



**JOINT FAO/WHO FOOD STANDARDS PROGRAMME**  
**CODEX COMMITTEE ON FOOD ADDITIVES**  
**Fifty-Fourth Session**

**GENERAL STANDARD FOR FOOD ADDITIVES (GSFA): REPORT OF THE EWG ON THE GSFA**

Prepared by the United States of America with the assistance of Australia, Brazil, Canada, Chile, China, Colombia, Egypt, European Union, India, Indonesia, Iraq, Japan, Republic of Korea, New Zealand, Russian Federation, Senegal, Thailand, United Kingdom, United States, Vietnam, Calorie Control Council (CCC), Food Industry Asia (FIA), FIVS, International Association of Color Manufacturers (IACM), International Alliance of Dietary/Food Supplement Associations (IADSA), International Confectionery Association (ICA), International Council of Beverages Associations (ICBA), International Chewing Gum Association (ICGA), International Dairy Federation (IDF), International Food Additives Council (IFAC), International Fruit and Vegetable Juice Association (IFU), International Organization of the Flavor Industry (IOFI), International Sweeteners Association (ISA), International Stevia Council (ISC), Natural Food Colours Association (NATCOL), and International Organisation of Vine and Wine (OIV)

**Introduction**

1. CCFA53 agreed to establish an EWG to provide recommendations to CCFA54 on the following topics:<sup>1</sup>
  - (i) All remaining draft and proposed draft provisions for sweeteners in the GSFA as well as adopted provisions for sweeteners with Note 161 in the GSFA;
  - (ii) 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;
  - (iii) Draft and proposed draft provisions in FCs 14.2 and its subcategories;
  - (iv) Provisions entered at Step 2 of the GSFA at CCFA53; and
  - (v) 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.

**Working Documents**

2. The working documents for the report of the EWG on the General Standard for Food Additives are presented as appendices to this document. The appendices provide background on the topic under discussion, collate comments on the topic from the EWG, and provide recommendations for each topic.
  - proposals for provisions related to sweeteners that pertain to topic i are presented in Appendix 1.
  - proposals for provisions related to colours that pertain to topic ii are presented in Appendix 2.
  - provisions related food additives covered under FCs 14.2 (Grape wines) and its subcategories that pertain to topic iii are presented in Appendix 3.
  - proposals for provisions entered into the step process by CCFA53 that pertain to topic iv are presented in Appendix 4.
  - proposals for provisions that pertain to topic v are presented in Appendix 5.

<sup>1</sup> REP23/FA para. 118.

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

1. Among several topics, the 53<sup>rd</sup> CCFA requested the e-WG on the GSFA to the 54<sup>th</sup> CCFA to consider:<sup>2</sup>
  - All remaining draft and proposed draft provisions for sweeteners in the GSFA as well as adopted provisions for sweeteners with note 161 in the GSFA.

#### **Introduction:**

2. To continue to advance provisions for sweeteners through the step process and to address the remaining uses of Note 161 in the GSFA associated with sweeteners, CCFA53 requested that the eWG on the GSFA to CCFA54 consider all remaining draft and proposed provisions for sweeteners, as well as adopted provisions for sweeteners with Note 161.

#### **Working Document:**

3. The eWG on the GSFA issued three circulars for this Appendix requesting comments on all remaining draft and proposed draft provisions for sweeteners in the GSFA and adopted sweetener provisions with Note 161.
4. The current document presents proposals for each provision under discussion (adopt, adopt with revision, discontinue) in the format of the food categories listed in Table 2 of the GSFA.
5. These proposals are based upon a consensus approach taking into account the following information:
  - Information on corresponding Codex commodity standards and the use of food additives in those commodity standards is provided for each food category;
  - Historical discussions on the provision in previous sessions of CCFA; and
  - Comments provided by eWG members.
6. These recommendations are based on the “weight of evidence”; that is, comments containing justifications were given more weight than comments with no supporting justification.
7. A full compilation of comments submitted for Appendix 1 (Remaining draft and proposed draft provisions for sweeteners in the GSFA as well as adopted provisions for sweeteners with note 161 in the GSFA) to the three circulars are available at [CCFA54 meeting page](#).

---

<sup>2</sup> REP23/FA, para. 118(i)

**Category No. 05.1.2 (Cocoa mixes (syrups))****Corresponding commodity standards:** None

**Horizontal approach:** The horizontal approach to sweeteners in this FC was decided at CCFA52 (justified on general basis with Note 477 or 478 as appropriate). CCFA52 also determined that the application of the horizontal approach to provisions in the step process for sweeteners in this FC would be discussed by the GSFA eWG to CCFA53. However, the provision for Steviol Glycosides in FC 05.1.2 was not addressed at CCFA53 due to an oversight.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
GLICÓSIDOS DE ESTEVIOL	960a, 960b, 960c, 960d	350	26	3	Edulcorantes	Adoptar con 350 mg/kg con la Nota 26 y la Nota 477

**Discussion by eWG Members on the Horizontal Approach for the use of sweeteners in FC 07.1:****Compilation of General Comments by eWG Members to 1<sup>st</sup> Circular for this FC:**

**Australia:** Australia does permit the use of some sweeteners at GMP in this food category as noted below. It also does permit the use of steviol glycosides (see below) in what is a subcategory termed 'fancy bread' only. It does note current permissions in the GSFA for some sweeteners as a precedent but interested to hear from other members in relation to technological justification for use and any suitable notes.

**Canada:** As a general comment to the proposals in the table below: as several Members have identified actual use of sweeteners/flavouring enhancers in products across the FC, the question of technological justification seems resolved; thus Canada asks for clarification on the nature of the objection to advancing the provisions. Canada supports advancing the provisions unless a safety-based rationale can be provided that demonstrates the risk of including sweeteners/flavour enhancers in these products.

**China:** In China, the use of sweeteners is not limited to specific types of products within this FC, but rather in products across FC 07.1. Products fall into FC 07.1 with the use of sweeteners are widely in trade. Technological justification: The use of sweeteners in this FC as partial replacement of sugar, including products for diabetics. The use of sweeteners are required to display on the label, so that does not mislead the consumer.

**EU:** Sweeteners are not permitted in bread and ordinary bakery ware in the EU

**New Zealand:** We note that FC 07.1 is a parent category that includes plain ordinary breads and more specialised and fancy breads in its subcategories. Where such breads are sweetened or are other than plain breads there is likely to be some technological justification for allowing a food additive sweetener to be used to replace all or some of the sweetness provided by sugar. We would like to see consistency between the adopted provisions and those listed below in the step process

**RU:** According with «FOOD CATEGORY SYSTEM» (GFS) FC 07.1 -07.1 Bread and ordinary bakery wares and mixes: Includes all types of non-sweet bakery products and bread-derived products. Therefore, there is no technological need to use sweeteners in this food category. Do not supports the proposals. Discontinue.

**CCC:** CCC appreciates the continued consideration of the use of sweeteners in this Food Category. CCC notes from previous discussions that some countries consider products in this Food Category to be plain products and should not contain additives. However, “plain” is a term that is not used globally and some countries may consider products in this Food Category to contain additives, including sweeteners. Recognizing the desire to find consensus on a path forward, CCC would like to propose a compromise approach that includes the creation of a new note “Excluding plain bread and plain bakery wares” which would allow countries that recognize plain bread and plain bakery ware products to restrict the use of additives, including sweeteners, in such products, while allowing other countries to allow the use of additives, including sweeteners, in such products.

**ISC:** Background: In 2022, after many years of discussion and exchange at Codex level, an agreement was reached to replace Note 161 with alternatives Note 477 and / or Note 478 through an horizontal approach and without reopening discussion on any food category. In 2023 however, few countries could not agree on the horizontal approach for FC 7.1 and made other proposals to replace Note 161, on which an consensus could not be reached at CCFA level. Many Codex delegations however, expressed their interest in continuing the exchange to try finding a solution to this issue which would be suitable to the large majority of the CCFA members. Thus the inclusion of FC 7.1 in Appendix 1: Sweeteners of the eWG on GSFA.

Proposal by ISC: ISC – in a spirit of compromise and based on its willingness to make progress on this FC – would like to make a proposal for the addition of a new Note that reads as: : “Excluding plain bread and plain ordinary bakery wares”.

Rational: ISC believes this new additional Note – allows: a) on one side, those countries that restrict the use of sweeteners and possibly other food additives, flavouring and colours to preserve their recipes of bread and ordinary bakery wares very simple staple products, by the mentioning that sweeteners cannot be used on “plain” products under this category; b) while, at the same time, those countries that – based on their specific traditions and cultural food diversities – do use a certain amount of sugar and/or sweeteners in their recipes of bread and ordinary bakery wares to continue using sugar and or sweeteners and meet consumer demands for these typical products.

ISC sincerely hope that this proposal would be positively considered as a compromised proposal and look forward to continue this discussion with all members of the eWG on GSFA.

**Chair's Summary of eWG comments to the first circular:** Comments submitted to the eWG reiterated previous comments that some members are opposed to the use of sweeteners in this food category while other members were in favor of the use of sweeteners in FC 07.1 and its subcategories. Some comments noted that some Codex Members consider bread and ordinary bakery wares to be very simple staple products. These Members limit the use of food additives in these products to the extent that they could be considered "plain" products within the context of how that term is used in the GSFA as well as the cultural perception of these Members. Other comments noted that other Codex Members, based on their specific traditions and cultural food diversities, do use a certain amount of sugar and/or sweeteners in their recipes of bread and ordinary bakery wares – these Members would not consider bread and ordinary products to be "plain" in the context of the GSFA and may not define them as such in their own markets. These comments proposed a horizontal approach to replace Note 161 in provisions for sweeteners with a new note "Excluding plain bread and plain bakery wares" to address this difference in cultural perception and the allowance or restriction of the use of sweeteners in these products by certain Codex Members.

**For the second circular:** eWG members were invited to discuss the following proposal for an alternative note as a horizontal approach to replace Note 161 for the use of sweeteners in FC 07.1. The provisions for sweeteners in FC 07.1 are also provided below for comment in the context of the discussion on a horizontal approach.

**Horizontal approach for FC 07.1 – Proposal for Discussion by eWG Members:**

- 1) Replace Note 161 with new note: "*Excluding plain bread and plain bakery wares*". This note would be used without Notes 478 or 477.
  - eWG Members, and in particular those who would not agree with the above proposal on the wording of the alternative note are invited to provide a rationale for their disagreement and to suggest revisions to the above proposal.
  - eWG Members that do allow the use of sweeteners in these products are requested to comment on concerns they may have with this proposal

**Chair's note:** The GSFA normally refers to plain products as those in which flavours, and in some cases colours and/or sweeteners are not allowed or are restricted. There are examples of the GSFA making a distinction between plain and sweetened products – see descriptor of FC 01.3 which describes the products covered by this food category to "include(s) plain and sweetened types...". CCFA has also previously excluded plain products from a provision – see the attachment of Note 347 "Excluding plain products" to the provision for INS 472e in FC 06.8.1 (Soybean-based beverages).

- 2) Previous alternative notes have made exceptions for the use of additives with both sweetener and flavour enhancer function for their use as flavour enhancers (see for example Note 478). For those additives replace Note 161 with the above note, and the additional text: "*This may not apply to the appropriate use as a flavour enhancer*".
  - eWG Members are invited to discuss if additives under discussion in this FC are utilized in some cases only for their flavour enhancer function
  - eWG Members, and in particular those who do not agree with the use of sweeteners in FC 07.1, are invited to discuss if:
    - i. additives with both sweetener and flavour enhancer function are justified for use in FC 07.1 as flavour enhancers; and if the above proposal on the wording of additional text to be added to the proposed note is sufficient to address an additive's use as a flavour enhancer, or to provide a rationale for their disagreement and to suggest revisions to the above proposal.

**Compilation of General Comments by eWG Members to 2<sup>nd</sup> Circular for this FC:**

**Australia:** Supports the use of the alternative note “Excluding plain bread and plain bakery wares” to replace note 161 but only for this FC and subcategories. Australia is unsure whether the use of sweeteners in FC 7.1 includes their use as flavouring enhancers rather than only as sweeteners noting its comments to the 1st circular. Australia is happy to defer to eWG members, especially industry suppliers of such sweeteners, with technical expertise and knowledge of their technological purpose and justification.

**Canada:** Appreciates the challenge in seeking a compromised resolution, and so, in principle, supports the Chair’s proposed note as a promising way forward. Our main concern is in how the term “plain” might be interpreted and applied to products in the food categories. We agree with the Chair’s comments that the GSFA has made distinctions between plain and sweetened products, and this distinction is supported by a previous analysis on the term “plain” in Codex texts (CX/FA 18/50/10). However, there is not a formal definition of a plain product, and there are other factors besides sweetening that differentiate plain and non-plain products, many of which could apply to a number of baked goods under such a broad category. We are concerned that we cannot rely on a traditional understanding of “plain bread” to adequately use the provision. We wonder, therefore, if greater specificity could be ascribed to the meaning of plain in this case. We welcome any suggestions, but one possible note could be “Excluding breads and ordinary bakery wares without added sugars”. This note would preclude common (plain) breads from containing sweeteners alone, but they could be used in breads that have been historically prepared with sugars (with or without sweeteners) and that would be labelled as containing these ingredients. Further consideration could be given to adding an exemption to any sugar needed to activate yeast.

**China:** China agrees with replacing Note 161 with new note: “Excluding plain bread and plain bakery wares”.

**EU:**

- 1) The EU appreciates further discussion related to the use of sweeteners in FC 07.1 and its sub-categories and the efforts to find a way forward taking into account the differences in the understanding of the technological need for sugar and sweeteners in this food category.

The products available on the EU market, falling within FC 07.1 and its sub-categories, contain no or very limited amount of sugar. This is in line with the descriptor of FC 07.1 stating that it “Includes all types of non-sweet bakery products and bread-derived products.” and in contrast to fine bakery wares, which may contain substantive amounts of sugar and/or fat (the FC 07.2 Fine bakery wares (sweet, salty, savoury) and mixes).

The EU observers that a new note “Excluding plain bread and plain bakery wares” was suggested in the second circular for further consideration. The EU further notes the chair’s observation that the term “plain” could also refer to products for which colours and/or sweeteners are not allowed. From the EU’s perspective the proposed note could represent a workable solution if it also captures the point of view of the Codex Members, which do not consider sweeteners technologically justified due to the character of the products falling in FC 07.1, i.e. if the note allows understanding that (i) plain refers to products not containing colours and/or sweeteners and that (ii) only such products are within the scope of food category 07.1.

The differences in the understanding of Codex Members could be also captured in a new Note that would more closely follow the structure / logic of Notes 477 /478. For example:

Some Codex Members allow use of additives with sweetener and colour function in this Food Category whilst others consider that this Food Category includes only “plain products”. For the purpose of this Food Category “plain” refers to products for which the use of additives with sweetener and colour function is not allowed.

2) The additives under consideration are not allowed for use in the EU in FC 07.1.

**Iraq:**

- 1) Iraq supports the use of the alternative note “Excluding plain bread and plain bakery wares” to replace note 161 without footnotes 478 or 477
- 2) Iraq agrees with the opinions of other EWG members.

**Japan:**

- 1) Japan would like to seek clarification on the scope of “plain bread and plain bakery wares”. According to industry, in many cases “plain” bread means bread with basic dough which additional ingredients like fruits and nuts are not added, or bread which doesn’t have characteristic flavour or taste. Whether a certain bread product is called “plain” is not necessarily related to use of sweeteners. Sweeteners are used broadly across FC07.1 to partially (not fully) replace sugars by sweeteners, provide moderate sweetness and prevent the crust from getting too dark;
- 2) In Japan, high intensity sweeteners are used as appropriate in this food category to enhance the aroma of bread.

Sweet-tasting additives have an intrinsic flavor-enhancing function when used in foods in quantities where sweetness is unrecognizable or only slightly sweetened.

**New Zealand:** New Zealand supports replacing Note 161 with new note “Excluding plain bread and plain bakery wares”. For the permission to use sweeteners in FC07.1, it should be consistent across the proposed and adopted sweetener provisions in the FC; It would be helpful to get information from sweetener manufacturers on whether the sweeteners have both sweetener and flavour enhancer functions.

**RU:** There is no technological need to use sweeteners in this food category. Do not support the proposals. There are need in discontinuation proposal

**Senegal:** appreciates the new note “Excluding plain bread and plain bakery wares” proposed by certain members to replace note 161 and supports this proposal for application all sweeteners for this FC 07.1

**Thailand:** Regarding the description of food category 07.1 (Bread and ordinary bakery wares and mixes) stated that “includes all types of non-sweet bakery products and bread-derived products”, we would like to ask for clarification that why are sweeteners needed to be used in this food category?

**CCC:** Appreciates the continued consideration of the use of sweeteners in this Food Category. For all sweeteners, CCC supports the replacement of Note 161 with the alternative note, “Excluding plain bread and plain bakery wares”, which would be used without Notes 477 or 478.

**FIA:** Supports the new note “Excluding plain bread and plain bakery wares”.

**ISC:** Supports the replacement of Note 161 with a new note: “Excluding plain bread and plain bakery wares” and supports that the new Note would be used without Notes 477 or 478.

**Chair’s Summary of eWG comments to the second circular:** Comments reiterated that some EWG members are opposed to the use of sweeteners in this food category while other members were in favor of the use of sweeteners in FC 07.1 and its subcategories. Some comments noted that some EWG members consider bread and ordinary bakery wares to be very simple staple products. These members limit the use of food additives in these products to the extent that they could be considered “plain” products within the context of how that term is used in the GSFA as well as the cultural perception of these members. Other

EWG members noted that sweeteners are used broadly across FC 07.1 to partially (not fully) replace sugars by sweeteners, provide moderate sweetness and prevent the crust from getting too dark.

The second circular also requested comments specifically on the use of the alternative note “Excluding plain bread and plain bakery wares”. Some EWG members indicated that they support the use of the proposed note. Other EWG members sought greater specificity as to what the term “plain” would mean in the context of FC 7.1 and its subcategories. Of the comments received, two alternative notes were proposed that took two different approaches to address the issue: 1) to avoid the use of the term plain; or 2) to address defining plain products in the context of FC 7.1 and its subcategories. In regards to the first point, one member suggested the note “Excluding breads and ordinary bakery wares without added sugars” in order to avoid the use of the term “plain”. This note would preclude common (plain) breads from containing sweeteners alone, but they could be used in breads that have been historically prepared with sugars (with or without sweeteners) and that would be labelled as containing these ingredients. Another EWG member took the second approach and suggested the note “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 for which the use of additives with sweetener and colour function is not allowed.” They note that this proposed new note would more closely follow the structure / logic of the alternative Notes 477 /478 that were used to remove Note 161 from many GSFA sweetener provisions. Such a note could also potentially work as an alternative note for colours in FC 7.1 and its subcategories.

**Third Circular Horizontal approach for FC 07.1 – Request for comments for third circular on new “Alternative Note”:**

It is clear that in order to consider adoption of sweeteners (and colors in Appendix 2) the EWG will need to consider an appropriate alternative note that will address the differing use of additives in FC 07.1 and its subcategories. In this regard, the EWG is invited to comment on the three alternative notes currently proposed. Please comment on your preferred “Alternative Note” from the 3 options, below. Comments both for and against each of the options are requested.

**Option 1:** “Excluding plain bread and plain bakery wares”

**Option 2:** “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 for which the use of additives with sweetener and colour function is not allowed.”

**Option 3:** “Excluding breads and ordinary bakery wares without added sugars”

**Compilation of General Comments by eWG Members on Third Circular New “Alternative Note” Options for use in “Horizontal Approach” to FC 07.1:**

**Australia:** Notes that the issue (for both sweeteners as well as colours) is complicated with the need for the note(s) to satisfy two different groups with opposing views.

Australia’s preferred option is option 2 (EU suggestion). It is understood the two sentences work together to satisfy both groups. This is in a similar way to the earlier notes 477 and 478. A benefit of writing these sentences is there should not be interpretation concerns over what ‘plain’ encapsulates.

**Brazil:** Brazil does not consider option 2 a suitable option, as it does not reach consensus and leaves space for particular interpretation. Option 1 would be acceptable if the term “plain” from the note 347 could be explicitly defined. The definition of “plain products” can be related to ingredients that are allowed in the



product. For example, it could be defined that plain products are those exclusively formulated with wheat flour, water, salt and yeast/baking powder. Option 3 would be acceptable.

**Canada:** As written, Canada prefers option 3 but could support Option 2 if slightly modified. Canada supports Option 3 principally because it is unambiguous and applicable in all cases, as the provision is tied to the physical state of the product. When manufacturers produce products that respect various regional legislations, the use of sweeteners (or lack thereof) would follow suit. That is, the provisions in the GSFA associated with the Option 3 Note would not be concerned with the state of regional legislations nor the food category descriptors, which can sometimes be in conflict.

On the other hand, we believe that the Option 2 Note as written is circular as it is based on what is allowed by the GSFA, which, in the absence of a clear definition of a plain product, is at risk of changing. To adopt the Note presupposes a forgone conclusion that sweeteners and colours may never be permitted in “plain” baking wares under the GSFA, even in a limited fashion; but this is a far-reaching conclusion that fails to consider potential future scenarios. By the fact that sweeteners (and colours) are proposed to be adopted in the food category, does this not already logically contradict the second sentence of the Note? NB: This argument is based on the language of the Option 2 Note, which, as we read it, only applies to the state of the GSFA and not to any regional legislation (unlike Notes 477/478).

