codex alimentarius commission

FOOD AND AGRICULTURE ORGANIZATION OF THE UNITED NATIONS

WORLD HEALTH ORGANIZATION

JOINT OFFICE: Viale delle Terme di Caracalla 00153 ROME Tel: 39 06 57051 www.codexalimentarius.net Email: codex@fao.org Facsimile: 39 06 5705 4593

ALINORM 07/30/12 Rev.
May 2007

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

30th Session

Rome, Italy, 2-7 July 2007

REPORT OF THE 39th SESSION OF THE CODEX COMMITTEE ON FOOD ADDITIVES

Beijing, China

24-28 April 2007

NOTE: This report contains Codex Circular Letter CL 2007/14-FA

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CX 4/30.2 **CL 2007/14-FA**
May 2007

TO: - Codex Contact Points
- Interested International Organizations

FROM: Secretary, Codex Alimentarius Commission
Joint FAO/WHO Food Standards Programme,
Viale delle Terme di Caracalla
00153 Rome, Italy

SUBJECT DISTRIBUTION OF THE REPORT OF THE 39TH SESSION OF THE CODEX COMMITTEE ON FOOD ADDITIVES (ALINORM 07/30/12 Rev.)

The report of the Thirty-ninth Session of the Codex Committee on Food Additives will be considered by the 30th Session of the Codex Alimentarius Commission (Rome, Italy, 2-7 July 2007).

MATTERS FOR ADOPTION BY THE 30th SESSION OF THE CODEX ALIMENTARIUS COMMISSION

DRAFT AND PROPOSED DRAFT STANDARDS AND RELATED TEXTS AT STEPS 8 OR 5/8 OF THE PROCEDURE

1. Draft and proposed draft food additive provisions of the General Standard for Food Additives (GSFA), at Step 8 and 5/8, respectively (para. 107 and Appendix VII);

2. Proposed draft amendments to the International Numbering System for Food Additives, at Step 5/8 (para. 150 and Appendix XIII);

3. Specifications for the Identity and Purity of Food Additives arising from the 65th JECFA meeting, at Step 5/8 (para. 157 and Appendix XIV, Part 1).

Governments and international organizations wishing to submit comment on the above texts should do so in writing, preferably by E-mail, to the Secretary, Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme, FAO, Viale delle Terme di Caracalla, 00153 Rome, Italy (Email: codex@fao.org, fax : +39 06 57054593) **before 30 May 2007.**

PROPOSED DRAFT STANDARDS AND RELATED TEXTS AT STEP 5 OF THE PROCEDURE

4. Proposed draft Guidelines for the Use of Flavourings (N03-2006) (with the exception of Section 4 and Annexes A and B) (para. 118 and Appendix XI);

Governments and international organizations wishing to submit comment on the above text should do so in writing, preferably by E-mail, to the Secretary, Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme, FAO, Viale delle Terme di Caracalla, 00153 Rome, Italy (Email: codex@fao.org, fax : +39 06 57054593) **before 30 May 2007.**

PROPOSED AMENDMENTS TO THE PROCEDURAL MANUAL

5. Proposed amendments to the Terms of Reference of the Codex Committee on Food Additives (para. 20 and Appendix II);

6. Proposed amendments to the Risk Analysis Principles Applied by the Codex Committee on Food Additives and the Codex Committee on Contaminants in Foods (para. 24 and Appendix III);

7. Proposed amendments to Sections on Format of Codex Standards (Food Additives) and on Relations between Commodity Committees and General Committee (Introduction and Food Additives and Contaminants) (para. 99 and Appendix VI).

Governments and international organizations wishing to submit comments on the above amendments should do so in writing, preferably by E-mail, to the Secretary, Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme, FAO, Viale delle Terme di Caracalla, 00153 Rome, Italy (Email: codex@fao.org, fax : +39 06 57054593) **before 30 May 2007**.

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SUMMARY AND CONCLUSIONS

The Thirty-ninth Session of the Codex Committee on Food Additives reached the following conclusions:

MATTERS FOR ADOPTION/CONSIDERATION BY THE 30TH SESSION OF THE CODEX ALIMENTARIUS COMMISSION:

Draft and Proposed draft Standards and Related Texts at Steps 8 or 5/8 of the Procedure

The Committee forwarded:

- Draft and proposed draft food additive provisions of the General Standard for Food Additives (GSFA), for adoption at Step 8 and 5/8, respectively (para. 107 and Appendix VII);
- Proposed draft amendments to the International Numbering System for Food Additives, for adoption at Step 5/8 (para. 150 and Appendix XIII);
- Specifications for the Identity and Purity of Food Additives arising from the 65th JECFA meeting, for adoption at Step 5/8 (para. 157 and Appendix XIV Part 1).

Proposed Draft Standards and Related Texts at Step 5 of the Procedure

The Committee forwarded:

- Proposed draft Guidelines for the Use of Flavourings (N03-2006) (with the exception of Section 4 and Annexes A and B), for adoption at Step 5 (para. 123 and Appendix XI).

Proposed Amendments to the Procedural Manual

The Committee forwarded, through the 59th Session of the Executive Committee:

- Proposed amendments to the Terms of Reference of the Codex Committee on Food Additives, for consideration and approval (para. 20 and Appendix II);
- Proposed amendments to the Risk Analysis Principles Applied by the Codex Committee on Food Additives and the Codex Committee on Contaminants in Foods, for adoption and inclusion in the Procedural Manual (para. 24 and Appendix III);
- Proposed amendments to Sections on Format of Codex Standards (Food Additives) and on Relations between Commodity Committees and General Committee (Introduction and Food Additives and Contaminants), for consideration and necessary action (para. 99 and Appendix VI).

Proposals for Revocation of Existing Codex Standard and Related Texts

The Committee forwarded:

- Codex Specifications for Identity and Purity of Food Additives, for revocation (para. 157 and Appendix XIV Part 2).

Proposals for the Elaboration of New Standards and Related Texts and for the Discontinuation of Work

The Committee agreed to submit, through the Executive Committee, the proposals for new work on:

- Revision of the Food Category System (FCS) of the Codex General Standard for Food Additives (GSFA) (Codex STAN 192-1995) (para. 118 and Appendix X).

The Committee agreed to:

- Discontinue work on a number of food additive draft and proposed draft provisions of the General Standard for Food Additives (GSFA) (para. 107 and Appendix VIII).

Other Matters for Consideration by the 30th Session of the Codex Alimentarius Commission

The Committee agreed to:

- Delete Food Category 02.2.1.2 (Margarine and similar products) from the Annex to Table 3 of the Codex General Standard for Food Additives (para. 71);
- A set of principles to be considered as a starting point for proposing revisions for the integration of food additive provisions of Codex commodity standards into the GSFA and to request the Codex Secretariat to collect all information on food additives contained in Codex commodity standards into a document to be presented at the next session of the Committee. It further agreed to continue its discussion on how to proceed with the work on integration at its next meeting (paras 85-88);

- Ask clarification on the request of the 29th session of the Codex Alimentarius Commission to review Food Category 02.2.1.2 "margarine and similar products" in order to ensure one-to-one correspondence with the relevant commodity standards, in the light of the possible revocation of the Codex Standard for Margarine (CODEX STAN 32-1981) subsequent to the adoption of the draft Standard for Fat Spreads and Blended Spreads (para. 116);
- Add a footnote "excludes anhydrous milk fat" for all entries in Food Category 2.1.1 "Butter oil, anhydrous milkfat, ghee" of the Codex General Standard for Food Additives to address the exclusion of anhydrous milk fat to the permissions for antioxidants that was originally contained in the food additive provisions on the Codex Standard for Milkfat Products (CODEX STAN A-02-1973) (para. 167).

ENDORSEMENT AND/OR REVISION OF MAXIMUM LEVEL FOR FOOD ADDITIVES AND PROCESSING AIDS IN CODEX STANDARDS

The Committee:

FAO/WHO Coordinating Committee for Asia (CCASIA)

- Endorsed the food additive provisions in the proposed draft Standard for Gochujang with some modifications. The Committee agreed to request the Committee in charge of finalising the standard some clarification as to the omission of sodium sorbate (INS 201) and to clarify the functional class for sodium polyphosphate (INS 452i) and potassium polyphosphate (INS 452 ii), to assign a numeric maximum use level and to consider grouping all phosphate under the same functional class with one single maximum use level (paras 64-66 and Appendix V).

Codex Committee on Fats and Oils (CCFO)

- Endorsed the Section 4 "Food Additive", including the food additive provisions in the draft Standard for Fat Spreads and Blended Spreads with some modifications. The Committee did not endorse the provision for annatto extracts and requested CCFO to provide acceptable maximum use levels based on bixin and norbixin consistent with the JECFA ADI. The Committee asked CCFO to explain why beta-carotene (*Blakeslea trispora*) had been omitted from the list (paras 68-71 and Appendix V).

FAO/WHO Coordinating Committee for the Near East (CCNEA)

- Endorsed the food additive provisions in the draft Regional Standards for Canned Humus with Tehena and for Canned Foul Medames Gochujang with some modifications (paras 72-73 and Appendix V).

Codex Committee on Nutrition and Foods for Special Dietary Uses (CCNFSDU)

- Endorsed the food additive provisions in the draft revised Standard for Infant Formulas and Formulas for Special Medical Purposes, including the introductory text of Section A "Infant Formulas" with some modification. The Committee did not endorse the provisions for carrageenan (INS 407) pending the outcome of the 68th JECFA meeting and the introductory text of the Food Additives section of Section B "Formulas for Special Medical purposes Intended for Infants" (paras 57-61 and Appendix V);
- Endorsed the food additive provisions of the Advisory List of Food Additives for Special Nutrient Forms with some changes. The Committee did not endorse any value for gum arabic (INS 414) and requested CCNFSDU to identify the level of use that was technologically justified and to revise the name of gum arabic to be consistent with the INS (paras 62-63 and Appendix V).

Codex Committee on Processed Fruits and Vegetables (CCPFV)

- Endorsed the food additive provisions in the draft standards for Pickled Fruits and Vegetables, for Processed Tomato Concentrates, for Preserved Tomatoes and for Certain Canned Citrus Fruits with some modifications (para. 67 and Appendix V).

MATTERS REFERRED TO CODEX COMMITTEES AND TASK FORCES

The Committee agreed to :

- Inform Codex committees that JECFA has revised the ADI and specification of identity and purity for annatto extracts (paras 49-50 and Appendix IV).

Codex Committee on Fish and Fishery Products (CCFFP)

- To request CCFFP to clarify the type of annatto extracts and the basis (bixin or norbixin) for the acceptable maximum use levels for annatto extracts in the following Codex Standards: Quick-Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets – Breaded or in Batter (CODEX STAN 166-1989) (paras 49-50 and Appendix IV);

- Reply reply to CCFFP concerning its request for an assessment of boric acid and sodium tetraborate that JECFA had evaluated boric acid in 1961 and concluded that this compound was considered not suitable for use as a food additive. In light of this conclusion, based on toxicological concern, it was critically important to review the need for this substance and also to indicate if there were new toxicological data available in order to allow an evaluation of this substance. Before such information is provided, the Codex Committee on Food Additives would not in a position to recommend this evaluation to JECFA (para. 165).

Codex Committee on Food Labelling (CCFL)

- Forward clarifications on the conditions under which carriers and packaging gas were considered as additives or as processing aids (para. 143);
- Inform CCFL on the progress on the revision of the Codex Class Names and International Numbering System (CAC/GL 36-1999) (N07-2005) (para. 145 and Appendix XII).

Codex Committee on Fats and Oils (CCFO)

- Request CCFO to clarify the type of annatto extracts and the basis (bixin or norbixin) for the acceptable maximum use levels for annatto extracts in the following Codex Standards: Edible Fats and Oils Not Covered by Individual Standards (CODEX STAN 19-1981), Named Animal Fats (CODEX STAN 211-1999) (paras 49-50 and Appendix IV).

Codex Committee on Milk and Milk Products (CCMMP)

- Request CCMMP to clarify the type of annatto extracts and the basis (bixin or norbixin) for the acceptable maximum use levels for annatto extracts in the following Codex Standards: Unprocessed Cheese, Including Fresh Cheese (CODEX STAN 221-2001); Named Variety Process(ed) Cheese and Spreadable Process(ed) Cheese (CODEX STAN A-8(a)-1978); Process(ed) Cheese and Spreadable Process(ed) Cheese (CODEX STAN A-(b)-1978); Process(ed) Cheese Preparations (CODEX STAN A-8(c)-1978); General Standard for Cheeses (CODEX STAN A-6-1978); the draft standards for individual cheeses held at Step 8 at the 29th Session of the Codex Alimentarius Commission; and in GSFA Food Category 02.2.1.1 (Butter and concentrated butter) which is referenced in the Codex Standard for Butter (CODEX STAN A01-1971) (paras 49-50 and Appendix IV);
- Inform CCMMP of the updated exposure assessment of natamycin (INS 235) performed by JECFA and the conclusion that the ADI is unlikely to be exceeded (paras 49-50 and Appendix IV).

Codex Committee on Nutrition and Food for Special Dietary Purposes (CCNFSDU)

- Forward the two questions posed by CCNFSDU to JECFA for consideration; to request JECFA to perform a detailed specific review if the general question on the applicability of ADI to children below 12 weeks first; and to consider additives listed in tables 2 and 3, in light of the JECFA advice, once it become available (para. 29).

Codex Committee on Processed Fruits and Vegetables (CCPFV)

- Request CCPFV to clarify the type of annatto extracts and the basis (bixin or norbixin) for the acceptable maximum use levels for annatto extracts in the Codex Standard for Pickled Cucumber (CODEX STAN 115-1981) (paras 49-50 and Appendix IV).

MATTERS OF INTEREST TO THE CODEX ALIMENTARIUS COMMISSION AND/OR CODEX COMMITTEE AND TASK FORCES

The Committee agreed to:

- Request information on technological need and acceptable maximum use levels for food additive containing aluminium with a view towards the inclusion of numerical maximum use levels in Tables 1 and 2 of the GSFA, while postponing their removal from Table 3 until 2010 so that these food additives could be used during the transitional period (para. 52);
- Establish an electronic working group on the GSFA to consider: i) the outstanding recommendations contained in document CX/FA 07/39/9 Part 1 and Part 2) taking into account written comments submitted and relevant decision made at the present session and new comments in response to a Circular Letter to be issued by the Codex Secretariat; ii) proposals for new uses for food additives and comments on adopted food additives provisions of the GSFA in response to a Circular Letter to be issued by the Codex Secretariat. The electronic Working Group will provide a report for circulation for comments and consideration at the next session of the Committee (paras 104, 107, 109 and Appendix IX);
- Reconvene the physical *ad hoc* Working Group on the Codex General Standard for Food Additives prior to its next session (para. 105);

- Include the proposed maximum use levels of pullulan, as contained in CX/FA 07/39/10 Add.1, in Table 1 and 2 of the GSFA, at Step 4 for consideration at a later stage (para. 111);
- Establish an electronic working group to prepare a proposed draft revision of the Food Category System of the GSFA, subject to the approval of new work by the Commission for circulation for comments at Step 3 and consideration at the next session of the Committee (para. 118);
- Establish an electronic working group to redraft Section 4 and Annexes A and B of the proposed draft Guidelines for the Use of Flavourings, which were not forwarded to the 30th Session of the Commission for adoption at Step 5, for circulation for comments at Step 3. It noted that the redrafted text will be considered along with the other sections of the Guidelines, with a view to consolidating them into a single document, at its next session (paras 123-124);
- Establish an electronic working group to revise the discussion paper on guidelines and principles on the use of processing aids for further consideration at its next session (para. 130);
- Welcome the offer of the Delegation of New Zealand to prepare an updated version of the Inventory of Processing Aids for presentation at its next session and encouraged Codex members and observers to provide relevant information directly to the Delegation of New Zealand (para. 134);
- Hold Section 2 “Table of Functional Classes, Definition and Technological Purposes” of the Codex Class Names and International Numbering System (CAC/GL 36-1989) (N07-2005) at Step 7 and request the Codex Secretariat to update and revise Section 1 “Foreword” to delete reference to labelling provisions; and update Section 3 “International Numbering System for Food Additives” to make the technological purpose of the food additives listed therein consistent with the technological purposes listed in Section 2. It further agreed that the entire draft revised Class Names and International Numbering Systems would be circulated for comments at Step 6 and would be considered at the next session of the Committee (para. 144 and Appendix XII);
- Establish an electronic working group, which would identify problems related to the inconsistencies between the names of the compounds of Codex specifications and the International Numbering System for Food Additives and formulate relevant recommendations for consideration at the next session of the Committee (para. 149);
- Recommend a Priority List of Food Additives for the Evaluation by JECFA and to improve the Circular Letter requesting comments on the priority list by including priority criteria contained in the Procedural Manual and requesting information not only on new requests but also information on compounds already included in the priority list (paras 161, 164 and Appendix XV).

LIST OF ABBREVIATIONS USED IN THIS REPORT

ADI	Acceptable Daily Intake
CAC/GL	Codex Alimentarius Commission / Guidelines
CCASIA	FAO/WHO Coordinating Committee for Asia
CCCF	Codex Committee on Contaminants in Food
CCFA	Codex Committee on Food Additives
CCFFP	Codex Committee on Fish and Fishery Products
CCGP	Codex Committee on General Principles
CCMMP	Codex Committees on Milk and Milk Products
CCNEA	FAO/WHO Coordinating Committee for the Near East
CCNFSDU	Codex Committees on Nutrition and Food for Special Dietary Uses
CCPFV	Codex Committee on Processed Fruits and Vegetables
CL	Circular Letter
CRD	Conference Room Document
EHC	Environmental Health Criteria
FAO	Food and Agriculture Organization of the United Nations
GEMS	Global Environment Monitoring System
GMP	Good Manufacturing Practices
GSFA	General Standard for Food Additives
INS	International Numbering System
IPA	Inventory of Processing Aids
JECFA	Joint FAO/WHO Expert Committee on Food Additives
PTWI	Provisional Tolerable Weekly Intake
PUFA	Polyunsaturated Fatty Acid
WHO	World Health Organization

INTRODUCTION

1. The Thirty-ninth Session of the Codex Committee on Food Additives (CCFA) was held in Beijing, China, from 24-28 April 2007, at the kind invitation of the Government of the People's Republic of China. Dr Chen Junshi, Professor of the Chinese Center for Disease Control and Prevention, Ministry of Health, chaired the session. The Session was attended by delegates representing 55 Member Countries, one Member organization, and 29 International Organizations. The List of Participants is attached to this report as Appendix I.

OPENING OF THE SESSION

2. Dr Henk Bekedam, the WHO Representative in China, welcomed delegates on behalf of FAO and WHO. He stated that food safety had become a public health priority in many countries, including China. He highlighted the significant impact of food safety and food trade for the economic growth of many countries and stressed the importance of a transparent, science-based approach to the development of food safety legislation for consumer protection and increased consumer confidence.

3. Dr Zhao Tonggang, Director General, Bureau of Health Supervision, Ministry of Health of the People's Republic of China, welcomed the participants and highlighted the growing importance in China of food safety legislation for protection of public health and international food trade. He thanked Codex Members for their support and indicated the willingness of China to fulfil the responsibility of host country of the Codex Committee on Food Additives.

Division of Competence

4. The Committee noted the division of competence between the European Community and its Member states, according to paragraph 5, Rule II of the Procedure of the Codex Alimentarius Commission, as presented in CRD6.

ADOPTION OF THE AGENDA (Agenda Item 1)[1]

5. The Committee adopted the Provisional Agenda as its Agenda for the Session.

6. It agreed to consider under Agenda Item 13 "Other Business and Future Work" a request from the Delegation of New Zealand related to anhydrous milk fat in the Codex General Standard for Food Additives (GSFA).

7. The Committee agreed to establish in-session physical working groups on the International Numbering System (INS) for Food Additives and on the Priority List of Food Additives Proposed for Evaluation by JECFA, under the Chairmanship of Finland and the Netherlands, with the understanding that their reports would be considered under Agenda Items 10b and 12 respectively.

APPOINTMENT OF THE RAPPORTEUR (Agenda Item 2)

8. The Committee agreed to appoint Dr Paul Brent (Australia) as Rapporteur for the Session.

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[1] CX/FA 07/39/1.

MATTERS REFERRED BY THE CODEX ALIMENTARIUS COMMISSION AND OTHER CODEX COMMITTEES AND TASK FORCES (Agenda Item 3)[2]

9. The Committee noted that most of the information presented in document CX/FA 07/39/2 was for information purposes. The Committee was verbally informed that the 24th session of the Codex Committee on General Principles (Paris, 2-6 April 2007) endorsed the proposed Procedure for Consideration of the Entry and Review of Food Additive Provisions in the GSFA[3] with some editorial changes and forwarded it to the 30th session of the Codex Alimentarius Commission.

10. The Committee noted that document CX/FA 07/39/2 Add.1, prepared by the Codex Secretariat, proposed changes to the text on risk analysis contained in the Procedural Manual relevant to the Committee.

11. The Committee also noted that the following three issues referred by the Commission and other Codex committees would be considered under relevant agenda items as follows:

- Request from the 29th session of the Codex Alimentarius Commission regarding Food Category 02.2.1.2 (Margarine and similar products), under Agenda Item 7c;
- Requests from the 34th session of the Codex Committee on Food Labelling regarding carriers and packing gases, under Agenda Item 10a; and
- Requests from the 28th session of the Codex Committee on Fish and Fishery Products regarding inclusion of two additives i) boric acid (INS 284); and ii) sodium tetraborate (INS 285) into the priority list, under Agenda Item 12.

12. In particular, the Committee commented and/or made decisions on the following matters:

Terms of Reference of the Codex Committee on Food Additives

13. The Committee noted the request of the 29th session of the Codex Alimentarius Commission to review its Terms of Reference at its 39th session. The Committee was reminded that working document CX/FA 07/39/7, prepared by the electronic Working Group on the Revision of the Procedural Manual (Agenda Item 6b), contained proposed amendments to the Terms of Reference of the Committee.

14. The Committee agreed to replace “permitted” with “acceptable” in bullet (a) of the Terms of Reference for consistency with the Procedural Manual.

15. The Committee considered a proposal to amend bullet (b) to allow for the inclusion in the priority list of substances other than food additives (e.g. food ingredients, nutrients).

16. In this regard, the Representative of WHO, speaking on behalf of FAO and WHO JECFA Secretariats, clarified that, in some cases, food additives evaluated by JECFA could also be used as food ingredients and expressed concerns that the proposal to include other substances was too broad.

17. With regard to scientific advice related to nutrition issues, the Committee was informed that FAO and WHO had been consulting on the possibility of reactivating the Joint FAO and WHO Expert Committee on Nutrition, which could eventually provide scientific advice to the relevant Codex committees.

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2 CX/FA 07/39/2, CX/FA 07/39/2-Add.1.

3 ALINORM 06/29/12, Appendix VI.

18. It was pointed out that substances such as nutrients and functional ingredients would be beyond the mandate of the Committee and those substances should be primarily addressed by the Codex Committee on Nutrition and Food for Special Dietary Uses (CCNFSDU) and that any Codex committee could ask FAO and WHO for scientific advice on an *ad hoc* basis, if it was necessary to address emerging issues, where appropriate.

19. After some discussion, the Committee agreed to keep bullet (b) unchanged.

20. The Committee agreed to forward the proposed amendment to its Terms of Reference to the 30th session of the Codex Alimentarius Commission, through the 59th session of the Executive Committee, for consideration and approval (see Appendix II).

Proposed Changes to the "Risk Analysis Principles Applied by the Codex Committee on Food Additives and Contaminants"

21. The Committee noted that the proposed changes in the "Risk Analysis Principles Applied by the Codex Committee on Food Additives and Contaminants", as presented in document CX/FA 07/39/2 Add.1, were intended to reflect the split of the Codex Committee on Food Additives and Contaminants (CCFAC) into the Committees on Food Additives and on Contaminants in Foods. The Committee also noted that the proposed changes were discussed and agreed by the First session of the Codex Committee on Contaminants in Foods (Beijing, 16-20 April 2007).

22. A delegation asked to clarify whether the definition of safety assessment contained in footnote (1) had been finalized by JECFA, in order to amend the footnote accordingly. The Representative of WHO, speaking on behalf of FAO and WHO JECFA Secretariats, clarified that the terms 'risk assessment' and 'safety assessment' were often used interchangeably and that there was no plan for JECFA to provide any new definitions of these terms. Therefore the Committee agreed not to revise the footnote.

23. The Committee did not support a proposal from one delegation to add a reference to "CCFA" in paragraph 17, in order to also enable the Committee to seek advice from JECFA on the assessment of certain substances, such as naturally occurring toxicants, which were not food additives.

24. The Committee agreed to forward the proposed amendments to the "Risk Analysis Principles Applied by the Codex Committee on Food Additives and Contaminants" with only a few editorial changes to the 30th session of the Codex Alimentarius Commission, through the 59th session of the Executive Committee, for adoption and inclusion in the Procedural Manual (see Appendix III).

Draft Revised Standard for Infant Formula and Formulas for Special Medical Purposes Intended for Infants: Section A – Draft Revised Section for Infant Formula

25. The Committee recalled that the Codex Committee on Nutrition and Food for Special Dietary Uses, at its 28th session, agreed to ask this Committee to put forward the following questions to JECFA: to what extent an ADI established by JECFA, whether numerical or not specified, applied to young infants below 12 weeks?; what scientific principles should apply to the evaluation of additives intended for this group of the population?; and whether the establishment of an ADI in itself was sufficient or whether other issues had to be addressed?.

26. It was also recalled that the Codex Committee on Nutrition and Food for Special Dietary Uses agreed[4]:

- to forward the food additives in Table 2 as reproduced in CX/FA 07/39/2 (including additives for which suitability for use in sections A and B should be determined) to this Committee for advice on their suitability in the products covered by sections A and B and evaluation by JECFA if required, in light of the advice that would be provided on the general questions mentioned above;
- To forward the food additives in Table 3 as reproduced in CX/FA 07/39/2 (including additives intended only for Formulas for Special Medical Purposes Intended for Infants) to this Committee for advice on their suitability in the products covered by section B and evaluation by JECFA if required.

27. The Representative of WHO, speaking on behalf of FAO and WHO JECFA Secretariats, recalled that JECFA had considered these questions regarding the applicability of ADIs to children below 12 weeks on several occasions. In particular, at its twenty-first meeting had concluded that, for most food additives, the ADIs allocated were applicable to all children older than 12 weeks[5]. The Representative pointed out JECFA's opinion that food additives should not generally be used in foods for infants and very young children below 12 weeks of age.

28. The Representative also informed the Committee that more detailed guidance on this matter was contained in EHC 70: Principles for the safety assessment of food additives and contaminants in food,[6] which was based on the advice of the FAO/WHO expert meeting on additives in baby food held in 1971 and additional considerations by JECFA. It was pointed out that toxicological studies had not directly covered the developmental period in question. The JECFA Secretariat informed the Committee that JECFA's basic principles for the use of additives in foods intended for children below 12 weeks of age remain valid. Certain food additives had been evaluated applying these principles on a case-by-case basis.

29. The Committee agreed to forward the questions posed by the Codex Committee on Nutrition and Food for Special Dietary Uses to JECFA for consideration. It was agreed by the Committee that it would also be appropriate to request JECFA to perform a detailed specific review of the general question of the applicability of ADIs to children below 12 weeks first, so as to provide the Committee with further guidance on this issue. The Committee also agreed to consider the additives listed in Tables 2 and 3, in light of the JECFA advice on this issue, once it became available, and to inform the Codex Committee on Nutrition and Food for Special Dietary Uses of this decision.

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4 ALINORM 07/30/26, paras 56-68 and Appendix III.

5 WHO Technical Report Series 617: Evaluation of certain food additives, WHO, Geneva 1978.

6 Environmental Health Criteria 70: Principles for the safety assessment of food additives and contaminants in food. WHO, Geneva 1987.

MATTERS OF INTEREST FROM FAO AND WHO (Agenda Item 4)[7]

30. The Representatives of FAO and WHO, referring to document CX/FA 07/39/3, informed the Committee on activities related to recommendations arising from the 67th meeting of JECFA regarding the development of risk assessment principles and updating and publishing of output from JECFA. They also referred to FAO/WHO activities in the area of provision of scientific advice to Codex and Member countries, which were of importance for the Committee.

31. The Committee was informed of the decision of the 67th JECFA to use at its next meeting, to be held on 19-28 June 2007, on a trial basis, an additional method of exposure assessment for a sufficient number of flavourings fitting the specific criteria for low and high poundage levels.

32. The Committee was informed that the four volumes of the Combined Compendium of Food Additive Specifications (FAO JECFA Monographs 1, 2005 and 2006), were available in an updated on-line database at the FAO JECFA website[8] and for purchase in hard copy.

33. The Committee noted the near completion of the selection process for the FAO JECFA Expert rosters on the manufacture, quality and use of food additives and the occurrence, determination and prevention of formation of contaminants and natural toxins in foods, and the Joint FAO/WHO JECFA Expert roster on exposure assessment for the period 2007-2011. The lists of experts will be published on the FAO and WHO JECFA websites once approved by the two organisations.

34. The Committee was informed that the FAO/WHO framework for scientific advice, including the compilation of all procedures followed for risk assessments in the field of food safety and nutrition, had been completed and would be presented to the 30th session of the Codex Alimentarius Commission.

35. The Committee noted that it was essential for countries and industry sponsors to submit relevant data to FAO and WHO in order to assist them in timely provision of scientific advice. Further, the Committee was reminded that for the effective use of resources and planning of the work of JECFA, continued communication directly with the Joint FAO and WHO JECFA Secretariats regarding data being generated and the timeframe for completion of ongoing studies was essential both for substances on the priority list of substances for evaluation by JECFA, and for substances for which additional data had been requested by JECFA for completion of the risk assessment.

36. The Committee noted that FAO and WHO had started the organization of an expert consultation on the benefits and risks of the use of 'active chlorine' in food production and processing, as requested by the Codex Committees on Food Additives and Contaminants and on Food Hygiene, to be held in late 2007. It was emphasized that it was important to provide expertise and information in response to the calls for information and for experts as published on the websites of FAO and WHO[9].

37. The Committee was informed that WHO, in cooperation with FAO and the Chinese National Institute of Nutrition and Food Safety, had organised the fourth in a series of workshops on total diet studies, focussing on the exposure of contaminants in foods. It was also reported that total diet study training courses were planned by WHO for several regions in 2007, including Africa, Eastern Mediterranean and Southeast Asia and that the GEMS/Food Consumption cluster diets had been completed and published.

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7 CX/FA 07/39/3.

8 http://www.fao.org/ag/agn/jecfa-additives/search.html?lang=en.

9 http://www.fao.org/ag/agn/food/risk_chlorine_en.stm ; www.who.int/ipcs/food/active_chlorine/en/index.html.

Food additives in nanoparticulate form

38. One delegation, referring to the draft report of the 67th JECFA, made available on the WHO JECFA website, drew the attention of the Committee to the conclusion of JECFA that the specifications and the ADIs for food additives evaluated to date do not apply to nanoparticulate materials. The delegation considered that, for risk management purposes, the Committee should take this issue into account in the future.

39. The Representative of FAO, speaking on behalf of FAO and WHO, informed the Committee that the organizations have recognized that nanotechnology applications might be increasingly used in the food and agricultural sector. Therefore, FAO and WHO have recently started preparations to hold an expert consultation in 2008 and, as a first step, identify the present and expected future applications of nanotechnology in the food sector and any potential food safety issues and explore the areas for further research and international guidance. The Committee noted that financial resources for this activity had not yet been secured and the kind offer of one delegation to consider contributing to the implementation of the consultation.

67TH MEETING OF THE JOINT FAO/WHO EXPERT COMMITTEE ON FOOD ADDITIVES (JECFA) (Agenda Item 4a)[10]

40. The Joint Secretariat to JECFA presented the results of its 67th Meeting (June 2006) relevant to the Committee, referring to the summary and conclusions of the Meeting.

41. For annatto extracts, two new ADIs were established. The ADI for bixin of 0-12 mg/kg bw refers to bixin containing annatto extracts complying with the two specifications, but not to oil-processed bixin previously evaluated by JECFA. The group ADI for norbixin and its sodium and potassium salts of 0-0.6 mg/kg bw (expressed as norbixin) applies to norbixin containing extracts complying with the three specifications. A tentative specification for oil-processed bixin was established, which would be withdrawn if no further information on the chemical characterization of the non-colouring matter components of commercial products is received by the end of 2008. The estimated exposure for bixin and norbixin is well below the respective ADIs.

42. JECFA established a group ADI of 0-0.5 mg/kg bw for synthetic lycopene and lycopene from *Blakeslea trispora*. New specifications for both materials were established. The estimated exposure, including background exposure, was compatible with the ADI.

43. The updated exposure assessment for natamycin (pimaricin) resulted in the conclusion that the current ADI of 0-0.3 mg/kg bw is unlikely to be exceeded.

44. For propyl paraben (propyl *p*-hydroxybenzoate) JECFA identified significant toxicological concern and concluded that propyl paraben should be excluded from the group ADI for the parabens used in food. Consequently the JECFA specifications for propyl paraben were withdrawn. The group ADI of 0-10 mg/kg bw for methyl- and ethyl esters of *p*-hydroxybenzoic acid was maintained.

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[10] The full report and toxicological monographs or monograph addenda on most of the substances that were considered (WHO Food Additives Series No. 58) will be available online at: http:///www.fao.org/ag/AGN/jecfa/whatisnew_en.stm ; http://www.who.int/entity/ipcs/food/jecfa/summaries/en ; http://www.who.int/ipcs/publications/jecfa/reports/en/index.html.

45. JECFA established a new PTWI of 1 mg/kg bw for aluminium from all sources, including food additives. Previously established ADIs and PTWI for aluminium compounds were withdrawn. The JECFA Secretariat drew attention to the fact that there were significant gaps in the current database and that further data on bioavailability of different aluminium-containing additives were required. Appropriate toxicological studies to address developmental and neurobehavioral end-points were also required.

46. The JECFA Secretariat drew the attention of the Committee to a request for technical information, including analytical methods for measuring residual solvents for carob bean gum and guar gum. The tentative specifications would be withdrawn if this information is not received before the end of 2007.

ACTION REQUIRED AS A RESULT OF CHANGES IN THE ADI STATUS AND OTHER TOXICOLOGICAL RECOMMENDATIONS (Agenda Item 4b)[11]

47. The Committee noted actions required by the Codex Committee on Food Additives as a result of changes to existing ADIs and/or the establishment of new or temporary ADIs for food additives, as recommended by the 67th JECFA Meeting.

48. The Committee considered and generally agreed with the recommendations of the *ad hoc* physical Working Group on the GSFA[12] on annatto extracts, lycopene, natamycin (aka pimaricin), propyl *p*-hydroxybenzoate and aluminium-containing food additives. The Committee in particular discussed the following matters.

Annatto extracts

49. The Committee, noting that the provisions for annatto extracts proposed before the present session had been based on the old temporary ADI, agreed with the recommendation of the *ad hoc* physical Working Group on the GSFA not to endorse the provisions for annatto extracts in draft commodity standards and to request comments proposing acceptable maximum use levels to clarify the type of annatto extracts used and the basis, either bixin or norbixin, for the maximum use levels.

50. The Committee noted that the removal of annatto extract from the draft individual cheese standards was the result of the Codex procedure and that the new maximum use level for annatto extracts in the draft individual cheese standards were being requested of the Codex Committee on Milk and Milk Products by the Committee in the light of the 67th JECFA evaluation (see para. 49 and Appendix IV). The Committee further noted the statement of the observer from IDF that these food additives had been used for many years in many foods, including cheese traded internationally.

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[11] CX/FA 07/39/4; CRD 1 (Report of the *ad hoc* physical Working Group on GSFA); CRD8 (Comments of Cuba).

[12] The following members and organizations attended the *ad hoc* physical Working Group: Australia, Belgium, Brazil, Canada, China, Denmark, Egypt, the European Community, Finland, France, Germany, Hungary, India, Indonesia, Iran, Ireland, Italy, Japan, Kenya, , Madagascar, Malaysia, Mali, Mexico, Nepal, New Zealand, Netherlands, NigeriaNorway, Philippines, Poland, Republic of Korea, South Africa, Spain, Sweden, Switzerland, Thailand, Togo, United Kingdom, United States of America, AAC, AIDGUM, AMFEP, BIOPOLYMER, CEFS, CIAA, EFEMA, ETA, EWF, IADSA, ICBA, ICGA, ICGMA, IDF, IFAC, IFT, , IFU, IGTC, IOFI, IPPA, ISA, ISDI, MARINALG International, OFCA, FAO and WHO.

Aluminium-containing food additives

51. The Committee noted the recommendation to remove sodium aluminosilicate (INS 554), calcium aluminium silicate (INS 556) and aluminium silicate (INS 559) from Table 3 of the GSFA and to consider numerical maximum levels for aluminium ammonium sulphate (INS 523), sodium aluminosilicate (INS 554), calcium aluminium silicate (INS 556) and aluminium silicate (INS 559), for which the use levels for some food categories were limited only by GMP in Tables 1 and 2 of the GSFA. Several delegations pointed out that food additives containing aluminium had been already widely used and that their removal from Table 3 could create problems in trade.

