>XS342</u> , <u>XS343</u> , <u>XS344</u> , <u>XS345</u> , <u>XS347</u> , <u>XS351</u> , <u>XS352</u> , <u>XS353</u>	2021	Adopt

POWDERED CELLULOSE					
INS: 460(ii)		Functional Class: Anticaking agent, Bulking agent, Emulsifier, Glazing agent, Humectant, Stabilizer, Thickener			
FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendation
12.2.1	Herbs and spices	GMP	534, <u>XS351</u>	2021	Adopt. This is a Table 3 anticaking agent, previously placed into Tables 1 and 2 of the GSFA from the earlier Alignment of Dried Thyme (CCFA52) since herbs under GSFA FC 12.2.1 are in the Annex to Table 3. Note 534 will now also be relevant and apply for the Alignment of CXS 342 (Dried Oregano) and CXS 345 (Dried Basil). Consistent with

					the previous Alignment of spices (i.e., CXS 326 and 327, CCFA52), XS Notes for CXS 343, 344, 347, 352 and 353 are not included here since Table 3 anticaking agents are permitted in spices via Table 3, and adding an XS Note here would create a contradiction between Tables 1 and 2, and Table 3
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PROPYL GALLATE					
INS: 310		Functional Class: Antioxidant			
FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendation
12.2	Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)	200 mg/kg	15, 130, XS326, XS327, XS328, <u>XS342, XS343, XS344, XS345, XS347, XS351, XS352, XS353</u>	2021	Adopt

SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM					
INS: 470(i)		Functional Class: Anticaking agent, Emulsifier, Stabilizer			
FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendation
12.2.1	Herbs and spices	GMP	534, <u>XS351</u>	2021	Adopt. This is a Table 3 anticaking agent, previously placed into Tables 1 and 2 of the GSFA from the earlier Alignment of Dried Thyme (CCFA52) since herbs under GSFA FC 12.2.1 are in the Annex to Table 3. Note 534 will now also be relevant and apply for the Alignment of CXS 342 (Dried Oregano) and CXS 345 (Dried Basil). Consistent with the previous Alignment of spices (i.e., CXS 326 and 327, CCFA52), XS Notes for CXS 343, 344, 347, 352 and 353 are not included here since Table 3 anticaking agents are permitted in spices via Table 3, and adding an XS Note here would create a contradiction between Tables 1 and 2, and Table 3

SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM					
INS: 470(ii)		Functional Class: Anticaking agent, Emulsifier, Stabilizer			
FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendation
12.2.1	Herbs and spices	GMP	534, <u>XS351</u>	2021	Adopt. This is a Table 3 anticaking agent, previously placed into Tables 1 and 2 of the GSFA from the earlier Alignment of Dried Thyme (CCFA52) since herbs under GSFA FC 12.2.1 are in the Annex to Table 3. Note 534 will now also be relevant and apply for the Alignment of CXS 342 (Dried Oregano) and CXS 345 (Dried Basil). Consistent with the previous Alignment of spices (i.e., CXS 326 and 327, CCFA52), XS Notes for CXS 343, 344, 347, 352 and 353 are not included here since Table 3 anticaking agents are permitted in spices via Table 3, and adding an XS Note here would create a contradiction between Tables 1 and 2, and Table 3

SILICON DIOXIDE, AMORPHOUS					
INS: 551		Functional Class: Anticaking agent, Antifoaming agent, Carrier			
FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendation
12.2.1	Herbs and spices	GMP	51, & 534, <u>XS351</u>	2021	Adopt. This is a Table 3 anticaking agent, previously placed into Tables 1 and 2 of the GSFA from the earlier Alignment of Dried Thyme (CCFA52) since herbs under GSFA FC 12.2.1 are in the Annex to Table 3. Note 534 will now also be relevant and apply for the Alignment of CXS 342 (Dried Oregano) and CXS 345 (Dried Basil). Consistent with the previous Alignment of spices (i.e., CXS 326 and 327, CCFA52), XS Notes for CXS 343, 344, 347, 352 and 353 are not included here since Table 3 anticaking agents are permitted in spices via Table 3, and adding an XS Note here would create a contradiction between Tables 1 and 2, and Table 3

SODIUM CARBONATE					
INS: 500(i)		Functional Class: Acidity regulator, Anticaking agent, Emulsifying salt, Raising agent, Stabilizer, Thickener			
FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendation
12.2.1	Herbs and spices	GMP	534, <u>XS351</u>	2021	Adopt. This is a Table 3 anticaking agent, previously placed into Tables 1 and 2 of the GSFA from the earlier Alignment of Dried Thyme (CCFA52) since herbs under GSFA FC 12.2.1 are in the Annex to Table 3. Note 534 will now also be relevant and apply for the Alignment of CXS 342 (Dried Oregano) and CXS 345 (Dried Basil). Consistent with the previous Alignment of spices (i.e., CXS 326 and 327, CCFA52), XS Notes for CXS 343, 344, 347, 352 and 353 are not included here since Table 3 anticaking agents are permitted in spices via Table 3, and adding an XS Note here would create a contradiction between Tables 1 and 2, and Table 3

SODIUM HYDROGEN CARBONATE					
INS: 500(ii)		Functional Class: Acidity regulator, Anticaking agent, Raising agent, Stabilizer, Thickener			
FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendation
12.2.1	Herbs and spices	GMP	534, <u>XS351</u>	2021	Adopt. This is a Table 3 anticaking agent, previously placed into Tables 1 and 2 of the GSFA from the earlier Alignment of Dried Thyme (CCFA52) since herbs under GSFA FC 12.2.1 are in the Annex to Table 3. Note 534 will now also be relevant and apply for the Alignment of CXS 342 (Dried Oregano) and CXS 345 (Dried Basil). Consistent with the previous Alignment of spices (i.e., CXS 326 and 327, CCFA52), XS Notes for CXS 343, 344, 347, 352 and 353 are not included here since Table 3 anticaking agents are permitted in spices via Table 3, and adding an XS Note here would create a contradiction between Tables 1 and 2, and Table 3

SODIUM SESQUICARBONATE					
INS: 500(iii)		Functional Class: Acidity regulator, Anticaking agent, Raising agent			
FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendation
12.2.1	Herbs and spices	GMP	534, <u>XS351</u> ,	2021	Adopt. This is a Table 3 anticaking agent, previously placed into Tables 1 and 2 of the GSFA from the earlier Alignment of Dried Thyme (CCFA52) since herbs under GSFA FC 12.2.1 are in the Annex to Table 3. Note 534 will now also be relevant and apply for the Alignment of CXS 342 (Dried Oregano) and CXS 345 (Dried Basil). Consistent with the previous Alignment of spices (i.e., CXS 326 and 327, CCFA52), XS Notes for CXS 343, 344, 347, 352 and 353 are not included here since Table 3 anticaking agents are permitted in spices via Table 3, and adding an XS Note here would create a contradiction between Tables 1 and 2, and Table 3

SORBATES					
INS: 200, 202, 203		Functional Class: Preservative			
FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendation
12.2	Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)	1000 mg/kg	42, XS326, XS327, XS328, <u>XS342</u> , <u>XS343</u> , <u>XS344</u> , <u>XS345</u> , <u>XS347</u> , <u>XS351</u> , <u>XS352</u> , <u>XS353</u>	2021	Adopt

