

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

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Agenda Item 4(a)

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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

BACKGROUND

1. In accordance with the section "Relations between commodity committees and general subject committees" in the Codex Alimentarius Commission Procedural Manual, paragraph 61, "*All provisions in respect of food additives (including processing aids) contained in Codex commodity standards should be referred to CCFA, preferably before the standards have been advanced to Step 5 of Section 2.1: Procedures for the elaboration of Codex standards and related texts or before they are considered by the commodity committee concerned at Step 7, though such referral should not be allowed to delay the progress of the Standard to the subsequent steps of the procedure.*".

2. The following food additive and processing aids provisions of Codex standards have been submitted for endorsement since the 55th Session of the Codex Committee on Food Additives (CCFA55) and are listed by:

- (i) Technological function, INS number, and food additive name;
- (ii) Maximum level;
- (iii) ADI (mg additive/kg body weight per day); and
- (iv) Notes.

3. The following abbreviations have been used in the preparation of this paper:

INS International Numbering System for food additives:

The INS is intended as a harmonised naming system for food additives as an alternative to the use of the specific name, which may be lengthy¹.

ADI Acceptable Daily Intake:

An estimate of the amount of a substance in food or drinking-water, expressed on a body-weight basis, that can be ingested daily over a lifetime without appreciable risk (standard human = 60 kg)². The ADI is listed in units of mg per kg of body weight.

ADI "Not Specified":

A term applicable to a food substance of very low toxicity which, on the basis of the available data (chemical, biochemical, toxicological, and other), the total dietary intake of the substance arising from its use at the levels necessary to achieve the desired effect and from its acceptable background in food does not, in the opinion of JECFA, represent a hazard to health. For that reason, and for reasons stated in individual evaluations, the establishment of an acceptable daily intake expressed in numerical form is not deemed necessary. An additive meeting this criterion must be used within the bounds of good manufacturing practice, i.e., it should be technologically efficacious and should be used at the lowest level necessary to achieve this effect, it should not conceal inferior food quality or adulteration, and it should not create a nutritional imbalance².

ADI "Not Limited":

A term no longer used by JECFA that has the same meaning as ADI "not specified"².

¹ Class Names and the International Numbering System for Food Additives (CXG 36-1989)

² JECFA Glossary of terms:

http://apps.who.int/iris/bitstream/10665/44065/13/WHO_EHC_240_13_eng_Annex1.pdf?ua=1

Temporary ADI:

Used by JECFA when data are sufficient to conclude that use of the substance is safe over the relatively short period of time required to generate and evaluate further safety data, but are insufficient to conclude that use of the substance is safe over a lifetime. A higher-than-normal safety factor is used when establishing a temporary ADI and an expiration date is established by which time appropriate data to resolve the safety issue should be submitted to JECFA. The temporary ADI is listed in units of mg per kg of body weight².

Conditional ADI:

A term no longer used by JECFA to signify a range above the "unconditional ADI" which may signify an acceptable intake when special problems, different patterns of dietary intake, and special groups of the population that may require consideration are taken into account².

No ADI allocated:

There are various reasons for not allocating an ADI, ranging from a lack of information to data on adverse effects that call for advice that a food additive or veterinary drug should not be used at all. The report should be consulted to learn the reasons that an ADI was not allocated².

Acceptable²:

Flavouring agents: Used to describe flavouring agents that are of no safety concern at current levels of intake and subsequent reports of meetings on food additives. If an ADI has been allocated to the agent, it is maintained unless otherwise indicated.

Enzyme preparations: Used to describe enzymes that are obtained from edible tissues of animals or plants commonly used as foods or are derived from microorganisms that are traditionally accepted as constituents of foods or are normally used in the preparation of foods. Such enzyme preparations are considered to be acceptable provided that satisfactory chemical and microbiological specifications can be established.

Food additives: Used on some occasions when present uses are not of toxicological concern or when intake is self-limiting for technological or organoleptic reasons.