52. After some discussion, the Committee agreed first to request information on technological need and acceptable maximum use levels for food additives containing aluminium, to be provided by the next session of the Committee in 2008, with a view toward the inclusion of numerical maximum use levels in Tables 1 and 2 of the GSFA, while postponing the removal from Table 3 until 2010, so that these food additives could be used during the transitional period.

53. With regard to the proposals of some delegations that JECFA re-evaluate the aluminium compounds, the Committee noted that such a request should be made with a commitment to the provision of the necessary data, including the bioavailability of these compounds, which was not available for the current assessment.

54. The final recommendations of the Committee are summarised in Appendix IV.

ENDORSEMENT AND/OR REVISION OF MAXIMUM LEVELS FOR FOOD ADDITIVES AND PROCESSING AIDS IN CODEX STANDARDS (Agenda Item 5)[13]

55. In accordance with the section of the Codex Alimentarius Commission Procedural Manual concerning the Relations between Commodity Committees and General Committees, the Committee considered the endorsement of food additive and processing aid provisions arising from the Codex Committees on Nutrition and Food for Special Dietary Uses, on Processed Fruits and Vegetables, on Fats and Oils and from the FAO/WHO Coordinating Committees for Asia and for the Near East.

56. The Committee considered this item in the light of the recommendations of the *ad hoc* physical Working Group on the GSFA, as contained in CRD1.

Codex Committee on Nutrition and Foods for Special Dietary Uses (28th Session)

Draft Revised Standard for Infant Formula and Formulas for Special Medical Purposes Intended for Infants (at Step 8)

57. The Committee endorsed the food additive provisions in the draft revised Standard, including the introductory text of the Food Additives section of Section A “Infant Formula” with some modifications, proposed by the *ad hoc* physical Working Group on the GSFA, to align the INS numbers and the corresponding food additive names with those of the Class Names and International Numbering System (CAC/GL 36-1989).

[13] CX/FA 07/39/5; CX/FA 07/39/5 Add.1 Corrigendum; CRD1 (Report of the *ad hoc* physical Working Group on GSFA); CRD8 (Comments of Cuba); CRD9 (Comments of Republic of Korea).

58. The Committee did not endorse the provision for carrageenan (INS 407) pending the outcome of the 68th JECFA meeting in June 2007. In this regard, the Committee noted the concern of some delegations over the effects of the time gap which the non endorsement of carrageenan could create given that carragenan is used in food products in international trade. It further noted that the summary report and the full draft report of the 68th JECFA meeting would only be available in electronic form by end of July/August 2007 and January/February 2008 respectively, after the 30th session of the Codex Alimentarius Commission.

59. The Committee agreed with the recommendation of the *ad hoc* physical Working Group on the GSFA not to endorse the additional introductory text to the Food Additives section of Section B "Formulas for Special Medical Purposes Intended for Infants" because it felt that it was unnecessary.

60. The Committee agreed with the recommendation of the *ad hoc* physical Working Group on GSFA to separate the provision of sodium citrate (INS 331) into sodium dihydrogen citrate (INS 331i) and trisodium citrate (INS 331iii).

61. The Committee agreed to rename "packing gases" to "packaging gases" for consistency with the discussion on the revision of the Class Names and International Numbering System (see Agenda Item 10a).

Advisory List of Food Additives for Special Nutrient Forms (at Step 5)

62. The Committee endorsed the food additive provisions of the Advisory List with the changes recommended by the *ad hoc* physical Working Group on the GSFA, to add "for vitamin B_{12} dry rubbing, 0.1% only" to the maximum level for mannitol (INS 421) and to clarify that the acronym PUFA corresponded to polyunsaturated fatty acids.

63. The Committee noted that the 28th session of the Codex Committees on Nutrition and Food for Special Dietary Uses had not reached an agreement regarding the level of uses for gum arabic (INS 414) and had decided to put the two proposed figures [10] and [100] m/kg in square brackets. Therefore, it did not endorse any value for gum arabic and agreed to request the Codex Committees on Nutrition and Food for Special Dietary Uses to identify the level of use that was technologically justified and to revise the name of gum arabic to be consistent with the INS.

FAO/WHO Coordinating Committee for Asia (15th Session)

Proposed draft Standard for Gochujang (at Step 5)

64. The Committee endorsed the food additive provisions in the proposed draft Standard with some modifications, proposed by the *ad hoc* physical Working Group on the GSFA, to align the food additive names and the functional classes with those of the Codex Class Names and International Numbering System (CAC/GL 36-1989), and to express the reporting basis of maximum levels of all food additives in mg/kg, for clarity.

65. The Committee agreed to endorse the provision for the use of potassium chloride (INS 508) as a flavour enhancer and to request the in-session physical Working Group on the INS (see Agenda Item 10b) to revise the INS list to assign this function to potassium chloride (INS 508).

66. The Committee agreed with the recommendation of the *ad hoc* physical Working Group on the GSFA to request the Committee in charge of finalising the standard:

- To explain why sodium sorbate (INS 201) was not listed with the other food additives with preservative functional class;

- To provide a clarification on the functional class for sodium polyphosphate (INS 452i) and potassium polyphosphate (INS 452ii); to assign a numeric maximum use level for these two food additives, singly or in combination as phosphorous; and to consider grouping all phosphates under the same functional class with one single maximum use level.

Codex Committee on Processed Fruits and Vegetables (23rd Session)

Draft Codex Standards for Pickled Fruits and Vegetables; for Processed Tomato Concentrates; for Preserved Tomatoes; and for Certain Canned Citrus Fruits (at Step 8)

67. The Committee endorsed the food additive provisions in the draft Standards with some modifications, proposed by the *ad hoc* physical Working Group on the GSFA, to align the food additive names with those of the Codex Class Names and International Numbering System (CAC/GL 36-1989) and to specify the reporting basis of maximum levels of sulphites and EDTAs in the draft Codex Standard for Pickled Fruits and Vegetables for consistency with other standards.

Codex Committee on Fats and Oils (20th Session)

Draft Standard for Fat Spreads and Blended Spreads (at Step 8)

68. The Committee endorsed Section 4 “Food Additive” of the draft Standard with some modifications, proposed by the *ad hoc* physical Working Group on the GSFA, to revise the name of ‘packing gases’ to ‘packaging gases’ in the introductory text and to clarify the reporting basis of tartrates, phosphates and EDTAs.

69. The Committee agreed to request the in-session physical Working Group on the INS (see Agenda Item 10b) to provide clarification to the Codex Committee on Fats and Oils as to the appropriate INS Nos. for tocopherols (INS 306, 307), annato extracts (160b) and beta-carotene (synthetic) (160ai), beta-apo-8’-carotenal (INS 160e) and beta-spo-8’-carotenoic acid, methyl or ethyl ester (INS 160f).

70. The Committee agreed with the recommendation of the *ad hoc* physical Working Group on the GSFA not to endorse the provisions for annatto extracts and to request CCFO to provide acceptable maximum use levels based on bixin or norbixin consistent with the JECFA ADI (see para. 49). The Committee also agreed to ask the Codex Committee on Fats and Oils to explain why beta-carotene (*Blakeslea tripsora*) had been omitted.

71. The Committee endorsed the recommendation of the *ad hoc* physical Working Group on the GSFA to delete food category 02.2.1.2 (Margarine and similar products) from the Annex to Table 3 because margarine was covered by the Codex Standard for Fat Spreads and Blends of Fat Spreads.

FAO/WHO Coordinating Committee for the Near East (4th Session)

Draft Regional Standard for Canned Hummus with Tehena (at Step 8)

72. The Committee endorsed the food additive provisions in the draft Standard with some modifications, proposed by the *ad hoc* physical Working Group on the GSFA, to revise the maximum level of citric acid (INS 330) to GMP and to align the name of the functional class with those of the Codex Class Names and International Numbering System (CAC/GL 36-1989).

Draft Regional Standard for Canned Foul Medames (at Step 8)

73. The Committee endorsed the food additive provisions in the draft Standard with some modifications, proposed by the *ad hoc* physical Working Group on the GSFA, to revise the maximum level of citric acid (INS 330) to GMP and to clarify the reporting basis of EDTAs. In addition the Committee agreed to add to the reporting basis of EDTAs "singly or in combination" for consistency with other standards.

Status of Endorsement and/or Revision of Maximum Levels for Food Additives and Processing Aids in Codex Standards

74. The status of endorsement and/or revision of maximum levels for food additives in Codex Standards, taking into account the outcome of the considerations under other relevant Agenda Items, is shown in Appendix V of this report.

INCLUSION OF FOOD ADDITIVE PROVISIONS OF COMMODITY STANDARDS INTO THE CODEX GENERAL STANDARD FOR FOOD ADDITIVES (Agenda Item 6)

REPORT OF THE ELECTRONIC WORKING GROUP ON THE INCLUSION OF THE FOOD ADDITIVE PROVISIONS OF THE COMMODITY STANDARDS INTO THE GSFA (Agenda Item 6a)[14]

75. The Committee noted that the 38th session of the Codex Committee on Food Additives and Contaminants agreed to establish an electronic working group, led by the United States of America, to prepare a discussion paper describing in full the impacts of revisions on the food additive provisions in the relevant food categories of the GSFA with a one-to-many relationship to commodity standards for circulation, comments and discussion at the present session[15].

76. The Delegation of the United States of America, speaking as the Chairperson of the electronic Working Group, introduced the report of the electronic Working Group, as presented in document CX/FA 07/39/6 and the six recommendations contained in paragraphs 25-33 of the document. The Chairperson of the electronic Working Group reiterated that the Codex Alimentarius Commission had agreed that the GSFA would be the single reference point for food additive provisions within the Codex Alimentarius. The Committee noted that the full integration of the food additive provisions of commodity standards into the GSFA was a very complex issue due to the magnitude of the project, the need for a transparent approach allowing for consultation with active Codex commodity committees and the potential for unintentional consequential effects on adopted food additive provisions in the GSFA.

77. The Committee congratulated the electronic Working Group for the excellent work, which provided: a good basis for the further completion of the integration work; and useful information to compare and provide concrete examples of integration of food additives provisions of commodity standards with a one-to-many relationship with the GSFA.

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[14] CX/FA 07/39/6; CX/FA 07/39/6-Add.1; CX/FA 07/39/6-Add.2; CRD8 (Comments of Cuba); CRD14 (Comments of New Zealand); CRD15 (Comments of Indonesia); CRD22 (Comments of India).

[15] ALINORM 06/29/12, para. 64.

78. The Committee considered “Recommendation 1” which contained the proposed principles for revising the GSFA to integrate the food additive provisions from Codex commodity standards. The Delegation of the European Community, supported by some other delegations, noted their concern regarding the use of the highest numerical acceptable maximum use level for a food additive from all commodity standards covered by the category as the starting point for discussion and comment by the Codex Committee on Food Additives. The Delegation of the European Community suggested that there was a need to identify mechanisms to allow flexibility, such as the use of notes for specific cases, so that exceptionally high use levels for food additives should not be chosen as the starting point for discussion but be restricted to the particular standardised food only.

79. Other delegations did not agree with this view and pointed out that the use of notes should be restricted to the least amount possible in order to avoid confusion in the GSFA and that the principles contained in “Recommendation 1”, as written in CX/FA 07/39/6, were an excellent starting point for the Committee to make progress on the GSFA.

80. The Delegation of the United States of America, speaking as the Chairperson of the electronic Working Group, in answering to these delegations wondered whether the concern was arising from the need to protect the specificity of the food additives provisions contained in the commodity standards and agreed that the extensive use of notes would complicate the use of the GSFA. The Chairperson of the electronic Working Group further reaffirmed that the provisions contained in the GSFA were fully justified. In view of the amount of work that the suggestions of delegations implied in terms of analysis and future integration work, he suggested to create an Annex to the GSFA to transfer all information related to food additives that was contained in Codex commodity standards and to clearly identify that the provisions contained in the Annex were exceptions to the provisions contained in Tables 1, 2 and 3 of the GSFA.

81. The Committee supported the proposal to create an Annex to the GSFA as an intermediate step towards the full integration of the food additives provisions of commodity standards into the GSFA, with the view to reaching the goal to have the GSFA as the single authoritative reference for food additives, as agreed by the Codex Alimentarius Commission[16].

82. It was stressed that the creation of the Annex would not finish the work of integration but would allow the Committee more time to discuss how best to proceed, thus allowing in the meantime the completion of the work on the GSFA (Agenda Item 7a). The need was also highlighted for commodity committees to take into account the agreed principles for integration of the food additive provisions of the GSFA with those of Codex commodity standards in the elaboration and revision of standards in order not to further complicate the integration work of the Committee by creating conflicting requirements.

83. The Committee considered the principles contained in “Recommendation 1” and noted that they were the result of many years of work, constituting a good basis for the future integration work. The Committee clarified the last two bullet points in “Recommendation 1” in order to address the concern of some delegations regarding the need to consult with commodity committees for comments as necessary.

84. The Committee amended the principles to address the need that commodity committees be consulted on adopted and on “in step process” provisions in the GSFA with a view to assess the technological need for the additive in the standardised food under question. Exceptions from the GSFA should be fully justified and should be restricted as much as possible.

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[16] ALINORM 05/28/41, para. 142.

85. The Committee agreed to the following set of principles to be considered as a starting point for proposing revisions for the integration of food additive provisions of Codex commodity standards into the GSFA:

- Only food additives evaluated by JECFA and assigned a full numeric ADI or ADI Not Limited or Not Specified will be considered;
- Only food additives assigned an INS number will be considered;
- The highest numeric acceptable maximum use level for a food additive from among all commodity standards covered by the food category will be the starting point for discussion and comments by the Codex Committee on Food Additives;
- For food additives that share a JECFA numeric group ADI, all acceptable maximum use levels will be entered in the GSFA under the group name (e.g., phosphates which identifies the specific chemical names of the phosphates that have been evaluated by JECFA and their corresponding INS number) without further restrictions unless it is shown that an additive or group of additives would present a hazard to health (consistent with section 3.1 of the GSFA Preamble), mislead the consumer, or if the technological need for the additive cannot be justified on the basis of the criteria in subparagraphs a) through d) in section 3.2 of the GSFA Preamble. Such exceptions should be fully justified, and should be restricted as much as possible;
- Food additives assigned more than one functional class will be listed in the GSFA Tables without further restriction to their functional class;
- All food additive provisions (adopted and in the step process) for food additive functional classes that are technologically needed in Codex standards would be referred to the relevant Codex commodity committee for comments. If the Codex commodity committee would not agree with the provision for the use of an additive or group of additives they should provide justification for the exception; and
- Draft (Step 6/7) and proposed draft (Step 3/4) food additive provisions that differ from those in the commodity standards would be maintained in the GSFA and considered further by the CCFA.

86. The Delegation of Brazil expressed its concern on the phrasing of the fifth principle, because there might be cases where the amount of food additives required to achieve distinct technological functions were significantly different or when the use of food additives in one function was justified for many categories and restricted for others.

87. The Committee concluded the discussion and agreed on the above principles to guide their work on the integration of the food additive provisions of commodity standards into the GSFA. It further agreed to request the Codex Secretariat to collect all information on food additives contained in Codex commodity standards into a document to be presented at the next session of the Committee.

88. The Committee agreed to continue its discussion on how to proceed with the work on integration at its next meeting, taking into account the valuable information contained in document CX/FA 07/39/6 and to inform the Codex Alimentarius Commission and the Executive Committee on the progress completed on this work.

REPORT OF THE ELECTRONIC WORKING GROUP ON THE REVISIONS OF THE PROCEDURAL MANUAL (Agenda Item 6b)[17]

89. The Committee recalled that the 38th session of the Codex Committee on Food Additives and Contaminants had agreed to establish an electronic Working Group led by Switzerland to consider the relevant amendments to the Procedural Manual, including:

i) Format for Codex commodity standards, section of food additives;

ii) Relations between commodity committees and general committees, section on food additives and contaminants; and

iii) Terms of reference of the Committee,

with a view to align the texts with the amendments to the Preamble to the GSFA and the draft Procedures for Consideration of the Entry and Review of Food Additive Provisions in the General Standard for Food Additives as agreed by the Committee.[18]

90. The Committee noted that the terms of reference of the Committee had already been discussed under Agenda Item 3 (see paragraphs 13-20).

91. The Delegation of Switzerland, speaking as the Chairperson of the electronic Working Group, introduced the recommendations of the electronic Working Group to the Committee, regarding the *Format for Codex Commodity Standards – Food Additives* and the *Relation between Commodity Committees and General Committees*. The Committee considered the proposal of the electronic Working Group as follows.

Format for Codex Commodity Standards – Food Additives

92. The Delegation of Switzerland drew the attention of the Committee to the two different approaches to food additive provisions currently present in commodity standards, which included either a list of individual additives or a general reference to the GSFA. The Committee agreed that under ordinary circumstances, the section on food additives of commodity standards should include the technologically justified functional classes with a general reference to the GSFA, while noting that there might be cases in which this might not be appropriate.

93. The Committee noted that the proposed text making reference to the GSFA was already contained in some commodity standards and agreed to the text proposed by the electronic Working Group with a minor editorial change.

94. Questions were asked by some delegations about how to identify the acceptable additives among those listed in Table 3, for which functional classes were not indicated, if the general reference to the GSFA included only the functional classes and not the name of individual additives. In response, the Delegation of the United States of America pointed out that while functional classes of food additives appear only in Table 1 of the GSFA, information on functional classes of all food additives were accessible in the "GSFA Online" and in the Codex Class Names and the International Numbering System for Food Additives (CAC/GL 36-1989).

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[17] CX/FA 07/39/7; CX/FA 07/39/7-Add.1 (Comments of Australia, Brazil, European Community, United States and IDF); CX/FA 07/39/7-Add.2 (Comments of Kenya and Norway); CRD8 (Comments of Cuba); CRD14 (Comments of New Zealand); CRD19 (Comments of China).

[18] ALINORM 06/29/12, para. 68.

95. The Committee agreed that the second part of the section, which also provided a format for the listing of food additives and their maximum use levels, should apply only under exceptional circumstances and introduced a short text at the beginning of the second sentence for this purpose. The Committee further agreed that the tabulated information should also include INS numbers and that food additives should be grouped by functional classes. While the Committee noted the expression of maximum use levels in percentage was not a common practice, it agreed to retain this option in recognizing that there were certain cases in existing commodity standards where percentages were used.

96. The Committee further agreed that one sentence be added at the end of the section to indicate that provisions for flavourings and processing aids, which were neither covered by the GSFA nor listed as a functional class in Codex Class Names and the International Numbering System for Food Additives (CAC/GL 36-1989), should be included in the section on food additives.

Relations between Commodity Committees and General Committees

97. The Committee agreed with the recommendation of the electronic Working Group to explicitly state "food additives" as a section to be included in commodity standards and to be referred to a relevant general committee (i.e., CCFA) in the introductory part of the document.

98. The Committee agreed with the recommendation by the electronic Working Group to create a new section "Food Additives" in place of "Food Additives and Contaminants" and request the Codex Committee on Contaminants in Foods to take necessary actions. The Committee agreed to revise the texts in the section to reflect the discussion concerning the inclusion of the food additive provisions of the commodity standards into the GSFA and the *Format for the Codex Commodity Standards*. The Committee agreed to propose to the Codex Alimentarius Commission to move the definition of "Good Manufacturing Practice" for food additives to the section "Definitions for the Purposes of the Codex Alimentarius" (see Appendix VI).

99. The Committee agreed to forward the proposed amendments to the *Format for Codex Commodity Standards – Food Additives* and *Relations between Commodity Committees and General Committees* to the 30th session of the Codex Alimentarius Commission, through the 59th session of the Executive Committee, for consideration and necessary actions (see Appendix VI).

CONSIDERATION OF THE CODEX GENERAL STANDARD FOR FOOD ADDITIVES (GSFA) (Agenda Item 7)

FOOD ADDITIVE PROVISIONS OF THE CODEX GENERAL STANDARD FOR FOOD ADDITIVES (GSFA) (Agenda Item 7a)[19]

100. The Delegation of the United States of America, speaking as the Chairperson of the *ad hoc* physical Working Group on the GSFA, which met prior to the present session of the Committee, referring to the report of the *ad hoc* Working Group meeting as presented in CRD1, reported to the Committee the results and a number of recommendations on adoption, discontinuation and requests for additional information of the food additive provisions in the GSFA.

[19] CX/FA 07/39/8, CX/FA 07/39/9, CX/FA 07/39/9-Add.1, CX/FA 07/39/9-Add.2, CRD 1 (Report of the ad hoc Working Group on GSFA), CRD8 (Comments of Cuba), CRD13 (Comments from AIDGUM), CRD15 (Comments of Indonesia), CRD16 (Comments of Philippines), CRD19 (Comments of China), CRD20 (Comments of South Africa), CRD22 (Comments of India)

101. It was noted that the *ad hoc* physical Working Group on the GSFA had extensive discussion on food additive provisions including “sweeteners”, taking into account comments submitted. However, due to time constraints, the *ad hoc* physical Working Group on the GSFA was unable to discuss food additive provisions for “aspartame-acesulfame salt” (as presented in CX/FA 07/39/9 Part 1, paragraphs 58-60) and “colour” (as presented in CX/FA 07/39/9 Part 2). Therefore the Committee endorsed the recommendation of the *ad hoc* physical Working Group on the GSFA that the next session of the Committee should consider these outstanding recommendations.

102. It was highlighted that the *ad hoc* physical Working Group on the GSFA took a horizontal approach in considering food additive provisions for “sweeteners” and agreed to the following points:

- the use of sweeteners in the food categories listed in Appendix V of CRD 1 was technologically justified and the use of sweeteners in other food categories not in the list should be considered on a case-by-case basis;
- When considering acceptable maximum use levels for the use of sweeteners in food conforming to food categories 13.6 (food supplements), the Committee should strive to establish a single acceptable maximum use level that accounts for all forms of food supplements (e.g. liquids, tablets, gel caplets).
- The new note 161 “Subject to national legislation of the importing country aimed, in particular, at consistency with Section 3.2 of the Preamble” could be associated with certain sweetener provisions to make clear that national authorities might establish additional restrictions on the use of sweeteners to ensure that the use of sweeteners in their jurisdictions was technologically justified.

103. In relation to the new note 161, the Delegation of the European Community sought clarification of its understanding of the background in order to confirm that the note could be associated with sweeteners to make clear that national authorities could require further restrictions. This was to ensure that the use of sweeteners should not mislead the consumer, had advantages and is technologically justified. The Delegation of the United States of America, as the Chair of the *ad hoc* physical Working Group, confirmed that this was the intent of note 161 and also noted the parallels between the use of the footnote for sweeteners and the situation for additives in general arising from regional or national differences in approach.

104. The Committee agreed to establish an electronic working group[20], led by the United States of America, working in English, to consider the outstanding recommendations (contained in document CX/FA 07/39/9 Part 1 and Part 2), taking into account comments submitted (contained in documents CX/FA 07/39/9-Add.1, CX/FA 07/39/9-Add.2, and relevant CRDs), relevant decisions made at the present session of the Committee, and new comments to be submitted in response to a Circular Letter to be issued by the Codex Secretariat (see para. 106). It was agreed that the electronic working group would provide a report with its recommendations on the draft maximum levels for colours and food additives listed in Appendix X and CX/FA 07/39/9 Part 1, paras 58-60 for the next session of the Committee, and that the report of the electronic Working Group would contain recommendations to the Committee with a view to addressing these provisions in the Codex step process and making progress on the GSFA. The report of the electronic Working Group would be circulated for comments and consideration at the 40th session of the Committee.

105. The Committee agreed that an *ad hoc* physical Working Group on the GSFA would meet prior to the next session of the Committee, led by the United States of America, working in English, to work on the GSFA.

106. The Committee expressed its gratitude to the Chairperson and rapporteurs (from the Delegations of Norway and the United States of America) of the *ad hoc* physical Working Group on the GSFA for their comprehensive contribution toward the progress of the work on the GSFA.

Status of the Food Additives Provisions of the Codex General Standard for Food Additives

107. The Committee endorsed the recommendation of the *ad hoc* physical Working Group on the GSFA and agreed:

- to forward the draft and proposed draft food additives provisions of the GSFA to the 30th session of the Codex Alimentarius Commission for adoption at Step 8 and Step 5/8, with a recommendation to omit Step 6 and 7 (see Appendix VII) and to include them into the GSFA;
- to discontinue work on a number of food additive draft and proposed draft provisions (see Appendix VIII) and to remove them from GSFA;
- to request comments at Step 3 and 6 and additional information on the food additive provisions listed in Appendix IX by 15 September 2007, with the understanding that if additional information was not provided, the next session of the Committee will discontinue work on these food additive provisions and remove them from the GSFA.

108. The Delegations of the Untied States of America, Malaysia and Japan expressed their reservation to the inclusion of cyclamates into the GSFA for adoption at Step 8, stating that cyclamates were prohibited from use in food in these countries due to unresolved safety concerns. It was noted by the delegations concerned that, due to the recognition that this sweetener was used in foods in other regions of the world, and in the context of developing an international standard, this sweetener could be included in the GSFA.

[20] Australia, Brazil, Canada, Cuba, the European Community, India, Japan, Malaysia, New Zealand, Norway, Republic of Korea, South Africa, Switzerland, Thailand, AIDGUM, CEFS, ELC, ICBA, ICGA, ICGMA, IDF, IFAC, IFT, IFU, ISA and ISDI and expressed their willingness to participate in the electronic working group.

109. The Committee discussed the modalities whereby new proposals for food additives uses and comments on adopted food additive provisions might be considered. It was agreed to add a request for proposals for new food additives uses and a request for comments on adopted food additive provisions in the GSFA to the Circular Letter requesting comments at Step 3 and 6 and additional information on the food additive provisions listed in Appendix IX (see fourth bullet, para. 107). It further agreed that the electronic Working Group on the GSFA (see para. 104) will consider these responses and prepare relevant recommendations to the next session of the Committee.

MAXIMUM USE LEVELS OF PULLULAN (INS 1204) (Agenda Item 7b)[21]

110. The Committee recalled that the 38th Codex Committee on Food Additives and Contaminants had agreed to include pullulan (INS 1204) in Table 3 of the GSFA at Step 4 and to request proposed use levels in the food categories listed in the Annex to Table 3.

111. The Committee endorsed the recommendation of the *ad hoc* physical Working Group on the GSFA to include the proposed maximum use levels of pullulan, as contained in document CX/FA 07/39/10 Add.1 in Tables 1 and 2 of the GSFA. It further agreed to hold these provisions at Step 4, for consideration at a later stage.

DISCUSSION PAPER ON REVISIONS TO THE GSFA'S FOOD CATEGORY SYSTEM (Agenda Item 7c)[22]

112. The Committee recalled that the 38th session of the Codex Committee on Food Additives and Contaminants established an electronic working group led by Indonesia, to develop a discussion paper including a Project Document for the Revision of the Food Category System of the GSFA for consideration at the present session of the Committee[23].

113. The Delegation of Indonesia, as the Chairperson of the electronic Working Group, referring to document CX/FA 07/39/11, highlighted that the purpose of this work was to consider revision of the Food Category System of the GSFA so that food categories that include soybean-based food products (06.8, Soybean product (excluding soybean products of food category 12.9 and fermented soybean products of food category 12.10), 12.9 (Protein products), and 12.10 (Fermented soybean products)) would be reassigned to more appropriate food sub-categories of soybean-based foods within the hierarchy of the Food Category System.

114. The proposal for new work was supported by many delegations.

115. Several delegations and an observer expressed concerns that the terms 'milk' and 'cheese' in food categories 6.8.1, 6.8.2, and 6.8.7 were not consistent with the terms used in the relevant Codex texts on milk and dairy products and, therefore suggested that those terms should be changed, to avoid confusion with other Codex standards.

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21 CX/FA 07/39/10; CX/FA 07/39/10-Add.1; CRD1 (Report of the *ad hoc* Working Group on GSFA).

22 CX/FA 07/39/11; CX/FA 07/39/2 para.9; CRD8 (Comments of Cuba); CRD10 (Comments of IDF); CRD22 (Comments of India).

23 ALINORM 06/29/12, para. 215.

116. The Committee noted the request of the 29th session of the Codex Alimentarius Commission "to review Food Category 02.2.1.2 in order to ensure one-to-one correspondence with the relevant commodity standards"[24] and agreed to ask clarification on this request in the light of the possible revocation of the Codex Standard for Margarine (CODEX STAN 32-1981) subsequent to the adoption of the draft Standard for Fat Spreads and Blended Spreads.[25]

117. The Committee noted that it would be necessary to assess the implications of revising food categories and to avoid inconsistency with other existing food additive provisions in the GSFA and existing Codex standards.

118. The Committee agreed to forward the project document proposing new work on the Revision of the Food Category System of the GSFA to the 59th session of the Executive Committee for critical review and for approval by the 30th session of the Codex Alimentarius Commission (see Appendix X). The Committee also agreed that, subject to the approval of new work by the Commission, an electronic working group[26] led by Indonesia, working in English, would prepare a proposed draft revision of the Food Category System of the GSFA, with a view to its circulation for comments at Step 3 and its consideration at Step 4 at the next session of the Committee.

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[24] ALINORM 06/29/41, para. 51.

[25] ALINORM 07/30/17, para. 52 and Appendix II.

[26] Brazil, Canada, China, the European Community, India, Japan, Malaysia, Republic of Korea, Philippines and United States of America expressed their willingness to participate in the electronic Working Group.

PROPOSED DRAFT GUIDELINES FOR THE USE OF FLAVOURINGS (N03-2006) (Agenda Item 8)[27]

119. The Delegation of the European Community, speaking as the Chairperson of the *ad hoc* physical Working Group on the Guidelines for the Use of Flavourings[28], introduced the report of the Working Group as contained in CRD 2. The Committee noted that the *ad hoc* physical Working Group had reached agreement on sections on: Scope; Definitions; General Principles for the Use of Flavourings; Hygiene; Labelling; JECFA Evaluations of Flavourings and their Specifications; and Aromatic Raw Materials for the Preparation of Natural Flavourings. The Committee noted that the *ad hoc* physical Working Group had discussed how to deal with the substances of possible toxicological concern that could be present in flavourings, namely, Section 4 "Biologically Active Substances" and Annex A "Biologically Active Substances and Associated Methods of Analysis", and that many of the issues discussed remained to be resolved, including whether "biologically active substances" should be retained in the Guidelines and, if so, what criteria should govern their inclusion in the list.

120. Some delegations expressed concerns over the Section on Definitions and proposed amendments to the texts agreed by the *ad hoc* physical Working Group. However, the Committee, considering the significant effort made by the *ad hoc* physical Working Group to reach agreement, agreed not to significantly amend the text and introduced only minor editorial changes to improve clarity and consistency. Some delegations pointed out the discrepancies between the terms defined in the proposed draft Guidelines and those in other Codex documents, in particular, those for labelling. In this regard, the Committee noted that these definitions did not necessarily apply other than for the purpose of the Guidelines and that labelling provisions were contained in Section 6.

121. The Committee noted that there was a divergence of views on how to deal with the issue of the "biologically active substances". Some delegations pointed out that these substances, while being an important part of or unavoidably present in natural flavourings, due to their possible toxicological concern, should be addressed by the Guidelines. Other delegations suggested that the Annex could be used to prioritize the evaluation of flavourings by JECFA in proportion to their potential risks. Still other delegations proposed that Annex A be removed from the proposed draft Guidelines if there was little prospect of solving the issue. The Committee agreed not to further consider the issue in detail in the present session.

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[27] CX/FA 07/39/12; CX/FA 07/39/12-Add.1 (Comments of Brazil, Canada, ICBA and IOFI); CX/FA 07/39/12-Add.2 (Comments of the European Community, Republic of Korea, Mexico, Norway, Switzerland and the United States); CRD2 (Report of the *ad hoc* physical Working Group on the Guidelines for the Use of Flavourings); CRD8 (Comments of Cuba); CRD11 (Comments of Switzerland); CRD15 (Comments of Indonesia); CRD16 (Comments of the Philippines); CRD19 (Comments of China)

[28] The following members and organizations attended the *ad hoc* physical Working Group: Australia, Austria, Belgium, Brazil, Canada, China, Cuba, Denmark, the European Community, Finland, France, Germany, Ghana, India, Hungary, Indonesia, Iran, Ireland, Italy, Japan, Malaysia, Mexico, Netherlands, New Zealand, Nigeria, Norway, Philippines, Poland, Republic of Korea, South Africa, Spain, Sweden, Switzerland, Thailand, United Kingdom, United States of America, CIAA, EFFA, ETA, ICBA, ICGA, ICGMA, IDF, IFAC, IFT, IOFI, MARINALG International, OFCA, FAO and WHO.

122. The JECFA Secretariat, while agreeing with the importance of the work and encouraging its prompt completion, stressed that the term "biologically active substances" used in Section 4 and Annex A was not appropriate and that the current Annex A contained significant inconsistencies, for example, pulegone, which had already been evaluated by JECFA, illustrating that there is a lack of clear criteria for entry of the substances into Annex A, and suggested that these sections should not be included if the proposed draft Guidelines were to be put forward in the Codex elaboration procedure.

Status of the Proposed Draft Guidelines for the Use of Flavourings (N03-2006)

123. The Committee agreed to forward the proposed draft Guidelines to the 30th session of the Codex Alimentarius Commission for adoption at Step 5, with the exception of Section 4 and Annexes A and B, which would be returned to Step 2 for redrafting (see Appendix XI). For this purpose, the Committee agreed to establish an electronic working group[29] led by the United States of America, working in English, to prepare a proposal for these sections for circulation for comments at Step 3. It was agreed that the electronic Working Group, in elaborating these sections, would consider the following issues in order to determine whether and how to address "biologically active substances" within the scope of the Proposed Draft Guidelines:

- What criteria should govern inclusion in the list appearing in Annex A;
- What substances should be included in that list;
- What information should accompany requests for inclusion in the list;
- How should the evaluation of substances included in the list proceed;
- How should substances appearing in the list be prioritized for evaluation by JECFA; and
- What is an appropriate title for Annex A (and Section 4.0)

124. The Committee noted that the redrafted texts would be considered by the next session of the Committee along with the other sections of the Guidelines (adopted at Step 5), with a view to consolidating them into a single document.

PROCESSING AIDS (Agenda Item 9)

DISCUSSION PAPER ON GUIDELINES AND PRINCIPLES ON THE USE OF PROCESSING AIDS (Agenda Item 9a)[30]

125. The Committee recalled that the 38th session of the Codex Committee on Food Additives and Contaminants had decided to establish an electronic working group, led by Indonesia, to prepare a Discussion Paper on Guidelines and Principles on the Use of Processing Aids which would address: technological justification; safe use and suitable controls on processing aids; the relationship between processing aids and food additives; and other issues related to processing aids.

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[29] The following members and observers expressed their willingness to participate in the electronic working group: Australia, Austria, Belgium, Canada, China, European Community, France, India, Indonesia, Italy, Japan, Mexico, Norway, Republic of Korea, South Africa, Switzerland, Thailand, United Kingdom, United States, ICBA, ICGA, ICGMA, IFT, IFU, IOFI, FAO and WHO.

[30] CX/FA 07/39/13; CRD7 (Comments of IDF); CRD8 (Comments of Cuba); CRD14 (Comments of New Zealand); CRD17 (Comments of Nigeria); CRD19 (Comments of China); CRD20 (Comments of South Africa); CRD22 (Comments of India).

126. In the interest of time, the Committee agreed not to consider the document CX/FA 07/39/13 in detail but to focus the discussion on the recommendations, which highlighted the need for these guidelines to assist governments in developing national regulations on processing aids and proposed that all processing aids be evaluated by JECFA.

127. Some delegations expressed their concern with regard to the recommendations that all processing aids be evaluated by JECFA, in view of the limited resources and heavy workload. These delegations mentioned that the currently used processing aids might either have a history of safe use or have been reviewed by JECFA. In view of the priority of the Committee to complete work on the GSFA, these delegations were of the opinion that new work on the development of these guidelines should be considered at a later stage.

128. The Representative of WHO, speaking on behalf of FAO and WHO JECFA Secretariats, stated that the lack of available data on a very large number of processing aids would not allow JECFA to properly evaluate processing aids, and recognized that indeed there was some difficulty regarding methods of analysis to detect processing aids residues in foods.

129. Some countries supported to start new work, as they were of the opinion that it was necessary to have some guidance to ensure the safe use of these compounds.

130. The Committee did not reach a conclusion as to this new work and agreed to establish an electronic working group[31], led by Indonesia, working in English, to revise the discussion paper in order to clarify the scope of the new work, for further consideration at its next session.

INVENTORY OF PROCESSING AIDS (IPA), UPDATED LIST (Agenda Item 9b)[32]

131. The Committee recalled that the 38th session of the Codex Committee on Food Additives and Contaminants had accepted the offer of the Delegation of New Zealand to prepare a further updated version of the Inventory of Processing Aids (IPA). The Committee noted that the inventory, as presented in CX/FA 07/39/14, had been updated to include all substances in the original list in CAC/MISC 3 and the additions agreed up to by the 38th session of the Codex Committee on Food Additives and Contaminants.

132. The Committee further noted that the main table of the IPA had been converted into an electronic spreadsheet; that enzyme processing aids had been moved into a separate section; and that peroxyacid antimicrobial solutions as an antimicrobial agent had been added.

133. The Delegation of New Zealand volunteered to prepare a further updated version of the IPA for presentation at the next session of the Committee and proposed to include in the introductory part some texts and a diagram to clarify the relationship between food additives and processing aids. The Delegation further noted the suggestion to change the name of the IPA to ‘Inventory of Substances Used as Processing Aids’ and to include two antimicrobial agents.