That said, we acknowledge Option 2 has the attractive advantages of following the structure of Notes 477/478, is broadly applicable to any food category, and is applicable to the colour provisions. To address the concern we raised, Canada suggests that a stronger tie-in to regional legislations may be appropriate. This would also bring it closer to the logic of Notes 477/478. For example, “Some Codex Members allow the use of additives with sweetener and colour function in this Food Category while others only permit plain products. For the purpose of this Food Category, “plain” refers to products without additives with that have sweetener and or colour functions.”

We are not supportive of Option 1 in light of the available alternatives.

**Chile:** prefers option 1, since it is much easier to understand, which limits the use of sweeteners in category 7.1

**EU:** The EU explained in its previous comments its misgivings on the use of colours and sweeteners in FC 07.1 and its subcategories.

However, as the Option 2 captures the differences in the understanding of the need and use of sweeteners and colours in FC 07.1 among the Codex Members, the EU believes it may be an acceptable solution.

**India:** Supports Option 3

**Japan:** Japan generally supports Option 2. However, Japan considers that the word “plain” is not necessarily related to the use of sweeteners or colours, it rather relates whether the products have certain ingredients or flavour, so Japan proposes amending as follows; “Some Codex Members ...while others consider that this Food Category includes only “plain products” for which the use of additives with sweetener and colour function is not allowed.” (deleting “For the purpose of this Food Category, “plain” refers to products”)

**Russia:** In accordance with CAC 192-1995 «07.1 Bread and ordinary bakery wares and mixes: Includes all types of non-sweet bakery products and bread-derived products».

In our opinion, the phrase “ordinary bakery wares” is an analogue of “plain bakery wares”

Thus, from the description of this category it follows that the food products included in it should not have a sweet taste. In this regard, the following questions arise:

1. The document states that in a number of countries sweeteners are used in this category. On what basis are these food additives used in this food category? Do they correctly determine whether their products belong to the FC 07.1 category?
2. On what basis can the CCFA approve the use of sweeteners in FC 07.1. In this case, before making such changes, it is necessary to make changes to the description of FC 07.1.
3. Before to approve options 1-3, it is necessary to define the terms “ordinary” and “plain” food products.

PS: Thus, RU believes that, based on the results of the discussion, there are no grounds for approving the proposed options (1, 2, 3) for the use of sweeteners in FC 07.1.

**Senegal:** Supports option 3 : “Excluding breads and ordinary bakery wares without added sugars” This option would on the one hand, prevent the use of sweeteners in ordinary breads (mass-market products). On the other hand, for technological and nutritional reasons, the use of sweeteners in other products in subcategory 7.1 would reduce the quantity of calories ingested. Against the others options: The option 1 is very restrictive because it does not allow the use of sweeteners in in any of the products in category FC 07.1. There is no firm decision on option 2.

**Thailand:** Thailand is of the opinion that option 2 is an appropriate alternative note, as it provides a clear understanding and would allow countries consider the use of and colour 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. In the case of Option 1, the term “plain” in the context of FC 7.1 and its subcategories needs to be clearly defined.

**CCC, ISA, ISC:** Supports Option 2

#### **Chair’s Summary of eWG comments to the third circular:**

Each of the three options presented in the third circular received support. The option that received support from the most members was Option 2. Some members were of the opinion that slight changes to the originally proposed Option 2 note would allow the note to more closely resemble the note structure used for Note 477 and Note 478. In this regard, we have taken suggestions from some members and revised the original Option 2 Note.

Based on suggestions provided by members, we propose to modify the second sentence of the original note such that the revised note would be:

**Revised Option 2 Note:** “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.”

#### **Nota alternativa recomendada para su consideración por el GT sobre la NGAA**

Sobre la base de las observaciones recibidas por los miembros a la tercera circular de la NGAA, es muy probable que se logre un consenso utilizando la Nota Revisada de la Opción 2 que se presenta a continuación.

**Nota Revisada de la Opción 2:** "Algunos miembros del Codex permiten el uso de aditivos con función de edulcorante y colorante en esta categoría de alimentos, mientras que otros consideran que esta categoría de alimentos incluye solo "productos puros". A los efectos de esta categoría de alimentos, "puro" se refiere a los productos sin aditivos que tengan funciones edulcorantes o de colorante".

**Category No. 07.1 (Bread and ordinary bakery wares)****Corresponding commodity standards:** None

**Horizontal Approach:** A horizontal approach to the use of sweeteners in FC 07.1 and its subcategories was extensively discussed by the EWGs on Note 161 to CCFA51 & CCFA52 (see CX/FA 19/51/10 & CX/FA22/52/9). These EWGs attempted to reach consensus on a replacement note for Note 161 based on the technological justification for the use of sweeteners in this food category. An analysis of comments submitted to those EWGs indicates that the use of sweeteners is not limited to specific foods in specific subcategories, but rather sweeteners are used in products across FC 07.1 and its subcategories, including products in international trade. Several EWG members opposed to the use of sweeteners in foods corresponding to FC 07.1 questioned the technological need as in their opinion these foods are not “sweet” products and therefore the use of added sugars is limited and cannot be wholly replaced by sweeteners as sugars are necessary substrate for yeasts and contribute to flavor and darkening of crusts through the Maillard reaction. These comments also raised exposure concerns as bread is a staple food consumed in high amounts. However, other members were in favor of the use of sweeteners in FC 07.1 and its subcategories. These Members claim there is sufficient technological justification for the use of sweeteners as partial replacement of sugar can still result in reduced calorie content without interfering with the technological need for sugar in this FC. These comments also compared exposure for select sweeteners from their use in this FC to the JECFA ADI to address concerns related to exposure. These EWGs were unable to reach consensus on a replacement note.

The EWG on the GSFA to CCFA53 noted that analysis of previous EWGs indicated that some are Members opposed to use of sweeteners in these foods regardless of energy reduction, so Notes 477 and 478 are not a solution to achieve consensus. For that reason, the EWG attempted to reach consensus on a replacement note for Note 161 in FC 07.1 based on general restriction wording. However, the EWG on the GSFA to CCFA53 could not reach consensus on this approach, resulting in the EWG recommending the topic for further discussion (see CX/FA 22/53/8 Appendix 4 pg. 147 – 151).

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal if agreement can be reached on New Alternative Note
ACESULFAME POTÁSICO	950	1 000	161 y 188	2008	Acentuadores del sabor, edulcorantes	Eliminar la Nota 161; adoptar con la Nota 188 y añadir una nueva "Nota Alternativa"
ADVANTAME	969	10		3	Acentuadores del sabor, edulcorantes	Adoptar con nueva "Nota Alternativa"
ASPARTAMO	951	4 000	161 y 191	2008	Acentuadores del sabor, edulcorantes	Eliminar la Nota 161, adoptar con la nota 191 y añadir una nueva "Nota Alternativa"

SAL DE ACESULFAMO ASPARTAME	962	2 270	113	3	Edulcorantes	Adoptar con 1 000 mg/kg con la Nota 113 y la nueva "Nota Alternativa"
NEOTAMO	961	70	161	2008	Acentuadores del sabor, edulcorantes	Eliminar la Nota 161; adoptar con la nueva "Nota Alternativa"
GLICÓSIDOS DE ESTEVIOL	960a, 960b, 960c, 960d	50	26	3	Edulcorantes	Adoptar con 165 mg/kg con la nueva "Nota Alternativa"
SUCRALOSA (TRICLOROGALACTOSACAROSA)	955	650	161	2008	Acentuadores del sabor, edulcorantes	Eliminar la Nota 161. Adoptar con la nueva "Nota Alternativa"

**Category No. 12.2.2 (Seasonings and condiments)**

**Corresponding commodity standards:** None

**Horizontal approach:** The horizontal approach to sweeteners in this FC was decided at CCFA53 (justified on general basis with Note 477 or 478 as appropriate). CCFA53 also applied the horizontal approach to adopted provisions for sweeteners in this FC by replacing Note 161 with either Note 477 or 478 as appropriate. However, the provision for Saccharins was not addressed at CCFA53 due to an oversight.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
SACARINAS	954(i)-(iv)	1 500	161	2008	Edulcorantes	Modificar la disposición adoptada; sustituir la Nota 161 con la Nota 477

**NOTES:**

Note 26: As steviol equivalents.

Note 113: As acesulfame potassium equivalents (the reported maximum level can be converted to an aspartame-acesulfame salt basis by dividing by 0.44). Combined use of aspartame-acesulfame salt with individual acesulfame potassium or aspartame should not exceed the individual maximum levels for acesulfame potassium or aspartame (the reported maximum level can be converted to aspartame equivalents by dividing by 0.68).

Note 161: Subject to national legislation of the importing country aimed, in particular, at consistency with Section 3.2 of the Preamble.

Note 188: If used in combination with aspartame-acesulfame salt (INS 962), the combined maximum use level, expressed as acesulfame potassium, should not exceed this level.

Note 191: If used in combination with aspartame-acesulfame salt (INS 962), the combined maximum use level, expressed as aspartame, should not exceed this level.

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.

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.

**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**

1. Among several topics, the 53<sup>rd</sup> CCFA requested the e-WG on the GSFA to the 54<sup>th</sup> CCFA to consider:<sup>3</sup>
  - Draft and proposed draft provisions for colours in FCs 07.0, 12.0, 13.0 and 15.0 and their subcategories; and
  - Adopted provisions for colours with Note 161 in FCs 07.0, 12.0, 13.0 and 15.0 and their subcategories.

**Introduction:**

2. To continue to advance provisions for colours through the step process, CCFA53 requested that the eWG on the GSFA to CCFA54 consider the provisions for colours, both adopted provisions with Note 161 associate with them and provisions in the step process, in food categories 07.0 (*Includes categories for bread and ordinary bakery wares (07.1) and for sweet, salty and savoury fine bakery wares (07.2)*), 12.0 (*Salts, spices, soups, sauces, salads, protein products*), 13.0 (*Foodstuffs intended for particular nutritional uses*) and 15.0 (*Ready-to-eat savouries*) and their subcategories.

**Working Document:**

3. The eWG on the GSFA issued three circulars for this Appendix requesting comments on the 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.
4. The current document presents proposals for each provision under discussion (adopt, adopt with revision, discontinue) in the format of the food categories listed in Table 2 of the GSFA.
5. These proposals are based upon a consensus approach taking into account the following information:
  - Information on corresponding Codex commodity standards and the use of food additives in those commodity standards is provided for each food category;
  - Historical discussions on the provision in previous sessions of CCFA; and
  - Comments provided by eWG members.
6. These recommendations are based on the “weight of evidence”; that is, comments containing justifications were given more weight than comments with no supporting justification.
7. A full compilation of comments submitted for Appendix 1 (Remaining draft and proposed draft provisions for sweeteners in the GSFA as well as adopted provisions for sweeteners with note 161 in the GSFA) to the three circulars are available at [CCFA54 meeting page](#).

---

<sup>3</sup> REP23/FA, para. 118(ii)

**Discussion by eWG Members on the Horizontal Approach for the use of colours in subcategories of FC 07.1:**

**Chair's summary of eWG comments to the first circular and second Circular approach for FC 07.1 and its subcategories:** Comments submitted to the first circular noted that some members are opposed to the use of sweeteners in FC 07.1 and its subcategories while other members were in favor of the use of colors in these foods. Some comments noted that certain Codex Members consider bread and ordinary bakery wares to be very simple staple products that do not necessitate/justify the use of colours. Other comments noted that other Codex Members do allow the use of colours in bread and ordinary bakery wares. This lack of consensus on the use of colours is similar to the lack of consensus on the use of sweeteners in FC 07.1 and its subcategories (see Appendix 1 of this circular). For sweeteners the current circular proposes a note that excludes the use from "plain" products. For Colours in FC 07.1 and its subcategories, the second circular proposes a similar approach, the use of a note excluding the use of colours from plain products that are included in these food categories. However, in comparing the comments to Appendix 1 to those comments to Appendix 2 to the first circular, one member that allows the use of sweeteners across FC 07.1 and its subcategories does not permit the use of colours in one subcategories, 07.1.5. For this reason Appendix 2 in this circular considers the use of colours in each subcategory of FC 07.1 individually, and proposes the more general note, Note 347 "Excluding plain products", as a replacement note for Note 161 in these subcategories.

**For second circular - Request for Discussion by eWG Members to Inform Horizontal Approach for the use of colours in subcategories of FC 07.1:\***

\*(in addition to the below note, certain subcategories of FC 07.1 may request discussion on additional aspects to be considered to help formulate the horizontal approach for the use of colours in that specific subcategory.)

- 3) Replace Note 161 with Note 347: "*Excluding plain products*". This note would be used without Notes 478 or 477.
- eWG Members, and in particular those who would not agree with the above proposal on the wording of the alternative note are invited to provide a rational for their disagreement and to suggest revisions to the above proposal.
  - eWG that do allow the use of colours in these products are requested to comment concerns they may have with this proposal

**Comments by eWG members on the 2<sup>nd</sup> Circular:**

**Australia:** Australia supports the use of note 347 as a replacement for note 161 for provisions that are supported by the eWG

**Brazil:** does not allow colours in FC 07.1. Since such products are usually sold without the list of ingredients and are widely consumed, the use of colours would significantly increase exposure. Brazil asks clarification on what products would still remain in this FC after excluding plain products.

**Canada:** supports the Chair's proposal. Similar to sweeteners (see our comments to Appendix 1), we continue to have some concerns regarding the interpretation of "plain" with regard to such varied products because the use of colours is not necessarily the key distinguishing factor. However, because in this case the provisions are proposed to be considered in the sub-categories, it may be too difficult to develop case-by-case Notes that would distinguish plain from non-plain products in each subcategory. Therefore, the use of the generalized Note 347 seems more manageable.

**Chile:** need clarification about what are the specific products for which the use of colours is advocated.

**China:** Generally China supports replacing Note 161 with Note 347: "Excluding plain products" in this FC. However, colours are not allowed to use in FC 07.1.5 in China, please see our specific comment in FC 07.1.5.



**EU:** The EU expressed its view on the use of colours in FC 07.1 in reply to the first circular. The EU sees certain link between the discussion on the use of colours and sweeteners in FC 07.1 and its sub-categories. Therefore, the EU appreciates the discussion on possible horizontal approaches that could address differences in the understanding of the technological need for colours (and sweeteners) in FC 07.1 and its subcategories.

The EU provided comments on a similar note “Excluding plain bread and plain bakery wares” in Appendix 1 to the second circular. These comments are also applicable to the above proposal for the use of Note 347.

**Japan:** would like to seek clarification on the scope of “plain products”. According to industry, in many cases “plain” bread means bread with basic dough which additional ingredients like fruits and nuts are not added, or bread which doesn’t have characteristic flavour or taste. Whether a certain bread product is called “plain” is not necessarily related to use of colours.

**New Zealand:** supports replacing Note 161 with Note 347.

**IACM:** can support the replacement of Note 161 with Note 347, excluding plain products.

**NATCOL:** Support Chair’s proposal to use Note 347 “*Excluding plain products*” with some exceptions. More details in sub-categories.

#### **Summary of 2<sup>nd</sup> Circular Comments:**

Comments reiterated that some EWG members are opposed to the use of colours in food category 07.1 and its subcategories while other members were in favor of the use of colours.

The second circular also requested comments specifically on the use of Note 347 (“Excluding plain products) as an alternative note. Some EWG members indicated that they support the use of the proposed note. Other EWG members sought greater specificity as to what the term “plain” would mean in the context of FC 07.1 and its subcategories. One EWG member proposed an alternative note in the appendix on sweeteners (Appendix 1) that could also be appropriate as an alternative note for colours: “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 for which the use of additives with sweetener and colour function is not allowed.”

#### **Third Circular Horizontal approach for FC 07.1 and its subcategories – Request for comments for third circular on new “Alternative Note”:**

As with sweeteners (Appendix 1), the EWG will likely need to consider an appropriate alternative note that will address the differing use of additives in FC 07.1 and its subcategories. Unlike sweeteners, the provisions for colours will be considered primarily in subcategories of FC 07.1 rather than in the parent FC 07.1. This granularity will allow for more in depth consideration of whether colours are technologically justified in each subcategory. However, in many instances it may still be useful to have an “Alternative Note” in cases where consensus is difficult. In this regard, the EWG is invited to comment on the two alternative notes currently proposed for use “Horizontally” as appropriate. Please comment on your preferred “Alternative Note” from the two options, below. Comments both for and against each of the options are requested.

**Option 1:** Note 347 (“Excluding plain products)

**Option 2:** “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 for which the use of additives with sweetener and colour function is not allowed.”

**Comments on Third Circular New “Alternative Note” Options for use in “Horizontal Approach” to FC 07.1 and its subcategories:**

**Australia:** Australia notes that the issue (for both sweeteners as well as colours) is complicated with the need for the note(s) to satisfy two different groups with opposing views.

Australia supports the proposed alternative note, option 2 (EU suggestion) for the same reasons provided in Appendix 1 for sweeteners.

It is understood the two sentences work together to satisfy both groups. This is in a similar way to the earlier notes 477 and 478. A benefit of writing these sentences is there should not be interpretation concerns over what ‘plain’ encapsulates.

**Brazil:** does not consider option 2 a suitable option, as it does not reach consensus and leaves space for particular interpretation. Option 1 would be acceptable if the term “plain” from the note 347 could be explicitly defined. The definition of “plain products” can be related to ingredients that are allowed in the product. For example, it could be defined that plain products are those exclusively formulated with wheat flour, water, salt and yeast/baking powder.

**Canada:** prefers Option 2 as it is broadly applicable, while the Option 1 note suffers from ambiguity as to the meaning of “plain”, particularly in respect of the various types of products in the sub-categories. However, the alternative note Option 2 suffers from the issue as described in Appendix 1: that it refers to the state of the food category in the GSFA and not to the application in any regional legislation. By virtue of the fact that many of the food categories of interest already allow colours, this negates the note. To make the Option 2 note viable, in our opinion, perhaps a stronger tie-in to regional legislations is needed. For example, “Some Codex Members allow the use of additives with sweetener and colour function in this Food Category while others **only permit plain products**.” For the purpose of this Food Category, “plain” refers to products without additives ~~with that have~~ sweetener ~~and or~~ colour functions.”

**Chile:** prefers option 1, since it option is a much easier to understand, which limits the use of colours in plain products of food category 7.1

**EU:** considers that as the Option 2 captures the differences in the understanding of the need and use of sweeteners and colours in FC 07.1 among the Codex Members it may represent an acceptable solution.

**India:** supports Option 2.

**Japan:** Similar to sweeteners in Appendix 1, Japan generally supports Option 2. Japan considers that the meaning of the word “plain” in this Food Category is wider and could be different in some countries , so Japan proposes amending as follows; “Some Codex Members ...while others consider that this Food Category includes only “plain products” for which the use of additives with sweetener and colour function is not allowed.” (deleting “For the purpose of this Food Category, “plain” refers to products”)

**RU:** Before considering the possibility of using the proposed options, it is necessary to give a comprehensive explanation (give a definition in GSFA) which products are classified as «plain».

**Senegal:** Proposes an alternative option as follows: “Excluding plain products. For the purpose of this Food Category, “plain” refers to products for which the use of additives with sweetener and colour function is not allowed.”

**Against the others options:**

**The option 1:** The option 1 is very restrictive because not allowing the use of colour in all types of products in subcategories

**The option 2 :** The option 2 is very opened

**Thailand:** Thailand is of the opinion that option 2 is an appropriate alternative note, the rationale as mentioned in Appendix 1.

**IACM:** prefers Option 1.

**NATCOL:** notes that some specialty burger buns, crackers, and breadcrumbs would contain colours. Therefore, the agreed understanding of “plain” should not include these types of products or specific notes should be developed.

**Chair’s Summary of eWG comments to the third circular:**

Both of the options presented in the third circular received support. The option that received support from the most members was Option 2. Some members were of the opinion that slight changes to the originally proposed Option 2 note would allow the note to more closely resemble the note structure used for Note 477 and Note 478. In this regard, we have taken suggestions from some members and revised the original Option 2 Note.

Based on suggestions provided by members, we propose to modify the second sentence of the original note such that the revised note would be:

**Revised Option 2 Note:** “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.”

**Nota alternativa recomendada para examen por el GT sobre la NGAA**

Con base en las observaciones recibidas por los miembros de la NGAA a la tercera circular, es muy probable que se logre el consenso sobre la tercera circular de la NGAA mediante el uso de la Nota Revisada de la Opción 2 que se presenta a continuación. Esta nota se considerará categoría por categoría de alimentos.

**Nota revisada de la Opción 2:** “Algunos Miembros del Codex admiten el uso de aditivos con función de edulcorante y colorante en esta categoría de alimentos, mientras que otros consideran que esta categoría comprende solo “productos puros”. A efectos de esta categoría de alimentos los productos “puros” se refieren a los que no llevan aditivos con función de edulcorante o de colorante.

**Category No. 07.0 (Bakery wares)**

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
AMARANTO	123	300	-	7	Colorantes	Descontinuar en la categoría superior y examinar en las subcategorías
CARAMELO II - CARAMELO AL SULFITO	150b	50 000	-	4	Colorantes	Descontinuar en la categoría superior y examinar en las subcategorías
VERDE SÓLIDO FCF	143	100	161	2009	Colorantes	Examinar en las subcategorías. Si se presenta para adopción en las subcategorías con la "Nota Alternativa", revocar en la categoría superior.
TARTRAZINA	102	300	-	7	Colorantes	Descontinuar en la categoría superior y examinar en las subcategorías

**Category No. 07.1 (Bread and ordinary bakery wares)**

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
AZUL BRILLANTE FCF	133	100	161	2009	Colorantes	Examinar en las subcategorías. Si se presenta para adopción en las subcategorías con la "Nota Alternativa", revocar en la categoría superior.

