

codex alimentarius commission E



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



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

ALINORM 09/32/12
March 2009

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

Thirty second Session
Rome, Italy, 29 June - 4 July 2009

REPORT OF THE FORTY-FIRST SESSION OF THE CODEX COMMITTEE ON FOOD ADDITIVES

Shanghai, China
16-20 March 2009

NOTE: This report contains Codex Circular Letter CL 2009/7-FA

codex alimentarius commission E



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



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

CX 4/30.2

CL 2009/7-FA
March 2009

TO: - Codex Contact Points
- Interested International Organizations

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

SUBJECT DISTRIBUTION OF THE REPORT OF THE 41ST SESSION OF THE CODEX COMMITTEE ON FOOD ADDITIVES (ALINORM 09/32/12)

The report of the Forty-first Session of the Codex Committee on Food Additives will be considered by the 32nd Session of the Codex Alimentarius Commission (Rome, Italy, 29 June – 4 July 2009).

PART A – MATTERS FOR ADOPTION BY THE 32ND SESSION OF THE CODEX ALIMENTARIUS COMMISSION
Draft and Proposed Draft Standards and Related Texts at Steps 8 or 5/8 of the Procedure

- 1. Food additive provisions of the General Standard for Food Additives (GSFA), at Step 8 and 5/8, respectively (para. 109 and Appendix IV);**
- 2. Amendments to the International Numbering System for Food Additives, at Step 5/8 (paras 125 and Appendix VII);**
- 3. Specifications for the Identity and Purity of Food Additives arising from the 68th JECFA meeting, at Step 5/8 (para. 131 and Appendix VIII).**

Others

- 4. Amendment to the Annex to Table 3 of the GSFA (para. 9);**
- 5. Amendment to the Name and Descriptors of Food Categories 01.2.1.1, 15.1 and 15.2 of the GSFA (para. 153 and Appendix XI).**

Governments and international organizations wishing to submit comment on the above texts should do so in writing, *preferably by e-mail*, to the Secretary, Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme, FAO, Viale delle Terme di Caracalla, 00153 Rome, Italy (e-mail: codex@fao.org, fax : +39 06 57054593) with a copy to: to the Secretariat of the Codex Committee on Food Additives, National Institute of Nutrition and Food Safety, China CDC, 7 Panjiayuan Nanli, Chaoyang District, Beijing 100021, China (e-mail: secretariat@ccfa.cc *preferably*, Telefax: + 86 10 67711813), **before 31 May 2009**.

PART B - REQUEST FOR COMMENTS AND INFORMATION

- 6. Comments/proposals on uses and use levels of: calcium lignosulfonate (40-65) (INS 1522); ethyl lauroyl arginate (INS 243); steviol glycosides (INS 960) and sulfites (paras 22, 23, 27, 28);**
- 7. Comments on the application of note 161 “Subject to national legislation of the importing country aimed, in particular, at consistency with Section 3.2 of the Preamble”, in particular, where and when it should be used (para. 89);**

8. **Information on the technological justification for the use of fast green FCF (INS 143) in food category 06.4.2 “Dried pastas and noodles and like products” (para. 99);**
9. **Information on the technological justification for use of erythrosine (INS 127) in food categories 08.2 “Processed meat, poultry, and game products in whole pieces and cuts” and 08.3 “Processed comminuted meat, poultry, and game products” (para. 103);**
10. **Comments on the proposal for the revision of the name and descriptors of food category 16.0 “Composite foods - foods that could not be placed in categories 01-15” and examples of food products in this category (para. 147);**
11. **Information on the use of colours added to foods falling under the scope of food category 08.1 “Fresh meat, poultry, and games” and its sub-categories for purposes other than surface applications (para. 149);**
12. **Comments on the project document proposing new work on the revision of food category 5.1 “Cocoa products and chocolate products including imitations and chocolate substitutes” (para. 151 and Appendix X).**

Governments and international organizations wishing to submit comments on the above matters should do so in writing, *preferably by e-mail*, to the Secretariat of the Codex Committee on Food Additives, National Institute of Nutrition and Food Safety, China CDC, 7 Panjiayuan Nanli, Chaoyang District, Beijing 100021, China (e-mail: secretariat@ccfa.cc, Telefax: + 86 10 67711813;), with a copy to the Secretary, Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme, FAO, Viale delle Terme di Caracalla, 00153 Rome, Italy (e-mail: codex@fao.org, *preferably* fax : +39 06 57054593) **before 15 November 2009.**

PART C - OTHERS

13. **Comments and innovative proposals to expedite the work on the GSFA (para. 108);**

Governments and international organizations wishing to submit comments and proposal on the above subject should do so in writing, *preferably by e-mail*, to the Secretary, Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme, FAO, Viale delle Terme di Caracalla, 00153 Rome, Italy (e-mail: codex@fao.org, fax : +39 06 57054593) with a copy to: to the Secretariat of the Codex Committee on Food Additives, National Institute of Nutrition and Food Safety, China CDC, 7 Panjiayuan Nanli, Chaoyang District, Beijing 100021, China (e-mail: secretariat@ccfa.cc *preferably*, Telefax: + 86 10 67711813;), **before 15 July 2009**

TABLE OF CONTENTS

SUMMARY AND CONCLUSIONS	page vi
LIST OF ABBREVIATIONS	page viii
REPORT OF THE 41 ST SESSION OF THE CODEX COMMITTEE ON FOOD ADDITIVES	page 1
SUMMARY STATUS OF WORK	page 21
	Paragraph
INTRODUCTION	1 - 3
ADOPTION OF THE AGENDA (Agenda Item 1)	4 - 6
MATTERS REFERRED BY THE CODEX ALIMENTARIUS COMMISSION AND OTHER CODEX COMMITTEES AND TASK FORCES (Agenda Item 2)	7 - 12
MATTERS OF INTEREST ARISING FROM FAO/WHO AND FROM THE 69 TH MEETING OF THE JOINT FAO/WHO EXPERT COMMITTEE ON FOOD ADDITIVES (JECFA) (Agenda Item 3)	13 - 30
ENDORSEMENT AND/OR REVISION OF MAXIMUM LEVELS FOR FOOD ADDITIVES AND PROCESSING AIDS IN CODEX STANDARDS (Agenda Item 4)	31 - 56
CODEX GENERAL STANDARD FOR FOOD ADDITIVES (GSFA) (Agenda Item 5)	57
COMMENTS AND INFORMATION SUBMITTED IN RESPONSE TO CL 2008/10-FA PART B (POINT 9-12) (Agenda Item 5a)	58 - 84
REPORT OF THE ELECTRONIC WORKING GROUP ON THE GSFA (ESTABLISHED BY THE 39 TH CCFA) (Agenda Item 5b)	
REPORT OF THE ELECTRONIC WORKING GROUP ON THE GSFA (ESTABLISHED BY THE 40 TH CCFA) (Agenda Item 5c)	85 - 109
PROCESSING AIDS (Agenda Item 6)	
PROPOSED DRAFT GUIDELINES AND PRINCIPLES ON THE USE OF SUBSTANCES USED AS PROCESSING AIDS (N04-2008) (Agenda Item 6a)	110 - 113
INVENTORY OF PROCESSING AIDS (IPA), UPDATED LIST (Agenda Item 6b)	114
INTERNATIONAL NUMBERING SYSTEM (INS) FOR FOOD ADDITIVES - PROPOSALS FOR ADDITION AND/OR AMENDMENTS TO THE INTERNATIONAL NUMBERING SYSTEM FOR FOOD ADDITIVES (Agenda Item 7)	115 - 125
SPECIFICATIONS FOR THE IDENTITY AND PURITY OF FOOD ADDITIVES ARISING FROM THE 69 TH JECFA (Agenda Item 8)	126 - 131
PRIORITY LIST OF FOOD ADDITIVES PROPOSED FOR EVALUATION BY JECFA (Agenda Item 9)	132
PROPOSALS FOR ADDITIONS AND CHANGES TO THE PRIORITY LIST OF FOOD ADDITIVES PROPOSED FOR EVALUATION BY JECFA (REPLIES TO CL 2008/26-FA) (Agenda Item 9a)	133 - 135
PROPOSALS FOR CHANGES TO THE TEXT OF THE CIRCULAR LETTER ON PRIORITY LIST OF FOOD ADDITIVES PROPOSED FOR EVALUATION BY JECFA (REPLIES TO CL 2008/26-FA) (Agenda Item 9b)	136-142
DISCUSSION PAPERS (Agenda Item 10)	
DISCUSSION PAPER ON THE SCOPE OF CERTAIN FOOD CATEGORIES OF THE GSFA (Agenda Item 10a)	143 - 154
DISCUSSION PAPER ON THE IDENTIFICATION OF PROBLEMS AND RECOMMENDATIONS RELATED TO THE INCONSISTENT PRESENTATION OF FOOD ADDITIVE PROVISIONS IN CODEX COMMODITY STANDARDS (Agenda Item 10b)	155-156
DISCUSSION PAPER ON INCONSISTENCIES IN THE NAMES OF COMPOUNDS IN THE CODEX SPECIFICATIONS FOR IDENTITY AND PURITY OF FOOD ADDITIVES AND IN THE <i>INTERNATIONAL NUMBERING SYSTEM FOR FOOD ADDITIVES</i> (Agenda Item 10c)	157-163
OTHER BUSINESS AND FUTURE WORK (Agenda Item 11)	164
DATE AND PLACE OF THE NEXT SESSION (Agenda Item 12)	165

LIST OF APPENDICES

Appendix I :	List of Participants	22
Appendix II:	Action Required as the Result of Changes in the Acceptable Daily Intake (ADI) Status and other Toxicological Recommendations arising from the 69 th JECFA Meeting	41
Appendix III:	Status of Endorsement and/or Revision of Maximum Levels for Food Additives and Processing Aids in Codex Standards	42
Appendix IV:	Codex General Standard for Food Additives - Draft and proposed draft food additive provisions (for adoption at Steps 8 and 5/8)	49
Appendix V:	Codex General Standard for Food Additives – Revocation of food additive provisions	68
Appendix VI:	Codex General Standard for Food Additives - Discontinuation of work on draft and proposed draft food additive provisions	70
Appendix VII :	Proposed draft Amendments to the International Numbering System of Food Additives (for adoption at Step 5/8)	77
Appendix VIII :	Proposed draft Specifications for the Identity and Purity of Food Additives (for adoption at Step 5/8).....	79
Appendix IX :	Priority List of Compounds Proposed for Evaluation by JECFA (for approval)	81
Appendix X :	Proposal for revision of the Food Category System (FCF) of the General Standard for Food Additives (for comments)	82
Appendix XI:	Codex General Standard for Food Additives – Food Category System – Revision of Names and Descriptors of Food categories 01.2.1.1, 15.1 and 15.2 (for adoption)	84

SUMMARY AND CONCLUSIONS

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

MATTERS FOR ADOPTION/CONSIDERATION BY THE 32ND 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:

- Draft and proposed draft food additive provisions of the General Standard for Food Additives (GSFA), for adoption at Step 8 and 5/8, respectively (para. 109 and Appendix IV);
- Proposed draft amendments to the International Numbering System for Food Additives, for adoption at Step 5/8 (para. 125 and Appendix VII); and
- Proposed draft Specifications for the Identity and Purity of Food Additives, for adoption at Step 5/8 (para. 131 and Appendix VIII).

Other Matters for adoption

The Committee forwarded:

- Amendment to the Annex to Table 3 of the GSFA to include the following footnote: "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 Codex *Standard for Fermented Milks* (CODEX STAN 243-2004) that correspond to food category 01.2.1.2 "Fermented milks (plain), heat treated after fermentation" (para. 9);
- Amendments to the names and descriptors of the GSFA food categories 01.2.1.1 "Fermented milks (plain), not heat-treated after fermentation", 15.1 "Snacks-potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)" and 15.2 "Processed nuts, including coated nuts and nut mixtures (with e.g. dried fruit)" (para. 153 and Appendix XI).

Codex Standard and Related Texts for revocation

The Committee agreed to request the 32nd Session of the Commission to revoke:

- Food additive provisions of the GSFA (para. 109 and Appendix V).

Proposals for the Elaboration of New Standards and Related Texts

The Committee agreed to submit to the 32nd session of the Commission, through the 62nd session of the Executive Committee, for approval:

- Priority List of Food Additives, proposed for Evaluation by JECFA (para. 135 and Appendix IX).

Other Matters for information by the 32nd Session of the Codex Alimentarius Commission

The Committee agreed:

- To discontinue work on a number of draft and proposed draft food additive provisions of the GSFA (Appendix VI);
- To return the proposed draft Guidelines and Principles for Substances Used as Processing Aids (N04-2008) to Step 2 (para. 113);
- To include a number of new food additive provisions at Step 3 and 4 in the GSFA (various paras).

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

The Committee:

- Endorsed with some editorial amendments the majority of food additive provisions forwarded by the Committee on Processed Fruits and Vegetables, on Nutrition and Food for Special Dietary Uses, on Fats and Oils and by the FAO/WHO Coordinating Committee for Asia (para. 33 and Appendix III);
- Agreed to inform commodity committees of the practice not to endorse provisions at a level of GMP for food additives with a numerical ADI (para. 34).

In particular, the Committee:

Committee on Processed Fruits and Vegetables (CCPFV)

Draft Standards for Jams, Jellies and Marmalades

- Endorsed the provisions as proposed, except the provision for grape skin extract (INS 163(ii)) that was endorsed at a maximum level of 500 mg/kg; and for the Section on Flavourings that was endorsed with inclusion of a reference to the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008) (paras 36-45);
- Did not agree to assign a new “preservative” technological purpose to ascorbic acid (INS 300), due to the fact that ascorbic acid did not prevent the growth of microorganisms but acts mainly as a colour preserving/retention agent in jams, jellies and marmalade (para. 118);

Draft Standard for Certain Canned Vegetables

- Endorsed the provisions as proposed, except the provision for caramel III (INS 150c), proposed at GMP, since it has a numerical ADI; and the maximum level in caramel IV (INS 150d), which was endorsed at a maximum level of 50000 mg/kg (paras 46-47);

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

Advisory List of Nutrient Compounds for Use in Foods for Special Dietary Use by Infants and Young Children (CAC/GL 10-1979)

- Endorsed the proposed level of 10 mg/kg for gum arabic (INS 414) for use as a carrier (para. 50);

FAO/WHO Coordinating Committee for Asia (CCASIA)

Proposed Draft Regional Standard for Fermented Soybean Paste

- Endorsed the provisions as proposed, except the provision for monopotassium tartrate (INS 336(i)), proposed at GMP, since it has a numerical ADI. The Committee agreed to request the CCASIA to provide a numerical maximum level for this substance (paras 51-52);

Proposed Draft Regional Standard for Edible Sago Flour

- Endorsed the provisions as proposed, except the provision of 2500 mg/kg (treatment level) for chlorine dioxide (INS 926) (paras 53-55);

Committee on Fats and Oils (CCFO)

- Endorsed all revised provisions in fats and oils standards, as proposed (para. 56).

MATTERS REFERRED TO CODEX COMMITTEES AND TASK FORCES

The Committee agreed that:

- Commodity committees should be fully informed of amendments to section of food additives of the *Format for Codex Commodity Standards and Relations between Commodity Committees and General Subject Committees*, which were adopted by the 31st Session of the Commission, and thus facilitating the future integration of food additive provisions in commodity standards into the GSFA (para. 11).

OTHER MATTERS OF INTEREST

Working Groups

The Committee agreed to establish:

Physical Working Group

- GSFA: to facilitate consideration of food additive provisions of the GSFA (*Chair*: United States of America) (paras 105 and 107);

Electronic Working Groups:

- Guidelines and Principles on Substances used as Processing Aids: to prepare revised proposed draft Guidelines and Principles (*Host*: Indonesia) (para. 113);

- **INS:** to consider the replies to the CL requesting proposals for changes/addition to the INS list and prepare a proposal for circulation for comments at Step 3; to prepare a discussion paper containing principles regarding the need for justification for proposals of changes to the INS; information on use as food additives of salts of fatty acids (INS 470) and aluminium sulfate (INS 520); and to address the inconsistency of the name of riboflavin, synthetic (INS 101(i)) (*Host:* Finland) (para. 123);
- **Inconsistent presentation of food additive provisions in codex commodity standards:** to prepare a revised discussion paper (*Host:* Switzerland) (para. 156).

Matters to be considered by the 42nd CCFA

The Committee:

- Agreed that it would reconsider the level for chlorine dioxide for food category 06.2.1 of the GSFA and advise the CCASIA accordingly (para. 55);
- Decided to clarify whether sago flour was covered by food category 06.2.1 “Flours” and if the descriptor of the food category should be revised at its next session (para. 154).

Others

The Committee:

- Agreed to request JECFA to consider including in the relevant specifications as synonyms the names for some food additives; to discuss and consider the possibility of aligning the names used by JECFA with those in the INS system for some food additives; to discuss the appropriate naming of citrates (INS 333(iii)); and to recommend that JECFA carefully consider the names of compounds listed in the INS for use in the specifications and, when they were considered not to be appropriate, to clearly indicate the reasons in order to facilitate follow-up actions by the Committee (paras 159-160, 162-163).

LIST OF ABBREVIATIONS USED IN THIS REPORT

ADI	Acceptable Daily Intake
CAC/GL	Codex Alimentarius Commission / Guidelines
CCASIA	FAO/WHO Coordinating Committee for Asia
CCFA	Codex Committee on Food Additives
CCFO	Codex Committee on Fats and Oils
CCMAS	Codex Committee on Methods of Analysis and Sampling
CCNFSDU	Codex Committees on Nutrition and Food for Special Dietary Uses
CCPFV	Codex Committee on Processed Fruits and Vegetables
CCPR	Codex Committee on Pesticide Residues
CL	Circular Letter
CRD	Conference Room Document
EC	European Community
EFSA	European Food Safety Authority
FAO	Food and Agriculture Organization of the United Nations
GSFA	General Standard for Food Additives
GIFSA	Global Initiative for Food-related Scientific Advice
INFOSAN	International Food Safety Authorities Network
INS	International Numbering System
IPA	Inventory of Substances Used as Processing Aids
JECFA	Joint FAO/WHO Expert Committee on Food Additives
MSDI	Maximized Survey-Derived Intake
SPET	Single Portion Exposure Technique
WHO	World Health Organization

INTRODUCTION

1. The Codex Committee on Food Additives (CCFA) held its Forty-first Session in Shanghai (China) from 16 to 20 March 2009, at the kind invitation of the Government of the People's Republic of China. Dr Chen Junshi, Professor of the Chinese Center for Disease Control and Prevention, Ministry of Health, chaired the Session. The Session was attended by delegates from 56 Member countries and one Member organization and Observers from 25 international organizations. The list of participants, including the Secretariat, is given in Appendix I to this report.

2. His Excellency Dr Chen Zhu, Minister of Health, welcomed the participants and opened the session. The Minister pointed out that the Chinese government had put food safety at a high priority and a new Food Safety Law had been adopted by the People's Congress on 28 February, 2009. Based on this Law, the Ministry of Health would consolidate the existing food related regulations and standards into a single national food safety legislation and would continue the development of food additive standards based on risk assessment.

Division of Competence

3. The Committee noted the division of competence between the European Community and its Member States, according to paragraph 5, Rule II of the Procedure of the Codex Alimentarius Commission, as presented in CRD1.

ADOPTION OF THE AGENDA (Agenda Item 1)¹

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

5. The Committee agreed to establish in-session Working Groups, open to all interested members and observers and working in English only, on:

- The international numbering system (INS) for food additives, under the chairmanship of Finland, to consider: (i) replies to CL 2008/10-FA, part B, point 13 "Proposals for Changes and/or Addition to the International Numbering System for Food Additives" (Agenda Item 7); (ii) comments to the Discussion Paper on Inconsistencies in the Names of Compounds in the *Codex Specifications for Identity and Purity of Food Additives* and in the *International Numbering System for Food Additives* (Agenda Item 10(c)); and (iii) the establishment of an electronic Working Group to facilitate CCFA work on the INS;
- The priority list of food additives proposed for evaluation by JECFA, under the chairmanship of Canada, to consider: (i) replies in response to CL 2008/26-FA "Proposals for Additions and Changes to the Priority List of Food Additives proposed for evaluation by JECFA" (Agenda Item 9(a)); and (ii) proposals for changes to the text of the Circular Letter on the Priority List of Food Additives Proposed for Evaluation by JECFA" (Agenda Item 9(b)).

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

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

7. The Committee noted the information presented in CX/FA 09/41/2 and CX/FA 09/41/2 Add.1. It agreed to consider the following issues under relevant agenda items:

- Request of the 24th Session of the Committee on Processed Fruits and Vegetables (CCPFV) to associate certain new functional classes with certain food additives in the *Class Names and the International Numbering System for Food Additives* (CAC/GL 36-1989), under Agenda Item 7. The Committee also agreed to ask the in-session Working Group on the INS to consider this matter;
- Request from the 16th Session of the FAO/WHO Coordinating Committee for Asia (CCASIA) to clarify the appropriate food category of the GSFA for sago flour, under Agenda Item 10(a);

¹ CX/FA 09/41/1

² CX/FA 09/41/2; CX/FA 09/41/2 Add.1; CRD5 (Comments of the European Community and India); CRD 17 (Comments of Malaysia)

- Referral from the 21st Session of the Committee for Fats and Oils (CCFO) on several amendments to food additive provisions in Codex Standards, under Agenda Item 4.

8. In particular, the Committee commented and/or made decisions as follows:

Amendment to Table 3 of the GSFA

9. The Committee recalled that its proposal to add a footnote in the Annex to Table 3 of the GSFA had been referred back by the 31st Session of the Commission because of the inconsistency with the food additive provisions in the *Standard for Fermented Milks* (CODEX STAN 243-2003). In order to align with the functional classes accepted for use in “fermented milks, heat treated after fermentation” in the Standard, the Committee agreed to amend the footnote as follows, for adoption by the 32nd Session of the Commission:

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 *Codex Standard for Fermented Milks* (CODEX STAN 243-2004) that correspond to food category 01.2.1.2 “Fermented milks (plain), heat treated after fermentation”.

Codex Standard for Food Grade Salt (CODEX STAN 150-1985)

10. The Committee was informed that the 29th Session of the Codex Committee on Methods of Analysis and Sampling (CCMAS) had agreed to replace all references to "Instructions on Codex Sampling Procedures" (CX/MAS 1-1987) with references to the *General Guidelines on Sampling* (CAC/GL 50-2004). However, the Committee noted that the example of minimum sampling number mentioned in Section 6.3.1 of the Appendix to the Standard was not found in the Guidelines and that some other sections of the Standard, including sections on contaminants and methods of analysis, should be updated. In view of the time needed for delegations to review these sections, the Committee agreed to consider its possible revision under Agenda Item 11, “Other Business and Future Work”.

Amendments to the Procedural Manual

11. One delegation indicated that the revision of the *Format for Codex Commodity Standards and Relations between Commodity Committees and General Subject Committees* had not been properly communicated to some of the recent sessions of commodity committees. Noting that the amendments made on sections on food additives were intended to facilitate the future integration of food additive provisions in commodity standards into the GSFA, the Committee agreed that in future commodity committees should be fully informed of these amendments.

Length and Contents of the Session Reports

12. The Committee was also informed that the 31st Session of the Commission³ had endorsed the recommendations of the 61st Session of the Executive Committee on the length and content of session reports⁴.

MATTERS OF INTEREST ARISING FROM FAO/WHO AND FROM THE 69th MEETING OF THE JOINT FAO/WHO EXPERT COMMITTEE ON FOOD ADDITIVES (JECFA) (Agenda Item 3)⁵

13. The Representatives of FAO and WHO, referring to CX/FA 09/41/3 and CX/FA 09/41/03 Add.1, informed the Committee on activities carried out by FAO and WHO in the area of scientific advice to Codex and Member countries relevant to the Committee as well as other activities of interest. In particular, information was provided in relation to the results and recommendations of the 69th meeting of JECFA.

FAO and WHO activities

14. The Representative of FAO, speaking on behalf of FAO and WHO, informed the Committee of the recent accomplishments in the area of scientific advice. She reported on the completion of two *ad hoc* expert meetings, one on the benefit and risks of the use of chlorine-containing disinfectants in food production and food processing and another on risk assessment of melamine in food held in 2008, and summarized the main conclusions. The Committee was informed that a seminar to provide further information on the process

³ ALINORM 08/31/REP, para. 9

⁴ ALINORM 08/31/3A, para. 26

⁵ CX/FA 09/41/3; CX/FA 09/41/3 Add.1; CRD6 (Comments of European Community, Paraguay and ICBA)

employed in the project on the benefits-risk assessment of the use of chlorine-containing disinfectants in the food production and food processing and the results of the expert meeting would be held in the margins of the Session.

15. The Representative also announced that an expert consultation on the use of nanotechnology in the food industry would be held in June 2009, focusing on the review of current applications and risk assessment methodology for nanotechnology applications in the area of food and agriculture. Furthermore, the Representative of FAO informed the Committee that the final expert meeting of the Joint FAO/WHO project to update the principles and methods for risk assessment of chemicals in food had been held in November 2008, and that this meeting had in particular considered all the comments received from the public review.

16. The Representative also highlighted the continuous need for adequate financial resources for FAO and WHO to be able to provide efficient and timely scientific advice in response to requests. She asked the delegations to consider supporting this activity through the newly created fund in the framework of the Global Initiative for Food-related Scientific Advice (GIFSA) and provided information on the FAO and WHO contact points⁶.

17. The Representative of WHO reported on current activities in the International Food Safety Authorities Network (INFOSAN) in communication and information dissemination on food safety emergencies and encouraged Member countries to contact INFOSAN at WHO in the case of a food safety emergency.

69th Meeting of JECFA

18. The Joint Secretariat of JECFA presented the results of the 69th Meeting of JECFA (June 2008). The assessment of a new method to estimate dietary exposure for flavourings was finalized. This new method, termed the Single Portion Exposure Technique (SPET), is based on the added use level and the daily consumption of a single portion of a food containing a specific flavouring. This estimate is relevant to take account of cases where the existing method for dietary exposure of flavourings, the Maximized Survey-Derived Intake (MSDI) method based on poundage data, may underestimate dietary exposure. JECFA concluded that it was not possible to elaborate criteria to identify when this may be the case, and therefore it is necessary to incorporate the SPET procedure in addition to MSDI for all flavourings to be evaluated by JECFA in the future. Consequently, use level data would need to be included in data submissions for evaluation of flavourings in the future. However, JECFA agreed that it would not be necessary to re-evaluate flavourings that have already been assessed by JECFA.

19. The Committee also noted that the relationship between the ADI and the specifications monographs had been discussed by the 69th JECFA and that changes in the specifications monographs might raise concerns regarding the identity of the material tested toxicologically and materials in commerce. Potential data requirements and re-evaluation of the safety of the specified material should therefore be considered when requesting changes to existing specifications monographs.

Actions required as a result of changes to Acceptable Daily Intake (ADI) status and other toxicological recommendations

20. The Joint Secretariat of JECFA presented the recommendations listed in Table 1 of CX/FA 09/41/3 for the food additives evaluated by the 69th meeting of JECFA.

Asparaginase from *Aspergillus niger* expressed in *A. niger* and phospholipase C expressed in *Pichia pastoris*

21. The Committee agreed to add the enzymes Asparaginase from *Aspergillus niger* expressed in *A. niger*, and phospholipase C expressed in *Pichia pastoris* to the Inventory of Substances Used as Processing Aids (IPA).

Calcium lignosulfonate (40-65) (INS 1522)

22. The Committee agreed to request comments/proposals on uses and use levels of calcium lignosulfonate (40-65) for inclusion in the GSFA and/or IPA. The Committee also agreed to assign an INS number to this substance (*see* Agenda Item 7).

⁶ FAO: Dominique Di Biase; E-mail : dominique.dibiase@fao.org; WHO: Jorgen Schlundt ; E-mail schlundtj@who.int

Ethyl lauroyl arginate (INS 243)

23. The Committee agreed to request comments/proposals on uses and use levels of ethyl lauroyl arginate for inclusion in the GSFA. The Committee noted that JECFA, when assessing ethyl lauroyl arginate, had taken into consideration the assessment of the European Food Safety Authority (EFSA).

Paprika extracts

24. The Committee did not take any action, pending the completion of the JECFA evaluation of paprika extracts.

Phytosterols, phytostanols and their esters

25. The Committee did not take any action because these substances were functional ingredients and thus not within the mandate of the Committee.

Polydimethylsiloxane (INS 908)

26. The Committee agreed to encourage Members to carry out and submit toxicity studies to JECFA for evaluation addressing the specific issues related to ocular toxicity. The Committee agreed to consider the revision of the provisions for polydimethylsiloxane in the light of the JECFA re-evaluation, tentatively scheduled in 2010, if necessary.

Steviol glycosides (INS 960)

27. The Committee noted the strong interest of the FAO/WHO Coordinating Committee for Latin America and the Caribbean (CCLAC) in the future inclusion of this substance in the GSFA. The Committee agreed to request comments/proposals on the uses and use levels of steviol glycosides for inclusion in the GSFA.

Sulfites

28. The Committee agreed to request comments/proposals on use levels of sulfites and to review the adopted and draft maximum levels of sulfites in the GSFA. The Committee further agreed to encourage Members to collect data on the current use of sulfites in food and beverages available in national markets and to investigate whether dietary exposure in some subpopulations exceeds the ADI, thus allowing countries to take further actions to reduce the dietary exposure to sulfites, as recommended by JECFA.

