



**JOINT FAO/WHO FOOD STANDARDS PROGRAMME
CODEX ALIMENTARIUS COMMISSION**

Thirty-eighth Session

CICG, Geneva, Switzerland

6 – 11 July 2015

**REPORT OF THE FORTY SEVENTH SESSION OF
THE CODEX COMMITTEE ON FOOD ADDITIVES**

Xi'an, China

23 - 27 March 2015

NOTE: This report includes Circular Letter CL 2015/9-FA



Food and Agriculture
Organization of
the United Nations



World Health
Organization

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To: Codex Contact Points
Interested International Organizations

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

Subject: **Distribution of the Report of the Forty-seventh Session of the Codex Committee on Food Additives (REP15/FA)**

The report of the Forty-seventh Session of the Codex Committee on Food Additives will be considered by the 38th Session of the Codex Alimentarius Commission (Geneva, Switzerland, 6-11 July 2015).

PART A – MATTERS FOR ADOPTION BY THE 38TH SESSION OF THE CODEX ALIMENTARIUS COMMISSION

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

1. **Proposed draft *Specifications for the Identity and Purity of Food Additives*** (para. 36 and Appendix IV, Part A);
2. **Draft and proposed draft food additive provisions of the *General Standard for Food Additives (GSFA)*** (para. 113 and Appendix VII, Parts A-E); and
3. **Proposed draft amendments to the *International Numbering System for Food Additives***, at Step 5/8 (para. 122 and Appendix XII).

Other matters for adoption

4. **Revised food additives section of the *Standard for Bouillons and Consommés (CODEX STAN 117-1981)*** (para. 58 and Appendix VI);
5. **Revised food additives provisions of GSFA food category 12.5 “Mixes for soups and broths” and its sub-categories** (para. 58 and Appendix VII, Part F);
6. **Corrections to food additive provisions of the GSFA related the five meat commodity standards** (para. 58 and Appendix VII, Part G).

Governments and international organizations wishing to submit comments on the above texts should do so in writing to the Secretariat, Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme, FAO, Viale delle Terme di Caracalla, 00153 Rome, Italy (e-mail: codex@fao.org) **before 31 May 2015**.

PART B - REQUEST FOR COMMENTS AT STEP 3

7. **Proposed draft provision for quillaia extracts (INS 999(i), 999 (ii)) in food category 14.1.4 “Water-based flavoured drinks, including “sport”, “energy” or “electrolyte” drink and particulated drinks” of the GSFA** (para. 103 and Appendix IX Part A).

PART C - REQUEST FOR COMMENTS AND INFORMATION

8. **Proposals on use and use levels for paprika extract (INS 160c(ii))** (para. 29);
9. **Information on commercial use of: potassium hydrogen sulphate (INS 515(ii)), sodium sorbate (INS 201) and calcium hydrogen sulphite (INS 227)** (para. 18).

Governments and international organizations wishing to submit comments and information on the above matters (Parts B and C) should do so in writing to the Secretariat, Codex Committee on Food Additives, China National Center for Food Safety Risk Assessment (CFSA), Building 2, No. 37 Guangqu Road, Chaoyang District, Beijing 100022, China, (E-mail: cfa@cfsa.net.cn), with a copy to the Secretariat of the Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme, Viale delle Terme di Caracalla, 00153 Rome, Italy (e-mail: codex@fao.org) **before 15 October 2015**.

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SUMMARY AND CONCLUSIONS

The Forty-seventh Session of the Codex Committee on Food Additives reached the following conclusions:

Matters for Adoption/Approval by the 38th Session of the Codex Alimentarius Commission

Draft and proposed draft Standards and Related Texts for adoption at Steps 8 or 5/8

The Committee forwarded:

- Proposed draft *Specifications for the Identity and Purity of Food Additives* (para. 36 and Appendix IV, Part A);
- Draft and proposed draft food additive provisions of the *General Standard for Food Additives* (GSFA) (paras 58, 81,113 and Appendix VII, Parts A-E); and
- Proposed draft amendments to the *International Numbering System for Food Additives* (para. 122 and Appendix XII).

Other matters for adoption

- Revised food additives sections of the standards for *Bouillons and Consommés* (CODEX STAN 117-1981) (para 58 and Appendix VI);
- Revised food additives provisions of GSFA food category 12.5 “Mixes for soups and broths” and its sub-categories (para 58 and Appendix VII, Part F); and
- Corrections of the GSFA provisions related to the five meat commodity standards (para 58, Appendix VII Part G).

New Work

The Committee forwarded for approval:

- Revision of the food category 01.1 “Milk and dairy-based drinks” and its sub-categories of the *General Standard for Food Additives* ([CODEX STAN 192-1995](#)) (para 92, Appendix XI); and
- Revision of Sections 4.1.c and 5.1.c of the *General Standard for the Labelling of Food Additive When Sold as Such* ([CODEX STAN 107-1981](#)) (para 164, Appendix XIV);

Revocation

The Committee forwarded for revocation:

- Food additive provisions of the GSFA (para. 113 and Appendix VIII); and
- Specifications for the 2,5-dimethyl-3-acetylthiophene (No. 1051) (para 36, Appendix IV, Part B).

Other Matters of Interest to the Commission and FAO and WHO

The Committee:

- Provided replies regarding the status of implementation of selected activities of the Codex Strategic Plan 2014-2019 (para. 10 and Appendix II);
- Endorsed the provision for carrageenan (INS 407) in the *Standard for Infant Formula and Formulas for Special Medical Purposes Intended for Infants* ([CODEX STAN 72-1981](#)) (para. 28 and Appendix III);
- Agreed to continue work on alignment food additive provisions of commodity standards and relevant provisions of the GSFA (para. 58);
- Could not find a consensus on how progressing discussion on Note 161 and stop discussion for the time being (paras 99-101); and
- Forwarded the Priority List of substances proposed for evaluation to FAO and WHO for their follow-up (para. 138 and Appendix XIII).

Matters Referred to Codex Committees

The Committee:

All commodity committees

- Reminded active commodity committees that it was their responsibility to consider the alignment of food additive provisions of standards with the GSFA for all commodity standards under their responsibility (para. 54);

Committee on Nutrition and Food for Special Dietary Uses (CCNFSDU)

- Replied to the requests raised by CCNFSDU36 (paras 16 and 17);
- Endorsed the provision for carrageenan (INS 407) in the *Standard for Infant Formula and Formulas for Special Medical Purposes Intended for Infants* ([CODEX STAN 72-1981](#)) (para. 28 and Appendix III) and the food additive provisions forwarded by the CCNFSDU36 (para. 49 and Appendix V);
- Asked CCNFSDU to clarify the use of certain food additives in products for infants and young children (para. 73).

Committee on Processed Fruits and Vegetables (CCPFV)

- Endorsed the food additive provisions forwarded by CCFPV27 with some amendments (paras 38-45 and Appendix V);
- Asked CCPFV to clarify the use of certain food additives in processed fruits and vegetables (para. 74).

FAO and WHO Coordinating Committee for Asia (CCASIA)

- Endorsed the food additive provisions forwarded by the CCASIA19 except the provisions for the tocopherols (INS 307a,b,c), caramel II-sulphite caramel (INS 150b) and caramel IV-sulphite ammonia caramel (INS 150d) (para. 46 and Appendix V);
- Asked CCASIA clarification on level of use of potassium chloride (INS 508) (para. 48).

Committee on Fats and Oils (CCFO)

- Endorsed the food additive provisions forwarded by the CCFO24 (para. 50 and Appendix V);
- Asked CCFO to clarify the use of certain food additives in fats and oil products (para. 72);

Committee on Spices and Culinary Herbs (CCSCH)

- Asked CCSCH to clarify the use of certain food additives in herbs (para. 64).

INTRODUCTION

1. The Codex Committee on Food Additives (CCFA) held its Forty-seventh Session in Xi'an, China from 23 to 27 March 2015, at the kind invitation of the Government of the People's Republic of China. Dr Junshi Chen, Professor of the China National Center for Food Safety Risk Assessment (CFSA), chaired the Session. The Session was attended by representatives from 51 Member countries, one Member organization and 32 international organizations, and FAO and WHO. A complete list of participants, including the Secretariats, is attached in Appendix I of this report.

OPENING OF THE SESSION

2. The Session was opened by Mr Xiaotao JIN, Vice Minister, National Health and Family Planning Commission (NHFPC) of the People's Republic of China. On behalf of the Minister, the Vice Minister said that China had made food safety a high priority in its development agenda and was taking specific actions to protect consumers' health. He noted that since the establishment of NHFPC in 2014 about 5000 national food standards had been revised and 500 national food standards had been formulated. The Vice Minister emphasized the importance of Codex in protection consumers' health and ensuring fair trade and expressed China's willingness to continue actively participating in Codex activities and hosting CCFA.
3. The Representatives of WHO and FAO also welcomed the participants.

Division of Competence

4. The Committee noted the division of competence between the European Union and its Member States, according to paragraph 5, Rule II of the Procedure of the Codex Alimentarius Commission, as presented in [CRD1](#).

ADOPTION OF THE AGENDA (Agenda Item 1)¹

5. The Committee agreed to consider an information document on the database on processing aids ([CRD23](#)) under other business (Agenda Item 10).
6. With this amendment, the Committee adopted the Provisional Agenda as its Agenda for the Session.
7. The Committee also agreed to establish in-session Working Groups (WGs), open to all interested members and observers and working in English only, on:
 - Endorsement and Alignment, chaired by Australia, to consider: endorsement and/or revision of maximum levels for food additives and processing aids in Codex standards (Agenda Item 4a); alignment of food additive provisions in commodity standards with the GSFA (Agenda Item 4b); and further corrections to the GSFA related to the alignment of food additive provisions of the five meat commodity standards ([CX/FA 15/47/2](#) paras 25-26 and [CX/FA 15/47/2 Add.1](#));
 - International Numbering System (INS) for food additives, chaired by Iran, to consider: proposals for changes and/or addition to the INS (Agenda Item 6) and various requests related to: proteases (INS 1101(i)) ([CX/FA 15/47/2](#) para. 23); lutein esters from *Tagetes erecta* ([CX/FA 15/47/3](#) Table 1); and glycerol (INS 422) and pectin (INS 440) ([CX/FA 15/47/6](#) para. 17); and
 - Priority List of substances proposed for evaluation by JECFA, chaired by Canada, to consider: proposals for additions and changes to the Priority List (Agenda Item 7a); information on the availability of data for the re-evaluation of six priority colours (Agenda Item 7b); and information on commercial use of potassium diacetate (INS 261 (ii)) in food (Agenda Item 7c).

MATTERS REFERRED BY THE CODEX ALIMENTARIUS COMMISSION AND OTHER CODEX COMMITTEES (Agenda Item 2)²

8. The Committee noted matters arising from CAC37, other committees and the Codex Secretariat and agreed that several matters were only for information and while others would be discussed under relevant agenda items.

¹ [CX/FA 15/47/1](#).

² [CX/FA 15/47/2](#); [CX/FA 15/47/2 Add.1](#); Draft response to the Compilation of the Codex Secretariat and CCFA Secretariat ([CRD7](#)), Comments of Chile, El Salvador, European Union, Indonesia, Philippines, African Union and ISDI ([CRD8](#)), Russian Federation ([CRD20](#)).

Codex Strategic Plan 2014-2019

9. The Committee considered the responses prepared jointly by the Codex and the CCFA Secretariats, as contained in CRD7, in respect to the implementation of the Strategic Plan. On activity 3.2.3 the Committee requested members to propose and forward topics of interest to both the Codex and CCFA Secretariats for future seminars and workshops.

Conclusion

10. The Committee agreed to forward the replies to CCEXEC70 and CAC38 for consideration (Appendix II).

Matters from CCNFSDU36Criteria for inclusion in the Preamble of the GSFA

11. The JECFA Secretariat noted that the criteria proposed by CCNFSDU36 for inclusion in the GSFA were already addressed under Section 3.1 of the GSFA where it is stated that "*the inclusion of a food additive in this Standard shall have taken into account any ADI or equivalent safety assessment established for the additive by JECFA and its probable daily intake at the proposed use levels by special groups of consumers (e.g. those on special medical diet)*". With regard to the safety assessment of food additives for use in infant formula, the JECFA Secretariat reminded that the ADI concept does not apply to infants up to age of 12 weeks and that in this case the margin of exposure (MOE) approach should be used. The interpretation of MOE was provided by the 79th JECFA (2014)³.
12. A number of delegations were of the opinion that whereas ADI does not apply to infants of less than 12 weeks of age, it would be important for JECFA to verify that all food additives in food category 13.1.1 and 13.1.3 of the GSFA were safe for this group population. Another delegation noted that the proposed undertaking was quite a comprehensive task and would have resource implication, and therefore asked for some caution.
13. The JECFA Secretariat noted the question raised by some delegations with regards to the food additive provisions of the *Standard for Infant Formula and Formulas for Special Medical Purposes Intended for Infants (CODEX STAN 72-1981)*, which had already been endorsed by CCFA. To respond to the question, the JECFA Secretariat said that they would check the JECFA assessments related to food additives used in infants formulas and report back at the next CCFA.
14. The Codex Secretariat explained that CCFA39 had endorsed all food additives listed in the *Standard for Infant Formula and Formulas for Special Medical Purposes Intended for Infants* with the exception of carrageenan (INS 407) because by then it had not been evaluated by JECFA, and that the evaluation of carrageenan of the 79th JECFA would be considered under Agenda Item 3a.
15. The Chairperson noted that the Committee had in place procedures to include substances in the Priority List for JECFA evaluation to address specific concerns on their safe use.

Conclusion

16. The Committee agreed to inform CCNFSDU that the request to include specific criteria concerning the evaluation of food additives for use in infant formula in the Preamble of the GSFA was not necessary as all relevant information was already included in section 3.1 (b) of the GSFA. It further noted that the JECFA Secretariat would report back at the next session on the outcome of the check of the assessments related to food additives used in infant formulas.

Alignment of Food Additives in CODEX STAN 72 and the GSFA

17. The Committee agreed to inform CCNFSDU that its ongoing work on alignment focused on food standards developed by non-active commodity committees and that active commodity committees could prepare proposals for alignment for consideration by CCFA.

Food additives the GSFA without corresponding specifications

18. The Committee agreed that the Codex Secretariat would request, through a Circular Letter, information on commercial use of potassium hydrogen sulfate (INS 515(ii)), sodium sorbate (INS 201) and calcium hydrogen sulfite (INS 227) in food. Based on the information provided, CCFA48 will recommend either to a) remove from the GSFA the food additives for which information on their commercial use had not been provided; or b) include in the priority list for JECFA evaluation the others with the understanding that they would be removed from the GSFA if Members would not commit to provide data for JECFA evaluation by CCFA49.

³ [WHO Technical Report Series No 990](#).

MATTERS OF INTEREST ARISING FROM FAO/WHO AND FROM THE 79th MEETING OF THE JOINT FAO/WHO EXPERT COMMITTEE ON FOOD ADDITIVES (JECFA) (Agenda Item 3a)⁴

19. The JECFA Secretariat informed the Committee on the main conclusions of the scientific advice arising from the 79th JECFA meeting (Geneva, Switzerland, 17-26 June 2014).
20. The 79th JECFA evaluated 9 food additives: for 6 of them, JECFA concluded to the absence of safety concern at the proposed use level. For pectin (INS 440) for use in infant formula and gardenia yellow (INS 164), JECFA could not conclude to the absence of safety concerns and requested submission of additional information. For octenyl succinic acid (OSA)-modified gum Arabic (INS 423), JECFA established a temporary ADI not specified to be withdrawn unless adequate data are submitted by the end of 2015.
21. The 79th JECFA also evaluated 28 flavourings and concluded to the absence of safety concern at the proposed use level for 26 of them. For trans- α -damascone (No. 2188), additional data are required to complete the evaluation. For 2,5-dimethyl-3-acetylthiophene (No. 1051) the specifications were withdrawn based on toxicological concern of this compound.

Limits for lead in specifications of food additives for use in infant formula

22. The JECFA Secretariat also drew the attention of the Committee on the conclusion of the 79th JECFA that the maximum level (ML) of 0.01 mg/kg for lead in infant formula (adopted by CAC37) could be exceeded in three of the four food additives which were considered for use in infant formula; namely: citric and fatty acid esters of glycerol (INS 472c); pectin (INS 440); and starch sodium octenyl succinate (INS 1450). In view of the above, JECFA referred back to the CCFA on whether specific purity criteria for additives for use in infant formulas should be considered and appropriate ways to present these criteria.
23. Delegations generally supported lowering the limits and having additional purity criteria for lead in existing specifications monographs. Delegations said that there was sufficient evidence that it was possible to lower the limits in the four food additives evaluated by the 79th JECFA. It was also mentioned that additional information was necessary to have only one lower limit for lead in the specifications of additives, which were also used in infant formula.

Conclusion

24. The Committee agreed that lower purity limits for lead in specifications of food additives for use in infant formulas be established in existing specifications on a case by case basis when needed and requested that JECFA take action with regard the three food additives evaluated at the 79th JECFA and for future evaluations of food additives that could be proposed for use in infants formula.

Modified starches

25. The JECFA Secretariat explained that the 79th JECFA recommended that the specifications monograph for the modified starches be split into 16 individual specifications monograph and informed the Committee that data and information necessary to complete the proposed work would be requested through a call for data with the aim of completing this work within 2016-2017.

79th Meeting of JECFA

26. The JECFA Secretariat presented the results of the 79th JECFA.

Lutein esters from *Tagetes erecta*

27. The Committee recalled its request to the in-session WG on INS to assign an INS number to this substance (see Agenda Item 6).

Carrageenan (INS 407)

28. The Committee recalled that at CCFA39 the provision of carrageenan in the *Standard for Infant Formula and Formulas for Special Medical Purposes Intended for Infants* ([CODEX STAN 72-1981](#)), had not been endorsed pending JECFA evaluation. In view of the outcome of the 79th JECFA evaluation, the Committee agreed to endorse the provision for carrageenan in the Standard and to inform CAC38 and CCNFSDU.

Paprika extract (INS 160c(i))

29. The Committee agreed to request for comments/proposals on uses and use levels of paprika extracts for inclusion in Table 1 and 2 of the GSFA.

⁴ [CX/FA 15/47/3](#); [CX/FA 15/47/3 Add.1](#); Comments of European Union, Japan, Philippines, African Union, ICA, ISDI ([CRD9](#)); Egypt ([CRD21](#)); ELC ([CRD25](#)).

Conclusion

30. The final recommendations regarding action required as a result of changes to the status of ADI and other recommendations are summarized in Appendix III.

PROPOSED DRAFT SPECIFICATIONS FOR IDENTITY AND PURITY OF FOOD ADDITIVES ARISING FROM THE 79th JECFA MEETING (Agenda Item 3b)⁵

31. The JECFA Secretariat informed the Committee on the main conclusions with regard specifications for the identity and purity arising from the 79th JECFA.
32. During the 79th JECFA meeting specifications for 1 new and 10 previously evaluated food additives as well as 25 new flavourings were prepared.
33. Specifications for two additives were assigned the status tentative, i.e. Lutein esters from *Tagetes erecta* and Octenyl succinic acid modified gum Arabic (INS 423) required information by JECFA for submission before the end of 2015.
34. Specifications for 2,5-dimethyl-3-acetylthiophene (No. 1051) was withdrawn. The evaluation of trans- α -damascone (No. 2188) could not be completed and therefore it was recommended not to adopt the related specification for the time being until the safety evaluation is completed.
35. The JECFA Secretariat informed the Committee that these specifications had been published in the [FAO JECFA Monographs 16, 2014](#).

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

36. The Committee agreed to forward full specifications for food additives and flavourings to CAC38 for adoption at Steps 5/8 (with omission of Steps 6/7) (Appendix IV, Part A). The Committee agreed to request CAC38 to withdraw the specifications for the 2,5-dimethyl-3-acetylthiophene (No. 1051) (Appendix IV, Part B).

ENDORSEMENT AND/OR REVISION OF MAXIMUM LEVELS FOR FOOD ADDITIVES AND PROCESSING AIDS IN CODEX STANDARDS (Agenda Item 4a)⁶

37. The Committee considered the recommendations of the in-session WG on endorsement, chaired by Australia, related to the food additive provisions forwarded by four committees as follows:

27th Session of the Committee on Processed Fruits and Vegetables

Amendments to Standard for Certain Canned Vegetables (Annex on Mushrooms) ([CODEX STAN 297-2009](#))

38. The Committee endorsed the food additive provisions of the Annex on Mushroom of CODEX STAN 297-2009 as amended by the WG.
39. With regard to the recommendation to add a note “only the colours listed below are permitted for use in canned mushroom in sauce” to the provisions of caramel I (INS 150a) and caramel III (INS 150c), the Codex Secretariat clarified that the note was inadvertently omitted during the compilation of the document for endorsement.

Amendments to the Standard for Pickled Fruits and Vegetables ([CODEX STAN 260-2007](#)); *Draft Standard for Quick Frozen Vegetables and Annexes on Carrots, Corn-on-the-Cob, Leek, and Whole Kernel Corn*

40. The Committee endorsed the revised and new food additive provisions as proposed by CCPFV27.
41. The Committee noted the proposal by one delegation to renumber the section on processing aids in the draft Standard for Quick Frozen Vegetables, as part of the Section on food additives, as the Format for Codex Commodity Standards in the Procedural Manual did not list processing aids as a separate section. The Codex Secretariat clarified that this matter was not in the purview of the CCFA endorsement and that the Critical Review was also examining the format and presentation of the standards. It further noted that CCPFV had a harmonised presentation of the standard following standard practices in other committees reflected in adopted standards as the *Standard for Fruit Juices and Nectars* ([CODEX STAN 247-2005](#)).

Draft Standard for Certain Canned Fruits and Annexes on Mangoes and Pears

42. The Committee endorsed the food additive provisions in the draft standard as proposed by CCPFV27.

⁵ [CX/FA 15/47/4](#); Comments of Brazil, Costa Rica, European Union, Ghana ([CX/FA 15/47/4 Add.1](#)); Malaysia, Peru, Philippines, African Union ([CX/FA 15/47/4 Add.2](#)); Egypt ([CRD21](#)).

⁶ [CX/FA 15/47/5](#); [CX/FA 15/47/5 Add.1](#); Report of the in-session Working Group on Endorsement/Alignment ([CRD3](#)); Comments of European Union, India, Kenya, Nigeria, Philippines, African Union, IADSA and ISDI ([CRD10](#)); Russian Federation ([CRD20](#)); Japan ([CRD26](#)).

43. The Codex Secretariat clarified that section 3.2 of the draft Annex on mangoes in Appendix II of [REP15/FFV](#) was correct.
44. The Committee noted that the current *Standard for Canned Pears* ([CODEX STAN 61-1985](#))⁷ contained a specific limitation for the use of flavourings that are used to reproduce the flavour of pears, and that this restriction should be retained.

Draft Standard for Ginseng Products

45. The Committee endorsed the food additive provisions as proposed by CCPFV27.

19th Session of the FAO/WHO Coordinating Committee for Asia

Draft Regional Standard for Non-Fermented Soybean Products

46. The Committee endorsed the provisions for the standards as provided by CCASIA except the provisions for tocopherols (INS 307a,b,c), caramel II-sulfite caramel (INS 150b) and caramel IV-sulfite ammonia caramel (INS 150d) because the dietary intake associated with these maximum levels might exceed the respective ADI.
47. One delegation suggested removing the provision for potassium chloride (INS 508), listed in Section 4.2.2. “Composite / Flavoured Soybean Beverages and Soybean-based Beverages” as flavour enhancer at 1000 mg/kg. The provisions of Table 3, which include potassium chloride, apply to products in food category 06.8.1 and therefore this provision seems to be unnecessary.
48. The Committee agreed to ask CCASIA to clarify if potassium chloride can be used at GMP.

36th Session of the Committee for Nutrition and Food for Special Dietary Uses

Amendments to the Standard for Infant Formula and Formulas for Special Medical Purposes Intended for Infants ([CODEX STAN 72-1981](#))

49. The Committee endorsed the food additive provisions as proposed by CCFSDU36.

24th Session of Committee on Fats and Oils

Draft Standard for Fish Oils

50. The Committee endorsed the food additive provisions as proposed by the CCFO24.

Conclusion

51. The status of endorsement of food additive provisions is presented in Appendix V.

ALIGNMENT OF THE FOOD ADDITIVE PROVISIONS OF COMMODITY STANDARDS AND RELEVANT PROVISIONS OF THE GSFA (Agenda Item 4b)⁸

52. The Delegation of Australia, Chair of the in-session WG on Endorsement/ Alignment, introduced CRD 3 and drew the attention of the Committee that the WG had made recommendations regarding: (i) Principles for the application of the Decision Tree; (ii) criteria for prioritising the future work on alignment; (iii) alignment of the *Standard for bouillons and consommés* ([CODEX STAN 117-1981](#)); (iv) alignment of the standards related to chocolate and cocoa products; and (iv) further corrections related to the alignment of the five meat commodity standards.

Discussion

53. The Committee considered the recommendations and made the following comments and decisions.

Principles for the Application of the Decision Tree and Criteria for Prioritising the Future Work on Alignment

54. The Committee endorsed Recommendations 2, 3 and 4 and agreed to remind active commodity committees that it was their responsibility to consider the alignment of food additive provisions of standards with the GSFA for all commodity standards under their responsibility.

⁷ To be superseded when draft Standard for Certain Canned Fruits and its Annexes will be adopted by the Commission.

⁸ [CX/FA 15/47/6](#); Report of the in-session Working Group on Endorsement/Alignment Report of the In-session Working Group on endorsement/alignment ([CRD3](#)); Comments of European Union, India, Japan, Nigeria, Thailand, African Union and ICA ([CRD10](#)); Russian Federation ([CRD20](#)).

Alignment of the *Standard for Bouillons and Consommés* (CODEX STAN 117-1981)

55. The Committee endorsed Recommendations 5 and 6 and made the following comments and decisions with regard to the amendments to the GSFA as outlined in Annex 3 of CRD3:
- Deleted the last sentence in Note GG i.e. “*The reporting basis “as P₂O₅” is converted to “as phosphorus” by multiplying by a factor of 0.44. 2xatomic weight P/molecular weight P₂O₅ [2x30.9 g/mol / 141.8 g/mol = 0.44]*” as all provisions in the GSFA refer to phosphorus and not to P₂O₅;
 - Amended the heading of Column 5 of Table 3 of the GSFA, to read “*Acceptable, including foods conforming to the following Commodity Standards*”, to clarify that these food additives could be used in other food categories;
 - Noting that the provisions for lauric arginate ethyl ester (INS 243) were the same in food sub-categories 12.5.1 “*Read-to-eat soups and broths, including canned bottled and frozen*” and 12.5.2 “*Mixes for soups and broths*” agreed to move the provision to the parent food category 12.5 “*Soups and broths*” with Note XS117;

Alignment of the standards related to chocolate and cocoa products

56. The Committee endorsed Recommendation 7 regarding the establishment of an EWG for future work on alignment (see below).

Corrections related to the alignment of the five meat commodity standards

57. The Committee endorsed Recommendation 8.

Conclusion

58. The Committee agreed to:
- (i) Forward to CAC38 for adoption:
 - Revised food additive section of the *Standard for Bouillons and Consommés* ([CODEX STAN 117-1981](#)) (Appendix VI);
 - Revised food additive provisions of the GSFA (Appendix VII, Part F); and
 - Corrections to the GSFA provisions related to the five meat commodity standards (Appendix VII, Part G)
 - (ii) Establish an EWG, led by Australia and co-chaired by the United States of America, open to all Members and Observers and working in English only to:
 - Further develop the alignment proposal of the *Standards for Cocoa Butter* ([CODEX STAN 86-1981](#)); *Chocolate and Chocolate Products* ([CODEX STAN 87-1981](#)); *Cocoa Powders (Cocoas) and Dry Mixtures of Cocoa and Sugars* ([CODEX STAN 105-1981](#)); and *Cocoa (Cacao) Mass (Cocoa/Chocolate Liquor) and Cocoa Cake* ([CODEX STAN 141-1983](#));
 - Consider the work that could not be addressed by the CCFA45 EWG on:
 - food additive provisions of the GSFA that, according to the CCFFP, are not technologically justified in the products covered by the *Standard for Smoked Fish, Smoked-Flavoured Fish and Smoke-Dried Fish* ([CODEX STAN 311-2013](#)); and
 - food additive provisions of the GSFA that, according to the CCPFV, are not technologically justified in specific food categories covered by the *Standards for Certain Canned Citrus Fruits* ([CODEX STAN 254-2003](#)), for *Preserved Tomatoes* ([CODEX STAN 13-1981](#)), for *Processed Tomato Concentrates* ([CODEX STAN 57-1981](#)) and for *Table Olives* ([CODEX STAN 66-1981](#)).

GENERAL STANDARD FOR FOOD ADDITIVES (Agenda Item 5)⁹

INTRODUCTION

59. The Committee noted that the pre-session Physical Working Group on the GSFA (WG), chaired by the United States of America, had made recommendations on Agenda Items 5a, 5b, 5d, 5e and 5h.
60. The Committee noted that the WG made recommendations for approximately 675 provisions of the GSFA (302 for adoption and 285 for discontinuation/revocation). The Committee further noted that due to time constraints the WG could not consider the remaining Agenda Items 5c, 5f and 5g.

⁹ Report of physical Working Group on the GSFA ([CRD2](#)).

61. The Committee considered recommendations 1-19 of the WG ([CRD2](#)) and made decisions and commented as follows.

PROVISIONS IN TABLE 1 AND 2 OF TABLE 3 FOOD ADDITIVES WITH: (I) “ACIDITY REGULATOR” FUNCTION FOR OTHER USE THAN ACIDITY REGULATORS; AND (II) FOR OTHER TABLE 3 FOOD ADDITIVES WITH FUNCTIONS OTHER THAN “EMULSIFIER, STABILIZER, THICKENER”, “COLOUR” AND “SWEETENERS” – PENDING FROM CCFA46 (Agenda Item 5a)¹⁰

Recommendation 1

62. The Committee endorsed the recommendations regarding the adoption at Step 8 or Step 5/8 of the draft and proposed draft provisions for Table 3 food additives with functional effect in addition to “acidity regulator” and other Table 3 food additives with functions other than “colour” and “sweeteners” contained in CRD2 Appendix 1 Part A.
63. The Committee agreed to add Note 242 “For use as antioxidant only” to the provisions in CRD2 Appendix 1 Part A related to food category 09.1.2 “Fresh mollusks, crustaceans and echinoderms”.

Recommendation 2

The Committee endorsed the recommendation regarding discontinuation of work on the draft and proposed draft provisions contained in CRD2 Appendix 2 Part A.

Recommendation 3

64. The Committee endorsed the recommendation and agreed to ask the Committee on Spices and Culinary Herbs (CCSCH) to clarify whether the following uses were technologically justified:
- The general use of antioxidants in herbs and the specific use of ascorbic acid, L- (INS 300) and sodium ascorbate (INS 301) in herbs as antioxidants; and
 - The general use of anticaking agents, and the specific use of silicon dioxide amorphous (INS 551) and sodium carbonate (INS 500(i)) in herbs as anticaking agents.

Recommendation 4

65. The Committee endorsed the recommendation to revise the following provisions in food category 13.1.2 of the GSFA:
- The adopted provision for ascorbic acid, L- (INS 300) to include a new note “Singly or in combination: ascorbic acid (INS 300), sodium ascorbate (INS 301), calcium ascorbate (INS 302), ascorbyl palmitate (INS 304)”;
 - The adopted provision for ascorbyl esters (INS 304, 305) to include a new note “Singly or in combination: ascorbic acid (INS 300), sodium ascorbate (INS 301), calcium ascorbate (INS 302), ascorbyl palmitate (INS 304)”, and Note 187 “Ascorbyl palmitate (INS 304) only”.

