

CODEX ALIMENTARIUS COMMISSION

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Food and Agriculture
Organization of the
United Nations



World Health
Organization

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REP19/FA

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

Forty-second Session

Rome, Italy, 8 – 12 July 2019

REPORT OF THE 51st SESSION OF THE CODEX COMMITTEE ON FOOD ADDITIVES

Jinan, China

25 – 29 March 2019

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SUMMARY AND STATUS OF WORK					
Responsible Party	Purpose	Text/Topic	Code	Step	Para(s)
CCEXEC77 CAC42	Adoption	Proposed draft <i>Specifications for the Identity and Purity of Food Additives</i>	CXM 6	5/8	26 and App. III, part A
				-	26, 146(ii), App III, part B, and App IX, part B
		Draft and proposed draft food-additive provisions of the <i>General Standard for Food Additives</i> (GSFA)	CXS 192-1995	8 and 5/8	137(i) and App. VI, part A
		Proposed draft revision of the <i>Class Names and the International Numbering System for Food Additives</i>	CXG 36-1989	5/8	149(i) and App. IX, part A
		Revised food-additive provisions of the GSFA in relation to the alignment of the thirteen standards for milk and milk products (ripened cheese), two standards for sugars, two standards for natural mineral waters, three standards for cereals, pulses and legumes and three standards for vegetable proteins	CXS 192-1995	-	57(ii)a and App.VI, part B1-B3
		Revised food-additive provisions of the GSFA in relation to the alignment of provisions for ASCORBYL ESTERS (ascorbyl palmitate (INS 304) and ascorbyl stearate (INS 305)) and the Standards for <i>Infant Formula and Formula for Special Dietary Purposes Intended for Infants</i> (CXS 72-1981) and <i>Follow-up Formula</i> (CXS 156-1987)			57(ii)b and App.VI, part B4
		Revised food-additive provisions of the GSFA in relation to the replacement notes to Note 161			119(i) and App VI, part C
		Insertion of a footnote to the table entitled "References to Commodity Standards for GSFA Table 3 Additives"			57(iii) and App.VI, part B5
		Revised food-additive sections of the thirteen standards for milk and milk products (ripened cheese), i.e. <i>Standards for Cheddar</i> (CXS 263-1966); <i>Danbo</i> (CXS 264-1966); <i>Edam</i> (CXS 265-1966); <i>Gouda</i> (CXS 266-1966); <i>Havarti</i> (CXS 267-1966); <i>Samsø</i> (CXS 268-1966); <i>Emmental</i> (CXS 269-1967); <i>Tilsiter</i> (CXS 270-1968); <i>Saint-Paulin</i> (CXS 271-1968); <i>Provolone</i> (CXS 272-1968); <i>Coulommiers</i> (CXS 274-1969); <i>Camembert</i> (CXS 276-1973); and <i>Brie</i> (CXS 277-1973)			Various Codex Standards
		Revised food-additive sections of the two standards for sugars and two standards for natural mineral waters, i.e. <i>Standards for Honey</i> (CXS 12-1981); and <i>Sugars</i> (CXS 212-1999) and <i>Standards for Natural mineral waters</i> (CXS 108-1981); and <i>Bottled/packaged drinking waters (other than natural mineral waters)</i> (CXS 227-2001)	57(i)b and App.V, part B		

SUMMARY AND STATUS OF WORK					
Responsible Party	Purpose	Text/Topic	Code	Step	Para(s)
		Revised food-additive sections of the three standards for cereals, pulses and legumes and three standards for vegetable proteins, i.e. <i>Standards for Wheat flour</i> (CXS 152-1985); <i>Couscous</i> (CXS 202-1995); and <i>Instant noodles</i> (CXS 249-2006); and <i>Wheat protein products including wheat gluten</i> (CXS 163-1987); <i>Vegetable protein products (VPP)</i> (CXS 174-1989); and <i>Soy protein products</i> (CXS 175-1989)			57(i)c and App.V, part C
CCEXEC77 CAC42	Adoption	Draft and proposed draft food additive provisions of the GSFA (discontinuation)			137(iii) and App. VIII
CAC42	Information	The replies on the technological justification for the use of preservatives and anticaking agents for surface treatment of mozzarella with high moisture content covered by the <i>Standard for Mozzarella</i>	CXS 262-2006	-	68
	Adoption	the revised table on "Justified use" in food additive section in the <i>Standard for Mozzarella</i>		-	69
CAC42	Information	New proposed draft food additive provisions of the GSFA at Step 3 and Step 2			137(ii) and App. VII
CCEXEC77	Information	Technological issues with the GSFA online system on the approach of not listing relevant commodity standards under the column entitled "Acceptable including foods conforming to commodity standard column"			135(iii)
CCSCH	Action	Clarify whether calcium oxide and sulphur dioxide in the proposed draft standard for dried roots, rhizomes and bulbs – dried or dehydrated ginger were used as food additives or processing aids			30(iii)
CCPFV	Action	Request guidance on the technological justification for the use of tamarind seed polysaccharide (INS 437) in the <i>Standard for Pickled Cucumbers</i> (CXS 115-1981); and should it be determined that such use is technologically justified, revise CXS 115-1981 accordingly			67
CCNFSDU	Action	Consider the appropriate food-additive provisions and maximum levels for Commodity Standards CXS 181-1991 (<i>Standard for Formula Foods for Use in Weight Control Diets</i>) and CXS 203-1995 (<i>Standard for Formula Foods for Use in very Low Energy Diets for Weight Reduction</i>).			58(ii)
CAC42 FAO/WHO	Information Follow-up	Priority List of substances proposed for evaluation by JECFA			159(ii) and App. X, part B
Members	Information and action	Actions required as a result of changes to the status of ADI and other recommendations of the 86 TH JECFA			19 and App. II
EWG (Australia, USA and Japan) CCFA52	Drafting Discussion	Alignment of the food additive provisions of commodity standards and relevant provisions of the GSFA; how future divergence of the GSFA and the commodity standards can be avoided as the commodity committees amend or develop new food-additive provisions; and revision to the food additive sections of the commodity standards as indicated in CRD2 Annex 1 Part A to include tamarind seed polysaccharide (INS 437) under the appropriate functional class header with a maximum use level of GMP			58(i)
Members PWG (Australia) CCFA52	Discussion	The report of the EWG on the Alignment; and the endorsement of food-additive provisions referred by commodity committees.			61
EWG (USA) CCFA52	Drafting Discussion	Food additive provisions of the GSFA			138

SUMMARY AND STATUS OF WORK					
Responsible Party	Purpose	Text/Topic	Code	Step	Para(s)
Members PWG on the GSFA (USA) CCFA52	Discussion	Food additive provisions of the GSFA			141
Members EWG (Belgium) CCFA52	Comments Drafting Discussion	Revision of the <i>Class Names and the International Numbering System for Food Additives</i>			149(ii)
Members CCFA52	Comments Discussion	<i>Specifications for the Identity and Purity of Food Additives</i> (88 th JECFA)			ongoing
Members PWG on the GSFA (USA) CCFA52	Comments Discussion	New or revised provisions of the GSFA			ongoing
Members CCFA52	Comments Discussion	Proposal for additions and changes to the Priority List of substances proposed for evaluation by JECFA			ongoing
Members CCFA52	Comments Discussion	Collect general information on the availability of occurrence data and / or dietary exposure of nitrates and nitrites; and surveys of natural occurrence levels and levels occurring from use as additives			104 and 105
EWG (EU and USA) CCFA52	Drafting Discussion	Continue the discussion on the relevant provisions for sweeteners with Note 161 attached to them			119(iii)

LIST OF ABBREVIATIONS

ADI	Acceptable Daily Intake
bw	body weight
CAC	Codex Alimentarius Commission
CCASIA	FAO/WHO Coordinating Committee for Asia
CCCF	Codex Committee on Contaminants in Foods
CCCPL	Codex Committee on Cereals, Pulses and Legumes
CCEXEC	Executive Committee of the Codex Alimentarius Commission
CCFA	Codex Committee on Food Additives
CCFFP	Codex Committee on Fish and Fishery Products
CCFFV	Codex Committee on Fresh Fruits and Vegetables
CCFL	Codex Committee on Food Labelling
CCFO	Codex Committee on Fats and Oils
CCGP	Codex Committee on General Principles
CCMMP	Codex Committee on Milk and Milk Products
CCNE	FAO/WHO Coordinating Committee for the Near East
CCNFSDU	Codex Committee on Nutrition and Food for Special Dietary Uses
CCNMW	Codex Committee on Natural Mineral Waters
CCPFV	Codex Committee on Processed Fruits and Vegetables
CCS	Codex Committee on Sugars
CCSCH	Codex Committee on Spices and Culinary Herbs
CCVP	Codex Committee on Vegetable Proteins
CFSA	China National Centre for Food safety Risk Assessment
CRD	Conference Room Document
EU	European Union
EWG	Electronic Working Group
FAO	Food and Agriculture Organization of the United Nations
FC	Food Category
GSFA	General Standard for Food Additives
GL	Guidelines
GMO	Genetically Modified Organism
GMP	Good Manufacturing Practice
INS	International Numbering System
JECFA	Joint FAO/WHO Expert Committee on Food Additives
ML	Maximum Level
PWG	Physical Working Group
USA	United States of America
USDA	United States Department of Agriculture
WHO	World Health Organization
WG	Working Group

INTRODUCTION

1. The Codex Committee on Food Additives (CCFA) held its fifty-first session in Jinan, People's Republic of China, from 25 to 29 March 2019, at the kind invitation of the Government of the People's Republic of China. Dr Yongxiang Fan, Professor, China National Centre for Food Safety Risk Assessment (CFSA), chaired the session, which was attended by 48 member countries, one member organization and 33 observer organizations. A list of participants is contained in Appendix I.

OPENING OF THE SESSION

2. Dr. Lu Jiang, Director-General, CFSA, speaking on behalf of the Vice Minister of the National Health Commission, opened the meeting and underscored the commitment of the Chinese Government to support Codex activities. Mr Sun Bin, Deputy Mayor of Jinan, addressed the Committee and extended his warmest welcome to all participants. Dr Markus Lipp and Dr Kim Petersen welcomed the attendees on behalf of FAO and WHO, respectively. Mr Tom Heilandt, Secretary of the Codex Alimentarius Commission, also addressed the Committee.

Division of competence¹

3. The Committee noted the division of competence between the European Union (EU) and its member States, according to paragraph 5, Rule II, of the Rules of Procedure of the Codex Alimentarius Commission.

ADOPTION OF THE AGENDA (Agenda item 1)²

4. The Committee adopted the agenda.
5. The Committee agreed to establish in-session working groups (WGs) on the following topics, open to all members and observers and working in English only:
 - (i) International Numbering System (INS) for food additives, to consider proposed draft revisions to the *Class Names and the International Numbering System for Food Additives* (CXG 36-1989) (agenda item 6) (chaired by Belgium); and
 - (ii) Priority List of Substances Proposed for Evaluation by the FAO/WHO Joint Expert Committee on Food Additives (JECFA), to consider proposals for additions and changes to the Priority List as well as the revisions to the Circular Letter on priority (agenda item 7) (chaired by China).

MATTERS REFERRED BY THE CODEX ALIMENTARIUS COMMISSION AND OTHER CODEX SUBSIDIARY BODIES (Agenda item 2)³

6. The Committee noted that some matters were for information only and that several other matters for consideration would be taken up under other the relevant agenda item, and took the following decisions:

Matters from CCFIC25

Food integrity, food authenticity and food fraud

7. One member organization welcomed the information about the work on food integrity, food authenticity and food fraud under way in CCFICS and noted its potential relevance to CCFA given potential links to the misuse of food additives. The member further suggested that it may be valuable for CCFA to have the opportunity to contribute to this work.

Matters from CAC41

Food-additive provisions of the *General Standard for Food Additives* (GSFA)

8. Concerning the request of 41st Session of the Codex Alimentarius Commission (CAC41) to clarify the operational procedure for the addition/removal of individual food additives under the same group heading, the Committee noted that the Procedural Manual provided specific considerations for the inclusion of individual food additives as group food additives. It was further clarified that in the future, a JECFA recommendation to CCFA to include an additive in a group header for food additives in the GSFA, would be discussed under agenda item 3(a), "Matters of interests arising from FAO/WHO and JECFA", and that the decision of the committee would be captured both in the body of the report and its respective appendix.

¹ CRD1.

² CX/FA 19/51/1.

³ CX/FA 19/51/2; CX/FA 19/51/2 Add.1; CX/FA 19/51/2 Add.2; CRD7 (Canada, European Union, India, Indonesia, Kenya, Malaysia, Russian Federation, Senegal and GOED)

Matters from CCEXEC75Guidelines for the management of (micro)biological foodborne crises/outbreaks

9. The Committee noted that the existing risk-management tools currently used by CCFA (i.e. scientific advice from JECFA and associated guidelines on flavourings and processing aids) were adequate, and agreed that there was no need to develop separate guidelines for the management of foodborne crises/outbreaks caused by food additives at this time, but could consider this matter in future should the need arise.

Matters from CCFA50The review of all group food additives in the GSFA

10. The Committee noted the proposals put forward by the Codex and JECFA Secretariats and agreed to request that:
- (i) the Codex Secretariat update, for discussion at the committee's next session, Table 1 in document CX/FA 19/51/2 Add.1 by:
 - revising the note on CYCLAMATES to ensure consistency with the reporting basis as specified by JECFA; and
 - inserting text for the missing equivalent notes as evaluated by JECFA for the six categories of group food additive;
 - (ii) the Electronic Working Group (EWG) on the GSFA established by CCFA51 (see para.138(iv)) consider:
 - compiling the adopted provisions and provisions in the step process for sucrose esters of fatty acids (INS 473), sucrose oligoesters, type I and type II (INS 473a) and sucroglycerides (INS 474) and circulating for comments; and
 - creating a group heading accordingly.

The proposed amendments to the descriptors of FCs 14.1.4.2 and 14.1.5

11. The Committee agreed to discontinue consideration of the matter.

Matters from CCFO26Updating certain food-additive provisions in fats and oils standards

12. The Committee noted that the food additives lecithin (INS 322(i)), tricalcium citrate (INS 333(iii)), and tripotassium citrate (INS 332(ii)) were not associated with the technological purpose of "antioxidant synergist" under the *Class Names and the International Numbering System for Food Additives* (CXG 36-1989), and agreed to refer the matter for consideration to the EWG on INS established by CCFA51 (see para.149(ii)b).

Alignment of food-additive provisions

13. The Committee agreed to request that the EWG on Alignment established by CCFA51 take up the task of aligning the *Standard for Fish Oils* (CXS 329-2017) with the GSFA as recommended by CCFO26 and consider the proposals on the alignment of other fats and oils standards as submitted by CCFO26 (see para. 58(i)a).

Technological justification for the use of emulsifiers in FC 02.1.2

14. The Committee agreed to refer for consideration the response received from CCFO26 (see para.138(ii)) to the EWG on the GSFA established by CCFA51.

MATTERS OF INTEREST ARISING FROM FAO/WHO AND FROM THE 86TH MEETING OF THE JOINT FAO/WHO EXPERT COMMITTEE ON FOOD ADDITIVES (JECFA) (Agenda item 3(a))⁴

15. The JECFA Secretariat:
- (i) presented CX/FA 19/51/3 and summarized the main conclusions of the scientific advice arising from the 86th meeting of JECFA; and
 - (ii) informed the Committee that JECFA was engaged in updating certain chapters of the Principles and Methods for the Risk Assessment of Chemicals in Food (EHC240) including: more detailed guidance on the interpretation and evaluation of genotoxicity studies; guidance on dose-response modelling and application of the benchmark-dose approach; the chapter on exposure assessment; and finally guidance for the evaluation of enzyme preparations.

⁴ CX/FA 19/51/3; CRD8 (Senegal); CRD31 (African Union)

Discussion

Basic methacrylate copolymer (BMC)

16. The JECFA Secretariat informed the Committee that the present evaluation of basic methacrylate copolymer (BMC) (INS 1205) was based on the proposed application and use levels as provided by the sponsors. The available toxicological data on BMC indicated low adsorption and did not indicate any adverse health effects even at the highest doses tested. The JECFA Secretariat also stressed that the safety evaluation only covered the proposed uses of BMC as a coating or glazing agent for solid food supplements; for foods for special medical purposes; micronutrient encapsulation for food fortification and at the intended use levels.
17. In response to questions regarding the inclusion of the use for BMC in the “Definition” Section of the specification monographs that limits its application to only food supplements and foods for special medical purposes, the JECFA Secretariat clarified that the “Description” Section in the JECFA specification monographs is intended mainly for information purposes. In the case of the specifications monograph for basic methacrylate copolymer, a sentence had been added that described some possible uses of this additive. However, given that this information seemed to have caused misunderstandings, the JECFA Secretariat agreed that the sentence in the “Description” section of the specifications monograph on basic methacrylate copolymer would be deleted.
18. The Committee also noted that the current safety evaluation of BMC would not be changed.

Conclusion

19. The Committee agreed to the summary of the final recommendations regarding actions required as a result of changes to the status of ADI, as well as other recommendations contained in Appendix II.

PROPOSED DRAFT SPECIFICATIONS FOR THE IDENTITY AND PURITY OF FOOD ADDITIVES ARISING FROM THE 86TH JECFA MEETING (Agenda item 3(b))⁵

20. The JECFA Secretariat informed the Committee of the main conclusions regarding specifications for the identity and purity of food additives arising from the 86th JECFA meeting as summarized in CX/FA 19/51/4.

Discussion

21. The Committee considered the main conclusions and noted the following clarification.
22. In response to a question regarding the withdrawal notice of the specification for Red 2G by JECFA, the Codex Secretariat clarified that a consequential amendment to the *List of Codex Specifications for Food Additives* (CXM 6-2018) would be made after CAC42.
23. One member observed that the safety evaluation for p-Mentha-1,8-dien-7-al (Perillaldehyde, JECFA 973) had not been completed; however, the specification for the flavouring agent was maintained. The JECFA Secretariat confirmed that the specification would be corrected to show its tentative status.
24. Another member noted that the specification for BMC should be recommended for adoption, and there should not be any changes. The JECFA Secretariat reconfirmed that the use conditions included in the “Description” section in the specifications monograph for BMC, and further noted that the changes were editorial in nature and would not affect the specification. Such changes will be published after consultation at the upcoming JECFA meeting.
25. The Committee noted the information provided by the European Union (EU), that in the EU, BMC was authorized for use only in food supplements with a maximum use level (ML) of 100,000 ppm, and that this level was appropriate to achieve the technological function as a glazing agent, and thus corresponded to a use level in accordance with Good Manufacturing Practice (GMP).

Conclusion

26. The Committee agreed to forward the full specifications for food additives to CAC42 for adoption at Step 5/8 and make the consequential amendment to the *List of Codex Specifications for Food Additives* (CXM 6-2018) (deletion of the specification for Red 2G) (Appendix III)

⁵ CX/FA 19/51/4; CX/FA 19/51/4 Add.1 (Iraq, Japan, Malaysia, Saint Lucia, EFEMA and IUFOST); CRD31 (African Union); CRD33 (El Salvador)

ENDORSEMENT AND/OR REVISION OF MAXIMUM LEVELS FOR FOOD ADDITIVES AND PROCESSING AIDS IN CODEX STANDARDS (Agenda item 4a)⁶

27. The Committee considered the recommendations of the physical working group (PWG) on Endorsement and Alignment, chaired by Australia, related to the food-additive provisions forwarded by CCSC4.
28. Australia, the Chair of the PWG, presented the recommendation on endorsement as contained in CRD3 noting that the PWG considered six (6) proposed draft standards as follows:
- (i) Five proposed draft standards had similar food-additive provisions that allowed for the use of only anticaking agents listed in Table 3 of the GSFA, in the powdered form of the spices and culinary herbs (SCH).
 - (ii) One proposed draft standard i.e. saffron, did not permit the use of food additives in the product, irrespective of its form/style of presentation.
 - (iii) One proposed draft standard i.e. ginger, two substances (i.e. calcium oxide and sulphur dioxide) were included in Chemical Requirements Section of the draft standard; yet these two substances associated with the functional class of bleaching agents could potentially be considered as food additives rather than processing aids.
29. The Committee agreed to amend the recommendation of the PWG as follows, with a view to better reflect the issues highlighted above:
- “That the committee endorses the draft herbs and spice provisions contained in CX/FA 19/51/5, except for those relating to dried or dehydrated ginger”

Conclusion

30. The Committee endorsed the recommendation of the PWG and agreed:
- (i) to amend the text for the food-additive provisions in the SCH Standards as follows:
“Anticaking agents listed in Table 3 of the *General Standard for Food Additives* (CX/FA 192-1995) are acceptable for use in powdered form of the foods conforming to this standard.”
 - (ii) to endorse the food-additive provisions in the proposed draft standards for dried or dehydrated garlic, dried oregano, dried leaves - dried basil, dried floral parts - dried cloves, and saffron (Appendix IV); and
 - (iii) not to endorse the proposed draft standard for dried roots, rhizomes and bulbs – dried or dehydrated ginger, noting that it was unclear if the two substances (i.e. calcium oxide and sulphur dioxide) were food additives or processing aids and request corresponding clarification from CCSC4.
31. On the question as to how the Committee could make a distinction on whether the commodities belong to culinary herbs or spices, the Codex Secretariat clarified that CCSC4 had developed a non-exhaustive list for these two groups; and that oregano and basil were listed under the culinary herbs while the remaining three commodities were listed under spices. It was proposed that in future this distinction would be made when presenting standards for endorsement.

ALIGNMENT OF THE FOOD ADDITIVE PROVISIONS OF COMMODITY STANDARDS AND RELEVANT PROVISIONS OF THE GSFA (Agenda item 4b)⁷

32. The Chair of the PWG on Alignment (Australia) introduced its report (CRD3), including recommendations on: (i) the report of the EWG on Alignment (CX/FA 19/51/6); and (ii) future work on alignment.
33. Referring to CX/FA 19/51/6, the Chair explained that the PWG on Alignment had prepared recommendations on: (i) alignment of 23 commodity standards for Codex Committee on Milk and Milk Products (CCMMP), Codex Committee on Sugars (CCS), Codex Committee on Natural Mineral Waters (CCNMW), Codex Committee on Vegetable Proteins (CCVP) and Codex Committee on Cereals, Pulses and Legumes (CCCPL), (ii) associating footnote in Table 3 of the GSFA; (iii) Revision of ascobyl ester provisions in FCs 13.1.1, 13.1.2 and 13.1.3; and (iv) updating future work.

⁶ CX/FA 19/51/5; CRD3 (Report of the physical working group on Endorsement/Alignment); CRD9 (Ghana, Japan, Kenya, Republic of Korea, Russian Federation and Senegal); CRD18 (India); CRD30 (Nigeria); CRD31 (African Union)

⁷ CX/FA 19/51/6; CRD3 (Report of the physical working group on Endorsement/Alignment); CRD10 (Canada, European Union, Ghana, Indonesia, Kenya, Philippines, Russian Federation, Senegal and United States of America); CRD19 (India and Malaysia); CRD26 (Dominican Republic); CRD30 (Nigeria); CRD31 (African Union); CRD32 (Amendment to Report of PWG on Endorsement and Alignment); CRD33 (El Salvador)

Discussion

34. The Committee considered the PWG recommendations and took the following decisions:

Recommendation 2: Action related to changes in JECFA ADI

35. The Committee made editorial changes and endorsed the revised recommendation indicated below:

“The WG recommends that the WG on the GSFA consider consequential changes to food-additive provisions in GSFA, and the relevant Commodity Committees should also consider consequential changes to their standards, whenever JECFA changes an ADI (whether numerical or ADI not specified)”

Recommendation 3: Ripened Cheese

36. The Committee endorsed the recommendation to amend the food-additive provisions in relation to alignment of the thirteen (13) commodity standards for ripened cheese in CRD 3 Annex 1.

Recommendation 4: Amendment to GSFA - Ripened Cheese

37. The Committee endorsed the recommendation to amend the GSFA in relation to the alignment of the thirteen (13) commodity standards for ripened cheese standards in CRD3 Annex 2.

Recommendation 5: Insertion of Note 62 and Note 178 in GSFA

38. The Committee considered the recommendation to add: (i) Note 178 (as carminic acid) to the provisions for carmines (INS 120); and (ii) Note 62 (as copper) to the provisions for CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES (INS 141(i), (ii)) to all current GSFA provisions in Table 1 and Table 2 by the Codex Secretariat.
39. An observer while supporting the addition of notes, cautioned that Note 62 (as copper) should be reviewed on a case-by-case basis as it had not been applied consistently in the GSFA.
40. The Codex Secretariat noted that CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES (INS 141(i),(ii)) were categorised under group food additives, and these were subject to a general review by JECFA as requested by the Committee under Agenda item 2; and therefore no action would be taken on Note 62 (as copper) until the JECFA review exercise was completed except for those provisions considered and agreed for alignment regarding ripened cheeses.

Conclusion

41. The Committee agreed to insert Note 178 (as carminic acid) to the provisions for carmines (INS 120) and to request the Codex Secretariat undertake a GSFA housekeeping exercise in this respect.

Recommendation 6: Amendment to Sugars and Water Standards

42. The Committee endorsed the recommendation regarding the amendments of the food-additive provisions in relation to alignment of the two (2) commodity standards for sugars and two (2) commodity standards for waters contained in CRD 3 Annex 3.

Recommendation 7: Amendment to GSFA – Sugars and Water Standards

43. The Committee endorsed the recommendation regarding the amendments to the GSFA in relation to the alignment of the two (2) commodity standards for sugars and two (2) commodity standards for waters contained in CRD3 Annex 3.
44. One observer sought clarification on the technological justification of essential nutrients used in the products under Bottled/packageged drinking waters (other than natural mineral waters) (CXS 227-2001). One member provided technological justification stating that minerals are added only for restoration of taste and characteristics of products and remineralization is not meant for nutritional enhancement. The Codex Secretariat noted that essential nutrients are covered under the General Principles for the Addition of Essential Nutrients to Foods (CXG 9-1987) and minerals are not food additives, so the bottled/packageged drinking waters (other than natural mineral waters) (CXS 227-2001) should not reference the GSFA.

Recommendation 8-9: Request to CCFA WGs

45. The Committee agreed to endorse the recommendation:
- (i) to request the JECFA Priority WG include in the JECFA Priority list the following food additives;
 - a. azodicarbonamide (INS 927a) for JECFA safety assessment as a flour treatment agent;
 - b. L-cysteine hydrochloride (INS 920) for JECFA safety assessment and JECFA specifications as a flour treatment agent (this substance was further discussed under para. 155(i)); and

- c. potassium ascorbate (INS 303) for a JECFA specification (this substance was further discussed under para. 155(ii))
- (ii) to request the WG on INS consider whether:
 - a. lecithin (INS 322(i)) has the functional class of flour treatment agent in products related to the *Standard for Wheat Flour* (CXS 152-1985), or is its functional class as an emulsifier; and
 - b. sodium ascorbate (INS 301) has the functional class of flour treatment agent in products related to the *Standard for Wheat Flour* (CXS 152-1985).

Recommendation 10: Amendment to Standards: Cereals Pulses and Legumes, and Vegetable Proteins

- 46. The Committee considered the recommendation and agreed to the amendment of the food-additive provisions in relation to alignment of two (2) commodity standards (i.e. CXS 202-1995, and CXS 249-2006) for cereals, pulses and legumes; and the three (3) commodity standards for vegetable proteins contained in CRD 3 Annex 4.
- 47. One member organization expressed concern that two enzymes (i.e. fungal amylase from *Aspergillus niger*, and proteolytic enzyme from *Bacillus subtilis*) had been excluded from Section 4.2 (Food Additive), which had been aligned with the GSFA. However, they had been listed in Section 4.1 (Enzyme) of the proposed revised standard (CXS 152-1985). It was pointed out that both these substances had no JECFA specifications, and one of them (fungal amylase from *Aspergillus niger*) had no INS. The member organization suggested that according to the operational procedure for alignment, the Committee should consider either removing the provisions for the two enzymes; or holding them to enable further reflection on their needs. In their view, these two enzymes should be considered as food additives rather than processing aids.
- 48. One observer noted that risk assessment guidelines for safety evaluation of enzymes were yet to be finalized and issued by JECFA.
- 49. The JECFA Secretariat informed the Committee that the Risk Assessment Guidance for the Safety Evaluation of Enzymes (Guidance) had been under development. An expert meeting was held in December 2018 and a draft report with recommended changes to the Guidance would be finalized in the coming months. The report and its draft recommendations would be discussed at the forthcoming JECFA meeting and a draft version of the guidance would go for public consultation before the final adoption by JECFA.
- 50. Following a brief discussion, the Committee agreed:
 - (i) to endorse a partial alignment of CXS 152-1985 with the exception of Section 4.1 (the above mentioned two enzymes);
 - (ii) to request the WG on Priority to include fungal amylase from *Aspergillus niger*, and proteolytic enzyme from *Bacillus subtilis* as flour treatment agents to the JECFA priority list for specification and safety evaluation; and
 - (iii) to request INS WG to assign INS numbers, functional class and technological purpose of flour treatment agent to fungal amylase from *Aspergillus niger*.

Recommendation 11: Amendment to GSFA

- 51. The Committee endorsed the recommendation to amend the GSFA in relation to the:
 - (i) alignment of two (2) commodity standards for cereals, pulses and legumes (i.e. CXS 202-1995, and CXS 249-2006) and the three (3) commodity standards of vegetable proteins; and
 - (ii) a partial alignment of CXS 152-1985 with the exception of Section 4.1 (Enzymes) under Cereals, Pulses and Legumes CRD 3 Annex 4.

Recommendation 12: Addition of Footnote Section 3 of GSFA

- 52. The Committee endorsed the recommendation to amend the GSFA to add a footnote to the section of Table 3 "References to Commodity Standards for GSFA Table 3 Additives".

Recommendation 13: Ascorbyl esters (INS 304, 305)

- 53. The Committee endorsed the recommendation to amend the provisions for ascorbyl esters (INS 304, 305) in FCs 13.1.1; 13.1.2; and 13.1.3 in the GSFA contained in CRD3 Annex 5.

Recommendation 14: Updated forward plan

- 54. The Committee endorsed:

- (i) the updated forward work plan for alignment of food-additive provisions in commodity standards as contained in CRD3 Annex 6 with amendments (included CXS331 in the column/CCFA53; corrected the number of CCLAC standards to 3 and included 1 CCEURO standard) and confirmed that the guidance information document for alignment would be updated in this respect; and
- (ii) the recommendation to finalise the alignment work for the 18 commodity standards i.e. CCMMP products (9 standards), CCSCH (3) and CCFO (6).

Recommendation 15: CCNFSDU Standards

55. The Committee endorsed the recommendation to request Codex Committee on Nutrition and Foods for Special Dietary Uses (CCNFSDU) to consider the appropriate food-additive provisions and maximum levels for two (2) commodity standards (CXS 181-1991 and CXS 203-1995) so that alignment work for these standards could be commenced after CCFA52.

Recommendation 16

56. The Committee endorsed the recommendation to task the EWG on alignment to examine how future divergence of the GSFA and commodity standards could be avoided during the development of new standards or amendment to existing standards.

Conclusion

57. The Committee agreed to forward to CAC42 for adoption of:

- (i) the revised food-additive sections of
 - a. the thirteen standards for milk and milk products (ripened cheese), i.e. *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); Emmental (CXS 269-1967); Tilsiter (CXS 270-1968); Saint-Paulin (CXS 271-1968); Provolone (CXS 272-1968); Coulommiers (CXS 274-1969); Camembert (CXS 276-1973); and Brie (CXS 277-1973)* (Appendix V, part A);
 - b. the two standards for sugars and two standards for natural mineral waters, i.e. *Standards for Honey (CXS 12-1981); and Sugars (CXS 212-1999) and Standards for Natural mineral waters (CXS 108-1981); and Bottled/packaged drinking waters (other than natural mineral waters) (CXS 227-2001)*.(Appendix V, part B); and
 - c. the three standards for cereals, pulses and legumes and three standards for vegetable proteins, i.e. *Standards for Wheat flour (CXS 152-1985); Couscous (CXS 202-1995); and Instant noodles (CXS 249-2006); and Wheat protein products including wheat gluten (CXS 163-1987); Vegetable protein products (VPP) (CXS 174-1989); and Soy protein products (CXS 175-1989)* .(Appendix V, part C);
- (ii) the revised provisions of
 - a. the GSFA in relation to the alignment of the thirteen standards for milk and milk products (ripened cheese), two standards for sugars, two standards for natural mineral waters, three standards for cereals, pulses and legumes and three standards for vegetable proteins (Appendix VI, part B1-B3); and
 - b. the GSFA in relation to the alignment of provisions for ASCORBYL ESTERS (ascorbyl palmitate (INS 304) and ascorbyl stearate (INS 305)) and the *Standards for Infant Formula and Formula for Special Dietary Purposes Intended for Infants (CXS 72-1981) and Follow-up Formula (CXS 156-1987)* (Appendix VI, part B4); and
- (iii) a footnote to the table entitled “References to Commodity Standards for GSFA Table 3 Additives” of the GSFA to read

“This Section only lists commodity standards where the corresponding GSFA Food Category is not listed in the Annex to Table 3. Provisions for the use of specific Table 3 additives in commodity standards where the corresponding GSFA Food Category is listed in the Annex to Table 3 can be found in the corresponding Food Categories in Tables 1 and 2. Be aware that the process to align food-additive provisions in commodity standards with the GSFA is a work in progress, and as a result not all commodity standards are yet listed in this Section” (Appendix VI, part B5);

58. The Committee also agreed to:

- (i) establish an EWG, chaired by Australia and co-chaired by the United States of America and Japan, and working in English only, to consider:

- a. the alignment of the following commodity standards listed in the forward workplan: with the assistance of IDF, the following milk and milk commodity standards including finishing the cheese standards: CXS 208-1999, CXS 221-2001, CXS 250-2006, CXS 251-2006, CXS 252-2006, CXS 273-1968, CXS 275-1973, CXS 278-1978 and CXS 283-1978; plus additional commodity standards CXS 19-1981, CXS 33-1981, CXS 210-1999, CXS 211-1999, CXS 256-2007, CXS 326-2017, CXS 327-2017, CXS 328-2017 and CXS 329-2017;
 - b. how future divergence of the GSFA and the commodity standards can be avoided as the commodity committees amend or develop new food-additive provisions; and
 - c. revision to the food additive section of the commodity standards as indicated CRD2 Annex 1 Part A to include tamarind seed polysaccharide (INS 437) under the appropriate functional class header with a maximum use level (ML) of Good Manufacturing Practice (GMP) (See CRD 2 –Recommendation 2).
- (ii) request CCFNSDU consider the appropriate food-additive provisions and maximum levels for commodity standards CXS 181-1991 (*Standard for Formula Foods for Use in Weight Control Diets*) and CXS 203-1995 (*Standard for Formula Foods for Use in very Low Energy Diets for Weight Reduction*).
59. The Committee confirmed the current mechanism utilizing the preparatory work undertaken by observers had been successful and agreed to continue this approach in the work of alignment, and recognized the role played by the International Dairy Federation in this regard.
60. The report of the EWG should be made available to the Codex Secretariat at least three months before CCFA52.
61. The Committee further agreed to establish a Physical Working Group (PWG), chaired by Australia and working in English only, to meet immediately prior to CCFA52 (half-day, preceding the session) to consider and prepare recommendations for the plenary on:
- (i) the report of the EWG on the Alignment; and
 - (ii) the endorsement of food-additive provisions referred by commodity committees.