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[31] Belgium, China, France, India, Japan, Malaysia, New Zealand, Philippines, Thailand, United Kingdom, Untied States of America, AMFEP, CIAA, ETA, IDF and ICGA expressed their willingness to participate in the electronic working group.

[32] CX/CF 07/39/14, CRD 8 (comments of Cuba), CRD 14 (comments of New Zealand), CRD 22 (comments of India).

134. The Committee expressed its appreciation to the Delegation of New Zealand for their work in updating the IPA and welcomed the offer of New Zealand to prepare an updated version for presentation at its next session. It encouraged Codex members and observers to provide relevant information directly to the Delegation of New Zealand in order to update the document.

INTERNATIONAL NUMBERING SYSTEM (INS) FOR FOOD ADDITIVES (Agenda Item 10)

DRAFT REVISION OF THE CODEX CLASS NAMES AND INTERNATIONAL NUMBERING SYSTEM (CAC/GL 36-1989) (N07-2005) (Agenda Item 10a)[33]

135. The Committee noted that the 29th session of the Codex Alimentarius Commission had adopted the draft revision of the Codex Class Names and International Numbering System at Step 5 and advanced it to Step 6. It further recalled the decision, made at the 38th session of the Codex Committee on Food Additives and Contaminants, to retain "carrier" and "packaging gas" in the table in square brackets and to request the Codex Committee on Food Labelling to clarify the labelling requirements of these two functional classes[34]. In this regard the Committee noted that the 34th session of the Codex Committee on Food Labelling in response to this request had asked the Committee to clarify the conditions under which carriers and packaging gases were considered as additives or as processing aids, possibly with some specific examples[35].

136. The Committee discussed whether to retain carrier and packaging gas in the table of Section 2 "Table of functional classes, definitions and technological purposes". Some delegations supported their removal from the table arguing that both carriers and packaging gases could sometimes act as food additives but believed the existing functional classes were adequate to cover the technological purpose and that new functional classes were not necessary. They stated that carriers were used to improve or enhance the characteristic of an ingredient or additive in the final food and were not generally intended to have any effect in the final product other than to deliver the ingredient or additive's functional effect. With regard to packaging gases, it was stated that they had no effect on food when consumed since their function was essentially to displace air in the food packaging or food container; packaging gases were also used as foaming agents or propellants or antioxidants and that therefore the functional class for packaging gas was not necessary.

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[33] ALINORM 06/29/12 Appendix XV; CL 2006/37-FA; CX/FA 07/39/15; CRD8 (Comments of Cuba); CRD15 (Comments of Indonesia); CRD16 (Comments of Philippine); CRD20 (Comments of South Africa); and CRD22 (Comments of India).

[34] ALINORM 06/29/12, para. 96.

[35] ALINORM 06/29/22, paras 7-13.

137. Other delegations, supporting the inclusion of the functional classes of carrier and packaging gas into the table, were of the opinion that these substances were food additives with distinctive technological functions. These delegations stated that the functions of carriers differed from simply supporting the additive or nutrient during their incorporation into the food and performed more complex functions such as protecting from oxidation or other forms of degradation. With regard to packaging gases, it was said that they were usually inert substances added to food for preservation purposes, such as reduction of microbial growth, retardation of spoilage and that they were a replacement to the use of other food additive preservatives. It was pointed out that antioxidants act through chemical reaction whereas gases displace oxygen and thus was a separate functional class. It was also noted that the General Standard for Food Additives already included provisions for packaging gases and carriers and that the Codex definition for food additives[36] encompassed both these substances.

138. The Committee amended the definitions of carrier and packaging gas by adding to the end of the definition of carrier "use of the food additive or nutrient" and to end of the definition of packaging gas "with the intention to protect the food, for example, from oxidation or spoilage" to better describe their functions. The Committee agreed to the revised definition and to retain both carrier and packaging gas in the list of functional classes of food additives and to remove the square brackets from these two terms.

139. The Committee noted that provisions for the labelling of food additives were covered in section 4.2.3.3 of the Codex General Standard for the Labelling of Pre-packaged Foods[37]. It further noted that functional classes were used in the Codex General Standard for Food Additives and in several commodity standards for purposes other than labelling. It acknowledged the value of the Codex Class Names and International Numbering System as a reference for food additives in general and that the provisions for the labelling of food additives be only contained in the Codex General Standard for Labelling of Pre-packaged Foods.

140. In view of the above, the Committee agreed to remove from the header of the column of technological classes the text "(for labelling)" and to defer to the Codex Committee on Food Labelling the decision on whether carriers and packaging gases should be labelled.

141. For consistency with the definition of food additives in the Procedural Manual, the Committee agreed to replace in the header of the column "sub-classes for technicological functions" with "technological purpose" and to amend the corresponding header in Section 3 "International Numbering System for Food Additives".

142. It further agreed that Section 1 "Foreword" and Section 3 "International Numbering System for Food Additives" needed to be revised to remove reference to labelling and to make the "technological purpose" of the additives listed consistent with the revised classes in Section 2.

143. With regard to the request of the 34th session of the Codex Committee on Food Labelling, the Committee agreed to forward the following reply:

> With respect to the conditions of use of carriers and packaging gases as additives, the Committee refers to the definition of both classes as laid down in the revised Section 2 of the INS, which provides the corresponding general information (see Appendix VIII B).

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[36] Codex Procedural Manual (Defintions for the Purposes of the Codex Alimentarius).

[37] CODEX STAN 1-1985.

For conditions of use for carriers, examples within the Codex Alimentarius are found in the *Section D (Advisory List of Food Additives for Special Nutrient Forms)* of the *Advisory List of Nutrient Compounds for Use in Foods for Special Dietary Uses Intended for the Use by Infants and Young Children*. Products listed there include gum arabic, silicon dioxide and mannitol.

For conditions of use for packaging gases, there are examples within the GSFA of Codex Alimentarius, where carbon dioxide (INS 290), nitrogen (INS 941) and nitrous oxide (INS 942) are listed with inclusion of this function.

Since carriers and packaging gases are new food additive functional classes within Codex and are not yet adopted by the Commission, a larger number of examples is not available at the moment.

The conditions of use of processing aids are not addressed within the framework of Codex Alimentarius, but there is an Inventory of Processing Aids (CX/FA 07/39/14) for information of Member Countries which includes under the heading Propellant and Packaging Gases, gases such as air, argon, helium, hydrogen etc.

Status of the draft Revision of the Codex *Class Names and International Numbering System* (CAC/GL 36-1989) (N07-2005)

144. The Committee agreed to hold Section 2 “Table of functional classes, definitions and technological purposes” of the draft revision of the Class Names and International Numbering System at Step 7 (see Appendix XII) and to request the Codex Secretariat: to update and revise Section 1 “Foreword” to delete reference to labelling provisions; and to update Section 3 “International Numbering System for Food Additives” to make the “technical function” of the food additives listed therein consistent with the revised sub-classes (for technological purpose) listed in Section 2. It was further agreed that the entire revised Class Names and International Numbering System (i.e. Sections 1, 2 and 3) would be circulated for comments at Step 6 and would be further considered at the next session of the Committee.

145. The Committee also agreed to inform the Codex Committee on Food Labelling of the progress on this work.

PROPOSALS FOR ADDITION AND/OR AMENDMENTS TO THE INTERNATIONAL NUMBERING SYSTEM FOR FOOD ADDITIVES (Agenda Item 10b) [38]

146. The Delegation of Finland, speaking as the Chairperson of the in-session physical Working Group on the International Numbering System (INS)[39] introduced the report of the Working Group, as presented in CRD4. The Delegation noted that the Working Group had considered all the written comments in response to CL 2006/40-FA (Part 2) submitted prior to the present meeting and the requests that, due to the lack of time, could not be considered at the 38th session of the Codex Committee on Food Additives and Contaminants.[40]

147. The Committee agreed to the following recommendations of the Working Group:

- To have one INS umbrella number for lycopenes (INS 160d), tocopherols (INS 307), lecithins (INS 322) and annatto extracts (INS 160b) and designate different new INS numbers and technical functions (technological purposes) to the various types of lycopenes, tocopherols, lecithins and annatto extracts as well as various beta carotenes under INS 160a, for consistency with the approach already used for other compounds (e.g. luteins);
- To group under calcium citrates (INS 333), which was already included in the INS, the various types of calcium citrates and designate them different new INS numbers and technical functions (technological purposes) and to rename the compound under INS number 380 triammonium citrate; and
- To designate the same technical functions (technological purposes), i.e. thickener, stabilizer, binder and emulsifier, to all modified starches; to simplify names of two modified starches (INS nos. 1400 and 1412); and to delete two INS numbers for modified starches no longer manufactured (i.e. INS nos. 1423 and 1443).

148. In addition the Committee agreed to add flavour enhancer as a technical function (technological purpose) to potassium chloride (INS 508) as recommended by the *ad hoc* physical Working Group on the GSFA.

149. The Committee further noted that the in-session physical Working Group had discussed the inconsistencies between the names of the compounds of Codex specifications and the International Numbering System for Food Additives and agreed to the recommendation to establish an electronic working group[41], led by the Delegation of Denmark, working in English, which would identify the problems and formulate recommendations for consideration at the next session of the Committee.

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[38] CL 2006/40-FA (Part 2); CX/FA 07/39/16; CRD4 (Report of the *ad hoc* in-session physical Working Group on International Numbering System – INS); CRD8 (Comments of Cuba); CRD18 (Comments of IADSA); CRD19 (Comments of China); and CRD22 (Comments of India).

[39] The following members and organizations attended the *ad hoc* in-session physical working group: Brazil, Canada, Denmark, the European Community, Finland, France, Germany, Japan, Malaysia, Mexico, New Zealand, Serbia, South Africa, Sweden, Switzerland, United Kingdom, United States of America, AAC, ETA, EWF, IADSA, ICGA, IDF, IFU and IFT and FAO .

[40] ALINORM 06/29/12, para. 103.

[41] Brazil, the European Community, Finland, Mongolia, Serbia and United Kingdom expressed their willingness to participate in the electronic working group.

Status of the Amendment to the International Numbering System for Food Additives

150. The Committee agreed to forward the proposed draft amendments to the International Numbering System for Food Additives to the 30th session of the Codex Alimentarius Commission for adoption at Step 5/8, with the recommendation to omit Steps 6 and 7 (see Appendix XIII). It further agreed that proposals for additional changes/addition to the International Numbering System would be requested by a Circular Letter attached to the report of this session.

SPECIFICATIONS FOR THE IDENTITY AND PURITY OF FOOD ADDITIVES (Agenda Item 11)[42]

151. The Delegation of Denmark, as the Chairperson of the *ad hoc* physical Working Group on Specifications[43] which was held prior to the present session of the Committee, referring to CRD3, reported to the Committee that the *ad hoc* physical Working Group considered: i) specifications of fourteen additives given full (new and revised) specifications at the 67th JECFA[44], taking into account comments submitted; and ii) a review of the adopted Codex specifications of eleven food additives which were identified to differ significantly from JECFA specifications.

152. It was noted that the Category Definitions for categories I-V (as presented in Annex 1 of CX/FA 07/39/17), so far applied in reviewing food additive specifications were revised as follows for use in the *ad hoc* physical Working Group on Specifications.

- Category I - Suitable for submission to the Commission for final adoption as Codex Specifications;
- Category II – Suitable for submission to the Commission for final adoption as Codex Specifications after identified editorial changes; and
- Category III – Requiring identified substantive changes before being suitable for submission to the Commission. (Explanatory note: *The substance should be proposed for re-evaluation under the agenda item "priority list of food additives proposed for evaluation by JECFA". The proposal should be accompanied by details on the requested changes, identification of the sponsor, and a date by when supporting data can be made available to JECFA)*

153. The Committee endorsed the recommendation of the *ad hoc* physical Working Group on Specifications to forward the following monographs for adoption:

- Thirteen food additive specifications monographs (Category I); and
- One specification monograph "Enzyme Preparation used in Food Processing- General Specifications and Considerations".

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[42] CX/FA07/39/17; CX/FA07/39/17-Add.1; CRD3 (Report of the *ad hoc* Working Group on Specifications); CRD8 (Comments of Cuba); CRD12 (Comments of New Zealand), CRD19 (Comments of China); CRD22 (Comments of India).

[43] Attended by the following delegations and observer organizations: Belgium, Canada, Denmark, Finland, France, Germany, Indonesia, Ireland, Japan, Republic of Korea, Malaysia, Philippines, Serbia, South Africa, Sweden, Switzerland, United Kingdom, United States of America, AAC, AMFEP, Biopolymere, European Community, ETA, EWF, ICBA, ICGMA, IDF, IFAC, IFT, IGTC, IOFI, Marinalg International, FAO and WHO.

[44] FAO JECFA Monographs 3(2006).

154. The Committee also endorsed the revision of specifications for acetylated oxidized starch and maltitol.

155. Regarding the eleven adopted Codex specifications, the Committee endorsed the recommendation of the *ad hoc* physical Working Group: to revoke specification of five food additives; and to adopt specifications for four food additives.

156. The Committee agreed to postpone consideration on specifications of sucrose esters of fatty acids until outcomes of 68th JECFA assessment (June 2007) become available. The Committee noted that aluminium sodium sulfate was on the priority list for JECFA evaluation (Agenda Item 12)

Status of the Specifications for the Identity and Purity of Food Additives

157. The Committee agreed to forward the Specifications for the Identity and Purity of Food Additives to the 30th session of the Codex Alimentarius Commission for adoption at Step 5/8, with a recommendation to omit Steps 6 and 7 (see Appendix XIV, Part 1) and for revocation (see Appendix XIV, Part 2).

158. The Committee agreed that no *ad hoc* physical Working Group on Specifications would be held prior to the next session of the Committee, noting that the Committee would evaluate the need for establishment of an in-session working group on specifications at its next session, where necessary, and that the Committee would explore the way to improve the work on this matter through electronic means.

PRIORITY LIST OF FOOD ADDITIVES PROPOSED FOR EVALUATION BY JECFA (Agenda Item 12) [45]

159. The Delegation of the Netherlands, speaking as the Chairperson of the in-session Working Group on Priorities for Evaluation by JECFA[46], introduced the report of the Working Group as presented in CRD5. The Committee noted that the in-session Working Group considered the following: pending requests from the 38th session of the Codex Committee on Food Additives and Contaminants and new requests; and the request from the 28th session of the Codex Committee on Fish and Fishery Products for an assessment of boric acid and sodium tetraborate.

160. The Committee noted the need for prioritizing work in view of JECFA resources and the long list of substances to be evaluated. The JECFA Secretariat informed the Committee that the 2008 JECFA meeting will be entirely dedicated to food additives since there were no contaminants requested for evaluation by the Codex Committee on Contaminants in Foods. With regard to the priority list, it was noted that all requests for evaluation by JECFA pending from the last session of the Committee were given high priority, with the exception of sodium aluminium sulphate because data would not be available until 2009 possibly. The Committee noted that high priority was also given to: the Australian request for an exposure assessment of sulphites because there was an indication of a potential health concern; to the request on the applicability of the ADI for infants (see para. 29); and to flavours.

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[45] CL 2005/41-FA; CX/FA 07/39/18; CX/FA 07/39/18 Add.1; CX/FA 07/39/2; CRD5 (Report of the in-session physical Working Group on Priorities for Evaluation by JECFA); CRD8 (Comments of Cuba); CRD19 (Comments of China); CRD21 (Comments of Japan).

[46] The following members and organizations attended the *ad hoc* in-session physical Working Group: Australia, Belgium, Canada, Denmark, Finland, the European Community, France, Germany, India, Ireland. Japan, Malaysia, the Netherlands, New Zealand, Nigeria, Philippines, Republic of Korea, Serbia, Sweden, Switzerland, United Kingdom, United States of America, AAC, EFFA, ETA, IADSA, ICBA, ICGA, IDF, IFAC, IGTC, IOFI ,FAO and WHO.

161. The Committee agreed to the recommended Priority List of Food Additives for the Evaluation by JECFA, as presented in Appendix XV.

162. The Committee also noted that in order to allow JECFA to efficiently plan and make arrangements within its limited resources it was important: to have a prioritization process;; to submit scientific data in response to specific requests; and to provide directly to the JECFA Secretariat information on the progress of new data and the timing of data availability.

163. Two delegations sought clarity on the process to have substances added to the list of food additives proposed for evaluation by JECFA.

164. The Committee endorsed the recommendation of the in-session Working Group on Priorities for Evaluation by JECFA to improve the Circular Letter requesting comments on the priority list by including priority criteria contained in the Codex Procedural Manual and requesting information not only on new requests but also information on compounds already included in the priority list.

Request from the Codex Committee on Fish and Fishery Products

165. The Committee agreed with the recommendation of the in-session Working Group to send the following response to the Codex Committee on Fish and Fishery Products:

> JECFA has evaluated boric acid in 1961 and concluded that this compound is considered not suitable for use as a food additive. In light of this conclusion, based on toxicological concern, it is critically important to review the need for this substance and also to indicate if there are new toxicological data available in order to allow an evaluation of this substance. Before such information is provided, the Codex Committee on Food Additives is not in a position to recommend this evaluation to JECFA.

OTHER BUSINESS AND FUTURE WORK (Agenda Item 13)

Adding Anhydrous Milk Fat into Food Category in GSFA

166. The Delegation of New Zealand recalled the decision of the 38th session of the Codex Committee on Food Additives and Contaminants to integrate into the GSFA the food additive provisions of commodity standards with one-to-one correspondence with the GSFA Food Category, which were adopted by the 29th session of the Codex Alimentarius Commission.[47] The Delegation pointed out the exclusion of anhydrous milk fat to the permissions for antioxidants and requested the Committee to address this omission with the addition of a footnote ‘excludes anhydrous milk fat’ for all entries in category 2.1.1 of the GSFA.

167. The Committee endorsed this recommendation and agreed to request the 30th session of the Codex Alimentarius Commission to address this omission.

DATE AND PLACE OF THE NEXT SESSION (Agenda Item 14)

168. The Committee was informed that the 40th session of the Committee was tentatively scheduled to be held in Beijing, China, from 21 to 26 April 2008. The exact venue and date would be determined by the Codex Secretariat in consultation with the host government.

169. A delegation suggested that the next session of the Committee be held in conjunction with the Codex Committee on Contaminants in Food in order to facilitate the participation of delegates from developing countries in both Codex Committees.

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[47] ALINORM 06/29/12, para. 63 and Appendix VII; ALINORM 06/29/41, paras 39-51 and Appendix IV.

SUMMARY STATUS OF WORK

SUBJECT	STEP	FOR ACTION BY:	DOCUMENT REFERENCE (ALINORM 07/30/12)
Draft and proposed draft Food Additive Provisions of the General Standard for Food Additives (GSFA)	8 and 5/8	30th CAC	Para. 107 and Appendix VII
Proposed draft amendments to the International Numbering System for Food Additives	5/8	30th CAC	Para. 150 and Appendix XIII
Specifications for the Identity and Purity of Food Additives arising from the 67th JECFA meeting	5/8	30th CAC	Para. 157 and Appendix XIV Part 1
Proposed draft revision of the Codex Class Names and International Numbering System for Food Additives – CAC/GL 36-2003" (N07-2005)	7/6	40th CCFA	Para. 144 and Appendix XII
Proposed draft Guidelines for the Use of Flavourings (N03-2006) (with the exception of Section 4 and Annexes A and B)	5	30th CAC	Para. 123 and Appendix XI
Draft and proposed draft Food Additive Provisions of the GSFA	3/6	40th CCFA	Para. 107 and Appendix IX
Proposed draft Guidelines for the Use of Flavourings (N03-2006) (Section 4 and Annexes A and B)	2/3	Electronic Working Group	Para. 123
Revision of the Food Category System (FCF) of the Codex General Standard for Food Additives (GSFA)	1/2/3	30th CAC	Para 118 and Appendix XI
Proposed amendments to the Procedural Manual - Terms of Reference of the Codex Committee on Food Additives	For adoption	30th CAC	Para. 20 and Appendix II
Proposed amendments to the Procedural Manual - Risk Analysis Principles Applied by the Codex Committee on Food Additives and the Codex Committee on Contaminants in Foods	For adoption	30th CAC	Para. 24 and Appendix III
Proposed amendments to the Procedural Manual - Sections on Format of Codex Standards (Food Additives) and on Relations between Commodity Committees and General Committee (Introduction and Food Additives and Contaminants)	For adoption	30th CAC	Para. 99 and Appendix VI
Codex Specifications for Identity and Purity of Food Additives	For revocation	30th CAC	Para. 157 and Appendix XIV Part 2
Draft and proposed draft Food Additive Provisions of the General Standard for Food Additives (GSFA)	Discontinuation	30th CAC	Para. 107 and Appendix VIII
Working document compiling all information on food additives contained in Codex commodity standards	---	Codex Secretariat	Para. 87
Report of the Electronic Working Group on the GSFA	---	Electronic Working Group	Paras 104, 107, 109 and Appendix IX
Discussion Paper on Guidelines and Principles on the Use of Processing Aids	---	Electronic Working Group	Para. 130
Inventory of Processing Aids (updated list)	---	New Zealand	Para. 134

SUBJECT	STEP	FOR ACTION BY:	DOCUMENT REFERENCE (ALINORM 07/30/12)
Discussion Paper on problems and recommendations related to the inconsistencies between the names of compounds of Codex Specifications for Identity and Purity of Food Additives and the International Numbering System for Food Additives	---	Electronic Working Group	Para. 149
Priority List of Food Additives Proposed for Evaluation by JECFA	---	Codex Secretariat	Para. 161 and Appendix XV
Working Document for Information and Support to the Discussion on the GSFA	---	Codex Secretariat	ALINORM 06/29/12 para. 72

Appendix I

LIST OF PARTICIPANTS
LISTE DES PARTICIPANTS
LISTA DE PARTICIPANTES

Chairperson **Dr. CHEN Junshi**
Président Professor
Presidente National Institute of Nutrition and Food Safety
China CDC
29 Nanwei Road
Xuanwu District
Beijing CHINA
Phone: +86 10 83132922
Fax: +86 10 83132922
Email: jshchen@ilsichina.org

Angola

Filomena JUSTINO
1337
Luanda ANGOLA
Phone: +244 49242234961
Fax: +244 4924223496

Enga Engracia MIGUEL
Coordinator
1337
Luanda ANGOLA
Phone: +244 2222323724
Fax: +244 2222323724
E-mail: secretariadocodex@yahoo.com.fr

Venceslau MONTEIRO
Second Secretary
Ta Yuan Diplomatic-1-8-1
Angola-Embassy
Beijing CHINA
Phone: +86 10 65326968

Australia
Australie

Paul BRENT
Acting Chief Scientist
Food Standards Australia New Zealand
55 Blackall Street, Barton, ACT, AUSTRALIA
Phone: +61 262712279
Fax: +61 262712278
E-mail: paul.brent@foodstandards.gov.au

Leanne LAAJOKI
Acting Section Manager
Food Standards Australia New Zealand
55 Blackall Street, Barton, ACT, AUSTRALIA
Phone: +61 262712639
Fax: +61 262712278
E-mail: leanne.laajoki@foodstandards.gov.au

Robert SOLOMON
Acting Manager
International Food Standards, Department of
Agriculture Fisheries and Forestry
Phone: +61 262725945
Fax: +61 262724367
E-mail: rob.solomon@daff.gov.au

Austria
Autriche

Aleksander ZILBERSZAC
Federal Ministry of Health, Family and Youth
Radetzkystraße 2
A-1030 Vienna, AUSTRIA
Phone: +431 71100/4617
Fax: +431 713 79 52
E-mail: alexander.zilberszac@bmgfj.gv.at

Belgium
Belgique
Bélgica

Christine VINKX
Expert on Food Additives and Contaminants
Place Victor Horta 40, BOX 10
B-1060 Brussels BELGIUM
Phone: +32 2 524 73 59
Fax: +32 2 524 73 99
E-mail: Christine.Vinkx@health.fgov.be

Brazil
Brésil
Brasil

Daniela ARQUETE
Expert on Regulation
Sepn 511 - Bloco A - Edifício Bittar II - Asa Norte
Brasília BRAZIL
Phone: +55 61 3448 6290
Fax: +55 61 3448 6274
E-mail: daniela.arquete@anvisa.gov.br

Mauricio LYRIO
Counselor-Head of Trade Policy
Emabassy of Brazil in Beijing
Phone: +86 10 6532 2120
E-mail: maulyrio@yahoo.com

Ester AGUIAR
Veterinary Official Inspector
Esplanada Dos Ministérios Bloco « D » Anexo « A »,
4º Andar – Sala 443 – CEP 70043-900
Brasília, BRAZIL
Phone: +55 61 3218 2438
Fax: +55 61 3218 2727
E-mail: eaguiar@agricultura.gov.br

Ligia SCHREINER
Expert on Regulation
Sepn 511 – Bloco A – Edifício Bittar II
CEP: 70.750-541 Brasília BRAZIL
Phone: +55 61 3448-6290
Fax: +55 61 3448 6274
E-mail: ligia.schreiner@anvisa.gov.br

Maria Cecilia TOLEDO
Professor of Food Toxicology
FEA- UNICAMP- CP 6121
Campinas-SP CEP-13083-862 BRAZIL
Phone: +55 19 35212170
Fax: +55 19 35212170
E-mail:
macecil@fea.unicamp.br/toledomcf@hotmail.com

Cameroon
Cameroun
Camerún

Georges OKALA
Sub-Director of Food and Nutrition
Ministry of Public Health
Yaoundé CAMEROON
Phone: +237 775 83 65/+237 222 66 28
E-mail: okalageorges@yahoo.fr

Canada
Canada
Canadá

John SALMINEN
Chief
Chemical Health Hazard Assessment Division,
Food Directorate, Health Canada
P.L.2201B1 Ottawa, Ontario CANADA
Phone: +1 613 957 1700
Fax: +1 613 990 1543
E-mail: chhad_bcs@hc-sc.gc.ca

Kelly HISLOP
Section Head
Foods and Contaminants Section,
Food Directorate, Health Canada
P.L.2201B1 Ottawa, Ontario CANADA
Phone: +1 613 957 3835
Fax: +1 613 990 1543
E-mail: chhad_bcs@hc-sc.gc.ca

Carl STROWBRIDGE
Scientific Evaluator
Foods and Contaminants Section, Food Directorate,
Health Canada
P.L.2201B1 Ottawa, Ontario CANADA
Phone: +1 613 957 1701
Fax: +1 613 990 1543
E-mail: chhad_bcs@hc-sc.gc.ca

Zhiwu ZHANG
Dairy Specialist
Beijing Project Office,
Agriculture and Agri-food Canada
Suite 425, 8A Guanghua Rd.
Beijing CHINA
Phone: +86 10 65832453
Fax: +86 10 65832456
E-mail: zhangzhiwu@ccag.com.cn

China
Chine

Jun YU
Deputy Director General
Ministry of Health, China
N0.1 Nanlu Xizhimenwai
Beijing 100044 CHINA
Phone: +86 10 68792403
Fax: +86 10 68792387
E-mail: food@moh.gov.cn

Qizhang JIN
Vice President of CAFFCI
Committee of Food Additive Standardization
Technology
137 Longwu Road
Shanghai 200232 CHINA
Phone: +86 21 64087272
Fax: +86 21 64701646
E-mail: qzjin@citiz.net

Huiyi LI
Professor
Committee of Food Additive Standardization
Technology
No.32 Xiaoyun Rosd,Chaoyang District
Beijing 100027 CHINA
Phone: +86 10 64645335
Fax: +86 10 64645335
E-mail: lihuiyicn@yahoo.com.cn

Xiulan LIU
Deputy Director General
State Food and Drug Administration
Jinxing Road,Yuelu, Changsha, Hunan province,
410005 Changsha, CHINA
Phone: +86 731 8633375
Fax: +86 731 8633376
E-mail: aolxl@hn-fda.gov.cn

Ji LOU
Professor
Committee of Food Additive Standardization Technology
14 Beisanhuan Donglu
Beijing CHINA
Phone: +86 10 59202521
Fax: +86 10 64273692
E-mail: louji@brici.ac.cn

Qingzhong QI
Secretary General
Committee of Food Additive Standardization Technology
7-1-601, Ocean Prospect, No.15, Deshengmen West Str.
Beijing 100082 CHINA
Phone: +86 10 82290623
Fax: +86 10 82290625
E-mail: cfaa2003@yahoo.com.cn

Jieping SHI
Director of Division
Department of Food Safety Coordination, State Food and Drug Administration
A38, Beilishi road
Beijing 100810 CHINA
Phone: +86 10 88330509
Fax: +86 10 88370947
E-mail: shijp@sda.gov.cn

Zhaoying TIAN
Engineer
Standardization Administration of the People's Republic of China
No. 9, Madian Donglu, Haidian District
Beijing CHINA
Phone: +86 10 82262906
Fax: +86 10 82260687
E-mail: tianzy@sac.gov.cn

Zhutian WANG
Deputy Director
National Institute of Nutrition and Food Safety, China CDC, MOH
No.7 Panjiayuan Nanli
Beijing 100021 CHINA
Phone: +86 10 67791253
Fax: +86 10 67711813
E-mail: wangzht@chinacdc.net.cn

Wing-hong LAM
Superintendent, Food Surveillance & Labelling
43/F, Queensway Government Offices
66 Queensway, Hong Kong
CHINA
Phone: +852 28675567
Fax: +852 25214784
E-mail: winghlam@fehd.gov.hk

Huirong XU
Chief Health Inspector (Risk Assessment)
43/F, Queensway Government Offices
66 Queensway, Hong Kong
CHINA
Phone: +852 28675806
Fax: +852 28933547
E-mail: fwhui@fehd.gov.hk

Xiaoguang YANG
Professor
National Institute of Nutrition and Food Safety, Chinese Center for Disease Control and Prevention
29 Nanwei road
Beijing 100050 CHINA
Phone: +86 10 83132798
Fax: +86 10 83132808
E-mail: xgyangcdc@vip.sina.com

Linping ZHANG
Director of Division
Ministry of Health, China
N0.1 Nanlu Xizhimenwai
Beijing 100044, CHINA
Phone: +86 10 68792403
Fax: +86 10 68792408
E-mail: lingpingzhang@yahoo.com

Yanxia ZHAO
Director
Ministry of Commerce
No.2 Dongchangan Street
Beijing, CHINA
Phone: +86 10 65197242
Fax: +86 10 65197061
E-mail: zhaoyanxia@mofcom.gov.cn

Cuba

Miguel Oscar GARCÍA ROCHÉ
Researcher
Infanta 1158
Havana, CUBA
Phone: +53 7 8782880
Fax: +53 7 8738313
E-mail: miguelgarcia@infomed.sld.cu

Democratic People's Republic of Korea
République populaire démocratique de Corée
República Popular Democrática de Corea

Kyu Un HAN
Researcher
Ryongbuc-dong Taesong District,
Pyongyang, DPR OF KOREA
Phone: +850 2 381 8011
Fax: +850 2 381 4605
E-mail: ksctc@co.chesin.com

Yong Il KIM
Reasearcher
Ryongbuc-dong Taesong District,
Pyongyang, DPR OF KOREA
Phone: +850 2 381 8011
Fax: +850 2 381 4605
E-mail: ksctc@co.chesin.com

Denmark
Danemark
Dinamarca

Annette GROSSMANN
Scientific Adviser
Ministry of Family and Consumer Affairs
Danish Veterinary and Food Administration
Moerkhoej Bygade 19
DK 2860 Soeborg DENMARK
Phone: +45 33956201
Fax: +45 33956289
E-mail: ang@fvst.dk

Christian Bruun KASTRUP
Consultant
Frederiks Allé 22
8000 – Aarhus C DENMARK
Phone: +45 87 31 21 91
Fax: +45 86 13 75 37
E-mail: cbk@mejeri.dk

Inge MEYLAND
Senior Scientific Adviser
National Food Institute, DTU, Mørkhøj Bygade 19,
DK-2860 Søborg, DENMARK
Phone: +45 72347051
Fax: +45 72347001
E-mail: ime@food.dtu.dk

Anders Laurell Blom MØLLER
Scientific Adviser
Ministry of Family and Consumer Affairs
Danish Veterinary and Food Administration
Mørkhøj Bygade 19,
DK–2860 Søborg DENMARK
Phone: +45 33 95 61 97
Fax: +45 33 95 62 89
E-mail: albm@fvst.dk

Ecuador
Équateur

Luis Fernando ROJAS
Commercial Counsellor of Ecuador Embassy
Sanliyun Diplomatic Compound Unit 2, Office No.62
Beijing CHINA
Phone: +86 10 65325118
Fax: +86 10 65320410
E-mail: corpeichina@126.com

Egypt
Égypte
Egipto

Manal Abdel Mottela ATWA
Head of Food Additives Lab.
Regional Center for Food and Feed(RCCF)
Agriculture Research Center-Egypt
9 EL Gama St.Giza
Cairo, EGYPT
Phone: +202 5732280/0101067106
Fax: +202 5732280
E-mail: manal_atwa@yahoo.com

Ehsan HEGAZI
Senior Food Standard Specialist, Coordinator and Head of Food Additives Committee, Egyptian Organization for Standardization and Quality(EOS)
16 Tadreeb EL-Modarrebeen st, America,
Cairo, EGYPT
Phone: +202 2845531-2845522-2845524
Fax: +202 2845504
E-mail: moi@idsc.net.eg

Estonia
Estonie

Anneli TUVIKE
Chief Specialist
The Food Safety Bureau
Lai Street 39/41, Tallinn ESTONIA
Phone: +372 6256213
Fax: +372 6256210
E-mail: anneli.tuvike@agri.ee

European Community (Member Organization)
Communauté Européenne (Organisation Membre)
Comunidad Europea (Organización Miembro)

Michael SCANNELL
Head of Unit
Directorate General for Health and Consumer Protection
Rue Froissart 101, 2/54
B-1049 Brussels BELGIUM
Phone: +32 2 299.33.64
Fax: +32 2 299 85 66
E-mail: michael.scannell@ec.europa.eu

Wim DEBEUCKELAERE
Administrator
DG Health and Consumer Protection
Rue Belliard 232 4/33
B-1049 Brussels BELGIUM
Phone: +32 2 2985095
Fax: +32 2 2991856
E-mail: wim.debeuckelaere@ec.europa.eu

Olga SOLOMON
DG Health and Consumer Protection
Rue Belliard 232 4/33
B-1049 Brussels BELGIUM
Phone: +32 2 2955959
Fax: +32 2 2991856
E-mail: olga.solomon@ec.europa.eu

Mark WILLIS
Administrator
DG Health and Consumer Protection
Rue Belliard 232 4/33
B-1049 Brussels BELGIUM
Phone: +32 2 2954585
Fax: +32 2 2991856
E-mail: mark.willis@ec.europa.eu

Finland
Finlande
Finlandia

Liisa RAJAKANGAS
Senior Adviser
Ministry of Trade and Industry
P.O.Box 32
FI-00023 Government FINLAND
Phone: +358 9 1606 3730
Fax: +358 9 1606 2670
E-mail: liisa.rajakangas@ktm.fi

Taina RAUTIO
Senior Officer
Finish Food Safety Authority Evira
Mustialankatu 3
FI-00790 Helsinki FINLAND
Phone: +358 2077 24289
Fax: +358 2077 24350
E-mail: taina.rautio@evira.fi

Harriet WALLIN
Senior Officer, Food Control
Finnish Food Safety Authority Evira
Mustialankatu 3,
FI-00790 Helsinki FINLAND
Phone: +358 2077 24313
Fax: +358 2077 24277
E-mail: harriet.wallin@evira.fi

France
Francia

Paule ESCARGUEIL
Inspecteur Principal
DGCCRF Bureau C2-59 boulevard Vincent Auriol-
75703 Paris CEDEX 13 FRANCE
Phone: +33 1 44 97 32 05
Fax: +33 1 44 97 24 86
E-mail: paule.escargueil@dgccrf.finances.gouv.fr

Pascal AUDEBERT
Point de Contact du Codex alimentarius en France
Premier Ministre - Secrétariat général des Affaires européennes–2, boulevard Diderot–
75572 Paris CEDEX 12 FRANCE
Phone: +33 1 44 87 16 03
Fax: +33 1 44 87 16 04
E-mail: sgae-codex-fr@sgae.gouv.fr,
pascal.audebert@sgae.gouv.fr

Nelly DELFAUT
Chargee de Mission
Association Transformation Laitiere
42 rue de Chateaudum
75314 Paris Cedex 09 FRANCE
Phone: +33 1 49 70 72 66
Fax: +33 1 42 80 63 65
E-mail: trs@atla.asso.fr

Nadine JOSIEN
Roquette Frères
Regulatory Affairs
62080 Lestrem FRANCE
Phone: +33 3 21 63 37 47
Fax: +33 3 21 63 38 50
E-mail: nadine.josien@roquette.com

Germany
Allemagne
Alemania

Hermann Josef BREI
Federal Ministry of Food, Agriculture and Consumer Protection
Rochusstraße 1
D-53123 Bonn GERMANY
Phone: +49 228 529 4655
Fax: +49 228 529 4965
E-mail: hermann.brei@bmelv.bund.de

Claudia DIETRICH
Federal Ministry of Food, Agriculture and Consumer Protection
D-53123 Bonn GERMANY
Phone: +49 228 529 3785
Fax: +49 228 529 4965
E-mail: claudia.dietrich@bmelv.bund.de

