



Food and Agriculture
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Agenda Item 4(a)

CX/FA 26/56/5 Add.2
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JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD ADDITIVES

Fifty-sixth Session

ENDORSEMENT OF THE FOOD ADDITIVE PROVISIONS OF COMMODITY STANDARDS

(Prepared by the EWG on Alignment chaired by Canada and co-chaired by
Japan and the United States of America)

Endorsement of food additive provisions in the GSFA

During the 55th session of the Codex Committee on Food Additives (CCFA55), the physical working group on Endorsement & Alignment prepared recommendations to the plenary not only on the food additive sections of the *Regional Standards for castilla lulo (naranjilla)* – Latin America and the Caribbean (CXS 362R-2025) and fresh curry leaves, but also on the provisions to be incorporated into the GSFA. This marked the first time the endorsement of the commodity standards and the recommended amendments to the GSFA were prepared concurrently. It was encouraged to continue this approach, where possible, moving forward.

However, one short-coming to the concurrent development of GSFA amendments is that there is less time for the CCFA to consider such amendments when presented to the physical working group for the first time. Therefore, in an effort to provide advance awareness, this addendum to [CX/FA 26/56/5](#) and [CX/FA 26/56/5 add.1](#), which will present the proposed amendments to the GSFA, when appropriate, has been prepared. In some cases, the Chair may have considered it inappropriate to prepare recommendations on GSFA amendments at this time; these are also discussed in the issues, below.

List of Annexes

Annex 1: Explanatory document – questions, comments and chair's proposals for the PWG

Annex 2: Proposed amendments to the food additive provisions of the *Regional standard for quick-frozen dumplings (Asia)* (submitted by CCASIA) and to Tables 1, 2 and 3 of the GSFA relating to the alignment of that standard

Annex 3: Proposed amendments to the food additive provisions of the *Regional standard for maamoul (Near East)* (submitted by CCNE), and to Tables 1, 2 and 3 of the GSFA relating only to the alignment of that standard

Annex 1 (Explanatory)

EXPLANATORY DOCUMENT – QUESTIONS, COMMENTS AND CHAIR’S PROPOSALS FOR THE ISSUES ASSOCIATED WITH THE ENDORSEMENT OF CCFO, CCSCH AND REGIONAL COMMODITY STANDARDS

This document provides issues and questions arising from the exercise of developing amendments to the GSFA as a consequence of endorsing the food additives section in new or revised commodity standards. The Food Additives sections of the standards presented for endorsement are shown in [CX/FA 26/56/5](#) and [CX/FA 26/56/5 add.1](#). This document outlines approaches to the consequential GSFA amendments proposed by the chair, and presents draft proposed GSFA amendments, to be considered for the first time by the Physical Working Group (PWG).

KEY ISSUES AND QUESTIONS REQUIRING CONSIDERATION BY THE PWG

ISSUES RELATED TO THE REGIONAL STANDARD FOR ASIA

Background

The report of the electronic working group on the *Regional standard for quick-frozen dumplings* ([CX/ASIA 25/23/10](#)) and the Report of the In-Session Working Group ([ASIA23/CRD20](#)) provide background on the development of the standard. The Report of the 23rd Session of the FAO/WHO Coordinating Committee for Asia ([REP25/ASIA](#)) provides a summary of the plenary discussion (para 93-104) and the endorsed standard for approval by the Commission is found in Appendix VII of the Report.

CCASIA identified the appropriate GSFA food category corresponding to the *Regional standard for quick-frozen dumplings* is FC 06.4.3 “Pre-cooked pastas and noodle and like products” and has considered the food additives currently in that category.

1. General approach to Endorsement

CCASIA identified the justified functional classes as acidity regulators, colours, preservatives, stabilizers, humectants, thickeners, flavour enhancer and emulsifiers in Tables 1&2 and acidity regulator, colour, emulsifier, firming agent, flavour enhancer, humectant, preservative, raising agent, stabilizer and thickener in Table 3. In addition, there is no indication provided to indicate that any of the additives should be restricted in foods conforming to the Regional standard. CCASIA also indicated that Maximum Levels of use should align with the GSFA for consistency.