Acceptable Level of Treatment:

ADIs are expressed in terms of mg per kg of body weight per day. In certain cases, however, food additives are more appropriately limited by their levels of treatment. This situation occurs most frequently with flour treatment agents. It should be noted that the acceptable level of treatment is expressed as mg/kg of the commodity. This should not be confused with an ADI².

Good Manufacturing Practice (GMP) in the Use of Food Additives³ means that:

- the quantity of the additive added to food does not exceed the amount reasonably required to accomplish its intended physical nutritional or other technical effect in food;
- the quantity of the additive that becomes a component of food as a result of its use in the manufacturing, processing or packaging of a food and which is not intended to accomplish any physical, or other technological effect in the food itself, is reduced to the extent reasonably possible;
- the additive is of appropriate food grade quality and is prepared and handled in the same way as a food ingredient. Food grade quality is achieved by compliance with the specifications as a whole and not merely with individual criteria in terms of safety.

³ Procedural Manual of the Codex Alimentarius Commission (Definitions)

**ENDORSEMENT AND/OR REVISION OF MAXIMUM LEVELS FOR FOOD ADDITIVES
IN COMMODITY STANDARDS**

CCFA56 **is invited to consider for endorsement** of the food additive provisions (see the Annex) forwarded by:

The 23rd Session of the FAO/WHO Coordinating Committee for Asia (CCASIA23) ([REP25/ASIA](#))

- Regional standard for quick-frozen dumplings (Asia) (for adoption by CAC at Step 8)

The 12th Session of the FAO/WHO Coordinating Committee for Near East (CCNE12) ([REP25/NE](#))

- *Regional standard for doogh* (Near East) (CXS 332R-2018) (food additive provisions for adoption by CAC at Step 8)
- Regional standard for maamoul (Near East) (for adoption by CAC at Step 8)

The 8th Session of the Codex Committee on Spices and Culinary Herbs (CCSCH8) ([REP26/SCH](#))

- Standard for spices derived from dried or dehydrated fruits and berries - Requirements for vanilla (for adoption by CAC at Step 8)
- Standard for spices in the form of dried fruits and berries - Requirements for large cardamom (for adoption by CAC at Step 5/8)
- Standard for spices in the form of dried seeds - Requirements for coriander (for adoption by CAC at Step 5/8)
- Standard for herbs - Requirements for sweet marjoram (for adoption by CAC at Step 5)

Annex

CCASIA**Regional standard for quick-frozen dumplings (Asia) (for adoption by CAC at Step 8)⁴**

Food additive provision	Note
4. FOOD ADDITIVES Acidity regulators, colours preservatives, stabilizers, humectants, thickeners and emulsifiers in accordance with Tables 1 and 2 of the <i>General standard for food additives</i> (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 <i>General standard for food additives</i> (CXS 192 1995) are acceptable for use in foods conforming to this standard. The flavourings used in products covered by this standard should comply with the <i>Guidelines for the use of flavourings</i> (CXG 66 2008).	Text aligned with provisions of the Codex Procedural Manual (Format for Codex Commodity Standards). CCASIA23 proposed revisions to the GSFA to accommodate the use of food additives in products covered by this standard (see REP25/ASIA, Appendix VII, Part B).

