



**JOINT FAO/WHO FOOD STANDARDS PROGRAMME**

**CODEX ALIMENTARIUS COMMISSION**

*Thirty-ninth Session*

FAO Headquarters, Rome, Italy,

27 June - 1 July 2016

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

Xi'an, China

14 - 18 March 2016

**NOTE:** This report includes Circular Letter CL 2016/5-FA

# CODEX ALIMENTARIUS COMMISSION



Food and Agriculture  
Organization of the  
United Nations



World Health  
Organization

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**CL 2016/5-FA**  
**March 2016**

**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-eighth Session of the Codex Committee on Food Additives (REP16/FA)**

The report of the Forty-eighth Session of the Codex Committee on Food Additives will be considered by the 39<sup>th</sup> Session of the Codex Alimentarius Commission (Rome, Italy, 27 June - 1 July 2016).

## **MATTERS FOR ADOPTION BY THE 39<sup>TH</sup> 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. 30(i) and Appendix III, Part A);
2. **Draft and proposed draft food additive provisions of the *General Standard for Food Additives (GSFA) (CODEX 192-1995)*** (para. 98(i) and Appendix VII, Parts A-F);
3. **Proposed draft revision of food category 01.1 "Fluid milk and milk products" and consequential changes** (para. 87 and Appendix XII);
4. **Proposed draft amendments to the *International Numbering System for Food Additives*** (para. 110 and Appendix XIII); and
5. **Proposed draft 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)*** (para. 155 and Appendix XV).

### **Other matters for adoption**

6. **Revised food additive sections of the standards for *Cocoa Butter (CODEX STAN 86-1981)*, *Chocolate and Chocolate Products (CODEX STAN 87-1981)*, *Cocoa (Cacao) Mass (Cocoa/Chocolate Liquor) and Cocoa Cake (CODEX STAN 141-1983)* and *Cocoa Powders (Cocoas) and Dry Mixtures of Cocoa and Sugars (CODEX STAN 105-1981)*** (para. 52(i),a) and Appendix V);
7. **Revised food additive provisions of GSFA related to the alignment of the four commodity standards for chocolate and chocolate products** (para 52(i) a); **and the commodity standards identified by the Committee on Fish and Fishery Products (CCFFP)** (para 52(i),b and Appendix VII, Part G and H); and
8. **Amendment to the *Standard for Dairy Fat Spreads (CODEX STAN 253-2006)*** (paras 153).

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](mailto:codex@fao.org)) **before 31 May 2016**.

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## SUMMARY AND CONCLUSIONS

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

### **Matters for Adoption/Approval by the 39<sup>th</sup> 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. 30(i) and Appendix III, Part A);
- Draft and proposed draft food additive provisions of the *General Standard for Food Additives* (GSFA) (para. 98(i) and Appendix VII, Parts A-F);
- Proposed draft revision of food category 01.1 “Milk and Dairy Based Drinks” (renamed “Fluid milk and milk products”) and its sub-categories and consequential changes (para. 87 and Appendix XII);
- Proposed draft amendments to the *International Numbering System for Food Additives* (para. 110 and Appendix XIII); and
- Proposed draft 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) (para. 155 and Appendix XV).

#### **Other matters for adoption**

- Revised food additive sections of the standards for *Cocoa Butter* (CODEX STAN 86-1981), *Chocolate and Chocolate Products* (CODEX STAN 87-1981), *Cocoa (Cacao) Mass (Cocoa/Chocolate Liquor) and Cocoa Cake* (CODEX STAN 141-1983) and *Cocoa Powders (Cocoas) and Dry Mixtures of Cocoa and Sugars* (CODEX STAN 105-1981) (para. 52(i), a) and Appendix V);
- Revised food additive provisions of GSFA related to the alignment of the four commodity standards for chocolate and chocolate products and the commodity standards identified by the Committee on Fish and Fishery Products (CCFFP) (para 52(i), b) and Appendix VII, Part G and H); and
- Amendment to the *Standard for Dairy Fat Spreads* (CODEX STAN 253-2006) (paras 153).

#### **Revocation**

The Committee forwarded for revocation:

- Specifications for aluminium silicate (INS 559), calcium aluminium silicate (INS 556) and glycerol ester of gum rosin (INS 445(i)) (para. 30(ii), Appendix III, Part B);
- Food additive provisions of the GSFA (paras 32(i),(ii), 121(ii), 123(ii) and Appendix VIII); and
- Food additives provisions in commodity standards (paras 32(ii), 121(ii), 126(i) and Appendix VI).

### **Other Matters of Interest to the Commission and FAO and WHO**

The Committee agreed to:

- Prepare a discussion paper on the management of CCFA work (paras 10 and 121(vi));
- Ask information on use levels for adipic acid (INS 355) in various food categories to be provided to the JECFA Secretariat for the purpose of exposure assessment (paras 59 and 102);
- Discontinue work on a number of draft and proposed draft food additive provisions of the GSFA (paras 98 and Appendix X);
- Prepare a discussion paper identifying concerns for the food additive use of nitrates (INS 251, 252) and nitrites (INS 249, 250) for consideration at CCFA49 (paras 61-62);
- Include new food additive provisions in the GSFA at Step 2 for consideration at a future session (para. 98 and Appendix IX);
- Continue with the current practice to address the use of secondary additives by using notes within the current GSFA food category system (para. 136);
- Forward the Priority List of substances proposed for evaluation for endorsement by CAC39 and follow-up by FAO and WHO (para. 121(i) and Appendix XIV).

### **Matters Referred to Codex Committees**

#### The Committee:

#### **All commodity committees**

- Agreed to develop guidelines for commodity committees to undertake work on alignment (para. 52 (ii));

#### **Several commodity committees**

- Requested guidance on the use of food additives in relevant food categories: CCFO and CCPFV (para. 65);
- Recommended the revocation of a number of food additive provisions in commodity standards under their responsibility: CCASIA, CCFFP and CCPFV (paras 121(iii), 126(ii, iii));
- Recommended to revise the text pertaining to flavourings in several standards: CCFFP, CCFO, CCNEA, CCNFSDU and CCPFV (para. 152).

#### **Committee on Spices and Culinary Herbs (CCSCH)**

- Endorsed the food additive provisions in the proposed draft Standard for Thyme and asked CCSCH to clarify the use and restriction of food additives in the proposed draft Standard for thyme (paras 34-35 and Appendix IV).

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

- Informed of the alignment of the provisions for carrageenan (INS 407), citric and fatty acid esters of glycerol (INS 472c) and starch sodium octenyl succinate (INS 1450 in the GSFA with the *Standard for Infant Formula and Formulas for Special Medical Purposes for Infants* (CODEX STAN 72-1981) (para. 76);
- Requested to confirm the technological justification of the use of gellan gum (INS 418) in infant formula (para. 121(v)).

#### **Committee on Fish and Fishery Products (CCFFP)**

- Informed of the decision on sodium sorbate (INS 201) (para. 121 (iv))

#### **Committee on Food Labelling (CCFL)**

- Forwarded the revision of Section 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) for endorsement (para. 148);
- Recommended to consider the revision of Section 4.2.3.4 of the *General Standard for the Labelling of Prepackaged Foods* (CODEX STAN 1-1985) taking into account the above revision (para. 151).

## INTRODUCTION

1. The Codex Committee on Food Additives (CCFA) held its Forty-eighth Session in Xi'an, China, from 14 to 18 March 2016, 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 and Dr Yongxiang Fan, Professor of CFSA, served as co-Chair. The Session was attended by 48 Member countries, one Member organization and 31 international governmental and non-governmental organizations. The list of participants, including FAO, WHO and the Secretariats, is contained in Appendix I to this report.

## OPENING

2. Mr Zhiqiang Zhang, Deputy Director of Food Safety Standards, Risk Surveillance and Assessment Department, on behalf of Mr Xiaotao Jin, Vice-Minister of National Health and Family Planning Commission (NHFPC), opened the Session and extended his warmest welcome to all the participants. In his opening remarks, he said that China had made food safety a high priority in its development plan and had recently taken various actions to strengthen food safety along the entire food chain. The Deputy-Director underscored the importance of the work of CCFA in ensuring the health of consumers and fair trade and reiterated China's willingness to actively participate in the Codex activities.
3. The Representatives of FAO and WHO also addressed the delegates.

### Division of Competence<sup>1</sup>

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

### ADOPTION OF THE AGENDA (Agenda Item 1)<sup>2</sup>

5. The Committee adopted the Provisional Agenda as its Agenda for the Session.
6. The Committee agreed to establish in-session Working Groups (WG), open to all interested members and observers and working in English only, on:
  - (i) 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); matters arising from the Committee on Fish and Fish Products (CCFFP); and identify what would be the next work on alignment (Agenda Item 4a-b);
  - (ii) 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
  - (iii) 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).

### MATTERS REFERRED BY THE CODEX ALIMENTARIUS COMMISSION AND OTHER CODEX SUBSIDIARY BODIES (Agenda Item 2)<sup>3</sup>

7. The Committee considered matters arising from CAC38 and other Committees as contained in [CX/FA 16/48/2](#), and noted that several matters were for information only and while others would be discussed under relevant agenda items.

#### Matters from CCEXEC70

8. On the need to develop an approach for management of its work, the Committee supported the proposal by the Chairperson to develop a concise discussion paper defining broader strategies on how CCFA could prioritise its future work in particular the GSFA and also taking into account specific issues around food additives.
9. The Representative of JECFA supported the Chair's proposal and noted that such an approach would greatly assist JECFA in developing a forward plan to address the CCFA requests for scientific advice.

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<sup>1</sup> [CRD1](#).

<sup>2</sup> [CX/FA 16/48/1](#).

<sup>3</sup> [CX/FA 16/48/2](#); Comments of Indonesia, Senegal and African Union ([CRD6](#)).

## Conclusion

10. The Committee agreed to request China, the host country of CCFA, and the United States of America, the Chair of the Working Group on GSFA, to prepare a concise discussion paper on how CCFA can better manage its work for consideration at its next Session.

## Matters from CCFFP34

11. In response to the request of CCFFP34, the Committee agreed to revise Note 299 of the GSFA to reflect the correct maximum level for phosphates as 440 mg/kg (Appendix VII Part E).

## MATTERS OF INTEREST ARISING FROM FAO/WHO AND FROM THE 80<sup>TH</sup> MEETING OF THE JOINT FAO/WHO EXPERT COMMITTEE ON FOOD ADDITIVES (JECFA) (Agenda Item 3(a))<sup>4</sup>

12. The Representative of WHO, speaking on behalf of FAO and WHO, informed the Committee that the Codex Trust Fund successor initiative (CTF2) had come into effect on 1 January 2016 and that its focus had shifted from providing support for physical participation in Codex meetings, to building strong, solid and sustainable national capacity to engage in Codex activities.
13. The Representative further noted that CTF2 will support multi-year projects in individual countries or groups of countries tailored to meet specific needs, as well as tailored capacity development activities carried out by FAO/WHO at global, regional and sub-regional levels.
14. The Representative informed the Committee that the "Call for Applications" for the first round, had opened on 8 March 2016 and that the Codex Contact Points in eligible countries had been informed of the application process and timelines. She encouraged countries and groups of countries, eligible for support from the Codex Trust Fund, to visit the CTF website ([www.who.int/foodsafety/areas\\_work/food-standard/codextrustfund/en](http://www.who.int/foodsafety/areas_work/food-standard/codextrustfund/en)) where guidelines, tools and materials for preparing and submitting applications are available. The deadline for submission of applications in the on-line system is 3 May 2016.
15. The JECFA Secretariat noted that it would report on the status of JECFA safety assessment of food additives in infant formula at the next session of the Committee.

## 80<sup>th</sup> JECFA meeting (Rome, Italy, 16-25 June 2015)

16. The JECFA Secretariat presented CX/FA 16/48/3, which summarised the main conclusions of the scientific advice arising from the 80<sup>th</sup> JECFA meeting.
17. The JECFA Secretariat noted that JECFA receives requests for scientific advice from several Codex Committees, and that when scheduling evaluations, the existing criteria, on-going Codex work as well as available resources were taken into account. The Secretariat mentioned that access to experts to participate in JECFA was also critical and called on national risk assessment organizations to enable experts to participate in the work of JECFA.
18. The JECFA Secretariat presented the results of the 80<sup>th</sup> JECFA and noted that magnesium stearate (INS 470(iii)) and polyvinyl alcohol (PVA) – polyethylene glycol (PEG) graft copolymer (INS 1209) would be considered under Agenda Item 5e.
19. The JECFA Secretariat explained that an evaluation of exposure of magnesium from all magnesium containing food additives would be advisable.

## Benzoates

20. The Committee considered lowering the current maximum limit (ML) of benzoates in food category 14.1.4 (Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks) of the GSFA to 250-300mg/L.
21. In this respect, the Committee noted that:
  - (i) The current maximum levels were not appropriate, needed to be lowered in order to protect the consumer and the provision was endorsed on an interim basis;
  - (ii) Reduction of benzoates required taking into account more national data as well as the technological need and the need to protect the health of consumers.

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<sup>4</sup> [CX/FA 16/48/3](#); Comments of Egypt, Indonesia, Philippines, Russian Federation, Senegal, African Union ([CRD7](#)) and Kenya ([CRD22](#)).



22. European Union supported the recommendation by JECFA to reduce the ML for benzoates in Food Category 14.1.4. Due to intake concerns raised by JECFA, the Delegation proposed the revocation of the provision pending further discussion by CCFA on the appropriate ML for benzoates in this food category. This view was also supported by Norway.

#### Conclusion

23. The Committee agreed to:
- Request information on use levels and technical justification of benzoates and exposure for consideration by the EWG on GSFA (see para. 98);
  - Revise the ML for benzoates in food category 14.1.4 to 250mg/kg with Note 13 “as benzoic acid” and revise the Note 301 “interim maximum level until CCFA49” and deleted Note 123 (Appendix VII, Part F).

Lipase from *Fusarium heterosporum* expressed in *Ogataea polymorpha* (INS 1104) and Maltotetrahydrolase from *Pseudomonas stutzeri* expressed in *Bacillus licheniformis*

24. The Committee noted that these two enzymes would be included in the database on processing aids (<http://www.ccfa.cc/IPA/>), developed by China.
25. Russian Federation requested more details on unique identifiers of the specific strain of microorganism used for the production of these enzymes.
26. The JECFA Secretariat clarified that information on the specific strain of microorganism, when available, was already included in JECFA publications and that JECFA would address this matter when developing the new guidance for the evaluation of enzymes.

#### Conclusion

27. The final recommendations regarding action required as a result of changes to the status of ADI and other recommendations are summarized in Appendix II to this report.

### PROPOSED DRAFT SPECIFICATIONS FOR IDENTITY AND PURITY OF FOOD ADDITIVES ARISING FROM THE 80<sup>TH</sup> JECFA MEETING (Agenda Item 3(b))<sup>5</sup>

28. The JECFA Secretariat informed the Committee of the main conclusions with regard to specifications for the identity and purity arising from the 80<sup>th</sup> JECFA. In particular the 80<sup>th</sup> JECFA:
- Prepared specifications for six (6) new and nine (9) previously evaluated food additives;
  - Assigned the status *tentative* to four (4) food additives, i.e. silicon dioxide, amorphous (INS 551), sodium aluminium silicate (INS 554), mixed  $\beta$ -glucanase cellulase and xylanase from *Rasamsonia emersonii* and mixed  $\beta$ -glucanase and xylanase from *Disporotrichum dimorphosporum* (interested parties were requested to submit the requested information to the JECFA secretariat before the end of 2016);
  - Withdrew specifications for aluminium silicate (INS 559), calcium aluminium silicate (INS 556) and glycerol ester of gum rosin (INS 445(ii)).
29. The JECFA Secretariat informed the Committee that these specifications had been published in the FAO JECFA Monographs 17, 2015.

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

30. The Committee agreed to:
- Forward the full specifications for food additives to CAC39 for adoption at Steps 5/8 (with omission of Steps 6/7) (Appendix III, Part A);
  - Request CAC39 to withdraw the specifications for aluminium silicate (INS 559), calcium aluminium silicate (INS 556) and glycerol ester of gum rosin (INS 445(i)) (Appendix III, Part B).
31. The Russian Federation expressed their reservation to the inclusion of the specifications for Lipase from *Fusarium heterosporum* expressed in *Ogataea polymorpha* (INS 1104), as in its opinion, insufficient information was given as to the exact identity of the microorganisms.

<sup>5</sup> [CX/FA 16/48/4](#); Comments of Brazil, Chile, European Union, Ghana ([CX/FA 16/48/4 Add.1](#)); Mali, Russian Federation, Senegal, African Union ([CX/FA 16/48/4 Add.2](#)); Egypt, Mali and Senegal ([CRD8](#)); Information from Codex Secretariat ([CRD29](#)).

32. Noting that provisions for aluminium silicate (INS 559) and calcium aluminium silicate (INS 556) were included in both the GSFA and commodity standards, the Committee agreed to recommend CAC39, to revoke the provisions for (Appendices VI, Part A and VIII, Part A):
- (i) Aluminium silicate (INS 559) in Table 1 and 2 of the GSFA (food category 05.3);
  - (ii) Calcium aluminium silicate (INS 556) in Table 1 and 2 of the GSFA (food categories 01.5.1, 01.5.2 and 05.3) and in the Standards for Milk Powders and Cream Powder ([CODEX STAN 207-1999](#)); a Blend of Skimmed Milk and Vegetable Fat in Powdered Form ([CODEX STAN 251-2006](#)); and Edible Casein Products ([CODEX STAN 290-1995](#)).

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

33. The Committee considered the recommendations of the in-session WG on Endorsement and Alignment, chaired by Australia related to the food additive provisions forwarded by the 2<sup>nd</sup> Session of the Committee on Spice and Culinary Herbs (CCSCH2).

#### **Proposed Draft Standard for Thyme (at Step 5)**

34. The Committee endorsed the food additive provisions as proposed by CCSCH2.
35. The Committee further agreed to request CCSCH to clarify the reason: for not including in the food additive section of the Standard, a general reference to the GSFA (i.e. for all anticaking agents listed in Table 3 of the GSFA) as required in the Procedural Manual (Format for Codex Commodity Standards); and for limiting the use of food additives to only three (3) anticaking agents.

#### **Conclusion**

36. The status of endorsement of food additive provisions is presented in Appendix IV.

#### **ALIGNMENT OF THE FOOD ADDITIVE PROVISIONS OF COMMODITY STANDARDS AND RELEVANT PROVISIONS OF THE GSFA (Agenda Item 4b)<sup>7</sup>**

37. Australia, as the Chair, introduced the report of the in-session WG on Alignment ([CRD3](#)), which had made recommendations on: (i) the report of the EWG on Alignment ([CX/FA 16/48/6](#)); (ii) matters referred by CCFPP34; and (iii) future work on alignment.
38. Referring to document [CX/FA 16/48/6](#), the Chair explained that the EWG on Alignment had prepared proposals for the alignment of four commodity standards related to chocolate and cocoa products but could not solve two outstanding issues.
39. The Chair further noted that the in-session WG had addressed:
- (i) Two outstanding issues related to the alignment of polysorbates and the inclusion of three glazing agents in Table 3 using a qualification condition, which could not be solved by the EWG;
  - (ii) Written comments to the EWG report ([CRD10](#) and [28](#)).

#### **Discussion**

40. The Committee considered the recommendations and made the following comments and decisions.  
Recommendation 3 (amendments of commodity standards)
41. The Committee endorsed the recommendation to amend the four commodity standards related to chocolate and cocoa products contained in [CRD3](#) Annex 1.  
Recommendation 4 (amendments of the GSFA)
42. The Committee endorsed the recommendation to amend the GSFA due to alignment with the four commodity standards for chocolate and chocolate products ([CODEX STAN 86-1981](#), [CODEX STAN 87-1981](#), [CODEX STAN 105-1981](#) and [CODEX STAN 141-1983](#)) as outlined in [CRD3](#), Annex 2.

<sup>6</sup> [CX/FA 16/48/5](#); Report of the in-session Working Group on Endorsement/Alignment ([CRD3](#)); Comments of India, Mali, Senegal, Russian Federation and African Union ([CRD9](#)).

<sup>7</sup> [CX/FA 16/48/6](#); List of Standards Developed by Abolished or Adjourned Committees and the Corresponding Food Additive Provisions ([CRD11](#)); Report of the in-session Working Group on Endorsement/Alignment ([CRD3](#)); Comments of Egypt, El Salvador, European Union, India, Indonesia, Malaysia, Norway, Russian Federation, Senegal, African Union ([CRD10](#)), Japan ([CRD28](#)).

43. In view of the completion of the work on alignment of the four commodity standards related to chocolate and cocoa products and noting that the PWG on the GSFA had not considered a number of provisions in food categories related to these standards (i.e. food categories 5.0 and 5.1), the Committee agreed to refer these provisions to the EWG on the GSFA (see para. 98).

#### Recommendation 5 (Matters from CCFFP)

44. The Committee noted that due to time constraint, the WG had considered only the CCFFP alignment work related to the *Standard for Smoked Fish, Smoke-flavoured Fish and Smoke-dried Fish* ([CODEX STAN 311-2013](#)), in which products the corresponding food additive provisions of the GSFA (food category 9.2.5) were not technologically justified.
45. In view of the broad scope of the *Standard for Smoked Fish, Smoke-flavoured Fish and Smoke-dried Fish* ([CODEX STAN 311-2013](#)) the WG had some discussion on whether the restriction on the use of these food additives should be for all smoked fish or limited to those covered by the *Standard*.
46. As it was not possible to define whether the restriction also applied to the non-standardised products, the Committee agreed:
- (i) To revise Note 22 to read: "For use in non-standardised smoked fish products only, as defined in Section 1 of the *Standard for Smoked Fish, Smoke-flavoured Fish and Smoke-dried Fish* ([CODEX STAN 311-2015](#))"; and
  - (ii) That the EWG on the GSFA (para. 98) would request information on the use of food additives associated with Note 22 in non-standardised products as defined in Section 1 of the *Standard for Smoked Fish, Smoke-flavoured Fish and Smoke-dried Fish* ([CODEX STAN 311-2015](#)), with the understanding that relevant provisions would be discontinued / revoked if information is not provided. It was noted that if information on use and technological justification for provisions for colours were provided those provisions would be maintained in the GSFA at the current step.

#### Recommendation 6 (Future work on alignment)

47. The Committee endorsed the WG recommendation to prioritise future work on alignment and give first priority to the finalisation of the alignment of the standards for fish and fishery products (23 standards) and for processed fruits and vegetable (alignment by CCPFV not yet completed); followed by the standards for sugars (one standard) and for individual cheeses (19 standards for which IDF has done some preliminary work).
48. With regard to the standards for fish and fish products, the Committee noted that CCFFP had completed work on alignment of the 34 standards for fish and fishery products, which covered a wide range of products and agreed to the proposal of the Chair of the WG on alignment to start work on the ten (10) standards corresponding to FC 09.2.1 "Frozen fish, fish fillets, and fish products, including molluscs, crustaceans and echinoderms" and FC 09.2.2 "Frozen battered fish, fish fillets, and fish products, including molluscs, crustaceans and echinoderms".

#### Recommendation 7 (Guidelines on alignment work undertaken by commodity committees)

49. The Committee endorsed the recommendation that the EWG develop concise guidelines for commodity committees to undertake work on alignment, for consideration at its next session.

#### Others

50. The Committee noted that the WG had no time to address the request of CCFFP34 on the provisions for ethylene diamine tetra acetates (INS 385, 386) in the *Standard for Canned Shrimps or Prawn* ([CODEX STAN 37-1981](#)) and agreed to refer this matter to the EWG on Alignment.
51. One delegation highlighted the need to revise the decision tree tool for alignment to address the alignment of standards with 1:1 correspondence with the food category of the GSFA to facilitate alignment efficiently.

#### **Conclusion**

52. The Committee agreed to:
- (i) Forward to CAC39 for adoption:
    - a) Revised food additive sections of the *Standards for Cocoa Butter* ([CODEX STAN 86-1981](#)), for *Chocolate and Chocolate Products* ([CODEX STAN 87-1981](#)), for *Cocoa (Cacao) Mass (Cocoa/Chocolate Liquor) and Cocoa Cake* ([CODEX STAN 141-1983](#)) and *Cocoa Powders (Cocoas) and Dry Mixtures of Cocoa and Sugars* ([CODEX STAN 105-1981](#)) (Appendix V); and
    - b) Revised food additives provisions of the GSFA related to the alignment of the four commodity standards for chocolate and chocolate products and the commodity standards identified by CCFFP (Appendix VII, Part G and H).

- (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:
- a) Prepare proposals for the alignment of the ten (10) standards for frozen fish products under F.C 9.2.1 and 9.2.2: *Standards for Fresh and Quick Frozen Raw Scallop Products* ([CODEX STAN 315-2014](#)); *Quick Frozen Fin-Fish, Uneviscerated and Eviscerated* ([CODEX STAN 36-1981](#)); *Quick Frozen Shrimps or Prawns* ([CODEX STAN 92-1981](#)); *Quick Frozen Lobsters* ([CODEX STAN 95-1981](#)); *Quick Frozen Blocks of Fish Filets* ([CODEX STAN 165-1989](#)); *Quick Frozen Fish Fillet* ([CODEX STAN 190-1995](#)); *Quick Frozen Raw Squid* ([CODEX STAN 191-1995](#)); *Raw and Bivalve Molluscs* ([CODEX STAN 292-2008](#)); *Live Abalone and Raw Fresh Chilled or Frozen Abalone for Direct Consumption or for Further Processing* ([CODEX STAN 312-2014](#)); and *Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Filets – Breaded and in Batter* ([CODEX STAN 315-2014](#));
  - b) Develop guidelines for commodity committees to undertake work on alignment;
  - c) Consider the work that could not be addressed by the CCFA48 on:
    - 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 254-2007](#)), for *Preserved Tomatoes* ([CODEX STAN 13-1981](#)), for *Processed Tomato Concentrates* ([CODEX STAN 57-1981](#)) and for *Table Olives* ([CODEX STAN 66-1981](#)).
    - the alignment of the provisions for ethylene diamine tetra acetates (INS 385, 386) in the *Standard for Canned Shrimps or Prawn* ([CODEX STAN 37-1981](#)) as requested by CCFFP34.

#### **GENERAL STANDARD FOR FOOD ADDITIVES (Agenda Item 5)<sup>8</sup>**

53. The Committee noted that the Physical Working Group (PWG) on the GSFA, held immediately before the plenary session, chaired by the United States of America, had made recommendations on Agenda Items 5a, 5b, 5c, 5d and 5e.
54. The Committee also noted that the PWG made recommendations for 418 provisions of the GSFA (272 for adoption, 76 for discontinuation and 70 new).
55. The Committee considered recommendations 1-14 of the PWG ([CRD2](#)), made decisions and commented as follows:

#### **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 (OUTSTANDING FROM CCFA47) (Agenda Item 5a)<sup>9</sup>**

##### Recommendation 1

56. The Committee endorsed the recommendations regarding the adoption at Step 8 or Step 5/8 of the draft and proposed draft provisions for Table 1 and 2 in food categories 01.2 through 08.4 with the exclusion of provisions for food additives with “colour” or “sweetener” function and agreed to the following changes:
- (i) To include the provisions for: propylene glycol alginate (INS 405) in food category 01.7 “Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)” at a max level of 6000 mg/kg; and for stearyl lactylates (INS 481(i), 482(i)) in food category 02.3 “Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products on fat emulsions” at a max level of 3000 mg/kg, which had been inadvertently omitted;
  - (ii) To add note 15 “On fat or oil basis” to the provisions for tocopherols (INS 307a, b, c) in food categories 3.0 “Edible ices, including sherbet and sorbet” and 6.2.1 “Flours” for further clarity;
  - (iii) To revise the provision for sucrose oligoesters, type I and type II (INS 473a) to 5000 mg/kg associated with Note NN2 “Singly or in combination: INS 473, 473a and 474”, for consistency with the decision to align the use of sucrose ester of fatty acid (INS 473), sucrose oligoesters, type I and type II (INS 473a) and sucroglycerides (INS 474) which share the same ADI;

<sup>8</sup> Report of physical Working Group on the GSFA ([CRD2](#)); Comments of ISDI ([CRD12](#)).

<sup>9</sup> [CX/FA 16/48/7](#); Comments of China, European Union, India, Indonesia, Japan, Malaysia, Philippines, Republic of Korea, Russian Federation, Senegal, Thailand, African Union, EFEMA ([CRD13](#)), Egypt ([CRD25](#))

(iv) To replace Note 211 “For use in noodles only” associated with the provision for propylene glycol alginate (INS 405) in food category 06.4.1 “Fresh pastas and noodles and like products” with note NN24 “For use in noodles, skin or crusts for spring rolls, wonton, and shou mai only” as the same note was associated with other food additives with the same functions, i.e. INS 473, 473a and 474.

57. In response to the concern of one delegation on the provision for tartrates (INS 334, 335(ii), 337) in food category 5.2 “Confectionary including hard and soft candy, nougats, etc. other than food category 05.1, 05.3 and 05.4”, the Committee noted that members and observers could submit proposals for revision of the GSFA food additive provisions in response to the CL for new and/or revision of the GSFA food additive provisions.

#### Recommendations 2 and 3

58. The Committee endorsed the recommendations regarding: (i) discontinuation of work on the draft and proposed draft provisions contained in [CRD2](#) Appendix 2; and (ii) consideration by the EWG on the GSFA (para. 98) of the draft and proposed draft provisions contained in [CRD2](#) Appendix 4.

#### Recommendation 4

59. The Committee endorsed the recommendation that (i) the Codex Secretariat issue a CL with a deadline of November 2016 requesting information on use levels for adipic acid (INS 355) in various food categories to be provided to the JECFA Secretariat for the purpose of exposure assessment; and (ii) CCFA49 discontinue work on the draft and proposed draft provisions for which information would not be provided.

#### Recommendation 5

60. The JECFA Secretariat clarified that the basis for the ADI was on toxicological considerations of the nitrates and nitrites as such and that while nitrosamine formation was considered, it did not form the basis for the ADI. The formation of nitrosamines in the body or in foods was well known and could occur also from nitrates and nitrites occurring naturally in food and not only from their use as food additives. Therefore, nitrates and nitrites when used as food additives should be used at the minimum levels needed to achieve the functional purpose. Risk / benefit consideration were important because the use of nitrates and nitrites as a preservative was intended to improve the microbiological safety of the product.

61. In this regard, the Committee agreed that the Netherlands would prepare a discussion paper identifying concerns for the food additive use of nitrates (INS 251, 252) and nitrites (INS 249, 250) for consideration at CCFA49.

62. The Committee also agreed that the scope of the discussion paper would address issues related in particular to:

- (i) The expression of Maximum Use Levels as ingoing amount and/or residual amount taking into account the feasibility of controls, preserving effect (in particular the inhibitory activity against *C. botulinum*) and possible formation of nitrosamines
- (ii) The technological need seeking a balance between the benefits (microbiological safety, desired effect on colour and flavour) and risks (formation of nitrosamines) taking into account existence of effective alternatives
- (iii) Appropriate levels taking into account the ADI's for nitrites and nitrates and the discussion on point (i) and (ii) above.

63. The Committee further noted that the discussion paper would be prepared with inputs from the JECFA Secretariat and would be issued well in advance in order to allow an informed discussion at CCFA49.

#### Recommendation 6

64. The Committee endorsed the recommendation regarding the request for guidance from commodity committees on the use of food additives in relevant food categories.

