

CODEx ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
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World Health
Organization

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Agenda Item 5a

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEx COMMITTEE ON FOOD ADDITIVES

Fifty-Fourth Session

GENERAL STANDARD FOR FOOD ADDITIVES (GSFA):

REPORT OF THE ELECTRONIC WORKING GROUP ON THE GSFA

(Comments of Canada, El Salvador, Japan, Kenya, Morocco, Republic of Korea, Rwanda, Senegal, Thailand, the International Association of Color Manufacturers (IACM), the International Council of Beverages Associations (ICBA))

Canada

Appendices 1 & 2 – Alternative note to Note 161 for sweeteners and colours

Canada would like to first express that it does not object to any consensus-driven note to advance the provisions for sweeteners and colours in the GSFA.

However, we would like to note certain considerations with the proposed alternative Note put forward (“Some Codex Members allow use of additives with sweetener and colour function in this Food Category while others consider that this Food Category includes only “plain products”. For the purpose of this Food Category, “plain” refers to products without additives that have sweetener or colour functions.”) and propose a different Note for consideration by the Committee.

Canada has concern that the proposed note does not clearly reflect that the differences in the application of food additive provisions are subject to differences in regional legislation; but rather the words “others consider” suggests confusion among the CCFA membership about the scope of foods in the food category. As well, the use of the term “plain” is not well-defined in Codex texts, and it may cause some confusion to attach the qualifier to a food category that does not have “plain” in the title or descriptor.

Canada would like to propose the following Note for consideration by the Committee:

Some Codex Members allow the use of additives with sweetener and colour functions in this Food Category while others limit this Food Category to products without those additives.

The structure of the Note and use of the term “limit” more closely resembles the structure of Notes 477 and 478, by more clearly indicating that the application of the food additive provisions is subject to the requirements of regional jurisdictions. Further, the allusion to regional requirements negates the need to apply an interpretive definition (e.g. “plain”).

El Salvador

Antecedentes: La Ley de Creación del Sistema Salvadoreño para La Calidad, faculta al Organismo Salvadoreño de Reglamentación Técnica-OSARTEC, a actuar como el Punto de Contacto del Codex Alimentarius en El Salvador a partir del mes de septiembre del año 2011.

Norma general para los aditivos alimentarios (NGAA):

Informe del Grupo de trabajo electrónico sobre la NGAA

Comentarios Generales:

El Salvador agradece el documento remitido por la Secretaría del Codex Alimentarius, que ha sido preparado por Estados Unidos de América y varios países miembros del Codex.

El Comité Espejo del Codex sobre Aditivos Alimentarios ha analizado el Documento de debate sobre la disposición relativa a los aditivos alimentarios de interés del país y apoya la propuesta final del GTe para las siguientes categorías de alimentos:

Apéndice 1: Proyectos restantes y anteproyectos de disposiciones para edulcorantes en la NGAA y adoptó disposiciones sobre edulcorantes con la Nota 161.

- **Categoría No. 07.1. Pan y productos comunes de panadería.**

Aditivo: Aspartamen Acesulfame sal y Aspartamen.

Propuesta final del GTe:

INS 962: Adoptar a 1000 mg/kg con la Nota 113 y una nueva "Nota alternativa"

INS 951: Remover nota 161, Adoptar a 4000 mg/kg con la Nota 191: Si se utiliza en combinación con sal de aspartamo y acesulfamo (SIN 962), la dosis máxima de uso combinada, expresada como aspartamo, no debe exceder esta dosis. y una nueva "Nota alternativa"

Aditivo: Glicósidos de esteviol.

Propuesta final del GTe:

Adoptar a 165 mg/kg y una nueva "Nota alternativa"

Apéndice 2: Proyectos y anteproyectos de disposiciones para los colores en las CA 07.0, 12.0, 13.0 y 15.0 y sus subcategorías, así como disposiciones adoptadas para los colores con la Nota 161 en las CA 07.0, 12.0, 13.0 y 15.0 y sus subcategorías.

- **Categoría No. 07.0. Productos de panadería.**

Aditivo: Tartrazina.

Propuesta final del GTe: Descontinuar en la categoría principal y discutir en subcategorías.

- **Categoría No. 07.1.3. Otros productos de panadería comunes (por ejemplo, bagels, pita, muffins ingleses.**

Aditivo: Azorubina (carmoisina) y Tartrazina.

Propuesta final del GTe:

Azorubina: Adoptar a 50 mg/kg con "nota alternativa"

Tartrazina: Adoptar a 50 mg/kg con "nota alternativa"

- **Categoría No. 07.2. Productos de panadería fina (dulces, salados y mezclas.**

Aditivo: Azorubina (carmoisina) y Tartrazina.

Propuesta final del GTe:

Azorubina: Adoptar a 100 mg/kg con "nota alternativa"

Tartrazina: Adoptar a 100 mg/kg con "nota alternativa"

- **Categoría No. 12.2.1. Hierbas y especias.**

Aditivo: Tartrazina.

Propuesta final del GTe:

Adoptar a 940 mg/kg con la nueva nota "Para uso únicamente en wasabi en polvo".

- **Categoría No. 12.2.2. Aderezos y Condimentos.**

Aditivo: Azorubina (carmoisina), Jagua (Genipin-Glicina) azul y Tartrazina.

Propuesta final del GTe:

Azorubina: Adoptar a 500 mg/kg.

Azul de jagua: Discontinuar.

Tartrazina: Adoptar a 425 mg/kg.

- **Categoría No. 12.6. Salsas y productos similares.**

Aditivo: Azorubina (carmoisina) y Tartrazina.

Propuesta final del GTe:

Azorubina: Adoptar a 500 mg/kg con nota XS302 Y XS306 R.

Tartrazina: Adoptar a 500 mg/kg con XS302 y la nueva nota "Excepto para uso en productos conformes a la Norma Regional para la Salsa de Chile (CXS 306R-2011) a 100 mg/kg.