GENERAL STANDARD FOR FOOD ADDITIVES (Agenda item 5)⁸

62. The Committee noted that the PWG on the GSFA (PWG-GSFA), held immediately before the plenary session and chaired by the United States of America, had made recommendations on 155 provisions already in the Codex step procedure and/or already adopted, and discussed 102 proposed new and/or revised provisions. These matters related to agenda items 5(a) and 5(b).
63. The Committee considered PWG-GSFA recommendations 1–24 (as contained in CRD2), took decisions and made comments as follows:

GENERAL STANDARD FOR FOOD ADDITIVES (GSFA): THE REPORT OF THE EWG ON THE GSFA (Agenda item 5a)⁹

Recommendation 1

64. The Committee endorsed the recommendation regarding the adoption at Step 5/8 of the draft provisions in Table 3 of the GSFA contained in CRD2 Annex 1 Part A with the insertion of references: CXS 243-2003, CXS 296-2009 and CXS 256-2007 in the column entitled “Acceptable including foods conforming to commodity standard column” for the provision for gum ghatti (INS 419) as these standards contained a general reference to Table 3 for the specific functional classes.
65. The Committee noted that CS 243-2003, CS 296-2009, CS 256-2007, CS 66-1981, CS 117-1981 and CS 309R-2011 listed in the column for provisions for gum ghatti (INS 419) and tamarind seed polysaccharide (INS 437) would be removed from this column at a future session once the technological issues associated with the online version of the GSFA were resolved.

⁸ CRD2 (Report of PWG on the GSFA)

⁹ CX/FA 19/51/7; CX/FA 19/51/7 Add.1; CRD2 (Report of PWG on the GSFA); CRD11 (Brazil, Canada, Costa Rica, Ghana, Guatemala, Indonesia, Japan, Kenya, Philippines, Republic of Korea, Russian Federation, Senegal, South Africa, Thailand, IACM/NATCOL, ICBA and IDF); CRD20 (India, Malaysia and Peru); CRD23 (Brazil); CRD24 (Costa Rica and Morocco); CRD26 (Dominican Republic); CRD30 (Nigeria); CRD31 (African Union); CRD33 (El Salvador)

Recommendation 2

66. The Committee endorsed the recommendations to request that the EWG on Alignment, established by CCFA51 (see para. 58(i)c), to consider revising the food-additive section of the commodity standards as indicated in Annex 1 Part A to include tamarind seed polysaccharide (INS 437) under the appropriate functional class heading with ML in accordance with GMP.

Recommendation 3

67. The Committee endorsed the recommendations:
- (i) to request guidance from the Codex Committee on Processed Fruits and Vegetables (CCPFV) on the technological justification for the use of tamarind seed polysaccharide (INS 437) in the *Standard for Pickled Cucumbers* (CXS 115-1981); and
 - (ii) to request CCPFV, should it determine such use technologically justified, revise CXS 115-1981 in order to reflect the use of the additive for the appropriate technological function with ML in accordance with GMP.

Recommendations 4-5

68. The Committee endorsed the recommendations that the Committee inform CAC42 that:
- (i) the use of anticaking agents in the surface treatment of high-moisture mozzarella was technologically justified only in the shredded or diced forms of the product; and
 - (ii) the use of preservatives in the surface treatment of high-moisture mozzarella was technologically justified only when not packaged in liquid.

69. The Committee agreed to submit for adoption to CAC42 the revised table on “Justified use” in CXS 262-2006 as indicated in **bold and underlined** text below:

Additive functional class	JUSTIFIED USE			
	Mozzarella with low moisture content		Mozzarella with high moisture content	
	Cheese mass	Surface treatment	Cheese mass	Surface treatment
Colours:	X ^(a)	–	X ^(a)	–
Bleaching agents:	–	–	–	–
Acidity regulators:	X	–	X	–
Stabilizers:	X	–	X	–
Thickeners:	X	–	X	–
Emulsifiers:	–	–	–	–
Antioxidants:	–	–	–	–
Preservatives:	X	X	X	<u>X^(c)</u>
Foaming agents:	–	–	–	–
Anticaking agents:	–	X ^(b)	–	<u>X^(d)</u>

(a) Only to obtain the colour characteristics described in Section 2.
(b) For the surface of sliced, cut, shredded or grated cheese only.
(c) **Only for high-moisture mozzarella not packaged in liquid.**
(d) **For the surface treatment of shredded and/or diced cheese only.**
X The use of additives belonging to the class is technologically justified.
– The use of additives belonging to the class is not technologically justified.

Recommendation 6

70. The Committee endorsed the recommendation regarding the adoption at Step 8 or Step 5/8 of the draft provisions contained in CRD2 Annex 1 Part B.
71. The Committee further noted the view of one member that an ML of 50,000 mg/kg for caramel II-sulfite caramel (INS 150b) in FC 05.2 “Confectionery including hard and soft candy, nougats, etc. other than FCs 05.1, 05.3 and 05.4” was too high and could not be supported. In their view, consuming 200 g of confectionery would cause the intake level of caramel II-sulfite caramel for a person with 60 kg body mass to reach the ADI of 160 mg/kg/bw and, for a child, exceed the ADI by three times.

Recommendation 7

72. The Committee endorsed the recommendations regarding discontinuation of work on the draft and proposed draft provisions contained in CRD2 Annex 2 Part A.

Recommendation 8

73. The Committee endorsed the recommendations that the proposed draft provisions for lutein from *Tagetes erecta* (INS 161b(i)) in FCs 05.2 and 05.4, and for zeaxanthin, synthetic (INS 161h(i)), in FCs 05.2 and 05.3 be held until provisions for these additives had been adopted and incorporated into Table 3 of the GSFA, at which time the provisions for these additives in FCs 05.2, 05.3 and 05.4 should be discontinued.
74. The Committee agreed to amend the recommendation and include the food-additive provisions for lutein from *Tagetes erecta* (INS 161b(i)) in FC 05.4 and zeaxanthin, synthetic (INS 161h(i)) in FC 05.3, which had inadvertently been omitted from CRD2 Annex 3 Part A.

Recommendation 9

75. Regarding the use of trisodium citrate (INS 331(iii)) in FC 01.1.1 “Fluid milk (plain)”, some delegations were of the view that its purpose was to prevent coagulation and sedimentation and that such use was safe and technologically necessary, noting that it had been widely used in tropical regions. Other members indicated that its purpose was to compensate for the low-citrate and high-calcium content of bovine milk in tropical regions due to climatic conditions, and thus introduced the possibility of misuse in other regions if climatic conditions did not require the additional citrates.
76. The Committee also noted the concern of Kenya that Note B25 in CRD2 Annex 1 Part C, which read “For use in UHT milk from bovine species to compensate for citrate and calcium content to prevent sedimentation as a result of climatic conditions only”, did not indicate the critical natural value below or beyond which might necessitate the use of trisodium citrate, and it was not clear to which climatic conditions such a note would apply; and the implementation of this Note would be challenging, especially for regulators. This view was supported by another member.
77. In response to the proposal on holding the draft provision for a further year to allow members to harmonize their positions, the PWG Chairperson explained that: (i) Codex standards are voluntary (ii) the issue had been discussed extensively based on scientific data provided in the EWG and CRD 23 and the particular additive had been used by a number of members based on climatic conditions; and (iii) it appeared unlikely a better solution could be identified by postponing the adoption of the draft provision by another year.
78. The Committee discussed how to revise Note B25 to resolve the issues identified above.

Conclusion

79. The Committee endorsed the recommendation regarding the adoption at Step 8 of the draft provisions contained in Annex 1 Part C with revision to Note B25 to read “For use in UHT milk from bovine species to compensate for citrate or calcium content to prevent sedimentation as a result of climatic conditions”.

Recommendation 10

80. With regard to FC 01.1.2, the Committee agreed to:
- (i) submit to CAC42 for adoption at Step 5/8 the draft provisions contained in CRD2 Annex 1 Part D;
 - (ii) hold the provision for propylene glycol alginate (INS 405) at the present Step to further examine the proposed use level; and
 - (iii) revise Note 407 to read “Excluding all fluid milks that are not mineral or vitamin fortified”.

Recommendation 11

81. One member expressed the view that an ML of 5,000 mg/kg for polyglycerol esters of fatty acids (INS 475) in FCs 14.1.4 and 14.1.5 was too high, leading to the possibility of exceeding the ADI, and should be lowered to 1,000 mg/kg.
82. The Committee endorsed the recommendation regarding the adoption at Step 8 of the draft provisions contained in CRD2 Annex 1 Part E.

Recommendation 12

83. The Committee agreed to request the in-session JECFA Priority WG to consider adding polyglycerol esters of fatty acids (INS 475) to the JECFA Priority List.

Recommendation 13

84. The Committee endorsed the recommendation regarding the discontinuation of work on the draft and proposed draft provisions contained in CRD2 Annex 2 Part B.

Recommendation 14

85. The Committee noted that during the discussion of the PWG, one member organization expressed that the exposure to dioctyl sodium sulfosuccinate (INS 480) in certain population groups, specifically children, could exceed the JECFA ADI. One Observer reported that they had performed a budget method calculation taking into account potential exposure to the additive from all foods and that this calculation indicated that exposure to the additive would not exceed the JECFA ADI.
86. The Committee agreed that the in-session JECFA Priority WG request that JECFA review the exposure calculation for dioctyl sodium sulfosuccinate (INS 480) to be submitted by the Observer, as well as other exposure information, to determine the appropriateness of that data to support the safety of the provision for dioctyl sodium sulfosuccinate in FC 14.1.4.
87. The Committee endorsed the recommendation that the provision in CRD2 Annex 3 Part B be held at its current Step pending relevant guidance from JECFA.

Recommendation 15

88. The Committee agreed to hold the draft and proposed draft provisions contained in CRD2 Annex 3 Part C at the present Step and request that the in-session JECFA Priority WG consider adding sucrose esters of fatty acids (INS 473), sucrose oligoesters Type I and Type II (INS 473a) and sucroglycerides (INS 474) to the JECFA Priority List for an exposure assessment. (see para. 159(ii))

Recommendation 16

89. The Committee agreed to task the EWG on Alignment established by CCFA51 (see para. 58(i)) to consider revising CXS 152-1985 to include the adopted provision for calcium sulfate (INS 516).

Recommendation 17

90. The Committee agreed to:
- (i) task the EWG on INS established by CCFA51 (see para. 149(ii)c) to consider assigning the functional class of flour treatment agent to magnesium carbonate (INS 504(i)); and
 - (ii) hold the draft provisions of magnesium carbonate (INS 504(i)) contained in CRD3 Annex 3 Part D at the present Step.

Recommendations 18 and 19

91. The Committee agreed to:
- (i) hold the draft and proposed draft provision for propylene glycol (INS 1520) in FCs 14.1.4.1, 14.1.4.2 and 14.1.4.3 at the present Step; and
 - (ii) consider discussing a comprehensive approach for the use of secondary additives at a future date.
92. The Committee recalled that CCFA47 had agreed on the following working definition of “secondary food additive” (see REP15/FA para. 147):

“Secondary food additive means any food additive that: (i) is used in preparations of food additives, enzymes, flavourings, nutrients or substances with physiological effect that are formulated particularly for commercial use; (ii) exerts a technological function in those preparations (e.g. to facilitate their storage, standardisation, dispersion, dilution or dissolution); and (iii) does not have a technological function in the food in which those preparations have a function. The term does not include processing aids which do not have any technological function in the preparations or in the food in which the preparations have a function.”

Recommendation 20

93. The Committee took note of the discussion in the PWG.
94. During the discussion, notes “For use in waxes, coatings, or glazes where these applications are allowed for the application to the surface of fresh fruit/fresh vegetables.” were considered. For FCs 04.1.1.2 and FCs 04.2.1.2, various delegations requested further information on how the note accounted for differences in the use of surface treatments by Codex members. It was clarified that, for example, if one member only allowed the use of waxes, coatings or glazes on fruits without edible peels, the note accounted for such a limitation. Likewise, if one member incorporated the GSFA into their national regulations, the note would signify an allowance for the use of coatings on the surface of fresh fruits or fresh vegetables.

95. The Committee endorsed the recommendation regarding (i) adoption at Step 8 or 5/8 of the draft and proposed draft provisions contained in CRD2 Annex 1 Part F and (ii) revision adopted provisions contained in CRD2 Annex 1 Part F.

Recommendations 21

96. The Committee endorsed the recommendations regarding discontinuation of work on the draft and proposed draft provisions contained in CRD2 Annex 2 Part C.

Recommendation 22

97. The Committee agreed to hold the draft and proposed draft provisions contained in Annex 3 Part F and recirculate them for comment on the technological justification and the de facto use in existing industry practice of those additives in surface treatment on fresh fruit.

Recommendation 23

98. The Committee agreed to inform the Codex Committee on Fresh Fruits and Vegetables (CCFFV) that it was examining the use of additives as a glaze or in a glaze for the surface treatment of fresh fruits and vegetables in FCs 04.1.1.2 and 04.2.1.2.

PROPOSALS FOR NEW AND/OR REVISION OF FOOD ADDITIVE PROVISIONS (REPLIES TO CL 2018/27-FA) (Agenda Item 5b)¹⁰

Recommendation 24

99. The Committee agreed to:
- (i) append Note CS 117 to the proposed draft provision for BMC (1205) (see para 19);
 - (ii) include in the GSFA at Step 2 the proposed new provisions contained in CRD2 Annex 4 with the following corrections:
 - a. for nisin (INS 234):
 - to delete Notes XS302 and XS306R in FC 12.6.1;
 - to delete Note XS302 in FC 12.6.2;
 - to delete Note XS306R in FC 12.6.4; and
 - to delete Notes XS302 and XS306R in FC 12.7;
 - b. for β -carotene-rich extract from *dunaliella salina* (INS 160(a)(iv)):
 - to delete Note 402 in FC 1.1.4 and include Note XS243;
 - to include Notes XS250 and XS252 in FC 1.3.2;
 - to delete Note 209 in FC 1.5.2;
 - to delete double-entry Note XS262 and include Notes XS273, XS275 and XS283 in FC 01.6.1;
 - to include Note XS243 in FC 01.7;
 - to include Notes XS33, XS210, XS325R in FC 02.1.2;
 - to include Note XS329 in FC 02.1.3;
 - to delete Note XS309R in FC 05.2;
 - to include Note XS249 in FC 06.4.3; and
 - to include XS117 in FC 12.5.

¹⁰ CL2018/27-FA; CX/FA 19/51/8 (Replies of Brazil, China, Japan, Senegal, EFEMA, EU Specialty Food Ingredients and ICGMA); CRD2 (Report of PWG on the GSFA); CRD12 (Canada, Ghana, Indonesia, Kenya, Russian Federation, Senegal and South Africa); CRD26 (Dominican Republic); CRD30 (Nigeria); CRD31 (African Union)

DISCUSSION PAPER ON THE USE OF NITRATES (INS 251, 252) AND NITRITES (INS 249, 250) (Agenda item 5c)¹¹

100. EU as Chair of the EWG presented the item, explaining that the EWG had collected and compiled information on: existing risk management approaches used by regulatory agencies; available approaches in expressing the basis of use levels; information on alternatives; uses and use levels of nitrates and nitrites; information on natural occurrences; and need for risk assessment or further scientific advice. Based on the information gathered, the EWG had formulated two recommendations to assist in guiding the Committee on the next steps i.e. how to progress the expression of nitrates and nitrites within the context of the GSFA; and what kind of scientific advice from JECFA would be needed.
101. The Committee noted that risk management approach was closely linked to risk assessment, and agreed to consider the recommendation on the need for risk assessment before discussing matters related to management

Recommendation - risk assessment

102. The Committee noted the following views:
- (i) Scientific advice should be requested to provide a global dietary exposure assessment as the most recent JECFA exposure assessment for nitrates and nitrites was based on the data in 2002 and there might be some recent data/information on this topic including the EFSA opinions. An updated JECFA exposure assessment was needed to consider possible changes in food consumption patterns since JECFA's last evaluation.
 - (ii) The exposure assessment for nitrites and nitrates should be performed considering the total diet intake of the population, including food additives and other sources of nitrites and nitrates such as the natural occurrence in food and water, and according to the data provided by EWG to GEMS database.
 - (iii) According to the preamble of the GSFA, Codex members may provide the CCFA with intake information that may be used by the Committee in establishing maximum use levels.
103. It was also pointed out that the last call for data focused on naturally occurring levels of nitrates and nitrites, and that the question on dietary exposure was excluded.

Conclusion

104. Recognizing that the previous call for data of the EWG had a rather narrow scope; and that limited data was made available; and that there was a need to provide a more comprehensive picture to inform CCFA to take a decision; the Committee agreed to request the Codex Secretariat, in consultation with the JECFA Secretariats, issue a Circular Letter (CL) to collect general information on the availability of : (i) occurrence data and / or dietary exposure of nitrates and nitrites; and (ii) surveys of natural occurrence levels and levels occurring from use as additives.
105. Based on the information provided in response to this CL, CCFA52 will consider whether it is appropriate to request a new JECFA assessment.

Recommendation – risk management approach

106. The Committee supported the proposal by the Chairperson to take a risk management approach that would include both ingoing amounts and residual amounts when addressing the uses and use levels for nitrates and nitrites in the GSFA; and that this approach would be applied on a case-by-case basis.

Conclusion

107. The Committee agreed to:
- (i) establish both ingoing and residue levels for nitrates and nitrites in the GSFA; and
 - (ii) request the EWG on the GSFA circulate all provisions (adopted and in the step process); taking into account the information in Tables 2 and 3 of document CX/FA 19/51/9.
108. The Chairperson encouraged members and observers to respond to the CL by providing the requested information.

¹¹ CX/FA 19/51/9; CRD13 (Canada, European Union, Indonesia and Russian Federation); CRD23 (Brazil); CRD26 (Dominican Republic); CRD33 (El Salvador)

DISCUSSION PAPER ON THE DEVELOPMENT OF WORDING FOR AN ALTERNATIVE TO NOTE 161 RELATING TO THE USE OF SWEETENERS (Agenda item 5d)¹²

109. The European Union, as Co-chair of the EWG, presented the item, and highlighted that the mandate of the EWG was to develop the wording for an alternative note to Note 161 (i.e. Subject to national legislation of the importing country aimed, in particular, at consistency with Section 3.2 of the Preamble) relating to the use of sweeteners in the GSFA. The EWG executed its mandate in two steps consisting of the development of consensus wording for a proposal of alternative note and the application of the revised Note to recommendations 1 to 6 in CX/FA 15/47/13. Following two rounds of comments, the co-chairs of the EWG formulated five (5) recommendations for consideration by CCFA51.
110. USA, as Co-chair to the EWG, stressed that the draft alternatives notes were developed in a cooperative manner and provided a good compromise solution.

Discussion

111. The Committee noted the support expressed by delegations, considered each recommendation and made the following decisions:

Recommendation 1 – Alternative notes

112. The Committee agreed:

- (i) to adopt the following two alternative replacement notes to Note 161:
- Note for provisions for additives with the function of sweetener but not the function of flavour enhancer:
“Some Codex members allow use of additives with sweetener function in all foods within this Food Category while others limit additives with sweetener function to those foods with significant energy reduction or no added sugars.”
 - Note for provisions for additives with both sweetener and flavour enhancer functions:
“Some Codex members allow use of additives with sweetener function in all foods within this Food Category while others limit additives with sweetener function to those foods with significant energy reduction or no added sugars. This limitation may not apply to the appropriate use as a flavour enhancer.”
- (ii) that the alternative notes would be considered for both the adopted provisions and provisions in the Step procedure and subject to the intended function of the additive (i.e. sweetener function only or sweetener and flavour enhancer functions).

Recommendation 2 – Adopted provisions associated with Note 161 proposed for revision

113. One member organization supported the application of the alternative notes as outlined in Appendix 2 of CX/FA 19/51/10 with the exception of the following provisions and FCs:
- (i) the adopted provisions for alitame (INS 956); saccharins (INS 954(i)-(iv)) in FC 14.1.4; and acesulfame potassium (INS 950) in FCs 14.1.4. and 14.1.5 in view of the concerns on the dietary intake corresponding to the maximum levels currently associated with these provisions; and
 - (ii) FCs 07.1 “Bread and ordinary bakery wares and mixes”, 12.2.2 “Seasonings and condiments” and 12.3 “Vinegars” due to the absence of technological justifications and the risks to mislead consumers associated with the use of sweeteners in these categories.

114. The Committee agreed to endorse the recommendation as modified in the light of above considerations.

Recommendation 3 – Identified draft and proposed draft provisions for revision

115. The Committee endorsed the recommendation and agreed to revise the draft and proposed draft provisions contained in document CX/FA 15/47/13 as per recommendation 1 above; and that the revision would be undertaken through the EWG on GSFA.

Recommendation 4 – Explanatory note to the replacement notes to Note 161

116. The Committee agreed to provide the following rationale behind the “replacement Notes” to “Note 161”:

¹² CX/FA 19/51/10; CRD14 (Brazil, Canada, European Union, Ghana, Russian Federation, Senegal, CCC and ICBA); CRD21 (India and Peru); CRD23 (Revised, Brazil); CRD25 (Costa Rica); CRD26 (Dominican Republic); CRD27 (FIA); CRD31 (African Union); CRD33 (El Salvador)

The replacement notes provide information on the current use of sweeteners by Codex Members, and also provides information on the specific considerations of CCFA in adopting the provision. The proposed text does not place labelling requirements on food, nor put additional criteria on the use of sweeteners to that listed in Section 3.2 of the GSFA preamble, but rather provides information on where CCFA was able to reach consensus on the use of sweeteners within that criteria. Codex Members can take this information into account in determining the implementation of the provision at the national or regional level.

Recommendation 5 – Terms of Reference for EWG

117. The Committee endorsed the recommendations to re-establish an EWG to discuss provisions in the GSFA with Note 161 attached to them.
118. Answering a request for clarifications from one observer, it was confirmed that FC 05.3 should be excluded from the list V, as a consequential change of the Committee decision on the recommendation 1-3.

Conclusion

119. The Committee agreed to:
- (i) forward to CAC42 for adoption the revised for provisions for sweeteners, in different food categories, as listed in Appendix VI, part C;
 - (ii) request the EWG on GSFA as established under para. 138 to:
 - a) consider adopted provisions for alitame (INS 956) and to collect information on the actual uses and use levels of this additive;
 - b) review the maximum levels associated with saccharins (INS 954(i)-(iv)) in FCs 14.1.4.1, 14.1.4.2, 14.1.4.3 and acesulfame potassium (INS 950) in FCs 14.1.4 and 14.1.5; and
 - c) revise the draft and proposed draft provisions contained in document CX/FA 15/47/13; circulate for comments and prepare recommendations for CCFA52 (see recommendation 3 above).
 - (iii) establish an EWG co-chaired by the European Union and the United States of America and working in English only with the following terms of reference:
 - a) to discuss provisions with Note 161 attached to them in the following FCs:
 - Lists V (excluding FC 5.3) and X of document CX/FA 19/51/10 to provide recommendations for a replacement Note for Note 161; and
 - List W and Z of CX/FA 15/47/13 to determine if sweeteners or flavour enhancers are justified in these food categories and provide recommendations either for a “replacement Note” for “Note 161” or whether such provisions should be revoked/discontinued; and
 - Additional food categories with adopted provisions or provisions in the step process with “Note 161” that may not be listed in document CX/FA 15/47/13.; and determine if sweeteners or flavour enhancers are justified in these food categories and provide recommendations either for a “replacement Note” for “Note 161” or whether such provisions should be revoked/discontinued; and
 - b) to discuss if sweeteners or flavour enhancers are justified in FCs 07.1 “Bread and ordinary bakery ware and mixes”, 12.2.2 “Seasonings and condiments”, 12.3 “Vinegars” and provide recommendations either for a replacement of Note 161 or whether such provisions should be revoked/discontinued (see recommendation 5).

DISCUSSION PAPER ON THE USE OF THE TERMS “UNPROCESSED” AND “PLAIN” IN THE GSFA (Agenda item 5e)¹³

120. The Russian Federation introduced the discussion paper and informed the Committee that the terms “fresh” and “plain” are too general to be included as definitions in the Codex Alimentarius and suggested developing the terms “unprocessed” and/or “untreated” to avoid misleading the consumer and unfair trade practices.
121. The Chairperson proposed that the Committee should discuss the need to develop the terms “unprocessed” and/or “untreated”.

¹³ CX/FA 19/51/11; CRD15 (Canada, Ghana, Indonesia, Russian Federation and Senegal); CRD26 (Dominican Republic); CRD30 (Nigeria); CRD33 (El Salvador)

Discussion

122. Delegations in favour of the elaboration of definitions noted that:
- (i) there was some uncertainty in determining the categories of food products in which food additives should not be used. Analysis of the terms used in Codex standards had shown that the most appropriate term for these purposes was the term "unprocessed" food. The definition of this term is established in documents by WHO, the EU, the Eurasian Economic Union and a number of countries. The use of food additives in unprocessed food, could present a high risk to mislead consumers and the definition of this term could help to address this issue; and
 - (ii) it was very difficult to justify the use of food additives in unprocessed food or plain food yet there were many new proposals. The use of additives in what is generally considered "unprocessed" food should be carefully considered.
123. Delegations not in favour of the definitions noted that:
- (i) the proposed terms i.e. "unprocessed" and "untreated" were used in a few descriptors of food categories under the GSFA; and most of these food categories where such terms were used, fell under the mandates of either active or previously active committees; and
 - (ii) the development of the definitions by the Committee would put in place criteria limiting the use of food additives for the food falling under a given food category, yet the determination of the use of food additives would have already been considered by the responsible committees. It is the practice of the committee to defer to commodity committees to determine the technological justification of the use of food additives in standardized foods and therefore further work on developing the definition would not be helpful.
124. One member organization expressed the view that food additives should not be used in unprocessed/ minimally processed foods (e.g. in fresh fruits and vegetables, milk, fresh meat and fish and fishery products etc.) apart from well-defined and justified exceptions. It was further emphasized that clarity on the information on technological justifications during the submission of proposals for new provisions would facilitate discussions during the step process.
125. Regarding the question on technological justification, the inclusion of comprehensive and adequate information on technological justification in submission of new provisions is critical. It was recognized that multiple sources were available to the Committee for consultation i.e. Section 3.2 of the Preamble of the GSFA and the existing practice of consultation with responsible commodity committees on standardized foods. In this context, where concerns arose on any food-additive provision under consideration, such a provision would be held in the step process and guidance sought from the commodity committees. Therefore, procedures to facilitate comprehensive and transparent conversations were already in place.
126. The Codex Secretary informed the Committee that considering the aspects or possibility of misleading consumers with the use of food additives, and general concerns regarding transparency, consumer misleading and labelling could be raised in CAC, Codex Committee on Food Labelling (CCFL) or CCGP (Codex Committee on General Principles).
127. Some members expressed interest to hold such discussions.

Conclusion

128. The Committee agreed to discontinue this work due to the lack of broad support.

OTHERSTechnological issues with the GSFA online system

129. In response to a request from the United States of America, the Committee agreed to consider this matter.
130. The Committee noted that the GSFA was available on Codex website both as PDF file and an online searchable system, and that both versions are generated by the GSFA database. The Committee recalled that CCFA50 had taken the following decisions but not implemented them due to restrictions in the process of creating the pdf file and the online system from the database:
- (i) commodity standards would not be listed in the column entitled "Acceptable including foods conforming to commodity standard column" if the commodity standard contained a reference to Table 3 of the GSFA on either a general basis or for specific functional classes; and

- (ii) a proposed draft Table 3 provision at Step 3 would be included in Agenda Item 3(a) MATTERS OF INTEREST ARISING FROM FAO/WHO AND FROM THE MEETING OF THE JOINT FAO/WHO EXPERT COMMITTEE ON FOOD ADDITIVES (JECFA) document when JECFA publishes an ADI of “not specified” and provides full specifications for the additive provided the additive has an INS name, number and functional class.
131. The Committee regretted that since CCFA50 it had not been possible for the Codex Secretariat to resolve these issues in cooperation with the FAO in-house department due to the lack of capacity in that department.
132. The Committee considered two options proposed by the Codex Secretary: (i) to implement the decisions of CCFA50 in the PDF version now (a task that was feasible for the secretariat) and remove the online system to avoid any inconsistency; or (ii) to grant the Codex Secretariat a further year to seek a solution.
133. The Committee noted that for option (ii) the Secretariat would work with the FAO in-house department to create a realistic workplan for a more flexible GSFA system, allowing swift implementation of past and future CCFA decisions. If attempts to resolve the issue in-house failed, the Secretariat would make alternative proposals.
134. The Committee stressed the urgent need to resolve these issues, underscoring the convenience and usefulness of the online version.

Conclusion

135. The Committee agreed to:
- (i) postpone implementation of CCFA50 decisions and a decision on the future of the GSFA online for another year to attempt finding a solution allowing maintenance of both the PDF and the searchable-online version of the GSFA;
 - (ii) include this matter in the agenda of CCFA52 and request the Codex Secretariat report the progress on this matter in line with the discussion above; and
 - (iii) bring the matter to the attention of the Executive Committee.

New proposals for BMC (INS 1205)

136. Senegal emphasized the significant humanitarian benefits provided by BMC for Senegal and other developing countries as stated in CRD12 and stressed the importance of adopting BMC in the GSFA in 2020.

GENERAL CONCLUSION FOR AGENDA ITEM 5

137. The Committee agreed to:
- (i) forward to CAC42 the draft and proposed draft food-additive provisions of the GSFA, for adoption at Step 8 and Step 5/8 (Appendix VI, part A)¹⁴;
 - (ii) include a number of food-additive provisions at Steps 3 and 2 in the GSFA (Appendix VII)¹⁵; and
 - (iii) discontinue work on a number of draft and proposed draft food-additive provisions of the GSFA (Appendix VIII)¹⁶.

Work for CCFA52

EWG on the GSFA

138. The Committee agreed to establish an EWG, chaired by the United States of America and working in English only, to consider:
- (i) replies from CCSCCH on the technological justification for the use of anticaking agents where used in the powdered form of culinary herbs and that magnesium stearate (INS 470 (iii)) and amorphous silicon dioxide (INS 551) may be used in the powdered form and in accordance with GMP;
 - (ii) replies from CCFO26 on the technological justification for the use of emulsifiers in FC 02.1.2 of the GSFA;
 - (iii) draft and proposed draft provisions in Table 3 of the GSFA;

¹⁴ Recommendations for adoption arising from agenda item 5a.

¹⁵ Recommendations related to agenda item 5b.

¹⁶ Recommendations for discontinuation related to agenda items 5a.

- (iv) Adopted provisions and provisions in the step process for sucrose esters of fatty acids (INS 473), sucrose oligoesters, type I and type II (INS 473a) and sucroglycerides (INS 474) in FCs 01.0 to 16.0 in the GSFA as a result of their group ADI and create a group heading accordingly;
- (v) draft and proposed draft provisions in FC 04.1.1.2 "Surface-treated fresh fruit" and 04.2.1.2 "Surface-treated fresh vegetables, (including mushrooms, and fungi, roots and tubers, pulses and legumes (including soybeans), and aloe vera, seaweeds and nuts and seeds" for discussion on the technological justification for the use of additives as a glaze or in a glaze/coating or wax for the surface treatment
- (vi) the provision for propylene glycol alginate (INS 405) in FC 01.1.2 for comment on the numeric use level;
- (vii) the provision for Magnesium carbonate (INS 504(i)) as a flour treatment agent in FC 06.2;
- (viii) provisions for nitrates (INS 251, 252) and nitrites (INS 249, 250) in step process or adopted (ingoing and residual use levels);
- (ix) adopted provisions for: alitame (INS 956) for discussion on actual use and use level; acesulfame potassium (INS 950) in FCs 14.1.4 and 14.1.5 and saccharins (INS 954(i)-(iv)) in subcategories of FC 14.1.4 for discussion on use level;
- (x) draft and proposed draft provisions for sweeteners in FCs in lists T, U, and Y of CX/FA 15/47/4 with the exception of those in FCs 07.1, 12.2.2, and 12.3;
- (xi) adopted provisions for colours in FCs 05.2 and 05.3 with Note 161 associated with them;
- (xii) in FCs 05.1, 13.6, 14.0 and its subcategories (except FCs 14.1.2, 14.1.3, 14.2.3 and their subcategories): adopted provisions for additives with the functional class of colours with Note 161 associated with them and draft and proposed draft provisions for additives with the functional class of colour; and
- (xiii) provisions entered into the step process as a result of CX/FA 19/51/8 (For additives with technological function of colours: limited to provisions in FCs 05.0 and its subcategories, 13.6, and 14.0 and its subcategories (except FCs 14.1.2, 14.1.3, 14.2.3 and their subcategories).

139. The committee agreed that the EU would provide technical assistance to the USA on topic (viii).
140. The report of the EWG should be made available to the Codex Secretariat at least three months before CCFA52.

PWG on the GSFA

141. The Committee agreed to establish a PWG, chaired by the United States of America and working in English only, to meet immediately prior to CCFA52 (1.5 days) to consider and prepare recommendations for the plenary on:
- (i) the report of the EWG on the GSFA; and
 - (ii) responses to the circular letter on proposals for new and/or revised provisions of the GSFA.

PROPOSED DRAFT REVISION TO THE CLASS NAMES AND THE INTERNATIONAL NUMBERING SYSTEM FOR FOOD ADDITIVES (CXG 36-1989) (Agenda item 6)¹⁷

142. Belgium as Chair of the in-session WG on INS introduced its report (CRD4). The Chair noted that the WG had made recommendations on: removal of four additives from the INS; changes to Functional Classes and Technological Purposes for Additives in the INS; assignment of an INS Number to β - carotene- rich extract from *Dunaliella salina*.

Discussion

143. The Committee considered the recommendations and made the following decisions:

¹⁷ CL 2019/12-FA; CX/FA 19/51/12; CX/FA 19/51/12 Add.1 (Malaysia, United States of America and EU Specialty Food Ingredients); CRD4 (Report of the in-session Working Group on INS); CRD16 (Ghana, Indonesia, Russian Federation and Senegal); CRD30 (Ghana, Indonesia, Russian Federation and Senegal); CRD31 (African Union)

Recommendations 1-2

144. The Committee endorsed recommendations 1 and 2 related to the deletion of food additives of distarch glycerol (INS 1411) and red 2G (INS 128) from Sections 3 and 4 of the INS. The committee noted that red 2G does not have a JECFA ADI and as such, all provisions for red 2G in the step process in GSFA would be discontinued (Appendix III, part B).

Recommendation 3

145. The Committee endorsed the recommendation to modify the functional classes and technological purpose(s) in Sections 3 and 4 of the INS for BMC (INS 1205) (i.e. addition of – functional class Carrier; and, - technological purpose carrier/encapsulating agent).

Recommendation 4-5

146. The Committee endorsed the recommendations:
- (i) to change the name for INS 160a(iv) from “Carotenes, beta-, algae” to “ β -carotene-rich extract from *Dunaliella salina*”; and
 - (ii) on consequential amendments to the *List of Codex specifications of food additives* (CXM 6-2018) in respect of the change.
147. The Chair informed the Committee that a mechanism to keep track of deleted INS numbers would be discussed by the CCFA52 in-session WG noting that concerns were raised regarding the potential for confusion resulting from the reuse of an INS number.

Recommendation 6-7

148. The Committee endorsed the recommendations:
- (i) to issue a CL to request proposals for changes to the INS; and
 - (ii) the establishment of the EWG to consider new proposals as well as other requests arising from CCFA51.

Conclusion

149. The Committee agreed to:
- (i) forward the proposed draft amendments to the INS to CAC42 for adoption at Step 5/8 and consequential amendments to CXM 6-2018 (Appendix IX);
 - (ii) establish an EWG, chaired by Belgium, working in English only, to consider
 - a. replies to the CL on addition and changes to the INS; and preparing a proposal for circulation for comments at Step 3;
 - b. including the functional class of “Antioxidant” and the technological purpose of “antioxidant synergist” for tricalcium citrate (INS 333(iii)) and tripotassium citrate (INS 332(ii)), and consider including the technological purpose of “antioxidant synergist” for lecithin (INS 322(i));
 - c. the appropriateness of including the functional class of “Flour treatment agent” for magnesium carbonate (INS 504(i));
 - d. whether lecithin (INS 322(i)) and sodium ascorbate (INS 301) have the functional class of “Flour treatment agent” in products conforming to CXS 152-1985 (Standard for–Wheat Flour) - or should the functional class for lecithin be that of an “Emulsifier”;
 - e. to assign an INS number to fungal amylase from *Aspergillus niger* and consider including the functional class and technological purpose of “flour treatment agent”; and
 - f. the establishment of a mechanism to keep track of deleted INS numbers.
150. The Committee noted that the report of the EWG should be made available to the Codex Secretariat at least three months before CCFA52.

