



JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD ADDITIVES

Fifty-fourth Session

INFORMATION DOCUMENT/TABLE ON INS FOR DELETED AND RE-USED NUMBERS

The 52th Session of the Codex Committee on Food Additives (CCFA52) agreed to: publish an information document containing the deleted INS numbers and the re-used INS numbers, and request Codex secretariat to regularly update the information document (REP21/FA, para 201(ii)).

Appendix I to this document is the updated information document in accordance with the decision made during CCFA53.

INFORMATION DOCUMENT/TABLE ON INS FOR DELETED AND RE-USED NUMBERS

In order of INS number

Name changes of food additives are not included in this list.

INS No.	Name of food additive	Functional class	Comments
128	Red 2G	colour	Deleted in 2019
160a(iv)	Carotenes, beta, algae	colour	In 2019, this number was deleted and re-used for β -carotene-rich extract from <i>Dunaliella salina</i>
164	Saffron	colour	Deleted in 1992; this number has been re-used for the colour Gardenia yellow in 2001
306	Mixed tocopherols concentrate	Antioxidant	Deleted in 2007 to assign a new number 307b under the umbrella of 307 tocopherols
307	Tocopherol, alpha	Antioxidant	In 2007, this number changed to umbrella number 307 tocopherols, when 307a d-alpha tocopherol concentrate and 307c dl-alpha tocopherol were introduced.
414a	Octenyl succinic acid (OSA) modified gum arabic	Emulsifier	In 2011, the additive received another number 423
445i	Glyceryl abietate	Emulsifier, stabiliser	Deleted in 1990; this number 445(i) has been re-used in 2010 for glycerol ester of gum rosin
445ii	Ester gum	Emulsifier, stabiliser	Deleted in 1990; this number 445(ii) has been re-used in 2010 for glycerol ester of tall oil rosin
452(vi)	Sodium potassium tripolyphosphate	Acidity regulator, emulsifier, moisture retention agent, raising agent, sequestrant, stabilizer	In 2012, the INS number of this food additive was changed to another INS number (451(iii)) and the number 452(vi) was reused the same year for sodium potassium hexametaphosphate
472f	Mixed tartaric, acetic and fatty acid esters of glycerol	Emulsifier, stabilizer, sequestrant	Deleted in 2005
498	Cross-Linked Sodium Carboxymethyl-Cellulose	Stabilizer, binder	Deleted in 2008 because it was a duplication of 466
907	Refined wax	Release agent	Deleted in 1990; this number has been re-used for the glazing agent hydrogenated poly-1-decenes in 1996
924a	Potassium bromate	Flour treatment agent	Deleted in 2012
924b	Calcium bromate	Flour treatment agent	Deleted in 2012
930	Monoisopropyl citrate	Preservative	Deleted in 1990, when this number was re-used for the flour treatment agent calcium peroxide

943	butane	propellant	Replaced in 1990 by 943a butane when 943b isobutene was added
952(iii)	Potassium cyclamate	sweetener	Deleted in 2009
960	stevioside	sweetener	Deleted in 2005 for immediate reuse for steviol glycosides
960b(i)	Rebaudioside A from multiple gene donors expressed in <i>Yarrowia lipolytica</i> (INS 960b(i))	Sweetener	Deleted in 2023 as the specification for this food additive was subsumed into the specification for steviol glycosides from fermentation (INS 960b).
962	D-tagatose	sweetener	In 2004, D-tagatose was allocated a new INS number of 963 to re-use number 962 for acesulfame-aspartame salt to align with the EU number
1411	Distarch glycerol	Emulsifier, stabiliser, thickener	Deleted in 2019
1420	Starch acetate esterified with acetic anhydride	Thickener	In 2006, 1420 and 1421 were combined to 1420 starch acetate
1421	Starch acetate esterified with vinyl acetate	Thickener	
1423	Acetylated Distarch Glycerol	Stabilizer, Thickener	Deleted in 2007 as these additives are no longer manufactured
1443	Hydroxypropyl Distarch Glycerol	Stabilizer, Thickener	

Proposed criteria for re-use of INS-numbers:

1. The deleted INS number can only be re-assigned to another food additive if it belongs to the same functional class as the deleted one.