**Category No. 07.1.1 (Breads and rolls)**

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
EXTRACTOS DE ANNATTO, BASE DE NORBIXINA	160b(ii)	200	185	4	Colorantes	Descontinuar en la categoría superior y examinar en las subcategorías
CURCUMINA	100(i)	500		4	Colorantes	Descontinuar en la categoría superior y examinar en las subcategorías

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

**Corresponding commodity standards:** None

**For second circular - Request for Discussion by eWG Members to Inform Horizontal Approach for FC 07.1.1.1:**

In addition to the general horizontal approach for FC 07.1 and subcategories to replace Note 161 with Note 347 “Excluding plain products”:

- 1) The descriptor for this FC lists “staple” breads such as white bread and whole wheat bread and rolls, as well as “specialty” breads such as pumpnickel bread and hamburger rolls. eWG Members that utilize colours in this FC are invited to comment:
  - o if their use is technologically justified in “staple breads” and if so the technological justification for the use; and
  - o if the use of colours are limited to specialty breads and if the use of a replacement note “For use in specialty breads only” in addition to Note 347 is sufficient to capture all uses of colours in FC 07.1.1.1.

**Comments by eWG members on the 2<sup>nd</sup> Circular:**

**Australia:** Australian comments provided relate to the general Australia FC of ‘breads and bakery products’ that captures this subcategory

**Brazil:** does not allow colours in FC 07.1.1.1. Brazil asks clarification on what products would still remain in this FC after excluding plain products.

**EU:** Colours are not considered technologically justified and therefore not allowed for use in bread in the EU. The exception is “malt bread” for which caramel colours are permitted to standardise the colour of this type of bread.

Whilst the EU does not support the use of colours in this food category, the acceptability of the provisions will also depend on the consensus on the horizontal approach / note replacing Note 161.

**New Zealand:** supports replacing Note 161 with Note 347.

**IACM:** Can support the limitation to specialty breads as well as the use of Note 347 “Excluding plain products” if needed as a replacement note for Note 161 in this food category.

**NATCOL:** Support Chair's proposal to use Note 347 "Excluding plain products".

**Summary of Comments to Second Circular:**

There was limited support for the use of colours in FC 07.1.1.1. "Alternative Note" would be required if put forward for adoption.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
AMARANTO	123	300			Colorantes	No se retire de la categoría superior
EXTRACTOS DE ANNATTO, BASE DE NORBIXINA	160b(ii)	200	185		Colorantes	Adoptar con 200 mg/kg con la "Nota Alternativa".
AZUL BRILLANTE FCF	133	100	161		Colorantes	Adoptar con 100 mg/kg con la "Nota Alternativa". <i>Nota del presidente: Si se presenta para adopción, revocar en la CA 7.1 superior.</i>
CARAMELO II - CARAMELO AL SULFITO	150b	50 000			Colorantes	Adoptar con 50 000 mg/kg con la "Nota Alternativa"
CURCUMINA	100(i)	500			Colorantes	Adoptar con 500 mg/kg con la "Nota Alternativa".
VERDE SÓLIDO FCF	143	100	161		Colorantes	Adoptar con 100 mg/kg con la "Nota Alternativa". <i>Nota del presidente: Si se presenta para adopción, revocar en la CA 7.0 superior.</i>
TARTRAZINA	102	300			Colorantes	Adoptar con 300 mg/kg con la "Nota Alternativa".

**Category No. 07.1.1.2 (Soda breads)**

Corresponding commodity standards: None

**For second circular - Request for Discussion by eWG Members to Inform Horizontal Approach for FC 07.1.1.2:**

- 1) eWG members are requested to provide information on the technological justification and Member support for the use of colours in FC 07.1.1.2. If no information is provided, this will indicate that the horizontal approach for colours in this FC is that their use is not technologically justified.

**Comments by eWG members on the 2<sup>nd</sup> Circular:**

**Australia:** Same comment as for FC 7.1.1.

**Egypt:** Supports to Not move from FC 07.0 unless there is a specific information on use and technological justification in this FC to avoid not appearing in the subcategories.

**EU:** Colours are not considered technologically justified and therefore not allowed for use in soda breads in the EU.

Whilst the EU does not support the use of colours in this food category, the acceptability of the provisions will also depend on the consensus on the horizontal approach / note replacing Note 161.

**Japan:** considers it is appropriate that annatto extracts, norbixin-based (INS 160b(ii)) and curcumin (INS 100(i)) are also moved from FC07.1.1 and discussed under this FC.

**Summary of Comments to Second Circular**

There was limited support for the use of colours in FC 07.1.1.2. "Alternative Note" would be required if put forward for adoption.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
<b>AMARANTO</b>	<b>123</b>	<b>300</b>			<b>Colorantes</b>	No se retire de la categoría superior.
<b>AZUL BRILLANTE FCF</b>	<b>133</b>	<b>100</b>	<b>161</b>	<b>(2009)</b>	<b>Colorantes</b>	Adoptar con 100 mg/kg con la "Nota Alternativa" <b>Nota del presidente:</b> Si se adopta, revocar en la CA 7.1 superior.
<b>CARAMELO II - CARAMELO AL SULFITO</b>	<b>150b</b>	<b>50 000</b>			<b>Colorantes</b>	Adoptar con 50 000 mg/kg con la "Nota Alternativa"
<b>VERDE SÓLIDO FCF</b>	<b>143</b>	<b>100</b>	<b>161</b>	<b>(2009)</b>	<b>Colorantes</b>	Adoptar con 100 mg/kg con la "Nota Alternativa"

<b>TARTRAZINA</b>	<b>102</b>	<b>300</b>			<b>Colorantes</b>	<b>No se retire de la categoría superior.</b>
-------------------	------------	------------	--	--	-------------------	---

**Category No. 07.1.2 (Crackers, excluding sweet crackers)**

**Corresponding commodity standards:** None

**For second circular - Request for Discussion by eWG Members to Inform Horizontal Approach for FC 07.1.2:**

- 1) There are adopted provisions for colours in this FC without Note 161 attached to them (Carmines, Carotenes beta-vegetable, beta-Carotenes, Curcumin, and Grape Skin Extract. eWG Members are invited to discuss if Note 347 “Excluding plain products” is necessary as a horizontal approach to replace Note 161 for provisions for the use of colors in this FC.

**Comments by eWG members on the 2nd Circular:**

**Australia:** Australia has the same comments as above, except annatto extracts (160b) are permitted for this FC in Australia. This is a correction to what was stated in Australia’s comments to the 1<sup>st</sup> circular.

**EU:** in the EU, crackers (sweet, salty and savoury) fall within the category ‘Fine bakery ware’. Therefore, colours are allowed for use in crackers in the EU.

**Japan:** considers Note 347 is not necessary in FC 07.1.2. As mentioned by Chair, there are provisions without note161 in FC7.1.2 and it means colours are generally technologically justified in this FC including plain products.

**New Zealand:** supports adding Note 347.

**IACM:** can support use of Note 347 “Excluding plain products” if needed as a replacement note for Note 161 in this food category.

**NATCOL:** Support Chair’s proposal to use Note 347 “*Excluding plain products*”.

**Summary of Comments to Second Circular:**

Based on comments provided, many EWG members indicate that colours are technologically justified for use in this FC. Recommend that “Alternative Note” is used on a “case by case” basis for this FC.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
<b>ROJO ALLURA AC</b>	<b>129</b>	<b>300</b>	<b>161</b>	<b>2009</b>	<b>Colorantes</b>	<b>Modificar la disposición adoptada a NM de 100 mg/kg, eliminar la Nota 161.</b>



<b>AMARANTO</b>	<b>123</b>	<b>300</b>			<b>Colorantes</b>	No examinar en esta subcategoría.
EXTRACTOS DE ANNATTO, BASE DE BIXINA	160b(i)	200	8	4	Colorantes	Adoptar con 100 mg/kg.
EXTRACTOS DE ANNATTO, BASE DE NORBIXINA	160b(ii)	200	185	4	Colorantes	Adoptar con 25 mg/kg.
AZORRUBINA (CARMOISINA)	122	50		4	Colorantes	Adoptar con 50 mg/kg.
<b>AZUL BRILLANTE FCF</b>	<b>133</b>	<b>100</b>	<b>161</b>		<b>Colorantes</b>	Adoptar con 100 mg/kg, eliminar la Nota 161. <b>Nota del presidente:</b> Si se presenta para adopción, revocar en la CA 7.1 superior
<b>CARAMELO II - CARAMELO AL SULFITO</b>	<b>150b</b>	<b>50 000</b>			<b>Colorantes</b>	Adoptar con 50 000 mg/kg.
CARAMELO III - CARAMELO AL AMONÍACO	150c	50 000	161	2009	Colorantes	Revisar la disposición adoptada para utilizar la dosis de 15 000 mg/kg y eliminar la Nota 161.
CARAMELO IV - CARAMELO AL SULFITO AMÓNICO	150d	50 000	161	2010	Colorantes	Modificar la disposición adoptada al NM de 25 000 y eliminar la Nota 161.
CURCUMINA	100(i)	500		4	Colorantes	Adoptar con 200 mg/kg
<b>VERDE SÓLIDO FCF</b>	<b>143</b>	<b>100</b>	<b>161</b>		<b>Colorantes</b>	Adoptar con 100 mg/kg, eliminar la Nota 161. <b>Nota del presidente:</b> Si se propone su adopción, revocar la disposición en la CA 7.0
EXTRACTO DE PIMENTÓN	160c(ii)	100	39	2	Colorantes	Adoptar con 100 mg/kg.

<b>TARTRAZINA</b>	<b>102</b>	<b>300</b>			<b>Colorantes</b>	Adoptar con 300 mg/kg.
<b>ZEAXANTINA, SINTÉTICA</b>	161h(i)	50		4	<b>Colorantes</b>	Descontinuar: Zeaxantina, sintética es un aditivo alimentario del Cuadro 3 (BPF) y la CA 07.1.2 no está en el Anexo del Cuadro 3

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

Corresponding commodity standards: None

**For second circular - Request for Discussion by eWG Members to Inform Horizontal Approach for FC 07.1.3:**

- 1) There is an adopted provision for beta-Carotenes in this FC without Note 161 attached. eWG Members are invited to discuss if Note 347 “Excluding plain products” is necessary as a horizontal approach to replace Note 161 for provisions for the use of colors in this FC.

**Comments by eWG members on the 2<sup>nd</sup> Circular:**

**Australia:** Australian comments are the same as for earlier subcategories. That is there is no similar subcategory, Australian permissions relate to general permissions for higher category.

**EU:** Colours are not considered technologically justified and therefore not allowed for use in this Food Category in the EU.

Whilst the EU does not support the use of colours in this food category, the acceptability of the provisions will also depend on the consensus on the horizontal approach / note replacing Note 161.

**New Zealand:** supports adding Note 347.

**IACM:** can support use of Note 347 “Excluding plain products” if needed as a replacement note for Note 161 in this food category.

**NATCOL:** Support Chair’s proposal to use Note 347 “*Excluding plain products*” with the exception of Soft wraps for which colour gives the baked product the hue expected by customers

**Summary of Comments to Second Circular:**

There appears to be mixed opinions on use of colours in this food category. “Alternative Note” would likely be required if put forward for adoption.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
----------	-----	-------------------	-------	----------------	----------------------	--------------------

ROJO ALLURA AC	129	300	161	2009	Colorantes	Adoptar con 300 mg/kg con la "Nota Alternativa"
AMARANTO	123	300			Colorantes	No examinar en esta subcategoría.
AZORRUBINA (CARMOISINA)	122	50		4	Colorantes	Adoptar con 50 mg/kg con la "Nota Alternativa"
AZUL BRILLANTE FCF	133	100	161		Colorantes	Adoptar con 100 mg/kg con la "Nota Alternativa" <i>Nota del presidente: Si se presenta para adopción, revocar en la categoría superior 7.0.</i>
CARAMELO II - CARAMELO AL SULFITO	150b	50 000			Colorantes	Adoptar con 50 000 mg/kg con la "Nota Alternativa"
CARAMELO III - CARAMELO AL AMONÍACO	150c	50 000	161	2009	Colorantes	Modificar la disposición adoptada para utilizar la dosis de 15 000 mg/kg y eliminar la Nota 161.
CARAMELO IV - CARAMELO AL SULFITO AMÓNICO	150d	50 000	161	2010	Colorantes	Modificar la disposición adoptada para utilizar la dosis de 25 000 mg/kg y eliminar la Nota 161.
CURCUMINA	100(i)	500		4	Colorantes	Adoptar con 500 mg/kg con la "Nota Alternativa"
VERDE SÓLIDO FCF	143	100	161		Colorantes	Adoptar con 100 mg/kg con la "Nota Alternativa". <i>Nota del Presidente: Si se adopta, revocar la disposición adoptada en la CA superior.</i>
TARTRAZINA	102	300			Colorantes	Adoptar con 300 mg/kg con la "Nota Alternativa"

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

Corresponding commodity standards: None

**For second circular - Request for Discussion by eWG Members to Inform Horizontal Approach for FC 07.1.4:**

- 1) There are adopted provisions for colours in this FC without Note 161 attached to them (Carmines, Carotenes beta-vegetable, beta-Carotenes, Curcumin, and Grape Skin Extract. eWG Members are invited to discuss if Note 347 "Excluding plain products" is necessary as a horizontal approach to replace Note 161 for provisions for the use of colors in this FC.

**Comments by eWG members on the 2<sup>nd</sup> Circular:**

**Australia:** Same comments as above for other subcategories

**EU:** Colours are not considered technologically justified and therefore not allowed for use in this Food Category in the EU.

Whilst the EU does not support the use of colours in this food category, the acceptability of the provisions will also depend on the consensus on the horizontal approach / note replacing Note 161.

**New Zealand:** supports adding Note 347.

**IACM:** Can support use of Note 347 "Excluding plain products" if needed as a replacement note for Note 161 in this food category.

**NATCOL:** Support Chair's proposal to use Note 347 "Excluding plain products" with the exception of bread crumbs for coating.

**Summary of Comments to Second Circular:**

There appears to be mixed opinions on use of colours in this food category. "Alternative Note" would likely be required if put forward for adoption.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
<b>AMARANTO</b>	<b>123</b>	<b>300</b>			<b>Colorantes</b>	No examinar en la subcategoría.
<b>EXTRACTOS DE ANNATTO, BASE DE BIXINA</b>	<b>160b(i)</b>	<b>200</b>	<b>8</b>	<b>4</b>	<b>Colorantes</b>	Adoptar con 200 mg/kg con la "Nota Alternativa"
<b>EXTRACTOS DE ANNATTO, BASE DE NORBIXINA</b>	<b>160b(ii)</b>	<b>200</b>	<b>185</b>	<b>4</b>	<b>Colorantes</b>	Adoptar con 10 mg/kg con la "Nota Alternativa"
<b>AZUL BRILLANTE FCF</b>	<b>133</b>	<b>100</b>	<b>161</b>		<b>Colorantes</b>	Adoptar con 100 mg/kg con la "Nota Alternativa"

						<b>Nota del presidente:</b> Si se presenta para adopción, revocar la disposición en la categoría superior.
<b>CARAMELO II - CARAMELO AL SULFITO</b>	<b>150b</b>	<b>50 000</b>			<b>Colorantes</b>	Adoptar con 50 000 mg/kg con la "Nota Alternativa"
<b>CARAMELO III - CARAMELO AL AMONÍACO</b>	<b>150c</b>	<b>50 000</b>	<b>161</b>	<b>2009</b>	<b>Colorantes</b>	Modificar la disposición adoptada para utilizar la dosis de 15 000 mg/kg y eliminar la Nota 161.
<b>CLOROFILAS Y CLOROFILINAS, COMPLEJOS CÚPRICOS</b>	<b>141(i), ii)</b>	<b>6.4</b>	<b>62 y 161</b>	<b>2009</b>	<b>Colorantes</b>	Revisar la disposición adoptada para utilizar la dosis de 6 mg/kg con la Nota 62, eliminar la Nota 161 y añadir la "Nota Alternativa"
<b>CURCUMINA</b>	<b>100(i)</b>	<b>20</b>	<b>116</b>	<b>7</b>	<b>Colorantes</b>	Adoptar con 500 mg/kg con la "Nota Alternativa". No incluir la Nota 116.
<b>VERDE SÓLIDO FCF</b>	<b>143</b>	<b>100</b>	<b>161</b>	<b>(2009)</b>	<b>Colorantes</b>	Adoptar con 1 000 mg/kg, eliminar la Nota 161, incorporar la "Nota Alternativa" <b>Nota del presidente:</b> Si se presenta para adopción, revocar la disposición en la categoría superior.
<b>EXTRACTO DE PIMENTÓN</b>	<b>160c(ii)</b>	<b>100</b>	<b>39</b>	<b>2</b>	<b>Colorantes</b>	Adoptar con 100 mg/kg con la Nota 39 y la "Nota Alternativa".
<b>TARTRAZINA</b>	<b>102</b>	<b>300</b>			<b>Colorantes</b>	Adoptar con 300 mg/kg con la "Nota Alternativa"

**Category No. 07.1.5 (Steamed breads and buns)**

Corresponding commodity standards: None

**General comment to FC 07.1.5:**

**China:** Suggest discontinuation. China does not permit colors used in FC 07.1.5. According to Food Category Descriptors of GSFA, FC 07.1.5 refers to Chinese products including mantou, baozi, huajuan, etc. In China those products are staple food like rice, the use of colours is not technologically justified.

**For second circular - Request for Discussion by eWG Members to Inform Horizontal Approach for FC 07.1.5:**

For Colours in FC 07.1 and its subcategories, the current circular proposes a similar approach to that proposed in Appendix 1 for sweeteners: the use of a note excluding the use of colours from plain products that are included in these food categories. However, in comparing the comments to the first circular for Appendix 1 to those comments on Appendix 2, one Member that allows the use of sweeteners across FC 07.1 and its subcategories does not permit the use of colours in FC 07.1.5. For this reason, the use of Note 347 “Excluding plain products” may not be a suitable approach as a replacement note for Note 161 in this FC. Additionally, there is one adopted provision for the use of colours (beta-Carotenes) in FC 07.1.5 – this provision has note 216 “for use in maize-based products only”.

- 1) All eWG members are requested to provide information on the specific products within this FC that utilize colours, the technological justification for that use, and indication of Member support for the use. If no information is provided, this will indicate that the horizontal approach for colours in this FC is “not technologically justified”.

In the context of the above request, the Chair of the eWG notes that there is one adopted provision for the use of colours (specifically, beta-Carotenes) in FC 07.1.5 without Note 161 – this provision has note 216 “for use in maize-based products only”.

- 2) All eWG members are requested to comment if the use of Note 216 “for use in maize-based products only” without Note 347 “excluding plain products” is sufficient to capture all uses of colours in FC 07.1.5 and if consensus could be reached on Note 216 as a replacement note for Note 161 for provisions for colours in FC 07.1.5.

#### **Comments by eWG members on the 2<sup>nd</sup> Circular:**

**Australia:** As for above subcategories the Australian comments apply to the higher category since there is no such specific subcategory in Australia.

**China:** As China commented to the 1<sup>st</sup> circular, the food category descriptor of FC 07.1.5 in GSFA is as below:

##### 07.1.5 Steamed breads and buns:

Oriental-style leavened wheat or rice products that are cooked in a steamer. Products may be made with or without filling. In China, products without filling are called steamed bread (*mantou*), and those with filling are called steamed buns (*baozi* or *bao*). Twisted rolls of various shapes (*huajuan*) may also be prepared.<sup>59</sup> Examples include: filled dumplings and steamed bun with meat, jam or other filling (*manjyu*).

According to the descriptor, FC 07.1.5 refers to Chinese products including mantou, baozi, huajuan, etc. Therefore if FC 07.1.5 ONLY refers to Chinese products, China does not agree to use colors in FC 07.1.5.

However, if there are other countries provide information on the specific products within this FC that utilize colours, China does not oppose to their use, but the amendment of food category descriptor of FC 07.1.5 will be necessary, by adding more other specific products and perhaps less emphasizing on “in China”.

Meanwhile, if certain provisions are kept AND the food category descriptor of FC 07.1.5 is amended, China could accept using the similar approach to replace Note 161 with Note 347 “Excluding plain products.”

China would also like to clarify that sweeteners are not allowed to use in mantou, baozi, huajuan, etc. in China, so that the use of Note 347 “Excluding plain products” is suitable in this FC. China apologizes for the confusion made in the 1<sup>st</sup> circular.

**EU:** colours are not considered technologically justified and therefore not allowed for use in this Food Category in the EU.

Whilst the EU does not support the use of colours in this food category, the acceptability of the provisions will also depend on the consensus on the horizontal approach / note replacing Note 161.

**Japan:** Japan would like to note that it was agreed to establish ML of 1 mg/kg for “CAROTENES, BETA-“and replace Note 216 to APP1F “Except for use in maize-based products at 60 mg/kg” in FC 07.1.5 at CCFA53. (REP23/FA, Para81) Japan understands Note APP1C, APP1D and APP1F are attached in this provision.

Regarding the horizontal approach, Japan believes we should not re-open the discussion on provisions of “CAROTENES, BETA-” and “CAROTENAL,BETA-APO-8’-” in FC 07.1.5 as those have been agreed to be technologically justified at CCFA53. The horizontal approach should be applied other than those provisions.