- **Categoría No. 13.3. Alimentos dietéticos destinados a usos médicos especiales (excluidos los productos de la categoría de alimentos 13.1)**

Aditivo: Azorubina (carmoisina) y Tartrazina.

Propuesta final del GTe:

Azorubina: Adoptar a 50 mg/kg

Tartrazina: Adoptar a 100 mg/kg

- **Categoría No. 13.4. Fórmulas dietéticas para adelgazar y reducir peso.**

Aditivo: Azorubina (carmoisina), Jagua (Genipin-Glicina) azul y Tartrazina.

Propuesta final del GTe:

Azorubina: Adoptar a 50 mg/kg

Azul de Jagua: Adoptar a 65 mg/Kg con la nota 601.

Tartrazina: Adoptar a 50 mg/kg

- **Categoría No. 13.5. Alimentos dietéticos (por ejemplo, alimentos complementarios para uso dietético, excluidos los productos de las categorías de alimentos 13.1 - 13.4 y 13.6)**

Aditivo: Azorubina (carmoisina), Jagua (Genipin-Glicina) azul y Tartrazina.

Propuesta final del GTe:

Azorubina: Adoptar a 300 mg/kg

Azul de Jagua: Adoptar a 65 mg/Kg con la nota 601.

Tartrazina: Adoptar a 300 mg/kg

- **Categoría No. 13.6. Suplementos alimenticios.**

Aditivo: Azorubina (carmoisina).

Propuesta final del GTe:

Revisar la disposición adoptada agregando las Notas 539 y 533 y la Nueva Nota: "Excepto para uso a 1100 mg/kg en formas efervescentes vendidas al consumidor".

Posteriormente, interrumpa la provisión del paso 2.

- **Categoría No. 15.1 Aperitivos a base de patatas, cereales, harina o almidón de raíces y tubérculos, legumbres y legumbres.**

Aditivo: Azorubina (carmoisina), Jagua (Genipin-Glicina) azul y Tartrazina.

Propuesta final del GTe:

Azorubina: Adoptar a 550 mg/kg

Azul de Jagua: Adoptar a 600 mg/kg con una nueva nota "Sobre una base de polímero azul" y una nueva nota revisada "Excepto para uso en chips de tortilla azules/morados a 1200 mg/kg".

Tartrazina: Adoptar a 300 mg/kg.

- **Categoría No. 15.2. Nueces procesadas, incluidas las nueces recubiertas y las mezclas de nueces (con, por ejemplo, frutos secos)**

Aditivo: Azorubina (carmoisina), Jagua (Genipin-Glicina) azul y Tartrazina.

Propuesta final del GTe:

Azorubina: Adoptar a 100 mg/kg

Azul de Jagua: Nueva nota: Discontinuar

Tartrazina: Adoptar a 120 mg/kg.

Apéndice 4: Las disposiciones nuevas y revisadas de la NGAA entraron en el proceso de trámite 2 como resultado de CX/FA 23/53/9

- **Categoría No. 01.1.4. Bebidas lácteas líquidas aromatizadas.**

Aditivo: Jagua (Genipin-Glicina) azul.

Propuesta final del GTe:

Adoptar con la nota 52, 601 y la Nota XS332R.

- **Categoría No. 04.1.2.5. Confituras, jaleas, mermeladas.**

Aditivo: Jagua (Genipin-Glicina) azul.

Propuesta final del GTe:

Adoptar a 120 mg/kg con la Nota 601.

- **Categoría No. 04.1.2.8. Preparaciones de frutas, incluidas pulpas, purés, coberturas de frutas y leche de coco.**

Aditivo: Jagua (Genipin-Glicina) azul.

Propuesta final del GTe:

Adoptar a 120 mg/kg con la Nota 601, la Nota XS240 y la Nota XS314R.

- **Categoría No. 04.1.2.9. Postres a base de frutas, incluidos los postres a base de agua con sabor a frutas**

Aditivo: Jagua (Genipin-Glicina) azul.

Propuesta final del GTe:

Adoptar a 120 mg/kg con la Nota 601.

- **Categoría No. 05.1.4. Productos de cacao y chocolate.**

Aditivo: Jagua (Genipin-Glicina) azul.

Propuesta final del GTe:

Adoptar a 800 mg/kg con la Nota 601.

- **Categoría No. 05.2. Dulces, incluidos caramelos duros y blandos, turrone, etc., distintos de las categorías de alimentos 05.1, 05.3 y 05.4.**

Aditivo: Jagua (Genipin-Glicina) azul.

Propuesta final del GTe:

Adoptar a 800 mg/kg con la Nota XS309R y 601.

- **Categoría No. 05.3. Chicle.**

Aditivo: Jagua (Genipin-Glicina) azul.

Propuesta final del GTe:

Adoptar a 800 mg/kg con la Nota 601.

- **Categoría No. 06.3. Cereales para el desayuno, incluidos los copos de avena.**

Aditivo: Jagua (Genipin-Glicina) azul.

Propuesta final del GTe:

Adoptar a 2000 mg/kg con la Nota 601.

- **Categoría No. 06.5. Postres a base de cereales y almidón (por ejemplo, arroz con leche, pudín de tapioca.**

Aditivo: Jagua (Genipin-Glicina) azul.

Propuesta final del GTe:

Adoptar a 84 mg/kg con la Nota 601.

- **Categoría No. 11.1.1. Azúcar blanca.**
- **Categoría No. 11.1.2. Azúcar en polvo, dextrosa en polvo**
- **Categoría No. 11.2. Azúcar moreno, excluidos los productos de la categoría de alimentos 11.1.3.**

Aditivo: Copolímero Metacrilato Básico (CMB).

Propuesta final del GTe: Categoría 11.1.1 y 11.1.2: Adoptar según BPF con la nota XS212 y la nueva nota "Para uso únicamente en azúcar destinado a ser enriquecido con nutrientes"

Categoría 11.2: Nueva nota: "para uso únicamente en azúcar destinado a ser enriquecido con nutrientes".