Chair’s proposal

In accordance with the general reference to the GSFA shown in REP25/ASIA, Appendix VII, the general approach taken is to permit:

- additives in Tables 1&2 that have the functions of acidity regulator, colour, preservative, stabilizer, humectant, thickener and emulsifier; and
- additives in Tables 3 that have the functions of acidity regulator, colour, emulsifier, firming agent, flavour enhancer, humectant, preservative, raising agent, stabilizer and thickener.

Some notes may be necessary to restrict additive use to certain functional classes.

There are some exceptions to the above general approach, following issue 2.

2. Additional uses for certain “exclusive” additives

CCASIA noted that some additives have a note indicating exclusive use in certain foods (e.g., Note 194: “For use in instant noodles conforming to the Standard for Instant Noodles (CODEX STAN 249-2006) only”), but which are also used in quick-frozen dumplings. Specifically, CCASIA identified carmines (INS 120), CAROTENES, BETA- (INS 160a(i),(iii),(iv)), PHOSPHATES, propylene glycol alginate (INS 405), propylene glycol esters of fatty acids (INS 477), SUCROSE ESTERS (INS 473, 473a and 474), and SULFITES (INS 220-225, 539) as being used. Accordingly, a new note has been proposed for allow the use of these additives: “For use in products conforming to the Regional standard for quick-frozen dumplings (CXS ***R-202*) only”.

Chair’s proposals

(a) It is proposed to add a new note to enable the use of the aforementioned additives, as proposed by CCASIA. The Chair proposes a minor modification for consistency with recent practices, to omit the term “only” where not necessary and where its absence does not affect the meaning. Therefore, the new Note is proposed to be, “For use in products conforming to the Regional standard for quick-frozen dumplings (CXS ***R-202*)”.

(b) To avoid inconsistency and remove conflict with the use of Note 194 that describes exclusive use in Standardized noodles, Note 194 is proposed to be revised for clarity, to: "For use in instant noodles conforming to the Standard for Instant Noodles (CODEX STAN 249-2006) **only**".

(c) Pursuant to issue 1, where CCASIA has **not** identified that an exclusively used food additive is also used in quick-frozen dumplings, the use in quick-frozen dumplings will be excluded by the use of an XS note. For example, SORBITAN ESTERS OF FATTY ACIDS are associated with Note 194, indicating exclusive use in standardized instant noodles and have **not** been indicated for use in quick-frozen dumplings; therefore, despite the general approach to endorsement, they will be excluded from quick-frozen dumplings.

ISSUES RELATED TO THE REGIONAL STANDARDS FOR THE NEAR EAST

Background on the Regional standard for doogh (Near East) (CXS 332R-2018)

As doogh is a fermented milk, CCNE11 put work on food additives for CXS 332R-2018 on hold pending the completion of the alignment of the *Standard for fermented milks* (CXS 243-2003). As the latter work has been completed, CCNE put forward provisions for food additives, as shown in [REP25/NE](#) Appendix II, and [CX/NE 25/12/3 Add.1](#), Appendix I.

However, as described in the Matters Referred ([CX/FA 26/56/2](#)), discussion was had during CCEXEC89 noting that further deliberation of the technical justification for the use of food additives in doogh might be needed at the next session of CCNE, and therefore CCEXEC89 put on hold any recommendation on the food additive provisions.

3. Hold the endorsement and incorporation of the food additives section of the Regional standard for doogh (Near East) (CXS 332R-2018)

Chair's proposals

Considering the on-going deliberations that may be needed for food additives in doogh, it is proposed to hold the endorsement of the Food Additives section of the standard (and subsequent incorporation of provisions in the GSFA) until a final recommendation is presented to a future session of the CCFA.

Background on the Regional standard for maamoul

During CCNE9 (2017), the Committee endorsed the preparation of a *Discussion Paper on the Development of a Regional Standard on Maamoul*, which was considered during CCNE10 ([CX/NE 19/10/17](#)). In the original draft, it was proposed, with respect to food additives, that "The products covered by this Standard shall comply with the Codex General Standard for Food Additives (CXS 192-1995)". Refinement of this general reference was proposed in the final draft of the standard presented in [NE11/CRD06](#) and [REP23/NE](#), Appendix II, as follows:

Food additives used in accordance with Tables 1 and 2 of the General Standard of Food Additives (CXS 192-1995) in food category 07.2.1 (Cakes, cookies and pies (e.g. fruit-filled or custard types)) or listed in Table 3 of the General Standard for Food Additives are acceptable for use in foods conforming to this Standard.