Brigitte GROTHE
Adviser
Claire Waldoff-Straße 7
D-10117 Berlin GERMANY
Phone: +49 30 206 143 137
Fax: +49 30 206 143 237
E-mail: bgrothe@bll.de

Rainer GURTLER
Federal Institute for Risk Assessment
Thielallee 88-92
D-14195 Berlin GERMANY
Phone: +49 30 84123431
Fax: +49 3084123763
E-mail: rainer.guertler@bfr.bund.de

Andreas LERNHART
Administrator
Rue de la Loi 175
B-1048 Brussels BELGIUM
Phone: +32 2 281 6241
Fax: +32 2 281 7928
E-mail: andreas.lernhart@consilium.europa.eu

Michael PACKERT
Adviser
Gottlieb-Daimler-Straße 12
D-68168 Mannheim GERMANY
Phone: +49 621 421 573
Fax: +49 621 421 574
E-mail: michael.packert@suedzucker.de

Anke SENTKO
Sträßlerweg 13
D-77830 Bühlertal GERMANY
Phone: +49 7223 7768
Fax: +49 7223 74528
E-mail: sentko@t-online.de

Ghana

Kwamina VAN-ESS
Deputy Chief Executive(Food Division)
P.O.Box CT 2783,Cantonement
Accra, GHANA
Phone: +233 0 21 661248,673090,910761
Fax: +223 0 21 660389
E-mail: fdb@ghana.com/kwaminav@yahoo.com

Hungary
Hongrie
Hungría

Karolyne SZERDAHELYI
Senior Counsellor
PO Box 1, 1860, Budapest 55
Budapest, HUNGARY
Phone: +36 1 301 4110
Fax: +36 1 301 4808
E-mail: tanya.szerdahelyi@fvm.hu

Inde
India

Shilpa AGRAWAL
Federation of Indian Chambers of Commerce and Industry(FICCI)
Federation House, Tansen Marg
New Delhi-110001 INDIA
Phone: +91 9899938146
Fax: +91 124 2348150
E-mail: shagrawal@apac.ko.com

Rajesh KAPUR
Advisor (Food and Nutrition)
Ministry of Science and Technology,
Department of Biotechnology
Government of India
New Delhi-110003 INDIA
Phone: +91 11 24360745
Fax: +91 11 24360745 OR
E-mail: kapur.dbt@nic.in

Sudershan RAO
Senior Research Officer
National Institute of Nutrition
Hyderabad HYD-500007 INDIA
Phone: +91 40 27008921
Fax: +91 40 27019074
E-mail: vemulasr@yahoo.com

Shaminder Pal SINGH
Head FICCI-CIFTI Codex Cell
Confederation of Indian Chambers of Commerce and Industry
Federation House, Tansen Marg
New Delhi INDIA
Phone: +91 9810608422/+91 124 4539231
Fax: +91 124 4539200
E-mail: shamindr@gmail.com

Indonesia
Indonésie

Sri Irawati SUSALIT
Director of Food Product Standardization
National Agency of Drug and Food Control
Jl. Percetakan Negara No.23
Jakarta Pusat INDONESIA 10560
Phone: +62 21 42875584
Fax: +62 21 42875780
E-mail: iras48@yahoo.com

Machra FATHMI
Ministry of Industry
Jl Gatot Subroto kav 52-53
Jakarta INDONESIA
Phone: +62 21 5253526
Fax: +62 21 5253526

Yusup Akbar HIKMATULOH
Ministry of Industry
Jl Gatot Subroto kav 52-53
Jakarta INDONESIA
Phone: +62 21 5252709
Fax: +62 21 5252 709
E-mail: akbar_utami@yahoo.com

Mima Meilina RANGKUTI
Ministry of Industry
Jl Gatot Subroto kav 52-53
Jakarta INDONESIA
Phone: +62 21 5252709
Fax: +62 21 5252709
E-mail: mmeilina@yahoo.com

Dyah SETYOWATI
Staff of Directorate of Food Product Standardization
National Agency of Drug and Food Control
Jl.Percetakan Negara No.23
Jakarta Pusat INDONESIA 10560
Phone: +62 21 42875584
Fax: +62 21 42875780
E-mail: subdit_spo@yahoo.com

Achmad SUFIARDI
Director for Food SME'S Industry
Ministry of Industry
Jakarta, INDONESIA
Phone: +62 21 5253526
Fax: +62 21 5253526
E-mail: sulis_sufiaid@yahoo.com

SUPRIYADI
Department of Food and Agric. Products Technology
Faculty of Agricultural Technology, Gadjah Mada University
Jakarta 55281 INDONESIA
Phone: +62 274 549650
Fax: +62 274 549650
E-mail: suprif248@ugm.ac.id

SURADI
Ministry of Industry
Jl Gatot Subroto kav 52-53
Jakarta INDONESIA
Phone: +62 21 5252236
Fax: +62 21 5252236
E-mail: irsuradi@yahoo.co.id

Iran (Islamic Republic of)
Iran (République islamique d')
Irán (República Islámica del)

Hamid FEIZI
Deputy Director General
Temperate Fruits and Nut Office-Ministry of Jihad-Agriculture
N0908-9th Flour-Jihad Agriculture Ministry,
Taleghani Ave.
Tehran, IRAN
Phone: +982164582908
Fax: +982164582910
E-mail: hfeizi@yahoo.com

Iraq

Ismael AbdulKhdom Daher AL-ROBYAEE
Head, Food Additives Unit, Nutrition Research Institute
Adhamyia P.O.Box 4010
Baghdad, IRAQ
Phone: +964 7901579285
E-mail: xina-esmail@yahoo.com

Ireland
Irlande
Irlanda

Rhodri EVANS
Food Safety Authority of Ireland
Abbey Court, Lr. Abbey Street
Dublin 1, IRELAND
Phone: +353 1 8171303
Fax: +353 1 8171203
E-mail: revans@fsai.ie

Emer O'REILLY
Food Safety Authority of Ireland
Abbey Court, Lr. Abbey Street
Dublin 1, IRELAND
Phone: +353 1 8171344
Fax: +353 1 8171244
E-mail: eoreilly@fsai.ie

Italy
Italie
Italia

Ciro IMPAGNATIELLO
Ministero delle Politiche Agricole Alimentari e Forestali
Via XX Settembre, 20
00187 Rome, ITALY
Phone: +39 06 46656046
Fax: +39 06 4880273
E-mail: c.impagnatiello@politicheagricole.it

Japan
Japon
Japón

Simmo HAYASHI
Technical Advisor
2-6-1 Jinguumae, Shibuya-ku,
Tokyo 150-0001, JAPAN
Phone: +81 3 3403 2111
Fax: +81 3 3478 0059
E-mail: shinmo-hayashi@saneigenffi.co.jp

Tadashi HIRAKAWA
Technical Adviser
2-6-1 jinguumae, Shibuya-ku,
Tokyo 150-0001, JAPAN
Phone: +81 3 3403 2111
Fax: +81 3 3478 0059
E-mail: ta-hirakawa@jafa.gr.jp

Yuichi KATO
Deputy Director
1-2-2, Kasumigaseki, Chiyoda-ku,
Tokyo100-8916 JAPAN
Phone: +81 3 3595 2341
Fax: +81 3 3501 4868
E-mail: katou-yuuichi@mhlw.go.jp

Rieko MIYATA
Official
1-2-1, Kasumigaseki, Chiyoda-ku
Tokyo JAPAN
Phone: +81 3 3502 8732
Fax: +81 3 3507 4232
E-mail: rieko_miyata@nm.maff.go.jp

Kenichi NAGANO
Technical Adviser
2-6-1 Jinguumae, Shibuya-ku,
Tokyo 150-0001, JAPAN
Phone: +81 3 3403 2111
Fax: +81 3 3478 0059
E-mail: jffma-nagano@nifty.com

Ryosuke OGAWA
Director
1-2-1, Kasumigaseki, Chiyoda-ku
Tokyo, JAPAN
Phone: +81 3 3502 8732
Fax: +81 3 3507 4232
E-mail: ryousuke_ogawa@nm.maff.go.jp

Eiko OHTAKE
Assessment Division, Food Safety Commission Secretariat
Prudential Tower 6F 2-13-10 Nagata-cho, Chiyoda-ku
100-8989 Tokyo, JAPAN
Phone: +81 3 5251 9143
Fax: +81 3 3591 2236
E-mail: eiko.otake@cao.go.jp

Hiroyuki OKAMURA
Technical Adviser
2-6-1 Jinguumae, Shibuya-ku,
Tokyo 150-0001, JAPAN
Phone: +81 3 3403 2111
Fax: +81 3 3478 0059
E-mail: hiroyuki_okamura@t-hasegawa.co.jp

Kyoko SATO
Technical Officer
158-8501 Tokyo JAPAN
Phone: +81 3 3700 9403
Fax: +81 3 3700 9403
E-mail: ksato@nihs.go.jp

Kenya

Robert M. KILONZO
Public Health Officer
P.O.Box30016-00100
Nairobi, KENYA
Phone: +254 020 2717077extension45204
Fax: +254 020 2710055
E-mail: rmkilonzo@yahoo.co.uk

Madagascar

Lantoniaina Béatrice RALIJERSON
Head of Laboratory, Quality Control
TIKO Group-TIA Andranomanelatra
110 Antsirabe, MADAGASCAR
Phone: +261 33 11 473 19
Fax: +261 44 244 33
E-mail: beatrice@tiko.mg

Malaysia
Malaisie
Malasia

Zaleenah ZAINUDDIN
Senior Principal Assistant Director
Food Safety and Quality Division, Ministry of Health Malaysia
Level 3,Block E7,Parcel E,Precinct 1,Federal Government Administration Centre
62590 Putrajaya MALAYSIA
Phone: +603 8883 3518
Fax: +603 8889 3815
E-mail: zaleenah@moh.gov.my/zaleenahzain@yahoo.com

Ruhana ABDUL LATIF
Assistant Director
Food Safety and Quality Division, Ministry of Health Malaysia
Level 3,Block E7,Parcel E,Precinct 1,Federal Government Administration Centre
62590 Putrajaya, MALAYSIA
Phone: +603 8883 3552
Fax: +603 8889 3815
E-mail: ruhana_latif@moh.gov.my

Siti Noorbaiyah ABDUL MALEK
Assoc.Prof. Food Technology Programme,
Faculty of Applied Science
Universiti Teknologi Mara
40450 Shah Alam, MALAYSIA
Phone: +603 5544 4611
Fax: +603 5544 4562
E-mail: sitin865@salam.uitm.edu.my

Mali
Malí

Sekouba KEITA
Agence Nationale de La Sécurité Sanitaire des Aliments(ANSSA)
P.O.BOX 2362
Bamako MALI
Phone: +223 2220754
Fax: +223 2220747
E-mail: scodexmali@yahoo.fr

Gaoussou KANOUTE
Executive Director
National Quality Control Laboratory of Health
P.O. Box 232
Bamako MALI
Phone: +223 2224770
Fax: +223 2232281
E-mail: pgkanoute@yahoo.fr

Mexico
Mexique
México

Carlos ALMANZA
Gerente de Evaluación Epidemiológica de Riesgos
/COFEPRIS/Secretaria de Salud
Monterrey 33 Col. Roma, Deleg. Cuauhtemoc
C.P. 06700
México, D.F. MÉXICO
Phone: +5255 55148583
E-mail: carlosalmanza@salud.gob.mx

Mongolia
Mongolie
Mongolia

Batsuuri NANTSAG
State Secretary of Ministry Food and Agriculture
Government Building, Peace avenue 16a
Ulaanbaatar-210349 MONGOLIA
Phone: +976 11 262802, +976 99115785
Fax: +976 11 452554, +976 11 262853
E-mail:
ng_batsuuri@yahoo.com/dkhishigjargal@yahoo.com/
n_odelger2006@yahoo.com

Nepal
Népal

Arunanand MISHRA
Deputy Director General
Department of Food Technology and Quality Control
Babar Mahal
Kathmandu, NEPAL
Phone: +97714262739
Fax: +977 1 4262337
E-mail: dftqc@mail.com.np

Netherlands
Pays-Bas
Países Bajos

Judith Wieke TAS
PO Box 20350
2500 EJ The Hague
THE NETHERLANDS
Phone: +31 70 340 6365
Fax: +31 70 340 5554
E-mail: jw.tas@minvws.nl

Niek SCHELLING
National Codex Alimentarius Coordinator
PO box 20401
2500 EK The Hague
THE NETHERLANDS
Phone: +31 70 378 4426
Fax: +31 70 378 6145
E-mail: n.schelling@minlnv.nl

New Zealand
Nouvelle-Zélande
Nueva Zelandia

John VAN DEN BEUKEN
Programme Manager(Composition)
NZFSA
PO BOX 2835
Wellington, NEW ZEALAND
Phone: +64 4 8942581
Fax: +64 4 8942583
E-mail: john.vandenbeuken@nzfsa.govt.nz

Janet GOODMAN
Senior Food Adviser
NZFSA, PO BOX 2835
Wellington, NEW ZEALAND
Phone: +64 4 894 2575
Fax: +64 4 894 2583
E-mail: janet.goodman@nzfsa.govt.nz

Nigeria
Nigéria

Abimbola Opeyemi ADEGBOYE
Principal Regulatory Officer
National Agency for Food and Drug Administration
and Control
Central Laboratory Complex Oshodi-Apapa
Expressway, Oshodi, Lagos, NIGERIA
Phone: +234 8053170810/+234 1 4772453
Fax: +234 1 4772453
E-mail:
bimbostica@yahoo.cm/nafdacradiv@yahoo.co.uk

O A. ADENOLA
Director (SGRD)
Federal Ministry of Agriculture and Water Resources
Abuja
Nigeria

Talatu Kudi ETHAN
Assistant Chief Standards Officer
Standard Organization of Nigeria(SDN)
13/14 Victoria Arobieke St., Lekki Phase 1,
Lekki Lagos, NIGERIA
Phone: +234 8033378217
Fax: +234 12708246
E-mail: talatuethan@yahoo.com

Norway
Norvège
Noruega

Ingvild Kristine TØMMERBERG
Advisor
PB 383
2381Brumunddal, NORWAY
Phone: +47 23216764
Fax: +47 23216801
E-mail: inkto@mattilsynet.no

Oman
Omán

Saleh AL-ZAODJALI
Director
P.O.BOX 550-P.C 113
Muscat, OMAN
Phone: +968 24813238
Fax: +968 24815992
E-mail: dgsm123@omantel.net.om

Philippines
Philippines
Filipinas

Alicia LUSTRE
Director
Food Development Center National Food Authority,
Department of Agriculture
FTI cor. DBP Avenue,FTI Complex
Taguig City,Metro Manila
PHILIPPINES
Phone: +63 2 8384715
Fax: +63 2 8384692
E-mail: lustre@pacific.net.ph

Edgar CALBITAZA
Food and Drug Regulation Officer
Bureau of Food and Drugs Civic Drive
Filinvest Corporate City,
Alabang Muntinlupa PHILIPPINES
Phone: +63 2 8424584
Fax: +63 2 8424625
E-mail: e_calbitaza@yahoo.com

Poland
Pologne
Polonia

Joanna GAJDA
Head of Food Additives Laboratory
Department of Food Research
24 Chocimska Str.
00-79 Warsaw POLAND
Phone: +48 22 54 21 335
Fax: +48 22 54 21 225
E-mail: jgajda@pzh.gov.pl

Republic of Korea
République de Corée
República de Corea

Gui Im MOON
Deputy Director
Korea Food and Drug Administration
231 Jinheung-ro, Eunpyung-ku,
Seoul 122-704, REPUBLIC OF KOREA
Phone: +82 2 380 1687
Fax: +82 2 385 1399
E-mail: luna@kfda.go.kr

Yanghee CHO
Director
Div.Technical Regulatory and QA, Amway Korea Ltd.
4F Textile Bldg., #944-31, Daechi-3Dong, Gangnam-Gu
Seoul REPUBLIC OF KOREA
Phone: +82 2 3468 6170
Fax: +82 2 3468 6249
E-mail: yang-hee_cho@amway.com

Jaeho HA
Principal Research Scientist
Korea Food Research Institute
#San 46-1, Baekhyun-Dong, Bundang-Gu
Seongnam-Si, Gyeonggi-Do
REPUBLIC OF KOREA
Phone: +82 31 780 9127
Fax: +82 31 780 9264
E-mail: jhkfri@kfri.re.kr

Kyu-Jai HAN
Senior Research Scientist
Korea Food Research Institute
#San 46-1, Baekhyun-Dong, Bundang-Gu
Seongnam-Si, Gyeonggi-Do
REPUBLIC OF KOREA
Phone: +82 31 780 9120
Fax: +82 31 780 9264
E-mail: hankj@kfri.re.kr

Yooran KIM
Senior Researcher
Korea Food and Drug Administration
231 Jinheung-ro, Eunpyung-ku,
Seoul 122-704, REPUBLIC OF KOREA
Phone: +82 2 380 1347
Fax: +82 2 385 2461
E-mail: yurani00@kfda.go.kr

Eunho PARK
National Agriculture Products Quality Management Service
560,3ga,Dangsan-Dong, Youngdeungpo-Gu
Seoul REPUBLIC OF KOREA
Phone: +82 22165 6140
Fax: +82 2 2165 6008
E-mail: giyo0604@naqs.go.kr

Jae Ho WOON
Deputy Director
National Veterinary Research and Quarantine Service/
480 Anyang 6-dong, Manan-gu, Anyang city,
Gyeonggi province
430-824 Anyang REPUBLIC OF KOREA
Phone: +82 31 467 1992
Fax: +82 31 467 1989
E-mail: woonjh@nvrqs.go.kr

Serbia
Serbie

Ivan STANKOVIC
Professor of Bromatology and Food Safety Control
Institute of Bromatology, Faculty of Pharmacy
450 Vojvode Stepe
11000 Belgrade SERBIA
Phone: +381 11 3970379
Fax: +381 11 3972840
E-mail: istank@pharmacy.bg.ac.yu or
istank2003@yahoo.com

Slovenia
Slovénie
Eslovenia

Urska BLAZNIK
Research Scientist
National Institute of Public Health
Trubarjeva 2
1000 Ljubljana SLOVENIA
Phone: +38 612441587
Fax: +38 612441471
E-mail: urska.blaznik@ivz-rs.si

South Africa
Afrique du Sud
Sudáfrica

Maryke HERBST
Assistant Director
Private Bag X828
Pretoria SOUTH AFRICA
Phone: +12 3120164
Fax: +12 3123180
E-mail: herbsm@health.gov.za

Moira BYERS
Researcher
PO Box 41417, Craighall, 2024
Jonannesburg SOUTH AFRICA
Phone: +11 7895777
Fax: +865 144 190
E-mail: mby@cgcsa.co.za

Spain
Espagne
España

Augusta GIL
Jefe Servicio Normativa Tecnica
AESAN
Paseo Habana 74 TN 6º A
28036 Madrid SPAIN
Phone: +34 913380664
Fax: +34 913380169
E-mail: agile@msc.es

Sudan
Soudan
Sudán

Meyada Mohamed HASSAN AWAD ELKARIEM
Senior Official
Sudanese Standards and Metrology Organization
Phone: +249 1 22316578
Fax: +249 1 83774852
E-mail: maelkareem@hotmail.com

Sweden
Suède
Suecia

Marianne SJÖBLOM
Head of Section
Ministry of Agriculture
Mäster Mikaels gata 6
116 20 Stockholm SWEDEN
Phone: +046 8 4051121
Fax: +046 8 206496
E-mail: marianne.sjoblom@agriculture.ministry.se

Evelyn JANSSON ELFBERG
Principal Administrative Officer
National Food Administration
Box 622
SE-75126 Uppsala SWEDEN
Phone: +46 18 175500
Fax: +46 18 105848
E-mail: evelyn.jansson.elfberg@slv.se

Switzerland
Suisse
Suiza

Michel DONAT
Head of Section Foodstuff and Commodities
Direction Unit Consumer Protection
Swiss Federal Office of Public Health
CH-3003 Bern SWITZERLAND
Phone: +41 31 322 95 81
Fax: +41 31 322 95 74
E-mail: michel.donat@bag.admin.ch

Karin FELTES
Global Regulatory Affairs Manager
DSM Nutritional Products
PO Box 3255
Basle SWITZERLAND
Phone: +41 61 688 13 66
Fax: +41 61 688 13 47
E-mail: karin.feltes@dsm.com

Hervé NORDMANN
Director, Scientific & Regulatory Affairs
Ajinomoto
CH-1143 Apples SWITZERLAND
Phone: +41 21 800 37 63
Fax: +41 21 800 40 87
E-mail: herve.nordmann@asg.ajinomoto.com

Manfred LÜTZOW
Saqual Gmbh
Zürcherstrasse 147
CH-5432 Neuenhof SWITZERLAND
Phone: +41 56 406 23 58
Fax: +41 56 406 23 59
E-mail: maluetzow@saqual.com

Danielle MAGNOLATO
Regulatory Affairs Manager
Givaudan Schweiz AG
CH-8310 Kemptthal SWITZERLAND
Phone: +41 52 354 08 04
Fax: +41 52 354 08 17
E-mail: danielle.magnolato@givaudan.com

Afsaneh Mohammad SHAFII
Regulatory Advisor
Nestec Ltd.
CH-1800 Vevey SWITZERLAND
Phone: +41 21 924 3982
Fax: +41 21 924 4547
E-mail: afsaneh.shafii@nestle.com

Mark STAUBER
Direction Unit Consumer Protection
Section Foodstuff and Commodities
Swiss Federal Office of Public Health
Unit Consumer Protection Directorate
CH-3003 Bern SWITZERLAND
Phone: +41 31 322 95 59
Fax: +41 31 322 95 74
E-mail: mark.stauber@bag.admin.ch

Thailand
Thaïlande
Tailandia

Somchai CHARNNARONGKUL
Deputy Secretary General
National Bureau of Agricultural Commodity and Food Standards, Ministry of Agriculture and Cooperatives
Rajadamnern Nok Avenue
Bangkok THAILAND
Phone: +662 2803882
Fax: +662 2803886
E-mail: tosomchai@yahoo.com

Churairat ARPANANTIKUL
Secretary-General of Food Processing Industry Club
The Federation of Thai Industries
Queen Sirikit National Convention Center,
Zone C, 4th Floor,
60 New Rachadapisek Rd., Klongtoey 10110
Bangkok THAILAND
Phone: +6689 480 8381
Fax: +662 345 1281-3
E-mail: churairat.arpanantikul@intl.pepsico.com

Pornphan INTUSATITAYAKUL
Senior Technical Officer
Thai Frozen Foods Association
92/6 6th Fl. Sathorn Thani II, North Sathorn Rd.,
Bangkok THAILAND
Phone: +662 2355622
Fax: +662 2355625
E-mail: pornphan@thai-frozen.or.th

Vanida KHAOTHIAR
Food Technologist
Food and Drug Administration
Nonthaburi THAILAND
Phone: +662 5907126
Fax: +662 5907177
E-mail: vdkt@fda.moph.go.th

Jutima LIKITRATANAPORN
Thailand Food and Drug Administration
Nonthaburi THAILAND
Phone: +662 5907207
Fax: +662 5907011
E-mail: july@fda.moph.go.th

Nalinthip PEANEE
Standards Officer
National Bureau of Agricultural Commodity and Food Standards, Ministry of Agriculture and Cooperatives
Rajadamnern Nok Avenue
Bangkok THAILAND
Phone: +662 2831600 ext. 1182
Fax: +662 2831669
E-mail: nalinthip@acfs.go.th

Tharathorn THANAWANICHNARM
Technical Administrator
Thai Food Processors' Association
170/21-22, 9th Floor Ocean Tower 1Building, New-Ratchadapisek Rd., Klongtoey 10110
Bangkok THAILAND
Phone: +662 261 2684-6
Fax: +662 261 2996-7
E-mail: technical@thaifood.org

Kamlert WANTHANEE
Medical Scientist
Bureau of Quality and Safety of Food
Tiwanond Rd., 11000
Nonthaburi THAILAND
Phone: +662 951 0000 ext. 99626
Fax: +662 951 1023
E-mail: wanth@dmsc.moph.go.th

Togo

Egue KOKOU
Director of Laboratory
BP:1163
Togo
Phone: +228 2507448/9463943
Fax: +228 2251559
E-mail: eguekokou@yahoo.fr

Uganda
Ouganda

Geoffrey ONEN
Senior Government Analyst
Government Chemist and Analytical Laboratory
P.O.BOX 2174 Kampala UGANDA
Phone: +256712832871
E-mail: onengff1@yahoo.com

United Kingdom of Great Britain and Northern Ireland
Royaume-Uni de Grande-Bretagne et d'Irlande du Nord
Reino Unido de Gran Bretaña e Irlanda del Norte

Stephen JOHNSON
Head of Food Additives
Food Standards Agency
125,Kingsway,Aviation House, Room 506
London ENGLAND,WC2B 6NH
Phone: +44 20 7276 8508
Fax: +44 20 7276 8514
E-mail: stephen.johnson@foodstandards.gsi.gov.uk

Glynis GRIFFITHS
Senior Executive Officer
Food Standards Agency
Room 515c, Aviation House,125 Kingsway
London ENGLAND,WC2B 6NH
Phone: +44 20 7276 8556
Fax: +44 20 7276 8514
E-mail: glynis.griffiths@foodstandards.gsi.gov.uk

Brian WHITEHOUSE
Consultant
6 Church Bank, Richmond Road
Bowdon, Cheshire WA14 3NW
UNITED KINGDOM
Phone: +44 161 928 6681
Fax: +44 161 928 6681
E-mail: brian@churchbank.demon.co.uk

United Republic of Tanzania
République-Unie de Tanzanie
República Unida de Tanzanía

Claude J.S. MOSHA
Chief Standards Officer,
Head, Agriculture and Food Section,
Tanzania Bureau of Standards
P.O.BOX 9524
Dar Es Salaam TANZANIA
Phone: +255 22 2450206
Fax: +255 22 2450959
E-mail: cjsmoshar@yahoo.co.uk or
claude.mosha@tbs.org.tz

United States of America
États-Unis d'Amérique
Estados Unidos de América

Dennis KEEFE
Manager, International Activities
U.S.FDA, Center for Food Safety and Applied Nutrition, Office of Food Additive Safety
5100 Paint Branch Parkway
College Park, MD 20740-3835
USA
Phone: +1 301 436 1284
Fax: +1 301 436 2972
E-mail: dennis.keefe@fda.hhs.gov

Timothy ADAMS
Scientific Director of the Flavor and Extract manufacturers ASS.
1620 I Street NW
Washington D.C. USA
Phone: +1 202 331 2325
Fax: +1 202 463 8998
E-mail: tadams@therobertsgroup.net

Susan CARBERRY
Supervisory Chemist
U.S.FDA, Center for Food Safety & Applied Nutrition,
Office of Food Additive Safety;
5100 Paint Branch Parkway; HFS-265
College Park, MD 2740-3835 USA
Phone: +1 301 436 1269
Fax: +1 301 436 2972
E-mail: susan.carberry@fda.hhs.gov

Carrie HENDRICKSON
Consumer Safety Officer
U.S.FDA Center for Food Safety and Applied Nutrition
Office of Food Additive Safety, 5100 Paint Branch Parkway, HFS-275
College Park, MD 20740-3835 USA
Phone: +1 301 436 1202
Fax: +1 301 436 2964
E-mail: carrie.hendrickson@fda.hhs.gov

Mark HEPP
U.S.FDA; Center for Food Safety and Applied Nutrition
Office of Food Additive Safety,5100 Paint Branch Parkway, HFS-275
College Park,MD,20740-3835 USA
Phone: +1 301 436 1203
Fax: +1 301 436 2965
E-mail: mark.hepp@fda.hhs.gov

Julia HOWELL
President J.C. Howell Consulting, LLC
1681 Villa Rica Road, SW
Powder Springs, Georgia 30127 USA
Phone: +1 770 439 6119
Fax: +1 770 439 7977
E-mail: jchowell1@aol.com

Mari KIRRANE
Wine Technical Advisor
Alcohol and Tobacco Tax and Trade Bureau
221 Main St, Suite 1340
San Francisco, CA 94105 USA
Phone: +1 415 625 5793
Fax: +1 415 625 5781
E-mail: mari.kirrane@ttb.gov

Fred SHINNICK
Executive Director, Regulatory Affairs
Senomyx, Inc.
4767 Nexus Centre Drive
San Diego, CA 92121 USA
Phone: +1 858 646 8303
Fax: +1 858 404 0750
E-mail: fred.shinnick@senomyx.com

Dawn A. WILLIAMS
Office of Scientific and Technical Advice
USDA/FAS Market Access and Bilateral Issues
Division Plant Branch
Suite 5633 1400 Independence Ave. SW
Washington, DC 20250 USA
Phone: +1 202 720 0897
Fax: +1 202 720 3799
E-mail: dawn.williams@fas.usda.gov

Zambia
Zambie

Gladys Chirwa KABAGHE
Nutritionist-Food Quality
Lusaka ZAMBIA
Phone: +260 1 227803
Fax: +260 1 221426
E-mail: gladysckabaghe@yahoo.com

UNITED NATIONS AND SPECIALIZED AGENCIES

Food and Agriculture Organization of the UN (FAO)

Annika WENNBERG
Senior Officer
FAO Joint Secretary to JECFA,
Nutrition and Consumer Protection Division,
FAO, Viale delle Terme di Caracalla
00153 Rome ITALY
Phone: +39 06 57053283
Fax: +39 06 57054593
E-mail: annika.wennberg@fao.org

World Health Organization (WHO)

Angelika TRITSCHER
WHO Joint Secretary to JECFA
Avenue Appia 20
1211 Geneva SWITZERLAND
Phone: +41 22 791 3569
Fax: +41 22 791 4848
E-mail: tritschera@who.int

Myoengsin CHOI
Scientist
Avenue Appia 20
1211 Geneva SWITZERLAND
Phone: +41 22 791 1523
Fax: +41 22 791 4848
E-mail: choim@who.int

Gerald MOY
GEMS/Food Manager
Department of Food Safety, Zoonoses and Foodborne Diseases
1211 Geneva SWITZERLAND
Phone: +41 22 791 3698
Fax: +41 22 791 2111
E-mail: moyg@who.int

Seongsoo PARK
Scientist
Department of Food Safety, Zoonoses and Foodborne Diseases
20, Avenue Appia
1211 Geneva SWITZERLAND
Phone: +41 22 791 33 64
Fax: +41 22 791 48 07
E-mail: parks@who.int

INTERNATIONAL INTERGOVERNMENTAL ORGANIZATIONS

International Organization of Vine and Wine (OIV)

Jean-Claude RUF
Head of Scientific and Technical Department
18 rue d'Aguesseau
Paris FRANCE
Phone: +33 1 44 94 80 94
Fax: +33 1 42 66 90 63
E-mail: jruf@oiv.int

INTERNATIONAL NON-GOVERNMENTAL ORGANIZATIONS

European Cereals Starch Industry Association (AAC)

Huan LI
Executive of Regulatory Affairs
43, Avenue des Arts
Bruxelles BELGIUM
Phone: +32 2 289 6760
Fax: +32 2 513 5592
E-mail: aaf@aaf-eu.org

Association internationale pour le développement des gommes naturelles (AIDGUM)

John LUPIEN
Via Aventina,30
00153 Rome ITALY
Phone: +39 06 5725 0042
Fax: +39 06 574 3786
E-mail: john@jrlupien.net

Association of Manufactures and Formulators of Enzyme Products (AMFEP)

Mette Marie LADEGAARD
Regulatory Affairs Manager
Novozymes A/S
Krogshoejvej 36
DK-2880 Bagsvaerd
Denmark
Phone: +45 4442 3073
Fax: +45 4498 4647
E-mail: mml@novozymes.com

Huub SCHERES
Regulatory Affairs Director
Genencor,Danisco Division
Danisco_Genencor, Archimedesweg 30
2333 CN Leiden
Netherlands
Phone: +31 0 71 568 6168
Fax: +31 0 71 568 6169
E-mail: huub.scheres@danisco.com

BIOPOLYMER INTERNATIONAL

Jean-Claude ATTALE
Regulatory Affairs Director
Avenue des Gaulois, 9
B-1040 Brussels BELGIUM
Phone: +32 2 736 53 54
Fax: +33 1 39 04 67 99
E-mail: biopolymer@ecco-eu.com
or jean-claude.attale@cargill.com

European Committee of Sugar Producers (CEFS)

Oscar RUIZ DE IMANA
Head of Scientific & Regulatory Affairs
Avenue Tervuren 182
Brussels BELGIUM
Phone: +32 2 7620760
Fax: +32 2 7710026
E-mail: oscar.ruiz@cefs.org

Confederation of the Food and Drink Industries of the EU (CIAA)

Michael KNOWLES
Group SRA Director
Coca-Cola European Union Group
Chaussee de Mons, 1424
1070 Brussels BELGIUM
Phone: +32 2 559 2710
Fax: +32 2 559 2378
E-mail: mknowles@eur.ko.com

European Food Emulsifier Manufacturers' Association (EFEMA)

Lisa JENSEN
Regulatory Affairs Advisor
Danisco
Edwin Rahrs Vej 38
DK-8220 Brabrand
Denmark
Phone: +45 89435123
Fax: +45 89435169
E-mail: lisa.jensen@danisco.com

European Flavour & Fragrance Association (EFFA)

Dan DILS
Executive Director
Avenue des Arts, 6
1210 Brussels BELGIUM
Phone: +32 2 214 20 40
Fax: +32 2 230 02 65
E-mail: ddils@effaorg.org

Enzyme Technical Association (ETA)

Michael AUERBACH
Senior Science Advisor
Danisco USA Inc.
565 Taxter Road.Ste.590
Elmsford, New York,10523-2300
USA
Phone: 800-255-6837ext.2506/+913 764 8100
Fax: +1 914 592 1407
E-mail: michael.auerbach@danisco.com

European Wax Federation (EWF)

Alexandra HADJIYIANNI
Secretariat General
165 Boulevard du Souverain
1160 Brussels BELGIUM
Phone: +32 2 5669131
Fax: +32 2 5669111
E-mail: alexandra.hadjiyianni@wax.org

International Alliance of Dietary/Food Supplement Associations (IADSA)

Peter Berry OTTAWAY
Technical Advisor
50, Rue de l'Association
Brussels-1000 BELGIUM
Phone: +32 2 2091155
Fax: +32 2 2233064
E-mail: secretariat@iadsa.be

David PINEDA ERENO
Manager, Regulatory Affairs
50, Rue de l'Association
Brussels-1000 BELGIUM
Phone: +32 2 2091155
Fax: +32 2 2233064
E-mail: secretariat@iadsa.be

International Council of Beverages Associations (ICBA)

Paivi JULKUNEN
Chair, ICBA Committee for Codex
3-3-3 Nihonbashi-Muromachi Chuo-Ku
Tokyo103-0022
Japan
Phone: +1 404 676 2677
Fax: +1 404 598 2677
E-mail: pjulkunen@na.ko.com

Simon BROOKE-TAYLOR
Consultant
BROOKE-TAYLOR & Co Pty Ltd
P.O. Box 544
Bright Vic 3741
AUSTRALIA
Phone: +61 03 5750 1893
Fax: +61 03 5750 1893
E-mail: simon@brooketaylor.com.au

Nancy HIGLEY
Technical Advisor
ICBA
3-3-3 Nihonbashi-Muromachi Chuo-Ku
Tokyo 1030022
Japan
Phone: +1 914 742 4856
Fax: +1 914 749 3356
E-mail: nancy.higley@pepsi.com

Kensuke WATANABE
Technical Advisor
Japan Soft Drinks Association
3-3-3 Nihonbashi-Muromachi Chuo-Ku Tokyo, Japan
Tokyo 103-0022
Japan
Phone: +81 3 3270 7300
Fax: +81 3 3270 7306
E-mail: ken-watanabe@suntoryfoods.co.jp

International Chewing Gum Association (ICGA)

John ELDRED
Counsel
C/O,Keller and Heckman
Suite 3604, The Bund Center, 222 Yan'an Dong Lu
Shang Hai 200002
China
Phone: +86 21 6335 1000
Fax: +86 21 6335 1618
E-mail: eldred@khlaw.com

Jean SAVIGNY
Counsel
Rue Blanche 25
Brussels 1060 BELGIUM
Phone: +32 2 5410570
E-mail: savigny@khlaw.be

Thomas VOLLMUTH
Director, Wm .Wrigley Jr. Company
1132 Blackhawk Street,
Chicago, IL 60622 USA
USA
Phone: +1 312 794 6024
Fax: +1 312 794 6162
E-mail: thomas.vollmuth@wrigley.com

International Council of Grocery Manufacturers Associations (ICGMA)

Peggy ROCHETTE
Sr. Director International Policy
Grocery Manufactures Association
1350 I Street NW
Washington DC
USA
Phone: +1 202 639 5921
Fax: +1 202 639 5991
E-mail: prochette@fpa-food.org

International Dairy Federation (IDF/FIL)

Aurélie DUBOIS
Assistant to the Technical Director
International Dairy Federation
Diamant Building
80, Boulevard Auguste Reyers
1030 Brussels BELGIUM
Phone: +32 2 706 8645
Fax: +32 2 733 0413
E-mail: adubois@fil-idf.org