PROPOSALS FOR ADDITIONS AND CHANGES TO THE PRIORITY LIST OF SUBSTANCES PROPOSED FOR EVALUATION BY JECFA (REPLIES TO CL 2018/28-FA) (Agenda item 7)¹⁸

151. The Chair of the in-session WG on Priority (China) introduced its report (CRD5), which addressed: (i) the revisions to the CL for requesting information and comments on the priority list of substances; and (ii) the Priority List of Substances Proposed for Evaluation by JECFA.

Discussion

152. The Committee considered the WG recommendations in CRD5, and made the following comments and decisions:

Recommendation 1-2 (Revisions to the CL)

153. The Committee agreed to the revisions to the CL, noting that they would assist in clarifying: the information being requested, in particular for substances obtained from natural resources; and that data should only be submitted in response to a JECFA call for data, not to the CL.

Recommendation 3 (Gellan gum (INS 418))

154. The Committee agreed to remove gellan gum (INS 418) from the Priority List since JECFA has already scheduled the substance for evaluation in its next session.

Recommendation 4 (L-cysteine hydrochloride (INS 920) and potassium ascorbate (INS 303))

155. The Committee agreed to:
- (i) include L-cysteine hydrochloride (INS 920) to the Priority List noting as there was this substance did not have a JECFA specification and it could therefore not meet the criteria for entry into the GSFA. The Committee also agreed to add the request of safety evaluation for this substance; and
 - (ii) remove potassium ascorbate (INS 303) from the Priority List, noting the clarification from the Codex Secretariat that CCFA47 (2015) had agreed to remove the substance from the priority as there had been no commitment expressed to submit data to JECFA for its evaluation.

Recommendation 5-6

156. It was further confirmed that the evaluation of the 14 flavoring agents listed under Serial Number 7, 3rd Row in Table 1 - List of Substances Used as Food Additives Proposed for Evaluation by JECFA, Annex 3 of CRD5 (see page 7) would be for specification only.
157. The Committee endorsed the recommendations with amendments on the:
- (i) List of substances used as food additives proposed for evaluation by JECFA (CRD5, Annex 3, Table 1); and
 - (ii) List of substances used as processing aids proposed for evaluation by JECFA with some amendments (CRD5, Annex 4, Table 2).
158. The committee also agreed to include fungal amylase from *Aspergillus niger*; and proteolytic enzyme from *Bacillus subtilis* as flour treatment agents to the JECFA priority list for specification and safety evaluation as discussed in para. 50(ii).

Conclusion

159. The Committee agreed to:
- (i) adopt the revised the CL on priority (Appendix X, part A); and
 - (ii) forward the amended Priority List of Substances Proposed for Evaluation by JECFA for endorsement by CAC42 and to be followed-up by FAO and WHO (Appendix X, part B).

Memory of Dr Pierre Kirsch

160. The Committee acknowledged the passionate dedication of Dr Pierre Kirsch to both the Committee and JECFA.

¹⁸ CL 2018/28-FA; CX/FA 19/51/13 (Replies of European Union, South Africa, AMFEP, CEFIC, EFEMA, ETA, EU Specialty Food Ingredients and IOFI); CRD5 (Report of In-session WG on Priority List); CRD6 (Revisions to the Circular Letter for requesting information and comments on the priority list of substances proposed for evaluation by JECFA); CRD17 (Ghana, Russian Federation and South Africa); CRD31 (African Union)

OTHER BUSINESS AND FUTURE WORK (Agenda item 8)

161. The Committee noted that no other business had been proposed.

DATE AND PLACE OF THE NEXT SESSION (Agenda item 9)

162. The Committee was informed that the fifty-second session would be held in China from 2 to 6 March 2020, with the final arrangements subject to confirmation by the host Government in consultation with the Codex Secretariat.

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SÉCRÉTARIAT DU GOUVERNEMENT HÔTE -
SECRETARÍA DEL GOBIERNO ANFITRIÓN**

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Appendix II

ACTION REQUIRED AS A RESULT OF CHANGES IN THE ACCEPTABLE DAILY INTAKE (ADI) STATUS AND OTHER RECOMMENDATIONS ARISING FROM THE 86TH JECFA**(For information and action)**

INS Number	Food additive	Recommendation of CCF A51
1207	Anionic methacrylate copolymer (AMC)	<p>Note the 86th JECFA was unable to complete the evaluation of AMC.</p> <p>Note the conclusion that to clarify the <i>in vivo</i> carcinogenic potential of the residual monomer methyl acrylate more data are required.</p>
1205	Basic methacrylate copolymer (BMC)	<p>Note the JECFA conclusion on an ADI "not specified" was established for BMC.</p> <p>Note the new JECFA specifications for BMC (see CX/FA 19/51/4).</p> <p>Include BMC (INS 1205) in Table 3 of GSFA and circulate for comments at Step 3.</p> <p>Request for comments/proposals on uses and use levels of BMC for the food categories listed in the Annex to Table 3 (to be provided in response to the CL requesting proposals for new and/or revision of adopted food additives provisions in the GSFA).</p>
127	Erythrosine	<p>Note the JECFA conclusion that the new data that have become available since the previous evaluation of erythrosine do not give reason to revise the ADI and confirmed the previous ADI of 0–0.1 mg/kg bw.</p>
132	Indigotine	<p>Note the JECFA conclusion that the new data that have become available since the previous evaluation of indigotine do not give reason to revise the ADI and confirmed the previous ADI of 0–5 mg/kg bw.</p>
	Lutein and lutein esters from <i>Tagetes erecta</i> and zeaxanthin (synthetic)	<p>Note the JECFA conclusion on an ADI "not specified" for lutein from <i>Tagetes erecta</i>, lutein esters from <i>Tagetes erecta</i> and zeaxanthin (synthetic).</p> <p>Note the JECFA conclusion that meso-zeaxanthin was not included in this group ADI, as specifications are not currently available.</p> <p>Note the JECFA conclusion that the group ADI of 0-2 mg/kg bw for lutein from <i>Tagetes erecta</i> and zeaxanthin (synthetic) was withdrawn.</p> <p>Note that the specifications for lutein from <i>Tagetes erecta</i> were revised and that the specifications for lutein esters from <i>Tagetes erecta</i> and zeaxanthin (synthetic) were maintained.</p> <p>Include lutein from <i>Tagetes erecta</i> (INS 161b(i)) and zeaxanthin (synthetic) (INS 161h(i)) in Table 3 of GSFA and circulate for comments at Step 3.</p> <p>Request for comments/proposals on uses and use levels of the group food additives which includes lutein from <i>Tagetes erecta</i> (INS 161b(i)), lutein esters from <i>Tagetes erecta</i> (INS 161b(iii)) and zeaxanthin (synthetic) (INS 161h(i)) for the food categories listed in the Annex to Table 3 (to be provided in response to the CL requesting proposals for new and/or revision of adopted food additives provisions in the GSFA).</p>

INS Number	Food additive	Recommendation of CCFA51
1206	Neutral methacrylate copolymer (NMC)	Note the 86 th JECFA conclusion on an ADI “not specified” for NMC. The ADI “not specified” was made temporary because the specifications are tentative. Note the 86 th JECFA conclusion that there was no data submitted for a suitable method of assay.
420(ii))	Sorbitol syrup	Note the 86 th JECFA conclusion on an ADI “not specified” for sorbitol syrup.
134	Spirulina extract	Note the 86 th JECFA conclusion on an ADI “not specified” for spirulina extract. The ADI “not specified” was made temporary because the specifications are tentative. Note the JECFA request for analytical data requested by December 2019.

Table 2. Flavouring agents evaluated at the 86th JECFA meeting

The flavouring agents were evaluated by the revised Procedure for the Safety Evaluation of Flavouring Agents.

A. Alicyclic primary alcohols, aldehydes, acids and related esters

Flavouring agent	No.	Specifications	Conclusion based on current estimated dietary exposure
Structural class I			
Mixture of 1-Vinyl-3-cyclohexenecarbaldehyde and 4-Vinyl-1-cyclohexenecarbaldehyde	2253	N	No safety concern
<i>p</i> -Mentha-1,8-dien-7-ol	974	N	No safety concern
<i>p</i> -Mentha-1,8-dien-7-yl acetate	975	N	No safety concern
Formyl-6,6-dimethylbicyclo[3.1.1]hept-2-ene	980	N	No safety concern
Myrtenol	981	N	No safety concern
Myrtenyl acetate	982	M	No safety concern
Structural class II			
(1-Methyl-2-(1,2,2-trimethylbicyclo[3.1.0]hex-3-ylmethyl)cyclopropyl)methanol	2254	N	No safety concern
Structural class III			
(±)-Bicyclo[2.2.1]hept-5-ene-2-carboxylic acid, ethyl ester	2255	N	No safety concern
Flavouring agent excluded at Step 1 of the revised Procedure			
<i>p</i> -Mentha-1,8-dien-7-al (Perillaldehyde)	973	T	Genotoxicity data for <i>p</i> -mentha-1,8-dien-7-al raise concerns for potential genotoxicity

N: new specifications

M: existing specifications maintained;

B. Carvone and structurally related substances

Flavouring agent	No.	Specifications	Conclusion based on current estimated dietary exposure
Structural class I			
Pinocarvyl isobutyrate	2242	N	No safety concern
Carvyl palmitate	2243	N	No safety concern
Structural class III			
6-Hydroxycarvone	2244	N	No safety concern
Flavouring agents not evaluated according to the revised Procedure			
(+)-Carvone	380.1	M	The Committee did not re-evaluate (+)-carvone (No. 380.1) according to the revised Procedure given the lack of information on the oral exposure from all sources and the need to review the ADI. A review of the ADI is recommended based on the evaluation of all biochemical and toxicological data. Also, data are needed for an exposure assessment for oral exposure to (+)-carvone from all sources to complete the evaluation for (+)-carvone.
(-)-Carvone	380.2	M	The Committee did not re-evaluate (-)-carvone (No. 380.2) according to the revised Procedure given the lack of information on the oral exposure from all sources and the lack of toxicological data.

M: existing specifications maintained; N: new specifications

C. Furan-substituted aliphatic hydrocarbons, alcohols, aldehydes, ketones, carboxylic acids and related esters, sulfides, disulfides and ethers

Flavouring agent	No.	Specifications	Conclusion based on current estimated dietary exposure
Structural class III			
2-Pentylfuran	1491	M ^a	No safety concern
2-Heptylfuran	1492	M ^a	No safety concern
2-Decylfuran	1493	M ^a	No safety concern
3-Methyl-2-(3-methylbut-2-enyl)-furan	1494	M ^a	No safety concern
2,3-Dimethylbenzofuran	1495	M ^a	No safety concern
2,4-Difurfurylfuran	1496	M ^a	No safety concern
3-(2-Furyl)acrolein	1497	M ^a	No safety concern
2-Methyl-3(2-furyl)acrolein	1498	M ^a	No safety concern
3-(5-Methyl-2-furyl)prop-2-enal	1499	M ^a	No safety concern
3-(5-Methyl-2-furyl)butanal	1500	M ^a	No safety concern
2-Furfurylidene-butyraldehyde	1501	M ^a	No safety concern

Flavouring agent	No.	Specifications	Conclusion based on current estimated dietary exposure
2-Phenyl-3-(2-furyl)prop-2-enal	1502	M ^a	No safety concern
2-Furyl methyl ketone	1503	M ^a	No safety concern
2-Acetyl-5-methylfuran	1504	M ^a	No safety concern
2-Acetyl-3,5-dimethylfuran	1505	M ^a	No safety concern
3-Acetyl-2,5-dimethylfuran	1506	M ^a	No safety concern
2-Butyrylfuran	1507	M ^a	No safety concern
(2-Furyl)-2-propanone	1508	M ^a	No safety concern
2-Pentanoylfuran	1509	M ^a	No safety concern
1-(2-Furyl)butan-3-one	1510	M ^a	No safety concern
4-(2-Furyl)-3-buten-2-one	1511	M ^a	No safety concern
Pentyl 2-furyl ketone	1512	M ^a	No safety concern
Ethyl 3-(2-furyl)propanoate	1513	M ^a	No safety concern
Isobutyl 3-(2-furan)propionate	1514	M ^a	No safety concern
Isoamyl 3-(2-furan)propionate	1515	M ^a	No safety concern
Isoamyl 3-(2-furan)butyrate	1516	M ^a	No safety concern
Phenethyl 2-furoate	1517	M ^a	No safety concern
Propyl 2-furanacrylate	1518	M ^a	No safety concern
2,5-Dimethyl-3-oxo-(2 <i>H</i>)-fur-4-yl butyrate	1519	M ^a	No safety concern
Furfuryl methyl ether	1520	M ^a	No safety concern
Ethyl furfuryl ether	1521	M ^a	No safety concern
Difurfuryl ether	1522	M ^a	No safety concern
2,5-Dimethyl-3-furanthiol acetate	1523	M ^a	No safety concern
Furfuryl 2-methyl-3-furyl disulfide	1524	M ^a	No safety concern
3-[(2-Methyl-3-furyl)thio]-2-butanone	1525	M ^a	No safety concern
O-Ethyl S-(2-furylmethyl)thiocarbonate	1526	M ^a	No safety concern
(E)-Ethyl 3-(2-furyl)acrylate	2103	M ^a	No safety concern
di-2-Furylmethane	2104	M ^a	No safety concern
2-Methylbenzofuran	2105	M ^a	No safety concern

M: existing specifications maintained

^a The text indicating that the safety evaluation for these flavouring agents had not been completed was removed from the specifications and the specifications were maintained as full

D. Linear and branched-chain aliphatic, unsaturated, unconjugated alcohols, aldehydes, acids and related esters

Flavouring agent	No.	Specifications	Conclusion based on current estimated dietary exposure
Structural class I			
<i>trans</i> -6-Octenal	2240	N	No safety concern
2,6-Dimethyl-5-heptenol	2241	N	No safety concern

N: new specifications

E. Maltol and related substances

Flavouring agent	No.	Specifications	Conclusion based on current estimated dietary exposure
Structural class II			
Maltol	1480	M	No safety concern ^a
Structural class III			
Ethyl maltol isobutyrate	2252	N	No safety concern

M: existing specifications maintained

N: new specifications

^a The previously established ADI for maltol was withdrawn by the Committee.

F. Menthol and structurally related substances

Flavouring agent	No.	Specifications	Conclusion based on current estimated dietary exposure
Structural class I			
Menthyl formate	2246	N	No safety concern
Menthyl propionate	2247	N	No safety concern
<i>l</i> -Menthyl butyrate	2248	N	No safety concern
<i>d</i> -Isomenthol	2249	N	No safety concern
Dimenthyl glutarate	2250	N	No safety concern
Menthol	427	M	No safety concern ^a
Structural class III			
(±)-2-[(2- <i>p</i> -Methoxy)ethoxy]ethanol	2251	N	No safety concern

M: existing specifications maintained

N: new specifications

^a The ADI of menthol of 0–4 mg/kg bw established at the fifty-first meeting was maintained.

G. Miscellaneous nitrogen-containing substances

Flavouring agent	No.	Specifications	Conclusion based on current estimated dietary exposure
Structural class III			
2-(((3-(2,3-Dimethoxyphenyl)-1 <i>H</i> -1,2,4-triazol-5-yl)thio)methyl)pyridine	2235	N	No safety concern
<i>S</i>)-1-(3-(((4-Amino-2,2-dioxido-1 <i>H</i> -benzo[<i>c</i>][1,2,6]thiadiazin-5-yl)oxy)methyl)piperidin-1-yl)-3-methylbutan-1-one	2236	N	No safety concern
2-(4-Methylphenoxy)- <i>N</i> -(1 <i>H</i> -pyrazol-3-yl)- <i>N</i> -(thiophen-2-ylmethyl)acetamide	2237	N	No safety concern

N: new specifications

H. Saturated aliphatic acyclic branched-chain primary alcohols, aldehydes, and acids

Flavouring agent	No.	Specifications	Conclusion based on current estimated dietary exposure
Structural class I			
8-Methyldecanal	2238	N	No safety concern
8-Methylnonanal	2239	N	No safety concern

N: new specifications

Appendix III

PROPOSED DRAFT SPECIFICATIONS FOR THE IDENTITY AND PURITY OF FOOD ADDITIVES AND CONSEQUENTIAL AMENDMENT TO THE LIST OF CODEX SPECIFICATIONS OF FOOD ADDITIVES**PART A– PROPOSED DRAFT SPECIFICATIONS FOR THE IDENTITY AND PURITY OF FOOD ADDITIVES**

(For adoption at Step 5/8)

FOOD ADDITIVES SPECIFICATIONS DESIGNATED AS FULL (FAO JECFA Monographs 22, Rome, 2019):¹

Basic methacrylate copolymer (BMC) (INS 1205) (N)

Cassia Gum (INS 427) (R)

Erythrosine (INS 127) (R)

Glycerol ester of wood rosin (INS 445(iii)) (R)

Indigotine (INS 132) (R)

Lutein from *Tagetes erecta* (INS 161b(i)) (R)²**NEW SPECIFICATIONS FOR FLAVOURING AGENTS (FAO JECFA Monographs 22, Rome, 2018)¹**

974 p-Mentha-1,8-dien-7-ol (N)

975 p-Mentha-1,8-dien-7-yl acetate (N)

980 Formyl-6,6-dimethylbicyclo[3.1.1]hept-2-ene (N)

981 Myrtenol (N)

2235 2-(((3-(2,3-Dimethoxyphenyl)-1H-1,2,4-triazol-5-yl)thio)methyl)pyridine (N)

2236 S)-1-(3-(((4-Amino-2,2-dioxido-1H-benzo[c][1,2,6]thiadiazin-5-yl)oxy)methyl)piperidin-1-yl)-3-methylbutan-1-one (N)

2237 2-(4-Methylphenoxy)-N-(1H-pyrazol-3-yl)-N-(thiophen-2-ylmethyl)acetamide (N)

2238 8-Methyldecanal (N)

2239 8-Methylnonanal (N)

2240 trans-6-Octenal (N)

2241 2,6-Dimethyl-5-heptenol (N)

2242 Pinocarvyl isobutyrate (N)

2243 Carvyl palmitate (N)

2244 6-Hydroxycarvone (N)

2246 Menthyl formate (N)

2247 Menthyl propionate (N)

2248 l-Menthyl butyrate (N)

2249 dl-Isomenthol (N)

2250 Dimenthyl glutarate (N)

2251 (±)-2-[(2-p-Menthoxo)ethoxy]ethanol (N)

2252 Ethyl maltol isobutyrate (N)

2253 Mixture of 1-Vinyl-3-cyclohexenecarbaldehyde and 4-Vinyl-1-cyclohexenecarbaldehyde (N)

¹ (M) existing specifications maintained; (N) new specifications; (R) revised specifications; (T) tentative specifications.² The specifications for lutein esters from *Tagetes erecta* (INS 161b(iii)) and zeaxanthin (synthetic) (INS 161h(i)) were maintained.

2254 (1-Methyl-2-(1,2,2-trimethylbicyclo[3.1.0]hex-3-ylmethyl)cyclopropyl)methanol (N)

2255 (±)-Bicyclo[2.2.1]hept-5-ene-2-carboxylic acid, ethyl ester (N)

Flavouring agents considered for revision of specifications only¹

433 L-menthyl lactate (R)

619 L-malic acid (R)

2123 Glutamyl-valyl-glycine (R)

PART B – CONSEQUENTIAL AMENDMENT TO THE LIST OF CODEX SPECIFICATIONS OF FOOD ADDITIVES (CXM 6-2018)

FOOD ADDITIVE	ADDITIF ALIMENTAIRE	ADITIVO ALIMENTARIO	SIN no.	Year of adoption
Red 2G	Rouge 2G	Rojo 2G	128	1987 (2003)

Appendix IV

STATUS OF ENDORSEMENT AND/OR REVISION OF MAXIMUM LEVELS OF FOOD ADDITIVES AND PROCESSING AIDS IN COMMODITY STANDARDS

COMMITTEE FOR SPICES AND CULINARY HERBS (CCSCH4)

The following four (4) standards have the same food-additive provisions indicated in the Table below:

PROPOSED DRAFT STANDARD FOR DRIED OR DEHYDRATED GARLIC (at Step 5/8)¹

PROPOSED DRAFT STANDARD FOR DRIED OREGANO (at Step 5)²

PROPOSED DRAFT STANDARD FOR DRIED LEAVES - DRIED BASIL (at Step 5)³

PROPOSED DRAFT STANDARD FOR DRIED FLORAL PARTS - DRIED CLOVES (at Step 5)⁴

	Status of endorsement
4 FOOD ADDITIVES Anticaking agents listed in Table 3 of the <i>General Standard for Food Additives</i> (CXS 192-1995).are acceptable for use in powdered form of the foods conforming to this standard.	Endorsed by CCFA51

PROPOSED DRAFT STANDARD FOR SAFFRON (at Step 5)⁵

	Status of endorsement
4 FOOD ADDITIVES No food additives are permitted in the products covered by this standard.	Endorsed by CCFA51

¹ REP19/SCH, App. IV

² REP19/SCH, App. II

³ REP19/SCH, App. V

⁴ REP19/SCH, App. VI

⁵ REP19/SCH, App. VII

Appendix V

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF CODEX COMMODITY STANDARDS

(For adoption)

Part A: Related to Agenda Item 4b Appendix 2

PROPOSED AMENDMENT TO THE FOOD ADDITIVE PROVISIONS OF THE CODEX COMMODITY STANDARDS FOR RIPENED-CHEESES

Note: New text is presented in **bold and underlined font**; deletion in ~~strikethrough font~~

A. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR CHEDDAR (CXS 263-1966)

1. FOOD ADDITIVES

4.1 Only those additives classes indicated as justified in the table below may be used for the product categories specified. ~~Within each additive class, and where permitted according to the table, only those food additives listed below may be used and only within the functions and limits specified.~~ **Anticaking agents, colours and preservatives used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 01.6.2.1 (Ripened cheese, includes rind) and only certain acidity regulators, anticaking agents and colours in Table 3 are acceptable for use in foods conforming to this standard.**

Additive functional class:	Justified use	
	Cheese mass	Surface/rind treatment
Colours:	X ^(a)	–
Bleaching agents:	–	–
Acidity regulators:	X	–
Stabilizers:	–	–
Thickeners:	–	–
Emulsifiers:	–	–
Antioxidants:	–	–
Preservatives:	X	X
Foaming agents:	–	–
Anti-caking agents:	–	X ^(b)

(a) Only to obtain the colour characteristics, as described in Section 2.

(b) For the surface of sliced, cut, shredded or grated cheese, only.

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

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

INS no.	Name of additive	Maximum level
<u>Colours</u>		
101(i)	Riboflavin, syntentic	300 mg/kg
140	Chlorophylls	Limited by GMP
160a(i)	Carotene, <i>beta</i>, synthetic	35 mg/kg singly or in combination
160a(iii)	Carotene, <i>beta</i>, <i>Blakeslea trispora</i>	35 mg/kg singly or in combination
160e	Carotenal, beta-apo-8'	
160f	Carotenoic acid, ethyl ester, beta-apo-8'	
160a(ii)	Carotenes, <i>beta</i>, vegetable	600 mg/kg
160b(ii)	Annatto extracts – norbixin-based	25 mg/kg
<u>Preservatives</u>		
1105	Lysozyme	Limited by GMP
200	Sorbic acid	1 000 mg/kg based on sorbic acid. Surface treatment only *
201	Sodium sorbate	
202	Potassium sorbate	
203	Calcium sorbate	
234	Nisin	
		12.5 mg/kg

235	Natamycin (pimaricin)	2 mg/dm ² Not present at a depth of 5 mm. Surface treatment only *
251	Sodium nitrate	35 mg/kg singly or in combination (expressed as nitrate ion)
252	Potassium nitrate	
280	Propionic acid	3 000 mg/kg surface treatment only *
281	Sodium propionate	
282	Potassium propionate	
Acidity regulators		
170(i)	Calcium carbonate	Limited by GMP
504 (i)	Magnesium carbonate	Limited by GMP
575	Glucono delta-lactone	Limited by GMP
Anticaking agents		
460(i)	Microcrystalline cellulose (Cellulose gel)	Limited by GMP
460(ii)	Powdered cellulose	Limited by GMP
551	Silicon dioxide, amorphous	10 000 mg/kg singly or in combination, silicates calculated as silicon dioxide
552	Calcium silicate	
553(i)	Magnesium silicate, synthetic	
553(iii)	Talc	

* For the definition of cheese surface and rind see Appendix to the *General Standard for Cheese* (CODEX-STAN 283-1978).

B. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR DANBO (CXS 264-1966)

4. FOOD ADDITIVES

4.1 Only those additives classes indicated as justified in the table below may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those food additives listed below may be used and only within the functions and limits specified. **Anticaking agents, colours and preservatives used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 01.6.2.1 (Ripened cheese, includes rind) and only certain acidity regulators, anticaking agents and colours in Table 3 are acceptable for use in foods conforming to this standard.**

Additive functional class:	Justified use	
	Cheese mass	Surface/rind treatment
Colours:	X ^(a)	–
Bleaching agents:	–	–
Acidity regulators:	X	–
Stabilizers:	–	–
Thickeners:	–	–
Emulsifiers:	–	–
Antioxidants:	–	–
Preservatives:	X	X
Foaming agents:	–	–
Anti-caking agents:	–	X ^(b)

(a) Only to obtain the colour characteristics, as described in Section 2.

(b) For the surface of sliced, cut, shredded or grated cheese, only.

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

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

INS no.	Name of additive	Maximum level
Colours		
101(i)	Riboflavin, syntenthic	300 mg/kg
140	Chlorophylls	Limited by GMP
160a(i)	Carotene, <i>beta</i> , synthetic	35 mg/kg singly or in combination
160a(iii)	Carotene, <i>beta</i> , <i>Blakeslea trispora</i>	35 mg/kg singly or in combination
160e	Carotenal, beta apo-8'	
160f	Carotenoic acid, ethyl ester, beta apo-8'	
160a(ii)	Carotenes, <i>beta</i> , vegetable	600 mg/kg
160b(ii)	Annatto extracts norbixin based	25 mg/kg

Preservatives		
1105	Lysozyme	Limited by GMP
200	Sorbic acid	1 000 mg/kg based on sorbic acid. Surface treatment only *
201	Sodium sorbate	
202	Potassium sorbate	
203	Calcium sorbate	
234	Nisin	12.5 mg/kg
235	Natamycin (pimaricin)	2 mg/dm ² Not present at a depth of 5 mm. Surface treatment only *
251	Sodium nitrate	35 mg/kg singly or in combination (expressed as nitrate ion)
252	Potassium nitrate	
280	Propionic acid	3 000 mg/kg surface treatment only *
281	Sodium propionate	
282	Potassium propionate	
Acidity regulators		
170(i)	Calcium carbonate	Limited by GMP
504 (i)	Magnesium carbonate	Limited by GMP
575	Glucono delta-lactone	Limited by GMP
Anticaking agents		
460(i)	Microcrystalline cellulose (Cellulose gel)	Limited by GMP
460(ii)	Powdered cellulose	Limited by GMP
551	Silicon dioxide, amorphous	10 000 mg/kg singly or in combination, silicates calculated as silicon dioxide
552	Calcium silicate	
553(i)	Magnesium silicate, synthetic	
553(iii)	Talc	

* For the definition of cheese surface and rind see Appendix to the *General Standard for Cheese* (CODEX STAN 283-1978).

C. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR EDAM (CXS 265-1966)

4. FOOD ADDITIVES

4.1 Only those additives classes indicated as justified in the table below may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those food additives listed below may be used and only within the functions and limits specified. **Anticaking agents, colours and preservatives used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 01.6.2.1 (Ripened cheese, includes rind) and only certain acidity regulators and anticaking agents in Table 3 are acceptable for use in foods conforming to this standard.**

Additive functional class:	Justified use	
	Cheese mass	Surface/rind treatment
Colours:	X ^(a)	–
Bleaching agents:	–	–
Acidity regulators:	X	–
Stabilizers:	–	–
Thickeners:	–	–
Emulsifiers:	–	–
Antioxidants:	–	–
Preservatives:	X	X
Foaming agents:	–	–
Anti-caking agents:	–	X ^(b)

(a) Only to obtain the colour characteristics, as described in Section 2.

(b) For the surface of sliced, cut, shredded or grated cheese, only.

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

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

INS no.	Name of additive	Maximum level
Colours		
160a(i)	Carotene, <i>beta</i> , synthetic	35 mg/kg singly or in combination
160a(iii)	Carotene, <i>beta</i> , <i>Blakeslea trispora</i>	
160e	Carotenal, beta- <i>apo</i> -8'	
160f	Carotenoic acid, ethyl ester, beta- <i>apo</i> -8'	
160a(ii)	Carotenes, <i>beta</i> , vegetable	600 mg/kg
160b(ii)	Annatto extracts – norbixin-based	25 mg/kg
Preservatives		
1105	Lysozyme	Limited by GMP
200	Sorbic acid	1 000 mg/kg based on sorbic acid. Surface treatment only *
201	Sodium sorbate	
202	Potassium sorbate	
203	Calcium sorbate	
234	Nisin	12.5 mg/kg
235	Natamycin (pimaricin)	2 mg/dm ² Not present at a depth of 5 mm. Surface treatment only *
251	Sodium nitrate	35 mg/kg singly or in combination (expressed as nitrate ion)
252	Potassium nitrate	
280	Propionic acid	3 000 mg/kg surface treatment only *
281	Sodium propionate	
282	Potassium propionate	
Acidity regulators		
170(i)	Calcium carbonate	Limited by GMP
504 (i)	Magnesium carbonate	Limited by GMP
575	Glucono delta-lactone	Limited by GMP
Anticaking agents		
460(i)	Microcrystalline cellulose (Cellulose gel)	Limited by GMP
460(ii)	Powdered cellulose	Limited by GMP
551	Silicon dioxide, amorphous	10 000 mg/kg singly or in combination, silicates calculated as silicon dioxide
552	Calcium silicate	
553(i)	Magnesium silicate, synthetic	
553(iii)	Talc	

* For the definition of cheese surface and rind see Appendix to the *General Standard for Cheese* (CODEX STAN 283-1978).

D. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR GOUDA (CXS 266-1966)

4. FOOD ADDITIVES

4.1 Only those additives classes indicated as justified in the table below may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those food additives listed below may be used and only within the functions and limits specified. **Anticaking agents, colours and preservatives used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 01.6.2.1 (Ripened cheese, includes rind) and only certain acidity regulators and anticaking agents in Table 3 are acceptable for use in foods conforming to this standard.**

Additive functional class:	Justified use	
	Cheese mass	Surface/rind treatment
Colours:	X ^(a)	–
Bleaching agents:	–	–
Acidity regulators:	X	–
Stabilizers:	–	–
Thickeners:	–	–
Emulsifiers:	–	–
Antioxidants:	–	–
Preservatives:	X	X
Foaming agents:	–	–
Anti-caking agents:	–	X ^(b)

(a) Only to obtain the colour characteristics, as described in Section 2.

(b) For the surface of sliced, cut, shredded or grated cheese, only.

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

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

INS no.	Name of additive	Maximum level
Colours		
160a(i)	Carotene, <i>beta</i> , synthetic	35 mg/kg singly or in combination
160a(iii)	Carotene, <i>beta</i> , <i>Blakeslea trispora</i>	
160e	Carotenal, beta-apo-8'	
160f	Carotenoic acid, ethyl ester, beta-apo-8'	
160a(ii)	Carotenes, <i>beta</i> , vegetable	600 mg/kg
160b(ii)	Annatto extracts – norbixin-based	25 mg/kg
Preservatives		
1105	Lysozyme	Limited by GMP
200	Sorbic acid	1 000 mg/kg based on sorbic acid. Surface treatment only *
201	Sodium sorbate	
202	Potassium sorbate	
203	Calcium sorbate	
234	Nisin	
235	Natamycin (pimaricin)	2 mg/dm ² Not present at a depth of 5 mm. Surface treatment only *
251	Sodium nitrate	35 mg/kg singly or in combination (expressed as nitrate ion)
252	Potassium nitrate	
280	Propionic acid	3 000 mg/kg surface treatment only *
281	Sodium propionate	
282	Potassium propionate	
Acidity regulators		
170(i)	Calcium carbonate	Limited by GMP
504 (i)	Magnesium carbonate	Limited by GMP
575	Glucono delta-lactone	Limited by GMP
Anticaking agents		
460(i)	Microcrystalline cellulose (Cellulose gel)	Limited by GMP
460(ii)	Powdered cellulose	Limited by GMP
551	Silicon dioxide, amorphous	10 000 mg/kg singly or in combination, silicates calculated as silicon dioxide
552	Calcium silicate	
553(i)	Magnesium silicate, synthetic	
553(iii)	Talc	

* For the definition of cheese surface and rind see Appendix to the *General Standard for Cheese* (CODEX STAN 283-1978).

E. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR HAVARTI (CXS 267-1966)

4. FOOD ADDITIVES

4.1 Only those additives classes indicated as justified in the table below may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those food

additives listed below may be used and only within the functions and limits specified. **Anticaking agents, colours and preservatives used in accordance with Tables 1 and 2 of the *General Standard for Food Additives (CXS 192-1995)* in food category 01.6.2.1 (Ripened cheese, includes rind) and only certain acidity regulators and anticaking agents in Table 3 are acceptable for use in foods conforming to this standard.**

Additive functional class:	Justified use	
	Cheese mass	Surface/rind treatment
Colours:	X ^(a)	–
Bleaching agents:	–	–
Acidity regulators:	X	–
Stabilizers:	–	–
Thickeners:	–	–
Emulsifiers:	–	–
Antioxidants:	–	–
Preservatives:	X	X
Foaming agents:	–	–
Anti-caking agents:	–	X ^(b)

(a) Only to obtain the colour characteristics, as described in Section 2.

(b) For the surface of sliced, cut, shredded or grated cheese, only.

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

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

INS no.–	Name of additive–	Maximum level–
Colours–		
160a(i)–	Carotene, <i>beta</i> –, synthetic–	35 mg/kg singly or in combination
160a(iii)–	Carotene, <i>beta</i> –, <i>Blakeslea trispora</i> –	
160e–	Carotenal, beta-apo-8'–	
160f–	Carotenoic acid, ethyl ester, beta-apo-8'–	
160a(ii)–	Carotenes, <i>beta</i> –, vegetable–	600 mg/kg–
160b(ii)–	Annatto extracts – norbixin-based–	25 mg/kg–
Preservatives–		
1105–	Lysozyme–	Limited by GMP–
200–	Sorbic acid–	1 000 mg/kg based on sorbic acid.– Surface treatment only *–
201–	Sodium sorbate–	
202–	Potassium sorbate–	
203–	Calcium sorbate–	
234–	Nisin–	12.5 mg/kg–
235–	Natamycin (pimaricin)–	2 mg/dm ² Not present at a depth of 5 mm.– Surface treatment only *–
251–	Sodium nitrate–	35 mg/kg– singly or in combination – (expressed as nitrate ion)–
252–	Potassium nitrate–	
280–	Propionic acid–	3 000 mg/kg surface treatment only *–
281–	Sodium propionate–	
282–	Potassium propionate–	
Acidity regulators–		
170(i)–	Calcium carbonate–	Limited by GMP–
504 (i)–	Magnesium carbonate–	Limited by GMP–
575–	Glucosone delta-lactone–	Limited by GMP–
Anticaking agents–		
460(i)–	Microcrystalline cellulose (Cellulose gel)–	Limited by GMP–
460(ii)–	Powdered cellulose–	Limited by GMP–
551–	Silicon dioxide, amorphous–	10 000 mg/kg– singly or in combination, –silicates calculated as silicon dioxide–
552–	Calcium silicate–	
553(i)–	Magnesium silicate, synthetic–	
553(iii)–	Talc–	

* For the definition of cheese surface and rind see Appendix to the *General Standard for Cheese (CODEX STAN 283-1978)*.

F. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR SAMSØ (CXS 268-1966)

4. FOOD ADDITIVES

4.1 Only those additives classes indicated as justified in the table below may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those food additives listed below may be used and only within the functions and limits specified. **Anticaking agents, colours and preservatives used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 01.6.2.1 (Ripened cheese, includes rind) and only certain acidity regulators and anticaking agents in Table 3 are acceptable for use in foods conforming to this standard.**

Additive functional class:	Justified use	
	Cheese mass	Surface/rind treatment
Colours:	X ^(a)	–
Bleaching agents:	–	–
Acidity regulators:	X	–
Stabilizers:	–	–
Thickeners:	–	–
Emulsifiers:	–	–
Antioxidants:	–	–
Preservatives:	X	X
Foaming agents:	–	–
Anti-caking agents:	–	X ^(b)

(a) Only to obtain the colour characteristics, as described in Section 2.

