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JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD ADDITIVES

Fifty-sixth Session

ALIGNMENT OF THE FOOD ADDITIVE PROVISIONS OF COMMODITY STANDARDS: REPORT OF THE EWG ON ALIGNMENT

The EWG on Alignment was chaired by Canada and co-chaired by Japan and the United States of America. The members of the EWG who provided comments during the circulation were Australia, Chile, Colombia, the European Union, Japan, New Zealand, Russian Federation, Food Drink Europe, International Confectionary Association, and the International Fruit and Vegetable Association

Alignment work undertaken in 2025

The 55th session of the CCFA (CCFA55) agreed to establish an Electronic Working Group (EWG), chaired by Canada and co-chaired by Japan and the United States of America (USA) (REP25/FA para. 74), and working in English only, to:

- a. align the CCAFRICA regional standards: *Regional standard for fermented cooked cassava-based products* (Africa) (CXS 334R-2020), *Regional standard for fresh leaves of Gnetum spp.* (Africa) (CXS 335R-2020), *Regional standard for dried meat* (Africa) (CXS 350R-2022);
- b. align the CCLAC regional standards: *Regional standard for Culantro coyote* (Latin America and the Caribbean) (CXS 304R-2011), *Regional standard for lucuma* (Latin America and the Caribbean) (CXS 305R-2011);
- c. align the CCNASWP regional standards: *Regional standard for kava products for use as a beverage when mixed with water* (North America and South West Pacific) (CXS 336R-2020), *Regional standard for fermented noni fruit juice* (North America and South West Pacific) (CXS 356R-2023);
- d. align the CCCPC commodity standard: *Standard for cocoa butter* (CXS 86-1981);
- e. align the CCFFP commodity standard: *Standard for quick frozen raw squid* (CXS 191-1996), *Standard for live and raw bivalve molluscs* (CXS 292-1995), *Standard for live abalone and for raw fresh chilled or frozen abalone for direct consumption or for further processing* (CXS 312-2013);
- f. align the CCPFV commodity standard: *General standard for fruit juices and nectars* (CXS 247-2005); and
- g. in collaboration with the Codex Secretariat and based on the functionality of the new GSFA database, to develop a stepwise approach for Table 3 Notes, including:
 - i. Deleting provisions for Table 3 additives in FCs not listed in the annex to Table 3 but included in Tables 1 and 2; and
 - ii. Revising the fifth column of Table 3 Notes.

Progress since CCFA55

The EWG conducted one round of consultation to progress this work. Consensus was broadly reached on most issues; though due to the single circulation, all issues are described in this Report for consideration by the PWG. Certain regional standards for CCAFRICA and CCNASWP require consultation with the respective committees before alignment can be completed; as well, the cocoa butter standard (CXS 86-1981) requires consultation with CCFO (due to CCCPC being adjourned *sine die*) for alignment to proceed. Refer to Annex 1 (Explanatory Document) for a discussion of the issues.

Since the time of the 1st circular, updates to the GSFA have been made in accordance with the endorsements by CAC48; therefore, certain revisions to proposals in the Annexes have been made, to align with those updates.

It is noted that CCFA53 had also begun discussion on the development of Table 3 notes with features listed in the document CX/FA 23/53/6 (Appendix 4, pg. 167), but that the development of Table 3 notes also

depended on when the Codex Secretariat could make changes to the online version of the GSFA. However, CCFA53 noted that further discussions were needed to ensure clarity on the utility of Table 3 notes, and therefore agreed that CCFA54 should further investigate this issue as part of its mandate (REP23/FA, para 44). The Codex Secretariat has developed proposals for the layout of Table 3 in both the online and published (pdf) versions, for consideration by the CCFA, as well as the numbering and formatting of Table 3 Notes. These are shown in Annex 7.

A change has been made to the format of this Report in that Table 1 and Table 2 proposals resulting from the Alignment of commodity standards with the GSFA are presented in the Annexes using only the format of Table 2 of the GSFA (i.e., information arranged by food category) since these two tables generally contain the same information arranged differently (the exception being that Table 2 doesn't contain functional class information). For reference purposes, functional class information has been indicated under the respective additive names in the proposals.

Throughout this document, new text is indicated in **bold and underline**, while text to be removed is indicated in ~~strikethrough~~.

List of Annexes

- Annex 1: Explanatory document – questions, comments and chair's proposals for the EWG for issues associated with the alignment of commodity standards for CCAFRICA, CCNASWP, and CCCPC (related to items a., c., and d. of the Terms of Reference (TORs)).
- Annex 2: Proposed amendments to the food additives section of commodity standards and to the GSFA relating to the alignment of the regional commodity standards for CCAFRICA (CXS 334R-2020; CXS 335R-2020; CXS 350R-2022) (related to item a. of the TOR).
- Annex 3: Proposed amendments to the food additives section of commodity standards and to the GSFA relating to the alignment of the regional commodity standards for CCLAC (CXS 304R-2011; CXS 305R-2011) (related to item b. of the TOR).
- Annex 4: Proposed amendments to the food additives section of commodity standards and to the GSFA relating to the alignment of the regional commodity standards for CCNASWP (CXS 336R-2020; 356R-2023) (related to item c. of the TOR).
- Annex 5: Proposed amendments to the food additives section of commodity standards relating to the alignment of the commodity standards for CCCPC (CXS 86-1981) (related to item d. of the TOR).
- Annex 6: Proposed amendments to the food additives section of commodity standards and to the GSFA relating to the alignment of the commodity standards for CCPFV (CXS 247-2005) (related to item f. of the TOR).
- Annex 7: Proposal and update on GSFA table 3 notes. (related to item g. of the TOR).

Annex 1 (Explanatory)

EXPLANATORY DOCUMENT – QUESTIONS, COMMENTS AND CHAIR’S PROPOSALS FOR THE EWG FOR ISSUES ASSOCIATED WITH THE ALIGNMENT OF COMMODITY STANDARDS FOR CCAFRICA, CCNASWP, AND CCCPC

This document provides issues and questions arising from the alignment work under the TORs of the convened alignment EWG. It also provides a proposed approach by the chair for consideration by the PWG.

Most issues reached consensus; though some require further input and agreement by the PWG and CCFA.

KEY ISSUES AND QUESTIONS REQUIRING CONSIDERATION BY THE PWG

ISSUES RELATED TO CCAFRICA REGIONAL STANDARDS

1. Alignment of the Regional Standard for fermented cooked Cassava-based products (CXS 334R-2020) and cross-reference to GSFA food categories

In the EWG on Alignment, the Chair sought comments on whether the alignment of an additional GSFA food category may be required for CXS 334R-2020 due to the fact that this standard is for fermented products and fermented products fall under GSFA FC 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)).

A similar situation occurred within the CCFA54 EWG on Alignment during the alignment of Laver products (CXS 323R-2017), where it was found that products within the standard may fall under additional GSFA food categories. As such, considering past precedent, it seems appropriate to seek assistance from CCAFRICA to confirm whether additional food categories may apply to CXS 334R-2020. Should the alignment of additional food categories be considered appropriate, corresponding amendments to Annex C of the GSFA would also be required at that time.

Accordingly, an initial proposal was made to the EWG on Alignment, that was supported by Chile, EU, New Zealand, Russia and FoodDrinkEurope. That proposal has not changed from the 1st Circular of the EWG and is as presented below.

Chair’s final proposal:

The Chair’s proposal is to proceed with:

- a) the Alignment of food category 04.2.2.8; and
- b) request CCAFRICA to consider whether an additional processed vegetable food category (i.e., 04.2.2.7–fermented vegetables) may apply to CXS 334R-2020.

The following text to CCAFRICA is for consideration by the PWG:

In order for CCFA to align the food additive provisions for fermented cooked Cassava-based products conforming to the *Regional Standard for fermented cooked Cassava-based products* (CXS 334R-2020) with the General Standard for Food Additives (GSFA, CXS 192-1995), CCFA must determine to which food category of the GSFA the commodity standard corresponds.

Currently, CXS 334R-2020 is cross-referenced to the GSFA Food Category 04.2.2.8 (Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds) in Appendix C of the GSFA, and reference is made to GSFA Food Category 04.2.2.8 in the Food Additive Section of the Standard. However, in considering the alignment of the food additive provisions in CXS 334R-2020 with the GSFA, CCFA notes that an additional GSFA Food Category may be of relevance due to the fact that CXS 334R-2020 is for fermented products and fermented products fall under GSFA Food Category 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)). It is therefore suggested that, GSFA Food Category 04.2.2.7 may also be an appropriate food category for CXS 334R-2020.

In light of this information, we invite CCAFRICA to confirm the appropriate food categories of the GSFA corresponding to fermented cooked Cassava-based products falling under CXS 334R-2020.

2. Proposed editorial change to Section 4 – Food Additives of CXS 350R-2022 to more closely follow the format suggested by the CAC Procedural Manual (30th Edition, 2025)

The suggested format for the food additive section of commodity standards is discussed under the “Format for Codex commodity standards” portion of Section 2, *Elaboration of Codex standards and related texts*, of the CAC Procedural Manual. Specifically, that part indicates:

This section should contain a general reference to the corresponding sections of the GSFA which should take the following form: “[Food additive functional class] used in accordance with Tables 1 and 2 of the General Standard of Food Additives in food category x.x.x.x [food category name] or listed in Table 3 of the GSFA are acceptable for use in foods conforming to this standard.

The current Section **4. FOOD ADDITIVES** of CXS350R-2022 reads:

Antioxidants, and preservatives, used in accordance with the General Standard for Food Additives (CXS 192- 1995)¹ in food category 08.2 (processed meat, poultry, and game products in whole pieces or cuts) are acceptable for use in foods 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).²

Accordingly, an initial proposal was made to the EWG that was supported by Australia, Chile, EU, New Zealand and FoodDrinkEurope. That proposal has not changed from the 1st Circular of the EWG and is as presented below.

Chair’s final proposal:

Modify the reference to the GSFA food additive provisions for CXS 350R-2022 to more closely match the standard format recommended in the CAC Procedural Manual. Food Category 8.2 is not in the Annex to Table 3 and it is considered that the manner in which Section 4. FOOD ADDITIVES is currently written in CXS 350R-2022, would allow for the use of any Table 1, 2 or 3 antioxidant and preservative. The proposed modifications are as follows:

4. FOOD ADDITIVES

*Antioxidants, and preservatives, used in accordance with **Tables 1 and 2 of the General Standard for Food Additives (CXS 192- 1995)**¹ in food category 08.2 (processed meat, poultry, and game products in whole pieces or cuts) **or listed in Table 3 of the GSFA** are acceptable for use in foods conforming to this standard.*

3. Clarification of the Food Categories (including sub-categories) which apply to the Regional Standard for Dried Meat (CXS 350R-2022) for the application of food additive provisions

Currently, the Food Additive Section within the Regional Standard for Dried Meat (CXS 350R-2022) references food additive provisions from GSFA parent Food Category (FC) 08.2 (the Regional Standard is also cross-referenced to FC 08.2 in Annex C of CXS 192-1995). However, for the consideration of food additive provisions (i.e., antioxidants and preservatives), it is likely more appropriate for this Regional Standard to reference the specific food sub-categories dealing with dried meats and remove the reference to the parent FC 08.2. For instance, there are sub-categories within the parent FC 08.2 which are either specific to dried meats or include dried meats (specifically, 08.2.1.2 and 08.2.2). Further, in reviewing the history of the development of this standard, it appears that the original intention was to include food additive provisions from the sub-categories of 08.2, such as those in 08.2.1.2. However, there may have been a misunderstanding in how the food additive provisions within the Food Category hierarchy work. Section 5 (Food Category System) of CXS 192-1995 (General Standard for Food Additives), specifically part a) states “The food category system is hierarchical, meaning that when an additive is recognized for use in a general category, it is recognized for use in all its sub-categories, unless otherwise stated. Similarly, when an additive is recognized for use in a sub-category, its use is recognized in any further sub-categories or individual foodstuffs mentioned in a sub-category.” This means that food additives permitted in parent food categories are also permitted in the sub-categories of that parent (i.e., food additive permissions carry down through the hierarchy), they do not carry up¹. This distinction is more apparent when viewing the [GSFA Online](#). In this regard, an antioxidant (e.g., Isopropyl citrates; INS: 384) or preservative (e.g., BENZOATES; INS: 210 -213) that is permitted in a subcategory of 08.2, such as 08.2.1.2 is not permitted in products falling under CXS 350R-2022 because it only makes reference to food additive provisions in the parent FC 08.2. For example, if the Food Additive Section of CXS 350R-2022 referenced GSFA FCs 08.2.1.2 and 08.2.2, that would allow all antioxidants and preservatives from FC 08.2.1.2, 08.2.1, 08.2 and 08.0 to be permitted in *Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or cuts* (FC 08.2.1.2), and all antioxidants and preservatives from FC 08.2.2, 08.2, and 08.0 to be permitted in *dried meats falling under Heat-treated processed meat, poultry, and game products in whole pieces or cuts* (08.2.2), which each contain dried products that fall under CXS 350R-2022. Indeed, generally most Commodity Standards are cross-referenced to the lowest food subcategory.