SUCROSE ESTERS					
INS: 473, 473a, 474		Functional Class: Emulsifier, Foaming agent, Glazing agent, Stabilizer (INS 473); Emulsifier, Glazing agent, Stabilizer (INS 473a); Emulsifier (INS 474)			
FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendation
12.2.1	Herbs and spices	2000 mg/kg	422, XS326, XS327, XS328, <u>XS342</u> , <u>XS343</u> , <u>XS344</u> , <u>XS345</u> , <u>XS347</u> , <u>XS351</u> , <u>XS352</u> , <u>XS353</u>	2021	Adopt

SULFITES**INS: 220-225, 539****Functional Class:** Antioxidant, Bleaching agent, Flour treatment agent, Preservative (INS 220, 221, 223, 224); Antioxidant, Preservative (INS 222, 225); Antioxidant, Sequestrant (INS 539)

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendation
12.2.1	Herbs and spices	150 mg/kg	44, 532, <u>A343</u> , <u>XS327</u> , <u>XS328</u> , <u>XS342</u> , <u>XS344</u> , <u>XS345</u> , <u>XS347</u> , <u>XS351</u> , <u>XS352</u> , <u>XS353</u>	2006	Adopt

TALC**INS: 553(iii)****Functional Class:** Anticaking agent, Glazing agent, Thickener

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendation
12.2.1	Herbs and spices	GMP	534, <u>XS351</u>	2021	Adopt. This is a Table 3 anticaking agent, previously placed into Tables 1 and 2 of the GSFA from the earlier Alignment of Dried Thyme (CCFA52) since herbs under GSFA FC 12.2.1 are in the Annex to Table 3. Note 534 will now also be relevant and apply for the Alignment of CXS 342 (Dried Oregano) and CXS 345 (Dried Basil). Consistent with the previous Alignment of spices (i.e., CXS 326 and 327, CCFA52), XS Notes for CXS 343, 344, 347, 352 and 353 are not included here since Table 3 anticaking agents are permitted in spices via Table 3, and adding an XS Note here would create a contradiction between Tables 1 and 2, and Table 3

TERTIARY BUTYLHYDROQUINONE**INS: 319****Functional Class:** Antioxidant

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendation
12.2	Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)	200 mg/kg	15, 130, XS326, XS327, XS328, <u>XS342</u> , <u>XS343</u> , <u>XS344</u> , <u>XS345</u> , <u>XS347</u> , <u>XS351</u> , <u>XS352</u> , <u>XS353</u>	2021	Adopt

TOCOPHEROLS					
INS: 307a, b, c		Functional Class: Antioxidant			
FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendation
12.2	Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)	2000 mg/kg	421, XS326, XS327, XS328, <u>XS342, XS343, XS344, XS345, XS347, XS351, XS352, XS353</u>	2018	Adopt

PROPOSED AMENDMENTS TO TABLE TWO OF THE GSFA FOR THE ALIGNMENT OF THE CCSCH COMMODITY STANDARDS

The Tables have been updated to include the latest, 2024 revisions to the GSFA; that includes revisions which reflected adoptions at the 54th session of the CCFA (see REP24/FA for background) which were subsequently adopted by CAC47 in November 2023 (see REP24/CAC). New text is indicated within the cells of the tables in **bold/underline**. Text to be removed is indicated in ~~strike through~~. **Text in green font and double underlined** are draft and proposed draft food additive provisions that are in the Codex Step process (see FA/55 INF/01).

Below are proposed amendments to the GSFA Food Categories (FCs) 12.0, 12.2 and 12.2.1.

PROPOSED AMENDMENTS TO FOOD CATEGORY 12.0

There are no food additive provisions in the parent food category 12.0.

PROPOSED AMENDMENTS TO FOOD CATEGORY 12.2

Food Category No. 12.2		Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)			
Additive	INS	Step/Year adopted	Max Level	Notes	Recommendation
ASCORBYL ESTERS	304, 305	2021	500 mg/kg	10, XS326, XS327, XS328, <u>XS342, XS343, XS344, XS345, XS347, XS351, XS352, XS353</u>	Adopt
BUTYLATED HYDROXYANISOLE	320	2021	200 mg/kg	15,130, XS326, XS327, XS328, <u>XS342, XS343, XS344, XS345, XS347, XS351, XS352, XS353</u>	Adopt
BUTYLATED HYDROXYTOLUENE	321	2021	200 mg/kg	15, 130, XS326, XS327, XS328, <u>XS342, XS343, XS344, XS345, XS347, XS351, XS352, XS353</u>	Adopt
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2021	70 mg/kg	21, XS326, XS327, XS328, <u>XS342, XS343, XS344, XS345, XS347, XS351, XS352, XS353</u>	Adopt
PROPYL GALLATE	310	2021	200 mg/kg	15, 130, XS326, XS327, XS328, <u>XS342, XS343, XS344, XS345, XS347, XS351, XS352, XS353</u>	Adopt

				<u>XS342, XS343, XS344, XS345, XS347, XS351, XS352, XS353</u>	
SORBATES	200, 202, 203	2021	1000 mg/kg	42, XS326, XS327, XS328, <u>XS342, XS343, XS344, XS345, XS347, XS351, XS352, XS353</u>	Adopt
TERTIARY BUTYLHYDROQUINONE	319	2021	200 mg/kg	15, 130, XS326, XS327, XS328, <u>XS342, XS343, XS344, XS345, XS347, XS351, XS352, XS353</u>	Adopt
TOCOPHEROLS	307a, b, c	2018	2000 mg/kg	421, XS326, XS327, XS328, <u>XS342, XS343, XS344, XS345, XS347, XS351, XS352, XS353</u>	Adopt

PROPOSED AMENDMENTS TO FOOD CATEGORY 12.2.1

Food Category No. 12.2.1 Herbs and spices					
Additive	INS	Step/Year adopted	Max Level	Notes	Recommendation
CALCIUM CARBONATE	170(i)	2021	GMP	534, <u>XS351</u>	Adopt. This is a Table 3 anticaking agent, previously placed into Tables 1 and 2 of the GSFA from the earlier Alignment of Dried Thyme (CCFA52) since herbs under GSFA FC 12.2.1 are in the Annex to Table 3. Note 534 will now also be relevant and apply for the Alignment of CXS 342 (Dried Oregano) and CXS 345 (Dried Basil). Consistent with the previous Alignment of spices (i.e., CXS 326 and 327, CCFA52), XS Notes for CXS 343, 344, 347, 352 and 353 are not included here since Table 3 anticaking agents are permitted in spices via Table 3, and adding an XS Note here would create a contradiction between Tables 1 and 2, and Table 3
CALCIUM SILICATE	552	2021	GMP	534, <u>XS351</u>	Adopt. This is a Table 3 anticaking agent, previously placed into Tables 1 and 2 of the GSFA from the earlier Alignment of Dried Thyme (CCFA52) since herbs under GSFA FC 12.2.1 are in the Annex to Table 3. Note 534 will now also be relevant and apply for the Alignment of CXS 342 (Dried Oregano) and CXS 345 (Dried Basil). Consistent with the previous Alignment of spices (i.e., CXS 326 and 327, CCFA52), XS Notes for CXS 343, 344, 347, 352 and 353 are not included here since Table 3 anticaking agents are permitted in spices via Table 3, and adding an XS Note here would create a contradiction between Tables 1 and 2, and Table 3

