

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

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Agenda Item 5b

CX/FA 26/56/8
February 2026

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD ADDITIVES

Fifty-sixth Session

GENERAL STANDARD FOR FOOD ADDITIVES (GSFA):

PROPOSALS FOR NEW AND/OR REVISION OF FOOD ADDITIVE PROVISIONS

(REPLIES TO CL 2025/31-FA)

(Submitted by Japan, Republic of Korea, Federation of European Specialty Food Ingredients Industries (EU SPI), International Association of Color Manufacturers (IACM), International Food Additives Council (IFAC), International Stevia Council (ISC), and International Special Dietary Foods Industries (ISDI))

JAPAN

THE PROPOSAL IS SUBMITTED BY:		JAPAN	
IDENTITY OF THE FOOD ADDITIVE:			
Name of the Additive <i>As listed in Class Names and the International Numbering System for Food Additives (CXG 36-1989)</i>		Gardenia blue	
INS Number		165	
Functional Class <i>As listed in Class Names and the International Numbering System for Food Additives (CXG 36-1989)</i>		Colour	
PROPOSED USE(S) OF THE FOOD ADDITIVE ⁽¹⁾: <i>The rows below may be copied as many times as needed.</i>		The proposal for: ☒ a new provision; or ☐ revising an existing provision in Tables 1 and 2 of the GSFA; or ☐ revising an existing provision in Table 3 of the GSFA (skip to Ts the proposal intended to revise products covered by the commodity standard").	
Food Category No. ⁽²⁾	Food Category Name ⁽²⁾	Maximum Use Level ⁽³⁾ (mg/kg)	Comments ⁽⁴⁾
1.1.4	Flavoured fluid milk drinks	200	Note 601 Note 52 Excluding chocolate milk
1.7	Dairy-based desserts (e.g. pudding, fruit or flavored yoghurt)	4,000	Note 601
2.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	200	Note 601

2.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	4,000	Note 601
3.0	Edible ices, including sherbet and sorbet	400	Note 601
4.1.2.5	Jams, jellies, marmalades	200	Note 601
4.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	3000	Note 601 Note 675 For use in powdered wasabi only.
5.2.1	Hard candy	200	Note 601
5.2.2	Soft candy	4,000	Note 601
5.2.3	Nougats and marzipans	4,000	Note 601
5.3	Chewing gum	4,000	Note 601
5.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces	400	Note 601 New Note: For use in syrups at 400 mg/kg, for use in icing at 2,000 mg/kg and for use in sugar coating at 4,000 mg/kg only.
6.3	Breakfast cereals, including rolled oats	2,000	Note 601
7.2.1	Cakes, cookies and pies (e.g. fruit-filled or custard types)	2,000	Note 601
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	400	Note 601 Note 258 Excluding maple syrup.
12.2.2	Seasonings and condiments	3000	Note 601 New Note: For use in wasabi seasoning only.
12.6	Sauces and like products	500	Note 601 New Note: For use in wasabi paste, wasabi sauce, wasabi dressing only.
13.6	Food supplements	4,000	Note 601
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	200	Note 601
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	200	Note 601 New Note: For use in green tea-based beverages, including Matcha only.
14.2.7	Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	200	Note 601
15.1	Snacks - potato, cereal, flour or starch based (from roots	1750	Note 601

	and tubers, pulses and legumes)		New Note: For use only in blue/purple/green snacks to standardize and restore colour lost due to thermal processing.
			Note 601: On a blue polymer basis

Is the proposal related to a FC with corresponding commodity standards?

(if yes indicate the relevant FC)

CXS 243-2003 Fermented Milks (drinks based on fermented milk, flavoured, heat treated or not heat treated) 01.1.4

CXS 332R-2018 Dough (Regional Standard) (flavoured, heat treated and not heat treated) 01.1.4

CXS 243-2003 Fermented Milks (flavoured, heat treated and non-heat treated) 01.7

CXS 296-2009 Jams, Jellies and Marmalades : 04.1.2.5

CXS 38-1981 Edible Fungi and Fungi Products (incl. freeze dried, fungus grits and fungus powder) 04.2.2.2

CXS 39-1981 Dried Edible Fungi 04.2.2.2

CXS 321-2015 Ginseng Products (Dried Ginseng, Dried Steamed Ginseng, Ginseng Extract in Powdered Form, Steamed Ginseng Extract in Powdered Form) 04.2.2.2

CXS 323R-2017 Laver Products (Dried laver products and dried seasoned laver products) (Regional Standard) 04.2.2.2

CXS 336R-2020 Kava products for use as a beverage when mixed with water (Regional Standard): Dried Kava Products 04.2.2.2

CXS 341R-2020 Mixed zaatar (Regional Standard) 04.2.2.2

CXS 309R-2011 Halwa Tehenia (Regional Standard) 05.2.2

CXS 306-2023 Chilli Sauce 12.6.2

CXS 302-2011 Fish Sauce 12.6.4

Is the proposal also intended to revise the products covered by the commodity standards?

(if yes indicate the relevant commodity standards)

We respectfully request the inclusion of Gardenia Blue in the list of permitted additives for foods governed by CXS 296-2009 and propose that it be authorized for use in products in FC 1.1.4 and FC1.7 falling under CXS 243-2003.

EVALUATION BY JECFA:

Evaluation by JECFA

Reference to the JECFA evaluation (including year and JECFA session of evaluation; fiii ADI (numerical or "not specified"); specifications monograph).