¹ This means that any permitted additive in a sub-category is only allowed in that sub-category, and for the parent food category, those provisions would only apply to those products which would fall under the sub-category and not the other sub-categories within the parent unless those other sub-categories each contain their own allowance.

If CXS 350R-2022 also includes comminuted meats, then sub-categories of 08.3, such as 08.3.1.2 and 08.3.2 may need to be considered.

Background of development of food additive provisions for CXS 350R-2022 in CCAFRICA

The work of CCAFRICA on the development of a Regional Standard for Dried Meat was initiated at CCAFRICA21 (December, 2014), with the first indication that the standard would include food additive provisions at CAC39 (see [CX/CAC 16/39/7 Add.1](#), Annex I) in July, 2016. The eWG developing the draft standard for CCAFRICA23 ([CX/AFRICA 19/23/14](#)) originally proposed a general reference to the GSFA with no mention of any GSFA food categories. The Codex Secretariat ([CX/AFRICA 19/23/CRD3](#)) then drafted a list of potential GSFA food categories and sub-categories (down to the 3rd and 4th subcategory, e.g., 08.2.1 and 08.2.1.2) and identified GSFA food additive provisions for certain meat FCs (i.e., 08.2, 08.2.1, 08.2.1.1, 08.2.1.2, 08.2.1.3). CCAFRICA was to determine the correct FCs for dried meat, taking into account the description of the products, determine if a general reference to the GSFA could be made and, if not, develop a list of food additives. CCAFRICA23 ([REP20/AFRICA](#), including App. V) confirmed that dried meat was covered under food category (FC) “08.2 processed meat, poultry, and game products in whole pieces or cuts”, and that FC 08.2 has several sub-categories under which dried meat falls e.g. non-heat treated meat cuts (08.2.1) and heat-treated meat cuts (08.2.2) (see para.90). Further, Appendix V of REP20/AFRICA (the Draft Regional Standard for Dried Meat) indicated in Section 4 – Food Additives that “Antioxidants, Preservatives, Stabilizers, Acidity regulators and Sequestrants used in accordance with the General Standard for Food Additives (CODEX STAN 192-1995) in food category 08.2. “Processed meat, poultry, and game products in whole pieces or cuts” are acceptable for use in foods conforming to this Standard. “, and listed food additives from GSFA FCs 08.2, 0.8.2.1, 08.2.1.1, 08.2.1.2, and 08.2.1.3. It was also indicated that the food additive Section required further consideration (see para. 90, 101 and 102). CCAFRICA24 ([CX/AFRICA 22/24/4](#)) determined that the list of food additives contained in Appendix V from REP20AFRICA (which was a list of food additives contained in GSFA FC 08.2, 08.2.1 and its sub-categories) was not needed because the proposed food additives were already listed in 08.2, and so replaced the list with a general reference to the GSFA, which read “Antioxidants and preservatives used in accordance with the General Standard for Food Additives (CXS 192- 1995) in food category 08.2. “Processed meat, poultry, and game products in whole pieces or cuts” are acceptable for use in foods conforming to this standard”. The Food Additive Section of the Regional Standard changed very little after this, and was endorsed with minor editorial changes at CCFA53 ([REP23/FA](#)).

[Chair Note: the Chair believes the above indicates an acknowledgement from CCAFRICA that antioxidants and preservatives from certain sub-categories were to be allowed in products falling under CXS 350R-2022; and that there may have been a misunderstanding with how the GSFA food additive provisions work with respect to the Food Category Hierarchy. By the Food Additive Section of the Regional Standard having only referenced the parent food category 08.2 (and ANNEX C of CXS 192-1995 cross-referencing CXS 350R-2022 to that parent FC) rather than relevant sub-categories, those additives permitted in the relevant sub-categories are not permitted for use in the Regional standard, only those in the referenced food category (i.e., 08.2) and its parent FC (0.8.0) are.].

Accordingly, an initial proposal was made to the EWG that was supported by Australia, Chile, EU, New Zealand and FoodDrinkEurope. That proposal has not changed from the 1st Circular of the EWG.

Chair's final proposal:

- a) align CXS 350R-2022 to GSFA Food Category 0.8.2 (and it's parent FC 08.0) for the time being (which would be necessary regardless of whether or not the sub-categories are referenced); and
- b) request CCAFRICA to consider the benefit of referencing the relevant food sub-categories of 08.2 (and possibly 08.3) in the Food Additive Section of CXS 350R-2022:
 - i. those sub-categories within the parent FC 08.2 which are either specific to dried meats or include dried meats (e.g., 08.2.1.2 and 08.2.2)); and
 - ii. those sub-categories within the parent FC 08.3 which are either specific to dried meats or include dried meats (e.g., 08.3.1.2 and 08.3.2))

The following text to CCAFRICA is for consideration by the PWG:

Currently, the Food Additive Section within the CCAFRICA Regional Standard for Dried Meat (CXS 350R-2022) references food additive provisions from GSFA parent Food Category (FC) 08.2 (the Regional Standard is also cross-referenced to FC 08.2 in Annex C of CXS 192-1995). However, the Alignment EWG of CCFA has determined that for the consideration of food additive provisions (i.e., antioxidants and preservatives), it is likely more appropriate for this Regional Standard to reference the specific food sub-categories dealing with dried meats and remove the reference to the parent FC 08.2. In reviewing the history of the development of

this standard (such as CX/AFRICA 19/23/CRD3, REP20/AFRICA, CX/AFRICA 22/24/4), it appears that the original intention of CCAFRICA was to include food additive provisions from the sub-categories of 08.2, such as those in 08.2.1, 08.2.1.2 and 08.2.2.

Section 5 (Food Category System) of CXS 192-1995 (GSFA), specifically part a) states “The food category system is hierarchical, meaning that when an additive is recognized for use in a general category, it is recognized for use in all its sub-categories, unless otherwise stated. Similarly, when an additive is recognized for use in a sub-category, its use is recognized in any further sub-categories or individual foodstuffs mentioned in a sub-category.” This means that food additives permitted in parent food categories are also permitted in the sub-categories of that parent (i.e., food additive permissions carry down through the hierarchy), they do not carry up. This distinction is more apparent when viewing food additive provisions in the GSFA Online. In this regard, an antioxidant (e.g., Isopropyl citrates; INS: 384) or preservative (e.g., BENZOATES; INS: 210 - 213) that is permitted in a subcategory, such as 08.2.1.2 is not permitted in products falling under CXS 350R-2022 because it only makes reference to food additive provisions in the parent FC 08.2. For example, if the Food Additive Section of CXS 350R-2022 referenced GSFA FCs 08.2.1.2 and 08.2.2, that would allow all antioxidants and preservatives from FC 08.2.1.2, 08.2.1, 08.2 and 08.0 to be permitted in dried meats falling under Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or cuts (FC 08.2.1.2), and all antioxidants and preservatives from FC 08.2.2, 08.2, and 08.0 to be permitted in dried meats falling under Heat-treated processed meat, poultry, and game products in whole pieces or cuts (08.2.2), which each contain dried products that fall under CXS 350R-2022.

In reviewing the GSFA Food Category Descriptors (PART II of ANNEX B of CXS 192-1995), those sub-categories which are either specific to dried meats or include dried meats are: 08.2.1.2 and 08.2.2. In reading the Food Category descriptors for 08.1.1.1, 08.2.1.2 and 08.2.1.3, of those 3 categories, only 08.2.1.2 appears to include dried meat (as per the descriptors, 08.2.1.2 includes the dried product of 08.1.1.1). If the standard was meant to include comminuted meats, then 08.3.1.2 and 08.3.2 may also be appropriate sub-categories to reference in the Food Additive Section of CXS 350R-2022.

CCFA invites CCAFRICA to comment on:

- i. Referencing the GSFA food sub-categories, 08.2.1.2 and 08.2.2 for antioxidants and preservatives in the Food Additive Section of CXS 350R-2022; and
- ii. Should the Regional Standard include comminuted meats, indicating whether sub-categories 08.3.1.2 and 08.3.2 should be similarly referenced in the Food Additive Section of CXS 350R-2022.

ISSUES RELATED TO CCNASWP REGIONAL STANDARDS

4. Alignment of Regional Standard for kava products for use as a beverage when mixed with water (CXS 336R-2020) and cross-reference to GSFA food categories

In the EWG on Alignment, the Chair sought comments on whether the alignment of additional GSFA food categories may be required for CXS 336R-2020 due to the fact that section 2a) of the standard specifically mentions “peeled, fresh and/or dried rhizomes,” peeled fresh rhizomes would fall under GSFA FC 04.2.1.3 (Peeled, cut or shredded fresh vegetables, (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera). Furthermore, section 3.6 states that “Fresh kava products shall be quick frozen and maintained at < -18 °C,” suggesting that GSFA FC 04.2.2.1 (Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) is also applicable. These references within CXS 336R-2020 suggest that the standard may need to be cross-referenced with additional GSFA food categories beyond those currently being aligned.

A similar situation occurred within the CCFA54 EWG on Alignment during the alignment of Laver products (CXS 323R-2017), where it was found that products within the standard may fall under additional GSFA food categories. As such, considering past precedent, it seems appropriate to seek assistance from CCNASWP to confirm whether additional food categories may apply to CXS 336R-2020. Should the alignment of additional food categories be considered appropriate, corresponding amendments to Annex C of the GSFA would also be required at that time.

Comments were sought from the Alignment EWG on whether this matter should be referred to the CCNASWP for consideration. Accordingly, an initial proposal was made to the EWG that was supported by Australia, Chile, EU, New Zealand and FoodDrinkEurope. That proposal has not changed from the 1st Circular of the EWG and is as follows:

Chair's final proposal:

The Chair's proposal is to proceed with:

- a) the Alignment of food categories 04.2.1.1 and 04.2.2.2; and

b) request CCNASWP to consider whether additional fresh and processed vegetable food categories (i.e., 04.2.1.3 and 04.2.2.1) may apply to 336R-2020.

The following text to CCNASWP is for consideration by the PWG:

In order for CCFA to align the food additive provisions for kava products for use as a beverage when mixed with water conforming to the *of Regional Standard for kava products for use as a beverage when mixed with water* (CXS 336R-2020) with the *General Standard for Food Additives* (GSFA, CXS 192-1995), CCFA must determine to which food category of the GSFA the commodity standard corresponds.

Currently, CXS 336R-2020 is cross-referenced to GSFA Food Categories 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)) and 04.2.2.2 (Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds)) in Appendix C of the GSFA, and reference is made to GSFA Food Category 04.2.1.1 and 04.2.2.2 in the Food Additive Section of the Standard. However, additional GSFA food categories may be required for CXS 336R-2020 due to the fact that section 2a) of the standard specifically mentions “peeled, fresh and/or dried rhizomes,” and peeled fresh rhizomes would fall under GSFA FC 04.2.1.3 (Peeled, cut or shredded fresh vegetables, (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera). Furthermore, section 3.6 states that “Fresh kava products shall be quick frozen and maintained at < -18 °C,” suggesting that GSFA FC 04.2.2.1 (Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) is also applicable. These references within CXS 336R-2020 suggest that the standard may need to be cross-referenced with additional GSFA food categories ((i.e., 04.2.1.3 and 04.2.2.1) beyond those currently being aligned.

In light of this information, we invite CCNASWP to confirm the appropriate food categories of the GSFA corresponding to kava products for use as a beverage when mixed with water falling under CXS 334R-2020.

ISSUES RELATED TO CCCPC STANDARDS

5. Re-consideration of the appropriate GSFA food category correspondence

The Standard for cocoa butter (CXS 86-1981) is cross-referenced to GSFA food category (FC) 05.1.3 in Annex C of the GSFA. Further, all food additive provisions in FC 05.1.3 have an XS86 note attached to them, to exclude use in products conforming to CXS 86. Furthermore, and perhaps most relevant, the descriptor for FC 05.1.3 notes the following, with footnote 1 specifically referring to CXS 86-1981:

Cocoa-based spreads, including fillings (05.1.3)

Products in which cocoa is mixed with other ingredients (usually fat-based) to prepare a spreadable paste that is used as a spread for bread or as a filling for fine bakery wares. Examples include: cocoa butter,¹ fillings for bonbons and chocolates, chocolate pie filling, and nut-chocolate based spreads for bread (Nutella-type product).

That said, it is thought that this correspondence may be erroneous. Products conforming CXS 86-1981 are exclusively “cocoa butter used in the manufacture of chocolate and chocolate products.” They are raw materials—no additional ingredients may be added—that can be used to prepare a number of downstream cocoa-based products, including, for example, those belonging to FC 05.1.4 (Cocoa and chocolate products). Meanwhile, FC 05.1.3 is specific to spreads and fillings, which are processed products beyond raw cocoa butter. Likely, the intent of the example of “cocoa butter” in the descriptor of FC 05.1.3 was meant to refer to cocoa butter confectionery spreads; similar to how the descriptor to FC 05.1.4 includes cocoa butter confectionery as an example of products included in that category.