65. In particular the Committee agreed to request the:

- (i) Committee on Fats and Oils (CCFO) for guidance on the use in food categories:
  - a) 02.1.2 “Vegetable fats and oils” of:
    - emulsifiers in general and polyglycerol esters of fatty acids (INS 475), polyglycerol esters of interesterified ricinoleic acid (INS 476), propylene glycol alginate (INS 405), sorbitan esters of fatty acids (INS 491- 495) and stearyl lactylates (INS 481 (i), 482 (i)) specifically
    - acidity regulators in general and tartrates (INS 334, 335 (ii), 337) specifically;
  - b) 02.1.3 “Lard, tallow, fish oil, and other animal fats” of:



- emulsifiers in general and polyglycerol esters of fatty acids (INS 475), polyglycerol esters of interesterified ricinoleic acid (INS 476) and propylene glycol alginate (INS 405) specifically
  - tartrates (INS 334, 335 (ii), 337) as acidity regulators.
- (ii) Committee on Processed Fruits and Vegetables (CCPFV) for guidance on the use in food categories:
- a) 04.1.2 “Processed fruit” of:
    - antioxidants in processed fruit in general and the use of tocopherols (INS 307a, b, c), specifically in standardized and non-standardized foods for all subcategories
  - b) 04.1.2.2 “Dried fruit” of:
    - acidity regulators (general use), and tartrates (INS 334, 335 (ii), 337) specifically, in products conforming to [CODEX STAN 177-1991](#)
  - c) 04.1.2.3 “Fruit in vinegar, oil or brine” of:
    - tartrates (INS 334, 335 (ii), 337) as acidity regulators in products conforming to [CODEX STAN 260-2011](#)
  - d) 04.1.2.5 “Jams, jellies, marmalades” of:
    - propylene glycol alginate (INS 405) as a thickener in products conforming to [CODEX STAN 296-2009](#)
  - e) 04.1.2.6 “Fruit based spreads (e.g. chutney) excluding products of food category 04.1.2.5” of:
    - tartrates (INS 334, 335 (ii), 337) as acidity regulator in products conforming to [CODEX STAN 160-1987](#)
66. In concluding consideration of the recommendations related to Agenda Item 5a, the Committee noted that the PWG had not considered a number of draft and proposed draft provisions for Table 1 and 2 in food categories 01.2 through 08.4 related to: (i) multiple subcategories of food category 5.1 “Cocoa products and chocolate products including imitations and chocolate substitutes” (Agenda Item 4b); and (ii) provisions which might correspond to secondary additive uses (Agenda Item 8).
67. The Committee further noted that the EWG on the GSFA (para. 98) would consider the draft and proposed draft provisions for polydimethyl siloxane (INS 900a), propylene glycol esters of fatty acids (INS 477), and sucrose esters of fatty acids (INS 473) in food categories 06.8.1 “Soybean-based beverages”, 06.8.2 “Soybean-based beverage film”, 06.8.3 “Soybean curd (tofu)”, 06.8.4 “Semi-dehydrated soybean curd”, 06.8.5 “Dehydrated soybean curd (kori toku)”, 06.8.6 “Fermented soybeans (e.g. natto, tempe)” and 06.8.7 “Fermented soybean curd”.

#### **USE OF NISIN (INS 234) IN FOOD CATEGORY 08.3.2 IN GENERAL, AND SPECIFICALLY IN PRODUCTS CONFORMING TO THE CORRESPONDING COMMODITY STANDARDS (Agenda Item 5b)<sup>10</sup>**

##### Recommendation 7

68. The Committee endorsed the recommendations for adoption of the proposed draft provisions for nisin (INS 234) contained in [CRD2](#) Appendix 1, Part B.
69. The Russian Federation noted their reservation to this recommendation.

#### **PROPOSED DRAFT PROVISION FOR QUILLAIA EXTRACTS (INS 999 (I), (II)) IN FOOD CATEGORY 14.1.4 (Agenda Item 5c)<sup>11</sup>**

##### Recommendations 8 and 9

70. The Committee endorsed the recommendations regarding: (i) revision of existing adopted provisions for quillaia extracts (INS 999(i), (ii)) in food category 14.1.4 contained in [CRD2](#) Appendix 1 Part C; and (ii) discontinuation of work on the draft provisions for quillaia extracts (INS 999(i),(ii)) contained in [CRD2](#) Appendix 2 Part B.

<sup>10</sup> [CX/FA 16/48/8](#); Comments of China, Nigeria, Russian Federation, Senegal, African Union and IFAC ([CRD13](#)).

<sup>11</sup> [REP15/FA](#) Appendix IX, Part A; Comments of Brazil, Chile, Colombia, Mexico ([CX/FA 16/48/9](#)), Costa Rica, India, Senegal, Thailand, African Union ([CX/FA 16/48/9 Add.1](#)), Indonesia ([CRD14](#)) and Egypt ([CRD25](#))

**USES AND USE LEVELS OF PAPRIKA EXTRACT (INS 160c(ii)) (Replies to CL 2015/9-FA Part C, Point 8) (Agenda Item 5d)<sup>12</sup>**Recommendation 10

71. The Committee endorsed the recommendation to discard the proposed new provisions for paprika extracts (INS 160 c(ii)).
72. The Committee noted that information provided in support of new provisions for paprika extracts were limited as CL 2015/9-FA did not specify the information to be provided according to the criteria set in the Procedural Manual. Therefore, the Committee invited members and observers to resubmit the proposals in response to the CL for new and/or revision of the GSFA food additive provisions and to specify the reporting basis of the proposed provisions.

**PROPOSALS FOR NEW AND/OR REVISION OF FOOD ADDITIVE PROVISIONS (REPLIES TO CL 2015/12-FA) (Agenda Item 5e)<sup>13</sup>**Recommendation 11

73. The Committee endorsed the recommendations of the PWG concerning the inclusion in the GSFA at Step 2 of the new provisions as contained in [CRD2](#) Appendix 3.

Recommendation 12

74. The Committee endorsed the recommendations of the PWG concerning the adoption of the provisions for magnesium stearate (INS 470(iii)) in Table 3.

Recommendation 13

75. The Committee endorsed the recommendations of the PWG concerning the adoption of carrageenan (INS 407), citric and fatty acid esters of glycerol (INS 472c) and starch sodium octenyl succinate (INS 1450), as contained in [CRD2](#) Appendix 1 Part D, and agreed to add note F “As consumed” to the provisions for carrageenan to address the concern on the need to introduce a maximum limit for concentrated formulas.
76. The Committee further agreed to inform the Committee on Nutrition and Food for Special Dietary Uses (CCNFSDU) of the alignment of these provisions in the GSFA with the *Standard for Infant Formula and Formulas for Special Medical Purposes for Infants* ([CODEX STAN 72-1981](#)).

Recommendation 14

77. The Committee endorsed the recommendations of the PWG concerning the discard of a number of proposals for new provisions.

**PROPOSED DRAFT REVISION OF FOOD CATEGORY 01.1 “MILK AND DAIRY-BASED DRINKS” AND ITS SUB-CATEGORIES (Agenda Item 5f)<sup>14</sup>**

78. New Zealand, as the Chair, introduced the report of the EWG ([CX/FA 16/48/12](#)) and explained that, in order to facilitate the plenary discussion, they had prepared [CRD17](#), which contained a revised proposal for the revision of food category 01.1.

**Discussion**

79. The Committee agreed to base its discussion on [CRD17](#) and considered the following issues:
- (i) Revision of the title of the food categories to appropriately reflect the products in the descriptors
  - (ii) The use of the terms “milk based drinks” and “fluid milks”
  - (iii) The inclusion of fermented milks (covered by the *Standard for Fermented Milks* ([CODEX STAN 243-2003](#))) in the appropriate food categories

<sup>12</sup> [CL2015/9-FA](#); Comments of IACM, NATCOL ([CX/FA 16/48/10](#)), Russian Federation, IACM, NATCOL ([CX/FA 16/48/10 Add.1](#)), China, Indonesia, Japan, Republic of Korea, IACM ([CRD15](#)) and Egypt ([CRD25](#))

<sup>13</sup> [CL2015/12-FA](#); Comments of Japan, Russian Federation, CEFIC, IADSA, ISDI ([CX/FA 16/48/11](#)), Senegal, Russian Federation, African Union, ISDI ([CX/FA 16/48/11 Add.1](#)), IFAC ([CRD16](#)), Kenya ([CRD22](#)), CEFIC ([CRD25](#)); Revised proposal from Japan ([CRD26](#)).

<sup>14</sup> [CX/FA 16/48/12](#); Revised Proposal from New Zealand ([CRD17](#)); Comments of Argentina, Brazil, Ecuador, European Union, Ghana, Japan, Malaysia, Mexico, Nicaragua, Thailand, United States of America, IDF ([CX/FA 16/48/12 Add.1](#)), India, Indonesia, Mali, Nigeria, Philippines, Russian Federation, Senegal, African Union ([CX/FA 16/48/12 Add.2](#)), Egypt, El Salvador, Philippines and Senegal ([CRD18](#)).

80. As the result of the discussion, the Committee agreed: i) to revise the titles and descriptors of food categories 01.1, 01.1.1, 01.1.3, 01.1.4, to include a new food category 01.1.2 “Other fluid milks (plain)” and ii) to include plain drinks based on fermented milk in food category 01.2.1 “Fermented milks (plain)” as they share the same food additive provisions according to the *Standard for Fermented Milks* ([CODEX STAN 243-2003](#)).
81. The Committee noted that if fluid milks and fluid milk drinks in the new food category 01.1.2 were found to have significantly different food additive needs it might be necessary in the future to address these differences either through the use of notes or a further revision of the food category.
82. A consequential revision of food category 01.0 was agreed to allow “plain products” in the new food category 01.1.2 to contain non-dairy ingredients that do not intentionally impart flavour.
83. The Committee noted that the scope of the renamed food categories (i.e. 01.1, 01.1.1, 01.1.3, 01.1.4) had not substantially changed and, therefore it was not necessary to revoke and/or discontinue the provisions currently included therein but only to verify their appropriateness. However, the Committee noted that the new food category 01.1.2 “Other fluid milks (plain)” needed to be populated.
84. The Committee further noted that the revision of the food category 01.1 and its subcategories implied a number of consequential changes (of editorial nature) to the titles and descriptors of other food categories (such as 01.0, 01.2.1, 01.2.1.1, 01.4), Annex to Table three and Annex C of the GSFA.

### Conclusion

85. The Committee agreed to:
- (i) Forward the revised food category 01.1 (Fluid milk and milk products) and its subcategories and consequential changes to CAC39 for adoption;
  - (ii) Request the EWG on the GSFA to consider the appropriateness of food additive provisions (adopted and in the Step process) in the renamed food categories 01.1, 01.1.1, 01.1.3 and 01.1.4.
86. The Committee further noted that proposals for inclusion of food additive provisions in the new food category 01.1.2 “Other fluid milks (plain)” should be submitted in response to the CL requesting proposals for new and/or revision of adopted food additive provisions in this food category.

### Status of the revision of food category 01.1 “Milk and dairy-based drinks” and its sub-categories (N14-2015)

87. The Committee agreed to forward the proposed draft revision of food category 01.1 (renamed fluid milk and milk products) and its sub-categories, and consequential changes to CAC39 for adoption at Step 5/8 (with omission of Steps 6/7) (Appendix XII).

### DISCUSSION PAPER ON THE USE OF SPECIFIC FOOD ADDITIVES IN THE PRODUCTION OF WINE (Agenda Item 5g)<sup>15</sup>

88. France, as Chair of the EWG, introduced [CX/FA 16/48/13](#) and [CRD 19](#), and noted that the work on food additives in wine had been under consideration since CCFA45; and that the previous two sessions of CCFA; agreed to remove from consideration uses of food additives that were not technologically justified for use in wine; and also noted that the concern on the use of food additives in this product was not about safety but about the technological justification of the provisions. He explained that the mandate of the EWG was to examine the reasons for using two approaches i.e. numerical basis and GMP in this food category and propose a common approach. He observed that the report, although not requested, had also made two recommendations to address the issues.
89. The Observer from the Organisation Internationale de la Vigne e du Vin (OIV) explained that OIV was an intergovernmental organisation of both scientific and technical nature for setting standards in the field of viticulture and oenology and represented 85% of the wine production and trade in the world. The President of the OIV further noted that OIV numerical values were based on scientific evidence and called for closer collaboration between Codex (CCFA) and OIV to avoid duplication of different international standards for grape wine.
90. The Chairperson, proposed to the Committee to consider the two recommendations.

### Discussion

91. The Committee agreed with the proposal of the Chairperson to consider each of the two sentences in the footnote separately under recommendation 1 for additives with ADI not specified.

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<sup>15</sup> [CX/FA 16/48/13](#); Comments of Chile, Ghana, Indonesia, Nigeria, Russian Federation, Senegal, African Union, OIV, Oenoppia ([CRD19](#)), Uruguay ([CRD32](#)); Statement of OIV President ([CRD34](#)).



*Sentence 1: "The Maximum level of the additive in grape wine set as Good Manufacturing Practice must prevent (i) the modification of the natural and essential characteristics of the wine and (ii) a substantial change in the composition of the wine"*

92. The Committee generally agreed on those principles as related to use of food additives in grape wine production and corrected one error in the recommendation.
93. The Committee noted the following views expressed by members and observers:
- (i) The intent of use of additives at GMP level in grape wine production should not be "to prevent" modifications of essential characteristics of the wines" but should rather be "not to result in" substantial change in the characteristics of the wine;
  - (ii) The general principles on GMP set out in this sentence were acceptable as long as these were linked to additional provisions in the footnote for which there was no consensus.

*Sentence 2: "Guidance on GMP from Internationally recognised bodies"*

94. The Committee considered the second sentence and noted the following views expressed by members and observers:
- (i) Numerical values should be based on science and take into consideration levels set by international organisations such as OIV, FIVS (Fédération internationale des vins et spiritueux), JECFA;
  - (ii) The use of food additives in grape wine should be consistent with OIV recommendations as OIV had the competence in this area and the necessary flexibility to allow continued adaptation of use of additives in wine to climate change or to the consumer demand;
  - (iii) Wine is a complex product whose "value" needed preservation and protection through ethical use of food additives;
  - (iv) Codex had a well-defined status under the WTO SPS and TBT Agreements and it has well laid down rules for developing standards;
  - (v) Codex should not depend on other organisations outside its confines;
  - (vi) The Codex Procedural Manual provides for cooperation and harmonisation of standards between Codex and other International Intergovernmental and Non-Governmental Organisations; and specifies the condition for such collaboration in Section 7 of the Procedural Manual. Cooperation with OIV which represents 85% of the wine producing countries provides an opportunity to assist in reducing apparent trade barriers that could result in absence of standards in this area;
  - (vii) The words "International Organisation" as used in the recommendation are not clear and have no definition in Codex; and the reference to JECFA is unnecessary as the Preamble to the GSFA was very clear on the role of JECFA in determination of ADI; and that JECFA does not establish GMP.
95. The Committee could agree generally on the use of food additives with ADI no specified at GMP level in grape wine as set out in the recommendation 1; however there was no consensus on the footnote. Several Members consider that GMP was acceptable only as long as it was linked to a footnote specifying clearly that the use of additives in wine shall be consistent with the OIV recommendations. Other delegations were of the opinion that the footnote should not defer decisions outside the Codex Alimentarius Commission.
96. The Codex Secretariat explained that cooperation with other organisations was within the mandate of Codex and that Codex has excellent collaboration with OIV. Furthermore, Codex texts include references to other international organisations, however the decision to include such reference rests with the Codex Commission.

### **Conclusion**

97. The Committee noted the divergent views expressed by delegations on recommendation 1, and agreed with the proposal to re-establish an EWG, chaired by the European Union and co-chaired by Australia, open to all Members and Observers, and working in English only, with the following Terms of Reference:
- Taking account of the issues identified in [CX/FA 16/48/13](#), and the positions expressed at the CCFA48 and in the various CRDs, including the EWG co-chair recommendations for food additives in wine (FC 14.2.3):
- (i) Develop and analyse recommendations for the amendment of the GSFA with respect to food additives in wine.
  - (ii) Consider provisions for food additive belonging to the following functional classes: acidity regulators, stabilizers and antioxidants.

**GENERAL CONCLUSION FOR AGENDA ITEM 5**

98. The Committee agreed to:
- (i) Forward to CAC39, the draft and proposed draft food additive provisions of the GSFA, for adoption at Step 8 and Step 5/8 (Appendix VII)<sup>16</sup>;
  - (ii) Include a number of food additive provisions at Step 2 in the GSFA (Appendix IX)<sup>17</sup>;
  - (iii) Discontinue work on a number of draft and proposed draft food additive provisions of the GSFA (Appendix X)<sup>18</sup>;
  - (iv) Request clarity from corresponding commodity committees as discussed in para. 65.
99. The Committee noted the reservations of:
- (i) European Union and Norway to the adoption of the provisions for lauric arginate ethyl ester (INS 243) and nisin (INS 234) due to potential intake concerns; and
  - (ii) Russian Federation to the adoption of the provisions for nisin (INS 234) as in their opinion: nisin could promote resistance of pathogenic microorganisms against antibiotics; and was not technologically justified.
100. The Committee further noted that recommendations for revocation of food additive provisions in the GSFA resulting from the discussion of Agenda Items 3b, 7a and 7b were compiled in Appendix VIII.

**Work for CCFA49**EWG on the GSFA

101. 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:
- (i) Request information and justification on the proposed food additives provisions held at the current session (Appendix XI)<sup>19</sup>;
  - (ii) Request information on use levels and technical justification for the use of benzoates in food category 14.1.4 (Agenda Item 3a);
  - (iii) Request information on the use of food additive in food categories 5.0 and 5.1 and related sub-categories (see Agenda Item 4b);
  - (iv) Request information on the use of food additives associated with Note 22 in non standardised food as defined in Section 1 of the *Standard for Smoked Fish, Smoke-flavoured Fish and Smoke-dried Fish (CODEX STAN 311-2015)* (Agenda Item 4b);
  - (v) Consider the appropriateness of the food additive provisions (adopted and in the Step process) in the renamed food categories 01.1, 01.1.1, 01.1.3 and 01.1.4 (Agenda Item 5f).

PWG on the GSFA

102. The Committee agreed to establish a PWG which would meet immediately prior to CCFA49 and will be chaired by the United States of America and work in English only, to consider and prepare recommendations for the Plenary on:
- (i) The report of the EWG on the GSFA;
  - (ii) Comments submitted in responses to the CL requesting information on use and use levels of adipic acid (INS 355) (Agenda Item 5a); and
  - (iii) New proposals for entry or revision of food additive provisions of the GSFA (replies to CL).

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<sup>16</sup> Recommendations for adoption arising from Agenda Items 5a and 2.

<sup>17</sup> Recommendations related to Agenda Item 5e.

<sup>18</sup> Recommendations for discontinuation related to Agenda Items 5a and 5c.

<sup>19</sup> Provisions related to Agenda Items 5a and 3a.

**PROPOSED DRAFT REVISION TO THE *INTERNATIONAL NUMBERING SYSTEM (INS) FOR FOOD ADDITIVES (CAC/GL 36-1989)* (Agenda Item 6)<sup>20</sup>**

103. Iran, as the Chair, introduced the report of the in-session WG on INS ([CRD4](#)).

**Discussion**

104. The Committee considered recommendations of the WG and made the following comments and decisions:

Recommendations 1 and 2

105. The Committee endorsed the recommendations related the inclusion of additional technological purposes in Section 2 of the INS (Table of Functional Classes, Definitions and Technological Purposes to the INS).

Recommendations 3-5

106. The Committee endorsed the recommendations related changes to Sections 3 and 4 of the INS.

107. The JECFA Secretariat clarified that the ADI for protease from *Streptomyces fradiae* had been withdrawn due to insufficient toxicological data, but that the *specification* had been maintained.

Recommendation 6

108. The Committee endorsed the recommendation related to changes to functional classes and technological purposed for existing food additives in the INS.

**Conclusion**

109. The Committee agreed to the proposed revision and to establish an EWG, led by Iran, open to all Members and Observers and working in English only, to consider the replies to the CL requesting proposals for changes and/or additions to the INS.

**Status of the amendment to the *International Numbering System (INS) for Food Additives (CAC/GL 36-1989)***

110. The Committee agreed to forward the proposed draft amendments to the INS to CAC39 for adoption at Step 5/8 (with omission of Steps 6/7) (Appendix XIII).

**PROPOSALS FOR ADDITIONS AND CHANGES TO THE PRIORITY LIST OF SUBSTANCES PROPOSED FOR EVALUATION BY JECFA (REPLIES TO CL 2015/11-FA) (Agenda Item 7a)<sup>21</sup>**

111. Canada, as the Chair, introduced the report of the in-session WG on Priority ([CRD5](#)), which had considered: (i) the priority list of substances proposed for evaluation by JECFA; and (ii) the matter referred by CCFFP34 related to sodium sorbate (INS 201). The Chair noted that the side-event, organised by the JECFA Secretariat prior to the WG meeting, had been helpful.

112. The Committee considered [CRD5](#) and made the following comments and decisions:

**Priority List of Substance proposed for evaluation by JECFA**

113. The JECFA Secretariat pointed out that there was a very long list of requests for scientific advice, whose consideration required at least three JECFA meetings. The JECFA Secretariat explained that at the moment, it was not clear when all the requests would be addressed by JECFA. Therefore, there was a need for CCFA to better prioritize the requests and to evaluate their technological need. The JECFA Secretariat suggested including these aspects in the paper on CCFA work management to be prepared by China and USA (Agenda Item 2).

114. The JECFA Secretariat also clarified that: the deadline of December 2016 for the submission of data was only indicative; and data should only be submitted in response to a call for data.

Potassium bisulfite (INS 228)

115. The Committee agreed to remove potassium bisulfite (INS 228) from the priority list noting that it would no longer be supported by the sponsor. The Committee further noted that provisions for potassium bisulfite needed to be removed from Table 1 and 2 of the GSFA and from the food additives section of four standards.

<sup>20</sup> [CL 2015/10-FA](#); [CX/FA 16/48/14](#); Comments of Brazil, Ecuador, Malaysia, United States of America, IDF ([CX/FA 16/48/14 Add.1](#)); India, Nigeria, Russian Federation, Senegal, African Union ([CX/FA 16/48/14 Add.2](#)); Indonesia and Republic of Korea ([CRD20](#)); Report of the in-session Working Group on INS ([CRD4](#))

<sup>21</sup> [CL 2015/11-FA](#); Report of In-session WG on Priority List ([CRD5](#)); Comments of European Union, Japan, Sudan, Switzerland, United States of America, CEFIC, ETA, IACM, ISDI ([CX/FA 16/48/15](#)), South Sudan, ISDI ([CX/FA 16/48/15 Add.1](#)), Burkina Faso, Chad, Eritrea, Ethiopia, Guinea, Niger, Nigeria, Senegal, South Sudan, Sudan, African Union, AIPG ([CRD21](#)) and AIDGUM ([CRD31](#))

Gum Arabic

116. The Committee agreed to remove the gum Arabic from the priority list as the information submitted by the sponsor did not include any technological justification. Referring to [CRD21](#), Sudan reiterated that their request was not to have an evaluation of a new gum Arabic but rather to revise the current specifications that merged gum Arabic from *Acacia senegal* with gum Thala from *Acacia seyal*. Other Members reiterated their views not in support of the request put forward by Sudan.
117. The JECFA Secretariat clarified that the decision for a need of a new or revised specification for gum Arabic was the prerogative of CCFA and not JECFA.

Ferric orthophosphate and ferric pyrophosphate

118. The Committee endorsed the recommendation of the WG not to include ferric orthophosphate and ferric pyrophosphate in the priority list as these two substances were intended for use as nutrient sources and therefore did not fall within the mandate of CCFA.

**Process for submission of data**

119. The Committee endorsed the recommendations that CCNFSDU needed to confirm the technological need of food additives intended for use in infant formula prior to the inclusion in the CCFA priority list.
120. It was agreed that (i) for CCFA48, the request for CCNSFDU confirmation of the technological justification for gellan gum (INS 418) would be requested through the matters referred document, prepared by the Codex Secretariat; and (ii) for future requests, it will be the sponsors' responsibility to obtain CCNFSDU confirmation before submitting the request to CCFA.

**Conclusion**

121. The Committee agreed to:
- (i) Forward the Priority List of Substances Proposed for Evaluation by JECFA for endorsement by CAC39 and follow-up by FAO and WHO (Appendix XIV);
  - (ii) Recommend CAC39 to revoke the food additive provision for potassium bisulfite (INS 228) from the listing of sulphite in Table 1 and 2 the GSFA and from the *Standard for Instant Noodles* ([CODEX STAN 249-2006](#)) (Appendices VI, Part B and VIII, Part B );
  - (iii) Request the following committees to consider removing the provision for potassium bisulfite (INS 228) from the following standards:
    - a) *Standard for Quick Frozen Lobsters* ([CODEX STAN 95-1981](#)) (CCFFP);
    - b) *Standard for Jams, Jellies and Marmalades* ([CODEX STAN 296-2009](#)) (CCPFV);
    - c) *Regional Standard for Chilli Sauce* ([CODEX STAN 306R-2011](#)) (CCASIA)
  - (iv) Inform CCFFP that sodium sorbate (INS 201), had been put on the priority list of substances for evaluation by JECFA (for both specification and safety assessment), pending confirmation by CCFA49. CCFA would provide a response on the final status of the compound at a future date;
  - (v) Request CCNFSDU to confirm the technological justification of the use of gellan gum (INS 418) in infant formula.
  - (vi) Request China and USA to consider also aspects related to the prioritisation of substances for JECFA evaluation in the discussion paper on CCFA work management.

**INFORMATION ON COMMERCIAL USE OF: POTASSIUM HYDROGEN SULFATE (INS 515 (ii)), SODIUM SORBATES (INS 201) AND CALCIUM HYDROGEN SULFITE (INS 227) IN FOOD (Replies to CL 2015/9-FA Part C, point 9) (Agenda Item 7b)<sup>22</sup>**

122. The Committee noted that in reply to [CL 2015/9-FA](#), Part C, Point 9, requesting information on the commercial use of the three food additives listed in the GSFA but with no corresponding specifications developed by JECFA, information had been provided only for sodium sorbate (INS 201).
123. Consistent with the decisions taken by CCFA45 (ref. [REP13/FA](#) para. 16), the Committee agreed to:

<sup>22</sup> [CL 2015/9-FA](#); Replies of Colombia ([CX/FA 16/48/16](#)) and Malaysia ([CX/FA 16/48/16 Add.1](#)); Revocation of Related Food Additive Provisions from some Commodity Standards ([CRD23](#)).

- (i) Include sodium sorbate (INS 201) in the JECFA Priority List<sup>23</sup> (Appendix XIV), with the understanding that commitment for the submission of full dossiers (data and sponsor) for JECFA evaluation would be confirmed not later than CCFA49.
  - (ii) Remove from the GSFA: calcium hydrogen sulfite (INS 227) (from the list of sulfites in Table 1) and potassium hydrogen sulfate (INS 515(ii)) (from Table 3) (Appendix VIII, Part B).
124. The Committee also noted that provisions for potassium hydrogen sulfate (INS 515(ii)) and calcium hydrogen sulfite (INS 227) were included in a number of Codex standards.
125. The Committee further noted that CCFA46 had not made any recommendation for revoking the provisions in commodity standards related to the seven food additives that were previously listed in the GSFA, but with no corresponding specifications developed by JECFA, namely: ammonium acetate (INS 264), ammonium adipates (INS 359), ammonium lactate (INS 328), choline salts and esters (INS 1001), chlorine dioxide (INS 926), formic acid (INS 236) and potassium hydrogen malate (INS 351 (i)) (see [CRD23](#) Appendix I).
126. In order to keep the provisions for food additives in commodity or regional standards GSFA consistent with those in the GSFA, the Committee agreed to:
- (i) Revoke the provisions for (Appendix VI, Part C):
    - a) Calcium hydrogen sulfite (INS 227) in the *Standard for Instant Noodles* ([CODEX STAN 249-2006](#))
    - b) Ammonium lactate (INS 328) in the *Standard for Edible Casein Products* ([CODEX STAN 290-1995](#))
    - c) Chlorine dioxide (INS 926) in the *Standard for Wheat Flour* ([CODEX STAN 152-1985](#))
    - d) Potassium hydrogen malate (INS 351 (i)) in the standards for *Mozzarella* ([CODEX STAN 262-2007](#)), *Cream Cheese* ([CODEX STAN 275-1973](#)) and *Cottage Cheese* ([CODEX STAN 273-1968](#))
  - (ii) Recommend the Committee on Processed Fruits and Vegetables (CCPFV) to:
    - a) Revoke the provisions for:
      - potassium hydrogen sulfate (INS 515(ii)) in the standards for *Preserved Tomatoes* ([CODEX STAN 13-1981](#)) and *Processed Tomato Concentrates* ([CODEX STAN 57-1981](#)); and
      - calcium hydrogen sulfite (INS 227) in the standard for *Jams, Jellies and Marmalades* ([CODEX STAN 296-2009](#))
  - (iii) Recommend the FAO/WHO Coordinating Committee for ASIA (CCASIA) to revoke the provision for calcium hydrogen sulfite (INS 227) in the *Regional Standard for Chilli Sauce* ([CODEX STAN 306R-2011](#)).

#### **DISCUSSION PAPER ON SECONDARY ADDITIVES (Agenda Item 8)<sup>24</sup>**

127. The European Union, as Chair, introduced the report of the EWG ([CX/FA 16/48/17](#)), which had compared the working definition for secondary additives with Section 4 of the Preamble of the GSFA and analysed what would be the impact of the definition on the GSFA. The EWG formulated and analysed the impact of three different options, i.e. Option A – development of a new food category “Preparations”; Option B – use of Notes; and Option C – development of Guidelines, on the GSFA. However, there was no consensus in the EWG as regards the overall approach on the use of food additives in preparations and the preferred option.

#### **Discussion**

128. The Committee agreed to the proposal of the Chairperson to hold an open debate focusing on the preferred option only.
129. Delegations supporting Option A (Development of a new food category “Preparations”) expressed the following views:
- (i) Establishment of a new food category “preparations” would be in line with the provisions of the Procedural Manual and the Preamble to the GSFA on the use food additives as well as with the Codex definition of food;
  - (ii) Option A would be the most transparent way to: handle secondary additives; providing legal certainty and facilitate trade;

<sup>23</sup> The in-session WG on Priority considered the inclusion of sodium sorbate (INS 201) in the Priority List (see [CRD5](#)).

<sup>24</sup> [CX/FA 16/48/17](#); Comments of China, Egypt, Ghana, India, Indonesia, Russian Federation, Senegal, Thailand and African Union ([CRD24](#)).



- (iii) Option A would be least disruptive to the work of the Committee in terms of its workload as it would require inclusion of about 20 provisions to the new category in addition to Table Three of the GSFA;
  - (iv) There are some food additives with low ADI which may be used as secondary additives and these might raise safety concerns;
  - (v) This could be considered as part of the discussion paper on how CCFA can better manage its work (Agenda Item 2);
  - (vi) As JECFA's evaluation is not applicable to infants under 12 weeks, the use of secondary food additives in infant formula should be carefully examined.
130. The JECFA Secretariat clarified that the ADI is generally not applicable to infants under twelve weeks of age and that the use of food additives in these food categories would require specific risk assessment
131. Delegations supporting Option C (development of Guidelines) expressed the following views:
- (i) It would be inappropriate to limit the discussion on secondary additives to the principle of carry-over without considering the dual mandate of Codex;
  - (ii) Populating the proposed new food category would delay trade and this might negatively impact countries, and in particular developing countries;
  - (iii) Secondary food additives are not food additives and do not have technical functions in food and preparations, and they are not normally consumed as food; therefore, the development of guidelines would provide a more comprehensive framework to deal with secondary additives and would have the least impact on the work of GSFA;
  - (iv) Many secondary additives have been evaluated by JECFA for use as food additives and found to be safe; and exposure from secondary additive uses is expected to be low in comparison to their use as food additives. Use of Guidelines would be an appropriate approach to address safety concerns for secondary additive similar to the use of flavourings and processing aids.
132. Following the open debate, the Chairperson noted: that different views had been expressed; that there was no consensus on a preferred option; and that limited views had been expressed for Option B (use of Notes). The Chairperson further pointed out that during the debate some interventions had indicated the need to carry out an analysis of the implication of selecting Options A or C.
133. As a way forward, the Chairperson proposed to the Committee to consider preparing a discussion paper which would analyse the need for addressing the issue related to secondary additives and the impact of Option A and Option C on the work of the Committee.
134. As there was no support for this proposal, the Chairperson drew the Committee's attention to Recommendation 3, which, in case of no consensus as regards the overall approach on the use of secondary additives, proposed Option B, noting that this option did not require new work.

### **Conclusion**

135. The Chairperson concluded the discussion noting that the Committee could not agree on the recommendation of the discussion paper on Option A and C. The Chairperson further noted that there was no support to his proposal to prepare a discussion paper. Therefore, Chairperson proposed not to develop new work based on either Option A or C.
136. The Committee agreed to continue with the current practice to address the use of secondary additives by using notes within the current GSFA food category system.