Flavourings

29. The Committee was informed that the risk assessment of a large number of flavourings, using the "Procedure for the Safety Evaluation of Flavouring Agents", had been concluded and that at the current estimated exposure these substances had been considered to be of "no safety concern". The Committee also noted that for some flavourings the "Procedure" could not be applied due to toxicological concerns and that additional data for these substances were requested to complete the evaluation.

30. The final recommendations regarding "Actions required as a result of changes to acceptable daily intake (ADI) status and other toxicological recommendations" of the Committee are summarized in Appendix II.

ENDORSEMENT AND/OR REVISION OF MAXIMUM LEVELS FOR FOOD ADDITIVES AND PROCESSING AIDS IN CODEX STANDARDS (Agenda Item 4)⁷

31. In accordance with the section of the Codex Alimentarius Commission Procedural Manual concerning the *Relations between Commodity Committees and General Committees*, the Committee considered the endorsement of food additive and processing aid provisions arising from the 24th session of the CCPFV, the 30th Session of the Committee on Nutrition and Food for Special Dietary Uses (CCNFSDU) and the 16th Session of the CCASIA. It also considered the matters referred by the 21st Session of the CCFO (*see para. 7*).

32. The Committee decided to discuss endorsement as proposed by the committees and presented in CX/FA 09/41/4 and CX/FA 09/41/2 Add.1.

⁷ CX/FA 09/41/4; CX/FA 09/41/2 Add.1; CRD7 (Comments of European Community, India, Indonesia, Mali and Switzerland); CRD17 (Comments of Malaysia)

33. The Committee endorsed the majority of food additive provisions with some editorial amendments. The status of endorsement and/or revision of maximum levels for food additives in the Codex standards are presented in Appendix III to this report. The following paragraphs summarize major discussions.

General considerations

34. The Committee encouraged commodity committees to use the guidance provided in the Preamble of the GSFA and in the Codex Alimentarius Procedural Manual, when developing food additive sections of commodity standards in order to streamline the work of endorsement and to facilitate future integration of these provisions in the GSFA. The Committee agreed to inform committees of the practice not to endorse provisions at a level of GMP for food additives with a numerical Acceptable Daily Intake (ADI).

24th Session of the CCPFV

General comments

35. Several delegations were of the view that the use of some acidity regulators, thickeners, colours, antifoaming agents or preservatives in jams, jellies and marmalades or in certain canned vegetables could mislead consumers. Other delegations expressed the view that these food additives were technologically justified and evaluated to be safe in these food categories in their countries.

Draft Standard for Jams, Jellies and Marmalades

Antifoaming agents

36. The Committee noted that JECFA currently allocated a temporary ADI to polydimethylsiloxane. The Committee endorsed the maximum level of 10 mg/kg with the understanding that this provision could be revised after JECFA re-evaluation, tentatively planned in 2010 (*see* Agenda Item 3).

Colours

37. The Committee agreed to list the names of the four carotenoids (160a(i), a(iii), e, f) at a level of 500 mg/kg, singly or in combination.

38. The Committee noted proposals to delete riboflavins (INS 101(i), (ii)), sunset yellow FCF (INS 110), allura red (INS 129) and brilliant blue FCF (INS 133) or to add the text of note 161⁸ of the GSFA to these colours. However, after some discussion, the Committee agreed to endorse these levels as proposed by the CCPFV.

39. The Committee noted that grape skin extract (INS 163(ii)) had a numerical ADI and that a level of 500 mg/kg based on anthocyanins was proposed in the corresponding categories in the GSFA. The Representative from JECFA indicated that no assay method existed for anthocyanins in the JECFA specifications and proposed that this issue be considered in the discussion on the maximum level for this substance.

40. The Committee endorsed the provisions for colours as proposed, except for the maximum level in grape skin extract (INS 163(ii)) that was endorsed at a maximum level of 500 mg/kg, consistent with the maximum level for food category 04.1.2.5 of the GSFA (*see* Agenda Item 5).

41. The European Community, referring to their written comments in CRD7, expressed reservations regarding the use of colours in these products. Similar reservations were also expressed by Brazil, Norway and Switzerland.

Preservatives

42. The Committee noted that the use of sorbates and benzoates and other preservatives might be necessary for these products in some tropical countries and endorsed the list of preservatives as proposed.

43. The European Community expressed reservation regarding the use of sorbates and benzoates in these products.

⁸ Note 161 "Subject to national legislation of the importing country aimed, in particular, at consistency with Section 3.2 of the Preamble"

Flavourings

44. The Committee endorsed the Section on Flavourings with inclusion of a reference to the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008). The Committee agreed that a similar approach should be considered by commodity committees when developing standards.

Others

45. The European Community expressed the reservation on the use of acidity regulators and thickeners in these products.

Draft Standard for Certain Canned Vegetables

Colours, Colour Retention Agents

46. The Committee did not endorse caramel III (INS 150c) proposed at the level of GMP noting that it had a numerical ADI. It agreed to change the level for caramel IV (INS 150d) from GMP to the numerical level of 50000 mg/kg agreed for food category 04.2.2 of the GSFA (*see* Agenda Item 5). The Committee endorsed other colours and colour retention agents as proposed. The European Community, Brazil, Norway and Switzerland expressed reservations to this decision.

47. The Committee noted that the functional class “colour retention agents” was not assigned to ethylene diamine tetra acetates (INS 385, 386) and agreed to consider this addition when revising the technological purpose for these additives.

30th Session of the CCNFSDU

Advisory List of Nutrient Compounds for Use in Foods for Special Dietary Use by Infants and Young Children (CAC/GL 10-1979)

48. The Committee noted that the CCNFSDU had proposed for endorsement gum arabic (INS 414) at a level of 10 mg/kg as a coating agent in the recently revised Advisory List of Nutrient Compounds.

49. The Committee also noted that the use of gum arabic was previously added to the original list some time ago as a carrier and since then there had been no change in technological justification for the use of this substance in products for infants and young children.

50. After some discussion on possible other technological uses, the Committee agreed to endorse the proposed level of 10 mg/kg for use as a carrier.

16th Session of the CCASIA

Proposed Draft Regional Standard for Fermented Soybean Paste (Step 5/8)

Acidity regulators, colours and preservatives

51. The Committee did not endorse the provision for monopotassium tartrate (INS 336(i)) at GMP since it has a numerical ADI and agreed to request the CCASIA to provide a numerical maximum level for this substance.

52. The Republic of Korea expressed their reservation on the decision to endorse provisions for riboflavin, synthetic (INS 101(i)) and benzoates (INS 210, 211, 212).

Proposed Draft Regional Standard for Edible Sago Flour (Step 5)

General comments

53. The Committee recalled that the 16th Session of the CCASIA, pending clarification on the inclusion of products like sago flour in the scope of food category 6.2.1 “Flours” of the GSFA, had submitted for endorsement two options for the section on food additives: (i) making reference to the provisions of Table 1 and 2 of the GSFA and aligned with the section on food additives in the *Format for Codex Commodity Standards* of the Procedural Manual; and (ii) a specific listing of food additives, which was consistent with the provisions included in the food category 6.2.1 of the GSFA.

54. The Committee agreed to consider the specific listing, noting that it could be replaced with reference to Tables 1 and 2 of the GSFA, in the light of the clarification regarding food category 6.2.1 (*see* Agenda Item 10a).

55. The Committee did not endorse the provision of 2500 mg/kg (treatment level) for chlorine dioxide (INS 926), for which the 7th JECFA (1963) had recommended a maximum level of treatment of 0-30 mg/kg for flour and 30-75 mg/kg for flour for special purpose, also noting that no specification for chlorine dioxide existed. The Committee agreed that it would reconsider the level for chlorine dioxide for food category 6.1.2 of the GSFA and advise the CCASIA accordingly. One delegation noted that among all the sulfites listed, only sodium metabisulfite (INS 223) was listed in the INS (CAC/GL 36-1985) as a flour treatment agent.

21st Session of the CCFO

56. The Committee endorsed all revised provisions in fats and oils standards, as proposed by the Committee.

CODEX GENERAL STANDARD FOR FOOD ADDITIVES (GSFA) (Agenda Item 5)⁹

57. The United States of America, speaking as the Chairperson of the physical Working Group on the GSFA¹⁰, which met immediately prior to the present session of the Committee, introduced to the Plenary the report of the Working Group, as presented in CRD2.

COMMENTS AND INFORMATION SUBMITTED IN RESPONSE TO CL 2008/10-FA PART B (POINT 9-12) (Agenda Item 5a)¹¹

58. The Committee noted that the physical Working Group on the GSFA had considered comments and information submitted in response to CL 2008/10-FA Part B and, due to time constraints, had made recommendations only in relation to magnesium sulfate (INS 518) (Point 9, CL 2008/10-FA); and to proposals for new food additive provisions in the relevant sub-categories of 02.2 “Fat emulsions mainly of type water-in-oil” (with the exception of food category 2.2.1 “Butter”) and in food categories 06.8 “Soybean products (excluding soybean based seasonings and condiments of food category 12.9)”, 12.9 “Soybean-based seasoning and condiments” and 12.10 “Protein products other than from soybeans” and related sub-categories (Point 12, CL 2008/10-FA).

59. The Committee considered the comments and information submitted in response to CL 2008/10-FA Part B (Points 9-12) and the relevant recommendations of the physical Working Group on the GSFA; and made the following decisions.

Magnesium sulfate (INS 518) (Point 9) and pullulan (INS 1204)

60. The Committee agreed to forward to the 32nd Session of the Commission for adoption at Step 5/8 the provisions for magnesium sulfate (INS 518) and pullulan (INS 1204) in Table 3 of the GSFA. It also endorsed the recommendation to include in the GSFA new provisions for magnesium sulfate in food categories: 12.1.2 “Salt substitutes” (25000 mg/kg) and 14.1.1.2 “Table waters and soda waters” (50 mg/kg). The Committee further agreed to include two new provisions in food categories 14.1.2.2 “Vegetable juices” (2000 mg/kg) and in 14.1.2.4 “Concentrates for vegetable juice” (2000 mg/kg associated with note 127 “As served to the consumer”). The Committee noted magnesium sulfate was used in these products as a flavour enhancer and that this function was also indicated in the specifications.

61. The Committee further noted that some proposals submitted were for the inclusion of new provisions for magnesium sulfate in food categories to which Table 3 provisions applied and were thus not necessary.

⁹ CRD2 (Report of the physical Working Group on the GSFA)

¹⁰ The following members and organizations attended the physical Working Group: Australia, Belgium, Brazil, Canada, China, Costa Rica, Czech Republic, Denmark, European Community, Finland, France, Germany, Indonesia, Ireland, Italy, Japan, Republic of Korea, Malaysia, New Zealand, Norway, Philippines, Singapore, South Africa, Sweden, Switzerland, Thailand, United Kingdom, United States of America, FAO, WHO, AIDGUM, CEFIC, CEFS, EFEMA, IADSA, ICA, ICBA, ICGA, ICGMA, IDF/FIL, IFAC, IFT, IFU, IGTC, IOFI, ISDI, MARINALG, NATCOL and OFCA

¹¹ CL 2008/10-FA Part B (point 9-12); CX/FA 09/41/5 (Comments of Australia, Japan, Malaysia, United States of America, AIDGUM, CEFS, EFEMA, ICBA, IFAC, IFU and ISA); CX/FA 09/41/5 Add.1 (Comments of Brazil, India and IDF; CRD8 (Comments of Indonesia and Switzerland); CRD19 (Comments of Republic of Korea)

New food additive provisions of the GSFA, including clarification on the basis of maximum levels for lycopenes and for aluminium containing food additives (Point 10)

62. The Committee recalled that Point 10 of CL 2008/10-FA requested comments on the new food additive provisions, listed in part 1 of Appendix VI (ALINORM 08/40/12), including clarification on the basis of maximum levels for lycopenes and for aluminium containing food additives.

63. The Committee agreed to retain in the GSFA the majority of the provisions listed in Appendix VI (part 1) and not to consider a number of provisions, included in the Appendix, which would be considered under Agenda Items 5b and 5c.

64. The Committee agreed to discontinue work on the following provisions because no technological justification had been provided:

INS no.	Food Additives	Food category	Max level (mg/kg)	Notes
523	Aluminium ammonium sulfate	14.1.4.1	40	6
559	Aluminium silicate	14.1.4.3	10 000	6 & A3
160b(ii)	Annatto extracts, norbixin based	11.3	100	X
556	Calcium aluminium silicate	14.1.4.3	10000	6 & A3
160a(ii)	Carotenes, beta- (vegetable)	11.3	50	CC
160a(i), 160a(iii), 160e, 160f	Carotenoids	11.3	50	
160d(i), 160d(iii)	Lycopenes	14.1.2	1000	127
		14.1.3.1	1000	
		14.1.3.2	1000	
		14.1.3.3	1000	127
		14.1.3.4	1000	127
		14.1.5	1000	160
554	Sodium aluminium silicate	01.7	10000	6 & A3
		10.2.3	20000	6

65. The Committee agreed to revise¹² and to include in the GSFA the following provisions:

INS no.	Food Additives	Food category	Max level (mg/kg)	Notes
556	Calcium aluminium silicate	01.8.2	265	6 & A3
952 (i), (ii), (iv)	Cyclamates	14.1.4.3	1000	17 and 127
160d(i), 160d(ii)	Lycopenes	01.7	150	
		09.4	30	B2

66. The Committee further noted that the information provided was not sufficient to clarify the reporting basis of the provisions for aluminium containing food additives. i.e. sodium aluminium phosphates (acidic and basic) (INS 541(i), (ii)), sodium ammonium sulfate (INS 523), sodium aluminium silicate (INS 554), calcium aluminium silicate (INS 556), and aluminium silicate (INS 559). Therefore, it agreed to request clarification on the reporting basis (e.g. as aluminium; molecular weight) of all provisions (adopted and in the Step process) for aluminium containing food additives, with the understanding that all provisions for which information was not provided will be either discontinued or revoked. The Secretariat of JECFA stated that it would be helpful to provide information on both aluminium and added amount of the food additive, to eliminate possible errors in the exposure assessment of aluminium containing food additives.

Information on food additive provisions (Point 11)

67. The Committee recalled Point 11 of CL 2008/10-FA requested additional information on food additive provisions, including clarification on the basis of maximum levels for aluminium containing food additives and the reporting basis for sodium aluminium phosphate (INS 541), listed in part 3 of Appendix VI, ALINORM 08/31/12.

¹² Revision is presented in **bold**

68. The Committee noted that a decision had been already taken with regard to the provisions for aluminium containing food additives (*see* para. 66) and agreed not to consider a number of provisions, included in the Appendix, which would be considered under Agenda Items 5b and 5c. It further agreed to hold the provisions for food category 16.0, pending discussion under Agenda Item 10a.

69. The Committee agreed to discontinue work on the following provisions because no information had been submitted:

INS no.	Food Additives	Food category	Max level (mg/kg)	Notes
950	Acesulfame potassium	01.2	500	
956	Alitame	01.4.4	100	
150d	Caramel IV – sulfite ammonia process	01.8.1	50000	
		02.3	20000	
954(i), 954(ii), 954(iii), 954(iv)	Saccharin (and sodium, potassium and calcium salts)	04.1.27	2000	161
541(i), (ii)	Sodium aluminium phosphate	14.1.4.3	2000	6 & 127

70. The Committee agreed to forward to the 32nd Session of the Commission for adoption the revised provision of 1200 mg/kg for aspartame in food category 12.5.

71. It further agreed to include in the GSFA new provisions for sodium aluminium phosphate in food categories 6.2 (3600 mg/kg with note 6 “as aluminium”), 8.3.3 (360 mg/kg with note 6) and 9.2.4.3 (600 mg/kg with note 6) and for sodium aluminosilicate in food category 15.1 (120 mg/kg with note 6).

Proposals for new food additive provisions in the relevant sub-categories of 02.2 (with the exception of food category 2.2.1 “Butter”) and in food categories 0.6.8, 12.9 and 12.10 and related sub-categories (Point 12)

72. Upon recommendation of the physical Working Group on the GSFA, the Committee agreed to use, as a basis of its discussion, Appendix 2 of CRD2, which compiled all proposals for new additive provisions submitted in response to Point 12 of CL 2008/10-FA.

73. The Committee agreed not to take action on those proposals that were already included in the GSFA and discussed under Agenda items 5b and 5c. For the consideration of the remaining proposals, the Committee agreed to follow the Committee’s principles for the development of the GSFA tables: (i) to include food additive provisions in the broadest food category, taking into account the hierarchical nature of the food category system; (ii) to list in Table 1 and 2 only those food additives included in Table 3 if the food category is excluded from the general provision of Table 3 (i.e. listed in the Annex to Table 3); and (iii) to include provisions for food additives that share a numerical group ADI, as a group without further restriction on the use of individual additives in that group (e.g. sorbates: INS 200, 201, 203).

74. The Committee also noted that no action was needed for those additives listed in Table 3 for food categories: 02.2.2, 06.8.2, 06.8.3, 06.8.4, 06.8.5, 12.9.1, 12.9.2.1 and 12.9.2.3, which were not listed in the Annex to Table 3.

Food category 02.2.2 “Fat spreads, dairy fat spreads and blended spreads”

75. The Committee highlighted the need to try avoiding inconsistencies between the food additive provisions for food category 02.2.2 and Codex *Standards for Dairy Fat Spreads* (CODEX STAN 253-2006) and *Fat Spreads and Blended Spreads* (CODEX STAN 256-2006) in order to facilitate the future integration of the provisions of the standards into the GSFA.

76. The Committee agreed to include in food category 02.2.2 the following provisions:

Food Additives	Max level (mg/kg)	Notes
Sunset yellow FCF	290	
Allura red AC	290	
Indigotine	290	
Caramel colour class IV – sulfite ammonia process	500	
Annatto extracts, bixin-based	100	
Guaiac resin	1000	
Polysorbates	10000	

77. The Committee further agreed to send to the 32nd Session of the Commission for adoption the provisions for stearyl-2-lactylates (INS 481(i), 482(i)) at 10000 mg/kg and tocopherols (INS 307 a, b, c) at 500 mg/kg; to revise the provision for annatto extracts, bixin based (INS 160b(i)) at 100 mg/kg associated with note 8; and to discontinue work on the provisions at GMP level for tartrates and tocopherols.

Food category 06.8.1 “Soybean-based beverages”

78. The Committee agreed to include all new provisions as proposed and to include phosphates at 1300 mg/kg as phosphorous and polydimethylsiloxane at 50 mg/kg.

Food categories 06.8.2 “Soybean-based beverages film”, 06.8.3 “Soybean curd (tofu)”, 06.8.4 “Semi-dehydrated soybean curd”, 06.8.5 “Dehydrated soybean curd (kori tofu)”, 06.8.6 “Fermented soybeans (e.g. natto, tempe)”, 06.8.7 “Fermented soybean curd”, 06.8.8 “Other soybean protein products”, 12.9 “Soybean-based seasonings and condiments”

79. The Committee agreed to include all new provisions as proposed. In food category 06.8.8, the provision for phosphates at GMP was deleted.

Food category 12.9.1 “Fermented soybean paste (e.g. miso)”

80. The Committee agreed to include all new provisions as proposed and to include riboflavins (INS 100(i),(ii)) at 10 mg/kg. It noted that provisions for phosphates were already included in the parent category 12.9, and thus no action was needed. The Committee also noted that provision for saccharins included saccharins and its calcium, potassium and sodium salts, in accordance with the principles for the development of the GSFA (*see* para. 73). In this regard, it was noted that the food additives provision for the draft regional Standard for Fermented Soybean Paste, developed by CCASIA, included provision for only sodium saccharin and that due to the global nature of the GSFA the possibility to restrict the use to only sodium saccharin (INS 954(iv)) would be considered at a later stage.

Food category 12.9.2.1 “Fermented soybean sauce”

81. The Committee agreed to include all new provisions, as proposed, and to include caramel colour class III – ammonia process (INS 150c) at 20000 mg/kg and benzoates (INS 210, 211, 212, 213) at 1000 mg/kg.

Food category 12.9.2.2 “Non-fermented soybean sauce”, Food category 12.9.2.3 “Other soybean sauce”, Food category 12.10 “Protein products other than from soybeans”

82. The Committee agreed to include all new provisions as proposed. It was also noted that provisions for phosphates were already included in the parent category 12.9, and thus did not need to be included in food category 12.9.2.3.

83. With reference to the provisions retained in the GSFA, the Committee agreed to:

- Circulate for comments the provisions for: carmines (INS 120), beta-carotenes (vegetable) (INS 160a(ii)), carotenoids (160a(i), 160a(iii), 160e, 160f); chlorophylls copper complexes and chlorophyllins copper complexes potassium and sodium salts (INS 141(i), 141(ii)); cyclamic acid (and sodium and calcium salts) (INS 952); grape skin extracts (INS 163(i)); indigotine (INS 132); and sucralose (INS 955). These provisions will be compiled in the document to be prepared by the United States of America (*see* para. 106); and,

84. Retain at Steps 4 or 7 the provisions for annatto extracts, bixin- and norbixin-based (INS 160b(i), 160b(ii)) and lycopenes (INS 160d(i), 160d(ii)).

REPORT OF THE ELECTRONIC WORKING GROUP ON THE GSFA (ESTABLISHED BY THE 39TH CCFA) (Agenda Item 5b)¹³

REPORT OF THE ELECTRONIC WORKING GROUP ON THE GSFA (ESTABLISHED BY THE 40TH CCFA) (Agenda Item 5c)¹⁴

85. The Committee noted that the physical Working Group on the GSFA had considered the recommendations of the two electronic Working Groups on the GSFA established by the 39th and 40th Sessions of the Committee, along with the written comments submitted. The Committee considered the recommendations of the physical Working Group to endorse (Recommendation 4), to discontinue work on (Recommendation 5) and to revoke (Recommendation 6) food additive provisions as follows.

General Consideration

86. The Committee agreed with the recommendation of the physical Working Group to hold any decision on food additive provisions in food category 16.0 until the Committee clarifies the need for this food category.

87. The Committee noted that note 161 “Subject to national legislation of the importing country aimed, in particular, at consistency with Section 3.2 of the Preamble” was added throughout provisions for various food categories for several artificial colours in order to accommodate the concern of some delegations. In this respect, the Committee agreed that the use of note 161 should be limited as much as possible in order not to undermine the purpose of the GSFA to provide harmonized food additive provisions.

88. In view of the concerns expressed by several delegations on the use of colours in specific groups of foods, the Committee agreed that this note would, in principle, be applicable only for provisions for colours for food categories 4.0 “Fruits and vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds”; 7.0 “Bakery wares”; and 5.1.3 “Cocoa-based spreads, including fillings” and their related subcategories. The Committee noted that the need for note 161 for other food categories could also be examined on a case-by-case basis for a combination of a food category and a food additive.

89. The Committee noted the concerns of several delegations on the possible adverse impact of note 161 on the objectives of the GSFA and agreed to request comments on the application of this note, in particular, where and when it should be used.

90. The Committee also noted that in some places notes 161 and 183 “Product conforming to the *Standard for chocolate and chocolate products* (CODEX STAN 87-1981) may only use colours for surface decoration” were together associated with food additive provisions for food category 05.1.4 “Cocoa and chocolate products”. Noting that note 183 limited the use of colours in products conforming to the *Standard for Chocolate and Chocolate Products* (CODEX STAN 87-1981) only for surface decoration, the Committee agreed to remove note 161 where note 183 was placed.

Recommendation 4

91. The Committee agreed to forward to the 32nd Session of the Commission for adoption at Steps 8 or 5/8 the food additive provisions contained in Appendix 3 to the report of the physical Working Group (CRD2), with the following changes and considerations.

Allura red AC (INS 129)

92. The Committee agreed to change the maximum level for food category 01.1.2 “Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)” from 70 to 300 mg/kg for consistency with the food additive provision in the *Standard for Fermented Milks*

¹³ CX/FA 08/40/5 Part 2 Rev; CX/FA 08/40/5 Add.1 (Comments of United States of America, CEFS, ICA, IFMA and IFU); CX/FA 08/40/5 Add.2 (Comments of China, European Community, Norway and IADSA); CCFA40/CRD 9 (Comments of India, Malaysia, Philippine, Republic of Korea, Switzerland, CEFIC and IFMA) CRD9 (Comments of Indonesia)

¹⁴ CX/FA 09/41/6; CX/FA 09/41/6 Add.1 (Comments of European Community, CEFIC, EFEMA, ICGMA, IDF, IFAC and OIV; CX/FA 09/41/6 Add.2 (Comments of Brazil, Chile, India, Switzerland, South Africa and CEFIC); CRD10 (Comments of Indonesia, Mali, Philippines, South Africa and Switzerland); CRD19 (Comments of Republic of Korea); CRD20 (Comments of Chile)

(CODEX STAN 243-2003). Some delegations were of the view that this level might be appropriate only for certain products in food category 01.1.2.

93. The Committee agreed to add note 161 to the provisions for several food categories in addition to the food categories agreed above. It was also agreed to reinstate note 95 “For use in surimi and fish roe products only” to the provision for food category 09.2.4.1, which had been inadvertently omitted.

94. The Committee agreed to discontinue work on the provision for food category 06.2 “Flours and starches (including soybean powder)” because no technological justification had been provided.

Aspartame-acesulfame salt (INS 962)

95. The Committee agreed to revise the text of notes 113 and 119¹⁵ and to add new notes to all of the provisions for acesulfame K and aspartame as recommended by the electronic Working Group in para. 29 of CX/FA 09/41/6, in order to ensure that combined use of aspartame-acesulfame salt and aspartame or acesulfame K would not lead to exceedance of maximum levels established for these sweeteners.

Carotenoids (INS 160a(i), a(iii), e and f)

96. The Committee agreed to add note 161 to the provision for food category 04.1.2.8 “Fruit preparations, including pulp, purees, fruit toppings and coconut milk”.

Chlorophylls and chlorophyllins, copper complexes (INS 141(i) and (ii))

97. The Committee agreed to add a new note to indicate that a maximum level of 500 mg/kg would apply to drinks based on fermented milks in order to ensure consistency with the endorsed maximum level in the *Standard for Fermented Milks* (CODEX STAN 243-2003). The Committee further agreed to add note 161 to the provision for food category 04.1.2.5 “Jams, jellies, marmalades”.

Erythrosine (INS 127)

98. The Committee noted the reservation of the European Community, Norway and Switzerland on all provisions for erythrosine.

Fast green FCF (INS 143)

99. The Committee agreed to request information on the technological justification for the use of fast green FCF in food category 06.4.2 “Dried pastas and noodles and like products”. The Committee noted the reservation of China for the use of fast green FCF in these products and of the European Community for the use of fast green FCF in all foods.

Indigotine (indigo carmin) (INS 132)

100. The Committee agreed to add note 161 to several food categories in addition to the food categories agreed above. The Committee agreed to return the provision for food category 11.6 “Table-top sweeteners, including those containing high-intensity sweeteners”, noting that table-top sweeteners did not usually require colours.

Sucroglycerides (INS 474)

101. The Committee agreed to adopt the maximum level of GMP for food category 04.1.1.2 “Surface-treated fresh fruit” although sucroglycerides were assigned a numerical ADI, noting that it was usually difficult to establish a numerical maximum level for food additives used for surface treatment. The Committee further agreed to delete note D “For use singly or in combination: sucrose esters of fatty acids (INS 473) and sucroglycerides (INS 474)” from the provision for food category 05.3 “Chewing gum”, because this would not raise any intake concern.

¹⁵ New Note 113 “Use level reported as acesulfame potassium equivalents (the reported maximum level can be converted to an aspartame-acesulfame salt basis by dividing by 0.44). Combined use of aspartame-acesulfame salt with individual acesulfame potassium or aspartame should not exceed the individual maximum levels for acesulfame potassium or aspartame (the reported maximum level can be converted to aspartame equivalents by dividing by 0.68)”; New Note 119 “Use level reported as aspartame equivalents (the reported maximum level can be converted to an aspartame-acesulfame salt basis by dividing by 0.64). Combined use of aspartame-acesulfame salt with individual aspartame or acesulfame potassium should not exceed the individual maximum levels for aspartame or acesulfame potassium (the reported maximum level can be converted to acesulfame potassium equivalents by multiplying by 0.68)”

Recommendation 5

102. The Committee agreed to discontinue work on the food additive provisions contained in Appendix 4 to the report of the physical Working Group (CRD2), with the following changes and considerations.

Erythrosine (INS 127)

103. The Committee agreed not to discontinue work on the provisions for food categories 08.2 and 08.3 and to return them to Step 6 in order to request information on the technological justification for use.

Recommendation 6

104. The Committee agreed to recommend to the 32nd Session of the Commission the revocation of the food additive provisions contained in Appendix 5 to the report of the physical Working Group (CRD2).

OTHER CONSIDERATIONS**Other Business**

105. The Committee noted Recommendations 7 to 9 of the physical Working Group, which had been considered under other business. The Committee noted that the recommended actions were intended to resolve some inconsistencies and to provide clarifications in respect of several notes attached to food additive provisions of the GSFA. In view of the time constraints, the Committee agreed to refer these recommendations for further consideration to the physical Working Group on the GSFA, which would meet immediately prior to the next session of the Committee (*see* para. 107).

Future Work on the GSFA

106. Noting that the physical Working Group had not been able to consider all food additive provisions recommended by the electronic Working Groups (CX/FA 08/40/5 Part 2 and CX/FA 09/41/6), the Committee agreed to request the United States of America to prepare a document compiling all outstanding provisions, along with written comments providing information on the technological justification or safety of use of these food additive provisions. The document would also include food additive provisions considered under Agenda Item 5a (*see* para. 83).