Cocoa butter as described in CXS 86-1981 should simply be a plant-based fat, and thus would likely be better placed in FC 02.1.2 (Vegetable oils and fats). Alternatively, it may also be worthwhile to consider including it under a new food sub-category within 05.1 (Cocoa products and chocolate products including imitations and chocolate substitutes).

Accordingly, the following proposal to the EWG was made:

Chair’s initial proposal: The Chairs propose to pause alignment of this standard at this time and instead ask the following:

(1) Is there sufficient basis to bring this issue forward to the CCFA physical working group for discussion, or should past practices of associating products conforming to CXS 86-1981 with FC 05.1.3 be maintained;(2) If there should be eventual agreement that an alternative FC is more appropriate, then all instances of Note XS86 would need to be adjusted (i.e, removed from the old category and added to the new category) once the appropriate FC corresponding to CXS 86 is identified;

(3) If there is agreement on the above items, should “cocoa butter” be removed as an example from 05.1.3 and added to an appropriate FC such as 02.1.2 or a new sub-category of 05.1; and,

(4) Although this standard was previously under the purview of the CCCPC, as this committee is adjourned *sine die*, should CCFO be consulted on whether it would be appropriate for said committee to oversee products conforming to CXS 86-1981?

In the EWG

Australia, the EU, Japan, New Zealand, FoodDrinkEurope and International Confectionery Association (ICA) support that FC 05.1.3 may not be the appropriate FC for cocoa butter. There were no respondents in favour of the status quo.

The EU noted that FC 05.0 “includes all cocoa and chocolate products...” In addition, it was the Codex Committee on Cocoa Products and Chocolate that developed CXS 86-1981. Together, this suggests that there was an intention to put all cocoa products under one umbrella (i.e., FC 05.0).

To support the EU's observations, Japan noted that while cocoa butter is a vegetable fat, it is mostly processed as a raw material for chocolate rather than as a general fat or oil ingredient in other foods. Japan considers that a new sub-category under FC 05.1 would be more appropriate than including cocoa butter in FC 02.1.2. Further, Japan was supportive of the Chair's proposals, and also suggested adding “cocoa butter confectionery spread” in the description of FC 05.1.3 (instead of “cocoa butter”).

Chair's note: It may be possible that, in other countries (e.g., Canada), cocoa butter is subsumed under standards for vegetable fats.

New Zealand supported the Chair's proposals and offered the perspective that cocoa butter fits within the scope of vegetable-origin fats, and thus aligns with the Terms of Reference of CCFO: to elaborate worldwide standards for fats and oils of animal vegetable and marine origine including margarine and olive oil.

Comments from the Russian Federation support that cocoa butter is a raw ingredient (and that colours and sweeteners are not appropriate). This comment could be understood to suggest that cocoa butter should be removed from the food category 05.1.3.

Comments from FoodDrinkEurope and ICA suggest that the correct category should be FC 05.1 (Cocoa products and chocolate products including imitations and chocolate substitutes), or a new category for cocoa butter alone.

The Chair is of the opinion that it might not be appropriate to define cocoa butter as being directly subsumed in FC 05.1, as this is a general parent category that does not reflect any particular product (NB: the description reads “This category is divided to reflect the variety of standardized and non-standardized cocoa- and chocolate-based products”); and the various products are captured in the sub-categories, accordingly.

Chair's final proposals:

As there appears to be consensus from the respondents on bringing the matter to the physical working group on Alignment for discussion prior to CCFA56, the Chair's proposals are more definite than those from the 1st circular. It is recommended that:

(1) the correspondence between CXS 86-1981 will be discussed during the physical Working Group on Alignment prior to CCFA56, with the intent of making recommendations for agreement by CCFA56;

(2) it will be put forward to the EWG of the GSFA that, either cocoa butter would be included in a food category containing raw materials used to produce chocolate/cocoa products (i.e., FC 05.1.1., with changes to the descriptor to include the definition of cocoa butter) or a new independent sub-category of FC 05.1 (e.g., 05.1.6) should be created for cocoa butter; and that FC 05.1.3 and Annex C of the GSFA should be revised, accordingly;

(3) it will be put forward that CCFO should be consulted on whether it would be appropriate for said committee to oversee products conforming to CXS 86-1981, even though it may be a vegetable-based fat used for a specific purpose and not as a general fat ingredient; and

(4) the Alignment of CXS 86-1981 and appropriate revisions to the GSFA will be postponed until CCFA57 or later, pending agreement by CCFA on the proper food category correspondence.

ISSUES RELATED TO CCCPC STANDARDS

6. Tasked with Aligning CCFFP standards CXS 191-1996, CXS 292-1995, and CXS 312-2013, the Chair noted that these standards had been previously aligned but that there are a number of errors and inconsistencies which should be addressed to improve clarity and consistency in the GSFA

Part of the work to be conducted by the EWG on Alignment, detailed at CCFA55, was to align the CCFFP commodity standards: *Standard for quick frozen raw squid* (CXS 191-1996), *Standard for live and raw bivalve molluscs* (CXS 292-1995), *Standard for live abalone and for raw fresh chilled or frozen abalone for direct consumption or for further processing* (CXS 312-2013) (see topic e above).

The Chairs discovered, while performing the Alignment of those CCFFP commodity standards, that these standards were previously Aligned at CCFA49. However, having begun the Alignment exercise, a number of errors and issues were identified with the Alignment of the 16 CCFFP Standards that the Chair believes require correction to improve clarity and ensure consistency between the fish standards.

Once it was identified that these commodity standards has already been aligned, further amendments were not undertaken within the EWG on Alignment, rather the Chair undertook an analysis (not shown in this Report) that the Chair is planning on presenting as a Conference Room Document (CRD) to discuss and propose an action plan for addressing these issues with CCFFP.

Chair's final proposal:

The Chair, pending consultation with CCFFP, plans to issue a CRD to discuss and propose an action plan for addressing issues with the previous alignment of CCFFP commodity standards with the GSFA.

ADDITIONAL ISSUES IDENTIFIED DURING THE 1ST CIRCULAR OF THE EWG ON ALIGNMENT

7. Referral to GSFA EWG, use of Note 127 in the parent food categories (14.1.2, 14.1.3 and 14.1.4) of the concentrate sub-categories (14.1.2.3, 14.1.2.4, 14.1.3.3, 14.1.3.4 and 14.1.4.3)

During the EWG the Chair had suggested the addition of Note 127 to the Steviol glycoside entry for food category 14.1.3 since two (i.e., 14.1.3.3 and 14.1.3.4) of the four sub-categories falling under that food category are for concentrates; and Note 127 is attached to all food additive provisions in GSFA food sub-categories which are beverage concentrates (i.e., 14.1.2.3 and 14.1.3.3). This Note is consistently used in the sub-categories but has not been used in the parent food categories (i.e., 14.1.2 and 14.1.3). New Zealand then raised the following additional issues regarding Note 127:

- 1) It is unclear why provisions for Tamarind seed polysaccharide and xanthan gum in FC 14.1.3 would not also include Note 127 ("On the served to consumer basis") when the other food additive provisions do.
- 2) Despite the previous comment, New Zealand considers that Note 127 is unnecessary given that provisions set out in Tables 1 and 2 are on the basis of the final product as consumed, unless otherwise specified.

The Chair agrees with the first comment that if Note 127 is to be used for beverage concentrates, then it is logical to apply Note 127 to all provisions involving concentrates for consistency. The Chair also agrees with the second comment and considers that Note 127 is not strictly necessary. However, we do note that given that the food categories in question are for concentrates, it can be helpful to have a Note that provides clarity that the Maximum Levels are not on the basis of the finished concentrated product, but rather the beverages as consumed. Upon further inspection, Note 127 is also used for food category 14.1.4 and its sub-categories encompassing beverage concentrates (i.e., 14.1.4.3).

Given the current discussion in the GSFA EWG (Annex 2 of Appendix 6 of CX/FA 26/56/7) on the use on another "as consumed" Note (i.e., Note 381) for adopted provisions under Food Categories 13.1, 13.1.1, 13.1.2, 13.1.3, 13.2, 13.3, 13.4, and 13.5, and that the proposal is to remove that note, the Chair believes this matter should be referred to the EWG of the GSFA for any consideration of changes.

Chair's final proposal:

Refer the use of Note 127 to the EWG of the GSFA for consideration in parent Food Categories 14.1.2, 14.1.3 and 14.1.4, and their subcategories 14.1.2.3, 14.1.2.4, 14.1.3.3, 14.1.3.4 and 14.1.4.3. Currently the Note is consistently used in the sub-categories but not the parent categories (i.e., 14.1.2, 14.1.3 and 14.1.4, the later parent food category has some instances of use). Noting that the EWG of the GSFA has held discussion on another "as consumed" Note (i.e., Note 381) for adopted provisions under Food Categories 13.1, 13.1.1, 13.1.2, 13.1.3, 13.2, 13.3, 13.4, and 13.5, and that the proposal is to remove that note (Annex 2 of Appendix 6 of CX/FA 26/56/7), the Chair believes this matter should be referred to the EWG of the GSFA for any consideration of changes.

8. Missing XS96 and XS97 Notes from Steviol glycosides in GSFA FC 08.2

Alignment EWG member Chile noted that XS Notes XS96 and XS97 were missing from the Steviol glycoside listing in GSFA FC 08.2. Commodity standards CXS 96-1981 and CXS 97-1981 do not allow for the use of sweeteners as per their respective Food Additive Sections where GSFA Table 1 and 2 allowances are referenced.

Chair's final proposal:

Add XS Notes XS96 and XS97 to the Steviol glycoside listing in GSFA FC 08.2, since CXS 96-1981 and CXS 97-1981 do not allow for the use of sweeteners as per their respective Food Additive Sections where GSFA Table 1 and 2 allowances are referenced.

This appears to be an minor correction issue that could be addressed by the Codex Secretariat.

9. Use of the term “foods” versus “products” in the Food additive section of Commodity Standards

Alignment EWG member New Zealand noted that in some of the Chairs proposals to modify the Food Additive Section of Commodity Standards that the term “food” was used while for other standards the term “products” was used.

The Chair subsequently conducted an analysis (not shown) of the use of these or other terms in the Food Additive Section of Commodity Standards. Standards include the terms “products”, “foods” or a reference to the specific foods in the commodity standards, regularly, thus there is no particular convention with respect to the terminology used in the food additives section.

The Chair's consider that there is no meaningful difference between the use of any terminology, provided they are all equally clear. Therefore, it may be best to maintain consistent terminology throughout the standard. For example, if a standard consistently refers to “products”, then it is stylistically advisable to also use “products” in the food additives section.

Chair's final proposal:

In drafting wording for the general reference to the GSFA in the food additives section of the commodity standards, it is proposed to maintain consistent language with the rest of the standard.

10. Update on Table 3 Notes

Refer to Appendix VII for an update on the development of Table 3 notes. In consultation with the Codex Secretariat, the Chairs have put forward visual indications on the formatting of Table 3 for both the online and published (pdf) versions of the GSFA. The Membership is welcome to provide comments on the layouts; the feedback of which will be considered by the Codex Secretariat. The Chairs propose the following course of action:

Chair's proposals:

- (1) Revise the Table 3 layouts based on feedback received during CCFA56;
- (2) Circulate the revised layouts in the first circular of the next EWG on Alignment, established by CCFA56;
- (3) Migrate relevant Table 1 and 2 additives to Table 3 with the appropriate Notes, and ensure the consistent application of Table 3 Notes, in a subsequent circular of the next EWG on Alignment.

Annex 2 (CCAFRICA)

**PROPOSED AMENDMENTS TO THE FOOD ADDITIVES SECTIONS OF COMMODITY STANDARDS
AND TO THE GSFA RELATING TO THE ALIGNMENT OF THE REGIONAL STANDARDS FOR
CCAFRICA (CXS 334R-2020; CXS 335R-2020; CXS 350R-2022)**

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

CXS Number	Codex Standard Name	GSFA food category
334R-2020	Fermented cooked cassava-based products	04.2.2.8
335R-2020	Fresh leaves of Gnetum spp.	04.2.1.1
350R-2022	Dried Meat	08.2

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE CCAFRICA REGIONAL COMMODITY STANDARDS

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE REGIONAL STANDARD FOR FERMENTED COOKED CASSAVA-BASED PRODUCTS (CXS 334R-2020)

The following minor amendments to Section 4 of the *Regional Standard for Fermented cooked cassava-based products* (CXS 334R-2020) are proposed:

4. FOOD ADDITIVES

No food additives are permitted for use in the products conforming to this product standard.