The JECFA, in one-hundredth meeting (Safety evaluation of certain food additives) 10–19 June 2025 established an ADI of 0–7 mg/kg bw per day for the Gardenia (Genipin) Blue, expressed on the basis of the Gardenia Blue polymer.

The specifications monograph is currently in progress.

JUSTIFICATION:

Justification for use and technological need

Supporting information based on the criteria in Section 3.2 of the Preamble of the General Standard for Food Additives (i.e. has an advantage, does not present an appreciable health risk, serves a technological function).

The use of this food additive provides a technological advantage by improving the visual appearance of the product and ensuring consistency in color. It serves a recognized technological function as a colour additive under Codex classification.

This additive has been evaluated for safety by JECFA, and the present proposal explicitly includes additional uses in FC4.2.2.2, FC 11.4, FC12.2.2, FC 12.6, FC 14.1.5 and FC 15.1, while beyond the food classifications considered in the JECFA dietary exposure assessment, may not have been clearly reflected therein. Use in these additional food categories is limited to specific applications and is controlled at the minimum level necessary in accordance with GMP. Therefore, the incremental intake attributable to these additional proposed uses is expected to be very limited relative to the ADI, and the combined dietary exposure remains well below the ADI.

	In addition, for certain applications where a blue appearance is required and there is demand for alternatives to other blue colour formulations, this additive can meet such formulation needs without compromising product quality. Also colours are already permitted in the above proposed categories. Therefore, the use of this additive meets the criteria outlined in Section 3.2 of the Preamble of the GSFA.
Safe use of additive: Dietary intake assessment (as appropriate)	Table 3 additive: ☐ Yes ☒ No (Please provide information on dietary intake assessment below) WHO Technical Report Series 1058 Assessment of dietary exposure Gardenia (Genipin) Blue is proposed for use in 20 food categories of GSFA with maximum levels at GMP, including alcoholic beverages; sport and energy drinks; flavoured water; fruit drinks; carbonated soft drinks; powdered beverages; jams, jellies and marmalades; chewing gum; ready-to-drink teas; sugar coatings; icing; syrups for shaved ice; ice cream and frozen desserts; hard and soft candy; flavoured milks; yogurt; processed cereals; sponge cakes; and food supplements (chewable tablets). The Committee reviewed the dietary exposure estimates to Gardenia (Genipin) Blue submitted by the sponsor that were based on adjusted maximum use levels at GMP combined with food consumption data from Brazil, Japan, the United Kingdom and the USA, as well as estimates based on the EFSA Comprehensive Database and CIFOCC food consumption data. The Committee also calculated the high dietary exposure estimates using the mean dietary exposure for Japan. The mean and high dietary exposure estimates using the mean dietary exposure for Japan. The mean and high dietary exposure estimates were up to 9.0 mg/kg bw per day and 13.8 mg/kg bw per day in children, and up to 3.7 mg/kg bw per day and 10.4 mg/kg bw per day for adults, respectively. Based on the highest dietary exposure for Gardenia (Genipin) Blue of 13.8 mg/kg bw per day, and considering the maximum Gardenia Blue polymer content of up to 36% from the specifications, the Committee calculated a dietary exposure expressed on the blue polymer basis of up to 5.0 mg/kg bw per day for children. Based on the specifications of geniposide in the article of commerce of 80 mg/kg, the Committee calculated a theoretical high dietary exposure to geniposide of 1 µg/kg bw per day. The Committee concluded that the conservative estimate of high exposure of 5.0 mg/kg bw per day for children should be considered in the safety assessment for Gardenia Blue polymer.
Justification that the use does not mislead consumer	The use of the colour additive is intended solely to restore or enhance the visual appearance of the food and does not imply any nutritional, functional, or health-related benefit. It does not suggest that the product has superior quality or characteristics beyond its intended purpose. Therefore, the use of the colour additive does not mislead consumers.

Republic of Korea

THE PROPOSAL IS SUBMITTED BY:	Republic of Korea
IDENTITY OF THE FOOD ADDITIVE:	
Name of the Additive	Steviol glycosides

As listed in Class Names and the International Numbering System for Food Additives (CXG 36-1989)			
INS Number		960a, 960b, 960c, 960d	
Functional Class As listed in Class Names and the International Numbering System for Food Additives (CXG 36-1989)		Sweetener	
PROPOSED USE(S) OF THE FOOD ADDITIVE (¹): <i>The rows below may be copied as many times as needed.</i>		The proposal for: ☐ a new provision; or ☒ revising an existing provision in Tables 1 and 2 of the GSFA; or ☐ revising an existing provision in Table 3 of the GSFA (skip to "Is the proposal intended to revise products covered by the commodity standard").	
Food Category No. (²)	Food Category Name (²)	Maximum Use Level (³)	Comments (⁴)
13.6	Food supplements	2,500 mg/kg	Note 26, 203 & 477 Remove "Note 203 (for use in chewable supplements only.)" from the steviol glycosides provision in FC 13.6.
Is the proposal related to a FC with corresponding commodity standards? (if yes indicate the relevant FC) No			
Is the proposal also intended to revise the products covered by the commodity standards? (if yes indicate the relevant commodity standards) No			
EVALUATION BY JECFA:			
Evaluation by JECFA <i>Reference to the JECFA evaluation (including year and JECFA session of evaluation; full ADI (numerical or "not specified"); specifications monograph).</i>		1. Evaluation year: 2019 (87 th JECFA) 2. ADI: 0-4 mg/kg bw (expressed as steviol) 3. Report: TRS 1020-JECFA87/10 4. Specification: FAO Combined Compendium of Food Additive Specifications	
JUSTIFICATION:			
Justification for use and technological need <i>Supporting information based on the criteria in Section 3.2 of the Preamble of the General Standard for Food Additives (i.e. has an advantage, does not present an appreciable health risk, serves a technological function).</i>		Based on Section 3.2 of the Preamble of the General Standard for Food Additives, the main technological need for the use of steviol glycosides (INS 960a, 960b, 960c, 960d) in food category 13.6 (food supplements) is 3.2(c) 'to improve its organoleptic properties of foods'. An appropriate use of sweeteners is necessary to mask inherent bitterness and other undesirable tastes characteristic of most nutrients and functional ingredients used in food supplements. In addition, sweeteners such as aspartame, neotame, and saccharin are already permitted for use in FC 13.6 (food supplements) in various dosage forms, not limited to chewable forms.	
Safe use of additive: Dietary intake assessment		Table 3 additive: ☒ Yes	