Recommendations 5 and 6

66. The Committee endorsed the recommendations to revise:
- All provisions (adopted and currently in the step process) for sodium containing food additives in food category 13.1.2 of the GSFA to include the note: “Within the limit for sodium specified in the Standard for Follow-up Formulae ([CODEX STAN 156-1987](#)): singly or in combination with other sodium containing additives.”; and
 - All provisions (adopted and currently in the step process) for sodium containing food additives in food category 13.2 of the GSFA to include the notes: “For products conforming to the standard for Canned Baby Foods ([CODEX STAN 73-1981](#)): Within the limit for sodium specified in the standard, singly or in combination with other sodium containing additives.”; and “For products conforming to the standard for Processed Cereal-based Foods for Infants and Children ([CODEX STAN 74-1981](#)): Within the limit for sodium specified in the standard, singly or in combination with other sodium containing additives.”

Recommendation 7

67. The Committee endorsed the recommendation to revise Note 267 to read “Excluding products conforming to the Standard for Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes ([CODEX STAN 167-1989](#)), the standard for Dried Shark Fins ([CODEX STAN 189-1993](#)), the Standard for Crackers from Marine and Freshwater Fish, Crustaceans and Molluscan Shellfish ([CODEX STAN 222-2001](#)), the Standard for

¹⁰ [CX/FA 15/47/7](#); Comments of India, Indonesia, Japan, Malaysia, Nigeria, Norway, African Union ([CRD11](#)); Russian Federation ([CRD20](#)); Egypt ([CRD21](#)).

Boiled Dried Salted Anchovies ([CODEX STAN 236-2003](#)), and smoke-dried fish conforming to standard for Smoked Fish, Smoked-flavoured Fish and Smoked-dried Fish ([CODEX STAN 311-2013](#))”.¹¹

PROVISIONS IN TABLE 1 AND 2 OF TABLE 3 FOOD ADDITIVES WITH “EMULSIFIER STABILIZER, THICKENER” FUNCTION FOR THEIR USE FOR TECHNOLOGICAL FUNCTION OTHER THAN AS EMULSIFIER, STABILIZER, THICKENER (Agenda Item 5b)¹²

Recommendation 8

68. The Committee endorsed the recommendations regarding the adoption at Step 8 or Step 5/8 of the draft and proposed draft provisions for Table 3 food additives with “emulsifier stabilizer, thickener” function contained in CRD2 Appendix 1 Part B.
69. The Chair of the PWG explained to the Committee that due to the hierarchical nature of the food category system of the GSFA, the adoption of a number of provisions in food category 9.2 “Processed fish and fish products, including mollusks, crustaceans and echinoderms” would result in the revocation of adopted provisions in its sub-categories.
70. In view of this, the Committee agreed to forward the adopted provisions in these sub-categories, as contained in CRD2 Annex 3, to CAC38 for revocation subject to the adoption of the related food additive provisions.

Recommendation 9

71. The Committee endorsed the recommendation regarding discontinuation of work on the draft and proposed draft provisions contained in CRD2 Appendix 2 Part B.

Recommendation 10

72. The Committee endorsed the recommendation and agreed to ask the Committee on Fats and Oils (CCFO) to clarify whether the following uses were technologically justified:
- The use of antioxidants in general and lecithin (INS322(i)) in particular in food category 02.1.2 “Vegetable oils and fats”;
 - The use of tricalcium citrate (INS 333(ii)), tripotassium citrate (INS 332(ii)) in products conforming to the Standards for *Edible Fats and Oils not Covered by Individual Standards* ([CODEX STAN 19-1981](#)), for *Olive Oils and Olive Pomace Oils* ([CODEX STAN 33-1981](#)) and for *Named Vegetable Oils* ([CODEX STAN 210-1999](#));
 - The use of lecithin (INS 332(i)) in products conforming to the *Standards for Edible Fats and Oils not Covered by Individual Standards* ([CODEX STAN 19-1981](#)) and for *Named Animal Fats* ([CODEX STAN 211-1999](#));
 - The use of mono- and diglycerides of fatty acids (INS 471) in products conforming to the *Standard for Edible Fats and Oils not Covered by Individual Standards* ([CODEX STAN 19-1989](#)) and in fish oils;
 - The use of potassium dihydrogen citrate (INS 332(i)), sodium dihydrogen citrate (INS 331(i)), tricalcium citrate (INS 333(iii)), tripotassium citrate (INS 332(ii)), trisodium citrate (INS 331(iii)) and sodium alginate (INS 401) in fish oils.

Recommendation 11

73. The Committee endorsed the recommendation and agreed to ask CCFSDU to clarify the use of gum arabic (Acacia gum) (INS 414) in food category 13.1 “Infant formula, follow-up formula, and formula for special medical purpose for infants” and products conforming to the corresponding commodity standard; and the use of carrageenan (INS 407) in food category 13.2 “Complementary foods for infants and young children” and products conforming to the corresponding commodity standards.

Recommendation 12

74. The Committee noted the need to add more specificity to the recommendation of the PWG. Therefore, the Committee agreed to ask CCPFV to clarify whether the use of “emulsifier, stabilizer, thickener” in general, and Xanthan gum (INS 415) in particular was technologically justified in food categories 14.1.2 “Fruit and vegetable juices” and 14.1.3 “Fruit and vegetable nectars” in general and in specific sub-categories.

¹¹ New text is in underlined font.

¹² [CX/FA 15/47/8](#); Comments of China, India, Japan, Philippines, African Union, IFU and ISDI ([CRD11](#)); Russian Federation ([CRD20](#)); Egypt ([CRD21](#)).

FOOD ADDITIVE PROVISIONS IN TABLE 1 AND 2 IN FOOD CATEGORIES 01.2 THROUGH 08.4, WITH THE EXCLUSION OF FOOD CATEGORIES 04.1.2.4, 04.2.2.4, 04.2.2.5, 04.2.2.6, 05.1.1, 05.1.3, AND 05.1.4 (Agenda Item 5c)¹³

75. The Committee agreed to consider this item at its next session on the basis of CX/FA 15/47/9 and the written comments submitted at the present session.

FOOD ADDITIVE PROVISIONS OF FOOD CATEGORY 14.2.3 “GRAPE WINES AND ITS SUB-CATEGORIES (INFORMATION ON ACTUAL USE LEVELS AND RECOMMENDATIONS) (Agenda Item 5d)¹⁴

Recommendation 18

76. The Committee endorsed the recommendation of the PWG to:
- Revise Note 60, associated with the provision of carbon dioxide (INS 290) in food category 14.2.3, to read “The CO₂ content in finished still wine shall not exceed 4000 mg/kg at 20° C”;
 - Adopt at Step 8 the draft provision for carbon dioxide (INS 290) in food category 14.2.3 “Grape wines” with a maximum use level at “GMP” with the revised Note 60.

Recommendation 19

77. The Committee endorsed the recommendation to establish an EWG to develop a discussion paper which would assist to analyse the specific provisions of food category 14.2.3 and its sub-categories case-by-case. It was noted that the concern was not about the safety but about the technological justification of the provisions.
78. The Committee agreed to establish an EWG, chaired by France and co-chaired by Australia, open to all Members and observers and working in English only, with the following TORs:

In the context of the general use of (i) emulsifiers; (ii) stabilisers; (iii) thickeners; (iv) acidity regulators; and (v) antioxidants in the production of wine to:

- a) Provide clarity and specificity on the general concerns of (i) wine identity; (ii) wine stability; (iii) global applicability of limitations for the use of food additives in wine; and (iv) innovation in wine production.
- b) Based on the outcome of point "a" above, perform an examination on the effect of expressing a maximum use of additives in wine: (i) on a Numerical Basis; and (ii) as GMP.

The EWG will not examine specific provisions.

PROVISIONS FOR CYCLOTETRAGLUCOSE (INS 1504(I)), CYCLOTETRAGLUCOSE SYRUP (INS 1504(II)) AND NISIN (INS 234) (Agenda Item 5e)¹⁵

Recommendation 13

79. One delegation did not support the adoption of the provision for nisin noting that JECFA had assessed the safety of nisin as a chemical substance but had not taken into account its microbiological effect. In this regard the JECFA Secretariat noted that a review of the literature on the development of acquired nisin resistance in various bacteria conducted in 1992 was made available to the 77th JECFA (2013). However, the mechanism of nisin resistance, which might differ from strain to strain, had not been investigated. The JECFA Secretariat informed the Committee that if new data raising a safety concern would become available, they should be submitted to the JECFA.
80. The Committee also noted that the PWG had focused its discussion on technological justification and compliance with commodity standard.
81. The Committee endorsed the recommendation regarding the adoption at Step 8 or Step 5/8 of the draft and proposed draft provisions for cyclotetraglucose (INS 1504(i)), cyclotetraglucose syrup (INS 1504(ii)) in Table 3, and nisin (INS 234) in food categories 08.2.2 “Heat Treated processed meat, poultry and game products in whole and pieces or cuts” and 08.4 “Edible casings” of the GSFA.

¹³ [CX/FA 15/47/9](#); [CX/FA 15/47/9 Add.1](#); [CX/FA 15/47/9 Add.2](#); Comments of China, Japan, Republic of Korea, African Union, ICGA, IFAC ([CRD12](#)); Russian Federation ([CRD20](#)).

¹⁴ [CX/FA 15/47/10](#); Comments of Kenya, African Union, FIVS (CRD13); Russian Federation (CRD20);

¹⁵ [CL2014/8-FA](#), Part B; Comments of Brazil, South Africa, ELC ([CX/FA 15/47/11](#)); IFAC ([CX/FA15/47/11 Add.1](#)); China, Nigeria, African Union, IFAC ([CX/FA 15/47/11 Add.2](#)).

Recommendation 14

82. The Committee noted the discussion of the PWG regarding the provision for nisin (INS 234) in food category 08.3.2 and the compliance with the provisions in the corresponding commodity standards, i.e. the standards for *Canned Corn Beef* ([CODEX STAN 88-1981](#)), for *Luncheon Meat* ([CODEX STAN 89-1981](#)) and for *Cooked Cured Chopped Meat* ([CODEX STAN 98-1981](#)).
83. One Observer noted that it was unclear whether CCFA had the possibilities to change provisions in the GSFA that correspond to commodity standards. In this regard the Codex Secretariat clarified that currently there was no specific provision in the Procedural Manual, which prevent CCFA to revise and update food additive provisions in commodity standards or their corresponding provisions in the GSFA. The Codex Secretariat noted that a number of commodity standards for which there is no active committee were quite old and that it was important for Codex that they are updated to reflect current technological practice.
84. The Committee endorsed Recommendation 14 and agreed to establish an EWG (see para. 116) tasked to request information and justification on the use of nisin (INS 234) in food category 08.3.2, and specifically in products conforming to the corresponding commodity standards.

PROPOSAL FOR REVISION OF FOOD CATEGORY 01.1 “MILK AND DAIRY-BASED DRINKS” AND ITS SUB-CATEGORIES (Agenda Item 5f)¹⁶

85. The Delegation of New Zealand introduced CX/FA 15/47/12 and explained that the EWG held preliminary consultations with Codex members with experience on recombined and reconstituted milks on the need to revise the structure of food category 01.1 “Milk and dairy-based drinks” and its subcategories, which were followed by two rounds of consultation.
86. The Delegation pointed out the inconsistencies that the proposed work sought to address, the implication that the proposed revision would have on the GSFA and recommendations on the way forward.

Discussion

87. The Committee generally supported to start new work on the revision of food category 01.1.
88. Several delegations noted that this work had been triggered by the need to appropriately accommodate certain dairy commodities in the food category system. The delegations noted that the revision should take into account the technological need of these commodities. These delegations considered that the term “fluid milk products” as proposed might be confusing as the definition of “milk” in the *General Standard for the Use of Dairy Terms* (GSUDT) ([CODEX STAN 206-1999](#)) addressed addition or extraction of milk constituents.
89. The Committee noted that the revision of food additive provisions would be considered after completing the revision of the structure and descriptors of this food category and related sub-categories.

Project document¹⁷

90. The Committee considered the project document section-by-section and revised Section 1 “Purpose and scope of new work” and Section 3 “Main aspects to be covered” to focus the new work on the revision of the structure and descriptors of food category 01.1.
91. The Committee further amended the other sections to ensure proper placement of some information and consistency with the layout of the other project document prepared at the current session (Agenda Item 9).

Conclusion

92. The Committee agreed to:
- (i) Request CAC38 to approve new work on revision of the food category 01.1 “Milk and dairy-based drinks” and its sub-categories of the *General Standard for Food Additives* ([CODEX STAN 192-1995](#)) and to forward the revised project document to the Executive Committee for critical review (Appendix XI);
 - (ii) Establish an EWG, led by New Zealand, open to all Members and Observers and working in English only, to prepare, subject to approval of the Commission, a proposed draft revision of the food category 01.1 “Milk and dairy-based drinks” and its sub-categories, for circulation for comments at Step 3 and consideration at its next session.

¹⁶ [CX/FA 15/47/12](#); Comments of China, El Salvador, Indonesia, Kenya, Thailand and African Union ([CRD 14](#)); Russian Federation ([CRD20](#)); Egypt ([CRD 21](#));; Argentina ([CRD 22](#)).

¹⁷ [CX/FA 15/47/12](#) Attachment 1.

NOTE 161 – APPLICATION OF ALTERNATIVE NOTE TO PROVISIONS FOR SWEETENERS (Agenda Item 5g)¹⁸

93. The Chairperson briefly recalled the history and the issue regarding Note 161, noting that the issue was very well known in Codex. Note 161 had first been used by CCFA39 and after some years the Committee had found that the note had been widely used in too many provisions. The Chairperson further recalled that after several discussions, the CCFA had unanimously agreed that the situation should change but that the Committee had not yet decided how to make the change. As a way forward, CCFA46 had agreed to establish an EWG to explore if alternative notes could be used.
94. The Chairperson noted that at the present session the Committee was going to discuss the report of the EWG.
95. The Delegation of the United Kingdom, lead country of the EWG, introduced CX/FA 15/47/13 and explained the process followed by the EWG and the results. He, as the Chairperson of the EWG, had formulated nine recommendations, including: maintaining Note 161 for a number of food categories (Recommendations 1 and 2); replacing Note 161 with the new note (Recommendations 3 and 4); replacing Note 161 with specific note (Recommendation 5); replacing Note 161 with the a suitable note to reflect the use as flavour enhancer of aspartame and acesulfame potassium (Recommendation 6); discontinuing/revoking provisions (Recommendation 7); checking the use levels of the aspartame and acesulfame K and its salt (Recommendation 8); and considering similar changes to all other intensive sweeteners (Recommendation 9).

Discussion

96. The Committee had an extensive debate on how to consider the report of the EWG.
97. A number of delegations were of the opinion that Option 1¹⁹, as discussed by the CCFA46 and not specifically stated as an option in the mandate of the EWG²⁰, still remained the best option. However, as a compromise, these delegations proposed to consider recommendations 5 to 9 of the EWG report, which addressed provisions in which Note 161 could be removed or replaced by a new note or discontinued.
98. Other delegations were of the view that discussion should focus on the document prepared by the EWG, based on Option 3²¹, and presented at this session as mandated at the last session of CCFA. . The recommendation contained in the document was a good basis to decrease the use of Note 161. These delegations were of the opinion that the nine recommendations were interlinked. Therefore, discussions should start with recommendation n. 1 which, in their view, was essential to find common understanding and agree on a way forward on this issues.

Conclusion

99. The Chairperson concluded noting that the EWG had worked very hard and produced a useful document, which presented a clear analysis of the issue and nine recommendations to progress. However, the Chairperson also noted that there was no agreement on how to consider the EWG recommendations. He further noted that despite several attempts he could not find a consensus on how progressing on this matter.
100. Therefore, the Chairperson considered it necessary to stop the discussion but at the same time he encouraged all Members, including observers, to make further suggestions on how to solve this issue: how to reduce the existing number of application of Note 161 in the GSFA. The Chairperson was of the view, as many other delegations, that it was very unfortunate not to progress on this issue at the present time because this situation could negatively impact on the further development of the GSFA.
101. The Chairperson closed this agenda item expressing the hope to find a solution in the future and said that today's failure did not mean that the Committee would not be able to find a way forward in the future.

¹⁸ [CX/FA/14/47/13](#); Comments of European Union, Indonesia, India, Kenya, Malaysia, Nigeria, Peru, Philippines, African Union, CCC ([CRD15](#)); Russian Federation ([CRD20](#)); Egypt ([CRD21](#)); ICGA ([CRD28](#)).

¹⁹ "To replace sugar wholly or partly, or in products where no sugar is added during manufacture" ([CX/FA 14/46/14](#) para. 11).

²⁰ [REP14-FA](#), paras 96-97.

²¹ "For use only in energy-reduced food or food with no added sugars as defined in CAC/GL 23-1997" ([CX/FA 14/46/14](#) para. 11).

PROPOSALS FOR NEW AND/OR REVISION OF FOOD ADDITIVE PROVISIONS (REPLIES TO CL 2014/15-FA) (Agenda Item 5h)²²

Recommendation 15

102. The Committee endorsed the recommendation of the PWG to include in the GSFA at Step 2 new provisions sucrose oligoesters Type I and Type II (INS 473a), dimethyl dicarbonate (INS 242), lecithin, partially hydrolysed (INS 322(ii)) and phosphates (INS 338(i), 339(i-iii), 340(i-iii), 341(i-iii), 342(i-ii), 343(i-iii), 450(i-vii), 451(i-ii), 452(i-v), 542) as contained in Appendix 4 of CRD2 for consideration at a future session.
103. The Committee agreed to the proposal of the Delegation of Chile to circulate for comments at Step 3 and consideration at its next Session the revision of the provision for quillaia extracts (INS 999(i), (ii)) in food category 14.1.4 "Water-based flavoured drinks, including "sport", "energy" or " electrolyte" drink and particulated drinks". The proposal aimed at allowing the use of both quillaia extract type 1 and 2 by deleting Note 168 "Quillaia extract type 1(INS 999(i)) only.

Recommendation 16

104. The Chairperson of the PWG noted that a number of proposals for new provisions were discarded by the PWG as in the GSFA there were already corresponding provisions in the Step process and, therefore it would be more appropriate to address these provisions when they would be circulated for comments. The PWG had discarded other proposals as some information required in the form for submitting the proposals (Annex 1 to CL 2014/15-FA) were missing.
105. The Chairperson of the PWG further noted that Brazil (CRD6) and Thailand (CRD24) had submitted the missing information on a number of new provisions, which had been discarded by the PWG; namely for:
- Caramel II-sulfite caramel (INS 150b), caramel III-ammonia caramel (150c), caramel IV-sulfite ammonia caramel (INS 150d) in food categories 08.1.2 "Fresh meat, poultry and game comminuted" and 08.3 "Processed comminuted meat, poultry and game products";
 - Sodium carboxymethyl cellulose (INS 466) in food category 14.1.2 "Fruit and vegetable juices"; and
 - Gellan gum (INS 418), trisodium citrate (INS 331(iii)) and calcium lactate (INS 327) in food category 14.1.2.1 "fruit juices".
106. A request was made to add new provisions for magnesium dihydrogen diphosphate (INS 450(ix)) in the GSFA in several food categories. Clarification was sought from the JECFA Secretariat regarding the inclusion of this additive in the group MTDI of 70 mg/kg body weight for phosphate salts, expressed as phosphorus. The JECFA Secretariat indicated that if the use of this additive was substitutional for other phosphates, then it would not result in increased exposure to phosphates. As a result, the Committee agreed that the GSFA be updated to include magnesium dihydrogen diphosphate in the group listing for phosphates. It was also noted that, if new information on the use levels for phosphates is available, such information should be provided to JECFA for re-evaluation of exposure to phosphate salts, expressed as phosphorous, from their use as food additives.

Conclusion

107. The Committee agreed to include in the GSFA at Step 2 the above listed provisions and to revise the group listing for phosphate and to include magnesium dihydrogen diphosphate (INS 450(ix)). The Committee also agreed to discard the remaining proposals as recommended by the PWG.

Form for the submission of proposals for new and/or revision of adopted food additive provisions in the GFSA

108. The Committee noted that this was the first time the form for submitting proposals for new and/or revision of adopted food additive provisions in the GSFA was used and, therefore, it would be useful to have a common understanding of the type of information to be provided, in particular: "justification for use and technological need"; "safe use of additive: dietary intake assessment (as appropriate)"; and "justification that the use does not mislead consumer" and of the process for considering the proposals.
109. With regard to the "safe use of additive: dietary intake assessment" it was suggested that respondents could provide dietary intake assessment, at a national level, as described in the *Guidelines for the Simple Evaluation of Dietary Exposure to Food Additives (CAC/GL 3-1989)*.
110. Some delegations were of the opinion that some guidance was necessary for "justification that the use does not mislead consumer" as "labelling" information did not seem adequate and did not apply to most fresh food.

²² [CL 2014/15-FA](#); [CX/FA 15/47/14](#); [CX/FA 15/47/14 Add.1](#); Comments of Brazil ([CRD6](#)); Republic of Korea ([CRD18](#)); Egypt ([CRD21](#)); Thailand ([CRD24](#)).

111. Regarding the process for handling the proposals, delegations expressed divergent views on whether the adequacy of the information provided should be evaluated prior to entering new / revised provisions in the GSFA at Step 2 (and only to consider responsiveness) or when the new provision is considered in the Step process (at Step 3/4).

Conclusion

112. Due to time constraint and as the issue, the Committee agreed to suspend the discussion for the time being and noted that the form for submitting proposals was developed for internal use and could be improved when necessary.

GENERAL CONCLUSION FOR AGENDA ITEM 5

113. The Committee agreed to forward to CAC38:
- Draft and proposed draft food additive provisions of the GSFA for adoption at Step 8 and Step 5/8 (Appendix VII)²³; and
 - Food additive provisions recommended for revocation (Appendix VIII)²⁴.
114. The Committee agreed to include a number of food additive provisions at Step 2 and 3 in the GSFA (Appendix IX)²⁵ and to discontinue work on a number of draft and proposed draft food additive provisions of the GSFA as presented in Appendix X²⁶
115. The Committee also agreed to request clarity from corresponding commodity committees as discussed in paras 64, 72, 73 and 74.

Work for the 48th Session of the CCFA

EWG on the GSFA

116. The Committee agreed to establish an EWG, led by the United States of America, open to all Members and Observers and working in English only to:
- Request information and justification on the use of nisin (INS 234) in food category 08.3.2 in general, and specifically in products conforming to the corresponding commodity standards, and to prepare proposal based on the information received (see para. 84).

PWG on the GSFA

117. The Committee agreed to establish a PWG which would meet immediately prior to CCFA48 and be chaired by the United States of America and work in English only, to consider and prepare recommendations for the Plenary on:
- Outstanding provisions related to Agenda Item 5c (including written comments submitted at CCFA47 contained in CRDs 12 and 20);
 - The report of the EWG on the GSFA;
 - Comments submitted in responses to the CL on revising the provision for quillaia extracts (INS 999 (i), (ii)) in food category 14.1.4;
 - Comments submitted in responses to the CL requesting proposals on uses and use levels of paprika extract (INS 160c(ii)) for inclusion in Table 1 and 2 of the GSFA; and
 - New proposals for entry or revision of food additive provisions (replies to CL).

PROPOSALS FOR CHANGES AND/OR ADDITION TO THE *INTERNATIONAL NUMBERING SYSTEM (INS) FOR FOOD ADDITIVES (Agenda Item 6)*²⁷

118. The Delegation of Iran introduced the report of the in-session WG (CRD4) on the International Numbering System (INS).
119. The Committee endorsed recommendations 1-5 of the WG regarding: inclusion of new additives in the INS; changes to existing names and INS numbers; changes to functional classes and technological purposes for

²³ Recommendations for adoption related to Agenda Items 5a, 5b, 5d, 5e, 5h.

²⁴ Recommendations for revocation arising from Agenda Item 5a.

²⁵ Recommendations related to Agenda Item 5h.

²⁶ Recommendations for discontinuation related to Agenda Items 5a and 5b.

²⁷ [CL 2014/12](#); [CX/FA 15/47/15](#); [CX/FA 15/47/15 Add.1](#); [CX/FA 15/47/15 Add.2](#); Report of the in-session Working Group on INS ([CRD4](#)).

existing food additive in the INS; inclusion of lutein esters from *Tagetes erecta* (INS 161b(iii)); and removal of the functional class of emulsifier for glycerol (INS 422).

120. The Committee further noted that the WG could not address the request to assign INS number to specific proteases as food additives²⁸ because they did not have information on the use of specific proteases. Therefore, the Committee agreed that this topic be included in the task of the next EWG (see below).

Conclusion

121. The Committee agreed to establish an EWG, led by Iran, open to all Members and Observers and working in English only, to:
- Consider the replies to the Circular Letter requesting proposals for changes and/or additions to the INS; and
 - Assign INS numbers for specific proteases for which no corresponding INS has been set (e.g. proteases from *Aspergillus oryzae* var. and from *Streptomyces fradiae*).

Status of the amendment to the International Numbering System (INS) for Food Additives

122. The Committee agreed to forward the proposed draft amendments to the INS to CAC38 for adoption at Step 5/8 (with omission of Steps 6/7) (Appendix XII).

PROPOSALS FOR ADDITIONS AND CHANGES TO THE PRIORITY LIST OF SUBSTANCES PROPOSED FOR EVALUATION BY JECFA (REPLIES TO CL 2014/13-FA) (Agenda Item 7a)²⁹

INFORMATION ON THE AVAILABILITY OF DATA FOR THE RE-EVALUATION OF SIX PRIORITY COLOURS (REPLIES TO CL 2014/14-FA) (Agenda Item 7b)³⁰

INFORMATION ON COMMERCIAL USE OF POTASSIUM DIACETATE (INS 261 (II)) IN FOOD (REPLIES TO CL 2014/24-FA) (Agenda Item 7c)³¹

123. The Committee noted that the in-session WG on Priority, led by Canada, had made recommendations on Agenda Items 7a, 7b and 7c.

Priority List of Substance proposed for evaluation by JECFA

124. The JECFA Secretariat noted that following the last JECFA call for data, some dossiers for compounds put forward as high priority from CCFA46 were not provided. This resulted in lost resources in coordinating those evaluations, and on the evaluations of other compounds that could have been evaluated instead. In light of the increasing number of requests for the Priority List, the JECFA Secretariat reiterated the importance of the commitment of Member and of the on-time data submission. Moreover in view of a better planning of JECFA activities it was proposed to remove from the Priority List compounds for which the full data package (i.e. specification and safety assessment) would not be available by December 2015 and to encourage members to resubmit their application.

Stevia extract

125. The Delegation of Canada, as the Chairperson of WG on Priority, explained that stevia extract was not included in the list as data to be submitted by Paraguay for safety assessment and establishment of specifications, requested by Paraguay, would not be available in 2015.

Steviol glycosides

126. Delegations raised concern as to the inclusion of steviol glycosides in the priority list. The JECFA Secretariat clarified that the request was for a different chemical name of steviol glycosides of those already in existing specifications for steviol glycosides (INS 960) for which Malaysia had committed to provided data (by December 2015) for a full safety assessment and establishment of specifications. The JECFA Secretariat noted that the current specifications for steviol glycosides (INS 960) would remain valid."

Gum Arabic

127. One delegation and several observers raised concern as to the inclusion of gum Arabic in the Priority List and questioned whether data were available to support the safety assessment of the substance as in their view no new data were available to justify a re-evaluation of the substance.

²⁸ [CX/FA 15/47/2](#) paras 23-24.

²⁹ [CL 2014/13-FA](#); [CX/FA 15/47/16](#); [CX/FA 15/47/16 Add.1](#); Comments of Australia, AIDGUM, AIPG, ISDI ([CRD19](#)); Russian Federation ([CRD20](#)); Egypt ([CRD21](#)); Argentina ([CRD22](#)); Nigeria ([CRD27](#)); Uruguay ([CRD29](#)).

³⁰ [CL 2014/14-FA](#); [CX/FA 15/47/17](#); [CX/FA 15/47/17 Add.1](#); Comments of Egypt ([CRD21](#)).

³¹ [CL 2014/24-FA](#); [CX/FA 15/47/18](#); Comments of Russian Federation ([CRD20](#)).

128. The Delegation of Sudan stated that their submission was intended to revise the current specifications of gum Arabic (INS 414). The JECFA Secretariat clarified that the request was for a different substance for which Sudan had committed to provide data (by December 2015) for a full safety assessment and establishment of specification. The JECFA Secretariat noted that the current specification for gum Arabic (INS 414) would remain valid and that the reference to INS 414 associated with the gum Arabic in the current Priority List should be removed to avoid confusion).

Substances listed in the GSFA without corresponding JECFA Specifications

129. The Chairperson of WG on Priorities noted that no commitment was expressed to submit data to JECFA for eight of the nine substances that were identified by CCFA46 as being in the GSFA but without JECFA specifications, namely: dipotassium tartrate (INS 336(ii)); monopotassium tartrate (INS 336(i)); monosodium tartrate (INS 335(i)); potassium adipates (INS 357); potassium ascorbate (INS 303); potassium malate (INS 351(ii)); propane (INS 944); and sodium adipates (INS 356).
130. Consistent with the decision taken by CCFA45³², the Committee agreed to remove these substances from the GSFA (Appendix VIII, Part B).

Re-evaluation of six priority colours

131. The Chairperson of WG on Priorities, explained that the six colours scheduled for re-evaluation by JECFA were presented in a separate list.
132. The Committee noted the proposal of the JECFA Secretariat that two colours be reevaluated per year and that the remaining four colours be included on a reserve list in the call for data with the goal to be evaluated if other dossiers on the main list are not submitted on time.

Potassium diacetate (INS 261(i))

133. The Chairperson of WG on Priorities recalled that CCFA46 had agreed to request JECFA to revise the specifications for potassium acetate to list INS 261(i) and to clarify whether the group ADI for potassium acetates also included potassium diacetate.³³
134. The Committee agreed to remove potassium diacetate from the Priority List noting that no data had been provided on the substance

Others

135. The JECFA Secretariat said to the Committee that information had been provided which indicated that the analytical method for the determination of anthraquinones within the full specifications of cassia gum (INS 427) (adopted by CAC34 in 2011) was deficient as it uses internal standards that were added to the anthraquinones after extraction from the sample.
136. The Committee noted that the JECFA Secretariat would bring this information to the attention of the JECFA experts at the earliest for their consideration and recommendations on next steps. If any changes to the specifications related to the method would be needed, additional data would be defined and requested data would be included in a call for consideration by the JECFA in a future meeting.
137. The JECFA Secretariat also mentioned that additional information should be submitted following the requests of its 79th meeting regarding use levels and toxicological studies for pectins (INS 440) and phosphates containing additives.

Conclusion

138. The Committee agreed to forward the Priority List of Substances Proposed for Evaluation by JECFA to FAO and WHO for their follow-up (Appendix XIII).

DISCUSSION PAPER ON SECONDARY ADDITIVES (Agenda Item 8)³⁴

139. The Chairperson recalled that the issue of secondary additives was first raised at CCFA45 and that there were different opinions on how the Committee could address this matter. He said that his intention at the current session to reach a general agreement and a common understanding of the issue and make recommendations of the way forward.

³² [REP13/FA](#) para.16.

³³ [REP14/FA](#) para.133.

³⁴ [CX/FA 15/47/19](#); Comments of China, El Salvador, European Union, India, Indonesia, Nigeria, African Union, ISDI ([CRD16](#)); Russian Federation ([CRD20](#)); Egypt ([CRD21](#)).