### **PROPOSED DRAFT REVISION OF SECTION 4.1C AND 5.1C OF THE GENERAL STANDARD FOR THE LABELLING OF FOOD ADDITIVES WHEN SOLD AS SUCH (CODEX STAN 107-1981) (Agenda Item 9)<sup>25</sup>**

137. The Chair of the Working Group, United States of America, presented the paper ([CX/FA 16/48/18](#)).

### **Discussion**

138. The Committee considered the five recommendations related to the revision of Sections 4.1c and 5.1c and consequential amendments as follows:

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<sup>25</sup> [CX/FA 16/48/18](#); Comments of Costa Rica, Ecuador, Nicaragua, United States of America ([CX/FA 16/48/18 Add.1](#)), India, Mali, Nigeria, Philippines, Russian Federation, Senegal, African Union ([CX/FA 16/48/18 Add.2](#)), Egypt and Indonesia ([CRD27](#)); Follow up on the revision of Section 4.1c and 5.1c of [CODEX STAN 107-1981](#) ([CRD33](#))

*Recommendations 1 and 2*

139. The Committee endorsed the two recommendations related to the first two sentences of Sections 4.1 c and 5.1c.

*Recommendation 3*

140. The Committee had an extensive discussion regarding the proposed revision of the third sentence and in particular the use of: the term “artificial”, and the phrase “a combination of the two words” (i.e. “natural” and “artificial”).
141. A number of delegations were of the view that it was inappropriate to use the term “artificial” since it was not defined in the *Guideline for the Use of Flavourings* ([CAC/GL 66-2008](#)) and that the phrase “combination of these words” was confusing.
142. Other delegations, in support of the proposed revision, noted that “artificial” was widely used in the international trade of flavourings (as opposed to “synthetic”) and that the removal of the term, which was used in some countries, would have a large impact on the trade of flavourings.
143. The Committee further noted that:
- (i) The purpose of the work on the revision of the *General Standard for the Labelling of Food Additives When Sold as Such* ([CODEX STAN 107-1981](#)) was to address the negative impact of the inconsistent terminology on the trade;
  - (ii) The proposed revision allowed for flexibility in the use of the terms and that producers might use these terms if requested in the country of trade; and
  - (iii) The proposed revision also linked the term “artificial” with “synthetic”, which was defined in the *Guideline*; and
  - (iv) The use of the terms was not a safety issue.
144. It was also noted that the phrase “combination of these words” was retained from the original text and that since the *Guidelines* did not consider mixtures of flavourings, the use of the expression did not create any conflict.

145. In view of this, the Committee agreed to the proposed revision of the third sentence and to remove the term “flavour” in the second sentence.

*Recommendations 4 and 5*

146. The Committee agreed with Recommendations 4 and 5 and noted that the inclusion of a new subsection was consequential to the deletion of last sentence of Section 4.1.c and 5.1.c on the presence of herbs and spices in a food additive.
147. The Committee also agreed to delete the last sentence of sub-section (b) i.e. “*If food ingredients are part of the food additive preparation, they shall be declared in the list of ingredients in descending order of proportion.*” which was included in the new sub-section (f).

**Conclusion**

148. The Committee concluded the discussion and noted that the text would be forwarded to the Committee on Food Labelling (CCFL) for endorsement.

**Others**

149. The Committee agreed to address the other recommendations included in the discussion paper on the inconsistent terminology related to flavourings in Codex texts ([CX/FA 15/47/20](#)), presented at CCFA47.
150. The Committee considered the recommendations in [CRD33](#) and made decisions and commented as follows:

Recommendation I

151. The Committee endorsed the recommendation and agreed to recommend to the Committee on Food Labelling (CCFL) to consider the revision of Section 4.2.3.4 of the *General Standard for the Labelling of Prepackaged Foods* ([CODEX STAN 1-1985](#)) taking into account the revision of Section 4.1.c and 5.1.c of the *General Standard for the Labelling of Food Additives When Sold as Such*.

Recommendation II

152. The Committee endorsed the recommendation and agreed to recommend to the following Committees to consider revising the text pertaining to flavourings in the standards indicated below to ensure consistency with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008). The Annex of [CX/FA 15/47/20](#) would inform the committee's work on the revision.

- (i) Committee on Fish and Fish Products (CCFFP) to revise:
  - a) *Standard for Canned Tuna and Bonito* ([CODEX STAN 70-1981](#))
  - b) *Standard for Canned Sardines and Sardine-Type Products* ([CODEX STAN 94-1981](#))
  - c) *Standard for Canned Finfish* ([CODEX STAN 119-1981](#))
  - d) *Standard for Smoked Fish, Smoke-Flavoured Fish and Smoke-Dried Fish* ([CODEX STAN 311-2013](#))
- (ii) Committee on Fats and Oils (CCFO) to revise:
  - a) *Standard for Edible Fats and Oils not Covered by Individual Standards* ([CODEX STAN 19-1981](#))
  - b) *Standard for Named Vegetable Oils* ([CODEX STAN 210-1999](#))
  - c) *Standard for fat Spreads and Blended Spreads* ([CODEX STAN 256-2007](#))
- (iii) FAO/WHO Coordinating Committee for the Near East (CCNEA)
  - a) *Regional Standards for Tehena* ([CODEX STAN 259R-2007](#))
- (iv) Committee on Nutrition and Food for Special Dietary Uses (CCNFSDU)
  - a) *Standard for Canned Baby Foods* ([CODEX STAN 73-1981](#))
  - b) *Standard for Processed Cereal-Based Foods for Infants and Young Children* ([CODEX STAN 74-1981](#))
  - c) *Standard for Follow-up Formula* ([CODEX STAN 156-1987](#))
- (v) Committee on Processed Fruits and Vegetables (CCPFV)
  - a) *Standard for Canned Applesauce* ([CODEX STAN 17-1981](#))
  - b) *Standard for Certain Canned Fruits, Annex on Canned Pears* ([CODEX STAN 319-2015](#))
  - c) *Standard for Canned Fruit Cocktail* ([CODEX STAN 78-1981](#))
  - d) *Standard for Canned Tropical Fruit Salad* ([CODEX STAN 99-1981](#))
  - e) *Standard for Pickled Cucumber (Cucumber Pickles)* ([CODEX STAN 115-1981](#))
  - f) *Standard for Canned Chestnuts and Canned Chestnut Puree* ([CODEX STAN 145-1981](#))
  - g) *Standard for Kimchi* ([CODEX STAN 223-2001](#))
  - h) *Standard for Canned Stone Fruits* ([CODEX STAN 242-2003](#))
  - i) *Standard for Jams, Jellies and Marmalades* ([CODEX STAN 296-2009](#))

Recommendation III

153. The Committee endorsed the recommendation and agreed to:

- (i) Revise the *Standard for Dairy Fat Spreads* ([CODEX STAN 253-2006](#)) by deleting the term "flavour" which appeared only once in the standard ("*flavours and flavourings*" in the first bullet point of Section 3.2 Permitted Ingredients); and
- (ii) Forward the amendment to CAC39 for adoption

Recommendation IV

154. The Committee noted that the proposal to revise descriptors of the Food Category System would require initiation of new work. Therefore, the Committee agreed to consider this recommendation at a future date.

**Status of the proposed draft 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) (N15-2015)**

155. The Committee agreed to forward the proposed draft Revision to CAC39 for adoption at Step 5/8 (with omission of Steps 6/7) (Appendix XV).



**OTHER BUSINESS AND FUTURE WORK (Agenda Item 10)**

156. The Committee noted that no other business had been as proposed.

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

157. The Committee was informed that the Forty-ninth Session was scheduled to be held in China from 20 to 24 March 2017, the final arrangements being subject to confirmation by the Host Government in consultation with the Codex Secretariat.

## SUMMARY STATUS OF WORK

| SUBJECT  | STEP            | FOR ACTION BY:                              | DOCUMENT REFERENCE (REP16/FA)                     |
|--|-----------------|---|---|
| Proposed draft <i>Specifications for the Identity and Purity of Food Additives</i>   | 5/8             | CAC39                                       | Para. 30(i) and App. III, Part A.                 |
| Proposed draft revision of food category 01.1 "Fluid milk and milk products" of the GSFA and consequential changes (N14-2015)  | 5/8             | CAC39                                       | Para. 87 and App. XII                             |
| Draft and proposed draft food additive provisions of the <i>General Standard for Food Additives (GSFA)</i>   | 8 and 5/8       | CAC39                                       | Para. 98(i) and App. VII Parts A-F                |
| Proposed draft amendments to the <i>International Numbering System for Food Additives (CAC/GL 36-1989)</i>   | 5/8             | CAC39                                       | Para. 110 and App. XIII                           |
| 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> (N15-2015)  | 5/8             | CAC39                                       | Para. 155 and App. XV                             |
| Revised food additives section of the <i>Standards for Cocoa Butter (CODEX STAN 86-1981)</i> , <i>Chocolate and Chocolate Products (CODEX STAN 87-1981)</i> , <i>Cocoa (Cacao) Mass (Cocoa/Chocolate Liquor) and Cocoa Cake (CODEX STAN 141-1983)</i> and <i>Cocoa Powders (Cocoas) and Dry Mixtures of Cocoa and Sugars (CODEX STAN 105-1981)</i> | Adoption        | CAC39                                       | Para. 52(i),a and App. V                          |
| Revised food additives provisions of the GSFA related to the alignment of the four commodity standards for chocolate and chocolate products and the commodity standards identified by CCFFP  | Adoption        | CAC39                                       | Para. 52(i),b and App. VII (Part G and H)         |
| Amendment to the <i>Standard for Dairy Fat Spreads (CODEX STAN 253-2006)</i>   | Adoption        | CAC39                                       | Para. 153   |
| Revocations to food additive provisions in commodity standards   | Approval        | CAC39                                       | Paras 32(ii), 121(ii), 126(i) and Appendix VI     |
| Proposed draft food additive provisions of the GSFA  | 2               | CCFA (future sessions)                      | Para. 98(ii) and App. IX                          |
| Amendments to the <i>International Numbering System (INS)</i> for food additives   | 1,2,3           | EWG (Iran)                                  | Para.109  |
| <i>Specifications for the Identity and Purity of Food Additives (82<sup>nd</sup> JECFA)</i>  | 1,2,3           | CCFA49                                      | ---   |
| Food additive provisions of the GSFA   | Revocation      | CAC39                                       | Paras 32(i), (ii), 121(ii), 123(ii) and App. VIII |
| Draft and proposed draft food additive provisions of the GSFA  | Discontinuation | --  | Para. 98(iii) and App. X                          |
| Alignment of the food additive provisions of commodity standards and relevant provisions of the GSFA   | ---             | EWG (Australia and United States)<br>CCFA49 | Para. 52(ii)                                      |
| Information of use levels for adipic acid (INS 355)  | ---             | GSFA PWG (United States)                    | Paras 59 and 102(ii)                              |
| Discussion paper of the use of food additives in the production of wine  | ---             | EWG (European Union and Australia)          | Para. 97  |
| Food additive provisions in Table 1 and 2 of the GSFA  | ---             | GSFA EWG (United States)                    | Para. 101   |
| New or revised provisions of the GSFA  | ---             | GSFA PWG (United States)                    | Para. 102 (iii)                                   |
| Discussion paper on the management of CCFA work  | ---             | China and United States                     | Paras 10 and 121(vi)                              |
| Discussion paper on the use of nitrates (INS 251, 252) and nitrites (INS 249, 250)   | ----            | Netherlands                                 | Paras 61-62                                       |
| Priority List of substances proposed for evaluation by JECFA   | ---             | FAO and WHO                                 | Para. 121(i) and App.XIV                          |
| Proposal for additions and changes to the Priority List of substances proposed for evaluation by JECFA   | ---             | CCFA49                                      | ---   |
| Discussion paper on secondary additives  | Completed       | ---   | Paras 135-136                                     |
| Information document on the GSFA   | ---             | Codex Secretariat                           | ---   |
| Information document on food additive provisions in commodity standards  | ---             | Codex Secretariat                           | ---   |

## Appendix I

**LIST OF PARTICIPANTS  
LISTE DES PARTICIPANTS  
LISTA DE PARTICIPANTES**

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## Appendix II

**ACTION REQUIRED AS A RESULT OF CHANGES IN THE ACCEPTABLE DAILY INTAKE (ADI)  
STATUS AND OTHER RECOMMENDATIONS ARISING FROM THE 80<sup>TH</sup> JECFA**

| INS Number | Food additive   | Recommendation of CCFA48   |
|------------|---|--|
|            | Benzoates: dietary exposure assessment  | Note the JECFA conclusion on the current estimated dietary exposures for benzoates.<br>Revise the ML for benzoates in GSFA food category 14.1.4 Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks to an interim value of 250mg/kg (to be revisited in CCFA 49) and discontinue the use of Note 123 in food category 14.1.4. |
| 1104       | Lipase from <i>Fusarium heterosporum</i> expressed in <i>Ogataea polymorpha</i>                 | No action required.  |
| 470(iii)   | Magnesium stearate  | See Agenda Item 5e   |
|            | Maltotetrahydrolase from <i>Pseudomonas stutzeri</i> expressed in <i>Bacillus licheniformis</i> | No action required   |
|            | Mixed $\beta$ -glucanase, cellulase and xylanase from <i>Rasamsonia emersonii</i>               | No action required.<br>Note JECFA request for information to complete the tentative specifications. (Information to be submitted by Dec 2016.)   |
|            | Mixed $\beta$ -glucanase and xylanase from <i>Disporotrichum dimorphosporum</i>                 | No action required.<br>Note JECFA request for information to complete the tentative specifications. (Information to be submitted by Dec 2016)  |
| 1209       | Polyvinyl alcohol (PVA) – polyethylene glycol (PEG) graft copolymer                             | See Agenda Item 5e   |
| 551        | Silicon dioxide, amorphous  | No action required.<br>Note JECFA request for information to complete the tentative specifications. (Information to be submitted by Dec 2016)  |
| 554        | Sodium Aluminium Silicate   | No action required.<br>Note JECFA request for information to complete the tentative specifications. (Information to be submitted by Dec 2016)  |

**SPECIFICATIONS FOR THE IDENTITY AND PURITY****Part A****PROPOSED DRAFT SPECIFICATIONS RESULTING FROM THE 80<sup>TH</sup> JECFA MEETING****(For adoption at Step 5/8)****SPECIFICATIONS DESIGNATED AS FULL (FAO JECFA Monographs 17, Rome, 2015):<sup>1</sup>**

Advantame (R) (INS 969)

Annatto extracts (solvent-extracted bixin) (R) (INS 160b(i))

Annatto extracts (solvent-extracted norbixin) (R) (INS 160b(ii))

Calcium silicate (R) (INS 552)

Lipase from *Fusarium heterosporum* expressed in *Ogataea polymorpha* (N) (INS 1104)

Magnesium stearate (N) (INS 470(iii))

Maltotetraohydrolase from *Pseudomonas stutzeri* expressed in *Bacillus licheniformis* (N)

Polyvinyl alcohol (PVA)-polyethylene glycol (PEG) graft co-polymer (N) (INS 1209)

**Part B****WITHDRAWN SPECIFICATIONS FOR FOOD ADDITIVES****(For revocation)**

Aluminium silicate (INS 559)

Calcium aluminium silicate (INS 556)

Glycerol ester of gum rosin (INS 445(i))

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<sup>1</sup> (M) existing specifications maintained; (N) new specifications; (R) revised specifications; (T) tentative specifications.



## Appendix IV

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

**COMMITTEE ON SPICE AND CULINARY HERBS (CCSCH)****PROPOSED DRAFT STANDARD FOR THYME****3. FOOD ADDITIVES**

| <b>INS No.</b>   | <b>Name of the Food Additive</b> | <b>Maximum Level</b> | <b>Status of Endorsement</b> |
|--|----------------------------------|----------------------|------------------------------|
| 4. FOOD ADDITIVES  |                                  |                      |                              |
| 4.1 Only the anticaking agents listed below are permitted for use in ground/powdered thyme |                                  |                      |                              |
| 460 (i)  | Microcrystalline cellulose       | GMP                  | Endorsed by CCFA48           |
| 460 (ii)   | Powdered cellulose               | GMP                  | Endorsed by CCFA48           |
| 551  | Silicon dioxide, amorphous       | GMP                  | Endorsed by CCFA 48          |



|  |  |
|--|--|
| 500(i) Sodium carbonate  |  |
| 524 Sodium hydroxide   |  |
| 500(ii) Sodium hydrogen carbonate  |  |
| 526 Calcium hydroxide<br>338 Orthophosphoric acid<br>334 L-Tartaric acid | 2,5 g/kg expressed as P <sub>2</sub> O <sub>5</sub> in finished cocoa and chocolate products<br>5 g/kg in finished products cocoa and chocolate products |

| 3.3 EMULSIFIERS  |   | Maximum Level  | Products                                 |
|--|---|--|--|
| 471 Mono- and di-glycerides of fatty acids<br>322 Lecithins  |   | GMP  | Products described under 2.1 and 2.2 " " |
| 422 Glycerol   |   |  |  |
| 442 Ammonium salts of phosphatidic acids<br>476 Polyglycerol esters interesterified ricinoleic acid<br>491 Sorbitan monostearate<br>492 Sorbitan tristearate<br>435 Polyoxyethylene (20) sorbitan monostearate |   | 10 g/kg<br>5 g/kg — 15 g/kg in combination 10 g/kg<br>10 g/kg<br>10 g/kg | " "<br>" "<br>" "<br>" "<br>" "          |
| <b>3.4 FLAVOUR AGENTS</b>  |   |  |  |
| 3.4.1  | Natural flavours as defined in the Codex Alimentarius, and their synthetic equivalents, except those which would imitate natural chocolate or milk flavours 2 | GMP  | Products described under 2.1 and 2.2     |
| 3.4.2  | Vanillin  | 1 g/kg in combination  | Products described under 2.1 and 2.2     |
| 3.4.3  | Ethyl-vanillin  |  | Products described under 2.1 and 2.2     |
| <b>3.5 SWEETENERS</b>  |   |  |  |
| 950  | Acesulfame-K  | 500 mg/kg  | Products described under 2.1 and 2.2     |

|                           |                                       |   |  |
|---------------------------|---------------------------------------|---|--|
| 951                       | Aspartame                             | 2 000 mg/kg                                     | " "  |
| 952                       | Cyclamic acid and its Na and Ca salts | 500 mg/kg                                       | " "  |
| 954                       | Saccharin and its Na and Ca salts     | 500 mg/kg                                       | " "  |
| 957                       | Thaumatococin                         |   | " "  |
| 420                       | Sorbitol                              |   | " "  |
| 421                       | Manitol                               |   | " "  |
| 953                       | Isomalt                               | GMP   | " "  |
| 965                       | Maltitol                              |   | " "  |
| 966                       | Lactitol                              |   | " "  |
| 967                       | Xylitol                               |   | " "  |
| <b>3.6 GLAZING AGENTS</b> |                                       |   |  |
| 414                       | Gum Arabic (Acacia-gum)               |   | Products described under 2.1 and 2.2                               |
| 440                       | Pectin                                |   | " "  |
| 901                       | Beeswax, white and yellow             | GMP   | " "  |
| 902                       | Candelilla wax                        |   | " "  |
| 904                       | Shellac                               |   | " "  |
| <b>3.7 ANTIOXIDANTS</b>   |                                       |   |  |
| 304                       | Ascorbyl palmitate                    | 200 mg/kg<br>200 mg/kg singly or in combination | Products described under 2.1.7.1 calculated on a fat content basis |
| 319                       | Tertiary butylhydroquinone            |   | "  |
| 320                       | Butylated hydroxyanisole              |   | "  |

|  |                          |                      |                                      |
|--|--------------------------|----------------------|--------------------------------------|
| 324  | Butylated hydroxytoluene |                      | "                                    |
| 340  | Propylgallate            |                      | "                                    |
| 307  | $\alpha$ -Tocopherol     | 750 mg/kg            | "                                    |
| <b>3.8 COLOURS (FOR DECORATION PURPOSE ONLY)</b> |                          |                      |                                      |
| 175  | Gold                     | GMP                  | Products described                   |
| 174  | Silver                   | GMP                  | under 2.1 and 2.2                    |
| <b>3.9 BULKING AGENTS</b>                        |                          |                      |                                      |
| 1200   | Polydextrose A et N      | GMP                  | Products described under 2.1 and 2.2 |
| <b>3.10 PROCESSING AIDS</b>                      |                          | <b>Maximum Level</b> |                                      |
| Hexane (62°C – 82°C)                             |                          | 1 mg/kg              | Calculated on a fat content basis    |

## STANDARD FOR COCOA (CACAO) MASS (COCOA/CHOCOLATE LIQUOR) AND COCOA CAKE (CODEX STAN 141-1983)

### 4. FOOD ADDITIVES

#### 4.1

Acidity regulators and emulsifiers used in accordance with Tables 1 and 2 of the *General Standard for Food Additives (CODEX STAN 192-1995)* in food category 05.1.1 (Cocoa mixes (powders) and cocoa mass/cake) and its parent food categories are acceptable for use in foods conforming to this Standard. Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this Standard.

#### 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)*. Only those flavourings that do not imitate chocolate or milk flavours are permitted at GMP.

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

| <b>4.1 ACIDITY REGULATORS</b>              |  | <b>MAXIMUM LEVEL</b>   |
|--|--|--|
| 503(i)                                     | Ammonium carbonate                                     | Limited by GMP   |
| 527  | Ammonium hydroxide                                     |  |
| 503(ii)                                    | Ammonium hydrogen carbonate                            |  |
| 170(i)                                     | Calcium carbonate                                      |  |
| 330  | Citric acid  |  |
| 504(i)                                     | Magnesium carbonate                                    |  |
| 528  | Magnesium hydroxide                                    |  |
| 530  | Magnesium oxide  |  |
| 501(i)                                     | Potassium carbonate                                    |  |
| 525  | Potassium hydroxide                                    |  |
| 501(ii)                                    | Potassium hydrogen carbonate                           |  |
| 500(i)                                     | Sodium carbonate                                       |  |
| 524  | Sodium hydroxide                                       |  |
| 500(ii)                                    | Sodium hydrogen carbonate                              |  |
| 526  | Calcium hydroxide                                      |  |
| 338  | Orthophosphoric acid                                   | 2.5 g/kg expressed as P2O5<br>unfinished cocoa and<br>chocolate products |
| 334  | L-Tartaric acid  | 5 g/kg in finished cocoa and<br>chocolate products                       |
| <b>4.2 EMULSIFIERS MAXIMUM LEVEL</b>       |  |  |
| 471  | Mono- and diglycerides of edible fatty acids           | Limited by GMP   |
| 322  | Lecithin   |  |
| 442  | Ammonium salts of phosphatidic acids                   | 10 g/kg in finished cocoa or<br>chocolate products                       |
| 476  | Polyglycerol esters of interesterified ricinoleic acid | 5 g/kg in finished cocoa or<br>chocolate products                        |
| <b>4.3 FLAVOURING AGENTS MAXIMUM LEVEL</b> |  |  |

|  |                |
|--|----------------|
| Natural and artificial flavours, except those which reproduce the flavour of chocolate or milk<br>Vanillin | Limited by GMP |
|--|----------------|

## STANDARDS FOR COCOA POWDERS (COCOAS) AND DRY MIXTURES OF COCOA AND SUGARS (CODEX STAN 105-1981)

### 4. FOOD ADDITIVES

#### 4.1

**Acidity regulators, anticaking agents, bulking agents, emulsifiers, stabilizers, sweeteners and thickeners used in accordance with Tables 1 and 2 of the *General Standard for Food Additives (CODEX STAN 192-1995)* in food category 05.1.1 (Cocoa mixes (powders) and cocoa mass/cake) and its parent food categories are acceptable for use in foods conforming to this Standard. Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this Standard.**

#### 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)*. Only those flavourings that do not imitate chocolate or milk flavours are permitted at GMP.**

|            | Name of the Additive                                   | Maximum Level (in finished products/final cocoa product)                        |
|------------|--|---|
| 4.1        | Acidity regulators                                     |   |
| 170(i)     | Calcium carbonate                                      | Limited by GMP  |
| 330        | Citric acid  | Limited by GMP  |
| 334        | Tartaric acid, -L(+)                                   | 5 000 mg/kg (on the cocoa fraction)   |
| 338        | Orthophosphoric acid                                   | 2 500 mg/kg, expressed as P <sub>2</sub> O <sub>5</sub> (on the cocoa fraction) |
| 500(i)     | Sodium carbonate                                       | Limited by GMP  |
| 500(ii)    | Sodium hydrogen carbonate                              | Limited by GMP  |
| 501(i)     | Potassium carbonate                                    | Limited by GMP  |
| 501(ii)    | Potassium hydrogen carbonate                           | Limited by GMP  |
| 503(i)     | Ammonium carbonate                                     | Limited by GMP  |
| 503(ii)    | Ammonium hydrogen carbonate                            | Limited by GMP  |
| 504(i)     | Magnesium carbonate                                    | Limited by GMP  |
| 524        | Sodium hydroxide                                       | Limited by GMP  |
| 525        | Potassium hydroxide                                    | Limited by GMP  |
| 526        | Calcium hydroxide                                      | Limited by GMP  |
| 527        | Ammonium hydroxide                                     | Limited by GMP  |
| 528        | Magnesium hydroxide                                    | Limited by GMP  |
| 530        | Magnesium oxide  | Limited by GMP  |
| <b>4.2</b> | <b>Emulsifiers</b>                                     |   |
| 322        | Lecithin   | Limited by GMP  |
| 471        | Mono- and di-glycerides of fatty acids                 | Limited by GMP  |
| 442        | Ammonium salts of phosphatidic acids                   | 10 000 mg/kg  |
| 473        | sucrose esters of fatty acids                          | 10 000 mg/kg  |
| 475        | Polyglycerol esters of fatty acids                     | 5 000 mg/kg   |
| 477        | Propylene glycol esters of fatty acids                 | 5 000 mg/kg   |
| 476        | Polyglycerol esters of interesterified ricinoleic acid | 5 000 mg/kg   |
| 491        | Sorbitanmonostearate                                   | 2 000 mg/kg (in combination)  |
| 492        | Sorbitantristearate                                    |   |
| 493        | Sorbitanmonolaurate                                    |   |
| 494        | Sorbitanmonooleate                                     |   |
| 495        | Sorbitanmonopalmitate                                  |   |
| <b>4.3</b> | <b>Stabilizers</b>                                     |   |
| 400        | Alginate acid  | Limited by GMP  |

|              | <b>Name of the Additive</b>  | <b>Maximum Level (in finished products/final cocoa product)</b> |
|--------------|--|---|
| 407          | Carrageenan  | Limited by GMP  |
| 410          | Carob bean gum   | Limited by GMP  |
| 412          | Guar gum   | Limited by GMP  |
| 413          | Tragacanth gum   | Limited by GMP  |
| 414          | Gum arabic (acacia gum)  | Limited by GMP  |
| 415          | Xanthan Ggum   | Limited by GMP  |
| 416          | Karaya gum   | Limited by GMP  |
| 417          | Tara gum   | Limited by GMP  |
| 418          | Gellan gum   | Limited by GMP  |
| 460          | Cellulose  | Limited by GMP  |
| 466          | Sodium carboxymethyl cellulose   | Limited by GMP  |
| <b>4.4</b>   | <b>Flavouring agents</b>   |   |
|              | Natural and artificial flavours, except those which reproduce the flavour of chocolate or milk | Limited by GMP  |
|              | Vanillin   | Limited by GMP  |
|              | Ethyl vanillin   | Limited by GMP  |
| <b>4.5</b>   | <b>Anti-caking agents</b>  |   |
| 341(iii)     | Tricalcium phosphate   | 10 000 mg/kg  |
| 551          | Silicon dioxide, amorphous   | 10 000 mg/kg  |
| 552          | Calcium silicate   | 10 000 mg/kg  |
| 553(i)       | Magnesium silicate   | 10 000 mg/kg  |
| 553(ii)      | Magnesium trisilicate  | 10 000 mg/kg  |
| 553(iii)     | Talc   | 10 000 mg/kg  |
| <b>4.6</b>   | <b>Bulking agent</b>   |   |
| 1200         | Polydextroses  | Limited by GMP  |
| <b>4.7</b>   | <b>Sweeteners</b>  |   |
| 420          | Sorbitols  | Limited by GMP  |
| 421          | Mannitol   | Limited by GMP  |
| 950          | Acesulfame potassium   | 350 mg/kg   |
| 951          | Aspartame  | 3 000 mg/kg   |
| 953          | Isomalt (isomaltitol)  | Limited by GMP  |
| 955          | Sucralose  | 580 mg/kg   |
| 954          | Saccharins   | 100 mg/kg (residue limit)                                       |
| 957          | Thaumatococin  | Limited by GMP  |
| 966          | Lactitol   | Limited by GMP  |
| 965          | Maltitols  | Limited by GMP  |
| 967          | Xylitol  | Limited by GMP  |
| <b>4.8</b>   | <b>Thickener</b>   |   |
| <b>4.8.1</b> | <b>Modified Starches</b>   |   |
| 1400         | Dextrins, roasted starch   | Limited by GMP  |
| 1401         | Acid-treated starch  | Limited by GMP  |
| 1402         | Alkaline treated starch  | Limited by GMP  |
| 1403         | Bleached starch  | Limited by GMP  |
| 1404         | Oxidized starch  | Limited by GMP  |
| 1405         | Starches, enzyme-treated   | Limited by GMP  |

## Appendix VI

**REVOCATION OF FOOD ADDITIVE PROVISIONS IN THE RELEVANT COMMODITY STANDARDS****(For approval)****Part A: Related to Agenda Item 3b**

Revoke food additive provisions for Calcium aluminium silicate (INS 556) in the *Standards for Milk Powders and Cream Powder* (CODEX STAN 207-1999); a *Blend of Skimmed Milk and Vegetable Fat in Powdered Form* (CODEX STAN 251-2006); and *Edible Casein Products* (CODEX STAN 290-1995).