CCNE**Regional standard for dough (Near East) (CXS 332R-2018)⁵**

Note: The texts were developed based on CXS 243-2003, with minor modifications as appropriate..				
4. FOOD ADDITIVES Only those additives classes indicated in the table below may be used for the product categories specified. In accordance with Section 4.1 of the preamble to the <i>General standard for food additives</i> (CXS 192 1995), additional additives may be present in the flavoured dough as a result of carry over from non dairy ingredients. Carbonating agents, stabilizers and thickeners in food category 01.2.1.1 (Fermented milks (plain), not heat treated after fermentation), acidity regulators, carbonating agents, packaging gases, stabilizers and thickeners in food category 01.2.1.2 (Fermented milks (plain), heat treated after fermentation), acidity regulators, colours, emulsifiers, flavour enhancers, preservatives, stabilizers, sweeteners and thickeners in food category 01.1.4 (Flavoured fluid milk drinks) used in accordance with Tables 1 and 2 of the General standard for food additives are acceptable for use in foods conforming to this standard. For flavoured products, all acidity regulators, colours, emulsifiers and packaging gases and only certain carbonating agents, flavour enhancers, stabilizers, sweeteners and thickeners listed in Table 3 of the General standard for food additives are acceptable for use in dough as specified in the table below. Preservatives listed in Table 3 are only permitted in dough (flavoured, heat treated).				
	Doogh (plain, not heat treated)	Doogh Flavoured not heat treated	Doogh (plain, heat treated)	Doogh Flavoured heat treated
Food category of the <i>General standard for food additives</i>	01.2.1.1	1.1.4 (Drinks based on fermented milks)	01.2.1.2	1.1.4 (Drinks based on fermented milks)
Acidity regulators:	-	X	X	X
Carbonating agents:	X	X	X	X
Colours:	-	X	-	X
Emulsifiers:	-	X	-	X

⁴ REP25/ASIA, Appendix VII⁵ REP25/NE, Appendix II

Flavour enhancers:	-	X	-	X
Packaging gases:	-	X	X	X
Preservatives:	-	-	-	X
Stabilizers:	X ^a	X	X	X
Sweeteners:	-	X	-	X
Thickeners:	X ^a	X	X	X

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

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

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

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

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

Regional standard for maamoul (Near East) (for adoption by CAC at Step 8)⁶

Food additive provision	Note
4. FOOD ADDITIVES Food additives used in accordance with Tables 1 and 2 of the <i>General standard of food additives</i> (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.	Text aligned with provisions of the Procedural Manual (Format for Codex Commodity Standards).

CCSCH

Standard for spices derived from dried or dehydrated fruits and berries - Requirements for vanilla (For adoption by CAC at Step 8)⁷

Food additive provision	Note
4. FOOD ADDITIVES Anticaking agents listed in Table 3 of the <i>General standard for food additives</i> (CXS 192-1995) are acceptable for use only in ground/powdered form of product conforming to this standard.	Text aligned with provisions of the Procedural Manual (Format for Codex Commodity Standards).

Standard for spices in the form of dried fruits and berries - Requirements for large cardamom (For adoption by CAC at Step 5/8)⁸

Food additive provision	Note
4. FOOD ADDITIVES Anticaking agents listed in Table 3 of the <i>General standard for food additives</i> (CXS 192-1995) are acceptable for use only in ground/powdered form of dried or dehydrated large cardamom.	Text aligned with provisions of the Procedural Manual (Format for Codex Commodity Standards).

⁶ REP25/NE, Appendix IV

⁷ REP26/SCH, Appendix III

⁸ REP26/SCH, Appendix IV

Standard for spices in the form of dried seeds - Requirements for coriander (For adoption by CAC at Step 5/8)⁹

Food additive provision	Note
4. FOOD ADDITIVES Anticaking agents listed in Table 3 of the <i>General standard for food additives</i> (CXS 192-1995) are acceptable for use only in the ground/powdered form of coriander conforming to this standard.	Text aligned with provisions of the Procedural Manual (Format for Codex Commodity Standards).

Standard for herbs - Requirements for sweet marjoram (For adoption by CAC⁴⁸ at Step 5)¹⁰

Food additive provision	Note
4. FOOD ADDITIVES Anticaking agents listed in Table 3 of the <i>General standard for food additives</i> (CXS 192-1995) are acceptable for use only in ground/powdered form of the product.	Text aligned with provisions of the Procedural Manual (Format for Codex Commodity Standards).

⁹ REP26/SCH Appendix V

¹⁰ REP26/SCH Appendix VI