140. The Delegation of the European Union, lead country of the EWG on secondary additives, introduced CX/FA 15/47/19. He noted that the EWG, which had a broad participation, had two rounds of comments; the first round had considered a draft definition for secondary additives; and the second round proposals for amending definition and options for way forward. The EWG had reached a broad consensus on the definition. As to the way forward option 1 and 2 for amending the GSFA got more support than the other alternatives.
141. The Delegation further highlighted that information on secondary additives was also contained in other Codex texts e.g. *Guidelines on the Use of Flavourings* ([CAC/GL 66-2008](#)) and *Advisory Lists of Nutrient Compounds for Use in Foods for Special Dietary Uses Intended for Infants and Young Children* ([CAC/GL 10-1979](#)). In their view it was necessary to have a consistent approach on this issue as the lack of clarity could create misunderstandings and delay the work on the GSFA.

Discussion

142. The Committee agreed to the proposal of the Chairperson to first discuss the proposed definition (CX/FA 15/47/19, para. 13) in order to have a common understanding of the issue and identify ways to progress.
143. In addition to some suggestions to improve the readability of the proposed definition and also to clarify some of the concerns surrounding secondary additives, delegations made the following comments: reference to non-functional food was not appropriate; the proposed definition was a description of the use of secondary additives (and not a definition); the definition needed to include other substance with physiological effects and not be limited to types of nutrients; the definition should clearly state that carriers and processing aids cannot be considered secondary additives; reference to commercial uses should be deleted; the reference to commercial uses is particularly important as secondary additives are used in food additives preparation which are not sold to the final consumers; the GSFA applies to food intended for final consumers; the proposed definition clearly states that food additives preparations have a function in food; Section 4.2 of the Preamble of the GSFA seems to deal with issues related to secondary additives; since secondary additives are not of safety concern from an exposure point of view, it would be better that CCFA concentrate its resources on other aspects of the GSFA; consideration should be given on how the definition could impact on the GSFA; the definition covers aspects, such as nutrient, which are outside the work of CCFA.
144. The Delegation of the European Union clarified that secondary additives were intended to have a function in food additive preparations and not in the food to which these preparations were added; and that the concept of secondary additives was broader than that of carriers as secondary food additives were also used for other technological functions such as: preservative and antioxidant (e.g. in colour preparations) and emulsifier (e.g. to facilitate the application of glazing agent).
145. In view of the general support for the text of the proposed definition and as a way forward, the Committee agreed to the proposal by Chairperson to address the issue with a three-step approach: (i) to consider the proposed definition in detail with a view to have at this stage a working definition which would facilitate the understanding of the issue; (ii) to further analyse the Preamble of the GSFA and whether all aspects of the working definition were already covered; and (iii) to analyse the impact of these gaps, if any, to the GSFA.

Working definition of secondary additive

146. The Committee considered the definition of secondary additive in CX/FA 15/47/19 and agreed to amend the definition by:
- Broadening the use of secondary additives to substances with physiological effect other than nutrients;
 - Deleting the text of the second sentence, which duplicated the text of bullet (ii), and moving the examples of functions of secondary additives in this bullet.

Conclusion

147. The Committee agreed to the following definition:

“Secondary food additive means any food additive that: (i) is used in preparations of food additives, enzymes, flavourings, nutrients or substances with physiological effect that are formulated particularly for commercial use; (ii) exerts a technological function in those preparations (e.g. to facilitate their storage, standardisation, dispersion, dilution or dissolution); and (iii) does not have a technological function in the food in which those preparations have a function. The term does not include processing aids which do not have any technological function in the preparations or in the food in which the preparations have a function.”

148. To continue its work on this matter (i.e. Step ii and iii), the Committee agreed to establish an EWG, led by the European Union, open to all Members and observers and working in English only, to:
- (i) Compare the working definition (see above) with the Section 4 in the Preamble of the GSFA;
 - and if the analysis under (i) establishes that Section 4 does not appropriately cover all the aspects of the definition;
 - (ii) Analyse what would be the impact of the definition on the GSFA.
149. The report of the EWG will be considered by CCFA48, which will decide on the way forward.

DISCUSSION PAPER ON THE INCONSISTENT TERMINOLOGY RELATED TO FLAVOURINGS IN CODEX TEXTS (Agenda Item 9)³⁵

150. The Committee recalled that CCFA46 had agreed that there was a need to deal with inconsistent terminology on flavourings and to consider the issue at the present session on the basis of a discussion paper prepared by the United States of America.
151. The Delegation of the United States of America introduced CX/FA 15/47/20 which included: (i) a summary of the relevant definitions in the *Guidelines for the Use of Flavourings* ([CAC/GL 66-2008](#)); (ii) a comparison of the definitions contained in CAC/GL 66-2008 with other terms which address flavouring in other Codex texts; and (iii) options for addressing the identified inconsistencies. The document also included a draft project document for new work to address the identified inconsistencies regarding the terminology for flavourings in Codex texts.

General Discussion

152. The Committee generally supported new work to address the inconsistent terminology related to flavourings. Comments made included: whether it was within the mandate of CCFA to make proposals for revising texts developed by other committees; the terms used in the *General Standard for the Labelling of Prepackaged Foods* ([CODEX STAN 1-1985](#)) related to flavourings are well established and widely understood and have not created any confusion and associated food safety issues; any approach to address these inconsistencies should entail minimum cost to the industry.
153. The Codex Secretariat clarified that the revision of the *General Standard for the Labelling of Food Additives When Sold As Such* ([CODEX STAN 107-1981](#)) was within the mandate of CCFA. CCFA had also responsibility for revising food additive sections of commodity standards developed by inactive (adjourned or abolished) committees. With regard to texts developed by active committees, CCFA could make specific recommendations regarding the need to revise such texts for consideration by relevant committees.

Specific Discussion

154. The Committee discussed the specific recommendations as follows.

Recommendation 1

155. The Committee endorsed the recommendation and agreed that the scope of work would be limited to the revision of sections 4.1c and 5.1c of the *General Standard for the Labelling of Food Additives When Sold As such* ([CODEX STAN 107-1981](#)) so that these provisions are consistent with the *Guidelines for the Use of Flavourings* ([CAC/GL 66-2008](#)).

Recommendation 2 and 3

156. The Committee noted that inconsistencies might arise if committees work simultaneously on this issue. Therefore, the Committee agreed that it would be appropriate to complete work on [CODEX STAN 107-1981](#) before other committees consider revising texts under their responsibility.
157. The Committee endorsed the two recommendations and agreed to inform the Committee on Food Labelling (CCFL) and other active commodity committees of this work.

Recommendations 4 and 5

158. The Committee agreed to consider revision of texts developed by non-active committees only after finalising the revision of [CODEX STAN 107-1981](#).
159. The Committee noted that the intent of recommendation 5 was that work on the revision of certain food categories for dairy products (Agenda Item 5f) take into account the proposed new work on [CODEX STAN 107-1981](#).

³⁵ [CX/FA 15/47/20](#); Comments of India, Indonesia, Peru, Thailand and African Union ([CRD17](#)); Comments of Russian Federation ([CRD20](#)); Comments of Egypt ([CRD21](#)).

Project document

160. The Committee considered the project document section-by-section and revised Sections 1 “Purpose and scope of new work” and Section 3 “Main aspects to be covered” to reflect the decision related to recommendations 1 and 2 above.
161. The Committee further amended the other sections to remove technical details which would be dealt with by the EWG to ensure proper placement of some information and consistency with the layout of the other project document prepared at the current session (Agenda Item 5g).
162. The delegation of Costa Rica noted that in Spanish the term flavourings had two synonyms i.e. “aromatizantes” and “saborizantes” and proposed that both these terms be used in Codex.
163. The Codex Secretariat explained that in order to address this concern it was necessary that Spanish-speaking countries discuss the issue and come to an agreement as to the most appropriate term(s) to be used.

Conclusion

164. The Committee agreed to:
- (i) Request CAC38 to approve new work on the revision of Sections 4.1.c and 5.1.c of the *General Standard for the Labelling of Food Additives When Sold as Such* ([CODEX STAN 107-1981](#)) and to forward the revised project document to the Executive Committee for critical review (Appendix XIV);
 - (ii) Establish an EWG, led by the United States of America, open to all Members and Observers and working in English only, to prepare, subject to approval of the Commission, a proposed draft revision of the *General Standard for the Labelling of Food Additives When Sold As Such* ([CODEX STAN 107-1981](#)), for circulation for comments at Step 3 and consideration at its next session.

OTHER BUSINESS AND FUTURE WORK (Agenda Item 10)**Information document on database for processing aids³⁶**

165. The Delegation of China introduced CRD23 providing information on the status of the database on processing aids and encouraged members to use the online system when submitting new entries or making changes to existing entries of processing aids.
166. The Delegation clarified that the database was updated on the basis of the applications submitted and welcomed the suggestion of an observer to include in the homepage of the database³⁷ information about the updated version and the number of substances included.

DATE AND PLACE OF THE NEXT SESSION (Agenda Item 11)

167. The Committee was informed that its Forty-eighth Session was scheduled to be held in China from 14 to 18 March 2016. The venue would be determined by the host Government in consultation with the Codex Secretariat.

³⁶ Information of China ([CRD23](#)).

³⁷ <http://www.ccfa.cc/IPA>

SUMMARY STATUS OF WORK

| SUBJECT | STEP | FOR ACTION BY: | DOCUMENT REFERENCE (REP15/FA) |
|---|-----------------|--------------------------------|------------------------------------|
| Proposed draft <i>Specifications for the Identity and Purity of Food Additives</i> | 5/8 | CAC38 | Para. 36 and App. IV |
| Draft and proposed draft food additive provisions of the <i>General Standard for Food Additives (GSFA)</i> | 8 and 5/8 | CAC38 | Para. 113 and App. VII (Parts A-E) |
| Proposed draft amendments to the <i>International Numbering System for Food Additives (CAC/GL 36-1989)</i> | 5/8 | CAC38 | Para. 122 and App. XII |
| Revised food additives section of the <i>Standard for Bouillons and Consommés (CODEX STAN 117-1981)</i> | Adoption | CAC38 | Para. 58 and App. VI |
| Revised food additives provisions of GSFA food category 12.5 "Mixes for soups and broths" and its sub-categories | Adoption | CAC38 | Para. 58 and App. VII (Part F) |
| Corrections to food additive provisions of the GSFA related to the alignments of the five meat commodity standards | Adoption | CAC38 | Para. 58 and App. VII (Part G) |
| Proposed draft food additive provisions of the GSFA | 2,3 | CCFA48 | Para. 114 and App. IX (Part A-B) |
| Amendments to the <i>International Numbering System (INS)</i> for food additives | 1,2,3 | EWG (Iran) | Para. 121 |
| <i>Specifications for the Identity and Purity of Food Additives (81st JECFA)</i> | 1,2,3 | CCFA48 | --- |
| Proposed draft revision of the food category 01.1 "Milk and dairy-based drinks" and its sub-categories of the GSFA | 1,2,3 | CAC38 EWG (New Zealand) | Para. 92 and App. XI |
| Proposed draft revision of Sections 4.1.c and 5.1.c of the <i>General Standard for the Labelling of Food Additives When Sold as Such (CODEX STAN 107-1981)</i> | 1,2,3 | CAC38 EWG (USA) | Para. 164 and App. XIV |
| Food additive provisions of the GSFA | Revocation | CAC38 | Para. 113 and App. VIII |
| Draft and proposed draft food additive provisions of the GSFA | Discontinuation | -- | Para. 114 and App. X (Part A-B) |
| Alignment of the food additive provisions of commodity standards and relevant provisions of the GSFA | --- | EWG (Australia and USA) | Para. 58 |
| Discussion paper of the use of specific food additives in the production of wine | --- | EWG (France and Australia) | Para. 78 |
| Note to Note 161 (application of alternative note to provisions for sweeteners) | --- | -- | Paras 99-101 |
| Food additive provisions in Table 1 and 2 in food categories 01.2 through 08.4, with the exclusion of food categories 04.1.2.4, 04.2.2.4, 04.2.2.5, 04.2.2.6, 05.1.1, 05.1.3 and 05.1.4 | --- | CCFA48 | Para. 114 |
| Provisions for nisin (INS 234) in food category 08.3.2 | | EWG (United States of America) | Para. 116 |
| Discussion paper on secondary additives | --- | EWG (European Union) | Para. 147 - 149 |
| Priority List of substances proposed for evaluation by JECFA | --- | FAO and WHO | Para. 138 and App. XIII |
| Proposal for additions and changes to the Priority List of substances proposed for evaluation by JECFA | --- | CCFA48 | --- |
| Information document on the GSFA | --- | Codex Secretariat | --- |
| Information document on food additive provisions in commodity standards | --- | Codex Secretariat | --- |

Appendix I

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LISTE DES PARTICIPANTS
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Appendix II

REPLIES OF CCFA47 TO THE STRATEGIC PLAN IMPLEMENTATION

Responses of CCFA47 are shown in **Bold and Underlined** font.

| Strategic Goal | Objective | Activity | Expected Outcome | Measurable Indicators/Outputs |
|---|---|--|--|--|
| 1: Establish international food standards that address current and emerging food issues. | 1.1: Establish new and review existing Codex standards, based on priorities of the CAC | 1.1.1: Consistently apply decision-making and priority-setting criteria across Committees to ensure that the standards and work areas of highest priority are progressed in a timely manner. | New or updated standards are developed in a timely manner. | - Priority setting criteria are reviewed, revised as required and applied. - # of standards revised and # of new standards developed based on these criteria. |
| <p>Question to the Committee: Is this activity relevant to the work of the Committee? <u>YES</u> Does the Committee use any specific criteria for standards development? <u>CCFA uses the “Criteria for the Establishment of Work Priorities” in the Procedural Manual, as criteria for standards development.</u> <u>In its work on alignment of food additive provisions of commodity standards with the GSFA, CCFA42 had decided to begin with the food additive provisions of the five commodity standards for meat products (ALINORM 10/33/12, para.162). CCFA46 tasked the EWG on alignment to develop a list of prioritised commodity standards to guide its future work on alignment.</u> Does the Committee intend to develop such criteria? <u>No.</u></p> | | | | |
| | 1.2: Proactively identify emerging issues and Member needs and, where appropriate, develop relevant food standards. | 1.2.1: Develop a systematic approach to promote identification of emerging issues related to food safety, nutrition, and fair practices in the food trade. | Timely Codex response to emerging issues and to the needs of Members. | - Committees implement systematic approaches for identification of emerging issues. - Regular reports on systematic approach and emerging issues made to the CCEXEC through the Codex Secretariat. |
| <p>Question to the Committee: Is this activity relevant to the work of the Committee? <u>YES</u> How does the Committee identify emerging issues and members needs? <u>Emerging issues identified by Members, other committees or FAO/WHO are brought to the attention of the Committee.</u> Is there a systematic approach? Is it necessary to develop such an approach? <u>Currently, there is no systematic approach, however, there might be a need to develop one should the current process is found to be insufficient.</u></p> | | | | |
| | | 1.2.2: Develop and revise international and regional standards as needed, in response to needs identified by Members and in response to factors that affect food safety, nutrition and fair practices in the food trade. | Improved ability of Codex to develop standards relevant to the needs of its Members. | - Input from committees identifying and prioritizing needs of Members. - Report to CCEXEC from committees on how standards developed address the needs of the Members as part of critical review process. |
| Included in question to 1.2. | | | | |
| 2: Ensure the application of risk analysis principles in | 2.1: Ensure consistent use of risk analysis | 2.1.1: Use the scientific advice of the joint FAO/WHO expert | Scientific advice consistently taken into account by all | - # of times the need for scientific advice is: |

| Strategic Goal | Objective | Activity | Expected Outcome | Measurable Indicators/Outputs |
|---|-----------------------------------|---|--|---|
| the development of Codex standards. | principles and scientific advice. | bodies to the fullest extent possible in food safety and nutrition standards development based on the “Working Principles of Risk Analysis for Application in the Framework of the Codex Alimentarius”. | relevant committees during the standard setting process. | <ul style="list-style-type: none"> - identified, - requested and, - utilized in a timely manner. |
| <p>Question to the Committee: Is this activity relevant to the work of the Committee? YES Does the committee request scientific advice in course of its work, how often does it request such advice? Does the committee always use the scientific advice, if not, why not? The work of CCFA is based on the scientific advice provided by JECFA. Food additives included in the GSFA should have been evaluated by JECFA and assigned an ADI or considered to be safe, and have specifications for identity and purity prepared by JECFA. A Circular Letter is issued after each CCFA session requesting for inputs and comments for inclusion of substances, e.g. food additives, flavouring and processings aids, in the priority list for JECFA evaluation. Reports of JECFA activities are presented at each session along with recommended actions for new substances and/or changes to ADI. Currently CCFA is considering the re-evaluation of colours.</p> | | | | |
| | | 2.1.2: Encourage engagement of scientific and technical expertise of Members and their representatives in the development of Codex standards. | Increase in scientific and technical experts at the national level contributing to the development of Codex standards. | <ul style="list-style-type: none"> - # of scientists and technical experts as part of Member delegations. - # of scientists and technical experts providing appropriate input to country positions. |
| <p>Question to the Committee: Is this activity relevant to the work of the Committee? YES How do members make sure that the necessary scientific input is given into country positions and that the composition of the national delegation allows to adequately present and discuss this position? What guidance could be given by the Committee or FAO and WHO? Members involve their scientific and technical experts (from and outside government) to provide inputs and comments to the work of CCFA. Delegations generally include experts who have technical knowledge and expertise to participate in the discussion.</p> | | | | |
| | | 2.1.3: Ensure that all relevant factors are fully considered in exploring risk management options in the context of Codex standard development. | Enhanced identification, and documentation of all relevant factors considered by committees during the development of Codex standards. | <ul style="list-style-type: none"> - # of committee documents identifying all relevant factors guiding risk management recommendations. - # of committee documents clearly reflecting how those relevant factors were considered in the context of standards development. |
| <p>Question to the Committee: Is this activity relevant to the work of the Committee? Yes How does the Committee ensure that all relevant factors have been taken into account when developing a standard and how are these documented? The Committee ensure that all relevant factors and technological justification in exploring risk management options are considered, based on the Risk analysis Principles applied by CCFA.</p> | | | | |
| | | 2.1.4: Communicate the risk management recommendations to all interested parties. | Risk management recommendations are effectively communicated and disseminated to all interested parties. | <ul style="list-style-type: none"> - # of web publication/ communications relaying Codex standards. - # of media releases disseminating Codex standards. |

| Strategic Goal | Objective | Activity | Expected Outcome | Measurable Indicators/Outputs |
|--|---|---|--|--|
| <p>Question to the Committee: Is this activity relevant to the work of the Committee? Yes When taking a risk management decision, does the committee give guidance to members how to communicate this decision? Would more consideration of this be helpful to members? Communication of the risk management recommendations are done through standards, guidelines, and other related texts, which are posted on the Codex website. The development of a communication strategy would be helpful to members.</p> | | | | |
| 3: Facilitate the effective participation of all Codex Members. | 3.1: Increase the effective participation of developing countries in Codex. | 3.1.5: To the extent possible, promote the use of the official languages of the Commission in committees and working groups. | Active participation of Members in committees and working groups. | - Report on number of committees and working groups using the languages of the Commission |
| <p>Question to the Committee: Is this activity relevant to the work of the Committee? YES Is the use of official languages in working groups of the committee sufficient? YES What are the factors determining the choice of languages? How could the situation be improved? The Committee determines the choice of language based primarily on the availability of resources and on the host of the working group (WG). The Committee mainly uses English for EWG, but has also used French or Spanish when resources have allowed for this approach. CCFA PWG prior and during the session are generally held in English. Only once the GSFA PWG was conducted in English, French and Spanish. China, as CCFA host government, is always considering the availability to provide PWG with interpretation in other languages.</p> | | | | |
| | 3.2: Promote capacity development programs that assist countries in creating sustainable national Codex structures. | 3.2.3: Where practical, the use of Codex meetings as a forum to effectively conduct educational and technical capacity building activities. | Enhancement of the opportunities to conduct concurrent activities to maximize use of the resources of Codex and Members. | - # of activities hosted on the margins of Codex meetings. |
| <p>Question to the Committee: Is this activity relevant to the work of the Committee? YES Does the Committee organize technical capacity activities or other activities in the margins of Committee sessions? If yes – how many and with which topics have been organized in the past? If no – could this be useful and what topics could be addressed? Yes, several technical and side events workshops have been arranged in recent years to promote awareness on CCFA work and provide technical information on specific subject (e.g. a workshop on the database on processing aids was conducted during CCFA46).</p> | | | | |
| 4: Implement effective and efficient work management systems and practices. | 4.1: Strive for an effective, efficient, transparent, and consensus based standard setting process. | 4.1.4: Ensure timely distribution of all Codex working documents in the working languages of the Committee/Commission. | Codex documents distributed in a more timely manner consistent with timelines in the Procedural Manual. | - Baseline Ratio (%) established for documents distributed at least 2 months prior to versus less than 2 months prior to a scheduled meeting. - Factors that potentially delay the circulation of documents identified and addressed. - An increase in the ratio (%) of documents circulated 2 months or more prior to meetings. |
| <p>Question to the Committee: Is this activity relevant to the work of the Committee? YES Does the Committee have a mechanism in place to ensure timely distribution of documents? What could be done to further improve the situation? CCFA and Codex Secretariats prepare a plan in advance of the session to ensure the timely preparation and distribution in all languages of working documents including the reports of EWG. Solicited comments submitted by the deadline are translated, while late comments are compiled in working documents (distributed</p> | | | | |

| Strategic Goal | Objective | Activity | Expected Outcome | Measurable Indicators/Outputs |
|---|---|---|---|---|
| <p>prior to the session) in original language only. The Codex and host country Secretariats monitor the activities of the EWG to ensure the timely preparation and distribution of their reports.</p> | | | | |
| | | <p>4.1.5: Increase the scheduling of Work Group meetings in conjunction with Committee meetings.</p> | <p>Improved efficiency in use of resources by Codex committees and Members</p> | <p>- # of physical working group meetings in conjunction with committee meetings, where appropriate.</p> |
| <p>Question to the Committee: Is this activity relevant to the work of the Committee? YES Does the Committee hold physical working groups independent of Committee sessions? If yes – why is this necessary? Recently, all CCFA PWGs are held back to back with the Committee sessions. In-session working group are also established on specific subjects (e.g. INS, Priority, endorsement) to facilitate the work of the Committee.</p> | | | | |
| | <p>4.2: Enhance capacity to arrive at consensus in standards setting process.</p> | <p>4.2.1: Improve the understanding of Codex Members and delegates of the importance of and approach to consensus building of Codex work.</p> | <p>Members and delegates awareness of the importance of consensus in the Codex standard setting process improved.</p> | <ul style="list-style-type: none"> - Training material on guidance to achieve consensus developed and made available in the languages of the Commission to delegates. - Regular dissemination of existing material to Members through Codex Contact Points. - Delegate training programs held in association with Codex meetings. - Impediments to consensus being achieved in Codex identified and analyzed and additional guidance developed to address such impediments, if necessary. |
| <p>Question to the Committee: Is this activity relevant to the work of the Committee? YES Are there problems with finding consensus in the Committee? If yes – what are the impediments to consensus? What has been attempted and what more could be done? CCFA experienced some difficulties in finding consensus on certain topics related to the GSFA. The Committee tries to address these issues by making the best use of EWG, PWG and/or in-session WG. The CCFA Chairperson is instrumental in facilitating consensus building.</p> | | | | |

Appendix III

**ACTION REQUIRED AS A RESULT OF CHANGES IN THE ACCEPTABLE DAILY INTAKE (ADI)
STATUS AND OTHER RECOMMENDATIONS ARISING FROM THE 79TH JECFA**

| INS Number | Food additive | Recommendation of CCFA47 |
|-------------------|---|---|
| | Benzoe tonkinensis | Note the JECFA conclusion on the safety of Benzoe tonkinensis at current estimated dietary exposures. |
| 407 | Carrageenan (for use in infant formula and formula for special medical purposes intended for infants) | Note the JECFA conclusion on the safety of carrageenan in infant formula or formula for special medical purposes at concentrations up to 1000 mg/L. Endorse the provision for Carrageenan in CODEX STAN 72-1981. |
| 472c | Citric and fatty acid esters of glycerol (CITREM) (for use in infant formula and formula for special medical purposes intended for infants) | Note the JECFA conclusion on the safety of CITREM in infant formula and formula for special medical purposes at concentrations up to 9 g/L. |
| | Gardenia yellow | No action required. |
| 161b(iii) | Lutein esters from <i>Tagetes erecta</i> | Wait for further evaluation by JECFA. Assign INS number of 161b(iii). |
| 423 | Octenyl succinic acid (OSA)-modified gum arabic | Wait for further evaluation by JECFA. Encourage submission of the relevant data to JECFA to complete the safety evaluation. |
| 1450 | Octenyl succinic acid (OSA)-modified starch (starch sodium octenyl succinate) (for use in infant formula and formula for special medical purposes intended for infants) | Note the JECFA conclusion on the safety of OSA-modified starch in infant formula and formula for special medical purposes at use levels up to 20 g/L. |
| 160c(ii) | Paprika extract | Request use and use level for paprika extract for inclusion in Table 1 and 2 of the GSFA. |
| 440 | Pectin (for use in infant formula and formula for special medical purposes intended for infants) | Note the JECFA conclusion that the use of pectin in infant formulas at the maximum proposed use level (0.5%) is of concern. |

SPECIFICATIONS FOR THE IDENTITY AND PURITY**Part A****PROPOSED DRAFT SPECIFICATIONS FOR THE IDENTITY AND PURITY¹****(For adoption at Step 5/8 of the Procedure)****SPECIFICATIONS DESIGNATED AS *FULL* (FAO JECFA Monographs 16, Rome, 2014):**

- Benzoe tonkinensis (R)
- Carrageenan (INS 407) (R)
- Citric acid (INS 330) (R)
- Citric and fatty acid esters of glycerol (INS 472c) (R)
- Gellan gum (INS 418) (R)
- Modified starches (INS 1400-1405, 1410, 1412-1414, 1420, 1422, 1440, 1442, 1450, 1451) (R)
- Paprika extract (INS 160c(ii)) (M)²
- Polyoxyethylene (20) sorbitan monostearate (INS 435) (R)
- Potassium aluminium silicate (INS 555) (R)
- Quillaia extract (Type 2) (INS 999 (ii)) (R)

SPECIFICATIONS FOR FLAVOURINGS (FAO JECFA Monographs 16, Rome, 2014):

- No. 2137 Nerol oxide (M)³
- No. 2186 Beta-Isomethylionone (N)
- No. 2187 Pseudoionone (N)
- No. 2189 Cassyrane (N)
- No. 2190 1-Cyclopropane- γ -methyl-4-methoxybenzene (N)
- No. 2191 1-Octene (N)
- No. 2192 2,4-Nonadiene (N)
- No. 2194 4-Methyl-cis-2-pentene (N)
- No. 2195 1-Nonene (N)
- No. 2196 1,3,5,7-Undecatetraene (N)
- No. 2197 Mixture of methyl cyclohexadiene and methylene cyclohexene (N)

¹ (N) new specifications; (R) revised specifications; (T) tentative specifications;

² Specifications were adopted by JECFA at the 77th meeting and published in FAO JECFA Monographs 14. The 79th meeting maintained (M) the specifications; they are republished in FAO JECFA Monographs 16 as the editorial note reflects the completion of the safety evaluation.

³ Specifications were adopted by JECFA at the 77th meeting and published in FAO JECFA Monographs 14. The 79th meeting maintained (M) the specifications.

- No. 2198 2,2,6,7-Tetramethylbicyclo[4.3.0]nona-4,9(1)-dien-8-ol (N)
- No. 2199 dl-Camphor (N)
- No. 2200 l-Fenchone (N)
- No. 2201 2,2,6,7-Tetramethylbicyclo[4.3.0]nona-4,9(1)-dien-8-one (N)
- No. 2202 Ethyl 3-(2-hydroxyphenyl) propanoate (N)
- No. 2203 3-[3-(2-Isopropyl-5-methylcyclohexyl)-ureido]-butyric acid ethyl ester (N)
- No. 2204 4-Amino-5-(3-(isopropylamino)-2,2-dimethyl-3-oxopropoxy)-2-methylquinoline-3-carboxylic acid (N)
- No. 2204.1 4-Amino-5-(3-(isopropylamino)-2,2-dimethyl-3-oxopropoxy)-2-methylquinoline-3-carboxylic acid hemisulfate monohydrate salt (N)
- No. 2205 Triethylthialdine (N)
- No. 2206 2-Isopropyl-4-methyl-3-thiazoline (N)
- No. 2207 Myricitrin (N)
- No. 2208 Naringin dihydrochalcone (N)
- No. 2209 1-(2,4-Dihydroxyphenyl)-3-(3-hydroxy-4-methoxyphenyl) propan-1-one (N)
- No. 2210 (-)-Matairesinol (N)

Part B**SPECIFICATIONS FOR THE IDENTITY AND PURITY****(For revocation)**

- No. 1051 2,5-Dimethyl-3-acetylthiophene

Appendix V

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

COMMITTEE ON PROCESSED FRUITS AND VEGETABLES (CCPFV)

STANDARD FOR CERTAIN CANNED VEGETABLES - ANNEX ON MUSHROOMS (CODEX STAN 297-2009)

3. FOOD ADDITIVES

| INS No. | Name of the Food Additive | Maximum Level | Status of Endorsement |
|---|-------------------------------|---------------|---|
| 3.2. Colours Only the colours listed below are permitted for use in canned mushroom in sauce. | | | |
| 150a | Caramel I – plain caramel | GMP | Endorsed by CCFA47 |
| 150c | Caramel III – ammonia caramel | 50,000 mg/kg | Endorsed by CCFA47 |
| 3.3. Flavour enhancers listed in Table 3 of the <i>General Standard for Food Additives</i> (CODEX STAN 192-1995) for Food Category 04.2.2.4 are acceptable for use in canned mushrooms. | | | Endorsed by CCFA47 (with editorial amendments to align with the standardised text in the Procedural Manual) |

AMENDMENTS TO THE STANDARD FOR PICKLED FRUITS AND VEGETABLES (CODEX STAN 260-2007)

| | Status of Endorsement |
|---|-----------------------|
| 4. FOOD ADDITIVES Acidity regulators, antifoaming agents, antioxidants, colours, firming agents, flavour enhancers, preservatives, sequestrants and sweeteners used in accordance with Tables 1 and 2 of the <i>General Standard of Food Additives</i> in the food category in which the individual pickled fruit or vegetable fall into (i.e. one of the following categories: 04.1.2.3, 04.1.2.10, 04.2.2.3, and 04.2.2.7) or listed in Table 3 of the <i>General Standard</i> are acceptable for use in foods conforming to this Standard. | Endorsed by CCFA47 |

DRAFT STANDARD FOR QUICK FROZEN VEGETABLES (At Step 8)

| | Status of Endorsement |
|--|-----------------------|
| 4. FOOD ADDITIVES Only those food additive classes listed in the corresponding Annexes are technologically justified and may be used in products covered by this Standard. Within each additive class only those food additives listed in the corresponding Annexes, or referred to, may be used and only for the functions, and within limits, specified. | Endorsed by CCFA47 |
| 5. PROCESSING AIDS The processing aids used for products covered by this Standard shall comply with the <i>Guidelines on Substances Used as Processing Aids</i> (CAC/GL 75-2010). | Endorsed by CCFA47 |

ANNEXES OF THE DRAFT STANDARD FOR QUICK FROZEN VEGETABLES

ANNEX ON CARROTS (At Step 5/8)

| | Status of Endorsement |
|---|-----------------------|
| 3. FOOD ADDITIVES None permitted. | For info only |

ANNEX ON CORN-ON-THE-COB (At Step 5/8)

| | Status of Endorsement |
|---|-----------------------|
| 3. FOOD ADDITIVES None permitted. | For info only |

ANNEX ON LEEK (At Step 5/8)

| | Status of Endorsement |
|---|-----------------------|
| 3. FOOD ADDITIVES None permitted. | For info only |

ANNEX ON WHOLE KERNEL CORN (At Step 5/8)

| | Status of Endorsement |
|---|-----------------------|
| 3. FOOD ADDITIVES None permitted. | For info only |

DRAFT STANDARD FOR CERTAIN CANNED FRUITS (At Step 8)

| | Status of Endorsement |
|--|-----------------------|
| 4. FOOD ADDITIVES 4.1 Only those food additive classes listed below and in the corresponding Annexes are technologically justified and may be used in products covered by this Standard. Within each additive class only those food additives listed in the corresponding Annexes, or referred to, may be used and only for the functions, and within limits, specified. | Endorsed by CCFA47 |
| 4.2 Acidity regulators used in accordance with Tables 1 and 2 of the <i>General Standard for Food Additives</i> (CODEX STAN 192-1995) in food category 04.1.2.4 (Canned or bottled (pasteurized) fruit) or listed in Table 3 of the General Standard are acceptable for use in foods conforming to this Standard. | Endorsed by CCFA47 |

ANNEXES THE DRAFT STANDARD FOR CERTAIN CANNED FRUITS**ANNEX ON MANGOES (At Step 8)**

| | Status of Endorsement | | |
|--|----------------------------------|----------------------|--------------------|
| 3. FOOD ADDITIVES 3.1 Antioxidants, and firming agents used in accordance with Tables 1 and 2 of the <i>General Standard for Food Additives</i> (CODEX STAN 192-1995) in Food Category 04.1.2.4 (Canned or bottled (pasteurized) fruit) or listed in Table 3 of the General Standard are acceptable for use for foods conforming to this Annex | Endorsed by CCFA47 | | |
| 3.2 Only the colours listed below are permitted for use to restore the original colour of mangoes | Endorsed by CCFA47 | | |
| INS No. | Name of the Food Additive | Maximum Level | |
| 160a(i), a(iii), e, f | Carotenoids | 200 mg/kg | Endorsed by CCFA47 |
| 160a(ii) | Carotene beta - vegetable | 1,000 mg/kg | Endorsed by CCFA47 |
| 120 | Carmines | 200 mg/kg | Endorsed by CCFA47 |

ANNEX ON PEARS (At Step 5/8)**3. FOOD ADDITIVES**

| | Status of Endorsement |
|--|---|
| 3.2 Colours (permitted only in special holiday packs) used in accordance with Tables 1 and 2 of the <i>General Standard for Food Additives</i> (CODEX STAN 192-1995) in Food Category 04.1.2.4 (Canned or bottled (pasteurized) fruit) or listed in Table 3 of the General Standard are acceptable for use for foods conforming to this Annex. | Endorsed by CCFA47 |
| 3.2 Flavourings used in products covered by this Annex should comply with the <i>Guidelines for the Use of Flavourings</i> (CAC/GL 66-2008). Flavourings that which reproduce the flavour of pears cannot be used. | Endorsed by CCFA47 with amendments (see para. 44) |

PROPOSED DRAFT STANDARD FOR GINGSENG PRODUCTS (At Step 5/8)

| | Status of Endorsement |
|--|-----------------------|
| 4. FOOD ADDITIVES No additives are permitted in the products covered by this Standard. | Endorsed by CCFA47. |

FAO/WHO COORDINATING COMMITTEE FOR ASIA (CCASIA)**DRAFT REGIONAL STANDARD FOR NON-FERMENTED SOYBEAN PRODUCTS (at Step 8)****FOOD ADDITIVES****4.1 General Requirements**

Only those additive functional classes indicated as technologically justified in Table 2 may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those food additives listed may be used and only within the functions and limits specified.