**Part B: Related to Agenda Item 7a**

Revoke food additive provision for Potassium bisulfite (INS 228) in the *Standard for Instant Noodle* (CODEX STAN 249-2006)

**Part C: Related to Agenda Item 7b**

Revoke food additive provisions for:

- calcium hydrogen sulfite (INS 227) in the *Standard for Instant Noodles* (CODEX STAN 249-2006)
- ammonium lactate (INS 328) in the *Standard for Edible Casein Products* (CODEX STAN 290-1995)
- chlorine dioxide (INS 926) in the *Standard for Wheat Flour* (CODEX STAN 152-1985)
- potassium hydrogen malate (INS 351 (i)) in the *Standards for Mozzarella* (CODEX STAN 262-2007), *Cream Cheese* (CODEX STAN 275-1973) and *Cottage Cheese* (CODEX STAN 273-1968)



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

**Part A: Provisions related Agenda Item 5a**

(For adoption at Step 8 and 5/8)<sup>1</sup>

| <b>Food Category No.</b>                | <b>01.2.1.2</b>   | <b>Fermented milks (plain), heat-treated after fermentation</b>                               |       |             |                      |
|---|-------------------|---|-------|-------------|----------------------|
| Additive                                | INS               | Step  | Year  | Max Level   | Notes                |
| ADIPATES                                | 355               | 5/8   |       | 1500 mg/kg  | 1                    |
| TARTRATES                               | 334; 335(ii); 337 | 5/8   |       | 2000 mg/kg  | 45 & 230             |
| <b>Food Category No.</b>                | <b>01.3.2</b>     | <b>Beverage whiteners</b>   |       |             |                      |
| Additive                                | INS               | Step  | Year  | Max Level   | Notes                |
| POLYGLYCEROL ESTERS OF FATTY ACIDS      | 475               | 8   |       | 5000 mg/kg  | NN6, NXS250 & NXS252 |
| PROPYLENE GLYCOL ALGINATE               | 405               | 8   |       | 5000 mg/kg  | NXS250 & NXS252      |
| SORBITAN ESTERS OF FATTY ACIDS          | 491-495           | 8   |       | 4000 mg/kg  | NXS250 & NXS252      |
| STEAROYL LACTYLATES                     | 481(i), 482(i)    | 8   |       | 3000 mg/kg  | NXS250 & NXS252      |
| SUCROGLYCERIDES                         | 474               | 8   | 2016r | 20000 mg/kg | NN2, NXS250 & NXS252 |
| SUCROSE ESTERS OF FATTY ACIDS           | 473               | 8   |       | 20000 mg/kg | NN2, NXS250 & NXS252 |
| SUCROSE OLIGOESTERS, TYPE I AND TYPE II | 473a              | 5/8   |       | 20000 mg/kg | NN2, NXS250 & NXS252 |
| <b>Food Category No.</b>                | <b>01.4.1</b>     | <b>Pasteurized cream (plain)</b>  |       |             |                      |
| Additive                                | INS               | Step  | Year  | Max Level   | Notes                |
| POLYGLYCEROL ESTERS OF FATTY ACIDS      | 475               | 5/8   |       | 6000 mg/kg  |                      |
| <b>Food Category No.</b>                | <b>01.4.2</b>     | <b>Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)</b> |       |             |                      |
| Additive                                | INS               | Step  | Year  | Max Level   | Notes                |
| POLYGLYCEROL ESTERS OF FATTY ACIDS      | 475               | 5/8   |       | 6000 mg/kg  |                      |
| SUCROGLYCERIDES                         | 474               | 5/8   |       | 5000 mg/kg  | NN2                  |
| SUCROSE ESTERS OF FATTY ACIDS           | 473               | 5/8   |       | 5000 mg/kg  | NN2                  |
| SUCROSE OLIGOESTERS, TYPE I AND TYPE II | 473a              | 5/8   |       | 5000 mg/kg  | NN2                  |
| <b>Food Category No.</b>                | <b>01.4.3</b>     | <b>Clotted cream (plain)</b>  |       |             |                      |
| Additive                                | INS               | Step  | Year  | Max Level   | Notes                |
| POLYGLYCEROL ESTERS OF FATTY ACIDS      | 475               | 5/8   |       | 6000 mg/kg  |                      |
| PROPYLENE GLYCOL ALGINATE               | 405               | 8   |       | 5000 mg/kg  |                      |

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

| <b>Food Category No.</b>                | <b>01.4.4</b>  | <b>Cream analogues</b> |      |             |       |
|---|----------------|------------------------|------|-------------|-------|
| Additive                                | INS            | Step                   | Year | Max Level   | Notes |
| POLYGLYCEROL ESTERS OF FATTY ACIDS      | 475            | 5/8                    |      | 8000 mg/kg  |       |
| PROPYLENE GLYCOL ALGINATE               | 405            | 8                      |      | 2500 mg/kg  |       |
| SORBITAN ESTERS OF FATTY ACIDS          | 491-495        | 8                      |      | 5000 mg/kg  | NN3   |
| STEAROYL LACTYLATES                     | 481(i), 482(i) | 8                      |      | 5000 mg/kg  | 2     |
| SUCROGLYCERIDES                         | 474            | 5/8                    |      | 10000 mg/kg | NN2   |
| SUCROSE ESTERS OF FATTY ACIDS           | 473            | 5/8                    |      | 10000 mg/kg | NN2   |
| SUCROSE OLIGOESTERS, TYPE I AND TYPE II | 473a           | 5/8                    |      | 10000 mg/kg | NN2   |

| <b>Food Category No.</b>                               | <b>01.5.2</b> | <b>Milk and cream powder analogues</b> |      |            |        |
|--|---------------|--|------|------------|--------|
| Additive   | INS           | Step                                   | Year | Max Level  | Notes  |
| POLYGLYCEROL ESTERS OF FATTY ACIDS                     | 475           | 5/8                                    |      | 5000 mg/kg | NXS251 |
| POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID | 476           | 5/8                                    |      | 5000 mg/kg | NXS251 |
| SORBITAN ESTERS OF FATTY ACIDS                         | 491-495       | 8                                      |      | 4000 mg/kg | NXS251 |
| SUCROSE ESTERS OF FATTY ACIDS                          | 473           | 8                                      |      | 5000 mg/kg | NN4    |

| <b>Food Category No.</b>  | <b>01.6.1</b>     | <b>Unripened cheese</b> |      |            |         |
|---------------------------|-------------------|-------------------------|------|------------|---------|
| Additive                  | INS               | Step                    | Year | Max Level  | Notes   |
| NISIN                     | 234               | 8                       |      | 12.5 mg/kg | 233     |
| PROPYLENE GLYCOL ALGINATE | 405               | 8                       |      | 5000 mg/kg | NXS262  |
| TARTRATES                 | 334; 335(ii); 337 | 5/8                     |      | 1500 mg/kg | 45, NN5 |

| <b>Food Category No.</b>  | <b>01.6.2.3</b> | <b>Cheese powder (for reconstitution; e.g., for cheese sauces)</b> |      |             |       |
|---------------------------|-----------------|--|------|-------------|-------|
| Additive                  | INS             | Step   | Year | Max Level   | Notes |
| PROPYLENE GLYCOL ALGINATE | 405             | 8  |      | 16000 mg/kg | NN7   |

| <b>Food Category No.</b>           | <b>01.6.5</b>  | <b>Cheese analogues</b> |      |             |       |
|------------------------------------|----------------|-------------------------|------|-------------|-------|
| Additive                           | INS            | Step                    | Year | Max Level   | Notes |
| POLYGLYCEROL ESTERS OF FATTY ACIDS | 475            | 8                       |      | 5000 mg/kg  |       |
| PROPYLENE GLYCOL ALGINATE          | 405            | 8                       |      | 9000 mg/kg  |       |
| STEAROYL LACTYLATES                | 481(i), 482(i) | 8                       |      | 2000 mg/kg  |       |
| SUCROSE ESTERS OF FATTY ACIDS      | 473            | 8                       |      | 10000 mg/kg |       |
| TOCOPHEROLS                        | 307a, b, c     | 8                       |      | 400 mg/kg   |       |

| <b>Food Category No.</b>                               | <b>01.7</b>       | <b>Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)</b> |       |             |              |  |
|--|-------------------|---|-------|-------------|--------------|--|
| Additive   | INS               | Step  | Year  | Max Level   | Notes        |  |
| ETHYL MALTOL   | 637               | 8   |       | 200 mg/kg   |              |  |
| MALTOL   | 636               | 8   |       | 200 mg/kg   |              |  |
| NISIN  | 234               | 5/8   |       | 12.5 mg/kg  | 233 & NN16   |  |
| POLYGLYCEROL ESTERS OF FATTY ACIDS                     | 475               | 8   |       | 5000 mg/kg  | NN8 & NXS243 |  |
| POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID | 476               | 8   |       | 5000 mg/kg  | NXS243       |  |
| PROPYLENE GLYCOL ALGINATE                              | 405               | 8   |       | 6000 mg/kg  |              |  |
| SORBITAN ESTERS OF FATTY ACIDS                         | 491-495           | 8   |       | 5000 mg/kg  | NXS243       |  |
| STEAROYL LACTYLATES                                    | 481(i), 482(i)    | 8   |       | 5000 mg/kg  | NN9          |  |
| SUCROGLYCERIDES  | 474               | 8   | 2016r | 5000 mg/kg  | NN2 & NXS243 |  |
| SUCROSE ESTERS OF FATTY ACIDS                          | 473               | 8   |       | 5000 mg/kg  | NN2 & NXS243 |  |
| SUCROSE OLIGOESTERS, TYPE I AND TYPE II                | 473a              | 5/8   |       | 5000 mg/kg  | NN2 & NXS243 |  |
| TARTRATES  | 334; 335(ii); 337 | 8   |       | 2000 mg/kg  | 45, NXS243   |  |
| TOCOPHEROLS  | 307a, b, c        | 8   |       | 500 mg/kg   | NXS243       |  |
| <b>Food Category No.</b>                               | <b>01.8</b>       | <b>Whey and whey products, excluding whey cheeses</b>                   |       |             |              |  |
| Additive   | INS               | Step  | Year  | Max Level   | Notes        |  |
| TOCOPHEROLS  | 307a, b, c        | 5/8   |       | 200 mg/kg   |              |  |
| <b>Food Category No.</b>                               | <b>02.1.2</b>     | <b>Vegetable oils and fats</b>  |       |             |              |  |
| Additive   | INS               | Step  | Year  | Max Level   | Notes        |  |
| TOCOPHEROLS  | 307a, b, c        | 8   |       | 300 mg/kg   | NN10 & NN11  |  |
| <b>Food Category No.</b>                               | <b>02.1.3</b>     | <b>Lard, tallow, fish oil, and other animal fats</b>                    |       |             |              |  |
| Additive   | INS               | Step  | Year  | Max Level   | Notes        |  |
| TOCOPHEROLS  | 307a, b, c        | 8   |       | 300 mg/kg   | NN12         |  |
| <b>Food Category No.</b>                               | <b>02.2.2</b>     | <b>Fat spreads, dairy fat spreads and blended spreads</b>               |       |             |              |  |
| Additive   | INS               | Step  | Year  | Max Level   | Notes        |  |
| POLYGLYCEROL ESTERS OF FATTY ACIDS                     | 475               | 8   |       | 5000 mg/kg  | NN13         |  |
| POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID | 476               | 8   |       | 4000 mg/kg  | NN13         |  |
| POLYSORBATES   | 432-436           | 8   | 2016r | 10000 mg/kg | NN14 & NN18  |  |
| PROPYLENE GLYCOL ALGINATE                              | 405               | 8   |       | 3000 mg/kg  | NN13         |  |
| SODIUM DIACETATE                                       | 262(ii)           | 5/8   |       | 1000 mg/kg  | NXS253       |  |
| SORBITAN ESTERS OF FATTY ACIDS                         | 491-495           | 8   |       | 10000 mg/kg | NN13         |  |
| SUCROGLYCERIDES  | 474               | 8   | 2016r | 10000 mg/kg | NNN2 & NN14  |  |
| SUCROSE ESTERS OF FATTY ACIDS                          | 473               | 8   |       | 10000 mg/kg | NNN2 & NN14  |  |
| SUCROSE OLIGOESTERS, TYPE I AND TYPE II                | 473a              | 5/8   |       | 10000 mg/kg | NNN2 & NN14  |  |
| TARTRATES  | 334; 335(ii); 337 | 5/8   |       | 100 mg/kg   | 45 & NN15    |  |

| <b>Food Category No.</b>                               | <b>02.3</b>       | <b>Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions</b> |       |             |            |
|--|-------------------|--|-------|-------------|------------|
| Additive   | INS               | Step   | Year  | Max Level   | Notes      |
| POLYGLYCEROL ESTERS OF FATTY ACIDS                     | 475               | 8  |       | 20000 mg/kg | NN17       |
| POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID | 476               | 8  |       | 10000 mg/kg |            |
| PROPYLENE GLYCOL ALGINATE                              | 405               | 8  |       | 3000 mg/kg  |            |
| SODIUM DIACETATE                                       | 262(ii)           | 8  |       | 1000 mg/kg  |            |
| SORBITAN ESTERS OF FATTY ACIDS                         | 491-495           | 8  |       | 5000 mg/kg  | NN17       |
| STEAROYL LACTYLATES                                    | 481(i), 482(i)    | 8  |       | 3000 mg/kg  |            |
| SUCROGLYCERIDES  | 474               | 8  | 2016r | 5000 mg/kg  | 102 & NN17 |
| SUCROSE ESTERS OF FATTY ACIDS                          | 473               | 8  |       | 5000 mg/kg  | 102 & NN17 |
| SUCROSE OLIGOESTERS, TYPE I AND TYPE II                | 473a              | 5/8  |       | 5000 mg/kg  | 102 & NN17 |
| TARTRATES  | 334; 335(ii); 337 | 8  |       | 100 mg/kg   | 45         |
| TOCOPHEROLS  | 307a, b, c        | 8  |       | 900 mg/kg   |            |

| <b>Food Category No.</b>                               | <b>02.4</b>       | <b>Fat-based desserts excluding dairy-based dessert products of food category 01.7</b> |       |             |       |
|--|-------------------|--|-------|-------------|-------|
| Additive   | INS               | Step   | Year  | Max Level   | Notes |
| POLYGLYCEROL ESTERS OF FATTY ACIDS                     | 475               | 8  |       | 2000 mg/kg  |       |
| POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID | 476               | 8  |       | 2000 mg/kg  |       |
| SODIUM DIACETATE                                       | 262(ii)           | 8  |       | 1000 mg/kg  |       |
| SORBITAN ESTERS OF FATTY ACIDS                         | 491-495           | 8  |       | 10000 mg/kg |       |
| STEAROYL LACTYLATES                                    | 481(i), 482(i)    | 8  |       | 5000 mg/kg  |       |
| SUCROGLYCERIDES  | 474               | 8  | 2016r | 5000 mg/kg  | NN2   |
| SUCROSE ESTERS OF FATTY ACIDS                          | 473               | 8  |       | 5000 mg/kg  | NN2   |
| SUCROSE OLIGOESTERS, TYPE I AND TYPE II                | 473a              | 5/8  |       | 5000 mg/kg  | NN2   |
| TARTRATES  | 334; 335(ii); 337 | 8  |       | 100 mg/kg   | 45    |
| TOCOPHEROLS  | 307a, b, c        | 8  |       | 200 mg/kg   |       |

| <b>Food Category No.</b>                               | <b>03.0</b>       | <b>Edible ices, including sherbet and sorbet</b>                                   |       |             |                  |  |
|--|-------------------|--|-------|-------------|------------------|--|
| Additive   | INS               | Step   | Year  | Max Level   | Notes            |  |
| ETHYL MALTOL   | 637               | 8  |       | 200 mg/kg   |                  |  |
| MALTOL   | 636               | 8  |       | 200 mg/kg   |                  |  |
| POLYGLYCEROL ESTERS OF FATTY ACIDS                     | 475               | 8  |       | 5000 mg/kg  |                  |  |
| POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID | 476               | 8  |       | 5000 mg/kg  |                  |  |
| PROPYLENE GLYCOL ALGINATE                              | 405               | 5/8  |       | 10000 mg/kg |                  |  |
| SORBITAN ESTERS OF FATTY ACIDS                         | 491-495           | 8  |       | 1000 mg/kg  |                  |  |
| STEAROYL LACTYLATES                                    | 481(i), 482(i)    | 8  |       | 5000 mg/kg  | 15               |  |
| SUCROGLYCERIDES  | 474               | 8  | 2016r | 5000 mg/kg  | NN2              |  |
| SUCROSE ESTERS OF FATTY ACIDS                          | 473               | 8  |       | 5000 mg/kg  | NN2              |  |
| SUCROSE OLIGOESTERS, TYPE I AND TYPE II                | 473a              | 5/8  |       | 5000 mg/kg  | NN2              |  |
| TARTRATES  | 334; 335(ii); 337 | 8  |       | 4000 mg/kg  | 45               |  |
| TOCOPHEROLS  | 307a, b, c        | 8  |       | 500 mg/kg   | 15               |  |
| <b>Food Category No.</b>                               | <b>04.1.2.2</b>   | <b>Dried fruit</b>   |       |             |                  |  |
| Additive   | INS               | Step   | Year  | Max Level   | Notes            |  |
| HYDROGENATED POLY-1-DECENES                            | 907               | 5/8  |       | 2000 mg/kg  |                  |  |
| <b>Food Category No.</b>                               | <b>04.1.2.5</b>   | <b>Jams, jellies, marmelades</b>   |       |             |                  |  |
| Additive   | INS               | Step   | Year  | Max Level   | notes            |  |
| TARTRATES  | 334; 335(ii); 337 | 8  |       | 3000 mg/kg  | 45               |  |
| <b>Food Category No.</b>                               | <b>04.1.2.8</b>   | <b>Fruit preparations, including pulp, purees, fruit toppings and coconut milk</b> |       |             |                  |  |
| Additive   | INS               | Step   | Year  | Max Level   | Notes            |  |
| POLYGLYCEROL ESTERS OF FATTY ACIDS                     | 475               | 8  |       | 5000 mg/kg  | NXS240 & NXS314R |  |
| PROPYLENE GLYCOL                                       | 1520              | 8  |       | 2000 mg/kg  | NXS240 & NXS314R |  |
| PROPYLENE GLYCOL ALGINATE                              | 405               | 8  |       | 5000 mg/kg  | NXS240 & NXS314R |  |
| SORBITAN ESTERS OF FATTY ACIDS                         | 491-495           | 8  |       | 5000 mg/kg  | NXS240 & NXS314R |  |
| STEAROYL LACTYLATES                                    | 481(i), 482(i)    | 8  |       | 2000 mg/kg  | NXS240 & NXS314R |  |
| SUCROGLYCERIDES  | 474               | 5/8  |       | 1500 mg/kg  | NN2 & NXS314R    |  |
| SUCROSE ESTERS OF FATTY ACIDS                          | 473               | 8  |       | 1500 mg/kg  | NN2 & NXS314R    |  |
| SUCROSE OLIGOESTERS, TYPE I AND TYPE II                | 473a              | 5/8  |       | 1500 mg/kg  | NN2 & NXS314R    |  |
| TOCOPHEROLS  | 307a, b, c        | 8  |       | 150 mg/kg   | NXS240 & NXS314R |  |

| <b>Food Category No.</b>                               | <b>04.1.2.9</b>   | <b>Fruit-based desserts, including fruit-flavoured water-based desserts</b> |       |            |       |
|--|-------------------|---|-------|------------|-------|
| Additive   | INS               | Step  | Year  | Max Level  | Notes |
| POLYGLYCEROL ESTERS OF FATTY ACIDS                     | 475               | 8   |       | 5000 mg/kg |       |
| POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID | 476               | 8   |       | 2000 mg/kg |       |
| PROPYLENE GLYCOL ALGINATE                              | 405               | 8   |       | 6000 mg/kg |       |
| SORBITAN ESTERS OF FATTY ACIDS                         | 491-495           | 8   |       | 5000 mg/kg |       |
| STEAROYL LACTYLATES                                    | 481(i), 482(i)    | 8   |       | 5000 mg/kg |       |
| SUCROGLYCERIDES  | 474               | 8   | 2016r | 5000 mg/kg | NN2   |
| SUCROSE ESTERS OF FATTY ACIDS                          | 473               | 8   |       | 5000 mg/kg | NN2   |
| SUCROSE OLIGOESTERS, TYPE I AND TYPE II                | 473a              | 5/8   |       | 5000 mg/kg | NN2   |
| TARTRATES  | 334; 335(ii); 337 | 5/8   |       | 1000 mg/kg | 45    |
| TOCOPHEROLS  | 307a, b, c        | 8   |       | 500 mg/kg  | 15    |

| <b>Food Category No.</b>                               | <b>04.1.2.11</b>  | <b>Fruit fillings for pastries</b> |      |             |       |
|--|-------------------|------------------------------------|------|-------------|-------|
| Additive   | INS               | Step                               | Year | Max Level   | Notes |
| POLYGLYCEROL ESTERS OF FATTY ACIDS                     | 475               | 8                                  |      | 2000 mg/kg  |       |
| POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID | 476               | 8                                  |      | 2000 mg/kg  |       |
| PROPYLENE GLYCOL ALGINATE                              | 405               | 8                                  |      | 5000 mg/kg  |       |
| SORBITAN ESTERS OF FATTY ACIDS                         | 491-495           | 8                                  |      | 5000 mg/kg  |       |
| STEAROYL LACTYLATES                                    | 481(i), 482(i)    | 8                                  |      | 2000 mg/kg  |       |
| TARTRATES  | 334; 335(ii); 337 | 8                                  |      | 10000 mg/kg | 45    |
| TOCOPHEROLS  | 307a, b, c        | 8                                  |      | 150 mg/kg   |       |

| <b>Food Category No.</b>       | <b>04.2.2.2</b> | <b>Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds</b> |      |            |       |
|--------------------------------|-----------------|--|------|------------|-------|
| Additive                       | INS             | Step   | Year | Max Level  | Notes |
| SORBITAN ESTERS OF FATTY ACIDS | 491-495         | 8  |      | 5000 mg/kg | 76    |
| STEAROYL LACTYLATES            | 481(i), 482(i)  | 8  |      | 5000 mg/kg | 76    |
| TOCOPHEROLS                    | 307a, b, c      | 8  |      | 200 mg/kg  | NXS38 |

| <b>Food Category No.</b> | <b>04.2.2.3</b>   | <b>Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce</b> |      |             |                    |
|--------------------------|-------------------|---|------|-------------|--------------------|
| Additive                 | INS               | Step  | Year | Max Level   | Notes              |
| TARTRATES                | 334; 335(ii); 337 | 8   |      | 15000 mg/kg | 45, NXS38 & NXS115 |

| <b>Food Category No.</b> | <b>05.1.2</b>     | <b>Cocoa mixes (syrups)</b> |      |            |       |
|--------------------------|-------------------|-----------------------------|------|------------|-------|
| Additive                 | INS               | Step                        | Year | Max Level  | Notes |
| TARTRATES                | 334; 335(ii); 337 | 8                           |      | 2000 mg/kg | 45    |
| TOCOPHEROLS              | 307a, b, c        | 8                           |      | 500 mg/kg  | 15    |

| <b>Food Category No.</b>                               | <b>05.1.5</b>     | <b>Imitation chocolate, chocolate substitute products</b>  |       |             |                |  |
|--|-------------------|--|-------|-------------|----------------|--|
| Additive   | INS               | Step   | Year  | Max Level   | Notes          |  |
| POLYGLYCEROL ESTERS OF FATTY ACIDS                     | 475               | 8  |       | 2000 mg/kg  | NN20           |  |
| POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID | 476               | 8  |       | 3000 mg/kg  | NN20           |  |
| SUCROGLYCERIDES  | 474               | 5/8  |       | 6000 mg/kg  | NN2            |  |
| SUCROSE ESTERS OF FATTY ACIDS                          | 473               | 5/8  |       | 6000 mg/kg  | NN2            |  |
| SUCROSE OLIGOESTERS, TYPE I AND TYPE II                | 473a              | 5/8  |       | 6000 mg/kg  | NN2            |  |
| TARTRATES  | 334; 335(ii); 337 | 8  |       | 5000 mg/kg  | 45             |  |
| TOCOPHEROLS  | 307a, b, c        | 8  |       | 500 mg/kg   | 15             |  |
| <b>Food Category No.</b>                               | <b>05.2</b>       | <b>Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4</b> |       |             |                |  |
| Additive   | INS               | Step   | Year  | Max Level   | Notes          |  |
| POLYGLYCEROL ESTERS OF FATTY ACIDS                     | 475               | 8  |       | 2000 mg/kg  | NN21 & NXS309R |  |
| POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID | 476               | 8  |       | 3000 mg/kg  | NXS309R        |  |
| PROPYLENE GLYCOL ALGINATE                              | 405               | 8  |       | 5000 mg/kg  |                |  |
| SODIUM DIACETATE                                       | 262(ii)           | 8  |       | 1000 mg/kg  | NXS309R        |  |
| STEAROYL LACTYLATES                                    | 481(i), 482(i)    | 8  |       | 5000 mg/kg  | NXS309R        |  |
| SUCROGLYCERIDES  | 474               | 8  | 2016r | 5000 mg/kg  | NN2            |  |
| SUCROSE ESTERS OF FATTY ACIDS                          | 473               | 8  |       | 5000 mg/kg  | NN2            |  |
| SUCROSE OLIGOESTERS, TYPE I AND TYPE II                | 473a              | 5/8  |       | 5000 mg/kg  | NN2            |  |
| TARTRATES  | 334; 335(ii); 337 | 8  |       | 2000 mg/kg  | 45 & NXS309R   |  |
| TOCOPHEROLS  | 307a, b, c        | 8  |       | 500 mg/kg   | 15 & NXS309R   |  |
| <b>Food Category No.</b>                               | <b>05.2.2</b>     | <b>Soft candy</b>  |       |             |                |  |
| Additive   | INS               | Step   | Year  | Max Level   | Notes          |  |
| HYDROGENATED POLY-1-DECENES                            | 907               | 5/8  |       | 2000 mg/kg  | NXS309R        |  |
| <b>Food Category No.</b>                               | <b>05.3</b>       | <b>Chewing gum</b>   |       |             |                |  |
| Additive   | INS               | Step   | Year  | Max Level   | Notes          |  |
| POLYGLYCEROL ESTERS OF FATTY ACIDS                     | 475               | 8  |       | 5000 mg/kg  |                |  |
| PROPYLENE GLYCOL ALGINATE                              | 405               | 8  |       | 5000 mg/kg  |                |  |
| SORBITAN ESTERS OF FATTY ACIDS                         | 491-495           | 5/8  |       | 5000 mg/kg  |                |  |
| STEAROYL LACTYLATES                                    | 481(i), 482(i)    | 8  |       | 2000 mg/kg  |                |  |
| SUCROGLYCERIDES  | 474               | 8  | 2016r | 12000 mg/kg | NN2            |  |
| SUCROSE ESTERS OF FATTY ACIDS                          | 473               | 8  |       | 12000 mg/kg | NN2            |  |
| SUCROSE OLIGOESTERS, TYPE I AND TYPE II                | 473a              | 5/8  |       | 12000 mg/kg | NN2            |  |
| TARTRATES  | 334; 335(ii); 337 | 8  |       | 30000 mg/kg | 45             |  |
| TOCOPHEROLS  | 307a, b, c        | 8  |       | 1500 mg/kg  |                |  |



| <b>Food Category No.</b>                               | <b>05.4</b>       | <b>Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces</b> |      |             |       |
|--|-------------------|---|------|-------------|-------|
| Additive   | INS               | Step  | Year | Max Level   | Notes |
| POLYGLYCEROL ESTERS OF FATTY ACIDS                     | 475               | 8   |      | 2000 mg/kg  | NN22  |
| POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID | 476               | 8   |      | 5000 mg/kg  |       |
| PROPYLENE GLYCOL ALGINATE                              | 405               | 8   |      | 5000 mg/kg  |       |
| SORBITAN ESTERS OF FATTY ACIDS                         | 491-495           | 5/8   |      | 10000 mg/kg |       |
| STEAROYL LACTYLATES                                    | 481(i), 482(i)    | 8   |      | 2000 mg/kg  |       |
| SUCROGLYCERIDES  | 474               | 5/8   |      | 5000 mg/kg  | NN2   |
| SUCROSE ESTERS OF FATTY ACIDS                          | 473               | 8   |      | 5000 mg/kg  | NN2   |
| SUCROSE OLIGOESTERS, TYPE I AND TYPE II                | 473a              | 5/8   |      | 5000 mg/kg  | NN2   |
| TARTRATES  | 334; 335(ii); 337 | 8   |      | 8000 mg/kg  | 45    |
| TOCOPHEROLS  | 307a, b, c        | 8   |      | 500 mg/kg   | 15    |

| <b>Food Category No.</b> | <b>06.2.1</b>     | <b>Flours</b> |      |            |          |
|--------------------------|-------------------|---------------|------|------------|----------|
| Additive                 | INS               | Step          | Year | Max Level  | Notes    |
| STEAROYL LACTYLATES      | 481(i), 482(i)    | 8             |      | 5000 mg/kg | 186      |
| TARTRATES                | 334; 335(ii); 337 | 5/8           |      | 5000 mg/kg | 45 & 186 |
| TOCOPHEROLS              | 307a, b, c        | 5/8           |      | 5000 mg/kg | 15&186   |

| <b>Food Category No.</b>           | <b>06.3</b>    | <b>Breakfast cereals, including rolled oats</b> |      |             |       |
|------------------------------------|----------------|---|------|-------------|-------|
| Additive                           | INS            | Step  | Year | Max Level   | Notes |
| POLYGLYCEROL ESTERS OF FATTY ACIDS | 475            | 8   |      | 10000 mg/kg | NN23  |
| STEAROYL LACTYLATES                | 481(i), 482(i) | 8   |      | 5000 mg/kg  |       |
| SUCROSE ESTERS OF FATTY ACIDS      | 473            | 8   |      | 10000 mg/kg |       |
| TOCOPHEROLS                        | 307a, b, c     | 8   |      | 200 mg/kg   |       |

| <b>Food Category No.</b>                | <b>06.4.1</b>     | <b>Fresh pastas and noodles and like products</b> |      |             |            |
|---|-------------------|---|------|-------------|------------|
| Additive                                | INS               | Step  | Year | Max Level   | Notes      |
| PROPYLENE GLYCOL                        | 1520              | 8   |      | 20000 mg/kg | NN24       |
| PROPYLENE GLYCOL ALGINATE               | 405               | 5/8   |      | 10000 mg/kg | NN24       |
| SUCROGLYCERIDES                         | 474               | 5/8   |      | 2000 mg/kg  | NN2 & NN24 |
| SUCROSE ESTERS OF FATTY ACIDS           | 473               | 5/8   |      | 2000 mg/kg  | NN2 & NN24 |
| SUCROSE OLIGOESTERS, TYPE I AND TYPE II | 473a              | 5/8   |      | 2000 mg/kg  | NN2 & NN24 |
| TARTRATES                               | 334; 335(ii); 337 | 8   |      | 5000 mg/kg  | 45 & 128   |

| <b>Food Category No.</b>                               | <b>06.4.2</b>     | <b>Dried pastas and noodles and like products</b>                             |       |             |               |
|--|-------------------|---|-------|-------------|---------------|
| Additive   | INS               | Step  | Year  | Max Level   | Notes         |
| PROPYLENE GLYCOL ALGINATE                              | 405               | 5/8   |       | 5000 mg/kg  | 211           |
| SORBITAN ESTERS OF FATTY ACIDS                         | 491-495           | 5/8   |       | 5000 mg/kg  | 11 & 211      |
| STEAROYL LACTYLATES                                    | 481(i), 482(i)    | 5/8   |       | 5000 mg/kg  | 211           |
| SUCROGLYCERIDES  | 474               | 5/8   |       | 4000 mg/kg  | 211 & NN2     |
| SUCROSE ESTERS OF FATTY ACIDS                          | 473               | 5/8   |       | 4000 mg/kg  | 211 & NN2     |
| SUCROSE OLIGOESTERS, TYPE I AND TYPE II                | 473a              | 5/8   |       | 4000 mg/kg  | 211 & NN2     |
| TOCOPHEROLS  | 307a, b, c        | 5/8   |       | 500 mg/kg   | 211           |
| <b>Food Category No.</b>                               | <b>06.4.3</b>     | <b>Pre-cooked pastas and noodles and like products</b>                        |       |             |               |
| Additive   | INS               | Step  | Year  | Max Level   | Notes         |
| POLYGLYCEROL ESTERS OF FATTY ACIDS                     | 475               | 8   |       | 2000 mg/kg  | 194           |
| POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID | 476               | 5/8   |       | 500 mg/kg   | 194           |
| POLYOXYETHYLENE STEARATES                              | 430, 431          | 5/8   |       | 5000 mg/kg  | 2 & 194       |
| PROPYLENE GLYCOL                                       | 1520              | 5/8   |       | 10000 mg/kg | 194           |
| PROPYLENE GLYCOL ALGINATE                              | 405               | 8   |       | 5000 mg/kg  | 194 & NN25    |
| SORBITAN ESTERS OF FATTY ACIDS                         | 491-495           | 5/8   |       | 5000 mg/kg  | 11 & 194      |
| STEAROYL LACTYLATES                                    | 481(i), 482(i)    | 5/8   |       | 5000 mg/kg  | 194 & NN25    |
| SUCROGLYCERIDES  | 474               | 5/8   |       | 2000 mg/kg  | 194 & NN2     |
| SUCROSE ESTERS OF FATTY ACIDS                          | 473               | 5/8   |       | 2000 mg/kg  | 194 & NN2     |
| SUCROSE OLIGOESTERS, TYPE I AND TYPE II                | 473a              | 5/8   |       | 2000 mg/kg  | 194 & NN2     |
| TARTRATES  | 334; 335(ii); 337 | 5/8   |       | 7500 mg/kg  | 45, 128 & 194 |
| TOCOPHEROLS  | 307a, b, c        | 5/8   |       | 200 mg/kg   | 211           |
| <b>Food Category No.</b>                               | <b>06.5</b>       | <b>Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)</b> |       |             |               |
| Additive   | INS               | Step  | Year  | Max Level   | Notes         |
| POLYGLYCEROL ESTERS OF FATTY ACIDS                     | 475               | 8   |       | 9000 mg/kg  |               |
| POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID | 476               | 5/8   |       | 5000 mg/kg  |               |
| SORBITAN ESTERS OF FATTY ACIDS                         | 491-495           | 8   |       | 5000 mg/kg  |               |
| STEAROYL LACTYLATES                                    | 481(i), 482(i)    | 8   |       | 6000 mg/kg  |               |
| SUCROGLYCERIDES  | 474               | 8   | 2016r | 5000 mg/kg  | NN2           |
| SUCROSE ESTERS OF FATTY ACIDS                          | 473               | 8   |       | 5000 mg/kg  | NN2           |
| SUCROSE OLIGOESTERS, TYPE I AND TYPE II                | 473a              | 5/8   |       | 5000 mg/kg  | NN2           |
| TARTRATES  | 334; 335(ii); 337 | 8   |       | 2860 mg/kg  | 45            |
| TOCOPHEROLS  | 307a, b, c        | 8   |       | 500 mg/kg   | 15            |