HYDROXYPROPYL DISTARCH PHOSPHATE	1442	2021	GMP	<u>534, XS351</u>	Adopt. This is a Table 3 anticaking agent, previously placed into Tables 1 and 2 of the GSFA from the earlier Alignment of Dried Thyme (CCFA52) since herbs under GSFA FC 12.2.1 are in the Annex to Table 3. Note 534 will now also be relevant and apply for the Alignment of CXS 342 (Dried Oregano) and CXS 345 (Dried Basil). Consistent with the previous Alignment of spices (i.e., CXS 326 and 327, CCFA52), XS Notes for CXS 343, 344, 347, 352 and 353 are not included here since Table 3 anticaking agents are permitted in spices via Table 3, and adding an XS Note here would create a contradiction between Tables 1 and 2, and Table 3
<u>ISOMALT (HYDROGENATED ISOMALTULOSE)</u>	953		<u>GMP</u>	<u>534, XS351</u>	Adopt. This is a Table 3 additive with technological function of anticaking agent. Since Herbs under GSFA FC 12.2.1 are in the Annex to Table 3, and Table 3 anticaking agents are allowed in CXS 342 and 345; this provision must be added to Tables 1 and 2 to allow use in the herbs subject to Alignment for which Table 3 anticaking agents are allowed. This insertion was to occur previously as per REP21/FA Appendix VI (adopted at CAC44; REP21/CAC). This should also be permitted in previously aligned herbs, such as thyme, so no need for XS328 Note.
MAGNESIUM CARBONATE	504(i)	2021	GMP	<u>534, XS351</u>	Adopt. This is a Table 3 anticaking agent, previously placed into Tables 1 and 2 of the GSFA from the earlier Alignment of Dried Thyme (CCFA52) since herbs under GSFA FC 12.2.1 are in the Annex to Table 3. Note 534 will now also be relevant and apply for the Alignment of CXS 342 (Dried Oregano) and CXS 345 (Dried Basil). Consistent with the previous Alignment of spices (i.e., CXS 326 and 327, CCFA52), XS Notes for CXS 343, 344, 347, 352 and 353 are not included here since Table 3 anticaking agents are permitted in spices via Table 3, and adding an XS Note here would create a contradiction between Tables 1 and 2, and Table 3
MAGNESIUM HYDROXIDE CARBONATE	504(ii)	2021	GMP	<u>534, XS351</u>	Adopt. This is a Table 3 anticaking agent, previously placed into Tables 1 and 2 of the GSFA from the earlier Alignment of Dried Thyme (CCFA52) since herbs under GSFA FC 12.2.1 are in the Annex to Table 3. Note 534 will now also be relevant and apply for the Alignment of CXS 342 (Dried Oregano) and CXS 345 (Dried Basil). Consistent with the previous Alignment of spices (i.e., CXS 326 and 327, CCFA52), XS Notes for CXS 343, 344, 347, 352 and 353 are not included here since Table 3 anticaking agents are permitted in spices via Table 3, and adding an XS Note here would create a contradiction between Tables 1 and 2, and Table 3
MAGNESIUM OXIDE	530	2021	GMP	<u>534, XS351</u>	Adopt. This is a Table 3 anticaking agent, previously placed into Tables 1 and 2 of the GSFA from the earlier Alignment of Dried

					Thyme (CCFA52) since herbs under GSFA FC 12.2.1 are in the Annex to Table 3. Note 534 will now also be relevant and apply for the Alignment of CXS 342 (Dried Oregano) and CXS 345 (Dried Basil). Consistent with the previous Alignment of spices (i.e., CXS 326 and 327, CCFA52), XS Notes for CXS 343, 344, 347, 352 and 353 are not included here since Table 3 anticaking agents are permitted in spices via Table 3, and adding an XS Note here would create a contradiction between Tables 1 and 2, and Table 3
MAGNESIUM SILICATE, SYNTHETIC	553(i)	2021	GMP	<u>534,</u> <u>XS351</u>	Adopt. This is a Table 3 anticaking agent, previously placed into Tables 1 and 2 of the GSFA from the earlier Alignment of Dried Thyme (CCFA52) since herbs under GSFA FC 12.2.1 are in the Annex to Table 3. Note 534 will now also be relevant and apply for the Alignment of CXS 342 (Dried Oregano) and CXS 345 (Dried Basil). Consistent with the previous Alignment of spices (i.e., CXS 326 and 327, CCFA52), XS Notes for CXS 343, 344, 347, 352 and 353 are not included here since Table 3 anticaking agents are permitted in spices via Table 3, and adding an XS Note here would create a contradiction between Tables 1 and 2, and Table 3
MAGNESIUM STEARATE	470(iii)	2021	GMP	<u>534,</u> <u>XS351</u>	Adopt. This is a Table 3 anticaking agent, previously placed into Tables 1 and 2 of the GSFA from the earlier Alignment of Dried Thyme (CCFA52) since herbs under GSFA FC 12.2.1 are in the Annex to Table 3. Note 534 will now also be relevant and apply for the Alignment of CXS 342 (Dried Oregano) and CXS 345 (Dried Basil). Consistent with the previous Alignment of spices (i.e., CXS 326 and 327, CCFA52), XS Notes for CXS 343, 344, 347, 352 and 353 are not included here since Table 3 anticaking agents are permitted in spices via Table 3, and adding an XS Note here would create a contradiction between Tables 1 and 2, and Table 3
MANNITOL	421	2021	GMP	<u>534,</u> <u>XS351</u>	Adopt. This is a Table 3 anticaking agent, previously placed into Tables 1 and 2 of the GSFA from the earlier Alignment of Dried Thyme (CCFA52) since herbs under GSFA FC 12.2.1 are in the Annex to Table 3. Note 534 will now also be relevant and apply for the Alignment of CXS 342 (Dried Oregano) and CXS 345 (Dried Basil). Consistent with the previous Alignment of spices (i.e., CXS 326 and 327, CCFA52), XS Notes for CXS 343, 344, 347, 352 and 353 are not included here since Table 3 anticaking agents are permitted in spices via Table 3, and adding an XS Note here would create a contradiction between Tables 1 and 2, and Table 3
<u>METHACRYLATE COPOLYMER, BASIC (BMC)</u>	<u>1205</u>	<u>2</u>	<u>GMP</u>	<u>XS326,</u> <u>XS327,</u> <u>XS328,</u> <u>XS342,</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, no changes required for Alignment as appropriate XS Notes already present in Appendix IX, Part B

