CODEX ALIMENTARIUS COMMISSION



Food and Agriculture Organization of the United Nations



Viale delle Terme di Caracalla, 00153 Rome, Italy - Tel: (+39) 06 57051 - E-mail: codex@fao.org - www.codexalimentarius.org
Agenda Item 5(d)
CX/FA23/53/10

January 2023

## JOINT FAO/WHO FOOD STANDARDS PROGRAMME

#### CODEX COMMITTEE ON FOOD ADDITIVES

#### **Fifty-Third Session**

#### STATUS PAPER ON ALL ADOPTED FOOD ADDITIVES PROVISIONS IN THE GSFA FOR ADDITIVES WITH SWEETENER FUNCTION BUT NOT ASSOCIATED WITH NOTE 161

Prepared by the Codex Secretariat

#### Introduction

1. The 52<sup>nd</sup> Session of the Codex Committee on Food Additives (CCFA52, 2021)<sup>1</sup> agreed to request the Codex Secretariat to undertake an administrative review of all adopted food additives provisions in the GSFA for additives with sweetener function but not associated with Note 161 and prepare a status paper for consideration at CCFA53.

#### 2. CCFA52 noted:

- that the intent of the work is to ensure consistency for the notes attached to sweeteners in the GSFA without re-discussing the individual provisions, especially maximum use levels;
- the proposal would be undertaken administratively by the Codex Secretariat by way of compiling the relevant information regarding adopted provisions in the GSFA for additives with sweetener functions but not associated with note 161<sup>2</sup>; and
- the clarification that all additives with sweetener function, including polyols, should be considered and it was stressed that the work would pertain to the horizontal approach but not re-open discussions on any specific provision.

#### Decisions on the replacement Notes to Note 161

3. The 42<sup>nd</sup> Session of the Codex Alimentarius Commission (CAC42, 2019)<sup>3</sup> agreed to the recommendations of CCFA51 (2019) to replace Note 161 in food additive provisions in specific food categories with the following alternative notes:

For provisions for additives with the function of sweetener but not the function of flavour enhancer:

**Note 477 -** "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."

For provisions for additives with both sweetener and flavour enhancer function:

**Note 478 -** "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."

4. CCFA51 and CCFA52 agreed to horizontal approaches for the replacement of Note 161 for provisions for the use of sweeteners in specific food categories. The consensus determination of the horizontal approach for each of these food categories are compiled in Annex 1 of FA/52 CRD04.

<sup>&</sup>lt;sup>1</sup> REP21/FA, paras 171 and 173(iv)

<sup>&</sup>lt;sup>2</sup> Note 161: "Subject to national legislation of the importing country aimed, in particular, at consistency with Section 3.2 of the Preamble."

<sup>&</sup>lt;sup>3</sup> REP19/CAC, para 38

#### Preparation of the working document

5. Based on the request from CCFA52, all the provisions in Table two of the GSFA which fulfill the following three conditions are compiled in tabulate format following the order of food categories:

- The food additives should have the sweetener function;
- There is no Note 161 attached to these provisions; and
- The horizontal approach listed in Annex 1 of FA/52 CRD04 for the corresponding food category has not been applied to these provisions.

6. The column titled "proposal" was inserted in these provisions with recommendations for additional notes to be added to the provision to align with the consensus horizontal approach for the corresponding food category as listed in Annex 1 of FA/52 CRD04. For provisions for additives with the function of sweetener in food categories not considered by CCFA51 or CCFA52, the working document proposal is to insert Note 477 for additives with the function of sweetener but not the function of flavour enhancer; for provisions for additives with both sweetener and flavour enhancer function, Note 478 was proposed for insertion.

#### Recommendations

7. CCFA53 is invited to consider the proposals as contained in Appendix I to this document.

# Appendix I

## Administrative approach to insert Notes 477 or 478 for sweeteners in specific food categories for adopted provisions

## Food Category No. 01.1.4 Flavoured fluid milk drinks

Additive	INS	Max Level	Notes	Year	<b>INS Functional</b>	Proposal
		(mg/kg)		Adopted	Class	
STEVIOL GLYCOSIDES	960a,	200	26 &	2017	Sweetener	Add Note 477
	960b,		XS243			
	960c,					
	960d					

#### Food Category No. 01.2.2 Renneted milk (plain)\*

Additive	INS	Max Level	Notes	Year	INS Functional	Proposal
		(mg/kg)		Adopted	Class	
MANNITOL	421	GMP		2013	Anticaking	Add Note 477
					agent, Bulking	
					agent,	
					Humectant,	
					Stabilizer,	
					Sweetener,	
					Thickener	

\*The use of additives with sweetener function in this food category was not considered by CCFA51 or CCFA52.