- **Categoría No. 11.4. Otros azúcares y jarabes (por ejemplo, xilosa, jarabe de arce y coberturas de azúcar.**

Aditivo: Jagua (Genipin-Glicina) azul.

Propuesta final del GTe:

Adoptar a 120 mg/kg con la Nota 601 y Nota 258 "Excluido jarabe de arce".

- **Categoría No. 14.1.4. Bebidas saborizadas a base de agua, incluidas bebidas "deportivas", "energéticas" o "electrolíticas" y bebidas con partículas.**

Aditivo: Jagua (Genipin-Glicina) azul.

Propuesta final del GTe:

Adoptar a 80 mg/kg con la Nota 601 (sobre una base de polímero azul).

- **Categoría No. 01.6.2. Queso Madurado.**

Aditivo: Jagua (Genipin-Glicina) azul.

Propuesta final del GTe:

Revisar la disposición adoptada de la siguiente manera: eliminar la nota 501, mantener el nivel de uso en 3000 con las notas 42, 499, XS208, XS274, XS276 y XS277; y Nota revisada 457 "Para uso en productos que cumplan con las Normas XS276, XS277 para 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) y Provolone (CXS 272-1968): a un nivel máximo de 1000 mg/kg para el tratamiento de superficies únicamente". Interrumpir el suministro en el proceso de pasos.

Apéndice 5: Todos los proyectos y anteproyectos de disposiciones restantes de la NGAA con excepción de: colorantes no tratados en las partes ii y iii, y disposiciones para las cuales el CCFA está esperando orientación de otros comités del Codex Alimentarius o del JECFA.

- **Categoría No. 12.9.1. Pasta de soja fermentada (por ejemplo, miso).**

Aditivo: Benzoato.

Propuesta final del GTe:

Adoptar a 1000 mg/kg; Añadir la Nota 13.

- **12.9.2. Salsa de soja.**
- **12.9.2.1. Salsa de soja fermentada.**
- **12.9.2.2. Salsa de soja no fermentada.**
- **12.9.2.3. Otras salsas de soja.**

Aditivo: Benzoato.

Propuesta final del GTe: Reunir todas las disposiciones en una sola disposición en la CA 12.9.2 (Salsa de soja) y adoptar a 1000 mg/kg con la Nota 13.

Comentarios Específicos: ----**Japan**

Appendix 2:

Japan would like to submit the following comments regarding CX/FA 24/54/7. Addition is in **bold and underlined font** and deletion is in ~~strikethrough font~~.

Food Cat.	Food additive INS	Final EWG Proposal and Japan's proposal	Japan 's comment
07.1.5 Steamed breads and buns (Page 29)			Japan would like to confirm that adopted provisions without Note 161 are out of the terms of reference (TOR) of EWG and not the subject to discussion.
07.2.1 Cakes, cookies and pies (e.g. fruit-filled or custard types) (page 33)	ANNATTO EXTRACTS , NORBIXIN-BASED 160b(ii)	Adopt at 10 mg/kg with Note 185 <u>and new note "except for use in cakes made from yellow vegetables and fruits such as pumpkin and citrus at 70 mg/kg"</u>	Japan proposes new note. INS 160b(ii) is used in cakes made from yellow vegetables and fruits such as pumpkin and citrus at 70 mg/kg.
07.2.2 Other fine bakery products (e.g. doughnuts, sweet rolls, scones, and muffins) (page 33)	ANNATTO EXTRACTS , BIXIN-BASED 160b(i)	Adopt at 100 mg/kg with Note 8 and New Note "Except for use in monaka wafers and cones for ice cream at 410 mg/kg."	Japan appreciates reflecting our comment however it was about 160b(ii). Japan proposes to move new note to the provision of 160b(ii).
07.2.2 Other fine bakery products (e.g. doughnuts, sweet rolls, scones, and muffins) (page 33)	ANNATTO EXTRACTS , NORBIXIN-BASED 160b(ii)	Adopt at 10 mg/kg with Note 185 <u>and New Note "Except for use in monaka wafers and cones for ice cream at 410 mg/kg."</u>	See above comment.
12.2.2 Seasonings and	CURCUMIN	Adopt at 500 mg/kg <u>new note "except for use in</u>	Japan proposes new note. INS 100(i) is used in seasonings and condiment with

condiment (page 39)	100(i)	<u>seasonings and condiment with turmeric or saffron at 1,500 mg/kg.</u>	turmeric or saffron at 1,500 mg/kg. It is used to standardize the colour of the products.
12.5.1 Ready-to-eat soups and broths, including canned, bottled, and frozen (page 43)	PAPRIKA EXTRACT 160c(ii)	Adopt in parent category 12.5 at 85 mg/kg with Note 39 and new note "Except for use in red soups at 120 mg/kg".	Japan appreciates reflecting our comment at 2 nd circular. However we withdraw new note as we confirmed that maximum use level in Japan was lower than 85mg/kg. Thank you for your kind understanding.

Kenya

Position: Kenya appreciates the work undertaken agrees with the final EWG proposals and takes note of the following:

- Use of steviol glycosides (sweeteners) in FC 07.1** and its sub-categories: Adoption of Steviol Glycosides as a sweetener at 350 mg/kg with Note 26 and Note 477 s proposed by the EWG
- Food Category 07.1 (Bread and ordinary bakery wares):**

Kenya supports the proposed Alternative Note including the elaboration of the term plain bread: "Some Codex Members allow use of additives with sweetener and colour function in this Food Category while others consider that this Food Category includes only "plain products". For the purpose of this Food Category, "plain" refers to products without additives that have sweetener or colour functions."

With the adoption of the proposed note as indicated above, Kenya supports the horizontal approach of replacement of Note 161 with the alternative note.

Morocco

L'utilisation d'édulcorants dans la catégorie FC 07.1 (Pain et produits de boulangerie ordinaires) :

Position du Maroc :

Le Maroc propose de poursuivre les discussions sur ce sujet.