Allen RAY SAYLER
Senior Director
International Dairy Foods Association
1250 H Street, North West Suite 900
Washington, DC 20005
USA
Phone: +1 202 220 3544
Fax: +1 202 331 7820
E-mail: asayler@idfa.org

Meiyan YU
Chinese National Committee of the IDF
337 Xuefu Road
Harbin 150086
China
Phone: +86 451 8666 1498
Fax: +86 451 8666 1498
E-mail: meiyanyu@vip.163.com

International Food Additives Council (IFAC)

Franklin FENG
Technical Services Supervisor
CP Kelco, 701, Xingyyuan Tech Plaza,
No. 481 Guiping Rd.
Shanghai 200233
China
Phone: +86 21 5175 8488
E-mail: franklin.feng@cpkelco.com

Lyn O'Brien NABORS
President
1100 Johnson Ferry Road – Suite 300
Atlanta, Georgia 30084
USA
Phone: +1 404 252 3663
Fax: +1 404 252 0774
E-mail: lnabors@kellencompany.com

Jacky FEI
Technical Sales Manager
CP Kelco, 701, Xingyyuan Tech Plaza,
No.481 Guiping Rd.
Shanghai 200233
China
Phone: +86 21 5175 8488
E-mail: jacky.fei@cpkelco.com

Richard GREEN
Director, Regulatory Affairs
CP Kelco, 8355 Aero Drive
San Diego, CA 92123
USA
Phone: +1 858 467 6549
Fax: +1 858 467 6505
E-mail: rick.green@cpkelco.com

Randy MA
11/F, R.1177, Block A, Gateway Plaza
No.18 Xiaguangli,Chaoyang District
Beijing
China
Phone: +86 10 592 31096
Fax: +86 10 592 31090
E-mail: rma@kellencompany.com

Cloris TIAN
Regulatory Specialist
Shanghai Colorcon
No.688 Chungdong Road, Shanghai,
Xinzhuang Industry Zone
China
Phone: +86 21 5442 2222
Fax: +86 21 5442 2229
E-mail: ctian@colorcon.com

Alfons WESTGEEST
Avenue Marcel Thiry 204
B-1200 Brussels BELGIUM
Phone: +322 664 9610
Fax: +322 774 9690
E-mail: awestgeest@kelleneurope.com

Institute of Food Technologists (IFT)

Cory BRYANT
Sr. Research Scientist
1025 Connecticut Ave. NW, Suite 503
Washington, DC
USA
Phone: +1 202 330 4978
Fax: +1 202 315 5168
E-mail: cmbryant@ift.org

Rodney GRAY
Vice President, Regulatory Affairs, Martek,
Chair IFT Global Regulations and Policies Committee
6480 Dobbin Road
Columbia MD
USA
Phone: +1 443 542 2327
Fax: +1 410 740 2985
E-mail: rgray@martek.com

Gloria BROOKS-RAY
Advisor, Codex and International Regulatory Affairs
Exponent
P.O.Box 97
Mountain Lakes, NJ 07046
USA
Phone: +1 973 334 4652
E-mail: gbrooksray@exponent.com

James HOW
Cargill
Beijing
China
Phone: +86 10 84863191ext823
Fax: +86 10 84863868
E-mail: james_how@cargill.com

Paul KUZNESOF
Pmkuznesof, LLC 8802 Leonard Drive
Silver Spring,MD 20910
USA
Phone: +1 301 585 1253
Fax: +1 301 585 1253
E-mail: paul.kuznesof@pmkuznesof.com

International Federation of Fruit Juice Producers (IFU)

Bruno JUD
23, Boulevard des Capucines
PARIS France
Phone: +33 1 47428280
Fax: +33 1 47428281
E-mail: ifu@ifu-fruitjuice.com/bjud@unipektin.ch

International Glutamate Technical Committee (IGTC)

Masanori KOHMURA
Manager
15-1 Kyobashi, 1-Chome, Chuo-ku
Tokyo 104-8315
Japan
Phone: +81 3 5250 8184
Fax: +81 3 5250 8403
E-mail: masanori_kohmura@ajinomoto.com

International Organization of the Flavor Industry (IOFI)

Thierry CACHET
Scientific Director
Avenue des Arts 6
B-1210 Brussels
Belgium
Phone: +32 22142052
Fax: +32 22142069
E-mail: tcachet@iofiorg.org

International Pectin Producers' Association (IPPA)

Colin MAY
Executive Secretary
P.O.Box 151, Wellington
Hereford HR4 8YZ
England
Phone: +44 1432830529
Fax: +44 1432830716
E-mail: executive-secretary@ippa.info

International Sweeteners Association (ISA)

Frances HUNT
Secretary General
Avenve des Gaulois, 9
Brussels BELGIUM
Phone: +32 27365354
Fax: +32 27323427
E-mail: isa@ecco-eu.com

Robert PETERSON
VP Regulatory Affairs
Tate and Lyle 2200 E.Eldorado
Decatur, IL 60044
USA
Phone: 217 848 0643
Fax: 217 421 4753
E-mail: robert.peterson@tateandlyle.com

International Special Dietary Foods Industries (ISDI)

Amandine DEVERGIES
Scientific and Regulatory Affairs
194 Rue de Rivoli
75001 Paris FRANCE
Phone: +33 1 53 45 87 87
Fax: +33 1 53 45 87 80
E-mail: andree.bronner@isdifederation.org

Lisa CRAIG
194 Rue de Rivoli
75001 Paris FRANCE
Phone: +33 1 53 45 87 87
Fax: +33 1 53 45 87 80
E-mail: andree.bronner@isdifederation.org

Xuejun ZHAO
194 Rue de Rivoli
75001 Paris FRANCE
Phone: +33 1 53 45 87 87
Fax: +33 1 53 45 87 80
E-mail: andree.bronner@isdifederation.org

Marinalg International

Eunice CUIRLE
Avenue Brugman 12 A Box 12
1060 Brussels
Belgium
Phone: +32 2 5383825
Fax: +32 2 5383826
E-mail: marinalg@marinalg.org

Natural Food Colours Association (NATCOL)

Mary O'CALLAGHAN
General Secretary
P.O. Box 3255, Boycestown
Carrigaline, Co. Cork
Ireland
Phone: +353 21 4919673
Fax: +353 21 491 9673
E-mail: secretariat@natcol.org

Pierre KIRSCH
Senior Scientist
Avenue du Pesage 18/Boite 13
1050 Brussels
Belgium
Phone: +32 4 73 97 40 02
E-mail: kirsch@khlaw.be

Organisation des fabricants de produits cellulosiques alimentaires (OFCA)

George MANSVELD
Manager Regulatory Affairs Asia-Pacific
Kerkweide 27
Leidschendam
Netherlands
Phone: +31 651614279
Fax: +31 703902715
E-mail: gmansveld@herc.com

Dereke CHIH CHIEN TSAO
Manager Regulatory Affairs Asia-Pacific
Kerkweide 27
Leidschendam
Netherlands
Phone: +886932381765
Fax: +886 225044077
E-mail: dtsao@herc.com

SECRETARIAT

Joint FAO/WHO Food Standards Programme (Codex Secretariat)

Annamaria BRUNO
Food Standards Officer
FAO/WHO Food Standards Progamme, FAO
Viale delle Terme di Caracalla
00153 Rome ITALY
Phone: +39 06570 56254
Fax: +39 06570 54593
E-mail: annamaria.bruno@fao.org

Noriko ISEKI
Senior Food Standards Officer
FAO/WHO Food Standards Progamme, FAO
Viale delle Terme di Caracalla
00153 Rome ITALY
Phone: +39 06570 53195
Fax: +39 06570 54593
E-mail: noriko.iseki@fao.org

Masashi KUSUKAWA
Food Standards Officer
FAO/WHO Food Standards Progamme, FAO
Viale delle Terme di Caracalla
00153 Rome ITALY
Phone: +39 06 570 54796
Fax: +39 06570 54593
E-mail: masashi.kusukawa@fao.org

YmShik LEE
Food Standards Officer
FAO/WHO Food Standards Progamme, FAO
Viale delle Terme di Caracalla
00153 Rome ITALY
Phone: +39 570 55854
Fax: +39 06570 54593
E-mail: ymshik.lee@fao.org

Kazuaki MIYAGISHIMA
Secretary, Codex Alimentarius Commission
FAO/WHO Food Standards Progamme, FAO
Viale delle Terme di Caracalla
00153 Rome ITALY
Phone: +39 06570 54390
Fax: +39 06570 54593
E-mail: kazuaki.myagishima@fao.org

Chinese Secretariat

Xiumei LIU
Chief Scientist
National Institute of Nutrition and Food Safety, China
CDC,MOH
No.7 Panjiayuan Nanli
Beijing CHINA
Phone: +86 10 67791259
Fax: +86 10 67711813
E-mail: xiumeiliu@ccfa.cc/secretariat@ccfa.cc

Yongxiang FAN
Director
National Institute of Nutrition and Food Safety, China
CDC, MOH
No.7 Panjiayuan Nanli
Beijing 100021 CHINA
Phone: +86 10 87720035
Fax: +86 10 87720035
E-mail: fyx@ccfa.cc

Fei GUO
National Institute of Nutrition and Food Safety, China
CDC, MOH
No.7 Panjiayuan Nanli
Beijing CHINA
Phone: +86 10 67791259
Fax: +86 10 67711813
E-mail: amoing0927@yahoo.com.cn

Xuegui KAN
Senior Consultant
Ministry of Health
No.1 Nanlu Xizhimenwai
Beijing 100044 CHINA
Phone: +86 10 87768526
Fax: +86 10 67711813
E-mail: kanxuegui@ccfa.cc

Ling LI
National Institute of Nutrition and Food Safety, China
CDC, MOH
No.7 Panjiayuan Nanli
Beijing 100021 CHINA
Phone: +86 10 87776914
Fax: +86 10 67711813
E-mail: wcumsliling007@tom.com

Huanchen LIU
National Institute of Nutrition and Food Safety, China
CDC, MOH
No.7 Panjiayuan Nanli
Beijing 100021 CHINA
Phone: +86 10 87720035
Fax: +86 10 67711813
E-mail: hcflash@163.com

Xuedan MAO
Research Assistant
National Institute of Nutrition and Food Safety, China
CDC, MOH
No.7 Panjiayuan Nanli
Beijing 100021 CHINA
Phone: +86 10 67791259
Fax: +86 10 67711813
E-mail: maoxuedan@163.com

Jing TIAN
Research Assistant
National Institute of Nutrition and Food Safety, China
CDC, MOH
No.7 Panjiayuan Nanli
Beijing 100021 CHINA
Phone: +86 10 67791259
Fax: +86 10 67711813
E-mail: tianjing@ccfa.cc

Jianbo ZHANG
Assistant Researcher
National Institute of Nutrition and Food Safety, China
CDC, MOH
No.7 Panjiayuan Nanli
Beijing 100021 CHINA
Phone: +86 10 87776914
Fax: +86 10 67711813
E-mail: zhjb@ccfa.cc

Lihua ZHU
Research Assistant
National Institute of Nutrition and Food Safety, China
CDC, MOH
No.7 Panjiayuan Nanli
Beijing 100021 CHINA
Phone: +86 10-87776914
Fax: +86 10 67711813
E-mail: zhulihua2011@yahoo.com.cn

Lei ZHU
Research Assistant
National Institute of Nutrition and Food Safety, China
CDC, MOH
No.7 Panjiayuan Nanli
Beijing 100021 CHINA
Phone: +86 10 67791259
Fax: +86 10 67711813
E-mail: zhulei@ccfa.cc

Tanja ÅKESSON
Codex Contact Point
P.O.Box 20401
2500 EK The Hague
THE NETHERLANDS
Phone: +31 70 3784045
Fax: +31 70 3786141
E-mail: t.z.j.akesson@Minlnv.nl

Appendix II

PROPOSED AMENDMENTS TO CODEX PROCEDURAL MANUAL

TERMS OF REFERENCE OF THE COMMITTEE ON FOOD ADDITIVES

Terms of reference:

(a) to establish or endorse acceptable ~~permitted~~ maximum levels for individual food additives;

(b) to prepare priority lists of food additives for risk assessment by the Joint FAO/WHO Expert Committee on Food Additives;

(c) to assign functional classes to individual food additives;

(d) to recommend specifications of identity and purity for food additives for adoption by the Commission;

(e) to consider methods of analysis for the determination of additives in food; and

(f) to consider and elaborate standards or codes for related subjects such as the labelling of food additives when sold as such.

Appendix III

PROPOSED AMENDMENTS TO CODEX PROCEDURAL MANUAL

RISK ANALYSIS PRINCIPLES APPLIED BY THE CODEX COMMITTEE ON FOOD ADDITIVES AND THE CODEX COMMITTEE ON CONTAMINANTS IN FOODS ~~CODEX COMMITTEE ON FOOD ADDITIVES AND CONTAMINANTS~~

SECTION 1. SCOPE

1) This document addresses the respective applications of risk analysis principles by the ~~Codex Committee on Food Additives and Contaminants (CCFAC)~~ Codex Committee on Food Additives (CCFA) and the Codex Committee on Contaminants in Foods (CCCF) and the Joint FAO/WHO Expert Committee on Food Additives (JECFA). For matters which cannot be addressed by JECFA, this document does not preclude the possible consideration of recommendations arising from other internationally recognized expert bodies, as approved by the Commission.

2) This document should be read in conjunction with the *Working Principles for Risk Analysis for Application in the Framework of the Codex Alimentarius*.

SECTION 2. ~~CCFAC~~ CCFA/CCCF and JECFA

3) ~~CCFAC~~ CCFA/CCCF and JECFA recognize that communication between risk assessors and risk managers is critical to the success of their risk analysis activities.

4) ~~CCFAC~~ CCFA/CCCF and JECFA should continue to develop procedures to enhance communication between the two committees.

5) ~~CCFAC~~ CCFA/CCCF and JECFA should ensure that their contributions to the risk analysis process involve all interested parties and are fully transparent and thoroughly documented. While respecting legitimate concerns to preserve confidentiality, documentation should be made available, upon request, in a timely manner to all interested parties.

6) JECFA, in consultation with ~~CCFAC~~ CCFA/CCCF, should continue to explore developing minimum quality criteria for data requirements necessary for JECFA to perform risk assessments. These criteria are used by ~~CCFAC~~ CCFA/CCCF in preparing ~~its~~ their Priority List for JECFA. The JECFA Secretariat should consider whether these minimum quality criteria for data have been met when preparing the provisional agenda for meetings of JECFA.

SECTION 3. ~~CCFAC~~ CCFA/CCCF

7) ~~CCFAC~~ CCFA/CCCF ~~is~~ are primarily responsible for recommending risk management proposals for adoption by the CAC.

8) ~~CCFAC~~ CCFA/CCCF shall base ~~its~~ their risk management recommendations to the CAC on JECFA's risk assessments, including safety assessments[1], of food additives, naturally occurring toxicants, and contaminants in food.

9) In cases where JECFA has performed a safety assessment and ~~CCFAC~~ CCFA/CCCF or the CAC determines that additional scientific guidance is necessary, ~~CCFAC~~ CCFA/CCCF or CAC may make a more specific request to JECFA to obtain the scientific guidance necessary for a risk management decision.

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[1] A Safety Assessment is defined as a scientifically-based process consisting of: 1) the determination of a NOEL (No Observed Effect Level) for a chemical, biological, or physical agent from animal feeding studies and other scientific considerations; 2) the subsequent application of safety factors to establish an ADI or tolerable intake; and 3) comparison of the ADI or tolerable intake with probable exposure to the agent (Temporary definition to be modified when JECFA definition is available).

10) ~~CCFAC~~ CCFA's risk management recommendations to the CAC with respect to food additives shall be guided by the principles described in the Preamble and relevant annexes of the Codex General Standard for Food Additives.

11) ~~CCFAC~~ CCCF's risk management recommendations to the CAC with respect to contaminants and naturally occurring toxicants shall be guided by the principles described in the Preamble and relevant annexes of the Codex General Standard for Contaminants and Naturally Occurring Toxins in Food.

12) ~~CCFAC~~ CCFA/CCCF's risk management recommendations to the CAC that involve health and safety aspects of food standards shall be based on JECFA's risk assessments and other legitimate factors relevant to the health protection of consumers and to ensuring fair practices in food trade in accordance with the *Criteria for the Consideration of the Other Factors Referred to in the Second Statement of Principles*.

13) ~~CCFAC~~ CCFA/CCCF's risk management recommendations to the CAC shall take into account the relevant uncertainties and safety factors described by JECFA.

14) ~~CCFAC~~ CCFA shall endorse maximum use levels only for those additives for which 1) JECFA has established specifications of identity and purity and 2) JECFA has completed a safety assessment or has performed a quantitative risk assessment.

15) ~~CCFAC~~ CCCF shall endorse maximum levels only for those contaminants for which 1) JECFA has completed a safety assessment or has performed a quantitative risk assessment and 2) the level of the contaminant in food can be determined through appropriate sampling plans and analysis methods, as adopted by Codex. ~~CCFAC~~ CCCF should take into consideration the analytical capabilities of developing countries unless public health considerations require otherwise.

16) ~~CCFAC~~ CCFA/CCCF shall take into account differences in regional and national food consumption patterns and dietary exposure as assessed by JECFA when recommending maximum use levels for additives or maximum levels for contaminants and naturally occurring toxicants in food.

17) Before finalising proposals for maximum levels for contaminants and naturally occurring toxicants, ~~CCFAC~~ CCCF shall seek the scientific advice of JECFA about the validity of the analysis and sampling aspects, about the distribution of concentrations of contaminants and naturally occurring toxicants in foods and about other relevant technical and scientific aspects, including dietary exposure, as necessary to provide for a suitable scientific basis for its advice to ~~CCFAC~~ CCCF.

18) When establishing its standards, codes of practice, and guidelines, ~~CCFAC~~ CCFA/CCCF shall clearly state when it applies any other legitimate factors relevant to the health protection of consumers and to ensuring fair practices in food trade in accordance with the *Criteria for the Consideration of the Other Factors Referred to in the Second Statement of Principles*, in addition to JECFA's risk assessment, and specify its reasons for doing so.

19) ~~CCFAC~~ CCFA/CCCF's risk communication with JECFA includes prioritising substances for JECFA review with the view towards obtaining the best available risk assessment for purposes of elaborating safe conditions of use for food additives and elaborating safe maximum levels or codes of practice for contaminants and naturally occurring toxicants in food.

20) ~~CCFAC~~ CCFA/CCCF shall consider the following when preparing their~~its~~ priority list of substances for JECFA review:

- Consumer protection from the point of view of health and prevention of unfair trade practices;
- ~~CCFAC~~ CCFA/CCCF's Terms of Reference;
- JECFA's Terms of Reference;
- The Codex Alimentarius Commission's Strategic Plan , its relevant plans of work and *Criteria for the Establishment of Work Priorities*;
- The quality, quantity, adequacy, and availability of data pertinent to performing a risk assessment, including data from developing countries;
- The prospect of completing the work in a reasonable period of time;

- The diversity of national legislation and any apparent impediments to international trade;
- The impact on international trade (i.e., magnitude of the problem in international trade);
- The needs and concerns of developing countries; and,
- Work already undertaken by other international organizations;

21) When referring substances to JECFA, ~~CCFAC~~ CCFA/CCCF shall provide background information and clearly explain the reasons for the request when chemicals are nominated for evaluation;

22) ~~CCFAC~~ CCFA/CCCF may also refer a range of risk management options, with a view toward obtaining JECFA's guidance on the attendant risks and the likely risk reductions associated with each option.

23) ~~CCFAC~~ /CCFACCCF requests JECFA to review any methods and guidelines being considered by ~~CCFAC~~ CCFA/CCCF for assessing maximum use levels for additives or maximum levels for contaminants and naturally occurring toxicants. ~~CCFAC~~ CCFA/CCCF makes any such request with a view toward obtaining JECFA's guidance on the limitations, applicability, and appropriate means for implementation of a method or guideline for ~~CCFAC~~ CCFA/CCCF's work.

SECTION 4. JECFA

24) JECFA is primarily responsible for performing the risk assessments upon which ~~CCFAC~~ CCFA/CCCF and ultimately the CAC base their risk management decisions.

25) JECFA's scientific experts should be selected on the basis of their competence and independence, taking into account geographical representation to ensure that all regions are represented.

26) JECFA should strive to provide ~~CCFAC~~ CCFA/CCCF with science-based risk assessments that include the four components of risk assessment as defined by CAC and safety assessments that can serve as the basis for ~~CCFAC~~ CCFA/CCCF's risk-management discussions. For contaminants and naturally occurring toxicants, JECFA should determine to the extent possible the risks associated with various levels of intake. Because of the lack of appropriate information, including data in humans, however, this may be possible in only a few cases for the foreseeable future. For additives, JECFA should continue to use its safety assessment process for establishing ADIs.

27) JECFA should strive to provide ~~CCFAC~~ CCFA/CCCF with science-based quantitative risk assessments and safety assessments for food additives, contaminants, and naturally occurring toxicants in a transparent manner.

28) JECFA should provide ~~CCFAC~~ CCFA/CCCF with information on the applicability and any constraints of the risk assessment to the general population to particular sub-populations and should as far as possible identify potential risks to populations of potentially enhanced vulnerability (e.g., children, women of child-bearing age, the elderly).

29) JECFA should also strive to provide ~~CCFAC~~ CCFA with specifications of identity and purity essential to assessing risk associated with the use of additives.

30) JECFA should strive to base its risk assessments on global data, including data from developing countries. These data should include epidemiological surveillance data and exposure studies.

31) JECFA is responsible for evaluating exposure to additives, contaminants, and naturally occurring toxicants.

32) When evaluating intake of additives or contaminants and naturally occurring toxicants during its risk assessment, JECFA should take into account regional differences in food consumption patterns.

33) JECFA should provide to ~~CCFAC~~ CCCF its scientific views on the validity and the distribution aspects of the available data regarding contaminants and naturally occurring toxicants in foods which have been used for exposure assessments, and should give details on the magnitude of the contribution to the exposure from specific foods as may be relevant for risk management actions or options of ~~CCFAC~~ CCCF.

34) JECFA should communicate to ~~CCFAC~~ CCFA/CCCF the magnitude and source of uncertainties in its risk assessments. When communicating this information, JECFA should provide ~~CCFAC~~ CCFA/CCCF with a description of the methodology and procedures by which JECFA estimated any uncertainty in its risk assessment.

35) JECFA should communicate to ~~CCFAC~~ CCFA/CCCF the basis for all assumptions used in its risk assessments including default assumptions used to account for uncertainties.

36) JECFA's risk assessment output to ~~CCFAC~~ CCFA/CCCF is limited to presenting its deliberations and the conclusions of its risk assessments and safety assessments in a complete and transparent manner. JECFA's communication of its risk assessments should not include the consequences of its analyses on trade or other non-public health consequence. Should JECFA include risk assessments of alternative risk management options, JECFA should ensure that these are consistent with the Working Principles for Risk Analysis for the Application in the Framework of the Codex Alimentarius and Risk Analysis Principles applied by the ~~Codex Committee on Food Additives and Contaminants~~ Codex Committee on Food Additives and the Codex Committee on Contaminants in Foods.

37) When establishing the agenda for a JECFA meeting, the JECFA Secretariat work closely with ~~CCFAC~~ CCFA/CCCF to ensure that ~~CCFAC~~ CCFA/CCCF's risk management priorities are addressed in a timely manner. With respect to food additives, the JECFA Secretariat should normally give first priority to compounds that have been assigned a temporary ADI, or equivalent. Second priority should normally be given to food additives or groups of additives that have previously been evaluated and for which an ADI, or equivalent, has been estimated, and for which new information is available. Third priority should normally be given to food additives that have not been previously evaluated. With respect to contaminants and naturally occurring toxicants, the JECFA Secretariat should give priority to substances that present both a significant risk to public health and are a known or expected problem in international trade.

38) When establishing the agenda for a JECFA meeting, the JECFA Secretariat should give priority to substances that are known or expected problems in international trade or that present an emergency or imminent public health risk.

Appendix IV

ACTION REQUIRED AS A RESULT OF CHANGES IN THE ACCEPTABLE DAILY INTAKE (ADI) STATUS AND OTHER TOXICOLOGICAL RECOMMENDATIONS ARISING FROM THE 67TH JECFA MEETING

INS Number	Food additive	39th CCFA Recommendation
160b	Annatto extracts: Annatto B - solvent-extracted bixin (≥85 % bixin, ≤2.5% norbixin) Annatto E - aqueous processed bixin (≥25 % bixin, ≤7% norbixin) Annatto C - solvent extracted norbixin (≥85 % norbixin) Annatto F - alkali processed norbixin, acid precipitated (≥35% norbixin) Annatto G - alkali processed norbixin, not acid precipitated (≥15 % norbixin)	1. Assign INS 160b to the additive group of annatto extracts, INS 160b (i) to annatto extracts, bixin-based (annatto B and E) and INS 160b (ii) to annatto extracts, norbixin-based (annatto C, F and G), respectively (see Agenda Item 10b). 2. Discontinue work on all current draft and proposed draft provisions for annatto extracts in the GSFA (see Agenda Item 7a). 3. Request proposals for acceptable maximum use levels based on bixin or norbixin for inclusion in the GSFA. 4. Request comments proposing acceptable use levels to clarify the type of annatto extracts and the basis (bixin or norbixin) for the acceptable maximum use level for inclusion in the Codex Standard for Instant Noodles (CODEX STAN 249-2006). 5. Request the following Codex committees to clarify the type of annatto extracts and the basis (bixin or norbixin) for the acceptable maximum use levels for annatto extracts in their standards: a. **CCMMP**: Unprocessed Cheese, Including Fresh Cheese (CODEX STAN 221-2001); Named Variety Process(ed) Cheese and Spreadable Process(ed) Cheese (CODEX STAN A-8(a)-1978); Process(ed) Cheese and Spreadable Process(ed) Cheese (CODEX STAN A-(b)-1978); Process(ed) Cheese Preparations (CODEX STAN A-8(c)-1978); General Standard for Cheeses (CODEX STAN A-6-1978); and the draft standards for individual cheeses held at Step 8 at the 29th Session of the Codex Alimentarius Commission. b. **CCMMP**: GSFA food category 02.2.1.1 (Butter and concentrated butter) which is referenced in the Codex Standard for Butter (CODEX STAN A01-1971) c. **CCFO**: Edible Fats and Oils Not Covered by Individual Standards (CODEX STAN 19-1981), Named Animal Fats (CODEX STAN 211-1999). d. **CCFFP**: Quick-Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets – Breaded or in Batter (CODEX STAN 166-1989). e. **CCPFV**: Pickled Cucumber (CODEX STAN 115-1981). 6. Inform Codex committees that JECFA has revised the ADI and specifications of identity and purity for annatto extracts.

INS Number	Food additive	39th CCFA Recommendation
160d	Lycopene (synthetic)	1. Assign INS 160d to the additive group of lycopenes and INS 160d (i) and 160d (iii) to lycopene (synthetic) and lycopene from *Blakeslea trispora*, respectively (see Agenda Item 10b). 2. Request information on technological need and maximum levels expressed as lycopene for inclusion in the GSFA.
-	Lycopene from *Blakeslea trispora*	
235	Natamycin (aka pimaricin)	Inform the CCMMP of the updated exposure assessment performed by JECFA and the conclusion that the ADI is unlikely to be exceeded.
216	Propyl paraben (aka propyl para-hydroxybenzoate)	1. Discontinue work on all draft and proposed draft provisions for propyl paraben in the GSFA under the additive group "p-hydroxybenzoates," and recommend the Codex Alimentarius Commission (CAC) to revoke the existing provisions in relevant commodity standards (i.e., Jams (Fruit Preserves) and Jellies (CODEX STAN 79-1981) and Mango Chutney (CODEX STAN 160-1987)). 2. Request the Codex Alimentarius Commission to withdraw Codex specification for propyl paraben (see Agenda Item 11).
541i, 541ii 523 554 556 559	All food additives containing aluminium included in the GSFA (proposed draft, draft and adopted): - Sodium aluminium phosphates (acidic and basic) - Aluminium ammonium sulfate - Sodium aluminium silicate (Sodium Aluminosilicate) - Calcium aluminium silicate - Aluminium silicate	1. Request information on technological need and acceptable maximum levels, in particular for those food additives for which the use level is only limited by GMP with a view toward including the provisions for the aluminium-containing food additives in Tables 1 and 2 of the GSFA by the next meeting of CCFA in 2008. 2. Remove sodium aluminosilcate (INS 554), calcium aluminium silicate (INS 556) and aluminium silicate (INS 559) from Table 3 of the GSFA at the meeting of CCFA in 2010. 3. Consider the provisions in the GSFA for the aluminium-containing additives at the same time to ensure that safe acceptable maximum use levels are established.

Appendix V

STATUS OF ENDORSEMENT AND/OR REVISION OF MAXIMUM LEVELS FOR FOOD ADDITIVES AND PROCESSING AIDS IN CODEX STANDARDS

CODEX COMMITTEE ON NUTRITION AND FOODS FOR SPECIAL DIETARY USE (28TH SESSION)

Draft Revised Standard for Infant Formula and Formulas for Special Medical Purposes Intended for Infants (at Step 8) (ALINORM 07/30/26 App. III)

SECTION A. Infant Formula

4. FOOD ADDITIVES

Only the food additives listed in this Section or in the Codex Advisory List of Mineral Salts and Vitamin Compounds for Use in Foods for Infants and Children (CAC/GL 10-1979) may be present in the foods described in section 2.1 of this Standard, as a result of carry-over from a raw material or other ingredient (including food additive) used to produce the food, subject to the following conditions:

a) The amount of the food additive in the raw materials or other ingredients (including food additives) does not exceed the maximum level specified; and

b) The food into which the food additive is carried over does not contain the food additive in greater quantity than would be introduced by the use of the raw materials or ingredients under good manufacturing practice, consistent with the provisions on carry-over in the Preamble of the General Standard for Food Additives (CAC/STAN 192-1995).

The following food additives are acceptable for use in the preparation of infant formula, as described in Section 2.1 of this Standard (in 100 ml of product, ready for consumption prepared following manufacturer's instructions, unless otherwise indicated):

Endorsement Status of the above Text: Endorsed by 39th CCFA

SECTION B: Formulas for Special Medical Purposes Intended for Infants

4. FOOD ADDITIVES

"Additional food additives may be needed for Formula for Special Medical Purposes Intended for Infants. Such use may be determined by national authorities."

Endorsement Status of the above Text: Not Endorsed by 39th CCFA

INS	Additive	ML in 100 ml	Endorsement Status:
Thickeners			
412	Guar gum	0.1 g in liquid formulas containing hydrolysed protein	**Endorsed by 39th CCFA**
410	Carob bean gum (Locust bean gum)	0.1 g in all types of infant formula	**Endorsed by 39th CCFA**
1412	Distarch phosphate	0.5 g singly or in combination in soy-based infant formula only 2.5 g singly or in combination in hydrolyzed protein and/or amino acid based infant formula only	**Endorsed by 39th CCFA**
1414	Acetylated distarch phosphate		**Endorsed by 39th CCFA**
1413	Phosphated distarch phosphate		**Endorsed by 39th CCFA**
1440	Hydroxypropyl starch		**Endorsed by 39th CCFA**

INS	Additive	ML in 100 ml	Endorsement Status:
407	Carrageenan[1]	0.03 g in regular milk- and soy-based liquid infant formula only 0.1 g in hydrolysed protein- and/or amino acid based liquid infant formula only	**NOT endorsed.** Pending JECFA evaluation in June 2007
Emulsifiers			
322	Lecithins	0.5 g in all types of infant formula[2]	**Endorsed by 39th CCFA**
471	Mono- and diglycerides	0.4 g in all types of infant formula[2]	**Endorsed by 39th CCFA**
Acidity Regulators			
524	Sodium hydroxide	0.2 g singly or in combination and within the limits for sodium, potassium and calcium in section 3.1.3 (e) in all types of infant formula	**Endorsed by 39th CCFA**
500ii	Sodium hydrogen carbonate	0.2 g singly or in combination and within the limits for sodium, potassium and calcium in section 3.1.3 (e) in all types of infant formula	**Endorsed by 39th CCFA**
500i	Sodium carbonate		**Endorsed by 39th CCFA**
525	Potassium hydroxide		**Endorsed by 39th CCFA**
501ii	Potassium hydrogen carbonate		**Endorsed by 39th CCFA**
501i	Potassium carbonate		**Endorsed by 39th CCFA**
526	Calcium hydroxide		**Endorsed by 39th CCFA**
270	L(+) lactic acid	Limited by GMP in all types of infant formula	**Endorsed by 39th CCFA**
330	Citric acid	Limited by GMP in all types of infant formula	**Endorsed by 39th CCFA**
331	Sodium citrate	Limited by GMP in all types of infant formula	**NOT Endorsed as sodium citrate (INS 331). Endorsed by 39th CCFA as separate provisions for Sodium dihydrogen citrate (INS 331i) and Trisodium citrate (331iii)**
332	Potassium citrate	Limited by GMP in all types of infant formula	**Endorsed by 39th CCFA**
Antioxidants			
306	Mixed tocopherol concentrate	1 mg in all types of infant formula singly or in combination	**Endorsed by 39th CCFA** with corrected INS No.
304	**Ascorbyl palmitate**	1 mg in all types of infant formula singly or in combination	**Endorsed by 39th CCFA** with corrected INS No. and deletion of "L-" (no mention of specific restriction to L-form in CCNFSDU Meeting Report)
Packaging Gases		**Functional effect name changed for consistency with INS**	
290	Carbon dioxide	GMP	**Endorsed by 39th CCFA**
941	Nitrogen		**Endorsed by 39th CCFA**

[1] Evaluation by JECFA is pending. National authorities may restrict its use until JECFA evaluation has been completed.
[2] If more than one of the substances INS 322, 471 are added the maximum level for each of those substances is lowered with the relative part as present of the other substance.

D. Proposed Draft Advisory List of Food Additives for Special Nutrient Forms (at Step 5) (ALINORM 07/30/26 App. V)

For reasons of stability and safe handling, some vitamins and other nutrients have to be converted into suitable preparations, e.g., gum arabic coated products, dry rubbed preparations. For this purpose, the food additives included in the respective specific Codex standard may be used. In addition, the following food additives may be used as nutrient carriers.

Endorsement Status of the above Text: Endorsed by 39th CCFA

INS	Additive/Carrier	ML in Ready –to-Use Food (mg/kg)	Endorsement Status
414	Gum Arabic (acacia gum)	[10] or [100]	**NOT Endorsed.** CCNSFDU should identify the level that is technologically justified and revise the name in consistency with INS.
551	Silicon Dioxide	10	**Endorsed by 39th CCFA**
421	Mannitol	10 (for vitamin B_{12} dry rubbing, 0.1% only)	**Endorsed by 39th CCFA** with clarification of parenthetical phrase.
1450	Starch sodium octenyl succinate	100	**Endorsed by 39th CCFA**
301	Sodium ascorbate	75 **(**in coating of nutrient preparations containing polyunsaturated fatty acids (PUFAs) only)	**Endorsed by 39th CCFA** with clarification of acronym in parenthetical phrase and with name changed for consistency with INS.

CODEX COORDINATING COMMITTEE FOR ASIA (15TH SESSION)

Proposed Draft Standard for Gochujang (at Step 5) (ALINORM 07/30/15 App. II)

4. FOOD ADDITIVES

The food additives listed below can be used within the scope of a permitted amount.