In accordance with Section 4.1 of the Preamble to the *General Standard for Food Additives* (CODEX STAN 192-1995), additional additives may be present in non-fermented soybean products as a result of carry-over from soybean ingredients.

| Food additive/ functional class | Soybean beverages and related products (2.2.1) | | | Soybean curd and related products (2.2.2) | | Compressed soybean curd (2.2.3) | Dehydrated soybean curd film (2.2.4) |
|------------------------------------|--|---|-----------------------------------|---|------------------------|---------------------------------|--------------------------------------|
| | Plain Soybean beverage (2.2.1.1) | Composite/flavoured soybean beverages (2.2.1.2) | Soybean-based beverages (2.2.1.3) | Semisolid soybean curd (2.2.2.1) | Soybean curd (2.2.2.2) | | |
| Acidity regulators | - | X | X | X | X | X | - |
| Antioxidants | - | X | X | - | - | - | - |
| Colours | - | X | X | - | - | - | - |
| Emulsifiers | - | X | X | - | - | - | - |
| Firming Agents | - | - | - | X | X | X | - |
| Flavour enhancer | - | X | X | - | - | - | - |
| Preservatives | - | - | - | - | - | X | X |
| Stabilizers | - | X | X | - | X | - | - |
| Sweeteners | - | X | X | - | - | - | - |

X= The use of food additives belonging to the functional class is technologically justified.

-= The use of food additives belonging to the functional class is not technologically justified.

4.2 Specific Food Additive Provisions

| | Status of Endorsement |
|--|-----------------------|
| 4.2.1 Plain Soybean Beverage None permitted. | For info. |

| INS No. | Name of the Food Additive | Maximum Level | Status of Endorsement |
|---|---------------------------|---------------|-------------------------------|
| 4.2.2 Composite/ flavoured Soybean Beverages and Soybean-based Beverages Acidity regulators, antioxidants, colours, emulsifiers, flavor enhancer, stabilizers and sweeteners used in accordance with Tables 1, Table 2 and Table 3 of the <i>General Standard for Food Additives</i> (CODEX STAN 192-1995) in Food Category 06.8.1 are acceptable for use in this product. In addition, the following food additives may be used. | | | Endorsed by CCFA47 |
| Antioxidant | | | |
| 304 | Ascorbyl palmitate | 500 mg/kg | Endorsed by CCFA47 |
| 307a,b,c | Tocopherols | 20,000 mg/kg | Not Endorsed by CCFA47 |
| Colour | | | |
| 100(i) | Curcumin | 1 mg/kg | Endorsed by CCFA47 |
| 102 | Tartrazine | 300 mg/kg | Endorsed by CCFA47 |
| 110 | Sunset yellow FCF | 300 mg/kg | Endorsed by CCFA47 |
| 132 | Indigotine | 150 mg/kg | Endorsed by CCFA47 |

| INS No. | Name of the Food Additive | Maximum Level | Status of Endorsement |
|-------------------------|---|--|-------------------------------|
| 133 | Brilliant blue FCF | 100 mg/kg | Endorsed by CCFA47 |
| 141(i),(ii) | Chlorophylls and chlorophyllins, copper complexes | 30 mg/kg, as copper | Endorsed by CCFA47 |
| 150b | Caramel II-sulfite caramel | 20,000 mg/kg | Not Endorsed by CCFA47 |
| 150d | Caramel IV-sulfite ammonia caramel | 20,000 mg/kg | Not Endorsed by CCFA47 |
| 160a(i),a(iii),e,f | Carotenoids | 500 mg/kg | Endorsed by CCFA47 |
| 160a(ii) | Carotenes, beta-, vegetable | 2,000 mg/kg | Endorsed by CCFA47 |
| 160b(i) | Annatto extracts, bixin based | 5 mg/kg as bixin | Endorsed by CCFA47 |
| 160b(ii) | Annatto extracts, norbixin based | 100 mg/kg as norbixin | Endorsed by CCFA47 |
| Emulsifier | | | |
| 432-436 | Polysorbates | 2,000 mg/kg | Endorsed by CCFA47 |
| 472e | Diacetyltartaric and fatty acid esters glycerol | 2,000 mg/kg | Endorsed by CCFA47 |
| 473 | Sucrose esters of fatty acids | 20,000 mg/kg, singly or in combination | Endorsed by CCFA47 |
| 473a | Sucrose oligoesters, type I and type II | | Endorsed by CCFA47 |
| 474 | Sucroglycerides | | Endorsed by CCFA47 |
| 475 | Polyglycerol esters of fatty acids | 20,000 mg/kg | Endorsed by CCFA47 |
| 491-495 | Sorbitan esters of fatty acids | 20,000 mg/kg | Endorsed by CCFA47 |
| Stabilizer | | | |
| 405 | Propylene glycol alginate | 10,000 mg/kg | Endorsed by CCFA47 |
| Sweetener | | | |
| 950 | Acesulfame potassium | 500 mg/kg | Endorsed by CCFA47 |
| 951 | Aspartame | 1,300 mg/kg | Endorsed by CCFA47 |
| Flavour enhancer | | | |
| 508 | Potassium chloride | 1,000 mg/kg | Endorsed by CCFA47 |

| | | | Status of Endorsement |
|---|--|--|-----------------------|
| 4.2.3 Soybean Curd Acidity regulator, firming agent and stabilizers used in accordance with Tables 1, Table 2 and Table 3 of the <i>General Standard for Food Additives</i> (CODEX STAN 192-1995) in Food Category 06.8.3 are acceptable for use in this product. | | | Endorsed by CCFA47 |

| INS No. | Name of the Food Additive | Maximum Level | ADI (mg/kg bw) | Status of Endorsement |
|--|---------------------------|---------------|--|-----------------------|
| 4.2.4 Compressed Soybean Curd Acidity regulator, firming agents, preservatives, listed in Table 3 of the <i>General Standard for Food Additives</i> (CODEX STAN 192-1995) are acceptable for use in this product. In addition, the following food additives may be used. | | | | |
| Preservatives | | | | |
| 262ii | Sodium diacetate | 1,000 mg/kg | 0-15 mg/kg bw (17 th JECFA, 1973) | Endorsed by CCFA47 |

| INS No. | Name of the Food Additive | Maximum Level | ADI (mg/kg bw) | Status of Endorsement |
|--|---------------------------|--|---|-----------------------|
| 4.2.5 Dehydrated Soybean Curd Film Preservatives listed in Table 3 of the <i>General Standard for Food Additives</i> (CODEX STAN 192-1995) are acceptable for use in this product. In addition, the following food additives may be used. | | | | Endorsed by CCFA47 |
| Preservatives | | | | |
| 220-225, 227-228, 539 | Sulfites | 200 mg/kg, as residual SO ₂ | Group ADI 0-0.7 mg/kg bw as SO ₂ for sulfites (51 st JECFA, 1998) | Endorsed by CCFA47 |
| 4.3 Flavourings The flavourings used in products covered by this standard shall comply with the <i>Guidelines for the Use of Flavourings</i> (CAC/GL 66-2008). | | | | Endorsed by CCFA47 |
| 4.4 Processing Aids Processing aids with antifoaming, controlling acidity for coagulant and for extracting soybean beverages and carrier functions can be used in the products covered by this standard. Processing aid used in products covered by this standard shall comply with the <i>Guidelines on substances used as processing aids</i> (CAC/GL 75-2010). | | | | Endorsed by CCFA47 |

COMMITTEE ON NUTRITION AND FOOD FOR SPECIAL DIETARY USES (CCNFSDU)

AMENDMENTS TO THE STANDARD FOR INFANT FORMULA AND FORMULAS FOR SPECIAL MEDICAL PURPOSES INTENDED FOR INFANTS (CODEX STAN 72 – 1981) (at Step 5/8)

New provisions for inclusion in part 4 Section A

| INS No. | Name of the Food Additive | Maximum level in 100 ml of the product ready for consumption | Status of Endorsement |
|-----------------------|--|---|-----------------------|
| 4.1 Thickener | | | |
| 1450 | Starch sodium octenyl succinate | 2 g in hydrolysed protein and/or amino acid based infant formula only | Endorsed by CCFA47 |
| 4.2 Emulsifier | | | |
| 472c | Citric and fatty acid esters of glycerol | 0.9 g in all types of liquid infant formula 0.75 g in all types of powder infant formula | Endorsed by CCFA47 |

COMMITTEE ON FATS AND OILS (CCFO)

DRAFT STANDARD FOR FISH OILS

4. FOOD ADDITIVES

| INS No. | Additive Name | Maximum Level ADI | Status of Endorsement |
|---|-------------------|--------------------------------------|-----------------------|
| Antioxidants, sequestrants, antifoaming agents, and emulsifiers used in accordance with Tables 1 and 2 of the <i>General Standard of Food Additives</i> (CODEX STAN 192-1995), in food category 02.1.3 <i>Lard, tallow, fish oil, and other animal fats</i> . | | | |
| Antioxidant | | | |
| 300 | Ascorbic acid, L- | GMP | Endorsed by CCFA47 |
| 304, 305 | Ascorbyl esters | 2500 mg/kg, as ascorbyl stearate | Endorsed by CCFA47 |
| 307a, b, c | Tocopherols | 6000 mg/kg, singly or in combination | Endorsed by CCFA47 |

| INS No. | Additive Name | Maximum Level ADI | Status of Endorsement |
|---|--|----------------------|-----------------------|
| Antioxidants, sequestrants, antifoaming agents, and emulsifiers used in accordance with Tables 1 and 2 of the <i>General Standard of Food Additives</i> (CODEX STAN 192-1995), in food category 02.1.3 <i>Lard, tallow, fish oil, and other animal fats</i> . | | | Endorsed by CCFA47 |
| Antioxidant | | | |
| Emulsifier | | | |
| 322 (i) | Lecithin | GMP | Endorsed by CCFA47 |
| 471 | Mono- and di-glycerides of fatty acids | GMP | Endorsed by CCFA47 |
| The flavourings used in products covered by this standard should comply with the <i>Guidelines for the Use of Flavourings</i> (CAC/GL 66-2008). | | | Endorsed by CCFA47 |

Appendix VI

**PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE
STANDARD FOR BOUILLONS AND CONSOMMÉS (CODEX STAN 117-1981)**

(For adoption)

Note: New text is presented in **bold and underlined font**; deletion in ~~strikethrough font~~

4 FOOD ADDITIVES

4.1 Acidity regulators, anticaking agents (in dehydrated product only), antifoaming agents, antioxidants, colours, emulsifiers, flavour enhancers, humectants, packaging gases, preservatives, stabilizers, sweeteners and thickeners used in accordance with Tables 1, 2 and 3 of the General Standard for Food Additives (CODEX STAN 192-1995) in food category 12.5 (Soups and broths), its parent food category, and its sub-categories are acceptable for use in foods conforming to this Standard.

4.2 The flavourings used in products covered by this standard should comply with the Guidelines for the Use of Flavourings (CAC/GL 66-2008).

4.1 ~~ACIDITY REGULATORS~~

~~Any acidity regulators listed in Table III of the Codex General Standard for Food Additives (CODEX STAN 192-1995, Rev. 6-2005).~~

| INS No. | Name of the Food Additive | Maximum Level (on ready-to-eat basis) |
|----------------|----------------------------------|--|
| 514 | Sodium sulphates | Limited by GMP |
| 574 | Gluconic acid (D-) | |
| 339 | Sodium phosphates | 1000 mg/kg (sum of phosphates expressed as P205) |
| 340 | Potassium phosphates | |
| 450i | Disodium diphosphate | |
| 450ii | Trisodium diphosphate | |
| 450iii | Tetrasodium diphosphate | |
| 450iv | Dipotassium diphosphate | |
| 450v | Tetrapotassium diphosphate | |
| 451i | Pentasodium triphosphate | |
| 451ii | Pentapotassium triphosphate | |
| 452i | Sodium polyphosphate | |
| 452ii | Potassium polyphosphate | |

4.2 ~~ANTICAKING AGENTS (in dehydrated products only)~~

~~Any anticaking agents listed in Table III of the Codex General Standard for Food Additives (CODEX STAN 192-1995, Rev. 6-2005).~~

| INS No. | Name of the Food Additive | Maximum Level (on ready-to-eat basis) |
|----------------|----------------------------------|--|
| 341 | Calcium phosphates | 3 g/kg on dry matter |

4.3 ~~ANTIFOAMING AGENTS~~

~~Any antifoaming agents listed in Table III of the Codex General Standard for Food Additives (CODEX STAN 192-1995, Rev. 6-2005).~~

| INS No. | Name of the Food Additive | Maximum Level (on ready-to-eat basis) |
|----------------|----------------------------------|--|
| 900a | Polydimethylsiloxane | 10 mg/kg |
| 570 | Fatty acids | Limited by GMP |

4.4 ~~ANTIOXIDANTS~~

~~Any antioxidants listed in Table III of the Codex General Standard for Food Additives (CODEX STAN 192-1995, Rev. 6-2005).~~

| INS No. | Name of the Food Additive | Maximum Level (on ready-to-eat basis) |
|---------|-----------------------------------|--|
| 304 | Ascorbyl palmitate | 200 mg/kg singly or in combination |
| 305 | Ascorbyl stearate | |
| 306 | Mixed tocopherols concentrate | 50 mg/kg, singly or in combination |
| 307 | Alpha-tocopherol | |
| 310 | Propyl gallate | 200 mg/kg singly or in combination |
| 319 | Tertiary butylhydroquinone (TBHQ) | |
| 320 | Butylated hydroxyanisole (BHA) | |
| 321 | Butylated hydroxytoluene (BHT) | |

4.5 — COLOURS

Any colouring agents listed in Table III of the Codex General Standard for Food Additives (CODEX STAN 192-1995, Rev. 6-2005).

| INS No. | Name of the Food Additive | Maximum Level (on ready-to-eat basis) |
|----------|---|--|
| 100i | Curcumin | 50 mg/kg |
| 101i | Riboflavin | 200 mg/kg |
| 141i | Chlorophyll copper complex | 400 mg/kg |
| 102 | Tartrazine | 50 mg/kg |
| 104 | Quinoline yellow | |
| 110 | Sunset yellow FCF | |
| 120 | Carmines | |
| 122 | Azorubine | |
| 124 | Ponceau 4R | |
| 129 | Allura red AC | |
| 132 | Indigotine | |
| 133 | Brilliant blue FCF | |
| 150e | Caramel III – ammonia process | |
| 150d | Caramel IV – ammonia sulphite process | 3000 mg/kg |
| 160a(ii) | Natural extracts | 50 mg/kg, singly or in combination |
| 160e | Beta-apo-Carotenal | |
| 160f | Beta-apo-8'-Carotenic acid, methyl or ethyl ester | |

4.6 — EMULSIFIERS, STABILIZERS, THICKENERS

Any emulsifiers, stabilizers and thickeners listed in Table III of the Codex General Standard for Food Additives (CODEX STAN 192-1995, Rev. 6-2005).

| INS No. | Name of the Food Additive | Maximum Level (on ready-to-eat basis) |
|---------|---|--|
| 432 | Polyoxyethylene (20) sorbitan monolaurate | 1 g/kg singly or in combination |
| 433 | Polyoxyethylene (20) sorbitan monooleate | |
| 434 | Polyoxyethylene (20) sorbitan monopalmitate | |
| 435 | Polyoxyethylene (20) sorbitan monostearate | |
| 436 | Polyoxyethylene (20) sorbitan tristearate | |
| 450vi | Dicalcium diphosphate | 3 g/kg (sum of phosphates expressed as P ₂ O ₅) |
| 452iv | Calcium polyphosphates | |
| 472d | Tartaric acid esters of mono- and diglycerides of fatty acids | Limited by GMP |
| 473 | Sucrose esters of fatty acids | 2 g/l |
| 474 | Sucroglycerides | |
| 1421 | Starch acetate esterified with vinyl acetate | Limited by GMP |

4.7 FLAVOURS AND FLAVOURINGS

| | | |
|-------|---|----------------|
| 4.7.1 | Natural flavours and flavouring substances and nature identical flavouring substances | Limited by GMP |
| 4.7.2 | Artificial flavouring substances | |
| 4.7.3 | Mixture prepared for its flavouring properties and produced from ingredients or mixtures of ingredients which are themselves permitted for use in foodstuffs, or are present naturally in foodstuffs, which is obtained by a process for the preparation of foods for human consumption authorised. | |

4.8 FLAVOURS ENHANCERS

Any flavour enhancers listed in Table III of the Codex General Standard for Food Additives (CODEX STAN 192-1995, Rev. 6-2005).

4.9 HUMECTANTS

Any humectants listed in Table III of the Codex General Standard for Food Additives (CODEX STAN 192-1995, Rev. 6-2005).

4.10 PACKING GAS

Any packing gas listed in Table III of the Codex General Standard for Food Additives (CODEX STAN 192-1995, Rev. 6-2005).

4.11 PRESERVATIVES

Any preservatives listed in Table III of the Codex General Standard for Food Additives (CODEX STAN 192-1995, Rev. 6-2005).

| INS No. | Name of the Food Additive | Maximum Level (on ready-to-eat basis) |
|---------|---------------------------|--|
| 200 | Sorbic acid | 500 mg/kg singly or in combination |
| 202 | Potassium sorbate | |
| 203 | Calcium sorbate | |
| 210 | Benzoic acid | |
| 211 | Sodium benzoate | |
| 212 | Potassium benzoate | |
| 213 | Calcium benzoate | |

4.12 SWEETENERS

Any sweeteners listed in Table III of the Codex General Standard for Food Additives (CODEX STAN 192-1995, Rev. 6-2005).

**GENERAL STANDARD FOR FOOD ADDITIVES
DRAFT AND PROPOSED DRAFT FOOD ADDITIVE PROVISIONS**

Part A: Provisions related to Agenda Item 5a

(For adoption at Step 8 and 5/8)¹

| Food Category No. | 09.1.2 | Fresh mollusks, crustaceans, and echinoderms | | | | |
|---|---------------|---|------|-----------|-----------|--|
| Additive | INS | Step | Year | Max Level | Notes | |
| ASCORBIC ACID, L- | 300 | 5/8 | | GMP | A, B, 242 | |
| CALCIUM ASCORBATE | 302 | 5/8 | | GMP | A, B, 242 | |
| CITRIC ACID | 330 | 5/8 | | GMP | A, B, 242 | |
| ERYTHORBIC ACID (ISOASCORBIC ACID) | 315 | 5/8 | | GMP | A, B, 242 | |
| NITROUS OXIDE | 942 | 5/8 | | GMP | A, B, 242 | |
| SODIUM ASCORBATE | 301 | 5/8 | | GMP | A, B, 242 | |
| SODIUM ERYTHORBATE (SODIUM ISOASCORBATE) | 316 | 5/8 | | GMP | A, B, 242 | |

| Food Category No. | 09.2 | Processed fish and fish products, including mollusks, crustaceans, and echinoderms | | | | |
|--------------------------|-------------|---|------|-----------|-------|--|
| Additive | INS | Step | Year | Max Level | Notes | |
| POTASSIUM ASCORBATE | 303 | 5/8 | | GMP | C, D | |
| SODIUM ASCORBATE | 301 | 5/8 | | GMP | C, D | |

| Food Category No. | 09.2.1 | Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms | | | | |
|---|---------------|---|------|-----------|-------|--|
| Additive | INS | Step | Year | Max Level | Notes | |
| CALCIUM ASCORBATE | 302 | 8 | | GMP | E | |
| DISODIUM 5'-GUANYLATE | 627 | 5/8 | | GMP | 95 | |
| DISODIUM 5'-INOSINATE | 631 | 5/8 | | GMP | 95 | |
| DISODIUM 5'-RIBONUCLEOTIDES | 635 | 5/8 | | GMP | 95 | |
| ERYTHORBIC ACID (ISOASCORBIC ACID) | 315 | 8 | | GMP | E, G | |
| MONOSODIUM L-GLUTAMATE | 621 | 5/8 | | GMP | 95 | |
| NITROUS OXIDE | 942 | 8 | | GMP | E | |
| SODIUM ERYTHORBATE (SODIUM ISOASCORBATE) | 316 | 8 | | GMP | E | |

| Food Category No. | 09.2.2 | Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms | | | | |
|-----------------------------|---------------|--|------|-----------|-------|--|
| Additive | INS | Step | Year | Max Level | Notes | |
| ACETIC ACID, GLACIAL | 260 | 5/8 | | GMP | 41 | |
| CALCIUM ASCORBATE | 302 | 8 | | GMP | 139 | |
| CALCIUM LACTATE | 327 | 5/8 | | GMP | 41 | |
| DISODIUM 5'-GUANYLATE | 627 | 5/8 | | GMP | F | |
| DISODIUM 5'-INOSINATE | 631 | 5/8 | | GMP | F | |
| DISODIUM 5'-RIBONUCLEOTIDES | 635 | 5/8 | | GMP | F | |

¹ Provisions that are replacing or revising currently adopted provisions of the GSFA are grey highlighted.

Food Category No. 09.2.2

| Additive | INS | Step | Year | Max Level | Notes |
|---------------------------------------|---------|------|------|-----------|-------|
| ERYTHORBIC ACID (ISOASCORBIC ACID) | 315 | 8 | | GMP | 139 |
| MONOPOTASSIUM L- GLUTAMATE | 622 | 8 | | GMP | 41 |
| MONOSODIUM L-GLUTAMATE | 621 | 8 | | GMP | 41 |
| SODIUM ACETATE | 262(i) | 5/8 | | GMP | 41 |
| SODIUM DL-MALATE | 350(ii) | 5/8 | | GMP | 41 |
| SODIUM LACTATE | 325 | 5/8 | | GMP | 41 |

Food Category No. 09.2.3 Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms

| Additive | INS | Step | Year | Max Level | Notes |
|-----------------------------|---------|------|------|-----------|-------|
| ACETIC ACID, GLACIAL | 260 | 5/8 | | GMP | 16 |
| ASCORBIC ACID, L- | 300 | 5/8 | | GMP | 16 |
| CALCIUM LACTATE | 327 | 5/8 | | GMP | 16 |
| CITRIC ACID | 330 | 5/8 | | GMP | 16 |
| DISODIUM 5'-GUANYLATE | 627 | 5/8 | | GMP | H |
| DISODIUM 5'-INOSINATE | 631 | 5/8 | | GMP | H |
| DISODIUM 5'-RIBONUCLEOTIDES | 635 | 5/8 | | GMP | H |
| MONOSODIUM L-GLUTAMATE | 621 | 5/8 | | GMP | H |
| SODIUM ACETATE | 262(i) | 5/8 | | GMP | 16 |
| SODIUM CARBONATE | 500(i) | 5/8 | | GMP | 16 |
| SODIUM DL-MALATE | 350(ii) | 5/8 | | GMP | 16 |
| SODIUM LACTATE | 325 | 5/8 | | GMP | 16 |

Food Category No. 09.2.4 Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms

| Additive | INS | Step | Year | Max Level | Notes |
|----------------------|-----|------|------|-----------|-------|
| ACETIC ACID, GLACIAL | 260 | 5/8 | | GMP | |
| CALCIUM LACTATE | 327 | 5/8 | | GMP | |
| CITRIC ACID | 330 | 5/8 | | GMP | |

Food Category No. 09.2.4 Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms

| Additive | INS | Step | Year | Max Level | Notes |
|-----------------------------|---------|------|------|-----------|-------|
| DISODIUM 5'-GUANYLATE | 627 | 5/8 | | GMP | I |
| DISODIUM 5'-INOSINATE | 631 | 5/8 | | GMP | I |
| DISODIUM 5'-RIBONUCLEOTIDES | 635 | 5/8 | | GMP | I |
| MONOSODIUM L-GLUTAMATE | 621 | 5/8 | | GMP | I |
| SODIUM ACETATE | 262(i) | 5/8 | | GMP | |
| SODIUM CARBONATE | 500(i) | 5/8 | | GMP | |
| SODIUM DL-MALATE | 350(ii) | 5/8 | | GMP | |
| SODIUM LACTATE | 325 | 5/8 | | GMP | |

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

| Additive | INS | Step | Year | Max Level | Notes |
|----------------------|-----|------|------|-----------|----------|
| ACETIC ACID, GLACIAL | 260 | 5/8 | | GMP | 266, 267 |

Food Category No. 09.2.5

| Additive | INS | Step | Year | Max Level | Notes |
|-----------------------------|---------|------|-------|-----------|--------------|
| ASCORBIC ACID, L- | 300 | 5/8 | | GMP | 267, JJ |
| CALCIUM LACTATE | 327 | 5/8 | | GMP | 266, 267 |
| CITRIC ACID | 330 | 5/8 | | GMP | 267 |
| DISODIUM 5'-GUANYLATE | 627 | 5/8 | | GMP | 29 |
| DISODIUM 5'-INOSINATE | 631 | 5/8 | | GMP | 29 |
| DISODIUM 5'-RIBONUCLEOTIDES | 635 | 5/8 | | GMP | 29 |
| MAGNESIUM CARBONATE | 504(i) | 8 | 2015r | GMP | 266, 267, JJ |
| MONOSODIUM L-GLUTAMATE | 621 | 5/8 | | GMP | 29, J |
| SODIUM ACETATE | 262(i) | 5/8 | | GMP | 266, 267, JJ |
| SODIUM CARBONATE | 500(i) | 5/8 | | GMP | 266, 267, JJ |
| SODIUM DL-MALATE | 350(ii) | 5/8 | | GMP | 266, 267, JJ |
| SODIUM LACTATE | 325 | 5/8 | | GMP | 266, 267, JJ |

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

| Additive | INS | Step | Year | Max Level | Notes |
|---------------|------|------|------|-----------|-------|
| GLYCEROL | 422 | 8 | | GMP | 258 |
| NITROUS OXIDE | 942 | 8 | | GMP | |
| PULLULAN | 1204 | 5/8 | | GMP | 258 |

Food Category No. 12.1.2 Salt Substitutes

| Additive | INS | Step | Year | Max Level | Notes |
|----------------------------|-----|------|------|-----------|-------|
| CALCIUM 5'-GUANYLATE | 629 | 8 | | GMP | |
| CALCIUM 5'-INOSINATE | 633 | 8 | | GMP | |
| CALCIUM 5'-RIBONUCLEOTIDES | 634 | 8 | | GMP | |