(as appropriate)	☐ No (Please provide information on dietary intake assessment below)
Justification that the use does not mislead consumer	The use of steviol glycosides would be indicated on the label of the products.

Federation of European Specialty Food Ingredients Industries (EU Specialty Food Ingredients)

THE PROPOSAL IS SUBMITTED BY:		EU Specialty Food Ingredients	
IDENTITY OF THE FOOD ADDITIVE:			
Name of the Additive <i>As listed in Class Names and the International Numbering System for Food Additives (CXG 36-1989)</i>		Rosemary Extract	
INS Number		INS 392	
Functional Class <i>As listed in Class Names and the International Numbering System for Food Additives (CXG 36-1989)</i>		Antioxidant	
PROPOSED USE(S) OF THE FOOD ADDITIVE ⁽¹⁾: <i>The rows below may be copied as many times as needed.</i>		The proposal for: ☒ a new provision; or ☐ revising an existing provision in Tables 1 and 2 of the GSFA; or ☐ revising an existing provision in Table 3 of the GSFA (skip to "Is the proposal intended to revise products covered by the commodity standard").	
Food Category No. ⁽²⁾	Food Category Name ⁽²⁾	Maximum Use Level ⁽³⁾	Comments ⁽⁴⁾
1.5.1	Milk powder and cream powder (plain); milk powder for vending machines	200 mg/kg	As the sum of carnosol and carnosic acid Use level based on fat content (see Footnote 15 in the GSFA) CXS 207-1999 (Standard for Milk powders and cream powder), in which antioxidants are permitted. • Ascorbic acid (GMP) • Ascorbyl esters (500 mg/kg) • BHA (100 mg/kg) • BHT (200 mg/kg) • Propyl gallate (200 mg/kg) Exclude products conforming to the CXS 290-1995 (Standard for Edible Casein Products); antioxidants are not allowed
	Dried milk for the manufacturing of ice creams	30 mg/kg	As the sum of carnosol and carnosic acid
2.1.2	Vegetable oils and fats	50 mg/kg	As the sum of carnosol and carnosic acid Use level based on fat content (see footnote 15 in GSFA)

			For all of 2.1.2 Rosemary Extract (INS 392) complies with conditions stated in CXS 210-1999 (Standard for Named Vegetable Oils), other antioxidants are permitted. • Ascorbyl esters (500 mg/kg) • BHA (200 mg/kg) • BHT (200 mg/kg) • Citric acid (GMP) • Citric and fatty acid esters of glycerol (100 mg/kg) • Isopropyl citrates (200 mg/kg) • Lecithin (GMP) • Propyl gallate (200 mg/kg) • TBHQ (200 mg/kg) • Tocopherols (300 mg/kg) No request for Rosemary Extract (INS392) as a food additive in virgin or cold-pressed oils.
	Fats and oils for the professional manufacturing of heat-treated food stuffs	50 mg/kg	As the sum of carnosol and carnosic acid Use level based on fat content (see Footnote 15 in the GSFA)
	Vegetable oils (excluding virgin and olive oils) and fat where content of polyunsaturated fatty acids is higher than 15% w/w of the total fatty acid, for the use in non-heat treated food products	30 mg/kg	As the sum of carnosol and carnosic acid Use level based on fat content (see Footnote 15 in the GSFA)
	Frying oil and frying fat, excluding olive oil and olive pomace oil	50 mg/kg	As the sum of carnosol and carnosic acid Use level based on fat content (see Footnote 15 in the GSFA)
	Algal oils	50 mg/kg	As the sum of carnosol and carnosic acid Use level based on fat content (see Footnote 15 in the GSFA) While this food category was included in the JECFA evaluation, the ongoing work of CCFO setting a standard for microbial omega-3 oils (CX/FO/ 26/29/6) is noted and needs duly be taken into consideration.
2.1.3	Lard beef, tallow, fish oil, and other animal fats	50 mg/kg	As the sum of carnosol and carnosic acid Use level based on fat content (see footnote 15 in GSFA). No Codex Standard
2.2.2	Fat spreads, dairy fat spreads and blended spreads; spreadable fats with a fat content less than 80%	100 mg/kg	As the sum of carnosol and carnosic acid Use level based on fat content (see footnote 15 in GSFA) Rosemary Extract (INS 392) complies with conditions stated in CXS 256-2007 (Standard for Fat Spreads and Blended Spreads), CXS