(b) For the surface of sliced, cut, shredded or grated cheese, only.

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

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

INS no.–	Name of additive–	Maximum level–
Colours–		
160a(i)–	Carotene, <i>beta</i> –, synthetic–	35 mg/kg singly or in combination
160a(iii)–	Carotene, <i>beta</i> –, <i>Blakeslea trispora</i> –	
160e–	Carotenal, <i>beta</i> -apo-8'–	
160f–	Carotenoic acid, ethyl ester, <i>beta</i> -apo-8'–	
160a(ii)–	Carotenes, <i>beta</i> –, vegetable–	600 mg/kg–
160b(ii)–	Annatto extracts – norbixin-based–	25 mg/kg–
Preservatives–		
1105–	Lysozyme–	Limited by GMP–
200–	Sorbic acid–	1 000 mg/kg based on sorbic acid.– Surface treatment only *–
201–	Sodium sorbate–	
202–	Potassium sorbate–	
203–	Calcium sorbate–	
234–	Nisin–	
235–	Natamycin (pimaricin)–	2 mg/dm ² Not present at a depth of 5 mm.– Surface treatment only *–
251–	Sodium nitrate–	35 mg/kg– singly or in combination– (expressed as nitrate ion)–
252–	Potassium nitrate–	
280–	Propionic acid–	3 000 mg/kg surface treatment only *–
281–	Sodium propionate–	
282–	Potassium propionate–	
Acidity regulators–		
170(i)–	Calcium carbonate–	Limited by GMP–
504 (i)–	Magnesium carbonate–	Limited by GMP–
575–	Glucono-delta-lactone–	Limited by GMP–
Anticaking agents–		
460(i)–	Microcrystalline cellulose (Cellulose gel)–	Limited by GMP–
460(ii)–	Powdered cellulose–	Limited by GMP–
551–	Silicon dioxide, amorphous–	10 000 mg/kg–

552-	Calcium silicate-	singly or in combination, silicates calculated as silicon dioxide-
553(i)-	Magnesium silicate, synthetic-	
553(iii)-	Talc-	

* For the definition of cheese surface and rind see Appendix to the *General Standard for Cheese* (CODEX STAN 283-1978).

G. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR EMMENTAL (CXS 269-1967)

4. FOOD ADDITIVES

4.1 Only those additives classes indicated as justified in the table below may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those food additives listed below may be used and only within the functions and limits specified. **Anticaking agents, colours and preservatives used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 01.6.2.1 (Ripened cheese, includes rind) and only certain acidity regulators and anticaking agents in Table 3 are acceptable for use in foods conforming to this standard.**

Additive functional class:	Justified use	
	Cheese mass	Surface/rind treatment
Colours:	X ^(a)	-
Bleaching agents:	-	-
Acidity regulators:	X	-
Stabilizers:	-	-
Thickeners:	-	-
Emulsifiers:	-	-
Antioxidants:	-	-
Preservatives:	X	X
Foaming agents:	-	-
Anti-caking agents:	-	X ^(b)

(a) Only to obtain the colour characteristics, as described in Section 2.

(b) For the surface of sliced, cut, shredded or grated cheese, only.

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

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

INS no.-	Name of additive-	Maximum level-
Colours-		
160a(i)-	Carotene, <i>beta</i> -, synthetic-	35 mg/kg singly or in combination
160a(iii)-	Carotene, <i>beta</i> -, <i>Blakeslea trispora</i> -	
160e-	Carotenal, beta-apo-8'-	
160f-	Carotenoic acid, ethyl ester, beta-apo-8'-	
160a(ii)-	Carotenes, <i>beta</i> -, vegetable-	600 mg/kg-
160b(ii)-	Annatto extracts - norbixin-based-	25 mg/kg-
Preservatives-		
1105-	Lysozyme-	Limited by GMP-
200-	Sorbic acid-	1 000 mg/kg based on sorbic acid.- Surface treatment only *-
201-	Sodium sorbate-	
202-	Potassium sorbate-	
203-	Calcium sorbate-	
234-	Nisin-	12.5 mg/kg-
235-	Natamycin (pimaricin)-	2 mg/dm ² Not present at a depth of 5 mm. Surface treatment only *-
251-	Sodium nitrate-	35 mg/kg- singly or in combination- (expressed as nitrate ion)-
252-	Potassium nitrate-	
Acidity regulators-		
170(i)-	Calcium carbonate-	Limited by GMP-
504 (i)-	Magnesium carbonate-	Limited by GMP-
575-	Glucono delta-lactone-	Limited by GMP-
Anticaking agents-		
460(i)-	Microcrystalline cellulose (Cellulose gel)-	Limited by GMP-

460(ii)	Powdered cellulose	Limited by GMP
551	Silicon dioxide, amorphous	10 000 mg/kg singly or in combination, silicates calculated as silicon dioxide
552	Calcium silicate	
553(i)	Magnesium silicate, synthetic	
553(iii)	Talc	

* For the definition of cheese surface and rind see Appendix to the *General Standard for Cheese* (CODEX STAN 283-1978).

H. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR TILSITER (CXS 270-1968)

4. FOOD ADDITIVES

4.1 Only those additives classes indicated as justified in the table below may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those food additives listed below may be used and only within the functions and limits specified. **Anticaking agents, colours and preservatives used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 01.6.2.1 (Ripened cheese, includes rind) and only certain acidity regulators and anticaking agents in Table 3 are acceptable for use in foods conforming to this standard.**

Additive functional class:	Justified use	
	Cheese mass	Surface/rind treatment
Colours:	X ^(a)	–
Bleaching agents:	–	–
Acidity regulators:	X	–
Stabilizers:	–	–
Thickeners:	–	–
Emulsifiers:	–	–
Antioxidants:	–	–
Preservatives:	X	X
Foaming agents:	–	–
Anti-caking agents:	–	X ^(b)

(a) Only to obtain the colour characteristics, as described in Section 2.

(b) For the surface of sliced, cut, shredded or grated cheese, only.

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

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

INS no.	Name of additive	Maximum level
Colours		
160a(i)	Carotene, <i>beta</i> , synthetic	35 mg/kg singly or in combination
160a(iii)	Carotene, <i>beta</i> , <i>Blakeslea trispora</i>	
160e	Carotenal, beta apo-8'	
160f	Carotenoic acid, ethyl ester, beta apo-8'	
160a(ii)	Carotenes, <i>beta</i> , vegetable	600 mg/kg
160b(ii)	Annatto extracts – norbixin-based	25 mg/kg
Preservatives		
1105	Lysozyme	Limited by GMP
200	Sorbic acid	1 000 mg/kg based on sorbic acid. Surface treatment only *
201	Sodium sorbate	
202	Potassium sorbate	
203	Calcium sorbate	
234	Nisin	
235	Natamycin (pimaricin)	12.5 mg/kg
		2 mg/dm ² Not present at a depth of 5 mm. Surface treatment only *
251	Sodium nitrate	35 mg/kg singly or in combination (expressed as nitrate ion)
252	Potassium nitrate	
280	Propionic acid	3 000 mg/kg surface treatment only *
281	Sodium propionate	
282	Potassium propionate	

Acidity regulators		
170(i)	Calcium carbonate	Limited by GMP
504 (i)	Magnesium carbonate	Limited by GMP
575	Glucono delta-lactone	Limited by GMP
Anticaking agents		
460(i)	Microcrystalline cellulose (Cellulose gel)	Limited by GMP
460(ii)	Powdered cellulose	Limited by GMP
551	Silicon dioxide, amorphous	10 000 mg/kg — singly or in combination, — silicates calculated as silicon dioxide
552	Calcium silicate	
553(i)	Magnesium silicate, synthetic	
553(iii)	Talc	

* For the definition of cheese surface and rind see Appendix to the *General Standard for Cheese* (CODEX STAN 283-1978).

I. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR SAINT-PAULIN (CXS 271-1968)

4. FOOD ADDITIVES

4.1 Only those additives classes indicated as justified in the table below may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those food additives listed below may be used and only within the functions and limits specified. **Anticaking agents, colours and preservatives used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 01.6.2.1 (Ripened cheese, includes rind) and only certain acidity regulators and anticaking agents in Table 3 are acceptable for use in foods conforming to this standard.**

Additive functional class:	Justified use	
	Cheese mass	Surface/rind treatment
Colours:	X ^(a)	—
Bleaching agents:	—	—
Acidity regulators:	X	—
Stabilizers:	—	—
Thickeners:	—	—
Emulsifiers:	—	—
Antioxidants:	—	—
Preservatives:	X	X
Foaming agents:	—	—
Anti-caking agents:	—	X ^(b)

(a) Only to obtain the colour characteristics, as described in Section 2.

(b) For the surface of sliced, cut, shredded or grated cheese, only.

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

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

INS no.	Name of additive	Maximum level
Colours		
160a(i)	Carotene, <i>beta</i> , synthetic	35 mg/kg singly or in combination
160a(iii)	Carotene, <i>beta</i> , <i>Blakeslea trispora</i>	
160e	Carotenal, beta-apo-8'	
160f	Carotenoic acid, ethyl ester, beta-apo-8'	
160a(ii)	Carotenes, <i>beta</i> , vegetable	600 mg/kg
160b(ii)	Annatto extracts — norbixin-based	25 mg/kg
Preservatives		
1105	Lysozyme	Limited by GMP
200	Sorbic acid	1 000 mg/kg based on sorbic acid. Surface treatment only *
201	Sodium sorbate	
202	Potassium sorbate	
203	Calcium sorbate	
234	Nisin	12.5 mg/kg
235	Natamycin (pimaricin)	2 mg/dm ² Not present at a depth of 5 mm. Surface treatment only *

251	Sodium nitrate	35 mg/kg singly or in combination (expressed as nitrate ion)
252	Potassium nitrate	
280	Propionic acid	3 000 mg/kg surface treatment only *
281	Sodium propionate	
282	Potassium propionate	
Acidity regulators		
170(i)	Calcium carbonate	Limited by GMP
504 (i)	Magnesium carbonate	Limited by GMP
575	Glucono-delta-lactone	Limited by GMP
Anticaking agents		
460(i)	Microcrystalline cellulose (Cellulose gel)	Limited by GMP
460(ii)	Powdered cellulose	Limited by GMP
551	Silicon dioxide, amorphous	10 000 mg/kg singly or in combination, silicates calculated as silicon dioxide
552	Calcium silicate	
553(i)	Magnesium silicate, synthetic	
553(iii)	Talc	

* For the definition of cheese surface and rind see Appendix to the *General Standard for Cheese* (CODEX STAN 283-1978).

J. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR PROVOLONE (CXS 272-1968)

4. FOOD ADDITIVES

4.1 Only those additives classes indicated as justified in the table below may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those food additives listed below may be used and only within the functions and limits specified. **Anticaking agents, colours and preservatives used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 01.6.2.1 (Ripened cheese, includes rind) and only certain acidity regulators, anticaking agents and colours in Table 3 are acceptable for use in foods conforming to this standard.**

Additive functional class:	Justified use	
	Cheese mass	Surface/rind treatment
Colours:	X ^(a)	–
Bleaching agents:	–	–
Acidity regulators:	X	–
Stabilizers:	–	–
Thickeners:	–	–
Emulsifiers:	–	–
Antioxidants:	–	–
Preservatives:	X	X
Foaming agents:	–	–
Anti-caking agents:	–	X ^(b)

(a) Only to obtain the colour characteristics, as described in Section 2.

(b) For the surface of sliced, cut, shredded or grated cheese, only.

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

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

INS no.	Name of additive	Maximum level
Colours		
160a(i)	Carotene, <i>beta</i> , synthetic	35 mg/kg singly or in combination
160a(iii)	Carotene, <i>beta</i> , <i>Blakeslea trispora</i>	
160e	Carotenal, beta-apo-8'	
160f	Carotenoic acid, ethyl ester, beta-apo-8'	600 mg/kg
160a(ii)	Carotenenes, <i>beta</i> , vegetable	
160b(ii)	Annatto extracts – norbixin-based	25 mg/kg
171	Titanium dioxide	Limited by GMP
Preservatives		
1105	Lysozyme	Limited by GMP

200	Sorbic acid	1 000 mg/kg based on sorbic acid. Surface treatment only *
201	Sodium sorbate	
202	Potassium sorbate	
203	Calcium sorbate	
234	Nisin	12.5 mg/kg
235	Natamycin (pimaricin)	2 mg/dm ² Not present at a depth of 5 mm. Surface treatment only *
239	Hexamethylene tetramine	25 mg/kg Expressed as formaldehyde
251	Sodium nitrate	35 mg/kg singly or in combination (expressed as nitrate ion)
252	Potassium nitrate	
280	Propionic acid	3 000 mg/kg surface treatment only *
281	Sodium propionate	
282	Potassium propionate	
Acidity regulators		
170(i)	Calcium carbonate	Limited by GMP
504 (i)	Magnesium carbonate	Limited by GMP
575	Glucono delta-lactone	Limited by GMP
Anticaking agents		
460(i)	Microcrystalline cellulose (Cellulose gel)	Limited by GMP
460(ii)	Powdered cellulose	Limited by GMP
551	Silicon dioxide, amorphous	10 000 mg/kg singly or in combination, silicates calculated as silicon dioxide
552	Calcium silicate	
553(i)	Magnesium silicate, synthetic	
553(iii)	Talc	

* For the definition of cheese surface and rind see Appendix to the *General Standard for Cheese* (CODEX STAN 283-1978).

K. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR COULOMMIERS (CXS 274-1969)

4. FOOD ADDITIVES

4.1 Only those additives classes indicated as justified in the table below may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those food additives listed below may be used and only within the functions and limits specified. **Colours used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 01.6.2.1 (Ripened cheese, includes rind) and only certain acidity regulators in Table 3 are acceptable for use in foods conforming to this standard.**

Additive functional class:	Justified use	
	Cheese mass	Surface/rind treatment
Colours:	X ^(a)	–
Bleaching agents:	–	–
Acids	–	–
Acidity regulators:	X	–
Stabilizers:	–	–
Thickeners:	–	–
Emulsifiers:	–	–
Antioxidants:	–	–
Preservatives:	–	–
Foaming agents:	–	–
Anti-caking agents:	–	–

(a) Only to obtain the colour characteristics, as described in Section 2.

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

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

INS no.	Name of additive	Maximum level
Colours		
160a(i)	Carotene, <i>beta</i> , synthetic	35 mg/kg

160a(iii)–	Carotene, <i>beta</i> -, <i>Blakeslea trispora</i> –	singly or in combination
160e–	Carotenal, beta-apo-8'–	
160f–	Carotenoic acid, ethyl ester, beta-apo-8'–	
160a(ii)–	Carotenes, <i>beta</i> -, vegetable–	600 mg/kg–
160b(ii)–	Annatto extracts – norbixin-based–	25 mg/kg–
Acidity regulators–		
575–	Glucono delta-lactone–	Limited by GMP–

L. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR CAMEMBERT (CXS 276-1973)

4. FOOD ADDITIVES

4.1 Only those additives classes indicated as justified in the table below may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those food additives listed below may be used and only within the functions and limits specified. **Colours used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 01.6.2.1 (Ripened cheese, includes rind) and only certain acidity regulators in Table 3 are acceptable for use in foods conforming to this standard.**

Additive functional class:	Justified use	
	Cheese mass	Surface/rind treatment
Colours:	X ^(a)	–
Bleaching agents:	–	–
Acids	–	–
Acidity regulators:	X	–
Stabilizers:	–	–
Thickeners:	–	–
Emulsifiers:	–	–
Antioxidants:	–	–
Preservatives:	–	–
Foaming agents:	–	–
Anti-caking agents:	–	–

(a) Only to obtain the colour characteristics, as described in Section 2.

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

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

INS no.–	Name of additive–	Maximum level–
Colours–		
160a(i)–	Carotene, <i>beta</i> -, synthetic–	35 mg/kg singly or in combination
160a(iii)–	Carotene, <i>beta</i> -, <i>Blakeslea trispora</i> –	
160e–	Carotenal, beta-apo-8'–	
160f–	Carotenoic acid, ethyl ester, beta-apo-8'–	
160a(ii)–	Carotenes, <i>beta</i> -, vegetable–	600 mg/kg–
160b(ii)–	Annatto extracts – norbixin-based–	25 mg/kg–
Acidity regulators–		
575–	Glucono delta-lactone–	Limited by GMP–

M. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR BRIE (CXS 277-1973)

4. FOOD ADDITIVES

4.1 Only those additives classes indicated as justified in the table below may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those food additives listed below may be used and only within the functions and limits specified. **Colours used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 01.6.2.1 (Ripened cheese, includes rind) and only certain acidity regulators in Table 3 are acceptable for use in foods conforming to this standard.**

Additive functional class:	Justified use	
	Cheese mass	Surface/rind treatment
Colours:	X ^(a)	–
Bleaching agents:	–	–
Acids	–	–
Acidity regulators:	X	–
Stabilizers:	–	–
Thickeners:	–	–
Emulsifiers:	–	–
Antioxidants:	–	–
Preservatives:	–	–
Foaming agents:	–	–
Anti-caking agents:	–	–

(a) Only to obtain the colour characteristics, as described in Section 2.

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

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

INS no.	Name of additive	Maximum level
Colours		
160a(i)	Carotene, <i>beta</i> , synthetic	35 mg/kg singly or in combination
160a(iii)	Carotene, <i>beta</i> , <i>Blakeslea trispora</i>	
160e	Carotenal, beta-apo-8'	
160f	Carotenoic acid, ethyl ester, beta-apo-8'	
160a(ii)	Carotenes, <i>beta</i> , vegetable	600 mg/kg
160b(ii)	Annatto extracts – norbixin-based	25 mg/kg
Acidity regulators		
575	Glucono delta-lactone	Limited by GMP

Part B: Related to Agenda Item 4b Appendix 3

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE CODEX COMMODITY STANDARDS FOR SUGARS (CCS) AND NATURAL MINERAL WATERS (CCNMW)

New text is indicated in **bold/underline**. Text to be removed is indicated in ~~strikethrough~~.

A. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR HONEY (CXS 12-1981)

The following amendments to section 3 and addition of a new section 4 of the *Standard for Honey* (CXS 12-1981) are proposed.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Honey sold as such shall not have added to it any food ingredient, ~~including food additives~~, nor shall any other additions be made other than honey. Honey shall not have any objectionable matter, flavour, aroma, or taint absorbed from foreign matter during its processing and storage. The honey shall not have begun to ferment or effervesce. No pollen or constituent particular to honey may be removed except where this is unavoidable in the removal of foreign inorganic or organic matter.

4. FOOD ADDITIVES

No additives are permitted in this product.

Adding the new section 4 (Food additives), will require consequential re-numbering for subsequent sections in CXS 12-1981.

B. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR SUGARS (CXS 212-1999)

2. FOOD ADDITIVES

Antioxidants and anticaking agents used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 11.1.1 (White sugar, dextrose anhydrous, dextrose monohydrate, fructose), food category 11.1.2 (Powdered sugar, powdered dextrose), food category 11.1.3 (Soft white sugar, soft brown sugar, glucose syrup, dried glucose syrup, raw cane sugar) and food category 11.1.5 (Plantation or mill white sugar) are acceptable for use in foods conforming to this Standard.

Only those food additives listed below may be present. Wherever possible levels should be as low as technologically achievable.

2.1. ~~SULPHUR DIOXIDE~~

The maximum permitted sulphur dioxide levels in the final product are set out below.

Sugar	Maximum permitted level (mg/kg)
White sugar	15
Powdered sugar	15
Dextrose anhydrous	15
Dextrose monohydrate	15
Powdered dextrose	15
Fructose	15
Soft white sugar	20
Soft brown sugar	20
Glucose syrup	20
Dried glucose syrup	20
Dried glucose syrup used to manufacture sugar confectionery	150
Glucose syrup used to manufacture sugar confectionery	400
Lactose	None
Plantation or mill white sugar	70
Raw cane sugar	20

2.2. ~~ANTICAKING AGENTS~~

The following anticaking agents are permitted for use in powdered sugar and powdered dextrose to a maximum level of 1.5% m/m singly or in combination, provided that starch is not present:

~~Calcium phosphate, tribasic~~

~~Magnesium carbonate~~

~~Silicon dioxide, amorphous (dehydrated silica gel)~~

~~Calcium silicate~~

~~Magnesium trisilicate~~

~~Sodium aluminosilicate~~

~~Calcium aluminosilicate~~

Powdered sugar and powdered dextrose may have up to 5% starch added if no anticaking agent is used.

C. ~~PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR NATURAL MINERAL WATERS (CXS 108-1981)~~

The addition of a new section 4 of the *Standard for Natural Mineral Waters* (CXS 108-1981) is proposed.

4. ~~FOOD ADDITIVES~~

~~No additives except for the addition of carbon dioxide to produce carbonated products.~~

Adding the new section 4 (Food additives), will require consequential re-numbering for subsequent sections in CXS 108-1981.

D. ~~PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR BOTTLED/PACKAGED DRINKING WATERS (OTHER THAN NATURAL MINERAL WATERS) (CXS 227-2001)~~

The following amendments to section 3.2.2 and addition of a new section 4 of the *Standard for Bottled/packaged Drinking Waters (other than Natural Mineral Waters)* (CXS 227-2001) are proposed.

3.2 Chemical and radiological quality of packaged waters

3.2.2 Addition of minerals

Any addition of minerals to water before packaging must comply with the provisions outlined in the present standard and, where applicable, with the provisions in the ~~Codex General Standard for Food Additives (CODEX STAN 192-1995) and/or the Codex General Principles for the Addition of Essential Nutrients to Foods (CAC/GL 9-1987).~~

4. FOOD ADDITIVES

No additives except for the addition of carbon dioxide to produce carbonated products.

No additives except for the legitimate addition of carbon dioxide to produce carbonated products noted in the standard are permitted in these products.

Adding the new section 4 (Food additives), will require consequential re-numbering for subsequent sections in CXS 227-2001.

Part C: Related to Agenda Item 4b Appendix 4

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE CODEX COMMODITY STANDARDS FOR CEREALS, PULSES AND LEGUMES (CCCPL); AND VEGETABLE PROTEINS (CCVP)

1. Proposed amendments to the Codex commodity standards for cereals, pulses and legumes, and vegetable proteins

New text is indicated in **bold/underline**. Text to be removed is indicated in ~~strikethrough~~.

A. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR WHEAT FLOUR (CXS 152-1985)

4. FOOD ADDITIVES

4.1	Enzymes ¹	Maximum level in finished product
	Fungal amylase from <i>Aspergillus oryzae</i>	GMP
	Proteolytic enzyme from <i>Aspergillus oryzae</i>	GMP

4.2 Food Additives

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

Flour Treatment Agents	Maximum level in finished product
L-ascorbic acid and its sodium and potassium salts	300 mg/kg
L-cysteine hydrochloride	90 mg/kg
Sulphur dioxide (in flours for biscuit and pastry manufacture only)	200 mg/kg
Mono-calcium phosphate	2-500 mg/kg
Lecithin	2-000 mg/kg
Chlorine in high ratio cakes	2-500 mg/kg
Benzoyl peroxide	60 mg/kg
Azodicarbonamide for leavened bread	45 mg/kg

B. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR COUSCOUS (CXS 202-1995)

No amendments to Section 4 of the *Standard for Couscous* (CXS 202-1995) are proposed, since no food additives are permitted in products covered by this standard.

C. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR INSTANT NOODLES (CXS 249-2006)

The following amendments to Section 4 of the *Standard for Instant Noodles* (CXS 249-2006) are proposed.

4. FOOD ADDITIVES

Acidity regulators, anticaking agents, antioxidants, colours, emulsifiers, flour treatment agents, humectants, preservatives, stabilizers used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 06.4.3 (Pre-cooked pastas and noodles and like products) and only certain Table 3 acidity regulators, antioxidants, colours, emulsifiers, flavour enhancers, humectants, stabilizers, 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.

~~The use of food additive(s) as well as food additive(s) carry-over shall comply with the maximum level permitted~~

¹ Hold for further discussion

by the General Standard for Food Additives (GSFA), CODEX STAN 192-1995. However, until the food additive provisions for the food category 06.4.3 "Pre-cooked pastas and noodles and like products" in the GSFA is finalised, the following listed food additives will apply⁴.

⁴This sentence and the food additive list which follows will be removed from the standard once the GSFA on the food category 06.4.3 "Pre-cooked pastas and noodles and like products" is completed.

INS No.	Food Additive	Maximum Level
Acidity regulators		
260	Acetic acid, glacial	GMP
262(i)	Sodium acetate	GMP
270	Lactic acid (L-, D-, and DL-)	GMP
296	Malic acid (DL-)	GMP
327	Calcium lactate	GMP
330	Citric acid	GMP
331(iii)	Trisodium citrate	GMP
334	Tartaric acid (L(+)-)	7500mg/kg
350(ii)	Sodium malate	GMP
365	Sodium fumarates	GMP
500(i)	Sodium carbonate	GMP
500(ii)	Sodium hydrogen carbonate	GMP
501(i)	Potassium carbonate	GMP
516	Calcium sulphate	GMP
529	Calcium oxide	GMP
Antioxidants		
300	Ascorbic acid (L-)	GMP
304	Ascorbyl palmitate	500 mg/kg Singly or in combination as ascorbyl stearate
305	Ascorbyl stearate	
306	Mixed tocopherols concentrate	200 mg/kg Singly or in combination
307	Alpha-tocopherol	
310	Propyl gallate	
319	Tertiary butylhydroquinone (TBHQ)	200 mg/kg Singly or in combination expressed as a fat or oil basis
320	Butylated hydroxyanisole (BHA)	
321	Butylated hydroxytoluene (BHT)	
Colours		
100(i)	Curcumin	500 mg/kg
101(i)	Riboflavin	200 mg/kg Singly or in combination as riboflavin
101(ii)	Riboflavin 5'-phosphate, sodium	
102	Tartrazine	300 mg/kg
110	Sunset yellow FCF	300 mg/kg
120	Carmines	100 mg/kg
123	Amaranth	100 mg/kg
141(i)	Chlorophyll copper complex	100 mg/kg
141(ii)	Chlorophyllin copper complex, sodium and potassium salts	100 mg/kg
143	Fast green FCF	290 mg/kg
150a	Caramel I-plain	GMP
150b	Caramel II-caustic sulphite process	50000 mg/kg
150c	Caramel III-ammonia process	50000 mg/kg
150d	Caramel IV-ammonia sulphite process	50000 mg/kg
160a(i)	Beta-carotene (synthetic)	1200 mg/kg
160a(ii)	Carotenes, Vegetable	1000 mg/kg
160a(iii)	Beta-carotene (Blakeslea trispora)	1000 mg/kg
160e	Beta-apo-carotenal	200 mg/kg
160f	Beta-apo-8'-carotenic acid, methyl or ethyl ester	1000 mg/kg
162	Beet red	GMP
Flavour Enhancers		
620	Glutamic acid (L(+)-)	GMP
621	Monosodium glutamate, L-	GMP
631	Disodium 5'-inosinate,	GMP
627	Disodium 5'-guanylate	GMP

635	Disodium 5'-ribonucleotides	GMP
Stabilizers		
170(i)	Calcium carbonate	GMP
406	Agar	GMP
459	Beta-cyclodextrin	1000 mg/kg
Thickeners		
400	Alginic acid	GMP
401	Sodium Alginate	GMP
410	Carob Bean Gum	GMP
407	Carrageenan and its Na, K, NH4 salts (includes furcellaran)	GMP
407a	Processed Eucheuma Seaweed	GMP
412	Guar gum	GMP
414	Gum Arabic (acacia gum)	GMP
415	Xanthan gum	GMP
416	Karaya Gum	GMP
417	Tara Gum	GMP
418	Gellan	GMP
424	Gurdlan	GMP
440	Pectins	GMP
466	Sodium carboxymethyl cellulose	GMP
508	Potassium chloride	GMP
1401	Acid treated starch	GMP
1402	Alkaline treated starch	GMP
1403	Bleached starch	GMP
1404	Oxidized Starch	GMP
1405	Starches, enzyme-treated	GMP
1410	Monostarch phosphate	GMP
1412	Distarch phosphate esterified with sodium trimetaphosphate; esterified with phosphorous oxychloride	GMP
1413	Phosphated distarch phosphate	GMP
1414	Acetylated distarch phosphate	GMP
1420	Starch acetate	GMP
1422	Acetylated distarch adipate	GMP
1440	Hydroxypropyl starch	GMP
1442	Hydroxypropyl distarch phosphate	GMP
1450	Starch sodium octenyl succinate	GMP
1451	Acetylated oxidized starch	GMP
Humectants		
325	Sodium lactate	GMP
339(i)	Monosodium orthophosphate	2000 mg/kg Singly or in combination as phosphorus
339(ii)	Disodium orthophosphate	
339(iii)	Trisodium orthophosphate	
340(i)	Monopotassium orthophosphate	
340(ii)	Dipotassium orthophosphate	
340(iii)	Tripotassium orthophosphate	
341(iii)	Tricalcium orthophosphate	
450(i)	Disodium diphosphate	
450(iii)	Tetrasodium diphosphate	
450(v)	Tetrapotassium diphosphate	
450(vi)	Dicalcium diphosphate	GMP
451(i)	Pentasodium triphosphate	
452(i)	Sodium polyphosphate	
452(ii)	Potassium polyphosphate	
452(iv)	Calcium polyphosphates	
452(v)	Ammonium polyphosphates	
420	Sorbitol and sorbitol syrup	
1520	Propylene glycol	
Emulsifiers		

322	Lecithin	GMP
405	Propylene glycol alginate	5000 mg/kg
430	Polyoxyethylene (8)stearate	5000 mg/kg (dry basis) Singly or in combination
431	Polyoxyethylene (40)stearate	
432	Polyoxyethylene (20)sorbitan monolaurate	5000 mg/kg Singly or in combination as total polyoxyethylene (20) sorbitan esters
433	Polyoxyethylene (20)sorbitan monooleate	
434	Polyoxyethylene (20)sorbitan monopalmitate	
435	Polyoxyethylene (20)sorbitan monostearate	
436	Polyoxyethylene (20)sorbitan tristearate	
471	Mono and di-glycerides of fatty acids	GMP
472e	Diacetyltartaric and fatty acid esters of glycerol	10000 mg/kg
473	Sucrose esters of fatty acids	2000 mg/kg
475	Polyglycerol esters of fatty acids	2000 mg/kg
476	Polyglycerol esters of interesterified ricinoleic acids	500 mg/kg
477	Propylene glycol esters of fatty acids	5000 mg/kg (dry basis)
481(i)	Sodium stearoyl lactylate	5000 mg/kg
482(i)	Calcium stearoyl lactylate	5000 mg/kg
491	Sorbitan monostearate	5000 mg/kg (dry basis) Singly or in combination
492	Sorbitan tristearate	
493	Sorbitan monolaurate	
495	Sorbitan monopalmitate	
Flour Treatment Agents		
220	Sulphur dioxide	20 mg/kg Singly or in combination as sulphur dioxide
221	Sodium sulphite	
222	Sodium hydrogen sulphite	
223	Sodium metabisulphite	
224	Potassium metabisulphite	
225	Potassium sulphite	
539	Sodium thiosulphate	
Preservatives		
200	Sorbic acid	2000 mg/kg Singly or in combination as Sorbic acid
201	Sodium sorbate	
202	Potassium sorbate	
203	Calcium sorbate	
Anticaking Agent		
900a	Polydimethylsiloxane	50 mg/kg

D. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR WHEAT PROTEIN PRODUCTS INCLUDING WHEAT GLUTEN (CXS 163-1987)

No amendments to Section 4 of the *Standard for Wheat Protein Products Including Wheat Gluten* (CXS 163-1987) are proposed, since no food additives are permitted in products covered by this standard.

E. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE GENERAL STANDARD FOR VEGETABLE PROTEIN PRODUCTS (VPP) (CXS 174-1989)

4. FOOD ADDITIVES

4.1 Processing Aids

During the course of manufacturing VPP the following classes of processing aids, as compiled in the advisory inventory of the Codex Alimentarius Commission, may be used:

The processing aids used in products conforming to this standard should be consistent with the Guidelines on Substances used as Processing Aids (CAC/GL 75-2010).

- Acidity Regulators
- Antifoam Agents
- Firming Agents
- Enzyme Preparations
- Extraction Solvents
- Antidusting Agents
- Flour Treatment Agents
- Viscosity Control Agents

4.2 Food Additives

No food additives are permitted in vegetable protein products.

F. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE GENERAL STANDARD FOR SOY PROTEIN PRODUCTS (CXS 175-1989)**4. FOOD ADDITIVES****4.1 Processing Aids**

During the course of manufacturing SPP the following classes of processing aids, ~~as compiled in the advisory inventory of the Codex Alimentarius Commission,~~ may be used:

The processing aids used in products conforming to this standard should be consistent with the Guidelines on Substances used as Processing Aids (CAC/GL 75-2010).

- Acidity Regulators
- Antifoam Agents
- Firming Agents
- Enzyme Preparations
- Extraction Solvents
- Antidusting Agents
- Flour Treatment Agents
- Viscosity Control Agents.

4.2 Food Additives

No food additives are permitted in soy protein products.

Appendix VI

GENERAL STANDARD FOR FOOD ADDITIVES
DRAFT AND PROPOSED DRAFT FOOD ADDITIVE PROVISIONS AND OTHER PROVISIONS

(For adoption)

PART A: PROVISIONS RELATED TO AGENDA ITEM 5A

A.1- Proposed draft provisions for tamarind seed polysaccharide (INS 437) and gum ghatti (INS 419) in Table 3¹

(For adoption at Step 5/8)

INS	Additive	INS Functional Class	Step	Year	Acceptable, including foods conforming to the following commodity standards
419	Gum ghatti	Thickener, Stabilizer, Emulsifier, Carrier	Adopted	2019	CS 66-1981 (as a thickener in table olives with stuffing only), CS 117-1981, CS 309R-2011, CS243-2003, CS296-2009, CS256-2007
437	Tamarind seed polysaccharide	Thickener, Stabilizer, Emulsifier, Gelling agent	Adopted	2019	CS 66-1981 (as a thickener in table olives with stuffing only), CS 94-1981, CS 117-1981, CS 119-1981, CS 243-2003, CS 249-2006, CS 256-2007, CS 273-1968 (as a stabilizer in cheese mass only), CS 275-1973 (as a stabilizer, thickener, and emulsifier in cheese mass only), CS 288-1976, CS 296-2009, CS 309R-2011

A.2 - Draft and proposed draft provisions for colours in the Step process in food categories 05.2 (Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4), 05.3 (Chewing gum), 05.4 (Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces)

Food Category No.	05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4				
Additive	INS	Step	Year	Max Level	Notes	
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2019	200 mg/kg	8	
BRILLIANT BLACK (BLACK PN)	151	8	2019	100 mg/kg		
BROWN HT	155	8	2019	50 mg/kg		
CARAMEL II - SULFITE CARAMEL	150b	5/8	2019	50000 mg/kg		
CURCUMIN	100(i)	8	2019	300 mg/kg		
PAPRIKA EXTRACT	160c(ii)	5/8	2019	100 mg/kg	39	
TARTRAZINE	102	8	2019	300 mg/kg		
Food Category No.	05.2.1	Hard candy				
Additive	INS	Step	Year	Max Level	Notes	
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2019	30 mg/kg	185, B1	
AZORUBINE (CARMOISINE)	122	5/8	2019	50 mg/kg	B2	
QUINOLINE YELLOW	104	5/8	2019	100 mg/kg	B4	
Food Category No.	05.2.2	Soft candy				
Additive	INS	Step	Year	Max Level	Notes	
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2019	30 mg/kg	185, B1 & B5	

¹ CCFA51 tasks the Alignment EWG to consider the proposed revisions to the food-additive section of the commodity standards in grey.