| <b>Food Category No.</b>                           | <b>06.6</b>     | <b>Batters (e.g., for breading or batters for fish or poultry)</b>                      |      |             |       |
|--|-----------------|---|------|-------------|-------|
| Additive   | INS             | Step  | Year | Max Level   | Notes |
| SUCROGLYCERIDES                                    | 474             | 5/8   |      | 10000 mg/kg | NN2   |
| SUCROSE ESTERS OF FATTY ACIDS                      | 473             | 8   |      | 10000 mg/kg | NN2   |
| SUCROSE OLIGOESTERS, TYPE I AND TYPE II            | 473a            | 5/8   |      | 10000 mg/kg | NN2   |
| TOCOPHEROLS  | 307a, b, c      | 8   |      | 100 mg/kg   |       |
| <b>Food Category No.</b>                           | <b>06.7</b>     | <b>Pre-cooked or processed rice products, including rice cakes (Oriental type only)</b> |      |             |       |
| Additive   | INS             | Step  | Year | Max Level   | Notes |
| SUCROGLYCERIDES                                    | 474             | 5/8   |      | 10000 mg/kg | NN2   |
| SUCROSE ESTERS OF FATTY ACIDS                      | 473             | 8   |      | 10000 mg/kg | NN2   |
| SUCROSE OLIGOESTERS, TYPE I AND TYPE II            | 473a            | 5/8   |      | 10000 mg/kg | NN2   |
| <b>Food Category No.</b>                           | <b>06.8.1</b>   | <b>Soybean-based beverages</b>  |      |             |       |
| Additive   | INS             | Step  | Year | Max Level   | Notes |
| DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL | 472e            | 5/8   |      | 2000 mg/kg  | NN30  |
| <b>Food Category No.</b>                           | <b>07.1</b>     | <b>Bread and ordinary bakery wares</b>  |      |             |       |
| Additive   | INS             | Step  | Year | Max Level   | Notes |
| POLYOXYETHYLENE STEARATES                          | 430, 431        | 8   |      | 3000 mg/kg  |       |
| PROPYLENE GLYCOL                                   | 1520            | 8   |      | 1500 mg/kg  |       |
| <b>Food Category No.</b>                           | <b>07.1.1</b>   | <b>Breads and rolls</b>   |      |             |       |
| Additive   | INS             | Step  | Year | Max Level   | Notes |
| POLYGLYCEROL ESTERS OF FATTY ACIDS                 | 475             | 8   |      | 10000 mg/kg | NN26  |
| <b>Food Category No.</b>                           | <b>07.1.1.2</b> | <b>Soda breads</b>  |      |             |       |
| Additive   | INS             | Step  | Year | Max Level   | Notes |
| STEAROYL LACTYLATES                                | 481(i), 482(i)  | 5/8   |      | 3000 mg/kg  |       |
| <b>Food Category No.</b>                           | <b>07.1.2</b>   | <b>Crackers, excluding sweet crackers</b>   |      |             |       |
| Additive   | INS             | Step  | Year | Max Level   | Notes |
| POLYGLYCEROL ESTERS OF FATTY ACIDS                 | 475             | 8   |      | 6000 mg/kg  |       |
| SORBITAN ESTERS OF FATTY ACIDS                     | 491-495         | 8   |      | 10000 mg/kg | 11    |
| STEAROYL LACTYLATES                                | 481(i), 482(i)  | 5/8   |      | 3000 mg/kg  |       |
| <b>Food Category No.</b>                           | <b>07.1.3</b>   | <b>Other ordinary bakery products (e.g., bagels, pita, English muffins)</b>             |      |             |       |
| Additive   | INS             | Step  | Year | Max Level   | Notes |
| POLYGLYCEROL ESTERS OF FATTY ACIDS                 | 475             | 8   |      | 6000 mg/kg  |       |
| SORBITAN ESTERS OF FATTY ACIDS                     | 491-495         | 8   |      | 10000 mg/kg | 11    |
| STEAROYL LACTYLATES                                | 481(i), 482(i)  | 5/8   |      | 5000 mg/kg  |       |

| <b>Food Category No.</b>                | <b>07.1.4</b>  | <b>Bread-type products, including bread stuffing and bread crumbs</b>                 |       |             |       |  |
|---|----------------|---|-------|-------------|-------|--|
| Additive                                | INS            | Step  | Year  | Max Level   | Notes |  |
| POLYGLYCEROL ESTERS OF FATTY ACIDS      | 475            | 8   |       | 10000 mg/kg |       |  |
| SORBITAN ESTERS OF FATTY ACIDS          | 491-495        | 8   |       | 10000 mg/kg | 11    |  |
| STEAROYL LACTYLATES                     | 481(i), 482(i) | 5/8   |       | 5000 mg/kg  |       |  |
| <b>Food Category No.</b>                | <b>07.1.5</b>  | <b>Steamed breads and buns</b>  |       |             |       |  |
| Additive                                | INS            | Step  | Year  | Max Level   | Notes |  |
| POLYGLYCEROL ESTERS OF FATTY ACIDS      | 475            | 8   |       | 10000 mg/kg |       |  |
| SORBITAN ESTERS OF FATTY ACIDS          | 491-495        | 8   |       | 10000 mg/kg | 11    |  |
| STEAROYL LACTYLATES                     | 481(i), 482(i) | 5/8   |       | 3000 mg/kg  |       |  |
| <b>Food Category No.</b>                | <b>07.1.6</b>  | <b>Mixes for bread and ordinary bakery wares</b>                                      |       |             |       |  |
| Additive                                | INS            | Step  | Year  | Max Level   | Notes |  |
| POLYGLYCEROL ESTERS OF FATTY ACIDS      | 475            | 8   |       | 15000 mg/kg | 11    |  |
| SORBITAN ESTERS OF FATTY ACIDS          | 491-495        | 8   |       | 10000 mg/kg | 11    |  |
| STEAROYL LACTYLATES                     | 481(i), 482(i) | 5/8   |       | 5000 mg/kg  |       |  |
| <b>Food Category No.</b>                | <b>07.2</b>    | <b>Fine bakery wares (sweet, salty, savoury) and mixes</b>                            |       |             |       |  |
| Additive                                | INS            | Step  | Year  | Max Level   | Notes |  |
| NISIN                                   | 234            | 8   |       | 6.25 mg/kg  | 233   |  |
| POLYOXYETHYLENE STEARATES               | 430, 431       | 8   |       | 3000 mg/kg  |       |  |
| PROPYLENE GLYCOL                        | 1520           | 5/8   |       | 1500 mg/kg  |       |  |
| SORBITAN ESTERS OF FATTY ACIDS          | 491-495        | 8   |       | 10000 mg/kg |       |  |
| STEAROYL LACTYLATES                     | 481(i), 482(i) | 5/8   |       | 5000 mg/kg  |       |  |
| SUCROGLYCERIDES                         | 474            | 8   | 2016r | 10000 mg/kg | NN2   |  |
| SUCROSE ESTERS OF FATTY ACIDS           | 473            | 8   |       | 10000 mg/kg | NN2   |  |
| SUCROSE OLIGOESTERS, TYPE I AND TYPE II | 473a           | 5/8   |       | 10000 mg/kg | NN2   |  |
| <b>Food Category No.</b>                | <b>07.2.1</b>  | <b>Cakes, cookies and pies (e.g., fruit-filled or custard types)</b>                  |       |             |       |  |
| Additive                                | INS            | Step  | Year  | Max Level   | Notes |  |
| POLYGLYCEROL ESTERS OF FATTY ACIDS      | 475            | 5/8   |       | 10000 mg/kg |       |  |
| <b>Food Category No.</b>                | <b>07.2.2</b>  | <b>Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)</b> |       |             |       |  |
| Additive                                | INS            | Step  | Year  | Max Level   | Notes |  |
| POLYGLYCEROL ESTERS OF FATTY ACIDS      | 475            | 5/8   |       | 10000 mg/kg |       |  |
| <b>Food Category No.</b>                | <b>07.2.3</b>  | <b>Mixes for fine bakery wares (e.g., cakes, pancakes)</b>                            |       |             |       |  |
| Additive                                | INS            | Step  | Year  | Max Level   | Notes |  |
| POLYGLYCEROL ESTERS OF FATTY ACIDS      | 475            | 5/8   |       | 15000 mg/kg | 11    |  |

| <b>Food Category No.</b>      | <b>08.2</b>     | <b>Processed meat, poultry, and game products in whole pieces or cuts</b>   |      |            |                       |  |
|-------------------------------|-----------------|---|------|------------|-----------------------|--|
| Additive                      | INS             | Step  | Year | Max Level  | Notes                 |  |
| SODIUM DIACETATE              | 262(ii)         | 8   |      | 1000 mg/kg | XS96 & XS97           |  |
| TOCOPHEROLS                   | 307a, b, c      | 8   |      | 500 mg/kg  | XS96 & XS97           |  |
| <b>Food Category No.</b>      | <b>08.2.1</b>   | <b>Non-heat treated processed meat, poultry, and game products in whole pieces or cuts</b>                                    |      |            |                       |  |
| Additive                      | INS             | Step  | Year | Max Level  | Notes                 |  |
| LAURIC ARGINATE ETHYL ESTER   | 243             | 5/8   |      | 200 mg/kg  |                       |  |
| <b>Food Category No.</b>      | <b>08.2.1.1</b> | <b>Cured (including salted) non-heat treated processed meat, poultry, and game products in whole pieces or cuts</b>           |      |            |                       |  |
| Additive                      | INS             | Step  | Year | Max Level  | Notes                 |  |
| SORBATES                      | 200-203         | 5/8   |      | 200 mg/kg  | 3 & 42                |  |
| <b>Food Category No.</b>      | <b>08.2.1.2</b> | <b>Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or cuts</b> |      |            |                       |  |
| Additive                      | INS             | Step  | Year | Max Level  | Notes                 |  |
| SORBATES                      | 200-203         | 5/8   |      | 2000 mg/kg | 3 & 42                |  |
| <b>Food Category No.</b>      | <b>08.2.1.3</b> | <b>Fermented non-heat treated processed meat, poultry, and game products in whole pieces or cuts</b>                          |      |            |                       |  |
| Additive                      | INS             | Step  | Year | Max Level  | Notes                 |  |
| SORBATES                      | 200-203         | 5/8   |      | 200 mg/kg  | 3 & 42                |  |
| <b>Food Category No.</b>      | <b>08.2.2</b>   | <b>Heat-treated processed meat, poultry, and game products in whole pieces or cuts</b>  |      |            |                       |  |
| Additive                      | INS             | Step  | Year | Max Level  | Notes                 |  |
| LAURIC ARGINATE ETHYL ESTER   | 243             | 5/8   |      | 200 mg/kg  | XS96 & XS97           |  |
| SORBATES                      | 200-203         | 5/8   |      | 200 mg/kg  | 3, 42, XS96 & XS97    |  |
| STEAROYL LACTYLATES           | 481(i), 482(i)  | 8   |      | 2000 mg/kg | NN27, XS96 & XS97     |  |
| SUCROSE ESTERS OF FATTY ACIDS | 473             | 8   |      | 5000 mg/kg | 15, XS96 & XS97       |  |
| <b>Food Category No.</b>      | <b>08.2.3</b>   | <b>Frozen processed meat, poultry, and game products in whole pieces or cuts</b>  |      |            |                       |  |
| Additive                      | INS             | Step  | Year | Max Level  | Notes                 |  |
| LAURIC ARGINATE ETHYL ESTER   | 243             | 5/8   |      | 200 mg/kg  | 3 & NN28              |  |
| SORBATES                      | 200-203         | 5/8   |      | 200 mg/kg  | 3 & 42                |  |
| <b>Food Category No.</b>      | <b>08.3</b>     | <b>Processed comminuted meat, poultry, and game products</b>  |      |            |                       |  |
| Additive                      | INS             | Step  | Year | Max Level  | Notes                 |  |
| PROPYLENE GLYCOL ALGINATE     | 405             | 8   |      | 3000 mg/kg | XS88, XS89 & XS98     |  |
| SODIUM DIACETATE              | 262(ii)         | 8   |      | 1000 mg/kg | XS88, XS89 & XS98     |  |
| SORBATES                      | 200-203         | 8   |      | 1500 mg/kg | 42, XS88, XS89 & XS98 |  |
| TOCOPHEROLS                   | 307a, b, c      | 8   |      | 500 mg/kg  | XS88, XS89 & XS98     |  |
| <b>Food Category No.</b>      | <b>08.3.1</b>   | <b>Non-heat treated processed comminuted meat, poultry, and game products</b>   |      |            |                       |  |
| Additive                      | INS             | Step  | Year | Max Level  | Notes                 |  |
| LAURIC ARGINATE ETHYL ESTER   | 243             | 5/8   |      | 315 mg/kg  |                       |  |

| <b>Food Category No.</b>      | <b>08.3.2</b>  | <b>Heat-treated processed comminuted meat, poultry, and game products</b> |      |            |                      |
|-------------------------------|----------------|---|------|------------|----------------------|
| Additive                      | INS            | Step  | Year | Max Level  | Notes                |
| LAURIC ARGINATE ETHYL ESTER   | 243            | 5/8   |      | 200 mg/kg  | XS88, XS89 & XS98    |
| STEAROYL LACTYLATES           | 481(i), 482(i) | 8   |      | 2000 mg/kg | XS88, XS89 & XS98    |
| SUCROSE ESTERS OF FATTY ACIDS | 473            | 8   |      | 5000 mg/kg | 15, XS96 NN27 & XS97 |

| <b>Food Category No.</b>    | <b>08.3.3</b> | <b>Frozen processed comminuted meat, poultry, and game products</b> |      |           |          |
|-----------------------------|---------------|---|------|-----------|----------|
| Additive                    | INS           | Step  | Year | Max Level | Notes    |
| LAURIC ARGINATE ETHYL ESTER | 243           | 5/8   |      | 315 mg/kg | 3 & NN28 |

| <b>Food Category No.</b> | <b>08.4</b> | <b>Edible casings (e.g., sausage casings)</b> |      |             |                |
|--------------------------|-------------|---|------|-------------|----------------|
| Additive                 | INS         | Step  | Year | Max Level   | Notes          |
| SORBATES                 | 200-203     | 8   |      | 10000 mg/kg | 42, 222 & NN29 |
| TOCOPHEROLS              | 307a, b, c  | 8   |      | 5000 mg/kg  | NN29           |

**Notes to the General Standard for Food Additives**

- Note 1 As adipic acid.
- Note 2 On the dry ingredient, dry weight, dry mix or concentrate basis.
- Note 3 For use in surface treatment only.
- Note 11 On the flour basis.
- Note 15 On the fat or oil basis.
- Note 42 As sorbic acid.
- Note 45 As tartaric acid.
- Note 49 For use on citrus fruits only.
- Note 76 For use in potatoes only.
- Note 102 For use in fat emulsions for baking purposes only.
- Note 128 Tartaric acid (INS 334) only.
- Note 186 For use in flours with additives only.
- Note 194 For use in instant noodles conforming to the Standard for Instant Noodles (CODEX STAN 249-2006) only.
- Note 211 For use in noodles only.
- Note 222 For use in collagen-based casings with a water activity greater than 0.6 only.
- Note 230 For use as an acidity regulator only.
- Note 233 As nisin.
- Note NN1 For use in non-fermented acidified milks only.
- Note NN2 Singly or in combination: INS 473, 473a & 474.
- Note NN3 For use at 7,000 mg/kg in bakery cream fillings only.
- Note NN4 For use at 10,000 mg/kg in cream powder analogues only.
- Note NN5 Only for use in products conforming to the Standard for Cream Cheese (CODEX STAN 275-1973).
- Note NN6 Except for use at 6,000 mg/kg in products with > 20% fat content.
- Note NN7 On dry basis.
- Note NN8 2,000 mg/kg in flavoured products conforming to the Standard for Fermented Milks (CODEX STAN 243-2003) only.
- Note NN9 10,000 mg/kg in flavoured products conforming to the Standard for Fermented Milks (CODEX STAN 243-2003) only.
- Note NN10 Excluding virgin or cold pressed oils.
- Note NN11 Except for use in refined olive oil, olive oil, refined olive-pomace oil and olive-pomace oil at 200 mg/kg to restore natural tocopherol lost in production.
- Note NN12 Except for use in fish oils at 6,000 mg/kg, singly or in combination.
- Note NN13 Excluding dairy fat spreads with  $\geq$  70% milk fat content.
- Note NN14 In dairy fat spreads limited to products with < 70% fat content or baking purposes only.
- Note NN15 5,000 mg/kg as tartaric acid in products conforming to the Standard for Dairy Fat Spreads (CODEX STAN 253-2006).
- Note NN16 Excluding plain products conforming to the Standard for Fermented Milks (CODEX STAN 243-2003).
- Note NN17 50,000 mg/kg for emulsified oils used in the production of noodles or bakery products.
- Note NN18 Singly or in combination.
- Note NN19 Excluding soft cheeses as defined in General Standard for Cheese (CODEX STAN 283-2006).
- Note NN20 10,000 mg/kg in imitation chocolate with >5% water content.
- Note NN21 10,000 mg/kg in candy containing not less than 10% oil.
- Note NN22 10,000 mg/kg in whipped decorations.
- Note NN23 For use in granola-type breakfast cereals only.
- Note NN24 For use in noodles, skin or crusts for spring rolls, wontons, and shou mai only.
- Note NN25 10,000 mg/kg in boiled noodles only.
- Note NN26 For use in rolls only.
- Note NN27 For use in sausage only.
- Note NN28 For use in cooked frozen meat products only.
- Note NN29 On a casings basis.
- Note NN30 Excluding plain products.
- Note XS88 Excluding products conforming to the Standard for Corned Beef (CODEX STAN 88-1981).
- Note XS89 Excluding products conforming to Standard for Luncheon Meat (CODEX STAN 89-1981).
- Note XS96 Excluding products conforming to the Standard for Cooked Cured Ham (CODEX STAN 96-1981).
- Note XS97 Excluding products conforming to the Standard for Cooked Cured Pork Shoulder (CODEX STAN 97-1981).
- Note XS98 Excluding products conforming to the Standard for Cooked Cured Chopped Meat (CODEX STAN 98-1981).
- Note XS117 Excluding products conforming to the Standard for Bouillons and Consommés (CODEX STAN 117-1981).
- Note NXS38 Excluding products conforming to the General Standard for Edible Fungi and Fungus Products (CODEX STAN 38-1981)
- Note NXS115 Excluding products conforming to the Standard for Pickled Cucumbers (Cucumber Pickles) (CODEX STAN 115-1981)
- Note NXS208 Excluding products conforming to the Standard for Cheese in Brine (CODEX STAN 208-1999).
- Note NXS240 Excluding products conforming to the Standard for Aqueous Coconut Products (CODEX STAN 240-2003)



Note NXS243 Excluding products conforming to the Standard for Fermented Milks (CODEX STAN 243-2003).

Note NXS250 Excluding products conforming to the Standard for a Blend of Evaporated Skimmed Milk and Vegetable Fat (CODEX STAN 250-2006)

Note NXS251 Excluding products conforming to the Standard for a Blend of Skimmed Milk and Vegetable Fat in Powdered Form (CODEX STAN 251-2006).

Note NXS252 Excluding products conforming to the Standard for a Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat (CODEX STAN 252-2006).

Note NXS253 Excluding products conforming to the Standard for Dairy Fat Spreads (CODEX STAN 253-2006).

Note NXS262 Excluding products conforming to the Standard for Mozzarella (CODEX STAN 262-2007).

Note NXS309R Excluding products conforming to the Codex Regional Standard for Halawa Tehenia (CODEX STAN 309R-211)

Note NXS314R Excluding products conforming to the Standard for Date Paste (CODEX STAN 314R-2013)

**Part B: Provisions related Agenda Item 5b**

(For adoption at Step 5/8)

| <b>Nisin</b><br>INS 234 Nisin Functional Class: Preservative |  |                  |              |             |
|--|--|------------------|--------------|-------------|
| <b>Food Cat. No.</b>   | <b>Food Category</b>   | <b>Max level</b> | <b>Notes</b> | <b>Step</b> |
| 08.3.2   | Heat-treated processed comminuted meat, poultry, and game products | 25 mg/kg         | 233, A       | 5/8         |

**Note to the General Standard for Food Additives**

Note 233: As nisin.

Note A: For products conforming to the Standard for Luncheon Meat (CODEX STAN 89-1981), Standard for Cooked Cured Chopped Meat (CODEX STAN 98-1981), and Standard for Corned Beef (CODEX STAN 88-1981) use is limited to ready-to-eat products which require refrigeration.

**Part C: Provisions related Agenda Item 5c**(For adoption at Step 8)<sup>2</sup>

| <b>Quillaia Extracts</b><br>INS 999(i) Quillaia extract type 1 Functional Class: Emulsifier, Foaming agent<br>INS 999(ii) Quillaia extract type 2 Functional Class: Emulsifier, Foaming agent |  |                  |              |             |
|---|--|------------------|--------------|-------------|
| <b>Food Cat. No.</b>  | <b>Food Category</b>   | <b>Max level</b> | <b>Notes</b> | <b>Step</b> |
| 14.1.4  | Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks | 50 mg/kg         | 132, 293     | 8           |

**Note to the General Standard for Food Additives**

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

Note 293: On the saponin basis.

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

**Part D: Provisions related Agenda item 5(e)**

**(For adoption at Step 5/8)**

Tables 1 and 2 of the GSFA

| <b>Carrageenan</b>   |   |            |       |      |
|--|---|------------|-------|------|
| INS 407 Carrageenan  |   |            |       |      |
| Functional Class: Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener |   |            |       |      |
| Food Cat. No.  | Food Category                                     | Max level  | Notes | Step |
| 13.1.1   | Infant formulae                                   | 300 mg/kg  | C, F  | 5/8  |
| 13.1.3   | Formulae for special medical purposes for infants | 1000 mg/kg | D, F  | 5/8  |

| <b>Citric and fatty acid esters of glycerol</b>   |  |            |       |      |
|---|--|------------|-------|------|
| INS 472c Citric and fatty acid esters of glycerol   |  |            |       |      |
| Functional Class: Antioxidant, Emulsifier, Flour treatment agent, Sequestrant, Stabilizer |  |            |       |      |
| Food Cat. No.   | Food Category  | Max level  | Notes | Step |
| 13.1  | Infant formulae, follow-up formulae, and formulae for special medical purposes for infants | 9000 mg/kg | E, F  | 5/8  |

| <b>Starch sodium octenyl succinate</b>              |   |              |       |      |
|---|---|--------------|-------|------|
| INS 1450 Starch sodium octenyl succinate            |   |              |       |      |
| Functional Class: Emulsifier, Stabilizer, Thickener |   |              |       |      |
| Food Cat. No.                                       | Food Category                                     | Max level    | Notes | Step |
| 13.1.3  | Formulae for special medical purposes for infants | 20,000 mg/kg | F, G  | 5/8  |

**Note to the General Standard for Food Additives**

Note C: For use in liquid infant formula only.

Note D: For use in hydrolyzed protein and/or amino acid based liquid infant formula only.

Note E: Except for use in powdered infant formula at 7,500 mg/kg.

Note F: As consumed.

Note G: For use in hydrolyzed protein and/or amino acid based infant formula only.

Table 3 of the GSFA

Magnesium stearate (INS 470(iii)) at Step 5/8

**Part E: Provisions from Agenda Item 2**

**(For adoption)**

Note 299 For use at 440 mg/kg as phosphorous singly or in combination in breaded or batter coating in accordance with Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets – Breaded or in Batter (CODEX STAN 166-1989).

**Part F: Provisions from Agenda Item 3a**

**(For adoption)<sup>3</sup>**

**Food Category No. 14.1.4 Water-based flavoured drinks, including “sport,” “energy,” or “electrolyte” drinks and particulated drinks**

| Additive  | INS     | Step | Year  | Max Level | Notes    |
|-----------|---------|------|-------|-----------|----------|
| BENZOATES | 210-213 | 8    | 2016r | 250 mg/kg | 13 & 301 |

**Note to the General Standard for Food Additives**

Note 13: As benzoic acid.

Note 301: Interim maximum level until CCFA49

<sup>3</sup> Provisions that are replacing or revising currently adopted provisions of the GSFA are grey highlighted.

**Part G: Provisions related Agenda Item 4b**

**CORRECTIONS TO TABLES 1, 2 AND 3 OF THE GENERAL STANDARD FOR FOOD ADDITIVES RELATED TO THE ALIGNMENT OF THE STANDARDS FOR COCOA BUTTER (CODEX STAN 86-1981), THE STANDARDS FOR CHOCOLATE AND CHOCOLATE PRODUCTS (CODEX STAN 87-1981), THE STANDARDS FOR COCOA (CACAO) MASS (COCOA/CHOCOLATE LIQUOR) AND COCOA CAKE (CODEX STAN 141-1983) AND THE STANDARDS FOR COCOA POWDERS (COCOAS) AND DRY MIXTURES OF COCOA AND SUGARS (CODEX STAN 105-1981)**

(For adoption)

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

**Amendments to the food additive provisions in Table 1 of the GSFA:**

| Ascorbyl esters: Functional class: antioxidant<br>INS 304, 305 |               |           |  |
|--|---------------|-----------|--|
| Food category No   | Food category | Max level | Notes                                      |
| 05.0   | Confectionery | 500 mg/kg | 10, 15, 114, <u>AA, XS86, XS105, XS141</u> |

| Mineral oil, medium viscosity: Functional class: glazing agent<br>INS 905e |               |            |                                    |
|--|---------------|------------|------------------------------------|
| Food category No   | Food category | Max level  | Notes                              |
| 05.0   | Confectionery | 2000 mg/kg | 3, <u>XS86, XS87, XS105, XS141</u> |

| Mineral oil, high viscosity: Functional class: antifoaming agent, glazing agent<br>INS 905d |  |            |                                    |
|---|--|------------|------------------------------------|
| Food category No  | Food category  | Max level  | Notes                              |
| 05.1  | Cocoa products and chocolate products including imitations and chocolate substitutes | 2000 mg/kg | 3, <u>XS86, XS87, XS105, XS141</u> |

| Propyl gallate: Functional class: antioxidant<br>INS 310 |  |           |  |
|--|--|-----------|--|
| Food category No   | Food category  | Max level | Notes                                  |
| 05.1   | Cocoa products and chocolate products including imitations and chocolate substitutes | 200 mg/kg | 15, 130, <u>BB, XS86, XS105, XS141</u> |

| Acesulfame potassium: Functional class: flavour enhancer, sweetener<br>INS 950 |   |            |                        |
|--|---|------------|------------------------|
| Food category No   | Food category                             | Max level  | Notes                  |
| 05.1.1   | Cocoa mixes (powders) and cocoa mass/cake | 350 mg/kg  | 97 & 188, <u>XS141</u> |
| 05.1.3   | Cocoa-based spreads, including fillings   | 1000 mg/kg | 161, 188, <u>XS86</u>  |

| Aspartame: Functional class: flavour enhancer, sweetener<br>INS 951 |   |            |                        |
|---|---|------------|------------------------|
| Food category No  | Food category                             | Max level  | Notes                  |
| 05.1.1  | Cocoa mixes (powders) and cocoa mass/cake | 3000 mg/kg | 97 & 191, <u>XS141</u> |
| 05.1.3  | Cocoa-based spreads, including fillings   | 3000 mg/kg | 161, 191, <u>XS86</u>  |

| Phosphates: Functional class: acidity regulator, antioxidant, emulsifier, firming agent, flour treatment agent, humectant, preservative, raising agent, sequestrant, stabilizer, thickener<br>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           |
| 05.1.1  | Cocoa mixes (powders) and cocoa mass/cake | 1100 mg/kg | 33, <u>97</u>   |
| 05.1.3  | Cocoa-based spreads, including fillings   | 880 mg/kg  | 33, <u>XS86</u> |

| Polyglycerol esters of fatty acids: Functional class: emulsifier<br>INS 475 |  |                   |                  |
|---|--|-------------------|------------------|
| Food category No  | Food category                                    | Max level         | Notes            |
| <u>05.1.1</u>   | <u>Cocoa mixes (powders) and cocoa mass/cake</u> | <u>5000 mg/kg</u> | <u>97, XS141</u> |

| Polyglycerol esters interesterified ricinoleic acid: Functional class: emulsifier<br>INS 476 |  |                   |                     |
|--|--|-------------------|---------------------|
| Food category No   | Food category                                    | Max level         | Notes               |
| <u>05.1.1</u>  | <u>Cocoa mixes (powders) and cocoa mass/cake</u> | <u>5000 mg/kg</u> | 97                  |
| <u>05.1.4</u>  | <u>Cocoa and chocolate products</u>              | <u>5000 mg/kg</u> | <u>New note 101</u> |

| <b>Propylene glycol esters of fatty acids: Functional class: emulsifier</b><br><b>INS 477</b> |   |                  |                  |
|---|---|------------------|------------------|
| <b>Food category No</b>   | <b>Food category</b>                      | <b>Max level</b> | <b>Notes</b>     |
| 05.1.1  | Cocoa mixes (powders) and cocoa mass/cake | 5000 mg/kg       | 97, <u>XS141</u> |

| <b>Saccharins: Functional class: sweetener</b><br><b>INS 954(i)-(iv)</b> |   |                  |                        |
|--|---|------------------|------------------------|
| <b>Food category No</b>  | <b>Food category</b>                      | <b>Max level</b> | <b>Notes</b>           |
| 05.1.1   | Cocoa mixes (powders) and cocoa mass/cake | 100 mg/kg        | 97 & 161, <u>XS141</u> |
| 05.1.3   | Cocoa-based spreads, including fillings   | 200 mg/kg        | 161, <u>XS86</u>       |

| <b>Sorbitan esters of fatty acids: Functional class: emulsifier, stabilizer</b><br><b>INS 491-495</b> |  |                    |                      |
|---|--|--------------------|----------------------|
| <b>Food category No</b>   | <b>Food category</b>                             | <b>Max level</b>   | <b>Notes</b>         |
| <u>05.1.1</u>   | <u>Cocoa mixes (powders) and cocoa mass/cake</u> | <u>2000 mg/kg</u>  | <u>97, CC, XS141</u> |
| <u>05.1.4</u>   | <u>Cocoa and chocolate products</u>              | <u>10000 mg/kg</u> | <u>New note 101</u>  |

| <b>Sucralose (trichlorogalactosucrose): Functional class: sweetener</b><br><b>INS 955</b> |   |                  |                  |
|---|---|------------------|------------------|
| <b>Food category No</b>   | <b>Food category</b>                      | <b>Max level</b> | <b>Notes</b>     |
| 05.1.1  | Cocoa mixes (powders) and cocoa mass/cake | 580 mg/kg        | 97, <u>XS141</u> |

| <b>Sucrose esters of fatty acids: Functional class: emulsifier, stabilizer</b><br><b>INS 473</b> |  |                    |                  |
|--|--|--------------------|------------------|
| <b>Food category No</b>  | <b>Food category</b>                             | <b>Max level</b>   | <b>Notes</b>     |
| <u>05.1.1</u>  | <u>Cocoa mixes (powders) and cocoa mass/cake</u> | <u>10000 mg/kg</u> | <u>97, XS141</u> |

| <b>Tartrates: Functional class: acidity regulator</b><br><b>INS 334, 335(ii), 337</b> |  |                   |                    |
|---|--|-------------------|--------------------|
| <b>Food category No</b>   | <b>Food category</b>                             | <b>Max level</b>  | <b>Notes</b>       |
| <u>05.1.1</u>   | <u>Cocoa mixes (powders) and cocoa mass/cake</u> | <u>5000 mg/kg</u> | <u>45, 97, 128</u> |
| <u>05.1.4</u>   | <u>Cocoa and chocolate products</u>              | <u>5000 mg/kg</u> | <u>45, 128</u>     |

| <b>Alitame: Functional class: sweetener</b><br><b>INS 956</b> |   |                  |                  |
|---|---|------------------|------------------|
| <b>Food category No</b>                                       | <b>Food category</b>                    | <b>Max level</b> | <b>Notes</b>     |
| 05.1.3  | Cocoa-based spreads, including fillings | 300 mg/kg        | 161, <u>XS86</u> |

| <b>Allura red AC: Functional class: colour</b><br><b>INS 129</b> |   |                  |                     |
|--|---|------------------|---------------------|
| <b>Food category No</b>  | <b>Food category</b>                    | <b>Max level</b> | <b>Notes</b>        |
| 05.1.3   | Cocoa-based spreads, including fillings | 300 mg/kg        | 161, <u>XS86</u>    |
| 05.1.4   | Cocoa and chocolate products            | 300 mg/kg        | <u>New Note 183</u> |

| <b>Benzoates: Functional class: preservative</b><br><b>INS 210-213</b> |   |                  |                 |
|--|---|------------------|-----------------|
| <b>Food category No</b>  | <b>Food category</b>                    | <b>Max level</b> | <b>Notes</b>    |
| 05.1.3   | Cocoa-based spreads, including fillings | 1500 mg/kg       | 13, <u>XS86</u> |

| <b>Brilliant blue FCF: Functional class: colour</b><br><b>INS 133</b> |   |                  |                     |
|---|---|------------------|---------------------|
| <b>Food category No</b>   | <b>Food category</b>                    | <b>Max level</b> | <b>Notes</b>        |
| 05.1.3  | Cocoa-based spreads, including fillings | 100 mg/kg        | 161, <u>XS86</u>    |
| 05.1.4  | Cocoa and chocolate products            | 100 mg/kg        | <u>New note 183</u> |

| <b>Caramel III – ammonia caramel: Functional class: colour</b><br><b>INS 150c</b> |   |                  |                     |
|---|---|------------------|---------------------|
| <b>Food category No</b>   | <b>Food category</b>                    | <b>Max level</b> | <b>Notes</b>        |
| 05.1.3  | Cocoa-based spreads, including fillings | 50000 mg/kg      | <u>XS86</u>         |
| 05.1.4  | Cocoa and chocolate products            | 50000 mg/kg      | <u>New note 183</u> |

| <b>Caramel IV – sulphite ammonia caramel: Functional class: colour</b><br><b>INS 150d</b> |   |                  |                    |
|---|---|------------------|--------------------|
| <b>Food category No</b>   | <b>Food category</b>                    | <b>Max level</b> | <b>Notes</b>       |
| 05.1.3  | Cocoa-based spreads, including fillings | 50000 mg/kg      | <u>XS86</u>        |
| 05.1.4  | Cocoa and chocolate products            | 50000 mg/kg      | <u>New note183</u> |

