

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

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Agenda Item 3

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME
FAO/WHO COORDINATING COMMITTEE FOR NEAR EAST

Twelfth Session

Muscat, Oman

28 September - 2 October 2025

MATTERS ARISING FROM
THE 11TH SESSION OF THE FAO/WHO COORDINATING COMMITTEE FOR NEAR EAST (CCNE11)
AND THE 54TH SESSION OF THE CODEX COMMITTEE ON FOOD ADDITIVES (CCFA54)

The food additive provisions in the *Regional standard for doogh* (Near East) (CXS 332R-2018)

1. CAC41(2018)¹ adopted the Regional Standard for doogh (Near East) and agreed to publish it, noting that the provisions on food additives would be subject to further development.
2. CCNE11(2023)² discussed the alignment of food additive provisions in CCNE standards with the *General standard for food additives* (GSFA, CXS 192-1995), and noted that food additive provisions in the *Regional standard for doogh* (Near East) (CXS 332R-2018) had not yet been developed. CCNE11 further noted that doogh was a drink based on fermented milk, and also recalled that the alignment of food additive provisions in the *Standard for fermented milks* (CXS 243-2003) was still ongoing in CCFA. It was agreed to put on hold work on food additives in CXS 332R-2018 until the alignment process for CXS 243-2003 had been completed.
3. CCFA54(2024)³ completed the alignment of the food additives provisions in CXS 243-2003 with those in the GSFA. The updated version of CXS 243-2003, including revised food additive provisions (Appendix II), is available on the Codex website.
4. Following a comparison and analysis of the products covered by CXS 243-2003 and CXS 332R-2018, the Codex Secretariat would like to propose that CCNE develop the food additive provisions for CXS 332R-2018 based on those in CXS 243-2003, with slight modifications as appropriate.
5. CCNE12 is invited to consider the appropriateness of the assigned food categories and the proposed food additive provisions in CXS 332R-2018, as presented in Appendix I.

¹ REP18/CAC paragraph 95

² REP23/NE paragraph 33, CX/NE 23/11/3 Add.1

³ REP24/FA paragraph 56i

**Proposed food additive provisions in the *Regional standard for doogh*
(Near East) (CXS 332R-2018)**

According to the GSFA, doogh falls under the following food categories:

Standard No	Codex Standard Title	Food Cat. No.
332R-2018	Doogh (Regional Standard) (plain, not heat treated)	01.2.1.1
332R-2018	Doogh (Regional Standard) (plain, heat treated)	01.2.1.2
332R-2018	Doogh (Regional Standard) (flavoured, heat treated and not heat treated)	01.1.4

Based on the above food categories of the GSFA and in accordance with the food additive provisions outlined in CXS 243-2003, the Codex Secretariat would like to propose the following food additive provisions in CXS 332R-2018:

4. FOOD ADDITIVES

Only those additives classes indicated in the table below may be used for the product categories specified.

In accordance with Section 4.1 of the preamble to the *General standard for food additives* (CXS 192-1995), additional additives may be present in the flavoured doogh as a result of carry-over from non-dairy ingredients.

Carbonating agents, stabilizers and thickeners in food category 01.2.1.1 (Fermented milks (plain), not heat treated after fermentation), acidity regulators, carbonating agents, packaging gases, stabilizers and thickeners in food category 01.2.1.2 (Fermented milks (plain), heat treated after fermentation), acidity regulators, colours, emulsifiers, flavour enhancers, preservatives, stabilizers, sweeteners and thickeners in food category 01.1.4 (Flavoured fluid milk drinks) used in accordance with Tables 1 and 2 of the *General standard for food additives* are acceptable for use in foods conforming to this standard.

For flavoured products, all acidity regulators, colours, emulsifiers and packaging gases and only certain carbonating agents, flavour enhancers, stabilizers, sweeteners and thickeners listed in Table 3 of the *General standard for food additives* are acceptable for use in doogh as specified in the table below. Preservatives listed in Table 3 are only permitted in doogh (flavoured, heat treated).