4. General approach to the incorporation of provisions in the GSFA

Chair's proposals

(a) All additives permitted in Tables 1 and 2 of food category 07.2.1 of the GSFA are permitted in standardized maamoul.

(b) A reference to Table 3 is needed for standardized maamoul, but no changes to Table 3 itself are necessary.

ISSUES RELATED TO THE STANDARDS FOR CULINARY HERBS AND SPICES

Four standards (the Standards for Spices derived from dried dehydrated fruits and berries – requirements for vanilla, Spices in the form of dried fruits and berries – requirements for large cardamom, Spices in the form of dried seeds – requirements for coriander, and Herbs – requirements for sweet marjoram) have been presented for endorsement, all in relation to the adoption of Anticaking agents in Table 3 of the GSFA.

The Chair has two major concerns with the proposed texts, as: (1) Herbs are currently in the Annex to Table 3 and thus should not be associated with Table 3 provisions; and (2) during CCFA55, questions to CCSC88 were posed on the appropriateness of including herbs in the Annex to Table 3, but not spices, given the similar

nature of the ingredients, along with the re-organization of the GSFA that more clearly separated “pure” spices from seasonings and the like (as they may have different food additive requirements). CCSCH8 considered the CCFA’s questions but could not prepare a response as it was felt greater deliberation in coordination with experts was needed. Instead, it is expected that a response to CCFA will be provided following CCSCH9.

Accordingly, the Chair is concerned about endorsing Table 3 additives in spice standards with these looming questions.

Chair’s proposals

(a) The endorsement of the spice standards should be delayed until such time as the CCSCH replies to the questions on Table 3 additives from CCFA55.

(b) The CCSCH should revise the general reference to the *Standard for herbs – requirements for sweet marjoram* to include a reference to Tables 1&2 of the GSFA, and to identify which anticaking agents are used. NB: this approach may also be applicable to spices, if spices should also be in the Annex to Table 3.

The following text is for consideration by the CCFA:

With respect to the *Standard for herbs – requirements for sweet marjoram* that has been forward to CCFA56 for endorsement of the Food Additives section, the reference to Table 3 anticaking agents is inappropriate as herbs are in the Annex to Table 3 of the *General Standard for Food Additives* (GSFA; CXS 192-1995), and therefore Table 3 additives should not be used. It is recommended to define the specific anticaking agents used in the herb, so that (i) a reference to Tables 1&2 anticaking agents can be generated in the Standard and (ii) that appropriate provisions can be incorporated into Tables 1&2 of the GSFA.

With respect to the three standards for spices that have similarly been forwarded to the CCFA for endorsement, it is noted that the question on the suitability of using Table 3 additives in spices is at question (refer to [CX/SCH 25/8/2](#)). Therefore, the CCFA has not endorsed the Food Additives sections at this time, pending a response. Further, should the CCSCH determine that the general use of Table 3 additives is not appropriate in standardized spices, then the CCSCH may wish to define the specific anticaking agents used, so as to generate provisions for Tables 1&2 of the GSFA.

ISSUES RELATED TO THE STANDARDS FOR FATS AND OILS

As presented in CX/FA 26/56/5 Add.1, CCFO29 agreed to forward the proposed draft standard for microbial omega-3 oils to CAC for adoption at Step 5, and the food additive provisions to CCFA for endorsement. CCFO29 recommended the creation of a new food category in the GSFA (FC 02.1.4 Microbial oils and fats) to accommodate the microbial omega-3 oils, as none of the current food categories seem appropriate.

CCFO29 recommended that CCFA endorse the use of antioxidants, sequestrants and emulsifiers used in accordance with Tables 1 and 2 of the GSFA. No provisions are proposed for Table 3, which is appropriate given that FC 02.1 is in the Annex to Table 3.

Chair’s proposals

(a) Forward the matter of the creation of a new food category 02.1.4 of the GSFA to the EWG of the GSFA that is established during CCFA56; and,

(b) pending the endorsement of the CCFA of the creation of food category 02.1.4 for microbial oils at a future session of the CCFA, conduct the endorsement of the food additive provisions in the Standard for microbial oils and the incorporation of relevant GSFA food additive provisions.