AZORUBINE (CARMOISINE)	122	5/8	2019	100 mg/kg	
QUINOLINE YELLOW	104	5/8	2019	100 mg/kg	

Food Category No.	05.2.3	Nougats and marzipans			
Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2019	30 mg/kg	185
AZORUBINE (CARMOISINE)	122	5/8	2019	50 mg/kg	
QUINOLINE YELLOW	104	5/8	2019	100 mg/kg	

Food Category No.	05.3	Chewing gum			
Additive	INS	Step	Year	Max Level	Notes
AMARANTH	123	8	2019	100 mg/kg	
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2019	300 mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2019	50 mg/kg	185
AZORUBINE (CARMOISINE)	122	8	2019	100 mg/kg	
BRILLIANT BLACK (BLACK PN)	151	8	2019	300 mg/kg	
BROWN HT	155	8	2019	300 mg/kg	
CARAMEL II - SULFITE CARAMEL	150b	5/8	2019	20000 mg/kg	
CURCUMIN	100(i)	8	2019	300 mg/kg	B6
PAPRIKA EXTRACT	160c(ii)	5/8	2019	150 mg/kg	39
QUINOLINE YELLOW	104	8	2019	30 mg/kg	B7
TARTRAZINE	102	8	2019	300 mg/kg	

Food Category No.	05.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces			
Additive	INS	Step	Year	Max Level	Notes
AMARANTH	123	8	2019	100 mg/kg	
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2019	80 mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2019	25 mg/kg	185 & B8
AZORUBINE (CARMOISINE)	122	8	2019	300 mg/kg	B18
BRILLIANT BLACK (BLACK PN)	151	8	2019	500 mg/kg	
BROWN HT	155	8	2019	50 mg/kg	
CARAMEL II - SULFITE CARAMEL	150b	5/8	2019	50000 mg/kg	
CURCUMIN	100(i)	8	2019	500 mg/kg	
PAPRIKA EXTRACT	160c(ii)	5/8	2019	100 mg/kg	39
QUINOLINE YELLOW	104	8	2019	50 mg/kg	B7
TARTRAZINE	102	8	2019	500 mg/kg	

Notes to the General Standard for Food Additives

Note 8	As bixin.
Note 39	On a total carotenoid basis.
Note 185	As norbixin.
Note B1	Except for use at 200 mg/kg in candy with hard panned sugar coating.
Note B2	Except for use at 300 mg/kg in candies with red fruit flavour.
Note B4	Except for use at 300 mg/kg in lemon flavoured candies.
Note B5	Except for use at 200 mg/kg in milk toffees.
Note B6	Except for use at 700 mg/kg in yellow fruit or spice flavoured chewing gum.
Note B7	Except for use at 300 mg/kg in lemon and citrus flavoured products.
Note B8	Except for use at 100 mg/kg in sugar-based icings.

Note B18 Except for use at 500 mg/kg in fat based or aerated products.

A.3 - Provision for trisodium citrate in FC 01.1.1

(For adoption at Step 8)

Food Category No.	01.1.1	Fluid Milk (plain)			
Additive	INS	Step	Year	Max Level	Notes
TRISODIUM CITRATE	331(iii)	8	2019	GMP	438, 439, B25

Notes to the General Standard for Food Additives

- Note 438 For use as emulsifier or stabilizer only.
- Note 439 For UHT milk from non-bovine species only.
- Note B25 For use in UHT milk from bovine species to compensate for citrate or calcium content to prevent sedimentation as a result of climatic conditions only.

A.4 - Proposed draft provisions related to FC 01.1.2 (Other fluid milks (plain)) with the technological function of emulsifier and stabilizer

(For adoption at Step 5/8)

Food Category No.	01.1.2	Other fluid milk (plain)			
Additive	INS	Step	Year	Max Level	Notes
CAROB BEAN GUM	410	5/8	2019	GMP	407 & 438
CARRAGEENAN	407	5/8	2019	GMP	407 & 438
GELLAN GUM	418	5/8	2019	GMP	407 & 438
GUAR GUM	412	5/8	2019	GMP	407 & 438
GUM ARABIC (ACACIA GUM)	414	5/8	2019	GMP	407 & 438
HYDROXYPROPYL STARCH	1440	5/8	2019	GMP	407 & 438
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	5/8	2019	GMP	407 & 438
PECTINS	440	5/8	2019	GMP	407 & 438
POLYDEXTROSES	1200	5/8	2019	GMP	407 & 438
POTASSIUM CARBONATE	501(i)	5/8	2019	GMP	407
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	5/8	2019	GMP	407 & 438
XANTHAN GUM	415	5/8	2019	GMP	407 & 438

Notes to the General Standard for Food Additives

- Note 407 Excluding all fluid milks that are not vitamin or mineral fortified.
- Note 438 For use as emulsifier or stabilizer only.

A.5 - Provisions in Table 1 and 2 of the GSFA in food categories 14.1.4 and 14.1.5

(For adoption at Step 8)

Food Category No.	14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks			
Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2019	5000 mg/kg	127

Food Category No. 14.1.5 Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa

Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2019	5000 mg/kg	127

Notes to the General Standard for Food Additives

Note 127 On the served to the consumer basis.

A.6 - Draft and proposed draft provisions in Table 1 and 2 of the GSFA in food categories 01.0 through 16.0, with the exception of those additives with technological functions of colour (excluding those provisions discussed in point (i)) or sweetener, adipates, nitrites and nitrates, the provisions in food category 14.2.3 and its subcategories, and provisions awaiting a reply from CCSC, CCPFV or CCFO²

(For adoption at Step 5/8 and 8)

Food Category No.	01.1.2	Other fluid milk (plain)			
Additive	INS	Step	Year	Max Level	Notes
SODIUM HYDROXIDE	524	5/8	2019	GMP	410
Food Category No.	01.6.4	Processed cheese			
Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	8	2019	500 mg/kg	
TARTRATES	334, 335(ii), 337	8	2019	30000 mg/kg	45
Food Category No.	01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)			
Additive	INS	Step	Year	Max Level	Notes
SORBITAN ESTERS OF FATTY ACIDS	491-495	8	2019r	5000 mg/kg	362
SUCROGLYCERIDES	474	8	2019r	5000 mg/kg	348 & 362
SUCROSE ESTERS OF FATTY ACIDS	473	8	2019r	5000 mg/kg	348 & 362
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	8	2019r	5000 mg/kg	348 & 362
TARTRATES	334, 335(ii), 337	8	2019r	2000 mg/kg	45 & B12
Food Category No.	04.1.1.2	Surface-treated fresh fruit			
Additive	INS	Step	Year	Max Level	Notes
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	8	2019	GMP	B21
SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	8	2019	GMP	71 & B22
Food Category No.	04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds			
Additive	INS	Step	Year	Max Level	Notes
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	8	2019	GMP	B23
Food Category No.	04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds			
Additive	INS	Step	Year	Max Level	Notes
SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	8	2019	GMP	71 & B24

² Provisions that are replacing or revising currently adopted provisions of the GSFA are grey highlighted.

Food Category No.	05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4				
Additive	INS	Step	Year	Max Level	Notes	
TARTRATES	334, 335(ii), 337	8	2019	5000 mg/kg	45, XS309R & B13	
Food Category No.	06.2.1	Flours				
Additive	INS	Step	Year	Max Level	Notes	
CALCIUM SULFATE	516	8	2019	GMP	57	
Food Category No.	07.2.3	Mixes for fine bakery wares (e.g. cakes, pancakes)				
Additive	INS	Step	Year	Max Level	Notes	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2019r	16000 mg/kg	B14	
Food Category No.	08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts				
Additive	INS	Step	Year	Max Level	Notes	
LAURIC ARGINATE ETHYL ESTER	243	8	2019r	200 mg/kg	396	
Food Category No.	08.3.2	Heat-treated processed comminuted meat, game products in whole pieces or cuts				
Additive	INS	Step	Year	Max Level	Notes	
LAURIC ARGINATE ETHYL ESTER	243	8	2019r	200 mg/kg	377	
Food Category No.	10.2.1	Liquid egg products				
Additive	INS	Step	Year	Max Level	Notes	
SORBITAN ESTERS OF FATTY ACIDS	491-495	5/8	2019	500 mg/kg		
Food Category No.	10.2.2	Frozen egg products				
Additive	INS	Step	Year	Max Level	Notes	
SORBITAN ESTERS OF FATTY ACIDS	491-495	5/8	2019	500 mg/kg		
Food Category No.	10.2.3	Dried and/or heat coagulated egg products				
Additive	INS	Step	Year	Max Level	Notes	
SORBITAN ESTERS OF FATTY ACIDS	491-495	5/8	2019	500 mg/kg	B20	
Food Category No.	10.4	Egg-based desserts (e.g. custard)				
Additive	INS	Step	Year	Max Level	Notes	
TOCOPHEROLS	307a, b, c	8	2019	500 mg/kg	72	

Notes to the General Standard for Food Additives

Note 45	As tartaric acid.
Note 57	GMP is 1 part benzoyl peroxide and not more than 6 parts of the subject additive by weight.
Note 71	Calcium, potassium and sodium salts only.
Note 72	On the ready-to-eat basis.
Note 348	Singly or in combination: Sucrose esters of fatty acids (INS 473), sucrose oligoesters, type I and type II (INS 473a) and sucroglycerides (INS 474).

Note 362	Excluding plain products conforming to the Standard for Fermented Milks (CODEX STAN 243- 2003).
Note 377	For products conforming to the Standard for Luncheon Meat (CODEX STAN 89-1981), Standard for Cooked Cured Chopped Meat (CODEX STAN 98-1981), and Standard for Corned Beef (CODEX STAN 88-1981) use is limited to ready-to-eat products which require refrigeration
Note 396	For products conforming to the Standard for Cooked Cured Ham (CODEX STAN 96-1981) and the Standard for Cooked Cured Pork Shoulder (CODEX STAN 97-1981), use is limited to ready- to-eat products which require refrigeration.
Note 410	Excluding lactose reduced milks.
Note XS88	Excluding products conforming to the Standard for Corned Beef (CODEX STAN 88-1981).
Note XS89	Excluding products conforming to Standard for Luncheon Meat (CODEX STAN 89-1981).
Note XS98	Excluding products conforming to the Standard for Cooked Cured Chopped Meat (CODEX STAN 98-1981).
Note XS309R	Excluding products conforming to the Codex Regional Standard for Halawa Tehenia (CODEX STAN 309R-211).
Note B12	Excluding plain fermented milks based on fermented milks not heat treated after fermentation conforming to CXS-243-2003.
Note B13	Except for use at 20,000 mg/kg in fruity confection products.
Note B14	On the dry mixture basis.
Note B20	Except for use at 5200 mg/kg in dried egg whites used for further processing only.
Note B21	For use as a glaze where such surface treatment is allowed for application to the surface of fresh fruit.
Note B22	For use in waxes, coatings or glazes where these surface treatments are allowed for application to the surface of fresh fruit.
Note B23	For use as a glaze where such surface treatment is allowed for application to the surface of fresh vegetables, seaweeds or nuts and seeds.
Note B24	For use in waxes, coatings or glazes where these surface treatments are allowed for the application to the surface of fresh vegetables, seaweeds, or nuts and seeds.

PART B: PROVISIONS RELATED TO AGENDA ITEM 4B³

B.1- Proposed amendments to Table 1, 2 and 3 of the GSFA relating to ripened cheeses

(For adoption)

B.1.1 PROPOSED AMENDMENTS TO TABLE 1 OF THE GSFA:(alphabetical order)

FOOD CATEGORY 01.6.2

Canthaxanthin INS 161g: Functional class: Colour				
Food Category No.	Food Category	Max Level	Notes	Year Endorsed
01.6.2	Ripened Cheese	15 mg/kg	201, <u>XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277</u>	2011
Lysozyme INS 1105: Functional class: Preservative				
Food Category No.	Food Category	Max Level	Notes	Year Endorsed
01.6.2	Ripened Cheese	GMP	<u>XS274, XS276, XS277</u>	1999
Natamycin (Pimaricin) INS 235: Functional class: Preservative				
Food Category No.	Food Category	Max Level	Notes	Year Endorsed
01.6.2	Ripened Cheese	40 mg/kg	3, 80, <u>XS274, XS276, XS277</u>	2006

³ Additions are indicated in **bold/underline**. Deletions are indicated in ~~strikethrough~~.

Nisin INS 234: Functional class: Preservative				
Food Category No.	Food Category	Max Level	Notes	Year Endorsed
01.6.2	Ripened Cheese	12.5 mg/kg	<u>233, XS274, XS276, XS277</u>	2009

Nitrates (Sodium nitrate, Potassium nitrate) INS 251, 252: Functional class: Colour retention agent, Preservative				
Food Category No.	Food Category	Max Level	Notes	Year Endorsed
<u>01.6.2</u>	<u>Ripened Cheese</u>	<u>35 mg/kg</u>	<u>30, XS274, XS276, XS277, AAA</u>	

Sorbates INS 200, 202, 203: Functional class: Preservative				
Food Category No.	Food Category	Max Level	Notes	Year Endorsed
01.6.2	Ripened Cheese	3000 mg/kg	42, <u>AA, XS274, XS276, XS277</u>	2012

FOOD CATEGORY 01.6.2.1

Annatto extracts – norbixin-based INS 160b(ii): Functional class: Colour				
Food Category No.	Food Category	Max Level	Notes	Year Endorsed
<u>01.6.2.1</u>	<u>Ripened Cheese, includes rind</u>	<u>25 mg/kg</u>	<u>185, GG2</u>	

Ascorbyl esters, ascorbyl palmitate, ascorbyl stearate INS 304, 305: Functional class: Antioxidant				
Food Category No.	Food Category	Max Level	Notes	Year Endorsed
01.6.2.1	Ripened Cheese, includes rind	500 mg/kg	10, &-112, <u>XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277</u>	2001

Calcium propionate INS 282: Functional class: Preservative				
Food Category No.	Food Category	Max Level	Notes	Year Endorsed
<u>01.6.2.1</u>	<u>Ripened Cheese, includes rind</u>	<u>GMP</u>	<u>3, EE, XS269, XS274, XS276, XS277</u>	

Calcium silicate INS 552: Functional class: Anticaking agent				
Food Category No.	Food Category	Max Level	Notes	Year Endorsed
<u>01.6.2.1</u>	<u>Ripened Cheese, includes rind</u>	<u>GMP</u>	<u>DD, FF, XS274, XS276, XS277</u>	

Caramel IV – sulfite ammonia caramel INS 150d: Functional class: Colour				
Food Category No.	Food Category	Max Level	Notes	Year Endorsed
01.6.2.1	Ripened Cheese, includes rind	50000 mg/kg	201, <u>XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277</u>	2011

Carmines INS 120: Functional class: Colour				
Food Category No.	Food Category	Max Level	Notes	Year Endorsed
01.6.2.1	Ripened Cheese, includes rind	125 mg/kg	<u>178, XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277</u>	2005

Carotenes, beta-, vegetables INS 160a(ii): Functional class: Colour				
Food Category No.	Food Category	Max Level	Notes	Year Endorsed
01.6.2.1	Ripened Cheese, includes rind	600 mg/kg	<u>GG2</u>	2005

Carotenoids INS 160a(i),a(iii),e,f: Functional class: Colour				
Food Category No.	Food Category	Max Level	Notes	Year Endorsed
01.6.2.1	Ripened Cheese, includes rind	100 mg/kg	<u>BB</u>	2009

Chlorophylls and chlorophyllins, copper complexes INS 141(i),(ii): Functional class: Colour				
Food Category No.	Food Category	Max Level	Notes	Year Endorsed
01.6.2.1	Ripened Cheese, includes rind	15 mg/kg	<u>62, XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277</u>	2009

Diacetyltartaric and fatty acid esters of glycerol INS 472e: Functional class: Emulsifier, Sequestrant, Stabilizer				
Food Category No.	Food Category	Max Level	Notes	Year Endorsed
01.6.2.1	Ripened Cheese, includes rind	10000 mg/kg	<u>XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277</u>	2005

Hexamethylene tetramine INS 239: Functional class: Preservative				
Food Category No.	Food Category	Max Level	Notes	Year Endorsed
01.6.2.1	Ripened Cheese, includes rind	25 mg/kg	66, & 298, <u>XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS274, XS276, XS277</u>	2001

Lauric arginate ethyl ester INS 243: Functional class: Preservative				
Food Category No.	Food Category	Max Level	Notes	Year Endorsed
01.6.2.1	Ripened Cheese, includes rind	200 mg/kg	<u>XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277</u>	2011

Magnesium silicate, synthetic INS 553(i): Functional class: Anticaking agent				
Food Category No.	Food Category	Max Level	Notes	Year Endorsed
<u>01.6.2.1</u>	<u>Ripened Cheese, includes rind</u>	<u>GMP</u>	<u>DD, FF, XS274, XS276, XS277</u>	

Propionic acid INS 280: Functional class: Preservative				
Food Category No.	Food Category	Max Level	Notes	Year Endorsed
<u>01.6.2.1</u>	<u>Ripened Cheese, includes rind</u>	<u>GMP</u>	<u>3, EE, XS269, XS274, XS276, XS277</u>	

Riboflavins INS 101(i), (ii), (iii): Functional class: Colour				
Food Category No.	Food Category	Max Level	Notes	Year Endorsed
01.6.2.1	Ripened Cheese, includes rind	300 mg/kg	<u>GG1, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277</u>	2005

Silicon dioxide, amorphous INS 551: Functional class: Anticaking agent, Antifoaming agent, Carrier				
Food Category No.	Food Category	Max Level	Notes	Year Endorsed
<u>01.6.2.1</u>	<u>Ripened Cheese, includes rind</u>	<u>GMP</u>	<u>DD, FF, XS274, XS276, XS277</u>	

Sodium propionate INS 281: Functional class: Preservative				
Food Category No.	Food Category	Max Level	Notes	Year Endorsed
<u>01.6.2.1</u>	<u>Ripened Cheese, includes rind</u>	<u>GMP</u>	<u>3, EE, XS269, XS274, XS276, XS277</u>	

Talc INS 553(iii): Functional class: Anticaking agent, Glazing agent, Thickener				
Food Category No.	Food Category	Max Level	Notes	Year Endorsed
<u>01.6.2.1</u>	<u>Ripened Cheese, includes rind</u>	<u>GMP</u>	<u>DD, FF, XS274, XS276, XS277</u>	

B.1.2 - Proposed amendments to Table 2 of the GSFA (food category numerical order)

Food category 01.6.2 Ripened cheese				
Additive	INS	Year Endorsed	Max Level	Notes
Canthaxanthin	161g	2011	15 mg/kg	201, <u>XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277</u>
Lysozyme	1105	1999	GMP	<u>XS274, XS276, XS277</u>
Natamycin (Pimaricin)	235	2006	40 mg.kg	3, 80, <u>XS274, XS276, XS277</u>
Nisin	234	2009	12.5 mg/kg	<u>233, XS274, XS276, XS277</u>
<u>Nitrates</u>	<u>251, 252</u>		<u>35 mg/kg</u>	<u>30, XS274, XS276, XS277, AAA</u>
Sorbates	200, 202, 203	2012	3000 mg/kg	42, <u>AA, XS274, XS276, XS277</u>

Food category 01.6.2.1 Ripened cheese, includes rind				
Additive	INS	Year Endorsed	Max Level	Notes
<u>Annatto extracts – norbixin-based</u>	<u>160b(ii)</u>		<u>25 mg/kg</u>	<u>185, GG2</u>
Ascorbyl esters	304, 305	2001	500 mg/kg	10, & 112, <u>XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277</u>
<u>Calcium propionate</u>	<u>282</u>		<u>GMP</u>	<u>3, EE, XS269, XS274, XS276, XS277</u>
<u>Calcium silicate</u>	<u>552</u>		<u>GMP</u>	<u>DD, FF, XS274, XS276, XS277</u>
Caramel IV – sulphite ammonia caramel	150d	2011	50000 mg/kg	201, <u>XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277</u>
Carmines	120	2005	125 mg/kg	<u>178, XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277</u>
Carotenes, beta-, vegetable	160a(ii)	2005	600 mg/kg	<u>GG2</u>
Carotenoids	160a(i),a (iii),e,f	2009	100 mg/kg	<u>BB</u>
Chlorophylls and chlorophyllins, copper complexes	141(i),(ii)	2009	15 mg/kg	<u>62, XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277</u>
Diacetyltartaric and fatty acid esters of glycerol	472e	2005	10000 mg/kg	<u>XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277</u>
Hexamethylene tetramine	239	2001	25 mg/kg	66, & 298, <u>XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS274, XS276, XS277</u>

Lauric arginate ethyl ester	243	2011	200 mg/kg	<u>XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277</u>
<u>Magnesium silicates, synthetic</u>	<u>553(i)</u>		<u>GMP</u>	<u>DD, FF, XS274, XS276, XS277</u>
<u>Propionic acid</u>	<u>280</u>		<u>GMP</u>	<u>3, EE, XS269, XS274, XS276, XS277</u>
Riboflavins	101 (i), (ii), (iii)	2005	300 mg/kg	<u>GG1, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277</u>
<u>Silicon dioxide, amorphous</u>	<u>551</u>		<u>GMP</u>	<u>DD, FF, XS274, XS276, XS277</u>
<u>Sodium propionate</u>	<u>281</u>		<u>GMP</u>	<u>3, EE, XS269, XS274, XS276, XS277</u>
<u>Talc</u>	<u>553(iii)</u>		<u>GMP</u>	<u>DD, FF, XS274, XS276, XS277</u>

Notes to the GSFA

XS263: Excluding products conforming to the Standard for Cheddar (CXS 263-1966)

XS264: Excluding products conforming to the Standard for Danbo (CXS 264-1966)

XS265: Excluding products conforming to the Standard for Edam (CXS 265-1966)

XS266: Excluding products conforming to the Standard for Gouda (CXS 266-1966)

XS267: Excluding products conforming to the Standard for Havarti (CXS 267-1966)

XS268: Excluding products conforming to the Standard for Samsø (CXS 268-1966)

XS269: Excluding products conforming to the Standard for Emmental (CXS 269-1967)

XS270: Excluding products conforming to the Standard for Tilsiter (CXS 270-1968)

XS271: Excluding products conforming to the Standard for Saint-Paulin (CXS 271-1968)

XS272: Excluding products conforming to the Standard for Provolone (CXS 272-1968)

XS274: Excluding products conforming to the Standard for Coulommiers (CXS 274-1969)

XS276: Excluding products conforming to the Standard for Camembert (CXS 276-1973)

XS277: Excluding products conforming to the Standard for Brie (CXS 277-1973)

AA: Except for use 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), Emmental (CXS 269-1967), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968) and Provolone (CXS 272-1968): at a maximum level of 1000 mg/kg for surface treatment only.

BB: Except for use in cheese mass only for 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), Emmental (CXS 269-1967), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968), Provolone (CXS 272-1968), Coulommiers (CXS 274-1969), Camembert (CXS 276-1973) and Brie (CXS 277-1973); singly or in combination at 35 mg/kg.

DD Except for use at 10,000 mg/kg, singly or in combination: silicon dioxide, amorphous (INS 551), calcium silicate (INS 552), magnesium silicate, synthetic (INS 553(ii)) and talc (INS 553(iii)) 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), Emmental (CXS 269-1967), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968) and Provolone (CXS 272-1968), as anticaking agents only: silicates calculated as silicon dioxide.

EE 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).

FF For the surface treatment of sliced, cut, shredded or grated cheese for 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), Emmental (CXS 269-1967), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968) and Provolone (CXS 272-1968) only as anticaking agents.

GG1: For use in cheese mass only for products conforming to the Standards for Cheddar (CXS 263-1966) and Danbo (CXS 264-1966).

GG2: For use in cheese mass only for 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), Emmental (CXS 269-1967), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968), Provolone (CXS 272-1968), Coulommiers (CXS 274-1969), Camembert (CXS 276-1973) and Brie (CXS 277-1973).

AAA For use 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), Emmental (CXS 269-1967), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968) and Provolone (CXS 272-1968) only as preservatives.

298 For use only in products conforming to the Standard for P_{rovolone} (CXS 272-1968). cheese-only

B.1.3 - Proposed amendments to Table 3 of the GSFA

(For adoption)

Amendments to Section 2 of the Annex to Table 3 of the GSFA

01.6.2.1	Ripened Cheese, includes rind
	Only certain Table 3 additives (as indicated in Table 3) are acceptable for use in foods conforming to these standards. Acidity regulators are only acceptable for use in the cheese mass. Colours are only for use in the cheese mass to obtain the colour characteristics as described in Section 2 of the commodity standard. Anticaking agents are only justified for the surface treatment of sliced, cut, shredded or grated cheese.
Codex standards	Cheddar (CXS 263-1966), Danbo (CXS 264-1966), Edam (CXS 265-1966), Gouda (CXS 266-1966), Havarti (CXS 267-1966), Samsø (CXS 268-1966), Emmental (CXS 269-1967) Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968), Provolone (CXS 272-1968), Coulommiers (CXS 274-1969), Camembert (CXS 276-1973) and Brie (CXS 277-1973)

Amendments to Table 3 of the GSFA

INS No.	Additive	Functional Class	Year Adopted	Acceptable, including foods conforming to the following commodity standards
170(i)	Calcium carbonate	Acidity regulator, Anticaking agent, Colour, Firming agent, Flour treatment agent, Stabilizer	1999	<u>CS 263-1966, CS 264-1966, CS 265-1966, CS 266-1966, CS 267-1966, CS 268-1966, CS 269-1967, CS 270-1968, CS 271-1968, CS 272-1968 (for use in cheese mass only for these standards)</u>
140	Chlorophylls	Colour	1999	<u>CS 263-1966, CS 264-1966 (for use in cheese mass only for these standards)</u>
575	Glucono delta-lactone	Acidity regulator, Raising agent, Sequestrant	1999	<u>CS 263-1966, CS 264-1966, CS 265-1966, CS 266-1966, CS 267-1966, CS 268-1966, CS 269-1967, CS 270-1968, CS 271-1968, CS 272-1968, CS 274-1969, CS276-1973, CS277-1973 (for use in cheese mass only for these standards)</u>

504(i)	Magnesium carbonate	Acidity regulator, Anticaking agent, Colour retention agent	1999	<u>CS 263-1966, CS 264-1966, CS 265-1966, CS 266-1966, CS 267-1966, CS 268-1966, CS 269-1967, CS 270-1968, CS 271-1968, CS 272-1968(for use in cheese mass only for these standards)</u>
460(i)	Microcrystalline cellulose (Cellulose gel)	Anticaking agent, Bulking agent, Carrier, Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener	1999	<u>CS 263-1966, CS 264-1966, CS 265-1966, CS 266-1966, CS 267-1966, CS 268-1966, CS 269-1967, CS 270-1968, CS 271-1968, CS 272-1968, (for surface treatment only, of sliced, cut, shredded or grated cheese for these cheese standards)</u>
460(ii)	Powdered cellulose	Anticaking agent, Bulking agent, Emulsifier, Glazing agent, Humectant, Stabilizer, Thickener	1999	<u>CS 263-1966, CS 264-1966, CS 265-1966, CS 266-1966, CS 267-1966, CS 268-1966, CS 269-1967, CS 270-1968, CS 271-1968, CS 272-1968, (for surface treatment only, of sliced, cut, shredded or grated cheese for these cheese standards)</u>
171	Titanium dioxide	Colour	1999	<u>CS 272-1968 (for use in cheese mass only for these standards)</u>

B.2- Proposed amendments to Table 1 and 2 of the GSFA relating to the codex commodity standards for sugars (CCS) and natural mineral waters (CCNMW)

(For adoption)

B.2.1 Proposed amendments relating to the Standard for Honey (CXS 12-1981)

B.2.1.1 Amendment to Table 1 of the GSFA

Calcium silicate: Functional class: Anticaking agent INS 552				
Food Cat. No.	Food Category	Max level	Notes	Year Adopted
11.1.2	Powdered sugar, powdered dextrose	15000 mg/kg	56 & NN	2006

Magnesium carbonate: Functional class: Acidity regulator, Anticaking agent, Colour retention agent INS 504(i)				
Food Cat. No.	Food Category	Max level	Notes	Year Adopted
11.1.2	Powdered sugar, powdered dextrose	15000 mg/kg	56 & NN	2006

Magnesium silicate, synthetic: Functional class: Anticaking agent INS 553(i)				
Food Cat. No.	Food Category	Max level	Notes	Year Adopted

11.1.2	Powdered sugar, powdered dextrose	15000 mg/kg	56 & NN	2006
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Phosphates: Functional class: Acidity regulator, Anticaking agent, Antioxidant, Emulsifier, Emulsifying salt, Firming agent, Flour treatment agent, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener 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				
Food Cat. No.	Food Category	Max level	Notes	Year Adopted
11.1.2	Powdered sugar, powdered dextrose	6600 mg/kg	33,-& 56 & NN	2006

Silicon dioxide, amorphous: Functional class: Anticaking agent, Antifoaming agent, Carrier INS 551				
Food Cat. No.	Food Category	Max level	Notes	Year Adopted
11.1.2	Powdered sugar, powdered dextrose	15000 mg/kg	56 & NN	2006

B.2.1.2 Amendment to Table 2 of the GSFA

Food category 11.1.2 Powdered sugar, powdered dextrose				
Food additive	INS	Maximum Level	Year Adopted	Notes
Calcium silicate	552	15000 mg/kg	2006	56 & NN
Magnesium carbonate	504(i)	15000 mg/kg	2006	56 & NN
Magnesium silicate, synthetic	553(i)	15000 mg/kg	2006	56 & NN
Phosphates	338, 339(i)-(iii), 340(i)-(iii), 341(i)-(iii), 342(i)-(ii), 343(i)-(iii), 450(i)-(iii), (v)-(vii), (xi), 451 (i),(ii), 452(i)-(v), 542	6600 mg/kg	2006	33,-& 56 & NN
Silicon dioxide, amorphous	551	15000 mg/kg	2006	56 & NN

Notes to the GSFA

Note NN: For products conforming to the *Standard for Sugars (CXS 212-1999)* as anticaking agents only: Calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS 343(iii)), magnesium carbonate (INS 504(i)), bone phosphate (INS 542), silicon dioxide, amorphous (INS 551), calcium silicate (INS 552), and magnesium silicate, synthetic (INS 553(i)) singly or in combination but still within prescribed separate individual maximum levels.

B.2.2 Proposed amendments relating to the *STANDARD FOR NATURAL MINERAL WATERS (CXS 108-1981)*

B.2.2.1 Amendment to Table 1 of the GSFA

Carbon dioxide: Functional class: Carbonating agent, foaming agent, packaging gas, preservative, propellant INS 290				
Food Cat. No.	Food Category	Max level	Notes	Year Adopted
<u>14.1.1.1</u>	<u>Natural mineral waters and source waters</u>	<u>GMP</u>	<u>BBB</u>	<u>2019</u>

B.2.2.2 Amendment to Table 2 of the GSFA

Food category 14.1.1.1 Natural mineral waters and source waters				
Food additive	INS	Maximum Level	Year Adopted	Notes
Carbon dioxide	290	GMP	2019	BBB

Note BBB: For use to produce carbonated products only

B.2.3 Proposed amendments relating to the STANDARD FOR BOTTLED/PACKAGED DRINKING WATERS (OTHER THAN NATURAL MINERAL WATERS) (CXS 227-2001)

B.2.3.1 Amendment to Table 1 of the GSFA

Carbon dioxide: Functional class: Carbonating agent, foaming agent, packaging gas, preservative, propellant INS 290				
Food Cat. No.	Food Category	Max level	Notes	Year Adopted
14.1.1.2	Table waters and soda waters	GMP	BBB	2019

B.2.3.2 Amendment to Table 2 of the GSFA

Food category 14.1.1.2 Table waters and soda waters				
Food additive	INS	Maximum Level	Year Adopted	Notes
Carbon dioxide	290	GMP	2019	BBB

Note BBB: For use to produce carbonated products only

B.3- Proposed amendments to Table 1 and 2 of the GSFA relating to the codex commodity standards for cereals, pulses and legumes (CCCPL); and vegetable proteins (CCVP)

(For adoption)

B.3.1 Amendment to Table 1 of the GSFA

STANDARD FOR WHEAT FLOUR (CXS 152-1985)

Alpha Amylase From Aspergillus Oryzae Var.: Functional class: Flour treatment agent INS 1100(i)				
Food category No	Food category	Max level	Notes	Year adopted
06.2	Flours and starches (including soybean powder)	GMP		1999

Alpha Amylase From Bacillus subtilis: Functional class: Flour treatment agent INS 1100(iii)				
Food category No	Food category	Max level	Notes	Year adopted
06.2	Flours and starches (including soybean powder)	GMP	<u>XS152</u>	2014

Ascorbic acid, L-: Functional class: Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant INS 300				
Food category No	Food category	Max level	Notes	Year adopted
06.2.1	Flours	300	<u>Note F-CXS152</u>	2014

Azodicarbonamide: Functional class: Flour treatment agent INS 927a				
Food category No	Food category	Max level	Notes	Year adopted
06.2.1	Flours	45	<u>Note A-CXS152</u>	1999

Benzoyl peroxide: Functional class: Bleaching agent, Flour treatment agent, Preservative INS 928				
Food category No	Food category	Max level	Notes	Year adopted
06.2.1	Flours	75	<u>Note B-CXS152</u>	2007

Carbohydrazase from Bacillus licheniformis: Functional class: Flour treatment agent INS 1100(vi)				
Food category No	Food category	Max level	Notes	Year adopted
06.2	Flours and starches (including soybean powder)	GMP	<u>XS152</u>	2014

Chlorine: Functional class: Flour treatment agent INS 925				
Food category No	Food category	Max level	Notes	Year adopted
06.2.1	Flours	2500	87 & <u>Note E-CXS 152</u>	2001

Diacetyltartaric and fatty acid esters of glycerol: Functional class: Emulsifier, Sequestrant, Stabilizer INS 472e				
Food category No	Food category	Max level	Notes	Year adopted
06.2	Flours and starches (including soybean powder)	GMP	186 & <u>XS152</u>	2008

Phosphates: Functional class: Acidity regulator, antioxidant, emulsifier, firming agent, flour treatment agent, humectant, preservative, raising agent, sequestrant, stabilizer, thickener 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				
Food category No	Food category	Max level	Notes	Year adopted
06.2.1	Flours	2500	33, 225 & <u>Note C-CXS152</u>	2012

Protease From Aspergillus Oryzae Var.: Functional class: Flavour enhancer, Flour treatment agent, Stabiliser INS 1101(i)				
Food category No	Food category	Max level	Notes	Year adopted
06.2.1	Flours	GMP		1999

Pullulan: Functional class: Glazing agent, Thickener INS 1204				
Food category No	Food category	Max level	Notes	Year adopted
06.2.1	Flours	GMP	25 & <u>XS152</u>	2014

Sodium aluminium phosphates: Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Raising agent, Stabilizer, Thickener INS 541(i),(ii)				
Food category No	Food category	Max level	Notes	Year adopted
06.2.1	Flours	1600	6, 252 & <u>XS152</u>	2013

Stearoyl lactylates: Functional class: Emulsifier, Flour treatment agent, Foaming agent, Stabilizer INS 481(i), 482(i)				
Food category No	Food category	Max level	Notes	Year adopted
06.2.1	Flours	5000	186 & <u>XS152</u>	2016

Sulfites: Functional class: Antioxidant, Bleaching agent, Flour treatment agent, Preservative INS 220-225, 539				
Food category No	Food category	Max level	Notes	Year adopted
06.2.1	Flours	200	44 & <u>Note D-CXS152</u>	2006

Tartrates: Functional class: Acidity regulator, Antioxidant, Flavour enhancer, Emulsifying salt, Sequestrant, Stabilizer INS 334, 335(ii), 337				
Food category No	Food category	Max level	Notes	Year adopted
06.2.1	Flours	5000	45, 186 & <u>XS152</u>	2016

Tocopherols: Functional class: Antioxidant INS 307a, b, c				
Food category No	Food category	Max level	Notes	Year adopted
06.2.1	Flours	5000	15, 186 & <u>XS152</u>	2016

Trisodium citrate: Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer INS 331(iii)				
Food category No	Food category	Max level	Notes	Year adopted
06.2.1	Flours	GMP	25 & <u>XS152</u>	2015