107. The Committee agreed to establish a physical Working Group on the GSFA, which would meet immediately prior to its next session and be chaired by the United States of America and open to all Members and Observers, in order to facilitate consideration of food additive provisions of the GSFA.

108. The Committee, while noting the significant progress made on the GSFA during the session, agreed that it would be worthwhile considering an alternative working mechanism to complete the work on the GSFA in a reasonable period of time. The Committee therefore agreed to issue a Circular Letter, requesting comments and innovative proposals to expedite its work on the GSFA and to request the Codex Secretariat to prepare a consolidated document based on these proposals. The Committee noted that the proposals should be submitted by mid July 2009 so that the Codex Secretariat would be able to analyse them and circulate the document for comments well in advance of the next session, and that the document would contain all submissions in original languages as an attachment.

Status of the Food Additives Provisions of the General Standard for Food Additives¹⁶

109. The status of the food additive provisions of the GSFA is summarized in the Appendices to this report as follows:

- Draft and proposed draft food additives provisions for adoption at Step 8 and Step 5/8 (Appendix IV);
- Food additive provisions recommended for revocation (Appendix V);
- Draft and proposed draft food additive provisions recommended for discontinuation (Appendix VI).

¹⁶ This status refers to all food additive provisions considered under Agenda Items 5a, 5b and 5c

PROCESSING AIDS (Agenda Item 6)

PROPOSED DRAFT GUIDELINES AND PRINCIPLES FOR SUBSTANCES USED AS PROCESSING AIDS (N14-2008) (Agenda Item 6a)¹⁷

110. The Committee recalled that at its 40th session it had agreed to initiate new work on the Guidelines and Principles for the Use of Substances used as Processing Aids and to establish an electronic Working Group, hosted by Indonesia, to prepare proposed draft Guidelines.

111. Indonesia briefly introduced the report of the electronic Working Group. The Committee noted that many comments had been submitted and that there were still several unresolved issues, such as the title and scope of the document, the need for a definition of processing aids and the function of the IPA.

112. In view of the extensive comments received and time constraints, the Committee agreed not to consider the proposed draft Guidelines at this session and to consider a further revision at its next session.

Status of the proposed draft Guidelines and Principles for Substances Used as Processing Aids (N04-2008)

113. The Committee agreed to return the proposed draft Guidelines and Principles to Step 2 for redrafting by an electronic Working Group hosted by Indonesia, open to all Members and Observers and working in English only, which would prepare revised proposed draft Guidelines, taking into account the written comments submitted to the current session.

INVENTORY OF SUBSTANCES USED AS PROCESSING AIDS (IPA), UPDATED LIST (Agenda Item 6b)¹⁸

114. New Zealand introduced the document, highlighted changes made since the last session and offered to continue to provide further updates of the IPA at the next session of the Committee. The Committee noted that the IPA was recognized as useful information in many countries and that currently no alternative mechanism to provide such information was foreseen. The Committee therefore accepted the kind offer of New Zealand to prepare an updated version of the IPA to include relevant decisions of the Committee (*see* Agenda Item 3) and new information provided in written comments, for consideration at its next session.

INTERNATIONAL NUMBERING SYSTEM (INS) FOR FOOD ADDITIVES PROPOSALS FOR CHANGES AND/OR ADDITION TO THE INTERNATIONAL NUMBERING SYSTEM FOR FOOD ADDITIVES (Agenda Item 7)¹⁹

115. Finland, speaking as the Chairperson of the in-session Working Group²⁰ on the International Numbering System (INS), introduced the report of the Working Group, as presented in CRD3. The Committee noted that the in-session Working Group considered the following: all the written comments in response to CL 2008/10-FA Part B (point 13) submitted prior to the present session; the referral of the 24th Session of the CCPFV (*see* Agenda Item 2); proposals for changes in the INS contained in CX/FA 09/41/15 and relevant comments.

116. The Committee considered recommendations of the Working Group one by one and, in addition to editorial changes, made the following comments and conclusions.

Recommendation 1

117. The Committee generally agreed with additions/changes to the INS, deletions and re-naming, including technological purposes proposed by the working group.

¹⁷ CX/FA 09/41/7; CX/FA 09/41/7 Add.1 (Comments of Brazil, European Community, AMFEP, CEFIC, CEFS, CIAA, ICBA, ICGMA, IDF; CX/FA 09/41/7 Add.2 (Comments of Chile, India, Malaysia, Switzerland, United States of America); CRD 11 (Comments of Indonesia, Mali, Philippines and Thailand); CRD 20 (Comments of Chile)

¹⁸ CX/FA 09/41/8; CRD 12 (Comments of AMFEP)

¹⁹ CL 2008/10-FA Part B (point 13); CX/FA 09/41/9 (Comments of United States of America, AIDGUM, ICBA, IFAC and ISA); CX/FA 09/41/9 Add.1 (Comments of European Community, India, CIAA, IFAC and OFCA); CRD3 (Report of the in-session Working Group on International Numbering System – INS); CRD13 (Comments of Switzerland)

²⁰ The following members and organizations attended the in-session Working Group: Angola, Belgium, Brazil, Canada, China, Czech Republic, Denmark, European Community, Finland, France, Germany, Iraq, Ireland, Japan, Malaysia, New Zealand, Philippines, Sweden, Switzerland, Thailand, United Kingdom, United States of America, FAO, AIDGUM, CEFIC, IADSA, ICBA, ICGA, ICGMA, IDF, IFAC, IFT, MARINALG International, NATCOL, OFCA

118. The Committee did not agree to assign a new “preservative” technological purpose to ascorbic acid (INS 300), as proposed by the CCPFV, due to the fact that ascorbic acid did not prevent the growth of microorganisms but acts mainly as a colour preserving/retention agent in jams, jellies and marmalade. The Committee agreed to associate acidity regulators and flour treatment agent to ascorbic acid (INS 300) as proposed.

119. The Committee noted that an entry for monomagnesium orthophosphate (INS 343(i)) had been inadvertently omitted from the list, and therefore agreed with a new name for this substance of monomagnesium phosphate.

120. The Committee agreed that changes in the names of food additives would also be reflected in the GSFA.

Recommendation 2

121. The Committee agreed to circulate proposals for new/revised names and technological purposes submitted very late or with insufficient technological justification as presented in recommendation 2 for comments to be considered by the electronic Working Group (*see* para. 123).

Recommendation 3

122. The Committee noted that INS 160f covered both methyl and ethyl esters of beta-8'-apo-carotenoic acid, but that the methyl ester had never been commercially used as a food additive and therefore agreed to delete the reference to “methyl” ester for this entry.

Recommendations 4/5

123. The Committee noted that there were a number of difficulties in handling the work on the INS by the in-session working group, including a lack of principles or rules regarding proposals to make changes to the INS. In order to make the work more efficient, the Committee agreed to establish an electronic Working Group, opened to all members and observers, hosted by Finland. This Working Group will be working in English only with the following terms of reference:

- To consider the replies to the CL requesting proposals for changes/addition to the INS list and prepare a proposal for circulation for comments at Step 3;
- To prepare a discussion paper containing principles on the basis of comments received (*see* para 124) regarding the need for justification for proposals of changes to the INS, concerning: new INS numbers; new INS sub-entries, such as allocating (i), (ii) to different salts under the same INS; changes in technological purpose; deletion of INS numbers; and a format for the submission of INS changes.

124. The Committee noted that the preparation of the discussion paper required more input and consideration, and therefore agreed to circulate the principles listed in Recommendation 5 for comments to facilitate the preparation of principles.

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

125. The Committee agreed to forward the proposed draft amendments to the 32nd Session of the Commission for adoption at Step 5/8 (*see* Appendix VII).

SPECIFICATIONS FOR THE IDENTITY AND PURITY OF FOOD ADDITIVES ARISING FROM THE 69TH JECFA (Agenda Item 8)²¹

126. The FAO JECFA Secretary presented the results of the 69th meeting of JECFA regarding the specifications for identity and purity of food additives, including flavourings, prepared and withdrawn by JECFA, as outlined in the Annex of CX/FA 09/41/10. It was noted that a total of 20 food additives (new and revised) and 111 flavourings (new) specifications had been adopted as full. The specification for one food additive had been assigned a status as tentative, and the tentative specifications for two food additives had been withdrawn and these were not further considered by the Committee.

²¹ CX/FA 09/41/10; CX/FA 09/41/10 Add.1 (Comments of Chile and IOFI); CRD20 (Comments of Chile)

127. The Committee was informed that for six of the flavourings (apiole, elemicin, estragole, methyl eugenol, myristicin and safrole), naturally present in foods and essential oils, a potential risk to human health had been identified. The Committee agreed not to recommend adoption of the specifications for these flavourings pending the completion of the safety evaluation.

128. The Committee agreed not to take action on the specifications, previously adopted by Codex, for a group of flavourings consisting of 40 furan-substituted aliphatic hydrocarbons, alcohols, aldehydes, ketones, carboxylic acids, and related esters, sulfides, disulfides and ethers; and one flavouring 2-isopropyl-N,2,3-trimethylbutyramide (JECFA No. 1595), for which the safety evaluations were not completed due to unresolved safety concerns. The Committee noted that efforts to respond to the request for additional toxicological data were underway for these substances.

129. The Committee was informed that specific notes had been introduced in the specifications for the above substances to indicate the status of the safety evaluation.

130. One delegation stressed that the outstanding information should be submitted as soon as possible in order to allow a final safety evaluation of these flavourings, as the previous safety evaluations of JECFA were used as the basis for the allowance of flavourings in foods in their country.

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

131. The Committee agreed to forward the Specifications for 20 food additives (new and revised specifications) and 105 flavourings (new specifications) to the 32nd Session of the Commission for adoption at Step 5/8 (*see* Appendix VIII).

PRIORITY LIST OF FOOD ADDITIVES PROPOSED FOR EVALUATION BY JECFA (Agenda Item 9)²²

132. Canada, speaking as the Chairperson of the in-session Working Group on Priorities for Evaluation by JECFA²³, introduced to the Plenary the report of the Working Group, as presented in CRD4. The Committee noted that the in-session Working Group had considered matters related to both Agenda Items 9a and 9b. The Committee also noted that the in-session Working group had also considered polydimethylsiloxane (INS 900a) and a request from the JECFA Secretariat on the re-evaluation of substances evaluated by JECFA a long time ago.

PROPOSALS FOR ADDITIONS AND CHANGES TO THE PRIORITY LIST OF FOOD ADDITIVES PROPOSED FOR EVALUATION BY JECFA (REPLIES TO CL 2008/26-FA) (Agenda Item 9a)²⁴

133. The Committee noted that most of the work on the previous priority list had been scheduled for assessment at the 71st meeting of the JECFA, to be held in June 2009 and that only aluminium compounds and flavourings were remaining from the previous priority list.

New Requests for Evaluation

134. The Committee generally agreed with the list of requests prepared by the in-session Working Group. It was clarified that pullulan (INS 1204) had been included in the priority list for safety assessment including new use as dietary fibre. It was also clarified that Japan would make available a two-generation reproductive toxicity study in addition to bioavailability studies on aluminium compounds (ammonium sulphate, lactate and sulfate) by the end of 2009. The Committee also noted that bioavailability studies for aluminium phosphates would be available from IFAC in 2010.

135. The Committee agreed to forward the Priority List to the 32nd Session of the Commission for approval (*see* Appendix IX).

²² CRD4 (Report of the in-session physical Working Group on Priorities for Evaluation by JECFA)

²³ The following members and organizations attended the physical Working Group: Angola, Australia, Belgium, Brazil, Canada, Costa Rica, China, Czech Rep, Denmark, European Community, Finland, France, Germany, Ireland, Japan, Malaysia, Netherlands, New Zealand, Norway, Paraguay, Philippines, Republic of Korea, Singapore, Sweden, Switzerland, South Africa, Thailand, UK, USA, EFEMA, ETA, IADSA, IAI, ICBA, ICGA, ICGMA, IDF, IFAC, IFT, IOFI ISDI, Marinalg International, NATCOL, WHO, FAO

²⁴ CL 2008/26-FA; CX/FA 09/41/9 (Comments of Australia, Japan, Switzerland and IFAC); CX/FA 09/41/9 Add.1 Rev (Comments of European Community and United States of America); CRD18 (Comments of Denmark)

PROPOSALS FOR CHANGES TO THE TEXT OF THE CIRCULAR LETTER ON PRIORITY LIST OF FOOD ADDITIVES PROPOSED FOR EVALUATION BY JECFA (REPLIES TO CL 2008/26-FA) (Agenda Item 9b)²⁵

136. The Committee considered the proposal prepared by the in-session Working Group for amending point 8 of the “Form on which Information on the Additive to be evaluated by JECFA is provided” (the “Form”) of the Circular Letter on the priority list. The Committee also considered the proposal prepared by the in-session Working Group for amending point 9 of the “Form” at the request of the JECFA Secretariat.

137. With regard to point 8, requesting information on the status of approval, the Committee agreed to revise the text proposed by the in-session Working Group in order to allow for more flexibility, and noted that countries were relying on JECFA evaluations for approval of the use of compounds of interest. The Committee agreed to the following text to replace the current point 8:

8. Is the compound currently used in food that is legally traded in more than one country? (please identify the countries); or, has the compound been approved for use in food in one or more country? (please identify the country(ies))

138. The Committee noted the need to provide more details on the type of data submitted to JECFA and therefore agreed to the following text to replace current point 9:

9. List of data available (please check, if available)

Toxicological data

1. Metabolic and pharmacokinetic studies
2. Short-term toxicity, long-term toxicity/carcinogenicity, reproductive toxicity, and developmental toxicity studies in animals and genotoxicity studies
3. Epidemiological and clinical studies and special considerations
4. Other data

Technological data

1. Specifications for the identity and purity of the listed compounds (specifications applied during development and toxicological studies; proposed specifications for commerce)
2. Technological and nutritional considerations relating to the manufacture and use of the listed compound

Intake assessment data

1. Levels of the listed compound used in food or expected to be used in food based on technological function and the range of foods in which they are used
2. Estimation of dietary intakes based on food consumption data for foods in which the compound may be used.

Other information as necessary

139. The Committee also agreed to replace the term “food additive” with “compound” throughout the “Form” to recognise that JECFA evaluations were not limited only to food additives.

OTHER MATTERS

Polydimethylsiloxane

140. The Committee agreed to urge countries, organizations and individual companies to provide data on the uses and levels of use of polydimethylsiloxane in food, or any data to address the issue of ocular toxicity of polydimethylsiloxane and to provide this information to JECFA without delay to support the evaluation of polydimethylsiloxane.

²⁵ CL 2008/26-FA; CX/FA 09/41/9 (Comments of Australia and IFAC); CX/FA 09/41/9 Add.1 (Comments of India, United States of America and CIAA); CRD4 (Report of the in-session physical Working Group on Priorities for Evaluation by JECFA); CRD14 (Comments of Philippines and IFAC)

Re-evaluation of substances evaluated by JECFA a long time ago

141. The WHO JECFA Secretariat drew the attention of the Committee to the importance of a systematic review programme on compounds previously reviewed and proposed to start discussion on a mechanism that would allow the re-evaluation of substances when changes in knowledge and scientific advancements would contribute to the assurance of the safety of food additives. In this regard, it was noted that the Codex Committee on Pesticide Residues (CCPR) had in place a periodic review procedure, which might be beneficial in considering this issue.

142. The Committee noted the importance of the concept of periodic review of JECFA evaluations based on criteria, such as risk, nature of the compounds, time since the last evaluation, etc. In view of time constraints and the need for more information, the Committee requested the JECFA Secretariat to prepare a discussion paper so that the Committee could consider the issue with more information at its next session.

DISCUSSION PAPERS (Agenda Item 10)

DISCUSSION PAPER ON THE SCOPE OF CERTAIN FOOD CATEGORIES OF THE GSFA (Agenda Item 10a)²⁶

143. The Committee recalled that at its 40th Session it had established an electronic Working Group to prepare a discussion paper proposing options for resolving uncertainties identified in some food categories in the GSFA.

144. The United States of America briefly introduced the report as the chair of the electronic Working Group, which addressed inconsistencies: (i) the use of the word “plain” in the descriptor or the title of several sub-categories of food category 01.2.1.1 “Fermented milks (plain), not heat-treated after fermentation” and in food categories 15.1 “Snacks-potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)” and 15.2 “Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)”, (ii) Uncertainties related to food category 05.0 “Confectionery”; (iii) use of colours in certain fresh meat products; and (iv) the issue of composite products.

Food category 16.0 “Composite foods - foods that could not be placed in categories 01-15”

145. The Committee noted that this food category included foods such as pizza or lasagne sold to consumers and prepared from multiple ingredients, whether ready-to-eat or to be reconstituted prior to consumption.

146. The European Community proposed not to maintain this composite food category but to address the issue of the use of additives either by modifying food categories 1-15 or by adding specific footnotes. Some delegations and observers were of the view that there was a clear need to maintain this category as separate food additives were needed for composite foods.

147. After some discussion, the Committee agreed to maintain this food category in the GSFA, recognising that products included in this category may need specific additives. It also agreed to request comments on the proposal for the revision of the food category’s name and descriptors as contained in paragraph 33 of CX/FA 09/41/13 and for Members and Observers to provide examples of food products in this category, in order to take a more informed decision at its next session.

Use of colours in certain fresh meat products

148. The Committee recalled that some colours were added to certain fresh meat products for purposes other than surface applications.

149. The Committee agreed to request information on the use of colours added to foods falling under the scope of food category 08.1 and its sub-categories for purposes other than surface applications as proposed in paragraph 29 of CX/FA 09/41/13. The comments received would be considered by the next session of the Committee, along with comment submitted at the current session (CRD15) when considering the GSFA.

²⁶ CX/FA 09/41/13; CRD 15 (Comments of Brazil, European Community, India, Indonesia, Japan and Philippines), CRD 21 (Comments of ICA)

Uncertainties related to food category 05.0 “Confectionery”

150. The Committee noted that current descriptors of food category 05.1 “Cocoa products and chocolate products including imitations and chocolate substitutes” and its sub-categories were unclear with respect to certain cocoa- and chocolate-containing confectionery and in principle agreed with the necessity for a revision.

151. The Committee recalled that it had decided that a revision of the food category system should be accompanied by a project document²⁷. However, because of time constraints, the Committee was unable to consider in detail the project document presented by ICA in CRD21. The Committee agreed to ask comments on the project document (*see* Appendix X), in order to facilitate consideration of the proposal at its next session.

Use of the word “plain”

152. The Committee noted that the word “plain” was used inconsistently in the descriptor and title of food categories of the GSFA. It further noted that depending on the circumstances “plain” was used to indicate the absence of additives for sweetening purposes, the absence of added flavourings, the absence of added colours, or that the product was not “salty”.

153. After a short discussion the Committee agreed to the proposals for revising names and descriptors of food categories 01.2.1.1 “Fermented milks (plain), not heat-treated after fermentation”, 15.1 “Snacks-potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)” and 15.2 “Processed nuts, including coated nuts and nut mixtures (with e.g. dried fruit)” as presented in recommendations contained in paragraphs 16-18 of CX/FA 09/41/13. The Committee noted that the nature of the revision was mainly editorial. The Committee agreed to forward the revised food category names and descriptors for adoption by the 32nd Session of the Commission (*see* Appendix XI).

Sago flour

154. Due to time constraints, the Committee decided to clarify whether sago flour was covered by food category 06.2.1 “Flours” and if the descriptor of the food category should be revised at its next session (*see* Agenda Items 2 and 4).

DISCUSSION PAPER ON THE IDENTIFICATION OF PROBLEMS AND RECOMMENDATIONS RELATED TO THE INCONSISTENT PRESENTATION OF FOOD ADDITIVE PROVISIONS IN CODEX COMMODITY STANDARDS (Agenda Item 10b)²⁸

155. Due to time constraints, the Committee did not consider the discussion paper prepared by Switzerland.

156. The Committee agreed to establish an electronic Working Group hosted by Switzerland, open to all Members and Observers and working in English only, to prepare a revised discussion paper for comments and consideration at its next session.

DISCUSSION PAPER ON INCONSISTENCIES IN THE NAMES OF COMPOUNDS IN THE CODEX SPECIFICATIONS FOR IDENTITY AND PURITY OF FOOD ADDITIVES AND IN THE *INTERNATIONAL NUMBERING SYSTEM FOR FOOD ADDITIVES* (Agenda Item 10c)²⁹

157. Denmark, speaking as the Chairperson of the electronic Working Group, introduced the report of the Working Group, as presented in CX/FA 09/41/15. The report included recommendations for resolution of the inconsistencies in names of 65 compounds, which could not be considered by the 40th session of the Committee, due to time constraints. The Committee recalled that the Committee had to consider the recommendations under points 3, 4, 5 and 6 of the report, which had not been considered by the in-session Working Group on the INS (*see* Agenda Item 7).

²⁷ ALINORM 04/27/12, para.66

²⁸ CX/FA 09/41/14

²⁹ CX/FA 09/41/15; CX/FA 09/41/15 Add.1 (Comments of Brazil, European Community, Democratic People’s Republic of Korea, CEFIC, ELC and IFAC); CX/FA 09/41/15 Add.2 (Comments of Chile and India); CRD16 (Comments of Indonesia and Iran); CRD20 (Comments of Chile)

Recommendation 3 - CCFA to investigate the use of the additive

158. The Committee agreed to request information to verify: (i) if all salts of fatty acids (INS 470), i.e. with base aluminium, ammonium, calcium, magnesium, potassium and sodium were used as food additives; and (ii) if aluminium sulfate (INS 520), other than the anhydrous form were used as food additives. The information provided would be used by the electronic Working Group on INS (*see* para. 123) to address the inconsistencies in the names of these food additives.

Recommendation 4 - JECFA to consider including synonyms

159. The Committee agreed to request JECFA to consider including in the relevant specifications as synonyms the names for INS 160b(i) “annatto extracts, bixin-based”; INS 160b(ii) “annatto extracts, norbixin-based”; INS 469 “cellulose gum, enzymatically hydrolysed”; and the individual INS names of INS 538 “sodium ferrocyanide”; INS 536 “potassium ferrocyanide” and INS 535 “calcium ferrocyanide”.

Recommendation 5 - JECFA to reconsider names

160. The Committee noted that a request for changing the name of a compound in specifications should be supported by a strong justification, because these changes might cause problems such as difficulty in identifying the compound in JECFA reports and other technical documents. The Committee therefore agreed to ask JECFA to discuss and consider the possibility of aligning the names for food additives used by JECFA with those in the INS system for the following compounds: ascorbic acid (L-) (INS 300); isopropyl citrates (INS 384); and the diphosphates (INS 450 (i), (ii), (vi), (vii)); and of naming polyphosphates in a consistent manner.

161. The Committee questioned the need to distinguish between synthetic and natural riboflavins, and therefore agreed to request the electronic Working Group on the INS (*see* para. 123) to address the inconsistency of the name of riboflavin, synthetic (INS 101(i)).

Recommendation 6 – CCFA to ask JECFA for advice

162. The Committee agreed to refer the question on the appropriate naming of citrates (INS 333(iii)) to JECFA and to provide the list of names proposed by CEFIC.

Other

163. The Committee noted that all issues related to inconsistencies in the names of compounds in the Codex specifications and in the INS system had been addressed. In order to prevent more inconsistencies in the future, the Committee agreed that the CCFA should carefully consider the names of compounds when adding them into the INS and when JECFA specifications were available, refer to the names in JECFA specifications. It further agreed to recommend that JECFA carefully consider the names of compounds listed in the INS for use in the specifications and, when they were considered not to be appropriate, to clearly indicate the reasons in order to facilitate follow-up actions by the Committee.

OTHER BUSINESS AND FUTURE WORK (Agenda Item 11)**Codex Standard for Food Grade Salt (CODEX STAN 150-1985)**

164. The Committee noted that a number of sections of the above Standard required updating. In view of time constraints, the Committee accepted the kind offer of Switzerland to prepare a short discussion paper outlining possible options for updating the Standard for consideration at its next session.

DATE AND PLACE OF THE NEXT SESSION (Agenda Item 12)

165. The Committee was informed that its forty-second session was tentatively scheduled to be held in China, from 15 to 19 March 2010. The exact venue and date would be determined by the host Government in consultation with the Codex Secretariat.

SUMMARY STATUS OF WORK

SUBJECT	STEP	FOR ACTION BY:	DOCUMENT REFERENCE (ALINORM 09/32/12)
Draft and proposed draft Food Additive Provisions of the General Standard for Food Additives (GSFA)	8 and 5/8	32 nd CAC	Paras. 60, 70, 77, 109 and Appendix IV
Proposed draft amendments to the International Numbering System (INS) for Food Additives	5/8	32 nd CAC	Para. 125 and Appendix VII
Specifications for the Identity and Purity of Food Additives arising from the 69 th JECFA meeting	5/8	32 nd CAC	Para. 131 and Appendix VIII
Proposed draft Guidelines and Principles for the Use of Substances used as Processing Aids (N04-2008)	2,3	Electronic Working Group 42 nd CCFA	Para. 113
Amendments to the INS List	1,2,3	Electronic Working Group 42 nd CCFA	---
Specifications for the Identity and Purity of Food Additives arising from the 71 st JECFA meeting	1,2,3	42 nd CCFA	---
Amendment to the Annex to Table 3 of the GSFA	for adoption	32 nd CAC	Para. 9
Amendments to the names and descriptors of the Food Category System of the GSFA	for adoption	32 nd CAC	Para. 153 and Appendix XI
Priority List of Food Additives Proposed for Evaluation by JECFA	for approval	32 nd CAC	Para. 135 and Appendix IX
Food Additive Provisions of the General Standard for Food Additives (GSFA)	for revocation	32 nd CAC	Para. 109 and Appendix V
Draft and proposed draft food additive provisions of the General Standard for Food Additives (GSFA)	discontinued	-	Para. 109 and Appendix VI
Food additive provisions to be considered by the physical Working Group on the GSFA	---	United States of America	Para. 106
Discussion Paper on identification of problems and recommendations related to the inconsistent presentation of food additive provisions in Codex commodity standards	---	Electronic Working Group 42 nd CCFA	Para. 156
Discussion Paper on the updating of the <i>Standard for Food Grade Salt</i> (CODEX STAN 150-1985)	---	Switzerland	Para. 164
Discussion paper on innovative proposals to expedite the work on the GSFA		Codex Secretariat 42 nd CCFA	Para. 108
Discussion paper on principles regarding the need for justification for proposals of changes to the INS		Electronic Working Group 42 nd CCFA	Para. 123
Inventory of Substances used as Processing Aids (IPA), (updated list)	---	New Zealand	Para. 114
Discussion Paper on mechanisms for re-evaluation of substances by JECFA	---	JECFA Secretariat 42 nd CCFA	Para. 142
Proposal for the revision of the food category system	---	42 nd CCFA	Paras 147 and 151 and Appendix X
Working Document for Information and Support to the Discussion on the GSFA	---	Codex Secretariat	---

Appendix I

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

**Chairperson
Président
Presidente**

Dr Junshi CHEN
Professor
National Institute of Nutrition and Food Safety
China CDC, MOH
29 Nanwei Road
Xuanwu District
Beijing 100050, China
Phone: +86 10 83132922
Fax: +86 10 83132922
E-mail: jshchen@ilsichina.org

**Angola
Angola
Angola**

Carlos Alberto MASSECA
Vice-Ministro
Ministério da Saude
Rua 17 Setembro, Cidade Alta
Luanda, Angola
Phone: + 244 923403504
E-mail: betomasseea@hotmail.com

José Roberto DOS SANTOS
Ministério da Saude
Rua 17 Setembro, Cidade Alta
Luanda, Angola
Phone: + 244 921457697
E-mail: jrobertovsanttos@gmail.com

José CANELAS
Membro do Codex Angola
Codex-Angola
Rua Comandante Gika, Largo António Jacinto C.P- 527
Luanda, Angola
Phone: + 244 222 3237 24
Fax: + 244 222 3237 24
E-mail: secretariado_codex@yahoo.com.br

Herculano Paulo DOS SANTOS
Gestor de Empresas
Ministério da Saude
Rua 17 Setembro, Cidade Alta
Luanda, Angola
Phone: + 244 923428444
E-mail: herculanos2000@yahoo.com.br

Maria SANAZENGE
2. Vice-president do Codex-Angola
Codex- Angola
Rua Comandante Jika largo António Jacinto C. P. 527
Luanda, Angola
Phone: + 244 222 3237 24
Fax: + 244 222 3237 24
E-mail: secretariado_codex@yahoo.com.br

Maria SOBRINHO
Coordenadora do Comité-Técnico de Água Mineral Natural
Gelo Comestível
Codex- Angola
Rua Comandante Gica largo António Jacinto C. P. 527
Luanda, Angola
Phone: + 244 222 3237 24
Fax: + 244 222 3237 24
E-mail: teh_gaspar@hotmail.com.br

**Australia
Australie
Australia**

Paul BRENT
Chief Scientist
Food Standards Australia New Zealand
PO Box 7186 Canberra BC 2610
Canberra, Australia
Phone: + 61 2 6271 2215
Fax: + 61 2 6271 2205
E-mail: lucinda.stewart@foodstandards.gov.au

Leanne LAAJOKI
Section Manager, Strategic Science, International and
Surveillance
Food Standards Australia New Zealand
PO Box 7186
Canberra BC, ACT, 2601, Australia
Phone: + 61 2 62712639
Fax: + 61 2 62712278
E-mail: leanne.laajoki@foodstandards.gov.au