| <b>Carotenes, beta-, vegetable: Functional class: colour</b><br><b>INS 160a(ii)</b> |   |                  |                     |
|---|---|------------------|---------------------|
| <b>Food category No</b>   | <b>Food category</b>                    | <b>Max level</b> | <b>Notes</b>        |
| 05.1.3  | Cocoa-based spreads, including fillings | 100 mg/kg        | <u>XS86</u>         |
| 05.1.4  | Cocoa and chocolate products            | 100 mg/kg        | <u>New note 183</u> |

| <b>Carotenoids: Functional class: colour</b><br><b>INS 160a(i), a(iii), e, f</b> |   |                  |                     |
|--|---|------------------|---------------------|
| <b>Food category No</b>  | <b>Food category</b>                    | <b>Max level</b> | <b>Notes</b>        |
| 05.1.3   | Cocoa-based spreads, including fillings | 100 mg/kg        | 161, <u>XS86</u>    |
| 05.1.4   | Cocoa and chocolate products            | 100 mg/kg        | <u>New note 183</u> |

| <b>Chlorophylls and Chlorophyllins, copper complexes: Functional class: colour</b><br><b>INS 141(i), (ii)</b> |   |                  |                      |
|---|---|------------------|----------------------|
| <b>Food category No</b>   | <b>Food category</b>                    | <b>Max level</b> | <b>Notes</b>         |
| 05.1.3  | Cocoa-based spreads, including fillings | 6.4 mg/kg        | 62, 161, <u>XS86</u> |
| 05.1.4  | Cocoa and chocolate products            | 700 mg/kg        | <u>New note 183</u>  |

| <b>Cyclamates: Functional class: sweetener</b><br><b>INS 952(i), (ii), (iv)</b> |   |                  |                      |
|---|---|------------------|----------------------|
| <b>Food category No</b>   | <b>Food category</b>                    | <b>Max level</b> | <b>Notes</b>         |
| 05.1.3  | Cocoa-based spreads, including fillings | 500 mg/kg        | 17, 161, <u>XS86</u> |

| <b>Ethylene diamine tetra acetates: Functional class: antioxidant, colour retention agent, preservative, sequestrant</b><br><b>INS 385, 386</b> |   |                  |                 |
|---|---|------------------|-----------------|
| <b>Food category No</b>   | <b>Food category</b>                    | <b>Max level</b> | <b>Notes</b>    |
| 05.1.3  | Cocoa-based spreads, including fillings | 50 mg/kg         | 21, <u>XS86</u> |

| <b>Grape skin extract: Functional class: colour</b><br><b>INS 163(ii)</b> |   |                  |                          |
|---|---|------------------|--------------------------|
| <b>Food category No</b>   | <b>Food category</b>                    | <b>Max level</b> | <b>Notes</b>             |
| 05.1.3  | Cocoa-based spreads, including fillings | 200 mg/kg        | 181, <u>XS86</u>         |
| 05.1.4  | Cocoa and chocolate products            | 200 mg/kg        | 181, <u>New note 183</u> |

| <b>Hydroxybenzoates, para-: Functional class: preservative</b><br><b>INS 214, 218</b> |   |                  |                 |
|---|---|------------------|-----------------|
| <b>Food category No</b>   | <b>Food category</b>                    | <b>Max level</b> | <b>Notes</b>    |
| 05.1.3  | Cocoa-based spreads, including fillings | 300 mg/kg        | 27, <u>XS86</u> |

| <b>Lauricarginate ethyl ester: Functional class: preservative</b><br><b>INS 243</b> |   |                  |              |
|---|---|------------------|--------------|
| <b>Food category No</b>   | <b>Food category</b>                    | <b>Max level</b> | <b>Notes</b> |
| 05.1.3  | Cocoa-based spreads, including fillings | 200 mg/kg        | <u>XS86</u>  |

| <b>Neotame: Functional class: flavour enhancer, sweetener</b><br><b>INS 961</b> |   |                  |                  |
|---|---|------------------|------------------|
| <b>Food category No</b>   | <b>Food category</b>                    | <b>Max level</b> | <b>Notes</b>     |
| 05.1.3  | Cocoa-based spreads, including fillings | 100 mg/kg        | 161, <u>XS86</u> |

| <b>Polysorbates: Functional class: emulsifier, stabilizer</b><br><b>INS 432-436</b> |   |                  |                     |
|---|---|------------------|---------------------|
| <b>Food category No</b>   | <b>Food category</b>                    | <b>Max level</b> | <b>Notes</b>        |
| 05.1.3  | Cocoa-based spreads, including fillings | 1000 mg/kg       | <u>XS86</u>         |
| 05.1.4  | Cocoa and chocolate products            | 5000 mg/kg       | <u>New note 101</u> |

| <b>Sorbates: Functional class: preservative<br/>INS 200-203</b> |   |                  |                 |
|---|---|------------------|-----------------|
| <b>Food category No</b>   | <b>Food category</b>                    | <b>Max level</b> | <b>Notes</b>    |
| 05.1.3  | Cocoa-based spreads, including fillings | 1000 mg/kg       | 42, <u>XS86</u> |

| <b>Sucralose (trichlorogalactosucrose): Functional class: sweetener<br/>INS 955</b> |   |                  |                       |
|---|---|------------------|-----------------------|
| <b>Food category No</b>   | <b>Food category</b>                    | <b>Max level</b> | <b>Notes</b>          |
| 05.1.3  | Cocoa-based spreads, including fillings | 400 mg/kg        | 161, 169, <u>XS86</u> |

| <b>Ammonium salts of phosphatidic acid: Functional class: emulsifier<br/>INS 442</b> |                              |                  |                     |
|--|------------------------------|------------------|---------------------|
| <b>Food category No</b>  | <b>Food category</b>         | <b>Max level</b> | <b>Notes</b>        |
| 05.1.4   | Cocoa and chocolate products | 10000 mg/kg      | <u>New note 101</u> |

| <b>Indigotine (indigo carmine): Functional class: colour<br/>INS 132</b> |                              |                  |                     |
|--|------------------------------|------------------|---------------------|
| <b>Food category No</b>  | <b>Food category</b>         | <b>Max level</b> | <b>Notes</b>        |
| 05.1.4   | Cocoa and chocolate products | 450 mg/kg        | <u>New note 183</u> |

| <b>Ponceau 4R (cochineal red A): Functional class: colour<br/>INS 124</b> |                              |                  |                     |
|---|------------------------------|------------------|---------------------|
| <b>Food category No</b>   | <b>Food category</b>         | <b>Max level</b> | <b>Notes</b>        |
| 05.1.4  | Cocoa and chocolate products | 300 mg/kg        | <u>New note 183</u> |

| <b>Sunset yellow FCF: Functional class: colour<br/>INS 110</b> |                              |                  |                     |
|--|------------------------------|------------------|---------------------|
| <b>Food category No</b>  | <b>Food category</b>         | <b>Max level</b> | <b>Notes</b>        |
| 05.1.4   | Cocoa and chocolate products | 400 mg/kg        | <u>New note 183</u> |

| <b>Tocopherols: Functional class: antioxidant<br/>INS 307a, b, c</b> |                                     |                  |               |
|--|-------------------------------------|------------------|---------------|
| <b>Food category No</b>  | <b>Food category</b>                | <b>Max level</b> | <b>Notes</b>  |
| <u>05.1.4</u>  | <u>Cocoa and chocolate products</u> | <u>750 mg/kg</u> | 15, <u>DD</u> |

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

| <b>Food category 05.0 Confectionery</b> |            |                      |  |
|---|------------|----------------------|--|
| <b>Food additive</b>                    | <b>INS</b> | <b>Maximum Level</b> | <b>Notes</b>                               |
| Ascorbyl esters                         | 304, 305   | 500 mg/kg            | 10, 15, 444, <u>AA, XS86, XS105, XS141</u> |
| Mineral oil, medium viscosity           | 905e       | 2000 mg/kg           | 3, <u>XS86, XS87, XS105, XS141</u>         |

| <b>Food category 05.1 Cocoa products and chocolate products including imitations and chocolate substitutes</b> |            |                      |  |
|--|------------|----------------------|--|
| <b>Food additive</b>   | <b>INS</b> | <b>Maximum Level</b> | <b>Notes</b>                           |
| Mineral oil, high viscosity  | 905d       | 2000 mg/kg           | 3, <u>XS86, XS87, XS105, XS141</u>     |
| Propyl gallate   | 310        | 200 mg/kg            | 15, 130, <u>BB, XS86, XS105, XS141</u> |

| <b>Food category 05.1.1 Cocoa mixes (powders) and cocoa mass/cake</b> |   |                      |                        |
|---|---|----------------------|------------------------|
| <b>Food additive</b>  | <b>INS</b>  | <b>Maximum Level</b> | <b>Notes</b>           |
| Acesulfame potassium  | 950   | 350 mg/kg            | 97 & 188, <u>XS141</u> |
| Aspartame   | 951   | 3000 mg/kg           | 97 & 191, <u>XS141</u> |
| 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 | 1100 mg/kg           | 33,, <u>97</u>         |
| <u>Polyglycerol esters of fatty acids</u>                             | <u>475</u>  | <u>5000 mg/kg</u>    | <u>XS141, 97</u>       |
| <u>Polyglycerol esters interesterifiedricinoleic acid</u>             | <u>476</u>  | <u>5000 mg/kg</u>    | <u>97</u>              |
| Propylene glycol esters of fatty acids                                | 477   | 5000 mg/kg           | 97, <u>XS141</u>       |
| Saccharins  | 954(i)-(iv)   | 100 mg/kg            | 97 & 161, <u>XS141</u> |
| <u>Sorbitan esters of fatty acids</u>                                 | <u>491-495</u>  | <u>2000 mg/kg</u>    | <u>97, CC, XS141</u>   |
| Sucralose (trichlorogalactosucrose)                                   | 955   | 580 mg/kg            | 97, <u>XS141</u>       |
| <u>Sucrose esters of fatty acids</u>                                  | <u>473</u>  | <u>10000 mg/kg</u>   | <u>97, XS141</u>       |
| <u>Tartrates</u>  | <u>334, 335(ii), 337</u>  | <u>5000 mg/kg</u>    | <u>45, 97, 128</u>     |



| <b>Food category 05.1.3 Cocoa-based spreads, including fillings</b> |  |                      |                       |
|---|--|----------------------|-----------------------|
| <b>Food additive</b>  | <b>INS</b>   | <b>Maximum Level</b> | <b>Notes</b>          |
| Acesulfame potassium  | 950  | 1000 mg/kg           | 161, 188, <u>XS86</u> |
| Alitame   | 956  | 300 mg/kg            | 161, <u>XS86</u>      |
| Allura red AC   | 129  | 300 mg/kg            | 161, <u>XS86</u>      |
| Aspartame   | 951  | 3000 mg/kg           | 161, 191, <u>XS86</u> |
| Benzoates   | 210-213  | 1500 mg/kg           | 13, <u>XS86</u>       |
| Brilliant blue FCF  | 133  | 100 mg/kg            | 161, <u>XS86</u>      |
| Caramel III – ammonia caramel                                       | 150c   | 50000 mg/kg          | <u>XS86</u>           |
| Caramel IV – sulphite caramel                                       | 150d   | 50000 mg/kg          | <u>XS86</u>           |
| Carotenes, beta-, vegetable   | 160a(ii)   | 100 mg/kg            | <u>XS86</u>           |
| Carotenoids   | 160a(i),a(iii),e, f  | 100 mg/kg            | 161, <u>XS86</u>      |
| Chlorophylls and chlorophyllins, copper complexes                   | 141(i),(ii)  | 6.4 mg/kg            | 62, 161, <u>XS86</u>  |
| Cyclamates  | 952(i), (ii), (iv)   | 500 mg/kg            | 17, 161, <u>XS86</u>  |
| Ethylene diamine tetra acetates                                     | 385, 386   | 50 mg/kg             | 21, <u>XS86</u>       |
| Grape skin extract  | 163(ii)  | 200 mg/kg            | 181, <u>XS86</u>      |
| Hydroxybenzoates, para-   | 214, 218   | 300 mg/kg            | 27, <u>XS86</u>       |
| Lauricarginate ethyl ester  | 243  | 200 mg/kg            | <u>XS86</u>           |
| Neotame   | 961  | 100 mg/kg            | 161, <u>XS86</u>      |
| 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 | 880 mg/kg            | 33, <u>XS86</u>       |
| Polysorbates  | 432-436  | 1000 mg/kg           | <u>XS86</u>           |
| Saccharins  | 954(i)-(iv)  | 200 mg/kg            | 161, <u>XS86</u>      |
| Sorbates  | 200-203  | 1000 mg/kg           | 42, <u>XS86</u>       |
| Sucralose (trichlorogalactosucrose)                                 | 955  | 400 mg/kg            | 161, 169, <u>XS86</u> |

| <b>Food category 05.1.4 Cocoa and chocolate products</b>                          |                                 |                          |                            |
|---|---------------------------------|--------------------------|----------------------------|
| <b>Food additive</b>  | <b>INS</b>                      | <b>Maximum Level</b>     | <b>Notes</b>               |
| Allura red  | 129                             | 300 mg/kg                | <u>New note 183</u>        |
| Ammonium salts of phosphatidic acid   | 442                             | 10000 mg/kg              | <u>New note 101</u>        |
| Brilliant blue FCF  | 133                             | 100 mg/kg                | <u>New note 183</u>        |
| Caramel III – ammonia caramel   | 150c                            | 50000 mg/kg              | <u>New note 183</u>        |
| Caramel IV – sulfite ammonia caramel  | 150d                            | 50000 mg/kg              | <u>New note 183</u>        |
| Carotenes, beta-, vegetable   | 160a(ii)                        | 100 mg/kg                | <u>New note 183</u>        |
| Carotenoids   | 160a(i),a(iii),e,f              | 100 mg/kg                | <u>New note 183</u>        |
| Chlorophylls and chlorophyllins, copper complexes                                 | 141(i), (ii)                    | 700 mg/kg                | <u>New note 183</u>        |
| Grape skin extract  | 163(ii)                         | 200 mg/kg                | 181, <u>New note 183</u>   |
| Indigotine (indigo carmine)   | 132                             | 450 mg/kg                | <u>New note 183</u>        |
| <b><u>Polyglycerol esters</u></b><br><b><u>interesterifiedricinoleic acid</u></b> | <b><u>476</u></b>               | <b><u>5000 mg/kg</u></b> | <b><u>New note 101</u></b> |
| Polysorbates  | 432-436                         | 5000 mg/kg               | <u>New note 101</u>        |
| Ponceau 4R (cochineal red A)  | 124                             | 300 mg/kg                | <u>New note 183</u>        |
| <b><u>Sorbitan esters of fatty acids</u></b>                                      | <b><u>491-495</u></b>           | <b><u>10000</u></b>      | <b><u>New note 101</u></b> |
| Sunset yellow FCF   | 110                             | 400 mg/kg                | <u>New note 183</u>        |
| <b><u>Tartrates</u></b>   | <b><u>334, 335(ii), 337</u></b> | <b><u>5000 mg/kg</u></b> | 45, <u>128</u>             |
| <b><u>Tocopherols</u></b>   | <b><u>307a, b, c</u></b>        | <b><u>750 mg/kg</u></b>  | 15, <u>DD</u>              |

#### Notes to the General Standard for Food Additives

**AA:** Excluding products conforming to the *Standard for Chocolate and Chocolate Products* (CODEX STAN 87-1981) except for white chocolate, where ascorbylpalmitate (INS 304) may be used only as an antioxidant at 200 mg/kg calculated on a fat content basis.

**BB:** Excluding products (other than white chocolate) conforming to the *Standard for Chocolate and Chocolate Products* (CODEX STAN 87-1981).

**CC:** For use of sorbitanmonostearate (INS 491), sorbitantristearate (INS 492), sorbitanmonolaurate (INS 493), sorbitanmonooleate (INS 494), and sorbitanmonopalmitate (INS 495) in combination **up to a maximum level of** at 2000 mg/kg on the final cocoa and chocolate basis as emulsifiers in products conforming to the *Standard for Cocoa Powders (Cocoas) and Dry Mixtures of Cocoa and Sugars* (CODEX STAN 105-1981).

**DD:** Singly or in combination: d-alpha-tocopherol (INS 307a), tocopherol concentrate, mixed (INS 307b) and dl-alpha-tocopherol (INS 307c).

**XS86:** Excluding products conforming to the *Standard for Cocoa Butter* (CODEX STAN 86-1981).

**XS87:** Excluding products conforming to the *Standard for Chocolate and Chocolate Products* (CODEX STAN 87-1981).

**XS105:** Excluding products conforming to the *Standard for Cocoa Powders (Cocoas) and Dry Mixtures of Cocoa and Sugars* (CODEX

STAN 105-1981).

**XS141:** Excluding products conforming to the *Standard for Cocoa (Cacao) Mass (Cocoa/chocolate liquor) and Cocoa Cake* (CODEX STAN 141-1983).

**New Note 101:** When used in combination as emulsifiers: ammonium salts of phosphatidic acid (INS 442), polyglycerol esters of interesterified ricinoleic acid (INS 476), sorbitan monostearate (INS 491), sorbitan tristearate (INS 492), and polysorbates (polyoxyethylene (20) sorbitan monolaurate (INS 432), polyoxyethylene (20) sorbitan monooleate (INS 433), polyoxyethylene (2) sorbitan monostearate (INS 435) and polyoxyethylene (20) sorbitan tristearate (INS 436)), the total combined use level shall not exceed 15,000 mg/kg.

**New Note 183:** For use in surface decoration only.

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

| INS No  | Additive                            | Functional Class   | Year adopted | Acceptable in foods conforming to the following commodity standards |
|---------|-------------------------------------|--|--------------|---|
| 1401    | Acid-treated starch                 | Emulsifier, Stabilizer, Thickener  | 1999         | CS 105-1981   |
| 400     | Alginic acid                        | Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener | 1999         | CS 105-1981   |
| 1402    | Alkaline treated starch             | Emulsifier, Stabilizer, Thickener  | 1999         | CS 105-1981   |
| 503(i)  | Ammonium carbonate                  | Acidity regulator, Raising agent   | 1999         | CS 87-1981<br>CS 105-1981<br>CS 141-1983                            |
| 503(ii) | Ammonium hydrogen carbonate         | Acidity regulator, Raising agent   | 1999         | CS 87-1981<br>CS 105-1981<br>CS 141-1983                            |
| 527     | Ammonium hydroxide                  | Acidity regulator  | 1999         | CS 87-1981<br>CS 105-1981<br>CS 141-1983                            |
| 1403    | Bleached starch                     | Emulsifier, Stabilizer, Thickener  | 1999         | CS 105-1981   |
| 170(i)  | Calcium carbonate                   | Acidity regulator, Anticaking agent, Colour, Firming agent, Flour treatment agent, Stabilizer                                  | 1999         | CS 87-1981<br>CS 105-1981<br>CS 141-1983                            |
| 526     | Calcium hydroxide                   | Acidity regulator, Firming agent   | 1999         | CS 87-1981<br>CS 105-1981<br>CS 141-1983                            |
| 552     | Calcium silicate                    | Anticaking agent   | 1999         | CS 105-1981   |
| 410     | Carob bean gum                      | Emulsifier, Stabilizer, Thickener  | 1999         | CS 105-1981   |
| 407     | Carrageenan                         | Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener                             | 1999         | CS 105-1981   |
| 330     | Citric acid                         | Acidity regulator, Antioxidant, Colour retention agent, Sequestrant  | 1999         | CS 87-1981<br>CS 105-1981<br>CS 141-1983                            |
| 1400    | Dextrins, roasted starch            | Carrier, Emulsifier, Stabilizer, Thickener   | 1999         | CS 105-1981   |
| 418     | Gellan gum                          | Stabilizer, Thickener  | 1999         | CS 105-1981   |
| 422     | Glycerol                            | Humectant, Thickener   | 1999         | CS 87-1981  |
| 412     | Guar Gum                            | Emulsifier, Stabilizer, Thickener  | 1999         | CS 105-1981   |
| 414     | Gum Arabic (Acacia gum)             | Bulking agent, Carrier, Emulsifier, Glazing agent, Stabilizer, Thickener   | 1999         | CS 87-1981<br>CS 105-1981   |
| 953     | Isomalt (Hydrogenated isomaltulose) | Anticaking agent, Bulking agent, Glazing agent, Stabilizer, Sweetener, Thickener   | 1999         | CS 87-1981<br>CS 105-1981   |
| 416     | Karaya gum                          | Emulsifier, Stabilizer, Thickener  | 1999         | CS 105-1981   |
| 966     | Lactitol                            | Emulsifier, Sweetener, Thickener   | 1999         | CS 87-1981<br>CS 105-1981   |
| 322(i)  | Lecithin                            | Antioxidant, Emulsifier  | 1999         | CS 87-1981<br>CS 105-1981<br>CS 141-1983                            |
| 504(i)  | Magnesium carbonate                 | Acidity regulator, Anticaking agent, Colour retention agent,   | 1999         | CS 87-1981<br>CS 105-1981<br>CS 141-1983                            |
| 528     | Magnesium hydroxide                 | Acidity regulator, Colour retention agent,   | 1999         | CS 87-1981<br>CS 105-1981<br>CS 141-1983                            |
| 530     | Magnesium oxide                     | Acidity regulator, Anticaking agent  | 1999         | CS 87-1981<br>CS 105-1981   |

| INS No   | Additive                                       | Functional Class  | Year adopted | Acceptable in foods conforming to the following commodity standards |
|----------|--|---|--------------|---|
|          |  |   |              | CS 141-1983   |
| 553 (i)  | Magnesium silicate, synthetic                  | Anticaking agent  | 1999         | CS 105-1981   |
| 965 (i)  | Maltitol                                       | Bulking agent, Emulsifier, Humectant, Stabilizer, Sweetener, Thickener                                    | 1999         | CS 87-1981<br>CS 105-1981   |
| 965 (ii) | Maltitol syrup                                 | Bulking agent, Emulsifier, Humectant, Stabilizer, Sweetener, Thickener                                    | 1999         | CS 87-1981<br>CS 105-1981   |
| 421      | Mannitol                                       | Anticaking agent, Bulking agent, Humectant, Stabilizer, Sweetener, Thickener                              | 1999         | CS 87-1981<br>CS 105-1981   |
| 460(i)   | Microcrystalline cellulose (Cellulose gel)     | Anticaking agent, Bulking agent, Carrier, Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener | 1999         | CS 105-1981   |
| 460 (ii) | Powdered cellulose                             | Anticaking agent, Bulking agent, Carrier, Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener | 1999         | CS 105-1981   |
| 471      | Mono- and di-glycerides of fatty acids         | Antifoaming agent, Emulsifier, Stabilizer   | 1999         | CS 87-1981<br>CS 105-1981<br>CS 141-1983                            |
| 1404     | Oxidized starch                                | Emulsifier, Stabilizer, Thickener   | 1999         | CS 105-1981   |
| 440      | Pectins  | Emulsifier, Gelling agent, Glazing agent, Stabilizer, Thickener   | 1999         | CS 87-1981  |
| 1200     | Polydextroses                                  | Bulking agent, Glazing agent, Humectant, Stabilizer, Thickener  | 1999         | CS 87-1981<br>CS 105-1981   |
| 501(i)   | Potassium carbonate                            | Acidity regulator, Stabilizer   | 1999         | CS 87-1981<br>CS 105-1981<br>CS 141-1983                            |
| 501(ii)  | Potassium hydrogen carbonate                   | Acidity regulator, Raising agent, Stabilizer  | 1999         | CS 87-1981<br>CS 105-1981<br>CS 141-1983                            |
| 525      | Potassium hydroxide                            | Acidity regulator   | 1999         | CS 87-1981<br>CS 105-1981<br>CS 141-1983                            |
| 551      | Silicon dioxide, amorphous                     | Anticaking agent, Antifoaming agent, Carrier  | 1999         | CS 105-1981   |
| 500(i)   | Sodium carbonate                               | Acidity regulator, Anticaking agent, Raising agent, Stabilizer, Thickener                                 | 1999         | CS 87-1981<br>CS 105-1981<br>CS 141-1983                            |
| 466      | Sodium carboxymethyl cellulose (Cellulose gum) | Bulking agent, Emulsifier, Firming agent, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener  | 1999         | CS 105-1981   |
| 500(ii)  | Sodium hydrogen carbonate                      | Acidity regulator, Anticaking agent, Raising agent, Stabilizer, Thickener                                 | 1999         | CS 87-1981<br>CS 105-1981<br>CS 141-1983                            |
| 524      | Sodium hydroxide                               | Acidity regulator   | 1999         | CS 87-1981<br>CS 105-1981<br>CS 141-1983                            |
| 420(i)   | Sorbitol                                       | Bulking agent, Humectant, Sequestrant, Stabilizer, Sweetener, Thickener                                   | 1999         | CS 87-1981<br>CS 105-1981   |
| 420(ii)  | Sorbitol syrup                                 | Bulking agent, Humectant, Sequestrant, Stabilizer, Sweetener, Thickener                                   | 1999         | CS 87-1981<br>CS 105-1981   |
| 1405     | Starches, enzyme treated                       | Emulsifier, Stabilizer, Thickener   | 1999         | CS 105-1981   |
| 553(iii) | Talc   | Anticaking agent, Glazing agent, Thickener  | 1999         | CS 105-1981   |
| 417      | Tara gum                                       | Gelling agent, Stabilizer, Thickener  | 1999         | CS 105-1981   |
| 957      | Thaumatococcus                                 | Flavour enhancer, Sweetener   | 1999         | CS 87-1981<br>CS 105-1981   |
| 413      | Tragacanth gum                                 | Emulsifier, Stabilizer, Thickener   | 1999         | CS 105-1981   |
| 415      | Xanthan Gum                                    | Emulsifier, Foaming agent, Stabilizer, Thickener  | 1999         | CS 105-1981   |
| 967      | Xylitol  | Emulsifier, Humectant, Stabilizer, Sweetener, Thickener   | 1999         | CS 87-1981<br>CS 105-1981   |

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

|                        |  |
|------------------------|--|
| <b>05.1.1</b>          | <b>Cocoa mixes (powders) and cocoa mass/cake</b>   |
|                        | Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to these standards.   |
| <b>Codex standards</b> | Cocoa powders (cocoas) and dry mixtures of cocoa and sugars (CODEX STAN 105-1981) and Cocoa (cocoa) mass (cocoa/chocolate liquor) and cocoa cake (CODEX STAN 141-1983) |

|                       |  |
|-----------------------|--|
| <b>05.1.4</b>         | <b>Cocoa and chocolate products</b>  |
|                       | Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this Standard. |
| <b>Codex standard</b> | <i>Chocolate and chocolate products</i> (CODEX STAN 87-1981)   |

**Part H: Provisions related Agenda Item 4b****PROPOSED AMENDMENTS TO TABLE 1 AND 2 OF THE GSFA IN RELATION TO THE COMMODITY STANDARDS IDENTIFIED BY CCFFP**

New text is indicated in **bold/underline**. Text to be deleted is indicated in ~~strikethrough~~.

**Amendments Food Additive Provisions in Tables 1 of the GSFA**

|  |   |                  |                             |
|--|---|------------------|-----------------------------|
| <b>Acesulfame potassium: Functional class: flavour enhancer, sweetener<br/>INS 950</b> |   |                  |                             |
| <b>Food category No</b>  | <b>Food category</b>  | <b>Max level</b> | <b>Notes</b>                |
| 09.2   | Processed fish and fish products, including mollusks, crustaceans and echinoderms | 200 mg/kg        | 144, 188 & <del>XS311</del> |

|   |   |                  |                             |
|---|---|------------------|-----------------------------|
| <b>Aspartame: Functional class: flavour enhancer, sweetener<br/>INS 951</b> |   |                  |                             |
| <b>Food category No</b>   | <b>Food category</b>  | <b>Max level</b> | <b>Notes</b>                |
| 09.2  | Processed fish and fish products, including mollusks, crustaceans and echinoderms | 300 mg/kg        | 144, 191 & <del>XS311</del> |

|   |   |                  |                  |
|---|---|------------------|------------------|
| <b>Caramel III – ammonia caramel: Functional class: colour<br/>INS 150c</b> |   |                  |                  |
| <b>Food category No</b>   | <b>Food category</b>  | <b>Max level</b> | <b>Notes</b>     |
| 09.2  | Processed fish and fish products, including mollusks, crustaceans and echinoderms | 30,000 mg/kg     | <del>XS311</del> |

|   |   |                  |                       |
|---|---|------------------|-----------------------|
| <b>Caramel IV – sulphite ammonia caramel: Functional class: colour<br/>INS 150d</b> |   |                  |                       |
| <b>Food category No</b>   | <b>Food category</b>  | <b>Max level</b> | <b>Notes</b>          |
| 09.2  | Processed fish and fish products, including mollusks, crustaceans and echinoderms | 30,000 mg/kg     | 95 & <del>XS311</del> |

|  |   |                  |                       |
|--|---|------------------|-----------------------|
| <b>Carotenoids: Functional class: colour<br/>INS 160a(i), a(iii), e, f</b> |   |                  |                       |
| <b>Food category No</b>  | <b>Food category</b>  | <b>Max level</b> | <b>Notes</b>          |
| 09.2   | Processed fish and fish products, including mollusks, crustaceans and echinoderms | 100 mg/kg        | 95 & <del>XS311</del> |

|  |   |                  |                            |
|--|---|------------------|----------------------------|
| <b>Butylated hydroxyanisole: Functional class: antioxidant<br/>INS 320</b> |   |                  |                            |
| <b>Food category No</b>  | <b>Food category</b>  | <b>Max level</b> | <b>Notes</b>               |
| 09.2.5   | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans and echinoderms | 200 mg/kg        | 15, 196 & <del>XS311</del> |

|  |   |                  |                            |
|--|---|------------------|----------------------------|
| <b>Butylated hydroxytoluene: Functional class: antioxidant<br/>INS 321</b> |   |                  |                            |
| <b>Food category No</b>  | <b>Food category</b>  | <b>Max level</b> | <b>Notes</b>               |
| 09.2.5   | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans and echinoderms | 200 mg/kg        | 15, 196 & <del>XS311</del> |

| <b>Canthaxanthin: Functional class: colour</b><br><b>INS 161g</b> |   |                  |                     |
|---|---|------------------|---------------------|
| <b>Food category No</b>   | <b>Food category</b>  | <b>Max level</b> | <b>Notes</b>        |
| 09.2.5  | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans and echinoderms | 15 mg/kg         | <u>22&amp;XS311</u> |

| <b>Carmines: Functional class: colour</b><br><b>INS 120</b> |   |                  |                     |
|---|---|------------------|---------------------|
| <b>Food category No</b>                                     | <b>Food category</b>  | <b>Max level</b> | <b>Notes</b>        |
| 09.2.5  | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans and echinoderms | 300 mg/kg        | <u>22&amp;XS311</u> |

| <b>Carotenes, beta-, vegetable: Functional class: colour</b><br><b>INS 160a(ii)</b> |   |                  |              |
|---|---|------------------|--------------|
| <b>Food category No</b>   | <b>Food category</b>  | <b>Max level</b> | <b>Notes</b> |
| 09.2.5  | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans and echinoderms | 1000 mg/kg       | <u>XS311</u> |

| <b>Chlorophylls and chlorophyllins, copper complexes: Functional class: colour</b><br><b>INS 141(i), (ii)</b> |   |                  |              |
|---|---|------------------|--------------|
| <b>Food category No</b>   | <b>Food category</b>  | <b>Max level</b> | <b>Notes</b> |
| 09.2.5  | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans and echinoderms | 200 mg/kg        | <u>XS311</u> |

| <b>Fast green FCF: Functional class: colour</b><br><b>INS 143</b> |   |                  |              |
|---|---|------------------|--------------|
| <b>Food category No</b>   | <b>Food category</b>  | <b>Max level</b> | <b>Notes</b> |
| 09.2.5  | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans and echinoderms | 100 mg/kg        | <u>XS311</u> |

| <b>Grape skin extract: Functional class: colour</b><br><b>INS 163(ii)</b> |   |                  |                     |
|---|---|------------------|---------------------|
| <b>Food category No</b>   | <b>Food category</b>  | <b>Max level</b> | <b>Notes</b>        |
| 09.2.5  | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans and echinoderms | 1000 mg/kg       | <u>22&amp;XS311</u> |

| <b>Indigotine (indigo carmine): Functional class: colour</b><br><b>INS 132</b> |   |                  |                                |
|--|---|------------------|--------------------------------|
| <b>Food category No</b>  | <b>Food category</b>  | <b>Max level</b> | <b>Notes</b>                   |
| 09.2.5   | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans and echinoderms | 300 mg/kg        | <u>22</u> , 161 & <u>XS311</u> |

| <b>Iron Oxides: Functional class: colour</b><br><b>INS 172(i)-(iii)</b> |   |                  |                     |
|---|---|------------------|---------------------|
| <b>Food category No</b>   | <b>Food category</b>  | <b>Max level</b> | <b>Notes</b>        |
| 09.2.5  | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans and echinoderms | 250 mg/kg        | <u>22&amp;XS311</u> |

| <b>Ponceau 4R (cochineal red A): Functional class: colour</b><br><b>INS 124</b> |   |                  |                     |
|---|---|------------------|---------------------|
| <b>Food category No</b>   | <b>Food category</b>  | <b>Max level</b> | <b>Notes</b>        |
| 09.2.5  | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans and echinoderms | 100 mg/kg        | <u>22&amp;XS311</u> |

| <b>Propyl gallate: Functional class: antioxidant<br/>INS 310</b> |   |                  |                               |
|--|---|------------------|-------------------------------|
| <b>Food category No</b>  | <b>Food category</b>  | <b>Max level</b> | <b>Notes</b>                  |
| 09.2.5   | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans and echinoderms | 100 mg/kg        | 15, 196 & <u><b>XS311</b></u> |

| <b>Riboflavins: Functional class: colour<br/>INS 101(i), (ii)</b> |   |                  |                            |
|---|---|------------------|----------------------------|
| <b>Food category No</b>   | <b>Food category</b>  | <b>Max level</b> | <b>Notes</b>               |
| 09.2.5  | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans and echinoderms | 300 mg/kg        | <u><b>22&amp;XS311</b></u> |

| <b>Sulfites: Functional class: antioxidant, bleaching agent, flour treatment agent, preservative, sequestrant<br/>INS 220-225, 227, 228, 539</b> |   |                  |                          |
|--|---|------------------|--------------------------|
| <b>Food category No</b>  | <b>Food category</b>  | <b>Max level</b> | <b>Notes</b>             |
| 09.2.5   | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans and echinoderms | 30 mg/kg         | 44 & <u><b>XS311</b></u> |

### **Amendments to the food additive provisions in Tables 2 of the GSFA**

| <b>Food category 09.2 Processed fish and fish products, including mollusks, crustaceans and echinoderms</b> |                       |                      |                                |
|---|-----------------------|----------------------|--------------------------------|
| <b>Food additive</b>  | <b>INS</b>            | <b>Maximum Level</b> | <b>Notes</b>                   |
| Acesulfame potassium  | 950                   | 200 mg/kg            | 144, 188 & <u><b>XS311</b></u> |
| Aspartame   | 951                   | 300 mg/kg            | 144, 191 & <u><b>XS311</b></u> |
| Caramel III – ammonia caramel   | 150c                  | 30,000 mg/kg         | <u><b>XS311</b></u>            |
| Caramel IV – sulphite ammonia caramel   | 150d                  | 30,000 mg/kg         | 95 & <u><b>XS311</b></u>       |
| Carotenoids   | 160a(i), a(iii), e, f | 100 mg/kg            | 95 & <u><b>XS311</b></u>       |

| <b>Food category 09.2.5 Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans and echinoderms</b> |                        |                      |                                  |
|---|------------------------|----------------------|----------------------------------|
| <b>Food additive</b>  | <b>INS</b>             | <b>Maximum Level</b> | <b>Notes</b>                     |
| Butylated hydroxyanisole  | 320                    | 200 mg/kg            | 15, 196 & <u><b>XS311</b></u>    |
| Butylated hydroxytoluene  | 321                    | 200 mg/kg            | 15, 196 & <u><b>XS311</b></u>    |
| Canthaxanthin   | 161g                   | 15 mg/kg             | <u><b>22&amp;XS311</b></u>       |
| Carmines  | 120                    | 300 mg/kg            | <u><b>22&amp;XS311</b></u>       |
| Carotene, beta-, vegetable  | 160a(ii)               | 1000 mg/kg           | <u><b>XS311</b></u>              |
| Chlorophylls and chlorophyllins, copper complexes   | 141(i), (ii)           | 200 mg/kg            | <u><b>XS311</b></u>              |
| Fast green FCF  | 143                    | 100 mg/kg            | <u><b>XS311</b></u>              |
| Grape skin extract  | 163(ii)                | 1000 mg/kg           | <u><b>22&amp;XS311</b></u>       |
| Indigotine (indigo carmine)   | 132                    | 300 mg/kg            | <u><b>22, 161 &amp;XS311</b></u> |
| Iron oxides   | 172(i)-(iii)           | 250 mg/kg            | <u><b>22&amp;XS311</b></u>       |
| Ponceau 4R (cochineal red A)  | 124                    | 100 mg/kg            | <u><b>22&amp;XS311</b></u>       |
| Propyl gallate  | 310                    | 100 mg/kg            | 15, 196 & <u><b>XS311</b></u>    |
| Riboflavins   | 101(i), (ii)           | 300 mg/kg            | <u><b>22&amp;XS311</b></u>       |
| Sulfites  | 220-225, 227, 228, 539 | 30 mg/kg             | 44 & <u><b>XS311</b></u>         |

### **Notes to the General Standard for Food Additives**

Note 8: As bixin.