Argumentaire :

Il n'y a pas de consensus clair quant à l'utilisation des édulcorants dans cette catégorie de produits. En outre, il y a des préoccupations en matière d'exposition à certains édulcorants étant donné que le pain est un aliment de base largement consommé

Republic of Korea

[CX/FA 24/54/7 Appendix 1]

- The Republic of Korea supports the proposal to replace Note 161 with Note 477 for saccharins in Category No. 12.2.2 (Seasonings and condiments).

[CX/FA 24/54/7 Appendix 2]

- The Republic of Korea supports the discontinuation proposal of amaranth in Category No. 07.1.1.1 (Yeast-leavened breads and specialty breads), 07.1.1.2 (Soda breads), 07.1.2 (Crackers, excluding sweet crackers), 07.1.3 (Other ordinary bakery products (e.g. bagels, pita, English muffins)), 07.1.4 (Bread-type products, including bread stuffing and bread crumbs) and 07.1.5 (Steamed breads and buns).

- The Republic of Korea supports the discontinuation proposal of annatto extracts, bixin-based, annatto extracts, norbixin-based, caramel II, lycopene, tomato in Category No. 12.2.1 (Herbs and spices).

- The Republic of Korea supports the proposal of tartrazine in Category No. 12.2.1 (Herbs and spices) adopting at 940 mg/kg with New Note "For use in powdered wasabi only".

4. The Republic of Korea supports the adoption at 500 mg/kg with XS302 and New Note “Except for use in products conforming to the Regional Standard for Chili Sauce (CXS 306R-2011) at 100 mg/kg of tartrazine in Category No. 12.6 (Sauces and like products).
5. In Korea, tartrazine is permitted at 200~500 mg/kg in various food categories corresponding to FC 13.5 (Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6)).
6. In Korea, tartrazine is permitted at 100~500 mg/kg in various food categories corresponding to Category No. 15.1 (Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)).
7. In Korea, allura red AC is permitted at 200~300 mg/kg in various food categories corresponding to Category No. 15.1 (Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)).
8. In Korea, annatto extracts, bixin-based is permitted at GMP corresponding to Category No. 07.1.2 (Crackers, excluding sweet crackers).
9. In Korea, annatto extracts, norbixin-based is permitted at GMP corresponding to Category No. 07.1.2 (Crackers, excluding sweet crackers).
10. In Korea, annatto extracts, norbixin-based is permitted at GMP corresponding to Category No. 07.1.5 (Steamed breads and buns).
11. In Korea, curcumin is permitted at GMP corresponding to Category No. 07.2 (Fine bakery wares (sweet, salty, savoury) and mixes).

[CX/FA 24/54/7 Appendix 4]

1. In Korea, sorbates are permitted at ML of 3,000 mg/kg (as sorbic acid) in various cheese products corresponding to Category No. 01.6.1 (Unripened cheese).

[CX/FA 24/54/7 Appendix 5]

1. In Korea, benzoates are not permitted in Doenjang (soybean paste) products corresponding to Category No. 12.9.1 (Fermented soybean paste (e.g. miso)). However, Korea supports the benzoates proposal in Category No. 12.9.1 if the ML of 1,000 mg/kg (as benzoic acid) has the technological justification.
2. In Korea, benzoates are permitted in soybean sauce at ML of 600 mg/kg (as benzoic acid). However, Korea supports the benzoates proposal in Category No. 12.9.2 if the ML of 1,000 mg/kg (as benzoic acid) has the technological justification.

Rwanda

Section or Paragraph	Nature of comment	Comment/Proposed Changes	Rationale
General Standard for Food Additives (GSFA): CX/FA 24/54/7 (propylene glycol – see p.92), /8 (new/revised provisions)	Technical	Propylene Glycol (PG) – Hold PG at 3000 ppm in parent category 14.1.4. and ask that JECFA update its safety assessment and intake estimates. Note 127 "on an as consumed basis" and Note 131 "for use as a flavour carrier only" should be added.	CX/FA 23/53/7 Propylene Glycol – The following paper provides justification to reduce the pharmacodynamics uncertainty factor, increasing the ADI from 25 to 62.5 mg/kg bw/d. “Lewis, A.S., S.R. Boomhower, C.M. Marsh, M.M. Jack. 2024. Considerations for Deriving a Safe Intake of Propylene Glycol. Food and Chemical Toxicology. 5:186:114460 doi: 10.1016/j.fct.2024.114460”

Senegal

Contexte : Le CCFA53 a convenu d'établir un GTE pour fournir des recommandations au CCFA54 sur les sujets suivants :

- (i) Tous les autres projets et avant-projets de dispositions restants relatives aux édulcorants dans la NGAA ainsi que les dispositions adoptées pour les édulcorants avec dont la note 161 figure dans la NGAA ;
- (ii) Projets et avant-projetspropositions de dispositions pour les couleurs colorants dans les FC 07.0, 12.0, 13.0 et 15.0 et sous-catégories ainsi que les dispositions adoptées pour les colorants couleurs avec la note 161 dans les FC 07.0, 12.0, 13.0 et 15.0 et leurs sous-catégories ;
- (iii) Projets et avant-projets projets de dispositions dans les CF FC 14.2 et ses sous-catégories ;
- (iv) Dispositions inscrites à l'étape 2 de la NGAA lors du CCFA53 ;
- (v) Tous les projets et avant-projets de dispositions restants dans la NGAA, à l'exception des colorants non traitées dans les parties ii et iii, et les dispositions pour lesquelles le CCFA attend des directives orientations d'autres Comités du Codex Alimentarius ou le du JECFA.

-Document de travail/Annexe 1 : Projet restant et projets de dispositions pour les édulcorants dans la NGAA et adopté des dispositions relatives aux édulcorants avec la note 161

-Projets et avant-projets restants de dispositions relatives aux édulcorants dans la NGAA et dispositions adoptées relatives aux édulcorants avec la note 161

- Catégorie No. 07.1 (Pain et produits de boulangerie ordinaire et préparations) : edulcorants

Position : Le Sénégal soutient l'option 3 "Exclure les pains et produits de boulangerie ordinaires sans sucres ajoutés".