Annex 2 (CCASIA)

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE REGIONAL STANDARD FOR QUICK-FROZEN DUMPLINGS (CCASIA) AND TO TABLES 1, 2 AND 3 OF THE GSFA RELATING TO THE ALIGNMENT OF THAT STANDARD

The Regional commodity standards is cross-referenced to the following food categories in the GSFA (see Annex C of the GSFA):

CXS Number	Codex Standard Name	GSFA food category
TBD	Quick-frozen dumplings (Asia)	06.4.3

PROPOSED AMENDMENTS TO THE FOOD ADDITIVES SECTION OF THE CCASIA REGIONAL STANDARD FOR QUICK-FROZEN DUMPLINGS (ASIA)

The following amendments to Section 4 of the Standard are proposed:

4. FOOD ADDITIVES

Acidity regulators, colours, ~~preservatives, stabilizers, humectants, thickeners and emulsifiers~~ **emulsifiers, humectants, preservatives, stabilizers, and thickeners** in accordance with Tables 1 and 2 of the *General standard for food additives* (CXS 192-1995) in food category 06.4.3 (Pre cooked pastas and noodles and like products) and acidity regulators, colours, emulsifiers, firming agents, flavour enhancers, humectants, preservatives, raising agents, stabilizers and thickeners, ~~as indicated~~ in Table 3 of the *General standard for food additives* (CXS 192-1995) are acceptable for use in ~~foods~~ **products** conforming to this standard. The flavourings used in products covered by this standard should comply with the Guidelines for the use of flavourings (CXG 66 2008).

Chair's notes:

- (1) The ordering of the functional classes for Tables 1&2 additives has been rearranged to alphabetical order, which is different from that shown in REP25/ASIA, Appendix VII.
- (2) Because there is not restriction on specific additives in Table 3, it is proposed to strike-out "as indicated" from "as indicated in Table 3", because this text is generally used in cases where only certain additives may be used (i.e., it suggests the reader needs to consult Table 3 to determine which additives are specifically indicated for use).
- (3) As the Standard regularly refers to "the product", the term "for use in foods" has been changed to "for use in products". "Products" is also already used in the text regarding flavourings.

PROPOSED AMENDMENTS TO TABLE TWO OF THE GSFA FOR THE ALIGNMENT OF THE REGIONAL STANDARD FOR QUICK-FROZEN DUMPLINGS (ASIA)

The Tables have been updated to include the latest, 2025 revisions to the GSFA; that includes revisions which reflected adoptions at the 55th session of the CCFA (see [REP25/FA](#) for background), which were subsequently adopted by CAC48 in November 2025 (see [REP25/CAC](#)). New text is indicated within the cells of the tables in **bold/underline**. Text to be removed is indicated in ~~strike through~~. **Text in green font and double underline** are draft and proposed draft food additive provisions that are in the Codex Step process (see [FA/56 INF/01](#)).

Below are recommendations on amendments to FC 06.4.3

PROPOSED AMENDMENTS TO FOOD CATEGORY 06.4.3

Chair's note: there are no food additive provisions set out in FCs 06.0 or 06.4.

Amendments related to the *Regional Standard for Edible Sago Flour (Asia)* (CXS 301R-2011)

Food Category No. 06.4.3 Pre-cooked pastas and noodles and like products					
Additive	INS	Step/Year adopted	Max Level	Notes	Recommendation
<u>ADIPATES</u> Functional classes: Acidity regulator	<u>355</u>	<u>7</u>	<u>1000 mg/kg</u>	<u>1</u>	No change (Chair's note: "No change" indicates that the additive is permitted in foods conforming to the Regional Standard for quick-frozen dumplings as indicated by the current provision in the GSFA)
AMARANTH Functional classes: Colour	123	2019	100 mg/kg	194, <u>XS***R</u>	Endorse
ANNATTO EXTRACTS, BIXIN-BASED Functional classes: Colour	160b(i)	2025	20 mg/kg	8, 676	No change
ANNATTO EXTRACTS, NORBIXIN-BASED Functional classes: Colour	160b(ii)	2025	25 mg/kg	185, 676	No change
ASCORBYL ESTERS Functional classes: Antioxidant	304, 305	2012	500 mg/kg	10 ₁ & 211 ₁ , <u>XS***R</u>	Endorse
BENZOATES Functional classes: Preservative	210-213	2019	1000 mg/kg	13 & XS249	No change
BUTYLATED HYDROXYANISOLE Functional classes: Antioxidant	320	2006	200 mg/kg	15 ₁ & 130 ₁ , <u>XS***R</u>	Endorse
BUTYLATED HYDROXYTOLUENE Functional classes: Antioxidant	321	2006	200 mg/kg	15 ₁ & 130 ₁ , <u>XS***R</u>	Endorse
CANTHAXANTHIN Functional classes: Colour	161g	2019	15 mg/kg	153 ₁ & XS249 ₁ , <u>XS***R</u>	Endorse
CARAMEL II - SULFITE CARAMEL Functional classes: Colour	150b	2019	50000 mg/kg	194 ₁ , <u>XS***R</u>	Endorse
CARAMEL III - AMMONIA CARAMEL Functional classes: Colour	150c	2010	50000 mg/kg	153 ₁ & 173 ₁ , <u>XS***R</u>	Endorse
CARAMEL IV - SULFITE AMMONIA CARAMEL Functional classes: Colour	150d	2011	50000 mg/kg	153 ₁ , <u>XS***R</u>	Endorse