Food Category No. 12.1.2 Salt Substitutes

| Additive | INS | Step | Year | Max Level | Notes |
|-------------------------------|----------|------|------|-----------|-------|
| CALCIUM DI-L-GLUTAMATE | 623 | 8 | | GMP | |
| CALCIUM SILICATE | 552 | 8 | | GMP | |
| DIPOTASSIUM 5'-GUANYLATE | 628 | 8 | | GMP | |
| DISODIUM 5'-GUANYLATE | 627 | 8 | | GMP | |
| DISODIUM 5'-INOSINATE | 631 | 8 | | GMP | |
| DISODIUM 5'-RIBONUCLEOTIDES | 635 | 8 | | GMP | |
| GLUTAMIC ACID, L(+)- | 620 | 8 | | GMP | |
| GLYCEROL | 422 | 8 | | GMP | |
| GUANYLIC ACID, 5'- | 626 | 8 | | GMP | |
| INOSINIC ACID, 5'- | 630 | 8 | | GMP | |
| MAGNESIUM DI-L-GLUTAMATE | 625 | 8 | | GMP | |
| MAGNESIUM SILICATE, SYNTHETIC | 553(i) | 8 | | GMP | |
| MAGNESIUM SULFATE | 518 | 5/8 | | GMP | |
| MONOAMMONIUM L-GLUTAMATE | 624 | 8 | | GMP | |
| MONOPOTASSIUM L-GLUTAMATE | 622 | 8 | | GMP | |
| MONOSODIUM L-GLUTAMATE | 621 | 8 | | GMP | |
| POTASSIUM 5'-INOSINATE | 632 | 8 | | GMP | |
| SILICON DIOXIDE, AMORPHOUS | 551 | 8 | | GMP | |
| SODIUM ASCORBATE | 301 | 5/8 | | GMP | K |
| TALC | 553(iii) | 8 | | GMP | |

| Food Category No. | 13.1.1 | Infant formulae | | | | |
|-----------------------------|---------------|---|-------|------------|---------------------|--|
| Additive | INS | Step | Year | Max Level | Notes | |
| CARBON DIOXIDE | 290 | 5/8 | | GMP | 59 | |
| CITRIC ACID | 330 | 8 | | GMP | 72 | |
| LACTIC ACID, L-, D- and DL- | 270 | 8 | | GMP | 72 & 83 | |
| NITROGEN | 941 | 5/8 | | GMP | 59 | |
| Food Category No. | 13.1.2 | Follow-up formulae | | | | |
| Additive | INS | Step | Year | Max Level | Notes | |
| ASCORBIC ACID | 300 | 8 | 2015r | 50 mg/kg | 72, 242, L | |
| ASCORBYL ESTERS | 304, 305 | 8 | 2015r | 50 mg/kg | 15, 72, 187, L | |
| CALCIUM ASCORBATE | 302 | 8 | | 50 mg/kg | 70, 72, L | |
| SODIUM ASCORBATE | 301 | 8 | | 50 mg/kg | 70, 72, L, M | |
| SODIUM CARBONATE | 500(i) | 8 | 2015r | GMP | 72, M | |
| SODIUM DIHYDROGEN CITRATE | 331(i) | 8 | 2015r | GMP | 72, M | |
| SODIUM HYDROGEN CARBONATE | 500(ii) | 8 | 2015r | GMP | 72, M | |
| SODIUM HYDROXIDE | 524 | 8 | 2015r | GMP | 72, M | |
| TRISODIUM CITRATE | 331(iii) | 8 | 2015r | GMP | 72, M | |
| Food Category No. | 13.1.3 | Formulae for special medical purposes for infants | | | | |
| Additive | INS | Step | Year | Max Level | Notes | |
| CARBON DIOXIDE | 290 | 5/8 | | GMP | 59 | |
| CITRIC ACID | 330 | 5/8 | | GMP | 72 | |
| LACTIC ACID, L-, D- and DL- | 270 | 5/8 | | GMP | 72 & 83 | |
| NITROGEN | 941 | 5/8 | | GMP | 59 | |
| Food Category No. | 13.2 | Complementary foods for infants and young children | | | | |
| Additive | INS | Step | Year | Max Level | Notes | |
| CALCIUM ASCORBATE | 302 | 8 | | 200 mg/kg | 239, N | |
| CARBON DIOXIDE | 290 | 5/8 | | GMP | 59 | |
| NITROGEN | 941 | 5/8 | | GMP | 59 | |
| POTASSIUM ASCORBATE | 303 | 8 | | 500 mg/kg | N | |
| SILICON DIOXIDE, AMORPHOUS | 551 | 8 | | 2000 mg/kg | 65, O | |
| SODIUM ACETATE | 262(i) | 8 | 2015r | GMP | 239, P, Q | |
| SODIUM ASCORBATE | 301 | 8 | | 500 mg/kg | N, P, Q | |
| SODIUM CARBONATE | 500(i) | 8 | 2015r | GMP | 240, 243, 295, P, Q | |
| SODIUM DIHYDROGEN CITRATE | 331(i) | 8 | 2015r | 5000 mg/kg | 238, 240, P, Q | |
| SODIUM HYDROGEN CARBONATE | 500(ii) | 8 | 2015r | GMP | 240, P, Q | |
| SODIUM HYDROXIDE | 524 | 8 | 2015r | GMP | 239, P, Q | |
| SODIUM LACTATE | 325 | 5/8 | | GMP | 83, 239, P, Q | |
| TRICALCIUM CITRATE | 333(iii) | 5/8 | | GMP | 239 | |
| TRISODIUM CITRATE | 331(iii) | 8 | 2015r | 5000 mg/kg | 238, 240, P, Q | |
| Food Category No. | 14.1.5 | Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa | | | | |
| Additive | INS | Step | Year | Max Level | Notes | |
| CARBON DIOXIDE | 290 | 8 | | GMP | 59, 160 | |
| DISODIUM 5'-GUANYLATE | 627 | 5/8 | | GMP | 201 | |
| DISODIUM 5'-INOSINATE | 631 | 5/8 | | GMP | 201 | |
| DISODIUM 5'-RIBONUCLEOTIDES | 635 | 5/8 | | GMP | 201 | |
| MONOSODIUM L-GLUTAMATE | 621 | 5/8 | | GMP | 201 | |
| NITROGEN | 941 | 8 | | GMP | 59, 160 | |
| SILICON DIOXIDE, AMORPHOUS | 551 | 5/8 | | GMP | R | |
| SODIUM ASCORBATE | 301 | 5/8 | | GMP | 160 | |

Notes to the General Standard for Food Additives

- Note 15 On the fat or oil basis.
- Note 16 For use in glaze, coatings or decorations for fruit, vegetables, meat or fish only.
- Note 29 For non-standardized food only.
- Note 41 For use in breading or batter coatings only.
- Note 59 For use as a packaging gas only.
- Note 65 As a result of carryover from nutrient preparations.
- Note 70 As the acid.
- Note 72 On the ready-to-eat basis.
- Note 83 L(+)-form only.
- Note 95 For use in surimi and fish roe products only.
- Note 139 For use in mollusks, crustaceans, and echinoderms only.
- Note 160 For use in ready-to-drink products and pre-mixes for ready-to-drink products only.
- Note 187 Ascorbyl palmitate (INS 304) only.
- Note 201 For use in flavoured products only.
- Note 238 Except for use in products corresponding to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CODEX STAN 74-1981) at GMP.
- Note 239 Excluding products conforming to the Standard for Canned Baby Foods (CODEX STAN 73-1981)
- Note 240 The use level is within the limit for sodium listed in the Standard for Canned Baby Foods (CODEX STAN 73-1981).
- Note 242 For use as an antioxidant only.
- Note 243 For use in products conforming to the Standard for Processed Cereal-based Foods for Infants and Young Children (CODEX STAN 74-1981) only, as a raising agent.
- Note 258 Excluding maple syrup.
- Note 266 Excluding salted Atlantic herring and sprat.
- Note 267 Excluding products conforming to the Standard for Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes (CODEX STAN 167-1989), the Standard for Dried Shark Fins (CODEX STAN 189-1993), the Standard for Crackers from Marine and Freshwater Fish, Crustaceans and Molluscan Shellfish (CODEX STAN 222-2001), and the Standard for Boiled Dried Salted Anchovies (CODEX STAN 236-2003), and smoked dried fish conforming to standard for Smoked Fish, Smoked-flavoured Fish and Smoked-dried Fish (CODEX STAN 311-2013).
- Note 295 For use in products conforming to the Standard for Canned Baby Foods (CODEX STAN 73-1981) only, as an acidity regulator.
- Note A Excluding live bivalve molluscs.
- Note B Excluding products conforming to the Standard for Live Abalone and for Raw Fresh Chilled or Frozen Abalone for Direct Consumption or for Further Processing (CODEX STAN 312-2013).
- Note C Excluding products conforming to the Standard for Dried Shark Fins (CODEX STAN 189-1993), the Standard for Crackers from Marine and Freshwater Fish, Crustaceans and Molluscan Shellfish (CODEX STAN 222-2001), the Standard for Boiled Dried Salted Anchovies (CODEX STAN 236-2003), the Standard for Live Abalone and for Raw Fresh Chilled or Frozen Abalone for Direct Consumption or for Further Processing (CODEX STAN 312-2013), and the Standard for Fresh and Quick Frozen Raw Scallop Products (CODEX STAN 315-2014).
- Note D Excluding raw squid.
- Note E For use in raw mollusks only.
- Note F For use in breaded or battered foods applied to non-standardized foods only.
- Note G For use in fish with red skin only.
- Note H For use in terrine only.
- Note I For use in tsukudani and surimi products only.
- Note J For use in products conforming to the Standard for Crackers from Marine and Freshwater Fish, Crustaceans and Molluscan Shellfish (CODEX STAN 222-2001).
- Note K For use in yeast extracts.
- Note L Singly or in combination: ascorbic acid (INS 300), sodium ascorbate (INS 301), calcium ascorbate (INS 302), and ascorbyl palmitate (INS 304).
- Note M Within the limit for sodium specified in the Codex Standard for Follow-up Formulae (Codex Stan 156-1987): singly or in combination with other sodium containing additives.
- Note N As ascorbic acid.
- Note O In dry cereal only.
- Note P Within the limit for sodium listed in the Codex Standard for Canned Baby Food (CODEX STAN 73-1981) for foods corresponding to that standard : singly or in combination with other sodium containing additives.
- Note Q Within the limit for sodium listed in the Codex Standard for Processed Cereal-based Foods for Infants and Young Children (CODEX STAN 74-1981) for foods corresponding to that standard : singly or in combination with other sodium containing additives.
- Note R For use in powdered mixes only
- Note JJ Excluding products conforming to the Standard for Smoked Fish, Smoked-Flavoured Fish and Smoke-Dried Fish (CODEX STAN 311-2013).

Part B: Provisions related Agenda Item 5b

(For adoption at Step 8 and 5/8)²

Food Category No. 01.2.1.1 Fermented milks (plain), not heat-treated after fermentation

| Additive | INS | Step | Year | Max Level | Notes |
|--|------|------|------|-----------|----------|
| AGAR | 406 | 5/8 | | GMP | 234, 235 |
| CARRAGEENAN | 407 | 5/8 | | GMP | 234, 235 |
| GUAR GUM | 412 | 5/8 | | GMP | 234, 235 |
| GUM ARABIC (ACACIA GUM) | 414 | 5/8 | | GMP | 234, 235 |
| KONJAC FLOUR | 425 | 5/8 | | GMP | 234, 235 |
| MONO- AND DI-GLYCERIDES OF FATTY ACIDS | 471 | 5/8 | | GMP | 234, 235 |
| POLYDEXTROSES | 1200 | 5/8 | | GMP | 234, 235 |
| PROCESSED EUCHEUMA | 407a | 5/8 | | GMP | 234, 235 |
| SEAWEED (PES) | | | | | |
| SODIUM ALGINATE | 401 | 5/8 | | GMP | 234, 235 |
| SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM) | 466 | 5/8 | | GMP | 234, 235 |

Food Category No. 01.2.1.2 Fermented milks (plain), heat-treated after fermentation

| Additive | INS | Step | Year | Max Level | Notes |
|--|------|------|------|-----------|-------|
| AGAR | 406 | 5/8 | | GMP | 234 |
| CARRAGEENAN | 407 | 5/8 | | GMP | 234 |
| MONO- AND DI-GLYCERIDES OF FATTY ACIDS | 471 | 5/8 | | GMP | 234 |
| POLYDEXTROSES | 1200 | 5/8 | | GMP | 234 |
| PROCESSED EUCHEUMA | 407a | 5/8 | | GMP | 234 |
| SEAWEED (PES) | | | | | |

Food Category No. 01.2.2 Renneted milk (plain)

| Additive | INS | Step | Year | Max Level | Notes |
|--|------|------|------|-----------|-------|
| AGAR | 406 | 5/8 | | GMP | |
| CARRAGEENAN | 407 | 5/8 | | GMP | |
| KONJAC FLOUR | 425 | 5/8 | | GMP | |
| MONO- AND DI-GLYCERIDES OF FATTY ACIDS | 471 | 5/8 | | GMP | |
| POLYDEXTROSES | 1200 | 5/8 | | GMP | |

Food Category No. 01.2.2 Renneted milk (plain)

| Additive | INS | Step | Year | Max Level | Notes |
|--------------------|------|------|------|-----------|-------|
| PROCESSED EUCHEUMA | 407a | 5/8 | | GMP | |
| SEAWEED (PES) | | | | | |
| SODIUM ALGINATE | 401 | 5/8 | | GMP | |
| XANTHAN GUM | 415 | 5/8 | | GMP | |

Food Category No. 01.8.2 Dried whey and whey products, excluding whey cheeses

| Additive | INS | Step | Year | Max Level | Notes |
|----------|--------|------|------|-----------|-------|
| LECITHIN | 322(i) | 5/8 | | GMP | |

² Provisions that are replacing or revising currently adopted provisions of the GSFA are grey highlighted.

| Food Category No. | 02.1.2 | Vegetable oils and fats | | | |
|--|---------------|--------------------------------|------|-----------|-------|
| Additive | INS | Step | Year | Max Level | Notes |
| CITRIC AND FATTY ACID ESTERS OF GLYCEROL | 472c | 8 | | 100 mg/kg | 277 |
| SODIUM DIHYDROGEN CITRATE | 331(i) | 8 | | GMP | 277 |
| TRISODIUM CITRATE | 331(iii) | 8 | | GMP | 277 |

| Food Category No. | 02.1.3 | Lard, tallow, fish oil, and other animal fats | | | |
|--|---------------|--|------|-----------|-------|
| Additive | INS | Step | Year | Max Level | Notes |
| CITRIC AND FATTY ACID ESTERS OF GLYCEROL | 472c | 8 | | 100 mg/kg | T |

| Food Category No. | 04.2.1.1 | Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds, and nuts and seeds | | | |
|---------------------------|-----------------|---|------|-----------|-------|
| Additive | INS | Step | Year | Max Level | Notes |
| SODIUM DIHYDROGEN CITRATE | 331(i) | 5/8 | | GMP | 262 |
| TRISODIUM CITRATE | 331(iii) | 5/8 | | GMP | 262 |

| Food Category No. | 04.2.2.1 | Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds | | | |
|------------------------------|-----------------|---|------|-----------|----------|
| Additive | INS | Step | Year | Max Level | Notes |
| CALCIUM CHLORIDE | 509 | 8 | | GMP | 29, U, V |
| CALCIUM SULFATE | 516 | 8 | | GMP | 29, U, V |
| POTASSIUM DIHYDROGEN CITRATE | 332(i) | 8 | | GMP | 29 |

| Food Category No. | 04.2.2.1 | Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds | | | |
|---------------------------|-----------------|---|------|-----------|-------|
| Additive | INS | Step | Year | Max Level | Notes |
| SODIUM DIHYDROGEN CITRATE | 331(i) | 8 | | GMP | 29 |
| TRICALCIUM CITRATE | 333(iii) | 8 | | GMP | 29 |
| TRIPOTASSIUM CITRATE | 332(ii) | 8 | | GMP | 29 |
| TRISODIUM CITRATE | 331(iii) | 8 | | GMP | 29 |

| Food Category No. | 06.2.1 | Flours | | | |
|--------------------------|---------------|---------------|------|-----------|-------|
| Additive | INS | Step | Year | Max Level | Notes |
| TRISODIUM CITRATE | 331(iii) | 5/8 | | GMP | 25 |

| Food Category No. | 06.4.1 | Fresh pastas and noodles and like products | | | |
|--|---------------|---|------|-----------|-------|
| Additive | INS | Step | Year | Max Level | Notes |
| ACETIC AND FATTY ACID ESTERS OF GLYCEROL | 472a | 5/8 | | GMP | 211 |
| CITRIC AND FATTY ACID ESTERS OF GLYCEROL | 472c | 5/8 | | GMP | 211 |
| LACTIC AND FATTY ACID ESTERS OF GLYCEROL | 472b | 5/8 | | GMP | 211 |

| Food Category No. | 06.4.2 | Dried pastas and noodles and like products | | | |
|-------------------------------|---------------|---|------|-----------|-------|
| Additive | INS | Step | Year | Max Level | Notes |
| ACETYLATED DISTARCH ADIPATE | 1422 | 5/8 | | GMP | 256 |
| ACETYLATED DISTARCH PHOSPHATE | 1414 | 5/8 | | GMP | 256 |
| DEXTRINS, ROASTED STARCH | 1400 | 5/8 | | GMP | 256 |

| Food Category No. | 08.1.1 | Fresh meat, poultry, and game, whole pieces or cuts | | | |
|--|---------------|--|-------|-----------|----------|
| Additive | INS | Step | Year | Max Level | Notes |
| ACETIC AND FATTY ACID ESTERS OF GLYCEROL | 472a | 8 | 2015r | GMP | 16, Y |
| ACETYLATED DISTARCH PHOSPHATE | 1414 | 8 | 2015r | GMP | 16, Y |
| AGAR | 406 | 5/8 | | GMP | 16, Y |
| BROMELAIN | 1101(iii) | 8 | 2015r | GMP | 16, Y |
| CALCIUM CARBONATE | 170(i) | 8 | 2015r | GMP | 4, 16, Y |
| CALCIUM CHLORIDE | 509 | 8 | 2015r | GMP | 16, Y |
| CARRAGEENAN | 407 | 5/8 | | GMP | 16, Y |
| CITRIC AND FATTY ACID ESTERS OF GLYCEROL | 472c | 8 | 2015r | GMP | 16, Y |

| Food Category No. | 08.1.1 | Fresh meat, poultry, and game, whole pieces or cuts | | | |
|---|---------------|--|-------|-----------|-----------|
| Additive | INS | Step | Year | Max Level | Notes |
| GELLAN GUM | 418 | 8 | 2015r | GMP | 16, Y |
| GLYCEROL | 422 | 8 | 2015r | GMP | 16, Y |
| GUM ARABIC (ACACIA GUM) | 414 | 8 | 2015r | GMP | 16, Y |
| HYDROXYPROPYL CELLULOSE | 463 | 8 | 2015r | GMP | 16, Y |
| HYDROXYPROPYL METHYL CELLULOSE | 464 | 8 | 2015r | GMP | 16, Y |
| HYDROXYPROPYL STARCH | 1440 | 8 | 2015r | GMP | 16, Y |
| KARAYA GUM | 416 | 8 | 2015r | GMP | 16, Y |
| KONJAC FLOUR | 425 | 5/8 | | GMP | 16, Y |
| LACTIC AND FATTY ACID ESTERS OF GLYCEROL | 472b | 8 | 2015r | GMP | 16, Y |
| LECITHIN | 322(i) | 8 | 2015r | GMP | 16, Y |
| MAGNESIUM CHLORIDE | 511 | 8 | 2015r | GMP | 16, Y |
| MANNITOL | 421 | 5/8 | | GMP | 16, Y |
| METHYL CELLULOSE | 461 | 8 | 2015r | GMP | 16, Y |
| METHYL ETHYL CELLULOSE | 465 | 8 | 2015r | GMP | 16, Y |
| MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL) | 460(i) | 8 | 2015r | GMP | 16, Y |
| MONO- AND DI-GLYCERIDES OF FATTY ACIDS | 471 | 8 | 2015r | GMP | 16, Y |
| OXIDIZED STARCH | 1404 | 8 | 2015r | GMP | 16, Y |
| PECTINS | 440 | 5/8 | | GMP | 16, Y |
| POTASSIUM CHLORIDE | 508 | 8 | 2015r | GMP | 16, Y |
| POTASSIUM DIHYDROGEN CITRATE | 332(i) | 8 | 2015r | GMP | 16, Y |
| POWDERED CELLULOSE | 460(ii) | 8 | 2015r | GMP | 16, Y |
| PROCESSED EUCEUMA SEAWEED (PES) | 407a | 5/8 | | GMP | 16, Y |
| SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM | 470(i) | 8 | 2015r | GMP | 16, 71, Y |

Food Category No. 08.1.1

| Additive | INS | Step | Year | Max Level | Notes |
|--|----------|------|-------|-----------|-------|
| SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM | 470(ii) | 8 | 2015r | GMP | 16, Y |
| SODIUM ALGINATE | 401 | 8 | 2015r | GMP | 16, Y |
| SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM) | 466 | 8 | 2015r | GMP | 16, Y |
| SODIUM DIHYDROGEN CITRATE | 331(i) | 8 | 2015r | GMP | 16, Y |
| TARA GUM | 417 | 5/8 | | GMP | 16, Y |
| TRAGACANTH GUM | 413 | 8 | 2015r | GMP | 16, Y |
| TRIPOTASSIUM CITRATE | 332(ii) | 8 | 2015r | GMP | 16, Y |
| TRISODIUM CITRATE | 331(iii) | 8 | 2015r | GMP | 16, Y |
| XANTHAN GUM | 415 | 5/8 | | GMP | 16, Y |

Food Category No. 08.1.2 Fresh meat, poultry, and game, comminuted

| Additive | INS | Step | Year | Max Level | Notes |
|----------------------------------|------|------|------|-----------|-------|
| AGAR | 406 | 5/8 | | GMP | 281 |
| CARRAGEENAN | 407 | 5/8 | | GMP | 281 |
| KONJAC FLOUR | 425 | 5/8 | | GMP | 281 |
| MANNITOL | 421 | 5/8 | | GMP | 281 |
| PECTINS | 440 | 5/8 | | GMP | 281 |
| PROCESSED EUCHEUMA SEAWEED (PES) | 407a | 5/8 | | GMP | 281 |
| TARA GUM | 417 | 5/8 | | GMP | 281 |
| XANTHAN GUM | 415 | 5/8 | | GMP | 281 |

Food Category No. 09.1.2 Fresh mollusks, crustaceans, and echinoderms

| Additive | INS | Step | Year | Max Level | Notes |
|--|--------|------|------|-----------|-------|
| CITRIC AND FATTY ACID ESTERS OF GLYCEROL | 472c | 5/8 | | GMP | A, B |
| LECITHIN | 322(i) | 5/8 | | GMP | A, B |

Food Category No. 09.2 Processed fish and fish products, including mollusks, crustaceans, and echinoderms

| Additive | INS | Step | Year | Max Level | Notes |
|------------------------------|----------|------|------|-----------|-------|
| POTASSIUM DIHYDROGEN CITRATE | 332(i) | 5/8 | | GMP | |
| SODIUM DIHYDROGEN CITRATE | 331(i) | 5/8 | | GMP | |
| SODIUM GLUCONATE | 576 | 5/8 | | GMP | |
| TRICALCIUM CITRATE | 333(iii) | 5/8 | | GMP | |
| TRIPOTASSIUM CITRATE | 332(ii) | 5/8 | | GMP | |
| TRISODIUM CITRATE | 331(iii) | 5/8 | | GMP | |

Food Category No. 09.2.1 Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms

| Additive | INS | Step | Year | Max Level | Notes |
|--------------------------------|-----|------|-------|-----------|--------|
| ALGINIC ACID | 400 | 8 | 2015r | GMP | 16, GG |
| ASCORBIC ACID, L- | 300 | 8 | | GMP | C, D |
| CARRAGEENAN | 407 | 8 | 2015r | GMP | 37, HH |
| GUM ARABIC (ACACIA GUM) | 414 | 8 | 2015r | GMP | 16, GG |
| HYDROXYPROPYL CELLULOSE | 463 | 8 | 2015r | GMP | 16, GG |
| HYDROXYPROPYL METHYL CELLULOSE | 464 | 8 | 2015r | GMP | 16, GG |
| KONJAC FLOUR | 425 | 5/8 | | GMP | 16 |

Food Category No. 09.2.1

| Additive | INS | Step | Year | Max Level | Notes |
|---|---------|------|-------|-----------|--------|
| METHYL CELLULOSE | 461 | 8 | 2015r | GMP | 37, HH |
| MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL) | 460(i) | 5/8 | | GMP | 16 |
| POWDERED CELLULOSE | 460(ii) | 8 | 2015r | GMP | 16, GG |
| PROCESSED EUCHEUMA SEAWEED (PES) | 407a | 8 | 2015r | GMP | 37, HH |
| SODIUM ALGINATE | 401 | 8 | 2015r | GMP | 37, HH |
| SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM) | 466 | 8 | 2015r | GMP | 37, HH |

Food Category No. 09.2.2 Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms

| Additive | INS | Step | Year | Max Level | Notes |
|---|---------|------|-------|-----------|-----------|
| ALGINIC ACID | 400 | 5/8 | | GMP | 41, HH |
| ASCORBIC ACID, L- | 300 | 8 | 2015r | GMP | C, D |
| CALCIUM CHLORIDE | 509 | 5/8 | | GMP | 41 |
| CARRAGEENAN | 407 | 8 | 2015r | GMP | 177, HH |
| GLYCEROL | 422 | 8 | | GMP | 41 |
| GUM ARABIC (ACACIA GUM) | 414 | 8 | 2015r | GMP | 16, GG |
| HYDROXYPROPYL CELLULOSE | 463 | 8 | 2015r | GMP | 63, HH |
| HYDROXYPROPYL METHYL CELLULOSE | 464 | 8 | 2015r | GMP | 63, HH |
| KONJAC FLOUR | 425 | 5/8 | | GMP | 41, X, HH |
| METHYL CELLULOSE | 461 | 8 | 2015r | GMP | 177, HH |
| MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL) | 460(i) | 5/8 | | GMP | 41, X, HH |
| MONO- AND DI-GLYCERIDES OF FATTY ACIDS | 471 | 5/8 | | GMP | 41 |
| POTASSIUM CHLORIDE | 508 | 5/8 | | GMP | 41 |
| POWDERED CELLULOSE | 460(ii) | 8 | 2015r | GMP | 16, GG |
| PROCESSED EUCHEUMA SEAWEED (PES) | 407a | 8 | 2015r | GMP | 177, HH |
| PULLULAN | 1204 | 5/8 | | GMP | 41 |
| SODIUM ALGINATE | 401 | 8 | 2015r | GMP | 210, HH |
| SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM) | 466 | 8 | 2015r | GMP | 177, HH |

Food Category No. 09.2.3 Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms

| Additive | INS | Step | Year | Max Level | Notes |
|---|--------|------|------|-----------|-------|
| ALGINIC ACID | 400 | 5/8 | | GMP | |
| CALCIUM CHLORIDE | 509 | 5/8 | | GMP | |
| GLYCEROL | 422 | 8 | | GMP | |
| CELLULOSE | | | | | |
| KONJAC FLOUR | 425 | 5/8 | | GMP | |
| MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL) | 460(i) | 5/8 | | GMP | |
| MONO- AND DI-GLYCERIDES OF FATTY ACIDS | 471 | 5/8 | | GMP | |
| POTASSIUM CARBONATE | 501(i) | 5/8 | | GMP | |
| POTASSIUM CHLORIDE | 508 | 5/8 | | GMP | |
| SEAWEED (PES) | | | | | |
| PULLULAN | 1204 | 5/8 | | GMP | |
| CELLULOSE (CELLULOSE GUM) | | | | | |

Food Category No. 09.2.4 Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms

| Additive | INS | Step | Year | Max Level | Notes |
|----------|-----|------|------|-----------|-------|
|----------|-----|------|------|-----------|-------|

POTASSIUM CARBONATE 501(i) 5/8 GMP

Food Category No. 09.2.4.1 Cooked fish and fish products

| Additive | INS | Step | Year | Max Level | Notes |
|----------|-----|------|------|-----------|-------|
|----------|-----|------|------|-----------|-------|

ACETIC AND FATTY ACID ESTERS OF GLYCEROL 472a 5/8 GMP 241

AGAR 406 5/8 GMP 241

ALGINIC ACID 400 5/8 GMP X

CALCIUM CHLORIDE 509 5/8 GMP 241

CARRAGEENAN 407 5/8 GMP 16, X

CITRIC AND FATTY ACID ESTERS OF GLYCEROL 472c 5/8 GMP 241

Food Category No. 09.2.4.1 Cooked fish and fish products

| Additive | INS | Step | Year | Max Level | Notes |
|----------|-----|------|------|-----------|-------|
|----------|-----|------|------|-----------|-------|

GLYCEROL 422 5/8 GMP 241

GUAR GUM 412 5/8 GMP 241

GUM ARABIC (ACACIA GUM) 414 5/8 GMP 16, X

HYDROXYPROPYL CELLULOSE 463 5/8 GMP 16, X

HYDROXYPROPYL METHYL CELLULOSE 464 5/8 GMP 16, X

KONJAC FLOUR 425 5/8 GMP 16, X

LACTIC AND FATTY ACID ESTERS OF GLYCEROL 472b 5/8 GMP 241

LECITHIN 322(i) 5/8 GMP 241

MAGNESIUM CHLORIDE 511 5/8 GMP 241

MANNITOL 421 5/8 GMP 241

METHYL CELLULOSE 461 5/8 GMP 16, X

METHYL ETHYL CELLULOSE 465 5/8 GMP 241

MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL) 460(i) 5/8 GMP 16, X

MONO- AND DI-GLYCERIDES OF FATTY ACIDS 471 5/8 GMP 241

PECTINS 440 5/8 GMP 241

POLYDEXTROSES 1200 5/8 GMP 241

POWDERED CELLULOSE 460(ii) 5/8 GMP 16, X

PROCESSED EUCHEUMA SEAWEEED (PES) 407a 8 2015r GMP 16, X

PULLULAN 1204 5/8 GMP 241

SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM 470(i) 5/8 GMP 241

SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM 470(ii) 5/8 GMP 241

SODIUM ALGINATE 401 5/8 GMP 16, X

SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM) 466 5/8 GMP 16, X

TARA GUM 417 5/8 GMP 241

XANTHAN GUM 415 5/8 GMP 241, Z

| Food Category No. | 09.2.4.2 | Cooked mollusks, crustaceans, and echinoderms | | | |
|--------------------------|-----------------|--|------|-----------|-------|
| Additive | INS | Step | Year | Max Level | Notes |
| AGAR | 406 | 5/8 | | GMP | 241 |
| ALGINIC ACID | 400 | 5/8 | | GMP | 16 |
| CARRAGEENAN | 407 | 5/8 | | GMP | 16, X |
| GUM ARABIC (ACACIA GUM) | 414 | 5/8 | | GMP | 16 |

| Food Category No. | 09.2.4.2 | Cooked mollusks, crustaceans, and echinoderms | | | |
|--|-----------------|--|------|-----------|-------|
| Additive | INS | Step | Year | Max Level | Notes |
| HYDROXYPROPYL CELLULOSE | 463 | 5/8 | | GMP | 16 |
| HYDROXYPROPYL METHYL CELLULOSE | 464 | 5/8 | | GMP | 16 |
| KONJAC FLOUR | 425 | 5/8 | | GMP | 16 |
| METHYL CELLULOSE | 461 | 5/8 | | GMP | 16 |
| MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL) | 460(i) | 5/8 | | GMP | 16 |
| POWDERED CELLULOSE | 460(ii) | 5/8 | | GMP | 16 |
| PROCESSED EUCHEUMA SEAWEEED (PES) | 407a | 5/8 | | GMP | 16 |
| SODIUM ALGINATE | 401 | 5/8 | | GMP | 16, X |
| SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM) | 466 | 5/8 | | GMP | 16, X |

| Food Category No. | 09.2.4.3 | Fried fish and fish products, including mollusks, crustaceans, and echinoderms | | | |
|--|-----------------|---|------|-----------|-----------|
| Additive | INS | Step | Year | Max Level | Notes |
| ACETIC AND FATTY ACID ESTERS OF GLYCEROL | 472a | 5/8 | | GMP | 41 |
| AGAR | 406 | 5/8 | | GMP | 41, X |
| ALGINIC ACID | 400 | 5/8 | | GMP | 41, HH |
| CALCIUM CHLORIDE | 509 | 5/8 | | GMP | 41 |
| CARRAGEENAN | 407 | 5/8 | | GMP | 41, X, HH |
| CITRIC AND FATTY ACID ESTERS OF GLYCEROL | 472c | 5/8 | | GMP | 41 |
| GLYCEROL | 422 | 5/8 | | GMP | 41 |
| GUAR GUM | 412 | 5/8 | | GMP | 41 |
| GUM ARABIC (ACACIA GUM) | 414 | 5/8 | | GMP | 41, X, HH |
| HYDROXYPROPYL CELLULOSE | 463 | 5/8 | | GMP | 41, X, HH |
| HYDROXYPROPYL METHYL CELLULOSE | 464 | 5/8 | | GMP | 41, X, HH |
| KONJAC FLOUR | 425 | 5/8 | | GMP | 41, X, HH |
| LACTIC AND FATTY ACID ESTERS OF GLYCEROL | 472b | 5/8 | | GMP | 41 |
| LECITHIN | 322(i) | 5/8 | | GMP | 41 |
| MAGNESIUM CHLORIDE | 511 | 5/8 | | GMP | 41 |
| MANNITOL | 421 | 5/8 | | GMP | 41 |
| METHYL CELLULOSE | 461 | 5/8 | | GMP | 41, X, HH |
| METHYL ETHYL CELLULOSE | 465 | 5/8 | | GMP | 41 |
| MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL) | 460(i) | 5/8 | | GMP | 41, X, HH |
| MONO- AND DI-GLYCERIDES OF FATTY ACIDS | 471 | 5/8 | | GMP | 41 |
| PECTINS | 440 | 5/8 | | GMP | 41 |
| POLYDEXTROSES | 1200 | 5/8 | | GMP | 41 |
| POWDERED CELLULOSE | 460(ii) | 5/8 | | GMP | 41, X, HH |