STANDARD FOR COUSCOUS (CXS 202-1995)

Mineral oil, high viscosity: Functional Class: Antifoaming agent, Glazing agent INS 905d				
Food category No	Food category	Max level	Notes	Year adopted
06.1	Whole, broken, or flaked grain, including rice	800	98 & <u>XS202</u>	2004

Propyl gallate: Functional Class: Antioxidant INS 310				
Food category No	Food category	Max level	Notes	Year adopted
06.1	Whole, broken, or flaked grain, including rice	100	15 & <u>XS202</u>	2001

STANDARD FOR INSTANT NOODLES (CXS 249-2006)

Amaranth: Functional class: Colour INS 123				
Food category No	Food category	Max level	Notes	Year adopted
<u>06.4.3</u>	<u>Pre-cooked pastas and noodles and like products</u>	<u>100 mg/kg</u>	<u>153, 194</u>	

Benzoates: Functional class: Preservative INS 210-213				
Food category No	Food category	Max level	Notes	Year adopted
06.4.3	Pre-cooked pastas and noodles and like products	1000 mg/kg	13 & <u>XS249</u>	2004

Canthaxanthin: Functional class: Colour INS 161g				
Food category No	Food category	Max level	Notes	Year adopted
06.4.3	Pre-cooked pastas and noodles and like products	15 mg/kg	153 & <u>XS249</u>	2011

Caramel II- sulfite caramel: Functional class: Colour INS 150b				
Food category No	Food category	Max level	Notes	Year adopted
<u>06.4.3</u>	<u>Pre-cooked pastas and noodles and like products</u>	<u>50000 mg/kg</u>	<u>153-194</u>	

Carotenoids: Functional class: Colour INS 160a(i), a(iii),e,f				
Food category No	Food category	Max level	Notes	Year adopted
06.4.3	Pre-cooked pastas and noodles and like products	1200 mg/kg	153 & Note B-CXS249	2009

Curcumin: Functional class: Colour INS 100(i)				
Food category No	Food category	Max level	Notes	Year adopted
<u>06.4.3</u>	<u>Pre-cooked pastas and noodles and like products</u>	<u>500 mg/kg</u>	153- <u>194</u>	

Phosphates: Functional class: Acidity regulator, antioxidant, emulsifier, firming agent, flour treatment agent, humectant, preservative, raising agent, sequestrant, stabilizer, thickener 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				
Food category No	Food category	Max level	Notes	Year adopted
06.4.3	Pre-cooked pastas and noodles and like products	2500 mg/kg	33, 211 & Note C-CXS249	2012

Polydimethylsiloxane: Functional class: Anticaking agent, Antifoaming agent, Emulsifier INS 900a				
Food category No	Food category	Max level	Notes	Year adopted
06.4.3	Pre-cooked pastas and noodles and like products	50 mg/kg	153_	2007

Riboflavins: Functional class: Colour INS 101(i),(ii),(iii)				
Food category No	Food category	Max level	Notes	Year adopted
06.4.3	Pre-cooked pastas and noodles and like products	300 mg/kg	153 & Note A-CXS249	2008

Sorbates: Functional class: Preservative INS 200-203, 200, 202, 203				
Food category No	Food category	Max level	Notes	Year adopted
06.4.3	Pre-cooked pastas and noodles and like products	2000 mg/kg	42 & 211	2012

Sorbitan Esters of Fatty Acids: Functional class: Emulsifier, Stabilizer INS 491-495				
Food category No	Food category	Max level	Notes	Year adopted
06.4.3	Pre-cooked pastas and noodles and like products	5000 mg/kg	44 <u>2</u> & 194	2016

Sulfites: Functional class: Antioxidant, bleaching agent, flour treatment agent, preservative, sequestrant INS 220-225, 539				
Food category No	Food category	Max level	Notes	Year adopted
06.4.3	Pre-cooked pastas and noodles and like products	20 mg/kg	44 <u>& Note E-CXS249</u>	2006

Tartrates: Functional class: Acidity regulator, Antioxidant, Flavour enhancer, Emulsifying salt, Sequestrant, Stabilizer INS 334, 335(ii), 337				
Food category No	Food category	Max level	Notes	Year adopted
06.4.3	Pre-cooked pastas and noodles and like products	7500 mg/kg	45, 128, 194	2016

Tartrazine: Functional class: Colour INS 102				
Food category No	Food category	Max level	Notes	Year adopted
<u>06.4.3</u>	<u>Pre-cooked pastas and noodles and like products</u>	<u>300 mg/kg</u>	453 <u>194</u>	

GENERAL STANDARD FOR SOY PROTEIN PRODUCTS (CXS 175-1989)

Caramel III- ammonia caramel: Functional class: Colour INS 150c				
Food category No	Food category	Max level	Notes	Year adopted
06.8.8	Other soybean protein products	20000 mg/kg	<u>XS175</u>	2010

Caramel IV- sulfite ammonia caramel: Functional class: Colour INS 150d				
Food category No	Food category	Max level	Notes	Year adopted
06.8.8	Other soybean protein products	20000 mg/kg	<u>XS175</u>	2010

B.3.2 Amendment to Table 2 of the GSFA

STANDARD FOR WHEAT FLOUR (CXS 152-1985)

Food category 06.2 Flours and starches (including soybean powder)				
Food additive	INS	Year Adopted	Maximum level	Notes
<u>alpha-Amylase from <i>Aspergillus oryzae</i> var.</u>	1100(i)	1999	GMP	
alpha-Amylase from <i>Bacillus subtilis</i>	1100(iii)	2014	GMP	<u>XS152</u>
Carbohydrase from <i>Bacillus licheniformis</i>	1100(vi)	2014	GMP	<u>XS152</u>
Diacetyltartaric and fatty acid esters of glycerol	472e	2008	3000 mg/kg	186 & <u>XS152</u>

Food category 06.2.1 Flours				
Food additive	INS	Year Adopted	Maximum Level (mg/kg)	Notes
Ascorbic acid, L-	300	2014	300	<u>Note F-CXS152</u>
Azodicarbonamide	927a	1999	45	<u>Note A-CXS152</u>
Benzoyl peroxide	928	2007	75	<u>Note B-CXS152</u>
Chlorine	925	2001	2500	87 & <u>Note E-CXS152</u>
Lecithin	322(i)	2014	GMP	25 & 28_
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	2500	33, 225 & <u>Note C-CXS152</u>
Protease from <i>aspergillus oryzae</i> var.	1101(i)	1999	GMP	
Pullulan	1204	2014	GMP	25 & <u>XS152</u>
SODIUM ALUMINIUM PHOSPHATES	541(i),(ii)	2013	1600	6, 252 & <u>XS152</u>

STEAROYL LACTYLATES	481(i), 482(i)	2016	5000	186 & <u>XS152</u>
SULFITES	220-225, 539	2006	200	44 & <u>Note D-CXS152</u>
TARTRATES	334, 335(ii), 337	2016	5000	45, 186 & <u>XS152</u>
TOCOPHEROLS	307a, b, c	2016	5000	15, 186 & <u>XS152</u>
Trisodium citrate	331(iii)	2015	GMP	25 & <u>XS152</u>

STANDARD FOR COUSCOUS (CXS 202-1995)

Food category 06.1 Whole, broken, or flaked grain, including rice				
Food additive	INS	Year adopted	Maximum Level (mg/kg)	Notes
Mineral oil, high viscosity	905d	2004	800	98 & <u>XS202</u>
Propyl gallate	310	2001	100	15 & <u>XS202</u>

STANDARD FOR INSTANT NOODLES (CXS 249-2006)

Food category 06.4.3 Pre-cooked pastas and noodles and like products				
Food additive	INS	Year adopted	Maximum Level (mg/kg)	Notes
<u>Amaranth</u>	<u>123</u>		<u>100</u>	153 <u>194</u>
BENZOATES	210-213	2004	1000	13 & <u>XS249</u>
Canthaxanthin	161g	2011	15	153 & <u>XS249</u>
<u>Caramel II - sulfite caramel</u>	<u>150b</u>		<u>50000</u>	153 <u>194</u>
CAROTENOIDS	160a(i),a(iii),e,f	2009	1200	153 & <u>Note B-CXS249</u>
<u>Curcumin</u>	<u>100(i)</u>		<u>500</u>	153 <u>194</u>
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	2500	33, 211 & <u>Note C-CXS249</u>
Polydimethylsiloxane	900a	2007	50	153
RIBOFLAVINS	101(i),(ii), (iii)	2008	300	153 & <u>Note A-CXS249</u>
SORBATES	200-203 <u>200, 202, 203</u>	2012	2000	42 & 211
SORBITAN ESTERS OF FATTY ACIDS	491-495	2016	5000	44 <u>2</u> & 194
SULFITES	220-225, 539	2006	20	44 & <u>Note E-CXS249</u>
TARTRATES	334, 335(ii), 337	2016	7500	45, 128, 194
<u>Tartrazine</u>	<u>102</u>		<u>300</u>	153 <u>194</u>

GENERAL STANDARD FOR SOY PROTEIN PRODUCTS (CXS 175-1989)

Food category 06.8.8 Other soybean protein products				
Food additive	INS	Year adopted	Maximum Level (mg/kg)	Notes
Caramel III - ammonia caramel	150c	2010	20000	<u>XS175</u>

Caramel IV - sulfite ammonia caramel	150d	2010	20000	<u>XS175</u>
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NOTES

Note A-CXS152: For flours for leavened bread only in products conforming to the *Standard for Wheat Flour (CXS 152-1985)*.

Note B-CXS152: Except for use in products conforming to the *Standard for Wheat Flour (CXS 152-1985)* as a flour treatment agent only, at a maximum level of 60 mg/kg.

Note C-CXS152: For use in products conforming to the *Standard for Wheat Flour (CXS 152-1985)* as a flour treatment agent: 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)) only.

Note D-CXS152: In products conforming to the *Standard for Wheat Flour (CXS 152-1985)*, only for use as a flour treatment agent in flours for biscuit and pastry manufacture: sulfur dioxide (INS 220), sodium sulfite (INS 221), sodium metabisulfite (INS 223) and potassium metabisulfite (INS 224) only.

Note E-CXS152: In products conforming to the *Standard for Wheat Flour (CXS 152-1985)*, only for use in flours for high ratio cakes.

Note F-CXS152: For use in products conforming to the *Standard for Wheat Flour (CXS 152-1985)* as a flour treatment agent only.

Note A-CXS249: Except for use in products conforming to the *Standard for Instant Noodles (CXS 249-2006)* at 200 mg/kg.

Note B-CXS249: Except for use of beta-carotenes, *Blakeslea trispora* (INS 160a(iii)) at 1000 mg/kg, carotenal, beta-apo-8' (INS 160e) at 200 mg/kg, and carotenoic acid, ethyl ester, beta-apo-8' (INS 160f) at 1000 mg/kg in products conforming to the *Standard for Instant Noodles (CXS 249-2006)*.

Note C-CXS249: Except in products conforming to the *Standard for Instant Noodles (CXS 249-2006)*: 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)), disodium diphosphate (INS 450(i)), trisodium phosphate INS 450(ii), tetrasodium diphosphate (INS 450(iii)), dipotassium diphosphate INS 450(iv), tetrapotassium diphosphate (INS 450(v)), calcium dihydrogen phosphate INS 450(vii), 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)) for use only as humectants at 2,000 mg/kg, singly or in combination, as phosphorus.

Note E-CXS249: For products conforming to the *Standard for Instant Noodles (CXS 249-2006)*: sulfur dioxide (INS 220), sodium sulfite (INS 221), sodium metabisulfite (INS 223) and potassium metabisulfite (INS 224) for use as flour treatment agents only.

Note XS152: Excluding products conforming to the *Standard for Wheat Flour (CXS 152-1985)*.

Note XS302: Excluding products conforming to the *Standard for Couscous (CXS 302-1995)*.

Note XS249: Excluding products conforming to the *Standard for Instant Noodles (CXS 249-2006)*.

Note XS175: Excluding products conforming to the *Standard for Soy Protein Products (CXS 175-1989)*.

B.3.3 Amendment to Table 3 of the GSFA

STANDARD FOR INSTANT NOODLES (CXS 249-2006)

INS No	Additive	Functional Class	Year Adopted	Acceptable, including foods conforming to the following commodity standards
260	Acetic acid, glacial	Acidity regulator, Preservative	1999	CS 117-1981, CS 309R-2011, CS 70-1981, CS 94-

INS No	Additive	Functional Class	Year Adopted	Acceptable, including foods conforming to the following commodity standards
				1981, CS 119-1981, CS 291-2010, CS 302-2011, CS 319-2015, <u>CS 249-2006</u>
1422	Acetylated distarch adipate	Emulsifier, Stabilizer, Thickener	1999	CS 117-1981, CS 309R-2011, CS 70-1981, CS 94-1981, CS 119-1981, <u>CS 249-2006</u>
1414	Acetylated distarch phosphate	Emulsifier, Stabilizer, Thickener	1999	CS 117-1981, CS 309R-2011, CS 70-1981, CS 94-1981, CS 119-1981, <u>CS 249-2006</u>
1451	Acetylated oxidized starch	Emulsifier, Stabilizer, Thickener	2005	CS 117-1981, CS 309R-2011, <u>CS 249-2006</u>
1401	Acid-treated starch	Emulsifier, Stabilizer, Thickener	1999	CS 117-1981, CS 105-1981, CS 309R-2011, CS 70-1981, CS 94-1981, CS 119-1981, <u>CS 249-2006</u>
406	Agar	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	CS 96-1981, CS 97-1981, CS 117-1981, CS 309R-2011, CS 70-1981 (for use in packing media only), CS 94-1981 (for use in packing media only), CS 119-1981 (for use in packing media only), <u>CS 249-2006</u>
400	Alginic acid	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	CS 117-1981, CS 105-1981, CS 309R-2011, CS 70-1981 (for use in packing media only), CS 94-1981 (for use in packing media only), CS 119-1981 (for use in packing media only), <u>CS 249-2006</u>
1402	Alkaline treated starch	Emulsifier, Stabilizer, Thickener	1999	CS 117-1981, CS 105-1981, CS 309R-2011, CS

INS No	Additive	Functional Class	Year Adopted	Acceptable, including foods conforming to the following commodity standards
				70-1981, CS 94-1981, CS 119-1981, <u>CS 249-2006</u>
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 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, CS 291-2010 CS 302-2011, <u>CS 249-2006</u>
162	Beet red	Colour	1999	CS 117-1981, CS 319-2015 (special holiday pack canned pears only), <u>CS 249-2006</u>
1403	Bleached starch	Emulsifier, Stabilizer, Thickener	1999	CS 117-1981, CS 105-1981, CS 309R-2011, <u>CS 249-2006</u>
170(i)	Calcium carbonate	Acidity regulator, Anticaking agent, Colour, Firming agent, Flour treatment agent, Stabilizer	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, CS 291-2010, CS 319-2015, <u>CS 249-2006</u>
327	Calcium lactate	Acidity regulator, Emulsifying salt, Firming agent, Flour treatment agent, Thickener	1999	CS 117-1981, CS 309R-2011, CS 291-2010, CS 319-2015, <u>CS 249-2006</u>
529	Calcium oxide	Acidity regulator, Flour treatment agent	1999	CS 117-1981, CS 309R-2011, CS 291-2010, <u>CS 249-2006</u>
516	Calcium sulfate	Acidity regulator, Firming agent, Flour treatment agent, Sequestrant, Stabilizer	1999	CS 117-1981, CS 309R-2011, CS 291-2010, CS 319-2015, <u>CS 249-2006</u>
150a	Caramel I – plain caramel	Colour	1999	CS 117-1981, CS 319-2015 (special holiday pack canned pears only), <u>CS 249-2006</u>

INS No	Additive	Functional Class	Year Adopted	Acceptable, including foods conforming to the following commodity standards
410	Carob bean gum	Emulsifier, Stabilizer, Thickener	1999	CS 117-1981, CS 105-1981, CS 309R-2011, CS 70-1981 (for use in packing media only), CS 94-1981 (for use in packing media only), CS 119-1981 (for use in packing media only), <u>CS 249-2006</u>
407	Carrageenan	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	CS 96-1981, CS 97-1981, CS 117-1981, CS 105-1981, CS 309R-2011, CS 70-1981 (for use in packing media only), CS 94-1981 (for use in packing media only), CS 119-1981 (for use in packing media only), <u>CS 249-2006</u>
330	Citric acid	Acidity regulator, Antioxidant, Colour retention agent, Sequestrant	1999	CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, CS13-1981, CS 57-1981, CS 37-1991, CS 70-1981, CS 90-1981, CS 94-1981, CS 119-1981, CS 291-2010, CS 302-2011, CS 319-2015, <u>CS 249-2006</u>
424	Curdlan	Firming agent, Gelling agent, Stabilizer, Thickener	2001	CS 117-1981, <u>CS 249-2006</u>
627	Disodium 5'-guanylate	Flavour enhancer	1999	CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 117-1981, CS 302-2011, <u>CS 249-2006</u>
631	Disodium 5'-inosinate	Flavour enhancer	1999	CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 117-1981, CS 302-2011, <u>CS 249-2006</u>

INS No	Additive	Functional Class	Year Adopted	Acceptable, including foods conforming to the following commodity standards
635	Disodium 5'-ribonucleotides	Flavour enhancer	1999	CS 117-1981, <u>CS 249-2006</u>
1412	Distarch phosphate	Emulsifier, Stabilizer, Thickener	1999	CS 117-1981, CS 309R-2011, CS 70-1981, CS 94-1981, CS 119-1981, <u>CS 249-2006</u>
418	Gellan gum	Stabilizer, Thickener	1999	CS 117-1981, CS 105-1981, CS 309R-2011, <u>CS 249-2006</u>
620	Glutamic acid, L(+)-	Flavour enhancer	1999	CS 117-1981, <u>CS 249-2006</u>
412	Guar gum	Emulsifier, Stabilizer, Thickener	1999	CS 117-1981, CS 105-1981, CS 309R-2011, CS 70-1981 (for use in packing media only), CS 94-1981 (for use in packing media only), CS 119-1981 (for use in packing media only), <u>CS 249-2006</u>
414	Gum arabic (Acacia gum)	Bulking agent, Carrier, Emulsifier, Glazing agent, Stabilizer, Thickener	1999	CS 117-1981, CS 105-1981, CS 87-1981, CS 309R-2011, <u>CS 249-2006</u>
1442	Hydroxypropyl distarch phosphate	Anticaking agent, Emulsifier, Stabilizer, Thickener	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 309R-2011, CS 70-1981, CS 94-1981, CS 119-1981, <u>CS 249-2006</u>
1440	Hydroxypropyl starch	Emulsifier, Stabilizer, Thickener	1999	CS 117-1981, CS 309R-2011, CS 70-1981, CS 94-1981, CS 119-1981, <u>CS 249-2006</u>
416	Karaya gum	Emulsifier, Stabilizer, Thickener	1999	CS 117-1981, CS 105-1981, CS 309R-2011, <u>CS 249-2006</u>
270	Lactic acid, L-, D- and DL-	Acidity regulator	1999	CS 117-1981, CS 309R-2011, CS 70-1981, CS 94-1981, CS 119-1981 CS 291-2010, CS 319-

INS No	Additive	Functional Class	Year Adopted	Acceptable, including foods conforming to the following commodity standards
				2015, <u>CS 249-2006</u>
322(i)	Lecithin	Antioxidant, Emulsifier	1999	CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, CS 291-2010, CS 319-2015 (canned mangoes only), <u>CS 249-2006</u>
296	Malic acid, DL-	Acidity regulator	1999	CS 117-1981, CS 309R-2011, CS 291-2010, CS 302-2011, CS 319-2015, <u>CS 249-2006</u>
471	Mono- and di-glycerides of fatty acids	Antifoaming agent, Emulsifier, Stabilizer	1999	CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, <u>CS 249-2006</u>
621	Monosodium L-glutamate	Flavour enhancer	1999	CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 117-1981, CS 302-2011, <u>CS 249-2006</u>
1410	Monostarch phosphate	Emulsifier, Stabilizer, Thickener	1999	CS 117-1981, CS 309R-2011, CS 70-1981, CS 94-1981, CS 119-1981, <u>CS 249-2006</u>
1404	Oxidized starch	Emulsifier, Stabilizer, Thickener	1999	CS 117-1981, CS 105-1981, CS 309R-2011, CS 70-1981, CS 94-1981, CS 119-1981, <u>CS 249-2006</u>
440	Pectins	Emulsifier, Gelling agent, Glazing agent, Stabilizer, Thickener	1999	CS 117-1981, CS 87-1981, CS 309R-2011, CS 70-1981 (for use in packing media only), CS 94-1981 (for use in packing media only), CS 119-1981 (for use in packing media only), <u>CS 249-2006</u>
1413	Phosphated distarch phosphate	Emulsifier, Stabilizer, Thickener	1999	CS 117-1981, CS 309R-2011, CS 70-1981, CS 94-

INS No	Additive	Functional Class	Year Adopted	Acceptable, including foods conforming to the following commodity standards
				1981, CS 119-1981, CS 249-2006
501(i)	Potassium carbonate	Acidity regulator, Stabilizer	1999	CS 117-1981, CS 87-1981, CS 105-1981, CS 141-1983, CS 309R-2011, CS 291-2010, CS 319-2015, CS 249-2006
508	Potassium chloride	Firming agent, Flavour enhancer, Stabilizer, Thickener	1999	CS 88-1981, CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 117-1981, CS 319-2015 (canned mangoes only), CS 249-2006
407a	Processed eucheuma seaweed (PES)	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	2001	CS 117-1981, CS 309R-2011, CS 249-2006
262(i)	Sodium acetate	Acidity regulator, Preservative, Sequestrant	1999	CS 117-1981, 309R-2011, CS 309R-2011, CS 291-2010, CS 319-2015, CS 249-2006
401	Sodium alginate	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	CS 96-1981, CS 97-1981, CS 117-1981, CS 309R-2011, CS 70-1981 (for use in packing media only), CS 94-1981 (for use in packing media only), CS 119-1981 (for use in packing media only), CS 249-2006
500(i)	Sodium carbonate	Acidity regulator, Anticaking agent, Raising agent, Stabilizer, Thickener	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, CS 291-2010, CS 319-2015, CS 249-2006
466	Sodium carboxymethyl cellulose (Cellulose gum)	Bulking agent, Emulsifier, Firming agent, Gelling agent, Glazing agent,	1999	CS 117-1981, CS 105-1981, CS 309R-2011, CS

INS No	Additive	Functional Class	Year Adopted	Acceptable, including foods conforming to the following commodity standards
		Humectant, Stabilizer, Thickener		70-1981 (for use in packing media only), CS 94-1981 (for use in packing media only), CS 119-1981 (for use in packing media only), CS 302-2011, CS 319-2015 (canned mangoes only), <u>CS 249-2006</u>
350(ii)	Sodium DL-malate	Acidity regulator, Humectant	1999	CS 117-1981, CS 309R-2011, CS 291-2010, CS 302-2011, CS 319-2015, <u>CS 249-2006</u>
365	Sodium fumarates	Acidity regulator	1999	CS 117-1981, CS 309R-2011, CS 319-2015, <u>CS 249-2006</u>
500(ii)	Sodium hydrogen carbonate	Acidity regulator, Anticaking agent, Raising agent, Stabilizer, Thickener	1999	CS 117-1981 (anticaking agents in dehydrated products only), CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, CS 291-2010, CS 319-2015, <u>CS 249-2006</u>
325	Sodium lactate	Acidity regulator, Antioxidant, Bulking agent, Emulsifier, Emulsifying salt, Humectant, Thickener	1999	CS 117-1981, CS 309R-2011, CS 291-2010, CS 302-2011, CS 319-2015, <u>CS 249-2006</u>
420(i)	Sorbitol	Bulking agent, Humectant, Sequestrant, Stabilizer, Sweetener, Thickener	1999	CS 117-1981, CS 87-1981, CS 105-1981, <u>CS 249-2006</u>
420(ii)	Sorbitol syrup	Bulking agent, Humectant, Sequestrant, Stabilizer, Sweetener, Thickener	1999	CS 117-1981, CS 87-1981, CS 105-1981, <u>CS 249-2006</u>
1420	Starch acetate	Emulsifier, Stabilizer, Thickener	1999	CS 117-1981, CS 309R-2011, CS 70-1981, CS 94-1981, CS 119-1981, <u>CS 249-2006</u>
1450	Starch sodium octenyl succinate	Emulsifier, Stabilizer, Thickener	1999	CS 117-1981, CS 309R-2011, <u>CS 249-2006</u>

INS No	Additive	Functional Class	Year Adopted	Acceptable, including foods conforming to the following commodity standards
1405	Starches, enzyme treated	Emulsifier, Stabilizer, Thickener	1999	CS 117-1981, CS 105-1981, CS 309R-2011, <u>CS 249-2006</u>
417	Tara gum	Gelling agent, Stabilizer, Thickener	1999	CS 117-1981, CS 105-1981, <u>CS 249-2006</u>
331(iii)	Trisodium citrate	Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer	1999	CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, CS 291-2010, CS 302-2011, CS 319-2015, <u>CS 249-2006</u>
415	Xanthan gum	Emulsifier, Foaming agent, Stabilizer, Thickener	1999	CS 117-1981, CS 105-1981, CS 309R-2011, CS 70-1981 (for use in packing media only), CS 94-1981 (for use in packing media only), CS 119-1981 (for use in packing media only), <u>CS 249-2006</u>

Amendments to Section 2 of the Annex to Table 3 of the GSFA

06.4.3	Pre-cooked pastas and noodles and like products
	Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this Standard.
Codex standards	Instant Noodles (CXS 249-2006)

06.8.8	Other soybean protein products
	Food additives are not permitted in products conforming to this standard.
Codex standards	Soy Protein Products (CXS 175-1989)

12.10	Protein products other than from soybeans
	Food additives are not permitted in products conforming to this standard.
Codex standards	Wheat Protein Products Including Wheat Gluten (CXS 163-1987), Vegetable Protein Products (VPP) (CXS 174-1989)

B.4- Proposed revisions to ascorbyl esters in food categories 13.1.1, 13.1.2 and 13.1.3 of the GSFA

(For adoption)

B.4.1 Amendment to Table 1 of the GSFA

Ascorbyl esters		
INS 304	Ascorbyl palmitate	Functional Class: Antioxidant

INS 305		Ascorbyl stearate		Functional Class: Antioxidant	
Food Cat. No.	Food Category	Max Level	Notes	Year adopted	
13.1.1	Infant Formulae	10 mg/kg	Notes 45, 72 & 187	2009	
13.1.2	Follow-up formulae	50 mg/kg	Notes 45, 72 , 187 & 315	2015	
13.1.3	Formulae for Special Medical Purposes for Infants	10 mg/kg	Notes 40, 45, & 72 & <u>187</u>	2006	

B.4.2 Amendment to Table 2 of the GSFA

Food category 13.1.1 Infant formulae				
Food additive	INS	Year Adopted	Maximum Level	Notes
ASCORBYL ESTERS	304, 305	2009	10 mg/kg	Notes 45, 72 & 187

Food category 13.1.2 Follow-up formulae				
Food additive	INS	Year Adopted	Maximum Level	Notes
ASCORBYL ESTERS	304, 305	2015	50 mg/kg	Notes 45, 72 , 187 & 315

Food category 13.1.3 Formulae for Special Medical Purposes for Infants				
Food additive	INS	Year Adopted	Maximum Level	Notes
ASCORBYL ESTERS	304, 305	2006	10 mg/kg	Notes 40, 45, & 72 & <u>187</u>

B.5- Proposed insertion of a footnote to the table entitled “References to Commodity Standards for GSFA Table 3 Additives” of the GSFA

(For adoption)

“This Section only lists commodity standards where the corresponding GSFA Food Category is not listed in the Annex to Table 3. Provisions for the use of specific Table 3 additives in commodity standards where the corresponding GSFA Food Category is listed in the Annex to Table 3 can be found in the corresponding Food Categories in Tables 1 and 2. Be aware that the process to align food-additive provisions in commodity standards with the GSFA is a work in progress, and as a result not all commodity standards are yet listed in this Section”.

PART C: PROVISIONS RELATED TO AGENDA ITEM 5D: Adopted provisions with Note 161 attached to them and subsequent revision recommendation

(For adoption)

These adopted provisions are presented in the format of Table 2 of the GSFA. This Appendix differentiates which alternative Note for Note 161 is proposed for each adopted provision. Those alternative Notes are designated as Note A or Note B:

Note A: “Some Codex Members allow use of additives with sweetener function in all foods within this Food Category while others limit additives with sweetener function to those foods with significant energy reduction or no added sugars.”

Note B: “Some Codex Members allow use of additives with sweetener function in all foods within this Food Category while others limit additives with sweetener function to those foods with significant energy reduction or no added sugars. This limitation may not apply to the appropriate use as a flavour enhancer.”

Food Category No. 01.1.4 (Flavoured fluid milk drinks)

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class	Proposal
ACESULFAME POTASSIUM	950	350	161 & 188	2007	Flavour Enhancer, Sweetener	Replace Note 161 with Note B

ASPARTAME	951	600	161, 191 & 405	2017	Flavour Enhancer, Sweetener	Replace Note 161 with Note B
ASPARTAME-ACESULFAME SALT	962	350	113 & 161	2009	Sweetener	Replace Note 161 with Note A
CYCLAMATES	952(i), (ii), (iv)	250	17 & 161	2007	Sweetener	Replace Note 161 with Note A
NEOTAME	961	20	161	2007	Flavour Enhancer, Sweetener	Replace Note 161 with Note B
SACCHARINS	954(i)-(iv)	80	161 & 406	2017	Sweetener	Replace Note 161 with Note A
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	300	161 & 404	2017	Flavour Enhancer, Sweetener	Replace Note 161 with Note B

Food Category No. 01.7 (Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt))

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class	Proposal
ACESULFAME POTASSIUM	950	350	161 & 188	2007	Flavour Enhancer, Sweetener	Replace Note 161 with Note B
ASPARTAME	951	1000	161 & 191	2007	Flavour Enhancer, Sweetener	Replace Note 161 with Note B
ASPARTAME-ACESULFAME SALT	962	350	113 & 161	2009	Sweetener	Replace Note 161 with Note A
CYCLAMATES	952(i), (ii), (iv)	250	17 & 161	2007	Sweetener	Replace Note 161 with Note A
NEOTAME	961	100	161	2007	Flavour Enhancer, Sweetener	Replace Note 161 with Note B
SACCHARINS	954(i)-(iv)	100	161	2007	Sweetener	Replace Note 161 with Note A
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	400	161	2007	Flavour Enhancer, Sweetener	Replace Note 161 with Note B

Food Category No. 03.0 (Edible ices, including sherbet and sorbet)

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class	Proposal
ACESULFAME POTASSIUM	950	800	161 & 188	2007	Flavour Enhancer, Sweetener	Replace Note 161 with Note B
ASPARTAME	951	1000	161 & 191	2007	Flavour Enhancer, Sweetener	Replace Note 161 with Note B
CYCLAMATES	952(i), (ii), (iv)	250	17 & 161	2007	Sweetener	Replace Note 161 with Note A
NEOTAME	961	100	161	2007	Flavour Enhancer, Sweetener	Replace Note 161 with Note B
SACCHARINS	954(i)-(iv)	100	161	2007	Sweetener	Replace Note 161 with Note A

SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	320	161	2007	Flavour Enhancer, Sweetener	Replace Note 161 with Note B
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Food Category No. 04.1.2.5 (Jams, jellies, marmelades)

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class	Proposal
ACESULFAME POTASSIUM	950	1000	161 & 188	2007	Flavour Enhancer, Sweetener	Replace Note 161 with Note B
ASPARTAME	951	1000	161 & 191	2007	Flavour Enhancer, Sweetener	Replace Note 161 with Note B
ASPARTAME-ACESULFAME SALT	962	1000	119 & 161	2009	Sweetener	Replace Note 161 with Note A
CYCLAMATES	952(i), (ii), (iv)	1000	17 & 161	2007	Sweetener	Replace Note 161 with Note A
NEOTAME	961	70	161	2007	Flavour Enhancer, Sweetener	Replace Note 161 with Note B
SACCHARINS	954(i)- (iv)	200	161	2007	Sweetener	Replace Note 161 with Note A
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	400	161	2007	Flavour Enhancer, Sweetener	Replace Note 161 with Note B

Food Category No. 04.1.2.6 (Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5)

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class	Proposal
ACESULFAME POTASSIUM	950	1000	161 & 188	2007	Flavour Enhancer, Sweetener	Replace Note 161 with Note B
ASPARTAME	951	1000	161 & 191	2007	Flavour Enhancer, Sweetener	Replace Note 161 with Note B
CYCLAMATES	952(i), (ii), (iv)	2000	17 & 161	2007	Sweetener	Replace Note 161 with Note A
NEOTAME	961	70	161	2007	Flavour Enhancer, Sweetener	Replace Note 161 with Note B
SACCHARINS	954(i)- (iv)	200	161	2007	Sweetener	Replace Note 161 with Note A
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	400	161	2007	Flavour Enhancer, Sweetener	Replace Note 161 with Note B

Food Category No. 04.1.2.8 (Fruit preparations, including pulp, purees, fruit toppings and coconut milk)

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class	Proposal
ACESULFAME POTASSIUM	950	350	161 & 188	2007	Flavour Enhancer, Sweetener	Replace Note 161 with Note B
ASPARTAME	951	1000	161 & 191	2007	Flavour Enhancer, Sweetener	Replace Note 161 with Note B
ASPARTAME-ACESULFAME SALT	962	350	113 & 161	2009	Sweetener	Replace Note 161 with Note A
CYCLAMATES	952(i), (ii), (iv)	250	17 & 161	2007	Sweetener	Replace Note 161 with Note A
NEOTAME	961	100	161	2007	Flavour Enhancer, Sweetener	Replace Note 161 with Note B
SACCHARINS	954(i)-(iv)	200	161	2007	Sweetener	Replace Note 161 with Note A
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	400	161	2007	Flavour Enhancer, Sweetener	Replace Note 161 with Note B

Food Category No. 04.1.2.9 (Fruit-based desserts, including fruit-flavoured water-based desserts)

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class	Proposal
ACESULFAME POTASSIUM	950	350	161 & 188	2007	Flavour Enhancer, Sweetener	Replace Note 161 with Note B
ASPARTAME	951	1000	161 & 191	2007	Flavour Enhancer, Sweetener	Replace Note 161 with Note B
ASPARTAME-ACESULFAME SALT	962	350	113 & 161	2009	Sweetener	Replace Note 161 with Note A
CYCLAMATES	952(i), (ii), (iv)	250	17 & 161	2007	Sweetener	Replace Note 161 with Note A
NEOTAME	961	100	161	2007	Flavour Enhancer, Sweetener	Replace Note 161 with Note B
SACCHARINS	954(i)-(iv)	100	161	2007	Sweetener	Replace Note 161 with Note A
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	400	161	2007	Flavour Enhancer, Sweetener	Replace Note 161 with Note B

Food Category No. 04.1.2.10 (Fermented fruit products)

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class	Proposal
ACESULFAME POTASSIUM	950	350	161 & 188	2007	Flavour Enhancer, Sweetener	Replace Note 161 with Note B
ASPARTAME	951	1000	161 & 191	2007	Flavour Enhancer, Sweetener	Replace Note 161 with Note B
NEOTAME	961	65	161	2007	Flavour Enhancer, Sweetener	Replace Note 161 with Note B

SACCHARINS	954(i)-(iv)	160	161	2008	Sweetener	Replace Note 161 with Note A
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	150	161	2007	Flavour Enhancer, Sweetener	Replace Note 161 with Note B
ACESULFAME POTASSIUM	950	350	161 & 188	2007	Flavour Enhancer, Sweetener	Replace Note 161 with Note B

Food Category No. 04.1.2.12 (Cooked fruit)

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class	Proposal
ACESULFAME POTASSIUM	950	500	161 & 188	2008	Flavour Enhancer, Sweetener	Replace Note 161 with Note B
ASPARTAME	951	1000	161 & 191	2007	Flavour Enhancer, Sweetener	Replace Note 161 with Note B
NEOTAME	961	65	161	2007	Flavour Enhancer, Sweetener	Replace Note 161 with Note B
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	150	161	2008	Flavour Enhancer, Sweetener	Replace Note 161 with Note B