Food Category No. 06.4.3		Pre-cooked pastas and noodles and like products			
Additive	INS	Step/Year adopted	Max Level	Notes	Recommendation
CARMINES Functional classes: Colour	120	2008	100 mg/kg	153, & 178, QFD1	Endorse
CAROTENES, BETA- Functional classes: Colour	160a(i), a(iii), a(iv)	2023	40 mg/kg	153, 341, 344, QFD1	Endorse
CAROTENES, BETA-, VEGETABLE Functional classes: Colour	160a(ii)	2023	40 mg/kg	153, 341, 344, XS***R	Endorse (Chair's note: Although it may seem reasonable that this additive would be permitted if CAROTENES, BETA- are also permitted, CCASIA did not indicate that INS 160a(ii) is used, thus a proposal for its inclusion has not been made.)
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES Functional classes: Colour	141(i), (ii)	2009	100 mg/kg	153, XS***R	Endorse
CURCUMIN Functional classes: Colour	100(i)	2025	100 mg/kg	676, 677	No change
CYCLODEXTRIN, BETA- Functional classes: Carrier, Stabilizer, Thickener	459	2012	1000 mg/kg	153, XS***R	Endorse
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL Functional classes: Emulsifier, Sequestrant, Stabilizer	472e	2005	10000 mg/kg	QFD2	Endorse
FAST GREEN FCF Functional classes: Colour	143	2010	290 mg/kg	194, XS***R	Endorse
PAPRIKA EXTRACT Functional classes: Colour	160c(ii)	2025	120 mg/kg	39 & 676	No change
PHOSPHATES Functional classes: Various depending on phosphate: Acidity regulator, Anticaking Agent, Antioxidant, Emulsifier, Emulsifying salt, Flour treatment agent, Fermenting agent, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix);	2019	2500 mg/kg	33, 211, 475, QFD3	Endorse

Food Category No. 06.4.3 Pre-cooked pastas and noodles and like products					
Additive	INS	Step/Year adopted	Max Level	Notes	Recommendation
	451(i), (ii); 452(i) (v); 542				
POLYDIMETHYLSILOXANE Functional classes: Anticaking agent, Antifoaming agent, Emulsifier	900a	2007	50 mg/kg	153, <u>XS***R</u>	Endorse
POLYGLYCEROL ESTERS OF FATTY ACIDS Functional classes: Emulsifier, Stabilizer	475	2016	2000 mg/kg	194, <u>XS***R</u>	Endorse
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID Functional classes: Emulsifier	476	2016	500 mg/kg	194, <u>XS***R</u>	Endorse
POLYOXYETHYLENE STEARATES Functional classes: Emulsifier	430, 431	2016	5000 mg/kg	2 & 194, <u>XS***R</u>	Endorse
POLYSORBATES Functional classes: 432, 433, 435, 436 – Emulsifier, Stabilizer; 434 - Emulsifier	432-436	2007	5000 mg/kg	153, <u>XS***R</u>	Endorse
PROPYL GALLATE Functional classes: Antioxidant	310	2016	200 mg/kg	15, 130 & 211, <u>XS***R</u>	Endorse
PROPYLENE GLYCOL Functional classes: Carrier, Emulsifier, Glazing agent, Humectant	1520	2016	10000 mg/kg	194, <u>XS***R</u>	Endorse
PROPYLENE GLYCOL ALGINATE Functional classes: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Stabilizer, Thickener	405	2016	5000 mg/kg	194, & 371, <u>QFD1a</u>	Endorse
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS Functional classes: Emulsifier	477	2007	5000 mg/kg	2 & 153, <u>QFD1</u>	Endorse
SORBATES Functional classes: Preservative	200, 202, 203	2012	2000 mg/kg	42, & 211, <u>XS***R</u>	Endorse