				<u>XS343,</u> <u>XS344,</u> <u>XS345,</u> <u>XS347,</u> <u>XS351,</u> <u>XS352,</u> <u>XS353</u>	of REP24/FA and in eWG GSFA 1 st Circular for CCFA55
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	2021	GMP	534, <u>XS351</u>	Adopt. This is a Table 3 anticaking agent, previously placed into Tables 1 and 2 of the GSFA from the earlier Alignment of Dried Thyme (CCFA52) since herbs under GSFA FC 12.2.1 are in the Annex to Table 3. Note 534 will now also be relevant and apply for the Alignment of CXS 342 (Dried Oregano) and CXS 345 (Dried Basil). Consistent with the previous Alignment of spices (i.e., CXS 326 and 327, CCFA52), XS Notes for CXS 343, 344, 347, 352 and 353 are not included here since Table 3 anticaking agents are permitted in spices via Table 3, and adding an XS Note here would create a contradiction between Tables 1 and 2, and Table 3
POLYSORBATES	432-436	2021	2000 mg/kg	XS326, XS327, XS328, <u>XS342,</u> <u>XS343,</u> <u>XS344,</u> <u>XS345,</u> <u>XS347,</u> <u>XS351,</u> <u>XS352,</u> <u>XS353</u>	Adopt
POWDERED CELLULOSE	460(ii)	2021	GMP	534, <u>XS351</u>	Adopt. This is a Table 3 anticaking agent, previously placed into Tables 1 and 2 of the GSFA from the earlier Alignment of Dried Thyme (CCFA52) since herbs under GSFA FC 12.2.1 are in the Annex to Table 3. Note 534 will now also be relevant and apply for the Alignment of CXS 342 (Dried Oregano) and CXS 345 (Dried Basil). Consistent with the previous Alignment of spices (i.e., CXS 326 and 327, CCFA52), XS Notes for CXS 343, 344, 347, 352 and 353 are not included here since Table 3 anticaking agents are permitted in spices via Table 3, and adding an XS Note here would create a contradiction between Tables 1 and 2, and Table 3
SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	2021	GMP	534, <u>XS351</u>	Adopt. This is a Table 3 anticaking agent, previously placed into Tables 1 and 2 of the GSFA from the earlier Alignment of Dried Thyme (CCFA52) since herbs under GSFA FC 12.2.1 are in the Annex to Table 3. Note 534 will now also be relevant and apply for the Alignment of CXS 342 (Dried Oregano) and CXS 345 (Dried Basil). Consistent with the previous Alignment of spices (i.e., CXS 326 and 327, CCFA52), XS Notes for CXS 343, 344, 347, 352 and 353 are not included here since Table 3 anticaking agents are permitted in spices via Table 3, and adding an XS Note

					here would create a contradiction between Tables 1 and 2, and Table 3
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	2021	GMP	534, <u>XS351</u>	Adopt. This is a Table 3 anticaking agent, previously placed into Tables 1 and 2 of the GSFA from the earlier Alignment of Dried Thyme (CCFA52) since herbs under GSFA FC 12.2.1 are in the Annex to Table 3. Note 534 will now also be relevant and apply for the Alignment of CXS 342 (Dried Oregano) and CXS 345 (Dried Basil). Consistent with the previous Alignment of spices (i.e., CXS 326 and 327, CCFA52), XS Notes for CXS 343, 344, 347, 352 and 353 are not included here since Table 3 anticaking agents are permitted in spices via Table 3, and adding an XS Note here would create a contradiction between Tables 1 and 2, and Table 3
SILICON DIOXIDE, AMORPHOUS	551	2021	GMP	51, & 534, <u>XS351</u>	Adopt. This is a Table 3 anticaking agent, previously placed into Tables 1 and 2 of the GSFA from the earlier Alignment of Dried Thyme (CCFA52) since herbs under GSFA FC 12.2.1 are in the Annex to Table 3. Note 534 will now also be relevant and apply for the Alignment of CXS 342 (Dried Oregano) and CXS 345 (Dried Basil). Consistent with the previous Alignment of spices (i.e., CXS 326 and 327, CCFA52), XS Notes for CXS 343, 344, 347, 352 and 353 are not included here since Table 3 anticaking agents are permitted in spices via Table 3, and adding an XS Note here would create a contradiction between Tables 1 and 2, and Table 3
SODIUM CARBONATE	500(i)	2021	GMP	534, <u>XS351</u>	Adopt. This is a Table 3 anticaking agent, previously placed into Tables 1 and 2 of the GSFA from the earlier Alignment of Dried Thyme (CCFA52) since herbs under GSFA FC 12.2.1 are in the Annex to Table 3. Note 534 will now also be relevant and apply for the Alignment of CXS 342 (Dried Oregano) and CXS 345 (Dried Basil). Consistent with the previous Alignment of spices (i.e., CXS 326 and 327, CCFA52), XS Notes for CXS 343, 344, 347, 352 and 353 are not included here since Table 3 anticaking agents are permitted in spices via Table 3, and adding an XS Note here would create a contradiction between Tables 1 and 2, and Table 3
SODIUM HYDROGEN CARBONATE	500(ii)	2021	GMP	534, <u>XS351</u>	Adopt. This is a Table 3 anticaking agent, previously placed into Tables 1 and 2 of the GSFA from the earlier Alignment of Dried Thyme (CCFA52) since herbs under GSFA FC 12.2.1 are in the Annex to Table 3. Note 534 will now also be relevant and apply for the Alignment of CXS 342 (Dried Oregano) and CXS 345 (Dried Basil). Consistent with the previous Alignment of spices (i.e., CXS 326 and 327, CCFA52), XS Notes for CXS 343, 344, 347, 352 and 353 are not included here since Table 3 anticaking agents are permitted in spices via Table 3, and adding an XS Note

					here would create a contradiction between Tables 1 and 2, and Table 3
SODIUM SESQUICARBO NATE	500(iii)	2021	GMP	534, <u>XS351</u>	Adopt. This is a Table 3 anticaking agent, previously placed into Tables 1 and 2 of the GSFA from the earlier Alignment of Dried Thyme (CCFA52) since herbs under GSFA FC 12.2.1 are in the Annex to Table 3. Note 534 will now also be relevant and apply for the Alignment of CXS 342 (Dried Oregano) and CXS 345 (Dried Basil). Consistent with the previous Alignment of spices (i.e., CXS 326 and 327, CCFA52), XS Notes for CXS 343, 344, 347, 352 and 353 are not included here since Table 3 anticaking agents are permitted in spices via Table 3, and adding an XS Note here would create a contradiction between Tables 1 and 2, and Table 3
SUCROSE ESTERS	473, 473a, 474	2021	2000 mg/kg	422, XS326, XS327, XS328, <u>XS342,</u> <u>XS343,</u> <u>XS344,</u> <u>XS345,</u> <u>XS347,</u> <u>XS351,</u> <u>XS352,</u> <u>XS353</u>	Adopt
SULFITES	220- 225, 539	2006	150 mg/kg	44, 532, <u>A343,</u> XS327, XS328, <u>XS342,</u> <u>XS344,</u> <u>XS345,</u> <u>XS347,</u> <u>XS351,</u> <u>XS352,</u> <u>XS353</u>	Adopt
TALC	553(iii)	2021	GMP	534, <u>XS351</u>	Adopt. This is a Table 3 anticaking agent, previously placed into Tables 1 and 2 of the GSFA from the earlier Alignment of Dried Thyme (CCFA52) since herbs under GSFA FC 12.2.1 are in the Annex to Table 3. Note 534 will now also be relevant and apply for the Alignment of CXS 342 (Dried Oregano) and CXS 345 (Dried Basil). Consistent with the previous Alignment of spices (i.e., CXS 326 and 327, CCFA52), XS Notes for CXS 343, 344, 347, 352 and 353 are not included here since Table 3 anticaking agents are permitted in spices via Table 3, and adding an XS Note here would create a contradiction between Tables 1 and 2, and Table 3

NOTES FOR CCSCH STANDARDS

- 532 For products conforming to the Standard for Black, White and Green Peppers (CXS 326-2017), only sulfur dioxide (INS 220) may be used and only in green peppers **as a preservative**.