Robert SOLOMON
Manager, International Food Standards
Australian Government Department of Agriculture,
Fisheries & Forestry
GPO Box 858
Canberra ACT 2601, Australia
Phone: + 61 2 6272 5945
Fax: + 61 2 6272 3372
E-mail: rob.solomon@daff.gov.au

Austria
Autriche
Austria

Heribert HOLZER
 Federal Ministry for Health
 1030 Vienna Radetzkystrasse 2
 Vienna, Austria
 Phone: + 43 (0)50 555 – 61306
 Fax: + 43 (0)50 555 – 61309
 E-mail: heribert.holzer@ages.at

Bernhard KUHN
 Austrian Agency for Health and Food Safety
 1220 Wien, Spargelfeldstrasse 191
 Vienna, Austria
 Phone: + 43 (0) 732-779071-23
 Fax: + 43 (0) 732-779071-15
 E-mail: Bernhard.kuhn@ages.at

Bangladesh
Bangladesh
Bangladesh

Abul Kalam AZAD
 Additional Secretary
 Ministry of Health and Family Welfare
 Dhaka, Bangladesh
 Phone: + 880 2 7165063
 Fax: + 880 2 7169077
 E-mail: azad_2113@yahoo.com

Atm Abdur Rouf MONDOL
 Third Secretary
 42 Guang Hua Lu, Chaoyang District
 Beijing, China
 Phone: + 86-10-65322947
 + 86-13241081873
 Fax: + 86-10-65324346
 E-mail: atmarouf@yahoo.com

Belgium
Belgique
Bélgica

Christine VINKX
 Expert food additives and contaminants
 FPS Health, Food Chain Safety and Environment
 Place Victor Horta 40 box 10
 1060 Brussels, Belgium
 Phone: + 32 2 524 73 59
 Fax: + 32 2 524 73 99
 E-mail: Christine.Vinkx@health.fgov.be

Brazil
Brésil
Brasil

Daniela ARQUETE
 Expert on Regulation
 Brazilian Health Surveillance Agency
 Sia Trecho 5 Área 57 Bloco D 2º Andar
 Brasília-DF, Brazil
 Phone: + 55 61 3462-5399
 Fax: + 55 61 3462-5315
 E-mail: daniela.arquete@anvisa.gov.br

Ester AGUIAR
 Veterinary Official Inspector
 Ministry of Agriculture, Livestock and Food Supply
 Esplanada Dos Ministérios Bloco D, Anexo A, Sala 443
 Brasília - DF, Brazil
 Phone: + 55 61 3218 2438
 Fax: + 55 61 3218 2727
 E-mail: ester.aguiar@agricultura.gov.br

Tomaz Gelson PEZZINI
 Veterinary Official Inspector
 Ministry of Agriculture
 Livestock and Food Supply
 Esplanada Dos Ministérios, Bloco D, Anexo "A" Sala 443.
 Brasília-DF, Brazil
 Phone: + 55 61 3218 2438
 Fax: + 55 61 3218 2727
 E-mail: tomaz.pezzini@agricultura.gov.br

Ligia SCHREINER
 Expert on Regulation
 Brazilian Health Surveillance Agency
 Sia Trecho 5 Área Especial 57 Bloco D 2º Andar
 Phone: + 55 61 3462-5399
 Fax: + 55 61 3462-5315
 E-mail: ligia.schreiner@anvisa.gov.br

Maria Cecilia TOLEDO
 Professor
 University of Campinas
 Rua Shigeo Mori 1232-Cidade Universitária
 Campinas-Sp, Brazil
 Phone: + 55 19 32891837
 Fax: + 55 21 32011837
 E-mail: toledomcf@hotmail.com

Cambodia
Cambodge
Camboya

Horsrun AING
 Deputy Chief of Food Safety Bureau
 Department of Drugs and Food, Ministry of Health
 No. 8 St.Ung Pokun (109), Snagkat Mitapheap, Khan 7
 Makara
 Phnom Penh, Cambodia
 Phone: + 855 85 538 066, or + 855 11 612 668
 Fax: + 855 23 880 247
 E-mail: hoksrn02@yahoo.com

Canada
Canada
Canadá

John Salminen
 Chief
 Chemical Health Hazard Assessment Division, Bureau of
 Chemical Safety, Health Canada
 2201C
 Ottawa, Canada
 Phone: + 613-957-1700
 Fax: + 613-990-1543
 E-mail: CHHAD_BCS@HC-SC.GC.CA

Matthew BAUDER
Senior Scientific Evaluator and Policy Officer
Chemical Health Hazard Assessment Division, Bureau of
Chemical Safety, Health Canada
2201C
Phone: + 613-941-6224
Fax: + 613-990-1543
E-mail: CHHAD_BCS@HC-SC.GC.CA

Chile
Chili
Chile

Roberto SAELZER
Químico Farmacéutico
Universidad de Concepción
Casilla 160-C, Correo 3
Concepción, Chile
Phone: + 56 41 2229825
Fax: + 56 41 2207087
E-mail: rsaelzer@udec.cl

China
Chine
China

Peisen HOU
Deputy Director
Chinese Center for Disease Control and Prevention
27 Nanwei Road, Xuanwu District
Beijing, China
Phone: + 86-10-83163186
E-mail: houpeisen05@126.com

Weixing YAN
Deputy Director General
National Institute of Nutrition and Food Safety, China CDC,
MOH
7 Panjiayuan Nanli, Chaoyang District
Beijing 100021, China
Phone: + 86-10-67776706
Fax: + 86-10-67711813
E-mail: yanwx1128@hotmail.com

Yongxiang FAN
Associate Professor
National Institute of Nutrition and Food Safety, China CDC,
MOH
7 Panjiayuan Nanli, Chaoyang District
Beijing 100021, China
Phone: + 86-10-87720035
Fax: + 86-10-67711813
E-mail: afantiii@gmail.com

Xiaoyu LI
Associate Professor
National Center for Health Inspection and Supervision
No.32 Beisantiao Jiadaokou, Dongcheng District
Beijing, China
Phone: + 86-10-64047878-2139
Fax: + 86-10-64047878-2152
E-mail: xyL74@yao.com

Zhiqiang ZHANG
Director of Division
National Center for Health Inspection and Supervision,
Ministry of Health
No.32 Bei San Tiao Street, Jiao dao kou, Beijing 100007,
China
Phone: + 86-10-84026372
Fax: + 86-10-84026372
E-mail: biaozhun205@live.cn

Xuewan XU
Engineer
Development Centre of Science and Technology, Ministry
of Agriculture
No.20 Maizidian Street, Chaoyang District
Beijing, China
Phone: + 86-10-59195082
Fax: + 86-10-59194560
E-mail: xuxuewan@agri.gov.cn

Xiongwu QIAO
Deputy Director
Shanxi Academy of Agricultural Science
64 North Nongke Road, Taiyuan
Shanxi 030031, PR China
Phone: + 86-351-7127683
Fax: + 86-351-7126215
E-mail: xwqiao@public.tv.sx.cn

Liwen WANG
Deputy-Division Chief
Office of National Feed Assessment Committee, PRC
No.20 Maizidian Street, Chaoyang District Beijing, China
Phone: + 86-10-59194650
Fax: + 86-10-59194584
E-mail: wangliwen2001@sohu.com

Delu ZHANG
Commercial Counsellor
Ministry of Commerce of the People's Republic of China
2, Dong Chang An Street Beijing, 100731 China
Phone: + 86-10-65197383
Fax: + 86-10-65197061
E-mail: zhangdelu@mofcom.gov.cn

Jianping SUN
Principal Staff Member
State Food and Drug Administration
A38, BeiLishi Lu
Beijing, China
Phone: + 86-10-88330549
Fax: + 86-10-88370947
E-mail: sunjp@sfd.gov.cn

Yan WANG
Assistant Director
Shanghai Institute for Food and Drug Control
1500 Zhang-Heng Road
Shanghai, China
Phone: + 86-21-50798206
Fax: + 86-21-50798206
E-mail: wangyan_yjs@smda.gov.cn

Rongfa GUAN
Associate Professor
General Administration of Quality Supervision, Inspection
and Quarantine
No.9 Madian East Road, Haidian District, Beijing 100088,
China
Phone: + 86-10-82260724
Fax: + 86-10-82260312
E-mail: rfguan@163.com

Saikit HUNG
Senior Health Inspector (Food Surveillance)
Center for Food Safety
43F, Queensway Government Offices
Hong Kong, China
Phone: + 852-28675583
E-mail: skhung@fehd.gov.hk

Ka Ming MA
Scientific Officer
Center for Food Safety
43F, Queensway Government Offices
Hong Kong, China
Phone: + 852-2867 5147
Fax: + 852-2893 3547
E-mail: jkmma@fehd.gov.hk

Costa Rica
Costa Rica
Costa Rica

Monica ELIZONDO
Food Technologist
Costa Rican Chamber of Food Industry
7097-1000
San José, Costa Rica
Phone: + 506 22341127
Fax: + 506 22346783
E-mail: melizondo@cacia.org

Czech Republic
République tchèque
República Checa

Jana BUCHTOVA,
Ing.
Czech Agriculture and Food Inspection Authority, Kvetna
15, 603 00 Brno
Czech Republic
Phone: + 420 543 540 289
Fax: + 420 543 540 210
E-mail: jana.buchtova@szpi.gov.cz

Leos CELEDA
Ministry of Foreign Affaires CR
15, rue Caroly
1050 Brussels, Belgium
Phone: + 32 2 2139 427
Fax: + 32 2 2139 184
E-mail: leos_celeda@mzv.cz

Eva PRIBYLOVA
Dipl Ing
Ministry of Health
Palackeho Nam 4 12801 Praha 2
Prague, Czech Republic
Phone: + 420 224 972 188
Fax: + 420 224 972 105
E-mail: eva.pribylova@mzcr.cz

Alena PULPANOVA
ing
Czech Agriculture and Food Inspection Authority,
Brezhradská 182, 503 32, Hradec Kralové
Czech Republic
Phone: + 420 495 402 837
Fax: + 420 495 532 518
E-mail: alena.pulpanova@szpi.gov.cz

Jiri SOCHOR
PH.D. (Dr)
Czech Agriculture and Food Inspection Authority, Kvetna
15, 603 00 Brno
Czech Republic
Phone: + 420 542 426 646
Fax: + 420 542 426 647
E-mail: jiri.sochor@szpi.gov.cz

Dana TRISKOVA
MVDr
Ministry of Agriculture of the Czech Republic
Tesnov 17
117 05 Prague 1, Czech Republic
Phone: + 420 221 812 702
Fax: + 420 222 314 117
E-mail: dana.triskova@mze.cz

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

Chol Yong KANG
Vice-director, Division of Food Analysts
Academy of Health & Food Science
Ryongbuk-dong, Toesong District
Pyongyang, D.P.R. of Korea
Phone: + 85 02-18111 extension 381-8011
Fax: + 85 02-381-4605
E-mail: ksct151@co.chestn.com

Guk Song JONG
Researcher, Division of Food Analysts
Academy of Health & Food Science
Ryongbuk-dong, Toesong District
Pyongyang, D.P.R. of Korea
Phone: +85 02-18111 extension 381-8011
Fax: +85 02-381-4605
E-mail: ksct151@co.chestn.com

Denmark
Danemark
Dinamarca

Inge MEYLAND
Senior Scientific Adviser
National Food Institute
Mørkhøj Bygade 19
DK-2860 Søborg, Denmark
Phone: + 45 72 34 70 51
Fax: + 45 72 34 70 01
E-mail: inme@food.dtu.dk

Annette GROSSMANN
Scientific Adviser
The Danish Veterinary and Food Administration
Moerkhoej Bygade 19
Søborg, Denmark
Phone: + 45 33 95 62 01
E-mail: ang@fvst.dk

Dorthe HELNOV
Regulatory specialist
Novozymes
Krogshoejvej 36
Bagsvaerd, Denmark
Phone: + 45 4446 0000
Fax: + 45 4448 4647
E-mail: dhel@novozymes.com

Christian BRUUN KASTRUP
Head of Department Quality & Food Safety
Danish Dairy Board
DK 8200 C
Aarhus, Denmark
Phone: + 45 8751 2191
Fax: + 45 8613 7537
E-mail: cbk@mejeri.dk

Egypt
Égypte
Egipto

Mervat Ahmed Fouad NASR
Head of Special Food Unit
National Nutrition Institute, Ministry of Health
16 Kasr El Eni St.
Cairo, Egypt
Phone: + 202 23643522 -33351673
Fax: + 202 23647476
E-mail: Mevo_73@hotmail.com

Manal Abdel Mottalea ATWA
Head of Food Additives Lab.
Agricultural Research Centre
Regional Centre for Food and Feed, Agricultural Research
Centre,9 ElGamaa st.,
El Giza,Egypt
Giza, Egypt
Phone: + 202 35732280 / 0101067106
Fax: + 202 35732280
E-mail: manal_atwa@yahoo.com

Ehsan Ahmed Ali HEGAZY
Senior Food Standards Specialist
Head of Food Additive Committee
Egyptian Organization For Standardization & Quality
16 Tadreeb EL_Modarrebeen St. America
Cairo, Egypt
Phone: + 202-22845531/0127104634
Fax: + 202-22845507-22845504
E-mail: Ehsan-hegazy@yahoo.com

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

Risto HOLMA
Administrator
European Commission
Rue Froissart 101
Brussels 1049, Belgium
Phone: + 32 2 299 8683
Fax: + 32 2 299 8566
E-mail: risto.holma@ec.europa.eu

Stephane BRION
Administrator
European Commission
Rue Froissart 101
Brussels 1049, Belgium
Phone: + 32 2 298 4968
E-mail: stephane.brion@ec.europa.eu

Finland
Finlande
Finlandia

Liisa RAJAKANGAS
Senior Adviser
Ministry of Agriculture and Forestry, Department of Food
and Health
PO Box 30 FI-00023 Government
Helsinki, Finland
Phone: + 358 50 3697613
Fax: + 358 9 -16053338
E-mail: liisa.rajakangas@mmm.fi

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

France
France
Francia

Paule ESCARGUEIL
Directeur départemental
DGCCRF – MINEFE – France
59 boulevard Vincent Auriol
75013 Paris, France
Phone: + 33144973205
Fax: + 33144972486
E-mail: paule.escargueil@dgccrf.finances.gouv.fr

Marion SANDRIN
Chargée d'études législation des technologies alimentaires
Ministère de l'Agriculture – DGAL
251 rue de Vaugirard 75732 Paris cédex 15
Paris, France
Phone: + 33 1 49 55 49 34
Fax: + 33 1 49 55 59 48
E-mail: marion.sandrin@agriculture.gouv.fr

Gabon
Gabon
Gabón

Patrice YEMBA
Ingénieur Agronome
Secrétaire Général Commission National FAO
B.P. 551 Libreville
Gabon
Phone: + 241-06262471/00241-766077
E-mail: yembapatrice@yahoo.fr

Georgia
Géorgie
Georgia

Manana BERUCHASHVILI
National Centre for Disease Control and Public Health,
Ministry of Health of Georgia
9, Asatiani str., Tbilisi 0177,
Tbilisi, Georgia
Phone: + 995 99 94 18 18
Fax: + 995 32 31 17 55
E-mail: mberuchashvili@yahoo.com

Germany
Allemagne
Alemania

Hermann BREI
Regierungsdirektor
Federal Ministry of Food, Agriculture and Consumer
Protection
Rochusstraße 1
Bonn, Germany
Phone: + 49(0)228 529-4655
Fax: + 49(0)228 529-4965
E-mail: Hermann.Brei@bmelv.bund.de

Rainer GUERTLER
Federal Institute for Risk Assessment (BfR)
D-14195 Berlin, Thielallee 88-92, Germany
Phone: +49 30 8412 3431
Fax: +49 30 8412 3763
E-mail: rainer.guertler@bfr.bund.de

Michael PACKERT
Suedzucker AG
Gottlieb-Daimler-Str. 12
68165 Mannheim, Germany
Phone: + 49 621 421 573
Fax: + 49 621 421 574
E-mail: michael.packert@suedzucker.de

Greece
Grèce
Grecia

Dimitra KARDASSI
Head of Department
Hellenic Food Authority
Gr 11526
124 Kifissias Ave. & Iatridou St. Athens, Greece
Phone: + 302106971592
Fax: + 302106971501
E-mail: dkardassi@efet.gr

Vasileios KONTOLAIMOS
Legal Advisor
Greek Ministry of Rural Development
GR 10439
Athens, Greece
Phone: + 302108250307
Fax: + 302108254621
E-mail: cohalka@otenet.gr

Hungary
Hongrie
Hungría

István BÍRÓ
Second secretary
Hungarian Embassy in Beijing
Dongzhimenwai st 10
100600 Beijing, China
Phone: + 86-10-6532-1431
Fax: + 86-10-6532-5053
E-mail: ibiro@kum.hu

Katalin POLONYI
Commercial Consul
Consulate General of the Republic Of Hungary in Shanghai
Rm 2811, Haitong Securities Tower No.689 Guangdong
Road, Shanghai 200001
Shanghai, China
Phone: + 86-21-63410564
Fax: + 86-21-63410574
E-mail: shanghai@itd.hu

India
Inde
India

Mr. Frank DANIEL V.
Associate Manager – Scientific and Regulatory Affairs
FICCI (Federation of Indian Chambers of Commerce &
Industry), Tansen Marg, New Delhi, India
Phone: +91 124 2348041 Extension 5100
Fax: +91 124 2348654/55
E-mail: fdanielv@yahoo.com

Himanshu GUPTA
Manager-Food Regulatory Affairs
FICCI, Tansen Marg, New Delhi, India
Phone: + 91 124 3321205
Fax: + 91 124 2389355
E-mail: Himanshu77guptaz@yahoo.co.in

Indonesia
Indonésie
Indonesia

Husniah Rubiana THAMRIN AKIB
Head of National Agency for Drug and Food Control
The National Agency of Drug and Food Control
Jl. Percetakan Negara No.23
Jakarta, Indonesia
Phone: + 62 21 4244688
Fax: + 62 21 4250764
E-mail: tukepalabadan@yahoo.com

Tetty Helfery SIHOMBING
Director of Food Product Standardization
The National Agency of Drug and Food Control
Jl. Percetakan Negara No.23
Jakarta, Indonesia
Phone: + 62 21 42875584
Fax: + 62 21 42875780
E-mail: tettyhelfery@yahoo.com

Sri Irawati SUSALIT
Consultant
The National Agency of Drug and Food Control
Jl. Percetakan Negara No.23
Jakarta, Indonesia
Phone: + 62 21 42875584
Fax: + 62 21 42875780
E-mail: iras48@yahoo.com

SUPRIYADI
Lecturer of Food Technology Department
Gajah Mada University
Bulak Sumur - Yogyakarta, Indonesia
Yogyakarta, Indonesia
Phone: + 62 21 0274-549650
Fax: + 62 21 0274-549650
E-mail: suprif248@ugm.ac.id

Emmy JULIANTIEN
Chief of Section Directorate General of Agricultural Based
and Chemicals Industry
Ministry of Industry
Jl. Gatot Subroto Kav 52-53 Jakarta, Indonesia
Jakarta, Indonesia
Phone: + 62 21 5252236
Fax: + 62 21 5252236
E-mail: emmyyuli@yahoo.com

ANDRIANI
Chief of Section Directorate General of Agricultural Based
and Chemicals Industry
Ministry of Industry
Jl. Gatot Subroto Kav 52-53 Jakarta, Indonesia
Jakarta, Indonesia
Phone: + 62 21 5252709
Fax: + 62 21 5252709
E-mail: ria_eriandi@yahoo.co.id

Etty TRESNALARWATY
Chief of Section Directorate General of Small and Medium
Industry
Ministry of Industry
Jl. Gatot Subroto Kav 52-53
Jakarta, Indonesia
Phone: + 62 21 5253526
Fax: + 62 21 5253526
E-mail: etty@depperin.go.id

Mahmud MUNTASIR
Administrative of Directorate General of Small and
Medium Industry
Ministry of Industry
Jl. Gatot Subroto Kav 52-53
Jakarta, Indonesia
Phone: + 62 21 5253526
Fax: + 62 21 5253526
E-mail: machmudmuntasir@yahoo.com

Iraq
Iraq
Iraq

Aruba F. ALWAN
Agriculture Engineer
Nutrition Research Institution
Baghdad, Iraq
Phone: + 7804060873
E-mail: nri-iraq@yahoo.com

Ireland
Irlande
Irlanda

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

Italy
Italia
Italia

Ciro IMPAGNATIELLO
Ministero delle politiche agricole, alimentari e forestali
Via XX Settembre, 20
00187 Roma, Italy
Phone: + 39 06 4665 6046
Fax: + 39 06 4880273
E-mail: c.impagnatiello@politicheagricole.gov.it

Japan
Japon
Japón

Makiko SANADA
Deputy Director
Standards and Evaluation Division, Department of Food
Safety, Ministry of Health, Labour and Welfare
1-2-2 Kasumigaseki, Chiyoda-ku
Tokyo 100-8916, Japan
Phone: + 81 3 3595 2341
Fax: + 81 3 3501 4868
E-mail: isozaki-makiko@mhlw.go.jp

Kazuhiro HARA
Technical Officer (Analysis and Brewing Technology)
Tokyo Regional Taxation Bureau
2-6-30 Takinogawa, Kita-ku
Tokyo, Japan
Phone: + 81 339 106 235
Fax: + 81 339 103 398
E-mail: kazuhiro.hara@tok.nta.go.jp

Sachiko IWAHASHI
Officer
Office of International Food Safety, Policy Planning and
Communication Division, Department of Food Safety,
Ministry of Health, Labour and Welfare
1-2-2 Kasumigaseki, Chiyoda-ku
Tokyo 100-8916, Japan
Phone: +81 3 3595 2326
Fax: +81 3 3503 7965
E-mail: codexj@mhlw.go.jp

Jun KOIDE
Associate Director
International Affairs Division, Food Safety and Consumer
Affairs Bureau, Ministry of Agriculture, Forestry and
Fisheries
1-2-1, Kasumigaseki, Chiyoda-ku
Tokyo, Japan
Phone: + 81-3-3502-8732
Fax: + 81-3-3507-4232
E-mail: jun_koide@nm.maff.go.jp

Kohta KUROKAWA
Food Industry Promotion Division, General Food Policy
Bureau, Ministry of Agriculture, Forestry and Fisheries
1-2-1, Kasumigaseki, Chiyoda-ku
Tokyo, Japan
Phone: + 81-3-3502-5744
Fax: + 81-3-3502-0614
E-mail: kouta_kurokawa@nm.maff.go.jp

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

Kyoko SATO
Technical official
National Institute of Health Sciences
1-18-1 Kamiyoga, Setagaya-ku
Tokyo 158-8501, Japan
Phone: + 81 3 3700-9403
Fax: + 81 3 3700-9403
E-mail: ksato@nihs.go.jp

Tadashi HIRAKAWA
Technical Advisor
Japan Food Hygiene Association
1-3-9 Nihonbashi-Horidome-cho, Chuo-ku
Tokyo 103-0012, Japan
Phone: + 81 3 3667-8311
Fax: + 81 3 3667-2860
E-mail: ta-hirakawa@jafa.gr.jp

Hiroyuki OKAMURA
Technical Advisor
Japan Food Hygiene Association
4-4-14, Honcho, Nihonbashi, Chuo-ku
Tokyo 103-8431, Japan
Phone: + 81-3-5205-7502
Fax: + 81-3-3241-1300
E-mail: hiroyuki_okamura@t-hasegawa.co.jp

Shimmo HAYASHI
Technical Advisor
Japan Food Hygiene Association
1-4-9 Hirano-machi, Chuo-ku, Osaka 540-8688 Japan
Phone: + 81-6-6202-3752
Fax: + 81-6-6202-3753
E-mail: shinmo-hayashi@saneigenffi.co.jp

Malaysia
Malaisie
Malasia

Zaleenah ZAINUDDIN
Senior Principal Assistant Director
Food Safety And Quality Division, Ministry Of Health
Malaysia,
Level 3 Block E7, Parcel E, Precinct 1, Federal
Government
Administrative Centre, 62590 Putrajaya, Malaysia
Phone: + 603-88833518
Fax: + 603-88893815
E-mail: zaleenah@moh.gov.my

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

Ooi Cheng KEAT
Regional Manager
Malaysian Palm Oil Board (MPOB)
Level 2, No. 18, Lane 88, Yuanshan Road, Xinzhuang
Minhang, Shanghai 201108, China
Phone: + 86-21 64423303 Ext 217
Fax: + 86-21 64423866
E-mail: ooi@mpob.gov.my

Goh Eng MENG
General Manager
Palm Oil Research and Technical Service Institute of
Malaysian Palm Oil Board
Levels 2 & 3, No. 18, Lane 88, Yuanshan Road, Xinzhuang
Industrial Park, Minhang
Shanghai 201108, P.R. China
Phone: + 86-21- 6442 3303; +86-21-6442 3868
Fax: + 86-21- 6442 3866
E-mail: engmeng_goh@mpob.gov.my

Chin Hui HAN
Research Officer
Malaysian Cocoa Board
Lot 3, Jalan P/9b, Seksyen 13,
Bandar Baru Bangi, Malaysia
Phone: + 603-8927 1046
Fax: + 603-8925 5386
E-mail: hhchin@koko.gov.my

Mali
Mali
Malí

Sékouba KEITA
Chef de Division Appui Scientifique et Technique à
l'Elaboration de la Réglementation/ Documentation
Ministère de la Santé/ Agence Nationale de la Sécurité
Sanitaire des Aliments
Quartier du fleuve, Centre Commercial, Rue : 305, BP:
E2362, Bamako/Mali
Phone: + 223 20 22 07 54/ +223 7915 60 31
Fax: + 223 2022 07 47
E-mail: sekokake@yahoo.fr

Morocco
Maroc
Marruecos

Hicham MOHAMED
Chief of delegation
25 Rue NICHAKRA RAHAL
Casablanca, Morocco
Phone: + 212522302196/98
Fax: + 212522301972
E-mail: hicham_simohamed@yahoo.fr

Netherlands
Pays-Bas
Países Bajos

Kees PLANKEN
 Policy Officer
 Ministry of Health, Welfare and Sport
 Po box 20350
 2500 EJ The Hague, The Netherlands
 Phone: + 31 703407132
 E-mail: k.planken@minvws.nl

New Zealand
Nouvelle-Zélande
Nueva Zelandia

John VAN DEN BEUKEN
 Programme Manager (Composition)
 New Zealand Food Safety Authority
 PO Box 2835
 Wellington, New Zealand
 Phone: + 64 4 894 2581
 Fax: + 64 4 894 2583
 E-mail: john.vandenbeuken@nzfsa.govt.nz

Janet GOODMAN
 Senior Advisor
 New Zealand Food Safety Authority
 PO Box 2835
 Wellington, New Zealand
 Phone: + 64 4 894 2575
 Fax: + 64 4 894 2583
 E-mail: janet.goodman@nzfsa.govt.nz

Nigeria
Nigéria
Nigeria

Akudo BANDELE AMAESHI
 Deputy Director
 National Agency for Food, Drugs Administration and
 Control (NAFDAC)
 2-4 Oshodi/Apapa Expressway, Oshodi, Lagos
 Phone: + 234-8033268292
 E-mail: akudo52@yahoo.com

Dennis U. ONYEAGOCHA
 Deputy Director (Food Safety)
 Federal Ministry of Health
 Federal Secretariat Phase 3. Abuja
 Abuja, Nigeria
 Phone: +234-8033147808
 E-mail: dennyo_2003@yahoo.com

Arinzunma Chinwe MADUKWE
 Director
 National Agency for Food, Drugs Administration and
 Control (NAFDAC)
 2-4 Oshodi/Apapa Expressway, Oshodi, Lagos
 Phone: + 2348033079285
 E-mail: arizmadukwe@yahoo.com

George C OBUMNEME
 Deputy Director
 Federal Ministry of Health
 Federal Secretariat, Phase 3, Abuja
 FCT, Nigeria
 Phone: + 234-7028165777
 E-mail: gececeobums@yahoo.co.uk

Anthony Audu ITSEUMAH
 Assistant Director
 National Food Reserve Agency (NFRA)
 3rd Floor, NAIC House, Central Area, Abuja
 FCT, Nigeria
 Phone: + 234-8033142093
 + 234-708978550
 E-mail: antiitseumah@yahoo.com

Norway
Norvège
Noruega

Gro RIMSTAD
 Adviser
 The Norwegian Food Safety Authority
 Postboks 383
 N-2381 Brumunddal, Norway
 Phone: + 47 23 21 7000
 Fax: + 47 23 21 7001
 E-mail: grane@mattilsynet.no

Oman
Oman
Omán

Dawood AL JAHWARI
 Food Safety Inspector
 Royal Court Affairs
 Muscat, Oman
 Phone: + 96899387089
 Fax: + 96824536811
 E-mail: aljahwari78@hotmail.com

Paraguay
Paraguay
Paraguay

Liz Haydee CORONEL CORONEL CORREA
 Embassy of Paraguay to FAO-Rome
 Via Firenze 43
 Rome, Italy
 Phone: + 39-06-474.1715
 Fax: + 39-06-474.5473
 E-mail: embaparoma@virgilio.it

Philippines
Philippines
Filipinas

Harris BIXLER
 Technical Advisor
 631 Moosehead Trail
 Waldo, ME 04915, USA
 Phone: + 207-722-4172
 Fax: + 207-722-4271
 E-mail: pbixler@isinc.to