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE REGIONAL STANDARD FOR FRESH LEAVES OF GNETUM spp. (CXS 335R-2020)

As there is no food additive section in the *Regional Standard for Fresh leaves of Gnetum spp.* (CXS 335R-2020), the following change is proposed:

7. FOOD ADDITIVES

No food additives are permitted in the products conforming to this standard.

7.8. CONTAMINANTS

The products covered by this standard shall comply with the maximum levels of the *General Standard for Contaminants and Toxins in Food and Feed* (CXS 193-1995).⁴

The products covered by this standard shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission.

8.9. HYGIENE

It is recommended that the products covered by the provisions of this standard be prepared and handled in accordance with applicable sections of the *General Principles of Food Hygiene* (CXC 1-1969),⁵ the *Code of Hygienic Practice for Fresh Fruits and Vegetables* (CXC 53-2003)⁶ and other relevant Codex Alimentarius documents.

The product must meet the microbiological criteria established in accordance with the *Principles and Guidelines for the Establishment and Application of Microbiological Criteria Related to Foods* (CXG 21-1997).⁷

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE REGIONAL STANDARD FOR DRIED MEAT (CXS 350R-2022)

As per item 1 in Annex 1 (Explanatory Document), the following amendments to Section 4 of the *Regional Standard for Dried Meat* (CXS 350R-2022) are proposed:

4. FOOD ADDITIVES

Antioxidants, and preservatives, used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 08.2 (processed meat, poultry, and game products in whole pieces or cuts) or listed in Table 3 of the GSFA are acceptable for use in foods conforming to this standard.

Use of flavouring substances should be consistent with the *Guidelines for the Use of Flavourings* (CXG 66-2008).

PROPOSED AMENDMENTS TO TABLE TWO OF THE GSFA FOR THE ALIGNMENT OF THE CCAFRICA

Table 1 and Table 2 proposals resulting from the Alignment of commodity standards with the GSFA are presented in the format of Table 2 of the GSFA (i.e., information arranged by food category), with the functional classes identified under the respective food additive names for reference purposes.

COMMODITY STANDARDS

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 ~~strikethrough~~. **Text in green font and double underlined** 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 the GSFA food categories 04.2.1.1, 04.2.2.8, 08.0, and 08.2. There are no food additive provisions in the parent food categories (04.0, 04.2, 04.2.1 and 04.2.2) to 04.2.1.1 and/or 04.2.2.8.

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.1.1

Amendments related to the *Regional Standard for Fresh leaves of Gnetum spp.* (CXS 335R-2020)

Food Category No. 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			
Additive	INS	Step/Year adopted	Max Level	Notes	Recommendation
ACETIC ACID, GLACIAL Functional classes: Acidity regulator, Preservative	260	2025	GMP	262, 263, XS40R, XS324R, <u>XS335R</u>	Adopt XS304R and XS336R are also proposed as Note additions for the Alignment of CXS 304R-2011 (see Annex 3) and CXS 336R-2020 (see Annex 4) for CCFA56.
ASCORBIC ACID, L- Functional classes: Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant	300	2025	500 mg/kg	262, XS40R, XS324R, <u>XS335R</u>	Adopt XS304R and XS336R are also proposed as Note additions for the Alignment of CXS 304R-2011 (see Annex 3) and CXS 336R-2020 (see Annex 4) for CCFA56.
CITRIC ACID Functional classes: Acidity regulator, Antioxidant, Colour retention agent, Sequestrant	330	2025	GMP	262, 264, XS40R, XS324R, <u>XS335R</u>	Adopt XS304R and XS336R are also proposed as Note additions for the Alignment of CXS 304R-2011 (see Annex 3) and CXS 336R-2020 (see Annex 4) for CCFA56.
LACTIC ACID, L-, D- and DL- Functional classes: Acidity regulator	270	2025	GMP	262, 264, XS40R, XS324R, <u>XS335R</u>	Adopt XS304R and XS336R are also proposed as Note additions for the Alignment of CXS 304R-2011 (see Annex 3) and CXS 336R-2020 (see Annex 4) for CCFA56.
SODIUM DIHYDROGEN CITRATE Functional classes: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer	331(i)	2025	GMP	262, XS40R, XS324R, <u>XS335R</u>	Adopt XS304R and XS336R are also proposed as Note additions for the Alignment of CXS 304R-2011 (see Annex 3) and CXS 336R-2020 (see Annex 4) for CCFA56.
TRISODIUM CITRATE Functional classes: Acidity regulator, Emulsifier,	331(iii)	2025	GMP	262, XS40R,	Adopt XS304R and XS336R are also proposed as Note additions for the Alignment of CXS

Emulsifying salt, Sequestrant, Stabilizer				XS324R, <u>XS335R</u>	304R-2011 (see Annex 3) and CXS 336R-2020 (see Annex 4) for CCFA56.
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PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.2.8

Amendments related to the *Regional Standard for Fermented cooked cassava-based products* (CXS 334R-2020)

Food Category No. 04.2.2.8		Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds			
Additive	INS	Step/Y ear adopted	Max Level	Notes	Recommendation
ACESULFAME POTASSIUM Functional classes: Flavour enhancer, Sweetener	950	2024	300 mg/kg	110, <u>XS334R</u>	Adopt
<u>ADIPATES</u> <u>Functional classes: Acidity regulator</u>	<u>355</u>	<u>7</u>	<u>1000 mg/kg</u>	<u>1, 613, XS334R</u>	If the proposal is advanced, XS334R should be included.
ADVANTAME Functional classes: Flavour enhancer, Sweetener	969	2024	10 mg/kg	144, 345, 478, 613, <u>XS334R</u>	Adopt
<u>ANNATTO EXTRACTS, BIXIN- BASED</u> <u>Functional classes: Colour</u>	<u>160b(i)</u>	<u>3</u>	<u>100 mg/kg</u>	<u>8, XS323R, XS334R</u>	If the proposal is advanced, an XS334R note should be included (however, this proposal is now recommended for discontinuation, see para.4-9 of Appendix 3, and Annex 3 of Appendix 3 of CX/FA 26/56/7).
ASPARTAME Functional classes: Flavour enhancer, Sweetener	951	2024	1000 mg/kg	144, 345, 478, 613, <u>XS334R</u>	Adopt
BENZOATES Functional classes: Preservative	210-213	2024	1000 mg/kg	13, XS323R, <u>XS334R</u>	Adopt
CARAMEL III - AMMONIA CARAMEL Functional classes: Colour	150c	2024	50000 mg/kg	161, XS323R, <u>XS334R</u>	Adopt XS334R also recommended for inclusion via GSFA EWG (see para.4-9 of Appendix 3, and Annex 3 of Appendix 3 of CX/FA 26/56/7); other changes recommended in GSFA proposal (i.e., lower use level to 25000 mg/kg, remove note 161). For background, see also para. 90 and 110(viii) of REP25/FA.
CARAMEL IV - SULFITE AMMONIA CARAMEL Functional classes: Colour	150d	2025	20000 mg/kg	XS323R, XS334R, 662	No change required for Alignment as appropriate XS Note (XS334R) is already present.
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES Functional classes: Colour	141(i),(ii)	2024	100 mg/kg	62, XS323R, <u>XS334R</u>	Adopt

DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL Functional classes: Emulsifier, Sequestrant, Stabilizer	472e	2024	2500 mg/kg	XS323R ₁ <u>XS334R</u>	Adopt
ETHYLENE DIAMINE TETRA ACETATES Functional classes: Antioxidant, Colour retention agent, Preservative, Sequestrant, Stabilizer (latter for INS 386 only)	385, 386	2024	250 mg/kg	21, 613 ₁ <u>XS334R</u>	Adopt
NEOTAME Functional classes: Flavour enhancer, Sweetener	961	2024	33 mg/kg	144, 345, 478, 613 ₁ <u>XS334R</u>	Adopt
PAPRIKA EXTRACT Functional classes: Colour	160c(ii)	2025	50 mg/kg	39, XS323R & XS334R	No change required for Alignment as appropriate XS Note (XS334R) is already present
PHOSPHATES Functional classes: Anticaking agent, Antioxidant, Acidity regulator, Emulsifier, Emulsifying salt, Flour treatment agent, Firming agent, Humectant, Raiding agent, Sequestrant, Stabilizer, Thickener (depending on phosphate)	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	2024	2200 mg/kg	33, 76, 613 ₁ <u>XS334R</u>	Adopt
SACCHARINS Functional classes: Sweetener	954(i)-(iv)	2024	160 mg/kg	500, 144, 345, 477, 613 ₁ <u>XS334R</u>	Adopt
SORBATES Functional classes: Preservative	200, 202, 203	2024	1000 mg/kg	42, 221, XS323R ₁ <u>XS334R</u>	Adopt
STEVIOL GLYCOSIDES Functional classes: Sweetener	960a, 960b, 960c, 960d	2024	40 mg/kg	26, 144, 345, 477, 613 ₁ <u>XS334R</u>	Adopt
SUCRALOSE (TRICHLOROGALACTOS UCROSE) Functional classes: Flavour enhancer, Sweetener	955	2024	150 mg/kg	144, 345, 478, 613 ₁ <u>XS334R</u>	Adopt

PROPOSED AMENDMENTS TO FOOD CATEGORY 08.0

Amendments related to the *Regional Standard for Dried Meat* (CXS 350R-2022)

Food Category No. 08.0		Meat and meat products, including poultry and game			
Additive	INS	Step/Year adopted	Max Level	Notes	Recommendation
BRILLIANT BLUE FCF Functional classes: Colour	133	2014	100 mg/kg	4, 16, XS88, XS89, XS96, XS97, XS98, <u>XS350R</u>	Adopt
CARAMEL III - AMMONIA CARAMEL Functional classes: Colour	150c	2014	GMP	3, 4, 16, XS88, XS89, XS96, XS97, XS98, <u>XS350R</u>	This adopted provision is recommended for revocation in this parent food category and moved to subcategories where considered necessary (as per GSFA work), see para. 5-9 of Appendix 3, and Annex 4 of Appendix 3 of CX/FA 26/56/7. For further background, see also para. 90 and 110(viii) of REP25/FA.
CARAMEL IV - SULFITE AMMONIA CARAMEL Functional classes: Colour	150d	2014	GMP	3, 4, 16, XS88, XS89, XS96, XS97, XS98, <u>XS350R</u>	This adopted provision is recommended for revocation in this parent food category and moved to subcategories where considered necessary (as per GSFA work), see para. 5-9 of Appendix 3, and Annex 4 of Appendix 3 of CX/FA 26/56/7. For further background, see also para. 90 and 110(viii) of REP25/FA.

PROPOSED AMENDMENTS TO FOOD CATEGORY 08.2

Amendments related to the *Regional Standard for Dried Meat* (CXS 350R-2022)

Food Category No. 08.2		Processed meat, poultry, and game products in whole pieces or cuts			
Additive	INS	Step/Year adopted	Max Level	Notes	Recommendation
BUTYLATED HYDROXYANISOLE Functional classes: Antioxidant	320	2014	200 mg/kg	15, 130, XS96, XS97	Adopt
BUTYLATED HYDROXYTOLUENE Functional classes: Antioxidant	321	2014	100 mg/kg	15, 130, 167, XS96, XS97	Adopt
CARMINES Functional classes: Colour	120	2014	500 mg/kg	16, 178, XS96, XS97, <u>XS350R</u>	Adopt
CAROTENES, BETA-, VEGETABLE Functional classes: Colour	160a(ii)	2023	20 mg/kg	16, XS96, XS97, 341, <u>XS350R</u>	Adopt
CURCUMIN Functional classes: Colour	100(i)	2025	20 mg/kg	XS96, XS97, XS350R	Note XS350R already included

ERYTHROSINE Functional classes: Colour	127	2014	30 mg/kg	4, 16, XS96, XS97, <u>XS350R</u>	Adopt
FAST GREEN FCF Functional classes: Colour	143	2014	100 mg/kg	3, 4, XS96, XS97, <u>XS350R</u>	Adopt
GRAPE SKIN EXTRACT Functional classes: Colour	163(ii)	2014	5000 mg/kg	16, XS96, XS97, <u>XS350R</u>	Adopt
POLYSORBATES Functional classes: Emulsifier, Stabilizer (INS: 432, 433, 435, 436); Emulsifier (INS: 434)	432-436	2014	5000 mg/kg	XS96, XS97, <u>XS350R</u>	Adopt
PROPYL GALLATE Functional classes: Antioxidant	310	2014	200 mg/kg	15, 130, XS96, XS97	Adopt
SODIUM DIACETATE Functional classes: Acidity regulator, Preservative, Sequestrant	262(ii)	2016	1000 mg/kg	XS96, XS97, <u>A350R</u>	Adopt
STEVIOL GLYCOSIDES Functional classes: Sweetener	960a, 960b, 960c, 960d	2023	80 mg/kg	26, 200, <u>XS350R</u> , <u>XS96, XS97</u>	Adopt Also add XS96 and XS97, since those standards do not permit the use of sweeteners
SUNSET YELLOW FCF Functional classes: Colour	110	2014	300 mg/kg	16, XS96, XS97, <u>XS350R</u>	Adopt
TERTIARY BUTYLHYDROQUINONE Functional classes: Antioxidant	319	2014	100 mg/kg	15, 130, 167, XS96, XS97	Adopt
TOCOPHEROLS Functional classes: Antioxidant	307a, b, c	2016	500 mg/kg	XS96, XS97	Adopt

NOTES FOR CCAFRICA REGIONAL STANDARDS

A350R Except for use in products conforming to the Regional Standard for *Dried Meat (CXS 350R-2022)* as a preservative.