			253-2006 (Standard for Dairy Fat Spreads) and in which antioxidants are permitted. • Ascorbyl esters (500 mg/kg) • BHA (200 mg/kg) • BHT (200 mg/kg) • Isopropyl citrates (100 mg/kg) • Sorbates (2,000 mg/kg) • Tocopherols (500 mg/kg) • TBHQ (200 mg/kg)
4.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses, and legumes, and aloe vera), seaweeds, and nuts and seeds	200 mg/kg	As the sum of carnosol and carnosic acid Exclude products conforming to the MCXS 323R-2017 (Layer Products), antioxidants are not allowed.
	Only seaweed-based fish roe analogues; dehydrated potato products	200 mg/kg	As the sum of carnosol and carnosic acid
4.2.2.5	Vegetables (including mushrooms and fungi, roots and tubers, pulses, and legumes, and aloe vera), seaweeds, and nut and seed purees and spreads; only nut butters and nut spreads	200 mg/kg	As the sum of carnosol and carnosic acid Use level based on fat content (see footnote 15 in GSFA). Exclude products conforming to the Codex Stan 57-1981 (Processed Tomato Concentrates), antioxidants are not allowed
5.3	Chewing gum	200 mg/kg	As the sum of carnosol and carnosic acid No Codex Standard
5.4	Decorations, toppings (non-fruit), and sweet sauces; sauces only	100 mg/kg	As the sum of carnosol and carnosic acid Use level based on fat content (see footnote 15 in GSFA). No Codex Standard
6.4	Filling of stuffed dry pasta	250 mg/kg	As the sum of carnosol and carnosic acid Use level based on fat content (see footnote 15 in GSFA). No Codex Standard
7.1.2	Crackers, excluding sweet crackers	200 mg/kg	As the sum of carnosol and carnosic acid Use level based on fat content (see footnote 15 in GSFA). No Codex Standard
7.2	Fine bakery wares (sweet, salty, savoury), and mixes	200 mg/kg	As the sum of carnosol and carnosic acid Use level based on fat content (see footnote 15 in GSFA). No Codex Standard
8.1.2	Fresh meat, poultry, and game, comminuted	150 mg/kg	As the sum of carnosol and carnosic acid Use level based on fat content (see Footnote 15 in the GSFA) 15 mg/kg if fat content is not higher than 10% No Codex Standard

8.2.1	Non-heat treated processed meats, poultry, and game products in whole pieces or cuts; dehydrated meat; non-heat treated processed meat	150 mg/kg	As the sum of carnosol and carnosic acid Use level based on fat content (see Footnote 15 in the GSFA) 15 mg/kg if fat content is not higher than 10% No Codex Standard
8.2.2	Heat treated processed meats, poultry and game products in whole pieces or cuts; dehydrated meat	150 mg/kg	As the sum of carnosol and carnosic acid Use level based on fat content (see Footnote 15 in the GSFA) 15 mg/kg if fat content is not higher than 10% Exclude products conforming to the Codex Stan 96-1981 (Cooked cured ham) and Codex Stan 97-1981 (Cured pork shoulder); as they do not allowed antioxidants.
8.3.1	Non-heat treated processed comminuted meat, poultry, and game products		As the sum of carnosol and carnosic acid No Codex Standard
	Dried sausages	100 mg/kg	
	Dehydrated meat	150 mg/kg	
8.3.2	Heat-treated processed comminuted meat, poultry, and game products		As the sum of carnosol and carnosic acid Exclude products conforming to the Codex Stan 88-1981 (Corned beef), Codex Stan 89-1981 (Luncheon Meat), and Codex Stan 98-1981 (Cooked cured chopped meat as they do not allow antioxidants.
	Dried sausages	100 mg/kg	
	Dehydrated meat	150 mg/kg	
9.2	Processed fish and fish products, including molluscs, crustaceans, and echinoderms	150 mg/kg	As the sum of carnosol and carnosic acid Use level based on fat content (see Footnote 15 in the GSFA) 15 mg/kg if fat content is not higher than 10% No Codex Standard
9.3	Semi-preserved fish and fish products, including molluscs, crustaceans, and echinoderms	150 mg/kg	As the sum of carnosol and carnosic acid Use level based on fat content (see footnote 15 in GSFA). 15 mg/kg if fat content is not higher than 10% No Codex Standard
9.4	Fully preserved, including canned or fermented fish and fish products, including molluscs, crustaceans, and echinoderms	150 mg/kg	As the sum of carnosol and carnosic acid Use level based on fat content (see Footnote 15 in the GSFA) 15 mg/kg if fat content is not higher than 10% Exclude products all canned products conforming to the Codex Standard CXS 137-1991,70-1981,90-1981,119-1981 as antioxidants are not included.
10.2	Egg products	200 mg/kg	As the sum of carnosol and carnosic acid No Codex Standard
12.2.2	Seasonings and condiments	200 mg/kg	As the sum of carnosol and carnosic acid Use level based on fat content (see Footnote 15 in the GSFA)