Justification : Cette option empêcherait d'une part l'utilisation d'édulcorants dans les pains ordinaires (produits de grande consommation), d'autre part, pour des raisons technologiques et nutritionnelles, l'utilisation d'édulcorants dans d'autres produits de la sous-catégorie 7.1 serait réduite.

➤ **Positions sur les édulcorants suivants :**

- ✓ Potassium acesulfame : supporte l'adoption de la note 188 et la note alternative avec l'option 3
- ✓ Advantame : supporte la note alternative avec l'option 3
- ✓ Aspartame : supporte la suppression de la Note 161, l'adoption de la note 191 et de la note alternative avec l'option 3
- ✓ Aspartame - sel acesulfame : supporte l'adoption des spécifications à 1000 mg/kg avec la Note 113 et la Note alternative avec l'option 3".
- ✓ Neotame : supporte la suppression de la Note 161 et l'adoption de la note alternative avec l'option 3
- ✓ Glycosides de stéviol : supporte l'adoption des spécifications à 165 mg/kg et la note alternative avec l'option 3".
- ✓ Sucralose (trichlorogalactosucrose) : supporte la suppression de la Note 161 et l'adoption de la note alternative avec l'option 3

Document de travail/Annexe 2 : Projet et et avant-projetspropositions de dispositions pour les colorantscouleurs dans les FC 07.0, 12.0, 13.0 et 15.0 et leurs sous-catégories ainsi que les dispositions adoptées pour les colorantscouleurs avec la note 161 dans les FC 07.0, 12.0, 13.0 et 15.0 et leurs sous-catégories

- FC No. 07.1 Pain et produits de boulangerie ordinaire et préparations

Position : Le Sénégal soutient l'option 2 révisée « Certains membres du Codex autorisent l'emploi des additifs ayant les fonctions d'édulcorant et de colorant dans cette catégorie d'aliments alors que d'autres considèrent que cette catégorie d'aliments ne concerne que les « produits nature ».

Justification : Cette option révisée apporte plus de clarification du terme "nature" par rapport à l'utilisation des édulcorants selon le pays membre.

- FC No. 12.3 Vinaigre
 - ✓ Caramel II - Sulfite caramel : le Sénégal supporte la réduction de la LM de 100000 à 5000mg/kg
- FC No. 13.6 Compléments alimentaires

- ✓ Carmoisine : le Sénégal ne soutient pas et l'utilisation de la carmoisine à 1100mg/kg et l'ajout de la nouvelle note ; il est nécessaire de mieux justifier et de confirmer par le JECFA que la DJA n'est pas dépassée pour cette sous-catégorie.

Thailand

Thailand would like to thank the United States for great work and leading the Electronic Working Group (EWG) on the General Standard for Food Additives (GSFA) to the 54th session of the Codex Committee on Food Additives (CCFA). We are pleased to provide our comments on the Appendices 1, 2 and 5 as follows:

Appendix 1: Remaining draft and proposed draft provisions for sweeteners in the GSFA and adopted sweetener provisions with Note 161

Category No. 07.1 (Bread and ordinary bakery wares)

Horizontal approach for the use of sweeteners in FC 07.1

Regarding new "Alternative Note" options for use in horizontal approach to Food Category 07.1, Thailand principally supports the revised Option 2 Note as it provides a clear understanding and would allow countries consider the use of sweeteners and colours in this food category. Moreover, option 2 Note is in a similar way to the earlier Notes 477 and 478 that were used to remove Note 161 from many GSFA sweetener provisions.

We also would like to provide comments on specific provisions in this FC as follows:

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal if agreement can be reached on New Alternative Note	Thailand's comments
ACESULFAME POTASSIUM	950	1000	161 & 188	2008	Flavour enhancer, Sweetener	Remove Note 161; Adopt with Note 188 and Add New "Alternative Note"	Thailand supports final EWG proposal to replace Note 161 with revised Option 2 Note.
ASPARTAME	951	4000	161 & 191	2008	Flavour enhancer, Sweetener	Remove Note 161, Adopt with Note 191 and Add New "Alternative Note"	Thailand supports final EWG proposal to replace Note 161 with revised Option 2 Note.
NEOTAME	961	70	161	2008	Flavour enhancer, Sweetener	Remove Note 161; Adopt with New "Alternative Note"	Thailand supports final EWG proposal to replace Note 161 with revised Option 2 Note.
SUCRALOSE (TRICHLORO GALACTOSUCROSE)	955	650	161	2008	Flavour enhancer, Sweetener	Remove Note 161. Adopt with New "Alternative Note"	Thailand supports final EWG proposal to replace Note 161 with revised Option 2 Note.

Category No. 12.2.2 (Seasonings and condiments)

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal	Thailand's comments
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SACCHARINS	954 (i)- (iv)	1500	161	2008	Sweetener	Revise adopted provision; Replace Note 161 with Note 477	Thailand supports final EWG proposal.
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Appendix 2: Draft and proposed draft provisions for colours in FCs 07.0, 12.0, 13.0 and 15.0 and their subcategories as well as adopted provisions for colours with Note 161 in FCs 07.0, 12.0, 13.0 and 15.0 and their subcategories

Category No. 07.1.1.1 (Yeast-leavened breads and specialty breads)

Horizontal approach for the use of colours in subcategories of FC 07.1

Regarding new “Alternative Note” options for use in horizontal approach to subcategories of Food Category 07.1, Thailand principally supports the revised Option 2 Note, the rationale as mentioned above in Appendix 1.

We also would like to provide comments on specific provisions in this FC as follows:

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal	Thailand's comments
BRILLIANT BLUE FCF	133	100	161		Colour	Adopt at 100 mg/kg with “Alternative Note”. Chair's Note: If put forward for adoption, revoke in parent FC 7.1.	Thailand supports final EWG proposal to replace Note 161 with revised Option 2 Note. We also supports the revocation in parent FC.
FAST GREEN FCF	143	100	161		Colour	Adopt at 100 mg/kg with “Alternative Note”. Chair's Note: If put forward for adoption, revoke in parent FC 7.0.	Thailand supports final EWG proposal to replace Note 161 with revised Option 2 Note. We also supports the revocation in parent FC.