Note 15: On the fat or oil basis.

Note 22: ~~For use in smoked fish products only.~~ **For use in non-standardized smoked fish products only as defined in section 1 of the Standard for Smoked Fish, Smoked-flavoured Fish and Smoke-dried Fish (CODEX STAN 311-2013).**

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

Note 95: For use in surimi and fish roe products only.

Note 144: For use in sweet and sour products only.

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

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

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

Note 196: Singly or in combination: butylated hydroxyanisole (BHA, INS 320), butylated hydroxytoluene (BHT, INS 321), and propyl gallate (INS 310).

**AA:** Except for use in smoked fish and smoke-flavoured fish conforming to the *Standard for Smoked Fish, Smoked-flavoured Fish and Smoke-dried Fish* (CODEX STAN 311-2013) at **up to a maximum level of** 10 mg/kg as bixin.

**BB:** Except for use in smoked fish and smoke-flavoured fish conforming to the *Standard for Smoked Fish, Smoked-flavoured Fish and Smoke-dried Fish* (CODEX STAN 311-2013) at **up to a maximum level of** 100 mg/kg.

**XS311:** Excluding products conforming to the *Standard for Smoked Fish, Smoked-flavoured Fish and Smoke-dried Fish* (CODEX STAN 311-2013).

## Appendix VIII

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

**Part A: Related to Agenda Item 3(b)**

| <b>Aluminium Silicate</b>  |               |                                    |         |              |
|----------------------------|---------------|------------------------------------|---------|--------------|
| INS 559 Aluminium silicate |               | Functional Class: Anticaking agent |         |              |
| Food Cat. No.              | Food Category | Max level                          | Notes   | Year adopted |
| 05.3                       | Chewing gum   | 100 mg/kg                          | 6 & 174 | 2013         |

**Notes to the General Standard for Food Additives**

Note 6: As aluminium.

Note 174: Singly or in combination: sodium aluminosilicate (INS 554), calcium aluminium silicate (INS 556), and aluminium silicate (INS 559).

| <b>Calcium Aluminium Silicate</b> |                                      |                                    |         |              |
|-----------------------------------|--------------------------------------|------------------------------------|---------|--------------|
| INS 556 Aluminium silicate        |                                      | Functional Class: Anticaking agent |         |              |
| Food Cat. No.                     | Food Category                        | Max level                          | Notes   | Year adopted |
| 01.5.1                            | Milk powder and cream powder (plain) | 265 mg/kg                          | 6 & 259 | 2013         |
| 01.5.2                            | Milk and cream powder analogues      | 570 mg/kg                          | 6 & 259 | 2013         |
| 05.3                              | Chewing gum                          | 100 mg/kg                          | 6 & 174 | 2013         |

**Notes to the General Standard for Food Additives**

Note 6: As aluminium.

Note 174: Singly or in combination: sodium aluminosilicate (INS 554), calcium aluminium silicate (INS 556), and aluminium silicate (INS 559).

Note 259: Singly or in combination: sodium aluminosilicate (INS 554) and calcium aluminium silicate (INS 556).

**Part B: Related to Agenda Item 7(a) and 7(b)**

The following substances should be deleted from the list of Sulfites in Table 1 and 2.

| <b>SULFITES</b> |                          |                   |                           |  |
|-----------------|--------------------------|-------------------|---------------------------|--|
| INS 228         | Potassium bisulfite      | Functional Class: | Antioxidant, Preservative |  |
| INS 227         | Calcium Hydrogen Sulfite | Functional Class: | Antioxidant, Preservative |  |

Delete Potassium hydrogen sulfates (INS 515 (ii)) from Table 3.



**GENERAL STANDARD FOR FOOD ADDITIVES**  
**NEW FOOD ADDITIVE PROVISIONS**  
**(At Step 2)**

**Food additive provisions related to Agenda Item 5(e)**

**ADVANTAME**

INS 969 Advantame Functional Class: Flavour enhancer, Sweetener

| <b>FoodCatNo</b> | <b>FoodCategory</b>   | <b>MaxLevel</b> | <b>Notes</b> |
|------------------|---|-----------------|--------------|
| 01.1.2           | Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)                                     | 6 mg/kg         |              |
| 01.3.2           | Beverage whiteners  | 60 mg/kg        |              |
| 01.4.4           | Cream analogues   | 10 mg/kg        |              |
| 01.5.2           | Milk and cream powder analogues   | 20 mg/kg        |              |
| 01.6.1           | Unripened cheese  | 10 mg/kg        |              |
| 01.6.5           | Cheese analogues  | 10 mg/kg        |              |
| 01.7             | Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)  | 10 mg/kg        |              |
| 02.3             | Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions   | 10 mg/kg        |              |
| 02.4             | Fat-based desserts excluding dairy-based dessert products of food category 01.7   | 10 mg/kg        |              |
| 03.0             | Edible ices, including sherbet and sorbet   | 10 mg/kg        |              |
| 04.1.2.1         | Frozen fruit  | 20 mg/kg        |              |
| 04.1.2.2         | Dried fruit   | 20 mg/kg        |              |
| 04.1.2.3         | Fruit in vinegar, oil, or brine   | 3 mg/kg         |              |
| 04.1.2.4         | Canned or bottled (pasteurized) fruit   | 10 mg/kg        |              |
| 04.1.2.5         | Jams, jellies, marmelades   | 10 mg/kg        |              |
| 04.1.2.6         | Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5  | 10 mg/kg        |              |
| 04.1.2.7         | Candied fruit   | 20 mg/kg        |              |
| 04.1.2.8         | Fruit preparations, including pulp, purees, fruit toppings and coconut milk   | 10 mg/kg        |              |
| 04.1.2.9         | Fruit-based desserts, including fruit-flavoured water-based desserts  | 10 mg/kg        |              |
| 04.1.2.10        | Fermented fruit products  | 10 mg/kg        |              |
| 04.1.2.11        | Fruit fillings for pastries   | 10 mg/kg        |              |
| 04.1.2.12        | Cooked fruit  | 10 mg/kg        |              |
| 04.2.2.1         | Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds                          | 10 mg/kg        |              |
| 04.2.2.2         | Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds                           | 10 mg/kg        |              |
| 04.2.2.3         | Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce        | 3 mg/kg         | 144          |
| 04.2.2.4         | Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds | 10 mg/kg        |              |
| 04.2.2.5         | Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed,  | 10 mg/kg        |              |

|          |  |           |       |
|----------|--|-----------|-------|
|          | and nut and seed purees and spreads (e.g., peanut butter)  |           |       |
| 04.2.2.6 | Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5 | 10 mg/kg  |       |
| 04.2.2.7 | Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3         | 25 mg/kg  |       |
| 04.2.2.8 | Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds  | 10 mg/kg  |       |
| 05.1.1   | Cocoa mixes (powders) and cocoa mass/cake  | 30 mg/kg  | 97    |
| 05.1.2   | Cocoa mixes (syrops)   | 10 mg/kg  |       |
| 05.1.3   | Cocoa-based spreads, including fillings  | 30 mg/kg  |       |
| 05.1.4   | Cocoa and chocolate products   | 30 mg/kg  |       |
| 05.1.5   | Imitation chocolate, chocolate substitute products   | 30 mg/kg  |       |
| 05.2.1   | Hard candy   | 30 mg/kg  | B     |
| 05.2.2   | Soft candy   | 30 mg/kg  | B     |
| 05.2.3   | Nougats and marzipans  | 30 mg/kg  |       |
| 05.3     | Chewing gum  | 100 mg/kg |       |
| 05.4     | Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces   | 10 mg/kg  |       |
| 06.3     | Breakfast cereals, including rolled oats   | 10 mg/kg  |       |
| 06.5     | Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)   | 10 mg/kg  |       |
| 07.1.5   | Steamed breads and buns  | 10 mg/kg  |       |
| 07.2     | Fine bakery wares (sweet, salty, savoury) and mixes  | 17 mg/kg  | 165   |
| 09.2     | Processed fish and fish products, including mollusks, crustaceans, and echinoderms   | 3 mg/kg   | 144   |
| 09.3     | Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms  | 3 mg/kg   | 144   |
| 09.4     | Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms  | 3 mg/kg   | 144   |
| 10.4     | Egg-based desserts (e.g., custard)   | 10 mg/kg  |       |
| 11.4     | Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)  | 30 mg/kg  | 159   |
| 11.6     | Table-top sweeteners, including those containing high-intensity sweeteners   | GMP       |       |
| 12.2.2   | Seasonings and condiments  | 20 mg/kg  |       |
| 12.3     | Vinegars   | 30 mg/kg  |       |
| 12.4     | Mustards   | 3.5 mg/kg |       |
| 12.5     | Soups and broths   | 12 mg/kg  | XS117 |
| 12.6     | Sauces and like products   | 3.5 mg/kg |       |
| 12.7     | Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3   | 3.5 mg/kg | 166   |
| 13.3     | Dietetic foods intended for special medical purposes (excluding products of food category 13.1)  | 10 mg/kg  |       |
| 13.4     | Dietetic formulae for slimming purposes and weight reduction   | 8 mg/kg   |       |
| 13.5     | Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6  | 10 mg/kg  |       |
| 13.6     | Food supplements   | 55 mg/kg  |       |

|          |  |         |     |
|----------|--|---------|-----|
| 14.1.3.1 | Fruit nectar   | 6 mg/kg |     |
| 14.1.3.2 | Vegetable nectar   | 6 mg/kg |     |
| 14.1.3.3 | Concentrates for fruit nectar  | 6 mg/kg | 127 |
| 14.1.3.4 | Concentrates for vegetable nectar  | 6 mg/kg | 127 |
| 14.1.4   | Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks       | 6 mg/kg |     |
| 14.1.5   | Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa     | 6 mg/kg | 160 |
| 14.2.7   | Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers) | 6 mg/kg |     |
| 15.0     | Ready-to-eat savouries   | 5 mg/kg |     |

**MAGNESIUM STEARATE**

INS 470(iii) Magnesium stearate Functional Class: Anticaking agent, Emulsifier, Thickener

| FoodCatNo | FoodCategory     | MaxLevel    | Notes |
|-----------|------------------|-------------|-------|
| 12.2.1    | Herbs and spices | 10000 mg/kg |       |

**POLYVINYL ALCOHOL (PVA)-POLYETHYLENE GLYCOL (PEG) GRAFT CO- POLYMER**

INS 1209 Polyvinyl alcohol (PVA)-polyethylene glycol (PEG) graft co-polymer Functional Class: Glazing agent

| FoodCatNo | FoodCategory     | MaxLevel    | Notes |
|-----------|------------------|-------------|-------|
| 13.6      | Food supplements | 50000 mg/kg |       |

**Notes to the General Standard for Food Additives**

Note 97 On the final cocoa and chocolate product basis.

Note 127 On the served to the consumer basis.

Note 144 For use in sweet and sour products only.

Note 159 For use in pancake syrup and maple syrup only.

Note 160 For use in ready-to-drink products and pre-mixes for ready-to-drink products only.

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

Note 166 For use in milk-based sandwich spreads only.

Note B Except for use in microsweets and breath freshening mints at 100 mg/kg.

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

## Appendix X

**GENERAL STANDARD FOR FOOD ADDITIVES  
DISCONTINUATION OF WORK  
(For Information)**

**Part A: Related to Agenda Item 5(a)**

| <b>Food Category No.</b> | <b>01.2.1</b> | <b>Fermented milks (plain)</b> |      |           |       |
|--------------------------|---------------|--------------------------------|------|-----------|-------|
| Additive                 | INS           | Step                           | Year | Max Level | Notes |

|                                    |     |   |  |             |  |
|------------------------------------|-----|---|--|-------------|--|
| POLYGLYCEROL ESTERS OF FATTY ACIDS | 475 | 7 |  | 30000 mg/kg |  |
|------------------------------------|-----|---|--|-------------|--|

| <b>Food Category No.</b> | <b>01.3.1</b> | <b>Condensed milk (plain)</b> |      |           |       |
|--------------------------|---------------|-------------------------------|------|-----------|-------|
| Additive                 | INS           | Step                          | Year | Max Level | Notes |

|                               |     |   |  |     |  |
|-------------------------------|-----|---|--|-----|--|
| DIOCTYL SODIUM SULFOSUCCINATE | 480 | 7 |  | GMP |  |
|-------------------------------|-----|---|--|-----|--|

| <b>Food Category No.</b> | <b>01.4</b> | <b>Cream (plain) and the like</b> |      |           |       |
|--------------------------|-------------|-----------------------------------|------|-----------|-------|
| Additive                 | INS         | Step                              | Year | Max Level | Notes |

|                                    |     |   |  |             |  |
|------------------------------------|-----|---|--|-------------|--|
| POLYGLYCEROL ESTERS OF FATTY ACIDS | 475 | 7 |  | 10000 mg/kg |  |
|------------------------------------|-----|---|--|-------------|--|

|  |     |   |  |            |  |
|--|-----|---|--|------------|--|
| POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID | 476 | 7 |  | 5000 mg/kg |  |
|--|-----|---|--|------------|--|

| <b>Food Category No.</b> | <b>01.5.1</b> | <b>Milk powder and cream powder (plain)</b> |      |           |       |
|--------------------------|---------------|---|------|-----------|-------|
| Additive                 | INS           | Step  | Year | Max Level | Notes |

|                     |                |   |  |            |  |
|---------------------|----------------|---|--|------------|--|
| STEAROYL LACTYLATES | 481(i), 482(i) | 7 |  | 2000 mg/kg |  |
|---------------------|----------------|---|--|------------|--|

|                               |     |   |  |             |  |
|-------------------------------|-----|---|--|-------------|--|
| SUCROSE ESTERS OF FATTY ACIDS | 473 | 7 |  | 10000 mg/kg |  |
|-------------------------------|-----|---|--|-------------|--|

| <b>Food Category No.</b> | <b>01.6.1</b> | <b>Unripened cheese</b> |      |           |       |
|--------------------------|---------------|-------------------------|------|-----------|-------|
| Additive                 | INS           | Step                    | Year | Max Level | Notes |

|          |          |   |  |          |    |
|----------|----------|---|--|----------|----|
| NITRITES | 249, 250 | 7 |  | 20 mg/kg | 32 |
|----------|----------|---|--|----------|----|

|                  |      |   |  |            |  |
|------------------|------|---|--|------------|--|
| PROPYLENE GLYCOL | 1520 | 7 |  | 6000 mg/kg |  |
|------------------|------|---|--|------------|--|

| <b>Food Category No.</b> | <b>01.6.2</b> | <b>Ripened cheese</b> |      |           |       |
|--------------------------|---------------|-----------------------|------|-----------|-------|
| Additive                 | INS           | Step                  | Year | Max Level | Notes |

|          |          |   |  |          |    |
|----------|----------|---|--|----------|----|
| NITRITES | 249, 250 | 7 |  | 20 mg/kg | 32 |
|----------|----------|---|--|----------|----|

|           |                   |   |  |     |    |
|-----------|-------------------|---|--|-----|----|
| TARTRATES | 334; 335(ii); 337 | 7 |  | GMP | 45 |
|-----------|-------------------|---|--|-----|----|

| <b>Food Category No.</b> | <b>01.6.2.1</b> | <b>Ripened cheese, includes rind</b> |      |           |       |
|--------------------------|-----------------|--------------------------------------|------|-----------|-------|
| Additive                 | INS             | Step                                 | Year | Max Level | Notes |

|                           |     |   |  |            |  |
|---------------------------|-----|---|--|------------|--|
| PROPYLENE GLYCOL ALGINATE | 405 | 7 |  | 9000 mg/kg |  |
|---------------------------|-----|---|--|------------|--|

| <b>Food Category No.</b> | <b>01.6.2.2</b> | <b>Rind of ripened cheese</b> |      |           |       |
|--------------------------|-----------------|-------------------------------|------|-----------|-------|
| Additive                 | INS             | Step                          | Year | Max Level | Notes |

|                           |     |   |  |            |  |
|---------------------------|-----|---|--|------------|--|
| PROPYLENE GLYCOL ALGINATE | 405 | 7 |  | 9000 mg/kg |  |
|---------------------------|-----|---|--|------------|--|

| <b>Food Category No.</b>                   | <b>01.8.1</b>  | <b>Liquid whey and whey products, excluding whey cheeses</b>                               |      |             |       |  |
|--|----------------|--|------|-------------|-------|--|
| Additive                                   | INS            | Step   | Year | Max Level   | Notes |  |
| TOCOPHEROLS                                | 307a, b, c     | 7  |      | 200 mg/kg   |       |  |
| <b>Food Category No.</b>                   | <b>02.1.2</b>  | <b>Vegetable oils and fats</b>   |      |             |       |  |
| Additive                                   | INS            | Step   | Year | Max Level   | Notes |  |
| CALCIUM ASCORBATE                          | 302            | 7  |      | GMP         |       |  |
| ERYTHORBIC ACID<br>(ISOASCORBIC ACID)      | 315            | 7  |      | 100 mg/kg   |       |  |
| POLYOXYETHYLENE STEARATES                  | 430, 431       | 7  |      | 5000 mg/kg  |       |  |
| SODIUM DIACETATE                           | 262(ii)        | 7  |      | 1000 mg/kg  |       |  |
| SUCROSE ESTERS OF FATTY<br>ACIDS           | 473            | 7  |      | 10000 mg/kg |       |  |
| SUCROSE OLIGOESTERS, TYPE I<br>AND TYPE II | 473a           | 4  |      | 50000 mg/kg |       |  |
| <b>Food Category No.</b>                   | <b>02.1.3</b>  | <b>Lard, tallow, fish oil, and other animal fats</b>                                       |      |             |       |  |
| Additive                                   | INS            | Step   | Year | Max Level   | Notes |  |
| POLYOXYETHYLENE STEARATES                  | 430, 431       | 7  |      | 5000 mg/kg  |       |  |
| SODIUM DIACETATE                           | 262(ii)        | 7  |      | 1000 mg/kg  |       |  |
| SORBITAN ESTERS OF FATTY<br>ACIDS          | 491-495        | 7  |      | 10000 mg/kg |       |  |
| STEAROYL LACTYLATES                        | 481(i), 482(i) | 7  |      | 3000 mg/kg  |       |  |
| SUCROSE OLIGOESTERS, TYPE I<br>AND TYPE II | 473a           | 4  |      | 5000 mg/kg  |       |  |
| <b>Food Category No.</b>                   | <b>02.2.1</b>  | <b>Butter</b>  |      |             |       |  |
| Additive                                   | INS            | Step   | Year | Max Level   | Notes |  |
| SODIUM CARBONATE                           | 500(i)         | 2  |      | GMP         | 303   |  |
| SODIUM HYDROGEN CARBONATE                  | 500(ii)        | 2  |      | GMP         | 303   |  |
| <b>Food Category No.</b>                   | <b>02.2.2</b>  | <b>Fat spreads, dairy fat spreads and blended spreads</b>                                  |      |             |       |  |
| Additive                                   | INS            | Step   | Year | Max Level   | Notes |  |
| GUAIAIC RESIN                              | 314            | 3  |      | 1000 mg/kg  |       |  |
| POLYSORBATES                               | 432-436        | 3  |      | 10000 mg/kg |       |  |
| SODIUM DIACETATE                           | 262(ii)        | 7  |      | GMP         |       |  |
| <b>Food Category No.</b>                   | <b>02.4</b>    | <b>Fat-based desserts excluding dairy-based dessert products<br/>of food category 01.7</b> |      |             |       |  |
| Additive                                   | INS            | Step   | Year | Max Level   | Notes |  |
| PROPYLENE GLYCOL ALGINATE                  | 405            | 7  |      | 10000 mg/kg |       |  |
| <b>Food Category No.</b>                   | <b>03.0</b>    | <b>Edible ices, including sherbet and sorbet</b>   |      |             |       |  |
| Additive                                   | INS            | Step   | Year | Max Level   | Notes |  |
| PROPYLENE GLYCOL                           | 1520           | 7  |      | 25000 mg/kg |       |  |
| <b>Food Category No.</b>                   | <b>04.1.1</b>  | <b>Fresh fruit</b>   |      |             |       |  |
| Additive                                   | INS            | Step   | Year | Max Level   | Notes |  |
| PULLULAN                                   | 1204           | 4  |      | 30000 mg/kg |       |  |

| <b>Food Category No.</b>                    | <b>04.1.1.2</b>   | <b>Surface-treated fresh fruit</b>   |      |              |       |
|---|-------------------|--|------|--------------|-------|
| Additive                                    | INS               | Step   | Year | Max Level    | Notes |
| AMMONIUM HYDROXIDE                          | 527               | 2  |      | GMP          |       |
| DIPHENYL                                    | 230               | 8  |      | 70 mg/kg     | 49    |
| <b>Food Category No.</b>                    | <b>04.1.1.3</b>   | <b>Peeled or cut fresh fruit</b>   |      |              |       |
| Additive                                    | INS               | Step   | Year | Max Level    | Notes |
| PROPYLENE GLYCOL ALGINATE                   | 405               | 4  |      | 10000 mg/kg  |       |
| SODIUM ERYTHORBATE<br>(SODIUM ISOASCORBATE) | 316               | 7  |      | GMP          |       |
| <b>Food Category No.</b>                    | <b>04.1.2.1</b>   | <b>Frozen fruit</b>  |      |              |       |
| Additive                                    | INS               | Step   | Year | Max Level    | Notes |
| PROPYLENE GLYCOL ALGINATE                   | 405               | 7  |      | 10000 mg/kg  |       |
| TARTRATES                                   | 334; 335(ii); 337 | 7  |      | GMP          | 45    |
| <b>Food Category No.</b>                    | <b>04.1.2.2</b>   | <b>Dried fruit</b>   |      |              |       |
| Additive                                    | INS               | Step   | Year | Max Level    | Notes |
| PROPYLENE GLYCOL                            | 1520              | 7  |      | 50000 mg/kg  |       |
| <b>Food Category No.</b>                    | <b>04.1.2.11</b>  | <b>Fruit fillings for pastries</b>   |      |              |       |
| Additive                                    | INS               | Step   | Year | Max Level    | Notes |
| PROPYLENE GLYCOL                            | 1520              | 7  |      | 200000 mg/kg |       |
| <b>Food Category No.</b>                    | <b>04.2.1.3</b>   | <b>Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds</b> |      |              |       |
| Additive                                    | INS               | Step   | Year | Max Level    | Notes |
| POLYGLYCEROL ESTERS OF FATTY ACIDS          | 475               | 7  |      | 3000 mg/kg   |       |
| SUCROSE ESTERS OF FATTY ACIDS               | 473               | 7  |      | 3000 mg/kg   |       |
| <b>Food Category No.</b>                    | <b>04.2.2.1</b>   | <b>Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds</b>                        |      |              |       |
| Additive                                    | INS               | Step   | Year | Max Level    | Notes |
| PROPYLENE GLYCOL ALGINATE                   | 405               | 4  |      | 10000 mg/kg  |       |
| PULLULAN                                    | 1204              | 4  |      | 30000 mg/kg  |       |
| <b>Food Category No.</b>                    | <b>04.2.2.8</b>   | <b>Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds</b>                               |      |              |       |
| Additive                                    | INS               | Step   | Year | Max Level    | Notes |
| TOCOPHEROLS                                 | 307a, b, c        | 7  |      | 200 mg/kg    |       |
| <b>Food Category No.</b>                    | <b>05.2.1</b>     | <b>Hard candy</b>  |      |              |       |
| Additive                                    | INS               | Step   | Year | Max Level    | Notes |
| SUCROSE OLIGOESTERS, TYPE I AND TYPE II     | 473a              | 4  |      | 50000 mg/kg  |       |

| <b>Food Category No.</b>                               | <b>05.2.2</b>  | <b>Soft candy</b>   |      |             |       |  |
|--|----------------|---|------|-------------|-------|--|
| Additive   | INS            | Step  | Year | Max Level   | Notes |  |
| SUCROSE OLIGOESTERS, TYPE I AND TYPE II                | 473a           | 4   |      | 5000 mg/kg  |       |  |
| <b>Food Category No.</b>                               | <b>06.1</b>    | <b>Whole, broken, or flaked grain, including rice</b>                         |      |             |       |  |
| Additive   | INS            | Step  | Year | Max Level   | Notes |  |
| POLYGLYCEROL ESTERS OF FATTY ACIDS                     | 475            | 7   |      | 10000 mg/kg |       |  |
| PROTEASE   | 1101(i)        | 7   |      | GMP         |       |  |
| STEAROYL LACTYLATES                                    | 481(i), 482(i) | 7   |      | 4000 mg/kg  |       |  |
| <b>Food Category No.</b>                               | <b>06.4.2</b>  | <b>Dried pastas and noodles and like products</b>                             |      |             |       |  |
| Additive   | INS            | Step  | Year | Max Level   | Notes |  |
| POLYGLYCEROL ESTERS OF FATTY ACIDS                     | 475            | 7   |      | 20000 mg/kg |       |  |
| SODIUM DIACETATE                                       | 262(ii)        | 7   |      | 3000 mg/kg  |       |  |
| <b>Food Category No.</b>                               | <b>06.4.3</b>  | <b>Pre-cooked pastas and noodles and like products</b>                        |      |             |       |  |
| Additive   | INS            | Step  | Year | Max Level   | Notes |  |
| SODIUM DIACETATE                                       | 262(ii)        | 7   |      | 3000 mg/kg  |       |  |
| <b>Food Category No.</b>                               | <b>06.5</b>    | <b>Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)</b> |      |             |       |  |
| Additive   | INS            | Step  | Year | Max Level   | Notes |  |
| PROPYLENE GLYCOL ALGINATE                              | 405            | 7   |      | 10000 mg/kg |       |  |
| <b>Food Category No.</b>                               | <b>06.6</b>    | <b>Batters (e.g., for breading or batters for fish or poultry)</b>            |      |             |       |  |
| Additive   | INS            | Step  | Year | Max Level   | Notes |  |
| ADIPATES   | 355            | 7   |      | 1000 mg/kg  | 1     |  |
| PROPYLENE GLYCOL                                       | 1520           | 7   |      | 500 mg/kg   | 72    |  |
| STEAROYL LACTYLATES                                    | 481(i), 482(i) | 7   |      | 7500 mg/kg  | 2     |  |
| <b>Food Category No.</b>                               | <b>06.8.2</b>  | <b>Soybean-based beverage film</b>  |      |             |       |  |
| Additive   | INS            | Step  | Year | Max Level   | Notes |  |
| POLYDIMETHYLSILOXANE                                   | 900a           | 4   |      | 50 mg/kg    |       |  |
| <b>Food Category No.</b>                               | <b>06.8.3</b>  | <b>Soybean curd (tofu)</b>  |      |             |       |  |
| Additive   | INS            | Step  | Year | Max Level   | Notes |  |
| POLYDIMETHYLSILOXANE                                   | 900a           | 4   |      | 50 mg/kg    |       |  |
| <b>Food Category No.</b>                               | <b>06.8.8</b>  | <b>Other soybean protein products</b>   |      |             |       |  |
| Additive   | INS            | Step  | Year | Max Level   | Notes |  |
| SUCROSE OLIGOESTERS, TYPE I AND TYPE II                | 473a           | 4   |      | 10000 mg/kg |       |  |
| <b>Food Category No.</b>                               | <b>07.0</b>    | <b>Bakery wares</b>   |      |             |       |  |
| Additive   | INS            | Step  | Year | Max Level   | Notes |  |
| POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID | 476            | 7   |      | 5000 mg/kg  |       |  |

| <b>Food Category No.</b>           | <b>07.1</b>    | <b>Bread and ordinary bakery wares</b>  |      |             |       |  |
|------------------------------------|----------------|---|------|-------------|-------|--|
| Additive                           | INS            | Step  | Year | Max Level   | Notes |  |
| STEAROYL LACTYLATES                | 481(i), 482(i) | 7   |      | 5000 mg/kg  |       |  |
| <b>Food Category No.</b>           | <b>07.2</b>    | <b>Fine bakery wares (sweet, salty, savoury) and mixes</b>                            |      |             |       |  |
| Additive                           | INS            | Step  | Year | Max Level   | Notes |  |
| ETHYL MALTOL                       | 637            | 7   |      | 200 mg/kg   |       |  |
| MALTOL                             | 636            | 7   |      | 200 mg/kg   |       |  |
| POLYGLYCEROL ESTERS OF FATTY ACIDS | 475            | 7   |      | 10000 mg/kg |       |  |
| <b>Food Category No.</b>           | <b>07.2.1</b>  | <b>Cakes, cookies and pies (e.g., fruit-filled or custard types)</b>                  |      |             |       |  |
| Additive                           | INS            | Step  | Year | Max Level   | Notes |  |
| PROPYLENE GLYCOL                   | 1520           | 7   |      | 50000 mg/kg |       |  |
| STEAROYL LACTYLATES                | 481(i), 482(i) | 7   |      | 5500 mg/kg  |       |  |
| <b>Food Category No.</b>           | <b>07.2.2</b>  | <b>Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)</b> |      |             |       |  |
| Additive                           | INS            | Step  | Year | Max Level   | Notes |  |
| PROPYLENE GLYCOL                   | 1520           | 7   |      | 10000 mg/kg |       |  |
| STEAROYL LACTYLATES                | 481(i), 482(i) | 7   |      | 5000 mg/kg  |       |  |
| <b>Food Category No.</b>           | <b>07.2.3</b>  | <b>Mixes for fine bakery wares (e.g., cakes, pancakes)</b>                            |      |             |       |  |
| Additive                           | INS            | Step  | Year | Max Level   | Notes |  |
| PROPYLENE GLYCOL                   | 1520           | 7   |      | 10000 mg/kg |       |  |
| STEAROYL LACTYLATES                | 481(i), 482(i) | 7   |      | 8000 mg/kg  |       |  |
| <b>Food Category No.</b>           | <b>08.2</b>    | <b>Processed meat, poultry, and game products in whole pieces or cuts</b>             |      |             |       |  |
| Additive                           | INS            | Step  | Year | Max Level   | Notes |  |
| SORBATES                           | 200-203        | 6   |      | 2000 mg/kg  | 42    |  |
| <b>Food Category No.</b>           | <b>08.4</b>    | <b>Edible casings (e.g., sausage casings)</b>   |      |             |       |  |
| Additive                           | INS            | Step  | Year | Max Level   | Notes |  |
| DIOCTYL SODIUM SULFOSUCCINATE      | 480            | 7   |      | 200 mg/kg   |       |  |
| PROPYLENE GLYCOL ALGINATE          | 405            | 7   |      | 20000 mg/kg |       |  |
| SORBITAN ESTERS OF FATTY ACIDS     | 491-495        | 7   |      | 3500 mg/kg  |       |  |
| SUCROSE ESTERS OF FATTY ACIDS      | 473            | 7   |      | 5000 mg/kg  |       |  |

#### Notes to the General Standard for Food Additives

- Note 1 As adipic acid.  
 Note 2 On the dry ingredient, dry weight, dry mix or concentrate basis.  
 Note 32 As residual NO<sub>2</sub> ion.  
 Note 42 As sorbic acid.  
 Note 45 As tartaric acid.  
 Note 72 On the ready-to-eat basis.  
 Note 303 For use as a pH stabilizer in soured cream butter only



**Part B: Related to Agenda Item 5 (c)**

| Food Category No. | 14.1.4      | Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks |      |           |           |
|-------------------|-------------|--|------|-----------|-----------|
| Additive          | INS         | Step   | Year | Max Level | Notes     |
| QUILLAIA EXTRACTS | 999(i),(ii) | 3  |      | 50 mg/kg  | 132 & 293 |

**Notes to the General Standard for Food Additives**

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

Note 293 On the saponin basis.