534 For herbs use is limited to herbs that have been ground or processed into powder only, as an anticaking agent.

A343 Except for use in products conforming to the Standard for Dried Roots, Rhizomes and Bulbs: Dried or Dehydrated Ginger (CXS 343-2021): sulfur dioxide (INS 220) as a bleaching agent.

XS342 Excluding products conforming to the Standard for Dried Oregano (CXS 342-2021).

XS343 Excluding products conforming to the Dried Roots, Rhizomes and Bulbs: Dried or Dehydrated Ginger (CXS 343-2021).

XS344 Excluding products conforming to the Standard for Dried Floral Parts: Cloves (CXS 344-2021).

XS345 Excluding products conforming to the Standard for Dried Basil (CXS 345-2021).

XS347 Excluding products conforming to the Standard for Dried or Dehydrated Garlic (CXS 347-2019).

XS351 Excluding products conforming to the Standard for Dried Floral Parts – Dried Saffron (CXS 351-2022).

XS352 Excluding products conforming to the Standard for Dried Seeds – Nutmeg (CXS 352-2022).

XS353 Excluding products conforming to the Standard for Dried or Dehydrated Chilli Pepper and Paprika (CXS 353-2022).

PROPOSED AMENDMENTS TO TABLE THREE OF THE GSFA FOR THE ALIGNMENT OF THE CCSCH COMMODITY STANDARDS

The relevant commodity standards for spices and culinary herbs that are being aligned with the GSFA are all cross-referenced to food category 12.2.1 of the GSFA (as per Annex C of the GSFA). Part of Food Category 12.2.1, specifically “Herbs and spices (EXCLUDING SPICES)” is listed in the Annex to Table 3. This requires for herbs (such as Dried Oregano and Dried Basil) that the use of any Table 3 food additives be governed by the insertion of provisions into Tables 1 & 2, while for spices the use of Table 3 additives is permitted in general (unless there are specific directions in a standard restricting the use of Table 3 additives).

The Standards for Spices: Dried Roots, Rhizomes and Bulbs: Dried or Dehydrated Ginger (CXS 343-2021), Dried Floral Parts: Cloves (CXS 344-2021), Dried or Dehydrated Garlic (CXS 347-2019), Dried Seeds - Nutmeg (CXS 352-2022), and Dried or Dehydrated Chilli Pepper and Paprika (CXS 353-2022), all have a general reference to Table 3 anticaking agents for use in powdered forms (fulfilling the 5th criterion of the “Explanatory Note: Determining the Use of Table 3 Additives in Foods Covered by Commodity Standards based on the Revised Approach”); therefore, references to “CS 343”, “CS 344”, “CS 347”, “CS 352”, “CS 353” are not needed in the Table 3 column “Specific allowances in the following commodity standards” (the 6th Explanatory Note criterion). This follows the same approach taken for Food Category 12.5 and CS 117.

As indicated above, the use of Table 3 anticaking agents in powdered herbs is governed by Tables 1 and 2 (the appropriate amendments have been made to those Table above).

Dried Floral Parts - Saffron (CXS 351-2022), does not allow for the use of any food additives.

PROPOSED AMENDMENTS TO SECTION 2 OF TABLE 3

12.2.1	Herbs and spices (EXCLUDING ONLY SPICES)
	Table 3 additives are not permitted for use in products conforming to this standard.
Codex Standards	Black, White and Green Peppers (CXS 326-2017)
	Anticaking agents listed in Table 3 are acceptable for use in ground cumin only, conforming to this standard.
Codex Standards	Cumin (CXS 327-2017)
	Food additives are not permitted in products conforming to this standard.
Codex Standards	Dried Floral Parts: Dried Saffron (CXS 351-2022)
	Anticaking agents listed in Table 3 are acceptable for use in the ground/powdered form of the foods conforming to these standards.
Codex Standards	Cumin (CXS 327-2021); Dried Roots, Rhizomes and Bulbs: Dried or Dehydrated Ginger (CXS 343-2021); Dried Floral Parts: Cloves (CXS 344-2021); Dried or Dehydrated Garlic

	<u>(CXS 347-2019); Dried Seeds – Nutmeg (CXS 352-2022); Dried or Dehydrated Chilli Pepper and Paprika (CXS 353-2022)</u>
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The previous Reference to Commodity Standards entry for cumin has been combined with that of the spices subject to Alignment for CCFA55, in order to maintain consistency and streamline the entries.

Annex 5 (XS19 in FC 02.1.1)

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS TO TABLES 1, 2 AND 3 OF THE GSFA RELATING TO THE ALIGNMENT OF PROVISIONS IN FOOD CATEGORY 02.1.2 WITH CXS 19-1981

The relevant commodity standard for fats and oils that is being aligned with the GSFA is cross-referenced to the following food category of the GSFA (as per Annex C of the GSFA):

CXS Number	Codex Standard	GSFA Food Category
19-1981	Edible Fats and Oils Not Covered by Individual Standards (General Standard)	02.1

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF CXS 19-1981

An appropriate reference to the GSFA is present in CXS 19-1981, thus no changes are proposed.

PROPOSED AMENDMENTS TO TABLE ONE OF THE GSFA FOR THE ALIGNMENT OF THE CXS 19-1981

The Tables have been updated to include the latest, 2024 revisions to the GSFA; that includes revisions which reflected adoptions at the 54th session of the CCFA (see REP24/FA for background) which were subsequently adopted by CAC47 in November 2023 (see REP24/CAC). New text is indicated within the cells of the tables in **bold/underline**. Text to be removed is indicated in ~~strikethrough~~. Text in green font and double underlined are draft and proposed draft food additive provisions that are in the Codex Step process (see FA/55 INF/01).

Below are proposed amendments to the GSFA Food Categories (FCs) 12.0, 12.2 and 12.2.1.

PROPOSED AMENDMENTS TO FOOD CATEGORY 02.1.2

ANNATTO EXTRACTS, BIXIN-BASED					
INS: 160b(i)		Functional Class: Colour			
FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
02.1.2	Vegetable oils and fats	10 mg/kg	8, 508, 509 , XS33, XS210 & XS325R	2023	Adopt. As per Issue 7 (Annex 1), consider if Notes 508 and 509 should be replaced with Note XS19.

CAROTENES, BETA-					
INS: 160a(i), 160a(iii), 160a(iv)		Functional Class: Colour			
FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
02.1.2	Vegetable oils and fats	25 mg/kg	508, 509 , XS33, XS210, XS325R, 341, 344	2023	Adopt. As per Issue 7 (Annex 1), consider if Notes 508 and 509 should be replaced with Note XS19.

CAROTENES, BETA-, VEGETABLE					
INS: 160a(ii)		Functional Class: Colour			

FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
02.1.2	Vegetable oils and fats	25 mg/kg	508, 509 , XS33, XS210, XS325R, 341, 344	2023	Adopt. As per Issue 7 (Annex 1), consider if Notes 508 and 509 should be replaced with Note XS19.