Category No. 07.1.1.2 (Soda breads)

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal	Thailand's comments
BRILLIANT BLUE FCF	133	100	161	(2009)	Colour	Adopt at 100 mg/kg with “Alternative Note”. Chair's Note: If adopted, revoke	Thailand supports final EWG proposal to replace Note 161 with revised Option 2 Note.

						in parent FC 07.1	We also supports the revocation in parent FC.
FAST GREEN FCF	143	100	161	(2009)	Colour	Adopt at 100 mg/kg with "Alternative Note"	Thailand supports final EWG proposal to replace Note 161 with revised Option 2 Note.

Category No. 07.1.2 (Crackers, excluding sweet crackers)

Additive	INS	Max Level (mg/kg g)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal	Thailand's comments
BRILLIANT BLUE FCF	133	100	161	(2009)	Colour	Adopt at 100 mg/kg, remove Note 161. <i>Chair's Note:</i> If put forward for adoption, revoke in parent FC 07.1	Thailand supports final EWG proposal.
CARAMEL III - AMMONIA CARAMEL	150c	50000	161	2009	Colour	Revise adopted provision to use level of 15,000 mg/kg and remove Note 161.	Thailand supports final EWG proposal.
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	50000	161	2010	Colour	Revise adopted provision to ML of 25,000 and remove Note 161.	Thailand supports final EWG proposal.
FAST GREEN FCF	143	100	161	(2009)	Colour	Adopt at 100 mg/kg, remove Note 161. <i>Chair's Note:</i> If put forward for adoption, revoke provision in FC 7.0	Thailand supports final EWG proposal.

Category No. 07.1.3 (Other ordinary bakery products (e.g. bagels, pita, English muffins))

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal	Thailand's comments
ALLURA RED AC	129	300	161	2009	Colour	Adopt at 300 mg/kg with "Alternative Note"	Thailand supports final EWG proposal to replace Note 161 with revised Option 2 Note.

BRILLIANT BLUE FCF	133	100	161	(2009)	Colour	Adopt at 100 mg/kg with "Alternative Note" Chair's Note: If put forward for adoption, revoke in Parent Category 7.0.	Thailand supports final EWG proposal to replace Note 161 with revised Option 2 Note. We also supports the revocation in parent FC.
CARAMEL III - AMMONIA CARAMEL	150c	50000	161	2009	Colour	Revise adopted provision to use level of 15,000 mg/kg and remove Note 161.	Thailand supports final EWG proposal.
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	50000	161	2010	Colour	Revise adopted provision to use level of 25,000 mg/kg and remove Note 161.	Thailand supports final EWG proposal.
FAST GREEN FCF	143	100	161		Colour	Adopt at 100 mg/kg with "Alternative Note". Chair's note: if adopted, revoke adopted provision in parent FC.	Thailand supports final EWG proposal to replace Note 161 with revised Option 2 Note. We also supports the revocation in parent FC.

Category No. 07.1.4 (Bread-type products, including bread stuffing and bread crumbs)

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal	Thailand's comments
BRILLIANT BLUE FCF	133	100	161	(2009)	Colour	Adopt at 100 mg/kg with "Alternative Note" Chair's Note: <i>If put forward for adoption revoke provision in parent category.</i>	Thailand supports final EWG proposal to replace Note 161 with revised Option 2 Note. We also supports the revocation in parent FC.

CARAMEL III - AMMONIA CARAMEL	150c	50000	161	2009	Colour	Revise adopted provision to use level of 15,000 mg/kg and remove Note 161.	Thailand supports final EWG proposal.
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	6.4	62 & 161	2009	Colour	Revise adopted provision to use level of 6 mg/kg with Note 62, remove Note 161 and add "Alternative Note"	Thailand supports final EWG proposal to replace Note 161 with revised Option 2 Note.
FAST GREEN FCF	143	100	161	(2009)	Colour	Adopt at 100 mg/kg, remove Note 161, add "Alternative Note" Chair's Note: If put forward for adoption, revoke provision in Parent Category.	Thailand supports final EWG proposal to replace Note 161 with revised Option 2 Note. We also supports the revocation in parent FC.

Category No. 07.1.5 (Steamed breads and buns)

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal	Thailand's comments
BRILLIANT BLUE FCF	133	100	161	(2009)	Colour	Adopt at 100 mg/kg with "Alternative Note". Chair's Note: Revoke provision in parent category.	Thailand supports final EWG proposal.
CARAMEL III - AMMONIA CARAMEL	150c	50000	161	2009	Colour	Revise adopted provision ML to 15,000 mg/kg with "Alternative Note"; remove Note 161	Thailand supports final EWG proposal to replace Note 161 with revised Option 2 Note.

Category No. 07.1.6 (Mixes for bread and ordinary bakery wares)

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal	Thailand's comments
BRILLIANT BLUE FCF	133	100	161	(2009)	Colour	Adopt at 100 mg/kg with "Alternative Note". Do not include Note 161.	Thailand supports final EWG proposal to replace Note 161 with revised Option 2 Note.
CARAMEL III - AMMONIA CARAMEL	150c	50000	161	2010	Colour	Revise adopted provision by revising ML to 15,000 mg/kg, adding the "Alternative Note" and removing Note 161.	Thailand supports final EWG proposal to replace Note 161 with revised Option 2 Note.
FAST GREEN FCF	143	100	161	(2009)	Colour	Adopt at 100 mg/kg with "Alternative Note". Do not add Note 161. Chair's Note: If adopted, revoke provision in parent food category.	Thailand supports final EWG proposal to replace Note 161 with revised Option 2 Note. We also supports the revocation in parent FC.