Christmasita OBLEPIAS
 Food-Drug Regulation Officer
 Dept. Of Health - Bureau of Food and Drugs
 Blk. 3, Lot 10, Phase 6, Olivarez Cpd., San Pedro
 Laguna, Philippines
 Phone: + 63-2-8424625
 Fax: + 63-2-8424625
 E-mail: oblepias_bfad@yahoo.com

Republic of Korea
République de Corée
República de Corea

Guiim MOON
 Deputy Director
 Korea Food and Drug Administration
 #194, Tongilro, Eunpyeung-gu,
 Seoul 122-704, Republic of Korea
 Phone: + 82-2-380-1687
 Fax: + 82-2-354-1399
 E-mail: luna@kfda.go.kr

Do-Hyong CHOI
 International Affairs Specialist
 Korea Food Research Institute
 #516, Baekhyeon-dong, Bundang-gu
 Seongnam-si, Gyeonggi-do, 436-746, Republic of Korea
 Phone: + 82-31-780-9306
 Fax: + 82-31-780-9333
 E-mail: choi0313@kfri.re.kr

K. Jai HAN
 Principal Research Scientist
 Korea Food Research Institute
 #516, Baekhyeon-dong, Bundang-gu
 Seongnam-si, Gyeonggi-do, 436-746, Republic of Korea
 Phone: + 82-31-780-9120
 Fax: + 82-31-780-9264
 E-mail: hanki@kfri.re.kr

Dookyung JEONG
 Veterinary officer
 Ministry for Food, Agriculture, Forestry & Fisheries,
 National Veterinary Research & Quarantine Service
 430-824 480 Anyang 6-dong, Manangu
 Anyang- city, Republic of Korea
 Phone: + 82-31-467-1987
 Fax: + 82-31-467-1989
 E-mail: 2710white@nvrqs.go.kr

Yooran OORAN KIM
 Senior Researcher
 Korea Food and Drug Administration
 #194, Tongilro, Eunpyeung-gu,
 Seoul 122-704, Republic of Korea
 Phone: + 82-2-380-1347
 Fax: + 82-2-385-2416
 E-mail: yurani00@kfda.go.kr

Jee-Yeon LEE
 Researcher
 Korea Health Industry Development Institute
 #311-27, Norangjindong, Dongjak-gu
 Seoul, Korea, 156-800
 Phone: + 82-2-881-1618
 Fax: + 82-2-822-8338
 E-mail: leejy@khidi.or.kr

Mansool LEE
 Senior Researcher
 Korea Health Industry Development Institute
 #57-1, Norangjindong, Dongjak-gu
 Seoul, Korea, 156-050
 Phone: + 82-10-8495-5266
 Fax: + 82-2-824-1766
 E-mail: leems@khidi.or.kr

Rwanda
Rwanda
Rwanda

Marie Goretti UMUHOZARIHO
 Senior Lecturer
 National University of Rwanda
 P.O.Box 117
 Butare, Rwanda
 Phone: + 250-0788760764
 E-mail: umuhozariho@yahoo.fr

Serbia
Serbie
Serbia

Aleksandar DAVIDOV
 Assistant of Director
 Ministry of Agriculture, Forestry and Water Management
 1 Omladinskih brigade St., SIV 3/525
 Belgrade, Republic of Serbia
 Phone: + 38111-311 74 73
 Fax: + 38111-311 74 73
 E-mail: aleksandar.davidov@MINPOLJ.GOV.RS

Nenad VUJOVIC
 Senior adviser, Head of Department of Inspection for
 Quality of Foodstuff
 Ministry of Agriculture, Forestry and Water Management
 1 Omladinskih brigade St., SIV 3/525
 Belgrade, Republic of Serbia
 Phone: +38111-311 74 19
 Fax: +38111-311 74 19
 E-mail: nenad.vujovic@MINPOLJ.GOV.RS

Sierra Leone
Sierra Leone
Sierra Leona

Amadu Jogor BAH
 Head of Standards
 Sierra Leone Standards Bureau
 C T BOX 11
 Freetown, Sierra Leone
 Phone: + 232-30-804-664/232-76-20-20-10
 Fax: + 232-22-22-39-44
 E-mail: sistandards2007@yahoo.com

Singapore
Singapour
Singapur

Lee San LIM
 Head, Pre-Market Approval Branch & Deputy Branch
 Head (Food Legislation)
 Agri-Food and Veterinary Authority
 5 Maxwell Road, #18-00 Tower Block MND Complex,
 Singapore 069110, Singapore
 Phone: + 65 6325 8553
 Fax: + 65 6324 4563
 E-mail: lim_lee_san@ava.gov.sg

Adelene YAP
 Officer-in-charge, Pre-Market Approval
 Agri-Food and Veterinary Authority
 5 Maxwell Road, #18-00 Tower Block MND Complex,
 Singapore 069110
 Phone: + 65 6325 1226
 Fax: + 65 6324 4563
 E-mail: adelene_yap@ava.gov.sg

South Africa
Afrique du Sud
Sudáfrica

Salome Margaret MOLEFE
 Deputy Director: Food Control
 Department of Health, Directorate Food Control
 Private bag X828
 Pretoria, 0001, South Africa
 Phone: + 27 12 312 0154
 Fax: + 27 12 312 3162/3180
 E-mail: MolefS@health.gov.za

Maryke Herbst
 Assistant Director: Food Control
 Department of Health, Directorate Food Control
 Private bag X828
 Pretoria, 0001, South Africa
 Phone: + 27 12 312 0164
 Fax: + 27 12 312 3162/3180
 E-mail: herbsm@health.gov.za

Spain
Espagne
España

Nuria García Tejedor
 Head Of Unit
 Ministry Of Health
 Alcalá, 56 St
 28071 - Madrid, Spain
 Phone: + 34913380487
 Fax: + 34913380169
 E-mail: ngarciat@msc.es

Sudan
Soudan
Sudán

Imad Eldin Shareif Mohammed
 Sudanese Standards & Metrology Organization
 Phone: + 249912682757
 Fax: + 249183774852
 E-mail: omdassmo@yahoo.com

Meyada Awad ELKARIEM
 Sudanese Standards & Metrology Organization
 Phone: + 249122316578
 Fax: + 249183774852
 E-mail: maelkareem@hotmail.com

Sweden
Suède
Suecia

Evelyn JANSSON ELFBERG
 Principal Administrative Officer
 National Food Administration in Sweden
 Box 622
 751 26 Uppsala, Sweden
 Phone: + 4618175500
 Fax: + 4618105848
 E-mail: evelyn.jansson.elfberg@slv.se

Switzerland
Suisse
Suiza

Awilo OCHIENG PERNET
 lic. In law, cert. human nutr.
 Federal Department of Home Affairs
 Federal Office of Public Health
 Schwarzenburgstrasse 165
 CH-3003 Bern, Switzerland
 Phone: +41 31 322 00 41
 Fax: +41 31 322 9574
 E-mail: awilo.ochieng@bag.admin.ch

Marquard Imfeld
 Senior Consultant
 Bioresco Ltd.
 Bundesstrasse 29
 CH-4054 Basel, Switzerland
 Phone: + 41 61 273 77 06
 Fax: + 41 61 273 77 03
 E-mail: marquard.imfeld@bioresco.ch

Manfred Lützwow
 SAQUAL GmbH
 Zürcherstrasse 147
 CH – 5432 Neuenhof, Switzerland
 Phone: + 41 56 406 23 58
 E-mail: maluetzow@saqual.com

Danielle Magnolato
 Global Manager Regulatory Affairs
 Givaudan Schweiz AG
 CH-8310 Kempththal, Switzerland
 Phone: + 41 79 619 60 55
 Fax: + 41 52 354 08 17
 E-mail: danielle.magnolato@givaudan.com

Hervé Nordmann
 Scientific and Regulatory Affairs
 Ajinimoto Inc Co
 CH – 1143 Apples, Switzerland
 Phone: + 41 21 800 37 63
 Fax: + 41 21 800 40 87
 E-mail: herv.nordmann@asg.ajinomoto

Thailand
Thaïlande
Tailandia

Chanin CHAROENPONG
 Scientific Advisor on Standard of Health Product
 Food and Drug Administration
 Tiwanond Rd.
 Nonthaburi 11000, Thailand
 Phone: + 662 591 8447
 Fax: + 662 591 8446
 E-mail: chanin@fda.moph.go.th

Wanthanee KAMLERT
 Medical Scientist
 Department of Medical Sciences
 Tiwanond Road, Taladkwan District
 Nonthaburi, Thailand
 Phone: + 662 951 0000 ext 99626
 Fax: + 662 951 1023
 E-mail: wanthanee.k@dmsc.mail.go.th

Jutima LIKITRATANAPORN
Food and Drug Officer
Food and Drug Administration
Ministry of Public Health
Nonthaburi 11000, Thailand
Phone: + 662-5907207
Fax: + 662-5907011
E-mail: july@fda.moph.go.th

Aree SHUVISITKUL
Scientist (Senior Professional Level)
Department of Science Service
Department of Science Service, 75/7 Rama VI Rd.,
Ratchathewi
Bangkok 10400, Thailand
Phone: + 662 201 7186-8, 668 6998 7909
Fax: + 662 201 7102
E-mail: areeshu@dss.go.th

Rungroj RUNGROJSAKHON
Director
Thai Frozen Food Association
92/6 6th Sathorn Thani Building II Bangruk
Bangkok, Thailand
Phone: + 662 235-5622-4
Fax: + 662-235-5625
E-mail: rungroj@ufp.co.th

Nitaya PIRAPATRUNGSURIYA
Director, Department of Laboratory Services
National Food Institute of Thailand
2008 Soi Charansanitwong 40 Rd., Bangyeekhan
Bangkok 10700, Thailand
Phone: + 662-886-8088
Fax: + 662-883-5022
E-mail: nitaya@nfi.or.th

Ornanong MAHAKKAPONG
Researcher, Department of Research and Intelligence
National Food Institute of Thailand
2008 Soi Charansanitwong 40 Rd., Bangyeekhan
Bangkok 10700, Thailand
Phone: +662 886 8088
Fax: +662-883-5853
E-mail: ornanong@nfi.or.th

Peanee NALINTHIP
Standards Officer
National Bureau of Agricultural Commodity and Food
Standards
Bangkok, Thailand
Phone: + 662 561 2277 ext 1412
Fax: + 662 561 3373, 662 561 3357
E-mail: nalinthip@acfs.go.th

Phonkliang KORWADEE
Standards Officer
National Bureau of Agricultural Commodity and Food
Standards
Bangkok, Thailand
Phone: + 662 561 2277 ext 1413
Fax: + 662 561 3373, 662 561 3357
E-mail: korwadeep@hotmail.com

Churairat ARPANANTIKUL
Committee of Food Processing Industry Club
The Federation of Industries
Queen Sirikit National Convention Center, Zone C, 4th
Floor, 60 New Rachadapisek
Rd. Klongtoey
Bangkok 10110, Thailand
Phone: + 66 89480 8381
Fax: + 66 2345 1281-3
E-mail: churairat_arpa@hotmail.com

Vipaporn SAKULKRU
Technical Officer
Thai Food Processors' Association
170/21-22 9th Floor Ocean Tower Bld. Klongtoey
Bangkok, Thailand
Phone: + 662 261 2684-6
Fax: + 662 261 2996-7
E-mail: datacenter@thaifood.org

Malinee SUBVANICH
General Secretary
Thai Food Processors' Association
170/21-22 9th Floor Ocean Tower Bld. Klongtoey
Bangkok, Thailand
Phone: + 662 261 2684-6
Fax: + 662 261 2996-7
E-mail: thaifood@thaifood.org

**The former Yugoslav Republic of Macedonia
ex-République yougoslave de Macédoine (l')
ex República Yugoslava de Macedonia (la)**

Aziz POLLOZHANI
Director
Republic Institute for Public Health
50 Divizija St. No.6
Skopje, Republic of Macedonia
Phone: + 389 2 3147050
Fax: + 389 2 3223354
E-mail: a_pollozhani@yahoo.com

**United Kingdom
Royaume-Uni
Reino Unido**

Glynis GRIFFITHS
Senior Executive Office, Food Additives Branch
Food Standards Agency
5C Aviation House, 125 Kingsway
London, UK
Phone: + 44 207 276 8558
Fax: + 44 207 276 8514
E-mail: glynis.griffiths@foodstandards.gsi.gov.uk

Stephen JOHNSON
Head – Food Additives Branch
Food Standards Agency
5C Aviation House, 125 Kingsway
Phone: + 44 207 276 8508
Fax: + 44 207 276 8514
E-mail: Stephen.johnson@foodstandards.gsi.gov.uk

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

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

Raymond Nicholaus WIGENGE
 Director of Food Safety
 Tanzania Food and Drugs Authority, P. O. Box 77150
 Dar Es Salaam, Tanzania
 Phone: + 255 754286094, + 255-22-2450512/2450751
 Fax: + 255 22 2450793
 E-mail: raywigenge@yahoo.com

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

Dennis M. KEEFE
 Director
 Senior Science and Policy Staff
 Office of Food Additive Safety, (HFS-205) Center for Food
 Safety and Applied Nutrition Food and Drug
 Administration
 5100 Paint Branch Parkway.
 College Park, MD 20740, USA
 Phone: + 1 301 436-1284
 Fax: + 1 301 436-2972
 E-mail: dennis.keefe@fda.hhs.gov

Carlos CELESTINO
 Counsel
 United States Pharmacopeia
 12601 Twinbrook Parkway
 Rockville, Maryland
 Phone: + 1 301 230 6329
 Fax: + 1 301 998 6798
 E-mail: cmc@usp.org

Lisa CRAIG
 Director, Regulatory Affairs
 Abbott Nutrition
 625 Cleveland Avenue
 Columbus Ohio 43215, USA
 Phone: + 1 614/624-3696
 Fax: + 1 614/727-3696
 E-mail: lisa.craig@abbott.com

Daniel FOLMER
 Chemist
 US Food and Drug Administration
 HFS-265, 5100 Paint Branch Parkway
 College Park, MD 20740, USA
 Phone: + 1 301-436-1274
 Fax: + 1 301-436-2972
 E-mail: daniel.folmer@fda.hhs.gov

Mari KIRrane
 Wine Trade Technical Advisor
 Alcohol & Tobacco Tax & Trade Bureau
 221 Main Street, Suite 1340
 San Francisco, CA, USA
 Phone: + 1 415-625-5793
 Fax: + 1 202-435-7332
 E-mail: Mari.Kirrane@ftb.gov

Carrie MCMAHON
 Consumer Safety Officer
 U.S. Food And Drug Administration
 5100 Paint Branch Parkway, Hfs-255
 College Park, MD 20740, USA
 Phone: + 1 301-436-1202
 Fax: + 1 301-436-2964
 E-mail: carrie.mcmahon@fda.hhs.gov

Jeffrey MOORE
 Scientist, Food Ingredients Standards
 U.S. Pharmacopeia
 12601 Twinbrook Parkway
 Rockville, MD 20852, USA
 Phone: + 1 301-816-8288
 Fax: + 1 301-816-8373
 E-mail: JM@usp.org

Chih-Yung WU
 International Trade Specialist
 USDA Foreign Agriculture Service
 1400 Independence AVE SW
 Washington DC, USA
 Phone: +1 202-720-9058
 Fax: +1 202-690-0677
 E-mail: chih-yung.wu@fas.usda.gov

George PUGH
 Sr. Manager, Food Toxicology
 U.S. Delegation
 One Coca-Cola Plaza, Atlanta, GA
 USA
 Phone: + 1 404-676-3024
 Fax: + 1 404-598-3024
 E-mail: gepugh@na.ko.com

Sean TAYLOR
 Assistant Scientific Director
 The Roberts Group
 1620 I Street NW, Suite 925
 Washington, DC 20006, USA
 Phone: + 1 202 331-2328
 Fax: + 1 202 463-8998
 E-mail: staylor@therobertsgroup.net

Venezuela (Bolivarian Republic of)
Venezuela (République boliviar)
Venezuela (República Bolivariana de)

Ada CELIMAR DELGADO GIL
 Nutricionista -Investigador-Tecnología De Alimentos
 Licenciada En Nutricion Y Dietetica -Investigador En
 Alimentos
 Institute National of Nutritión
 AV. Baralt. Esq. El Carmen, Edificio Institute National of
 Nutrition Piso 3. Direccion Ejecutiva
 Caracas-Distrito Capital (1040), Venezuela
 Phone: + 584123961426, + 584126159539,
 + 582126710814
 Fax: + 582124818254
 E-mail: adacelimar@yahoo.es

Marilyn DI LUCA
 Lic. Nutrición y Dietética-Directora Ejecutiva INN
 Institute National of Nutrición
 (1040) AV. Baralt. Esq. El Carmen, Edificio Institute
 National of Nutrition
 Caracas. Venezuela. Distrito Capital / piso 3. Dirección
 Ejecutiva, Venezuela
 Phone: + 584123663015
 Fax: + 582124832223
 E-mail: mgdiluca@yahoo.com

Jesvs CARPIO
 MSC
 Institute National of Nutrition
 1040, Caracas, Venezuela
 Phone: + 58-426-5819504
 Fax: + 58-212-7066525/+58-212-7065442
 E-mail: jesus_carpio@hotmail.com

Viet Nam
Viet Nam
Viet Nam

Thi Anh DAO HA
 National Institute of Nutrition
 Associate Professor
 48B Tang Bat Ho
 Hanoi, Vietnam
 Phone: + 84-438211413
 Fax: + 84-439717885
 E-mail: haanhdao05@yahoo.com

**INTERNATIONAL NON-GOVERNMENTAL
 ORGANIZATIONS
 ORGANIZATIONS NON-GOUVERNAMENTALES
 INTERNATIONALES
 ORGANIZACIONES INTERNACIONALES NO
 GUBERNAMENTALES**

**AIDGUM (International Association for the
 Development of Natural Gums)**

Gontran DONDAIN
 President
 AIDGUM
 129 Chemin de Croisset
 Rouen 76723, France
 Phone: + 33 2 32 83 18 18
 Fax: + 33 2 32 83 19 19
 E-mail: gdondain@cniworld.com

John LUPIEN
 Scientific Adviser
 AIDGUM
 129 Chemin de Croisset
 Rouen 76723, France
 Phone: + 33 2 32 83 18 18
 Fax: + 33 2 32 83 19 19
 E-mail: john@jrlupien.net

**AMFEP (Association of Manufacturers of Enzyme
 Products)**

Danielle PRAANING
 Chairman of Amfep
 Amfep
 Alexander Fleminglaan 1,
 2613 AX Delft, The Netherlands
 Phone: + 31 15 2793960
 Fax: + 31 152793614
 E-mail: danielle.praaning@dsm.com

Mette Marie LADEGAARD
 Regulatory Affairs Manager
 Novozymes A/S
 Krogshoejvej 36
 DK-2880 Bagsvaerd, Denmark
 Phone: + 45 3073 3077
 Fax: + 45 4498 4647
 E-mail: mml@novozymes.com

**CIAA (Confederation of the Food and Drink Industries
 of the E.U.)**

Michael KNOWLES
 VP, Global Scientific and Regulatory Affairs, The
 Coca-Cola Company
 C.I.A.A. (Confederation of the Food and Drink Industries
 of the E.U.)
 Avenue des Arts 43
 1040 Brussels, Belgium
 Phone: + 32-2-5592710
 Fax: + 32-2-5592378
 E-mail: mknowles@eur.ko.com

CEFIC (European Chemical Industry Council)

Line JENSEN
 Project Assistant
 Cefic
 Av. Van Nieuwenhuysse 4
 1160 Brussels, Belgium
 Phone: + 32 2 676 7334
 E-mail: lje@cefic.be

Marc VERMEULEN
 Cefic Director Foodchain and Protection
 Cefic
 Av. Van Nieuwenhuysse 4
 1160 Brussels, Belgium
 Phone: + 32 2 676 7446
 E-mail: mve@cefic.be

CEFS (Comité Européen des Fabricants de Sucre)

Camille PERRIN
 Scientific & Regulatory Affairs Manager
 CEFS (Comité Européen des Fabricants de Sucre)
 182 avenue de Tervuren
 Brussels, BELGIUM
 Phone: + 32 2 762 07 60
 Fax: + 32 2 771 00 26
 E-mail: camille.perrin@cefs.org

EFEMA (European Food Emulsifier Manufacturers' Association)

Lisa JENSEN
 Regulatory Affairs Manager
 Danisco A/S
 Edwin Rahrs Vej 38
 8220 Brabrand, Denmark
 Phone: +4589435123
 Fax: +4586255169
 E-mail: lisa.jensen@danisco.com

ETA (Enzyme Technical Association)

Huub SCHERES
 Director of Regulatory Affairs, Genencor / DANISCO B.V.
 Archimedesweg 30
 2333 CN Leiden, The Netherlands
 Phone: +31-71-568-6153
 Fax: +31-71-568-6169
 E-mail: huub.scheres@danisco.com

EWF (European Wax Federation)

Alexandra HADJIYIANNI
 165 Boulevard Du Souverain
 1160 Brussels, Belgium
 Phone: +32-2-566 91 31
 Fax: +32-2-566 91 11
 E-mail: alexandra.hadjiyianni@wax.org

IAI (International Aluminium Institute)

Charles JOHNSON
 Director, EH&S
 The Aluminum Association
 New Zealand House, Haymarket
 London SW1Y 4TE, United Kingdom
 Phone: +44 207930 0528; 703-358-2981(US)
 Fax: +44 207321 0183
 E-mail: Bayliss@world-aluminium.org
cjohnson@aluminium.org

IADSA (International Alliance of Dietary/Food Supplement Associations)

Peter BERRY OTTAWAY
 Technical Advisor
 IADSA
 Rue De L'Association 50
 Brussels 1000, Belgium
 Phone: +32 2 2091155
 Fax: +32 2 223 30 64
 E-mail: secretariat@iadsa.be

Muhammad IQMAL BIN ABDULLAH
 Secretariat
 IADSA
 Rue De L'Association 50
 Brussels, Belgium
 Phone: +32 2 209 1155
 Fax: +32 2 223 3064
 E-mail: secretariat@iadsa.be

Xavier LAVIGNE
 Secretariat
 IADSA
 Rue De L'Association 50
 Brussels 1000, Belgium
 Phone: +32 2 2091155
 Fax: +32 2 223 30 64
 E-mail: secretariat@iadsa.be

ICA (International Co-operative Alliance)

Toshiyuki HAYAKAWA
 Staff of Safety Policy Service
 Japanese Consumers' Co-operative Union
 Coop Plaza 3-29-8, Shibuya, Shibuya-ku, Tokyo 150-8913
 Tokyo, Japan
 Phone: +81-3-5778-8109
 Fax: +81-3-5778-8031
 E-mail: toshiyuki.hayakawa@jccu.coop

ICA/IOCCC (International Confectionery Association)

Christopher MAHONY
 Executive Director
 International Confectionery Association
 885 Don Mills Road, Suite 301
 Toronto, Ontario, Canada M3C 1V9
 Phone: +416 510 8034
 Fax: +416 510 8044
 E-mail: cmahony@cmaconline.ca

ICBA (International Council of Beverages Associations)

Paivi JULKUNEN
 Chair, ICBA Committee for Codex
 ICBA (International Council of Beverages Associations)
 c/o American Beverage Association, 1101 Sixteenth Street,
 NW
 Washington, DC, USA
 Phone: +1 202 463 6790
 Fax: +1 202 659 5349
 E-mail: pjulkunen@na.ko.com

Grant SMITH
 Advisor
 ICBA
 c/o American Beverage Association, 1101 Sixteenth Street,
 NW
 Washington, DC, USA
 Phone: +1 202 463 6790
 Fax: +1 202 659 5349
 E-mail: grsmith@na.ko.com

ICGA (International Chewing Gum Association)

Christophe LEPRÊTRE
 Manager, Regulatory & Scientific Affairs
 International Chewing Gum Association
 C/o Keller and Heckman LLP, Avenue Louise, 523, 1050
 Brussels, Belgium
 Phone: +32 2 645 50 78
 Fax: +32 2 645 50 50
 E-mail: lepretre@khlaw.be

John ELDRED
 Chief Representative
 International Chewing Gum Association ICGA
 C/o Keller and Heckman LLP- Shanghai, Suite 3604, the
 Bund Center, Shanghai –
 200002, 222 Yan'an Dong Lu
 Shanghai, China
 Phone: + 86 21 6335 10 00
 Fax: + 86 21 6335 1618
 E-mail: eldred@khlaw.com

Jenny LI
 Paralegal
 International Chewing Gum Association ICGA
 C/o Keller and Heckman LLP- Shanghai, Suite 3604, The
 Bund Center, Shanghai –
 200002, 222 Yan'an Dong Lu
 Shanghai, China
 Phone: + 86 21 6335 10 00
 Fax: + 86 21 6335 1618
 E-mail: li@khlaw.cn

John TAN
 Associate
 International Chewing Gum Association
 C/o Keller and Heckman LLP- Shanghai, Suite 3604, The
 Bund Center, Shanghai –
 200002, 222 Yan'an Dong Lu
 Shanghai, China
 Phone: + 86 21 6335 10 00
 Fax: + 86 21 6335 1618
 E-mail: tan@khlaw.com

Wilfred FENG
 Staff Scientist
 International Chewing Gum Association ICGA
 C/o Keller and Heckman LLP- Shanghai, Suite 3604, The
 Bund Center, Shanghai –
 200002, 222 Yan'an Dong Lu
 Shanghai, China
 Phone: + 86 21 6335 10 00
 Fax: + 86 21 6335 1618
 E-mail: feng@khlaw.com

ICGMA (International Council of Grocery Manufacturers Associations)

Maia JACK
 Manager, Science Policy – Chemical Safety
 Grocery Manufacturers Association
 1350 I (Eye) St, NW, Suite 300
 Washington, D.C., 20005, U.S.A.
 Phone: + 1 202-639-5922
 Fax: + 1 202-639-5991
 E-mail: MJack@gmaonline.org

James HOW
 Food Safety Director
 ICGMA
 25F Nexus Center, No 19A East 3rd Ring Rd
 Beijing, China
 Phone: + 86 10 6587 9500 Ext 527
 Fax: + 86 10 6591 9500
 E-mail: james_how@cargill.com

Stephen CROSSLEY
 Head of Food Safety and Nutrition (Europe)
 Exponent International
 The Lenz, Hornbeam Business Park
 Harrogate, HG2 8RE, United Kingdom
 Phone: 0044(0)1423 853209
 Fax: 0044(0)1423 810431
 E-mail: scrossley@uk.exponent.com

Deborah YUU
 Manager, Regulatory
 General Mills Inc.
 Number One General Mills Boulevard, MS W01-C
 Minneapolis, Minnesota, USA
 Phone: + 1 763-764-5563
 Fax: + 1 763-764-5563
 E-mail: debbie.yuu@genmills.com

IDF/FIL (International Dairy Federation)

Allen SAYLER
 Vice President
 International Dairy Foods Association
 1250 H St. NW, Suite 900
 Washington, DC 20005, USA
 Phone: 202-220-3544
 Fax: 202-331-7820
 E-mail: asayler@idfa.org

Aurélie DUBOIS
 Standards Officer
 International Dairy Federation
 80 Bd A Reyers
 1030 Brussels, BELGIUM
 Phone: + 32 2 706 86 45
 Fax: + 32 2 733 04 13
 E-mail: adubois@fil-idf.org

Meiyan YU
 Secretary of Chinese National Committee IDF
 IDF
 337 Xuefu ND
 Harbin, China
 Phone: + 86-451-86661498
 Fax: + 86-451-86661498
 E-mail: meiyanyu@vip.163.com

IFAC (International Food Additives Council)

Steven BASART
 Senior Consultant
 Kellen Company Beijing
 11F/R 1177 Block A Xiaguangli N. Road – E Third Ring
 Beijing, China
 Phone: + 86 10 5923 1096
 Fax: + 86 10 5923 1090
 E-mail: sbasart@kellencompany.com

Christopher DEMERLIS
 Manager, Regulatory Affairs
 Colorcon, Inc.
 415 Moyer Blvd.
 West Point, Pennsylvania 19486, United States of America
 Phone: + 1 215-661-2766
 Fax: + 1 215-661-2366
 E-mail: cdemerlis@colorcon.com

Richard GREEN
 Director, Regulatory Affairs
 CP Kelco
 2025 E Harbor Dr San Diego, CA 92113
 USA
 Phone: + 1 619-778-3684
 Fax: + 1 619-595-5036
 E-mail: rick.green@cpkelco.com

Russell KEMP
 Vice President, R&D
 Innophos, Inc
 259 Prospect Plains Rd
 Cranbury, NJ 08512, USA
 Phone: + 1 609-366-1222
 Fax: + 1 609-366-1353
 E-mail: russell.kemp@innophos.com

Pierre Paul KIRSCH
 Scientific and Regulatory Advisor To LUBRIZOL
 Lubrizol
 Avenue du Pesage 18/19
 1050 Brussels, Belgium
 Phone: + 32 473974002
 E-mail: kirsch@skynet.be

Lyn NABORS
 President
 International Food Additives Council
 1100 Johnson Ferry Road – Suite 300
 Atlanta, Georgia, USA
 Phone: + 1 404 252-3663
 Fax: + 1 404 252-0774
 E-mail: lnabors@kellencompany.com

Alfons WESTGEEST
 Managing Partner
 Kellen Company Europe
 Avenue Jules Bordet 192
 Brussels, Belgium
 Phone: 011 322 761 1600
 Fax: 911 322 761 1699
 E-mail: awestgeest@kellencompany.com

