

CODEX ALIMENTARIUS COMMISSION



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Organization of the
United Nations



World Health
Organization

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Agenda Item 4(a)

CX/FA 26/56/5 Add.1
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JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD ADDITIVES

Fifty-sixth Session

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

1. CCFO29(2026) agreed to forward the proposed draft standard for microbial omega-3 oils to CAC49 for adoption at Step 5 and the food additive provisions to CCFA for endorsement and requested CCFA to advise on the appropriate categorisation of microbial omega-3 oils. For background information and discussion at CCFO29, see REP26/FO, paragraphs 63–70 and 82(iv).

Part A: Determination of appropriate food category

2. CCFO29 requested CCFA to advise on the appropriate categorisation of microbial omega-3 oils in the General standard for food additives (GSFA, CXS 192-1995), noting the following:

- i. CCFO29 was unable to assign a food category (FC) for microbial omega-3 oils since according to the GSFA FC System, neither FC 02.0 (Fats, oils and emulsion), nor its sub-categories currently include oil from microbial sources.
- ii. CCFO29 preferred to establish a new sub-category for oils of microbial origin and recommended the new FC could be established under FC 02.1 (Fats and oils essentially free from water) within the parent category FC 02.0 (Fat and oils, and fat emulsions) with the following description:

02.1.4 Microbial oils and fats: Edible fats and oils obtained from oleaginous microorganisms, including but not limited to microalgae, protists, fungi, or yeast, and not derived from plants or animals. These oils and fats are intended for use as edible fats and oils or as ingredients in foods. This category also encompasses concentrated forms of specific fatty acids.

- iii. FCs 02.0 and FC 02.1 should be broadened to reflect the different types of oils for human consumption including microbial oils as follows:
 - **02.0 Fats and oils, and fat emulsions:** Includes all fat-based products that are derived from vegetable, animal, microbial or marine sources, or their mixtures.
 - **02.1 Fats and oils essentially free from water:** Edible fats and oils are foods composed mainly of triglycerides of fatty acids from vegetable, animal, microbial, or marine sources

Part B: Endorsement of food additive provisions in proposed draft standard for microbial omega-3 oils

3. CCFO29 agreed to forward the following food additive provisions to CCFA for endorsement:

4. FOOD ADDITIVES

Antioxidants, sequestrants, and emulsifiers used in accordance with Tables 1 and 2 of the *General standard for food additives* (CXS 192-1995), in food category [(to be determined)] are acceptable for use in foods conforming to this Standard.

The flavorings used in products covered by this Standard should comply with the *Guidelines for the use of flavourings* (CXG 66-2008).

4. The specific list of acceptable food additives and their associated maximum levels is included in the Annex to this document.

Recommendations

5. CCFA56 is invited to:

- i. advise on the appropriate categorisation of microbial omega-3 oils in the GSFA, as well as the recommendations submitted (refer to Part A); and
- ii. consider for endorsement of the food additive provisions in the proposed draft standard for microbial omega-3 oils (refer to Part B and the Annex to this document).

ANNEX

The list of food additives provisions in the proposed draft standard for microbial omega-3 oils (for adoption by CAC49 at Step 5)¹²

INS No.	Name of Food Additive	Maximum Level	ADI	Notes
1. Antioxidants				
300	Ascorbic Acid, L-	GMP	“Not specified” (25 th JECFA, 1981)	Antioxidants are used in microbial omega-3 oils in the prevention or delay of oxidation in lipids containing unsaturated fatty acids, such as in microbial omega-3 oils.
304, 305	ASCORBYL ESTERS	2500 mg/kg	0-1.25 mg/kg bw (17 th JRCFA, 1973)	
320	Butylated Hydroxyanisole	200 mg/kg	0-0.5 mg/kg bw (33 rd JECFA, 1988)	
321	Butylated Hydroxytoluene	200 mg/kg	0-0.3 mg/kg bw (44 th JECFA, 1995)	
330	Citric Acid	GMP	“Not limited” (17 th JECFA, 1973)	
322(i)	Lecithin	GMP	“Not limited” (17 th JECFA, 1973)	
310	Propyl Gallate	200 mg/kg	0-1.4 mg/kg bw (46 th JECFA, 1996)	
392	Rosemary extract ³	4000 mg/kg	0–0.6 mg/kg bw (100 th JECFA, 2025)	
319	Tertiary Butylhydroquinone (TBHQ)	200 mg/kg	0-0.7 mg/kg bw (49 th JECFA, 1997)	
307a, 307b, 307c	TOCOPHEROLS	6000 mg/kg	0.15-2 mg/kg bw (30 th JECFA, 1986)	
2. Emulsifiers				
322(i)	Lecithin	GMP	“Not limited” (17 th JECFA, 1973)	Emulsifiers are used to reduce crystallization and cloudiness of oils prone to forming precipitates at colder temperatures.
3. Sequestrants				
300	Ascorbic Acid, L-	GMP	“Not specified” (25 th JECFA, 1981)	Sequestrants are used in microbial omega-3 oils to bind trace metals that can accelerate oxidation. They do not act directly as antioxidants but instead support antioxidant activity by removing catalysts that accelerate oxidation processes.
330	Citric Acid	GMP	“Not limited” (17 th JECFA, 1973)	

¹ REP26/FO, Appendix III, Part 2

² CCFO29 recommended that a new food category, FC 02.1.4, covering this product be established. It should be noted that FC 02.1 is listed in the Annex to Table 3; therefore, the use of food additives in this product should be managed under Tables 1 and 2, rather than Table 3.

³ The 100th meeting (10-19 June 2025), of the Joint FAO/WHO Expert Committee on Food Additives (JECFA) established an acceptable daily intake (ADI) for rosemary extract (INS 392) of 0-0.6 mg/kg bw per day (expressed as carnosic acid and carnosol).