XS334R Excluding products conforming to the Regional Standard for *Fermented cooked cassava-based products (CXS 334R-2020)*

XS335R Excluding products conforming to the Regional Standard for *Fresh leaves of Gnetum spp. (CXS 335R-2020)*

XS350R Excluding products conforming to the Regional Standard for *Dried Meat (CXS 350R-2022)*

PROPOSED AMENDMENTS TO TABLE THREE OF THE GSFA FOR THE ALIGNMENT OF THE CCAFRICA REGIONAL COMMODITY STANDARDS

**PROPOSED AMENDMENTS TO SECTION REFERENCE TO COMMODITY STANDARDS FOR GSFA
TABLE 3 ADDITIVES**

04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds
	Acidity regulators, anticaking agents, flavour enhancers, sweeteners, thickeners and antioxidants listed in Table 3 are acceptable for use in Seasoned Laver Products only, conforming to this standard. Food additives are not permitted in Dried Laver products and Roasted Laver product conforming to this standard.
Codex Standards	Laver Products (CXS 323R-2017)
	<u>Food additives are not permitted in products conforming to this standard</u>
Codex Standards	<u>Fermented cooked cassava-based products (CXS 334R-2020)</u>
<u>08.2</u>	<u>Processed meat, poultry, and game products in whole pieces or cuts</u>
	<u>Antioxidants and preservatives listed in Table 3 are acceptable for use in foods conforming to this standard.</u>
<u>Codex Standards</u>	<u>Dried Meat (CXS 350R-2022)</u>

Annex 3 (CCLAC)**PROPOSED AMENDMENTS TO THE FOOD ADDITIVE SECTIONS OF COMMODITY STANDARDS AND TO THE GSFA RELATING TO THE ALIGNMENT OF THE REGIONAL COMMODITY STANDARDS FOR CCLAC (CXS 304R-2011; CXS 305R-2011)**

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

CXS Number	Codex Standard	GSFA Food Category
304R-2011	Regional Standard for Culantro Coyote	04.2.1.1
305R-2011	Regional Standard for Lucuma	04.1.1.1

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE CCLAC REGIONAL COMMODITY STANDARDS**PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE REGIONAL STANDARD FOR CULANTRO COYOTE (CXS 304R-2011)**

As Section 7 of the *Regional Standard for Culantro Coyote* (CXS 304R-2011) already includes a statement prohibiting the use of food additives, no changes are proposed. For reference, Section 7 reads:

7. FOOD ADDITIVES

No food additives are permitted in foods conforming to this standard.

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE REGIONAL STANDARD FOR LUCUMA (CXS 305R-2011)

As Section 7 of the *Regional Standard for Lucuma* (CXS 305R-2011) already includes a statement prohibiting the use of food additives, no changes are proposed. For reference, Section 7 reads:

7. FOOD ADDITIVES

No food additives are permitted in foods conforming to this standard.

PROPOSED AMENDMENTS TO TABLE TWO OF THE GSFA FOR THE ALIGNMENT OF THE CCLAC

Table 1 and Table 2 proposals resulting from the Alignment of commodity standards with the GSFA are presented in the format of Table 2 of the GSFA (i.e., information arranged by food category), with the functional classes identified under the respective food additive names for reference purposes.

REGIONAL COMMODITY STANDARDS

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 ~~strikethrough~~. **Text in green font and double underlined** 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 the GSFA food categories 04.1.1.1 and 04.2.1.1. There are no food additive provisions in the parent food categories (04.0, 04.1, 04.2, 04.1.1 and 04.2.1) to 04.1.1.1 and/or 04.2.1.1.

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.1.1.1

Amendments related to the *Regional Standard for Lucuma* (CXS 305R-2011)

There are no Food Additive provisions in GSFA FC 04.1.1.1, and therefore no amendments are required.

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.1.1

Amendments related to the *Regional Standard for Culantro Coyote* (CXS 304R-2011)

Food Category No. 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			
Additive	INS	Step/Year adopted	Max Level	Notes	Recommendation
ACETIC ACID, GLACIAL Functional classes: Acidity regulator, Preservative	260	2025	GMP	262, 263, XS40R, XS324R, <u>XS304R</u>	Adopt XS335R and XS336R are also proposed as Note additions for the Alignment of CXS 335R-2020 (see Annex 2) and CXS 336R-2020 (see Annex 4) for CCFA56.
ASCORBIC ACID, L- Functional classes: Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant	300	2025	500 mg/kg	262, XS40R, XS324R, <u>XS304R</u>	Adopt XS335R and XS336R are also proposed as Note additions for the Alignment of CXS 335R-2020 (see Annex 2) and CXS 336R-2020 (see Annex 4) for CCFA56.
CITRIC ACID Functional classes: Acidity regulator, Antioxidant, Colour retention agent, Sequestrant	330	2025	GMP	262, 264, XS40R, XS324R, <u>XS304R</u>	Adopt XS335R and XS336R are also proposed as Note additions for the Alignment of CXS 335R-2020 (see Annex 2) and CXS 336R-2020 (see Annex 4) for CCFA56.
LACTIC ACID, L-, D- and DL- Functional classes: Acidity regulator	270	2025	GMP	262, 264, XS40R, XS324R, <u>XS304R</u>	Adopt XS335R and XS336R are also proposed as Note additions for the Alignment of CXS 335R-2020 (see Annex 2) and CXS 336R-2020 (see Annex 4) for CCFA56.
SODIUM DIHYDROGEN CITRATE Functional classes: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer	331(i)	2025	GMP	262, XS40R, XS324R, <u>XS304R</u>	Adopt XS335R and XS336R are also proposed as Note additions for the Alignment of CXS 335R-2020 (see Annex 2) and CXS 336R-2020 (see Annex 4) for CCFA56.
TRISODIUM CITRATE Functional classes: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer	331(iii)	2025	GMP	262, XS40R, XS324R, <u>XS304R</u>	Adopt XS335R and XS336R are also proposed as Note additions for the Alignment of CXS 335R-2020 (see Annex 2) and CXS 336R-2020 (see Annex 4) for CCFA56.

NOTES FOR CCLAC REGIONAL STANDARDS**XS304R Excluding products conforming to the Regional Standard for *Culantro Coyote* (CXS 304R-2011)**

PROPOSED AMENDMENTS TO TABLE THREE OF THE GSFA FOR THE ALIGNMENT OF THE CCLAC REGIONAL COMMODITY STANDARDS

As Food Category 04.1.1 (Fresh fruit) and 04.2.1 (Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds) are listed in Annex to Table 3, no changes are proposed for those Food Categories or their sub-categories.

Annex 4 (CCNASWP)

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE SECTIONS OF COMMODITY STANDARDS AND TO THE GSFA RELATING TO THE ALIGNMENT OF THE REGIONAL COMMODITY STANDARDS FOR CCNASWP (CXS 336R-2020; CXS 356R-2023)

The relevant commodity standards for spices and culinary herbs that are being aligned with the GSFA are cross-referenced to the following food categories of the GSFA (as per Annex C of the GSFA):

CXS Number	Codex Standard	GSFA Food Category
336R-2020	Regional Standard for Kava Products for use as a beverage when mixed with water	04.2.1.1 04.2.2.2
356R-2023	Regional Standard for Fermented Noni Fruit Juice	14.1.2.1

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE CCNASWP REGIONAL COMMODITY STANDARDS

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE REGIONAL STANDARD FOR KAVA PRODUCTS FOR USE AS A BEVERAGE WHEN MIXED WITH WATER (CXS 336R-2020)

As Section 4 of CXS 336R-2020 currently indicates that no additives are permitted, only minor amendments are proposed to increase clarity and maintain consistent wording between this standard and other recent standards that have been aligned.

4. Food Additives

No **food** additives are permitted in the products covered by conforming to this standard.

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE REGIONAL STANDARD FOR FERMENTED NONI FRUIT JUICE (CXS 356R-2023)

The following amendments to Section 4 of the *Regional Standard for Fermented Noni Fruit Juice* (CXS 356R-2023) are proposed.

4. FOOD ADDITIVES

No **food** additives are permitted in the products as defined by the scope conforming to this standard.

PROPOSED AMENDMENTS TO TABLE TWO OF THE GSFA FOR THE ALIGNMENT OF THE CCNASWP REGIONAL COMMODITY STANDARDS

Table 1 and Table 2 proposals resulting from the Alignment of commodity standards with the GSFA are presented in the format of Table 2 of the GSFA (i.e., information arranged by food category), with the functional classes identified under the respective food additive names for reference purposes.

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 ~~strikethrough~~. **Text in green font and double underlined** 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 the GSFA food categories 04.2.1.1, 04.2.2.2, 14.1.2 and 14.1.2.1. There are no food additive provisions in the parent food categories (04.0, 04.2, 04.2.1 and 04.2.2) to 04.2.1.1 and/or 04.2.2.2; nor are there any food additive provision in parent food categories (14.0 and 14.1) of 14.1.2.1.

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.1.1

Amendments related to the *Regional Standard for Kava Products for use as a beverage when mixed with water* (CXS 336R-2020)

Food Category No. 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			
Additive	INS	Step/Year adopted	Max Level	Notes	Recommendation
ACETIC ACID, GLACIAL Functional classes: Acidity regulator, Preservative	260	2025	GMP	262, 263, XS40R, XS324R, <u>XS336R</u>	Adopt XS304R and XS335R are also proposed as Note additions for the Alignment of CXS 304R-2011 (see Annex 3) and CXS 335R-2020 (see Annex 2) for CCFA56.
ASCORBIC ACID, L- Functional classes: Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant	300	2025	500 mg/kg	262, XS40R, XS324R, <u>XS336R</u>	Adopt XS304R and XS335R are also proposed as Note additions for the Alignment of CXS 304R-2011 (see Annex 3) and CXS 335R-2020 (see Annex 2) for CCFA56.
CITRIC ACID Functional classes: Acidity regulator, Antioxidant, Colour retention agent, Sequestrant	330	2025	GMP	262, 264, XS40R, XS324R, <u>XS336R</u>	Adopt XS304R and XS335R are also proposed as Note additions for the Alignment of CXS 304R-2011 (see Annex 3) and CXS 335R-2020 (see Annex 2) for CCFA56.
LACTIC ACID, L-, D- and DL- Functional classes: Acidity regulator	270	2025	GMP	262, 264, XS40R, XS324R, <u>XS336R</u>	Adopt XS304R and XS335R are also proposed as Note additions for the Alignment of CXS 304R-2011 (see Annex 3) and CXS 335R-2020 (see Annex 2) for CCFA56.
SODIUM DIHYDROGEN CITRATE Functional classes: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer	331(i)	2025	GMP	262, XS40R, XS324R, <u>XS336R</u>	Adopt XS304R and XS335R are also proposed as Note additions for the Alignment of CXS 304R-2011 (see Annex 3) and CXS 335R-2020 (see Annex 2) for CCFA56.
TRISODIUM CITRATE Functional classes: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer	331(iii)	2025	GMP	262, XS40R, XS324R, <u>XS336R</u>	Adopt XS304R and XS335R are also proposed as Note additions for the Alignment of CXS 304R-2011 (see Annex 3) and CXS 335R-2020 (see Annex 2) for CCFA56.