CHLOROPHYLLS

INS: 140 Functional Class: Colour

FC No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
<u>02.1.2</u>	<u>Vegetable oils and fats</u>	<u>GMP</u>	<u>XS19</u>	<u>7</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, the indicated XS Notes should be included

CURCUMIN

INS: 100(i) Functional Class: Colour

Food Cat. No.	Food Category	Max Level	Notes	Step/Year Adopted	Recommendation
02.1.2	Vegetable oils and fats	5 mg/kg	508, 509 , XS33, XS210, XS325R	2023	Adopt. As per Issue 7 (Annex 1), consider if Notes 508 and 509 should be replaced with Note XS19.

PROPOSED AMENDMENTS TO TABLE TWO OF THE GSFA FOR THE ALIGNMENT OF CXS 19-1981

The Tables have been updated to include the latest, 2024 revisions to the GSFA; that includes revisions which reflected adoptions at the 54th session of the CCFA (see REP24/FA for background) which were subsequently adopted by CAC47 in November 2023 (see REP24/CAC). New text is indicated within the cells of the tables in **bold/underline**. Text to be removed is indicated in ~~strike through~~. **Text in green font and double underlined** are draft and proposed draft food additive provisions that are in the Codex Step process (see FA/55 INF/01).

PROPOSED AMENDMENTS TO FOOD CATEGORY 02.1.2

Food Category No. 02.1.2 Vegetable oils and fats					
Additive	INS	Step/Year adopted	Max Level	Notes	Recommendation
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2023	10 mg/kg	8, 508, 509 , XS33, XS210 & XS325R	Adopt. As per Issue 7 (Annex 1), consider if Notes 508 and 509 should

					be replaced with Note XS19.
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2023	25 mg/kg	508, 509 , XS33, XS210, XS325R, 341, 344	Adopt. As per Issue 7 (Annex 1), consider if Notes 508 and 509 should be replaced with Note XS19.
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	25 mg/kg	508, 509 , XS33, XS210, XS325R, 341, 344	Adopt. As per Issue 7 (Annex 1), consider if Notes 508 and 509 should be replaced with Note XS19.
<u>CHLOROPHYLLS</u>	<u>140</u>	<u>7</u>	<u>GMP</u>	<u>XS19</u>	Maintain at Step (as per GSFA EWG work). If the proposal is advanced, the indicated XS Notes should be included
CURCUMIN	100(i)	2023	5 mg/kg	508, 509 , XS33, XS210, XS325R	Adopt. As per Issue 7 (Annex 1), consider if Notes 508 and 509 should be replaced with Note XS19.

NOTES FOR CXS 19-1981

508 For use in products, **excluding virgin or cold pressed oils and vegetable oils**, conforming to the *Standard for Edible Fats and Oils not Covered by Individual Standards* (CXS 19-1981) for the purposes of **restoring** natural colour lost in processing, or standardising colour only.

XS19 **Excluding products conforming to the Standard for Edible Fats and Oils not covered by Individual Standards (CXS 19-1981).**

Annex 6 (Rice Standard)

PROPOSED AMENDMENTS TO THE FOOD ADDITIVES SECTION OF THE COMMODITY STANDARD FOR RICE (CXS 198-1995) AND TO TABLES 1, 2 AND 3 OF THE GSFA RELATING TO THE ALIGNMENT OF THE STANDARD

BACKGROUND

The 54th session of the CCFA (CCFA54) endorsed the use of methacrylate copolymer, basic (BMC; INS 1205) as a carrier (for nutrients) in fortified rice, including rice conforming to the *Standard for Rice* (CXS 198-1995) because the standard permits vitamins, minerals and specific amino acids as optional ingredients, in conformity with the legislation of the country in which the product is sold.

However, the standard does not currently contain any provision for food additives. Therefore, CCFA54 agreed that the EWG on Alignment would include the limited use of BMC in fortified rice, by:

- a. introducing a food additive section in CXS 198-1995, including an appropriate reference to certain carriers in FC 06.1 of the GSFA; and
- b. making consequential changes to the food additive provisions in FC 06.1, as necessary.

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF CXS 198-1995

It is proposed to introduce a new Section 4 relating to food additives. Consequently, the existing sections 4 through 8 will need to be renumbered as shown below.

4. FOOD ADDITIVES

Only certain carriers as indicated in Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) are permitted for use in nutrient fortified rice conforming to this standard.

54. CONTAMINANTS

54.1 Heavy metals

54.2 Pesticide residues

65. HYGIENE

65.1 It is recommended

65.2 To the extent

65.3 When tested

76. PACKAGING

76.1 Rice shall

76.2 The containers....

76.3 When the product

87. LABELLING

87.1 Name of the product

87.2 Labelling of non-retail containers

98. METHODS OF ANALYSIS AND SAMPLING

PROPOSED AMENDMENTS TO TABLE ONE OF THE GSFA FOR THE ALIGNMENT OF THE CXS 198-1995

The Tables have been updated to include the latest, 2024 revisions to the GSFA; that includes revisions which reflected adoptions at the 54th session of the CCFA (see REP24/FA for background) which were subsequently adopted by CAC47 in November 2023 (see REP24/CAC). New text is indicated within the cells of the tables in **bold/underline**. Text to be removed is indicated in ~~strike through~~. Text **in green font and double underlined** are draft and proposed draft food additive provisions that are in the Codex Step process (see FA/55 INF/01).

ANNATTO EXTRACTS, NORBIXIN-BASED

INS: 160b(ii)

Functional Class: Colour

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendation
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<u>06.1</u>	<u>Whole, broken, or flaked grain, including rice</u>	<u>500 mg/kg</u>	<u>184, 185, XS198</u>	<u>4</u>	Maintain at Step (as per the GSFA EWG work). If the proposal is advanced at CCFA, include Note XS198.
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BEET RED**INS: 162****Functional Class: Colour**

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendation
<u>06.1</u>	<u>Whole, broken, or flaked grain, including rice</u>	<u>GMP</u>	<u>184, XS198</u>	<u>7</u>	Maintain at Step (as per the GSFA EWG work). If the proposal is advanced at CCFA, include Note XS198.

CARAMEL I – PLAIN CARAMEL**INS: 150a****Functional Class: Colour**

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendation
<u>06.1</u>	<u>Whole, broken, or flaked grain, including rice</u>	<u>GMP</u>	<u>184, XS198</u>	<u>7</u>	Maintain at Step (as per the GSFA EWG work). If the proposal is advanced at CCFA, include Note XS198.

METHACRYLATE COPOLYMER, BASIC (BMC)**INS: 1205****Functional Class: Carrier, Glazing agent**

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendation
06.1	Whole, broken, or flaked grain, including rice	GMP	589, XS153, XS169, XS172, XS199, XS201, XS202, XS333, 606 & 607	2024	No change.

MINERAL OIL, HIGH VISCOSITY**INS: 905d****Functional Class: Antifoaming agent, Glazing agent**

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendation
06.1	Whole, broken, or flaked grain, including rice	800 mg/kg	98, <u>XS198</u> , & XS202	2019	Adopt

PROPYL GALLATE**INS: 310****Functional Class: Antioxidant**

FC No.	Food Category	Max Level	Notes	Step/Year adopted	Recommendation
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06.1	Whole, broken, or flaked grain, including rice	100 mg/kg	15, XS198 , & XS202	2019	Adopt
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PROPOSED AMENDMENTS TO TABLE TWO OF THE GSFA FOR THE ALIGNMENT OF CXS 198-1995

The Tables have been updated to include the latest, 2024 revisions to the GSFA; that includes revisions which reflected adoptions at the 54th session of the CCFA (see REP24/FA for background) which were subsequently adopted by CAC47 in November 2023 (see REP24/CAC). New text is indicated within the cells of the tables in **bold/underline**. Text to be removed is indicated in ~~strikethrough~~. Text in green font and double underline are draft and proposed draft food additive provisions that are in the Codex Step process (see FA/55 INF/01).