			No Codex Standards
12.4	Mustards	100 mg/kg	As the sum of carnosol and carnosic acid Use level based on fat content (see Footnote 15 in the GSFA). No Codex Standards
12.5	Soups and broths Consommé/Broth	50 mg/kg	As the sum of carnosol and carnosic acid Exclude products conforming to CXS 117-1981 (Standard for Bouillons and Consommés) antioxidants are not allowed.
12.6	Sauces and like products	100 mg/kg	As the sum of carnosol and carnosic acid Use level based on fat content (see footnote 15 in GSFA). No Codex Standard
13.6	Food supplements	400 mg/kg	As the sum of carnosol and carnosic acid No Codex Standard
15.1	Snacks – potato, cereal, flour, or starch based	50 mg/kg	As the sum of carnosol and carnosic acid Use level based on fat content (see footnote 15 in GSFA). No Codex Standard
15.2	Processed nuts (including coated nuts and nut mixtures)	200 mg/kg	As the sum of carnosol and carnosic acid Use level based on fat content (see footnote 15 in GSFA). No Codex Standard
15.3	Snacks-fish based	50 mg/kg	As the sum of carnosol and carnosic acid Use level based on fat content (see footnote 15 in GSFA). No Codex Standard

Is the proposal related to a FC with corresponding commodity standards? YES

Is the proposal also intended to revise the products covered by the commodity standards? NO

EVALUATION BY JECFA:

Evaluation by JECFA

Reference to the JECFA evaluation (including year and JECFA session of evaluation; full ADI (numerical or “not specified”); specifications monograph).

[Chemical and Technical Assessment \(CTA\) on rosemary extract from the 82nd JECFA meeting](#) (2016) included published safety, dietary intake, production methodologies and specifications related to the use of rosemary extract (INS 392). Committee retained a temporary ADI of 0–0.3 mg/kg bw per day (expressed as carnosic acid and carnosol) pending submission on replicated studies on the developmental toxicity of rosemary extract on rodent pups.

[Evaluation of Certain Food Additives at the 87th meeting report of JECFA/FAO/WHO](#) included Rosemary Extract assessment of dietary exposure (page 83). The Committee evaluated the dietary exposure estimates from Australia and New Zealand and Europe based on typical exposure data. Estimated dietary exposures based on typical use levels were less than half those estimated by the Committee at the eighty-second meeting, which were based on maximum permitted levels, at the upper ends of the ranges of both mean and high-percentile exposures. [At the 100th JECFA meeting \(2025\)](#), JECFA evaluated new developmental toxicity data, and withdrew the temporary ADI. was established a new ADI of 0–0.6 mg/kg bw per day

	(expressed as carnosic acid and carnosol). was established. The Committee concluded that the dietary exposure estimates from food sources did not raise any safety concerns. Toxicological monographs summarizing the data establishing the ADI will be published in FAO JECFA Monographs No. 35.
JUSTIFICATION:	
Justification for use and technological need <i>Supporting information based on the criteria in Section 3.2 of the Preamble of the General Standard for Food Additives (i.e. has an advantage, does not present an appreciable health risk, serves a technological function).</i>	Extracts of rosemary (E 392) are derived from <i>Rosmarinus officinalis</i> L. and has the ability to prevent oxidation, extend shelf life, protect nutritional value and act as a natural alternative to synthetic antioxidants. The antioxidant activity is mainly contributed by 2 components, carnosic acid (CA) and carnosol (CN).
Safe use of additive: Dietary intake assessment <i>(as appropriate)</i>	Table 3 additive: X No (Please provide information on dietary intake assessment below) Refer to JECFA report (2025)
Justification that the use does not mislead consumer	Rosemary extract does not mislead consumers when used as an antioxidant because regulatory bodies in regions like the EU (E392) and Australia New Zealand have approved its use as a food additive after safety assessments and requires labeling.

International Association of Color Manufacturers (IACM)

THE PROPOSAL IS SUBMITTED BY:		International Association of Color Manufacturers	
IDENTITY OF THE FOOD ADDITIVE:			
Name of the Additive As listed in Class Names and the International Numbering System for Food Additives (CXG 36-1989)		Annatto Extracts, bixin-based	
INS Number		160b(i)	
Functional Class As listed in Class Names and the International Numbering System for Food Additives (CXG 36-1989)		Colour	
PROPOSED USE(S) OF THE FOOD ADDITIVE ⁽¹⁾ : The rows below may be copied as many times as needed.		The proposal for: ☐ a new provision; or x revising an existing provision in Tables 1 and 2 of the GSFA; or ☐ revising an existing provision in Table 3 of the GSFA (skip to “Is the proposal intended to revise products covered by the commodity standard”).	
Food Category No. ⁽²⁾	Food Category Name ⁽²⁾	Maximum Use Level ⁽³⁾	Comments ⁽⁴⁾
15.1	Snacks-potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	20 mg/kg with Notes 603 and 8	Proposal for Revision of the wording of Note 603 to alleviate confusion in international trade.