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.2.2

Amendments related to the *Regional Standard for Kava Products for use as a beverage when mixed with water* (CXS 336R-2020)

Food Category No. 04.2.2.2		Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds			
Additive	INS	Step/Year adopted	Max Level	Notes	Recommendation
ACESULFAME POTASSIUM Functional classes: Flavour enhancer, Sweetener	950	2024	300 mg/kg	110, <u>XS336R</u>	Adopt
ADVANTAME Functional classes: Flavour enhancer, Sweetener	969	2024	10 mg/kg	144, 348- & , 613, <u>XS336R</u>	Adopt
ASCORBYL ESTERS Functional classes: Antioxidant	304, 305	2024	80 mg/kg	10- & , 613, <u>XS336R</u>	Adopt
ASPARTAME Functional classes: Flavour enhancer, Sweetener	951	2024	1000 mg/kg	144, 348- & , 613, <u>XS336R</u>	Adopt
BENZOATES Functional classes: Preservative	210-213	2024	1000 mg/kg	13- & , XS323R, <u>XS336R</u>	Adopt
BUTYLATED HYDROXYANISOLE Functional classes: Antioxidant	320	2024	200 mg/kg	15, 76, 196- & , 613, <u>XS336R</u>	Adopt
BUTYLATED HYDROXYTOLUENE Functional classes: Antioxidant	321	2024	200 mg/kg	15, 76, 196- & , 613, <u>XS336R</u>	Adopt
CANTHAXANTHIN Functional classes: Colour	161g	2024	10 mg/kg	XS323R, <u>XS336R</u>	Adopt
CARAMEL III – AMMONIA CARAMEL Functional classes: Colour	150c	2024	50000 mg/kg	76, 161, XS323R, <u>XS336R</u>	Adopt. This provision was under consideration (as per GSFA work), see para. 3-9 of Appendix 3, and Annex 2 of Appendix 3 of CX/FA 26/56/7); other changes recommended in GSFA proposal (i.e., lower use level to 25000 mg/kg, remove note 161, add notes XS38, XS39, XS321, XS336R, and XS341R). For further background, see also para. 88 and 110(vii) of REP25/FA

Food Category No. 04.2.2.2 Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds					
Additive	INS	Step/Year adopted	Max Level	Notes	Recommendation
CAROTENES, BETA- Functional classes: Colour	160a(ii), a(iii), a(iv)	2024	50 mg/kg	341, 344 &, XS323R ₁ <u>XS336R</u>	Adopt
CAROTENES, BETA-, VEGETABLE Functional classes: Colour	160a(ii)	2024	50 mg/kg	341, 344 &, XS323R ₁ <u>XS336R</u>	Adopt
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL Functional classes: Emulsifier, Sequestrant, Stabilizer	472e	2024	10000 mg/kg	XS323R ₁ <u>XS336R</u>	Adopt
ETHYLENE DIAMINE TETRA ACETATES Functional classes: Antioxidant, Colour retention agent, Preservative, Sequestrant, Stabilizer (latter for INS 386 only)	385, 386	2024	800 mg/kg	21, 64, 297-&, 613, <u>XS336R</u>	Adopt
NEOTAME Functional classes: Flavour enhancer, Sweetener	961	2021	33 mg/kg	144, 348, 613, <u>XS336R</u>	Adopt
PHOSPHATES Functional classes: Anticaking agent, Antioxidant, Acidity regulator, Emulsifier, Emulsifying salt, Flour treatment agent, Firming agent, Humectant, Preservative, Raising agent, Sequestrant, Stabilizer, Thickener (depending on phosphate)	338; 339(i)- (iii); 340(i)- (iii); 341(i)- (iii); 342(i)- (ii); 343(i)- (iii); 450(i)- (iii), (v)- (vii), (ix); 451(i), (ii)); 452(i)- (v); 542	2012	5000 mg/kg	33, 76-&, 613, <u>XS336R</u>	Adopt
PROPYL GALLATE Functional classes: Antioxidant	310	2024	50 mg/kg	15, 76, 196-&, 613, <u>XS336R</u>	Adopt
SACCHARINS Functional classes: Sweetener	954(i)- (iv)	2024	500 mg/kg	500, 144, 348-&, 613, <u>XS336R</u>	Adopt

Food Category No. 04.2.2.2		Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds			
Additive	INS	Step/Year adopted	Max Level	Notes	Recommendation
SORBITAN ESTERS OF FATTY ACIDS Functional classes: Emulsifier, Stabilizer (INS 495 Emulsifier only)	491-495	2024	5000 mg/kg	76- & , XS323R ₁ , <u>XS336R</u>	Adopt
STEAROYL LACTYLATES Functional classes: Emulsifier, Flour treatment agent, Foaming agent, Stabilizer	481(i), 482(i)	2024	5000 mg/kg	76- & , XS323R ₁ , <u>XS336R</u>	Adopt
STEVIOL GLYCOSIDES Functional classes: Sweetener	960a, 960b, 960c, 960d	2024	40 mg/kg	26, 144, 348- & , 613, <u>XS336R</u>	Adopt
SUCRALOSE (TRICHLOROGALACTOS UCROSE) Functional classes: Flavour enhancer, Sweetener	955	2024	580 mg/kg	144, 348- & , 613, <u>XS336R</u>	Adopt
SULFITES Functional classes: Antioxidant, Bleaching agent, Flour treatment agent, Preservative	220-225, 539	2024	500 mg/kg	44, 105- & , 613, <u>XS336R</u>	Adopt
TARTRAZINE Functional class: colour	102	2025	940 mg/kg	XS38, XS39, XS321, XS323R, XS336R, XS341R, 675	No change required for Alignment as appropriate XS Note (XS336R) is already present.
TOCOPHEROLS Functional classes: Antioxidant	307a, b, c	2024	200 mg/kg	613- & , XS38, <u>XS336R</u>	Adopt

PROPOSED AMENDMENTS TO FOOD CATEGORY 14.1.2

Amendments related to the *Regional Standard for Fermented Noni Fruit Juice* (CXS 356R-2023)

Food Category No. 14.1.2		Fruit and vegetable juices			
Additive	INS	Step/Year adopted	Max Level	Notes	Recommendation
DIMETHYL DICARBONATE Functional classes: Preservative	242	2024	250 mg/kg	XS247, <u>XS356R</u>	Adopt
XANTHAN GUM Functional classes: Emulsifier, Foaming agent, Stabilizer, Thickener	415	2023	GMP	XS247, <u>XS356R</u>	Adopt

PROPOSED AMENDMENTS TO FOOD CATEGORY 14.1.2.1

Amendments related to the *Regional Standard for Fermented Noni Fruit Juice* (CXS 356R-2023)

Food Category No. 14.1.2.1 Fruit juice					
Additive	INS	Step/Year adopted	Max Level	Notes	Recommendation
ASCORBIC ACID, L- Functional classes: Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant	300	2005	GMP	<u>XS356R</u>	Adopt
BENZOATES Functional classes: Preservative	210-213	2004	1000 mg/kg	13, 91 ₁ -& 122 ₁ , <u>XS356R</u>	Adopt
CALCIUM ASCORBATE Functional classes: Antioxidant	302	2005	GMP	<u>XS356R</u>	Adopt
CARBON DIOXIDE Functional classes: Carbonating agent, Foaming agent, Packaging gas, Preservative, Propellant	290	2005	GMP	69, <u>XS356R</u>	Adopt
CITRIC ACID Functional classes: Acidity regulator, Antioxidant, Colour retention agent, Sequestrant	330	2005	3000 mg/kg	122, <u>XS356R</u>	Adopt
MALIC ACID, DL- Functional classes: Acidity regulator, Sequestrant	296	2005	GMP	115, <u>XS356R</u>	Adopt
PECTINS Functional classes: Emulsifier, Gelling agent, Glazing agent, Stabilizer, Thickener	440	2005	GMP	35, <u>XS356R</u>	Adopt
PHOSPHATES Functional classes: Anticaking agent, Antioxidant, Acidity regulator, Emulsifier, Emulsifying salt, Flour treatment agent, Firming agent, Humectant, Preservative, Raising agent, Sequestrant, Stabilizer, Thickener (depending on phosphate)	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2005	1000 mg/kg	33, 40 ₁ -& 122 ₁ , <u>XS356R</u>	Adopt
SODIUM ASCORBATE Functional classes: Antioxidant, Flour treatment agent	301	2005	GMP	<u>XS356R</u>	Adopt
SORBATES Functional classes: Preservative	200, 202, 203	2005	1000 mg/kg	42, 91 ₁ -& 122 ₁ , <u>XS356R</u>	Adopt
SULFITES	220-225, 539	2005	50 mg/kg	44 ₁ -& 122 ₁ , <u>XS356R</u>	Adopt

Functional classes: Antioxidant, Bleaching agent, Flour treatment agent, Preservative, Sequestrant					
TARTRATES Functional classes: INS 334: Acidity regulator, Antioxidant, Flavour enhancer, Sequestrant; INS 335(ii) and INS 337: Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer	334, 335(ii), 337	2005	4000 mg/kg	45, 128, & 129, <u>XS356R</u>	Adopt

NOTES FOR CCNASWP STANDARDS

XS336R **Excluding products conforming to the Regional Standard for Kava Products for use as a beverage when mixed with water (CXS 336R-2020)**

XS356R **Excluding products conforming to the Regional Standard for Fermented Noni Fruit Juice (CXS 356R-2023)**

PROPOSED AMENDMENTS TO TABLE THREE OF THE GSFA FOR THE ALIGNMENT OF THE CCNASWP COMMODITY STANDARDS**PROPOSED AMENDMENTS TO TABLE 3**

As Food Category No. 04.2.1 (Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds) and FC 14.1.2 (Fruit and vegetable juices)) are listed in Annex to Table 3, no changes are proposed for those Food Categories or their sub-categories.

PROPOSED AMENDMENTS TO THE SECTION REFERENCES TO COMMODITY STANDARDS FOR GSFA TABLE 3 ADDITIVES

04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds
	Acidity regulators, anticaking agents, flavour enhancers, sweeteners, thickeners and antioxidants listed in Table 3 are acceptable for use in Seasoned Laver Products only, conforming to this standard. Food additives are not permitted in Dried Laver products and Roasted Laver product conforming to this standard.
Codex Standard	Laver Products (CXS 323R-2017)
	<u>Food additives are not permitted in products conforming to this standard</u>
<u>Codex Standard</u>	<u>Kava products for use as a beverage when mixed with water (CXS 336R-2020): Dried Kava Products</u>

Annex 5 (CCCPC)

PROPOSED AMENDMENTS TO THE FOOD ADDITIVES SECTION OF THE COMMODITY STANDARD RELATING TO THE ALIGNMENT OF THE COMMODITY STANDARDS FOR CCCPC (CXS 86-1981)

As per item 5 in Annex 1 (Explanatory Document), the Chair is proposing to postpone revisions to the GSFA concerning CXS 86-1981 until such time as the most appropriate corresponding GSFA Food Category has been confirmed. In this regard, only the EWG's proposed minor amendments to the food additive Section of CXS 86-1921 are included in this Annex as that revision is not affected by the corresponding food category.

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE *STANDARD FOR COCOA BUTTER* (CXS 86-1981)

Since the *Standard for cocoa butter* (CXS 86-1981) indicates that no additives are permitted, only minor amendments are proposed to Section 3 of that standard for consistency with wording in other standards previously subject to Alignment, as indicated below:

No **food** additives are permitted in ~~this~~ products **conforming to this standard.**

Annex 6 (CCPFV)

**PROPOSED AMENDMENTS TO THE FOOD ADDITIVES SECTIONS OF COMMODITY STANDARDS
AND TO THE GSFA RELATING TO THE ALIGNMENT OF THE COMMODITY STANDARDS FOR CCPFV
(CXS 247-2005)**

The relevant commodity standards for CCPFV that are being aligned with the GSFA are cross-referenced to the following food categories of the GSFA (as per Annex C of the GSFA):

CXS Number	Codex Standard	GSFA Food Categories
247-2005	Fruit juices and nectars	14.1.2.1, 14.1.2.3, 14.1.3.1, 14.1.3.3

Chair's note: based on the description of the food categories and that most provisions were adopted in 2005 concurrent with the drafting of the General standard for fruit juices and nectars (CXS 247-2005) it is believed that there is a 1:1 correspondence between the GSFA and the standards—meaning that there are no unstandardized products under the food categories.

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR FRUIT JUICES AND NECTARS (CXS 247-2005)

Because it is highly likely that there is a 1:1 correspondence between the relevant FCs of the GSFA and CXS 247-2005, there is no need to specify the functional classes permitted for use, as all additives are permitted. Therefore, Section 4 of the *Standard for Fruit juices and nectars* (CXS 247-2005) already includes an appropriate reference to the GSFA, so no changes are proposed. For reference, Section 4 reads:

Food additives listed in Tables 1 and 2 of the *General standard for food additives* (CXS 192-1995)^{Error! Bookmark not defined.} in Food categories 14.1.2.1 (Fruit juice), 14.1.2.3 (Concentrates for fruit juice), 14.1.3.1 (Fruit nectar) and 14.1.3.3 (Concentrates for fruit nectar) may be used in foods subject to this standard.

PROPOSED AMENDMENTS TO TABLE TWO OF THE GSFA FOR THE ALIGNMENT OF THE CCPFV COMMODITY STANDARDS

Table 1 and Table 2 proposals resulting from the Alignment of commodity standards with the GSFA are presented in the format of Table 2 of the GSFA (i.e., information arranged by food category), with the functional classes identified under the respective food additive names for reference purposes.

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 ~~strikethrough~~. **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](#)).

There are no draft or proposed draft food additive provisions that are in the Codex Step process for the relevant GSFA Food Categories (i.e., 14.1.2.1, 14.1.2.3, 14.1.3.1, 14.1.3.3). No modifications were made to subject Food Categories by CAC48 in November 2025 from CCFA55.