# Food Category No. 01.5.2 Milk and cream powder analogues

Additive	INS	Max Level	Notes	Year	INS Functional	Proposal
		(mg/kg)		Adopted	Class	
STEVIOL GLYCOSIDES	960a,	330	26, 201 &	2021	Sweetener	Add Note 477, replace Note 201 "For use in
	960b,		XS251			flavoured products only" with Note 408 "For use
	960c,					in flavoured and/or sweetened milk powder
	960d					analogues only"

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

Additive	INS	Max Level	Notes	Year	INS Functional	Proposal
		(mg/kg)		Adopted	Class	
STEVIOL GLYCOSIDES	960a,	330	26	2011	Sweetener	Add Note 477
	960b,					
	960c,					
	960d					

## Food Category No. 02.4 Fat-based desserts excluding dairy-based dessert products of food category 01.7

/	Additive	INS	Max Level	Notes		INS Functional	Proposal
			(mg/kg)		Adopted	Class	
S	STEVIOL GLYCOSIDES	960a,	330	26	2011	Sweetener	Add Note 477
		960b,					
		960c,					
		960d					

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

Additive	INS	Max Level	Notes	Year	INS Functional	Proposal
		(mg/kg)		Adopted	Class	
STEVIOL GLYCOSIDES	960a,	270	26	2011	Sweetener	Add Note 477
	960b,					
	960c,					
	960d					

## Food Category No. 04.1.2.3 Fruit in vinegar, oil, or brine

Additive	INS	Max Level	Notes	Year	INS Functional	Proposal
		(mg/kg)		Adopted	Class	
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	100	26	2011	Sweetener	Add Note 144

# Food Category No. 04.1.2.4 Canned or bottled (pasteurized) fruit

Additive	INS	Max Level	Notes	Year	<b>INS Functional</b>	Proposal
		(mg/kg)		Adopted	Class	
STEVIOL GLYCOSIDES	960a,	330	26 &	2018	Sweetener	Add Note 477
	960b,		XS319			
	960c,					
	960d					

# Food Category No. 04.1.2.5 Jams, jellies, marmelades

Additive	INS	Max Level	Notes	Year	INS Functional	Proposal
		(mg/kg)		Adopted	Class	
STEVIOL GLYCOSIDES	960a,	360	26	2011	Sweetener	Add Note 477
	960b,					
	960c,					
	960d					

## 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	Notes	Year	INS Functional	Proposal
		(mg/kg)		Adopted	Class	
STEVIOL GLYCOSIDES	960a,	330	26	2011	Sweetener	Add Note 477
	960b,					
	960c,					
	960d					

## Food Category No. 04.1.2.7 Candied fruit

Additive	INS	Max Level	Notes	Year	INS Functional	Proposal
		(mg/kg)		Adopted	Class	
STEVIOL GLYCOSIDES	960a,	40	26	2011	Sweetener	Add Note 477
	960b,					
	960c,					
	960d					

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

Additive	INS	Max Level	Notes	Year	INS Functional	Proposal
		(mg/kg)		Adopted	Class	
STEVIOL GLYCOSIDES 9	960a,	330	26	2011	Sweetener	Add Note 477
9	960b,					
9	960c,					
	960d					

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

Additive	INS	Max Level	Notes	Year	INS Functional	Proposal
		(mg/kg)		Adopted	Class	
STEVIOL GLYCOSIDES	960a,	350	26	2011	Sweetener	Add Note 477
	960b,					
	960c,					
	960d					

# Food Category No. 04.1.2.10 Fermented fruit products

Additive	INS	Max Level	Notes	Year	INS Functional	Proposal
		(mg/kg)		Adopted	Class	
STEVIOL GLYCOSIDES	960a,	115	26	2011	Sweetener	Add Note 477
	960b,					
	960c,					
	960d					

## Food Category No. 04.1.2.11 Fruit fillings for pastries

Additive	INS	Max Level	Notes	Year	INS Functional	Proposal
		(mg/kg)		Adopted	Class	
STEVIOL GLYCOSIDES	960a,	330	26	2011	Sweetener	Add Note 477
	960b,					
	960c,					
	960d					

6

#### Food Category No. 04.1.2.12 Cooked fruit

Additive	INS	Max Level	Notes	Year	INS Functional	Proposal
		(mg/kg)		Adopted	Class	
STEVIOL GLYCOSIDES	960a,	40	26	2011	Sweetener	Add Note 477
	960b,					
	960c,					
	960d					

Food Category No. 04.2.2.2 Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds

Additive	INS	Max Level	Notes	Year	INS Functional	Proposal
		(mg/kg)		Adopted	Class	
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	40	26	2011	Sweetener	Add Notes 348 and144

<u>Food Category No.</u> 04.2.2.3 Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce

Additive	INS	Max Level	Notes	Year	INS Functional	Proposal
		(mg/kg)		Adopted	Class	
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	330	26	2011	Sweetener	Add Note 144
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	400		2007	Flavour enhancer, Sweetener	Add Note 144

Food Category No. 04.2.2.4 Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds

Additive	INS	Max Level	Notes	Year	INS Functional	Proposal
		(mg/kg)		Adopted	Class	
STEVIOL GLYCOSIDES	960a,	70	26	2011	Sweetener	Add Note 477
	960b,					
	960c,					
	960d					

Food Category No. 04.2.2.5 Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)

Additive	INS	Max Level	Notes	Year	INS Functional	Proposal
		(mg/kg)		Adopted	Class	
ACESULFAME POTASSIUM	950	1000	188	2008	Flavour enhancer, Sweetener	Add Note 478
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	330	26	2011	Sweetener	Add Note 477

<u>Food Category No.</u> 04.2.2.6 Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5