**Summary of Comments to Second Circular:**

There does not appear to be strong support for inclusion of colors in this food category. “Alternative Note” would likely be required if put forward for adoption.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
<b>AMARANTO</b>	<b>123</b>	<b>300</b>			<b>Colorantes</b>	No quitar de la categoría de alimentos superior.
<b>EXTRACTOS DE ANNATTO, BASE DE BIXINA</b>	<b>160b(i)</b>	<b>200</b>	<b>8</b>	<b>4</b>	<b>Colorantes</b>	Adoptar con 200 mg/kg con la Nota 8 y la "Nota Alternativa".
<b>EXTRACTOS DE ANNATTO, BASE DE NORBIXINA</b>	<b>160b(ii)</b>	<b>200</b>	<b>185</b>	<b>4</b>	<b>Colorantes</b>	Descontinuar
<b>AZUL BRILLANTE FCF</b>	<b>133</b>	<b>100</b>	<b>161</b>		<b>Colorantes</b>	Adoptar con 100 mg/kg con la "Nota Alternativa". <b>Nota del presidente:</b> Revocar la disposición en la categoría superior.
<b>CARAMELO II - CARAMELO AL SULFITO</b>	<b>150b</b>	<b>50 000</b>			<b>Colorantes</b>	No se retire de la categoría superior.

<b>CARAMELO III - CARAMELO AL AMONÍACO</b>	<b>150c</b>	<b>50 000</b>	<b>161</b>	<b>2009</b>	<b>Colorantes</b>	Modificar la disposición adoptada de NM a 15 000 mg/kg con la "Nota Alternativa"; eliminar la Nota 161
<b>CURCUMINA</b>	<b>100(i)</b>	<b>500</b>		<b>4</b>	<b>Colorantes</b>	Adoptar con 500 mg/kg con la "Nota Alternativa"
<b>VERDE SÓLIDO FCF</b>	<b>143</b>	<b>100</b>	<b>161</b>		<b>Colorantes</b>	No se retire de la categoría superior.
<b>TARTRAZINA</b>	<b>102</b>	<b>300</b>			<b>Colorantes</b>	No quitar de la categoría de alimentos superior.

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

Corresponding commodity standards: None

<b>Additive</b>	<b>INS</b>	<b>Max Level (mg/kg)</b>	<b>Notes</b>	<b>Step / Adopted</b>	<b>INS Functional Class</b>	<b>Final eWG Proposal</b>
<b>AMARANTO</b>	<b>123</b>	<b>300</b>			<b>Colorantes</b>	No quitar de la categoría de alimentos superior.
<b>EXTRACTOS DE ANNATTO, BASE DE BIXINA</b>	<b>160b(i)</b>	<b>200</b>	<b>8</b>	<b>4</b>	<b>Colorantes</b>	Adoptar con 200 mg/kg con la Nota 8 y la "Nota Alternativa".
<b>EXTRACTOS DE ANNATTO, BASE DE NORBIXINA</b>	<b>160b(ii)</b>	<b>200</b>	<b>185</b>	<b>4</b>	<b>Colorantes</b>	Adoptar con 10 mg/kg con la Nota 185 y la "Nota Alternativa".
<b>AZUL BRILLANTE FCF</b>	<b>133</b>	<b>100</b>	<b>161</b>	<b>(2009)</b>	<b>Colorantes</b>	Adoptar con 100 mg/kg con la "Nota Alternativa". No incluir la Nota 161.
<b>CARAMELO II - CARAMELO AL SULFITO</b>	<b>150b</b>	<b>50 000</b>			<b>Colorantes</b>	Adoptar con 50 000 mg/kg con la "Nota Alternativa".



CARAMELO III - CARAMELO AL AMONÍACO	150c	50 000	161	2010	Colorantes	Revisar la disposición adoptada modificando el NM a 15 000 mg/kg, añadiendo la "Nota Alternativa" y eliminando la Nota 161.
CURCUMINA	100(i)	200		4	Colorantes	Adoptar con 500 mg/kg con la "Nota Alternativa".
VERDE SÓLIDO FCF	143	100	161		Colorantes	Adoptar con 100 mg/kg con la "Nota Alternativa". No añadir la Nota 161. <i>Nota del presidente: Si se adopta, revocar la disposición en la categoría de alimentos superior.</i>
TARTRAZINA	102	300			Colorantes	Adoptar con 200 mg/kg con la "Nota Alternativa"

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

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
AMARANTO	123	300			Colorantes	No retirar de la categoría de alimentos superior.
ROJO ALLURA AC	129	300	161	2009	Colorantes	Revisar la disposición adoptada suprimiendo la Nota 161 (mantener la dosis de uso en 300 mg/kg)
AZORRUBINA (CARMOISINA)	122	200		7	Colorantes	Adoptar con 100 mg/kg
NEGRO BRILLANTE (NEGRO PN)	151	200		7	Colorantes	Adoptar con 200 mg/kg
AZUL BRILLANTE FCF	133	200	161	2009	Colorantes	Modificar la disposición adoptada suprimiendo la Nota 161 (mantener el nivel de uso en 200 mg/kg).
MARRÓN HT:	155	200		7	Colorantes	Adoptar con 50 mg/kg

<b>CARAMELO II - CARAMELO AL SULFITO</b>	<b>150b</b>	<b>50 000</b>			<b>Colorantes</b>	Adoptar con 3000 mg/kg.
<b>CARAMELO III - CARAMELO AL AMONÍACO</b>	<b>150c</b>	<b>50 000</b>	<b>161</b>	<b>2009</b>	<b>Colorantes</b>	Modificar la disposición adoptada reduciendo el NM a 15 000 mg/kg y eliminando la Nota 161.
<b>CURCUMINA</b>	<b>100(i)</b>	<b>200</b>		<b>7</b>	<b>Colorantes</b>	Adoptar con 200 mg/kg
<b>VERDE SÓLIDO FCF</b>	<b>143</b>	<b>100</b>	<b>161</b>		<b>Colorantes</b>	Adoptar con 100 mg/kg. No incluir la Nota 161. <b>Nota del presidente:</b> Si se adopta en esta subcategoría, revocar en la categoría superior.
<b>INDIGOTINA (CARMÍN DE ÍNDIGO)</b>	<b>132</b>	<b>200</b>	<b>161</b>	<b>2009</b>	<b>Colorantes</b>	Modificar la disposición adoptada suprimiendo la Nota 161 (mantener la dosis de uso de 200 mg/kg).
<b>LUTEÍNA DE TAGETES ERECTA</b>	<b>161b(i)</b>	<b>200</b>		<b>4</b>	<b>Colorantes</b>	Descontinuar: la luteína de <i>Tagetes erecta</i> es un aditivo alimentario del Cuadro 3 (BPF) y la CA 07.2 no figura en el Anexo del Cuadro 3
<b>EXTRACTO DE PIMENTÓN</b>	<b>160c(ii)</b>	<b>90</b>	<b>39</b>		<b>Colorantes</b>	Adoptar en la CA 07.2 con 90 mg/kg con la Nota 39 (sobre la base del acuerdo de la dosis de uso de 90 mg/kg en alimentos finales de las subcategorías). <b>Nota del presidente:</b> De acuerdo con el Preámbulo de la NGAA, las dosis de uso en las categorías de alimentos de la NGAA se fijan en el producto final tal como se consume (a menos que se indique otra cosa). Algunas observaciones indican que es necesario una mayor dosis de uso en la CA 7.2.3 (Mezclas para pastelería fina (p. ej. tortas, tortitas o panqueques) debido a la disolución con agua. A menos que el NM en el alimento final como se consume de la CA 7.2.3 deba ser superior a 90 mg/kg, deberá proceder adoptar la disposición en la categoría de alimentos superior (CA 07.2).
<b>AMARILLO DE QUINOLEINA</b>	<b>104</b>	<b>200</b>		<b>7</b>	<b>Colorantes</b>	Adoptar con 200 mg/kg

<b>TARTRAZINA</b>	<b>102</b>	<b>300</b>			<b>Colorantes</b>	Adoptar con 100 mg/kg.
<b>ZEAXANTINA, SINTÉTICA</b>	<b>161h(i)</b>	<b>100</b>		<b>4</b>	<b>Colorantes</b>	Descontinuar: Zeaxantina, sintética es un aditivo alimentario del Cuadro 3 (BPF) y la CA 07.1.2 no figura en el Anexo del Cuadro 3

**Category No. 07.2.1 (Cakes, cookies and pies (e.g. fruit-filled or custard types))**

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
<b>EXTRACTOS DE ANNATTO, BASE DE BIXINA</b>	<b>160b(i)</b>	<b>50</b>	<b>8</b>	<b>4</b>	<b>Colorantes</b>	Adoptar con 100 mg/kg con la Nota 8.
<b>EXTRACTOS DE ANNATTO, BASE DE NORBIXINA</b>	<b>160b(ii)</b>	<b>50</b>	<b>185</b>	<b>4</b>	<b>Colorantes</b>	Adoptar con 10 mg/kg con la Nota 185 <b>Nota del presidente:</b> Si se necesitan dosis de uso más elevadas para determinados productos, sírvase proporcionar la nota apropiada para cubrir esos usos.
<b>EXTRACTO DE PIMENTÓN</b>	<b>160c(ii)</b>	<b>90</b>	<b>39</b>	<b>2</b>	<b>Colorantes</b>	Adoptar en la CA 07.2 con 90 mg/kg con la Nota 39 (Sobre la base del acuerdo de la dosis de uso de 90 mg/kg en alimentos finales de las subcategorías).

**Category No. 07.2.2 (Other fine bakery products (e.g. doughnuts, sweet rolls, scones, and muffins))**

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
<b>EXTRACTOS DE ANNATTO, BASE DE BIXINA</b>	<b>160b(i)</b>	<b>50</b>	<b>8</b>	<b>4</b>	<b>Colorantes</b>	Adoptar con 100 mg/kg con la Nota 8 y la Nueva Nota "Excepto para uso en obleas de monaka y conos para helado a 410 mg/kg".

EXTRACTOS DE ANNATTO, BASE DE NORBIXINA	160b(ii)	50	185	4	Colorantes	Adoptar con 10 mg/kg con la Nota 185
EXTRACTO DE PIMENTÓN	160c(ii)	90	39	2	Colorantes	Adoptar en la CA 07.2 con 90 mg/kg con la Nota 39 (Sobre la base del acuerdo de la dosis de uso de 90 mg/kg en alimentos finales de las subcategorías).

**Category No. 07.2.3 (Mixes for fine bakery wares (e.g. cakes, pancakes))**

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
EXTRACTOS DE ANNATTO, BASE DE BIXINA	160b(i)	25	8	4	Colorantes	Adoptar con 25 mg/kg con la Nota 8
EXTRACTOS DE ANNATTO, BASE DE NORBIXINA	160b(ii)	25	185	4	Colorantes	Adoptar con 25 mg/kg con la Nota 185.
EXTRACTO DE PIMENTÓN	160c(ii)	200	39	2	Colorantes	Adoptar en la CA 07.2 con 90 mg/kg con la Nota 39 (sobre la base del acuerdo de la dosis de uso de 90 mg/kg en alimentos finales de las subcategorías). <b>Nota del presidente:</b> Según el Preámbulo de la NGAA, las dosis de uso en las categorías de alimentos de la NGAA se fijan en el producto final tal como se consume (a menos que se indique otra cosa). Algunas observaciones indican que es necesaria una mayor dosis de uso en la CA 7.2.3 (Mezclas para pastelería fina (p. ej. tortas, tortitas o panqueques) debido a la disolución con agua. A menos que el NM en el alimento final como se consume de la CA 7.2.3 deba ser superior a 90 mg/kg, sería adecuado adoptar la disposición en la categoría de alimentos superior (CA 07.2).

**Category No. 12.1.2 (Salt Substitutes)**

**Corresponding commodity standards: CODEX STAN 53-1981:** Specifies composition of salt substitutes. Does not mention food additives

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
CARAMELO I - CARAMELO PURO	150a	BPF		4	Colorantes	Descontinuar

**Category No. 12.2 (Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles))**

**Corresponding commodity standards – specific to FC 12.2.1 only: CODEX STAN 326-2017:** Lists specific preservatives are used green peppers only; **CODEX STAN 327-2017, 328-2017, 342-2021, 343-2021, 344-2021, 345-2021, and 347-2019:** in powdered form only - Anticaking agents as listed in Table 3 of the GSFA

**For second circular - Request for Discussion by eWG Members to Inform Horizontal Approach for the use of colours in subcategories of FC 12.2:****Background:**

- There is one adopted provision for colours (Caramel IV (INS 150d)) in FC 12.2. This provision was originally adopted in 2010, before the formation of the Codex Committee on Spices and Culinary Herbs (CCSCH) or the adoption of any commodity standards for spices. In 2021 as part of the alignment exercise, CCFA51 revised the adopted provision for INS 150d in FC 12.2 to include XS notes for those commodity standards that had been adopted at that time.
- CCFA53 considered the use of sweeteners in FC 12.2 and its subcategories. At that time the Committee notes several factors that would also be applicable to colours, including that spices and herbs are considered “pure” products in which the use of food additives should be limited. The Committee also noted that the use of additives may be justified in “seasonings” that are not justified in herbs and spices. To address this issue as well as overlap between the subcategories of FC 12.2, CCFA53 revised the descriptors for FCs 12.2.1 and 12.2.2 and endorsed a horizontal approach that the use of sweeteners was only technologically justified in FC 12.2.2.
- There are numerous adopted provisions for the use of colours in FC 12.2.2 – none have note 161 attached to them

eWG members are invited to discuss the proposed horizontal approach for the use of colours in FC 12.2 and its subcategories:

- 1) Colours are technologically justified in FC 12.2.2 only.

If agreement is reached on point 1 above, the Chair also proposes that:

- the adopted provision for Caramel IV (INS 150d) in FC 12.2 should be moved to FC 12.2.2, with the subsequent removal of Notes XS 326, XS327, and XS328 as those commodity standards correspond to FC 12.2.1. (This proposal has been added to the tables below for specific provisions in FC 12.2 and its subcategories).

**Comments by eWG members on the 2<sup>nd</sup> Circular Proposal:**

**Australia:** Australia supports the chairs proposals, as it agrees with the provided explanation.

**Brazil:** agrees with point 1 proposed by the chair and agrees with moving the adopted provision of INS 150d to FC 12.2.2. Brazil understands that there is no technological justification for the use of colors in FC 12.2.

**Canada:** agrees that herbs and spices (FC 12.2.1) should generally not contain colours, and we support the Chair's proposal.

**China:** supports the proposal.

**EU:** Supports the chair's proposal. Colours are technologically justified in FC 12.2.2 only. The EU also supports to move the adopted provision for Caramel IV to FC 12.2.2

**Japan:** Japan generally agrees that colours are not technologically justified in FC12.2.1, except for Japanese wasabi powder. It is made by powdering wasabi roots, and it is used to add taste and smell to food as paste by mixing with water or directly as powder. Tartrazine is used in powdered wasabi to adjust the colour of the powder product to the raw wasabi.

**Summary of Comments to Second Circular:**

In general, there was support for the proposal that colours are only technologically justified in FC 12.2.2. However, Japan noted an exception for the use of tartrazine in powdered wasabi in FC 12.2.1. Japan's request for an exception is put forward in the provision for tartrazine in FC 12.2.1.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
EXTRACTOS DE ANNATTO, BASE DE BIXINA	160b(i)	50	8	4	Colorantes	Descontinuar en la categoría superior; trasladar y examinar solo en la CA 12.2.2
EXTRACTOS DE ANNATTO, BASE DE NORBIXINA	160b(ii)	50	185	4	Colorantes	Descontinuar en la categoría superior; trasladar y examinar solo en la CA 12.2.2

CARAMELO II - CARAMELO AL SULFITO	150b	100 000		4	Colorantes	Descontinuar en la categoría superior; trasladar y examinar solo en la CA 12.2.2
CARAMELO IV - CARAMELO AL SULFITO AMÓNICO	150d	10 000	XS326, XS327, XS328	2021	Colorantes	Revocar la disposición adoptada Trasladar y examinar solo en la subcategoría 12.2.2

**Food Category No. 12.2.1 (Herbs and spices)**

Corresponding commodity standards: CODEX STAN 326-2017: Lists specific preservatives are used green peppers only; CODEX STAN 327-2017, 328-2017, 342-2021, 343-2021, 344-2021, 345-2021, and 347-2019: in powdered form only - Anticaking agents as listed in Table 3 of the GSFA

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
EXTRACTOS DE ANNATTO, BASE DE BIXINA	160b(i)	50	8		Colorantes	No se retire de la categoría superior (CA 12.2). Examinar solo en la CA 12.2.2
EXTRACTOS DE ANNATTO, BASE DE NORBIXINA	160b(ii)	50	185		Colorantes	No se retire de la categoría superior (CA 12.2). Examinar solo en la CA 12.2.2
CARAMELO I - CARAMELO PURO	150a	BPF	51	4	Colorantes	Descontinuar <b>Nota del presidente:</b> No es necesario trasladar a la CA 12.2.2. porque esa CA no figura en el Anexo del Cuadro 3 y el SIN 150a es un aditivo del Cuadro 3
CARAMELO II - CARAMELO AL SULFITO	150b	100 000			Colorantes	No se retire de la categoría superior (CA 12.2). Examinar solo en la CA 12.2.2
CARAMELO IV - CARAMELO AL SULFITO AMÓNICO	150d	10 000	XS326, XS327, XS328		Colorantes	No se retire de la categoría superior (CA 12.2). Examinar solo en la CA 12.2.2

LICOPENO, TOMATE	160d(ii)	2 000	1	3	Colorantes	Descontinuar <b>Nota del presidente:</b> Ya hay una disposición para el SIN 160d(ii) en el proceso de los trámites en la CA 12.2.2
EXTRACTO DE PIMENTÓN	160c(ii)	300	39	2	Colorantes	Descontinuar <b>Nota del presidente:</b> Ya hay una disposición para el SIN 160c(ii) en el proceso de los trámites en CA 12.2.2
TARTRAZINA	102	300	7	Colorantes	Adoptar con 940 mg/kg con la Nueva Nota "Solo para uso en wasabi en polvo" <b>Nota del presidente:</b> La disposición relativa a la tartrazina (SIN 102) es la única excepción al enfoque horizontal de que en la CA 12.2.1 no deben utilizarse Colorantes. El Japón señala una excepción para el uso de tartrazina en el wasabi en polvo para ajustar el color del producto en la materia prima.	

**Food Category No. 12.2.2 (Seasonings and condiments)**

Corresponding commodity standards: None

**Chair's Note:** multiple provisions for colors already adopted in this FC.**General comments for FC 12.2.2:**

**Australia:** Australia does not have any comparable food category so no food additive provisions to note. It does however, note the many colour provisions in this FC in the GSFA as noted by the Chair. With these preliminary comments Australia provides only limited comments.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
AMARANTO	123	300	1	7	Colorantes	Descontinuar
EXTRACTOS DE ANNATTO, BASE DE BIXINA	160b(i)	600	8	2	Colorantes	Adoptar con 600 mg/kg con la Nota 8 <b>Nota del presidente:</b> Consultar el amplio examen de Brasil de la justificación tecnológica e inocuidad en CX/FA 19/51/8 por 600mg/kg.