Food Category No. 05.1.3 (Cocoa-based spreads, including fillings)

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class	Proposal
ACESULFAME POTASSIUM	950	1000	161, 188 & XS86	2016	Flavour Enhancer, Sweetener	Replace Note 161 with Note B
ASPARTAME	951	3000	161, 191 & XS86	2016	Flavour Enhancer, Sweetener	Replace Note 161 with Note B
CYCLAMATES	952(i), (ii), (iv)	500	17, 161 & XS86	2016	Sweetener	Replace Note 161 with Note A
NEOTAME	961	100	161 & XS86	2016	Flavour Enhancer, Sweetener	Replace Note 161 with Note B
SACCHARINS	954(i)-(iv)	200	161 & XS86	2016	Sweetener	Replace Note 161 with Note A
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	400	161, 169 & XS86	2016	Flavour Enhancer, Sweetener	Replace Note 161 with Note B

Food Category No. 05.1.4 (Cocoa and chocolate products)

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class	Proposal
ACESULFAME POTASSIUM	950	500	161 & 188	2007	Flavour Enhancer, Sweetener	Replace Note 161 with Note B
ASPARTAME	951	3000	37, 161 & 191	2017	Flavour Enhancer, Sweetener	Replace Note 161 with Note B

CYCLAMATES	952(i), (ii), (iv)	500	17 & 161	2007	Sweetener	Replace Note 161 with Note A
NEOTAME	961	80	161 & XS87	2017	Flavour Enhancer, Sweetener	Replace Note 161 with Note B
SACCHARINS	954(i)-(iv)	500	161	2007	Sweetener	Replace Note 161 with Note A
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	800	161 & XS87	2017	Flavour Enhancer, Sweetener	Replace Note 161 with Note B

Food Category No. 05.2 (Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4)

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class	Proposal
CYCLAMATES	952(i), (ii), (iv)	500	17, 156, 161 & XS309R	2017	Sweetener	Replace Note 161 with Note A
NEOTAME	961	330	158, 161 & XS309R	2017	Flavour Enhancer, Sweetener	Replace Note 161 with Note B
SACCHARINS	954(i)-(iv)	500	161, 163 & XS309R	2017	Sweetener	Replace Note 161 with Note A
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	1800	161, 164 & XS309R	2017	Flavour Enhancer, Sweetener	Replace Note 161 with Note B

Food Category No. 05.2.1 (Hard candy)

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class	Proposal
ACESULFAME POTASSIUM	950	500	156, 161 & 188	2007	Flavour Enhancer, Sweetener	Replace Note 161 with Note B
ASPARTAME	951	3000	161 & 148	2008	Flavour Enhancer, Sweetener	Replace Note 161 with Note B

Food Category No. 05.2.2 (Soft candy)

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class	Proposal
ACESULFAME POTASSIUM	950	1000	157, 161, 188 & XS309R	2017	Flavour Enhancer, Sweetener	Replace Note 161 with Note B
ASPARTAME	951	3000	148, 161 & XS309R	2017	Flavour Enhancer, Sweetener	Replace Note 161 with Note B

Food Category No. 05.2.3 (Nougats and marzipans)

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class	Proposal
ACESULFAME POTASSIUM	950	1000	161 & 188	2007	Flavour Enhancer, Sweetener	Replace Note 161 with Note B
ASPARTAME	951	3000	161 & 191	2008	Flavour Enhancer, Sweetener	Replace Note 161 with Note B

Food Category No. 05.3 (Chewing gum)

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class	Proposal
ACESULFAME POTASSIUM	950	5000	161 & 188	2007	Flavour Enhancer, Sweetener	Replace Note 161 with Note B
ASPARTAME	951	10000	161 & 191	2007	Flavour Enhancer, Sweetener	Replace Note 161 with Note B
CYCLAMATES	952(i), (ii), (iv)	3000	17 & 161	2007	Sweetener	Replace Note 161 with Note A
NEOTAME	961	1000	161	2007	Flavour Enhancer, Sweetener	Replace Note 161 with Note B
SACCHARINS	954(i)-(iv)	2500	161	2007	Sweetener	Replace Note 161 with Note A
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	5000	161	2007	Flavour Enhancer, Sweetener	Replace Note 161 with Note B

Food Category No. 05.4 (Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces)

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class	Proposal
ACESULFAME POTASSIUM	950	500	161 & 188	2007	Flavour Enhancer, Sweetener	Replace Note 161 with Note B
ASPARTAME	951	1000	161 & 191	2007	Flavour Enhancer, Sweetener	Replace Note 161 with Note B
CYCLAMATES	952(i), (ii), (iv)	500	17 & 161	2007	Sweetener	Replace Note 161 with Note A
NEOTAME	961	100	161	2007	Flavour Enhancer, Sweetener	Replace Note 161 with Note B
SACCHARINS	954(i)-(iv)	500	161	2007	Sweetener	Replace Note 161 with Note A
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	1000	161	2008	Flavour Enhancer, Sweetener	Replace Note 161 with Note B

Food Category No. 06.3 (Breakfast cereals, including rolled oats)

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class	Proposal
ACESULFAME POTASSIUM	950	1200	161 & 188	2007	Flavour Enhancer, Sweetener	Replace Note 161 with Note B
ASPARTAME	951	1000	161 & 191	2007	Flavour Enhancer, Sweetener	Replace Note 161 with Note B
NEOTAME	961	160	161	2007	Flavour Enhancer, Sweetener	Replace Note 161 with Note B
SACCHARINS	954(i)-(iv)	100	161	2008	Sweetener	Replace Note 161 with Note A
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	1000	161	2008	Flavour Enhancer, Sweetener	Replace Note 161 with Note B

Food Category No. 10.4 (Egg-based desserts (e.g. custard))

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class	Proposal
ACESULFAME POTASSIUM	950	350	161 & 188	2007	Flavour Enhancer, Sweetener	Replace Note 161 with Note B
ASPARTAME	951	1000	161 & 191	2007	Flavour Enhancer, Sweetener	Replace Note 161 with Note B
CYCLAMATES	952(i), (ii), (iv)	250	17 & 161	2007	Sweetener	Replace Note 161 with Note A
NEOTAME	961	100	161	2007	Flavour Enhancer, Sweetener	Replace Note 161 with Note B
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	400	161	2007	Flavour Enhancer, Sweetener	Replace Note 161 with Note B

Food Category No. 12.5 (Soups and broths)

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class	Proposal
ACESULFAME POTASSIUM	950	110	161, 188 & XS117	2015	Flavour Enhancer, Sweetener	Replace Note 161 with Note B
ASPARTAME	951	1200	161, 188 & XS117	2015	Flavour Enhancer, Sweetener	Replace Note 161 with Note B
NEOTAME	961	20	161 & XS117	2015	Flavour Enhancer, Sweetener	Replace Note 161 with Note B
SACCHARINS	954(i)-(iv)	110	161 & XS117	2015	Sweetener	Replace Note 161 with Note A
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	600	161 & XS117	2015	Flavour Enhancer, Sweetener	Replace Note 161 with Note B

Food Category No. 14.1.4 (Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks)

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class	Proposal
ASPARTAME	951	600	161 & 191	2007	Flavour Enhancer, Sweetener	Replace Note 161 with Note B
NEOTAME	961	33	161	2007	Flavour Enhancer, Sweetener	Replace Note 161 with Note B
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	300	127 & 161	2007	Flavour Enhancer, Sweetener	Replace Note 161 with Note B

Food Category No. 14.1.5 (Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa)

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class	Proposal
ASPARTAME	951	600	160 & 161	2007	Flavour Enhancer, Sweetener	Replace Note 161 with Note B
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	300	160 & 161	2007	Flavour Enhancer, Sweetener	Replace Note 161 with Note B

Appendix VII

GENERAL STANDARD FOR FOOD ADDITIVES**NEW FOOD ADDITIVE PROVISIONS**

(For information)

PART A**Provisions at Step 3**

INS No.	Additive	INS Functional Class	Step	Year	Acceptable, including foods conforming to the following commodity standards
1205	Basic methacrylate copolymer (BMC)	Glazing agent Carrier	3		CS 117-1981
161b(i)	lutein from Tagetes erecta	Colour	3		
161h(i)	zeaxanthin (synthetic)	Colour	3		

PART B**Provisions at Step 2**

(For information)

FoodCatNo	Food Category	Max Level	Notes	Step	Year
ANNATTO EXTRACTS, BIXIN BASED					
INS 160b(i)	Annatto extracts, bixin-based		Functional Class: Colour		
12.2.2	Seasonings and condiments	600	8	2	
NISIN					
INS 234	Nisin		Functional Class: Preservative		
12.6.1	Emulsified sauces and dips	5.0	233	2	
12.6.2	Non-emulsified sauces	5.0	233 XS306R	2	
12.6.4	Clear sauces	5.0	233 XS302	2	
12.7	Salads and sandwich spreads	5.0	233	2	
TAMARIND SEED POLYSACCHARIDE					
INS 437	Tamarind seed polysaccharide		Functional Class: Thickener, Stabilizer, Emulsifier, Gelling agent		
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	234 & 235	2	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	234	2	
01.4.1	Pasteurized cream (plain)	GMP	236	2	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	236	2	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and	GMP		2	

	legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.3				
06.4.1	Fresh pastas and noodles and like products	GMP	211	2	
06.4.2	Dried pastas and noodles and like products	GMP	256	2	
09.2.4.1	Cooked fish and fish products	GMP	241 & 327	2	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP	258	2	
14.1.3.1	Fruit nectar	GMP		2	
14.1.3.2	Vegetable nectar	GMP		2	
14.1.3.3	Concentrates for fruit nectar	GMP		2	
14.1.3.4	Concentrates for vegetable nectar	GMP		2	
METHACRYLATE COPOLYMER, BASIC					
INS 1205 Methacrylate copolymer, basic		Functional Class: Glazing agent, Carrier			
06.2.1	Flours	GMP		2	
12.1.1	Salt	GMP		2	
MONO- AND DIGLYCERIDES OF FATTY ACIDS					
INS 471 Mono- and diglycerides of fatty acids		Functional Class: Antifoaming agent, Emulsifier, Stabilizer			
02.1.2	Vegetable oils and fats	10000	356 XS33, XS325R New Note: For oils and fats for deep frying	2	
β-CAROTENE-RICH EXTRACT FROM <i>DUNALIELLA SALINA</i>					
INS 160(a)(iv) β -carotene-rich extract from <i>Dunaliella salina</i>		Functional Class: Colour			
1.1.4	Flavoured Fluid Milk Drinks	150	52, XS243	2	
1.3.2	Beverage whiteners	100	XS250, XS252	2	
01.4.4	Cream analogues	20		2	
01.5.2	Milk and cream powder analogues	100	XS251	2	
01.6.1	Unripened cheese	100	XS262, XS221, XS273, XS275, XS283	2	
01.6.2.1	Ripened cheese, includes rind	100	XS208, XS263, XS264, XS265	2	

			XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277, XS278, XS283		
01.6.2.2	Rind of ripened cheese	500		2	
01.6.2.3	Cheese powder (for reconstitution; e.g., for cheese sauces)	100		2	
01.6.4	Processed cheese	100		2	
01.6.5	Cheese analogues	200		2	
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	100	XS243	2	
02.1.2	Vegetable oils and fats	25	232 XS33 XS210 XS325R	2	
02.1.3	Lard, tallow, fish oil, and other animal fats	25	XS211, XS329	2	
02.2.1	Butter	25	146, 291, XS279	2	
02.2.2	Fat spreads, dairy fat spreads and blended spreads	35	XS253, XS256	2	
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	200		2	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	150		2	
03.0	Edible ices, including sherbet and sorbet	200		2	
04.1.2.3	Fruit in vinegar, oil, or brine	1000	XS260	2	
04.1.2.5	Jams, jellies, marmalades	200	XS296	2	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500	XS160	2	
04.1.2.7	Candied fruit	200		2	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150		2	
04.1.2.10	Fermented fruit products	500		2	
04.1.2.11	Fruit fillings for pastries	100		2	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera),	50	XS038, XS151, XS223, XS260, XS294R	2	

	and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3				
05.1.4	Cocoa and chocolate products	100	183, XS087	2	
05.1.5	Imitation chocolate, chocolate substitute products	100		2	
05.2	Confectionary including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	100		2	
05.3	Chewing gum	100		2	
05.4	Decorations (e.g., for fine bakery wares), toppings (nonfruit) and sweet sauces	100		2	
06.3	Breakfast cereals, including rolled oats	200		2	
06.4.3	Pre-cooked pastas and noodles and like products	1200	153 XS249	2	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	150		2	
06.6	Batters (e.g., for breading or batters for fish or poultry)	500		2	
07.1.2	Crackers, excluding sweet crackers	1000		2	
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	100		2	
07.1.4	Bread-type products, including bread stuffing and bread crumbs	200	116	2	
07.1.5	Steamed bread and buns	100	216	2	
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	100		2	
08.1.2	Fresh meat, poultry, and game, comminuted	100	4, 16	2	
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	100	16	2	
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	20	16	2	

08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products	20	16	2	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	20	16, XS88, XS89, XS98	2	
08.4	Edible casings (e.g., sausage casings)	100		2	
09.1.1	Fresh fish	300	4	2	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	100	4, 16, XS292, XS312, XS315	2	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	100	95, 304, XS36, XS92, XS95, XS165, XS167, XS189, XS190, XS191, XS222, XS236, XS244, XS292, XS311, XS312 & XS315	2	
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	100	96 & XS291	2	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	100	95, XS3, XS37, XS70, XS90, XS94, XS119	2	
10.1	Fresh eggs	1000	4	2	
10.4	Egg-based desserts (e.g., custard)	150		2	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	50	217	2	
12.2.2	Seasonings and condiments	500		2	
12.4	Mustards	300		2	
12.5	Soups and broths	300	341 XS117	2	
12.6	Sauces and like products	500	XS302	2	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	50		2	

13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50	XS118	2	
13.4	Dietetic formulae for slimming purposes and weight reduction	50	XS181, XS203	2	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1- 13.4 and 13.6)	300		2	
13.6	Food supplements	300		2	
14.1.4	Water-based flavoured drinks, including "sport", "energy", or "electrolyte" drinks and particulated drinks	100		2	
14.2.2	Cider and perry	200		2	
14.2.4	Wines (other than grape)	200		2	
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	200		2	
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	200		2	
15.1	Snacks- potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	100		2	
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	100		2	
LAURIC ARGINATE ETHYL ESTER					
INS 243	Lauric arginate ethyl ester			Functional Class: Preservative	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including molluscs, crustaceans, and echinoderms	200	XS244 XS311 XS167 333	Adopted	2018

GENERAL STANDARD FOR FOOD ADDITIVES
DISCONTINUATION OF WORK
(For adoption)

Part A: Draft and proposed draft provisions for colours in the Step process in food categories 05.2 (Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4), 05.3 (Chewing gum), 05.4 (Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauce

Food Category No.	05.0	Confectionery			
Additive	INS	Step	Year	Max Level	Notes
CARAMEL II - SULFITE CARAMEL	150b	4		50000 mg/kg	183
Food Category No.	05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4			
Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	4		200 mg/kg	185
AZORUBINE (CARMOISINE)	122	7		300 mg/kg	
QUINOLINE YELLOW	104	7		300 mg/kg	
Food Category No.	05.2.1	Hard candy			
Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	4		200 mg/kg	8
LYCOPENE, TOMATO	160d(ii)	3		50000 mg/kg	
PAPRIKA EXTRACT	160c(ii)			100 mg/kg	39
Food Category No.	05.2.2	Soft candy			
Additive	INS	Step	Year	Max Level	Notes
AMARANTH	123	7		100 mg/kg	
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	4		200 mg/kg	8
LYCOPENE, TOMATO	160d(ii)	3		5000 mg/kg	
PAPRIKA EXTRACT	160c(ii)			100 mg/kg	39
Food Category No.	05.2.3	Nougats and marzipans			
Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	4		200 mg/kg	8
PAPRIKA EXTRACT	160c(ii)			100 mg/kg	39
Food Category No.	05.3	Chewing gum			
Additive	INS	Step	Year	Max Level	Notes
LYCOPENE, TOMATO	160d(ii)	3		50000 mg/kg	

Notes to the General Standard for Food Additives

Note 183

For use in surface decoration only.

Part B: Provisions in Table 1 and 2 of the GSFA in food categories 14.1.4 and 14.1.5

Food Category No.	14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks				
Additive	INS	Step	Year	Max Level	Notes	
STEAROYL LACTYLATES	481(i), 482(i)	7		2000 mg/kg		

Food Category No.	14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa				
Additive	INS	Step	Year	Max Level	Notes	
STEAROYL LACTYLATES	481(i), 482(i)	7		2000 mg/kg	2	

Notes to the General Standard for Food Additives

Note 2 On the dry ingredient, dry weight, dry mix or concentrate basis.

Part C: Draft and proposed draft provisions in Table 1 and 2 of the GSFA in food categories 01.0 through 16.0, with the exception of those additives with technological functions of colour (excluding those provisions discussed in point (i)) or sweetener, adipates, nitrites and nitrates, the provisions in food category 14.2.3 and its subcategories, and provisions awaiting a reply from CCSC, CCPFV or CCFO

Food Category No.	01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)				
Additive	INS	Step	Year	Max Level	Notes	
SORBITAN ESTERS OF FATTY ACIDS	491-495	2		5000 mg/kg	362	
SUCROGLYCERIDES	474	2		5000 mg/kg	348 & 362	
SUCROSE ESTERS OF FATTY ACIDS	473	2		5000 mg/kg	348 & 362	
SUCROSE OLIGOESTERS, TYPE I AND TYPE II	473a	2		5000 mg/kg	348 & 362	
TARTRATES	334, 335(ii), 337	2		2000 mg/kg	45 & 362	

Food Category No.	05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4				
Additive	INS	Step	Year	Max Level	Notes	
TARTRATES	334, 335(ii), 337	2		20000 mg/kg	45 & XS309R	

Food Category No.	07.2.3	Mixes for fine bakery wares (e.g. cakes, pancakes)				
Additive	INS	Step	Year	Max Level	Notes	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2		16000 mg/kg		

Food Category No.	08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts				
Additive	INS	Step	Year	Max Level	Notes	
LAURIC ARGINATE ETHYL ESTER	243	2		200 mg/kg	396	

Food Category No.	08.3.2	Heat-treated processed comminuted meat, poultry, and game products				
Additive	INS	Step	Year	Max Level	Notes	
LAURIC ARGINATE ETHYL ESTER	243	2		200 mg/kg	377	

Food Category No.	10.2	Egg products				
Additive	INS	Step	Year	Max Level	Notes	
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		500 mg/kg		

Notes to the General Standard for Food Additives

- Note 45 As tartaric acid.
- Note 348 Singly or in combination: Sucrose esters of fatty acids (INS 473), sucrose oligoesters, type I and type II (INS 473a) and sucroglycerides (INS 474).
- Note 362 Excluding plain products conforming to the Standard for Fermented Milks (CODEX STAN 243- 2003).
- Note 377 For products conforming to the Standard for Luncheon Meat (CODEX STAN 89-1981), Standard for Cooked Cured Chopped Meat (CODEX STAN 98-1981), and Standard for Corned Beef (CODEX STAN 88-1981) use is limited to ready-to-eat products which require refrigeration.
- Note 396 For products conforming to the Standard for Cooked Cured Ham (CODEX STAN 96-1981) and the Standard for Cooked Cured Pork Shoulder (CODEX STAN 97-1981), use is limited to ready-to-eat products which require refrigeration.
- Note XS309R Excluding products conforming to the Codex Regional Standard for Halawa Tehenia (CODEX STAN 309R-211).

Part D: Provisions of Red 2G in Step Process

FoodCatNo	FoodCategory	MaxLevel	Notes	Step	Year
08.1.2	Fresh meat, poultry, and game, comminuted	25 mg/kg	4 & 16	7	
10.1	Fresh eggs	GMP	4	7	
14.2.6	Distilled spirituous beverages Containing more than 15% Alcohol	GMP		7	
14.2.7	Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	GMP		7	

Notes to the General Standard for Food Additives

- Note 4 For use in decoration, stamping, marking or branding the product only.
- Note 16 For use in glaze, coatings or decorations for fruit, vegetables, meat or fish only.

Appendix IX

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

AND

CONSEQUENTIAL AMENDMENTS TO THE LIST OF CODEX SPECIFICATIONS OF FOOD ADDITIVES (CXM 6-2018)

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

(For adoption at Step 5/8)

Note: All additions are shown in **bold underlined font**, All deletions are shown in ~~strikethrough font~~.

REVISION IN SECTION 3 AND 4

Table 1. Deletion of INS names and numbers

INS No.	Name of Food Additive	Functional class	Technological Purpose
128	Red 2G	Colour	Colour
1411	Distarch-glycerol	Emulsifier	emulsifier
		Stabilizer	stabilizer
		Thickener	binder
			thickener

Table 2. Changes to the functional classes and technological purposes

INS No.	Name of Food Additive	Functional class	Technological Purpose
1205	Methacrylate copolymer, basic	Glazing agent	glazing agent
		<u>Carrier</u>	<u>carrier</u>
			<u>encapsulating agent</u>

Table 3. Change to the name of INS 160a(iv)

INS No.	Name of Food Additive	Functional class	Technological Purpose
160a(iv)	Carotenes, beta-, algae <u>β-carotene- rich extract from <i>Dunaliella salina</i></u>	Colour	colour

PART B – CONSEQUENTIAL AMENDMENT TO THE LIST OF CODEX SPECIFICATIONS OF FOOD ADDITIVES (CXM 6-2018)

FOOD ADDITIVE	ADDITIF ALIMENTAIRE	ADITIVO ALIMENTARIO	SIN no.	Year of adoption
β -carotene- rich extract from <i>Dunaliella salina</i>	Extrait riche en β -Carotène de <i>Dunaliella salina</i>	Extracto de <i>Dunaliella salina</i> rico en betacarotenos	<u>160a(iv)</u>	2018

Appendix X

**REVISION TO THE CIRCULAR LETTER ON PRIORITY AND PRIORITY LIST OF SUBSTANCES
PROPOSED FOR EVALUATION BY JECFA**

Part A: Revision to the CL on Priority

Annex 2

FORM FOR THE SUBMISSION OF SUBSTANCES TO BE EVALUATED BY JECFA

In completing this form, only brief information is required. The form may be retyped if more space is needed under any one heading provided that the general format is maintained.

Name of Substance(s):	
Question(s) to be answered by JECFA <i>(Provide a brief justification of the request in case of re-evaluations)</i>	

1. Proposal for inclusion submitted by:
2. Name of substance; trade name(s); chemical name(s), IUPAC name, C.A.S number (as applicable):
3. Names and addresses of basic producers:
4. Identification of the manufacturer that will be providing data (Please indicate contact person):
5. Justification for use:
6. Food products and food categories within the GSFA in which the substance is used as a food additive or as an ingredient, including use level(s):
7. Is the substance currently used in food that is legally traded in more than one country? (please identify the countries); or, has the substance been approved for use in food in one or more country? (please identify the country(ies))
8. Are you aware of any current impediments in international trade due to lack of a JECFA evaluation and/or Codex standard? If so, please provide details.
9. Are you aware of risk assessments, either on-going or completed within the last 10 years, at a national or regional level for this additive? If so, please provide the name, address and contact details of the organization having performed the risk assessment.
10. Please provide details if this food additive is of particular relevance to the livelihood and food safety in developing countries
11. Please indicate the type of data that are available in the table below.

Ensure that the available data are directly relevant to the substance of interest in this request. In particular, for substances obtained from natural resources, characterization of the products in commerce and a relevant set of biochemical and toxicological data on such products are essential for JECFA to develop a specifications monograph and the related safety. Such data/information typically include: components of interest; all components of the final products; detailed manufacturing process; possible carryover of substances; etc.

	Data available? (Y/N)
Toxicological data	
(i) Metabolic and pharmacokinetic studies (please specify)	
(ii) Short-term toxicity, long-term toxicity/carcinogenicity, reproductive toxicity, and developmental toxicity studies in animals and genotoxicity studies (please specify)	
(iii) Epidemiological and/or clinical studies and special considerations (please specify)	
(iv) Other data (please specify)	
Technological data	
(i) Specifications for the identity and purity of the listed substances (specifications applied during development and toxicological studies; proposed specifications for commerce)	
(ii) Technological and nutritional considerations relating to the manufacture and use of the listed substance	
Dietary exposure assessment data	
(i) Levels of the listed substance used in food or expected to be used in food based on technological function and the range of foods in which they are used	
(ii) Estimation of dietary exposures based on food consumption data for foods in which the substance may be used.	
Other information: (please specify)	

12. Specify earliest date when data can be made available to JECFA. (Data shall only be submitted in response to a JECFA call for data; **do NOT include any data intended for JECFA to this form.**)

CONFIRMATION OF PREVIOUS REQUESTS AND DATA AVAILABILITY

*In completing this form, the **sponsor, data provider, or supporting Member** of a request set out in Annex 3 can indicate if the request is still in effect, and if the data to support the request are currently available. The opportunity to later confirm or discontinue the requests will still be available at the in-session working group of the JECFA Priority List. In case any of the **sponsor, data provider, or supporting Member** cannot physically attend the meeting, please complete the form and please note one form per request.*

And indication of “no” to any of the questions will result in the deletion of the request at the following session of the CCFA. In response to the circular letter, separate tables should be prepared for separate requests.

Confirmation of previous request and data availability	
Name of Substance (as it appears in Annex 3):	
Is the request still in effect? (yes / no)	
Are the data available? (yes / no)	<i><If yes, specify the earliest date on which the data can be made available></i>
Change to data provider? (yes/no)	<i><If yes, specify the new data provider including contact person></i>

(Data shall only be submitted in response to a JECFA call for data; do **NOT** add data intended for JECFA to this form)

Part B: Priority list of substances proposed for evaluation by JECFA

TABLE 1 LIST OF SUBSTANCES USED AS FOOD ADDITIVES PROPOSED FOR EVALUATION BY JECFA

	Substance(s)	General information	Comments about the request	Priority*
1.	Anionic methacrylate copolymer (AMC) (INS 1207)	Type of request: Data pending to finalize safety evaluation Proposed by: JECFA Supported by: N/A Year requested: 2019 (CCFA51) Data availability Data provider	Basis for request: (see JECFA86 report or Table 1 of CX/FA 19/51/3) Additional data is required to clarify the <i>in vivo</i> carcinogenic potential of the residual monomer methyl acrylate. Possible issues for trade: currently unidentified	2
	Neutral methacrylate copolymer (NMC) (INS 1206)	Type of request: Data pending – suitable method of assay Proposed by: JECFA Supported by: N/A Year requested: 2019 (CCFA51) Data availability: Data provider	Basis for request: (see JECFA86 report or Table 1 of CX/FA 19/51/3) A suitable validated method for its assay is required to remove the tentative status of the specifications developed by JECFA. Possible issues for trade: currently unidentified	3
2.	Azodicarbonamide (INS 927a)	Type of request: safety assessment and establishment of specifications Proposed by: CCFA 51 Year requested: 2019 (CCFA51) Data availability: To be confirmed at CCFA52 Data provider: To be confirmed at CCFA52	Basis for request: The Physical Working Group on Alignment noted the safety concern on this food additive and request the re-evaluation of this food additive.	1
3.	Benzoic acid and its salts (INS 210-212)	Type of request: Data pending – safety assessment Proposed by: CCFA49 Year requested: 2018 (CCFA50) Data availability: December 2020 Data provider: International Council of Beverages Associations (ICBA) Ms. Katherine Loatman Kate@icba-net.org	Basis for request: To confirm ICBA's commitment to provide new toxicological evaluation of benzoates. The studies include extended one-generational reproductive toxicity testing (EOGRT Study, OECD 443) and findings relative to benzoate's chemical-specific adjustment factor, default uncertainty factors and intake assessment assumptions. Possible issues for trade: Identified: CCFA50 suggested extending the interim level of 250 ppm (as benzoic acid) for the beverage category 14.1.4 to CCFA53.	1

	Substance(s)	General information	Comments about the request	Priority*
4.	Carob bean gum (INS 410)	<p>Type of request: Data pending – toxicological data from studies on neonatal animals, adequate to evaluate the safety for use in infant formulas</p> <p>Proposed by: JECFA</p> <p>Year requested: 2016 (CCFA48)</p> <p>Data availability: ongoing discussion with JECFA</p> <p>Data provider: ongoing discussion with JECFA</p>	<p>Basis for request: Although no confirmation was provided for carob bean gum (INS 410), JECFA indicated that there was ongoing discussion with industry and that the deadline for the submission of data could be extended and therefore carob bean gum was retained on the JECFA priority list subject to confirmation of provision of data by CCFA50.</p> <p>Possible issues for trade: currently unidentified</p>	1
5.	Citric and fatty acid esters of glycerol (INS 472c)	<p>Type of request: Data pending to designate specifications as FULL</p> <p>Proposed by: JECFA</p> <p>Supported by: N/A</p> <p>Year requested: 2019 (CCFA51)</p> <p>Data availability: December 2019</p> <p>Data provider: Japan and EFEMA codex@mext.go.jp ema@ecco-eu.com</p>	<p>Basis for request: (see JECFA86 report or Annex 2 of CX/FA 19/51/4)</p> <p>To remove the tentative designation from the specifications, the following information is requested by December 2019:</p> <ul style="list-style-type: none"> Validated analytical method to replace the obsolete packed column gas chromatographic method for the determination of total citric acid; Validated analytical method that eliminates the use of chloroform for the determination of total glycerol. Amendment to the specification based on the compositions/characteristics of the product commercially available <p>Possible issues for trade: currently unidentified</p>	2
6.	Dioctyl sodium sulfosuccinate(INS 480)	<p>Type of request: Exposure assessment</p> <p>Proposed by: CCFA51</p> <p>Year requested: 2019 (CCFA51)</p> <p>Data availability: to be confirmed at CCFA52</p> <p>Data provider: to be confirmed_at CCFA52</p>	<p>Basic for request: The Physical Working Group on GSFA discussed exposure to this food additive, some members noted that exposure of a small child could exceed the ADI. One observer noted that they had performed a budget calculation and that the calculation could be made available upon request. The WG agreed to request JECFA review the calculation, to be submitted by the</p>	1

	Substance(s)	General information	Comments about the request	Priority*
			observer, as well as other exposure information that maybe available.	
7.	Flavouring substances (45 new + 1 for re-evaluation + 14 for updates = 60 total)	<p>Type of request: Safety assessment and establishment of specifications</p> <p>Proposed by: International Organization of the Flavour Industry (IOFI)</p> <p>Supported by: the United States of America</p> <p>Year requested: 2019 (CCFA51)</p> <p>Data availability: December 2019</p> <p>Data provider: IOFI Sean V. Taylor, Ph.D. (staylor@vertosolutions.net)</p>	<p>Basis for request: Safety assessment or re-assessment, and establishment of specifications or revision of specifications, as applicable</p> <p>Possible issues for trade: currently unidentified</p>	Not applicable
	Flavouring agents: (+)Carvone (no. 380.1) and (-)-Carvone (No. 380.2)	<p>Type of request: Data pending to finalize exposure assessment and revise the JECFA specifications</p> <p>Proposed by: JECFA</p> <p>Supported by: Japan</p> <p>Year requested: 2019 (CCFA51)</p> <p>Data availability: December 2019</p> <p>Data provider: Japan and IOFI codex@mext.go.jp (staylor@vertosolutions.net)</p>	<p>Basis for request: (see JECFA86 report or Table 2 of CX/FA 19/51/3)</p> <p>Additional data are required to complete the exposure assessment:</p> <ul style="list-style-type: none"> • (+)-carvone: data on the oral exposure from all sources; • (-)-carvone: data on the oral exposure from all sources and toxicological data. <p>Possible issues for trade: currently unidentified</p>	
	Flavouring agents:(Ethyl 2-methyl pentanoate (No.214), cis-3-Hexen-1-ol (No.315), Menthol (No.427), l-Menthyl l-lactate (No.433), Myrcene (No.1327), Maltol (No.1480), 2-pentylfuran (No.1491), 3-(2-Furyl)acrolein (No.1497), 3-(5-Methyl-2-furyl)-butanal (No.1500), 2-Furyl methyl ketone (No.1503), 3-Acetyl-2,5-dimethylfuran (No.1506), (2-Furyl)-2-propanone (No.1508), 4-(2-	<p>Type of request: revise the JECFA specifications</p> <p>Proposed by: CCFA 51</p> <p>Supported by: Japan</p> <p>Year requested: 2019 (CCFA51)</p> <p>Data availability: April 2019</p> <p>Data provider: Japan codex@mext.go.jp</p>	<p>Basis for request: (see CX/FA 19/51/4 add.2)</p> <p>Requests reconsideration of the specifications for 16 flavouring agents that considered at the 86th JECFA meeting (listed in either Annex 1 or Annex 2 of CX/FA 19/51/4), because the reorganization some gaps between the JECFA specification (some items therein) and the commercially available products for each compound.</p>	

	Substance(s)	General information	Comments about the request	Priority*
	furyl)-3-buten-2-one (No.1511), and Furfuryl methyl ether (No.1520))			
8.	Fulvic acid	<p>Type of request: Safety assessment and establishment of specifications Proposed by: South Africa Year requested: 2019 (CCFA51) Data availability: already available Data provider: Fulvimed SA Stefan Coetzee stefan@fulvimed.co.za</p>	<p>Basis for request: Carbohydrate-Derived Fulvic Acid (CHD-FA®) is described as a novel, pure, biologically-active organic acids embedded in a supramolecular structure, free from heavy metals and safe for human and animal consumption. CHD-FA® liquid would be a suitable preservative for acidic foods such as jams, salad dressings, fruit and vegetable juices, pickles and carbonated drinks. Fulvate (CHD-FA® powder) would be a suitable preservative in dry products, such as cereals, maize, soup powders and meal replacements.</p> <p>Possible issues for trade: currently unidentified</p>	2
9.	Fungal amylase from <i>Aspergillus niger</i>	<p>Type of request: safety assessment and establishment of specifications Proposed by: CCFA 51 Year requested: 2019 (CCFA51) Data availability: To be confirmed at CCFA52 Data provider: To be confirmed at CCFA52</p>	<p>Basis for request: During the discussions on the alignment of the food-additive provision in CXS 152-1985 with the relevant provisions of the GSFA, CCFA51 agreed to include the substance as flour treatment agent to the list.</p>	2
10	Jagua (Genipin-Glycine) Blue	<p>Type of request: Data pending to finalize safety evaluation and establishment of specifications – Evaluation by JECFA84 Proposed by: CCFA50 Year requested: 2018 (CCFA50) Data availability: December 2019 Data provider: Colombia bolarte@minsalud.gov.co</p>	<p>Basis for request: (see JECFA84 report) Additional biochemical and toxicological data. Information of characterization of food additive is needed on:</p> <ul style="list-style-type: none"> • Characterization of the low molecular weight components of the “blue polymer”; • A validated method for the determination of dimers; and • Data on concentrations of dimers from five batches of the commercial products <p>Possible issues for trade: currently unidentified</p>	2
11	Magnesium stearate (INS 470(iii))	<p>Type of request: Amendment of JECFA monograph with regards to method of assay</p>	<p>Basis for request: The method of assay for magnesium (an ICP-AES technique) referred to in the monograph for INS 470(iii), prepared</p>	3