		Proposed language: “For use at 100 mg/kg in flavoured crackers savoury flavoured snacks - potato, cereal, flour or starch based –(e.g. barbecue, cheese, hot/spicy) and tortillas/nachos/chips only.” Of note, unflavoured crackers fall into FC 7.1.2. Note 603 applies to savoury flavoured crackers and snacks that fall under FC 15.1.
Is the proposal related to a FC with corresponding commodity standards? (if yes indicate the relevant FC) No		
Is the proposal also intended to revise the products covered by the commodity standards? (if yes indicate the relevant commodity standards) N/A		
EVALUATION BY JECFA:		
Evaluation by JECFA <i>Reference to the JECFA evaluation (including year and JECFA session of evaluation; full ADI (numerical or “not specified”); specifications monograph).</i>	An ADI for bixin of 0 – 12 mg/kg bw was established at the 67th JECFA (2006)	
JUSTIFICATION:		
Justification for use and technological need <i>Supporting information based on the criteria in Section 3.2 of the Preamble of the General Standard for Food Additives (i.e. has an advantage, does not present an appreciable health risk, serves a technological function).</i>	<i>Provides technological function of colour</i>	
Safe use of additive: Dietary intake assessment (as appropriate)	Table 3 additive: ☐ Yes ☒ No (Please provide information on dietary intake assessment below) JECFA conducted a refined intake assessment in 2006. For annatto extracts, bixin-based, the estimated average daily intake from all food and beverages is up to 0.2% of the ADI.	
Justification that the use does not mislead consumer	<i>Provides technical effect of colour, to meet consumer expectation for flavoured snack products.</i>	

THE PROPOSAL IS SUBMITTED BY:	International Association of Color Manufacturers
IDENTITY OF THE FOOD ADDITIVE:	
Name of the Additive <i>As listed in Class Names and the International Numbering System for Food Additives (CXG 36-1989)</i>	Annatto Extracts, norbixin-based
INS Number	160b(ii)
Functional Class <i>As listed in Class Names and the International Numbering System for Food Additives (CXG 36-1989)</i>	Colour

PROPOSED USE(S) OF THE FOOD ADDITIVE (¹): <i>The rows below may be copied as many times as needed.</i>		The proposal for: ☐ a new provision; or ☒ revising an existing provision in Tables 1 and 2 of the GSFA ; or ☐ revising an existing provision in Table 3 of the GSFA (skip to "Is the proposal intended to revise products covered by the commodity standard").	
Food Category No. (²)	Food Category Name (²)	Maximum Use Level (³)	Comments (⁴)
15.1	Snacks-potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	20 mg/kg with Notes 603 and 185	Proposal for Revision of the wording of Note 603 to alleviate confusion in international trade. Proposed language: "For use at 100 mg/kg in flavoured crackers savoury flavoured snacks - potato, cereal, flour or starch based –(e.g. barbecue, cheese, hot/spicy) and tortillas/nachos/chips-only. " Of note, unflavoured crackers fall into FC 7.1.2. Note 603 applies to savoury flavoured crackers and snacks that fall under FC 15.1.
Is the proposal related to a FC with corresponding commodity standards? (if yes indicate the relevant FC) No			
Is the proposal also intended to revise the products covered by the commodity standards? (if yes indicate the relevant commodity standards) N/A			
EVALUATION BY JECFA:			
Evaluation by JECFA <i>Reference to the JECFA evaluation (including year and JECFA session of evaluation; full ADI (numerical or "not specified"); specifications monograph).</i>		An ADI for norbixin of 0 – 0.6 mg/kg bw was established at the 67th JECFA (2006)	
JUSTIFICATION:			
Justification for use and technological need <i>Supporting information based on the criteria in Section 3.2 of the Preamble of the General Standard for Food Additives (i.e. has an advantage, does not present an appreciable health risk, serves a technological function).</i>		<i>Provides technological function of colour</i>	
Safe use of additive: Dietary intake assessment (as appropriate)		Table 3 additive: ☐ Yes ☒ No (Please provide information on dietary intake assessment below) JECFA conducted a refined intake assessment in 2006. For annatto extracts, norbixin-based, the estimated average daily intake from all foods and beverages is only up to 4% ADI.	
Justification that the use does not mislead consumer		<i>Provides technical effect of colour, to meet consumer expectation for flavoured snack products.</i>	

International Food Additives Council (IFAC)

THE PROPOSAL IS SUBMITTED BY:		International Food Additives Council (IFAC), 529 14th Street NW, Suite 1280, Washington, DC 20045, USA	
IDENTITY OF THE FOOD ADDITIVE:			
Name of the Additive <i>As listed in Class Names and the International Numbering System for Food Additives (CXG 36-1989)</i>		Nisin A	
INS Number		234	
Functional Class <i>As listed in Class Names and the International Numbering System for Food Additives (CXG 36-1989)</i>		Preservative	
PROPOSED USE(S) OF THE FOOD ADDITIVE ⁽¹⁾: <i>The rows below may be copied as many times as needed.</i>		The proposal for: ☐ a new provision; or ☒ revising an existing provision in Tables 1 and 2 of the GSFA; or ☐ revising an existing provision in Table 3 of the GSFA (skip to "Is the proposal intended to revise products covered by the commodity standard").	
Food Category No. ⁽²⁾	Food Category Name ⁽²⁾	Maximum Use Level ⁽³⁾	Comments ⁽⁴⁾
12.6.1	Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dip)	5 mg/kg	Revising an existing provision. We propose to update Note 538 to allow flexibility for different levels of oil content in sauce formulations. Note 538 For use in low oil content or refrigerated products only Note 538 Including but not limited to low oil content or refrigerated products
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	5 mg/kg	Revising an existing provision. We propose to update Note 538 to allow flexibility for different levels of oil content in sauce formulations. Note 538 For use in low oil content or refrigerated products only Note 538 Including but not limited to low oil content or refrigerated products
8.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts	25 mg/kg	Revising an existing provision. We propose to update Note 330 to be clearer. Note 330 Except for use in canned products Note 330 Excluding canned products
Is the proposal related to a FC with corresponding commodity standards? (if yes indicate the relevant FC)			
Is the proposal also intended to revise the products covered by the commodity standards? (if yes indicate the relevant commodity standards)			
EVALUATION BY JECFA:			