<b>EXTRACTOS DE ANNATTO, BASE DE NORBIXINA</b>	160b(ii)	50	185		Colorantes	Adoptar con 100 mg/kg con la Nota 185
<b>AZORRUBINA (CARMOISINA)</b>	122	500		7	Colorantes	Adoptar con 500 mg/kg
<b>NEGRO BRILLANTE (NEGRO PN)</b>	151	500		7	Colorantes	Descontinuar
<b>MARRÓN HT:</b>	155	500		7	Colorantes	Descontinuar
<b>CARAMELO II - CARAMELO AL SULFITO</b>	150b	100 000			Colorantes	Adoptar con 50000 mg/kg
<b>CARAMELO IV- CARAMELO AL SULFITO AMÓNICO</b>	150d	10 000	XS326, XS327, XS328		Colorantes	Adoptar con 5 000 mg/kg sin notas.  <b>Nota del presidente:</b> Para esta categoría de alimentos no se requieren notas XS ya que no hay normas para productos correspondientes a la CA 12.2.2.
<b>CURCUMINA</b>	100(i)	500		7	Colorantes	Adoptar con 500 mg/kg
<b>AZUL DE JAGUA (GENIPINA-GLICINA)</b>	183	600	Nueva nota "Sobre una base de polímero azul"	2	Colorantes	Descontinuar  <b>Nota del presidente:</b> De acuerdo con la estimación de la exposición de la JECFA89 (OMS FAO 80, Monografía Toxicológica del JECFA 89, Cuadro 1, p. 37), el azul de jagua (genipina-glicina) se examinó con 616 mg/kg en "patatas fritas, saborizadas; hojuelas o doradas de patata; patatas fritas de masa; patatas fritas o palitos de rebanadas de patatas". Esta categoría de alimentos correspondería a la CA 15.2 de la NGAA: "Aperitivos a base de patatas (papas), cereales, harina o almidón (derivados de raíces y tubérculos, legumbres y leguminosas) y no a la CA 12.2.2.
<b>LUTEÍNA DE TAGETES ERECTA</b>	161b(i)	500		4	Colorantes	Descontinuar: La luteína de <i>Tagetes erecta</i> es un aditivo alimentario del Cuadro 3 (BPF) y la CA 12.2.2 no figura en el Anexo del Cuadro 3

LICOPENO, TOMATE	160d(i)	20 000		3	Colorantes	Descontinuar: El licopeno, tomate es un aditivo alimentario del Cuadro 3 (BPF) y la CA 12.2.2 no figura en el Anexo del Cuadro 3
EXTRACTO DE PIMENTÓN	160c(ii)	350	39	2	Colorantes	Adoptar con 350 mg/kg con la Nota 39
AMARILLO DE QUINOLEINA	104	500		7	Colorantes	Descontinuar
TARTRAZINA	102	500		7	Colorantes	Adoptar con 425 mg/kg
ZEAXANTINA, SINTÉTICA	161h(i)	500		4	Colorantes	Descontinuar: la zeaxantina sintética es un aditivo alimentario del Cuadro 3 (BPF) y la CA 12.2.2 no figura en el Anexo del Cuadro 3

**Category No. 12.3 (Vinegars)**

**Corresponding commodity standards:** None- provisions for Caramel III and Caramel IV are already adopted in this FC.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
CARAMELO II - CARAMELO AL SULFITO	150b	100 000		4	Colorantes	Adoptar con 5 000 mg/kg

**Food Category No. 12.4 (Mustards)**

**Corresponding commodity standards:** None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
EXTRACTOS DE ANNATTO, BASE DE BIXINA	160b(i)	50	8	4	Colorantes	Adoptar con 100 mg/kg

EXTRACTOS DE ANNATTO, BASE DE NORBIXINA	160b(ii)	140	185	4	Colorantes	Adoptar con 100 mg/kg
AZORRUBINA (CARMOISINA)	122	300		7	Colorantes	Adoptar con 300 mg/kg
NEGRO BRILLANTE (NEGRO PN)	151	300		7	Colorantes	Adoptar con 300 mg/kg
MARRÓN HT:	155	300		7	Colorantes	Adoptar con 300 mg/kg
CARAMELO II - CARAMELO AL SULFITO	150b	100 000		4	Colorantes	Adoptar con 50 000 mg/kg
CURCUMINA	100(i)	300		7	Colorantes	Adoptar con 300 mg/kg
LUTEÍNA DE TAGETES ERECTA	161b(i)	300		4	Colorantes	Descontinuar; la luteína de <i>Tagetes erecta</i> es un aditivo alimentario del Cuadro 3 (BPF) y la CA 12.4 no figura en el Anexo del Cuadro 3
EXTRACTO DE PIMENTÓN	160c(ii)	70	39	2	Colorantes	Adoptar con 70 mg/kg
AMARILLO DE QUINOLEINA	104	300		7	Colorantes	Adoptar con 300 mg/kg
TARTRAZINA	102	300		7	Colorantes	Adoptar con 300 mg/kg

### Food Category No. 12.5 (Soups and broths)

**Corresponding commodity standards:** Standard for Bouillons and Consommés (CXS 117-1981). **Chair's Note:** There are multiple adopted provisions for colours in this FC.

#### **For second circular - Request for Discussion by eWG Members to Inform Horizontal Approach for the use of colours in FC 12.5 and subcategories:**

**Background:** The Standard for Bouillons and Consommés (CXS 117-1981) originally listed specific colours and also had a general allowance for the use of Table 3 colours. CXS 117-1981 and the GSFA were aligned by CCFA47. CCFA47 conducted a mechanistic alignment exercise and automatically added Note XS117 for any adopted provisions for colours that were not originally listed in CXS 117-1981. Note XS117 was added to adopted provisions in FC 12.5 for

Grape Skin Extract (INS 163(ii) and Iron Oxides (INS 172(i)-(iii)), and to an adopted provision for Canthaxanthin (INS 161g) in FC 12.5.2. There was also an adopted provision for Allura Red AC (INS 129) with Note 161 attached - CCFA47 maintained Note 161 for that provision but added note 337 "For use in products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981) at 50 mg/kg."

eWG members are invited to discuss:

- 2) whether Note XS117 is necessary for provisions under discussion that were not originally listed in the Standard for Bouillons and Consommés (CXS 117-1981).
  - o Paprika extract (INS 160c(ii)) had not been reviewed by JECFA at the time that the Codex Committee on Soups and Broths finalized CXS 117-1981.

#### **Comments by eWG members on the 2<sup>nd</sup> Circular:**

**EU:** The EU recognises the technological need for colours for products in FC 12.5 including for Bouillons and Consommés. Therefore, in general, the EU does not object if Note XS117 is not used for colour provisions. Nevertheless, for colours with low ADIs and possible exposure concern the use needs to be restricted and carefully considered which includes the use of XS117, when appropriate (e.g. Canthaxanthin has a very low ADI of 0.03 mg/kg bw/d, the use therefore needs to be restricted as much as possible).

**NATCOL:** Support use of paprika and annatto extracts in soups and broths. Based on the horizontal approach, Note CXS 117-1981 should not be needed.

#### **Summary of Second Circular Comments**

Some EWG members indicated support for removing Note XS 117. Other EWG members indicated that it was appropriate in some cases, but not in others for additives with low ADIs. Thus the inclusion of XS 117 will be on a case-by-case basis.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
ROJO ALLURA AC	129	300	161 y 337	2015	Colorantes	Modificar la disposición adoptada al NM de 100 mg/kg y eliminar la Nota 161. (ver antecedentes en el debate sobre el enfoque horizontal)
AMARANTO	123	300		7	Colorantes	Descontinuar
EXTRACTOS DE ANNATTO, BASE DE BIXINA	160b(i)	50	8	4	Colorantes	Adoptar con 50 mg/kg con la Nota 8 y la nueva Nota: "Excepto para uso con 300 mg/kg en sopa aromatizada con zanahoria y calabaza". No incluir la Nota XS 117 (ver el debate sobre el enfoque horizontal más arriba).

EXTRACTOS DE ANNATTO, BASE DE NORBIXINA	160b(ii)	150	185	4	Colorantes	Adoptar con 10 mg/kg con la Nota 185. No incluir la Nota XS 117 (ver el debate sobre el enfoque horizontal más arriba).
NEGRO BRILLANTE (NEGRO PN)	151	300		7	Colorantes	Descontinuar
MARRÓN HT:	155	300		7	Colorantes	Adoptar con 50 mg/kg
CARAMELO II - CARAMELO AL SULFITO	150b	100 000		4	Colorantes	Adoptar con 25000 mg/kg No incluir la Nota XS 117 (ver el debate sobre el enfoque horizontal más arriba).
LUTEÍNA DE TAGETES ERECTA	161b(i)	50		4	Colorantes	Descontinuar: La luteína de <i>Tagetes erecta</i> es un aditivo alimentario del Cuadro 3 (BPF) y la CA 12.5 no figura en el Anexo del Cuadro 3
EXTRACTO DE PIMENTÓN	160c(ii)	40	39		Colorantes	Adoptar en la categoría superior 12.5 con 85 mg/kg con la Nota 39 y la nueva Nota "Excepto para uso en sopas rojas con 120 mg/kg".  Descontinuar las disposiciones en las CA 12.5.1 y 12.5.2.  No incluir la Nota XS 117 (ver el debate sobre el enfoque horizontal más arriba).  <i>Nota del presidente: Nota 72 "Sobre la base del producto listo para el consumo", ya que todos los NM en la NGAA están destinados a ser para "el producto final tal como se consume" de acuerdo con el Preámbulo de la NGAA .</i>
ZEAXANTINA, SINTÉTICA	161h(i)	50		4	Colorantes	Descontinuar: La zeaxantina sintética es un aditivo alimentario del Cuadro 3 (BPF) y la CA 12.5 no figura en el Anexo del Cuadro 3

**Food Category No. 12.5.1 (Ready-to-eat soups and broths, including canned, bottled, and frozen)**

Corresponding commodity standards: None.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
----------	-----	-------------------	-------	----------------	----------------------	--------------------

EXTRACTO DE PIMENTÓN	160c(ii)	40	39	2	Colorantes	Adoptar en la categoría superior 12.5 con 85 mg/kg con la Nota 39 y la nueva Nota "Excepto para uso en sopas rojas con 120 mg/kg". Descontinuar la disposición en 12.5.1 No incluir la Nota XS 117 (ver el debate sobre el enfoque horizontal más arriba).
----------------------	----------	----	----	---	------------	--

**Food Category No. 12.5.2 (Mixes for soups and broths)**

Corresponding commodity standards: None.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
EXTRACTO DE PIMENTÓN	160c(ii)	500	39	2	Colorantes	Adoptar en la categoría superior 12.5 con 85 mg/kg con la Nota 39 y la nueva Nota "Excepto para uso en sopas rojas con 120 mg/kg". Descontinuar la disposición en 12.5.2 No incluir la Nota XS 117 (ver el debate sobre el enfoque horizontal más arriba).

**Category No. 12.6 (Sauces and like products)**

**Corresponding commodity standards:** None, Corresponding commodity standard to subcategory 12.6.2 and 12.6.4 (CODEX STAN 306R-2011 allows specific colours and CODEX STAN 302-2011 has a general reference for colours listed in FC 12.6.4 and its parent categories). *However, the only color permitted in CXS 302 prior to alignment was Caramel III (INS 150c).*

**Chair's Note:** There are numerous adopted provisions for colours in this FC. All but the provision for Caramel III have Note XS302 associated with them

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
AZORRUBINA (CARMOISINA)	122	500		7	Colorantes	Adoptar con 500 mg/kg con las notas XS302 y XS306R
NEGRO BRILLANTE (NEGRO PN)	151	500		7	Colorantes	Adoptar con 500 mg/kg con las notas XS302 y XS306R

MARRÓN HT:	155	500		7	Colorantes	Adoptar con 500 mg/kg con la Nota XS302 y la nueva nota "Excepto para su uso en productos correspondientes a la Norma Regional para salsa de ají (CXS 306R-2011) con 50 mg/kg".
CARAMELO II - CARAMELO AL SULFITO	150b	100 000		4	Colorantes	Adoptar con 6 000 mg/kg con las notas XS302 y XS306R <b>Nota del presidente:</b> El único Colorantes permitido en XS302 antes de la armonización fue el Caramelo III (SIN 150c).
CURCUMINA	100(i)	500		7	Colorantes	Adoptar con 500 mg/kg con la Nota XS302
LUTEÍNA DE TAGETES ERECTA	161b(i)	500	92	4	Colorantes	Descontinuar: La luteína de <i>Tagetes erecta</i> es un aditivo alimentario del Cuadro 3 (BPF), la CA 12.6 no figura en el Anexo del Cuadro 3
AMARILLO DE QUINOLEINA	104	500		7	Colorantes	Adoptar con 500 mg/kg con las notas XS302 y XS306R
TARTRAZINA	102	500		7	Colorantes	Adoptar con 500 mg/kg con XS302 y la Nueva Nota "Excepto para su uso en productos correspondientes a la Norma Regional para salsa de ají (CXS 306R-2011) a 100 mg/kg

**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
EXTRACTOS DE ANNATTO, BASE DE BIXINA	160b(i)	100	8	4	Colorantes	Adoptar con 30 mg/kg con la Nota 8 y la Nueva Nota "Excepto para uso con 100 mg/kg en mayonesa aromatizada".
EXTRACTOS DE ANNATTO, BASE DE NORBIXINA	160b(ii)	100	185	4	Colorantes	Adoptar con 30 mg/kg con la Nota 185 y la Nueva Nota "Excepto para uso con 100 mg/kg en mayonesa aromatizada".
EXTRACTO DE PIMENTÓN	160c(ii)	150	39	2	Colorantes	Adoptar con 150 mg/kg con la Nota 39

ZEAXANTINA, SINTÉTICA	161h(i)	50		4	Colorantes	Descontinuar: La zeaxantina sintética es un aditivo alimentario del Cuadro 3 (BPF) y la CA 12.6.1 no figura en el Anexo del Cuadro 3
--------------------------	---------	----	--	---	------------	--

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

**Corresponding commodity standards:** CODEX STAN 306R-2011 allows specific colours

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
AMARANTO	123	300		7	Colorantes	Descontinuar
EXTRACTOS DE ANNATTO, BASE DE BIXINA	160b(i)	100	8	4	Colorantes	Adoptar con 100 mg/kg con la Nota 8 y la nueva nota "Excepto para su uso en productos correspondientes a la Norma Regional para salsa de ají (CXS 306R-2011) con 10 mg/kg"
EXTRACTOS DE ANNATTO, BASE DE NORBIXINA	160b(ii)	100	185	4	Colorantes	Adoptar con 30 mg/kg con la Nota 185 y la Nota XS306R
EXTRACTO DE PIMENTÓN	160c(ii)	150	39	2	Colorantes	Adoptar con 150 mg/kg con la Nota XS306R
ZEAXANTINA, SINTÉTICA	161h(i)	50		4	Colorantes	Descontinuar: La zeaxantina sintética es un aditivo alimentario del Cuadro 3 (BPF) y la CA 12.6.2 no figura en el Anexo del Cuadro 3

**Category No. 12.6.3 (Mixes for sauces and gravies)**

**Corresponding commodity standards:** None. **Chair's Note:** there are multiple adopted provisions for colours in this FC.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
EXTRACTOS DE ANNATTO, BASE DE BIXINA	160b(i)	100	8	4	Colorantes	Adoptar, añadir las notas 8 y 127 "Sobre la base que se sirve al consumidor".



EXTRACTOS DE ANNATTO, BASE DE NORBIXINA	160b(ii)	100	185	4	Colorantes	Adoptar con 30 mg/kg con las notas 185 y 127 "Sobre la base que se sirve al consumidor".
LICOPENO, TOMATE	160d(ii)	5 000		3	Colorantes	Descontinuar: El licopeno, tomate es un aditivo alimentario del Cuadro 3 (BPF) y la CA 12.6.3 no figura en el Anexo del Cuadro 3
EXTRACTO DE PIMENTÓN	160c(ii)	500	39	2	Colorantes	Adoptar con 150 mg/kg con las notas 39 y 127 "Sobre la base que se sirve al consumidor".

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

**Corresponding commodity standards:** CODEX STAN 302-2011 has a general reference for colours listed in FC 12.6.4 and its parent categories

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
EXTRACTOS DE ANNATTO, BASE DE BIXINA	160b(i)	400	8	4	Colorantes	Adoptar con 400 mg/kg con la Nota XS302
EXTRACTOS DE ANNATTO, BASE DE NORBIXINA	160b(ii)	400	185	4	Colorantes	Adoptar con 10 mg/kg con la Nota XS302

**Category No. 12.7 (Salads (e.g. macaroni salad, potato salad) and sandwich spreads excluding cocoa-and nutbased spreads of food categories 04.2.2.5 and 05.1.3)**

**Corresponding commodity standards:** None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
EXTRACTOS DE ANNATTO, BASE DE BIXINA	160b(i)	50	8	4	Colorantes	Adoptar con 10 mg/kg con la Nota 8.

EXTRACTOS DE ANNATTO, BASE DE NORBIXINA	160b(ii)	50	185	4	Colorantes	Descontinuar
CARAMELO II - CARAMELO AL SULFITO	150b	100 000		4	Colorantes	Adoptar con 50 000 mg/kg
EXTRACTO DE PIMENTÓN	160c(ii)	70	39	2	Colorantes	Adoptar con 50 mg/kg con la Nota 39

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

**Corresponding commodity standards: CODEX STAN 118-1979:** Does not discuss food additives. **Chair's Note:** there are multiple adopted provisions for colours in this FC.

**General Comment:**

**RU:** Question regarding the use of all types of food included in this FC. It is necessary to separate offers for solid and liquid products

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
EXTRACTOS DE ANNATTO, BASE DE BIXINA	160b(i)	20	8	4	Colorantes	Adoptar con 50 mg/kg con la Nota 8
EXTRACTOS DE ANNATTO, BASE DE NORBIXINA	160b(ii)	10	185	4	Colorantes	Adoptar con 10 mg/kg con la Nota 185
AZORRUBINA (CARMOISINA)	122	50		7	Colorantes	Adoptar con 50 mg/kg
NEGRO BRILLANTE (NEGRO PN)	151	50		7	Colorantes	Descontinuar
MARRÓN HT:	155	50		7	Colorantes	Descontinuar

CARAMELO II - CARAMELO AL SULFITO	150b	20 000		4	Colorantes	Adoptar con 4000 mg/kg
CURCUMINA	100(i)	50		7	Colorantes	Adoptar con 50 mg/kg
LUTEÍNA DE TAGETES ERECTA	161b(i)	50		4	Colorantes	Descontinuar: La luteína de <i>Tagetes erecta</i> es un aditivo alimentario del Cuadro 3 (BPF) La CA 13.3 no figura en el Anexo del Cuadro 3
AMARILLO DE QUINOLEINA	104	50		7	Colorantes	Adoptar con 10 mg/kg
TARTRAZINA	102	50		7	Colorantes	Adoptar con 100 mg/kg
ZEAXANTINA, SINTÉTICA	161h(i)	50		4	Colorantes	Descontinuar: La zeaxantina sintética es el aditivo alimentario (BPF) del Cuadro 3 y la CA 13.3 no figura en el Anexo del Cuadro 3

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

**Corresponding commodity standards: CODEX STAN 203-1995 and CODEX STAN 181-1991:** Food additives cleared by the Joint FAO/WHO Expert Committee on Food Additives shall be permitted at levels endorsed by the Committee on Food Additives and Contaminants. **Chair's Note:** There are multiple adopted provisions for the use of colors in this FC.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
EXTRACTOS DE ANNATTO, BASE DE BIXINA	160b(i)	20	8	4	Colorantes	Descontinuar
EXTRACTOS DE ANNATTO, BASE DE NORBIXINA	160b(ii)	10	185	4	Colorantes	Descontinuar
AZORRUBINA (CARMOISINA)	122	50		7	Colorantes	Adoptar con 50 mg/kg

NEGRO BRILLANTE (NEGRO PN)	151	50		7	Colorantes	Descontinuar
MARRÓN HT:	155	50		7	Colorantes	Descontinuar
CARAMELO II - CARAMELO AL SULFITO	150b	20 000		4	Colorantes	Adoptar con 5 000 mg/kg
CURCUMINA	100(i)	50		7	Colorantes	Adoptar con 50 mg/kg
AZUL DE JAGUA (GENIPINA- GLICINA)	183	64	Nota 601: "Sobre una base de polímero azul"	2	Colorantes	Adoptar con 65 mg/kg con la Nota 601 "Sobre una base de polímero azul"
LUTEÍNA DE TAGETES ERECTA	161b(i)	50		4	Colorantes	Descontinuar: La luteína de <i>Tagetes erecta</i> es un aditivo alimentario (BPF) del Cuadro 3 y la CA 13.4 no figura en el Anexo del Cuadro 3
AMARILLO DE QUINOLEINA	104	50		7	Colorantes	Adoptar con 10 mg/kg
TARTRAZINA	102	50		7	Colorantes	Adoptar con 50 mg/kg
ZEAXANTINA, SINTÉTICA	161h(i)	50		4	Colorantes	Descontinuar: La zeaxantina sintética es aditivo alimentario (BPF) del Cuadro 3 y la CA 13.4 no figura en el Anexo del Cuadro 3

**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)**

**Corresponding commodity standards:** None.

**Chair's Note:** There are multiple adopted provisions for the use of colors in this FC

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
----------	-----	----------------------	-------	-------------------	----------------------------	--------------------

EXTRACTOS DE ANNATTO, BASE DE BIXINA	160b(i)	20	8	4	Colorantes	Descontinuar
EXTRACTOS DE ANNATTO, BASE DE NORBIXINA	160b(ii)	10	185	4	Colorantes	Descontinuar
AZORRUBINA (CARMOISINA)	122	300		7	Colorantes	Adoptar con 300 mg/kg.
NEGRO BRILLANTE (NEGRO PN)	151	300		7	Colorantes	Descontinuar
MARRÓN HT:	155	300		7	Colorantes	Descontinuar
CARAMELO II - CARAMELO AL SULFITO	150b	20 000		4	Colorantes	Adoptar con 20 000 mg/kg
CLOROFILAS	140	20	84	4	Colorantes	Adoptar con 20 mg/kg. No incluir la Nota 84  <i>Nota del presidente: Como señalaron los miembros, otras disposiciones de esta categoría de alimentos no incluyen la Nota 84 "Para uso en productos para lactantes mayores de 1 año solamente". A menos que haya una preocupación en particular por la inocuidad con respecto a las clorofilas, recomendamos no incluir la Nota 84.</i>
CURCUMINA	100(i)	300		7	Colorantes	Adoptar con 50 mg/kg
AZUL DE JAGUA (GENIPINA-GLICINA)	183	64	Nota 601: "Sobre una base de polímero azul"	2	Colorantes	Adoptar con 65 mg/kg con la Nota 601: "Sobre una base de polímero azul".

						<b>Nota del presidente:</b> Un miembro del GTE señala que esta categoría de alimentos no se incluyó en la estimación del JECFA de la exposición del azul de jagua (genipina-glicina). Hay un alimento incluido en la estimación del JECFA de la exposición de 64 mg/kg (bebidas nutricionales (listas para el consumo y en polvo) que podría considerarse que se superponen con esta categoría de alimentos). La tercera circular recomendó incluir la Nota 192 (para uso en productos líquidos solamente), sin embargo, parece que el grupo de alimentos considerado por el JECFA incluía tanto bebidas nutricionales "listas para el consumo" como en polvo. Por lo tanto, la Nota 192 puede no ser necesaria. Tal vez sea necesaria una aclaración del JECFA.
LUTEÍNA DE TAGETES ERECTA	161b(i)	100		4	Colorantes	Descontinuar: La luteína de <i>Tagetes erecta</i> es un aditivo alimentario del Cuadro 3 (BPF) y la CA 13.5 no figura en el Anexo del Cuadro 3
AMARILLO DE QUINOLEINA	104	300		7	Colorantes	Adoptar con 10 mg/kg
TARTRAZINA	102	300		7	Colorantes	Adoptar con 300 mg/kg
ZEAXANTINA, SINTÉTICA	161h(i)	100		4	Colorantes	Descontinuar: La zeaxantina sintética es un aditivo alimentario del Cuadro 3 (BPF) y la CA 13.5 no figura en el Anexo del Cuadro 3

**Category No. 13.6 (Food supplements)**

Corresponding commodity standards: None.