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

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal	Thailand's comments
ALLURA RED AC	129	300	161	2009	Colour	Revise adopted provision by removing Note 161 (maintain use level at 300 mg/kg)	Thailand supports final EWG proposal.
AZORUBINE (CARMOSINE)	122	200		7	Colour	Adopt at 100 mg/kg	Thailand allows the use of Azorubine at 50 mg/kg in this food category.
BRILLIANT BLUE FCF	133	200	161	2009	Colour	Revise adopted provision by removing Note 161 (maintain use level at 200 mg/kg).	Thailand supports final EWG proposal.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal	Thailand's comments
CARAMEL II - SULFITE CARAMEL	150b	50000			Colour	Adopt at 3000 mg/kg.	Thailand conducted dietary exposure assessment to Caramel II Sulfite Caramel (INS 150b) by using national food consumption data. The result revealed that the mean of total dietary intake of young children (3-6 years old) was 106.64% of ADI and at the 97.5th percentile was 129.21% of ADI, which indicates a safety concern.
CARAMEL III - AMMONIA CARAMEL	150c	50000	161	2009	Colour	Revise adopted provision by lowering ML to 15,000 mg/kg and removing Note 161.	Thailand supports final EWG proposal.
FAST GREEN FCF	143	100	161	(2009)	Colour	Adopt at 100 mg/kg. Do not include Note 161. Chair's Note: If adopted in this subcategory, revoke in parent category.	Thailand supports final EWG proposal.
INDIGOTINE (INDIGO CARMINE)	132	200	161	2009	Colour	Revise adopted provision by removing Note 161 (maintain use level of 200 mg/kg).	Thailand supports final EWG proposal.
TARTRAZINE	102	300			Colour	Adopt at 100 mg/kg	Thailand allows the use of Tartrazine at 50 mg/kg in this food category.

Category No. 12.2.2 (Seasonings and condiments)

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal	Thailand's comments
AZORUBINE (CARMOSINE)	122	500		7	Colour	Adopt at 500 mg/kg	Thailand supports final EWG proposal.
CARAMEL II - SULFITE CARAMEL	150b	100000			Colour	Adopt at 50000 mg/kg	Thailand conducted dietary exposure assessment to Caramel II Sulfite Caramel (INS 150b) by using national food consumption data. The result revealed that the mean of total dietary intake of young children (3-6 years old) was 106.64% of ADI and at the 97.5th percentile was 129.21% of ADI, which indicates a safety concern.
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	10000	XS326, XS327, XS328		Colour	Adopt at 5000 mg/kg with no notes. Chair's Note: XS notes not required for this food category as there are no commodity standards corresponding to FC 12.2.2.	Thailand supports final EWG proposal.
CURCUMIN	100 (i)	500		7	Colour	Adopt at 500 mg/kg	Thailand allows the use of Curcumin at 480 mg/kg in this food category.
TARTRAZINE	102	500		7	Colour	Adopt at 425 mg/kg	Thailand allows the use of Tartrazine at 300 mg/kg in this food category.

Category No. 12.4)Mustards(

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal	Thailand's comments
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AZORUBINE (CARMOISINE)	122	300		7	Colour	Adopt at 300 mg/kg	Thailand supports final EWG proposal.
CARAMEL II - SULFITE CARAMEL	150b	100000		4	Colour	Adopt at 50000 mg/kg	Thailand conducted dietary exposure assessment to Caramel II Sulfite Caramel (INS 150b) by using national food consumption data. The result revealed that the mean of total dietary intake of young children (3-6 years old) was 106.64% of ADI and at the 97.5th percentile was 129.21% of ADI, which indicates a safety concern.

Category No. 12.5)Soups and broths)

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal	Thailand's comments
CARAMEL II - SULFITE CARAMEL	150b	100000		4	Colour	Adopt at 25000 mg/kg. Do not include Note XS 117 (see horizontal approach discussion above).	Thailand conducted dietary exposure assessment to Caramel II Sulfite Caramel (INS 150b) by using national food consumption data. The result revealed that the mean of total dietary intake of young children (3-6 years old) was 106.64% of ADI and at the 97.5th percentile was 129.21% of ADI, which indicates a safety concern.

Category No. 12.6 (Sauces and like products)

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal	Thailand's comments
AZORUBINE (CARMOISINE)	122	500		7	Colour	Adopt at 500 mg/kg with Note XS302 and XS306R	Thailand allows the use of Azorubine at 50 mg/kg in this food category.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal	Thailand's comments
CARAMEL II - SULFITE CARAMEL	150b	100000		4	Colour	Adopt at 6000 mg/kg with Note XS302 and XS306R Chair's Note: The only color permitted in XS302 prior to alignment was Caramel III (INS 150c).	Thailand conducted dietary exposure assessment to Caramel II Sulfite Caramel (INS 150b) by using national food consumption data. The result revealed that the mean of total dietary intake of young children (3-6 years old) was 106.64% of ADI and at the 97.5th percentile was 129.21% of ADI, which indicates a safety concern.
TARTRAZINE	102	500		7	Colour	Adopt at 500 mg/kg with XS302 and New Note "Except for use in products conforming to the Regional Standard for Chili Sauce (CXS 306R-2011) at 100 mg/kg	Thailand allows the use of Tartrazine at 300 mg/kg in this food category.

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 (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal	Thailand's comments
CARAMEL II - SULFITE CARAMEL	150b	100000		4	Colour	Adopt at 50,000 mg/kg	Thailand conducted dietary exposure assessment to Caramel II Sulfite Caramel (INS 150b) by using national food consumption data. The result revealed that the mean of total dietary intake of young children (3-6 years old) was 106.64% of ADI and at the 97.5th

							percentile was 129.21% of ADI, which indicates a safety concern.
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Category No. 13.3 (Dietetic foods intended for special medical purposes (excluding products of food category 13.1))

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal	Thailand's comments
AZORUBINE (CARMOI SINE)	122	50		7	Colour	Adopt at 50 mg/kg	Thailand supports final EWG proposal.
CARAMEL II - SULFITE CARAMEL	150b	20000		4	Colour	Adopt at 4000 mg/kg	Thailand conducted dietary exposure assessment to Caramel II Sulfite Caramel (INS 150b) by using national food consumption data. The result revealed that the mean of total dietary intake of young children (3-6 years old) was 106.64% of ADI and at the 97.5th percentile was 129.21% of ADI, which indicates a safety concern.
CURCUMIN	100(i)	50		7	Colour	Adopt at 50 mg/kg	Thailand supports final EWG proposal.
TARTRAZINE	102	50		7	Colour	Adopt at 100 mg/kg	Thailand allows the use of Tartrazine at 50 mg/kg in this food category.