Endorsement Status of the above Text: Endorsed by 39th CCFA

INS	Additive	ML	Endorsement Status
4.1 Preservatives			
200	Sorbic acid	**1000 mg/kg as** sorbic acid, singly or in combination	**Endorsed by 39th CCFA** with revision of reporting basis to mg/kg**.** Request to explain why sodium sorbate (INS 201) is excluded.
202	Potassium sorbate		
203	Calcium sorbate		
4.2 Texturizers			
452(i)	Sodium Polyphosphate	Limited by GMP	**Request to provide:** 1) a clarification on the functional class. The INS for polyphosphates does not recognize texturizers as a functional effect for these substances. 2) a numeric maximum use level, singly or in combination as phosphorus. Phosphates have a numeric group JECFA ADI reported "as phosphorus." Request to consider 3) grouping all phosphates under same functional class with one single ML. (5000 mg/kg).
452(ii)	Potassium Polyphosphate	Limited by GMP	
4.3 Flavour Enhancers			**Functional effect name changed for consistency with INS**
621	**Monosodium Glutamate**	Limited by GMP	**Endorsed by 39th CCFA** with name changed for consistency with INS.
508	Potassium chloride	Limited by GMP	**Endorsed by 39th CCFA.** (Flavour enhancer function assigned to potassium chloride in INS)
4.4 Antioxidant			**Functional effect name changed for consistency with INS**
325	Sodium lactate	Limited by GMP	**Endorsed by 39th CCFA**
4.5 Acidity regulators			
296	Malic acid (D-, L-)	Limited by GMP	**Endorsed by 39th CCFA**
339i	Monosodium orthophosphate	5000 mg/kg singly or in combination as phosphorus	**Endorsed by 39th CCFA**
339ii	Disodium orthophosphate		
340i	Monopotassium orthophosphate		
340ii	Dipotassium orthophosphate		
4.6 Stabilizers			
412	Guar gum	Limited by GMP	**Endorsed by 39th CCFA**
414	Gum arabic (Acacia gum)	Limited by GMP	**Endorsed by 39th CCFA**
415	Xanthan gum	Limited by GMP	**Endorsed by 39th CCFA**

CODEX COMMITTEE ON PROCESSED FRUITS AND VEGETABLES (23RD SESSION)

Draft Codex Standard for Pickled Fruits and Vegetables (at Step 8) (ALINORM 07/30/27 App. II)

4. FOOD ADDITIVES			
INS	**Additive**	**ML**	**Endorsement Status**
4.1 Acidity Regulators			
260	Acetic Acid**, Glacial**	GMP	**Endorsed by 39th CCFA** with name changed for consistency with INS.
262(i)	Sodium Acetate	GMP	**Endorse**
270	Lactic Acid **(L-, D-, and DL-)**	GMP	**Endorsed by 39th CCFA** with name changed for consistency with INS.
296	Malic Acid **(D-, L-)**	GMP	**Endorsed by 39th CCFA** with name changed for consistency with INS.
330	Citric Acid	GMP	**Endorsed by 39th CCFA**
4.2 Antifoaming Agents			
900a	Polydimethylsiloxane	10 mg/kg	**Endorsed by 39th CCFA**
4.3 Antioxidants			
300	Ascorbic Acid	GMP	**Endorsed by 39th CCFA**
4.4 Colours			
101i, ii	Riboflavins	500 mg/kg	**Endorsed by 39th CCFA**
140	Chlorophylls	GMP	**Endorsed by 39th CCFA**
141i, ii	Chlorophyll, Copper Complexes	100 mg/kg	**Endorsed by 39th CCFA**
150d	Caramel Colour, Class IV	500 mg/kg	**Endorsed by 39th CCFA**
160ai, aii, aiii, e, f	Carotenoids	500 mg/kg	**Endorsed by 39th CCFA**
162	Beet Red	GMP	**Endorsed by 39th CCFA**
163ii	Grape Skin Extract	500 mg/kg	**Endorsed by 39th CCFA**
4.5 Firming Agents			
327	Calcium Lactate	GMP	**Endorsed by 39th CCFA**
509	Calcium Chloride	GMP	**Endorsed by 39th CCFA**
4.6 Flavour Enhancers			
621	**Monosodium Glutamate**	GMP	**Endorsed by 39th CCFA** with name changed for consistency with INS.
4.7 Preservatives			
200-203	Sorbates	1000 mg/kg as sorbic acid	**Endorsed by 39th CCFA**
210-213	Benzoates	1000 mg/kg as benzoic acid	**Endorsed by 39th CCFA**
220-225, 227, 228, 539	Sulphites	100 mg/kg **as residual SO_2**	**Endorsed by 39th CCFA** with addition of reporting basis
4.8 Sequestrants			
385, 386	EDTAs	250 mg/kg **as anhydrous calcium disodium EDTA**	**Endorsed by 39th CCFA** with addition of reporting basis
451i 452i	**Pentasodium Triphosphate,** **Sodium polyphosphate**	2200 mg/kg as phosphorus	**Endorsed by 39th CCFA** with correction of additive names
4.9 Sweeteners			
950	Acesulfame Potassium	200 mg/kg	**Endorsed by 39th CCFA**
951	Aspartame	200 mg/kg	**Endorsed by 39th CCFA**
954	Saccharin	160 mg/kg	**Endorsed by 39th CCFA**
955	Sucralose	150 mg/kg	**Endorsed by 39th CCFA**

Draft Codex Standard for Processed Tomato Concentrates (at Step 8) (ALINORM 07/30/27, App. III)

4. FOOD ADDITIVES			
INS	**Additive**	**ML**	**Endorsement Status**
4.1 Acidity Regulators			
330	Citric Acid	GMP	**Endorsed by 39th CCFA**
331i	Sodium dihydrogen citrate	GMP	**Endorsed by 39th CCFA**
331iii	Trisodium citrate	GMP	**Endorsed by 39th CCFA**
332i	Potassium dihydrogen citrate	GMP	**Endorsed by 39th CCFA**
332iii	Tripotassium citrate	GMP	**Endorsed by 39th CCFA**
333	Calcium citrates	GMP	**Endorsed by 39th CCFA**

Draft Codex Standard for Preserved Tomatoes (at Step 8) (ALINORM 07/30/27, App. IV)

4. FOOD ADDITIVES			
INS	**Additive**	**ML**	**Endorsement Status**
4.1 Acidity Regulators			
330	Citric Acid	GMP	**Endorsed by 39th CCFA**
331i	Sodium Dihydrogen Citrate	GMP	**Endorsed by 39th CCFA**
331iii	Trisodium Citrate	GMP	**Endorsed by 39th CCFA**
332i	Potassium dihydrogen Citrate	GMP	**Endorsed by 39th CCFA**
332ii	Tripotassium Citrate	GMP	**Endorsed by 39th CCFA**
333	Calcium Citrates	GMP	**Endorsed by 39th CCFA**
575	Glucono delta-Lactone	GMP	**Endorsed by 39th CCFA**
4.2 Firming Agents			
327	Calcium Lactate	GMP	**Endorsed by 39th CCFA**
333	Calcium Citrates	GMP	**Endorsed by 39th CCFA**
509	Calcium Chloride	GMP	**Endorsed by 39th CCFA**

Draft Codex Standard of Certain Canned Citrus Fruits (at Step 8) (ALINORM 07/30/27, App. V)

4. FOOD ADDITIVES			
All Acidity Regulators in Table 3 and in Food Category 04.1.2.4			
For Mandarin Oranges, Sweet Orange varieties, and Pummelos at the maximum levels established by the GSFA			
INS	**Additive**	**ML**	**Endorsement Status**
4.1 Acidity Regulators			
330	Citric Acid	GMP (Grapefruits)	**Endorsed by 39th CCFA**
4.2 Firming Agents			
For all citrus fruits covered by the Standard			
509	Calcium Chloride	GMP	**Endorsed by 39th CCFA**
327	Calcium Lactate	GMP	**Endorsed by 39th CCFA**

CODEX COMMITTEE ON FATS AND OILS (20TH SESSION)

Draft Standard for Fat Spreads and Blends of Fat Spreads (at Step 8) (ALINORM 07/30/17 App. II)

4. FOOD ADDITIVES

Only those food additive classes listed below are technologically justified and may be used in products covered by this Standard. Within each additive class only those food additives listed below, or referred to, may be used and only for the functions, and within the limits, specified.

Additive Functional Classes

a. Acidity regulators,

b. Antifoaming agents,

c. Antioxidants,

d. Colours,

e. Emulsifiers,

f. Flavour enhancers,

g. ~~Packing~~ Packaging gases,

h. Preservatives,

i. Stabilizers, and

j. Thickeners.

Acidity regulators, antifoaming agents, antioxidants, colours, emulsifiers, flavour enhancers, packing gases, preservatives, stabilizers and thickeners used in accordance with Table 3 of the Codex General Standard for Food Additives are acceptable for use in foods conforming to this Standard.

Endorsement Status of the above Text: Endorsed by 39th CCFA
with revised name for packaging gases to be consistent with INS.

4.1 Flavours

Natural flavouring substances and artificial flavouring substances.

Endorsement Status of the above Text : Endorsed by 39th CCFA

INS No.	Additive	Maximum Use Level	Endorsement Status
4.2 Acidity Regulators			
262(ii)	Sodium Diacetate	1,000 mg/kg	**Endorsed by 39th CCFA**
334; 335(i), 335(ii); 336(i), 336(ii); 337	Tartrates	100 mg/kg (**singly or in combination,** as tartaric acid)	**Endorsed by 39th CCFA** with clarification of reporting basis
338; 339(i), 339(ii), 339(iii); 340(i), 340(ii), 340 (iii); 341(i), 341(ii), 341(iii); 342(i), 342(ii); 343(i), 343(ii), 343(iii); 450(i), 450(ii), 450(iii), 450(v), 450(vi); 450(vii), 451(i), 451(ii); 452(i), 452(ii),	Phosphates	1,000 mg/kg (**singly or in combination,** as Phosphorus)	**Endorsed by 39th CCFA** with clarification of reporting basis

INS No.	Additive	Maximum Use Level	Endorsement Status
452(iii), 452(iv), 452(v); 542			
4.3 Antifoaming Agents			
900a	Polydimethylsiloxane	10 mg/kg (frying purposes, only)	**Endorsed by 39th CCFA**
4.4 Antioxidants			
304, 305	Ascorbyl Esters	500 mg/kg (as ascorbyl stearate)	**Endorsed by 39th CCFA**
320	Butylated Hydroxyanisole	200 mg/kg (fat or oil basis) singly or in combination.	**Endorsed by 39th CCFA**
321	Butylated Hydroxytoluene		**Endorsed by 39th CCFA**
310	Propyl Gallate		**Endorsed by 39th CCFA**
319	Tertiary-Butylhydroquinone		**Endorsed by 39th CCFA**
388, 389	Thiodipropionates	200 mg/kg (as thiodipropionic acid)	**Endorsed by 39th CCFA**
~~306,~~ 307	Tocopherols	500 mg/kg	**Endorsed by 39th CCFA** With appropriate INS Nos for tocopherols..
385, 386	EDTAs	100 mg/kg (**singly or in combination,** as anhydrous calcium disodium EDTA)	**Endorsed by 39th CCFA** with clarification of reporting basis
384	Isopropyl Citrates	100 mg/kg	**Endorsed by 39th CCFA**
4.5 Colours			
120	Carmines	500 mg/kg	**Endorsed by 39th CCFA**
160b	Annatto Extracts	[100 mg/kg]	**Not endorsed** 1) **Request** CCFO to provide acceptable maximum use level based on bixin or norbixin, consistent with the JECFA ADIs. 2) **Request** CCFA to clarify the appropriate INS Nos. based on JECFA ADIs and specifications (see ALINORM 07/30/12, para. 147 and Appendix XIII)
150b	Caramel Colour Class II	500 mg/kg	**Endorsed by 39th CCFA**
150c	Caramel Colour Class III	500 mg/kg	**Endorsed by 39th CCFA**
150d	Caramel Colour Class IV	500 mg/kg	**Endorsed by 39th CCFA**
160a(ii),	Carotenes, Vegetable ~~(Natural carotenes)~~	1000 mg/kg	**Endorsed by 39th CCFA**
100(i)	Curcumin	10 mg/kg	**Endorsed by 39th CCFA**
160a(i)	Beta-carotene (synthetic)	35 mg/kg (singly or in combination)	**Endorsed by 39th CCFA** 1) **Request** CCFO to explain why Beta-carotene (*Blakeslea* trispora) has been omitted. 2) **Request** CCFA to clarify the appropriate INS Nos. based on JECFA ADIs and specifications (see ALINORM 07/30/12, para. 147 and Appendix XIII).
160e	Beta-Apo-8'-Carotenal		
160f	Beta-Apo-8'-Carotenoic Acid, methyl or ethyl ester		
101(i), 101(ii)	Riboflavins	300 mg/kg	**Endorsed by 39th CCFA**
4.6 Emulsifiers			
472e	Diacetyltartaric and Fatty Acid Esters of Glycerol	10,000 mg/kg	**Endorsed by 39th CCFA**
475	Polyglycerol Esters of Fatty Acids	5,000 mg/kg	**Endorsed by 39th CCFA**
476	Polyglycerol Esters of Interesterified Ricinoleic Acid	4,000 mg/kg	**Endorsed by 39th CCFA**

INS No.	Additive	Maximum Use Level	Endorsement Status
432, 433, 434, 435, 436	Polysorbates	10,000 mg/kg (singly or in combination)	**Endorsed by 39th CCFA**
477	Propylene Glycol Esters of Fatty Acids	20,000 mg/kg	**Endorsed by 39th CCFA**
491, 492, 493, 494, 495	Sorbitan Esters of Fatty Acids	10,000 mg/kg (singly or in combination)	**Endorsed by 39th CCFA**
481(i), 482(i)	Stearoyl-2-Lactylates	10,000 mg/kg (singly or in combination)	**Endorsed by 39th CCFA**
484	Stearyl Citrate	100 mg/kg (fat or oil basis)	**Endorsed by 39th CCFA**
474	Sucroglycerides	10,000 mg/kg	**Endorsed by 39th CCFA**
473	Sucrose Esters of Fatty Acids	10,000 mg/kg	**Endorsed by 39th CCFA**
479	Thermally oxidized soya bean oil interacted with mono and diglycerides of fatty acids)	5,000 mg/kg (in fat emulsions for frying or baking purpose, only).	**Endorsed by 39th CCFA**
4.7 Preservatives			
210, 211, 212, 213	Benzoates	1,000 mg/kg (singly or in combination (as benzoic acid))	**Endorsed by 39th CCFA**
200, 201, 202, 203	Sorbates	2,000 mg/kg (singly or in combination (as sorbic acid))	**Endorsed by 39th CCFA**
If used in combination, the combined use shall not exceed 2000 mg/kg of which the benzoic acid portion shall not exceed 1000 mg/kg.			
4.8 Stabilizers and Thickeners			
405	Propylene Glycol Alginate	3,000 mg/kg	**Endorsed by 39th CCFA**

CODEX COORDINATING COMMITTEE FOR THE NEAR EAST (4TH SESSION)

1. Draft Regional Standard for Canned Hummus with Tehena (at Step 8) (ALINORM 07/30/40 App. II)

4. FOOD ADDITIVES

Only those food additives listed below may be used and only within the limits specified.

Draft Regional Standard for Canned Hummus with Tehena			
INS No.	**Food Additive**	**ML**	**Endorsement Status**
4.1 Acidity Regulators			**Functional effect name changed for consistency with INS**
330	Citric Acid	**GMP**	**Endorsed by 39th CCFA** as revised. The maximum acidity requirement is already contained in the "Specifc Quality Factors" section of the Standard
4.2 Anticaking Agents			**Functional effect name changed for consistency with INS**
500i	Sodium Carbonate	GMP	**Endorsed by 39th CCFA**
4.3 Stablizers			
501i	Potassium Carbonate	GMP	**Endorsed by 39th CCFA**

Draft Regional Standard for Canned Foul Medames (at Step 8) (ALINORM 07/30/40 App. III)

4. FOOD ADDITIVES

Only those food additives listed below may be used and only within the limits specified.

Draft Regional Standard for Canned Foul Medammes			
INS No.	**Food Additive**	**ML**	**Endorsement Status**
4.1 A Acidity Regulators			
330	Citric Acid	**GMP**	**Endorsed by 39th CCFA** as revised.
4.2 Antioxidant, preservative			
385, 386	EDTAs	365 mg/kg **(singly or in combination) (as anhydrous calcium disodium EDTA)**	**Endorsed by 39th CCFA**, including reporting basis that was provided as a footnote (delete footnote).

Appendix VI

PROPOSED AMENDMENTS TO THE PROCEDURAL MANUAL

SECTIONS ON FORMAT OF CODEX STANDARDS (FOOD ADDITIVES) AND ON RELATIONS BETWEEN COMMODITY COMMITTEES AND GENERAL COMMITTEES (INTRODUCTION AND FOOD ADDITIVES AND CONTAMINANTS)

PART A - FORMAT FOR CODEX COMMODITY STANDARDS - FOOD ADDITIVES

This section should contain ~~the names of the additives permitted and, where appropriate, the maximum amount permitted in the food. It should be prepared in accordance with guidance given in the section on Food Additives and Contaminants in the *Relations between Commodity Committees and General Committees*,~~ a general reference to the corresponding sections of the General Standard for Food Additives which ~~and may~~ should take the following form:

~~*"The following provisions in respect of food additives and their specifications as contained in section ..... of the Codex Alimentarius are subject to endorsement [have been endorsed] by the Codex Committee on Food Additives."*~~

> *"[Food Additive functional class] used in accordance with Tables 1 and 2 of the Codex General Standard of Food Additives in food category x.x.x.x [food category name] or listed in Table 3 of the General Standard for Food Additives are acceptable for use in foods conforming to this standard."*

Exceptions from, or addition to, the General Standard for Food Additives that are necessary for its interpretation with respect to the product concerned should be justified fully, and should be restricted where possible. In cases where it is necessary to explicitly list food additives in a commodity standard, the names of the additives/functional classes permitted and, where appropriate, the maximum amount permitted in the food should be prepared in accordance with guidance given in the section on Food Additives in the *Relations between Commodity Committees and General Committees*, and may take the following form:

> *"The following provisions in respect of food additives and their specifications as contained in section ..... of the Codex Alimentarius are subject to endorsement [have been endorsed] by the Codex Committee on Food Additives."*

Then should follow a tabulation, viz.:

> *"INS number, name of additive, maximum level (in percentage or mg/kg), grouped by functional classes.*

In this section, provisions for flavourings and processing aids should also be included.

PART B - RELATIONS BETWEEN COMMODITY COMMITTEES AND GENERAL COMMITTEES

Codex Committees may ask the advice and guidance of committees having responsibility for matters applicable to all foods on any points coming within their province.

The Codex Committees on Food Labelling; Food Additives; Contaminants in Foods; Methods of Analysis and Sampling; Food Hygiene; Nutrition and Foods for Special Dietary Uses; and Food Import and Export Inspection and Certification Systems may establish general provisions on matters within their terms of reference. These provisions should only be incorporated into Codex Commodity Standards by reference unless there is a need for doing otherwise.

Codex Commodity standards shall contain sections on hygiene, labelling and methods of analysis and sampling and these sections should contain all of the relevant provisions of the standard. Provisions of Codex General Standards, Codes or Guidelines shall only be incorporated into Codex Commodity Standards by reference unless there is a need for doing otherwise. Where Codex Committees are of the opinion that the general provisions are not applicable to one or more commodity standards, they may request the responsible Committees to endorse deviations from the general provisions of the Codex Alimentarius. Such requests should be fully justified and supported by available scientific evidence and other relevant information.

Sections on hygiene, labelling, food additives and methods of analysis and sampling which contain specific provisions or provisions supplementing the Codex General Standards, Codes or Guidelines shall be referred to the responsible Codex Committees at the most suitable time during Steps 3, 4 and 5 of the Procedure for the Elaboration of Codex Standards and Related Texts, though such reference should not be allowed to delay the progress of the standard to the subsequent steps of the Procedure.

Subject and commodity Committees should refer to the principles and guidelines developed by the Codex Committee on Food Import and Export Inspection and Certification Systems when developing provisions and/or recommendations on inspection and certification and make any appropriate amendments to the standards, guidelines and codes within the responsibility of the individual committees at the earliest convenient time.

[FOOD LABELLING – No Changes**]**

FOOD ADDITIVES ~~AND CONTAMINANTS~~

Codex commodity committees ~~should prepare a section on food additives in each draft commodity standard and this section should contain all the provisions in the standard relating to food additives. The section should include the names of those additives which are considered to be technologically necessary or which are widely permitted for use in the food within maximum levels where appropriate.~~ shall examine the General Standard for Food Additives with a view toward incorporating a reference to the General Standard. All proposals for additions or revisions to the General Standard in order to establish a reference to the General Standard shall be referred to the Codex Committee on Food Additives. The Codex Committee on Food Additives shall consider such proposals for endorsement. Revisions of a substantive nature that are endorsed by the Food Additives Committee will be referred back to the commodity committee in order to achieve consensus between both committees at an early stage of the step procedure.

Should the Codex commodity committee consider that a general reference to the General Standard for Food Additives does not serve its purpose, a proposal should be prepared and forwarded to the Codex Committee on Food Additives for consideration and endorsement. The commodity committee shall provide a justification for why a general reference to the General Standard would not be appropriate in light of the criteria for the use of food additives established in the Preamble of the General Standard, in particular Section 3.

All provisions in respect of food additives (including processing aids) ~~and contaminants~~ contained in Codex commodity standards should be referred to the Codex Committee on Food Additives ~~or on Contaminants in Foods~~ preferably ~~after~~ before the Standards have been advanced to Step 5 of the Procedure for the Elaboration of Codex Standards or before they are considered by the Commodity Committee concerned at Step 7, though such ~~reference~~ referral should not be allowed to delay the progress of the Standard to the subsequent Steps of the Procedure.

All provisions in respect of food additives contained in commodity standards will require ~~to be endorsed~~ endorsement by the Codex Committee on Food Additives, on the basis of technological justification submitted by the commodity committees and ~~of~~ on the recommendations of the Joint FAO/WHO Expert Committee on Food Additives concerning the safety-in-use (acceptable daily intake (ADI) and other restrictions) and an estimate of the potential and, where possible, the actual intake of the food additives, ensuring conformity with the ~~General Principles for the Use of Food Additives~~ Preamble of General Principles for the Use of Food Additives.

~~In preparing working papers for the~~ When forwarding a food additive section of a commodity standard for endorsement by Codex Committee on Food Additives, the Secretariat should prepare ~~make~~ a report to the Committee ~~concerning the endorsement of provisions for food additives (including processing aids), on the basis of the General Principles for the Use of Food Additives. Provisions for food additives should~~ that includes the functional classes and technological justification. With regard to exceptional cases where specific food additives and their maximum levels are given, the report should also indicate the International ~~Numbering~~ System (INS) number, the Acceptable Daily Intake (ADI) assigned by the Joint FAO/WHO Expert Committee on Food Additives, technological justification, proposed level, and whether the additive was previously endorsed ~~(or temporarily endorsed)~~ by the Codex Committee on Food Additives.

When commodity standards are sent to governments for comment at Step 3, they should contain a statement that the provisions "in respect of food additives ~~and contaminants~~ are subject to endorsement by the Codex Committees on Food Additives ~~or on Contaminants in Foods~~ and to incorporation into the General Standard for Food Additives ~~or the General Standard for Contaminants and Toxins in Foods~~".

~~When establishing provisions for food additives, Codex committees should follow the General Principles for the Use of Food Additives and the Preamble of the General Standard for Food Additives. Full explanation should be provided for any departure from the above recommendations.~~

When an active commodity committee exists, proposals for the use of additives in any commodity standard under consideration should be prepared by the committee concerned, and forwarded to the Codex Committee on Food Additives for endorsement and inclusion in the General Standard for Food Additives. When the Codex Committee on Food Additives decides not to endorse specific additives provisions ~~(use of the additive, or level in the end product),~~ the reason should be clearly stated. The section under consideration should be referred back to the commodity ~~C~~committee concerned if further information is needed, or for information if the Codex Committee on Food Additives decides to amend the provision.

When no active commodity committee exists, proposals for new additive provisions or amendment of existing provisions for inclusion in the General Standard for Food Additives should be forwarded directly by Codex member ~~countries~~ to the Codex Committee on Food Additives.

~~***Good Manufacturing Practice*** means that:~~

- ~~the quantity of the additive added to food does not exceed the amount reasonably required to accomplish its intended physical nutritional or other technical effect in food;~~
- ~~the quantity of the additive that becomes a component of food as a result of its use in the manufacturing, processing or packaging of a food and which is not intended to accomplish any physical, or other technological effect in the food itself, is reduced to the extent reasonably possible;~~

~~the additive is of appropriate food grade quality and is prepared and handled in the same way as a food ingredient. Food grade quality is achieved by compliance with the specifications as a whole and not merely with individual criteria in terms of safety.~~

Move the above definition of Good Manufacturing Practice in the Use of Food Additives to section "Definitions for the Purposes of the Codex Alimentarius"

Good Manufacturing Practice in the Use of Food Additives means that:

- the quantity of the additive added to food does not exceed the amount reasonably required to accomplish its intended physical nutritional or other technical effect in food;
- the quantity of the additive that becomes a component of food as a result of its use in the manufacturing, processing or packaging of a food and which is not intended to accomplish any physical, or other technological effect in the food itself, is reduced to the extent reasonably possible;

the additive is of appropriate food grade quality and is prepared and handled in the same way as a food ingredient. Food grade quality is achieved by compliance with the specifications as a whole and not merely with individual criteria in terms of safety.

Appendix VII

DRAFT (AT STEP 8) AND PROPOSED DRAFT (AT STEP 5/8) FOOD ADDITIVE PROVISIONS FOR INCLUSION IN THE CODEX GENERAL STANDARD FOR FOOD ADDITIVES[1]

ACESULFAME POTASSIUM

Acesulfame Potassium INS: 950

Function: Flavour Enhancer, Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	350 mg/kg	Note 161	8
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	350 mg/kg	Note 161	8
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	350 mg/kg	Note 161	8
03.0	Edible ices, including sherbet and sorbet	800 mg/kg	Note 161	8
04.1.2.3	Fruit in vinegar, oil, or brine	200 mg/kg	Note 161	8
04.1.2.4	Canned or bottled (pasteurized) fruit	350 mg/kg	Note 161	8
04.1.2.5	Jams, jellies, marmelades	1000 mg/kg	Note 161	8
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	1000 mg/kg	Note 161	8
04.1.2.7	Candied fruit	500 mg/kg	Note 161	8
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	350 mg/kg	Note 161	8
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	350 mg/kg	Note 161	8
04.1.2.10	Fermented fruit products	350 mg/kg	Note 161	5/8
04.1.2.11	Fruit fillings for pastries	350 mg/kg	Note 161	8
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	200 mg/kg	Note 144	5/8
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	350 mg/kg	Note 161	8
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	350 mg/kg	Note 97	8
05.1.2	Cocoa mixes (syrups)	350 mg/kg	Notes 97 & 161	8
05.1.3	Cocoa-based spreads, including fillings	1000 mg/kg	Note 161	8
05.1.4	Cocoa and chocolate products	500 mg/kg	Note 161	5/8
05.1.5	Imitation chocolate, chocolate substitute products	500 mg/kg	Note 161	8
05.2.1	Hard candy	500 mg/kg	Notes 156 & 161	8
05.2.2	Soft candy	1000 mg/kg	Notes 157 & 161	8

[1] Draft and proposed draft food additive provisions that are replacing current adopted provisions of the GSFA are grey highlighted.

ACESULFAME POTASSIUM

Function: Flavour Enhancer, Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
05.2.3	Nougats and marzipans	1000 mg/kg	Note 161	8
05.3	Chewing gum	5000 mg/kg	Note 161	8
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg	Note 161	8
06.3	Breakfast cereals, including rolled oats	1200 mg/kg	Note 161	8
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	350 mg/kg	Note 161	8
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	1000 mg/kg	Note D	8
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	Note 144	8
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	Note 144	5/8
10.4	Egg-based desserts (e.g., custard)	350 mg/kg	Note 161	8
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	1000 mg/kg	Note 159	8
11.6	Table-top sweeteners, including those containing high-intensity sweeteners	GMP		5/8
12.4	Mustards	350 mg/kg		8
12.5	Soups and broths	110 mg/kg	Note 161	8
12.6	Sauces and like products	1000 mg/kg		8
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	350 mg/kg	Note 161	8
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	500 mg/kg		8
13.4	Dietetic formulae for slimming purposes and weight reduction	450 mg/kg		8
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	450 mg/kg		5/8
13.6	Food supplements	2000 mg/kg		8
14.1.3.4	Concentrates for vegetable nectar	350 mg/kg	Notes 127 & 161	5/8
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	600 mg/kg	Note 161	8
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	600 mg/kg	Notes 160 & 161	5/8
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	350 mg/kg		5/8
15.0	Ready-to-eat savouries	350 mg/kg		8

ALITAME

Alitame INS: 956

Function: Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	100 mg/kg	Note 161	8
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	100 mg/kg	Note 161	8
03.0	Edible ices, including sherbet and sorbet	100 mg/kg	Note 161	8
04.1.2.5	Jams, jellies, marmelades	100 mg/kg	Note 161	8
05.1.2	Cocoa mixes (syrups)	300 mg/kg	Note 161	8
05.1.3	Cocoa-based spreads, including fillings	300 mg/kg	Note 161	8
05.1.4	Cocoa and chocolate products	300 mg/kg	Note 161	8
05.1.5	Imitation chocolate, chocolate substitute products	300 mg/kg	Note 161	8
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg	Note 161	8
05.3	Chewing gum	300 mg/kg	Note 161	8
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	300 mg/kg	Note 161	8
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	200 mg/kg	Note 159	8
11.6	Table-top sweeteners, including those containing high-intensity sweeteners	GMP		8
12.5	Soups and broths	40 mg/kg	Note 161	8
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	300 mg/kg		8
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	40 mg/kg	Note 161	8

ASPARTAME

Aspartame INS: 951

Function: Flavour Enhancer, Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	600 mg/kg	Note 161	8
01.5.2	Milk and cream powder analogues	2000 mg/kg	Note 161	8
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	1000 mg/kg	Note 161	8
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	1000 mg/kg	Note 161	8
03.0	Edible ices, including sherbet and sorbet	1000 mg/kg	Note 161	8
04.1.2.3	Fruit in vinegar, oil, or brine	300 mg/kg	Note 144	8
04.1.2.4	Canned or bottled (pasteurized) fruit	1000 mg/kg	Note 161	8
04.1.2.5	Jams, jellies, marmelades	1000 mg/kg	Note 161	8
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	1000 mg/kg	Note 161	8
04.1.2.7	Candied fruit	2000 mg/kg	Note 161	8

ASPARTAME

Function: Flavour Enhancer, Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	1000 mg/kg	Note 161	8
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	1000 mg/kg	Note 161	8
04.1.2.10	Fermented fruit products	1000 mg/kg	Note 161	8
04.1.2.11	Fruit fillings for pastries	1000 mg/kg	Note 161	8
04.1.2.12	Cooked fruit	1000 mg/kg	Note 161	8
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	300 mg/kg	Note 144	5/8
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	3000 mg/kg	Note 97	8
05.1.2	Cocoa mixes (syrups)	1000 mg/kg	Note 161	8
05.3	Chewing gum	10000 mg/kg	Note 161	8
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	1000 mg/kg	Note 161	8
06.3	Breakfast cereals, including rolled oats	1000 mg/kg	Note 161	8
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	1000 mg/kg	Note 161	8
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	1700 mg/kg	Note D	8
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	Note 144	8
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	Note 144	8
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	Note 144	5/8
10.4	Egg-based desserts (e.g., custard)	1000 mg/kg	Note 161	8
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	3000 mg/kg	Note 159	8
11.6	Table-top sweeteners, including those containing high-intensity sweeteners	GMP		8
12.4	Mustards	350 mg/kg		8
12.6	Sauces and like products	350 mg/kg		8
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	350 mg/kg	Notes 161 & F	8
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	1000 mg/kg		8
13.4	Dietetic formulae for slimming purposes and weight reduction	800 mg/kg		8
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	1000 mg/kg		8
13.6	Food supplements	5500 mg/kg		8
14.1.3.2	Vegetable nectar	600 mg/kg	Note 161	8
14.1.3.4	Concentrates for vegetable nectar	600 mg/kg	Notes 127 & 161	8
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	600 mg/kg	Note 161	8
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	600 mg/kg	Note 160 & 161	5/8

ASPARTAME

Function: Flavour Enhancer, Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	600 mg/kg		8

BENZOYL PEROXIDE

Benzoyl Peroxide INS: 928

Function: Bleaching Agent (Not for Flour), Flour Treatment Agent

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.8.1	Liquid whey and whey products, excluding whey cheeses	100 mg/kg	Note A	8
06.2.1	Flours	75 mg/kg		8

BHA

Butylated Hydroxyanisole INS: 320

Function: Antioxidant

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.3.2	Beverage whiteners	100 mg/kg	Notes 15 & 133	5/8
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	200 mg/kg	Notes 15 & 130	8
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	200 mg/kg	Notes 15 & 130	8
07.0	Bakery wares	200 mg/kg	Notes 15 & 130	8

BHT

Butylated Hydroxytoluene INS: 321

Function: Antioxidant, Adjuvant

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.3.2	Beverage whiteners	100 mg/kg	Note 15	5/8
02.2.1.2	Margarine and similar products	200 mg/kg	Notes 15 & 130	8
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	200 mg/kg	Notes 15 & 130	8
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	200 mg/kg	Notes 15 & 130	8
07.0	Bakery wares	200 mg/kg	Notes 15 & 130	8
08.2	Processed meat, poultry, and game products in whole pieces or cuts	100 mg/kg	Notes 15, 130 & B	8
08.3	Processed comminuted meat, poultry, and game products	100 mg/kg	Notes 15, 130 & 162	8

CASTOR OIL

Castor Oil INS: 1503

Function: Anticaking Agent, Carrier solvent, Glazing Agent, Release Agent

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
05.1.4	Cocoa and chocolate products	350 mg/kg		8
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	500 mg/kg		8
05.3	Chewing gum	2100 mg/kg		8
13.6	Food supplements	1000 mg/kg		8

CYCLAMATES

Cyclamic Acid (and Sodium, Potassium, Calcium Salts) INS: 952

Function: Flavour Enhancer, Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	250 mg/kg	Notes 17 & 161	8
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	250 mg/kg	Notes 17 & 161	8
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	250 mg/kg	Notes 17 & 161	8
03.0	Edible ices, including sherbet and sorbet	250 mg/kg	Notes 17 & 161	8
04.1.2.4	Canned or bottled (pasteurized) fruit	1000 mg/kg	Notes 17 & 161	8
04.1.2.5	Jams, jellies, marmelades	1000 mg/kg	Notes 17 & 161	8
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	2000 mg/kg	Notes 17 & 161	8
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	250 mg/kg	Notes 17 & 161	8
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	250 mg/kg	Notes 17 & 161	8
05.1.2	Cocoa mixes (syrups)	250 mg/kg	Notes 17, 127 & 161	8
05.1.3	Cocoa-based spreads, including fillings	500 mg/kg	Notes 17 & 161	
05.1.4	Cocoa and chocolate products	500 mg/kg	Notes 17 & 161	8
05.1.5	Imitation chocolate, chocolate substitute products	500 mg/kg	Notes 17 & 161	8
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	500 mg/kg	Notes 17, 156 & 161	
05.3	Chewing gum	3000 mg/kg	Notes 17 & 161	8
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg	Notes 17 & 161	8
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	250 mg/kg	Note 17 & 161	8
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	1600 mg/kg	Notes 17 & D	
10.4	Egg-based desserts (e.g., custard)	250 mg/kg	Notes 17 & 161	8
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	500 mg/kg	Note 17 & 159	8

CYCLAMATES

Function: Flavour Enhancer, Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
11.6	Table-top sweeteners, including those containing high-intensity sweeteners	GMP	Note 17	8
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	400 mg/kg	Note 17	8
13.4	Dietetic formulae for slimming purposes and weight reduction	400 mg/kg	Note 17	8
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	400 mg/kg	Note 17	5/8
13.6	Food supplements	1250 mg/kg	Notes 17	8
14.1.3.2	Vegetable nectar	250 mg/kg	Notes 17 & 161	5/8
14.1.3.4	Concentrates for vegetable nectar	250 mg/kg	Notes 17, 127 & 161	5/8
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	250 mg/kg	Note 17	8

DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL

Diacetyltartaric and Fatty Acid Esters of Glycerol INS: 472e

Function: Emulsifier, Sequestrant, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	6000 mg/kg		8
01.4.4	Cream analogues	6000 mg/kg		8

EDTAs

Calcium Disodium Ethylene Diamine Tetra Acetate INS: 385 Disodium Ethylene Diamine Tetra Acetate INS: 386

Function: Antioxidant, Preservative, Sequestrant

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	25 mg/kg	Note 21	8

NEOTAME

Neotame INS: 961

Function: Flavour Enhancer, Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	20 mg/kg	Note 161	5/8
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	100 mg/kg	Note 161	5/8
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	100 mg/kg	Note 161	5/8
03.0	Edible ices, including sherbet and sorbet	100 mg/kg	Note 161	5/8
04.1.2.3	Fruit in vinegar, oil, or brine	100 mg/kg	Note 161	5/8

Neotame

Function: Flavour Enhancer, Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
04.1.2.4	Canned or bottled (pasteurized) fruit	33 mg/kg	Note 161	5/8
04.1.2.5	Jams, jellies, marmelades	70 mg/kg	Note 161	5/8
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	70 mg/kg	Note 161	5/8
04.1.2.7	Candied fruit	65 mg/kg	Note 161	5/8
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	100 mg/kg	Note 161	5/8
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	100 mg/kg	Note 161	5/8
04.1.2.10	Fermented fruit products	65 mg/kg	Note 161	5/8
04.1.2.11	Fruit fillings for pastries	100 mg/kg	Note 161	5/8
04.1.2.12	Cooked fruit	65 mg/kg	Note 161	5/8
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	10 mg/kg	Note 144	5/8
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	33 mg/kg	Note 161	5/8
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 category 12.10	33 mg/kg	Note 161	5/8
05.1.2	Cocoa mixes (syrups)	33 mg/kg	Notes 97 & 161	5/8
05.1.3	Cocoa-based spreads, including fillings	100 mg/kg	Note 161	5/8
05.1.4	Cocoa and chocolate products	80 mg/kg	Note 161	5/8
05.1.5	Imitation chocolate, chocolate substitute products	100 mg/kg	Note 161	5/8
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	330 mg/kg	Notes 158 & 161	5/8
05.3	Chewing gum	1000 mg/kg	Note 161	5/8
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	100 mg/kg	Note 161	5/8
06.3	Breakfast cereals, including rolled oats	160 mg/kg	Note 161	5/8
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	33 mg/kg	Note 161	5/8
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	130 mg/kg	Note D	
10.4	Egg-based desserts (e.g., custard)	100 mg/kg	Note 161	5/8
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	70 mg/kg	Note 159	5/8
11.6	Table-top sweeteners, including those containing high-intensity sweeteners	GMP		5/8
12.4	Mustards	12 mg/kg		5/8
12.5	Soups and broths	20 mg/kg	Note 161	5/8
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	65 mg/kg		5/8
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	70 mg/kg		5/8
12.6.3	Mixes for sauces and gravies	12 mg/kg		5/8