Chair's Note: There are multiple adopted provisions for the use of colors

**General Comment:****RU:** Question regarding the use of all types of food included in this FC. It is necessary to separate offers for solid and liquid products

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
AZORRUBINA (CARMOISINA)	122	300	539, 533	2021	Colorantes	

AZORRUBINA (CARMOISINA)	122	300	539 y 533, Nueva Nota: "Excepto para uso con 1 100 mg/kg en formas efervescentes como se vende al consumidor únicamente"	2	Colorantes	Revisar la disposición adoptada añadiendo las notas 539 y 533 y la nueva nota: "Excepto para uso solo con 1 100 mg/kg en formas efervescentes, tal como se vende al consumidor"  Posteriormente, suspender la disposición del Trámite 2.  <b>Nota del presidente:</b> La IADSA ha explicado que los 1 100 mg/kg en formas efervescentes vendidos al consumidor darían como resultado el equivalente a 36 mg/kg en forma líquida.
----------------------------	-----	-----	--	---	------------	--

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

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
CARAMELO II - CARAMELO AL SULFITO	150b	10 000		4	Colorantes	Adoptar con 1 000 mg/kg
ZEAXANTINA, SINTÉTICA	161h(i)	100		4	Colorantes	Descontinuar: La zeaxantina sintética es un aditivo alimentario del Cuadro 3 (BPF) y la CA 15.0 no figura en el Anexo del Cuadro 3

**Category No. 15.1 (Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes))**

Corresponding commodity standards: None.

**Chair's Note:** There are numerous adopted provisions for colours in this FC. Only the provision from Allura Red AC (INS 129) has Note 161 attached.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
ROJO ALLURA AC	129	200	161	2009	Colorantes	Mantener la disposición en 200 mg/kg; quitar la Nota 161

AMARANTO	123	300		7	Colorantes	Descontinuar
EXTRACTOS DE ANNATTO, BASE DE BIXINA	160b(i)	50	8	4	Colorantes	Adoptar con 20 mg/kg con la Nota 8 y la nueva Nota: "Para uso con 100 mg/kg en galletas saladas aromatizadas (p. ej., barbacoa, queso, picante/condimentadas) y tortillas/nachos/hojuelas solamente."
EXTRACTOS DE ANNATTO, BASE DE NORBIXINA	160b(ii)	50	185	4	Colorantes	Adoptar con 20 mg/kg con la Nota 185 y la nueva "Nota Alternativa: "Para uso con 100 mg/kg en galletas saladas aromatizadas (p. ej., barbacoa, queso, picante/condimentadas) y tortillas/nachos/hojuelas solamente."
AZORRUBINA (CARMOISINA)	122	550		4	Colorantes	Adoptar con 200 mg/kg.
NEGRO BRILLANTE (NEGRO PN)	151	200		7	Colorantes	Adoptar con 200 mg/kg
MARRÓN HT:	155	200		7	Colorantes	Adoptar con 200 mg/kg
CURCUMINA	100(i)	200		7	Colorantes	Adoptar con 300 mg/kg
AZUL DE JAGUA (GENIPINA-GLICINA)	183	1 200	Nueva nota: "Solo para uso en totopos de tortillas azules/moradas" Nueva nota: "Sobre una base de polímero azul"	2	Colorantes	Adoptar con 600 mg/kg con una nueva nota "Sobre una base de polímero azul" y una nueva Nota Revisada "Excepto para su uso en chips de tortilla azul/púrpura con 1 200 mg/kg"  <b>Nota del presidente:</b> De acuerdo con la estimación de la exposición de la JECFA89 (OMS FAO 80, Monografía Toxicológica del JECFA 89, Cuadro 1, p. 37), el azul de jagua (genipina-glicina) se examinó a 616 mg/kg en "patatas fritas, savorizadas; hojuelas o doradas de patata; patatas fritas de masa; patatas fritas o palitos de rebanadas de patatas". Esta categoría de alimentos correspondería a la CA 15.1 de la NGAA "Aperitivos a base de patatas (papas), cereales, harina o almidón (derivados de raíces y tubérculos, legumbres y leguminosas)". En consecuencia, hemos propuesto una dosis de uso de 600 mg/kg para cubrir la mayoría de los productos de la CA 15.1, con una excepción para el uso en totopos de tortilla azul/púrpura con 1 200 mg/kg.



LUTEÍNA DE <i>TAGETES ERECTA</i>	161b(i)	200		4	Colorantes	Descontinuar: La luteína de <i>Tagetes erecta</i> es un aditivo alimentario (BPF) del Cuadro 3 y la CA 15.1 no figura en el Anexo del Cuadro 3
EXTRACTO DE PIMENTÓN	161c(ii)	110	39	2	Colorantes	Adoptar con 250 mg/kg con la Nota 39
AMARILLO DE QUINOLEINA	104	200		7	Colorantes	Adoptar con 200 mg/kg
TARTRAZINA	102	300		7	Colorantes	Adoptar con 300 mg/kg

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

**Corresponding commodity standards:** None. **Chair's Note:** There are multiple adopted provisions for the use of colors in this FC

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
EXTRACTOS DE ANNATTO, BASE DE BIXINA	160b(i)	30	8	4	Colorantes	Adoptar con 10 mg/kg con la Nota 8
EXTRACTOS DE ANNATTO, BASE DE NORBIXINA	160b(ii)	30	185	4	Colorantes	Adoptar con 10 mg/kg con la Nota 185
AZORRUBINA (CARMOISINA)	122	100		7	Colorantes	Adoptar con 100 mg/kg
NEGRO BRILLANTE (NEGRO PN)	151	100		7	Colorantes	Adoptar con 100 mg/kg
MARRÓN HT:	155	100		7	Colorantes	Adoptar con 100 mg/kg
CURCUMINA	100(i)	100		7	Colorantes	Adoptar con 100 mg/kg

AZUL DE JAGUA (GENIPINA-GLICINA)	183	800	Nueva nota: "Solo para uso en el recubrimiento de yogur para nueces cubiertas de yogur"  Nueva nota: "Sobre una base de polímero azul"	2	Colorantes	Descontinuar  <b>Nota del presidente:</b> Un miembro preguntó si la estimación de la exposición del JECFA para el azul de jagua (genipina-glicina) incluía esta categoría de alimentos (FAO/OMS 80, monografía toxicológica de la 89ª reunión del JECFA, Cuadro 1, pág. 37). El nivel de uso de 800 mg/kg se asoció con "Confitería que contengan chocolate" y "Confitería que no contenga chocolate". Esto no abarcaría el uso en la CA 15.2.
LUTEÍNA DE TAGETES ERECTA	161b(i)	100		4	Colorantes	Descontinuar: La luteína de <i>Tagetes erecta</i> es un aditivo alimentario del Cuadro 3 (BPF) y la CA 15,2 que no figura en el Anexo del Cuadro 3
EXTRACTO DE PIMENTÓN	161c(ii)	100	39	2	Colorantes	Adoptar con 100 mg/kg con la Nota 39
AMARILLO DE QUINOLEINA	104	100		7	Colorantes	Adoptar con 100 mg/kg
TARTRAZINA	102	100		7	Colorantes	Adoptar con 120 mg/kg

**Category No. 15.3 (Snacks - fish based)**

**Corresponding commodity standards:** None. **Chair's Note:** There are multiple adopted provisions for the use of colors

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
EXTRACTOS DE ANNATTO, BASE DE BIXINA	160b(i)	20	8	4	Colorantes	Descontinuar

EXTRACTOS DE ANNATTO, BASE DE NORBIXINA	160b(ii)	20	185	4	Colorantes	Descontinuar
EXTRACTO DE PIMENTÓN	160c(ii)	100	39	2	Colorantes	Adoptar con 100 mg/kg con la Nota 39

**NOTES:**

Note 8: As bixin.

Note 39: On a total carotenoid basis.

Note 51: For use in herbs only.

Note 62: As copper.

Note 84: For use in products for infants over 1 year of age only.

Note 92: Excluding tomato-based sauces.

Note 116: For use in doughs only.

Note 161: Subject to national legislation of the importing country aimed, in particular, at consistency with Section 3.2 of the Preamble.

Note 185: As norbixin.

Note 337: For use in products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981) at 50 mg/kg.

Note 533: Except for use at 100 mg/kg in liquid forms as sold to the consumer only.

Note 539: For use in solid forms as sold to the consumer only.

### Appendix 3: Draft and proposed draft provisions in FC 14.2 and its subcategories

1. Among several topics, the 53<sup>rd</sup> CCFA requested the e-WG on the GSFA to the 54<sup>th</sup> CCFA to consider:<sup>4</sup>
  - Draft and proposed draft provisions in FC 14.2 and its subcategories.

#### **Introduction:**

2. All provisions in FC 14.2 have been adopted with the exception of provisions in FC 14.2.3 (Grape wines) and its subcategories, and a provision for nitrates (INS 251, 252) in FC 14.2.4 (Wines (other than grape)). All provisions for nitrates are currently being held at their current step while CCFA awaits information on nitrate and nitrite ion detection from the Codex Committee on Methods of Analysis and Sampling (CCMAS).<sup>5</sup> Therefore, this appendix will only discuss draft and proposed draft provisions in FC 14.2.3 and its subcategories.

3. The technological function of the food additives under discussion in FC 14.2.3 include ES&Ts (emulsifier, stabilizer, thickener), antioxidants, colours, packaging gases, or flavour enhancers. Background on previous discussions in CCFA on the use of additives for these technological functions in FC 14.2.3 are provided below.

#### **Emulsifiers, Stabilizers, Thickeners**

4. CCFA43 assigned the eWG on the GSFA to discuss provisions in Table 1 and 2 of the GSFA for those food additives in Table 3 with acidity regulatory or EST function and to determine a horizontal approach for the use of additives with this technical effect for each food category.<sup>6</sup> CCFA44 and CCFA45 were not able to reach consensus on the horizontal approach for the use of additives with this technological function in FC 14.2.3 and established an eWG led by France to further discuss this topic.<sup>7</sup>

5. CCFA46 agreed to the recommendation that food additives with “acidity regulator” or EST function should be considered on a case-by-case basis in food category 14.2.3 and its subcategories.<sup>8</sup> However, agreement could not be reached at CCFA47 on a maximum use level of good manufacturing practice (GMP) versus a numeric use level for provisions in FC 14.2.3 and its subcategories for Table 3 additives with these technological functions.

6. CCFA48, CCFA49, CCFA52, and CCFA53 discussed the use of a footnote to facilitate a maximum use level of GMP in provisions for specific Table 3 additives in FC 14.2.3 and its subcategories.<sup>9, 10, 11, 12</sup> Consensus on a footnote was reached at CCFA53, resulting in the adoption of specific provisions for Table 3 additives in FC 14.2.3 and its subcategories, including several with ES&T function.

7. **The current eWG discusses provisions in FC 14.2.3 for additives with ES&T function** including Polyglycerol esters of fatty acids (INS 475), Polyglycerol esters of interesterified ricinoleic acid (INS 476), Potassium polyaspartate (INS 456), Polyoxyethylene stearates (INS 430, 431), and Sorbitan esters of fatty acids (INS 497-495). These provisions were not previously discussed by CCFA43 through

---

<sup>4</sup> REP23/FA, para. 118(i)

<sup>5</sup> REP21/FA, paras. 20, 21

<sup>6</sup> REP11/FA, para. 71-74

<sup>7</sup> REP13/FA, para. 76

<sup>8</sup> REP14/FA, para. 67

<sup>9</sup> REP16/FA, para. 88-97

<sup>10</sup> REP17/FA, para. 91-102

<sup>11</sup> REP21/FA, para. 233-240

<sup>12</sup> REP23/FA, para. 173-190

CCFA53 because these additives have numeric JECFA Acceptable Daily Intakes (ADIs) and therefore are not included in Table 3 of the GSFA.

#### Antioxidants

8. During discussion of the use of Table 3 additives with acidity function by the eWG on grape wines to CCFA46, several eWG members raised provisions in FC 14.2.3 for specific food additives with antioxidant function.<sup>13</sup> This included provisions for Calcium ascorbate (INS 302), Erythorbic acid (INS 315), Sodium ascorbate (INS 301), and Sodium erythorbate (INS 316). CCFA46 requested that these provisions be discussed by the eWG on grape wines to CCFA47 to determine if these additives were used as acidity regulators or antioxidants in the production of grape wines.<sup>14</sup> The eWG on grape wines to CCFA47 noted that comments received indicated that these additives were used as antioxidants by certain eWG members, but that other members did not utilize these additives in the production of grape wines and their use had not been evaluated by internationally recognized technical organizations.<sup>15, 16</sup>

9. **The current eWG discusses provisions in FC 14.2.3 for Table 3 additives with antioxidant function** including for Calcium ascorbate (INS 302), Glucose oxidase (INS 1102), Sodium ascorbate (INS 301), and Sodium erythorbate (INS 316). The provision for glucose oxidase was not discussed by the previous eWGs on grape wines as it was not raised by eWG Members in comments to the eWG on grape wines to CCFA46.

#### Colours, Flavour enhancers, Packaging gases

10. The use of colours, flavour enhancers, sweeteners, and packaging gases in FC 14.2.3 and its subcategories have not been previously discussed.

#### Working Document:

11. The eWG on the GSFA issued three circulars for this Appendix requesting comments on the draft and proposed draft provisions in FC 14.2 and its subcategories.

12. The current document presents proposals for each provision under discussion (adopt, adopt with revision, discontinue) in the format of the food categories listed in Table 2 of the GSFA.

13. These proposals are based upon a consensus approach taking into account the following information:

- Information on corresponding Codex commodity standards and the use of food additives in those commodity standards is provided for each food category;
- Historical discussions on the provision in previous sessions of CCFA; and
- Comments provided by eWG members.

14. These recommendations are based on the “weight of evidence”; that is, comments containing justifications were given more weight than comments with no supporting justification.

15. A full compilation of comments submitted for Appendix 3 (Draft and proposed draft provisions in FC 14.2 and its subcategories) to the three circulars are available at [CCFA54 meeting page](#).

---

<sup>13</sup> CX/FA 14/46/10

<sup>14</sup> REP14/FA paras 71, 72

<sup>15</sup> CX/FA 15/47/10

<sup>16</sup> Erythorbic acid was later recommended for adoption by the eWG on grape wines to CCFA49 (CX/FA 15/17/10) and adopted at GMP by CCFA53 (FA/22 para 189). The other additives with antioxidant function under discussion in this circular were not discussed at CCFA49 or CCFA53.

**Food Category No. 14.2.3 (Grape Wines)****Technological function: Emulsifiers/Stabilizers/Thickeners:** case-by-case horizontal approach**General comments by eWG members for this FC:****EU:** Discontinue. The EU is not aware of the technological need and use of this additive in wine. Technological justification should be provided.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
ÉSTERES POLIGLICÉRIDOS DE ÁCIDOS GRASOS	475	500		7	Emulsionante, estabilizador	Descontinuar
ÉSTERES POLIGLICÉRIDOS DE ÁCIDO RICINOLÉICO INTERESTERIFICADO	476	1 000		7	Emulsionante	Descontinuar
ESTEARATOS DE POLIOXIETILENO	430, 431	BPF		7	Emulsionante	Descontinuar
POLIASPARTATO DE POTASIO	456	300		2	Estabilizador	Adoptar con 100 mg/kg
PROTEASA DE ASPERGILLUS ORYZAE VAR.	1101(i)	BPF		7	Acentuador del sabor, agente de tratamiento de las harinas, estabilizador	Descontinuar <b>Nota del presidente:</b> Las observaciones indican que la proteasa de <i>Aspergillus oryzae</i> Var. (SIN 1101(i)) se utiliza como coadyuvante de elaboración y estaría comprendida en CAC/GL 75-2010 (Directrices para sustancias utilizadas como coadyuvantes de elaboración)
ÉSTERES DE SORBITÁN DE ÁCIDOS GRASOS	491 - 495	1 000		4	Emulsionante, estabilizador	Descontinuar

**Food Category No. 14.2.3 (Grape Wines)****Technological function: Antioxidant:** case-by-case horizontal approach

**Chair's note:** All additives under consideration with technological function of antioxidant are Table 3 additives. CCFA53 adopted provisions for Erythorbic acid (INS 315) for use as an antioxidant at GMP with the note "The maximum level of the additive in grape wine set as Good Manufacturing Practice must not result in (i) the modification of the natural and essential characteristics of the wine and (ii) a substantial change in the composition of the wine. Some Codex Members further specify the use to be consistent with the Code of Oenological Practice of the International Organisation of Vine and Wine (OIV)."

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
ASCORBATO DE CALCIO	302	BPF		7	Antioxidante	Descontinuar
OXIDASA DE GLUCOSA	1102	BPF		7	Antioxidante	Descontinuar <b>Nota del presidente:</b> Las observaciones indican que la glucosa oxidasa (SIN 1102) se utiliza como coadyuvante de elaboración y estaría comprendida en CAC/GL 75-2010 (Directrices para sustancias utilizadas como coadyuvantes de elaboración)
ASCORBATO DE SODIO	301	200		7	Antioxidante, agente de tratamiento de las harinas	Descontinuar
ERITORBATO DE SODIO (ISOASCORBATO DE SODIO)	316	BPF		7	Antioxidante	Descontinuar

**Category No. 14.2.3 (Grape wines)****Technological Function: Colour, Flavour enhancer, Packaging gas:** Technological justification not previously discussed in eWG for this food category

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
CARAMELO I - CARAMELO PURO	150a	BPF	-	7	Colorantes	Descontinuar en la CA 14.2.3 y adoptar en la subcategoría, CA 14.2.3.3, con BPF <b>Nota del presidente:</b> Las observaciones de algunos miembros del GTE indican que los Colorantes no se utilizan en la categoría de alimentos 14.2.3. Sin embargo, otros comentarios indican que este colorante se utiliza en vinos licorosos de la CA 14.2.3.3.
CARAMELO II - CARAMELO AL SULFITO	150b	50 000	-	4	Colorantes	Descontinuar en la CA 14.2.3 y adoptar en la subcategoría CA 14.2.3.3, con 50 000 mg/kg <b>Nota del presidente:</b> Observaciones de algunos miembros del GTE indican que no se utilizan colorantes en la categoría de alimentos 14.2.3. Sin embargo, otros comentarios indican que este colorante se utiliza en vinos licorosos de la CA 14.2.3.3.
ETILMALTOL	637	100	93	7	Acentuadores del sabor	Descontinuar
MALTOL	636	250		7	Acentuadores del sabor	Descontinuar
PAPAÍNA	1101(ii)	BPF		7	Acentuadores del sabor	Descontinuar <b>Nota del presidente:</b> Las observaciones indican que la papaína (SIN 1101(ii)) se utiliza como coadyuvante de elaboración y estaría comprendida en CAC/GL 75-2010 (Directrices para sustancias utilizadas como coadyuvante de elaboración)
NITRÓGENO	941	BPF	59	7	Espumantes, gases de	Adoptar <b>Nota del presidente:</b> Las observaciones indican que el nitrógeno (SIN 941) se utiliza como gas de envasado. El gas de envasado se



Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
					envasado, propulsores	considera un efecto funcional del aditivo alimentario según se describe en CXG 36-1989 (Nombres de clase y el Sistema Internacional de Numeración de Aditivos Alimentarios).

**Category No. 14.2.3.1 (Still grape wines)**

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
EXTRACTOS DE ANNATTO, BASE DE NORBIXINA	160b(ii)	10	185	4	Colorantes	Descontinuar
CURCUMINA	100(i)	200		4	Colorantes	Descontinuar

**Category No. 14.2.3.2 (Sparkling and semi-sparkling grape wines)**

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
EXTRACTOS DE ANNATTO, BASE DE NORBIXINA	160b(ii)	10	185	4	Colorantes	Descontinuar

ROJO DE REMOLACHA	162	BPF		7	Colorante	Descontinuar
BROMELINA	1101(iii)	BPF		7	Acentuadores del sabor, agentes de tratamiento de las harinas, estabilizadores	Descontinuar <b>Nota del presidente:</b> Las observaciones indican que la bromelina (SIN 1101(iii)) se utiliza como coadyuvante de elaboración y estaría comprendida en CAC/GL 75-2010 (Directrices para sustancias utilizadas como coadyuvantes de elaboración)
CLOROFILAS	140	BPF		7	Colorantes	Descontinuar
CURCUMINA	100(i)	200		4	Colorantes	Descontinuar
DIÓXIDO DE TITANIO	171	BPF		7	Colorantes	Descontinuar

**Category No. 14.2.3.3 (Fortified grape wine, grape liquor wine, and sweet grape wine)**

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
EXTRACTOS DE ANNATTO, BASE DE BIXINA	160b(i)	20	8	4	Colorantes	Descontinuar
EXTRACTOS DE ANNATTO, BASE DE NORBIXINA	160b(ii)	15	185	4	Colorantes	Descontinuar
ROJO DE REMOLACHA	162	BPF		7	Colorantes	Descontinuar

<b>CARAMELO I - CARAMELO PURO</b>	<b>150a</b>	<b>BPF</b>			<b>Colorantes</b>	Adoptar con BPF (trasladado de la categoría superior 14.2.3)
<b>CARAMELO II - CARAMELO AL SULFITO</b>	<b>150b</b>	<b>50 000</b>			<b>Colorantes</b>	Adoptar con 50 000 mg/kg (trasladado de la categoría superior 14.2.3)
<b>CLOROFILAS</b>	<b>140</b>	<b>BPF</b>		<b>7</b>	<b>Colorantes</b>	<b>Descontinuar</b>
<b>CURCUMINA</b>	<b>100(i)</b>	<b>200</b>		<b>7</b>	<b>Colorantes</b>	<b>Descontinuar</b>

**NOTES:**

Note 8: As bixin.