Below are recommendations on amendments to the GSFA food categories 14.1.2, 14.1.2.1, 14.1.2.3, 14.1.3, 14.1.3.1 and 14.1.3.3. There are no food additive provisions in parent food categories (14.0 and 14.1) of 14.1.2.1, 14.1.2.3, 14.1.3.1 and 14.1.3.3.

PROPOSED AMENDMENTS TO FOOD CATEGORY 14.1.2

Amendments related to the *General standard for fruit juices and nectars* (CXS 247-2005)

Food Category No. 14.1.2		Fruit and vegetable juices			
Additive	INS	Step/Year adopted	Max Level	Notes	Recommendation
DIMETHYL DICARBONATE Functional classes: Preservative	242	2024	250 mg/kg	XS247	No change. XS356R is also proposed as a Note addition for the Alignment of CXS 356R-2023 (see Annex 4)

XANTHAN GUM Functional classes: Emulsifier, Foaming agent, Stabilizer, Thickener	415	2023	GMP	XS247	No change XS356R is also proposed as a Note addition for the Alignment of CXS 356R-2023 (see Annex 4)
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PROPOSED AMENDMENTS TO FOOD CATEGORY 14.1.2.1

Amendments related to the *General standard for fruit juices and nectars* (CXS 247-2005)

Food Category No. 14.1.2.1 Fruit juice					
Additive	INS	Step/Year adopted	Max Level	Notes	Recommendation
ASCORBIC ACID, L- Functional classes: Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant	300	2005	GMP		No change XS356R is also proposed as a Note addition for the Alignment of CXS 356R-2023 (see Annex 4)
BENZOATES Functional classes: Preservative	210-213	2004	1000 mg/kg	13, 91 & 122	No change XS356R is also proposed as a Note addition for the Alignment of CXS 356R-2023 (see Annex 4)
CALCIUM ASCORBATE Functional classes: Antioxidant	302	2005	GMP		No change XS356R is also proposed as a Note addition for the Alignment of CXS 356R-2023 (see Annex 4)
CARBON DIOXIDE Functional classes: Carbonating agent, Foaming agent, Packaging gas, Preservative, Propellant	290	2005	GMP	69	No change XS356R is also proposed as a Note addition for the Alignment of CXS 356R-2023 (see Annex 4)
CITRIC ACID Functional classes: Acidity regulator, Antioxidant, Colour retention agent, Sequestrant	330	2005	3000 mg/kg	122	No change XS356R is also proposed as a Note addition for the Alignment of CXS 356R-2023 (see Annex 4)
MALIC ACID, DL- Functional classes: Acidity regulator, Sequestrant	296	2005	GMP	115	No change XS356R is also proposed as a Note addition for the Alignment of CXS 356R-2023 (see Annex 4)
PECTINS Functional classes: Emulsifier, Gelling agent, Glazing agent, Stabilizer, Thickener	440	2005	GMP	35	No change XS356R is also proposed as a Note addition for the Alignment of CXS 356R-2023 (see Annex 4)
PHOSPHATES Functional classes: Anticaking agent, Antioxidant, Acidity regulator, Emulsifier,	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-	2005	1000 mg/kg	33, 40 & 122	No change XS356R is also proposed as a Note addition for the Alignment of CXS 356R-2023 (see Annex 4)

Emulsifying salt, Flour treatment agent, Firming agent, Humectant, Preservative, Raising agent, Sequestrant, Stabilizer, Thickener (depending on phosphate)	(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542				
SODIUM ASCORBATE Functional classes: Antioxidant, Flour treatment agent	301	2005	GMP		No change XS356R is also proposed as a Note addition for the Alignment of CXS 356R-2023 (see Annex 4)
SORBATES Functional classes: Preservative	200, 202, 203	2005	1000 mg/kg	42, 91 & 122	No change XS356R is also proposed as a Note addition for the Alignment of CXS 356R-2023 (see Annex 4)
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	2005	50 mg/kg	44 & 122	No change XS356R is also proposed as a Note addition for the Alignment of CXS 356R-2023 (see Annex 4)
TARTRATES Functional classes: 334 – Acidity regulator, Antioxidant, Flavour enhancer, Sequestrant 335(ii) and 337 – Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer	334, 335(ii), 337	2005	4000 mg/kg	45, 128 & 129	No change XS356R is also proposed as a Note addition for the Alignment of CXS 356R-2023 (see Annex 4)

PROPOSED AMENDMENTS TO FOOD CATEGORY 14.1.2.3

Amendments related to the *General standard for fruit juices and nectars* (CXS 247-2005)

Food Category No. 14.1.2.3 Concentrates for fruit juice					
Additive	INS	Step/Year adopted	Max Level	Notes	Recommendation
ASCORBIC ACID, L- Functional classes: Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant	300	2005	GMP	127	No change
BENZOATES Functional classes: Preservative	210-213	2004	1000 mg/kg	13, 91, 122 & 127	No change
CALCIUM ASCORBATE	302	2005	GMP	127	No change

Food Category No. 14.1.2.3 Concentrates for fruit juice					
Additive	INS	Step/Year adopted	Max Level	Notes	Recommendation
Functional classes: Antioxidant					
CARBON DIOXIDE Functional classes: Carbonating agent, Foaming agent, Packaging gas, Preservative, Propellant	290	2005	GMP	69 & 127	No change
CITRIC ACID Functional classes: Acidity regulator, Antioxidant, Colour retention agent, Sequestrant	330	2005	3000 mg/kg	122 & 127	No change
MALIC ACID, DL- Functional classes: Acidity regulator, Sequestrant	296	2005	GMP	115 & 127	No change
PECTINS Functional classes: Emulsifier, Gelling agent, Glazing agent, Stabilizer, Thickener	440	2005	GMP	35 & 127	No change
PHOSPHATES Functional classes: Anticaking agent, Antioxidant, Acidity regulator, Emulsifier, Emulsifying salt, Flour treatment agent, Firming agent, Humectant, Preservative, Raising agent, Sequestrant, Stabilizer, Thickener (depending on phosphate)	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2005	1000 mg/kg	33, 40, 122 & 127	No change
SODIUM ASCORBATE Functional classes: Antioxidant, Flour treatment agent	301	2005	GMP	127	No change
SORBATES Functional classes: Preservative	200, 202, 203	2005	1000 mg/kg	42, 91, 122 & 127	No change
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	2005	50 mg/kg	44, 122 & 127	No change
TARTRATES Functional classes: 334 – Acidity regulator, Antioxidant, Flavour enhancer, Sequestrant 335(ii), 337 – Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer	334, 335(ii), 337	2005	4000 mg/kg	45, 127, 128 & 129	No change

PROPOSED AMENDMENTS TO FOOD CATEGORY 14.1.3

Amendments related to the *General standard for fruit juices and nectars* (CXS 247-2005)

Food Category No. 14.1.3 Fruit and vegetable nectars					
Additive	INS	Step/Year adopted	Max Level	Notes	Recommendation
DIMETHYL DICARBONATE Functional classes: Preservative	242	2024	250 mg/kg	XS247	No change
STEVIOL GLYCOSIDES Functional classes: Sweetener	960a, 960b, 960c, 960d	2011	200 mg/kg	26, & 477, & <u>127</u>	Adopt This provision requires Note 127, which is attached to all food additive provisions in GSFA food sub-categories 14.1.2.3 and 14.1.3.3 (i.e., concentrates for fruit juice and concentrates for fruit nectar). Given the nature of the note, there should be no issue with it being attached to this parent FC.
TAMARIND SEED POLYSACCHARIDE Functional classes: Emulsifying salt, Gelling agent, Stabilizer, Thickener	437	2023	GMP	XS247	No change
XANTHAN GUM Functional classes: Emulsifier, Foaming agent, Stabilizer, Thickener	415	2023	GMP	XS247	No change

PROPOSED AMENDMENTS TO FOOD CATEGORY 14.1.3.1

Amendments related to the *General standard for fruit juices and nectars* (CXS 247-2005)

Food Category No. 14.1.3.1 Fruit nectar					
Additive	INS	Step/Year adopted	Max Level	Notes	Recommendation
ACESULFAME POTASSIUM Functional classes: Flavour enhancer, Sweetener	950	2005	350 mg/kg	188 & 478	No change
ADVANTAME Functional classes: Flavour enhancer, Sweetener	969	2023	6 mg/kg	478	No change
ASCORBIC ACID, L- Functional classes: Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant	300	2005	GMP		No change
ASPARTAME Functional classes: Flavour enhancer, Sweetener	951	2005	600 mg/kg	191 & 478	No change
ASPARTAME-ACESULFAME SALT	962	2023	350 mg/kg	113 & 477	No change

Food Category No. 14.1.3.1 Fruit nectar					
Additive	INS	Step/Year adopted	Max Level	Notes	Recommendation
Functional classes: Sweetener					
BENZOATES Functional classes: Preservative	210-213	2004	1000 mg/kg	13, 91 & 122	No change
CALCIUM ASCORBATE Functional classes: Antioxidant	302	2005	GMP		No change
CARBON DIOXIDE Functional classes: Carbonating agent, Foaming agent, Packaging gas, Preservative, Propellant	290	2005	GMP	69	No change
CITRIC ACID Functional classes: Acidity regulator, Antioxidant, Colour retention agent, Sequestrant	330	2005	5000 mg/kg		No change
CYCLAMATES Functional classes: Sweetener	952(i), (ii), (iv)	2005	400 mg/kg	17, 122 & 477	No change
MALIC ACID, DL- Functional classes: Acidity regulator, Sequestrant	296	2005	GMP		No change
NEOTAME Functional classes: Sweetener	961	2023	65 mg/kg	478	No change
PECTINS Functional classes: Emulsifier, Gelling agent, Glazing agent, Stabilizer, Thickener	440	2005	GMP		No change
PHOSPHATES Functional classes: Anticaking agent, Antioxidant, Acidity regulator, Emulsifier, Emulsifying salt, Flour treatment agent, Firming agent, Humectant, Preservative, Raising agent, Sequestrant, Stabilizer, Thickener (depending on phosphate)	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2005	1000 mg/kg	33, 40 & 122	No change
SACCHARINS Functional classes: Sweetener	954(i)-(iv)	2005	80 mg/kg	500 & 477	No change
SODIUM ASCORBATE Functional classes: Antioxidant, Flour treatment agent	301	2005	GMP		No change
SORBATES Functional classes: Preservative	200, 202, 203	2005	1000 mg/kg	42, 91 & 122	No change
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2005	300 mg/kg	478	No change

Food Category No. 14.1.3.1 Fruit nectar					
Additive	INS	Step/Year adopted	Max Level	Notes	Recommendation
Functional classes: Flavour enhancer, Sweetener					
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	2005	50 mg/kg	44 & 122	No change
TARTRATES Functional classes: 334 – Acidity regulator, Antioxidant, Flavour enhancer, Sequestrant 335(ii), 337 – Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer	334, 335(ii), 337	2005	4000 mg/kg	45 & 128	No change

PROPOSED AMENDMENTS TO FOOD CATEGORY 14.1.3.3

Amendments related to the *General standard for fruit juices and nectars* (CXS 247-2005)

Food Category No. 14.1.3.3 Concentrates for fruit nectar					
Additive	INS	Step/Year adopted	Max Level	Notes	Recommendation
ACESULFAME POTASSIUM Functional classes: Flavour enhancer, Sweetener	950	2005	350 mg/kg	127, 188 & 478	No change
ADVANTAME Functional classes: Flavour enhancer, Sweetener	969	2023	6 mg/kg	127, 478	No change
ASCORBIC ACID, L- Functional classes: Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant	300	2005	GMP	127	No change
ASPARTAME Functional classes: Flavour enhancer, Sweetener	951	2005	600 mg/kg	127, 191 & 478	No change
ASPARTAME-ACESULFAME SALT Functional classes: Sweetener	962	2023	350 mg/kg	113, 127, 477	No change
BENZOATES Functional classes: Preservative	210-213	2004	1000 mg/kg	13, 91, 122 & 127	No change
CALCIUM ASCORBATE Functional classes: Antioxidant	302	2005	GMP	127	No change

CARBON DIOXIDE Functional classes: Carbonating agent, Foaming agent, Packaging gas, Preservative, Propellant	290	2005	GMP	69 & 127	No change
CITRIC ACID Functional classes: Acidity regulator, Antioxidant, Colour retention agent, Sequestrant	330	2005	5000 mg/kg	127	No change
CYCLAMATES Functional classes: Sweetener	952(i), (ii), (iv)	2005	400 mg/kg	17, 122, 127 & 477	No change
MALIC ACID, DL- Functional classes: Acidity regulator, Sequestrant	296	2005	GMP	127	No change
NEOTAME Functional classes: Sweetener	961	2023	65 mg/kg	127, 478	No change
PECTINS Functional classes: Emulsifier, Gelling agent, Glazing agent, Stabilizer, Thickener	440	2005	GMP	127	No change
PHOSPHATES Functional classes: Anticaking agent, Antioxidant, Acidity regulator, Emulsifier, Emulsifying salt, Flour treatment agent, Firming agent, Humectant, Preservative, Raising agent, Sequestrant, Stabilizer, Thickener (depending on phosphate)	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2005	1000 mg/kg	33, 40, 122 & 127	No change
SACCHARINS Functional classes: Sweetener	954(i)-(iv)	2005	80 mg/kg	500, 127 & 477	No change
SODIUM ASCORBATE Functional classes: Antioxidant, Flour treatment agent	301	2005	GMP	127	No change
SORBATES Functional classes: Preservative	200, 202, 203	2005	1000 mg/kg	42, 91, 122 & 127	No change
SUCRALOSE (TRICHLOROGALACTOSUCROSE) Functional classes: Flavour enhancer, Sweetener	955	2005	300 mg/kg	127 & 478	No change
SULFITES Functional classes: 220, 221, 223, 224 – Antioxidant, Bleaching agent, Flour treatment agent, Preservative 222, 225 – Antioxidant, Preservative	220-225, 539	2005	50 mg/kg	44, 122 & 127	No change

539 – Antioxidant, Preservative, Sequestrant					
TARTRATES Functional classes: 334 – Acidity regulator, Antioxidant, Flavour enhancer, Sequestrant 335(ii), 337 – Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer	334, 335(ii), 337	2005	4000 mg/kg	45, 127 & 128	No change

NOTES FOR CCPFV

Not applicable

PROPOSED AMENDMENTS TO TABLE THREE OF THE GSFA FOR THE ALIGNMENT OF CCPFV COMMODITY STANDARDS

No changes are required to Table 3 due to the alignment of CXS 247-2005 since the food categories this Commodity Standard is cross-referenced to are sub-categories of the parent food categories 14.1.2 and 14.1.3, which are included in the Annex to Table 3.