Additive	INS	Max Level	Notes	Year	INS Functional	Proposal
		(mg/kg)		Adopted	Class	
STEVIOL GLYCOSIDES	960a,	165	26	2011	Sweetener	Add Note 477
	960b,					
	960c,					
	960d					

# Food Category No. 04.2.2.7 Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and 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 12.9.2.3

Additive	INS	Max Level	Notes	Year	INS Functional	Proposal
		(mg/kg)		Adopted	Class	
ACESULFAME POTASSIUM	950	1000	188	2008	Flavour	Add Note 144
					enhancer,	
					Sweetener	
STEVIOL GLYCOSIDES	960a,	200	26	2011	Sweetener	Add Note 144
	960b,					
	960c,					
	960d					

# Food Category No. 04.2.2.8 Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds

Additive	INS	Max Level	Notes	Year	<b>INS Functional</b>	Proposal
		(mg/kg)		Adopted	Class	
STEVIOL GLYCOSIDES	960a,	40	26	2011	Sweetener	Add Notes 477, 144, and 345
	960b,					
	960c,					
	960d					

# Food Category No. 05.1.1 Cocoa mixes (powders) and cocoa mass/cake

Additive	INS	Max Level	Notes	Year	INS Functional	Proposal
		(mg/kg)		Adopted	Class	
ACESULFAME POTASSIUM	950	350	97, 188 &	2016	Flavour	The approach to this food category is under
			XS141		enhancer,	discussion in Agenda Item 5(b) (CX/FA 23/53/8)
					Sweetener	
ASPARTAME	951	3000	97, 191 &	2016	Flavour	The approach to this food category is under
			XS141		enhancer,	discussion in Agenda Item 5(b) (CX/FA 23/53/8)
					Sweetener	
SUCRALOSE	955	580	97 &	2016	Flavour	The approach to this food category is under
(TRICHLOROGALACTOSUCROSE)			XS141		enhancer,	discussion in Agenda Item 5(b) (CX/FA 23/53/8)
					Sweetener	

## 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	Notes	Year	INS Functional	Proposal
		(mg/kg)		Adopted	Class	
STEVIOL GLYCOSIDES	960a,	700	26, 199 &	2017	Sweetener	Add Note 477
	960b,		XS309R			
	960c,					
	960d					

# Food Category No. 05.3 Chewing gum

Additive	INS	Max Level	Notes	Year	INS Functional	Proposal
		(mg/kg)		Adopted	Class	
STEVIOL GLYCOSIDES	960a,	3500	26	2011	Sweetener	Add Note 477
	960b,					
	960c,					
	960d					

## Food Category No. 06.3 Breakfast cereals, including rolled oats

Additive	INS	Max Level	Notes	Year	INS Functional	Proposal
		(mg/kg)		Adopted	Class	
STEVIOL GLYCOSIDES	960a,	350	26	2011	Sweetener	Add Note 477
	960b,					
	960c,					
	960d					

## Food Category No. 06.4.2 Dried pastas and noodles and like products\*

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class	Proposal
MANNITOL	421	GMP	256	2014	Anticaking agent, Bulking agent, Humectant, Stabilizer, Sweetener, Thickener	Add Note 477

## Food Category No. 06.5 Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)

Additive	INS	Max Level	Notes	Year	INS Functional	Proposal
		(mg/kg)		Adopted	Class	
STEVIOL GLYCOSIDES	960a,	165	26	2011	Sweetener	Add Note 477
	960b,					
	960c,					
	960d					

## Food Category No. 06.7 Pre-cooked or processed rice products, including rice cakes (Oriental type only)\*

Additive	INS	Max Level	Notes	Year	INS Functional	Proposal
		(mg/kg)		Adopted	Class	
SUCRALOSE	955	200	72	2007	Flavour	Add Note 478
(TRICHLOROGALACTOSUCROSE)					enhancer,	
					Sweetener	

\*The use of additives with sweetener function in this food category was not considered by CCFA51 or CCFA52.

# Food Category No. 06.8.1 Soybean-based beverages\*

Additive	INS	Max Level	Notes	Year	INS Functional	Proposal
		(mg/kg)		Adopted	Class	
STEVIOL GLYCOSIDES	960a,	200	26	2011	Sweetener	Add Note 477
	960b,					
	960c,					
	960d					
SUCRALOSE	955	400		2012	Flavour	Add Note 478
(TRICHLOROGALACTOSUCROSE)					enhancer,	
					Sweetener	

\*The use of additives with sweetener function in this food category was not considered by CCFA51 or CCFA52.

## Food Category No. 07.2 Fine bakery wares (sweet, salty, savoury) and mixes

Additive	INS	Max Level	Notes	Year	<b>INS Functional</b>	Proposal
		(mg/kg)		Adopted	Class	
ACESULFAME POTASSIUM	950	1000	165 & 188	2007	Flavour	Add Note 478
					enhancer,	
					Sweetener	

ASPARTAME	951	1700	165 & 191	2007	Flavour	Add Note 478
					enhancer,	
					Sweetener	
ASPARTAME-ACESULFAME SALT	962	1000	77 & 113	2009	Sweetener	Add Note 477
CYCLAMATES	952(i), 952(ii), 952(iv)	1600	17 & 165	2007	Sweetener	Add Note 477
SACCHARINS	954(i), 954(ii), 954(iii), 954(iv)	170	165	2007	Sweetener	Add Note 477

### Food Category No. 08.1.1 Fresh meat, poultry, and game, whole pieces or cuts\*

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class	Proposal
MANNITOL	421	GMP	16 & 326	2015	Anticaking agent, Bulking agent, Humectant, Stabilizer,	Add Note 477
					Sweetener, Thickener	

\*The use of additives with sweetener function in this food category was not considered by CCFA51 or CCFA52.