Food Category No. 09.2.4.3

| Additive | INS | Step | Year | Max Level | Notes |
|---|---------|------|-------|-----------|-----------|
| PROCESSED EUCHEUMA SEAWEED (PES) | 407a | 8 | 2015r | GMP | 41, X, HH |
| PULLULAN | 1204 | 5/8 | | GMP | 41 |
| SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM | 470(i) | 5/8 | | GMP | 41 |
| SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM | 470(ii) | 5/8 | | GMP | 41 |
| SODIUM ALGINATE | 401 | 5/8 | | GMP | 41, X, HH |
| SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM) | 466 | 5/8 | | GMP | 41, X, HH |
| TARA GUM | 417 | 5/8 | | GMP | 41 |
| XANTHAN GUM | 415 | 5/8 | | GMP | 41 |

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

| Additive | INS | Step | Year | Max Level | Notes |
|--|---------|------|-------|-----------|---------------|
| ALGINIC ACID | 400 | 5/8 | | GMP | 300, HH |
| CALCIUM CHLORIDE | 509 | 5/8 | | GMP | 300 |
| CARRAGEENAN | 407 | 8 | 2015r | GMP | 300, HH |
| GLYCEROL | 422 | 8 | | GMP | 300 |
| GUM ARABIC (ACACIA GUM) | 414 | 8 | 2015r | GMP | 300, HH |
| HYDROXYPROPYL CELLULOSE | 463 | 8 | 2015r | GMP | 300, HH |
| HYDROXYPROPYL METHYL CELLULOSE | 464 | 8 | 2015r | GMP | 300, HH |
| KONJAC FLOUR | 425 | 5/8 | | GMP | 300, HH |
| METHYL CELLULOSE | 461 | 8 | 2015r | GMP | 300, HH |
| MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL) | 460(i) | 5/8 | | GMP | 300, HH |
| MONO- AND DI-GLYCERIDES OF FATTY ACIDS | 471 | 5/8 | | GMP | 300 |
| POTASSIUM CARBONATE | 501(i) | 5/8 | | GMP | 230, 266, 267 |
| POTASSIUM CHLORIDE | 508 | 5/8 | | GMP | 300 |
| POWDERED CELLULOSE | 460(ii) | 8 | 2015r | GMP | 300, HH |
| PROCESSED EUCHEUMA SEAWEED (PES) | 407a | 8 | 2015r | GMP | 300, HH |

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

| Additive | INS | Step | Year | Max Level | Notes |
|--|------|------|-------|-----------|---------|
| PULLULAN | 1204 | 5/8 | | GMP | 300 |
| SODIUM ALGINATE | 401 | 8 | 2015r | GMP | 300, HH |
| SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM) | 466 | 8 | 2015r | GMP | 300, HH |

Food Category No. 10.2.1 Liquid egg products

| Additive | INS | Step | Year | Max Level | Notes |
|--------------------------|------|------|------|-----------|-------|
| CALCIUM SULFATE | 516 | 5/8 | | GMP | |
| DEXTRINS, ROASTED STARCH | 1400 | 5/8 | | GMP | |

Food Category No. 10.2.1

| Additive | INS | Step | Year | Max Level | Notes |
|--|------|------|------|-----------|-------|
| MONO- AND DI-GLYCERIDES OF FATTY ACIDS | 471 | 5/8 | | GMP | |
| STARCH SODIUM OCTENYL SUCCINATE | 1450 | 5/8 | | GMP | |

Food Category No. 10.2.2 Frozen egg products

| Additive | INS | Step | Year | Max Level | Notes |
|---------------------------------|------|------|------|-----------|-------|
| GLYCEROL | 422 | 8 | | GMP | |
| PULLULAN | 1204 | 5/8 | | GMP | |
| STARCH SODIUM OCTENYL SUCCINATE | 1450 | 5/8 | | GMP | |

Food Category No. 11.2 Brown sugar excluding products of food category 11.1.3

| Additive | INS | Step | Year | Max Level | Notes |
|--|--------|------|------|-----------|-------|
| MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL) | 460(i) | 5/8 | | GMP | |

Food Category No. 13.1.2 Follow-up formulae

| Additive | INS | Step | Year | Max Level | Notes |
|-------------|-----|------|------|-----------|----------------|
| CARRAGEENAN | 407 | 8 | | 300 mg/kg | 72,151, AA, BB |

Food Category No. 14.1.5 Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa

| Additive | INS | Step | Year | Max Level | Notes |
|---------------------------------|------|------|------|-----------|-------|
| GLYCEROL | 422 | 8 | | GMP | 160 |
| PULLULAN | 1204 | 5/8 | | GMP | 160 |
| STARCH SODIUM OCTENYL SUCCINATE | 1450 | 5/8 | | GMP | 160 |

Notes to the General Standard for Food Additives

- Note 4 For use in decoration, stamping, marking or branding the product only.
- Note 16 For use in glaze, coatings or decorations for fruit, vegetables, meat or fish only.
- Note 25 For use at GMP in full fat soy flour only.
- Note 29 For non-standardized food only.
- Note 37 For non-standardized food and food conforming to the standard for Quick Frozen Blocks of Fish Fillets, Minced Fish Flesh and Mixtures of Fillets and Minced Fish Flesh (CODEX STAN 165-
- Note 41 For use in breading or batter coatings only.
- Note 63 For non-standardized food and breaded or batter coatings in food conforming to the standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets - Breaded or in Batter (CODEX STAN 166-1989).
- Note 71 Calcium, potassium and sodium salts only.
- Note 72 On the ready-to-eat basis.
- Note 151 Except for use in hydrolyzed protein and/or amino acid-based formula at 1 000 mg/kg.
- Note 160 For use in ready-to-drink products and pre-mixes for ready-to-drink products only.
- Note 177 For non-standardized food and minced fish flesh and breaded or batter coatings conforming to the Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets -Breadedor in Batter (CODEX STAN 166-1989).
- Note 210 For non-standardized food and fish filets and minced fish flesh conforming to the standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets - Breaded or in Batter (CODEX STAN 166-1989).
- Note 211 For use in noodles only.
- Note 230 For use as an acidity regulator only.
- Note 234 For use as a stabilizer or thickener only.
- Note 235 For use in reconstituted and recombined products only.
- Note 241 For use in surimi products only.
- Note 256 For use in noodles, gluten-free pasta and pasta intended for hypoproteic diets only.

- Note 262 For use in edible fungi and fungus products only.
- Note 266 Excluding salted Atlantic herring and sprat.
- Note 267 Excluding products conforming to the Standard for Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes (CODEX STAN 167-1989), the Standard for Dried Shark Fins (CODEX STAN 189-1993), the Standard for Crackers from Marine and Freshwater Fish, Crustaceans and Molluscan Shellfish (CODEX STAN 222-2001), and the Standard for Boiled Dried Salted Anchovies (CODEX STAN 236-2003), and smoked dried fish conforming to standard for Smoked Fish, Smoked-flavoured Fish and Smoked-dried Fish (CODEX STAN 311-2013).
- Note 277 Excluding virgin and cold pressed oils and products conforming to the standard for Olive Oils and Olive Pomace Oils (CODEX STAN 33-1981).
- Note 281 For use in fresh minced meat which contains other ingredients apart from comminuted meat
- Note 300 For use in salted squid only.
- Note A Excluding live bivalve molluscs.
- Note B Excluding products conforming to the Standard for Live Abalone and for Raw Fresh Chilled or Frozen Abalone for Direct Consumption or for Further Processing (CODEX STAN 312-2013).
- Note C Excluding products conforming to the Standard for Dried Shark Fins (CODEX STAN 189-1993), the Standard for Crackers from Marine and Freshwater Fish, Crustaceans and Molluscan Shellfish (CODEX STAN 222-2001), the Standard for Boiled Dried Salted Anchovies (CODEX STAN 236-2003), the Standard for Live Abalone and for Raw Fresh Chilled or Frozen Abalone for Direct Consumption or for Further Processing (CODEX STAN 312-2013), and the Standard for Fresh and Quick Frozen Raw Scallop Products (CODEX STAN 315-2014).
- Note D Excluding raw squid.
- Note T For use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CODEX STAN 19-1981) and the Standard for Named Animal Fats (CODEX STAN 211-1999).
- Note U For use as firming agent.
- Note V For use in aloe vera only.
- Note X For general use in surimi products
- Note Y For use in fresh meat, poultry and game products only.
- Note Z For use in fish products cooked in soy sauce.
- Note AA Singly or in combination with other thickeners.
- Note BB Use level in milk and soy based products only.
- Note GG For general use in non-standardized foods only.
- Note HH For general use as a glazing agent.

Part C: Provisions related to Agenda Item 5d

(For adoption at Step 8)

| Carbon dioxide | | | | |
|---|---------------|-----------|-------|------|
| INS 290 | | | | |
| Functional Class: Carbonating agent, Foaming agent, Packaging gas, Preservative, Propellant | | | | |
| Food Cat. No. | Food Category | Max level | Notes | Step |
| 14.2.3 | Grape wines | GMP | 60 | 8 |

Notes to the General Standard for Food Additives

Note 60: ~~Except for use as a carbonating agent, the CO₂ in the finished wine shall not exceed 39.2 mg/kg.~~ **The CO₂ content in finished still wine shall not exceed 4000 mg/kg at 20° C.**

Part D: Provisions related to Agenda Item 5e

(For adoption at Step 5/8)

Table 3 of the GSFA

Cyclotetraglucose (INS 1504(i)) at Step 5/8

Cyclotetraglucose syrup (INS 1504(ii)) at Step 5/8

Tables 1 and 2 of the GSFA

| Nisin | | | | |
|--------------------------------|---|-----------|-------------|------|
| INS 234 Nisin | | | | |
| Functional Class: Preservative | | | | |
| Food Cat. No. | Food Category | Max level | Notes | Step |
| 08.2.2 | Heat-treated processed meat, poultry, and game products in whole pieces or cuts | 25 mg/kg | 233, CC, DD | 5/8 |
| 08.4 | Edible casings (e.g., sausage casings) | 7 mg/kg | 233 | 5/8 |

Notes to the General Standard for Food Additives

Note 233: As nisin.

Note CC: Excluding products conforming to the Standard for Cooked Cured Ham (CODEX STAN 96- 1981) and the Standard for Cooked Cured Pork Shoulder (CODEX STAN 97-1981).

Note DD: Except for use in canned products.

Part E: Provisions related to Agenda Item 5h**INCLUSION OF MAGNESIUM DIHYDROGEN DIPHOSPHATE (INS 450(IX)) IN THE GROUP LISTING OF PHOSPHATES****(For adoption)**

| INS | Food additive | Functional Class: |
|----------------|---|---|
| 338 | Phosphoric acid | Acidity regulator, Antioxidant, Sequestrant |
| 339(i) | Sodium dihydrogen phosphate | Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener |
| 339(iii) | Trisodium phosphate | Acidity regulator, Emulsifier, Humectant, Preservative, Sequestrant, Stabilizer, Thickener |
| 340(i) | Potassium dihydrogen phosphate | Acidity regulator, Emulsifier, Humectant, Sequestrant, Stabilizer, Thickener |
| 340(ii) | Dipotassium hydrogen phosphate | Acidity regulator, Emulsifier, Humectant, Sequestrant, Stabilizer, Thickener |
| 340(iii) | Tripotassium phosphate | Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Sequestrant, Stabilizer, Thickener |
| 341(i) | Calcium dihydrogen phosphate | Acidity regulator, Anticaking agent, Emulsifying salt, Firming agent, Flour treatment agent, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener |
| 341(ii) | Calcium hydrogen phosphate | Acidity regulator, Anticaking agent, Emulsifying salt, Firming agent, Flour treatment agent, Humectant, Raising agent, Stabilizer, Thickener |
| 341(iii) | Tricalcium phosphate | Acidity regulator, Anticaking agent, Emulsifier, Emulsifying salt, Firming agent, Flour treatment agent, Humectant, Raising agent, Stabilizer, Thickener |
| 342(i) | Ammonium dihydrogen phosphate | Acidity regulator, Flour treatment agent, Raising agent, Stabilizer, Thickener |
| 342(ii) | Diammonium hydrogen phosphate | Acidity regulator, Flour treatment agent, Raising agent, Stabilizer, Thickener |
| 343(i) | Magnesium dihydrogen phosphate | Acidity regulator, Anticaking agent, Emulsifying salt, Stabilizer, Thickener |
| 343(ii) | Magnesium hydrogen phosphate | Acidity regulator, Anticaking agent, Emulsifying salt, Raising agent, Stabilizer, Thickener |
| 343(iii) | Trimagnesium phosphate | Acidity regulator, Anticaking agent, Stabilizer, Thickener |
| 450(i) | Disodium diphosphate | Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener |
| 450(ii) | Trisodium diphosphate | Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener |
| 450(iii) | Tetrasodium diphosphate | Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener |
| 450(v) | Tetrapotassium diphosphate | Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener |
| 450(vi) | Dicalcium diphosphate | Acidity regulator, Emulsifier, Emulsifying salt, Firming agent, Raising agent, Sequestrant, Stabilizer, Thickener |
| 450(vii) | Calcium dihydrogen diphosphate | Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer |
| 450(ix) | Magnesium dihydrogen diphosphate | Acidity regulator, Raising agent, Thickener |
| 451(i) | Pentasodium triphosphate | Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Sequestrant, Stabilizer, Thickener |
| 451(ii) | Pentapotassium triphosphate | Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Sequestrant, Stabilizer, Thickener |
| 452(i) | Sodium polyphosphate | Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener |
| 452(ii) | Potassium polyphosphate | Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener |
| 452(iii) | Sodium calcium polyphosphate | Acidity regulator, Emulsifier, Humectant, Raising agent, Sequestrant, Stabilizer |
| 452(iv) | Calcium polyphosphate | Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener |
| 452(v) | Ammonium polyphosphate | Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Sequestrant, Stabilizer, Thickener |
| 542 | Bone phosphate | Anticaking agent, Emulsifier, Humectant |

Part F: Provisions related to Agenda Item 4b**CORRECTIONS TO TABLES 1, 2 AND 3 OF THE GENERAL STANDARD FOR FOOD ADDITIVES
RELATED TO THE ALIGNMENT OF THE STANDARD FOR BOUILLONS AND CONSOMMÉS
(CODEX STAN 117-1981)****(For adoption)**Note: Additions are indicated in **bold/underline**. Deletions are indicated in ~~strike through~~.**Amendments to food additive provisions in Table 1 of the GSFA:**

| Acesulfame potassium: Functional class: flavour enhancer, sweetener INS 950 | | | |
|--|------------------|-----------|------------------------|
| Food category No | Food category | Max level | Notes |
| 12.5 | Soups and broths | 110 mg/kg | 161, 188, <u>XS117</u> |

| Alitame: Functional class: sweetener INS 956 | | | |
|---|------------------|-----------|-------------------|
| Food category No | Food category | Max level | Notes |
| 12.5 | Soups and broths | 40 mg/kg | 161, <u>XS117</u> |

| Allura red AC: Functional class: colour INS 129 | | | |
|--|------------------|-----------|----------------|
| Food category No | Food category | Max level | Notes |
| 12.5 | Soups and broths | 300 mg/kg | 161, <u>AA</u> |

| Aspartame: Functional class: flavour enhancer, sweetener INS 951 | | | |
|---|------------------|------------|------------------------|
| Food category No | Food category | Max level | Notes |
| 12.5 | Soups and broths | 1200 mg/kg | 161, 188, <u>XS117</u> |

| Azorubine: Functional class: colour INS 122 | | | |
|--|-----------------|-----------|-----------|
| Food category No | Food category | Max level | Notes |
| 12.5 | Soup and broths | 50 mg/kg | <u>XX</u> |

| Benzoates: Functional class: preservatives INS 210-213 | | | |
|---|------------------|-----------|-------------------|
| Food category No | Food category | Max level | Notes |
| 12.5 | Soups and broths | 500 mg/kg | 13, <u>BB, CC</u> |

| Butylated hydroxytoluene: Functional class: antioxidant INS 321 | | | |
|--|------------------|------------------|-------------|
| Food category No | Food category | Max level | Notes |
| 12.5 | Soups and broths | 200 mg/kg | 15, 130, DD |

| Carotenes, beta-, vegetable: Functional class: colour INS 160a(ii) | | | |
|---|------------------|------------|-----------|
| Food category No | Food category | Max level | Notes |
| 12.5 | Soups and broths | 1000 mg/kg | <u>EE</u> |

| Carotenoids: Functional class: colour INS 160a(i), a(iii), e, f | | | |
|--|------------------|-----------|-----------|
| Food category No | Food category | Max level | Notes |
| 12.5 | Soups and broths | 300 mg/kg | <u>EE</u> |

| Chlorophylls and chlorophyllins, copper complexes: Functional class: colour INS 141(i), (ii) | | | |
|---|------------------|-----------|----------------|
| Food category No | Food category | Max level | Notes |
| 12.5 | Soups and broths | 400 mg/kg | 127, <u>FF</u> |

| Curcumin: Functional class: colour INS 100i | | | |
|--|----------------------|------------------|--------------|
| Food category No | Food category | Max level | Notes |
| 12.5 | Soup and broths | 50 mg/kg | <u>XX</u> |

| Diacyltartaric and fatty acid esters of glycerol: Functional class: emulsifier, sequestrant, stabilizer INS 472e | | | |
|---|----------------------|------------------|--------------|
| Food category No | Food category | Max level | Notes |
| 12.5 | Soups and broths | 5000 mg/kg | <u>XS117</u> |

| Grape skin extract: Functional class: colour INS 163(ii) | | | |
|---|----------------------|------------------|-------------------|
| Food category No | Food category | Max level | Notes |
| 12.5 | Soups and broths | 500 mg/kg | 181, <u>XS117</u> |

| Iron oxides: Functional class: colours INS 172(i) – (iii) | | | |
|--|----------------------|------------------|--------------|
| Food category No | Food category | Max level | Notes |
| 12.5 | Soups and broths | 100 mg/kg | <u>XS117</u> |

| Neotame: Functional class: flavour enhancer, sweetener INS 961 | | | |
|---|----------------------|------------------|-------------------|
| Food category No | Food category | Max level | Notes |
| 12.5 | Soups and broths | 20 mg/kg | 161, <u>XS117</u> |

| Phosphates: Functional class: acidity regulator, antioxidant, emulsifier, firming agent, flour treatment agent, humectant, preservative, raising agent, sequestrant, stabilizer, thickener INS 338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i), (ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii); 451(i), (ii); 452(i)-(v); 542 | | | |
|---|----------------------|------------------|--------------------|
| Food category No | Food category | Max level | Notes |
| 12.5 | Soups and broths | 1500 mg/kg | 33, 427, <u>GG</u> |

| Quinoline yellow: Functional class: colour INS 104 | | | |
|---|----------------------|------------------|--------------|
| Food category No | Food category | Max level | Notes |
| 12.5 | Soup and broths | 50 mg/kg | <u>XX</u> |

| Riboflavins: Functional class: colour INS 101(i),(ii) | | | |
|--|----------------------|------------------|--------------|
| Food category No | Food category | Max level | Notes |
| 12.5 | Soups and broths | 200 mg/kg | <u>HH</u> |

| Saccharins: Functional class: sweetener INS 954(i)-(iv) | | | |
|--|----------------------|------------------|-------------------|
| Food category No | Food category | Max level | Notes |
| 12.5 | Soups and broths | 110 mg/kg | 161, <u>XS117</u> |

| Sorbates: Functional class: preservatives INS 200-203 | | | |
|--|----------------------|------------------|-------------------|
| Food category No | Food category | Max level | Notes |
| 12.5 | Soups and broths | 1000 mg/kg | 42, <u>BB, CC</u> |

| Steviol glycosides: Functional class: sweetener INS 960 | | | |
|--|----------------------|------------------|------------------|
| Food category No | Food category | Max level | Notes |
| 12.5 | Soups and broths | 50 mg/kg | 26, <u>XS117</u> |

| Sucralose (trichlorogalactosucrose): Functional class: sweetener INS 955 | | | |
|---|----------------------|------------------|-------------------|
| Food category No | Food category | Max level | Notes |
| 12.5 | Soups and broths | 600 mg/kg | 161, <u>XS117</u> |

| Sucroglycerides: Functional class: emulsifier INS 474 | | | |
|--|-----------------|------------|-----------|
| Food category No | Food category | Max level | Notes |
| 12.5 | Soup and broths | 2000 mg/kg | <u>II</u> |

| Sucrose esters of fatty acids: Functional class: emulsifier, stabiliser, thickener INS 473 | | | |
|---|-----------------|------------|-----------|
| Food category No | Food category | Max level | Notes |
| 12.5 | Soup and broths | 2000 mg/kg | <u>II</u> |

| Tartrazine: Functional class: colour INS 102 | | | |
|---|-----------------|-----------|-----------|
| Food category No | Food category | Max level | Notes |
| 12.5 | Soup and broths | 50 mg/kg | <u>XX</u> |

| Tocopherols: Functional class: antioxidant INS: 307 a, b, c | | | |
|--|-----------------|-----------|-----------|
| Food category No | Food category | Max level | Notes |
| 12.5 | Soup and broths | 50 mg/kg | <u>JJ</u> |

| Lauric Arginate Ethyl Ester: Functional class: preservative INS 243 | | | |
|--|-----------------|-----------|--------------|
| Food category No | Food category | Max level | Notes |
| 12.5 | Soup and broths | 200 mg/kg | <u>XS117</u> |

| Canthaxanthin: Functional class: colour INS 161g | | | |
|---|----------------------------|-----------|-------------------|
| Food category No | Food category | Max level | Notes |
| 12.5.2 | Mixes for soups and broths | 30 mg/kg | 127; <u>XS117</u> |

| Sodium Aluminosilicate: Functional class: anticaking agent INS 554 | | | |
|---|----------------------------|-----------|-----------------|
| Food category No | Food category | Max level | Notes |
| 12.5.2 | Mixes for soups and broths | 570 mg/kg | 6, <u>XS117</u> |

Notes to the General Standard for Food Additives

- Note **AA**: For use in products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981) at 50 mg/kg.
- Note **BB**: For use in products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981) singly or in combination: sorbic acid (INS 200), potassium sorbate (INS 202), calcium sorbate (INS 203), benzoic acid (INS 210), sodium benzoate (INS 211), potassium benzoate (INS 212), and calcium benzoate (INS 213) at 500 mg/kg as sorbic acid (INS 200-203) or as benzoic acid (INS 210-213).
- Note **CC**: Excluding use for canned bouillons and consommés.
- Note **DD**: Except for products not conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981) at 100 mg/kg.
- Note **EE**: For use in products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981) singly or in combination: carotenes, beta-, vegetable (INS 160a(ii)), carotenal, beta-apo-8'- (INS 160e) and carotenoic acid, ethyl ester, beta-apo-8'- (INS 160f) at 50 mg/kg.
- Note **FF**: For use of chlorophylls, copper complexes (INS 141(i)) only in products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981).
- Note **GG**: For use in products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981): sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), and potassium polyphosphate (INS 452(ii)) as acidity regulators at 440 mg/kg as phosphorus; calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), and tricalcium phosphate (INS 341(iii)) as anticaking agents at 800 mg/kg as phosphorus on the dry matter basis in dehydrated products only; and dicalcium diphosphate (INS 450(vi)) and calcium polyphosphate (INS 452(iv)) as emulsifiers, stabilizers, and thickeners at 1320 mg/kg as phosphorus.
- Note **HH**: For use of riboflavin, synthetic (INS 101(i)) only in products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981).
- Note **II**: For use in products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981): sucrose esters of fatty acids (INS 473), sucroglycerides (INS 474) singly or in combination at 2000 mg/kg.

Note **JJ**: For use in products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981), singly or in combination: d-alpha-tocopherol (INS 307a), tocopherol concentrate, mixed (INS 307b), and dl-alpha-tocopherol (INS 307c) at 50 mg/kg.

Note **XX**: For use in products conforming to the Standard for Bouillons and Consommés (CODEX STAN 117-1981) only.

Note **XS117**: Excluding products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981).

Amendments to food additive provisions in Table 2 of the GSFA:

| Food category 12.5 Soups and Broths | | | |
|--|--|----------------------|------------------------|
| Food additive | INS | Maximum Level | Notes |
| Acesulfame potassium | 950 | 110 mg/kg | 161, 188, XS117 |
| Alitame | 956 | 40 mg/kg | 161, XS117 |
| Allura red AC | 129 | 300 mg/kg | 161, AA |
| Aspartame | 951 | 1200 mg/kg | 161, 188, XS117 |
| Azorubine | 122 | 50 mg/kg | XX |
| Benzoates | 210-213 | 500 mg/kg | 13, BB, CC |
| Butylatedhydroxytoluene | 321 | 200 mg/kg | 15, 130, DD |
| Carotenes, beta-, vegetable | 160a(ii) | 1000 mg/kg | EE |
| Carotenoids | 160a(i),a(iii),e,f | 300 mg/kg | EE |
| Chlorophylls and chlorophyllins, copper complexes | 141(i),(ii) | 400 mg/kg | 127, FF |
| Curcumin | 100i | 50 mg/kg | XX |
| Diacetyltartaric and fatty acid esters of glycerol | 472e | 5000 mg/kg | XS117 |
| Grape skin extract | 163(ii) | 500 mg/kg | 181, XS117 |
| Iron oxides | 172(i)-(iii) | 100 mg/kg | XS117 |
| Lauric arginate ethyl ester | 243 | 200 mg/kg | XS117 |
| Neotame | 961 | 20 mg/kg | 161, XS117 |
| Phosphates | 338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542 | 1,500 mg/kg | 33, 427, GG |
| Quinoline yellow | 104 | 50 mg/kg | XX |
| Riboflavins | 101(i),(ii) | 200 mg/kg | HH |
| Saccharins | 954(i)-(iv) | 110 mg/kg | 161, XS117 |
| Sorbates | 200-203 | 1000 mg/kg | 42, BB, CC |
| Steviol glycosides | 960 | 50 mg/kg | 26, XS117 |
| Sucralose (trichlorogalactosucrose) | 955 | 600 mg/kg | 161, XS117 |
| Sucroglycerides | 474 | 2000 mg/kg | II |
| Sucrose esters of fatty acids | 473 | 2000 mg/kg | II |
| Tartrazine | 102 | 50 mg/kg | XX |
| Tocopherols | 307a,b,c | 50 mg/kg | JJ |

| Food category 12.5.1 Ready-to-eat soups and broths, including canned, bottled, and frozen | | | |
|--|------------|----------------------|--------------|
| Food additive | INS | Maximum Level | Notes |
| Lauric arginate ethyl ester | 243 | 200 mg/kg | XS117 |

| Food category 12.5.2 Mixes for soups and broths | | | |
|--|------------|----------------------|-------------------|
| Food additive | INS | Maximum Level | Notes |
| Canthaxanthin | 161g | 30 mg/kg | 427, XS117 |
| Lauric arginate ethyl ester | 243 | 200 mg/kg | 427, XS117 |
| Sodium aluminosilicate | 554 | 570 mg/kg | 6, XS117 |

Notes to the General Standard for Food Additives

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

Note **BB**: For use in products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981) singly or in combination: sorbic acid (INS 200), potassium sorbate (INS 202), calcium sorbate (INS 203), benzoic acid (INS 210), sodium benzoate (INS 211), potassium benzoate (INS 212), and calcium benzoate (INS 213) at 500 mg/kg as sorbic acid (INS 200-203) or as benzoic acid (INS 210-213).

Note **CC**: Excluding use for canned bouillons and consommés.

- Note **DD**: Except for products not conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981) at 100 mg/kg.
- Note **EE**: For use in products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981) singly or in combination: carotenes, beta-, vegetable (INS 160a(ii)), carotenal, beta-apo-8'- (INS 160e) and carotenoic acid, ethyl ester, beta-apo-8'- (INS 160f) at 50 mg/kg.
- Note **FF**: For use of chlorophylls, copper complexes (INS 141(i)) only in products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981).
- Note **GG**: For use in products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981): sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), and potassium polyphosphate (INS 452(ii)) as acidity regulators at 440 mg/kg as phosphorus; calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), and tricalcium phosphate (INS 341(iii)) as anticaking agents at 800 mg/kg as phosphorus on the dry matter basis in dehydrated products only; and dicalcium diphosphate (INS 450(vi)) and calcium polyphosphate (INS 452(iv)) as emulsifiers, stabilizers, and thickeners at 1320 mg/kg as phosphorus.
- Note **HH**: For use of riboflavin, synthetic (INS 101(i)) only in products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981).
- Note **II**: For use in products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981): sucrose esters of fatty acids (INS 473), sucroglycerides (INS 474) singly or in combination at 2000 mg/kg.
- Note **JJ**: For use in products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981), singly or in combination: d-alpha-tocopherol (INS 307a), tocopherol concentrate, mixed (INS 307b), and dl-alpha-tocopherol (INS 307c) at 50 mg/kg.
- Note **XX**: For use in products conforming to the Standard for Bouillons and Consommés (CODEX STAN 117-1981) only
- Note **XS117**: Excluding products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981).

Amendments to Section 2 of the Annex to Table 3 of the GSFA:

| | |
|-----------------------|---|
| 12.5 | Soups and broths |
| | Acidity regulators, anticaking agents (in dehydrated product only), antifoaming agents, antioxidants, colours, emulsifiers, flavour enhancers, humectants, packaging gases, preservatives, stabilizers, sweeteners and thickeners listed in Table 3 are acceptable for use in foods conforming to the standard. |
| Codex standard | Bouillon and Consommés (CODEX STAN 117-1981) |

Part G: Provisions included in Agenda Item 4b

CORRECTIONS TO TABLES 1 AND 2 AND TO TABLE 3 OF THE GENERAL STANDARD FOR FOOD ADDITIVES RELATED TO THE ALIGNMENT OF THE FIVE MEAT COMMODITY STANDARDS

(For adoption)

Note: Additions are indicated in **bold/underline**. Deletions are indicated in ~~strike through~~.