	Substance(s)	General information	Comments about the request	Priority*
		<p>Proposed by: APAG – the European Oleochemicals & Allied Products group, a sector group of CEFIC</p> <p>Supported by: European Union</p> <p>Year requested: 2019 (CCFA51)</p> <p>Data availability: December 2019</p> <p>Data provider: CEFIC -The European Chemical Industry Council Sofia Serafim sse@cefic.be</p>	<p>by JECFA80, is considered inappropriate for determination of magnesium content and should be replaced by the titration method reported in the Food Chemical Codex monograph or other pharmacopoeia monographs.</p> <p>Possible issues for trade: currently unidentified</p>	
12	Natamycin (INS 235)	<p>Type of request: Re-evaluation of safety and revision of specifications</p> <p>Proposed by: Russian Federation</p> <p>Year requested: 2017 (CCFA49)</p> <p>Data availability: December 2018</p> <p>Data provider: Russian Federation Codex Contact Point codex@gsen.ru</p>	<p>Basis for request: The appropriateness of retaining natamycin in the GSFA should be re-evaluated, due to to emerging data on natamycin's role in: (i) promoting antimicrobial resistance, as well as speeding up virulence and pathogenic potential of food-borne human pathogens; and (ii) unbalancing the immunity and other bodily functions due to effects on gastrointestinal microflora. It is suggested that previous evaluations were specific to chemical toxicology and did not adequately take into account antimicrobial effects.</p> <p>Comments in opposition to the request note that the antimicrobial effects against a variety of Gram-positive bacteria and their spores are important in maintaining product shelf-life and ensuring food safety.</p> <p>Possible issues for trade: currently unidentified</p>	1
	Nisin (INS 234)	<p>Type of request: Re-evaluation of safety and revision of specifications</p> <p>Proposed by: Russian Federation</p> <p>Year requested: 2017 (CCFA49)</p> <p>Data availability: December 2018</p> <p>Data provider: Russian Federation Codex Contact Point codex@gsen.ru</p>	<p>Basis for request: The appropriateness of retaining nisin in the GSFA should be re-evaluated, due to to emerging data on nisin role in: (i) promoting antimicrobial resistance, as well as speeding up virulence and pathogenic potential of food-borne human pathogens; and (ii) unbalancing the immunity and other bodily functions due to effects on gastrointestinal microflora.</p>	

	Substance(s)	General information	Comments about the request	Priority*
			<p>It is suggested that previous evaluations were specific to chemical toxicology and did not adequately take into account antimicrobial effects.</p> <p>Comments in opposition to the request note that the antimicrobial effects against a variety of Gram-positive bacteria and their spores are important in maintaining product shelf-life and ensuring food safety.</p> <p>Possible issues for trade: currently unidentified</p>	
13	ortho-Phenylphenol (INS 231) and sodium ortho-phenylphenol (INS 232)	<p>Type of request: Re-evaluation of ADI Proposed by: JECFA Supported by: N/A Year requested: 2019 (CCFA51) Data availability: To be confirmed at CCFA52 Data provider: To be confirmed at CCFA52</p>	<p>Basis for request: (see Appendix 1 of CX/FA 19/51/2 Add. 1)</p> <p>Analysis of all group food additives in the GSFA: The Codex Secretariat, in consultation with the JECFA Secretariats, undertake a review of all group food additives in the GSFA and prepare a more comprehensive document for consideration at CCFA51 including proposals on how to deal with the issue. It was noted that a re-evaluation of INS 231 and INS 232 may be needed as some studies indicate that the salt might be more toxic for human health than previously estimated.</p> <p>Possible issues for trade: currently unidentified</p>	1
14	Polyglycerol esters of fatty acids (INS 475)	<p>Type of request: The completeness of the information for safety assessment Proposed by: CCFA51 Year requested: 2019 (CCFA51) Data availability: to be confirmed at CCFA52 Data provider: to be confirmed at CCFA52</p>	<p>Basic for request: The Physical Working Group on GSFA of CCFA 51 noted that there may be new information available which could raise the ADI of this food additive, request for eventual re-evaluation and a potential increase in the ADI.</p>	3
15	Polyvinyl alcohol (INS 1203)	<p>Type of request: Revise JECFA specification with regards to solubility of polyvinyl alcohol Proposed by: European Union Supported by: IFAC</p>	<p>Basis for request: This is to request a change of the JECFA monograph with regards to the solubility of polyvinyl alcohol (PVOH) in ethanol from "sparingly soluble in</p>	3

	Substance(s)	General information	Comments about the request	Priority*
		<p>Year requested: 2019 (CCFA51) Data availability: already available Data provider: Ales Bartl Tel: 0032 2 645 1452 (abartl@jonesday.com)</p>	<p>ethanol" to "practically insoluble or insoluble in ethanol". In 2011, a solubility testing for PVOH was carried out by Nippon and the test results were interpreted as PVOH being "practically insoluble or insoluble in ethanol". Possible issues for trade: currently unidentified</p>	
16	Proteolytic enzyme from <i>Bacillus subtilis</i>	<p>Type of request: safety assessment and establishment of specifications Proposed by: CCFA 51 Year requested: 2019 (CCFA51) Data availability: To be confirmed at CCFA52 Data provider: To be confirmed at CCFA52</p>	<p>Basis for request: During the discussions on the alignment of the food-additive provision in CXS 152-1985 with the relevant provisions of the GSFA, CCFA51 agreed to include the substance as flour treatment agent to the list.</p>	2
17	Riboflavin from <i>Ashbya gossypii</i>	<p>Type of request: Safety assessment and establishment of specifications Proposed by: EU Specialty Food Ingredients Supported by: European Union Year requested: 2019 (CCFA51) Data availability: December 2019 Data provider: BASF SE Nicola Leinwetter (nicola.leinwetter@basf.com)</p>	<p>Basis for request: Alternative source of riboflavin for colouring purposes and as nutrient source Possible issues for trade: currently unidentified</p>	2
18	Sorbitan monostearate (INS 491); Sorbitan tristearate (INS 492); Sorbitan monopalmitate (INS 495)	<p>Type of request: Revision of specifications with regards to the congealing range identification method Proposed by: European Food Emulsifier Manufacturers' Association (EFEMA) Supported by: European Union Year requested: 2019 (CCFA51) Data availability: Immediately Data provider: EFEMA Caroline Rey (efema@ecco-eu.com)</p>	<p>Basis for request: The congealing range identification method as reported in the JECFA monographs for INS 491, 492 and 495 is obsolete, difficult to work with due to poor reproducibility, and irrelevant. This identification parameter should be replaced by the identification test "acid value, iodine value, gas chromatography". Possible issues for trade: currently unidentified</p>	3
19	Spirulina extract (INS 134)	<p>Type of request: Data pending – analytical data Proposed by: JECFA Supported by: N/A Year requested: 2019 (CCFA51)</p>	<p>Basis for request: (see JECFA86 report or Table 1 of CX/FA 19/51/3)</p>	2

	Substance(s)	General information	Comments about the request	Priority*
		Data availability: December 2019 Data provider: IACM scodrea@vertosolutions.net	<p>JECFA86 received limited analytical data on spirulina extract. To remove the tentative designation from the specifications, the following information on the products of commerce is requested by December 2019:</p> <ul style="list-style-type: none"> • Full compositional characterization of commercial products in both liquid and powder forms. • Full compositional characterization of the aqueous extract before formulation/standardization. • Validated analytical methods for identification of the substance with a suitable specificity (including validation data and representative batch data). • Validated analytical methods for the determination of the purity of the substance with a suitable specificity (including validation data and representative batch data). <p>Possible issues for trade: currently unidentified</p>	
20	Sucroglycerides (INS 474)	Type of request: exposure assessment Proposed by: CCFA 51 Year requested: 2019 (CCFA51) Data availability: To be confirmed at CCFA52 Data provider: To be confirmed at CCFA52	Basis for request: During the discussion on the use of this food additive in FC 05.1.4, one member country concern that the proposed use would result in exposures which exceed the ADI, the physical Working Group on GSFA of CCFA51 to request for exposure assessment.	1
21	Sucrose esters of fatty acids (INS 473)	Type of request: exposure assessment Proposed by: CCFA 51 Year requested: 2019 (CCFA51) Data availability: December 2019 Data provider: Japan codex@mext.go.jp	Basis for request: During the discussion on the use of this food additive in FC 05.1.4, one member country concern that the proposed use would result in exposures which exceed the ADI, the physical Working Group on GSFA of CCFA51 to request for exposure assessment.	1
22	Sucrose oligoesters ,type I and typeII (INS 473a)	Type of request: exposure assessment Proposed by: CCFA 51 Year requested: 2019 (CCFA51)	Basis for request: During the discussion on the use of this food additive in FC 05.1.4, one member country concern that the proposed	1

	Substance(s)	General information	Comments about the request	Priority*
		<p>Data availability: December 2019 Data provider: Japan codex@mext.go.jp</p>	<p>use would result in exposures which exceed the ADI, the physical Working Group on GSFA of CCFA51 to request for exposure assessment.</p>	
23	Tannins (oenological tannins)	<p>Type of request: Data pending to complete evaluation – Evaluation by JECFA84 Proposed by: CCFA50 Year requested: 2018 (CCFA50) Data availability: To be confirmed at CCFA52 Data provider: To be confirmed at CCFA52</p>	<p>Basis for request: In order to complete its evaluation, JECFA requires information on:</p> <p>The following information is required:</p> <ul style="list-style-type: none"> • Composition of tannins derived from the full range of raw materials as well as the processes used in their manufacture; • Validated analytical method(s) and relevant quality control data; • Analytical data from five batches of each commercial product including information related to impurities such as gums, resinous substances, residual solvents, sulfur dioxide content and metallic impurities (arsenic, lead, iron, cadmium and mercury); • Solubility of the products in commerce, according to JECFA terminology; and • Use levels, natural occurrence and food products in which tannins are used. <p>Possible issues for trade: currently unidentified</p>	2
24	L-cysteine hydrochloride (INS 920)	<p>Type of request: safety evaluation and establishment of specifications Proposed by: CCFA51 Supported by: to be confirmed Year requested: 2019 (CCFA51) Data availability: to be confirmed at CCFA52 Data provider: to be confirmed at CCFA52</p>	<p>Basis for request: (see CX/FA 19/51/6) It notes that two food additives, listed as flour treatment agents in CXS 152-1985 have not been added to the GSFA provisions as part of the alignment work. These are L-cysteine hydrochloride (INS 920) and potassium ascorbate (INS 303). It agrees that both cannot be added to the GSFA since they do not have a JECFA specification.</p> <p>Possible issues for trade: currently unidentified</p>	3

Priority list of 46 flavours proposed for inclusion on the JECFA Priority List to be considered at the 51st session of the Codex Committee on Food Additives

CCFA Listing History	FEM A No	JECFA No	CAS	Principle Name	Group No	TRS No
	SIMPLE ALIPHATIC AND AROMATIC SULFIDES AND THIOLS				J20	TRS 896 TRS 922 TRS 947 TRS 960 TRS 974
Submitted at CCFA51	4730		1241905-19-0	O-Ethyl S-1-methoxyhexan-3-yl carbonothioate		
Submitted at CCFA51	4733		1006684-20-3	(±)-2-Mercaptoheptan-4-ol		
Submitted at CCFA51	4734		1256932-15-6	3-(Methylthio)-decanal		
Submitted at CCFA51	4760		53626-94-1	Prenyl thioisobutyrate		
Submitted at CCFA51	4761		75631-91-3	Prenyl thioisovalerate		
Submitted at CCFA51	4769		851768-51-9	5-Mercapto-5-methyl-3-hexanone		
Submitted at CCFA51	4779		1416051-88-1	(±)-2-Mercapto-5-methylheptan-4-one		
Submitted at CCFA51	4782		1679-06-7; 1633-90-5	2(3)-Hexanethiol		
Submitted at CCFA51	4791		22236-44-8	3-(Acetylthio)hexanal		
Submitted at CCFA51	4792		548740-99-4	(±)-3-Mercapto-1-pentanol		
Submitted at CCFA51	4817		38634-59-2	S-[(methylthio)methyl]thioacetate		
Submitted at CCFA51	4822		61407-00-9	2,6-Dipropyl-5,6-dihydro-2H-thiopyran-3-carboxaldehyde		
Submitted at CCFA51	4823		33368-82-0	1-Propenyl 2-propenyl disulfide		
Submitted at CCFA51	4824		1658479-63-0	2-(5-Isopropyl-2-methyl-tetrahydrothiophen-2-yl)-ethyl acetate		
Submitted at CCFA51	4828		729602-98-6	1,1-Propanedithioacetate		
Submitted at CCFA51	4836		137363-86-1	10% solution of 3,4-dimethyl-2,3-dihydrothiophene-2-thiol		
Submitted at CCFA51	4842		911212-28-7	2,4,5-Trithiaoctane		
Submitted at CCFA51	4843		1838169-65-5	3-(Allyldithio) butan-2-one		
Submitted at CCFA51	4870		17564-27-1	2-Ethyl-4-methyl-1,3-dithiolane		
	PHENOL AND PHENOL DERIVATIVES				J24	TRS 901 TRS 960 TRS 974
Submitted at CCFA51	4228		462631-45-4	(-)-Homoeriodictyol, sodium salt		
Submitted at CCFA51	4797		480-41-1	(±)-Naringenin		
Submitted at CCFA51	4799		1449417-52-0	(2R)-3',5-Dihydroxy-4'-methoxyflavanone		
Submitted at CCFA51	4830		38183-03-8	7,8-Dihydroxyflavone		
Submitted at CCFA51	4833		87733-81-1	(2S)-3',7-Dihydroxy-8-methyl-4'-methoxyflavan		
Submitted at CCFA51	4834		1796034-68-2	(R)-5-hydroxy-4-(4'-hydroxy-3'-methoxyphenyl)-7-methylchroman-2-one		
Submitted at CCFA51	4872		35400-60-3	3-(3-Hydroxy-4-methoxy-phenyl)-1-(2,4,6-trihydroxyphenyl)propan-1-one		

CCFA Listing History	FEM A No	JECFA No	CAS	Principle Name	Group No	TRS No
	HYDROXY- AND ALKOXY-SUBSTITUTED BENZYL DERIVATIVES				J29	TRS 909 TRS 952
Submitted at CCFA51	4430		99-50-3	3,4-Dihydroxybenzoic acid		
Submitted at CCFA51	4431		99-06-9	3-Hydroxybenzoic acid		
Submitted at CCFA51	4435		673-22-3	2-Hydroxy-4-methoxybenzaldehyde		
Submitted at CCFA51	4606		930587-76-1	4-Formyl-2-methoxyphenyl 2-hydroxypropanoate		
Submitted at CCFA51	4622		61683-99-6	Piperonal propyleneglycol acetal		
Submitted at CCFA51	4627		6414-32-0	Anisaldehyde propyleneglycol acetal		
Submitted at CCFA51	4700		614-60-8	<i>o-trans</i> -Coumaric acid		
Submitted at CCFA51	4750		65405-77-8	<i>cis</i> -3-Hexenyl salicylate		
Submitted at CCFA51	4810		60563-13-5	Ethyl-2-(4-hydroxy-3-methoxy-phenyl)acetate		
Submitted at CCFA51	4826		10525-99-8	3-Phenylpropyl 2-(4-hydroxy-3-methoxy-phenyl)acetate		
Submitted at CCFA51	4871		1962956-83-7	2-Phenoxyethyl 2-(4-hydroxy-3-methoxyphenyl)acetate		
	ALICYCLIC KETONES, SECONDARY ALCOHOLS AND RELATED ESTERS				J36	TRS 913 TRS 960
Submitted at CCFA51	4724		21862-63-5	<i>trans</i> -4- <i>tert</i> -Butylcyclohexanol		
Submitted at CCFA51	4780		38284-26-3	Caryophylla-3(4),8-dien-5-ol		
	AMINO ACIDS AND RELATED SUBSTANCES				J49	TRS 928 TRS 974
Submitted at CCFA51	4223		107-43-7	Betaine		
Submitted at CCFA51	4738		16869-42-4	Glutamyl-2-aminobutyric acid		
Submitted at CCFA51	4739		38837-71-7	Glutamyl-norvalyl-glycine		
Submitted at CCFA51	4740		71133-09-0	Glutamyl-norvaline		
Submitted at CCFA51	4752		1188-37-0	<i>N</i> -Acetyl glutamate		
Submitted at CCFA51	4781		18598-63-5	L-Cysteine methyl ester hydrochloride		

CCFA Listing History	FEMA No	JECFA No	CAS	Principle Name	Group No	TRS No
	ALICYCLIC PRIMARY ALCOHOLS, ALDEHYDES, ACIDS AND RELATED ESTERS (RE-EVALUATION)				J32	TRS 913 TRS 960 TRS 1009
Old	3557	973	2111-75-3	<i>p</i> -Mentha-1,8-dien-7-al (Perillaldehyde)		

Priority list of 14 compounds proposed for specifications modification by JECFA Priority List to be considered at the 51st session of the Codex Committee on Food Additives

History	FEMA No	JECFA No	CAS	Principle Name	Most recent Specification Evaluation	Status	Update
Old	4050	2002	774-64-1	3,4-Dimethyl-5-pentylidene-2(5H)-furanone	73 rd JECFA	Full	Secondary components
Old	4085	1575	1139-30-6	<i>beta</i> -Caryophyllene oxide	65 th JECFA	Full	Updated isomeric composition
Old	4249	1604	99583-29-6	2-Acetylpyrroline	65 th JECFA	Full	Updated assay value, CAS number and secondary components
Old	4668	2077	504-48-3; 25394-57-4	(2E,6E/Z,8E)-N-(2-Methylpropyl)-2,6,8-decatrienamamide	76 th JECFA	Full	Updated isomeric mixture
Old	3352	1125	2497-21-4	4-Hexen-3-one	59 th JECFA	Full	Updated assay value and isomeric composition
Old	2249	380.1	2244-16-8	d-Carvone	86 th JECFA	Tentative	Updated refractive index
Old	3317	1491	3777-69-3	2-Pentylfuran	86 th JECFA	Full	Updated specific gravity range and assay value
Old	2494	1497	623-30-3	3-(2-Furyl)acrolein	86 th JECFA	Full	Updated melting point range
Old	3586	1502	65545-81-5	2-Phenyl-3-(2-furyl)prop-2-enal	86 th JECFA	Full	Updated Assay value and physical and odor descriptions
Old	3609	1504	1193-79-9	2-Acetyl-5-methylfuran	86 th JECFA	Full	Updated Physical appearance description; specific gravity
Old	3391	1506	10599-70-9	3-Acetyl-2,5-dimethylfuran	86 th JECFA	Full	Updated Specific gravity range
Old	2495	1511	623-15-4	4-(2-Furyl)-3-buten-2-one	86 th JECFA	Full	Updated Physical appearance and melting point range
Old	2435	1513	10031-90-0	Ethyl 3-(2-furyl)propanoate	86 th JECFA	Full	Updated Physical form, refractive index and specific gravity
Old	2865	1517	7149-32-8	Phenethyl 2-furoate	86 th JECFA	Full	Updated Refractive index and specific gravity ranges; physical appearance

TABLE 2 LIST OF SUBSTANCES USED AS PROCESSING AIDS PROPOSED FOR EVALUATION BY JECFA

No	Substance(s)	General information	Comments about the request
1.	5'-Deaminase from <i>Streptomyces murinus</i>	<p>Type of request: Safety assessment and establishment of specifications Proposed by: Japan Year requested: 2017 (CCFA49) Data availability: December 2018 Data provider: Amano Enzyme Inc. Mr. Tomonari Ogawa (tomonari_ogawa@amano-enzyme.com)</p>	<p>Basis for request: The enzyme is used in the processing of yeast and like products to promote the conversion of adenosine monophosphate (generally tasteless) to inosine monophosphate ("umami" flavour), thereby enhancing the flavour of the products.</p> <p>Possible issues for trade: currently unidentified</p>
2.	Acid prolyl endopeptidase from <i>Aspergillus niger</i> expressing a gene from <i>Aspergillus niger</i>	<p>Type of request: Safety assessment and establishment of specifications Proposed by: European Union Year requested: 2016 (CCFA48) Data availability: December 2018 Data provider: DSM Food Specialties Dr. Jack Reuvers (jack.reuvers@dsm.com)</p>	<p>Basis for request: The enzyme is used in the processes of: brewing beer to reduce the amount gluten/gliadins; potable alcohol production to optimize fermentation; protein processing to produce protein hydrolysates without bitter flavour; starch processing to degrade peptides which would negatively affect the production process and reduce the amount of gluten/gliadins.</p> <p>Possible issues for trade: currently unidentified</p>
3.	Adenosine-5'-monophosphate deaminase from <i>Aspergillus oryzae</i>	<p>Type of request: Safety assessment and establishment of specifications Proposed by: Japan Year requested: 2018 (CCFA50) Data availability: December 2018 Data provider: Shin Nihon Chemical Co., Ltd. Dr. Ashley Roberts (ashley.roberts@intertek.com)</p>	<p>Basis for request: AMP deaminase from <i>Aspergillus oryzae</i> is intended for use during food and beverage processing to increase the content of 5'-monophosphate (5'-IMP) in food, beverages or food ingredients to impart or enhance flavour.</p> <p>Possible issues for trade: currently unidentified</p>
4.	D-Allulose 3-epimerase from <i>Arthrobacter globiformis</i> expressed in <i>Escherichia coli</i>	<p>Type of request: Safety assessment and establishment of specifications Proposed by: United States of America Year requested: 2016 (CCFA48) Data availability: December 2018 Data provider: Matsutani Chemical Industry Co. Ltd. Mr. Yuma Tani (yuma-tani@matsutani.co.jp)</p>	<p>Basis for request: The enzyme is used in the production of D-allulose or ketose sugars from D-fructose.</p> <p>Possible issues for trade: currently unidentified</p> <p>NOTE: Confirmation of data was provided in response to CL 2018/28-FA.</p>

No	Substance(s)	General information	Comments about the request
5.	Alpha-amylase from <i>Bacillus licheniformis</i> expressing a modified alpha-amylase gene from <i>Geobacillus stearothermophilus</i>	<p>Type of request: Safety assessment and establishment of specifications Proposed by: European Union Year requested: 2016 (CCFA48) Data availability: December 2018 Data provider: Danisco US Inc Ms. Lisa Jensen lisa.jensen@dupont.com</p>	<p>Basis for request: The enzyme is a thermostable starch hydrolysing alpha-amylase, which quickly reduced viscosity of gelatinized starch, allowing for processing of materials with high solid levels. Possible issues for trade: currently unidentified</p>
6.	Alpha-amylase from <i>Bacillus stearothermophilus</i> expressed in <i>Bacillus licheniformis</i>	<p>Type of request: Safety assessment and establishment of specifications Proposed by: European Union Year requested: 2015 (CCFA47) Data availability: December 2018 Data provider: Novozymes A/S Tine Vitved Jensen tvit@novozymes.com</p>	<p>Basis for request: The enzyme is used for the hydrolysis of starch during the processing of starch-containing foods. Possible issues for trade: currently unidentified</p>
7.	Alpha-amylase from <i>Rhizomucor pusillus</i> expressed in <i>Aspergillus niger</i>	<p>Type of request: Safety assessment and establishment of specifications Proposed by: European Union Year requested: 2015 (CCFA47) Data availability: December 2018 Data provider: Novozymes A/S Tine Vitved Jensen tvit@novozymes.com</p>	<p>Basis for request: The enzyme is used for the hydrolysis of starch during the processing of starch-containing foods. Possible issues for trade: currently unidentified</p>
8.	Amyloglucosidase from <i>Talaromyces emersonii</i> expressed in <i>Aspergillus niger</i>	<p>Type of request: Safety assessment and establishment of specifications Proposed by: European Union Year requested: 2016 (CCFA48) Data availability: December 2018 Data provider: Novozymes A/S Mr. Peter Hvass phva@novozymes.com</p>	<p>Basis for request: The enzyme is used for the hydrolysis of starch during the processing of starch-containing foods. Possible issues for trade: currently unidentified</p>
9.	Asparaginase from <i>Aspergillus niger</i> expressing a modified gene from <i>Aspergillus niger</i>	<p>Type of request: Safety assessment and establishment of specifications Proposed by: European Union Year requested: 2014 (CCFA46) Data availability: December 2018</p>	<p>Basis for request: The enzyme is used in cereal- and potato-based products to convert asparagine to aspartic acid, to reduce acrylamide formation during processing.</p>

No	Substance(s)	General information	Comments about the request
		Data provider: DSM Food Specialties Dr. Mariella Kuilman (mariella.kuilman@dsm.com)	Possible issues for trade: currently unidentified
10.	Asparaginase from <i>Pyrococcus furiosus</i> expressed in <i>Bacillus subtilis</i>	Type of request: Safety assessment and establishment of specifications Proposed by: European Union Year requested: 2015 (CCFA47) Data availability: December 2018 Data provider: Novozymes A/S Tine Vitved Jensen (tvit@novozymes.com)	Basis for request: The enzyme is indicated as a thermotolerant enzyme used to convert asparagine to aspartic acid to reduce acrylamide formation in the course of baking processes, cereal-based processes, fruit and vegetable processing, and coffee and cocoa processing. Possible issues for trade: currently unidentified
11.	Beta-amylase from <i>Bacillus flexus</i> expressed in <i>Bacillus licheniformis</i>	Type of request: Safety assessment and establishment of specifications Proposed by: European Union Year requested: 2016 (CCFA48) Data availability: December 2018 Data provider: Novozymes A/S Mr. Peter Hvass (phva@novozymes.com)	Basis for request: The enzyme is used for the hydrolysis of starch during the processing of starch-containing foods. Possible issues for trade: currently unidentified
12.	Beta-glucanase from <i>Streptomyces violaceoruber</i> expressed in <i>S. violaceoruber</i>	Type of request: Safety assessment and establishment of specifications Proposed by: Japan Year requested: 2016 (CCFA48) Data availability: December 2018 Data provider: Nagase ChemteX Corporation Mr. Kensaku Uzura (kensaku.uzura@ncx.nagase.co.jp)	Basis for request: The enzyme is used in the production of yeast extract products. It is indicated that by disrupting cell walls, an increased yield of yeast extract can be obtained, and bacterial contamination during manufacturing is reduced. Possible issues for trade: currently unidentified

No	Substance(s)	General information	Comments about the request
13.	Collagenase from <i>Streptomyces violaceoruber</i> expressed in <i>S. violaceoruber</i>	<p>Type of request: Safety assessment and establishment of specifications Proposed by: Japan Year requested: 2016 (CCFA48) Data availability: December 2018 Data provider: Nagase ChemteX Corporation Mr. Kensaku Uzura (kensaku.uzura@ncx.nagase.co.jp)</p>	<p>Basis for request: The enzymes is used in meat and sausage casing processing to hydrolyze collagen, thereby reducing connective tissue toughness and improving meat tenderness. Possible issues for trade: currently unidentified</p>
14.	Endo-1,4- β -xylanase from <i>Bacillus subtilis</i> produced by <i>B. subtilis</i> LMG S-28356	<p>Type of request: Safety assessment and establishment of specifications Proposed by: European Union Year requested: 2016 (CCFA48) Data availability: December 2018 Data provider: Puratos NV Mr. Bas Verhagen (bverhagen@puratos.com)</p>	<p>Basis for request: The enzyme catalyzes the conversion of arabinoxylan into arabinoxylan oligosaccharides, providing technological benefits in baking. Possible issues for trade: currently unidentified</p>
15.	Endo-1,4- β -xylanase from <i>Pseudoalteromonas haloplanktis</i> produced by <i>B. subtilis</i> , strain LMG S-24584	<p>Type of request: Safety assessment and establishment of specifications Proposed by: European Union Year requested: 2017 (CCFA49) Data availability: December 2018 Data provider: Puratos NV Mr. Bas Verhagen (bverhagen@puratos.com)</p>	<p>Basis for request: The enzyme catalyzes the conversion of arabinoxylan into arabinoxylan oligosaccharides, providing technological benefits in baking. Possible issues for trade: currently unidentified</p>
16.	Endo-1,4- β -xylanase from <i>Thermotoga maritima</i> produced by <i>B. subtilis</i> , strain LMG S-27588	<p>Type of request: Safety assessment and establishment of specifications Proposed by: European Union Year requested: 2017 (CCFA49) Data availability: December 2018 Data provider: Puratos NV Mr. Bas Verhagen (bverhagen@puratos.com)</p>	<p>Basis for request: The enzyme catalyzes the conversion of arabinoxylan into arabinoxylan oligosaccharides, providing technological benefits in baking. Possible issues for trade: currently unidentified</p>
17.	Glucose oxidase from <i>Penicillium chrysogenum</i> expressed in <i>Aspergillus niger</i>	<p>Type of request: Safety assessment and establishment of specifications Proposed by: European Union Year requested: 2014 (CCFA46) Data availability: December 2018</p>	<p>Basis for request: The enzyme is used in baking, as it forms inter-protein bonds in dough, strengthening the dough and increasing its gas-retaining capacity and improving its handling properties.</p>

No	Substance(s)	General information	Comments about the request
		Data provider: DSM Food Specialties Dr. Jack Reuvers jack.reuvers@dsm.com	Possible issues for trade: currently unidentified
18.	Inulinase from <i>Aspergillus ficuum</i> produced by <i>Aspergillus oryzae</i> , strain MUCL 44346	Type of request: Safety assessment and establishment of specifications Proposed by: European Union Year requested: 2017 (CCFA49) Data availability: December 2018 Data provider: Puratos NV Bas Verhagen bverhagen@puratos.com	Basis for request: The enzyme catalyzes the hydrolysis of inulin to produce fructo-oligosaccharides, theoretically from all food materials that naturally contain inulin. Possible issues for trade: currently unidentified
19.	Lactase from <i>Bifidobacterium bifidum</i> expressed in <i>Bacillus licheniformis</i>	Type of request: Safety assessment and establishment of specifications Proposed by: European Union Year requested: 2017 (CCFA49) Data availability: December 2018 Data provider: Puratos NV Bas Verhagen bverhagen@puratos.com	Basis for request: The lactase enzyme preparation is used as a processing aid during food manufacture for hydrolysis of lactose during processing of milk and other lactose containing dairy products, e.g. in order to obtain lactose-reduced milk products for lactose-intolerant individuals as well as dairy products with better consistency and increased sweetness due hydrolysis of lactose to form glucose and galactose. Possible issues for trade: currently unidentified
20.	Lipase from <i>Aspergillus oryzae</i> expressing a modified gene from <i>Thermomyces lanuginosus</i>	Type of request: Safety assessment and establishment of specifications Proposed by: European Union Year requested: 2016 (CCFA48) Data availability: December 2018 Data provider: Puratos NV Bas Verhagen bverhagen@puratos.com	Basis for request: The enzyme is used as a processing aid during food manufacture for hydrolysis of lipids during processing of lipid-containing foods, e.g., in order to improve dough strength and stability in baking and other cereal based processes. Possible issues for trade: currently unidentified
21.	Lipase from <i>Mucor javanicus</i>	Type of request: Safety assessment and establishment of specifications Proposed by: Japan Year requested: 2017 (CCFA49) Data availability: December 2018 Data provider: Amano Enzyme Inc.	Basis for request: The enzyme catalyzes the hydrolysis of mono-, di- and triglycerides containing short-, medium-, and long-chain fatty acid moieties, providing various sensory benefits in processed dairy products, processed baking products, and processed egg products.

No	Substance(s)	General information	Comments about the request
		Mr. Tomonari Ogawa (tomonari_ogawa@amano-enzyme.com)	Possible issues for trade: currently unidentified
22.	Phosphatidyl inositol-specific phospholipase C from a genetically modified strain of <i>Pseudomonas fluorescens</i>	Type of request: Safety assessment and establishment of specifications Proposed by: European Union Year requested: 2016 (CCFA48) Data availability: December 2018 Data provider: DSM Food Specialties Dr. Mariella Kuilman (mariella.kuilman@dsm.com)	Basis for request: The enzyme hydrolyzes phosphatidylinositol present in vegetable oil, thereby reducing its concentration. PI negatively impacts taste, colour, and stability of vegetable oil, while the hydrolytic products do not. Possible issues for trade: currently unidentified
23.	Phosphodiesterase from <i>Penicillium citrinum</i>	Type of request: Safety assessment and establishment of specifications Proposed by: Japan Year requested: 2017 (CCFA49) Data availability: December 2018 Data provider: Amano Enzyme Inc. Mr. Tomonari Ogawa (tomonari_ogawa@amano-enzyme.com)	Basis for request: The enzyme is used in processing yeast products by hydrolysing RNA, thereby increasing ribonucleotide levels and improving umami flavour. Possible issues for trade: currently unidentified
24.	Phospholipase A2 from pig pancreas expressed in <i>Aspergillus niger</i>	Type of request: Safety assessment and establishment of specifications Proposed by: European Union Year requested: 2014 (CCFA46) Data availability: December 2018 Data provider: DSM Food Specialties Dr. Mariella Kuilman (mariella.kuilman@dsm.com)	Basis for request: The enzyme hydrolyzes natural phospholipids present in foodstuffs resulting in the formation of lyso-phospholipids that have emulsifying properties. This may be of benefit in baking and in egg processing for superior emulsifying properties (e.g. useful in dressings, spreads, sauces). In addition, the enzyme preparation is used during degumming of vegetable oils, where phospholipids can be separated more effectively from the oil. Possible issues for trade: currently unidentified
25.	Phospholipase A2 from <i>Streptomyces violaceoruber</i> expressed in <i>S. violaceoruber</i>	Type of request: Safety assessment and establishment of specifications Proposed by: Japan Year requested: 2016 (CCFA48) Data availability: December 2018 Data provider: Nagase ChemteX Corporation	Basis for request: The enzyme preparation helps to improve emulsification properties of modified lipids increasing yield and texture of the final food in dairy and bakery. The enzyme preparation can also be used for degumming of vegetable oil. In general, the

No	Substance(s)	General information	Comments about the request
		Mr. Kensaku Uzura (kensaku.uzura@ncx.nagase.co.jp)	phospholipase A2 does not exert any enzymatic activity in the final food. Possible issues for trade: currently unidentified
26.	Protease Aqualysin 1 from <i>Thermus aquaticus</i> produced by <i>B. subtilis</i> , strain LMGS 25520	Type of request: Safety assessment and establishment of specifications Proposed by: European Union Year requested: 2017 (CCFA49) Data availability: December 2018 Data provider: Puratos NV Bas Verhagen (bverhagen@puratos.com)	Basis for request: The enzyme preparation is used as a processing aid during production of bakery products. The food enzyme catalyses hydrolyzes of the peptide bonds. The addition of enzyme provides several benefits during the production of bakery products: - Faster dough development upon mixing; - Better dough machinability; - Reduced dough rigidity; - Improved dough's structure and extensibility during the shaping or moulding step; - Uniform shape of the bakery product; - Regular batter viscosity, and - Improved short-bite of certain products like hamburger breads Possible issues for trade: currently unidentified
27.	Transglucosidase/alpha-glucosidase from <i>Trichoderma reesei</i> expressing an Alpha-glucosidase gene from <i>Aspergillus niger</i>	Type of request: Safety assessment and establishment of specifications Proposed by: European Union Year requested: 2016 (CCFA48) Data availability: December 2018 Data provider: Danisco US Inc Dr. Vincent J. Sewalt (vincent.sewalt@dupont.com)	Basis for request: The food enzyme catalyzes both hydrolytic and transfer reactions on incubation with α -D-glucosaccharides. In molasses, non-fermentable sugars including raffinose and stachyose are converted to sucrose, galactose, glucose and fructose, which can then be fermented into alcohol. The enzyme preparation is intended for use in the production of isomalto-oligosaccharides and in the manufacture of potable alcohol, lysine, lactic acid and MSG. Possible issues for trade: currently unidentified
28.	Xylanase from <i>Bacillus licheniformis</i> expressed in <i>B. licheniformis</i>	Type of request: Safety assessment and establishment of specifications Proposed by: European Union Year requested: 2015 (CCFA47) Data availability: December 2018	Basis for request: The enzyme catalyzes the endo-hydrolysis of 1,4-beta-D-xylosidic linkages in xylans, including arabinoxylans in various plant materials including the cell walls and endosperm of cereals, such as wheat,

No	Substance(s)	General information	Comments about the request
		Data provider: Novozymes A/S Tine Vitved Jensen tvit@novozymes.com	barley, oats and malt. It is used in baking processes and other cereal based processes where it improves characteristics and handling of the dough. Possible issues for trade: currently unidentified
29.	Xylanase from <i>Talaromyces emersonii</i> expressed in <i>Aspergillus niger</i>	Type of request: Safety assessment and establishment of specifications Proposed by: European Union Year requested: 2014 (CCFA46) Data availability: December 2018 Data provider: DSM Food Specialties Dr. Jack Reuvers jack.reuvers@dsm.com	Basis for request: The enzyme is used in brewing processes to hydrolyze arabinoxylans in cereal cell walls, to reduce wort viscosity and improve filtration. The enzyme is also used in baking processes to improve dough characteristics and handling. Possible issues for trade: currently unidentified