## Food Category No. 08.1.2 Fresh meat, poultry, and game, comminuted\*

Additive	INS	Max Level	Notes	Year	INS Functional	Proposal
		(mg/kg)		Adopted	Class	
MANNITOL	421	GMP	281	2015	Anticaking	Add Note 477
					agent, Bulking	
					agent,	
					Humectant,	
					Stabilizer,	
					Sweetener,	
					Thickener	

# Food Category No. 08.3.2 Heat-treated processed comminuted meat, poultry, and game products

Γ	Additive	INS	Max Level	Notes	Year	<b>INS Functional</b>	Proposal
			(mg/kg)		Adopted	Class	
Ī	STEVIOL GLYCOSIDES	960a,	100	26, 202,	2014	Sweetener	Revoke
		960b,		XS88,			
		960c,		XS89 &			
		960d		XS98			

# Food Category No. 09.2 Processed fish and fish products, including mollusks, crustaceans, and echinoderms\*

Additive	INS	Max Level	Notes	Year	INS Functional	Proposal
		(mg/kg)		Adopted	Class	
ACESULFAME POTASSIUM	950	200	144, 188,	2018	Flavour	Add Note 478
			XS36,		enhancer,	
			XS92,		Sweetener	
			XS95,			
			XS165,			
			XS166,			
			XS167,			
			XS189,			
			XS190,			
			XS191,			
			XS222,			
			XS236,			
			XS244,			
			XS292,			
			XS311,			
			XS312 &			
			XS315			
ASPARTAME	951	300	144, 191,	2018	Flavour	Add Note 478
			XS36,		enhancer,	
			XS92,		Sweetener	
			XS95,			
			XS165,			
			XS166,			
			XS167,			
			XS189,			

XS190,
XS191,
XS222,
XS236,
XS244,
XS292,
XS311,
XS312 &
XS315

\*The use of additives with sweetener function in this food category was not considered by CCFA51 or CCFA52.

## Food Category No. 09.2.1 Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms\*

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class	Proposal
MANNITOL	421	GMP	XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315	2017	Anticaking agent, Bulking agent, Humectant, Stabilizer, Sweetener, Thickener	Add Note 477

\*The use of additives with sweetener function in this food category was not considered by CCFA51 or CCFA52.

#### Food Category No. 09.2.2 Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms\*

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class	Proposal
MANNITOL	421	GMP	XS166	2017	Anticaking agent, Bulking agent, Humectant, Stabilizer, Sweetener, Thickener	Add Note 477

## Food Category No. 09.2.3 Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms\*

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class	Proposal
MANNITOL	421	GMP		2014	Anticaking agent, Bulking agent, Humectant, Stabilizer, Sweetener, Thickener	Add Note 477

\*The use of additives with sweetener function in this food category was not considered by CCFA51 or CCFA52.

#### Food Category No. 09.2.4.1 Cooked fish and fish products

Additive	INS	Max Level	Notes	Year	INS Functional	Proposal
		(mg/kg)		Adopted	Class	
MANNITOL	421	GMP	241	2015	Anticaking	Add Notes 477 and 322
					agent, Bulking	
					agent,	
					Humectant,	
					Stabilizer,	
					Sweetener,	
					Thickener	

## Food Category No. 09.2.4.3 Fried fish and fish products, including mollusks, crustaceans, and echinoderms\*

Additive	INS	Max Level	Notes	Year Adopted	INS Functional Class	Proposal
		(mg/kg)		•		
MANNITOL	421	GMP	41	2015	Anticaking	Add Note 477
					agent, Bulking	
					agent,	
					Humectant,	
					Stabilizer,	
					Sweetener,	
					Thickener	

# Food Category No. 09.2.5 Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms\*

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class	Proposal
MANNITOL	421	GMP	300, XS167, XS189, XS222, XS236, XS244 & XS311	2018	Anticaking agent, Bulking agent, Humectant, Stabilizer, Sweetener, Thickener	Add Note 477

\*The use of additives with sweetener function in this food category was not considered by CCFA51 or CCFA52.