Amendments to food additive provisions in Table 2 of the GSFA:

| Food category 08.3 Processed comminuted meat, poultry and game products | | | |
|---|---|---------------|--------------------------------------|
| Additive | INS | Maximum Level | Notes |
| Phosphates | 338, 339(i)-(iii), 340(i)-(iii), 341(i)-(iii), 450(i)-(iii), (v)-(vii), 451(i), (ii), 452(i)-(v), 542 | 2200 mg/kg | 33, 302, XS88, XS89, XS98 |

Amendments to food additive provisions in Table 3 of the GSFA:

| INS No | Additive | Functional Class | Year Adopted | Acceptable, <u>including</u> in foods conforming to the following commodity standards |
|----------|--|--|--------------|---|
| 300 | Ascorbic acid, L- | Acidity regulator, Antioxidant, Flour treatment agent | 1999 | CS88-1981, CS89-1981, CS96-1981, CS97-1981, CS98-1981 |
| 315 | Erythorbic acid (Isoascorbic acid) | Antioxidant | 1999 | CS88-1981, CS89-1981, CS96-1981, CS97-1981, CS98-1981 |
| 575 | Glucono delta-lactone | Acidity regulator, Raising agent, Sequestrant | 1999 | CS89-1981, CS98-1981 |
| 402 | Potassium alginate | Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener | 1999 | CS 96-1981, CS97-1981 |
| 401 | Sodium alginate | Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener | 1999 | CS96-1981, CS97-1981 |
| 301 | Sodium ascorbate | Antioxidant | 1999 | CS88-1981, CS89-1981, CS96-1981, CS97-1981, CS98-1981 |
| 331(i) | Sodium dihydrogen citrate | Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer | 1999 | CS89-1981, CS96-1981, CS97-1981, CS98-1981 |
| 316 | Sodium erythorbate (Sodium isoascorbate) | Antioxidant | 1999 | CS88-1981, CS89-1981, CS96-1981, CS97-1981, CS98-1981 |
| 331(iii) | Trisodium citrate | Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer | 1999 | CS89-1981, CS96-1981, CS97-1981, CS98-1981 |

Appendix VIII

GENERAL STANDARD FOR FOOD ADDITIVES
REVOCATION OF FOOD ADDITIVE PROVISIONS
(For approval)

Part A: Related to Agenda Item 5A - consequential revocation

| Food Category No. | 09.2.1 | Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms | | | | |
|------------------------------|---------------|---|------|-----------|-----------|--|
| Additive | INS | Step | Year | Max Level | Notes | |
| POTASSIUM DIHYDROGEN CITRATE | 332(i) | 8 | 2013 | GMP | 61 | |
| SODIUM DIHYDROGEN CITRATE | 331(i) | 8 | 2013 | GMP | 61 | |
| TRICALCIUM CITRATE | 333(iii) | 8 | 2014 | GMP | 29 | |
| TRIPOTASSIUM CITRATE | 332(ii) | 8 | 2013 | GMP | 61 | |
| TRISODIUM CITRATE | 331(iii) | 8 | 2013 | GMP | 61 | |
| Food Category No. | 09.2.2 | Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms | | | | |
| Additive | INS | Step | Year | Max Level | Notes | |
| POTASSIUM DIHYDROGEN CITRATE | 332(i) | 8 | 2013 | GMP | 61 | |
| SODIUM DIHYDROGEN CITRATE | 331(i) | 8 | 2013 | GMP | 61 | |
| TRIPOTASSIUM CITRATE | 332(ii) | 8 | 2013 | GMP | 61 | |
| TRISODIUM CITRATE | 331(iii) | 8 | 2013 | GMP | 61 | |
| Food Category No. | 09.2.3 | Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms | | | | |
| Additive | INS | Step | Year | Max Level | Notes | |
| POTASSIUM DIHYDROGEN CITRATE | 332(i) | 8 | 2013 | GMP | 16 | |
| SODIUM DIHYDROGEN CITRATE | 331(i) | 8 | 2013 | GMP | 16 | |
| TRIPOTASSIUM CITRATE | 332(ii) | 8 | 2013 | GMP | 16 | |
| TRISODIUM CITRATE | 331(iii) | 8 | 2013 | GMP | 16 | |
| Food Category No. | 09.2.4 | Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms | | | | |
| Additive | INS | Step | Year | Max Level | Notes | |
| POTASSIUM DIHYDROGEN CITRATE | 332(i) | 8 | 2013 | GMP | | |
| SODIUM DIHYDROGEN CITRATE | 331(i) | 8 | 2013 | GMP | | |
| TRICALCIUM CITRATE | 333(iii) | 8 | 2013 | GMP | | |
| TRIPOTASSIUM CITRATE | 332(ii) | 8 | 2013 | GMP | | |
| TRISODIUM CITRATE | 331(iii) | 8 | 2013 | GMP | | |
| Food Category No. | 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | | | | |
| Additive | INS | Step | Year | Max Level | Notes | |
| POTASSIUM DIHYDROGEN CITRATE | 332(i) | 8 | 2013 | GMP | 266 & 267 | |
| SODIUM DIHYDROGEN CITRATE | 331(i) | 8 | 2013 | GMP | 266 & 267 | |
| TRIPOTASSIUM CITRATE | 332(ii) | 8 | 2013 | GMP | 266 & 267 | |
| TRISODIUM CITRATE | 331(iii) | 8 | 2013 | GMP | 266 & 267 | |

Notes to the General Standard for Food Additives

- Note 16 For use in glaze, coatings or decorations for fruit, vegetables, meat or fish only.
- Note 29 For non-standardized food only.
- Note 61 For use in minced fish only.
- Note 266 Excluding salted Atlantic herring and sprat.
- Note 267 Excluding products conforming to the Standard for Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes (CODEX STAN 167-1989), the Standard for Dried Shark Fins (CODEX STAN 189-1993), the Standard for Crackers from Marine and Freshwater Fish, Crustaceans and Molluscan Shellfish (CODEX STAN 222-2001), and the Standard for Boiled Dried Salted Anchovies (CODEX STAN 236-2003), and the Standard for Smoked Fish, Smoke Flavoured Fish and Smoked Dried Fish (CODEX STAN 311-2013).

Part B: related to Agenda Item 7a**REVOCATION OF FOOD ADDITIVES LISTED IN THE GSFA WITHOUT JECFA SPECIFICATIONS****(For approval)**

- dipotassium tartrate (INS 336(ii))
- monopotassium tartrate (INS 336(i))
- monosodium tartrate (INS 335(i))
- potassium adipates (INS 357)
- potassium ascorbate (INS 303)
- potassium malate (INS 351(ii))
- propane (INS 944)
- sodium adipates (INS 356))

**GENERAL STANDARD FOR FOOD ADDITIVES
NEW FOOD ADDITIVE PROVISIONS**

Part A: Food additive provisions for comments at Step 3 (related to Agenda Item 5h)

**PROPOSED DRAFT FOOD ADDITIVE PROVISIONS
(For comments at Step 3)**

| Quillaia extracts INS 999(i), 999(ii) Quillaia extracts Functional Class: Emulsifier, Foaming agent | | | | |
|--|--|-----------|----------|------|
| Food Cat. No. | Food Category | Max level | Notes | Step |
| 14.1.4 | Water-based flavoured drinks, including "sport", "energy" or "electrolyte" drink and particulated drinks | 50 mg/kg | 132, 293 | 3 |

Note 132: Except for use in semi-frozen beverages at 130 mg/kg on a dried basis.

Note 293: On the saponin basis.

Part A: Food additive provisions at Step 2 (related to Agenda Item 5h)

**PROPOSED DRAFT FOOD ADDITIVE PROVISIONS
(At Step 2)**

For inclusion in Tables 1/2

| Sucrose Oligoesters Type I and Type II INS 473a Sucrose Oligoesters Type I and Type II Functional Class: Emulsifier, Stabilizer | | | | |
|--|--|--------------|-------|------|
| Food Cat. No. | Food Category | Max level | Notes | Step |
| 05.4 | Decorations (e.g. for fine bakery wares), toppings (non-fruit), and sweet sauces | 20,000 mg/kg | | 2 |

| Dimethyl dicarbonate INS 242 Dimethyl dicarbonate Functional Class: Preservative | | | | |
|---|--------------------------------|-----------|-------|------|
| Food Cat. No. | Food Category | Max level | Notes | Step |
| 14.2.7 | Aromatized alcoholic beverages | 250 mg/kg | 18 | 2 |

| | | | | |
|-------------------|--------------------------------|---|--|--|
| Phosphates | | | | |
| INS 338 | Phosphoric acid | Functional Class: Acidity regulator, Antioxidant, Sequestrant | | |
| INS 339(i) | Sodium dihydrogen phosphate | Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener | | |
| INS 339(ii) | Disodium hydrogen phosphate | Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Sequestrant, Stabilizer, Thickener | | |
| INS 339(iii) | Trisodium phosphate | Functional Class: Acidity regulator, Emulsifier, Humectant, Preservative, Sequestrant, Stabilizer, Thickener | | |
| INS 340(i) | Potassium dihydrogen phosphate | Functional Class: Acidity regulator, Emulsifier, Humectant, Sequestrant, Stabilizer, Thickener | | |
| INS 340(ii) | Dipotassium hydrogen phosphate | Functional Class: Acidity regulator, Emulsifier, Humectant, Sequestrant, Stabilizer, Thickener | | |
| INS 340(iii) | Tripotassium phosphate | Functiona Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Sequestrant, Stabilizer, Thickener | | |
| INS 341(i) | Calcium dihydrogen phosphate | Functional Class: Acidity regulator, Anticaking agent, Emulsifying salt, Firming agent, Flour treatment agent, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener | | |
| INS 341(ii) | Calcium hydrogen phosphate | Functional Class: Acidity regulator, Anticaking agent, Emulsifying salt, Firming agent, Flour treatment agent, Humectant, Raising agent, Stabilizer, Thickener | | |
| INS 341(iii) | Tricalcium phosphate | Functional Class: Acidity regulator, Anticaking agent, Emulsifier, Emulsifying salt, Firming agent, Flour treatment agent, Humectant, Raising agent, Stabilizer, | | |

| Phosphates | | | | |
|-------------------|--------------------------------|-------------------|---|--|
| | | | Thickener | |
| INS 342(i) | Ammonium dihydrogen phosphate | Functional Class: | Acidity regulator, Flour treatment agent, Raising agent, Stabilizer, Thickener | |
| INS 342(ii) | Diammonium hydrogen phosphate | Functional Class: | Acidity regulator, Flour treatment agent, Raising agent, Stabilizer, Thickener | |
| INS 343(i) | Magnesium dihydrogen phosphate | Functional Class: | Acidity regulator, Flour treatment agent, Raising agent, Stabilizer, Thickener | |
| INS 343(ii) | Magnesium hydrogen phosphate | Functional Class: | Acidity regulator, Anticaking agent, Emulsifying salt, Stabilizer, Thickener | |
| INS 343(iii) | Trimagnesium phosphate | Functional Class: | Acidity regulator, Anticaking agent, Stabilizer, Thickener | |
| INS 450(i) | Disodium diphosphate | Functional Class: | Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener | |
| INS 450(ii) | Trisodium diphosphate | Functional Class: | Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener | |
| INS 450(iii) | Tetrasodium diphosphate | Functional Class: | Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener | |
| INS 450(v) | Tetrapotassium diphosphate | Functional Class: | Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener | |
| INS 450(vi) | Dicalcium diphosphate | Functional Class: | Acidity regulator, Emulsifier, Emulsifying salt, Firming agent, Raising agent, Sequestrant, Stabilizer, Thickener | |
| INS 450(vii) | Calcium dihydrogen diphosphate | Functional Class: | Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer | |
| INS 451(i) | Pentasodium triphosphate | Functional Class: | Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Sequestrant, Stabilizer, Thickener | |
| INS 451(ii) | Pentapotassium triphosphate | Functional Class: | Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Sequestrant, Stabilizer, Thickener | |
| INS 452(i) | Sodium polyphosphate | Functional Class: | Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener | |
| INS 452(ii) | Potassium polyphosphate | Functional Class: | Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener | |
| INS 452(iii) | Sodium calcium polyphosphate | Functional Class: | Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener | |
| INS 452(v) | Ammonium polyphosphate | Functional Class: | Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Sequestrant, Stabilizer, Thickener | |
| INS 542 | Bone phosphate | Functional Class: | Anticaking agent, Emulsifier, Humectant | |

| Food Cat. No. | Food Category | Max level | Notes | Step |
|---------------|--|------------|------------|------|
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | 2200 mg/kg | 33, 29, KK | 2 |

Note 18: As added level; residue not detected in ready-to-eat food.

Note 29: For non-standardized food only.

Note 33: As phosphorus.

Note KK: For salted fish with a salt content of greater than or equal to 18 percent during processing.

| Caramel II – Sulfite caramel | | | | |
|---------------------------------------|---|------------|--|------|
| INS 150b Caramel II – Sulfite caramel | | | | |
| Functional Class: Colour | | | | |
| Food Cat. No. | Food Category | Max level | Notes | Step |
| 08.1.2 | Fresh meat, poultry, and game, comminuted | 5000 mg/kg | For use in products containing vegetable protein only. | 2 |
| 08.3 | Processed comminuted meat, poultry, and game products | 5000 mg/kg | For use in products containing vegetable protein only. | 2 |

| Caramel III – Ammonia caramel | | | | |
|--|---|------------|--|------|
| INS 150c Caramel III – Ammonia caramel | | | | |
| Functional Class: Colour | | | | |
| Food Cat. No. | Food Category | Max level | Notes | Step |
| 08.1.2 | Fresh meat, poultry, and game, comminuted | 5000 mg/kg | For use in products containing vegetable protein only. | 2 |
| 08.3 | Processed comminuted meat, poultry, and game products | 5000 mg/kg | For use in products containing vegetable protein only. | 2 |

| Caramel IV – Sulphite ammonia caramel | | | | |
|--|---|------------|--|------|
| INS 150d Caramel IV – Sulphite ammonia caramel Functional Class: Colour | | | | |
| Food Cat. No. | Food Category | Max level | Notes | Step |
| 08.1.2 | Fresh meat, poultry, and game, comminuted | 5000 mg/kg | For use in products containing vegetable protein only. | 2 |
| 08.3 | Processed comminuted meat, poultry, and game products | 5000 mg/kg | For use in products containing vegetable protein only. | 2 |

| Sodium carboxy methyl cellulose | | | | |
|--|----------------------------|------------|-------|------|
| INS 466 Sodium carboxy methyl cellulose Functional Class: Thickener, Stabilizer, Emulsifier | | | | |
| Food Cat. No. | Food Category | Max level | Notes | Step |
| 14.1.2 | Fruit and vegetable juices | 2000 mg/kg | - | 2 |

| Gellan gum | | | | |
|--|---------------|-----------|-------------------------------------|------|
| INS 418 Gellan gum Functional Class: Thickener, Stabilizer, Gelling agent | | | | |
| Food Cat. No. | Food Category | Max level | Notes | Step |
| 14.1.2.1 | Fruit juices | 200 mg/kg | For use in Chinese plum juices only | 2 |

| Trisodium citrate | | | | |
|--|---------------|-----------|-------------------------------------|------|
| INS 331(iii) Trisodium citrate Functional Class: Acidity regulator, Sequestrant, Emulsifier, Stabilizer | | | | |
| Food Cat. No. | Food Category | Max level | Notes | Step |
| 14.1.2.1 | Fruit juices | 500 mg/kg | For use in Chinese plum juices only | 2 |

| Calcium lactate | | | | |
|---|---------------|------------|-------------------------------------|------|
| INS 327 Calcium lactate Functional Class: Acidity regulator, Flour treatment agent | | | | |
| Food Cat. No. | Food Category | Max level | Notes | Step |
| 14.1.2.1 | Fruit juices | 1200 mg/kg | For use in Chinese plum juices only | 2 |

For inclusion in Table 3

Lecithin, partially hydrolysed (INS 322(ii)) at Step 2.

**GENERAL STANDARD FOR FOOD ADDITIVES
DRAFT AND PROPOSED DRAFT FOOD ADDITIVE PROVISIONS**

DISCONTINUATION OF WORK

(For information)

Part A: Provisions Included in Agenda Item 5a

| Food Category No. | 09.1 | Fresh fish and fish products, including mollusks, crustaceans, and echinoderms | | | | |
|---|-------------|---|------|-------------|-------|--|
| Additive | INS | Step | Year | Max Level | Notes | |
| ASCORBIC ACID, L- | 300 | 7 | | 200 mg/kg | | |
| CALCIUM ASCORBATE | 302 | 7 | | GMP | | |
| CALCIUM LACTATE | 327 | 4 | | 10000 mg/kg | 58 | |
| CARBON DIOXIDE | 290 | 7 | | GMP | 59 | |
| CITRIC ACID | 330 | 7 | | GMP | | |
| ERYTHORBIC ACID (ISOASCORBIC ACID) | 315 | 7 | | GMP | | |
| GLUCONO DELTA-LACTONE | 575 | 4 | | 100 mg/kg | | |
| GLYCEROL | 422 | 7 | | GMP | 16 | |
| MAGNESIUM CARBONATE | 504(i) | 7 | | GMP | 16 | |
| MAGNESIUM HYDROXIDE | 528 | 7 | | GMP | 16 | |
| MAGNESIUM HYDROXIDE CARBONATE | 504(ii) | 7 | | GMP | 16 | |
| NITROGEN | 941 | 7 | | GMP | 59 | |
| NITROUS OXIDE | 942 | 7 | | GMP | | |
| SODIUM ASCORBATE | 301 | 7 | | 200 mg/kg | | |
| SODIUM ERYTHORBATE (SODIUM ISOASCORBATE) | 316 | 7 | | GMP | | |

| Food Category No. | 09.2 | Processed fish and fish products, including mollusks, crustaceans, and echinoderms | | | | |
|-----------------------------|-------------|---|------|-------------|-------|--|
| Additive | INS | Step | Year | Max Level | Notes | |
| ACETIC ACID, GLACIAL | 260 | 4 | | GMP | | |
| AMMONIUM CHLORIDE | 510 | 4 | | GMP | | |
| CALCIUM LACTATE | 327 | 4 | | 10000 mg/kg | 58 | |
| CITRIC ACID | 330 | 4 | | GMP | | |
| DISODIUM 5'-GUANYLATE | 627 | 4 | | GMP | | |
| DISODIUM 5'-INOSINATE | 631 | 4 | | GMP | | |
| DISODIUM 5'-RIBONUCLEOTIDES | 635 | 4 | | GMP | | |
| MAGNESIUM CARBONATE | 504(i) | 4 | | 5000 mg/kg | 36 | |
| MONOSODIUM L-GLUTAMATE | 621 | 4 | | GMP | | |
| SILICON DIOXIDE, AMORPHOUS | 551 | 4 | | GMP | | |
| SODIUM ACETATE | 262(i) | 4 | | GMP | | |
| SODIUM CARBONATE | 500(i) | 4 | | GMP | | |
| SODIUM DL-MALATE | 350(ii) | 4 | | GMP | | |
| SODIUM LACTATE | 325 | 4 | | GMP | | |

| Food Category No. | 09.2.1 | Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms | | | | |
|--------------------------|---------------|---|------|------------|-------|--|
| Additive | INS | Step | Year | Max Level | Notes | |
| CARBON DIOXIDE | 290 | 7 | | GMP | 59 | |
| NITROGEN | 941 | 7 | | GMP | 59 | |
| POTASSIUM ASCORBATE | 303 | 7 | | 1000 mg/kg | 70 | |
| SODIUM ASCORBATE | 301 | 7 | | 400 mg/kg | | |

Food Category No. 09.2.2 Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms

| Additive | INS | Step | Year | Max Level | Notes |
|---------------------|-----|------|------|-----------|-------|
| POTASSIUM ASCORBATE | 303 | 7 | | GMP | 99 |
| SODIUM ASCORBATE | 301 | 7 | | GMP | |

Food Category No. 09.2.4 Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms

| Additive | INS | Step | Year | Max Level | Notes |
|------------------|-----|------|------|-----------|-------|
| SODIUM ASCORBATE | 301 | 7 | | 200 mg/kg | |

Food Category No. 10.1 Fresh eggs

| Additive | INS | Step | Year | Max Level | Notes |
|---------------|-----|------|------|-----------|-------|
| NITROUS OXIDE | 942 | 7 | | GMP | |

Food Category No. 10.2.1 Liquid egg products

| Additive | INS | Step | Year | Max Level | Notes |
|---------------|------|------|------|-------------|-------|
| NITROUS OXIDE | 942 | 7 | | GMP | |
| PULLULAN | 1204 | 4 | | 20000 mg/kg | |

Food Category No. 10.2.2 Frozen egg products

| Additive | INS | Step | Year | Max Level | Notes |
|---------------|-----|------|------|-----------|-------|
| NITROUS OXIDE | 942 | 7 | | GMP | |

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

| Additive | INS | Step | Year | Max Level | Notes |
|--|---------|------|------|-----------|-------|
| ALPHA AMYLASE FROM ASPERGILLUS ORYZAE VAR. | 1100(i) | 7 | | GMP | |

Food Category No. 12.1.2 Salt Substitutes

| Additive | INS | Step | Year | Max Level | Notes |
|-------------------|-----|------|------|-----------|-------|
| AMMONIUM CHLORIDE | 510 | 4 | | GMP | |
| NITROUS OXIDE | 942 | 7 | | GMP | |

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

| Additive | INS | Step | Year | Max Level | Notes |
|---------------|-----|------|------|-----------|-------|
| NITROUS OXIDE | 942 | 7 | | GMP | 51 |

Food Category No. 12.2.1 Herbs and spices

| Additive | INS | Step | Year | Max Level | Notes |
|-----------------------------|-----|------|------|-------------|---------|
| ACETIC ACID, GLACIAL | 260 | 7 | | GMP | 51 |
| AMMONIUM CHLORIDE | 510 | 4 | | GMP | 51 |
| CALCIUM 5'-GUANYLATE | 629 | 7 | | GMP | 51 |
| CALCIUM 5'-INOSINATE | 633 | 7 | | GMP | 51 |
| CALCIUM 5'-RIBONUCLEOTIDES | 634 | 7 | | GMP | 51 |
| CALCIUM DI-L-GLUTAMATE | 623 | 7 | | GMP | 51 |
| CALCIUM LACTATE | 327 | 4 | | 10000 mg/kg | 51 & 58 |
| CITRIC ACID | 330 | 7 | | GMP | 51 |
| DIPOTASSIUM 5'-GUANYLATE | 628 | 7 | | GMP | 51 |
| DISODIUM 5'-GUANYLATE | 627 | 7 | | GMP | 51 |
| DISODIUM 5'-INOSINATE | 631 | 7 | | GMP | 51 |
| DISODIUM 5'-RIBONUCLEOTIDES | 635 | 7 | | GMP | 51 |

Food Category No. 12.2.1

| Additive | INS | Step | Year | Max Level | Notes |
|--------------------------|--------|------|------|------------|---------|
| GLUTAMIC ACID, L(+)- | 620 | 7 | | GMP | 51 |
| GLYCEROL | 422 | 7 | | GMP | 51 |
| GUANYLIC ACID, 5'- | 626 | 7 | | GMP | 51 |
| INOSINIC ACID, 5'- | 630 | 7 | | GMP | 51 |
| MAGNESIUM CARBONATE | 504(i) | 4 | | 5000 mg/kg | 36 & 51 |
| MAGNESIUM DI-L-GLUTAMATE | 625 | 7 | | GMP | 51 |
| MAGNESIUM HYDROXIDE | 528 | 7 | | GMP | 51 |

Food Category No. 12.2.1 Herbs and spices

| Additive | INS | Step | Year | Max Level | Notes |
|-------------------------------|---------|------|------|-------------|-------|
| MAGNESIUM HYDROXIDE CARBONATE | 504(ii) | 7 | | GMP | 51 |
| MONOAMMONIUM L-GLUTAMATE | 624 | 7 | | GMP | 51 |
| MONOPOTASSIUM L-GLUTAMATE | 622 | 7 | | GMP | 51 |
| MONOSODIUM L-GLUTAMATE | 621 | 7 | | GMP | 51 |
| POTASSIUM 5'-INOSINATE | 632 | 7 | | GMP | 51 |
| PULLULAN | 1204 | 4 | | 30000 mg/kg | |
| SODIUM ACETATE | 262(i) | 4 | | GMP | 51 |
| SODIUM DL-MALATE | 350(ii) | 4 | | GMP | 51 |

Food Category No. 13.2 Complementary foods for infants and young children

| Additive | INS | Step | Year | Max Level | Notes |
|--|---------|------|------|-------------|-------|
| ALPHA AMYLASE FROM ASPERGILLUS ORYZAE VAR. NITROUS OXIDE | 1100(i) | 7 | | GMP | |
| PULLULAN | 1204 | 4 | | 30000 mg/kg | |

Food Category No. 14.1.1.2 Table waters and soda waters

| Additive | INS | Step | Year | Max Level | Notes |
|-------------------|-----|------|------|-----------|-------|
| MAGNESIUM SULFATE | 518 | 3 | | 50 mg/kg | |

Food Category No. 14.1.2.2 Vegetable juice

| Additive | INS | Step | Year | Max Level | Notes |
|-------------------|-----|------|------|------------|-------|
| MAGNESIUM SULFATE | 518 | 3 | | 2000 mg/kg | |

Food Category No. 14.1.2.4 Concentrates for vegetable juice

| Additive | INS | Step | Year | Max Level | Notes |
|-------------------|-----|------|------|------------|-------|
| MAGNESIUM SULFATE | 518 | 3 | | 2000 mg/kg | 127 |

Food Category No. 14.1.5 Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa

| Additive | INS | Step | Year | Max Level | Notes |
|--|-----|------|------|-----------|-------|
| AMMONIUM CHLORIDE | 510 | 4 | | GMP | |
| ERYTHORBIC ACID (ISOASCORBIC ACID) | 315 | 7 | | GMP | |
| NITROUS OXIDE | 942 | 7 | | GMP | |
| SODIUM ERYTHORBATE (SODIUM ISOASCORBATE) | 316 | 7 | | GMP | |

Notes to the General Standard for Food Additives

- Note 16 For use in glaze, coatings or decorations for fruit, vegetables, meat or fish only.
- Note 36 On the residual level basis.
- Note 51 For use in herbs only.
- Note 58 As calcium.
- Note 59 For use as a packaging gas only.
- Note 70 As the acid.
- Note 99 For use in fish fillets and minced fish only.
- Note 127 On the served to the consumer basis.

Part B: Provisions Included in Agenda Item 5b

Food Category No. 01.2 Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)

| Additive | INS | Step | Year | Max Level | Notes |
|--|------|------|------|------------|-------|
| AGAR | 406 | 7 | | 5000 mg/kg | |
| CARRAGEENAN | 407 | 7 | | 5000 mg/kg | |
| GUAR GUM | 412 | 4 | | GMP | |
| GUM ARABIC (ACACIA GUM) | 414 | 4 | | GMP | |
| KONJAC FLOUR | 425 | 4 | | GMP | |
| MONO- AND DI-GLYCERIDES OF FATTY ACIDS | 471 | 7 | | 5000 mg/kg | |
| POLYDEXTROSES | 1200 | 7 | | GMP | |
| PROCESSED EUCEUMA | 407a | 7 | | 5000 mg/kg | |
| SEAWEED (PES) | | | | | |
| SODIUM ALGINATE | 401 | 4 | | GMP | |
| SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM) | 466 | 4 | | GMP | |
| XANTHAN GUM | 415 | 4 | | GMP | |

Food Category No. 02.1.2 Vegetable oils and fats

| Additive | INS | Step | Year | Max Level | Notes |
|--|--------|------|------|-------------|-------|
| ACETIC AND FATTY ACID ESTERS OF GLYCEROL | 472a | 7 | | GMP | |
| AGAR | 406 | 7 | | GMP | |
| ALGINIC ACID | 400 | 7 | | GMP | |
| AMMONIUM ALGINATE | 403 | 7 | | 5000 mg/kg | |
| CALCIUM ALGINATE | 404 | 7 | | 5000 mg/kg | |
| CARRAGEENAN | 407 | 7 | | GMP | |
| GUAR GUM | 412 | 7 | | 20000 mg/kg | |
| GUM ARABIC (ACACIA GUM) | 414 | 7 | | 15000 mg/kg | |
| LACTIC AND FATTY ACID ESTERS OF GLYCEROL | 472b | 7 | | GMP | |
| MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL) | 460(i) | 7 | | GMP | |
| MONO- AND DI-GLYCERIDES OF FATTY ACIDS | 471 | 7 | | 20000 mg/kg | |
| PECTINS | 440 | 7 | | GMP | |
| POTASSIUM ALGINATE | 402 | 7 | | GMP | |
| POTASSIUM DIHYDROGEN CITRATE | 332(i) | 7 | | GMP | |
| PROCESSED EUCEUMA | 407a | 7 | | GMP | |
| SEAWEED (PES) | | | | | |
| SODIUM ALGINATE | 401 | 7 | | GMP | |
| TARA GUM | 417 | 7 | | GMP | |
| XANTHAN GUM | 415 | 4 | | 10000 mg/kg | |

| Food Category No. | 02.1.3 | Lard, tallow, fish oil, and other animal fats | | | |
|--|---------------|--|------|-------------|-------|
| Additive | INS | Step | Year | Max Level | Notes |
| ACETIC AND FATTY ACID ESTERS OF GLYCEROL | 472a | 7 | | GMP | |
| AGAR | 406 | 7 | | GMP | |
| ALGINIC ACID | 400 | 7 | | GMP | |
| AMMONIUM ALGINATE | 403 | 7 | | 5000 mg/kg | |
| CALCIUM ALGINATE | 404 | 7 | | 5000 mg/kg | |
| CARRAGEENAN | 407 | 7 | | GMP | |
| GUAR GUM | 412 | 7 | | 20000 mg/kg | |
| GUM ARABIC (ACACIA GUM) | 414 | 7 | | 15000 mg/kg | |
| LACTIC AND FATTY ACID ESTERS OF GLYCEROL | 472b | 7 | | 80000 mg/kg | |
| MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL) | 460(i) | 7 | | GMP | |
| PECTINS | 440 | 7 | | GMP | |
| POTASSIUM ALGINATE | 402 | 7 | | GMP | |
| PROCESSED EUCHEUMA SEAWEEED (PES) | 407a | 7 | | GMP | |
| TARA GUM | 417 | 7 | | GMP | |
| XANTHAN GUM | 415 | 4 | | 10000 mg/kg | |

| Food Category No. | 02.2.1 | Butter | | | |
|--------------------------|---------------|---------------|------|-----------|-------|
| Additive | INS | Step | Year | Max Level | Notes |
| GUM ARABIC (ACACIA GUM) | 414 | 4 | | GMP | |

| Food Category No. | 04.1.1.3 | Peeled or cut fresh fruit | | | |
|--|-----------------|----------------------------------|------|-----------|-------|
| Additive | INS | Step | Year | Max Level | Notes |
| AGAR | 406 | 7 | | GMP | |
| CARRAGEENAN | 407 | 7 | | GMP | |
| GUAR GUM | 412 | 7 | | GMP | |
| KONJAC FLOUR | 425 | 7 | | GMP | |
| MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL) | 460(i) | 7 | | GMP | |
| PECTINS | 440 | 7 | | GMP | |
| PROCESSED EUCHEUMA SEAWEEED (PES) | 407a | 4 | | GMP | |
| SODIUM ALGINATE | 401 | 4 | | GMP | |
| SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM) | 466 | 4 | | GMP | |
| TARA GUM | 417 | 7 | | GMP | |
| XANTHAN GUM | 415 | 7 | | GMP | |

| Food Category No. | 04.2.1 | Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds | | | |
|---------------------------|---------------|--|------|-------------|-------|
| Additive | INS | Step | Year | Max Level | Notes |
| GUM ARABIC (ACACIA GUM) | 414 | 7 | | 83000 mg/kg | 79 |
| SODIUM DIHYDROGEN CITRATE | 331(i) | 7 | | GMP | |
| TRISODIUM CITRATE | 331(iii) | 7 | | 2000 mg/kg | |

| Food Category No. | 04.2.1.3 | Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds | | | |
|--------------------------|-----------------|--|------|-----------|-------|
| Additive | INS | Step | Year | Max Level | Notes |
| AGAR | 406 | 7 | | GMP | |
| CALCIUM CHLORIDE | 509 | 7 | | 800 mg/kg | 58 |
| CALCIUM SULFATE | 516 | 7 | | 800 mg/kg | 58 |