Food Category No. 06.4.3		Pre-cooked pastas and noodles and like products			
Additive	INS	Step/Year adopted	Max Level	Notes	Recommendation
SORBITAN ESTERS OF FATTY ACIDS Functional classes: 491-494 – Emulsifier, Stabilizer; 495 - Emulsifier	491- 495	2019	5000 mg/kg	2 ₁ & 194 ₁ <u>XS***R</u>	Endorse
STEAROYL LACTYLATES Functional classes: Emulsifier, Flour treatment agent, Foaming agent, Stabilizer	481(i), 482(i)	2016	5000 mg/kg	194 ₁ & 371 ₁ <u>XS***R</u>	Endorse
SUCROSE ESTERS Functional classes: INS 473 – Emulsifier, Foaming agent, Glazing agent, Stabilizer INS 473a – Emulsifier, Glazing agent, Stabilizer INS 474 - Emulsifier	473, 473a, 474	2021	2000 mg/kg	194 ₁ <u>QFD1b</u>	Endorse
SULFITES Functional classes: 220, 221, 223, 224 - Antioxidant, Bleaching agent, Flour treatment agent, Preservative; 222, 225 - Antioxidant, Preservative; 539 - Antioxidant, Preservative, Sequestrant	220- 225, 539	2019	20 mg/kg	44, 476 ₁ <u>QFD1c</u>	Endorse
SUNSET YELLOW FCF Functional classes: Colour	110	2008	300 mg/kg	153 ₁ <u>XS***R</u>	Endorse
TARTRATES Functional classes: 334 - Acidity regulator, Antioxidant, Flavour enhancer, Sequestrant; 334(ii), 337 - Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer	334, 335(ii), 337	2019	7500 mg/kg	45 & 128 ₁ <u>QFD4</u>	Endorse
TARTRAZINE Functional classes: Colour	102	2025	70 mg/kg	676, 680	No change
TERTIARY BUTYLHYDROQUINONE	319	2006	200 mg/kg	15 & 130	No change

Food Category No. 06.4.3		Pre-cooked pastas and noodles and like products			
Additive	INS	Step/Year adopted	Max Level	Notes	Recommendation
Functional classes: Antioxidant					
TOCOPHEROLS Functional classes: Antioxidant	307a, b, c	2016	200 mg/kg	211, <u>XS***R</u>	Endorse

NOTES FOR THE REGIONAL STANDARD FOR QUICK-FROZEN DUMPLINGS (ASIA)

194 For use in instant noodles conforming to the Standard for Instant Noodles (CODEX STAN 249-2006) only.

QFD1 For use in products conforming to the Regional standard for quick-frozen dumplings (CXS ***R-202*).

QFD1a For use in products conforming to the Regional standard for quick-frozen dumplings (CXS ***R-202*), as an emulsifier, stabilizer or thickener.

QFD1b For use in products conforming to the Regional standard for quick-frozen dumplings (CXS ***R-202*), as emulsifiers or stabilizers.

QFD1c For use in products conforming to the Regional standard for quick-frozen dumplings CXS ***R-202*) as preservatives.

QFD2 Except for use in products conforming to the Regional standard for quick-frozen dumplings (CXS ***R-202*) as an emulsifier or stabilizer.

QFD3 Except for use in products conforming to the Regional standard for quick-frozen dumplings CXS ***R-202*) as acidity regulators, emulsifiers, humectants, preservatives, stabilizers, or thickeners.

QFD4 Except for use in products conforming to the Regional standard for quick-frozen dumplings CXS ***R-202*) as and acidity regulator

XS*R** Excluding use in products conforming to the Regional standard for quick-frozen dumplings (CXS ***R-202*).