Category No. 13.4 (Dietetic formulae for slimming purposes and weight reduction)

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal	Thailand's comments
AZORUBINE (CARMOISINE)	122	50		7	Colour	Adopt at 50 mg/kg	Thailand supports final EWG proposal.
CARAMEL II - SULFITE CARAMEL	150b	20000		4	Colour	Adopt at 5000 mg/kg	Thailand conducted dietary exposure assessment to Caramel II Sulfite Caramel (INS 150b) by using national food consumption data. The result revealed that the mean of total dietary intake of young children

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal	Thailand's comments
							(3-6 years old) was 106.64% of ADI and at the 97.5th percentile was 129.21% of ADI, which indicates a safety concern.
TARTRAZINE	102	50		7	Colour	Adopt at 50 mg/kg	Thailand supports final EWG proposal.

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 (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal	Thailand's comments
AZORUBINE (CARMOISINE)	122	300		7	Colour	Adopt at 300 mg/kg.	Thailand supports final EWG proposal.
TARTRAZINE	102	300		7	Colour	Adopt at 300 mg/kg	Thailand supports final EWG proposal.

Category No. 13.6 (Food supplements)

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal	Thailand's comments
AZORUBINE (CARMOISINE)	122	300		2021	Colour	Revise Adopted provision adding Notes 539 & 533 and New Note: "Except for use at 1100 mg/kg in effervescent forms as sold to the consumer." Subsequently discontinue step 2 provision.	Thailand supports final EWG proposal.

Category No. 15.0)Ready-to-eat savouries)

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal	Thailand's comments
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CARAMEL II - SULFITE CARAMEL	150b	10000		4	Colour	Adopt at 1,000 mg/kg	Thailand conducted dietary exposure assessment to Caramel II Sulfite Caramel (INS 150b) by using national food consumption data. The result revealed that the mean of total dietary intake of young children (3-6 years old) was 106.64% of ADI and at the 97.5th percentile was 129.21% of ADI, which indicates a safety concern.
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Category No. 15.1)Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes))

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal	Thailand's comments
ALLURA RED AC	129	200	161	2009	Colour	Maintain provision at 200 mg/kg; Remove Note 161	Thailand supports final EWG proposal.
AZORUBINE (CARMOISINE)	122	550		4	Colour	Adopt at 200 mg/kg.	Thailand supports final EWG proposal.
TARTRAZINE	102	300		7	Colour	Adopt at 300 mg/kg	Thailand allows the use of Tartrazine at 200 mg/kg in this food category.

Category No. 15.2 (Processed nuts, including coated nuts and nut mixtures (with e.g. dried fruit))

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal	Thailand's comments
AZORUBINE (CARMOISINE)	122	100		7	Colour	Adopt at 100 mg/kg	Thailand supports final EWG proposal.

Appendix 5: All remaining draft and proposed draft provisions in the GSFA with the exception of: colours not addressed in parts ii and iii, and provisions for which CCFA is awaiting guidance from other Codex Alimentarius Committees or JECFA

Category No. 12.9.1 (Fermented soybean paste (e.g. miso))

Additive	INS	Max Level	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal	Thailand's comments
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		(mg/kg)					
BENZOATES	210-213	1000		3	Preservative	Adopt; Add Note 13 "As benzoic Acid"	Thailand supports final EWG proposal.

Category Nos. 12.9.2 (Soybean sauce)

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal	Thailand's comments
BENZOATES	210-213	1000	13		Preservative	Collapse all provisions into single provision in parent FC 12.9.2 (Soybean sauce) and adopt at 1000 mg/kg with Note 13 "As benzoic acid".	Thailand supports final EWG proposal.

the International Association of Color Manufacturers (IACM)

The comment made in response to the 3rd circular, requesting the additional language for the note for Annatto Extracts, Bixin-Based in Food Category No. 12.6.1 was not considered in the final recommendations. IACM requested that the proposed note be amended to allow for a maximum level of 100 mg/kg in cheese dips. The GSFA EWG chair has confirmed that this comment was indeed submitted and inadvertently missed in the compilation of comments. It has been reproduced here for consideration during the physical Working Group.

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

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal	
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	100	8	4	Colour	Adopt at 30 mg/kg with Note 8 and New Note "Except for use at 100 mg/kg in flavoured mayonnaise."	IACM supports adoption at 30 mg/kg but recommends that the note be modified to read "Except for use at 100 mg/kg in flavored mayonnaise and cheese dips." IACM members indicate that cheese dips are the primary application for higher levels in this food category.

the International Council of Beverages Associations (ICBA)

ICBA recommends holding the propylene glycol beverage provision at 3000 ppm in the parent category 14.1.4. until after JECFA updates its safety assessment. Note 127 “on an as consumed basis” and Note 131 “for use as a flavour carrier only” should be added. Further, we draw the Committee’s attention to the following paper that describes the potential to reduce the pharmacodynamics uncertainty factor in deriving the health-based guidance value for propylene glycol, which would subsequently increase the acceptable daily intake (ADI) from 25 to 62.5 mg/kg bw/d: “Lewis, A.S., S.R. Boomhower, C.M. Marsh, M.M. Jack. **2024**. Considerations for Deriving a Safe Intake of Propylene Glycol. Food and Chemical Toxicology. 5:186:114460 [doi: 10.1016/j.fct.2024.114460](https://doi.org/10.1016/j.fct.2024.114460)”.