Food Category No. 04.2.1.3

| Additive | INS | Step | Year | Max Level | Notes |
|--|--------|------|------|-----------|-------|
| CARRAGEENAN | 407 | 7 | | GMP | |
| GUAR GUM | 412 | 7 | | GMP | |
| KONJAC FLOUR | 425 | 7 | | GMP | |
| MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL) | 460(i) | 7 | | GMP | |
| PECTINS | 440 | 7 | | GMP | |
| PROCESSED EUCHEUMA | 407a | 4 | | GMP | |
| SEAWEED (PES) | | | | | |
| SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM) | 466 | 4 | | GMP | |
| TARA GUM | 417 | 7 | | GMP | |
| XANTHAN GUM | 415 | 7 | | GMP | |

Food Category No. 04.2.2.1 Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds

| Additive | INS | Step | Year | Max Level | Notes |
|---|---------|------|------|-------------|-------|
| AGAR | 406 | 7 | | GMP | |
| CARRAGEENAN | 407 | 7 | | GMP | |
| GUAR GUM | 412 | 7 | | 20000 mg/kg | |
| GUM ARABIC (ACACIA GUM) | 414 | 7 | | 83000 mg/kg | |
| KONJAC FLOUR | 425 | 7 | | GMP | |
| LECITHIN | 322(i) | 7 | | GMP | |
| MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL) | 460(i) | 7 | | GMP | |
| PECTINS | 440 | 7 | | 20000 mg/kg | |
| POWDERED CELLULOSE | 460(ii) | 7 | | GMP | |
| PROCESSED EUCHEUMA | 407a | 4 | | GMP | |
| SEAWEED (PES) | | | | | |
| SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM | 470(i) | 7 | | GMP | |
| SODIUM ALGINATE | 401 | 4 | | GMP | |
| SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM) | 466 | 4 | | GMP | |
| TARA GUM | 417 | 7 | | GMP | |
| XANTHAN GUM | 415 | 7 | | GMP | |

Food Category No. 06.1 Whole, broken, or flaked grain, including rice

| Additive | INS | Step | Year | Max Level | Notes |
|--|--------|------|------|------------|-------|
| ACETIC AND FATTY ACID ESTERS OF GLYCEROL | 472a | 7 | | GMP | |
| CALCIUM CARBONATE | 170(i) | 7 | | 2220 mg/kg | 184 |
| GUAR GUM | 412 | 7 | | GMP | |
| LACTIC AND FATTY ACID ESTERS OF GLYCEROL | 472b | 7 | | GMP | |
| MONO- AND DI-GLYCERIDES OF FATTY ACIDS | 471 | 7 | | GMP | |
| TARA GUM | 417 | 7 | | GMP | |

Food Category No. 06.2 Flours and starches (including soybean powder)

| Additive | INS | Step | Year | Max Level | Notes |
|-------------------|----------|------|------|-------------|-------|
| CALCIUM CARBONATE | 170(i) | 4 | | 10000 mg/kg | 58 |
| LECITHIN | 322(i) | 7 | | 5000 mg/kg | |
| TRISODIUM CITRATE | 331(iii) | 4 | | GMP | |

| Food Category No. | 06.2.1 | Flours | | | | |
|--------------------------|---------------|---------------|------|-----------|-------|--|
| Additive | INS | Step | Year | Max Level | Notes | |

| | | | | | |
|-------------------|--------|---|--|-----|----|
| CALCIUM CARBONATE | 170(i) | 7 | | GMP | 57 |
|-------------------|--------|---|--|-----|----|

| Food Category No. | 08.1 | Fresh meat, poultry, and game | | | | |
|--------------------------|-------------|--------------------------------------|------|-----------|-------|--|
| Additive | INS | Step | Year | Max Level | Notes | |

| | | | | | |
|--------------------|------|---|--|-----|--|
| AGAR | 406 | 7 | | GMP | |
| CARRAGEENAN | 407 | 7 | | GMP | |
| KONJAC FLOUR | 425 | 7 | | GMP | |
| MANNITOL | 421 | 4 | | GMP | |
| PECTINS | 440 | 7 | | GMP | |
| PROCESSED EUCHEUMA | 407a | 4 | | GMP | |
| SEAWEED (PES) | | | | | |
| TARA GUM | 417 | 7 | | GMP | |
| XANTHAN GUM | 415 | 7 | | GMP | |

| Food Category No. | 09.1 | Fresh fish and fish products, including mollusks, crustaceans, and echinoderms | | | | |
|--------------------------|-------------|---|------|-----------|-------|--|
| Additive | INS | Step | Year | Max Level | Notes | |

| | | | | | |
|---|----------|---|--|-----|---------|
| ACETIC AND FATTY ACID ESTERS OF GLYCEROL | 472a | 7 | | GMP | 16 |
| CARRAGEENAN | 407 | 4 | | GMP | |
| CITRIC AND FATTY ACID ESTERS OF GLYCEROL | 472c | 7 | | GMP | 16 |
| GUM ARABIC (ACACIA GUM) | 414 | 7 | | GMP | 16 |
| HYDROXYPROPYL CELLULOSE | 463 | 7 | | GMP | 16 |
| HYDROXYPROPYL METHYL CELLULOSE | 464 | 7 | | GMP | 16 |
| KONJAC FLOUR | 425 | 4 | | GMP | |
| LACTIC AND FATTY ACID ESTERS OF GLYCEROL | 472b | 7 | | GMP | 16 |
| LECITHIN | 322(i) | 7 | | GMP | 16 |
| MAGNESIUM CHLORIDE | 511 | 7 | | GMP | 16 |
| MANNITOL | 421 | 4 | | GMP | |
| METHYL CELLULOSE | 461 | 7 | | GMP | 16 |
| METHYL ETHYL CELLULOSE | 465 | 7 | | GMP | 16 |
| MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL) | 460(i) | 7 | | GMP | 16 |
| MONO- AND DI-GLYCERIDES OF FATTY ACIDS | 471 | 7 | | GMP | 16 |
| POTASSIUM DIHYDROGEN CITRATE | 332(i) | 7 | | GMP | |
| POWDERED CELLULOSE | 460(ii) | 7 | | GMP | 16 |
| PROCESSED EUCHEUMA | 407a | 4 | | GMP | |
| SEAWEED (PES) | | | | | |
| SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM | 470(i) | 7 | | GMP | 16 & 71 |
| SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM | 470(ii) | 7 | | GMP | 16 |
| SODIUM ALGINATE | 401 | 4 | | GMP | |
| SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM) | 466 | 7 | | GMP | 16 |
| SODIUM DIHYDROGEN CITRATE | 331(i) | 7 | | GMP | |
| SODIUM GLUCONATE | 576 | 4 | | GMP | |
| TRICALCIUM CITRATE | 333(iii) | 7 | | GMP | |
| TRIPOTASSIUM CITRATE | 332(ii) | 7 | | GMP | |
| TRISODIUM CITRATE | 331(iii) | 7 | | GMP | |

Food Category No. 09.1.2 Fresh mollusks, crustaceans, and echinoderms

| Additive | INS | Step | Year | Max Level | Notes |
|-------------------|--------|------|------|-----------|--------|
| CALCIUM CARBONATE | 170(i) | 7 | | GMP | 4 & 16 |

Food Category No. 09.2 Processed fish and fish products, including mollusks, crustaceans, and echinoderms

| Additive | INS | Step | Year | Max Level | Notes |
|--|--------|------|------|-------------|-------|
| ALGINIC ACID | 400 | 4 | | GMP | 16 |
| ASCORBIC ACID, L- | 300 | 4 | | GMP | C, D |
| CALCIUM CARBONATE | 170(i) | 4 | | 10000 mg/kg | 58 |
| CALCIUM CHLORIDE | 509 | 4 | | 10000 mg/kg | 58 |
| GUAR GUM | 412 | 4 | | GMP | |
| KONJAC FLOUR | 425 | 7 | | GMP | 16 |
| MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL) | 460(i) | 7 | | GMP | 16 |
| MONO- AND DI-GLYCERIDES OF FATTY ACIDS | 471 | 7 | | 10000 mg/kg | |
| POTASSIUM CARBONATE | 501(i) | 4 | | GMP | |
| POTASSIUM CHLORIDE | 508 | 4 | | GMP | |

Food Category No. 09.2.4 Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms

| Additive | INS | Step | Year | Max Level | Notes |
|---|---------|------|------|-----------|-------|
| ACETIC AND FATTY ACID ESTERS OF GLYCEROL | 472a | 7 | | GMP | |
| AGAR | 406 | 7 | | GMP | |
| CARRAGEENAN | 407 | 7 | | GMP | |
| CITRIC AND FATTY ACID ESTERS OF GLYCEROL | 472c | 7 | | GMP | |
| GUAR GUM | 412 | 7 | | GMP | |
| GUM ARABIC (ACACIA GUM) | 414 | 7 | | GMP | |
| HYDROXYPROPYL CELLULOSE | 463 | 7 | | GMP | |
| HYDROXYPROPYL METHYL CELLULOSE | 464 | 7 | | GMP | |
| LACTIC AND FATTY ACID ESTERS OF GLYCEROL | 472b | 7 | | GMP | |
| LECITHIN | 322(i) | 7 | | GMP | |
| MAGNESIUM CHLORIDE | 511 | 7 | | GMP | |
| MANNITOL | 421 | 4 | | GMP | |
| METHYL CELLULOSE | 461 | 7 | | GMP | |
| METHYL ETHYL CELLULOSE | 465 | 7 | | GMP | |
| PECTINS | 440 | 7 | | GMP | |
| POLYDEXTROSES | 1200 | 7 | | GMP | |
| POWDERED CELLULOSE | 460(ii) | 7 | | GMP | |
| SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM | 470(i) | 7 | | GMP | |
| SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM | 470(ii) | 7 | | GMP | |
| SODIUM ALGINATE | 401 | 4 | | GMP | |
| SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM) | 466 | 7 | | GMP | |
| TARA GUM | 417 | 7 | | GMP | |
| XANTHAN GUM | 415 | 7 | | GMP | |

| Food Category No. | 11.2 | Brown sugar excluding products of food category 11.1.3 | | | | |
|---|---------------|--|------|-------------|---------|--|
| Additive | INS | Step | Year | Max Level | Notes | |
| POLYDEXTROSES | 1200 | 7 | | GMP | | |
| Food Category No. | 11.3 | Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3 | | | | |
| Additive | INS | Step | Year | Max Level | Notes | |
| MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL) | 460(i) | 4 | | GMP | | |
| POLYDEXTROSES | 1200 | 7 | | GMP | | |
| Food Category No. | 12.2 | Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles) | | | | |
| Additive | INS | Step | Year | Max Level | Notes | |
| POTASSIUM CARBONATE | 501(i) | 4 | | GMP | 51 | |
| Food Category No. | 12.2.1 | Herbs and spices | | | | |
| Additive | INS | Step | Year | Max Level | Notes | |
| ACETIC AND FATTY ACID ESTERS OF GLYCEROL | 472a | 7 | | 5000 mg/kg | 51 | |
| AGAR | 406 | 7 | | GMP | 51 | |
| ALGINIC ACID | 400 | 4 | | GMP | 51 | |
| CALCIUM CARBONATE | 170(i) | 4 | | 10000 mg/kg | 51 & 58 | |
| CALCIUM CHLORIDE | 509 | 4 | | 10000 mg/kg | 51 & 58 | |
| CARRAGEENAN | 407 | 7 | | GMP | 51 | |
| CITRIC AND FATTY ACID ESTERS OF GLYCEROL | 472c | 7 | | GMP | 51 | |
| GUAR GUM | 412 | 7 | | GMP | 51 | |
| GUM ARABIC (ACACIA GUM) | 414 | 7 | | GMP | 51 | |
| HYDROXYPROPYL CELLULOSE | 463 | 7 | | GMP | 51 | |
| HYDROXYPROPYL METHYL CELLULOSE | 464 | 7 | | GMP | 51 | |
| KONJAC FLOUR | 425 | 7 | | GMP | 51 | |
| LACTIC AND FATTY ACID ESTERS OF GLYCEROL | 472b | 7 | | 5000 mg/kg | 51 | |
| LECITHIN | 322(i) | 7 | | GMP | 51 | |
| MAGNESIUM CHLORIDE | 511 | 7 | | GMP | 51 | |
| MANNITOL | 421 | 4 | | 60000 mg/kg | 51 | |
| METHYL CELLULOSE | 461 | 7 | | GMP | 51 | |
| METHYL ETHYL CELLULOSE | 465 | 7 | | GMP | 51 | |
| MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL) | 460(i) | 7 | | GMP | 51 | |
| MONO- AND DI-GLYCERIDES OF FATTY ACIDS | 471 | 7 | | 5000 mg/kg | 51 | |
| PECTINS | 440 | 7 | | GMP | 51 | |
| POLYDEXTROSES | 1200 | 7 | | GMP | 51 | |
| POTASSIUM CHLORIDE | 508 | 4 | | GMP | 51 | |
| POTASSIUM DIHYDROGEN CITRATE | 332(i) | 7 | | GMP | 51 | |
| POWDERED CELLULOSE | 460(ii) | 7 | | GMP | 51 | |
| PROCESSED EUCHEUMA SEAWEED (PES) | 407a | 7 | | GMP | 51 | |
| SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM | 470(i) | 7 | | GMP | 51 | |
| SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM | 470(ii) | 7 | | GMP | 51 | |

Food Category No. 12.2.1.

| Additive | INS | Step | Year | Max Level | Notes |
|--|----------|------|------|-----------|-------|
| SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM) | 466 | 7 | | GMP | 51 |
| SODIUM DIHYDROGEN CITRATE | 331(i) | 7 | | GMP | 51 |
| SODIUM GLUCONATE | 576 | 4 | | GMP | 51 |
| TARA GUM | 417 | 7 | | GMP | 51 |
| TRICALCIUM CITRATE | 333(iii) | 7 | | GMP | 51 |
| TRIPOTASSIUM CITRATE | 332(ii) | 7 | | GMP | 51 |
| TRISODIUM CITRATE | 331(iii) | 7 | | GMP | 51 |
| XANTHAN GUM | 415 | 7 | | GMP | 51 |

Notes to the General Standard for Food Additives

- Note 4 For use in decoration, stamping, marking or branding the product only.
- Note 16 For use in glaze, coatings or decorations for fruit, vegetables, meat or fish only.
- Note 51 For use in herbs only.
- Note 57 GMP is 1 part benzoyl peroxide and not more than 6 parts of the subject additive by weight.
- Note 58 As calcium.
- Note 71 Calcium, potassium and sodium salts only.
- Note 79 For use on nuts only.
- Note 184 For use in nutrient coated rice grain premixes only.
- Note C Excluding products conforming to the Standard for Dried Shark Fins (CODEX STAN 189-1993), the Standard for Crackers from Marine and Freshwater Fish, Crustaceans and Molluscan Shellfish (CODEX STAN 222-2001), the Standard for Boiled Dried Salted Anchovies (CODEX STAN 236-2003), the Standard for Live Abalone and for Raw Fresh Chilled or Frozen Abalone for Direct Consumption or for Further Processing (CODEX STAN 312-2013), and the Standard for Fresh and Quick Frozen Raw Scallop Products (CODEX STAN 315-2014).
- Note D Excluding raw squid.

PROJECT DOCUMENT

Proposal for New Work on Revision of Structure of Food Category 01.1 (Milk and Dairy-Based Drinks) and its Subcategories in the *General Standard for Food Additives* (GSFA) (CODEX STAN 192-1995)**1. Purposes and the scope of the new work**

The purpose of the proposed new work is to revise the food categories and descriptors of food category 01.1 (Milk and dairy-based drinks) and its subcategories of the *General Standard for Food Additives* (GSFA) to resolve the issue regarding the correct placement of certain dairy products.

2. Relevance and timeliness

Some inconsistencies between the descriptor of some of the milk categories and the provisions in the GSFA for the use of food additives in these categories have been identified by CCFA45. In addition, the *General Standard for the Use of Dairy Terms* (CODEX STAN 206-1999) provides definitions for some of the products that are included in the milk categories that are not appropriately reflected in the current food category descriptors. The revision of food category 01.1 and its subcategories will have a consequential impact on work on the GSFA. CCFA would not be able to discuss new or existing food additive provisions in these food categories until the issue is resolved.

3. Main aspects to be covered

The proposal aims at revising the structure and descriptors of food category 01.1 (Milk and dairy-based drinks) and its subcategories, namely, considering the current food categories 01.1.1 (Milk and buttermilk (plain)), 01.1.1.1 (Milk (plain)), 01.1.1.2 (Buttermilk (plain)) and 01.1.2 (Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drink)) with respect to the technologically justified use of food additives in these foods, where applicable, and taking into account the definitions in the CODEX STAN 206-1999.

4. Assessment against the Criteria for the establishment of work priorities

General criterion - 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:

The proposed work will improve the GSFA and eliminate the current inconsistencies that can lead to misinterpretation of the food categories and food additive provisions, which could create unintentional trade barriers.

Criteria applicable to general subjects:

- (a) Diversification of national legislations and apparent resultant or potential impediments to international trade: None identified.
- (b) Scope of work and establishment of priorities between the various sections of the work: All parts of the new work are of high priority. The revision of the relevant milk categories and their descriptors needs to be accomplished before revising the GSFA to align the food additive provisions with the revised food categories. Progress on the adoption of food additive provisions in the relevant milk categories cannot be undertaken until the revision of the relevant food categories is completed.
- (c) Work already undertaken by other international organizations in this field and/or suggested by the relevant international intergovernmental body(ies): None identified.

(d) Amenability of the subject of the proposal to standardization: N/A

(e) Consideration of the global magnitude of the problem or issue: Currently, there are inconsistencies between the descriptions of some of the milk categories and the provisions in the GSFA for the use of food additives in these categories. In addition, the *General Standard for the Use of Dairy Terms* (CODEX STAN 206-1999) provides definitions for some of the products that are included in the milk categories that are not appropriately reflected in the current food category descriptors. These inconsistencies can result in misinterpretation of the GSFA and create barriers to trade. Additionally, the revision of the relevant food categories will have a consequential impact on the work on the GSFA. CCFA would not be able to discuss new or existing food additive provisions in these food categories until the issue is resolved.

5. Relevance to the Codex strategic objectives

The proposal for new work is related to the following strategic goals in the Codex Alimentarius Commission Strategic Plan 2014 – 2019 (<http://www.codexalimentarius.org/procedures-strategies/strategic-planning/en/>; ftp://ftp.fao.org/codex/Publications/StrategicFrame/Strategic_plan_2014_2019_EN.pdf):

- Goal 1 (Establish international food standards that address current and emerging food issues), specifically Objective 1.1 (Establish new and review existing Codex standards, based on priorities of the CAC); and
- Goal 2 (Ensure the application of risk analysis principles in the development of Codex standards), specifically Objective 2.1 (Ensure consistent use of risk analysis principles and scientific advice).

6. Information on the relation between the proposal and other existing Codex documents

The following documents are relevant and will be taken into account:

- *General Standard for Food Additives* (GSFA; CODEX STAN 192-1995);
- *General Standard for the Use of Dairy Terms* (CODEX STAN 206-1999); and
- *Standard for Fermented Milks* (CODEX STAN 243-2003).

7. Identification of any requirement for and availability of expert scientific advice

None identified.

8. Identification of any need for technical input to the standard from external bodies so that this can be planned for

None identified. If technical input is needed, the International Dairy Federation (IDF), a Codex Observer, has the necessary expertise in the area of dairy products.

9. The proposed timeline for completion of the new work

The proposed timeline for completing of the work on the revision is a minimum of one year, after approval by the Commission.

- Approved as new work by CAC38 in 2015
- Proposed draft revisions considered at Step 3 by CCFA48 (and CCFA49) in 2016 (and 2017)
- Adopted at Step 5/8 by CAC40 (or CAC41) in 2016 (or 2017)

Appendix XII

PROPOSED DRAFT AMENDMENTS TO THE INTERNATIONAL SYSTEM FOR FOOD ADDITIVES
(For adoption at Step 5/8 of the Procedure)

Note: All additions are shown in **bold underlined font**, all deletions are shown in ~~strike through font~~.

Table 1: New INS Names and Numbers

| INS No. | Name of Food Additive | Functional Class | Technological Purpose |
|------------------|---|----------------------|-----------------------|
| <u>1208</u> | <u>Polyvinylpyrrolidone-vinyl acetate copolymer</u> | <u>Glazing agent</u> | <u>glazing agent</u> |
| <u>161b(iii)</u> | <u>Lutein esters from <i>Tagetes erecta</i></u> | <u>Colour</u> | <u>colour</u> |

Table 2: Change to existing names and INS numbers

| INS No. | Name of Food Additive | Functional Class | Technological Purpose |
|----------|--|--|---|
| 451(iii) | Sodium potassium triphosphate <u>triphosphate</u> | Acidity regulator Emulsifier Humectant Raising agent Sequestrant Stabilizer | acidity regulator emulsifier moisture-retention agent raising agent sequestrant stabilizer |

Table 3. Changes to functional classes and technological purposes for existing additives

| INS No. | Name of Food Additive | Functional Class | Technological Purpose |
|---------|---|---|---|
| 300 | Ascorbic acid, L- | Acidity regulator Antioxidant Flour treatment agent <u>Sequestrant</u> | acidity regulator antioxidant flour treatment agent <u>sequestrant</u> |
| 327 | Calcium lactate | Acidity regulator Emulsifying salt Firming agent Flour treatment agent <u>Thickener</u> | acidity regulator emulsifying salt firming agent flour treatment agent <u>thickener</u> |
| 353 | Metatartaric acid | Acidity regulator <u>Emulsifier</u> <u>Stabilizer</u> <u>Thickener</u> | acidity regulator <u>emulsifier</u> <u>stabilizer</u> <u>thickener</u> |
| 422 | Glycerol | Emulsifier Humectant Thickener | emulsifier humectant bodying agent |
| 450(ix) | Magnesium dihydrogen diphosphate | Acidity regulator Raising agent <u>Stabilizer</u> | <u>acidifier</u> acidity regulator raising agent <u>stabilizer</u> |
| 473 | Sucrose esters of fatty acids | Emulsifier <u>Foaming agent</u> <u>Glazing agent</u> Stabilizer | emulsifier <u>foaming agent</u> <u>coating agent</u> stabilizer |
| 473a | Sucrose oligoesters, type I and type II | Emulsifier <u>Glazing agent</u> Stabilizer | emulsifier <u>coating agent</u> stabilizer |
| 475 | Polyglycerol esters of fatty acids | Emulsifier | emulsifier |

| INS No. | Name of Food Additive | Functional Class | Technological Purpose |
|----------------|------------------------------|--|--|
| | | <u>Stabilizer</u> | <u>stabilizer</u> |
| 492 | Sorbitan tristearate | Emulsifier <u>Stabilizer</u> | emulsifier <u>stabilizer</u> |
| 521 | Aluminium sodium sulfate | <u>Acidity regulator</u> Firming agent | <u>acidity regulator</u> firming agent |

Appendix XIII

PRIORITY LIST OF SUBSTANCES PROPOSED FOR EVALUATION BY JECFA

| Substance(s) (High Priority (*)) | Question(s) to be answered | Data availability (when, what) | Proposed by |
|---|--|---------------------------------------|--------------------------|
| <i>Acacia polyacantha</i> var. <i>Campylacantha</i> , kakamut gum, arabino-galactan protein complex | Safety assessment and establishment of specifications | December 2015 | Sudan |
| Alpha-amylase from <i>Bacillus stearothermophilus</i> expressed in <i>Bacillus licheniformis</i> | Safety assessment and establishment of specifications | November 2015 | European Union |
| Alpha-amylase from <i>Rhizomucor pusillus</i> expressed in <i>Aspergillus niger</i> | Safety assessment and establishment of specifications | November 2015 | European Union |
| Asparaginase from <i>Aspergillus niger</i> expressing a modified gene from <i>Aspergillus niger</i> | Safety assessment and establishment of specifications | Immediately | European Union |
| Asparaginase from <i>Pyrococcus furiosus</i> expressed in <i>Bacillus subtilis</i> | Safety assessment and establishment of specifications | November 2015 | European Union |
| Carbohydrate-derived fulvic acid | Safety assessment and establishment of specifications | Immediately | South Africa |
| Carob bean gum (INS 410) | Safety assessment for use in infant formula and formulae for special medical purposes intended for infants | December 2015 | Australia |
| Carotenes from <i>Dunaliella salina</i> | Safety assessment and revision of specifications | December 2015 | European Union |
| Flavouring substances (3 new + 21 from previous Priority Lists + 39 for which JECFA requested additional info = 63 total) | Safety assessment and establishment of specifications | December 2015 | United States of America |
| Flavouring substances (JECFA no: 973, 1114, 1122, 1203, 1238, 2031 and 2123) | Revision of specifications and safety assessment as appropriate | Immediately | United States of America |
| Glucose oxidase from <i>Penicillium chrysogenum</i> expressed in <i>Aspergillus niger</i> | Safety assessment and establishment of specifications | Immediately | European Union |
| Gum Arabic | Safety assessment and establishment of specifications | December 2015 | Sudan |
| Gum ghatti | Safety assessment and revision of specifications | December 2015 | United States of America |
| Jagua (<i>Genipa americana</i>) extract | Safety assessment and establishment of specifications | Immediately | Colombia |
| Metatartaric acid (INS 353) | Safety assessment and establishment of specifications | Immediately | Australia |

| Substance(s) (High Priority (*)) | Question(s) to be answered | Data availability (when, what) | Proposed by |
|--|--|---------------------------------------|------------------------------------|
| Microcrystalline cellulose (INS 460 (i)) | Revision of specifications | December 2015 | Japan |
| Phospholipase A2 from pig pancreas expressed in <i>Aspergillus niger</i> | Safety assessment and establishment of specifications | Immediately | European Union |
| Potassium bisulfite (INS 228) | Safety assessment and establishment of specifications | Immediately | Australia |
| Rosemary extract (INS 392) | Safety assessment and establishment of specifications | Immediately | European Union |
| Steviol glycosides | Safety assessment and revision of specifications | December 2015 | Malaysia |
| Tamarind seed polysaccharide | Safety assessment and establishment of specifications | December 2015 | Japan |
| Tannins | Safety assessment and establishment of specifications | Immediately | Australia |
| Yeast mannoproteins (INS 455) | Safety assessment and establishment of specifications | Immediately | Australia |
| Xanthan gum (INS 415) | Safety assessment for use in infant formula and formulae for special medical purposes intended for infants | December 2015 | United States of America |
| Xylanase from <i>Bacillus licheniformis</i> expressed in <i>Bacillus licheniformis</i> | Safety assessment and establishment of specifications | November 2015 | European Union |
| Xylanase from <i>Talaromyces emersonii</i> expressed in <i>Aspergillus niger</i> | Safety assessment and establishment of specifications | December 2015 | European Union |
| Substances for re-evaluation | | | |
| Allura red AC (INS 129) | Re-evaluation of safety and specifications | December 2015 | CCFA46 (data from Japan; IACM; EU) |
| Brilliant Blue FCF (INS 133) | Re-evaluation of safety and specifications | December 2015; December 2016 | CCFA46 (data from Japan; IACM; EU) |
| Erythrosine (INS 127) | Re-evaluation of safety and specifications | December 2015; December 2016 | CCFA46 (data from Japan; IACM; EU) |
| Fast green FCF (INS 143) | Re-evaluation of safety and specifications | December 2015; December 2016 | CCFA46 (data from Japan; IACM) |
| Indigotine (INS 132) | Re-evaluation of safety and specifications | December 2015; December 2016 | CCFA46 (data from Japan; IACM; EU) |
| Tartrazine (INS 102) | Re-evaluation of safety and specifications | December 2015 | CCFA46 (data from Japan; IACM; EU) |

Appendix XIV

PROJECT DOCUMENT

Proposal for New Work on Revision of Sections 4.1.c and 5.1.c of the *General Standard for the Labelling of Food Additives When Sold as Such* (CODEX STAN 107-1981)

1. Purposes and the scope of the new work

The purpose of the proposed new work is to revise Sections 4.1.c and 5.1.c of the *General Standard for the Labelling of Food Additives When Sold as Such* (CODEX STAN 107-1981) to resolve the issues regarding the inconsistencies of terminologies in relation to flavourings.

2. Relevance and timeliness

The *Guidelines for the Use of Flavourings* (CAC/GL 66-2008); hereinafter referred to as the *Guidelines*) were adopted in 2008. For six years, Codex Members and Observers have experienced difficulties in reconciling the definition of *flavourings* in these *Guidelines* with the qualifiers for flavouring in the *General Standard for the Labelling of Food Additives When Sold as Such* (CODEX STAN 107-1981).

3. Main aspects to be covered

The proposal aims at removing inconsistencies between the current Sections 4.1.c and 5.1.c of the CODEX STAN 107-1981 and Section 2.2.1 of the *Guidelines*. The definitions in the *Guidelines* only differentiate the origin of the flavouring as *natural* or *synthetic*, whereas CODEX STAN 107-1981 states that flavourings may be qualified as *natural*, *nature-identical*, and *artificial*. Furthermore, the current labelling provisions refer to “herbs” and “spices” which are not flavourings as defined by the Codex Alimentarius.

4. Assessment against the Criteria for the establishment of work priorities

General criterion - 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:

The proposed work will eliminate the current inconsistencies that can lead to misinterpretation of the relevant texts i.e. the *Guidelines* and CODEX STAN 107-1981 which might create barriers to trade. This work will improve the Codex texts, and facilitate their use, especially when implemented at a national level.

Criteria applicable to general subjects:

- (a) Diversification of national legislations and apparent resultant or potential impediments to international trade: None identified. The alignment of the terms of the identified Codex texts will eliminate potential impediments to international trade and harmonize terms for flavourings within Codex.
- (b) Scope of work and establishment of priorities between the various sections of the work: There are two sections of CODEX STAN 107-1981 that require revision (4.1c and 5.1c; see point 3, above). The revision of both sections will be carried out concurrently.
- (c) Work already undertaken by other international organizations in this field and/or suggested by the relevant international intergovernmental (body(ies): None identified.
- (d) Amenability of the subject of the proposal to standardization: The text that is proposed for revision is already a Codex Standard (CODEX STAN 107-1981).
- (e) Consideration of the global magnitude of the problem or issue: Currently, the *Guidelines* and CODEX STAN 107-1981 use different terms regarding flavourings. These inconsistencies can result in misinterpretation of the texts and create barriers to trade.

5. Relevance to the Codex strategic objectives

The proposal for new work is related to Strategic Goal 1 of the Codex Alimentarius Commission Strategic Plan 2014 – 2019, specifically, Objective 1.1: Establish new and review existing Codex standards, based on priorities of the CAC: (<http://www.codexalimentarius.org/procedures-strategies/strategic-planning/en/>; ftp://ftp.fao.org/codex/Publications/StrategicFrame/Strategic_plan_2014_2019_EN.pdf).

6. Information on the relation between the proposal and other existing Codex documents

Section 4.2.3.4 of the *General Standard for the Labelling of Prepackaged Foods* (CODEX STAN 1-1985) uses the same qualifiers for labelling of flavours in food. This standard is within the mandate of Committee on Food Labelling.

Other Codex guidelines and standards contain provisions for flavourings that are inconsistent with CAC/GL 66-2008. Once the changes in CODEX STAN 107-1981 are adopted, these will serve as reference for the revision of other Codex texts that reference flavourings.

7. Identification of any requirement for and availability of expert scientific advice

None identified.

8. Identification of any need for technical input to the standard from external bodies so that this can be planned for

The proposed work relies on the expertise of IOFI, a Codex Observer, that has the necessary expertise in the area of flavours and flavourings.

9. 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; the time frame for developing a standard should not normally exceed five years.

- Approved as new work by CAC38 in 2015
- Proposed draft revisions considered at Step 3 by CCFA48 (and CCFA49) in 2016 (and 2017)
- Adopted at Step 5/8 by CAC40 (or CAC41) in 2016 (or 2017)