Evaluation by JECFA <i>Reference to the JECFA evaluation (including year and JECFA session of evaluation; full ADI (numerical or “not specified”); specifications monograph).</i>	Evaluation year: 2024 ADI: 0-2 mg/kg bw Comments: Based on the available data, JECFA concluded that there is no concern for the induction of antimicrobial resistance, and that the risk of nisin having a disrupting effect on the microbiome of the human gastrointestinal tract is low. The new toxicological information available for this evaluation did not provide any reason to revise the ADI for nisin. JECFA re-affirmed the ADI of 0– 2 mg/kg bw for nisin established by the previous JECFA meeting at the Seventy-seventh meeting, but noted that the critical toxicological studies were conducted with nisin A; JECFA therefore concluded that the ADI applies only to nisin A. Meeting: 99 Specs Code: R Report: TRS 1056-JECFA 99/35 Tox Monograph: FAS 90-JECFA 99/107 Previous Years: 2013, 1968
JUSTIFICATION:	
Justification for use and technological need <i>Supporting information based on the criteria in Section 3.2 of the Preamble of the General Standard for Food Additives (i.e. has an advantage, does not present an appreciable health risk, serves a technological function).</i>	Related to FC 12.6.1 and 12.6.2 and Note 538, there is confusion on what “low oil content” really means. Some sauces can contain oil from 20-30% in the formulation. At that oil level, the water activity would be high (>0.85) and therefore require a preservative, like nisin, to ensure food safety (reference to water activity ratio linked here). Note 538 as currently written is confusing to understand if it applies to certain products. Although nisin on its own has effectiveness, limitations in high fat products may occur due to nisin’s interaction with fat globules. However, there are solutions to increase nisin efficacy in both emulsified and non-emulsified sauces, with or without refrigeration at different oil levels using different application strategies such as in combination with other preservatives to create a synergistic effect; and/or encapsulation technologies, for example, to encapsulate nisin, thereby improving its overall efficacy. In addition, countries such as Australia and Japan allow nisin in sauces and dressings without any special Note. Related to FC 8.2.2 and Note 330, Notes of the type “Except for use in ...” typically contain additional use level information such as “Except for use in xyz at 50 mg/kg.” The use of Note 330 “Except for use in canned products” in this instance does not make sense and creates confusion. The confusion arises when the term “except for use in” is used, as it could be interpreted to mean that nisin can be used in canned food with a different limit, rather than as an exclusion. While it was not clearly captured in the CCFA47 report, it was believed there was discussion at the meeting that nisin would not be needed in canned products. Hence a clearer note would have been “Excluding canned products” which is why we are seeking this revision.
Safe use of additive: Dietary intake assessment <i>(as appropriate)</i>	Table 3 additive: ☐ Yes ☐ No (Please provide information on dietary intake assessment below)

Justification that the use does not mislead consumer			
THE PROPOSAL IS SUBMITTED BY:		International Food Additives Council (IFAC), 529 14th Street NW, Suite 1280, Washington, DC 20045, USA	
IDENTITY OF THE FOOD ADDITIVE:			
Name of the Additive <i>As listed in Class Names and the International Numbering System for Food Additives (CXG 36-1989)</i>		Dimethyl dicarbonate (DMDC)	
INS Number		242	
Functional Class <i>As listed in Class Names and the International Numbering System for Food Additives (CXG 36-1989)</i>		Preservative	
PROPOSED USE(S) OF THE FOOD ADDITIVE ⁽¹⁾: <i>The rows below may be copied as many times as needed.</i>		The proposal for: ☒ a new provision; or ☐ revising an existing provision in Tables 1 and 2 of the GSFA; or ☐ revising an existing provision in Table 3 of the GSFA (skip to "Is the proposal intended to revise products covered by the commodity standard").	
Food Category No. ⁽²⁾	Food Category Name ⁽²⁾	Maximum Use Level ⁽³⁾	Comments ⁽⁴⁾
14.2.7	Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	250 mg/kg	
Is the proposal related to a FC with corresponding commodity standards? <i>(if yes indicate the relevant FC)</i>			
Is the proposal also intended to revise the products covered by the commodity standards? <i>(if yes indicate the relevant commodity standards)</i>			
EVALUATION BY JECFA:			