Annex 7 (Table 3 Notes Development)

PROPOSAL AND UPDATE ON GSFA TABLE 3 NOTES

Background

The 52nd Session of the Codex Committee on Food Additives (CCFA52) agreed to investigate the development and implementation issues associated with establishing Table 3 notes in the GSFA, in consultation with the Codex Secretariat.² CCFA52 endorsed the recommendation to, in-principle, introduce Notes in Table 3 similar to those in Table 1 and 2 in the GSFA, as this new approach would ensure clarity in the use of food additives with numeric use levels; and thus, avoid potentially complicated requirements that could arise once a commodity standard has been aligned with the GSFA. CCFA52 further tasked the alignment EWG established by CCFA52 to identify and consider the implementation issues around Table 3 notes; and to consult the Codex Secretariat to identify any issues associated with the inclusion of the new notes in the GSFA database

The 53rd Session of the Codex Committee on Food Additives (CCFA53) agreed to initiate development and maintenance of Table 3 notes in the GSFA, in consultation with the Codex Secretariat, until implementation into the GSFA database is achieved.³ In particular, sentences 1 and 2 of Recommendation 8 of CRD 3 from CCFA53 were endorsed.⁴ These read as follows:

The WG recommends the in-principle agreement for the development of Table 3 notes with the features listed at the front of Appendix 4 to the Committee. [...] The development of Table 3 notes will also depend on when Codex Secretariat is able to make changes to the online version.

Development of Table 3 Notes

During the alignment work for various CCMMP Commodity Standards for CCFA51, CCFA52 and CCFA53, some decisions were made at the time in order to reflect conditions of food additive use from the respective standards in the GSFA for certain Table 3 additives which in retrospect have been considered to be inappropriate or need to be changed and addressed by another approach (i.e., the use of Table 3 Notes).

Specifically, during the above noted meetings, the committee agreed to a number of cases where provisions for Table 3 additives were added to Tables 1 and 2 of the GSFA in food categories that are not in the Annex to Table 3 in cases where a corresponding commodity standard had specific restrictions on the use of a Table 3 additive. This was done by the use of Table 1 and 2 notes to ensure that the GSFA included any restrictions (such as a numerical use level, use singly or in combination with other additives, or for specific types of foods falling under a given standard) on the use of the Table 3 additives listed in a commodity standard corresponding to a specific food category that is not in the Annex to Table 3. These restrictions would otherwise have been lost.

This approach has led to the problem that it is not consistent with the GSFA Preamble text relating to Table 3 additives. CCFA has historically not included provisions for the use of Table 3 additives in Tables 1 and 2 of the GSFA for food categories that are not listed in the Annex to Table 3, as the general use of Table 3 additives in those food categories is already allowed by the listing of the additive in Table 3. However, at the time that the alignment work was performed, there was no other mechanism to allow the commodity standard restrictions to be included in the GSFA.

An example of such a provision is for the use of Calcium propionate (INS 282) in FC 01.6.2.1 (Ripened cheese, includes rind):

CALCIUM PROPIONATE					
INS 282 Calcium propionate			Functional Class: Preservative		
Food Cat. No.	Food Category	Max Level	Notes	Step	Year
01.6.2.1	Ripened cheese, includes rind	GMP	3, 460, 503, XS208, XS269, XS274, XS276, XS277, XS278	Adopted	2021

Note 3: For use in surface treatment only.

Note 460: Except for use at 3,000 mg/kg singly or in combination: propionic acid (INS 280), sodium propionate (INS 281) and calcium propionate (INS 282) in products conforming to the Standards for Cheddar (CXS 263-1966), Danbo (CXS 264-1966), Edam (CXS 265-1966), Gouda (CXS 266-1966), Havarti (CXS

² REP21/FA, para 88-89.

³ REP23/FA, para 68.

⁴ REP23/FA, paras 43-44.

267-1966), Samsø (CXS 268-1966), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968) and Provolone (CXS 272-1968).

Note 503: Except for use in products conforming to the General Standard for Cheese (CXS 283-1978): propionic acid (INS 280), sodium propionate (INS 281) and calcium propionate (INS 282) at 3000 mg/kg as propionic acid.

Calcium propionate is a Table 3 additive with an ADI of “not specified” from JECFA. Food category 01.6.2.1 is not in the Annex to Table 3, and therefore a provision for calcium propionate should not be included in Tables 1 and 2 of the GSFA. As such, the intention of the work on Table 3 notes is to move provisions like this in to Table 3 by means of Table 3 notes that will replicate the restrictions placed on its use by the various commodity standards. Once these uses are incorporated into Table 3 by means of Table 3 notes, the original provision in Tables 1 and 2 will need to be revoked.

With regard to the structure of the Table 3 notes, CCFA53 recommended the following be considered:

- Relevant current Table 1 & 2 notes could be used as the basis for future T3 notes.
- Current condition statements already in the 5th column in Table 3 could be used and converted into T3 notes.
- The T3 notes could be listed as T3-1, T3-2, etc to differentiate them from Table 1 & 2 notes.
- *[Relevant to the pdf version of Table 3]* A 6th column is proposed to be created to add such T3 notes. A footnote is proposed to be added to the title explaining that the notes only apply to standardized foods. The short title could be ‘Notes²’, with footnote 2 stating ‘Notes relevant to the commodity standards in column 5 of this table only’. This proposal is designed to keep the width of the column narrow.
- *[Relevant to the pdf version of Table 3]* The 5th and 6th column could be split into sub rows, with each row dealing only with one commodity standard and linked note, to ensure full clarity on which notes apply to which standards.
- *[Relevant to the pdf version of Table 3]* Reference to the commodity standard is not required in notes since they are linked directly to the commodity standard in column 5.

Recently, the FAO has made considerable advancements in the development of the Codex Alimentarius website and the development of the online version of the GSFA.

It has been proposed that the **online version of the GSFA** would show the notes by (1) text box hyperlinks and (2) an option to pull-down a full list of Notes by commodity Standard, as shown in the following sample image (complete information for calcium silicate as the example is not shown).

GSFA Table 3 Provisions

Calcium silicate is a food additive that is included in **Table 3**, and as such may be used in the following foods under the conditions of good manufacturing practices (GMP) as outlined in the Preamble of the Codex GSFA. Although not listed below, Calcium silicate could also be used in heat-treated butter milk of food category 01.1.1 and spices of food category 12.2.1. Note that food categories listed in the **Annex to Table 3** were excluded accordingly. Calcium silicate is acceptable in foods conforming to the following commodity standards:

No notes

CS 105-1981 CS 89-1981 CS 263-1966 CS 264-1966 CS 265-1966 CS 266-1966 CS 267-1966 CS 268-1966 CS 269-1967 See all notes ^

CS 270-1968 CS 271-1968 CS 272-1968 CS 221-2001 CS 283-1978 CS 207-1999 CS 290-1995

Standards	Notes
CS 263-1966	T3-1: For use as anticaking agents only: silicon dioxide, amorphous (INS 551), calcium silicate (INS 552), magnesium silicate, synthetic (INS 553(i)) and talc (INS 553(iii)), at 10,000 mg/kg, singly or in combination, silicates calculated as silicon dioxide. T3-2: For use as anticaking agents for the surface treatment of sliced, cut, shredded or grated cheese only.
CS 264-1966	T3-1: For use as anticaking agents only: silicon dioxide, amorphous (INS 551), calcium silicate (INS 552), magnesium silicate, synthetic (INS 553(i)) and talc (INS 553(iii)), at 10,000 mg/kg, singly or in combination, silicates calculated as silicon dioxide. T3-2: For use as anticaking agents for the surface treatment of sliced, cut, shredded or grated cheese only.
CS 265-1966	T3-1: For use as anticaking agents only: silicon dioxide, amorphous (INS 551), calcium silicate (INS 552), magnesium silicate, synthetic (INS 553(i)) and talc (INS 553(iii)), at 10,000 mg/kg, singly or in combination, silicates calculated as silicon dioxide. T3-2: For use as anticaking agents for the surface treatment of sliced, cut, shredded or grated cheese only.
CS 266-1966	T3-1: For use as anticaking agents only: silicon dioxide, amorphous (INS 551), calcium silicate (INS 552), magnesium silicate, synthetic (INS 553(i)) and talc (INS 553(iii)), at 10,000 mg/kg, singly or in combination, silicates calculated as silicon dioxide. T3-2: For use as anticaking agents for the surface treatment of sliced, cut, shredded or grated cheese only.

Hyperlinks are only showed to Commodity standards with notes

CS 268-1966

T3-1: For use as anticaking agents only: silicon dioxide, amorphous (INS 551), calcium silicate (INS 552), magnesium silicate, synthetic (INS 553(i)) and talc (INS 553(iii)), at 10,000 mg/kg, singly or in combination, silicates calculated as silicon dioxide.

Number of existing Notes on Table 3 for CS 268-1966

1

Table 3 of the pdf version of the GSFA would be expanded, generally in accordance with the recommendations from CCFA53 outlined above, as exemplified in the Table below (the list of standards and notes below are for illustrative purposes and are not complete). NB: this format was also presented to the EWG of Alignment in preparation for CCFA54 and CCFA55, and received general support from the Membership.

INS No.	Additive	Functional Class	Year Adopted	Acceptable in foods conforming to the following commodity standards ¹	Notes relevant to the commodity standards in column 5 of this table only
552	Calcium silicate	Anticaking agent	1999	CS 105-1981, CS 251-2006,	
				CS 263-1966, CS 264-1966, CS 265-1966, CS 266-1966, CS 267-1966, CS 268-1966, CS 269-1967, CS 270-1968, CS 271-1968, CS 272-1968	T3-1, T3-2
				CS 221-2001, CS 283-1978	T3-4

Notes:

T3-1: For use as anticaking agents only: silicon dioxide, amorphous (INS 551), calcium silicate (INS 552), magnesium silicate, synthetic (INS 553(i)) and talc (INS 553(iii)), at 10,000 mg/kg, singly or in combination, silicates calculated as silicon dioxide.

T3-2: For use as anticaking agents for the surface treatment of sliced, cut, shredded or grated cheese only.

T3-4: For use as anticaking agents for the surface treatment of sliced, cut, shredded or grated cheese only: silicon dioxide, amorphous (INS 551), calcium silicate (INS 552), magnesium silicate, synthetic (INS 553(i)) and talc (INS 553(iii)), singly or in combination, at 10,000 mg/kg as silicon dioxide.

Alternatively, Table 3 may be presented in landscape orientation, which could provide room to include the full text of the notes in the last column.

With these visualizations in mind, the Chairs would like to provide an opportunity for the EWG members and the CCFA56 to provide comments on the suitability of the layouts. As laid out in Issue 10 of Annex 1, the Chairs' proposals are to:

- (1) Revise the Table 3 layouts based on feedback received during CCFA56;
- (2) Circulate the revised layouts in the first circular of the next EWG on Alignment, established by CCFA56;
- (3) Migrate relevant Table 1 and 2 additives to Table 3 with the appropriate Notes, and ensure the consistent application of Table 3 Notes, in a subsequent circular of the next EWG on Alignment.