### Food Category No. 09.3 Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class	Proposal
ASPARTAME-ACESULFAME SALT	962	200	113 & XS291	2018	Sweetener	Add Note 144

#### Food Category No. 09.3.2 Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine

Additive	INS	Max Level	Notes	Year	INS Functional	Proposal
		(mg/kg)		Adopted	Class	
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	165	26	2011	Sweetener	Add Note 144

#### Food Category No. 09.3.3 Salmon substitutes, caviar, and other fish roe products

Additive	INS	Max Level	Notes	Year	<b>INS Functional</b>	Proposal
		(mg/kg)		Adopted	Class	
STEVIOL GLYCOSIDES	960a,	100	26 &	2018	Sweetener	Add Note 144
	960b,		XS291			
	960c,					
	960d					

# Food Category No. 09.4 Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class	Proposal
ASPARTAME-ACESULFAME SALT	962	200	113, XS3, XS37, XS70, XS90, XS94 & XS119	2018	Sweetener	Add Note 144
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	100	26, XS3, XS37, XS70, XS90, XS94 & XS119	2018	Sweetener	Add Note 144

## Food Category No. 10.2.2 Frozen egg products\*

Additive	INS	Max Level	Notes	Year	<b>INS Functional</b>	Proposal
		(mg/kg)		Adopted	Class	
MANNITOL	421	GMP		2014	Anticaking	Add Note 477
					agent, Bulking	
					agent,	
					Humectant,	
					Stabilizer,	
					Sweetener,	
					Thickener	

\*The use of additives with sweetener function in this food category was not considered by CCFA51 or CCFA52.

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

Additive	INS	Max Level	Notes	Year	<b>INS Functional</b>	Proposal
		(mg/kg)		Adopted	Class	
SACCHARINS	954(i),	100	144	2007	Sweetener	Add Note 477
	954(ii),					
	954(iii),					
	954(iv)					

STEVIOL GLYCOSIDES	960a,	330	26	2011	Sweetener	Add Note 477
	960b,					
	960c,					
	960d					

# **Food Category No.** 11.4 Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)

Additive	INS	Max Level	Notes	Year	INS Functional	Proposal
		(mg/kg)		Adopted	Class	
ACESULFAME POTASSIUM	950	1000	159 & 188	2007	Flavour	Add Note 478
					enhancer,	
					Sweetener	
ASPARTAME	951	3000	159 & 191	2007	Flavour	Add Note 478
					enhancer,	
					Sweetener	
CYCLAMATES	952(i),	500	17 & 159	2007	Sweetener	Add Note 477
	952(ii),					
	952(iv)					
MANNITOL	421	GMP	258	2014	Anticaking	Add Note 477
					agent, Bulking	
					agent,	
					Humectant,	
					Stabilizer,	
					Sweetener,	
					Thickener	
NEOTAME	961	70	159	2007	Flavour	Add Note 478
					enhancer,	
					Sweetener	
SACCHARINS	954(i),	300	159	2008	Sweetener	Add Note 477
	954(ii),					
	954(iii),					
	954(iv)					

18

### Food Category No. 11.6 Table-top sweeteners, including those containing high-intensity sweeteners\*

Additive	INS	Max Level	Notes	Year	INS Functional	Proposal
		(mg/kg)		Adopted	Class	
ACESULFAME POTASSIUM	950	GMP	188	2007	Flavour enhancer,	Maintain as listed
					Sweetener	
ALITAME	956	GMP		2007	Sweetener	Maintain as listed
ASPARTAME	951	GMP	191	2007	Flavour enhancer, Sweetener	Maintain as listed
ASPARTAME-ACESULFAME SALT	962	GMP		2012	Sweetener	Maintain as listed
CYCLAMATES	952(i), 952(ii), 952(iv)	GMP	17	2007	Sweetener	Maintain as listed
NEOTAME	961	GMP		2007	Flavour enhancer, Sweetener	Maintain as listed
SACCHARINS	954(i), 954(ii), 954(iii), 954(iv)	GMP		2007	Sweetener	Maintain as listed
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	GMP	26	2011	Sweetener	Maintain as listed
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	GMP		2007	Flavour enhancer, Sweetener	Maintain as listed

\*During the discussion on the adopted provision for alitame (INS 956) in FC 11.6 (Table-top sweeteners), CCFA52 determined that neither Note 161 nor replacement notes are needed in this food category – see FA52/CRD02.

## Food Category No. 12.1.2 Salt Substitutes\*

Additive	INS	Max Level	Notes	Year	INS Functional	Proposal
		(mg/kg)		Adopted	Class	
MANNITOL	421	GMP		2014	Anticaking	Add Note 477
					agent, Bulking	
					agent,	
					Humectant,	
					Stabilizer,	
					Sweetener,	
					Thickener	

\*The use of additives with sweetener function in this food category was not considered by CCFA51 or CCFA52.

## Food Category No. 12.2.1 Herbs and spices

Additive	INS	Max Level	Notes	Year	INS Functional	Proposal
		(mg/kg)		Adopted	Class	
ISOMALT (HYDROGENATED ISOMALTULOSE)	953	GMP	534	2021	Anticaking agent, Bulking agent, Flavour enhancer,Glazing agent, Stabilizer, Sweetener, Thickener	The approach to this food category is under discussion in Agenda Item 5(b) (CX/FA 23/53/8)
MANNITOL	421	GMP	534	2021	Anticaking agent, Bulking agent, Humectant, Stabilizer, Sweetener, Thickener	The approach to this food category is under discussion in Agenda Item 5(b) (CX/FA 23/53/8))

# Food Category No. 12.2.2 Seasonings and condiments

Additive	INS	Max Level	Notes	Year	INS Functional	Proposal
		(mg/kg)		Adopted	Class	
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	30	26	2011	Sweetener	The approach to this food category is under discussion in Agenda Item 5(b) (CX/FA 23/53/8)

