

Appendix VII

GENERAL STANDARD FOR FOOD ADDITIVES
NEW FOOD ADDITIVE PROVISIONS

PART A

Provisions at Step 3
(for action)

INS No.	Additive	INS Functional Class	Step	Year	Acceptable, including foods conforming to the following commodity standards
419	Gum ghatti	Emulsifier, Stabilizer, Thickener	3		
437	Tamarind seed polysaccharide	Emulsifier, Gelling agent, Stabilizer, Thickener	3		

PART B

Provisions at Step 2
(for information)

B.1 – New provisions

FoodCatNo	Food Category	Max Level	Notes	Step	Year
SODIUM HYDROXIDE					
INS 524	Sodium Hydroxide		Functional Class: Acidity regulator		
01.1.2	Other fluid milks (plain)	GMP	Excluding lactose reduced milk	2	
SUCROSE ESTERS OF FATTY ACIDS					
INS 473	Sucrose Esters of Fatty Acids		Functional Class: Emulsifier, Foaming agent, Glazing agent, Stabilizer		
05.1.4	Cocoa and chocolate products	6000	348	2	
SUCROSE OLIGOESTERS, TYPE I AND TYPE II					
INS 473a	Sucrose Oligoesters, Type I and Type II		Functional Class: Emulsifier, Glazing agent, Stabilizer		
05.1.4	Cocoa and chocolate products	6000	348	2	
SUCROGLYCERIDES					
INS 474	Sucroglycerides		Functional Class: Emulsifier		
05.1.4	Cocoa and chocolate products	6000	348	2	

B.2 – Proposals to revise adopted provisions

FoodCatNo	Food Category	Max Level	Notes	Step	Year
LAURIC ARGINATE ETHYL ESTER					
INS 243	Lauric Arginate Ethyl Ester		Functional Class: Preservative		
08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts	200	XS96 XS97 For products conforming to the Standard for Cooked Cured Ham (CODEX STAN 96-1981)	2	

			and the Standard for Cooked Cured Pork Shoulder (CODEX STAN 97-1981), use is limited to ready-to-eat products which require refrigeration		
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	200	XS298 XS88 XS89 377	2	