PROPOSED AMENDMENTS TO FOOD CATEGORY 06.1

Food Category No. 06.1		Whole, broken, or flaked grain, including rice			
Additive	INS	Step/Ye ar adopted	Max Level	Notes	Recommendation
<u>ANNATTO EXTRACTS, NORBIXIN-BASED</u>	<u>160b(ii)</u>	<u>4</u>	<u>500 mg/kg</u>	<u>184, 185, XS198</u>	Maintain at Step (as per the GSFA EWG work). If the proposal is advanced at CCFA, include Note XS198.
<u>BEET RED</u>	<u>162</u>	<u>7</u>	<u>GMP</u>	<u>184, XS198</u>	Maintain at Step (as per the GSFA EWG work). If the proposal is advanced at CCFA, include Note XS198.
<u>CARAMEL I – PLAIN CARAMEL</u>	<u>150a</u>	<u>7</u>	<u>GMP</u>	<u>184, XS198</u>	Maintain at Step (as per the GSFA EWG work). If the proposal is advanced at CCFA, include Note XS198.
<u>METHACRYLATE COPOLYMER, BASIC</u>	<u>1205</u>	<u>2024 (5/8)</u>	<u>GMP</u>	<u>589, XS153, XS169, XS172, XS199, XS201, XS202, XS333, 606 & 607</u>	No change. This entry is shown for information as it is the provision endorsed by CCFA54 for adoption by CAC47.
MINERAL OIL, HIGH VISCOSITY	905d	2019	800 mg/kg	98, XS198 , & XS202	Adopt
PROPYL GALLATE	310	2019	100 mg/kg	15, XS198 , & XS202	Adopt

NOTES FOR CXS 198-1995

XS198 Excluding products conforming to the Standard for Rice (CXS 198-1995).

PROPOSED AMENDMENTS TO TABLE THREE OF THE GSFA FOR THE ALIGNMENT OF CXS 198-1995

As food category 06.1 is in the Annex to Table 3 of the GSFA, no changes to Table 3 are necessary.

Annex 7 (Table 3 Notes Development)**INITIATE DEVELOPMENT AND MAINTENANCE OF TABLE 3 NOTES IN THE GSFA, IN CONSULTATION WITH THE CODEX SECRETARIAT, UNTIL IMPLEMENTATION INTO THE GSFA DATABASE IS ACHIEVED**

This Annex is presented for information and future reference. No discussion was had in the EWG.

Background

The 52nd Session of the Codex Committee on Food Additives (CCFA52) agreed to investigate the development and implementation issues associated with establishing Table 3 notes in the GSFA, in consultation with the Codex Secretariat.¹⁴ CCFA52 endorsed the recommendation to, in-principle, introduce Notes in Table 3 similar to those in Table 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 alignment EWG established by CCFA52 to identify and consider the implementation issues around Table 3 notes; and to consult the Codex Secretariat to identify any issues associated with the inclusion of the new notes in the GSFA database.

The 53rd Session of the Codex Committee on Food Additives (CCFA53) agreed to initiate development and maintenance of Table 3 notes in the GSFA, in consultation with the Codex Secretariat, until implementation into the GSFA database is achieved.¹⁵ In particular, sentences 1 and 2 of Recommendation 8 of CRD 3 from CCFA53 were endorsed.¹⁶ These read as follows:

“The WG recommends the in-principle agreement for the development of Table 3 notes with the features listed at the front of Appendix 4 to the Committee. [...] The development of Table 3 notes will also depend on when Codex Secretariat is able to make changes to the online version.”

It was considered that further discussion was needed in regard to sentence 2 of recommendation 8 from CRD 3:

“The WG notes that the Committee does not include information on the functional classes in Table 3 notes and develop Table 3 notes with the understanding that further discussions are needed to ensure full clarity on the utility of Table three notes moving forward.”

This essentially means that there was not consensus on the use of Table 3 notes purely for the purpose of indicating functional class. In this regard, it makes sense to use Table 3 notes indicating functional class restrictions on a case-by-case and “as needed” basis.

The current document is meant to summarize the process that will be used for the development of Table 3 notes, and to seek any objections or comments regarding the current path forward.

Development of Table 3 Notes

During the alignment work for various CCMMP Commodity Standards for CCFA51, CCFA52 and CCFA53, some decisions were made at the time which in retrospect have been considered to be inappropriate or need to be changed and addressed by another approach.

The committee agreed to a number of cases where provisions for Table 3 additives were added to Tables 1 and 2 of the GSFA in food categories that are not in the Annex to Table 3 in cases where a corresponding commodity standard had specific restrictions on the use of a Table 3 additive. This was done by the use of Table 1 and 2 notes to ensure that the GSFA included any restrictions (such as a numerical use level, or use singly or in combination with other additives) on the use of the Table 3 additives listed in a commodity standard corresponding to a specific food category that is not in the Annex to Table 3. These restrictions would otherwise have been lost.

This approach has led to the problem that it is not consistent with the GSFA Preamble text relating to Table 3 additives. CCFA has historically not included provisions for the use of Table 3 additives in Tables 1 and 2 of the GSFA for food categories that are not listed in the Annex to Table 3, as the general use of Table 3 additives in those food categories is already allowed by the listing of the additive in Table 3. However, at the time that the alignment work was performed, there was no other mechanism to allow the commodity standard restrictions to be included in the GSFA.

An example of such a provision is for the use of Calcium propionate (INS 282) in FC 01.6.2.1 (Ripened cheese, includes rind):

¹⁴ REP21/FA, para 88-89.

¹⁵ REP23/FA, para 68.

¹⁶ REP23/FA, paras 43-44.

CALCIUM PROPIONATE					
INS 282 Calcium propionate			Functional Class: Preservative		
Food Cat. No.	Food Category	Max Level	Notes	Step	Year
01.6.2.1	Ripened cheese, includes rind	GMP	3, 460, 503, XS208, XS269, XS274, XS276, XS277, XS278	Adopted	2021

Note 3: For use in surface treatment only.

Note 460: Except for use at 3,000 mg/kg singly or in combination: propionic acid (INS 280), sodium propionate (INS 281) and calcium propionate (INS 282) in products conforming to the Standards for Cheddar (CXS 263-1966), Danbo (CXS 264-1966) Edam (CXS 265-1966), Gouda (CXS 266-1966), Havarti (CXS 267-1966), Samsø (CXS 268-1966), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968) and Provolone (CXS 272-1968).

Note 503: Except for use in products conforming to the General Standard for Cheese (CXS 283-1978): propionic acid (INS 280), sodium propionate (INS 281) and calcium propionate (INS 282) at 3000 mg/kg as propionic acid.