# Food Category No. 12.3 Vinegars

Additive	INS	Max Level	Notes	Year	<b>INS Functional</b>	Proposal
		(mg/kg)		Adopted	Class	
SACCHARINS	954(i),	300		2008	Sweetener	Add Notes 477 and 277
	954(ii),					
	954(iii),					
	954(iv)					

# Food Category No. 12.4 Mustards\*

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class	Proposal
ACESULFAME POTASSIUM	950	350	188	2007	Flavour enhancer, Sweetener	Add Note 478
ASPARTAME	951	350	191	2007	Flavour enhancer, Sweetener	Add Note 478
NEOTAME	961	12		2007	Flavour enhancer, Sweetener	Add Note 478
SACCHARINS	954(i), 954(ii), 954(iii), 954(iv)	320		2007	Sweetener	Add Note 477
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	130	26	2011	Sweetener	Add Note 477
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	140		2007	Flavour enhancer, Sweetener	Add Note 478

## Food Category No. 12.5 Soups and broths

Additive	INS	Max Level	Notes	Year	<b>INS Functional</b>	Proposal
		(mg/kg)		Adopted	Class	
STEVIOL GLYCOSIDES	960a,	50	26 &	2015	Sweetener	Add Note 477
	960b,		XS117			
	960c,					
	960d					

# Food Category No. 12.6 Sauces and like products\*

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class	Proposal
ACESULFAME POTASSIUM	950	1000	188	2007	Flavour enhancer, Sweetener	Add Note 478
ASPARTAME	951	350	191	2007	Flavour enhancer, Sweetener	Add Note 478
SACCHARINS	954(i), 954(ii), 954(iii), 954(iv)	160	XS302	2018	Sweetener	Add Note 477
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	450	127	2007	Flavour enhancer, Sweetener	Add Note 478

\*The use of additives with sweetener function in this food category was not considered by CCFA51 or CCFA52.

## Food Category No. 12.6.1 Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dip)

Additive	INS	Max Level	Notes	Year	INS Functional	Proposal
		(mg/kg)		Adopted	Class	
NEOTAME	961	65		2007	Flavour	Add Note 478
					enhancer,	
					Sweetener	
STEVIOL GLYCOSIDES	960a,	350	26	2011	Sweetener	Add Note 477
	960b,					
	960c,					
	960d					

#### Food Category No. 12.6.2 Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)\*

Additive	INS	Max Level	Notes	Year	<b>INS Functional</b>	Proposal
		(mg/kg)		Adopted	Class	
NEOTAME	961	70		2007	Flavour	Add Note 478
					enhancer,	
					Sweetener	
STEVIOL GLYCOSIDES	960a,	350	26	2011	Sweetener	Add Note 477
	960b,					
	960c,					
	960d					

\*The use of additives with sweetener function in this food category was not considered by CCFA51 or CCFA52.

## Food Category No. 12.6.3 Mixes for sauces and gravies\*

Additive	INS	Max Level (mg/kg)	Notes	Year Adopted	INS Functional Class	Proposal
NEOTAME	961	12		2007	Flavour enhancer,	Add Note 478
					Sweetener	
STEVIOL GLYCOSIDES	960a, 960b, 960c,	350	26 & 127	2011	Sweetener	Add Note 477
*The use of establishing with some star	960d					

\*The use of additives with sweetener function in this food category was not considered by CCFA51 or CCFA52.

## Food Category No. 12.6.4 Clear sauces (e.g. fish sauce)\*

Additive	INS	Max Level	Notes	Year	INS Functional	Proposal
		(mg/kg)		Adopted	Class	
NEOTAME	961	12	XS302	2018	Flavour	Add Note 478
					enhancer,	
					Sweetener	
STEVIOL GLYCOSIDES	960a,	350	26 &	2018	Sweetener	Add Note 477
	960b,		XS302			
	960c,					
	960d					

Food Category No. 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

Additive	INS	Max Level	Notes	Year	<b>INS Functional</b>	Proposal
		(mg/kg)		Adopted	Class	
STEVIOL GLYCOSIDES	960a,	115	26	2011	Sweetener	Add Note 477
	960b,					
	960c,					
	960d					

#### Food Category No. 12.9.1 Fermented soybean paste (e.g., miso)\*

Additive	INS	Max Level	Notes	Year	INS Functional	Proposal
		(mg/kg)		Adopted	Class	
SACCHARINS	954(i),	200		2012	Sweetener	Add Note 477
	954(ii),					
	954(iii),					
	954(iv)					

\*The use of additives with sweetener function in this food category was not considered by CCFA51 or CCFA52.

## Food Category No. 12.9.2.1 Fermented soybean sauce\*

Additive	INS	Max Level	Notes	Year	INS Functional	Proposal
		(mg/kg)		Adopted	Class	
SACCHARINS	954(i),	500		2012	Sweetener	Add Note 477
	954(ii),					
	954(iii),					
	954(iv)					
STEVIOL GLYCOSIDES	960a,	30	26	2011	Sweetener	Add Note 477
	960b,					
	960c,					
	960d					

#### Food Category No. 12.9.2.2 Non-fermented soybean sauce\*

Additive	INS	Max Level	Notes	Year	INS Functional	Proposal
		(mg/kg)		Adopted	Class	
STEVIOL GLYCOSIDES	960a,	165	26	2011	Sweetener	Add Note 477
	960b,					
	960c,					
	960d					

\*The use of additives with sweetener function in this food category was not considered by CCFA51 or CCFA52.