Note 59: For use as a packaging gas only.

Note 93: Excluding natural wine produced from Vitis vinifera grapes.

Note 185: As norbixin.

**Appendix 4: New and revised provisions in the GSFA entered into the step process at Step 2 as a result of CX/FA 23/53/9**

1. Among several topics, the 53<sup>rd</sup> CCFA requested the e-WG on the GSFA to the 54<sup>th</sup> CCFA to consider:<sup>17</sup>
  - Proposed new and revised provisions entered into the step process at Step 2 as a result of CX/FA 23/53/9.

**Introduction:**

2. The pWG on the GSFA to CCFA53 considered submissions received in reply to the Circular Letter requesting proposals for new and/or revision of food additive provisions of the GSFA (CL 2021/55-FA) and made recommendations as to which proposals to revise adopted provisions in the GSFA should be included in the GSFA at Step 2. CCFA53 agreed to include those provisions in the GSFA at Step 2 and to circulate those provisions for comment.

**Working Document:**

3. The eWG on the GSFA issued three circulars for this Appendix requesting comments on the proposed new and revised provisions entered into the step process at Step 2 as a result of CX/FA 23/53/9.
4. The current document presents proposals for each provision under discussion (adopt, adopt with revision, discontinue) in the format of the food categories listed in Table 2 of the GSFA.
5. These proposals are based upon a consensus approach taking into account the following information:
  - Information on corresponding Codex commodity standards and the use of food additives in those commodity standards is provided for each food category; and
  - Comments provided by eWG members.
6. These recommendations are based on the “weight of evidence”; that is, comments containing justifications were given more weight than comments with no supporting justification.
7. A full compilation of comments submitted for Appendix 4 (New and revised provisions in the GSFA entered into the step process at Step 2 as a result of CX/FA 23/53/9) to the three circulars are available at [CCFA54 meeting page](#).

---

<sup>17</sup> REP 23/FA, párr.. 118(i)

Some proposals considered by CCFA53 apply to proposals for new provisions or revisions to adopted provisions in more than one food category. This includes proposals for Jagua (Genipin-Glycine) Blue that were provided by Columbia, proposals for Riboflavins that were provided by NATCOL, proposals for Methacrylate Copolymer Basic (BMC) that were provided by Senegal, and proposals for Dimethyl Dicarbonate that were provided by IFAC. For specific information provided to support these proposals see CX/FA 23/53/9.

#### **Category No. 01.1.4 (Flavoured fluid milk drinks)**

**Corresponding commodity standards: CODEX STAN 243-2003:** Certain colours are permitted in flavoured fermented milks and drinks based on fermented milk, including in those heat treated after fermentation; **CODEX STAN 332R-2018:** Food additive section has not been drafted by Regional Committee - footnote reads: "For further consideration by the Regional Coordinating Committee for the Near East and subsequent endorsement by the Codex Committee on Food Additives."

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
AZUL DE JAGUA (GENIPINA-GLICINA)	183	160	52, 601 ("Sobre una base de polímero azul")	2	Colorantes	Adoptar con la Nota 52, 601 ("Sobre una base de polímero azul"), y la Nota XS332R.  <b>Nota del presidente:</b> Observamos que CXS 243-2003 incluye una lista de colorantes que no incluye el azul de jagua (genipina-glicina). El azul de jagua (genipina-glicina) es un nuevo colorante que no estaba disponible cuando se adoptó la norma. Sin embargo, está permitido el uso de colorantes en productos aromatizados. También observamos que la Comisión del Codex sobre la Leche y los Productos Lácteos actualmente está suspendida sine die. Dado que la evaluación del JECFA incluyó la leche aromatizada en la estimación de exposición para el SIN 183, no vemos ninguna razón para excluir el uso del SIN 183 de productos correspondientes a CXS 243-2003.

#### **Category No. 01.6.1 (Unripened cheese)**

**Corresponding commodity standards: CODEX STAN 221-2001:** Lists specific colours, acidity regulators, stabilizers, thickeners, preservatives, foaming agents, and anticaking agents, **CODEX STAN 262-2007:** Lists specific colours, acidity regulators, stabilizers, thickeners, preservatives, and anticaking agents, **CODEX STAN 273-1968:** Lists specific acidity regulators, stabilizers, and preservatives, **CODEX STAN 275-1973:** Lists specific colours, acidity regulators, stabilizers, thickeners, emulsifiers, preservatives, and foaming agents, **CODEX STAN 283-1978:** Lists specific colours, acidity regulators, preservatives, and anticaking agents

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
ETIL-LAUROIL ARGINATO	243	200	XS221, XS262, XS273, XS275	2023	Conservante	Revisar la disposición adoptada para eliminar todas las notas XS y, posteriormente, suspender el proyecto de disposición. <b>Nota del presidente:</b> XS262 se excluyó inadvertidamente de la disposición que figura en la primera y segunda circulares (la disposición adoptada para el SIN 243 se actualizó en CCFA53). El argumento para la eliminación de XS221, XS273 y XS275 es el mismo argumento que soportaría la eliminación de XS262.
ETIL-LAUROIL ARGINATO	243	200		2	Conservante	
SORBATOS	200, 202, 203	1 000	42, 223, 492, 494	2021	Conservante	Modificar la disposición adoptada de la siguiente manera: Mantener el nivel de uso en 1 000 mg/kg, mantener las notas 42, 223, 492 y 494. Agregar una nueva nota: "Excepto para su uso en el producto en rodajas, cortado, desmenuzado o rallado, con 3 000 mg/kg". Posteriormente, suspender la disposición en el proceso de los trámites.
SORBATOS	200, 202, 203	3 000	42, 492, 494	2	Conservante	

#### Category No. 01.6.2 (Ripened Cheese)

**Corresponding commodity standards:** None for 01.6.2; Corresponding commodity standards to food category 01.6.2.1: **CODEX STAN 283-1978:** (General standard for cheese): Refers to **CODEX STAN 208-1999** for cheeses in brine, lists specific additives that can be used in all other ripened cheeses; **CODEX STAN 208-1999** (Group standard for cheeses in brine): INS 270 & 575; Specific **CODEX STANs 263-1966, 264-1966, 265-1966, 266-1966, 267-1966, 268-1966, 269-1967, 270-1968, 271-1968, 272-1968, 274-1969, 276-1973, 277-1973:** lists specific additives, most do not allow additives on the rind; **CODEX STAN 278-1978:** does not list food additives

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
SORBATOS	200, 202, 203	3 000	42, 457, 499, 501, XS208, XS274,	2021	Conservante	Modificar la disposición adoptada de la siguiente manera: Eliminar la Nota 501, mantener la dosis de uso en 3 000 con las notas 42, 499, XS208, XS274, XS276 y XS277, y la Nota revisada 457: "Para uso en los productos correspondientes a las normas para el Cheddar (CXS

			XS276, XS277			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): con una dosis máxima de 1 000mg/kg solo para el tratamiento de la superficie.
SORBATOS	200, 202, 203	3 000	42, 457 (revisado) 499, XS208, XS274, XS276,	2	Conservante	Descontinuar la disposición en el proceso de los trámites.  <i>Observación del presidente: Se mantuvo la nota 499 ya que Nueva Zelandia señaló que no tenía conocimiento del uso de sorbatos superior a 1 000 mg/kg en queso duro para rallar.</i>

#### Category No. 01.6.2.1 (Ripened Cheese, including rind)

**Corresponding commodity standards:** **CODEX STAN 283-1978:** (General standard for cheese): Refers to **CODEX STAN 208-1999** for cheeses in brine, lists specific additives that can be used in all other ripened cheeses; **CODEX STAN 208-1999** (Group standard for cheeses in brine): INS 270 & 575; Specific **CODEX STANs 263-1966, 264-1966, 265-1966, 266-1966, 267-1966, 268-1966, 269-1967, 270-1968, 271-1968, 272-1968, 274-1969, 276-1973, 277-1973:** lists specific additives, most do not allow additives on the rind; **CODEX STAN 278-1978:** does not list food additives

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
ETIL-LAUROIL ARGINATO	243	200	XS274, XS276, XS277	2023	Conservantes	Modificar la disposición adoptada de la siguiente manera: Mantener el nivel de uso en 200 mg/kg con las notas XS274, XS276, XS277 y añadir XS208.
ETIL-LAUROIL ARGINATO	243	200	XS208, XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277	2	Conservantes	Descontinuar la disposición en el proceso de los trámites.  <i>Nota del presidente: Inadvertidamente no incluimos la disposición actualizada para los LAEE adoptada en 2023 en la CA 01.6.2.1 en las circulares uno a tres. En la CCFA53, se suprimieron las siguientes notas XS de la disposición adoptada por suponer que las normas para productos asociadas admitían conservantes, pero que la lista de conservantes era anterior a la disponibilidad de LAEE: XS208, XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS278 y XS283. Sin embargo, se ha observado que CXS 2098-199 (Norma de grupo para queso</i>

						<i>en salmuera) no permite el uso de conservantes. Por consiguiente, la recomendación es incluir XS208 en la lista de notas para la disposición.</i>
--	--	--	--	--	--	--

**Category No. 01.6.4.2 (Flavoured processed cheese, including containing fruit, vegetables, meat, etc.)**

**Corresponding commodity standards:** None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
AZUL DE JAGUA (GENIPINA-GLICINA)	183	44	Nota 601: "Sobre una base de polímero azul"	2	Colorantes	Adoptar con una dosis de uso de 44 mg/kg y la Nota 601 "Sobre una base de polímero azul".

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

**Corresponding commodity standards:** CODEX STAN 243-2003: Specific colours are permitted in flavoured fermented milks and drinks based on fermented milk, including in those heat treated after fermentation

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
AZUL DE JAGUA (GENIPINA-GLICINA)	183	120	Nueva nota: "Uso en productos lácteos congelados y novedades con un máximo de 400 mg/kg para lograr el color deseado"	2	Colorantes	Adoptar con 120 mg/kg con la nueva nota: "Uso en productos lácteos congelados y novedades con un máximo de 400 mg/kg para lograr el color deseado" "Sobre una base de polímero azul".



			Nota 601: "Sobre una base de polímero azul"			
--	--	--	---	--	--	--

**Category No. 02.2.2 (Fat spreads, dairy fat spreads and blended spreads)**

**Corresponding commodity standards:** CODEX STAN 253-2006 lists specific preservatives; and CODEX STAN 256-2007: General reference for Acidity regulators, antifoaming agents, antioxidants, colours, emulsifiers, flavour enhancers, preservatives, stabilizers and thickeners listed in FC 02.2.2 in Tables 1 and 2.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
ETIL-LAUROIL ARGINATO	243	200	XS253 y XS256	2023	Conservantes	Revisar la disposición adoptada a 200 mg/kg con la nota XS253 únicamente. Eliminar la nota XS256 Descontinuar la disposición en el proceso de los trámites.
ETIL-LAUROIL ARGINATO	243	200	XS253 y XS256	2023	Conservantes	<b>Nota del presidente:</b> Inadvertidamente, no incluimos la disposición actualizada para LAEE en la CA 02.2.2 adoptada en 2023 en las circulares uno a tres. Sin embargo, la disposición presentada en el Trámite 2 pide esencialmente lo mismo. La anterior Nota 214 equivalía en esencia a una nota XS253, y la Nota 215 equivalía fundamentalmente a la Nota XS256. La disposición en el Trámite 2 pedía autorización para el uso de LAEE en CXS 256-1999 (Norma para grasas para untar y mezclas de grasas para untar). Dado que se permite el uso de conservantes en CXS 256-1999, la propuesta de eliminar la Nota XS256 sigue estando de acuerdo con la decisión presentada en la tercera circular.

**Category No. 02.3 (Fat emulsions mainly of type oil-in water, including mixed and/or flavoured products based on fat emulsions)**

**Corresponding commodity standards:** None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal

AZUL DE JAGUA (GENIPINA-GLICINA)	183	160	Nota 601 "Sobre una base de polímero azul"	2	Colorantes	Adoptar con 160 mg/kg con la Nota 601 "Sobre una base de polímero azul"
----------------------------------	-----	-----	--	---	------------	---

**Category No. 02.4 (Fat-based desserts excluding dairy based dessert products of food category 01.7)**

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
AZUL DE JAGUA (GENIPINA-GLICINA)	183	200	Nueva nota: "Uso en productos no lácteos congelados y novedades con un máximo de 400 mg/kg para lograr el color deseado" Nota 601: "Sobre una base de polímero azul"	2	Colorantes	Adoptar con 200 mg/kg con la nueva nota: "Uso en productos no lácteos congelados y novedades con un máximo de 400 mg/kg para lograr el color deseado" y la Nota 601: "Sobre una base de polímero azul".

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

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
AZUL DE JAGUA (GENIPINA-GLICINA)	183	120	Nota 601: "Sobre una base de polímero azul"	2	Colorantes	Adoptar con 120 mg/kg con la Nota 601 "Sobre una base de polímero azul"

**Category No. 04.1.1.2 (Surface-treated fresh fruit)****Corresponding commodity standards: CODEX STAN 143-1985:** Lists specific emulsifiers

Additive	INS	Max Level(mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
RIBOFLAVINAS	101(i), (ii), (iii), (iv)	300	4 y 16	2008	Colorantes	Revisar la disposición adoptada a BPF con las notas 4, 16 y XS143.
RIBOFLAVINAS	101(i), (ii), (iii), (iv)	BPF	4 y 16	2	Colorantes	<p>Eliminar la disposición en el proceso de los trámites.</p> <p><b>Nota del presidente:</b> Esta propuesta refleja que la JECFA92 asignó a las riboflavinas una IDA "no especificada" y la CCFA53 añadió disposiciones para las riboflavinas en el Cuadro 3 de la NGAA . Por lo tanto, el NM para las disposiciones adoptadas en relación con las riboflavinas en los cuadros 1 y 2 de la NGAA debe revisarse de numérico a BPF para ajustarse al cambio de la IDA. Se agrega la Nota XS143 porque CXS 143-1985 no admite colorantes.</p>

**Category No. 04.1.2.5 (Jams, jellies, marmelades)****Corresponding commodity standards: CODEX STAN 296-2009:** List specific acidity regulators, antifoaming agents, colors and preservatives.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
AZUL DE JAGUA (GENIPINA-GLICINA)	183	120	Nota 601: "Sobre una base de polímero azul"	2	Colorantes	<p>Adoptar con 120 mg/kg con la Nota 601 "Sobre una base de polímero azul"</p> <p><i>Nota del presidente:</i> Si el Comité decide que es apropiado permitir el uso en CXS 296-2009, entonces la lista de colorantes de la norma deberá actualizarse para incluir el SIN 183.</p>

POLIDIMETILSILOXANOS	900a	30		1999	Antiaglutinantes, antiespumantes, emulsionantes	Revisar la disposición adoptada manteniendo el nivel de uso en 30 mg/kg y añadiendo una nueva nota "Excepto para el uso en productos correspondientes a CXS 296-2009 con 10 mg/kg".
POLIDIMETILSILOXANOS	900a	30	Nueva nota: "Excepto para su uso en productos correspondientes a CXS 296-2009 con 10 mg/kg"	2	Antiaglutinantes, antiespumantes, emulsionantes	Descontinuar la disposición en el proceso de los trámites.

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

**Corresponding commodity standards:** CODEX STAN 240-2003: Lists specific bleaching agents, emulsifiers, preservatives, stabilizers, and thickeners; CODEX STAN 314R-2013: No additives are allowed in the products covered by this Standard.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
AZUL DE JAGUA (GENIPINA-GLICINA)	183	120	Nota 182: "Excluida la leche de coco" Nota 601: "Sobre una base de polímero azul"	2	Colorantes	Adoptar con 120 mg/kg con la Nota 601 (Sobre una base de polímero azul), la Nota XS240 (en sustitución de la Nota 182) y la Nota XS314R.

**Category No. 04.1.2.9 (Fruit-based desserts, incl. fruit flavoured water-based desserts)**

**Corresponding commodity standards:** None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
----------	-----	-------------------	-------	----------------	----------------------	--------------------

AZUL DE JAGUA (GENIPINA-GLICINA)	183	120	Nueva nota: "Sobre una base de polímero azul"	2	Colorantes	Adoptar con 120 mg/kg con la Nota 601 "Sobre una base de polímero azul".
----------------------------------	-----	-----	---	---	------------	--

**Category No. 04.1.2.11 (Fruit fillings for pastries)**

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
AZUL DE JAGUA (GENIPINA-GLICINA)	183	120	Nueva nota: "Sobre una base de polímero azul"	2	Colorantes	Adoptar con 120 mg/kg con la Nota 601 "Sobre una base de polímero azul".

**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)**

Corresponding commodity standards: CODEX STAN 330-2018: Does not discuss food additives

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
RIBOFLAVINAS	101(i), (ii), (iii), (iv)	300	4 y 16	2008	Colorantes	Revisar la disposición adoptada a NM de BPF con las notas 4, 16 y añadir XS330.
RIBOFLAVINAS	101(i), (ii), (iii), (iv)	BPF	4 y 16	2	Colorantes	Descontinuar la disposición en el proceso de los trámites.

**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)**

**Corresponding commodity standards:** CXS 294R-2009 Gochujang does not permit colors.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
RIBOFLAVINAS	101(i), (ii), (iii), (iv)	500	XS294	2023	Colorantes	Revisar la disposición adoptada a NM de BPF con XS294.
RIBOFLAVINAS	101(i), (ii), (iii), (iv)	BPF		2	Colorantes	Descontinuar la disposición en el proceso de los trámites.

**Category No. 05.1.4 (Cocoa and chocolate products)**

**Corresponding commodity standards: CODEX STAN 87-1987:** Acidity regulators, antioxidants, bulking agents, colours (for surface decoration purposes only), emulsifiers, glazing agents and sweeteners used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CODEX STAN 192-1995) in food category 05.1.4 (Chocolate and chocolate products) and its parent food categories are acceptable for use in foods conforming to this Standard. Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this Standard.

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
AZUL DE JAGUA (GENIPINA-GLICINA)	183	800	Nota 183: "Para uso en decoración de superficies únicamente"	2	Colorantes	Adoptar con 800 mg/kg con la Nota 183 y la Nota 601 "Sobre una base de polímero azul".

			Nota 601: "Sobre una base de polímero azul"			
--	--	--	---	--	--	--

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

**Corresponding commodity standards:** None for 05.2; Corresponding commodity standards to food category 05.2.2: **CODEX STAN 309R-2011:** Only acidity regulators and emulsifiers listed in Table 3 of the General Standard for Food Additives (CODEX STAN 192-1995) are acceptable for use in foods conforming to this Standard

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
AZUL DE JAGUA (GENIPINA-GLICINA)	183	800	Nota XS309R: Excluidos los productos que correspondan a la Norma regional para la halva con tahina (CODEX STAN 309R-211). Nota 601: "Sobre una base de polímero azul"	2	Colorantes	Adoptar con 800 mg/kg con XS309R y la Nota 601 "Sobre una base de polímero azul"

**Category No. 05.3 (Chewing gum)**

**Corresponding commodity standards:** None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
AZUL DE JAGUA (GENIPINA-GLICINA)	183	800	Nota 601: "Sobre una base de polímero azul"	2	Colorantes	Adoptar con 800 mg/kg con la Nota 601: "Sobre una base de polímero azul"

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

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
AZUL DE JAGUA (GENIPINA-GLICINA)	183	120	Nota 601: "Sobre una base de polímero azul"	2	Colorantes	Adoptar con 120 mg/kg con la Nota 601 "Sobre una base de polímero azul".

**Category No. 06.1 (Whole, Broken or Flaked Grain Including Rice)**

Corresponding commodity standards: **CODEX STAN 153-1985**: Does not mention food additives in Standard; **CODEX STAN 169-1989**: Does not mention food additives in Standard; **CODEX STAN 172-1989**: Does not mention food additives in Standard; **CODEX STAN 198-1995**: Does not mention food additives in Standard; **CODEX STAN 199-1995**: Does not mention food additives in Standard; **CODEX STAN 201-1995**: Does not mention food additives in Standard; **CODEX STAN 202-1995**: No food additives allowed; **CODEX STAN 333-2019**: No food additives allowed

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
COPOLÍMERO DE METACRILATO, BÁSICO (CMB)	1205	BPF		2	Sustancias inertes, agentes de glaseado	Adoptar con BPF con las notas XS153, XS169, XS172, XS199, XS201, XS202, XS333 y Nueva Nota "Para uso exclusivo en arroz destinado a enriquecimiento con nutrientes" Recomendación al GTE sobre armonización de agregar una sección de aditivos alimentarios en CXS 198-1995 (Norma para el arroz) que diga: "Las sustancias inertes utilizadas de acuerdo con los cuadros 1 y 2 de la Norma General para los Aditivos Alimentarios en la categoría de alimentos 06.1 (Granos enteros, triturados o en copos, incluido el arroz) son aceptables para uso en alimentos que correspondan a esta norma."