NEOTAME

Function: Flavour Enhancer, Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
12.6.4	Clear sauces (e.g., fish sauce)	12 mg/kg		5/8
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	33 mg/kg	Notes F & 161	5/8
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	33 mg/kg		5/8
13.4	Dietetic formulae for slimming purposes and weight reduction	33 mg/kg		5/8
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	65 mg/kg		5/8
13.6	Food supplements	90 mg/kg		5/8
14.1.3.2	Vegetable nectar	65 mg/kg	Note 161	5/8
14.1.3.4	Concentrates for vegetable nectar	65 mg/kg	Notes 127 & 161	5/8
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	33 mg/kg	Note 161	5/8
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	50 mg/kg	Note 160	5/8
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	33 mg/kg		5/8
15.0	Ready-to-eat savouries	32 mg/kg		5/8

POLYDIMETHYLSILOXANE

Polydimethylsiloxane INS: 900a

Function: Antifoaming Agent, Anticaking Agent

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
02.2.2	Emulsions containing less than 80% fat	10 mg/kg	Note 152	5/8
06.4.3	Pre-cooked pastas and noodles and like products	50 mg/kg	Note 153	5/8
12.9.1.3	Other soybean protein products (including non-fermented soy sauce)	10 mg/kg		8

POLYSORBATES

Polyoxyethylene (20) Sorbitan Monolaurate INS: 432 Polyoxyethylene (20) Sorbitan Monooleate INS: 433

Polyoxyethylene (20) Sorbitan Monopalmitate INS: 434 Polyoxyethylene (20) Sorbitan Monostearate INS: 435

Polyoxyethylene (20) Sorbitan Tristearate INS: 436

Function: Antifoaming Agent, Adjuvant, Emulsifier, Flour Treatment Agent, Foaming Agent, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.3.2	Beverage whiteners	4000 mg/kg		8
01.5.2	Milk and cream powder analogues	4000 mg/kg		8
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	3000 mg/kg		8
02.1.2	Vegetable oils and fats	5000 mg/kg	Note MM	8
02.1.3	Lard, tallow, fish oil, and other animal fats	5000 mg/kg	Note MM	8

POLYSORBATES

Function: Antifoaming Agent, Adjuvant, Emulsifier, Flour Treatment Agent, Foaming Agent, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
02.2.1.3	Blends of butter and margarine	5000 mg/kg	Note MM	8
02.2.2	Emulsions containing less than 80% fat	5000 mg/kg	Note MM	8
02.3	Fat emulsions maily of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	5000 mg/kg	Note MM	8
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	3000 mg/kg	Note MM	8
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	1000 mg/kg	Note 154	5/8
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	3000 mg/kg		8
04.1.2.11	Fruit fillings for pastries	3000 mg/kg		8
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	3000 mg/kg		8
05.1.2	Cocoa mixes (syrups)	500 mg/kg		8
05.1.3	Cocoa-based spreads, including fillings	1000 mg/kg		8
05.1.4	Cocoa and chocolate products	5000 mg/kg	Note XX	8
05.1.5	Imitation chocolate, chocolate substitute products	5000 mg/kg		8
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	1000 mg/kg		8
05.3	Chewing gum	5000 mg/kg		8
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	3000 mg/kg		8
06.4.3	Pre-cooked pastas and noodles and like products	5000 mg/kg	Note 153	5/8
06.6	Batters (e.g., for breading or batters for fish or poultry)	5000 mg/kg	Note 2	8
08.2	Processed meat, poultry, and game products in whole pieces or cuts	5000 mg/kg		8
08.3	Processed comminuted meat, poultry, and game products	5000 mg/kg		8
08.4	Edible casings (e.g., sausage casings)	1500 mg/kg		8
10.4	Egg-based desserts (e.g., custard)	3000 mg/kg		8
12.2.2	Seasonings and condiments	5000 mg/kg		8
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	3000 mg/kg		8
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	5000 mg/kg		8
12.6.3	Mixes for sauces and gravies	5000 mg/kg	Note 127	8
12.6.4	Clear sauces (e.g., fish sauce)	5000 mg/kg		8
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	2000 mg/kg		8
12.9.5	Other protein products	4000 mg/kg	Note 15	8
13.6	Food supplements	25000 mg/kg		8
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	500 mg/kg	Note 127	5/8

POLYSORBATES

Function: Antifoaming Agent, Adjuvant, Emulsifier, Flour Treatment Agent, Foaming Agent, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	120 mg/kg		8
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	120 mg/kg		8

POLYVINYL ALCOHOL

Polyvinyl Alcohol INS: 1203

Function: Glazing Agent, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
13.6	Food supplements	45000 mg/kg		5/8

PROPYLENE GLYCOL ESTERS OF FATTY ACIDS

Propylene Glycol Esters of Fatty Acids INS: 477

Function: Emulsifier, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	5000 mg/kg	Notes 97	8
06.4.3	Pre-cooked pastas and noodles and like products	5000 mg/kg	Note 2 & 153	5/8

QUILLAIA EXTRACT

Quillaia Extract INS: 999

Function: Foaming Agent

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	50 mg/kg	Notes 132 & C	8

SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM SALTS)

Saccharin (and Sodium, Potassium, Calcium Salts) INS: 954

Function: Flavour Enhancer, Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	80 mg/kg	Note 161	8
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	100 mg/kg	Note 161	8
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	100 mg/kg	Note 161	8
03.0	Edible ices, including sherbet and sorbet	100 mg/kg	Note 161	8
04.1.2.3	Fruit in vinegar, oil, or brine	160 mg/kg	Note 144	8
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg	Note 161	8
04.1.2.5	Jams, jellies, marmelades	200 mg/kg	Note 161	8
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	200 mg/kg	Note 161	8
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	200 mg/kg	Note 161	8

SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM

Function: Flavour Enhancer, Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	100 mg/kg	Note 161	8
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	160 mg/kg	Note 144	8
05.1.2	Cocoa mixes (syrups)	80 mg/kg	Note 161	8
05.1.3	Cocoa-based spreads, including fillings	200 mg/kg	Note 161	8
05.1.4	Cocoa and chocolate products	500 mg/kg	Note 161	8
05.1.5	Imitation chocolate, chocolate substitute products	500 mg/kg	Note 161	8
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	500 mg/kg	Note 161 & 163	8
05.3	Chewing gum	2500 mg/kg	Note 161	8
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg	Note 161	8
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	100 mg/kg	Note 161	8
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	170 mg/kg	Note D	8
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	160 mg/kg	Note 144	8
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	160 mg/kg	Note 144	8
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	160 mg/kg	Note 144	8
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	Note 144	8
10.4	Egg-based desserts (e.g., custard)	100 mg/kg	Note 144	8
11.6	Table-top sweeteners, including those containing high-intensity sweeteners	GMP		8
12.4	Mustards	320 mg/kg		8
12.5	Soups and broths	110 mg/kg	Note 161	8
12.6	Sauces and like products	160 mg/kg		8
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	200 mg/kg		8
13.4	Dietetic formulae for slimming purposes and weight reduction	300 mg/kg		8
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	200 mg/kg		8
13.6	Food supplements	1200 mg/kg		8
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	200 mg/kg	Note 160	8
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	80 mg/kg		8
15.0	Ready-to-eat savouries	100 mg/kg		8

SUCRALOSE

Sucralose INS: 955

Function: Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	300 mg/kg	Note 161	8
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	400 mg/kg	Note 161	8
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	400 mg/kg	Note 161	5/8
03.0	Edible ices, including sherbet and sorbet	320 mg/kg	Note 161	8
04.1.2.3	Fruit in vinegar, oil, or brine	180 mg/kg	Note 144	5/8
04.1.2.4	Canned or bottled (pasteurized) fruit	400 mg/kg	Note 161	8
04.1.2.5	Jams, jellies, marmelades	400 mg/kg	Note 161	5/8
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	400 mg/kg	Note 161	8
04.1.2.7	Candied fruit	800 mg/kg	Note 161	8
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	400 mg/kg	Note 161	8
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	400 mg/kg	Note 161	8
04.1.2.10	Fermented fruit products	150 mg/kg	Note 161	8
04.1.2.11	Fruit fillings for pastries	400 mg/kg	Note 161	5/8
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	400 mg/kg		8
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	400 mg/kg	Notes 161 & L	8
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	400 mg/kg	Note 161	8
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	580 mg/kg	Note 97	8
05.1.2	Cocoa mixes (syrups)	400 mg/kg	Notes 97 & 161	8
05.1.3	Cocoa-based spreads, including fillings	400 mg/kg	Notes 161 & L	8
05.1.4	Cocoa and chocolate products	800 mg/kg	Note 161	8
05.1.5	Imitation chocolate, chocolate substitute products	800 mg/kg	Note 161	8
05.3	Chewing gum	5000 mg/kg	Note 161	8
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	400 mg/kg	Note 161	8
06.7	Pre-cooked or processed rice products, including rice cakes (Oriental type only)	200 mg/kg	Note 72	8
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	120 mg/kg	Note 144	5/8
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	120 mg/kg	Note 144	5/8
10.4	Egg-based desserts (e.g., custard)	400 mg/kg	Note 161	5/8
11.6	Table-top sweeteners, including those containing high-intensity sweeteners	GMP		5/8

SUCRALOSE

Function: Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
12.4	Mustards	140 mg/kg		8
12.6	Sauces and like products	450 mg/kg	Note 127	8
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	1250 mg/kg	Notes 161 & L	8
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	400 mg/kg		8
13.4	Dietetic formulae for slimming purposes and weight reduction	320 mg/kg		8
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	400 mg/kg		8
13.6	Food supplements	2400 mg/kg		5/8
14.1.3.2	Vegetable nectar	300 mg/kg	Note 161	5/8
14.1.3.4	Concentrates for vegetable nectar	300 mg/kg	Notes 127 & 161	5/8
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	300 mg/kg	Notes 127 & 161	5/8
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	300 mg/kg	Notes 160 & 161	5/8

SULPHITES

Sulphur Dioxide	INS:	220	Sodium Sulphite	INS:	221
Sodium Hydrogen Sulphite	INS:	222	Sodium Metabisulphite	INS:	223
Potassium Metabisuphite	INS:	224	Potassium Sulphite	INS:	225
Calcium Hydrogen Sulphite	INS:	227	Potassium Bisulphite	INS:	228
Sodium Thiosulphate	INS:	539			

Function: Antioxidant, Bleaching Agent (Not for Flour), Preservative

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
04.1.2.1	Frozen fruit	500 mg/kg	Note 44 & 155	8
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	150 mg/kg	Note 44	8
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	30 mg/kg	Note 44	8
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	150 mg/kg	Notes 44 & 140	8
11.3	Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3	70 mg/kg	Note 44	8
12.4	Mustards	250 mg/kg	Notes 44 & 106	8
12.6	Sauces and like products	300 mg/kg	Note 44	8
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	350 mg/kg	Note 44 & X	8

TBHQ

Tertiary Butylhydroquinone INS: 319

Function: Antioxidant

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.3.2	Beverage whiteners	100 mg/kg	Notes 15 & 130	5/8
08.2	Processed meat, poultry, and game products in whole pieces or cuts	100 mg/kg	Notes 15, 130 & B	8
08.3	Processed comminuted meat, poultry, and game products	100 mg/kg	Notes 15, 130 & 162	8

Notes to the Comments for the Revised General Standard for Food Additives

Note 2 On dry ingredient, dry weight, dry mix or concentrate basis.
Note 15 Fat or oil basis.
Note 17 As cyclamic acid.
Note 21 As anhydrous calcium disodium EDTA.
Note 44 As residual SO2.
Note 72 Ready-to-eat basis.
Note 97 In the finished product/final cocoa and chocolate products.
Note 106 Except for use in Dijon mustard at 500 mg/kg.
Note 127 As served to the consumer.
Note 130 Singly or in combination: Butylated Hydroxyanisole (BHA, INS 320), Butylated Hydroxytoluene (BHT, INS 321), Tertiary Butylated Hydroquinone (TBHQ, INS 319), and Propyl Gallate (INS 310).
Note 132 Except for use at 130 mg/kg (dried basis) in semi-frozen beverages.
Note 133 Any combination of Butylated Hydroxyanisole (BHA, INS 320), Butylated Hydroxytoluene (BHT, INS 321), and Propyl Gallate (INS 310) at 200 mg/kg, provided that single use limits are not exceeded.
Note 140 Except for use in canned abalone (PAUA) at 1000 mg/kg.
Note 144 For use in sweet and sour products only.
Note 152 For frying purposes only.
Note A Excluding liquid whey and whey products used as an ingredient in infant formula
Note B For dehydrated products only.
Note C Quillaia Extract Type 1 (INS 999(i)) only. Acceptable maximum use level is expressed on saponin basis

Note D For use in products for special nutritional purposes only.
Note L Fat-based sandwich spreads
Note X Acceptable maximum level based on combined state of total sulphites, this is equivalent to 70 mg/kg in the free state.
Note MM For use in fat emulsions for baking purposes only.
Note XX Use level singly, not to exceed 15,000 mg/kg in combination
Note 161 Subject to national legislation of the importing country aimed, in particular, at consistency with Section 3.2 of the preamble.
Note 153 For use in instant noodles only.
Note 154 For use in coconut milk only.
Note 155 For use in frozen, sliced apples only.
Note 156 For use in microsweets and breathfreshening mints at 2500 mg/kg.
Note 157 For use in microsweets and breathfreshening mints at 2000 mg/kg.
Note 158 For use in microsweets and breathfreshening mints at 1000 mg/kg.
Note 159 For use in pancake syrup and maple syrup.
Note 160 For use in ready-to-drink products and pre-mixes for ready-to-drink products only.
Note 162 For use in dehydrated products and in salami-type products only.
Note 163 For use in microsweets and breathfreshening mints at 3000 mg/kg.

Appendix VIII

DISCONTINUATION OF WORK ON PROPOSED DRAFT AND DRAFT FOOD ADDITIVE PROVISIONS IN THE GENERAL STANDARD FOR FOOD ADDITIVES

ACESULFAME POTASSIUM

Acesulfame Potassium INS: 950

Function: Flavour Enhancer, Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.4	Cream (plain) and the like	1000 mg/kg		3
01.5	Milk powder and cream powder and powder analogues (plain)	3000 mg/kg		3
01.5.1	Milk powder and cream powder (plain)	GMP		6
01.6.1	Unripened cheese	500 mg/kg		3
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	2500 mg/kg		6
06.1	Whole, broken, or flaked grain, including rice	300 mg/kg		3
06.4.2	Dried pastas and noodles and like products	200 mg/kg		3
06.4.3	Pre-cooked pastas and noodles and like products	200 mg/kg		3
07.2.1	Cakes, cookes and pies (e.g., fruit-filled or custard types)	1000 mg/kg		6
07.2.2	Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)	2000 mg/kg		6
07.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes)	1000 mg/kg		6
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	1000 mg/kg		6
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	500 mg/kg		6
12.6.3	Mixes for sauces and gravies	1000 mg/kg		6
12.6.4	Clear sauces (e.g., fish sauce)	500 mg/kg		6
13.1.3	Formulae for special medical purposes for infants	450 mg/kg		3
14.1.2.2	Vegetable juice	350 mg/kg		6
14.1.2.4	Concentrates for vegetable juice	350 mg/kg	Notes 127	3
14.2.1	Beer and malt beverages	350 mg/kg		6
14.2.2	Cider and perry	350 mg/kg		6
14.2.3	Grape wines	500 mg/kg		3
14.2.4	Wines (other than grape)	500 mg/kg		3
14.2.5	Mead	500 mg/kg		3
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	350 mg/kg		3
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	1000 mg/kg		6
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	1000 mg/kg		6
15.3	Snacks - fish based	350 mg/kg		6

ALITAME

Alitame INS: 956

Function: Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.4	Cream (plain) and the like	100 mg/kg		6
05.0	Confectionery	300 mg/kg		6
07.0	Bakery wares	200 mg/kg		6

ANNATTO EXTRACTS

Annatto Extracts INS: 160b

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	50 mg/kg	Note 9	7
01.6.1	Unripened cheese	50 mg/kg	Note 74	7
01.6.2	Ripened cheese	50 mg/kg		7
01.6.4	Processed cheese	600 mg/kg		7
01.6.5	Cheese analogues	20 mg/kg	Note 3	7
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	100 mg/kg		7
01.8.1	Liquid whey and whey products, excluding whey cheeses	10 mg/kg		7
02.1.2	Vegetable oils and fats	10 mg/kg	Note 9	7
02.1.3	Lard, tallow, fish oil, and other animal fats	10 mg/kg	Note 9	7
02.2.1.2	Margarine and similar products	20 mg/kg	Note 9	7
02.2.1.3	Blends of butter and margarine	10 mg/kg		7
02.2.2	Emulsions containing less than 80% fat	30 mg/kg	Note 9	7
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	20 mg/kg	Note 8	4
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	10 mg/kg		7
03.0	Edible ices, including sherbet and sorbet	200 mg/kg	Note 8	4
04.1.1.2	Surface-treated fresh fruit	20 mg/kg	Note 16	7
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg	Note 8	4
04.1.2.5	Jams, jellies, marmelades	10 mg/kg		7
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	GMP		7
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	20 mg/kg		7
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg		7
04.1.2.11	Fruit fillings for pastries	200 mg/kg		7
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	20 mg/kg	Note 16	7

ANNATTO EXTRACTS

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	300 mg/kg		7
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	10 mg/kg		7
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 category 12.10	200 mg/kg	Note 9	7
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	200 mg/kg	Note 8	4
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	GMP		7
05.1.2	Cocoa mixes (syrups)	GMP		7
05.1.3	Cocoa-based spreads, including fillings	GMP		7
05.1.4	Cocoa and chocolate products	25 mg/kg	Note 9	7
05.1.5	Imitation chocolate, chocolate substitute products	25 mg/kg	Note 9	7
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	200 mg/kg	Note 8	4
05.3	Chewing gum	500 mg/kg	Note 9	7
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	1000 mg/kg		7
06.3	Breakfast cereals, including rolled oats	75 mg/kg	Note 9	7
06.4.2	Dried pastas and noodles and like products	100 mg/kg		4
06.4.3	Pre-cooked pastas and noodles and like products	100 mg/kg		4
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	40 mg/kg	Note 9	7
06.6	Batters (e.g., for breading or batters for fish or poultry)	20 mg/kg		7
07.1	Bread and ordinary bakery wares	120 mg/kg		4
07.1.4	Bread-type products, including bread stuffing and bread crumbs	20 mg/kg	Note 8	7
07.2.1	Cakes, cookes and pies (e.g., fruit-filled or custard types)	15 mg/kg	Note 9	7
07.2.2	Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)	40 mg/kg	Note 9	7
07.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes)	15 mg/kg	Note 9	7
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	20 mg/kg	Note 16	7
08.1.2	Fresh meat, poultry, and game, comminuted	1000 mg/kg	Notes 9 & 94	7
08.2	Processed meat, poultry, and game products in whole pieces or cuts	50 mg/kg	Note 9	7
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	1000 mg/kg	Notes 9 & 78	7
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	20 mg/kg	Note 16	7

ANNATTO EXTRACTS

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products	50 mg/kg	Note 9	7
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	50 mg/kg	Note 9	7
08.3.3	Frozen processed comminuted meat, poultry, and game products	20 mg/kg	Note 16	7
08.4	Edible casings (e.g., sausage casings)	60 mg/kg	Note 9	7
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	20 mg/kg	Note 16	7
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg		4
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	10 mg/kg	Note 9	7
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	30 mg/kg	Note 9	7
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	10 mg/kg	Note 9	7
09.2.4.1	Cooked fish and fish products	30 mg/kg	Note 9	7
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	15 mg/kg	Note 9	7
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	15 mg/kg	Note 9	7
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	15 mg/kg	Notes 9 & 22	7
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg		4
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	10 mg/kg	Note 8	7
10.1	Fresh eggs	100 mg/kg	Note 4	4
10.4	Egg-based desserts (e.g., custard)	10 mg/kg		7
11.3	Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3	100 mg/kg		4
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	60 mg/kg		4
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)	30 mg/kg	Note 9	7
12.4	Mustards	100 mg/kg	Note 8	7
12.5	Soups and broths	150 mg/kg	Note 8	7
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	100 mg/kg	Note 8	7
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	100 mg/kg	Note 8	7
12.6.3	Mixes for sauces and gravies	100 mg/kg	Note 8	7
12.6.4	Clear sauces (e.g., fish sauce)	400 mg/kg		7
13.6	Food supplements	60 mg/kg		4
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	50 mg/kg	Note 9	7
14.2.3.1	Still grape wine	10 mg/kg		4
14.2.3.2	Sparkling and semi-sparkling grape wines	10 mg/kg		4

ANNATTO EXTRACTS

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
14.2.3.3	Fortified grape wine, grape liquor wine, and sweet grape wine	15 mg/kg		4
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	10 mg/kg		7
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	10 mg/kg		7
15.0	Ready-to-eat savouries	300 mg/kg	Note 9	7
16.0	Composite foods - foods that could not be placed in categories 01 - 15	200 mg/kg		7

ASPARTAME

Aspartame INS: 951

Function: Flavour Enhancer, Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.4.1	Pasteurized cream (plain)	6000 mg/kg		3
01.4.3	Clotted cream (plain)	6000 mg/kg		3
10.2.3	Dried and/or heat coagulated egg products	1000 mg/kg		6
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	500 mg/kg		6
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	350 mg/kg		6
12.6.3	Mixes for sauces and gravies	350 mg/kg		6
12.6.4	Clear sauces (e.g., fish sauce)	350 mg/kg		6
13.1.3	Formulae for special medical purposes for infants	800 mg/kg	Note 84	3
14.1.2.2	Vegetable juice	600 mg/kg	Note 145	6
14.1.2.4	Concentrates for vegetable juice	600 mg/kg	Notes 127 & 145	6
14.2.1	Beer and malt beverages	600 mg/kg	Note H	6
14.2.2	Cider and perry	600 mg/kg		6
14.2.4	Wines (other than grape)	700 mg/kg		6
14.2.5	Mead	700 mg/kg		6
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	700 mg/kg		6

ASPARTAME-ACESULFAME SALT

Aspartame-Acesulfame Salt INS: 962

Function: Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.4.1	Pasteurized cream (plain)	2270 mg/kg	Note 113	3
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	2270 mg/kg	Note 113	3
01.4.3	Clotted cream (plain)	2270 mg/kg	Note 113	3
01.5.1	Milk powder and cream powder (plain)	6820 mg/kg	Note 113	3

ASPARTAME-ACESULFAME SALT

Function: Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.6.1	Unripened cheese	1130 mg/kg	Note 113	3
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	4660 mg/kg	Note 119	3
05.2.1	Hard candy	5680 mg/kg	Notes 113 & 145	3
05.2.2	Soft candy	4540 mg/kg	Notes 113 & 145	3
05.2.3	Nougats and marzipans	2270 mg/kg	Notes 113 & 145	3
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	770 mg/kg	Note 119	3
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	540 mg/kg	Note 119	3
12.6.3	Mixes for sauces and gravies	540 mg/kg	Note 119	3
12.6.4	Clear sauces (e.g., fish sauce)	540 mg/kg	Note 119	3
13.1.3	Formulae for special medical purposes for infants	1020 mg/kg	Note 113	3
14.2.5	Mead	1080 mg/kg	Note 113	3
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	790 mg/kg	Note 113	3

BENZOATES

Benzoic Acid INS: 210 Sodium Benzoate INS: 211

Potassium Benzoate INS: 212 Calcium Benzoate INS: 213

Function: Preservative

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
04.1.2.5	Jams, jellies, marmelades	1500 mg/kg	Note 13	3

BENZOYL PEROXIDE

Benzoyl Peroxide INS: 928

Function: Bleaching Agent (Not for Flour), Flour Treatment Agent

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.6.2.1	Ripened cheese, includes rind	1000 mg/kg	Note 55	6

BHA

Butylated Hydroxyanisole INS: 320

Function: Antioxidant

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
02.2.1.2	Margarine and similar products	175 mg/kg	Notes 15 & 133	6

BHT

Butylated Hydroxytoluene INS: 321

Function: Antioxidant, Adjuvant

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
02.2.1.2	Margarine and similar products	75 mg/kg	Notes 15 & 133	3

CASTOR OIL

Castor Oil INS: 1503

Function: Anticaking Agent, Carrier solvent, Glazing Agent, Release Agent

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	GMP		6

CYCLAMATES

Cyclamic Acid (and Sodium, Potassium, Calcium Salts) INS: 952

Function: Flavour Enhancer, Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
04.1.2.7	Candied fruit	500 mg/kg	Note 17	6
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	100 mg/kg	Note 17	6
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	500 mg/kg	Note 17	6
05.2.1	Hard candy	2500 mg/kg	Note 17	6
05.2.2	Soft candy	500 mg/kg	Note 17	6
05.2.3	Nougats and marzipans	500 mg/kg	Note 17	6
07.2.1	Cakes, cookes and pies (e.g., fruit-filled or custard types)	1600 mg/kg	Note 17	6
07.2.2	Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)	2000 mg/kg	Note 17	6
07.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes)	1600 mg/kg	Note 17	6

DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL

Diacetyltartaric and Fatty Acid Esters of Glycerol INS: 472e

Function: Emulsifier, Sequestrant, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	10000 mg/kg	Note 16	3
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	10000 mg/kg	Note 16	3
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg		3
13.1.1	Infant formulae	5000 mg/kg		3
13.1.2	Follow-up formulae	5000 mg/kg		3

NEOTAME

Neotame INS: 961

Function: Flavour Enhancer, Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.4.1	Pasteurized cream (plain)	GMP		3
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		3
01.4.3	Clotted cream (plain)	GMP		3
01.5.1	Milk powder and cream powder (plain)	GMP		3
01.6.1	Unripened cheese	33 mg/kg		3
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	100 mg/kg		3
08.2	Processed meat, poultry, and game products in whole pieces or cuts	10 mg/kg		3
08.3	Processed comminuted meat, poultry, and game products	10 mg/kg		3
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	10 mg/kg		3
10.2.3	Dried and/or heat coagulated egg products	33 mg/kg		3
13.1.3	Formulae for special medical purposes for infants	25 mg/kg		3
14.1.2.2	Vegetable juice	65 mg/kg	Note 145	3
14.1.2.4	Concentrates for vegetable juice	65 mg/kg	Notes 127 & 145	3
14.2.1	Beer and malt beverages	20 mg/kg	Note H	3
14.2.2	Cider and perry	20 mg/kg		3
14.2.4	Wines (other than grape)	23 mg/kg		3
14.2.5	Mead	23 mg/kg		3
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	23 mg/kg		3

POLYSORBATES

Polyoxyethylene (20) Sorbitan Monolaurate INS: 432 Polyoxyethylene (20) Sorbitan Monooleate INS: 433

Polyoxyethylene (20) Sorbitan Monopalmitate INS: 434 Polyoxyethylene (20) Sorbitan Monostearate INS: 435

Polyoxyethylene (20) Sorbitan Tristearate INS: 436

Function: Antifoaming Agent, Adjuvant, Emulsifier, Flour Treatment Agent, Foaming Agent, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.4	Cream (plain) and the like	10000 mg/kg		3
07.0	Bakery wares	3000 mg/kg	Note 11	6
14.1.4.1	Carbonated water-based flavoured drinks	500 mg/kg		6
14.1.4.2	Non-carbonated water-based flavoured drinks, including punches and ades	500 mg/kg		6
14.1.4.3	Concentrates (liquid or solid) for water-based flavoured drinks	45000 mg/kg	Note 102	6

POLYVINYL ALCOHOL

Polyvinyl Alcohol INS: 1203

Function: Glazing Agent, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	2000 mg/kg		3
05.1.4	Cocoa and chocolate products	15000 mg/kg		3
06.3	Breakfast cereals, including rolled oats	5000 mg/kg		3
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	15000 mg/kg		3

SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM SALTS)

Saccharin (and Sodium, Potassium, Calcium Salts) INS: 954

Function: Flavour Enhancer, Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.6.1	Unripened cheese	100 mg/kg		6
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	500 mg/kg		6
05.2.1	Hard candy	3000 mg/kg		6
05.2.2	Soft candy	500 mg/kg		6
05.2.3	Nougats and marzipans	500 mg/kg		6
08.2.1.1	Cured (including salted) non-heat treated processed meat, poultry, and game products in whole pieces or cuts	2000 mg/kg		6
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	500 mg/kg		6
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	160 mg/kg		6
12.6.3	Mixes for sauces and gravies	300 mg/kg		6
12.6.4	Clear sauces (e.g., fish sauce)	160 mg/kg		6
12.9.1.3	Other soybean protein products (including non-fermented soy sauce)	500 mg/kg		6
13.1.3	Formulae for special medical purposes for infants	200 mg/kg		3
14.1.2.2	Vegetable juice	80 mg/kg	Note 145	
14.1.2.4	Concentrates for vegetable juice	80 mg/kg	Notes 127 & 145	6
14.2.1	Beer and malt beverages	80 mg/kg		6
14.2.2	Cider and perry	80 mg/kg		6
16.0	Composite foods - foods that could not be placed in categories 01 – 15	200 mg/kg		6

SUCRALOSE

Sucralose INS: 955

Function: Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.3.1	Condensed milk (plain)	GMP		6
01.5	Milk powder and cream powder and powder analogues (plain)	GMP		6
01.6.1	Unripened cheese	GMP		6
01.6.2	Ripened cheese	GMP		6
01.6.4	Processed cheese	GMP		6
01.8.1	Liquid whey and whey products, excluding whey cheeses	GMP		6
06.6	Batters (e.g., for breading or batters for fish or poultry)	600 mg/kg		6
07.2.1	Cakes, cookes and pies (e.g., fruit-filled or custard types)	750 mg/kg		6
07.2.2	Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)	800 mg/kg		6
07.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes)	750 mg/kg		6
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	450 mg/kg		6
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	450 mg/kg		6
11.3	Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3	1500 mg/kg		6
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	450 mg/kg		6
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	450 mg/kg		6
12.6.3	Mixes for sauces and gravies	450 mg/kg	Note 127	6
12.6.4	Clear sauces (e.g., fish sauce)	450 mg/kg		6
13.1.3	Formulae for special medical purposes for infants	400 mg/kg		3
14.1.2.2	Vegetable juice	300 mg/kg		3
14.1.2.4	Concentrates for vegetable juice	1500 mg/kg		3
14.1.4.1	Carbonated water-based flavoured drinks	600 mg/kg		6
14.1.4.2	Non-carbonated water-based flavoured drinks, including punches and ades	600 mg/kg		6
14.1.4.3	Concentrates (liquid or solid) for water-based flavoured drinks	1500 mg/kg		3
14.2	Alcoholic beverages, including alcohol-free and low-alcoholic counterparts	700 mg/kg		6
14.2.1	Beer and malt beverages	250 mg/kg		
14.2.2	Cider and perry	50 mg/kg		
14.2.4	Wines (other than grape)	700 mg/kg		

SULPHITES

Sulphur Dioxide	INS:	220	Sodium Sulphite	INS:	221
Sodium Hydrogen Sulphite	INS:	222	Sodium Metabisulphite	INS:	223
Potassium Metabisuphite	INS:	224	Potassium Sulphite	INS:	225
Calcium Hydrogen Sulphite	INS:	227	Potassium Bisulphite	INS:	228
Sodium Thiosulphate	INS:	539			

Function: Antioxidant, Bleaching Agent (Not for Flour), Preservative

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
04.1.2.4	Canned or bottled (pasteurized) fruit	350 mg/kg	Note 44	6
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	50 mg/kg	Note 44	6
07.1.1	Breads and rolls	50 mg/kg	Note 44	6
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	50 mg/kg	Note 44	6
07.1.4	Bread-type products, including bread stuffing and bread crumbs	50 mg/kg	Note 44	6
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	500 mg/kg	Note 44	6
16.0	Composite foods - foods that could not be placed in categories 01 - 15	350 mg/kg	Note 44	6

Notes to the Comments for the Revised General Standard for Food Additives

Note 3 Surface treatment.
Note 4 For decoration, stamping, marking or branding the product.
Note 8 As bixin.
Note 9 As total bixin or norbixin.
Note 11 Flour basis.
Note 13 As benzoic acid.
Note 15 Fat or oil basis.
Note 16 For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.
Note 17 As cyclamic acid.
Note 22 For use in smoked fish products only.
Note 44 As residual SO2.
Note 55 Added level.
Note 74 Use level for deep orange coloured cheeses; 25 mg/kg for orange coloured cheeses; 10 mg/kg for normal coloured cheeses.
Note 78 For use in tocino (fresh, cured sausage) only.
Note 84 For infants over 1 year of age only.
Note 94 For use in loganiza (fresh, uncured sausage) only.
Note 102 For use as a surfactant or wetting agent for colours in the food.
Note 113 Use level reported as acesulfame potassium equivalents.
Note 119 Use level reported as aspartame equivalents.
Note 127 As served to the consumer.
Note 133 Any combination of Butylated Hydroxyanisole (BHA, INS 320), Butylated Hydroxytoluene (BHT, INS 321), and Propyl Gallate (INS 310) at 200 mg/kg, provided that single use limits are not exceeded.
Note 145 Products are energy reduced or with no added sugar.
Note H For use in energy-reduced or alcohol-free beer only

Appendix IX

CODEX GENERAL STANDARD FOR FOOD ADDITIVES

REQUEST FOR ADDITIONAL INFORMATION

ACESULFAME POTASSIUM

Acesulfame Potassium INS: 950

Function: Flavour Enhancer, Sweetener

FoodCatNo	FoodCategory	MaxLevel		Comments	Step	Information Requested
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	500	mg/kg		3	Justification for use in fermented milks
01.3.2	Beverage whiteners	2000	mg/kg		3	Technological need with respect to use level
01.4.4	Cream analogues	1000	mg/kg		3	Technological need
01.5.2	Milk and cream powder analogues	1000	mg/kg		3	Technological need
01.6.5	Cheese analogues	350	mg/kg		3	Technological need
02.3	Fat emulsions maily of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	1000	mg/kg		3	Technological need (food category is not in general list for sweetener use)
04.1.2.1	Frozen fruit	500	mg/kg		6	Technological need (food category is not in general list for sweetener use)
04.1.2.2	Dried fruit	500	mg/kg		6	Technological need (food category is not in general list for sweetener use)
04.1.2.12	Cooked fruit	500	mg/kg		6	Technological need
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	350	mg/kg		6	Technological need (food category is not in general list for sweetener use)
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	2500	mg/kg		6	Technological need (food category is not in general list for sweetener use)
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 category 12.10	1000	mg/kg		3	Technological need (food category is not in general list for sweetener use)
07.1	Bread and ordinary bakery wares	1000	mg/kg		3	Justify need in appropriate sub-categoriesand propose use levels
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	200	mg/kg	Note 144	3	Technological need (food category is not in general list for sweetener use)

ACESULFAME POTASSIUM

Function: Flavour Enhancer, Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Information Requested
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)	2000 mg/kg		3	Technological need (food category is not in general list for sweetener use)
12.3	Vinegars	2000 mg/kg		3	Technological need (food category is not in general list for sweetener use)
14.1.3.2	Vegetable nectar	350 mg/kg	Note 161		Technological need (food category is not in general list for sweetener use)
16.0	Composite foods - foods that could not be placed in categories 01 - 15	350 mg/kg		3	Technological justification - or is a result of carry over?