### Food Category No. 12.9.2.3 Other soybean sauces\*

Additive	INS	Max Level	Notes	Year	INS Functional	Proposal
		(mg/kg)		Adopted	Class	
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	165	26	2011	Sweetener	Add Note 477

\*The use of additives with sweetener function in this food category was not considered by CCFA51 or CCFA52.

#### Food Category No. 13.3 Dietetic foods intended for special medical purposes (excluding products of food category 13.1)\*

Additive	INS	Max Level	Notes	Year	<b>INS Functional</b>	Proposal
		(mg/kg)		Adopted	Class	
ACESULFAME POTASSIUM	950	500	188	2007	Flavour	Add Note 478
					enhancer,	
					Sweetener	
ASPARTAME	951	1000	191	2007	Flavour	Add Note 478
					enhancer,	
					Sweetener	
ASPARTAME-ACESULFAME SALT	962	500	113	2012	Sweetener	Add Note 477
CYCLAMATES	952(i),	400	17	2007	Sweetener	Add Note 477
	952(ii),					
	952(iv)					
NEOTAME	961	33		2007	Flavour	Add Note 478
					enhancer,	
					Sweetener	

SACCHARINS	954(i), 954(ii), 954(iii), 954(iv)	200		2007	Sweetener	Add Note 477
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	350	26	2011	Sweetener	Add Note 477
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	400		2007	Flavour enhancer, Sweetener	Add Note 478

\*The use of additives with sweetener function in this food category was not considered by CCFA51 or CCFA52.

# Food Category No. 13.4 Dietetic formulae for slimming purposes and weight reduction\*

Additive	INS	Max Level	Notes	Year	INS Functional	Proposal
		(mg/kg)		Adopted	Class	
ACESULFAME POTASSIUM	950	450	188	2007	Flavour	Add Note 478
					enhancer,	
					Sweetener	
ASPARTAME	951	800	191	2007	Flavour	Add Note 478
					enhancer,	
					Sweetener	
ASPARTAME-ACESULFAME SALT	962	450	113	2009	Sweetener	Add Note 477
CYCLAMATES	952(i),	400	17	2007	Sweetener	Add Note 477
	952(ii),					
	952(iv)					
NEOTAME	961	33		2007	Flavour	Add Note 478
					enhancer,	
					Sweetener	
SACCHARINS	954(i),	300		2007	Sweetener	Add Note 477
	954(ii),					
	954(iii),					
	954(iv)					
STEVIOL GLYCOSIDES	960a,	270	26	2011	Sweetener	Add Note 477
	960b,					

26

	960c, 960d				
SUCRALOSE	955	320	2007	Flavour	Add Note 478
(TRICHLOROGALACTOSUCROSE)				enhancer,	
				Sweetener	

\*The use of additives with sweetener function in this food category was not considered by CCFA51 or CCFA52.

## Food Category No. 13.5 Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6\*

Additive	INS	Max Level	Notes	Year	INS Functional	Proposal
		(mg/kg)		Adopted	Class	
ACESULFAME POTASSIUM	950	450	188	2007	Flavour	Add Note 478
					enhancer,	
					Sweetener	
ASPARTAME	951	1000	191	2007	Flavour	Add Note 478
					enhancer,	
					Sweetener	
ASPARTAME-ACESULFAME SALT	962	450	113	2009	Sweetener	Add Note 477
CYCLAMATES	952(i),	400	17	2007	Sweetener	Add Note 477
	952(ii),					
	952(iv)					
NEOTAME	961	65		2007	Flavour	Add Note 478
					enhancer,	
					Sweetener	
SACCHARINS	954(i),	200		2007	Sweetener	Add Note 477
	954(ii),					
	954(iii),					
	954(iv)					
STEVIOL GLYCOSIDES	960a,	660	26, 198 &	2011	Sweetener	Add Note 477
	960b,		294			
	960c,					
	960d					
SUCRALOSE	955	400		2007	Flavour	Add Note 478
(TRICHLOROGALACTOSUCROSE)					enhancer,	
					Sweetener	

## Food Category No. 13.6 Food supplements\*

Additive	INS	Max Level	Notes	Year	<b>INS Functional</b>	Proposal
		(mg/kg)		Adopted	Class	
ACESULFAME POTASSIUM	950	2000	188	2007	Flavour	Add Note 478
					enhancer,	
					Sweetener	
ASPARTAME	951	5500	191	2007	Flavour	Add Note 478
					enhancer,	
					Sweetener	
ASPARTAME-ACESULFAME SALT	962	2000	113	2012	Sweetener	Add Note 477
CYCLAMATES	952(i),	1250	17	2007	Sweetener	Add Note 477
	952(ii), 952(iv)					
NEOTAME	961	90		2007	Flavour	Add Note 478
					enhancer,	
					Sweetener	
SACCHARINS	954(i),	1200		2007	Sweetener	Add Note 477
	954(ii),					
	954(iii),					
	954(iv)					
STEVIOL GLYCOSIDES	960a,	2500	26 & 203	2011	Sweetener	Add Note 477
	960b,					
	960c,					
	960d					
SUCRALOSE	955	2400		2007	Flavour	Add Note 478
(TRICHLOROGALACTOSUCROSE)					enhancer,	
					Sweetener	

\*The use of additives with sweetener function in this food category was not considered by CCFA51 or CCFA52.