Xiaohai LIU
 Regulatory Associate
 Shanghai Colorcon Coating Technology Limited
 Chun dong Road 588#
 Shanghai, China 201108
 Phone: + 86-21-54422222*1402
 E-mail: dliu@colorcon.com

IFT (Institute of Food Technologists)

Rodney GRAY
 Vice President Regulatory Affairs
 Martek Biosciences
 6480 Dobbin Road
 Columbia MD 21045, USA
 Phone: + 1 410-740-0081
 Fax: + 1 410-740-2985
 E-mail: rgray@martek.com

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

IFU (International Federation of Fruit Juice Producers)

Hany FARAG
 Vice Chairman, Commission for Legislation
 23, Boulevard des Capucines
 Paris, France
 Phone: + 33 1 47 42 82 80
 Fax: + 33 1 47 42 82 81
 E-mail: ifu@ifu-fruitjuice.com

IGTC (International Glutamate Technical Committee)

Andrew EBERT
 Chairman
 International Glutamate Technical Committee
 7775 North, Spalding Lake Drive
 Sandy Springs Georgia 30350, USA
 Phone: + 1 770 399 6881
 Fax: + 1 404 252 3663
 E-mail: etmnc@bellsouth.net

Takeshi KIMURA
 CEO
 International Glutamate Technical Committee
 1-15-1 Kyobashi
 Atlanta Chuo-ku Tokyo, Japan
 Phone: 8.13525e+010
 Fax: 8.13525e+010
 E-mail: secretariat@e-igt.com

IOFI (International Organization of the Flavour Industry)

Thierry CACHET
 Scientific Director
 IOFI (International Organization of the Flavour Industry)
 Avenue des Arts 6
 Brussels 1210, Belgium
 Phone: + 32 2 214 2050
 Fax: + 32 2 214 2069
 E-mail: secretariat@iofiorg.org

ISDI (International Special Dietary Foods Industries)

Margaret CREEDON
 194 rue de Rivoli
 Paris, France
 Phone: + 33 1 53 45 87 87
 Fax: + 33 1 53 45 87 80
 E-mail: andree.bronner@isdifederation.org

Marinalg International (World Association of Seaweed Processors)

Eunice CUIRLE
 Manager, Global Regulatory Affairs
 FMC Corp./FMC Biopolymer
 Avenue Brugmann 12A-Box 12
 1060 Brussels, Belgium
 Phone: +32 0 2 538 38 25
 Fax: +32 0 2 538 38 26
 E-mail: marinalg@marinalg.org

NATCOL (Natural Food Colours Association)

Karin FELTES
 Global Regulatory Affairs Manager
 DSM Nutritional Products
 PO Box 3255
 CH-4002 Basle, Switzerland
 Phone: + 41 61 815 85 64
 E-mail: karin.feltes@dsm.com

OFCA (Organisation des fabricants de produits celluloseux alimentaires)

George MANSVELD
 Manager Regulatory Affairs EMEA
 OFCA
 Veraartlaan 8
 Rijswijk, 2288GM, Netherlands
 Phone: + 31 704134287
 Fax: + 31 703902715
 E-mail: gmansveld@ashland.com

Chih Chien TSAO
 Manager Regulatory Affairs Asia/Pacific
 OFCA
 Rijswijk, 2288GM, Netherlands
 Phone: +886 2 25002247/+886 932381765
 Fax: +886 2 25044077
 E-mail: chtsao@ashland.com

**UNITED NATIONS AND SPECIALIZED AGENCIES
 NATIONS UNIES ET INSTITUTIONS
 SPÉCIALISÉES
 NACIONES UNIDAS Y ORGANISMOS
 ESPECIALIZADOS**

**Food and Agriculture Organization of the United Nations (FAO)
 Organisation des Nations Unies pour l'alimentation et l'agriculture
 Organización des las Naciones Unidas para la agricultura y la alimentación**

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

**World Health Organization (WHO)
 Organisation Mondiale de la Santé (OMS)
 Organización Mundial de la Salud (OMS)**

Myoengsin CHOI
 Scientist
 Department of Food Safety and Zoonoses
 20, Avenue Appia, CH-1211 Geneva 27
 Switzerland
 Phone: + 41 22 791 1523
 Fax: + 41 22 791 4848
 E-mail: choim@who.int

SECRETARIAT**Joint FAO/WHO Food Standards Programme (Codex Secretariat)**

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

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

Jeronimas MASKELIUNAS
 Food Standards Officer
 Joint FAO/WHO Food Standards Programme
 Viale delle Terme di Caracalla
 00153 Rome, Italy
 Phone: + 39 0657053967
 Fax: + 39 06 57054593
 E-mail: jeronimas.maskeliunas@fao.org

CCFA Secretariat (Chinese Secretariat)

Xiumei LIU
 Head of Secretariat
 Professor
 National Institute of Nutrition and Food Safety, China CDC,
 MOH
 7 Panjiayuan Nanli, Chaoyang District
 Beijing 100021, China
 Phone: +86 10 67770158
 Fax: +86 10 67711813
 E-mail: secretariat@ccfa.cc
xiumeiliu@ccfa.cc

Jianbo ZHANG
 Research Associate
 National Institute of Nutrition and Food Safety, China CDC,
 MOH
 7 Panjiayuan Nanli, Chaoyang District
 Beijing 100021, China
 Phone: + 86 10 87776914
 Fax: + 86 10 67711813
 E-mail: zhjb318@163.com

Lei ZHU
 Research Assistant
 National Institute of Nutrition and Food Safety, China CDC,
 MOH
 7 Panjiayuan Nanli, Chaoyang District
 Beijing 100021, China
 Phone: + 86 10 67791259
 Fax: + 86 10 67711813
 E-mail: zhulei513@163.com

Xuedan MAO
Research Associate
National Institute of Nutrition and Food Safety, China CDC,
MOH
7 Panjiayuan Nanli, Chaoyang District
Beijing 100021, China
Phone: + 86 10 67791259
Fax: + 86 10 67711813
E-mail: maoxuedan@163.com

Lihua ZHU
Research Assistant
National Institute of Nutrition and Food Safety, China CDC,
MOH
7 Panjiayuan Nanli, Chaoyang District
Beijing 100021, China
Phone: +86 10 87776914
Fax: +86 10 67711813
E-mail: zhulihua2011@yahoo.com.cn

Yi SHAO
Research Assistant
National Institute of Nutrition and Food Safety, China CDC,
MOH
7 Panjiayuan Nanli, Chaoyang District
Beijing 100021, China
Phone: + 86 10 67791259
Fax: + 86 10 67711813
E-mail: sy1982bb@yahoo.com.cn

**ACTION REQUIRED AS A RESULT OF CHANGES IN THE ACCEPTABLE DAILY INTAKE
(ADI) STATUS AND OTHER TOXICOLOGICAL
RECOMMENDATIONS ARISING FROM THE 69TH JECFA MEETING**

INS Number	Food additive	41st CCFA Recommendation
	Asparaginase from <i>Aspergillus niger</i> expressed in <i>A. niger</i>	Add to the <i>Inventory of Substances used as Processing Aids</i> (IPA).
1522	Calcium lignosulfonate (40-65)	Request comments/proposals on uses and use levels of calcium lignosulfonate (40-65) for inclusion in the GSFA and/or IPA. Allocate an INS number to calcium lignosulfonate (40-65) (<i>see</i> relevant decision in Agenda Item 7).
243	Ethyl lauroyl arginate	Request comments/proposals on uses and use levels of ethyl lauroyl arginate, for inclusion in the GSFA.
	Phospholipase C expressed in <i>Pichia pastoris</i>	Add to the IPA.
900a	Polydimethylsiloxane	Encourage submission of toxicity studies addressing the specific toxicity issues and actual use levels in foods. Reconsider the provisions for polydimethylsiloxane in the GSFA in the light of the JECFA re-evaluation, tentatively planned in 2010, if necessary.
960	Steviol glycosides	Request comments/proposals on uses and use levels of steviol glycosides, for inclusion in the GSFA.
220 221 222 223 224 225 227 228 539	Sulfites (Dietary exposure assessment) Sulfur dioxide Sodium sulfite Sodium hydrogen sulfite Sodium metabisulfite Potassium metabisulfite Potassium sulfite Calcium hydrogen sulfite Potassium bisulfite Sodium thiosulfate	Request comments/proposals on use levels of sulfites to review adopted and draft provisions in the GSFA. Encourage Members to collect data on the current use of sulfites in food and beverages available in national markets and to investigate whether dietary exposure in some subpopulations exceeds the ADI.

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

COMMITTEE ON PROCESSED FRUIT AND VEGETABLES (24TH SESSION)

DRAFT STANDARD FOR JAMS, JELLIES AND MARMALADES`

(at Step 8 of the Procedure)

	Endorsement Status
<p>4. FOOD ADDITIVES</p> <p>Only those food additive classes listed below are technologically justified and may be used in products covered by this Standard. Within each additive class only those food additives listed below, or referred to, may be used and only for the functions, and within limits, specified.</p> <p>4.1 Acidity regulators, antifoaming agents, firming agents, preservatives and thickeners used in accordance with Table 3 of the Codex <i>General Standard for Food Additives</i> (CODEX STAN 192-1995) are acceptable for use in foods conforming to this Standard.</p>	Endorsed

4.2 ACIDITY REGULATORS

INS No.	Name of the Food Additive	Maximum Level	Endorsement Status
334; 335(i), (ii); 336(i), (ii); 337	Tartrates	3,000 mg/kg	Endorsed

4.3 ANTIFOAMING AGENTS

INS No.	Name of the Food Additive	Maximum Level	Endorsement Status
900a	Polydimethylsiloxane	10 mg/kg	Endorsed

4.4 Colours

INS No.	Name of the Food Additive	Maximum Level	Endorsement Status
100(i)	Curcumin	500 mg/kg	Endorsed
101(i), (ii)	Riboflavins	200 mg/kg	Endorsed
104	Quinoline Yellow	100 mg/kg	Endorsed
110	Sunset Yellow FCF	300 mg/kg	Endorsed
120	Carmines	200 mg/kg	Endorsed
124	Ponceau 4R (Cochineal Red A)	100 mg/kg	Endorsed
129	Allura Red	100 mg/kg	Endorsed
133	Brilliant Blue FCF	100 mg/kg	Endorsed
140	Chlorophylls	GMP	Endorsed
141(i), (ii)	Chlorophylls and Chlorophyllins, Copper Complexes	200 mg/kg	Endorsed
143	Fast Green FCF	400 mg/kg	Endorsed
150a	Caramel I-Plain	GMP	Endorsed
150b	Caramel II Caustic Sulfite Process	80,000 mg/kg	Endorsed
150c	Caramel III – Ammonia Process	80,000 mg/kg	Endorsed
150d	Caramel IV – Sulfite Ammonia Process	1,500 mg/kg	Endorsed

INS No.	Name of the Food Additive	Maximum Level	Endorsement Status
160a(i), a(iii), e, f	Carotenoids	500 mg/kg singly or in combination	Endorsed (with editorial amendment to specifically list the names of the four carotenoids) and to refer that the ML for the four carotenoids should be considered singly or in combination
160a(i)	beta-Carotenes (synthetic)		
160a(iii)	beta-Carotenes (<i>Blakeslea trispora</i>)		
160e	beta-apo-8'-Carotenal		
160f	beta-apo-8'-Carotenoic acid, ethyl esters		
160a(ii)	Carotenes, Beta- (Vegetable)	1,000 mg/kg	Endorsed
160d(i), 160d(iii)	Lycopenes	100 mg/kg	Endorsed
161b(i)	Lutein from <i>Tagetes erecta</i>	100 mg/kg	Endorsed
162	Beet Red	GMP	Endorsed
163(ii)	Grape Skin Extract	500 GMP	Endorsed at 500 mg/kg
172(i)-(iii)	Iron Oxides	200 mg/kg	Endorsed

4.5 Preservatives

INS No.	Name of the Food Additive	Maximum Level	Endorsement Status
200-203	Sorbates	1,000 mg/kg	Endorsed
210-213	Benzoates	1,000 mg/kg	Endorsed
220-225, 227, 228, 539	Sulfites	50 mg/kg as residual SO ₂ in the end product, except when made with sulfited fruit when a maximum level of 100 mg/kg is permitted in the end product.	Endorsed

	Endorsement Status
<p>4.6 FLAVOURINGS</p> <p>The following flavourings are acceptable for use in foods conforming to this Standard when used in accordance with good manufacturing practices and in compliance with the Guidelines for the Use of Flavourings (CAC/GL 66-2008): natural flavouring substances that are extracted from the named fruits in the respective product; natural mint flavour; natural cinnamon flavour; vanillin, vanilla or vanilla extracts.</p>	Endorsed (with addition of reference to the <i>Guidelines for the Use of Flavourings (CAC/GL 66/2008)</i>)

DRAFT STANDARD FOR CERTAIN CANNED VEGETABLES

General Provisions

(at Step 8 of the Procedure)

	Endorsement Status
<p>4. FOOD ADDITIVES</p> <p>Only those food additive classes listed below and in the corresponding Annexes are technologically justified and may be used in products covered by this Standard. Within each additive class only those food additives listed below and in the corresponding Annexes, or referred to, may be used and only for the functions, and within limits, specified.</p> <p>4.1 Acidity regulators, colours, colour retention agents and calcium salts of firming agents used in accordance with Table 3 of the Codex General Standard for Food Additives (CODEX STAN 192-1995) are acceptable for use in foods conforming to this standard.</p>	Endorsed

4.2 COLOURS

INS No.	Name of the Food Additive	Maximum Level	Endorsement Status
102	Tartrazine	100 mg/kg	Endorsed
133	Brilliant Blue FCF	20 mg/kg	Endorsed
143	Fast Green FCF	200 mg/kg	Endorsed
150(c)	Caramel III-Ammonia Process	GMP	Not Endorsed
150(d)	Caramel IV- Sulfite Ammonia Process	50 000 GMP	Endorsed at 50000 mg/kg

4.3 COLOUR RETENTION AGENTS

INS No.	Name of the Food Additive	Maximum Level	Endorsement Status
385, 386	Ethylene Diamine Tetra Acetates		Endorsed (with editorial amendment to specifically list the names of the two EDTAs)
385	Calcium disodium ethylene diamine tetra acetate	365 mg/kg Singly or in combination	
386	Disodium ethylene diamine tetra acetate		
512	Stannous Chloride	25 mg/kg calculated as tin. Should not be added to foods in uncoated tin cans.	

PROPOSED DRAFT ANNEX ON SWEET CORN

(at Step 5/8 of the Procedure)

4 FOOD ADDITIVES

4.1 THICKENERS (for creamed corn only)

INS No.	Name of the Food Additive	Maximum Level	Endorsement Status
1400	Dextrins, roasted starch	GMP	Endorsed
1401	Acid-treated starch		Endorsed
1402	Alkaline-treated starch		Endorsed
1403	Bleached starch		Endorsed
1404	Oxidized starch		Endorsed
1405	Starches, enzyme treated		Endorsed
1410	Monostarch phosphate		Endorsed
1412	Distarch phosphate		Endorsed
1413	Phosphated distarch Phosphated distarch phosphate		Endorsed (with editorial amendment to the name of the food additive)
1414	Acetylated distarch phosphate		Endorsed
1420	Starch acetate		Endorsed
1422	Acetylated distarch adipate		Endorsed
1440	Hydroxypropyl starch		Endorsed
1442	Hydroxypropyl distarch phosphate		Endorsed
1450	Starch sodium octenyl Starch sodium octenyl succinate		Endorsed (with editorial amendment to the name of the food additive)
1451	Acetylated oxidized starch		Endorsed

COMMITTEE ON NUTRITION AND FOODS FOR SPECIAL DIETARY USES (30TH SESSION)**DRAFT ADVISORY LIST OF NUTRIENT COMPOUNDS FOR USE IN FOODS FOR SPECIAL DIETARY USE BY INFANTS AND YOUNG CHILDREN****(at Step 8 of the Procedure)****SECTION D: ADVISORY LIST OF FOOD ADDITIVES FOR SPECIAL NUTRIENT FORMS**

	INS No.	Name of the Food Additive	Maximum Level in Ready-to-use Food for infants and young children (mg/kg)	Endorsement Status
(a)	414	Gum arabic (gum acacia)	10	Endorsed as a carrier

FAO/WHO COORDINATING COMMITTEE ASIA (16TH SESSION)**DRAFT REGIONAL STANDARD FOR GOCHUJANG****(at Step 8 of the Procedure)****4. FOOD ADDITIVES**

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

4.4 ACIDITY REGULATOR

INS No	Name of Food Additives	Maximum level	Endorsement Status
339(i)	Monosodium orthophosphate	5000 mg/kg as phosphorus, singly or in combination	Endorsed by 39 th CCFA
339(ii)	Disodium orthophosphate		
340(i)	Monopotassium orthophosphate		
340(ii)	Dipotassium orthophosphate		
452(i)	Sodium polyphosphates		Endorsed
452(ii)	Potassium polyphosphates		

PROPOSED DRAFT REGIONAL STANDARD FOR FERMENTED SOYBEAN PASTE**(at Step 5/8 of the Procedure)**

	Endorsement Status
4. FOOD ADDITIVES Acidity regulators, antioxidants, colours, flavours enhancers, preservatives, stabilizers and sweeteners listed in Table 3 of the <i>Codex General Standard for Food Additives</i> (CODEX STAN 192-1995) are acceptable for use in food conforming to this standard.	Endorsed

4.1 ACIDITY REGULATORS

INS No.	Name of Food Additive	Maximum Level	Endorsement Status
336(i)	Monopotassium tartrate	Limited by GMP	Not Endorsed (maximum level should be numeric)

4.2 ANTIOXIDANTS

INS No.	Name of Food Additive	Maximum Level	Endorsement Status
539	Sodium thiosulfate	30 mg/kg, as sulfur dioxide	Endorsed

4.3 COLOURS

INS No.	Name of Food Additive	Maximum Level	Endorsement Status
101(i)	Riboflavin, synthetic	10 mg/kg	Endorsed

4.4 PRESERVATIVES

INS No.	Name of Food Additive	Maximum Level	Endorsement Status
200	Sorbic acid	1000 mg/kg as sorbic acid, singly or in combination	Endorsed
202	Potassium sorbate		Endorsed
203	Calcium sorbate		Endorsed
210	Benzoic acid	1000 mg/kg as benzoic acid, singly or in combination	Endorsed
211	Sodium benzoate		Endorsed
212	Potassium benzoate		Endorsed

4.5 SWEETENERS

INS No.	Name of Food Additive	Maximum Level	Endorsement Status
950	Acesulfame potassium	350 mg/kg	Endorsed
954 954(iv)	Sodium saccharin	200 mg/kg	Endorsed (with editorial amendment to the INS no.)

4.6 PROCESSING AIDS

INS No.	Name of Processing Aid	Endorsement Status
1101(i)	Protease	Endorsed (with deletion of INS no.)
	Hemicellulase	Endorsed
1104	Lipase	Endorsed (with deletion of INS no.)
472c	Citric and fatty acid esters of glycerol	Endorsed
270	Lactic acid	Endorsed
452(i)	Sodium polyphosphates, glassy	Endorsed
452(ii)	Potassium polyphosphates	Endorsed

PROPOSED DRAFT REGIONAL STANDARD FOR EDIBLE SAGO FLOUR

(at Step 5 of the Procedure)

	Endorsement Status
4. FOOD ADDITIVES Flour treatment agents used in accordance with Tables 1 and 2 of the Codex <i>General Standard for Food Additives</i> (CODEX STAN 192-1995) in food category 06.2.1 “flours” are acceptable for use in foods conforming to this standard.	Endorsed subject to clarification of applicability of food category 06.2.1 to sago flour.

or

4.1 FLOUR TREATMENT AGENTS

INS	Name of Additive	Maximum Level	Endorsement Status
220	Sulfur dioxide	200 mg/kg as residual SO ₂	Endorsed
221	Sodium sulfite		Endorsed
222	Sodium hydrogen sulfite		Endorsed
223	Sodium metabisulfite		Endorsed
224	Potassium metabisulfite		Endorsed
225	Potassium sulfite		Endorsed
227	Calcium hydrogen sulfite		Endorsed
228	Potassium bisulfite		Endorsed
539	Sodium thiosulfate		Endorsed
925	Chlorine		2 500 mg/kg (treatment level)
926	Chlorine dioxide	2 500 mg/kg (treatment level)	Not Endorsed
927a	Azodicarbonamide	45 mg/kg	Endorsed
928	Benzoyl peroxide	75 mg/kg	Endorsed
1100	<i>alpha</i> -Amylase from <i>Aspergillus oryzae</i> var. <i>alpha</i> -Amylase from <i>Aspergillus oryzae</i> var.	GMP	Endorsed (with editorial amendment to the name of the food additive)
1101(i)	Protease	GMP	Endorsed

CODEX COMMITTEE ON FATS AND OILS (21ST SESSION)

All provisions are endorsed as proposed by the 21st CCFO (see Annex to CX/FA 09/41/2 Add.1).

CODEX GENERAL STANDARD FOR FOOD ADDITIVES
DRAFT AND PROPOSED DRAFT FOOD ADDITIVE PROVISIONS
(for adoption at Step 8 and 5/8 of the Procedure)¹

ALLURA RED AC

Allura red AC

INS: 129

Function: colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	300 mg/kg	52 & 161	8	
01.6.2.2	Rind of ripened cheese	100 mg/kg		8	
01.6.4	Processed cheese	100 mg/kg	161	8	
01.6.5	Cheese analogues	100 mg/kg	3	5/8	
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	300 mg/kg	161	8	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	300 mg/kg	161	8	
03.0	Edible ices, including sherbet and sorbet	150 mg/kg		8	
04.1.2.5	Jams, jellies, marmelades	100 mg/kg	161	8	
04.1.2.7	Candied fruit	300 mg/kg	161	8	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	300 mg/kg	161 & 182	8	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	300 mg/kg	161	8	
04.1.2.11	Fruit fillings for pastries	300 mg/kg	161	8	
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	300 mg/kg	161	8	
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	200 mg/kg	161	8	
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	92 & 161	8	
05.1.3	Cocoa-based spreads, including fillings	300 mg/kg	161	8	
05.1.4	Cocoa and chocolate products	300 mg/kg	183	8	
05.1.5	Imitation chocolate, chocolate substitute products	300 mg/kg		8	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg		8	
05.3	Chewing gum	300 mg/kg		8	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	300 mg/kg		8	
06.3	Breakfast cereals, including rolled oats	300 mg/kg		8	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	300 mg/kg		8	
07.1.2	Crackers, excluding sweet crackers	300 mg/kg	161	8	
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	300 mg/kg	161	8	

¹ Draft and proposed draft food additive provisions that are replacing currently adopted provisions of the GSFA are grey highlighted

ALLURA RED AC

Function: colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	300 mg/kg	161	8	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	25 mg/kg	161	8	
08.4	Edible casings (e.g., sausage casings)	300 mg/kg	16	8	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and	300 mg/kg	95	8	
09.2.4.1	Cooked fish and fish products	300 mg/kg	95	8	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg		8	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	22	8	
09.3.3	Salmon substitutes, caviar, and other fish roe products	300 mg/kg		8	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	300 mg/kg		8	
10.1	Fresh eggs	100 mg/kg	4	5/8	
10.4	Egg-based desserts (e.g., custard)	300 mg/kg	161	8	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	300 mg/kg	161	8	
12.2.2	Seasonings and condiments	300 mg/kg		8	
12.4	Mustards	300 mg/kg		8	
12.5	Soups and broths	300 mg/kg	161	8	
12.6	Sauces and like products	300 mg/kg		8	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg		8	
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg		8	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	300 mg/kg		8	
13.6	Food supplements	300 mg/kg		8	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	300 mg/kg	127 & 161	8	
14.2.2	Cider and perry	200 mg/kg		8	
14.2.4	Wines (other than grape)	200 mg/kg		8	
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	300 mg/kg		8	
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	200 mg/kg		8	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg	161	8	
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg		8	

AMMONIUM SALTS OF PHOSPHATIDIC ACID

Ammonium salts of phosphatidic acid INS: 442

Function: emulsifier, stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	10000 mg/kg	97	8	
05.1.4	Cocoa and chocolate products	10000 mg/kg		8	
05.1.5	Imitation chocolate, chocolate substitute products	10000 mg/kg		8	

ASCORBYL ESTERS

Ascorbyl palmitate INS: 304 Ascorbyl stearate INS: 305
Function: antioxidant

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
13.1.1	Infant formulae	10 mg/kg	15, 72 & L	8	
13.1.2	Follow-up formulae	50 mg/kg	15 & 72	8	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	500 mg/kg	10	5/8	

ASPARTAME

Aspartame INS: 951
Function: flavour enhancer, sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
12.5	Soups and broths	1200 mg/kg	161 & T	8	

ASPARTAME-ACESULFAME SALT

Aspartame-acesulfame salt INS: 962
Function: sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	350 mg/kg	113 & 161	5/8	
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	350 mg/kg	113 & 161	5/8	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	350 mg/kg	113 & 161	5/8	
04.1.2.4	Canned or bottled (pasteurized) fruit	350 mg/kg	113 & 161	5/8	
04.1.2.5	Jams, jellies, marmelades	1000 mg/kg	119 & 161	5/8	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	350 mg/kg	113 & 161	5/8	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	350 mg/kg	113 & 161	5/8	
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	200 mg/kg	113 & 161	5/8	
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	350 mg/kg	113 & 161	5/8	
05.1.5	Imitation chocolate, chocolate substitute products	500 mg/kg	113 & 161	5/8	
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	1000 mg/kg	77 & 113	5/8	
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	113	5/8	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	113	5/8	
13.4	Dietetic formulae for slimming purposes and weight reduction	450 mg/kg	113	5/8	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	450 mg/kg	113	5/8	

BRILLIANT BLUE FCF

Brilliant blue FCF

INS: 133

Function: colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.6.5	Cheese analogues	100 mg/kg	3	5/8	
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg	161	8	
04.1.2.5	Jams, jellies, marmelades	100 mg/kg	161	8	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	100 mg/kg	161	8	
04.1.2.7	Candied fruit	100 mg/kg	161	8	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	100 mg/kg	161 & 182	8	
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	500 mg/kg	161	8	
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	200 mg/kg	161	8	
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	100 mg/kg	92 & 161	8	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	100 mg/kg	92 & 161	5/8	
05.1.3	Cocoa-based spreads, including fillings	100 mg/kg	161	8	
05.1.4	Cocoa and chocolate products	100 mg/kg	183	8	
05.1.5	Imitation chocolate, chocolate substitute products	100 mg/kg		8	
07.1	Bread and ordinary bakery wares	100 mg/kg	161	8	
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	200 mg/kg	161	8	
08.0	Meat and meat products, including poultry and game	100 mg/kg	4 & 16	8	
09.2.4.1	Cooked fish and fish products	100 mg/kg	95	8	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	100 mg/kg		8	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg	22	8	
12.2.2	Seasonings and condiments	100 mg/kg		8	
12.4	Mustards	100 mg/kg		8	
12.5	Soups and broths	50 mg/kg		8	
12.6	Sauces and like products	100 mg/kg		8	

CARAMEL III - AMMONIA PROCESS

Caramel III - ammonia process

INS: 150c

Function: colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	2000 mg/kg	52	5/8	
01.3.2	Beverage whiteners	1000 mg/kg		5/8	

CARMEL III – AMMONIA PROCESS

Function: colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
05.1.5	Imitation chocolate, chocolate substitute products	50000 mg/kg		8	
06.3	Breakfast cereals, including rolled oats	50000 mg/kg	AA	5/8	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	50000 mg/kg		5/8	
06.6	Batters (e.g., for breading or batters for fish or poultry)	50000 mg/kg		5/8	
06.7	Pre-cooked or processed rice products, including rice cakes (Oriental type only)	50000 mg/kg		5/8	
07.1.2	Crackers, excluding sweet crackers	50000 mg/kg	161	5/8	
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	50000 mg/kg	161	5/8	
07.1.4	Bread-type products, including bread stuffing and bread crumbs	50000 mg/kg	161	5/8	
07.1.5	Steamed breads and buns	50000 mg/kg	161	5/8	
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	50000 mg/kg	161	5/8	
08.0	Meat and meat products, including poultry and game	GMP	3, 4 & 16	8	2009r
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	30000 mg/kg		5/8	
15.0	Ready-to-eat savouries	10000 mg/kg		5/8	

CARMEL IV - SULFITE AMMONIA PROCESS

Caramel IV - sulfite ammonia process INS: 150d

Function: colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.3.2	Beverage whiteners	1000 mg/kg		5/8	
01.4.4	Cream analogues	5000 mg/kg		5/8	
01.5.2	Milk and cream powder analogues	5000 mg/kg		5/8	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	20000 mg/kg		5/8	
04.2.2	Processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts	50000 mg/kg	92 & 161	5/8	
08.0	Meat and meat products, including poultry and game	GMP	3, 4 & 16	8	2009r
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	30000 mg/kg	95	5/8	
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	30000 mg/kg	95	5/8	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	30000 mg/kg	95	5/8	
10.2	Egg products	20000 mg/kg	161	5/8	
10.3	Preserved eggs, including alkaline, salted, and canned eggs	20000 mg/kg		5/8	
10.4	Egg-based desserts (e.g., custard)	20000 mg/kg		5/8	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	20000 mg/kg		5/8	
13.4	Dietetic formulae for slimming purposes and weight reduction	20000 mg/kg		5/8	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	20000 mg/kg		5/8	
13.6	Food supplements	20000 mg/kg		5/8	