## Appendix XI

## PROVISIONS FOR CONSIDERATION BY THE ELECTRONIC WORKING GROUP ON THE GSFA

**Provisions Related to Agenda Item 5(a)**

| <b>ETHYL MALTOL</b><br>INS 637<br><b>MALTOL</b><br>INS 636               |  |   |
|--|--|---|
| <b>Food Cat. No.</b>   | <b>Food Category</b>   | <b>Information Needed</b>   |
| 05.1.5   | Imitation chocolate, chocolate substitute products   | Further information is needed on the technological justification, actual use level and actual function. |
| 05.2   | Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3, and 05.4   |   |
| 05.3   | Chewing gum  |   |
| <b>POLYGLYCEROL ESTERS OF FATTY ACIDS</b><br>INS 475                     |  |   |
| <b>Food Cat. No.</b>   | <b>Food Category</b>   | <b>Information Needed</b>   |
| 06.6   | Batters (e.g. for breading or batters for fish or poultry)   | Further information is needed on the technological justification, actual use level and actual function. |
| <b>POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID</b><br>INS 476 |  |   |
| <b>Food Cat. No.</b>   | <b>Food Category</b>   | <b>Information Needed</b>   |
| 05.3   | Chewing gum  | Further information is needed on the actual use level.  |
| <b>POLYOXYETHYLENE STEARATES</b><br>INS 430,431                          |  |   |
| <b>Food Cat. No.</b>   | <b>Food Category</b>   | <b>Information Needed</b>   |
| 05.3   | Chewing gum  | Further information is needed on the actual use level.  |
| <b>PROPYLENE GLYCOL</b><br>INS 1520                                      |  |   |
| <b>Food Cat. No.</b>   | <b>Food Category</b>   | <b>Information Needed</b>   |
| 01.7   | Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)  | Further information is needed on the actual use level.  |
| 04.1.2.7   | Candied fruit  | Further information is needed on the actual function.   |
| 04.2.2   | Processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds  | Further information is needed on the technological justification, actual use level and actual function. |
| 05.0   | Confectionery  | Further information is needed on the actual use level for each food subcategory.                        |
| <b>PROPYLENE GLYCOL ALGINATE</b><br>INS 405                              |  |   |
| <b>Food Cat. No.</b>   | <b>Food Category</b>   | <b>Information Needed</b>   |
| 01.2.1.1   | Fermented milks (plain), not heat-treated after fermentation   | Further information is needed on the actual use level.  |
| 01.2.1.2   | Fermented milks (plain), heat-treated after fermentation   |   |
| 04.2.2.3   | Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce   |   |
| 04.2.2.7   | Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3 | Further information is needed on the actual use level conforming to CODEX STAN 260-2007.                |

| <b>SODIUM DIACETATE</b><br>INS 262(ii) |  |  |
|--|--|--|
| <b>Food Cat. No.</b>                   | <b>Food Category</b>   | <b>Information Needed</b>  |
| 04.1.2.3                               | Fruit in vinegar, oil, or brine  | Further information is needed on the actual use level and technological justification in this food category in general and in products conforming to the Codex Standard for Pickled fruits and Vegetables (CODEX STAN 260-2011). |
| 04.2.2.3                               | Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce | Further information is needed on the actual use level.   |
| 05.1.5                                 | Imitation chocolate, chocolate substitute products   |  |

| <b>SORBITAN ESTERS OF FATTY ACIDS</b><br>INS 491-495 |                           |  |
|--|---------------------------|--|
| <b>Food Cat. No.</b>                                 | <b>Food Category</b>      | <b>Information Needed</b>  |
| 04.1.2.5   | Jams, jellies, marmalades | Further information is needed on the actual function.                                  |
| 07.1.1   | Breads and rolls          | Further information is needed on the actual use level and technological justification. |

| <b>STEAROYL LACTYLATES</b><br>INS 481(i), 482(i) |  |  |
|--|--|--|
| <b>Food Cat. No.</b>                             | <b>Food Category</b>                       | <b>Information Needed</b>                              |
| 04.1.2.7   | Candied fruit                              | Further information is needed on the actual function.  |
| 07.1.1.1   | Yeast-leavened breads and specialty breads | Further information is needed on the actual use level. |

| <b>SUCROSE ESTERS OF FATTY ACIDS</b><br>INS 473 |   |  |
|---|---|--|
| <b>Food Cat. No.</b>                            | <b>Food Category</b>                      | <b>Information Needed</b>                              |
| 07.1  | Bread and ordinary bakery wares and mixes | Further information is needed on the actual use level. |

| <b>TALC</b><br>INS 553(iii) |  |  |
|-----------------------------|--|--|
| <b>Food Cat. No.</b>        | <b>Food Category</b>                           | <b>Information Needed</b>                                      |
| 06.1                        | Whole, broken, or flaked grain, including rice | Further information is needed on the actual use level in rice. |

| <b>TARTRATES</b><br>INS 334, 335(ii),337 |  |   |
|--|--|---|
| <b>Food Cat. No.</b>                     | <b>Food Category</b>   | <b>Information Needed</b>   |
| 01.6.2.3                                 | Cheese powder (for reconstitution; e.g. for cheese sauces)   | Further information is needed on the numerical use level.   |
| 01.6.5                                   | Cheese analogues   |   |
| 04.1.2.2                                 | Dried fruit  | Further information is needed on the numerical use level as Acidity Regulator.                          |
| 04.1.2.3                                 | Fruit in vinegar, oil, or brine  | Further information is needed on the numerical use level and technological justification.               |
| 04.1.2.7                                 | Candied fruit  | Further information is needed on the numerical use level.   |
| 04.1.2.8                                 | Fruit preparations, including pulp, purees, fruit toppings and coconut milk  |   |
| 04.1.2.10                                | Fermented fruit products   |   |
| 04.1.2.12                                | Cooked fruit   |   |
| 04.2.2.7                                 | Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3 | Further information is needed on the numerical use level in products conforming to CODEX STAN 260-2007. |
| 08.0                                     | Meat and meat products, including poultry and game   | Further information is needed on the numerical use level.   |

| <b>TOCOPHEROLS</b><br>INS 307a,b,c |  |   |
|------------------------------------|--|---|
| <b>Food Cat. No.</b>               | <b>Food Category</b>   | <b>Information Needed</b>   |
| 01.2                               | Fermented and renneted milk products (plain) excluding food category 01.1.2 (dairy based drinks) | Further information is needed on the technological justification.   |
| 01.3                               | Condensed milk and analogues (plain)   |   |
| 01.4                               | Cream (plain) and the like   |   |
| 01.5                               | Milk powder and cream powder and powder analogues (plain)  |   |
| 01.6                               | Cheese and analogues   |   |
| 04.1.2                             | Processed fruit  | Further information is needed on the technological justification, actual use level and actual function.     |
| 06.2                               | Flours and starches (including soybean powder)   | Further information is needed on the actual use level for food or food additives.                           |
| 08.1.2                             | Fresh meat, poultry, and game, comminuted  | Further information is needed on the actual use level, and if the actual use level could mislead consumers. |

## Appendix XII

**PROPOSED DRAFT REVISION OF FOOD CATEGORY 01.1 “MILK AND DAIRY-BASED DRINKS” AND ITS SUB-CATEGORIES****(N14-2015)****(For adoption at Step 5/8)**

## PART I: Food Category System

## 01.0 Dairy products and analogues, excluding products of food category 02.0

## 01.1. Fluid Milk and Milk Products

- 01.1.1. Fluid Milk (plain)
- 01.1.2. Other Fluid Milk (plain)
- 01.1.3. Fluid Buttermilk (plain)
- 01.1.4. Flavoured Fluid Milk Drinks

## PART II: Food Category Descriptors

01.0 Dairy products and analogues, excluding products of food category 02.0

Includes all types of dairy products that are derived from the milk of any milking animal (e.g. cow, sheep, goat, buffalo). In this category, with the exception of food category 1.1.2, a “plain” product is one that is not flavoured, nor contains fruit, vegetables or other non-dairy ingredients, nor is mixed with other non-dairy ingredients, unless permitted by relevant standards. Analogues are products in which milk fat has been partially or wholly replaced by vegetable fats or oils.

01.1 Fluid milk and milk products

Includes all plain and flavoured fluid milks based on skim, part-skim, low-fat and whole milk, excluding plain fermented products and plain renneted milk products of food category 1.2. Fluid milks are 'milk products' as defined in CODEX STAN 206-1999, that are obtained by the processing of milk, and may contain food additives and other ingredients functionally necessary for processing. Raw milk (“milk” as defined in CODEX STAN 206-1999) shall not contain any food additives.

01.1.1 Fluid milk (plain)

Plain fluid milk obtained from milking animals (e.g., cows, sheep, goats, buffalo) that has been processed. Includes pasteurized, ultra-high temperature (UHT) treated, sterilized, homogenized, or fat adjusted milk. Includes, but is not limited to, skim, part-skim, low-fat and whole milk.

01.1.2 Other fluid milks (plain)

Includes all plain fluid milk, excluding products of food categories 01.1.1 Fluid milk (plain), 01.1.3 Fluid buttermilk (plain), and 01.2 Fermented and renneted milk products (plain). Includes, but is not limited to, plain recombined fluid milks, plain reconstituted fluid milks, plain composite milks, non-flavoured vitamin and mineral fortified fluid milks, protein adjusted milks, lactose reduced milk, and plain milk-based beverages. In this food category, plain products contain no added flavouring nor other ingredients that intentionally impart flavour, but may contain other non-dairy ingredients.

01.1.3 Fluid buttermilk (plain):

Fluid buttermilk is the nearly milkfat-free fluid remaining from the butter-making process (i.e. churning fermented or non-fermented milk and cream). Fluid buttermilk is also produced by fermentation of fluid skim milk, either by spontaneous souring by the action of lactic acid-forming or aroma-forming bacteria, or by inoculation of heated milk with pure bacterial cultures (cultured buttermilk).<sup>14</sup> Fluid buttermilk may be pasteurized or sterilized.

#### 01.1.4 Flavoured fluid milk drinks

Includes all mixes and ready-to-drink fermented or not fermented milk-based drinks with flavourings and/or food ingredients that intentionally impart flavour, excluding mixes for cocoa (cocoa-sugar mixtures, category 05.1.1). Examples, include but are not limited to, chocolate milk, chocolate malt drinks, strawberry-flavoured yoghurt drink, lactic acid bacteria drinks, whey-based drinks, and lassi (liquid obtained by whipping curd from the lactic acid fermentation of milk, and mixing with sugar or intense sweetener).

### **CONSEQUENTIAL CHANGES**

(For adoption)

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

#### **Consequent changes to PART II: Food Category Descriptors**

##### 01.2 Fermented and renneted milk products (plain) ~~excluding food category 01.1.2 (dairy based drinks)~~

Includes all plain **fermented or renneted** products based on skim, part-skim, low-fat and whole milk, **excluding food category 01.1.4**. Flavoured products are included in ~~01.1.2~~ **01.1.4** (beverages) and 01.7 (desserts).

##### 01.2.1 Fermented milks (plain)

Includes all plain products, including fluid fermented milk, acidified milk and cultured milk. Plain yoghurt **and plain drinks based on fermented milk**, which do not contain flavourings or colours, may be found in one of the sub-categories of 01.2.1 depending on whether it is heat-treated after fermentation or not.

##### 01.2.1.1 Fermented milks (plain), not heat treated after fermentation

Includes fluid and non-fluid plain products, such as yoghurt **and plain drinks based on fermented milk**.

##### 01.4 Cream (plain) and the like:

Cream is a fluid dairy product, relatively high in fat content in comparison to milk. Includes all plain fluid, semi-fluid and semi-solid cream and cream analogue products. Flavoured cream products are found in ~~01.1.2~~ **01.1.4** (beverages) and 01.7 (desserts).

##### 01.4.3 Clotted cream (plain):

Thickened, viscous cream formed from the action of milk coagulating enzymes. Includes sour cream (cream subjected to lactic acid fermentation achieved as described for buttermilk (~~01.1.2~~ **01.1.3**)).

##### 05.1.1 Cocoa mixes (powders) and cocoa mass/cake:

Includes a variety of products that are used in the manufacture of other chocolate products or in the preparation of cocoa-based beverages. [ ... ]

Examples include: drinking chocolate powder; breakfast cocoa; cocoa dust (fines), nibs, mass, press cake; chocolate liquor; cocoa mixes (powders for preparing the hot beverage); cocoa-sugar mixture; and dry mixes for sugar-cocoa confectionery. Finished cocoa beverages and chocolate milk are included in category ~~01.1.2~~ **01.1.4**, and most finished chocolate products are included in category 05.1.4.

##### 14.0 Beverages, excluding dairy products:

This major category is divided into the broad categories of non-alcoholic (14.1) and alcoholic (14.2) beverages. Flavoured fluid milk drinks are included in ~~01.1.2~~ **01.1.4**.

##### 14.1.5 Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa:

Includes the ready-to-drink products (e.g. canned), and their mixes and concentrates. Examples include: chicory-based hot beverages (postum), rice tea, mate tea, and mixes for hot coffee and tea beverages (e.g., instant coffee, powder for hot cappuccino beverages). Treated coffee beans for the manufacture of coffee products are also included. Ready-to-drink cocoa is included in category ~~01.1.2~~ **01.1.4**, and cocoa mixes in 05.1.1.

**Consequential Changes to the GSFA Annex C**

| Standard No | Codex Standard Title  | Food Cat. No.                      |
|-------------|---|------------------------------------|
| 243-2003    | Fermented milks (drinks based on fermented milk, <del>plain or</del> flavoured, heat treated or not heat treated) | <del>01.1.2</del><br><b>01.1.4</b> |
| 243-2003    | Fermented milks ( <b>drinks based on fermented milk</b> (plain))  | 01.2.1                             |
| 243-2003    | Fermented milks ( <b>drinks based on fermented milk</b> (plain, not heat treated))                                | 01.2.1.1                           |
| 243-2003    | Fermented milks ( <b>drinks based on fermented milk</b> , (plain, heat treated))                                  | 01.2.1.2                           |

**Consequential Changes to the Annex to Table three of the GSFA****ANNEX TO TABLE THREE**

~~01.1.1 Milk and buttermilk (plain) (EXCLUDING HEAT-TREATED BUTTERMILK)~~

**01.1.1 Fluid** milk (plain)

**01.1.2 Other fluid milk (plain)**

**01.1.3 Fluid Buttermilk (plain)**

01.2 Fermented and renneted milk products (plain) ~~excluding food category 01.1.2 (dairy based drinks)~~<sup>1</sup>

<sup>1</sup> Acidity regulators, packaging gases, stabilizers and thickeners listed in Table 3 are acceptable for use in fermented milks, heat treated after fermentation, as defined in the *Standard for Fermented Milks* (CODEX STAN 243-2004) that correspond to food category 01.2.1.2 "Fermented milks (plain), heat treated after fermentation".

## Appendix XIII

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

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

**Table 1: New technological purposes in Section 2 of INS**

| FUNCTIONAL CLASSES   | DEFINITION   | TECHNOLOGICAL PURPOSE  |
|----------------------|--|--|
| 12. Emulsifying salt | A food additive, which, in the manufacture of processed food, rearranges proteins in order to prevent separation | emulsifying salt, <b><u>emulsifying salt synergist</u></b> , melding salt  |
| 25. Stabilizer       | A food additive, which makes it possible to maintain a uniform dispersion of two or more components.             | stabilizer, foam stabilizer, colloidal stabilizer, emulsion stabilizer, stabilizer synergist, <b><u>binder</u></b> |

**Table 2: New INS Names and Numbers**

| INS No.                 | Name of Food Additive                                   | Functional Class  | Technological Purpose   |
|-------------------------|---|---|---|
| <b><u>134</u></b>       | <b><u>Spirulina extract</u></b>                         | <b><u>Colour</u></b>  | <b><u>colour</u></b>  |
| <b><u>163(vii)</u></b>  | <b><u>Purple sweet potato colour</u></b>                | <b><u>Colour</u></b>  | <b><u>colour</u></b>  |
| <b><u>163(viii)</u></b> | <b><u>Red radish colour</u></b>                         | <b><u>Colour</u></b>  | <b><u>colour</u></b>  |
| <b><u>1101(v)</u></b>   | <b><u>Protease from <i>Streptomyces fradiae</i></u></b> | <b><u>Flour treatment agent</u></b><br><b><u>Flavour enhancer</u></b><br><b><u>Stabilizer</u></b> | <b><u>flour treatment agent</u></b><br><b><u>flavour enhancer</u></b><br><b><u>stabilizer</u></b> |
| <b><u>1101(vi)</u></b>  | <b><u>Proteases from <i>Bacillus subtilis</i></u></b>   | <b><u>Flour treatment agent</u></b><br><b><u>Flavour enhancer</u></b><br><b><u>Stabilizer</u></b> | <b><u>flour treatment agent</u></b><br><b><u>flavour enhancer</u></b><br><b><u>stabilizer</u></b> |

**Table 3: Change to existing names and INS numbers**

| INS No. | Name of Food Additive                                      | Functional Class  | Technological Purpose                                   |
|---------|--|---|---|
| 1101(i) | Protease <b><u>from <i>Aspergillus oryzae</i> Var.</u></b> | Flour treatment agent<br>Flavour enhancer<br>Stabilizer | flour treatment agent<br>flavour enhancer<br>stabilizer |

**Table 4: Changes to functional classes and technological purposes for existing additives**

| INS No. | Name of Food Additive  | Functional Class                          | Technological Purpose   |
|---------|--|---|---|
| 1209    | Polyvinyl alcohol (PVA)-polyethylene glycol (PEG) graft co-polymer | Glazing agent<br><b><u>Stabilizer</u></b> | glazing agent<br><b><u>stabilizer</u></b><br><b><u>binder</u></b> |



## Appendix XIV

## PRIORITY LIST OF SUBSTANCES PROPOSED FOR EVALUATION BY JECFA

| <b>Substance(s) (High Priority (*))</b>  | <b>Question(s) to be answered</b>  | <b>Data availability (when, what)</b> | <b>Proposed by</b>       |
|--|--|---------------------------------------|--------------------------|
| Acid prolyl endopeptidase from <i>Aspergillus niger</i> expressing a gene from <i>Aspergillus niger</i>                              | Safety assessment and establishment of specifications  | December 2016                         | European Union           |
| D-Allulose 3-epimerase from <i>Arthrobacter globiformis</i> expressed in <i>Escherichia coli</i>                                     | Safety assessment and establishment of specifications  | December 2016                         | United States of America |
| Alpha-amylase from <i>Bacillus licheniformis</i> expressing a modified alpha-amylase gene from <i>Geobacillus stearothermophilus</i> | Safety assessment and establishment of specifications  | December 2016                         | European Union           |
| *Alpha-amylase from <i>Bacillus stearothermophilus</i> expressed in <i>Bacillus licheniformis</i>                                    | Safety assessment and establishment of specifications  | December 2016                         | European Union           |
| *Alpha-amylase from <i>Rhizomucor pusillus</i> expressed in <i>Aspergillus niger</i>   | Safety assessment and establishment of specifications  | December 2016                         | European Union           |
| Amyloglucosidase from <i>Talaromyces emersonii</i> expressed in <i>Aspergillus niger</i>   | Safety assessment and establishment of specifications  | December 2016                         | European Union           |
| *Asparaginase from <i>Aspergillus niger</i> expressing a modified gene from <i>Aspergillus niger</i>                                 | Safety assessment and establishment of specifications  | December 2016                         | European Union           |
| *Asparaginase from <i>Pyrococcus furiosus</i> expressed in <i>Bacillus subtilis</i>  | Safety assessment and establishment of specifications  | December 2016                         | European Union           |
| Beta-amylase from <i>Bacillus flexus</i> expressed in <i>Bacillus licheniformis</i>  | Safety assessment and establishment of specifications  | December 2016                         | European Union           |
| Beta-glucanase from <i>Streptomyces violaceoruber</i> expressed in <i>S. violaceoruber</i>   | Safety assessment and establishment of specifications  | December 2016                         | Japan                    |
| *Carotenes from <i>Dunaliella salina</i>   | Safety assessment and revision of specifications   | December 2016                         | European Union           |
| Flavouring substances (8 new + 20 from previous Priority Lists + 55 for which JECFA requested additional info = 83 total)            | Safety assessment or re-assessment, and establishment of specifications or revision of specifications, as applicable | December 2016                         | United States of America |
| Gellan gum (INS 418)<br>(Pending confirmation of technological justification from CCNFSDU)   | Safety assessment for use in infant formula, formula for special medical purposes for infants, and follow-up formula | December 2016                         | United States of America |
| *Glucose oxidase from <i>Penicillium chrysogenum</i> expressed in <i>Aspergillus niger</i>   | Safety assessment and establishment of specifications  | December 2016                         | European Union           |
| *Gum ghatti  | Safety assessment and revision of specifications   | December 2016                         | United States of America |
| *Jagua ( <i>Genipa americana</i> ) extract   | Safety assessment and establishment of specifications  | December 2016                         | Colombia                 |
| INS 1205 Basic methacrylate copolymer  | Safety assessment and establishment of specifications  | December 2016                         | European Union           |
| INS 1206 Neutral methacrylate copolymer  | Safety assessment and establishment of specifications  | December 2016                         | European Union           |

| <b>Substance(s) (High Priority (*))</b>  | <b>Question(s) to be answered</b>                     | <b>Data availability (when, what)</b> | <b>Proposed by</b>                 |
|--|---|---------------------------------------|------------------------------------|
| INS 1207 Anionic Methacrylate copolymer  | Safety assessment and establishment of specifications | December 2016                         | European Union                     |
| Lactase from <i>Bifidobacterium bifidum</i> expressed in <i>Bacillus licheniformis</i>   | Safety assessment and establishment of specifications | December 2016                         | European Union                     |
| Lipase from <i>Aspergillus oryzae</i> expressing a modified gene from <i>Thermomyces lanuginosus</i>                                 | Safety assessment and establishment of specifications | December 2016                         | European Union                     |
| *Metatartaric acid (INS 353)   | Safety assessment and establishment of specifications | December 2016                         | Australia                          |
| *Microcrystalline cellulose (INS 460 (i))  | Revision of specifications                            | December 2016                         | Japan                              |
| Phosphatidyl inositol-specific phospholipase C from a genetically modified strain of <i>Pseudomonas fluorescens</i>                  | Safety assessment and establishment of specifications | December 2016                         | European Union                     |
| *Phospholipase A2 from pig pancreas expressed in <i>Aspergillus niger</i>  | Safety assessment and establishment of specifications | December 2016                         | European Union                     |
| Phospholipase A2 from <i>Streptomyces violaceoruber</i> expressed in <i>S. violaceoruber</i>   | Safety assessment and establishment of specifications | December 2016                         | Japan                              |
| Polyvinyl alcohol (INS 1203)   | Revision of specifications                            | December 2016                         | European Union                     |
| Sodium sorbate (INS 221)   | Safety assessment and establishment of specifications | To be confirmed by CCFA 49            | CCFA 48                            |
| Spirulina extract  | Safety assessment and establishment of specifications | December 2016                         | United States of America           |
| Sucrose esters of fatty acids (INS 473)  | Revision of specifications                            | December 2016                         | Japan                              |
| *Tamarind seed polysaccharide  | Safety assessment and establishment of specifications | December 2016                         | Japan                              |
| *Tannins   | Safety assessment and establishment of specifications | December 2016                         | Australia                          |
| Transglucosidase/alpha-glucosidase from <i>Trichoderma reesei</i> expressing an Alpha-glucosidase gene from <i>Aspergillus niger</i> | Safety assessment and establishment of specifications | December 2016                         | European Union                     |
| *Xylanase from <i>Bacillus licheniformis</i> expressed in <i>Bacillus licheniformis</i>  | Safety assessment and establishment of specifications | December 2016                         | European Union                     |
| *Xylanase from <i>Talaromyces emersonii</i> expressed in <i>Aspergillus niger</i>  | Safety assessment and establishment of specifications | December 2016                         | European Union                     |
| *Yeast mannoproteins (INS 455)   | Safety assessment and establishment of specifications | December 2016                         | Australia                          |
| Substances for re-evaluation   |   |                                       |                                    |
| Brilliant Blue FCF (INS 133)   | Re-evaluation of safety and specifications            | December 2016                         | CCFA46 (data from Japan; IACM; EU) |
| Erythrosine (INS 127)  | Re-evaluation of safety and specifications            | December 2016                         | CCFA46 (data from Japan; IACM; EU) |
| Fast green FCF (INS 143)   | Re-evaluation of safety and specifications            | December 2016                         | CCFA46 (data from Japan; IACM)     |
| Indigotine (INS 132)   | Re-evaluation of safety and specifications            | December 2016                         | CCFA46 (data from Japan; IACM; EU) |

## Appendix XV

**PROPOSED DRAFT REVISION OF THE GENERAL STANDARDS FOR THE LABELLING OF  
FOOD ADDITIVES WHEN SOLD AS SUCH (CODEX STAN 107-1981)**

**(N15-2015)**

**(For Adopt at Step 5/8)**

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

**4.1 Details of the food additive**

- (a) The name of each food additive present shall be given. The name shall be specific and not generic and shall indicate the true nature of the food additive. Where a name has been established for a food additive in a Codex list of additives, that name shall be used. In other cases the common or usual name shall be listed or, where none exists, an appropriate descriptive name shall be used.
- (b) If two or more food additives are present, their names shall be given in the form of a list. The list shall be in the order of the proportion by weight which each food additive bears to the total contents of the container, the food additive present in the greatest proportion by weight being listed first. Where one or more of the food additives is subject to a quantitative limitation in a food covered by a Codex standard, the quantity or proportion of that additive may be stated. ~~If food ingredients are part of the preparation, they shall be declared in the list of ingredients in descending order of proportion.~~
- (c) In the case of mixtures of flavourings, the name of each flavouring present in the mixture need not be given. The generic expression ~~“flavour” or “flavouring”~~ may be used, together with a true indication of the nature of the flavour **an indication of the organoleptic properties (e.g. “apple flavouring”) and/or the origin or source of the product.** ~~The expression “flavour” or “flavouring” may be qualified by the words “natural,” “nature-identical,” “artificial,” or a combination of these words, as appropriate. This provision does not apply to flavour modifiers, but does apply to “herbs” and “spices,” which generic expressions may be used where appropriate. When indicating the origin or source of the product, the generic expression may be qualified by the words “natural” in the case of natural flavourings as defined in CAC/GL 66-2008, “artificial” in the case of synthetic flavourings as defined in CAC/GL 66-2008, or a combination of these words, as appropriate.~~
- (d) Food additives with a shelf-life not exceeding 18 months shall carry the date of minimum durability using words such as “will keep at least until ....”.
- (e) The words “For Food Use” or a statement substantially similar thereto shall appear in a prominent position on the label.
- (f) If food ingredients are part of the preparation, they shall be declared in the list of ingredients in descending order of proportion. Ingredients for which class names are set out in section 4.2.3.1 in the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985) may be declared by the applicable class name, except for those ingredients that are identified in section 4.2.1.4 of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985) as foods or ingredients that are known to cause hypersensitivity.**

...

**5.1 Details of the food additive**

- (a) The name of each food additive present shall be given. The name shall be specific and not generic and shall indicate the true nature of the food additive. Where a name has been established for a food additive in a Codex list of additives, that name shall be used. In other cases, the common or usual name shall be listed or, where none exists, an appropriate descriptive name shall be used.
- (b) If two or more food additives are present, their names shall be given in the form of a list. The list shall be in the order of the proportion by weight which each food additive bears to the total contents

of the container, the food additive present in the greatest proportion by weight being listed first. Where one or more food additives is subject to a quantitative limitation in a food in the country in which the food additive is to be used, the quantity or proportion of that additive and/or adequate instruction to enable the compliance with the limitation shall be given. ~~If food ingredients are part of the preparation, they shall be declared in the list of ingredients in descending order of proportion.~~

- (c) In the case of mixtures of flavourings, the name of each flavouring present in the mixture need not be given. The generic expression ~~“flavour” or “flavouring”~~ may be used, together with a true indication of the nature of the flavour **an indication of the organoleptic properties (e.g. “apple flavouring”) and/or the origin or source of the product.** ~~The expression “flavour” or “flavouring” may be qualified by the words “natural,” “nature-identical,” “artificial,” or a combination of these words, as appropriate. This provision does not apply to flavour modifiers, but does apply to “herbs” and “spices,” which generic expressions may be used where appropriate.~~ **When indicating the origin or source of the product, the generic expression may be qualified by the words “natural” in the case of natural flavourings as defined in CAC/GL 66-2008, “artificial” in the case of synthetic flavourings as defined in CAC/GL 66-2008, or a combination of these words, as appropriate.**
- (d) Food additives with a shelf-life not exceeding 18 months shall carry the date of minimum durability using words such as “will keep at least until ...”.
- (e) The words “For Food Use” or a statement substantially similar thereto shall appear in a prominent position on the label.
- (f) **If food ingredients are part of the preparation, they shall be declared in the list of ingredients in descending order of proportion. Ingredients for which class names are set out in section 4.2.3.1 in the *General Standard for the Labelling of Prepackaged Foods* (CODEX STAN 1-1985) may be declared by the applicable class name, except for those ingredients that are identified in section 4.2.1.4 of the *General Standard for the Labelling of Prepackaged Foods* (CODEX STAN 1-1985) as foods or ingredients that are known to cause hypersensitivity.**