Calcium propionate is a Table 3 additive with an ADI of “not specified” from JECFA. Food category 01.6.2.1 is not in the Annex to Table 3, and therefore a provision for Calcium propionate should not be included in Tables 1 and 2 of the GSFA. As such, the intention of the work on Table 3 notes is to move provisions like this in to Table 3 by means of Table 3 notes that will replicate the restrictions placed on its use by the various commodity standards. Once these uses are incorporated into Table 3 by means of Table 3 notes, the original provision in Tables 1 and 2 will need to be revoked.

CCFA53 recommended that the following be considered during the development of Table 3 Notes:

- Relevant current Table 1 & 2 notes could be used as the basis for future T3 notes.
- Current condition statements already in the 5th column in Table 3 could be used and converted into T3 notes.
- The T3 notes could be listed as T3-1, T3-2, etc to differentiate them from Table 1 & 2 notes.
- A 6th column is proposed to be created to add such T3 notes. A footnote is proposed to be added to the title explaining that the notes only apply to standardized foods. The short title could be ‘Notes²’, with footnote 2 stating ‘Notes relevant to the commodity standards in column 5 of this table only’. This proposal is designed to keep the width of the column narrow.
- The 5th and 6th column could be split into sub rows, with each row dealing only with one commodity standard and linked note, to ensure full clarity on which notes apply to which standards.
- Reference to the commodity standard is not required in notes since they are linked directly to the commodity standard in column 5.
- A question that has not been resolved is whether T3 notes can be used just to identify the functional class the food additive is performing in the products conforming to the standard. Some members supported this to ensure full alignment of the standard. Others considered it was not warranted, further noting that it would increase the number of notes needed and make Table 3 larger and more cumbersome.
- The chair recommends the former (i.e. not use T3 notes for this purpose) but suggests further EWG and PWG discussion is required to hopefully reach consensus.

Types of Table 3 Notes

Review of the GSFA indicates there would be three general types of Table 3 Notes. In some cases, more than one type may need to be included in a single note. Below the three types are outlined with corresponding examples that have been identified either in Tables 1 and 2 of the GSFA or in Table 3 of the GSFA.

Type 1: Notes setting specific maximum levels for Table 3 additives in standards that fall under food categories not in the Annex to Table 3.

An example of a note that includes a Type 1 restriction would be Note 460 from the GSFA that is currently associated with the provision for Calcium propionate (INS 282) in food category 01.6.2.1 (Ripened cheese, includes rind):

Note 460: Except for use at 3,000 mg/kg singly or in combination: propionic acid (INS 280), sodium propionate (INS 281) and calcium propionate (INS 282) in products conforming to the Standards for Cheddar (CXS 263-1966), Danbo (CXS 264-1966) Edam (CXS 265-1966), Gouda (CXS 266-1966), Havarti (CXS 267-1966), Samsø (CXS 268-1966), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968) and Provolone (CXS 272-1968).

This note could be written as a Table 3 note as follows:

T3-1: For use at 3,000 mg/kg, singly or in combination: propionic acid (INS 280), sodium propionate (INS 281) and calcium propionate (INS 282).

This note would appear as follows in the proposed 6 column Table 3 revision

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
282	Calcium propionate	Preservative	1999	CS 263-1966, CS 264-1966, CS 265-1966, CS 266-1966, CS 267-1966, CS 268-1966, CS 270-1968, CS 271-1968, CS 272-1968	T3-1

¹ This column only lists commodity standards that allow specific Table 3 additives. If a commodity standard allows Table 3 additives on a general basis or based on functional class, that information is contained in the "References to Commodity Standards for GSFA Table 3 Additives"

Type 2: Notes that further specify the conditions under which a Table 3 additive may be used in a particular commodity standard

Commodity standards often place restrictions on the use of an additive in a commodity standard. These types of notes would further specify the conditions under which the additive can be used in foods corresponding to the commodity standard. Notes of this type are also currently present in Column 5 of the current Table 3 in the GSFA. Two examples are provided, below. The first example is for a provision currently in Tables 1 and 2 of the GSFA (Calcium propionate in FC 01.6.2.1), and example 2 is for a restriction currently included in Table 3 of the GSFA.

Example 1

Note 3: For use in surface treatment only.

This note could be written as a Table 3 note as follows:

T3-2: Surface treatment only

This note would appear as follows in the proposed 6 column Table 3 revision

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
282	Calcium propionate	Preservative	1999	CS 263-1966, CS 264-1966, CS 265-1966, CS 266-1966, CS 267-1966, CS 268-1966, CS 270-1968, CS 271-1968, CS 272-1968	T3-1, T3-2

¹ This column only lists commodity standards that allow specific Table 3 additives. If a commodity standard allows Table 3 additives on a general basis or based on functional class, that information is contained in the "References to Commodity Standards for GSFA Table 3 Additives"

Example 2

Table 3 of the GSFA currently shows the following entry for Zeaxanthin, synthetic (INS 161h(i)):

INS No.	Additive	Functional Class	Year Adopted	Acceptable in foods conforming to the following commodity standards ¹
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161h(i)	Zeaxanthin, synthetic	Colour	1999	CS 87-1981 (for use in surface decoration only)
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¹ This column only lists commodity standards that allow specific Table 3 additives. If a commodity standard allows Table 3 additives on a general basis or based on functional class, that information is contained in the "References to Commodity Standards for GSFA Table 3 Additives"

The restriction could be added as a Table 3 note as follows:

T3-3: For use in surface decoration only.

This note would appear as follows in the proposed 6 column Table 3 revision:

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
161h(i)	Zeaxanthin, synthetic	Colour	1999	CS 87-1981	T3-3

¹ This column only lists commodity standards that allow specific Table 3 additives. If a commodity standard allows Table 3 additives on a general basis or based on functional class, that information is contained in the "References to Commodity Standards for GSFA Table 3 Additives."

Type 3: Notes that restrict the functional class for which the Table 3 additive may be used in a particular commodity standard

The third type of note would be notes that specify which functional class an additive may be used for in a particular commodity standard. As an example, Ascorbic acid, L- (INS 300) is permitted for use as an antioxidant in canned pineapples covered under CXS 319-2015 (Standard for Certain Canned Fruits) as follows:

INS No.	Additive	Functional Class	Year Adopted	Acceptable in foods conforming to the following commodity standards ¹
300	Ascorbic acid, L-	Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant	1999	CS 88-1981, CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 13-1981, CS 57-1981, CS 302-2011, CS 319-2015 (as antioxidant in canned pineapples), CS 249-2006, CS 251-2006, CS 275-1973

¹ This column only lists commodity standards that allow specific Table 3 additives. If a commodity standard allows Table 3 additives on a general basis or based on functional class, that information is contained in the "References to Commodity Standards for GSFA Table 3 Additives"

The current restriction could be rewritten as a Table 3 note as follows:

T3-4: As antioxidant in canned pineapples only

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
300	Ascorbic acid, L-	Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant	1999	CS 88-1981, CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 13-1981, CS 57-1981, CS 302-2011, CS 249-2006, CS 251-2006, CS 275-1973	
				CS 319-2015	T3-4

¹ This column only lists commodity standards that allow specific Table 3 additives. If a commodity standard allows Table 3 additives on a general basis or based on functional class, that information is contained in the "References to Commodity Standards for GSFA Table 3 Additives"

It would also be possible to combine the types of notes into a single note if it was helpful or necessary to do so.