CARMEL IV – SULFITE AMMONIA PROCESS

Function: colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	50000 mg/kg		5/8	
14.2.2	Cider and perry	1000 mg/kg		8	2009r
14.2.4	Wines (other than grape)	1000 mg/kg		8	2009r
14.2.5	Mead	1000 mg/kg		8	
15.0	Ready-to-eat savouries	10000 mg/kg		5/8	

CARMINES

Carmines INS: 120

Function: colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
15.3	Snacks - fish based	200 mg/kg	178	5/8	

CAROTENES, BETA- (VEGETABLE)

beta-Carotenes (vegetable) INS: 160a(ii)

Function: colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
04.1.2.11	Fruit fillings for pastries	100 mg/kg	180	8	
09.2.4.1	Cooked fish and fish products	1000 mg/kg	95	5/8	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	100 mg/kg	180	5/8	

CAROTENOIDS

beta-Carotenes (synthetic) INS: 160a(i) beta-Carotenes (Blakeslea trispora) INS: 160a(iii)

beta-apo-8'-Carotenal INS: 160e beta-apo-8'-Carotenoic acid, methyl or ethyl ester INS: 160f

Function: colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	150 mg/kg	52	8	
01.6.2.1	Ripened cheese, includes rind	100 mg/kg	180	8	
01.6.2.2	Rind of ripened cheese	500 mg/kg	180	5/8	
01.6.2.3	Cheese powder (for reconstitution; e.g., for cheese sauces)	100 mg/kg	180	5/8	
01.6.4	Processed cheese	100 mg/kg	180	8	
01.6.5	Cheese analogues	200 mg/kg	180	5/8	
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	100 mg/kg	180	8	
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	200 mg/kg	180	8	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	150 mg/kg	180	8	
03.0	Edible ices, including sherbet and sorbet	200 mg/kg	180	8	
04.1.2.3	Fruit in vinegar, oil, or brine	1000 mg/kg		5/8	
04.1.2.5	Jams, jellies, marmelades	200 mg/kg		8	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		8	
04.1.2.7	Candied fruit	200 mg/kg		8	

CAROTENOIDS

Function: colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	100 mg/kg	161, 180 & 182	8	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg		8	
04.1.2.10	Fermented fruit products	500 mg/kg		5/8	
04.1.2.11	Fruit fillings for pastries	100 mg/kg	180	8	
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	1000 mg/kg	161	5/8	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	50 mg/kg	180	5/8	
05.1.5	Imitation chocolate, chocolate substitute products	100 mg/kg	180	8	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	100 mg/kg	180	8	
05.3	Chewing gum	100 mg/kg	180	8	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	100 mg/kg	180	8	
06.3	Breakfast cereals, including rolled oats	200 mg/kg		8	
06.4.3	Pre-cooked pastas and noodles and like products	1200 mg/kg	153 & 180	5/8	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	150 mg/kg	180	8	
06.6	Batters (e.g., for breading or batters for fish or poultry)	500 mg/kg		8	
07.1.2	Crackers, excluding sweet crackers	1000 mg/kg		5/8	
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	100 mg/kg	180	8	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg	95	8	
10.4	Egg-based desserts (e.g., custard)	150 mg/kg		8	
12.2.2	Seasonings and condiments	500 mg/kg		8	
12.4	Mustards	300 mg/kg		8	
12.5	Soups and broths	300 mg/kg		8	
12.6	Sauces and like products	500 mg/kg		8	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	50 mg/kg	180	5/8	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg	180	8	
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg	180	8	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	300 mg/kg	180	8	
13.6	Food supplements	300 mg/kg	180	8	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	100 mg/kg		8	
14.2.2	Cider and perry	200 mg/kg	180	8	
14.2.4	Wines (other than grape)	200 mg/kg		8	
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	200 mg/kg		8	

CAROTENOIDS

Function: colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	200 mg/kg		8	
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg	180	8	

CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES

Chlorophylls, copper complexes INS: 141(i) Chlorophyllin copper complexes, sodium and potassium salts INS: 141(ii)

Function: colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	50 mg/kg	52 & M	5/8	
01.6.1	Unripened cheese	50 mg/kg	161	5/8	
01.6.2.1	Ripened cheese, includes rind	15 mg/kg		8	
01.6.2.2	Rind of ripened cheese	75 mg/kg		5/8	
01.6.2.3	Cheese powder (for reconstitution; e.g., for cheese sauces)	50 mg/kg		5/8	
01.6.4.2	Flavoured processed cheese, including containing fruit, vegetables, meat, etc.	50 mg/kg		5/8	
01.6.5	Cheese analogues	50 mg/kg		5/8	
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	500 mg/kg		5/8	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	500 mg/kg		5/8	
03.0	Edible ices, including sherbet and sorbet	500 mg/kg		5/8	
04.1.2.5	Jams, jellies, marmelades	200 mg/kg	161	8	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	150 mg/kg		8	
04.1.2.7	Candied fruit	250 mg/kg		5/8	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg		8	
05.1.2	Cocoa mixes (syrups)	6.4 mg/kg	62 & 161	5/8	
05.1.3	Cocoa-based spreads, including fillings	6.4 mg/kg	62 & 161	5/8	
05.1.4	Cocoa and chocolate products	700 mg/kg	183	8	
05.1.5	Imitation chocolate, chocolate substitute products	700 mg/kg		8	
05.2.1	Hard candy	700 mg/kg		8	
05.2.2	Soft candy	100 mg/kg		8	
05.2.3	Nougats and marzipans	100 mg/kg		8	
05.3	Chewing gum	700 mg/kg		8	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	100 mg/kg		5/8	
06.4.3	Pre-cooked pastas and noodles and like products	100 mg/kg	153	5/8	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	75 mg/kg		5/8	
07.1.4	Bread-type products, including bread stuffing and bread crumbs	6.4 mg/kg	62 & 161	5/8	
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	75 mg/kg		5/8	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and	40 mg/kg	95	5/8	
09.2.4.1	Cooked fish and fish products	30 mg/kg	62 & 95	8	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	40 mg/kg	95	8	

CHLOROPHYLLS AND CHLOROPHYLLINS,

Function: colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg		5/8	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	40 mg/kg	16	5/8	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	40 mg/kg	16	5/8	
09.3.3	Salmon substitutes, caviar, and other fish roe products	200 mg/kg		5/8	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	75 mg/kg	95	5/8	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	95	8	
10.4	Egg-based desserts (e.g., custard)	300 mg/kg	2	5/8	
12.2.2	Seasonings and condiments	500 mg/kg		5/8	
12.4	Mustards	500 mg/kg		8	
12.5	Soups and broths	400 mg/kg	127	8	
12.6	Sauces and like products	100 mg/kg		5/8	
13.6	Food supplements	500 mg/kg	3	8	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	300 mg/kg		8	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	350 mg/kg		5/8	
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg		5/8	
15.3	Snacks - fish based	350 mg/kg		5/8	

ERYTHROSINE

Erythrosine INS: 127

Function: colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	300 mg/kg	52	8	
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	300 mg/kg		8	
02.1.3	Lard, tallow, fish oil, and other animal fats	300 mg/kg		5/8	
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	300 mg/kg		8	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	300 mg/kg		8	
03.0	Edible ices, including sherbet and sorbet	300 mg/kg		8	
04.1.2.4	Canned or bottled (pasteurized) fruit	300 mg/kg	54 & 161	8	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	300 mg/kg	161	8	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	300 mg/kg	161 & 182	8	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	300 mg/kg	161	8	
04.1.2.11	Fruit fillings for pastries	300 mg/kg	161	8	

ERYTHROSINE

Function: colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
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	300 mg/kg	161	8	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	300 mg/kg	161	5/8	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg		8	
05.3	Chewing gum	100 mg/kg		8	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	300 mg/kg		8	
06.3	Breakfast cereals, including rolled oats	300 mg/kg		8	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	300 mg/kg		8	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	300 mg/kg		8	
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)	300 mg/kg		8	
13.6	Food supplements	300 mg/kg		8	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	300 mg/kg		8	

FAST GREEN FCF

Fast green FCF

INS: 143

Function: colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	100 mg/kg		8	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	100 mg/kg	161	8	
04.1.2.7	Candied fruit	100 mg/kg	161	8	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	100 mg/kg	161 & 182	8	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	100 mg/kg	161	8	
04.1.2.11	Fruit fillings for pastries	100 mg/kg	161	8	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	100 mg/kg	161	5/8	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	100 mg/kg		8	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	100 mg/kg		8	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	100 mg/kg	161	8	
07.0	Bakery wares	100 mg/kg	161	8	
08.1	Fresh meat, poultry, and game	100 mg/kg	3, 4 & 16	5/8	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	100 mg/kg	3 & 4	5/8	
08.4	Edible casings (e.g., sausage casings)	100 mg/kg	3 & 4	5/8	

FAST GREEN FCF

Function: colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg	95	8	
10.4	Egg-based desserts (e.g., custard)	100 mg/kg		8	
12.2.2	Seasonings and condiments	100 mg/kg		8	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	100 mg/kg		8	
13.6	Food supplements	600 mg/kg		8	

GRAPE SKIN EXTRACT

Grape skin extract

INS: 163(ii)

Function: colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	150 mg/kg	52 & 181	5/8	
01.6.2.2	Rind of ripened cheese	1000 mg/kg		5/8	
01.6.4.2	Flavoured processed cheese, including containing fruit, vegetables, meat, etc.	1000 mg/kg		5/8	
01.6.5	Cheese analogues	1000 mg/kg		5/8	
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	200 mg/kg	181	8	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	200 mg/kg	181	5/8	
04.1.2.3	Fruit in vinegar, oil, or brine	1500 mg/kg	161	5/8	
04.1.2.5	Jams, jellies, marmelades	500 mg/kg	161 & 181	5/8	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg	161 & 181	8	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	500 mg/kg	161 & 181	5/8	
04.1.2.10	Fermented fruit products	500 mg/kg	161 & 181	5/8	
04.1.2.11	Fruit fillings for pastries	500 mg/kg	161 & 181	5/8	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	100 mg/kg	161 & 181	5/8	
05.1.5	Imitation chocolate, chocolate substitute products	200 mg/kg	181	5/8	
05.3	Chewing gum	500 mg/kg	181	8	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg	181	5/8	
08.4	Edible casings (e.g., sausage casings)	5000 mg/kg		5/8	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and	GMP	16 & 95	8	
09.2.4.1	Cooked fish and fish products	500 mg/kg	95	5/8	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg	16 & 95	5/8	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg	22	5/8	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	16	5/8	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	1500 mg/kg	16	5/8	
09.3.3	Salmon substitutes, caviar, and other fish roe products	1500 mg/kg		5/8	

GRAPE SKIN EXTRACT

Function: colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	1500 mg/kg	16	5/8	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	1500 mg/kg	16	5/8	
10.4	Egg-based desserts (e.g., custard)	200 mg/kg	181	5/8	
12.4	Mustards	200 mg/kg	181	5/8	
12.5	Soups and broths	500 mg/kg	181	5/8	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	300 mg/kg	181	5/8	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	300 mg/kg	181	5/8	
12.6.3	Mixes for sauces and gravies	300 mg/kg	181	5/8	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	1500 mg/kg		5/8	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	250 mg/kg	181	5/8	
13.4	Dietetic formulae for slimming purposes and weight reduction	250 mg/kg	181	5/8	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	250 mg/kg	181	5/8	
13.6	Food supplements	500 mg/kg	181	5/8	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	300 mg/kg	181	8	
14.2.2	Cider and perry	300 mg/kg	181	5/8	
14.2.4	Wines (other than grape)	300 mg/kg	181	5/8	
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	300 mg/kg	181	5/8	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	500 mg/kg	181	5/8	
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	300 mg/kg	181	5/8	

HYDROXYBENZOATES, PARA-

Ethyl para-hydroxybenzoate

INS: 214

Methyl para-hydroxybenzoate

INS: 218

Function: preservative

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.6.5	Cheese analogues	500 mg/kg	27	8	
05.1.5	Imitation chocolate, chocolate substitute products	300 mg/kg	27	8	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	300 mg/kg	27	5/8	

INDIGOTINE (INDIGO CARMINE)

Indigotine (Indigo carmine)

INS: 132

Function: colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	300 mg/kg	52	8	
01.6.1	Unripened cheese	200 mg/kg	3	5/8	
01.6.2.2	Rind of ripened cheese	100 mg/kg		8	
01.6.4.2	Flavoured processed cheese, including containing fruit, vegetables, meat, etc.	100 mg/kg		5/8	
01.6.5	Cheese analogues	200 mg/kg	3 & 161	5/8	
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	150 mg/kg		8	
02.1.3	Lard, tallow, fish oil, and other animal fats	300 mg/kg	161	5/8	
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	300 mg/kg	161	8	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	150 mg/kg		8	
03.0	Edible ices, including sherbet and sorbet	150 mg/kg		8	
04.1.2.5	Jams, jellies, marmelades	300 mg/kg	161	8	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	300 mg/kg	161	8	
04.1.2.7	Candied fruit	200 mg/kg	161	8	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	150 mg/kg	161 & 182	8	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg	161	8	
04.1.2.11	Fruit fillings for pastries	150 mg/kg	161	8	
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	150 mg/kg	161	8	
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	92 & 161	8	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	300 mg/kg	161	5/8	
05.1.4	Cocoa and chocolate products	450 mg/kg	183	8	
05.1.5	Imitation chocolate, chocolate substitute products	300 mg/kg		8	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg		8	
05.3	Chewing gum	300 mg/kg		8	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	300 mg/kg		8	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	150 mg/kg		8	
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	200 mg/kg	161	8	
09.1.1	Fresh fish	300 mg/kg	4, 16 & 50	8	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and	300 mg/kg	95	8	
09.2.4.1	Cooked fish and fish products	300 mg/kg	95	8	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg	16	8	

INDIGOTINE (INDIGO CARMINE)

Function: colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	22 & 161	8	
09.3.3	Salmon substitutes, caviar, and other fish roe products	300 mg/kg		8	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	300 mg/kg	161	8	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg		8	
10.1	Fresh eggs	300 mg/kg	4 & 161	5/8	
10.4	Egg-based desserts (e.g., custard)	300 mg/kg	161	8	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	300 mg/kg	161	8	
12.2.2	Seasonings and condiments	300 mg/kg		8	
12.4	Mustards	300 mg/kg		8	
12.5	Soups and broths	50 mg/kg		8	
12.6	Sauces and like products	300 mg/kg		8	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg		8	
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg		8	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	300 mg/kg		8	
13.6	Food supplements	300 mg/kg		8	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	100 mg/kg		8	
14.2.2	Cider and perry	200 mg/kg		8	
14.2.4	Wines (other than grape)	200 mg/kg		8	
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	300 mg/kg		8	
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	200 mg/kg		8	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg		8	
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg		8	

IRON OXIDES

Iron oxide, black INS: 172(i) Iron oxide, red INS: 172(ii)

Iron oxide, yellow INS: 172(iii)

Function: colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
05.3	Chewing gum	10000 mg/kg	161	8	
13.6	Food supplements	7500 mg/kg	3	8	

NISIN

Nisin INS: 234

Function: preservative

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.4.3	Clotted cream (plain)	10 mg/kg	28	8	
01.6.2	Ripened cheese	12.5 mg/kg	28	8	

PHOSPHATES

Orthophosphoric acid	INS: 338	Monosodium orthophosphate	INS: 339(i)
Disodium orthophosphate	INS: 339(ii)	Trisodium orthophosphate	INS: 339(iii)
Monopotassium orthophosphate	INS: 340(i)	Dipotassium orthophosphate	INS: 340(ii)
Tripotassium orthophosphate	INS: 340(iii)	Monocalcium orthophosphate	INS: 341(i)
Dicalcium orthophosphate	INS: 341(ii)	Tricalcium orthophosphate	INS: 341(iii)
Monoammonium orthophosphate	INS: 342(i)	Diammonium orthophosphate	INS: 342(ii)
Monomagnesium phosphate	INS: 343(i)	Dimagnesium orthophosphate	INS: 343(ii)
Trimagnesium orthophosphate	INS: 343(iii)	Disodium diphosphate	INS: 450(i)
Trisodium diphosphate	INS: 450(ii)	Tetrasodium diphosphate	INS: 450(iii)
Tetrapotassium diphosphate	INS: 450(v)	Dicalcium diphosphate	INS: 450(vi)
Calcium dihydrogen diphosphate	INS: 450(vii)	Pentasodium triphosphate	INS: 451(i)
Pentapotassium triphosphate	INS: 451(ii)	Sodium polyphosphate	INS: 452(i)
Potassium polyphosphate	INS: 452(ii)	Sodium calcium polyphosphate	INS: 452(iii)
Calcium polyphosphate	INS: 452(iv)	Ammonium polyphosphate	INS: 452(v)
Bone phosphate	INS: 542		

Function: adjuvant, anticaking agent, antioxidant, acidity regulator, colour retention agent, emulsifier, firming agent,

flavour enhancer, flour treatment agent, humectant, preservative, raising agent, sequestrant, stabilizer,

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.5.2	Milk and cream powder analogues	4400 mg/kg	33 & 88	5/8	
02.2.2	Fat spreads, dairy fat spreads and blended spreads	2200 mg/kg	33	8	
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	2200 mg/kg	33	8	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	1100 mg/kg	33	8	
04.1.2.10	Fermented fruit products	2200 mg/kg	33	8	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	1760 mg/kg	16 & 33	8	
05.1.5	Imitation chocolate, chocolate substitute products	2200 mg/kg	33	8	
06.3	Breakfast cereals, including rolled oats	2200 mg/kg	33	8	
08.2.3	Frozen processed meat, poultry, and game products in whole pieces or cuts	2200 mg/kg	33	8	
08.3	Processed comminuted meat, poultry, and game products	2200 mg/kg	33	8	
10.2.1	Liquid egg products	4400 mg/kg	33 & 67	8	
10.2.2	Frozen egg products	1290 mg/kg	33	8	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	1320 mg/kg	33	8	
11.6	Table-top sweeteners, including those containing high-intensity sweeteners	1000 mg/kg	33	8	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	2200 mg/kg	33	8	
13.4	Dietetic formulae for slimming purposes and weight reduction	2200 mg/kg	33	8	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	2200 mg/kg	33	8	
14.2.5	Mead	440 mg/kg	33 & 88	8	

PHOSPHATES

Function: adjuvant, anticaking agent, antioxidant, acidity regulator, colour retention agent, emulsifier, firming agent,

flavour enhancer, flour treatment agent, humectant, preservative, raising agent, sequestrant, stabilizer,

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	440 mg/kg	33 & 88	8	
15.0	Ready-to-eat savouries	2200 mg/kg	33	8	

SORBATES

Sorbic acid INS: 200 Sodium sorbate INS: 201

Potassium sorbate INS: 202 Calcium sorbate INS: 203

Function: antioxidant, preservative, stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.3.2	Beverage whiteners	200 mg/kg	42	8	
02.2.2	Fat spreads, dairy fat spreads and blended spreads	2000 mg/kg	42	8	
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	1000 mg/kg	42	8	
04.1.2.3	Fruit in vinegar, oil, or brine	1000 mg/kg	42	8	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	1000 mg/kg	42	8	
04.1.2.10	Fermented fruit products	1000 mg/kg	42	8	
04.1.2.11	Fruit fillings for pastries	1000 mg/kg	42	8	
04.1.2.12	Cooked fruit	1200 mg/kg	42	8	
05.1.5	Imitation chocolate, chocolate substitute products	1500 mg/kg	42	8	
05.3	Chewing gum	1500 mg/kg	42	8	
06.6	Batters (e.g., for breading or batters for fish or poultry)	2000 mg/kg	42	8	
09.2.4.1	Cooked fish and fish products	2000 mg/kg	42	8	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	2000 mg/kg	42 & 82	8	
10.2.1	Liquid egg products	5000 mg/kg	42	8	
10.2.2	Frozen egg products	1000 mg/kg	42	8	
10.2.3	Dried and/or heat coagulated egg products	1000 mg/kg	42	8	
10.4	Egg-based desserts (e.g., custard)	1000 mg/kg	42	8	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	1000 mg/kg	42	8	
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)	1000 mg/kg	42	8	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	1500 mg/kg	42	8	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	1500 mg/kg	42	8	
13.4	Dietetic formulae for slimming purposes and weight reduction	1500 mg/kg	42	8	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	1000 mg/kg	42	8	
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	1000 mg/kg	42	8	

STEAROYL LACTYLATES

Sodium stearoyl lactylate

INS: 481(i)

Calcium stearoyl lactylate

INS: 482(i)

Function: emulsifier, stabilizer, thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
02.2.2	Fat spreads, dairy fat spreads and blended spreads	10000 mg/kg		8	

SUCROGLYCERIDES

Sucroglycerides

INS: 474

Function: emulsifier, stabilizer, thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	5000 mg/kg		8	
01.5.1	Milk powder and cream powder (plain)	10000 mg/kg		8	
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	5000 mg/kg		8	
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	10000 mg/kg	102	8	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	5000 mg/kg		8	
03.0	Edible ices, including sherbet and sorbet	5000 mg/kg		5/8	
04.1.1.2	Surface-treated fresh fruit	GMP		8	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	5000 mg/kg		8	
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	5000 mg/kg		8	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	5000 mg/kg		8	
05.3	Chewing gum	10000 mg/kg		8	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	5000 mg/kg		8	
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	10000 mg/kg		8	
08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts	5000 mg/kg	15	8	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	5000 mg/kg	15	8	
10.4	Egg-based desserts (e.g., custard)	5000 mg/kg		8	
12.5	Soups and broths	2000 mg/kg		8	
12.6	Sauces and like products	10000 mg/kg		8	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	5000 mg/kg		8	
13.4	Dietetic formulae for slimming purposes and weight reduction	5000 mg/kg		8	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	1000 mg/kg	F	8	
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	5000 mg/kg		8	

SUNSET YELLOW FCF

Sunset yellow FCF

INS: 110

Function: colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	300 mg/kg	161	8	

TOCOPHEROLS

d-alpha-Tocopherol

INS: 307a

Tocopherol concentrate, mixed

INS: 307b

dl-alpha-Tocopherol

INS: 307c

Function: antioxidant

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
02.2.2	Fat spreads, dairy fat spreads and blended spreads	500 mg/kg		8	

Food Additive Provisions in Table 3**(at Step 8 of the Procedure)**

Magnesium sulfate (INS 518)

Pullulan (INS 1204)

Notes

- Note 2 On dry ingredient, dry weight, dry mix or concentrate basis.
- Note 3 Surface treatment.
- Note 4 For decoration, stamping, marking or branding the product.
- Note 10 As ascorbyl stearate.
- Note 15 Fat or oil basis.
- Note 16 For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.
- Note 22 For use in smoked fish products only.
- Note 27 As para-hydroxybenzoic acid.
- Note 28 ADI conversion: if a typical preparation contains 0.025 µg/U, then the ADI of 33 000 U/kg bw becomes: $[(33\ 000\ \text{U/kg bw}) \times (0.025\ \mu\text{g/U}) \times (1\ \text{mg}/1\ 000\ \mu\text{g})] = 0.825\ \text{mg/kg bw}$
- Note 33 As phosphorus.
- Note 42 As sorbic acid.
- Note 50 For use in fish roe only.
- Note 52 Excluding chocolate milk.
- Note 54 For use in cocktail cherries and candied cherries only.
- Note 62 As copper.
- Note 67 Except for use in liquid egg whites at 8 800 mg/kg as phosphorus, and in liquid whole eggs at 14 700 mg/kg as phosphorus.
- Note 72 Ready-to-eat basis.
- Note 77 For special nutritional uses only.
- Note 82 For use in shrimp; 6 000 mg/kg for Crangon crangon and Crangon vulgaris.
- Note 88 Carryover from the ingredient.
- Note 92 Excluding tomato-based sauces.
- Note 95 For use in surimi and fish roe products only.
- Note 97 In the finished product/final cocoa and chocolate products.
- Note 102 For use in fat emulsions for baking purposes only.
- Note 113 Use level reported as acesulfame potassium equivalents (the reported maximum level can be converted to an aspartame-acesulfame salt basis by dividing by 0.44). Combined use of aspartame-acesulfame salt with individual acesulfame potassium or aspartame should not exceed the individual maximum levels for acesulfame potassium or aspartame (the reported maximum level can be converted to aspartame equivalents by dividing by 0.68).
- Note 127 As served to the consumer.
- Note 153 For use in instant noodles only.
- Note 161 Subject to national legislation of the importing country aimed, in particular, at consistency with Section 3.2 of the Preamble.
- Note 178 Expressed as carminic acid.
- Note 180 Expressed as beta-carotene.
- Note 181 Expressed as anthocyanin.
- Note 182 Except for use in coconut milk.
- Note 183 Products conforming to the Standard for chocolate and chocolate products [CODEX STAN 87 - 1981] may only use colours for surface decoration.
- Note F For use in canned liquid coffee only.
- Note L INS 304 (ascorbyl palmitate) only.
- Note M Except for use in fermented milk drinks at 500 mg/kg.
- Note T Not to exceed the maximum use level for aspartame (INS 951) singly or in combination with aspartame-acesulfame salt (INS 952).
- Note AA Excluding Rolled Oats

CODEX GENERAL STANDARD FOR FOOD ADDITIVES
REVOCAION OF FOOD ADDITIVE PROVISIONS

CARAMEL III - AMMONIA PROCESS

Caramel III - ammonia process INS: 150c

Function: colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	150 mg/kg	52	8
01.3.2	Beverage whiteners	GMP		8
06.3	Breakfast cereals, including rolled oats	6500 mg/kg		8
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	GMP		8
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	GMP		8
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	50	8
15.0	Ready-to-eat savouries	GMP		8

CARAMEL IV - SULFITE AMMONIA PROCESS

Caramel IV - sulfite ammonia process INS: 150d

Function: colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.3.2	Beverage whiteners	GMP		8
01.4.4	Cream analogues	GMP		8
01.5.2	Milk and cream powder analogues	GMP		8
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	GMP		8
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	500 mg/kg		8
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	GMP		8
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	GMP		8
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	GMP	92	8
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	50	8
09.3.3	Salmon substitutes, caviar, and other fish roe products	GMP	50	8
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	50	8
10.4	Egg-based desserts (e.g., custard)	GMP		8

CAMEL IV - SULFITE AMMONIA PROCESS

Function: colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	GMP		8
13.4	Dietetic formulae for slimming purposes and weight reduction	GMP		8
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	GMP		8
13.6	Food supplements	GMP		8
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	GMP		8
15.0	Ready-to-eat savouries	GMP		8

FAST GREEN FCF

Fast green FCF

INS: 143

Function: colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
07.1.1	Breads and rolls	100 mg/kg	161	8
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	100 mg/kg		8

Notes

Note 50 For use in fish roe only.

Note 52 Excluding chocolate milk.

Note 92 Excluding tomato-based sauces.