	Doogh (plain, not heat treated)	Doogh (Flavoured, not heat treated)	Doogh (plain, heat treated)	Doogh (Flavoured, heat treated)
Food category of the <i>General standard for food additives</i>	01.2.1.1	1.1.4 (Drinks based on fermented milks)	01.2.1.2	1.1.4 (Drinks based on fermented milks)
Acidity regulators:	-	X	X	X
Carbonating agents:	X ^b	X ^b	X ^b	X ^b
Colours:	-	X	-	X
Emulsifiers:	-	X	-	X
Flavour enhancers:	-	X	-	X
Packaging gases:	-	X	X	X
Preservatives:	-	-	-	X
Stabilizers:	X ^a	X	X	X
Sweeteners:	-	X ^c	-	X ^c
Thickeners:	X ^a	X	X	X

^a Use is restricted to reconstitution and recombination and if permitted by national legislation in the country of sale to the final consumer.

^b Use of carbonating agents is technologically justified in drinks based on fermented milk only.

^c The use of sweeteners is limited to milk and milk derivatives-based products energy reduced or with no added sugar.

- X The use of additives belonging to the class is technologically justified. In the case of flavoured products the additives are technologically justified in the dairy portion.
- The use of additives belonging to the class is not technologically justified.

Food additive provisions in the *Standard for fermented milks* (CXS 243-2003)

4 FOOD ADDITIVES

Only those additives classes indicated in the table below may be used for the product categories specified.

In accordance with Section 4.1 of the preamble to the *General standard for food additives* (CXS 192-1995), additional additives may be present in the flavoured fermented milks and drinks based on fermented milk as a result of carry-over from non-dairy ingredients.

Carbonating agents, stabilizers and thickeners in food category 01.2.1.1 (Fermented milks (plain), not heat treated after fermentation), acidity regulators, carbonating agents, packaging gases, stabilizers and thickeners in food category 01.2.1.2 (Fermented milks (plain), heat treated after fermentation), acidity regulators, colours, emulsifiers, flavour enhancers, preservatives, stabilizers, sweeteners and thickeners in food category 01.1.4 (Flavoured fluid milk drinks) and food category 01.7 (Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)) used in accordance with Tables 1 and 2 of the *General standard for food additives* are acceptable for use in foods conforming to this standard.

For flavoured products, all acidity regulators, colours, emulsifiers and packaging gases and only certain carbonating agents, flavour enhancers, stabilizers, sweeteners and thickeners listed in Table 3 of the *General standard for food additives* are acceptable for use in fermented milk products categories as specified in the table below. Preservatives listed in Table 3 are only permitted in flavoured fermented milks heat treated after fermentation and drinks based on fermented milk heat treated after fermentation.

	Fermented milks and drinks based on fermented milk		Fermented milks heat treated after fermentation and drinks based on fermented milk heat treated after fermentation	
	Plain	Flavoured	Plain	Flavoured
Food category of the <i>General standard for food additives</i>	01.2.1.1	Not heat treated: 1.1.4 (Drinks based on fermented milks); 01.7 (Dairy-based desserts)	01.2.1.2	Heat treated: 1.1.4 (Drinks based on fermented milks); 01.7 (Dairy-based desserts)
Acidity regulators:	-	X	X	X
Carbonating agents:	X ^b	X ^b	X ^b	X ^b
Colours:	-	X	-	X
Emulsifiers:	-	X	-	X
Flavour enhancers:	-	X	-	X
Packaging gases:	-	X	X	X
Preservatives:	-	-	-	X
Stabilizers:	X ^a	X	X	X
Sweeteners:	-	X ^c	-	X ^c
Thickeners:	X ^a	X	X	X

^a Use is restricted to reconstitution and recombination and if permitted by national legislation in the country of sale to the final consumer.

^b Use of carbonating agents is technologically justified in drinks based on fermented milk only.

^c The use of sweeteners is limited to milk and milk derivatives-based products energy reduced or with no added sugar.

X The use of additives belonging to the class is technologically justified. In the case of flavoured products the additives are technologically justified in the dairy portion.

– The use of additives belonging to the class is not technologically justified.