ALITAME

Alitame INS: 956

Function: Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Information Requested
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	60 mg/kg		6	Justification for use in fermented milks
01.4.4	Cream analogues	100 mg/kg			Technological need
07.1	Bread and ordinary bakery wares	200 mg/kg		6	Justify need in appropriate sub-categories and propose use levels
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)	100 mg/kg		6	Technological need (food category is not in general list for sweetener use)

ASPARTAME

Aspartame INS: 951

Function: Flavour Enhancer, Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Information Requested
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	2000 mg/kg		6	Justification for use in fermented milks
01.3.2	Beverage whiteners	6000 mg/kg		3	Technological need
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	6000 mg/kg		3	Technological need in whipping creams and whether this is an appropriate food category for those products
01.4.4	Cream analogues	1000 mg/kg		6	Technological need
01.5.1	Milk powder and cream powder (plain)	5000 mg/kg		3	Technological need (food category is not in general list for sweetener use)

ASPARTAME

Function: Flavour Enhancer, Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Information Requested
01.6.1	Unripened cheese	1000 mg/kg		3	Technological need (food category is not in general list for sweetener use)
01.6.5	Cheese analogues	1000 mg/kg		6	Technological need
02.3	Fat emulsions maily of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	1000 mg/kg		3	Technological need (food category is not in general list for sweetener use)
04.1.2.1	Frozen fruit	2000 mg/kg		3	Technological need (food category is not in general list for sweetener use)
04.1.2.2	Dried fruit	3000 mg/kg		6	Technological need (food category is not in general list for sweetener use)
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	1000 mg/kg		6	Technological need (food category is not in general list for sweetener use)
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	1000 mg/kg		6	Technological need (food category is not in general list for sweetener use)
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	1000 mg/kg		6	Technological need (food category is not in general list for sweetener use)
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	3000 mg/kg		6	Technological need (food category is not in general list for sweetener use)
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	1000 mg/kg	Note 161	6	Technological need in specific products
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 category 12.10	2500 mg/kg	Note 161	6	Technological need in specific products
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	1000 mg/kg		6	Technological need (food category is not in general list for sweetener use)
05.1.3	Cocoa-based spreads, including fillings	3000 mg/kg		6	Technological need (food category is not in general list for sweetener use)
05.1.4	Cocoa and chocolate products	2500 mg/kg		6	Technological need (food category is not in general list for sweetener use)
05.1.5	Imitation chocolate, chocolate substitute products	3000 mg/kg		6	Technological need (food category is not in general list for sweetener use)

ASPARTAME

Function: Flavour Enhancer, Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Information Requested
05.2.1	Hard candy	10000 mg/kg		6	Technological need (food category is not in general list for sweetener use)
05.2.2	Soft candy	3000 mg/kg		6	Technological need (food category is not in general list for sweetener use)
05.2.3	Nougats and marzipans	3000 mg/kg		6	Technological need (food category is not in general list for sweetener use)
07.1	Bread and ordinary bakery wares	4000 mg/kg		6	justify need in appropriate sub-categories and propose use levels
08.2	Processed meat, poultry, and game products in whole pieces or cuts	300 mg/kg		6	Technological need (food category is not in general list for sweetener use)
08.3	Processed comminuted meat, poultry, and game products	300 mg/kg		6	Technological need (food category is not in general list for sweetener use)
12.2.2	Seasonings and condiments	2000 mg/kg		6	Technological need (food category is not in general list for sweetener use)
12.3	Vinegars	GMP		3	Provide numerical use level
12.5	Soups and broths	600 mg/kg		6	Technological need
15.0	Ready-to-eat savouries	500 mg/kg		6	Technological need

ASPARTAME-ACESULFAME SALT

Aspartame-Acesulfame Salt INS: 962

Function: Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Information Requested
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	1130 mg/kg	Note 113	3	Justification for use in fermented milks

CYCLAMATES

Cyclamic Acid (and Sodium, Potassium, Calcium Salts) INS: 952

Function: Flavour Enhancer, Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Information Requested
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP	Note 17	6	Justification for use in fermented milks; provide numerical use levels
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	500 mg/kg	Note 17	6	Technological need
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	500 mg/kg	Note 17	6	Technological need (food category is not in general list for sweetener use)
14.1.4.1	Carbonated water-based flavoured drinks	1500 mg/kg	Note 17	6	Technological need
14.1.4.2	Non-carbonated water-based flavoured drinks, including punches and ades	1500 mg/kg	Note 17	6	Technological need

DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL

Diacetyltartaric and Fatty Acid Esters of Glycerol INS: 472e

Function: Emulsifier, Sequestrant, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Information Requested
01.4	Cream (plain) and the like	5000 mg/kg		6	Technological need in creams (inform CCMMP)
06.2	Flours and starches (including soybean powder)	3000 mg/kg		6	Technological need
06.4.2	Dried pastas and noodles and like products	5000 mg/kg		6	Technological need

NEOTAME

Neotame INS: 961

Function: Flavour Enhancer, Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Information Requested
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	65 mg/kg		3	Justification for use in fermented milks
01.3.2	Beverage whiteners	GMP		3	Technological need; propose numerical use level
01.4.4	Cream analogues	33 mg/kg		3	Technological need
01.5.2	Milk and cream powder analogues	65 mg/kg		3	Technological need
01.6.5	Cheese analogues	33 mg/kg		3	Technological need
02.3	Fat emulsions maily of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	10 mg/kg		3	Technological need (food category is not in general list for sweetener use)
04.1.2.1	Frozen fruit	100 mg/kg		3	Technological need (food category is not in general list for sweetener use)

NEOTAME

Function: Flavour Enhancer, Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Information Requested
04.1.2.2	Dried fruit	100 mg/kg		3	Technological need (food category is not in general list for sweetener use)
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	33 mg/kg		3	Technological need (food category is not in general list for sweetener use)
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	33 mg/kg		3	Technological need (food category is not in general list for sweetener use)
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	33 mg/kg		3	Technological need (food category is not in general list for sweetener use)
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	33 mg/kg		3	Technological need (food category is not in general list for sweetener use)
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	33 mg/kg		3	Technological need (food category is not in general list for sweetener use)
07.1	Bread and ordinary bakery wares	70 mg/kg		3	Justify need in appropriate sub-categories and propose use levels
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	80 mg/kg		3	Technological need
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	10 mg/kg		3	Technological need (food category is not in general list for sweetener use)
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	10 mg/kg		3	Technological need (food category is not in general list for sweetener use)
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)	65 mg/kg		3	Technological need (food category is not in general list for sweetener use)
12.3	Vinegars	12 mg/kg		3	Technological need (food category is not in general list for sweetener use)

POLYSORBATES

Polyoxyethylene (20) Sorbitan Monolaurate INS: 432 Polyoxyethylene (20) Sorbitan Monooleate INS: 433

Polyoxyethylene (20) Sorbitan Monopalmitate INS: 434 Polyoxyethylene (20) Sorbitan Monostearate INS: 435

Polyoxyethylene (20) Sorbitan Tristearate INS: 436

Function: Antifoaming Agent, Adjuvant, Emulsifier, Flour Treatment Agent, Foaming Agent, Stabilizer

FoodCatNo	FoodCategory	MaxLevel		Comments	Step	Information Requested
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	5000	mg/kg		6	Technological need
01.6.1	Unripened cheese	80	mg/kg	Note 38	6	Technological need
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	500	mg/kg		6	Technological need
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	30	mg/kg	Notes 7 & 100	6	Technological need
06.4.2	Dried pastas and noodles and like products	5000	mg/kg		3	Technological need
07.1.1	Breads and rolls	3000	mg/kg		6	Request intake information
07.1.2	Crackers, excluding sweet crackers	5000	mg/kg	Note 11	6	Request intake information
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	10000	mg/kg	Note 11	6	Request intake information
07.1.4	Bread-type products, including bread stuffing and bread crumbs	5000	mg/kg	Note 11	6	Request intake information
07.1.5	Steamed breads and buns	5000	mg/kg	Note 11	6	Request intake information
07.1.6	Mixes for bread and ordinary bakery wares	5000	mg/kg	Note 11	6	Request intake information
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	5000	mg/kg		6	Request intake information
12.2.1	Herbs and spices	2000	mg/kg		6	Technological need
16.0	Composite foods - foods that could not be placed in categories 01 - 15	1000	mg/kg		6	Clarification of foods covered by the food category

SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM SALTS)

Saccharin (and Sodium, Potassium, Calcium Salts) INS: 954

Function: Flavour Enhancer, Sweetener

FoodCatNo	FoodCategory	MaxLevel		Comments	Step	Information Requested
01.2.1	Fermented milks (plain)	200	mg/kg		6	Justification for use in fermented milks
01.2.2	Renneted milk (plain)	100	mg/kg		6	Justification for use in fermented milks
01.6.5	Cheese analogues	100	mg/kg			Technological need
04.1.2.7	Candied fruit	5000	mg/kg	Note 161	3	Technological need (incl. numerical use level)

SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM

Function: Flavour Enhancer, Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Information Requested
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	500 mg/kg		6	Technological need
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	500 mg/kg		6	Technological need
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	500 mg/kg		6	Technological need
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	160 mg/kg		6	Technological need
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	Note 161	6	Technological need in specific products
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 category 12.10	200 mg/kg	Note 161	6	Technological need in specific products
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	500 mg/kg		6	Technological need
06.3	Breakfast cereals, including rolled oats	100 mg/kg	Notes 161	6	Technological need
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	15 mg/kg		6	Technological need
08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts	500 mg/kg		6	Technological need
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	500 mg/kg		6	Technological need
09.2.4.1	Cooked fish and fish products	500 mg/kg		6	Technological need
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	1200 mg/kg		6	Technological need
09.3.3	Salmon substitutes, caviar, and other fish roe products	160 mg/kg		6	Technological need
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	300 mg/kg	Note 159	6	Technological need
12.10.3	Fermented soybean paste (miso)	200 mg/kg		3	Technological need
12.2.2	Seasonings and condiments	1500 mg/kg		6	Technological need
12.3	Vinegars	300 mg/kg		6	Technological need
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	200 mg/kg	Notes 161 & F	6	Technological need in specific products
14.1.3.2	Vegetable nectar	80 mg/kg	Note 161	3	Technological need

SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM

Function: Flavour Enhancer, Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Information Requested
14.1.3.4	Concentrates for vegetable nectar	300 mg/kg	Notes 127 & 161	6	Technological need in specific products
14.1.4.1	Carbonated water-based flavoured drinks	500 mg/kg		6	Technological need
14.1.4.2	Non-carbonated water-based flavoured drinks, including punches and ades	500 mg/kg		6	Technological need
14.1.4.3	Concentrates (liquid or solid) for water-based flavoured drinks	2000 mg/kg		6	Technological need

SUCRALOSE

Sucralose INS: 955

Function: Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Information Requested
01.2.1	Fermented milks (plain)	400 mg/kg		3	Justification for use in fermented milks
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	250 mg/kg		6	Justification for use in fermented milks
01.2.2	Renneted milk (plain)	GMP		6	Justification for use in fermented milks; provide numerical use levels (inform CCMMP)
01.3.2	Beverage whiteners	580 mg/kg		3	Technological need
01.4	Cream (plain) and the like	580 mg/kg		3	Technological need
01.6.5	Cheese analogues	GMP		6	Technological need
04.1.2.1	Frozen fruit	400 mg/kg		3	Technological need
04.1.2.2	Dried fruit	1500 mg/kg		3	Technological need
04.1.2.12	Cooked fruit	150 mg/kg		6	Technological need
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	150 mg/kg		6	Technological need
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	150 mg/kg		6	Technological need
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	150 mg/kg		6	Technological need
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 category 12.10	150 mg/kg		6	Technological need
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	150 mg/kg		6	Technological need
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	1000 mg/kg	Note 161 & 164	3	Technological need
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	1000 mg/kg		6	Technological need

SUCRALOSE

Function: Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Information Requested
06.3	Breakfast cereals, including rolled oats	1000 mg/kg	Note 161	6	Technological need
07.1	Bread and ordinary bakery wares	650 mg/kg		6	Technological need in specific products
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	700 mg/kg	Note D		Technological need
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	1500 mg/kg	Note 159	6	Technological need
12.2.1	Herbs and spices	400 mg/kg		3	Technological need
12.2.2	Seasonings and condiments	700 mg/kg		6	Technological need
12.3	Vinegars	GMP		3	Technological need
12.5	Soups and broths	600 mg/kg	Note 161	6	Technological need
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	700 mg/kg			Technological need
15.0	Ready-to-eat savouries	1000 mg/kg		6	Technological need (incl. numerical use level)

SULPHITES

Sulphur Dioxide	INS: 220	Sodium Sulphite	INS: 221
Sodium Hydrogen Sulphite	INS: 222	Sodium Metabisulphite	INS: 223
Potassium Metabisuphite	INS: 224	Potassium Sulphite	INS: 225
Calcium Hydrogen Sulphite	INS: 227	Potassium Bisulphite	INS: 228
Sodium Thiosulphate	INS: 539		

Function: Antioxidant, Bleaching Agent (Not for Flour), Preservative

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Information Requested
04.1.2.5	Jams, jellies, marmelades	500 mg/kg	Note 44	6	Technological need for different use levels in different regions; concern regarding intake
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	750 mg/kg	Note 44	6	Technological need for different use levels in different regions; concern regarding intake
12.5	Soups and broths	1000 mg/kg	Note 44	6	Technological need

Notes to the Comments for the Revised General Standard for Food Additives

Note 7 Use level not in finished food.
Note 11 Flour basis.
Note 17 As cyclamic acid.
Note 38 Level in creaming mixture.
Note 100 For use as a dispersing agent in dill oil used in the final food.
Note 113 Use level reported as acesulfame potassium equivalents.
Note 127 As served to the consumer.
Note 144 For use in sweet and sour products only.
Note F For milk-based sandwich spreads only.
Note 161 Subject to national legislation of the importing country aimed, in particular, at consistency with Section 3.2 of the preamble.
Note 159 For use in pancake syrup and maple syrup.
Note 164 For use in microsweets and breathfreshening mints at 30000 mg/kg.

Appendix X

PROJECT DOCUMENT

PROPOSAL FOR NEW WORK ON THE REVISION OF THE FOOD CATEGORY SYSTEM (FCS) OF THE GENERAL STANDARD FOR FOOD ADDITIVES (GSFA) (CODEX STAN 192-1995)

1. The purpose and scope of the Standard

The purpose of this work is to consider revision of the FCS of the GSFA (Codex Stan 192, Annex B) so that food categories that include soybean-based food products (06.8 (Soybean products (excluding soybean products of food category 12.9 and fermented soybean products of food category 12.10), 12.9 (Protein products), and 12.10 (Fermented soybean products)) would be reassigned to more appropriate food sub-categories of soybean-based foods within the hierarchy of the FCS. The proposal would:

(i) place all relevant soybean-based food products now included in food categories 12.9 into new food sub-categories under category 06.8;

(ii) revise food category 12.9 and category 12.10 to account for the reassignment of some food categories under 06.8; and

(iii) revise food category 12.10 to include certain products derived from protein sources other than soybeans.

(iv) Revise food category 02.2 (fat emulsions mainly of type water-in-oil) in light with the decision of the 30th session concerning the standards included in this food category (i.e. draft Standard for Fat Spreads and Blended Spreads).

The FCS is an essential component of the GSFA. Provisions for food additives in the GSFA are established based on information of their use in foods that are included in the different food categories. Correct arrangement of the food categories is essential for appropriate interpretation of the GSFA.

2. Relevance and timeliness

The proposed revision of the FCS will improve the clarity, transparency, and accuracy of the GSFA. Currently, food categories that include soybean-based foods are included in three food categories that do not accurately reflect the grouping of these types of products within the hierarchy of the FCS. The proposed revision would correct these inconsistencies. In addition, the proposed revision will ensure the full correspondence of the GSFA Food Category 02.2 in the light of the decision of the 30th Session of the Codex Alimentarius Commission, regarding the adoption of the draft Standard for Fat Spreads and Blended Spreads.

The proposal to revise the FCS (Codex STAN 192-1995, Annex B) would also require:

(i) the modification of the provisions in Tables 1 and 2 of the GSFA to reflect the reassignment of the food categories; and

(ii) revision of the food category titles in the Annex to Table 3 of the GSFA.

A minimum of one year and a maximum of two years would be required for the proposed revisions to the FCS to be circulated, commented on, and agreed upon, and for the consequential editorial changes to the Annex to Table 3 of the GSFA. The revision of the provisions of Tables 1 and 2 of the GSFA, which would fully implement the revised FCS, would require an additional year.

3. The main aspects to be covered

As a result of the decision of the 38th CCFAC (ALINORM 06/29/12, para. 215), the GSFA (Codex STAN 192-1995) would be revised as follows:

(i) the FCS would be revised according to the proposal (Annex B of the GSFA);

(ii) provisions in Tables 1 and 2 of the GSFA in the affected food categories (02.2, 06.8, 12.9, and 12.10) would be reassigned according to the proposal; and

(iii) consequential editorial changes to the Annex to Table 3 of the GSFA would be implemented for consistency with the proposal.

4. Assessment against *Criteria for Establishment of Work Priorities* (Procedural Manual, 15th Ed., p. 67 – 68)

The proposal will contribute to:

- Consumer protection from the point of view of health, food safety, ensuring fair practices in the food trade and taking into account the identified needs of developing countries.
- Diversification of national legislations and apparent resultant or potential impediments to international trade.
- Scope of work and establishment of priorities between the various sections of the work.

Soybean-based foods are a staple food in many countries. The FCS is an integral part of the GSFA. It is anticipated that the proposal will improve the accuracy and transparency of the FCS, and will better reflect food additive use in soybean-based foods. This will improve consumer protection and ensure fair practice in food trade.

5. Relevance to Codex strategic objectives

The proposal is consistent with the *Strategic Vision Statement* of the Draft Strategic Framework of the Draft Medium Term Plan 2003–2007 (ALINORM 01/04, Appendix II), and of the Draft Strategic Plan 2008 – 2013 (ALINORM 06/29/3A, Appendix II, and ALINORM 06/29/41, paras. 152–155) that will be forwarded to the Commission for final adoption in July 2007. The proposal is based on scientific considerations and contributes to the safety of human health and to fair practices in food trade.

6. Information on the relation between the proposal and other existing Codex documents

The FCS is an integral part of the GSFA (Codex STAN 192-1995).

7. Identification of any requirement for and availability of expert scientific advice

Requirement of input from expert scientific bodies is not anticipated.

8. Identification of any need for technical input to the standard from external bodies

There is no need for any input from external bodies. Codex Members and observers have the necessary technical expertise to elaborate these revisions to the GSFA's food category system.

9. The proposed time-line for completion of the new work, including the start date, the proposed date for adoption at Step 5, and the proposed date for adoption by the Commission

Assuming that the Commission approves this proposal for new work in 2007, the work could begin in 2008. It is proposed that the revised FCS could be adopted at Step 5 as early as that same year (2008) or at the following session (2009). Adoption of the revised FCS at Step 8 could therefore be as early as 2008 (accelerated procedure), but probably no later than 2010.

The adoption of the consequential editorial changes to the Annex to Table 3 of the GSFA would occur concurrently with the adoption of the revision to the FCS .The implementation of the proposal in Tables 1 and 2 of the GSFA would therefore occur as early as 2009, but probably no later than 2011.

Appendix XI

PROPOSED DRAFT GUIDELINE FOR THE USE OF FLAVOURINGS
(N03-2006)

(at Step 5 of the Procedure)

1.0 SCOPE

This guideline provides principles for the safe use of the components of flavourings evaluated by the Joint FAO/WHO Expert Committee on Food Additives (JECFA) and determined to present no safety concern at estimated levels of intake, or that have established JECFA acceptable daily intakes (ADIs), and for which corresponding specifications of identity and purity have been established and adopted by Codex.[1] In addition, the guideline provides principles for the establishment of practices that do not mislead the consumer.

2.0 DEFINITIONS

2.1 **Flavour** is the sum of those characteristics of any material taken in the mouth, perceived principally by the senses of taste and smell, and also the general pain and tactile receptors in the mouth, as received and interpreted by the brain. The perception of flavour is a property of flavourings.

2.2 **Flavourings** are products that are added to food to impart, modify, or enhance the flavour of food (with the exception of flavour enhancers considered as food additives under the Codex Class Names and the International Numbering System for Food Additives - CAC/GL 36-1989). Flavourings do not include substances that have an exclusively sweet, sour, or salty taste (e.g. sugar, vinegar, and table salt). Flavourings may consist of flavouring substances, natural flavouring complexes, or smoke flavourings and may contain non-flavouring food ingredients (Section 2.3) that make flavourings compatible with the foods and beverages in which they are used. They are not intended to be consumed as such.

2.2.1 **Flavouring substances** are chemically-defined substances either formed by chemical synthesis, or obtained from materials of plant or animal origin.

2.2.1.1 **Natural flavouring substances** are flavouring substances obtained by physical processes that may result in unavoidable but unintentional changes in the chemical structure of the components of the flavouring (e.g. distillation and solvent extraction), or by enzymatic or microbiological processes, from material of plant or animal origin. Such material may be unprocessed, or processed for human consumption by traditional food-preparation processes (e.g. drying, torrefaction (roasting) and fermentation).

2.2.1.2 **Synthetic flavouring substances** are flavouring substances formed by chemical synthesis.

2.2.2 **Natural flavouring complexes** are preparations that contain flavouring substances obtained by physical processes that may result in unavoidable but unintentional changes in the chemical structure of the flavouring (e.g. distillation and solvent extraction), or by enzymatic or microbiological **processes**, from material of plant or animal origin. Such material may be unprocessed, or processed for human consumption by traditional food-preparation processes (e.g. drying, torrefaction (roasting) and fermentation). Natural flavouring complexes include the essential oil, essence, or extractive, protein hydrolysate, distillate, or any product of roasting, heating, or enzymolysis.

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[1] This guideline does not imply that the uses of flavouring components that have not yet been evaluated by JECFA are unsafe or otherwise unacceptable for use in food.

2.2.3 Smoke flavourings are complex mixtures of components of smoke obtained by subjecting untreated wood to pyrolysis in a limited and controlled amount of air, dry distillation, or superheated steam, then subjecting the wood smoke to an aqueous extraction system or to distillation, condensation, and separation for collection of the aqueous phase. The major flavouring principles of smoke flavourings are carboxylic acids, compounds with carbonyl groups and phenolic compounds.[2]

2.3 Non-flavouring food ingredients are food ingredients, such as food additives and foodstuffs that can be added to flavourings and are necessary for dissolving, dispersing, or diluting flavourings, or are necessary for the production, storage, handling and use of flavourings.

3.0 GENERAL PRINCIPLES FOR THE USE OF FLAVOURINGS

3.1 The use of flavourings in food should not lead to unsafe levels of their intake.

3.2 Flavourings should be of a purity suitable for use in food. Unavoidable impurities should not be present in the final food at levels that would pose an unacceptable risk to health.

3.3 The use of flavourings is justified only where they impart or modify flavour to food, provided that such use does not mislead the consumer about the nature or quality of food.

3.4 Flavourings should be used under conditions of good manufacturing practice, which includes limiting the quantity used in food to the lowest level necessary to accomplish the desired flavouring effect.

3.5 Flavourings may contain non-flavouring food ingredients, including food additives and foodstuffs, necessary for their production, storage, handling, and use. Such ingredients may also be used to facilitate the dilution, dissolution, or dispersion of flavourings in food. Non-flavouring food ingredients should be:

a) Limited to the lowest level required to ensure the safety and quality of the flavourings, and to facilitate their storage and ease of use;

b) Reduced to the lowest level reasonably possible when not intended to accomplish a technological function in the food itself; and,

c) used in accordance with the provisions of the Codex General Standard for Food Additives (GSFA; CODEX STAN 192) whenever they are intended to provide a technological function in the finished food.

[4.0 BIOLOGICALLY ACTIVE SUBSTANCES]

(Returned to Step 2 for redrafting by an electronic working group. See ALINORM 07/30/12 para. 123)

5.0 HYGIENE

5.1 Flavourings should be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969).

5.2 Flavourings should be free from contamination by soil, food residue, dirt, grease, contamination by pests, or by chemical, physical or microbiological contaminants, or other objectionable matter to the extent possible under Good Manufacturing Practice.

5.3 When used at appropriate levels in food, and tested by appropriate methods of sampling and examination, flavourings should not contain micro-organisms, parasites, or substances originating from micro-organisms in amounts that pose an unacceptable risk to health.

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[2] FAO JECFA Monographs 1 (Volume 3) 2005 FAO Rome.

6.0 LABELLING

Labelling of flavourings should be in accordance with the requirements of the Codex General Standard for the Labelling of Food Additives (CODEX STAN 107-1981). Labelling of foods containing added flavourings should be in accordance with the requirements of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985).

7.0 JECFA EVALUATIONS OF FLAVOURINGS AND THEIR SPECIFICATIONS

The flavourings for which JECFA has completed its safety evaluation are available from the WHO JECFA website (http://www.who.int/ipcs/publications/jecfa/en/index.html), through the link *Database of evaluation summaries*, or by contacting the WHO JECFA Secretariat. Specifications for flavouring substances evaluated by JECFA are available, in an on-line searchable database at the FAO JECFA website (http://apps3.fao.org/jecfa/flav_agents/flavag-q.jsp), or by contacting the FAO JECFA Secretariat.

8.0 AROMATIC RAW MATERIALS SUITABLE FOR THE PREPARATION OF NATURAL FLAVOURINGS.

References to lists of aromatic raw materials suitable for the preparation of natural flavouring substances and natural flavouring complexes may be found in Annex B of this guideline.

[ANNEX A: BIOLOGICALLY ACTIVE SUBSTANCES AND ASSOCIATED METHODS OF ANALYSIS]

(Returned to Step 2 for redrafting by an electronic working group. See ALINORM 07/30/12 para. 123

[ANNEX B: REFERENCES TO LISTS OF AROMATIC RAW MATERIALS SUITABLE FOR THE PREPARATION OF FLAVOURINGS]

(Returned to Step 2 for redrafting by an electronic working group. See ALINORM 07/30/12 para. 123)

Appendix XII

DRAFT REVISION OF THE CODEX *CLASS NAMES AND THE INTERNATIONAL NUMBERING SYSTEM*

(N07-2005)

(SECTION 2 - TABLE OF FUNCTIONAL CLASSES, DEFINTIONS AND TECHNOLOGICAL PURPOSES)

(at Step 7 of the Procedure)

FUNCTIONAL CLASSES	DEFINITION	TECHNOLOGICAL PURPOSE
1. Acidity Regulator	A food additive, which controls the acidity or alkalinity of a food.	acidity regulator, acid, acidifier, alkali, base, buffer, buffering agent, pH adjusting agent
2. Anticaking agent	A food additive, which reduces the tendency of components of food to adhere to one another.	anticaking agent, anti-stick agent, drying agent, dusting agent
3. Antifoaming agent	A food additive, which prevents or reduces foaming.	antifoaming agent, defoaming agent
4. Antioxidant	A food additive, which prolongs the shelf-life of foods by protecting against deterioration caused by oxidation.	antioxidant, antioxidant synergist, antibrowning agent
5. Bleaching agent	A food additive (non-flour use) used to decolourize food. Bleaching agents do not include pigments.	bleaching agent
6. Bulking agent	A food additive, which contributes to the bulk of a food without contributing significantly to its available energy value.	bulking agent, filler
7. Carbonating agent	A food additive used to provide carbonation in a food.	carbonating agent
8. Carrier	A food additive used to dissolve, dilute, disperse or otherwise physically modify a food additive or nutrient without altering its function (and without exerting any technological effect itself) in order to facilitate its handling, application or use of the food additive or nutrient.	carrier, carrier solvent, nutrient carrier, diluent for other food additives, encapsulating agent
9. Colour	A food additive, which adds or restores colour in a food.	colour, decorative pigment, surface colourant
10. Colour retention agent	A food additive, which stabilizes, retains or intensifies the colour of a food.	colour retention agent, colour fixative, colour stabilizer, colour adjunct
11. Emulsifier	A food additive, which forms or maintains a uniform emulsion of two or more phases in a food.	emulsifier, plasticizer, dispersing agent, surface active agent, crystallization inhibitor, density adjustment (flavouring oils in beverages), suspension agent, clouding agent

FUNCTIONAL CLASSES	DEFINITION	TECHNOLOGICAL PURPOSE
12. Emulsifying salt	A food additive, which, in the manufacture of processed food, rearranges proteins in order to prevent fat separation.	emulsifying salt, melding salt
13. Firming agent	A food additive, which makes or keeps tissues of fruit or vegetables firm and crisp, or interacts with gelling agents to produce or strengthen a gel.	firming agent
14. Flavour enhancer	A food additive, which enhances the existing taste and/or odour of a food	flavour enhancer, flavour synergist
15. Flour treatment agent	A food additive, which is added to flour or dough to improve its baking quality or colour.	flour treatment agent, flour bleaching agent, flour improver, dough conditioner, dough strengthening agent
16. Foaming agent	A food additive, which makes it possible to form or maintain a uniform dispersion of a gaseous phase in a liquid or solid food.	foaming agent, whipping agent, aerating agent
17. Gelling agent	A food additive, which gives a food texture through formation of a gel.	gelling agent
18. Glazing agent	A food additive, which when applied to the external surface of a food, imparts a shiny appearance or provides a protective coating.	glazing agent, sealing agent, coating agent, surface-finishing agent, polishing agent, film-forming agent
19. Humectant	A food additive, which prevents food from drying out by counteracting the effect of a dry atmosphere.	humectant, moisture-retention agent**,** wetting agent
20. Packaging gas	A food additive gas, which is introduced into a container before, during or after filling with food with the intention to protect the food, for example, from oxidation or spoilage.	packaging gas
21. Preservative	A food additive, which prolongs the shelf-life of a food by protecting against deterioration caused by microorganisms.	preservative, antimicrobial preservative, antimycotic agent, bacteriophage control agent, fungistatic agent, antimould and antirope agent, antimicrobial synergist
22. Propellant	A food additive gas, which expels a food from a container.	propellant
23. Raising agent	A food additive or a combination of food additives, which liberate(s) gas and thereby increase(s**)** the volume of a dough or batter.	raising agent
24. Sequestrant	A food additive, which controls the availability of a cation.	sequestrant
25. Stabilizer	A food additive, which makes it possible to maintain a uniform dispersion of two or more components.	**s**tabilizer, foam stabilizer, colloidal stabilizer, emulsion stabilizer

FUNCTIONAL CLASSES	DEFINITION	TECHNOLOGICAL PURPOSE
26. Sweetener	A food additive (other than a mono- or disaccharide sugar), which imparts a sweet taste to a food.	sweetener, intense sweetener, bulk sweetener
27. Thickener	A food additive, which increases the viscosity of a food.	thickener, bodying agent, binder, texturizing agent

Appendix XIII

PROPOSED DRAFT AMENDMENTS TO THE INTERNATIONAL NUMBERING SYSTEM FOR FOOD ADDITIVES

(At Step 5/8 of the Procedure)

INS NUMBER	COMPOUND	TECHNICAL FUNCTION
~~160a(ii)~~	~~Carotenes, beta, Natural Extracts~~	~~Colour~~
160a(ii)	**Carotenes, beta (Vegetable)**	**Colour**
160a(iii)	**Carotenes, beta (*Blakeslea trispora)***	**Colour**
160a(iv)	**Carotenes, beta (Algae)**	**Colour**
~~160b~~	~~Annatto, Bixin, Norbixin~~	~~Colour~~
160b	**Annatto Extracts**	**Colour**
160b(i)	**Annatto Extracts, Bixin-based**	**Colour**
160b(ii)	**Annatto Extracts, Norbixin-based**	**Colour**
~~160d(i)~~	~~Lycopene~~	~~Colour~~
160d	**Lycopenes**	**Colour**
160d(i)	**Lycopene (Synthetic)**	**Colour**
160d(ii)	**Lycopene (Tomato)**	**Colour**
160d(iii)	**Lycopene (*Blakeslea trispora)***	**Colour**
~~306~~	~~Mixed Tocopherols Concentrate~~	~~Antioxidant~~
~~307~~	~~Tocopherol, alpha~~	~~Antioxidant~~
307	**Tocopherols**	**Antioxidant**
307a	**d-alpha-Tocopherol Concentrate**	**Antioxidant**
307b	**Tocopherol Concentrate, Mixed**	**Antioxidant**
307c	**dl-alpha-Tocopherol**	**Antioxidant**
~~322~~	~~Lecithin~~	~~Antioxidant, Emulsifier~~
322	**Lecithins**	**Antioxidant, Emulsifier**
322(i)	**Lecithin**	**Antioxidant, Emulsifier**
322(ii)	**Partially Hydrolysed Lecithin**	**Antioxidant, Emulsifier**
333(i)	**Monocalcium Citrate**	**Acidity regulator, Firming agent, Sequestrant, Stabilizer**
333(ii)	**Dicalcium Citrate**	**Acidity regulator, Firming agent, Sequestrant, Stabilizer**
333(iii)	**Tricalcium Citrate**	**Acidity regulator, Firming agent, Sequestrant, Stabilizer**
~~380~~	~~Ammonium Citrates~~	~~Acidity regulator~~
380	**Triammonium Citrate**	**Acidity regulator**
508	Potassium Chloride	Gelling agent, Stabilizer, **Flavour enhancer**
1400	Dextrins, Roasted Starch ~~White and Yellow~~	Thickener, Stabilizer, Binder, **Emulsifier**
1401	Acid-Treated Starch	Thickener, Stabilizer, Binder, **Emulsifier**
1402	Alkaline Treated Starch	Thickener, Stabilizer, Binder, **Emulsifier**
1403	Bleached Starch	Thickener, Stabilizer, Binder, **Emulsifier**
1404	Oxidized Starch	Thickener, **Stabilizer,** Binder**,** Emulsifier
1405	Starches, Enzyme Treated	Thickener, **Stabilizer, Binder, Emulsifier**
1410	Monostarch Phosphate	Thickener, Stabilizer, Binder, **Emulsifier**
1412	Distarch Phosphate ~~Esterified with Sodium Trimetaphosphate; Esterifiedd with Phosphorous Oxychloride~~	Thickener, Stabilizer, Binder, **Emulsifier**
1413	Phosphated Distarch Phosphate	Thickener, Stabilizer, Binder, **Emulsifier**
1414	Acetylated Distarch Phosphate	Thickener, Stabilizer, Binder, **Emulsifier**
1422	Acetylated Distarch Adipate	Thickener, Stabilizer, Binder, **Emulsifier**

INS NUMBER	COMPOUND	TECHNICAL FUNCTION
~~1423~~	~~Acetylated Distarch Glycerol~~	~~Stabilizer, Thickener~~
1440	Hydroxypropyl Starch	Thickener, Stabilizer, Binder, **Emulsifier**
1442	Hydroxypropyl Distarch Phosphate	Thickener, Stabilizer, Binder, **Emulsifier**
~~1443~~	~~Hydroxypropyl Distarch Glycerol~~	~~Stabilizer, Thickener~~

Appendix XIV

SPECIFICATIONS FOR THE IDENTITY AND PURITY OF FOOD ADDITIVES

PART 1

SPECIFICATIONS FOR THE IDENTITY AND PURITY OF FOOD ADDITIVES RECOMMENDED TO THE COMMISSION FOR ADOPTION

(At step 5/8 of the Procedure)

- Acetylated oxidised starch
- Annatto extracts (solvent-extracted bixin)
- Annatto extracts (solvent-extracted norbixin)
- Annatto extracts (aqueous-processed bixin)
- Annatto extracts (alkali-processed norbixin, acid-precipitated)
- Annatto extracts (alkali-processed norbixin, not acid-precipitated)
- Calcium DL-malate
- Enzymes Preparations used in Food Processing – General Specifications and Considerations
- Insoluble polyvinylpyrrolidone
- Lycopene (synthetic)
- Lycopene from *Blakeslea trispora*
- DL-Malic acid
- Maltitol
- Pentapotassium triphosphate
- Polyvinylpyrrolidone
- Sodium hydrogen DL-malate
- Sodium DL-malate
- Sodium L(+) tartrate
- Titanium dioxide
- Zeaxanthin (synthetic)

PART 2

CODEX SPECIFICATIONS FOR THE IDENTITY AND PURITY OF FOOD ADDITIVES RECOMMENDED TO THE COMMISSION FOR REVOCATION

(For revocation)

- Butyl p-hydroxybenzoate
- Calcium hydrogen sulfite
- Paraffin wax
- Propyl p-hydroxybenzoate
- Turmeric

Appendix XV

PRIORITY LIST OF FOOD ADDITIVES PROPOSED FOR EVALUATION BY JECFA

	Question(s) to be answered	*Data availability (when, what)*	*Proposed by*
Sunset Yellow[1]	Revision of specification (additional limit for Sudan I)	Available	EC, US
Ligninsulfonate[1]	Safety assessment and specification	Nov 2006	Switzerland
	(Carrier for vitamins, carotenoids, other nutrients and additives formulations)	Tox and specification	
Phytosterols, phytostanols and their esters[1]	Safety assessment and specification	Dec 2006	Switzerland
		Tox and specification	
Lauric arginate ethyl ester[1]	Assessment of safety and intake, specification	Available	US
		Tox and specification	
Trisodium diphosphate[1]	Specification	Available	IFAC/EC
Monomagnesium phosphate[1]	Specification	Available	IFAC/EC

[1] High priority for evaluation by JECFA.

	Question(s) to be answered	*Data availability (when, what)*	*Proposed by*
Paprika extract/paprika oleoresin [1]	Safety as food colour , specification and exposure assessment NOTE: can the existing safety assessment and specification for paprika oleoresin for use as spice be extended to the use as food colour.	Nov 2007 Tox, analytical and exposure	Switzerland
Food colours[1]: Curcumin; amaranth; tartrazine, Sunset yellow FCF, Fast green, carmine	Dietary exposure assessment based on proposed draft (step 3) and draft (step 6) provisions, in addition use-level based exposure assessment	Available Korea: 2007 intake assessment from all food sources	CCFAC
Food colours[1]: Tartrazine, Sunset yellow FCF, Fast green, amaranth	Assessment of potential for hypersensitivity	Sweden: old data Korea: clinical study available in 2007	CCFAC
Sulphites[1]	Dietary exposure assessment from all foods due to concern for possible exceedance of the ADI	Available Australia, New Zealand, US	CCFAC
Sodium Aluminium Sulfate	Safety assessment and specification	possibly 2009	Switzerland

	Question(s) to be answered	*Data availability (when, what)*	*Proposed by*
Asparaginase	Safety assessment and specification	Dec 2007 Tox, metabolism and specification	Netherlands, France
Phospholipase C	Safety assessment and specification	Nov 2007 Tox, exposure, specification	USA
Flavours[1]	Appr 200 compounds, including furan-substituted compounds group and allylalkoxy-benzenes estragol, methyl eugenol, safrol, isosafrol	End 2007 EC on allylalkoxy-benyenes	USA
Applicability of ADI to infants[1]	To what extent does an ADI established by JECFA, whether numerical or not specified, apply to young infants below 12 weeks; what scientific principles should apply to the evaluation of additives intended for this group of population? Is the establishment of an ADI in itself sufficient or do other issues need to be addressed?		CCNFSDU/CCFA
Sucrose oligoesters Type I and II	Safety assessment and specification	Nov 2007 Tox, exposure, specification	Japan