CODEX GENERAL STANDARD FOR FOOD ADDITIVES

DISCONTINUATION OF WORK ON DRAFT AND PROPOSED DRAFT
FOOD ADDITIVE PROVISIONS**ACESULFAME POTASSIUM**

Acesulfame potassium INS: 950

Function: flavour enhancer, sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	500 mg/kg		3

ALITAME

Alitame INS: 956

Function: sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.4.4	Cream analogues	100 mg/kg		3

ALLURA RED AC

Allura red AC INS: 129

Function: colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.6.1	Unripened cheese	200 mg/kg	3	3
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	GMP		6
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg	161	6
06.2	Flours and starches (including soybean powder)	300 mg/kg		6
07.2.1	Cakes, cookies and pies (e.g., fruit-filled or custard types)	2200 mg/kg		6
07.2.2	Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)	300 mg/kg		6
07.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes)	300 mg/kg		6
14.1.4.1	Carbonated water-based flavoured drinks	300 mg/kg		6
14.1.4.2	Non-carbonated water-based flavoured drinks, including punches and ades	300 mg/kg		6
14.1.4.3	Concentrates (liquid or solid) for water-based flavoured drinks	1572 mg/kg		6
14.1.4.1	Carbonated water-based flavoured drinks	40 mg/kg	6	3

ALUMINIUM SILICATE

Aluminium silicate INS: 559

Function: adjuvant, anticaking agent

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
14.1.4.3	Concentrates (liquid or solid) for water-based flavoured drinks	10000 mg/kg	6 & 174	3

ANNATTO EXTRACTS, NORBIXIN-BASED

Annatto extracts, norbixin-based INS: 160b(ii)
 Function: colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
11.3	Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3	100 mg/kg	185	3

BRILLIANT BLUE FCF

Brilliant blue FCF INS: 133
 Function: colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.6.1	Unripened cheese	200 mg/kg	3	3

CALCIUM ALUMINIUM SILICATE

Calcium aluminium silicate INS: 556
 Function: anticaking agent

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
14.1.4.3	Concentrates (liquid or solid) for water-based flavoured drinks	10000 mg/kg	6 & 174	3

CARAMEL III - AMMONIA PROCESS

Caramel III - ammonia process INS: 150c
 Function: colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and	GMP	50	6
09.2.4.1	Cooked fish and fish products	GMP	50	6
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	50	6

CARAMEL IV - SULFITE AMMONIA PROCESS

Caramel IV - sulfite ammonia process INS: 150d
 Function: colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.8.1	Liquid whey and whey products, excluding whey cheeses	50000 mg/kg		3
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	20000 mg/kg		3
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	76	6
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	GMP		6
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	GMP		6

CARAMEL IV – SULFITE AMMONIA PROCESS INS: 150d
colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
08.0	Meat and meat products, including poultry and game	200000 mg/kg	4 & 16	3
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and	GMP	50	6
09.2.4.1	Cooked fish and fish products	GMP	50	6
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	50	6

CAROTENES, BETA- (VEGETABLE)

beta-Carotenes (vegetable) INS: 160a(ii)
Function: colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
11.3	Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3	50 mg/kg	180	3
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	25 mg/kg		6

CAROTENOIDS

beta-Carotenes (synthetic) INS: 160a(i) beta-Carotenes (*Blakeslea trispora*) INS: 160a(iii)
beta-apo-8'-Carotenal INS: 160e beta-apo-8'-Carotenoic acid, methyl or ethyl ester INS: 160f
Function: colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
11.3	Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3	50 mg/kg		3

CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES

Chlorophylls, copper complexes INS: 141(i) Chlorophyllin copper complexes, sodium and potassium salts INS: 141(ii)
Function: colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.6.2.1	Ripened cheese, includes rind	50 mg/kg		3
01.6.4	Processed cheese	50 mg/kg		3
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	200 mg/kg		6
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	GMP		6
06.4.3	Pre-cooked pastas and noodles and like products	GMP	153	6
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	6.4 mg/kg	62	6

FAST GREEN FCF

Fast green FCF INS: 143

Function: colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
06.4.3	Pre-cooked pastas and noodles and like products	100 mg/kg	153	6

HYDROXYBENZOATES, PARA-

Ethyl para-hydroxybenzoate INS: 214 Methyl para-hydroxybenzoate INS: 218

Function: preservative

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
04.1.1.3	Peeled or cut fresh fruit	12 mg/kg	27	6
11.6	Table-top sweeteners, including those containing high-intensity sweeteners	1500 mg/kg	27	3
12.5	Soups and broths	300 mg/kg	27	6
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	300 mg/kg	27	6
14.1.2.2	Vegetable juice	1000 mg/kg	27	6
14.1.2.4	Concentrates for vegetable juice	1000 mg/kg	27	6
14.1.3.2	Vegetable nectar	200 mg/kg	27	6
14.1.3.4	Concentrates for vegetable nectar	200 mg/kg	27	6
16.0	Composite foods - foods that could not be placed in categories 01 - 15	1000 mg/kg	27	6

INDIGOTINE (INDIGO CARMINE)

Indigotine (Indigo carmine) INS: 132

Function: colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
05.1.3	Cocoa-based spreads, including fillings	100 mg/kg		6
07.0	Bakery wares	300 mg/kg		6
11.3	Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3	300 mg/kg		6

LYCOPENES

Lycopene (synthetic) INS: 160d(i) Lycopene (Blakeslea trispora) INS: 160d(iii)

Function: colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
14.1.2	Fruit and vegetable juices	1000 mg/kg	127	3
14.1.3.1	Fruit nectar	1000 mg/kg		3
14.1.3.2	Vegetable nectar	1000 mg/kg		3
14.1.3.3	Concentrates for fruit nectar	1000 mg/kg	127	3
14.1.3.4	Concentrates for vegetable nectar	1000 mg/kg	127	3
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	1000 mg/kg	160	3

PHOSPHATES

Orthophosphoric acid	INS: 338	Monosodium orthophosphate	INS: 339(i)
Disodium orthophosphate	INS: 339(ii)	Trisodium orthophosphate	INS: 339(iii)
Monopotassium orthophosphate	INS: 340(i)	Dipotassium orthophosphate	INS: 340(ii)
Tripotassium orthophosphate	INS: 340(iii)	Monocalcium orthophosphate	INS: 341(i)
Dicalcium orthophosphate	INS: 341(ii)	Tricalcium orthophosphate	INS: 341(iii)
Monoammonium orthophosphate	INS: 342(i)	Diammonium orthophosphate	INS: 342(ii)
Monomagnesium phosphate	INS: 343(i)	Dimagnesium orthophosphate	INS: 343(ii)
Trimagnesium orthophosphate	INS: 343(iii)	Disodium diphosphate	INS: 450(i)
Trisodium diphosphate	INS: 450(ii)	Tetrasodium diphosphate	INS: 450(iii)
Tetrapotassium diphosphate	INS: 450(v)	Dicalcium diphosphate	INS: 450(vi)
Calcium dihydrogen diphosphate	INS: 450(vii)	Pentasodium triphosphate	INS: 451(i)
Pentapotassium triphosphate	INS: 451(ii)	Sodium polyphosphate	INS: 452(i)
Potassium polyphosphate	INS: 452(ii)	Sodium calcium polyphosphate	INS: 452(iii)
Calcium polyphosphate	INS: 452(iv)	Ammonium polyphosphate	INS: 452(v)
Bone phosphate	INS: 542		

Function: adjuvant, anticaking agent, antioxidant, acidity regulator, colour retention agent, emulsifier, firming agent, flavour enhancer, flour treatment agent, humectant, preservative, raising agent, sequestrant, stabilizer,

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
04.1.2.3	Fruit in vinegar, oil, or brine	1100 mg/kg	33	6
04.2.1.1	Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds, and nuts and seeds	200 mg/kg	33	6

PONCEAU 4R (COCHINEAL RED A)

Ponceau 4R (Cochineal red A) INS: 124

Function: colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
05.1.2	Cocoa mixes (syrups)	50 mg/kg		6
05.1.3	Cocoa-based spreads, including fillings	100 mg/kg		6
16.0	Composite foods - foods that could not be placed in categories 01 - 15	500 mg/kg		6

SACCHARINS

Saccharin	INS: 954(i)	Calcium saccharin	INS: 954(ii)
Potassium saccharin	INS: 954(iii)	Sodium saccharin	INS: 954(iv)

Function: sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
04.1.2.7	Candied fruit	2000 mg/kg	161	3

SODIUM ALUMINIUM PHOSPHATES

Sodium aluminium phosphate-acidic	INS: 541(i)	Sodium aluminium phosphate-basic	INS: 541(ii)
-----------------------------------	-------------	----------------------------------	--------------

Function: acidity regulator, emulsifier, raising agent, stabilizer, thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
14.1.4.3	Concentrates (liquid or solid) for water-based flavoured drinks	2000 mg/kg	6 & 127	6

SODIUM ALUMINOSILICATE

Sodium aluminosilicate INS: 554

Function: anticaking agent

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	10000 mg/kg	6 & 174	3
10.2.3	Dried and/or heat coagulated egg products	20000 mg/kg	6	3

SORBATES

Sorbic acid INS: 200 Sodium sorbate INS: 201

Potassium sorbate INS: 202 Calcium sorbate INS: 203

Function: antioxidant, preservative, stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
04.1.1	Fresh fruit	1000 mg/kg	42	6
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and	2000 mg/kg	42	6
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and	2000 mg/kg	42	6
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and	2000 mg/kg	42	6
12.3	Vinegars	1000 mg/kg	42	6
14.2.1	Beer and malt beverages	500 mg/kg	42	6
16.0	Composite foods - foods that could not be placed in categories 01 - 15	1000 mg/kg	42	6

SUCROGLYCERIDES

Sucroglycerides INS: 474

Function: emulsifier, stabilizer, thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	10000 mg/kg		6
14.2.2	Cider and perry	5000 mg/kg		6
14.2.4	Wines (other than grape)	5000 mg/kg		6
14.2.5	Mead	5000 mg/kg		6

SUNSET YELLOW FCF

Sunset yellow FCF INS: 110

Function: colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
05.1.2	Cocoa mixes (syrups)	50 mg/kg		6
05.1.3	Cocoa-based spreads, including fillings	100 mg/kg		6
16.0	Composite foods - foods that could not be placed in categories 01 - 15	500 mg/kg		6

TARTRATES

L(+)-Tartaric acid	INS: 334	Monosodium tartrate	INS: 335(i)
Disodium tartrate	INS: 335(ii)	Monopotassium tartrate	INS: 336(i)
Dipotassium tartrate	INS: 336(ii)	Potassium sodium tartrate	INS: 337

Function: acidity regulator, adjuvant, anticaking agent, antioxidant, bulking agent, emulsifier, flour treatment agent, humectant, preservative, raising agent, sequestrant, stabilizer, thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
02.2.2	Fat spreads, dairy fat spreads and blended spreads	GMP	45	7

Notes

- Note 2 On dry ingredient, dry weight, dry mix or concentrate basis.
 Note 3 Surface treatment.
 Note 4 For decoration, stamping, marking or branding the product.
 Note 6 As aluminium.
 Note 16 For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.
 Note 27 As para-hydroxybenzoic acid.
 Note 33 As phosphorus.
 Note 42 As sorbic acid.
 Note 45 As tartaric acid.
 Note 50 For use in fish roe only.
 Note 62 As copper.
 Note 76 Use in potatoes only.
 Note 127 As served to the consumer.
 Note 153 For use in instant noodles only.
 Note 160 For use in ready-to-drink products and pre-mixes for ready-to-drink 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 174 Singly or in combination: sodium aluminium silicate (INS 554), calcium aluminium silicate (INS 556), and aluminium silicate (INS 559).
 Note 180 Expressed as beta-carotene.
 Note 185 As norbixin.

**PROPOSED DRAFT AMENDMENTS TO THE INTERNATIONAL NUMBERING SYSTEM FOR
FOOD ADDITIVES**

(At Step 5/8 of the Procedure)

INS	Additive	Proposed new name	Proposed change in Technological purpose(s)
140	Chlorophyll	Chlorophylls	
150a	Caramel I - plain	Caramel I – plain (Caustic caramel)	
160f	Carotenoic acid, methyl or ethyl ester, β -apo-8'-	Carotenoic acid, ethyl ester, β-apo-8'-	
181	Tannins, food grade	Tannic acid (Tannins)	
235	Pimaricin (Natamycin)	Natamycin (Pimaricin)	
300	Ascorbic acid		antioxidant, acidity regulator, flour treatment agent
315	Isoascorbic acid (Erythorbic acid)	Erythorbic acid (Isoascorbic acid)	
316	Sodium isoascorbate	Sodium erythorbate (Sodium isoascorbate)	
335(ii)	Disodium tartrate	Sodium L(+)-tartrate	
337	Potassium sodium tartrate	Potassium sodium L(+)-tartrate	
338	Orthophosphoric acid	Phosphoric acid	
339(i)	Monosodium orthophosphate	Sodium dihydrogen phosphate	
339(ii)	Disodium orthophosphate	Disodium hydrogen phosphate	
339(iii)	Trisodium orthophosphate	Trisodium phosphate	
340(i)	Monopotassium orthophosphate	Potassium dihydrogen phosphate	
340(ii)	Dipotassium orthophosphate	Dipotassium hydrogen phosphate	
340(iii)	Tripotassium orthophosphate	Tripotassium phosphate	
341(i)	Monocalcium orthophosphate	Calcium dihydrogen phosphate	
341(ii)	Dicalcium orthophosphate	Calcium hydrogen phosphate	
341(iii)	Tricalcium orthophosphate	Tricalcium phosphate	
342(i)	Monoammonium orthophosphate	Ammonium dihydrogen phosphate	
342(ii)	Diammonium orthophosphate	Diammonium hydrogen phosphate	
343(i)	Monomagnesium orthophosphate	Monomagnesium phosphate	
343(ii)	Dimagnesium orthophosphate	Magnesium hydrogen phosphate	
343(iii)	Trimagnesium orthophosphate	Trimagnesium phosphate	
350(i)	Sodium hydrogen malate	Sodium hydrogen DL-malate	
350(ii)	Sodium malate	Sodium DL-malate	
392	Rosemary extract		antioxidant
407	Carrageenan and its ammonium, calcium, magnesium, potassium and sodium salts (includes furcellaran)	Carrageenan	
414	Gum arabic		thickener, stabilizer, emulsifier, bulking agent, glazing agent, carrier
445	Glycerol esters of wood rosin	Glycerol ester of wood rosin	
460(i)	Microcrystalline cellulose	Microcrystalline cellulose (Cellulose gel)	
471	Mono- and diglycerides		emulsifier, stabilizer, antifoaming agent

INS	Additive	Proposed new name	Proposed change in Technological purpose(s)
479	Thermally oxidized soya bean oil with mono- and di-glycerides of fatty acids	Thermally oxidized soya bean oil interacted with mono- and diglycerides of fatty acids	
504(ii)	Magnesium hydrogen carbonate	Magnesium hydroxide carbonate	
514	Sodium sulfates		acidity regulator
514(i)	Sodium sulfate		acidity regulator
514(ii)	Sodium hydrogen sulfate		acidity regulator
515	Potassium sulfates		acidity regulator
515(i)	Potassium sulfate		acidity regulator
515(ii)	Potassium hydrogen sulfate		acidity regulator
518	Magnesium sulfate		firming agent, flavour enhancer
542	Bone phosphate (essentially calcium phosphate, tribasic)	Bone phosphate	
553(i)	Magnesium silicate	Magnesium silicate (Synthetic)	
621	Monosodium glutamate	Monosodium L-glutamate	
622	Monopotassium glutamate	Monopotassium L-glutamate	
623	Calcium glutamate (D,L-)	Calcium di-L-glutamate	
624	Monoammonium glutamate	Monoammonium L-glutamate	
625	Magnesium glutamate	Magnesium di-L-glutamate	
630	Inosinic acid	5'-Inosinic acid	
632	Potassium inosinate	Dipotassium 5'-inosinate	
905b	Petrolatum (Petroleum jelly)	Petroleum jelly (Petrolatum)	
907	Hydrogenated poly-decenes	Hydrogenated poly-1-decene	
952(ii)	Potassium cyclamate		sweetener
953	Isomalt (Isomaltitol)	Isomalt (Hydrogenated isomaltulose)	
1200	Polydextroses A , N	Polydextroses	
1517	Glycerol diacetate		carrier
1519	Benzyl alcohol		carrier
1522	Calcium lignosulfonate (40-65)		carrier, encapsulating agent

**PROPOSED DRAFT SPECIFICATIONS FOR THE IDENTITY AND PURITY OF FOOD
ADDITIVES**

(At Step 5/8 of the Procedure)

FOOD ADDITIVES (20 ENTRIES)

INS no.	Name	INS no.	Name
	Asparaginase from <i>Aspergillus niger</i> expressed in <i>A. niger</i> (N)	172(i), 172(ii), 172(iii)	Iron oxides (R)
1522	Calcium lignosulfonate (40-65) (N)	953	Isomalt (R)
161g	Canthaxanthin (R)	343(i)	Monomagnesium phosphate (N)
410	Carob bean gum (R)	131	Patent blue V (R)
410	Carob bean gum (clarified) (R)		Phospholipase C expressed in <i>Pichia pastoris</i> (N)
141(ii)	Chlorophyllins copper complexes sodium and potassium salts (R)		Phytosterols, phytostanols and their esters (N)
243	Ethyl lauroyl arginate (N)	900a	Polydimethylsiloxane (R)
143	Fast green FCF (R)	960	Steviol glycosides (R)
412	Guar gum (R)	110	Sunset yellow FCF (R)
412	Guar gum (clarified) (R)	450(ii)	Trisodium diphosphate (N)

N: new specifications;
R: revised specifications

FLAVOURINGS (105 ENTRIES)

JECFA No.	Name	JECFA No.	Name
1793	(Z)-2-Penten-1-ol	1845	(E)-5-Nonen-2-one
1794	(E)-2-Decen-1-ol	1846	(Z)-3-Hexenyl 2-oxopropionate
1795	(Z)-Pent-2-enyl hexanoate	1847	(+/-)- <i>cis</i> - and <i>trans</i> -4,8-Dimethyl-3,7-nonadien-2-ol
1796	(E)-2-Hexenyl octanoate	1848	(E)-1,5-Octadien-3-one
1797	<i>trans</i> -2-Hexenyl 2-methylbutyrate	1849	10-Undecen-2-one
1798	Hept- <i>trans</i> -2-en-1-yl acetate	1850	2,4-Dimethyl-4-nonanol
1799	(E,Z)-Hept-2-en-1-yl isovalerate	1851	8-Nonen-2-one
1800	<i>trans</i> -2-Hexenal glyceryl acetal	1852	Menthyl valerate
1801	<i>trans</i> -2-Hexenal propylene glycol acetal	1853	2-(1-Menthoxy)ethanol
1802	<i>cis</i> - and <i>trans</i> -1-Methoxy-1-decene	1854	1-Menthyl acetoacetate
1803	(E)-Tetradec-2-enal	1855	1-Menthyl (R,S)-3-hydroxybutyrate
1804	(E)-2-Pentenoic acid	1856	1-Piperitone
1805	(E)-2-Octenoic acid	1857	2,6,6-Trimethylcyclohex-2-ene-1,4-dione
1806	Ethyl <i>trans</i> -2-butenate	1858	Menthyl pyrrolidone carboxylate
1807	Hexyl 2-butenate	1859	3,9-Dimethyl-6-(1-methylethyl)-1,4-dioxaspiro[4.5]decan-2-one
1808	Ethyl <i>trans</i> -2-hexenoate	1860	8-p-Menthene-1,2-diol
1809	(E,Z)-Methyl 2-hexenoate	1861	d-2,8-p-Menthadien-1-ol
1810	Hexyl <i>trans</i> -2-hexenoate	1862	Dehydronootkatone
1811	Methyl <i>trans</i> -2-octenoate	1863	Isobornyl isobutyrate
1812	Ethyl <i>trans</i> -2-octenoate	1864	1-Bornyl acetate
1813	(E,Z)-Methyl 2-nonenoate	1865	Thujyl alcohol
1814	Ethyl <i>trans</i> -2-decenoate	1866	Vetiverol
1815	Ethyl (E)-2-methyl-2-pentenoate	1867	Vetiveryl acetate

JECFA No.	Name	JECFA No.	Name
1816	2-Methylbutyl 3-methyl-2-butenolate	1868	3-Pinanone
1817	(+/-) (E,Z)-5-(2,2-Dimethylcyclopropyl)-3-methyl-2-pentenal	1869	Isobornyl 2-methylbutyrate
1818	(E,Z)-4-Methylpent-2-enoic acid	1870	Verbenone
1819	(+/-)-4-Ethyl octanal	1871	Methyl hexanoate
1820	(E)-Geranyl 2-methylbutyrate	1872	Hexyl heptanoate
1821	(E)-Geranyl valerate	1873	Hexyl nonanoate
1822	(E)-Geranyl tiglate	1874	Hexyl decanoate
1823	(E)-Citronellyl 2-methylbut-2-enoate	1875	Heptyl heptanoate
1824	(E)-Ethyl tiglate	1876	Dodecyl propionate
1825	(E,Z)-Geranic acid	1877	Dodecyl butyrate
1826	Prenyl formate	1878	4-Hydroxy-3,5-dimethoxy benzaldehyde
1827	Prenyl acetate	1879	Vanillin 3-(1-menthoxy)propane-1,2-diol acetal
1828	Prenyl isobutyrate	1880	Sodium 4-methoxybenzoyloxyacetate
1829	Prenyl caproate	1881	Divanillin
1830	(+/-)-Dihydrofarnesol	1882	Vanillin propylene glycol acetal
1831	(E,Z)-3,7,11-Trimethyldodeca-2,6,10-trienyl acetate	1883	4-Methoxybenzoyloxyacetic acid
1832	(E,Z)-Phytol	1884	Methyl isothiocyanate
1833	(E,Z)-Phytyl acetate	1885	Ethyl isothiocyanate
1834	Methyl 2-methyl-2-propenoate	1886	Isobutyl isothiocyanate
1835	Isopropenyl acetate	1887	Isoamyl isothiocyanate
1836	1-Octen-3-yl acetate	1888	Isopropyl isothiocyanate
1837	1-Octen-3-yl butyrate	1889	3-Butenyl isothiocyanate
1838	6-Methyl-5-hepten-2-yl acetate	1890	2-Butyl isothiocyanate
1839	3-(Hydroxymethyl)-2-octanone	1891	Amyl isothiocyanate
1840	(+/-) [R-(E)]-5-Isopropyl-8-methylnona-6,8-dien-2-one	1892	4-(Methylthio)butyl isothiocyanate
1841	(+/-)- <i>cis</i> and <i>trans</i> -4,8-Dimethyl-3,7-nonadien-2-yl acetate	1893	4-Pentenyl isothiocyanate
1842	(+/-)-1-Hepten-3-ol	1894	5-Hexenyl isothiocyanate
1843	(E,Z)-4-Octen-3-one	1895	Hexyl isothiocyanate
1844	(E)-2-Nonen-4-one	1896	5-(Methylthio)pentyl isothiocyanate
		1897	6-(Methylthio)hexyl isothiocyanate

Appendix IX**PRIORITY LIST OF COMPOUNDS PROPOSED FOR EVALUATION BY JECFA**

COMPOUND	Question(s) to be answered	Data availability (when, what)	Proposed by
315 Flavourings (68 new and 247 currently on Priority List) (Priority 1)	Safety assessment and specifications	End of 2009	The United States of America
Pullulan (Priority 1)	Exposure assessment, including new use as a dietary fibre	In 2009	Switzerland
Pullulanase (Priority 1)	Safety assessment and specifications	September 2009	Denmark
Steviol glycosides (Priority 1)	Revisions of specifications (preparations containing rebaudiosides D and F)	June 2009	Australia
Sucrose esters of fatty acids (Priority 1)	Revision of specifications	November 2009	The United States of America
Aluminium compounds (ammonium sulfate, lactate and sulfate)	Safety assessment (bioavailability, developmental toxicity, multi-generation toxicity)	End of 2009 Bioavailability studies, plus 2-generation reproductive toxicity study	Japan
Aluminium phosphates		In 2010 (IFAC) Bioavailability studies	

Project Document – Proposal for:**Revision of the Food Category System (FCS) of the General Standard for Food Additives (GSFA; CODEX STAN 192-1995)****(for consideration by 42nd CCFA)****1. The purpose and scope of the revision work to the FCS of the GSFA**

The purpose of this work is to consider revision of the FCS of the GSFA (CODEX STAN 192-1995, Annex B) so that food categories that include cocoa and chocolate products, hard and soft candy, and chocolate substitute products would be assigned more appropriately within the hierarchy of the FCS.

This proposal aims to:

- Revise food category 05.0 (Confectionery), excluding food category 05.3 (Chewing gum), so that chocolate, as defined in the Codex Standard for Chocolate and Chocolate Products (CODEX STAN 87-1981), as well as comparable non-standardized chocolate products and products that use standardized chocolate, would be more appropriately categorized within the GSFA.
- Revise the descriptors for food category 05.0 (Confectionery) and its sub-categories, excluding food category 05.3 (Chewing gum) with respect to certain cocoa- and chocolate-containing confections. In particular, cocoa-containing hard and soft candies, “compound chocolate” and “compound chocolate coating” products, and sugar-based or chocolate-based coatings for confectionery.

It should be noted that through the revision of the scope of the FCS, it may be necessary to consider the revision of food additive provisions in tables 1 and 2 in the affected food categories.

The FCS is an essential component of the GSFA. Provisions for food additives in the GSFA are established based on information of their use in foods that are included in the different food categories. Correct arrangement of the food categories is essential for appropriate interpretation of the GSFA.

2. Relevance and timeliness

The proposed revision of the FCS will improve the clarity, transparency, and accuracy of the GSFA. Currently, the categorization of confectionery in the GSFA and the descriptors of those categories do not completely or accurately reflect these types of products. A pragmatic review of the categories and their descriptors is needed to correct their current ambiguity.

Several key issues exist within the current categorization of 05.1 (Cocoa products and chocolate products including imitations and chocolate substitutes), 05.2 (Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3, and 05.4) and 05.4 (Decorations (e.g., for fine bakery wares), toppings (non-fruit), and sweet sauces) that require new work to fully address these issues:

- I. The current descriptors of food category 05.1 and its sub-categories are unclear with respect to certain cocoa- and chocolate-containing confections. In particular, cocoa-containing hard and soft candies, “compound chocolate” and “compound chocolate coating” products, and coatings (sugar-based or chocolate-based) for confectionery.
- II. Cocoa may be used as an ingredient in confections such as hard candies (e.g., cocoa-containing lozenges) or soft candies (e.g., cocoa-containing toffee or caramel). However, the descriptors of categories 05.2.1 (Hard candy) and 05.2.2 (Soft candy) do not include these cocoa-containing confections.
- III. “Compound chocolate” and “compound chocolate coatings” may contain chocolate liquor, cocoa and greater than 5% vegetable fat (other than cocoa butter), and are used and consumed in a similar way as chocolate. These products are not within the scope of chocolate as defined in the Codex Standard for Chocolate and Chocolate Products. Thus, they may be considered as types of chocolate-containing confections. However, the descriptor of food category 05.1.5 (Imitation chocolate, chocolate substitute products) does not include these products.

- IV. Sugar- and chocolate-based coatings for confectionery are currently within the scope of food category 05.4 (Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces). Unlike certain coatings for baked goods (e.g., icing for cakes and cookies) that are also included in food category 05.4, sugar- and chocolate-based coatings for confectionery are not consumed as such (i.e., they are sold or consumed only as a component of a confection, such as a chocolate with a hard sugar “shell” or a chocolate-enrobed crème). Therefore, based on the principles of the GSFA’s food category system, sugar- and chocolate-based coatings for confectionery should not be included in food category 05.4.

The proposal to revise the FCS may require:

- (i) revision of the food additive provisions in Tables 1 and 2 of the GSFA to reflect the reassignment of the food categories;

3. The main aspects to be covered

The GSFA (CODEX STAN 192-1995) would be revised as follows:

- (ii) the FCS would be revised according to the proposal (Annex B of the GSFA);
- (iii) provisions in Tables 1 and 2 of the GSFA in the affected food categories (05.1, 05.2, and 05.4) would be reassigned according to the proposal.

4. Assessment against *Criteria for Establishment of Work Priorities*

General Criteria

The proposal will contribute to consumer protection from the point of view of health, food safety, ensuring fair practices in the food trade and taking into account the identified needs of developing countries. It will ensure minimization of potential impediments to international trade from diverse interpretations of the GSFA and diverse national legislations.

Criteria Applicable to General Subjects

- a. *Diversification of national legislations and apparent resultant or impediments to international trade.* Given the complexity of the category and the diversity of various national legislations for the categorization of confectionery there is a requirement to sufficiently harmonize the inconsistencies carried in this category so that trade is not impeded on an international basis. Sufficient categorization of the FCS hierarchy will provide a harmonized standard and aid significantly in this regard. Some international organizations have suggested a need for harmonization of the standards for confectionery so that international trade is not impeded and so that the consumer is sufficiently protected
- b. *Scope of work and establishment of priorities between the various sections of work.* The FCS is an integral part of the GSFA. It is anticipated that the proposal will improve the accuracy and transparency of the FCS, and will better reflect food additive use in confections. This will improve consumer protection and ensure fair practice in food trade. The proposal therefore aims to initially clarify the descriptors for food categories for certain cocoa- and chocolate-containing confections, such as cocoa-containing hard and soft candies, “compound chocolate” and “compound chocolate coating” products, and coatings (sugar-based or chocolate-based) for confectionery. Secondly, it aims to clarify the appropriate food category for products that contain chocolate and other ingredients (e.g., chocolate-enrobed crèmes, caramels, and jelly-based centers, chocolate covered in a sugar-based “shell,” chocolate products with coloured decorations, and chocolate containing nuts and fruit as integral ingredients) that are currently included under food category 05.1.4 (Cocoa and chocolate products). Once appropriate revision of the descriptors has been completed as per the CODEX standards of identity, a review of the food additive provisions of the altered categories will occur in tables I and II of the GSFA.
- c. *Work already undertaken by other international organizations in this field and/or suggested by the relevant international intergovernmental bodies.* This work is part on the ongoing work on GSFA.

CODEX GENERAL STANDARD FOR FOOD ADDITIVES
FOOD CATEGORY SYSTEM - REVISION OF NAMES AND DESCRIPTORS OF
FOOD CATEGORIES 0.1.2.1.1, 15.1 AND 15.2
(for adoption)

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

Includes fluid and non-fluid plain products, such as yoghurt ~~and sweetened yoghurt.~~^(a)

^(a) **The use of food additives other than stabilizers and thickeners for reconstitution and recombination, if permitted by national legislation in the country of sale, is not acceptable in plain fermented milks, as defined by the Codex Standard for Fermented Milks (CODEX STAN 243-2003).** ~~Yoghurt as defined in this standard does not permit the use of colours and flavours as optional ingredients.~~

15.1 Snacks – potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)

Includes all ~~plain and flavoured~~ savoury snacks, **with or without added flavourings**, but excludes ~~plain~~ **unsweetened** crackers (category 07.1.2). Examples include potato chips, popcorn, pretzels, rice crackers (*senbei*), flavoured crackers (e.g., cheese-flavoured crackers), *bhujia* (*namkeen*; snack made of a mixture of flours, maize, potatoes, salt, dried fruit, peanuts, spices, colours, flavours, and antioxidants), and *papads* (prepared from soaked rice flour or from black gram or cow pea flour, mixed with salt and spices, and formed into balls or flat cakes).

15.2 Processed nuts, including coated nuts and nut mixes (e.g., with dried fruit)

Includes all types of whole nuts processed by, e.g., dry-roasting, roasting, marinating or boiling, either in shell or shelled, salted or ~~plain~~ **unsalted**. Yoghurt-, cereal-, and honey-covered nuts, and dried fruit-nut-and-cereal snacks (e.g., “trail mixes”) are classified here. Chocolate-covered nuts are classified in 05.1.4.