PROPOSED AMENDMENTS TO TABLE THREE OF THE GSFA FOR THE ALIGNMENT OF THE REGIONAL STANDARD FOR QUICK-FROZEN DUMPLINGS (ASIA)

PROPOSED AMENDMENTS TO SECTION 2 OF TABLE 3

06.4.3	Pre-cooked pastas and noodles and like products
	Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this Standard.
Codex Standard	Instant Noodles (CXS 249-2006)
	<u>Acidity regulators, colours, emulsifiers, firming agents, flavour enhancers, humectants, preservatives, raising agents, stabilizers and thickeners listed in Table 3 are acceptable for use in products conforming to the standard.</u>
Codex Standard	<u>Quick-frozen dumplings (Asia) (CXS ***R-202*)</u>

Chair's note on Table 3: The explanatory notes to Table 3 indicate that when the general reference to Table 3 indicates that Table 3 additives with specific functional classes may be used—as is the case for quick-frozen dumplings—the any Table 3 additive listing the noted functional class in column 3 of Table 3 may be used in products covered by the commodity standard.

It is only when the standard limits “certain” Table 3 additives that a reference to the commodity standard in column 5 of Table 3 is required.

Accordingly, no changes to Table 3 are needed (i.e., modification to column 5 of Table 3 is not necessary).

Annex 3 (CCNE)

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE CCNE REGIONAL STANDARD FOR MAAMOUL (CXS 332R-2018; CXS *R-202*)**

The relevant regional commodity standard for maamoul that is being aligned with the GSFA is cross-referenced to the following food categories of the GSFA (as per Annex C of the GSFA):

CXS Number	Codex Standard	GSFA Food Category
***R-202*	Regional standard for maamoul (Near East)	07.2.1

PROPOSED AMENDMENTS TO THE FOOD ADDITIVES SECTION OF THE REGIONAL STANDARD FOR MAAMOUL (NEAR EAST) (CXS *R-202*)**

The following amendments to Section 4 of the *Regional standard for maamoul (Near East)* (CXS ***R-202*) are proposed:

4. FOOD ADDITIVES

Food additives used in accordance with Tables 1 and 2 of the *General standard of food additives* (CXS 192-1995) in food category 07.2.1 (Cakes, cookies and pies (e.g. fruit-filled or custard types)) or listed in Table 3 of the *General standard for food additives* (**CXS 192-1995**) are acceptable for use in foods conforming to this Standard.

PROPOSED AMENDMENTS TO TABLE TWO OF THE GSFA FOR THE ALIGNMENT OF THE REGIONAL STANDARD FOR MAAMOUL (NEAR EAST) (CXS *R-202*)**

Chair's notes:

As discussed in Issue 3 of Annex 1, it is recommended to complete a retroactive Alignment of the *Regional standard for doogh (Near East)* (CXS 332R-2018) during a future session of the CCFA; thus, no changes to Table 2 of the GSFA are presented at this time.

As discussed in Issue 4 of Annex 1, as the proposed food additive provisions for products conforming to the *Regional standard for maamoul (Near East)* are fully permissive with respect to Tables 1&2 additives. The Chair has reviewed the provisions in FC 07.2.1 (as well as the parents 07.0 and 07.2) of the GSFA, no amendments to Tables 1&2 are deemed necessary.

PROPOSED AMENDMENTS TO TABLE THREE OF THE GSFA FOR THE ALIGNMENT OF THE REGIONAL STANDARD FOR MAAMOUL (NEAR EAST) (CXS *R-202*)**

PROPOSED AMENDMENTS TO TABLE 3

Chair's notes:

As discussed in Issue 3 of Annex 1, it is recommended to complete a retroactive Alignment of the *Regional Standard for doogh (Near East)* (CXS 332R-2018) during a future session of the CCFA; thus, no changes to Table 3 of the GSFA are presented at this time.

As discussed in Issue 4 of Annex 1, as the proposed food additive provisions for products conforming to the *Regional standard for maamoul (Near East)* are fully permissive with respect to Table 3 additives in the GSFA, **no amendments to Table are necessary**. However, **a new Reference to Commodity Standards for GSFA Table 3 Additives (Section 2 of Table 3) is necessary**, as proposed below.

PROPOSED AMENDMENTS TO SECTION 2 OF TABLE 3

07.2.1	<u>Cakes, cookies and pies (e.g., fruit-filled or custard types)</u>
	<u>Food additives listed in Table 3 are acceptable for use in foods conforming to this standard.</u>
<u>Codex Standards</u>	<u>Maamoul (Near East) (CXS ***R-202*)</u>