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

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
AZUL DE JAGUA (GENIPINA-GLICINA)	183	2 000	Nueva nota: "Solo para uso en cereales multicolores listos para el consumo; los 2 000 mg/kg son para piezas individuales de cereal"  Nota 601: "Sobre una base de polímero azul"	2		Adoptar con 2 000 mg/kg con la Nota 601 "Sobre una base de polímero azul"  <i>Observación del presidente: Colombia aclaró que la dosis de uso de un cereal completamente azul sería de aproximadamente 2 000 mg/kg. En el cereal multicolor listo para el consumo, la cantidad final de polímero será menor cuanto más multicolor sea el cereal. Dado que la dosis de uso de "cereales multicolores listos para el consumo" en la estimación de exposición del JECFA para el SIN 183 fue de 2 000 mg/kg (véase la monografía tox para el SIN 183 en la Serie 80 de aditivos alimentarios de la OMS), parece adecuado mantener el nivel de uso de 2 000 mg/kg. Colombia pidió además que se eliminara la nota relativa a los cereales multicolores, ya que causaba confusión.</i>

**Category No. 06.5 (Cereal and starch based desserts (e.g. rice pudding, tapicoa pudding))**

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
AZUL DE JAGUA (GENIPINA-GLICINA)	183	84	Nota 601: "Sobre una base de polímero azul"	2	Colorante	Adoptar con 84 mg/kg con la Nota 601 "Sobre una base de polímero azul".

**Category No. 09.2.1 (Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms)**

**Corresponding commodity standards:** CODEX STAN 36-1981: Lists specific antioxidants; CODEX STAN 92-1981, CODEX STAN 95-1981: Lists specific humectants, preservatives and antioxidants; CODEX STAN 165-1989: Lists specific humectants, antioxidants, acidity regulators and thickeners; CODEX STAN 190-1995: Lists specific humectants and antioxidants; CODEX STAN 191-1995: No additives permitted; CODEX STAN 292-2008: No additives permitted in Live Bivalve Molluscs, Raw Bivalve Molluscs allows antioxidants from FC 09.1.2 and 09.2.1; CODEX STAN 312-2013: No additives permitted; CODEX STAN 315-2014: No additives permitted except Phosphates in Quick Frozen Scallop Meat and Quick Frozen Roe-on Scallop Meat Processed With Phosphates

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
RIBOFLAVINAS	101(i), (ii), (iii), (iv)	1 000	95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315	2017	Colorantes	Modificar la disposición adoptada a BPF con las notas 95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 y XS315
RIBOFLAVINAS	101(i), (ii), (iii), (iv)	BPF	95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 y XS315	2	Colorantes	Descontinuar la disposición en el proceso de los trámites.

**Category No. 09.2.2 (Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms)**

**Corresponding commodity standards:** CODEX STAN 166-1989: Lists specific humectants, antioxidants, acidity regulators, thickeners, raising agents, flavour enhancers, colours and emulsifiers

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	2 <sup>nd</sup> Proposal / Comments
RIBOFLAVINAS	101(i), (ii), (iii), (iv)	300	16 y XS166	2017		Modificar la disposición adoptada con BPF con las Notas 16 y XS166.
RIBOFLAVINAS	101(i), (ii), (iii), (iv)	BPF	16 y XS166	2	Colorantes	Descontinuar la disposición en el proceso de los trámites.

**Category No. 09.2.3 (Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms)**

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
RIBOFLAVINAS	101(i), (ii), (iii), (iv)	300	16	2005	Colorantes	Modificar la disposición adoptada con BPF con la Nota 16.
RIBOFLAVINAS	101(i), (ii), (iii), (iv)	BPF	16	2	Colorantes	Descontinuar la disposición en el proceso de los trámites.

**Category No. 09.2.4.1 (Cooked fish and fish products)**

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
----------	-----	-------------------	-------	----------------	----------------------	--------------------

RIBOFLAVINAS	101(i), (ii), (iii), (iv)	300	95	2008	Colorantes	Modificar la disposición adoptada con BPF con la Nota 95.
RIBOFLAVINAS	101(i), (ii), (iii), (iv)	BPF	95	2	Colorantes	Descontinuar la disposición en el proceso de los trámites.

**Category No. 09.2.4.2 (Cooked mollusks, crustaceans, and echinoderms)**

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
RIBOFLAVINAS	101(i), (ii), (iii), (iv)	300		2008	Colorantes	Revisar la disposición adoptada a BPF.
RIBOFLAVINAS	101(i), (ii), (iii), (iv)	BPF		2	Colorantes	Descontinuar la disposición en el proceso de los trámites.

**Category No. 09.2.4.3 (Fried fish and fish products, including mollusks, crustaceans, and echinoderms)**

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
RIBOFLAVINAS	101(i), (ii), (iii), (iv)	300	16	2005	Colorantes	Revisar la disposición adoptada con NM de BPF, mantener la Nota 16.
RIBOFLAVINAS	101(i), (ii), (iii), (iv)	BPF	16	2	Colorantes	Descontinuar la disposición en el proceso de los trámites.

**Category No. 09.2.5 (Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms)**

**Corresponding commodity standards:** CODEX STAN 167-1989: Lists Sorbates with the function of preservatives; CODEX STAN 189-1993: No additives permitted; CODEX STAN 222-2001: Lists specific sequestrants and flavour enhancers; CODEX STAN 236-2003: No additives permitted; CODEX STAN 244-2004: Lists specific acidity regulators and preservatives; CODEX STAN 311-2013: Lists specific acidity regulators, antioxidants, colours, packaging gases and preservatives in Smoked fish and Smoke-flavoured fish, No additives permitted in Smoked-Dried Fish

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
RIBOFLAVINAS	101(i), (ii), (iii), (iv)	300	22, XS167, XS189, XS222, XS236, XS244 y XS311	2018	Colorantes	Revisar la disposición adoptada a BPF con las Notas 22, XS167, XS189, XS222, XS236, XS244 y XS311.
RIBOFLAVINAS	101(i), (ii), (iii), (iv)	BPF	22, XS167, XS189, XS222, XS236, XS244 y XS311	2	Colorantes	Descontinuar la disposición en el proceso de los trámites.

**Category No. 10.1 (Fresh eggs)**

**Corresponding commodity standards:** None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
RIBOFLAVINAS	101(i), (ii), (iii), (iv)	300	4	2005	Colorantes	Modificar la disposición adoptada con BPF con la Nota 4.

RIBOFLAVINAS	101(i), (ii), (iii), (iv)	BPF	4	2	Colorantes	Descontinuar la disposición en el proceso de los trámites.
--------------	---------------------------	-----	---	---	------------	--

**Category No. 11.1.1 (White sugar)**

**Corresponding commodity standards: CODEX STAN 212-1999:** Antioxidants and anticaking agents used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CODEX STAN 192-1995)

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
COPOLÍMERO DE METACRILATO, BÁSICO (CMB)	1205	BPF		2	Sustancia inerte, agente de glaseado	Adoptar con BPF con la Nota XS212 y la Nueva Nota "Para uso únicamente en el azúcar destinado a enriquecimiento con nutrientes"

**Category No. 11.1.2 (Powdered sugar, powdered dextrose)**

**Corresponding commodity standards: CODEX STAN 212-1999:** Antioxidants and anticaking agents used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CODEX STAN 192-1995)

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
COPOLÍMERO DE METACRILATO, BÁSICO (CMB)	1205	BPF		2	Sustancia inerte, agentes de glaseado	Adoptar con BPF con la Nota XS212 y la Nueva Nota "Para uso únicamente en el azúcar destinado a enriquecimiento con nutrientes"

**Category No. 11.2 (Brown sugar excluding products of food category 11.1.3)**

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
COPOLÍMERO DE METACRILATO, BÁSICO (CMB)	1205	BPF		2	Sustancias inertes, agentes de glaseado	Adoptar con BPF con una nueva nota "Para uso únicamente en el azúcar destinado a enriquecimiento con nutrientes"

**Category No. 11.3 (Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3)**

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
RIBOFLAVINAS	101(i), (ii), (iii), (iv)	300		2005	Colorantes	Revisar la disposición adoptada a BPF.
RIBOFLAVINAS	101(i), (ii), (iii), (iv)	BPF		2	Colorantes	Descontinuar la disposición en el proceso de los trámites.

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

Corresponding commodity standards: None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
AZUL DE JAGUA (GENIPINA-GLICINA)	183	120	Nueva nota: "Sobre una base de polímero azul"	2	Colorantes	Adoptar con 120 mg/kg con la nueva nota "Sobre una base de polímero azul" y la Nota 258 "Excluido jarabe de arce".
RIBOFLAVINAS	101(i), (ii), (iii), (iv)	300		2005	Colorantes	Revisar la disposición adoptada a NM de BPF.
RIBOFLAVINAS	101(i), (ii), (iii), (iv)	BPF		2	Colorantes	Descontinuar la disposición en el proceso de los trámites.

**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
ÉSTERES POLIGLICÉRIDOS DE ÁCIDO RICINOLÉICO INTERESTERIFICADO	476	5 000		2018	Emulsionante	Revisar la disposición adoptada manteniendo la dosis de uso en 5 000 mg/kg y añadir una nueva nota: "Excepto para uso en salsas emulsionadas y salsas con >20% de contenido de grasa 8 000 mg/kg"
ÉSTERES POLIGLICÉRIDOS DE	476	5 000	Nueva nota: "Excepto para uso en salsas"	2	Emulsionante	Descontinuar la disposición en el proceso de los trámites.



ÁCIDO RICINOLÉICO INTERESTERIFICADO			emulsionadas y salsas con >20% de contenido de grasa 8 000 mg/kg"			
-------------------------------------	--	--	---	--	--	--

**Category No. 14.1.2 (Fruit and vegetables juices)**

**Corresponding commodity standards:** None for 14.1.2; Corresponding commodity standards to food category 14.1.2.1 and 14.1.2.3: **CODEX STAN 247-2005:** Refers to food additives listed in Tables 1 and 2 of the General Standard for Food Additives in Food Categories 14.1.2.1 (Fruit juice), 14.1.2.3 (Concentrates for fruit juice), 14.1.3.1 (Fruit nectar) and 14.1.3.3 (Concentrates for fruit nectar) may be used in foods subject to this Standard

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
DIMETILBICARBONATO	242	250		2	Conservante	Adoptar con 250 mg/kg con la Nota XS247. <i>Nota del presidente: En tres circulares del GTE se debatió mucho sobre el uso del DMDC en la CA 14.1.2. Algunas personas argumentaron su uso como coadyuvante de elaboración, otros argumentaron su uso como aditivo alimentario. Más miembros parecen considerar el uso del DMDC como aditivo alimentario. Por lo tanto, la propuesta actual es incluir el DMDC en la NGAA .</i>

**Category No. 14.1.3 (Fruit and vegetable nectars)**

**Corresponding commodity standards:** None for 14.1.3; Corresponding commodity standards to food category 14.1.3.1 and 14.1.3.3: **CODEX STAN 247-2005:** Refers to food additives listed in Tables 1 and 2 of the General Standard for Food Additives in Food Categories 14.1.2.1 (Fruit juice), 14.1.2.3 (Concentrates for fruit juice), 14.1.3.1 (Fruit nectar) and 14.1.3.3 (Concentrates for fruit nectar) may be used in foods subject to this Standard

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
DIMETILBICARBONATO	242	250		2	Conservantes	Adoptar con 250 mg/kg con la Nota XS247.

						Nota del presidente: En tres circulares del GTE se debatió mucho sobre el uso del DMDC en la CA 14.1.3. Algunas personas argumentaron su uso como coadyuvante de elaboración, otros argumentaron su uso como aditivo alimentario. Más miembros parecen considerar el uso del DMDC como aditivo alimentario. Por lo tanto, la propuesta actual es incluir el DMDC en la NGAA .
--	--	--	--	--	--	---

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

**Corresponding commodity standards:** None

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
AZUL DE JAGUA (GENIPINA-GLICINA)	183	80	Nota 601: "Sobre una base de polímero azul"	2	Colorantes	Adoptar con 80 mg/kg con la Nota 601 "Sobre una base de polímero azul"

**NOTES:**

Note 42: As sorbic acid

Note 44: As residual SO<sub>2</sub>.

Note 52: Excluding chocolate milk

Note 165: For use in products for special nutritional use only

Note 182: Excluding coconut milk

Note 183: For use in surface decoration only

Note 214: Excluding products conforming to the Standard for Dairy Fat Spreads (CODEX STAN 253-2006)

Note 215: Excluding products conforming to the Standard for Fat Spreads and Blended Spreads (CODEX STAN 256-2007)

Note 223: Except for use in products containing added fruits, vegetables, or meats at 3 000 mg/kg

Note 457: 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

Note 492: For use in cheese mass only of products conforming to the Standard for Cottage Cheese (CXS 273-1968) and the Standard for Cream Cheese (CXS 275-1973): sorbic acid (INS 200), potassium sorbate (INS 202), calcium sorbate (INS 203)

Note 494: For use in cheese mass and the surface treatment of sliced, cut, shredded and grated cheese products conforming to the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001): sorbic acid (INS 200), potassium sorbate (INS 202), calcium sorbate (INS 203)

Note 499: Except for use in products conforming to the Standard for Extra Hard Grating Cheese (CXS 278-1978): sorbic acid (INS 200), potassium sorbate (INS 202) and calcium sorbate (INS 203), at 1000 mg/kg as sorbic acid in the final product

Note 501: For use in the cheese mass at 3000 mg/kg, and for surface or rind treatment of sliced, cut, shredded or grated cheese only at 1000 mg/kg, for products conforming to the General Standard for Cheese (CXS 283-1978): sorbic acid (INS 200), potassium sorbate (INS 202) and calcium sorbate (INS 203), as sorbic acid

Note 533: Except for use at 100 mg/kg in liquid forms as sold to the consumer only

Note 539: For use in solid forms as sold to the consumer only

Note 601: On a blue polymer basis.

Note XS208: Excluding products conforming to the Standard for Cheese in Brine (CODEX STAN 208-1999)

Note XS221: Excluding products conforming to the Standard for Unripened Cheese, including Fresh Cheese (CXS 221-2001)

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

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

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

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

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

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

Note XS269: Excluding products conforming to the Standard for Emmental (CXS 269-1966)

Note XS270: Excluding products conforming to the Standard for Tilsiter (CXS 270-1966)

Note XS271: Excluding products conforming to the Standard for Saint-Paulin (CXS 271-1966)

Note XS272: Excluding products conforming to the Standard for Provolone (CXS 272-1966)

Note XS273: Excluding products conforming to the Standard for Cottage Cheese (CXS 273-1968)

Note XS274: Excluding products conforming to the Standard for Coulommiers (CXS 274-1966)

Note XS275: Excluding products conforming to the Standard for Cream Cheese (CXS 275-1973)

Note XS276: Excluding products conforming to the Standard for Brie (CXS 276-1966)

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

Note XS278: Excluding products conforming to the Standard for Extra Hard Grating cheese (CXS 278-1978)

Note XS283: Excluding products conforming to the General Standard for Cheese (CXS 283-1978)

Note XS309R: Excluding products conforming to the Codex Regional Standard for Halawa Tehenia (CODEX STAN 309R-211)

New Note: On a blue polymer basis.

New Note: Use in frozen dairy confections and novelties at a maximum of 400 mg/kg to achieve the desired colour

New Note: Use in non-dairy frozen confections and novelties at a maximum of 400 mg/kg to achieve the desired colour

New Note: For use in ready-to-eat multicoloured cereal only; the 2000 mg/kg is for individual pieces of cereal

New Note: For use in blue/purple tortilla chips only

New Note: For use in yoghurt coating of yoghurt-covered nuts only

New Note: 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): for surface treatment only

New Note: Except for use in products conforming to the Standards for Jams, Jellies and Marmalades (CXS 296-2009) at a maximum level of 10 mg/kg

New Note: Except for use in emulsified sauces and dips with > 20% fat content 8,000 mg/kg

New Note: Except for use at 1100 mg/kg in effervescent forms as sold to the consumer only

**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**

1. Among several topics, the 53<sup>rd</sup> CCFA requested the e-WG on the GSFA to the 54<sup>th</sup> CCFA to consider:<sup>18</sup>
  - 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.

**Introduction:**

2. To continue to advance provisions through the step process, CCFA53 requested that the eWG on the GSFA to CCFA54 consider 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.

**Working Document:**

3. The eWG on the GSFA issued three circulars for this Appendix requesting comments on actual use levels and/or technological and justification for the draft and proposed draft provisions under discussion.
4. The current document presents proposals for each provision under discussion (adopt, adopt with revision, discontinue) in the format of the food categories listed in Table 2 of the GSFA.
5. These proposals are based upon a consensus approach taking into account the following information:
  - Information on corresponding Codex commodity standards and the use of food additives in those commodity standards is provided for each food category;
  - Historical discussions on the provision in previous sessions of CCFA; and
  - Comments provided by eWG members.
6. These recommendations are based on the “weight of evidence”; that is, comments containing justifications were given more weight than comments with no supporting justification.
7. A full compilation of comments submitted for 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) to the three circulars are available at [CCFA54 meeting page](#).

---

<sup>18</sup> REP 23/FA, párr.. 118(v).

**Category No. 02.1.3 (Lard, tallow, fish oil, and other animal fats)**

**Corresponding commodity standards: CODEX STAN 19-1981** and **CODEX STAN 211-1999:** Antifoaming agents, antioxidants and colours used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995); and **CODEX STAN 329-2017:** Antioxidants, sequestrants, antifoaming agents, and emulsifiers used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995)

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
CITRATO TRISÓDICO	331(iii)	BPF		7	Regulador de la acidez, emulsionante, sal emulsionante, secuestrante, estabilizador	-Descontinuar la disposición en el Trámite 7  -Como no se proporcionó información adicional sobre el uso en alimentos no normalizados, mantener la disposición adoptada.
CITRATO TRISÓDICO	331(iii)	BPF	522, XS329	2021	Regulador de la acidez, emulsionante, sal emulsionante, secuestrante, estabilizador	

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

**Corresponding commodity standards: CODEX STAN 298R-2009:** Lists specific acidity regulators, antioxidants, colours, flavours enhancers, preservatives, stabilizers and sweeteners

Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
----------	-----	-------------------	-------	----------------	----------------------	--------------------

<b>BENZOATOS</b>	<b>210 - 213</b>	<b>1 000</b>		<b>3</b>	<b>Conservantes</b>	Adoptar con 1 000 mg/kg; añadir Nota 13 "Como ácido benzoico"
------------------	------------------	--------------	--	----------	---------------------	---

**Category Nos. 12.9.2 (Soybean sauce)**

12.9.2.1 (Fermented soybean sauce)

12.9.2.2 (Non-fermented soybean sauce)

12.9.2.3 (Other soybean sauce)

Corresponding commodity standards: None

*Chair's Note: CXS 298R-2009 was mistakenly associated with FC 12.9.2.1 in the first circular. As correctly noted in the member comments, CXS 298R-2009 is not associated with FC 12.9.2.1. Comments associated with CXS 298R-2009 are not included in this comment compilation.*

Food Category No.	Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
<b>12.9.2</b>	<b>BENZOATOS</b>	<b>210 - 213</b>	<b>1 000</b>	<b>13</b>		<b>Conservantes</b>	Fundir todas las disposiciones en una sola disposición de la CA superior 12.9.2 (Salsa de soja) y adoptar con 1 000 mg/kg con la Nota 13 "Como ácido benzoico".
<del>12.9.2.1</del>	<del>BENZOATOS</del>	<del>210 - 213</del>	<del>1 000</del>		<del>3</del>	<del>Conservantes</del>	
<del>12.9.2.2</del>	<del>BENZOATOS</del>	<del>210 - 213</del>	<del>1 000</del>		<del>3</del>	<del>Conservantes</del>	
<del>12.9.2.3</del>	<del>BENZOATOS</del>	<del>210 - 213</del>	<del>1 000</del>		<del>3</del>	<del>Conservantes</del>	

**Category Nos. 14.1.4 (Water-based flavoured drinks, including "sport", "energy", or "electrolyte" drinks and particulated drinks);**

14.1.4.1 (Carbonated water-based flavoured drinks);

14.1.4.2 (Non-carbonated water-based flavoured drinks, including punches and ades), and

14.1.4.3 (Concentrates (liquid or solid) for water-based flavoured drinks)

Corresponding commodity standards: None

Food Category No.	Additive	INS	Max Level (mg/kg)	Notes	Step / Adopted	INS Functional Class	Final eWG Proposal
14.1.4.1	PROPILENGLI COL	1520	3 000		7	Sustancia inerte, emulsionante, agente de glaseado, humectante	Mantener las disposiciones actuales en las subcategorías. Mantener las disposiciones y solicitar aclaraciones al JECFA sobre si la evaluación de la exposición del JECFA tomó en cuenta el uso del aditivo en estas categorías de alimentos y con qué dosis de uso.
14.1.4.2	PROPILENGLI COL	1520	3 000		7	Sustancia inerte, emulsionante, agente de glaseado, humectante	
14.1.4.3	PROPILENGLI COL	1520	200 000		7	Sustancia inerte, emulsionante, agente de glaseado, humectante	

**NOTES:**

Note 3: For use in surface treatment only.

Note 13: As benzoic Acid.

Note 522: For use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981) and Named Animal Fats (CXS 211-1999).