# Food Category No. 14.1.3 Fruit and vegetable nectars\*

Additive	INS	Max Level	Notes	Year	INS Functional	Proposal
		(mg/kg)		Adopted	Class	
STEVIOL GLYCOSIDES	960a, 960b,	200	26	2011	Sweetener	Add Note 477

960c,		
960d		

\*The use of additives with sweetener function in this food category was not considered by CCFA51 or CCFA52.

# Food Category No. 14.1.3.1 Fruit nectar\*

Additive	INS	Max Level	Notes	Year	INS Functional	Proposal
		(mg/kg)		Adopted	Class	
ACESULFAME POTASSIUM	950	350	188	2005	Flavour	Add Note 478
					enhancer,	
					Sweetener	
ASPARTAME	951	600	191	2005	Flavour	Add Note 478
					enhancer,	
					Sweetener	
CYCLAMATES	952(i),	400	17 &122	2005	Sweetener	Add Note 477
	952(ii),					
	952(iv)					
SACCHARINS	954(i),	80		2005	Sweetener	Add Note 477
	954(ii),					
	954(iii),					
	954(iv)					
SUCRALOSE	955	300		2005	Flavour	Add Note 478
(TRICHLOROGALACTOSUCROSE)					enhancer,	
					Sweetener	

\*The use of additives with sweetener function in this food category was not considered by CCFA51 or CCFA52.

## Food Category No. 14.1.3.3 Concentrates for fruit nectar\*

Additive	INS	Max Level	Notes	Year	INS Functional	Proposal
		(mg/kg)		Adopted	Class	
ACESULFAME POTASSIUM	950	350	127 & 188	2005	Flavour	Add Note 478
					enhancer,	
					Sweetener	
ASPARTAME	951	600	127 & 191	2005	Flavour	Add Note 478
					enhancer,	
					Sweetener	

29

CYCLAMATES	952(i), 952(ii), 952(iv)	400	17, 122 & 127	2005	Sweetener	Add Note 477
SACCHARINS	954(i), 954(ii), 954(iii), 954(iv)	80	127	2005	Sweetener	Add Note 477
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	300	127	2005	Flavour enhancer, Sweetener	Add Note 478

\*The use of additives with sweetener function in this food category was not considered by CCFA51 or CCFA52.

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

Additive	INS	Max Level	Notes	Year	INS Functional	Proposal
		(mg/kg)		Adopted	Class	
CYCLAMATES	952(i),	350	17 & 127	2010	Sweetener	Add Note 477
	952(ii),					
	952(iv)					
STEVIOL GLYCOSIDES	960a,	200	26	2011	Sweetener	Add Note 477
	960b,					
	960c,					
	960d					

#### 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	Notes	Year	INS Functional	Proposal
		(mg/kg)		Adopted	Class	
NEOTAME	961	50	160	2007	Flavour	Add Note 478
					enhancer,	
					Sweetener	
SACCHARINS	954(i),	200	160	2007	Sweetener	Add Note 477
	954(ii),					
	954(iii),					
	954(iv)					
STEVIOL GLYCOSIDES	960a,	200	26 & 160	2011	Sweetener	Add Note 477
	960b,					

30

9	960c,		
9	960d		

# Food Category No. 14.2.7 Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)

Additive	INS	Max Level	Notes	Year	<b>INS Functional</b>	Proposal
		(mg/kg)		Adopted	Class	
ACESULFAME POTASSIUM	950	350	188	2007	Flavour enhancer, Sweetener	Add Note 478
ASPARTAME	951	600	191	2007	Flavour enhancer, Sweetener	Add Note 478
ASPARTAME-ACESULFAME SALT	962	350	113	2010	Sweetener	Add Note 477
CYCLAMATES	952(i), 952(ii), 952(iv)	250	17	2007	Sweetener	Add Note 477
NEOTAME	961	33		2007	Flavour enhancer, Sweetener	Add Note 478
SACCHARINS	954(i), 954(ii), 954(iii), 954(iv)	80		2007	Sweetener	Add Note 477
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	200	26	2011	Sweetener	Add Note 477

## Food Category No. 15.0 Ready-to-eat savouries

Additive	INS	Max Level	Notes	Year	INS Functional	Proposal
		(mg/kg)		Adopted	Class	
ACESULFAME POTASSIUM	950	350	188	2007	Flavour	Add Note 478
					enhancer,	
					Sweetener	

#### CX/FA 23/53/10

ASPARTAME	951	500	191	2008	Flavour enhancer, Sweetener	Add Note 478
NEOTAME	961	32		2007	Flavour enhancer, Sweetener	Add Note 478
SACCHARINS	954(i), 954(ii), 954(iii), 954(iv)	100		2007	Sweetener	Add Note 477
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	170	26	2011	Sweetener	Add Note 477