Evaluation by JECFA <i>Reference to the JECFA evaluation (including year and JECFA session of evaluation; full ADI (numerical or “not specified”); specifications monograph).</i>	Evaluation year: 1990 ADI: Not specified Comments: Acceptable for use as a cold sterilization agent in beverages when used according to good manufacturing practice up to a maximum concentration of 250 mg/l. Meeting: 37 Specs Code: N Report: TRS 806-JECFA 37/23 Tox Monograph: FAS 28-JECFA 37/231 Specification: COMPENDIUM ADDENDUM 12/FNP 52 Add. 12/67 (METALS LIMITS) (2004). R; FAO JECFA Monographs 1 vol.1/473 Previous Years: 1990, COMPENDIUM/515. N
JUSTIFICATION:	
Justification for use and technological need <i>Supporting information based on the criteria in Section 3.2 of the Preamble of the General Standard for Food Additives (i.e. has an advantage, does not present an appreciable health risk, serves a technological function).</i>	DMDC is used as a microbial control agent and/or processing aid for non-alcoholic beverages and wine according to local legislation. DMDC is added to the beverage package (such as bottle or can) before the filling process. The mode of action is to penetrate the cells of microorganisms and inactivating some of the key enzymes required for cell function. Excess DMDC hydrolyses in the presence of water to form small amounts of methanol and carbon dioxide, which are common constituents of beverages. DMDC protects beverages during the sensitive processing step of filling and hence, prolongs the shelf life of beverages without imparting flavor or color of the product. The use of DMDC is safe for human consumption according the proposed uses. Challenge studies were conducted to evaluate the antimicrobial efficacy of DMDC against select yeast species intentionally used in beverage manufacturing facilities as well as undesired harmful organisms in the proposed beverage applications at the maximum intended use level (see efficacy data enclosure). Under the conditions of the studies, DMDC was effective at preventing microbial growth in alcoholic beverage matrices. Efficacy Data for Dimethyl Dicarbonate in FC 14.2.7 Aromatized Alcoholic Beverages
Safe use of additive: Dietary intake assessment <i>(as appropriate)</i>	Table 3 additive: ☐ Yes ☒ No (Please provide information on dietary intake assessment below) Current exposure estimates based on U.S. National Health and Nutrition Examination Survey (NHANES) and the European Food Safety Authority's (EFSA) Comprehensive European Food Consumption Database.

Justification that the use does not mislead consumer	DMDC is used as a cold sterilizing agent during filling. The excess DMDC is hydrolysed to carbon dioxide and methanol. Hence, no DMDC is present in the final beverage and several countries have decided to understand DMDC as a processing aid. If a country has the need to label DMDC in the ingredient list this is possible based on the food additive status, but this may mislead the consumer as DMDC is not present in the finished product and no longer provides any preserving properties.
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International Stevia Council (ISC)

THE PROPOSAL IS SUBMITTED BY:		International Stevia Council	
IDENTITY OF THE FOOD ADDITIVE:			
Name of the Additive <i>As listed in Class Names and the International Numbering System for Food Additives (CXG 36-1989)</i>		Steviol Glycosides	
INS Number		960	
Functional Class <i>As listed in Class Names and the International Numbering System for Food Additives (CXG 36-1989)</i>		Sweetener	
PROPOSED USE(S) OF THE FOOD ADDITIVE ⁽¹⁾: <i>The rows below may be copied as many times as needed.</i>		The proposal for: ☐ a new provision; or ☐ revising an existing provision in Tables 1 and 2 of the GSFA; or ☐ revising an existing provision in Table 3 of the GSFA (skip to "Is the proposal intended to revise products covered by the commodity standard").	
Food Category No. ⁽²⁾	Food Category Name ⁽²⁾	Maximum Use Level ⁽³⁾	Comments ⁽⁴⁾
1.3.2.	Beverage whiteners	2000 mg/kg	Maximum use level of 2000 mg/kg in the creamer itself: assuming up to 20% usage of creamer in coffee/tea beverages, this results in a maximum level of 400 mg/kg for the final beverage to be consumed.
1.4.4.	Cream analogues	2000 mg/kg	Maximum use level of 2000 mg/kg in the creamer itself: assuming up to 20% usage of creamer in coffee/tea beverages, this results in a maximum level of 400 mg/kg for the final beverage to be consumed.
Is the proposal related to a FC with corresponding commodity standards? No.			
Is the proposal also intended to revise the products covered by the commodity standards? No.			
EVALUATION BY JECFA:			
Evaluation by JECFA <i>Reference to the JECFA evaluation (including year and JECFA session of evaluation; full ADI (numerical or "not specified"); specifications monograph).</i>		Last JECFA evaluation: 2023, 96 th Meeting ADI: 0-4 mg/kg bw Monograph 31 (2023)	

JUSTIFICATION:	
Justification for use and technological need <i>Supporting information based on the criteria in Section 3.2 of the Preamble of the General Standard for Food Additives (i.e. has an advantage, does not present an appreciable health risk, serves a technological function).</i>	Steviol glycosides provide sweetness without addition of calories or fermentable sugars to products. Their use in beverage whiteners and cream analogues would allow for the formulation of reduced-sugar or sugar-free products, meeting consumer demand for healthier options.
Safe use of additive: Dietary intake assessment <i>(as appropriate)</i>	Table 3 additive: ☐ Yes ☒ No (Please provide information on dietary intake assessment below) The proposed use levels across these food categories are not expected to lead to an exceedance of the ADI for Steviol glycosides mentioned above.
Justification that the use does not mislead consumer	The function of Steviol glycosides as a sweetener is clearly declared on product labelling, ensuring transparency for consumers.

THE PROPOSAL IS SUBMITTED BY:		International Stevia Council	
IDENTITY OF THE FOOD ADDITIVE:			
Name of the Additive <i>As listed in Class Names and the International Numbering System for Food Additives (CXG 36-1989)</i>		Steviol glycosides	
INS Number		960	
Functional Class <i>As listed in Class Names and the International Numbering System for Food Additives (CXG 36-1989)</i>		Sweeteners	
PROPOSED USE(S) OF THE FOOD ADDITIVE ⁽¹⁾: <i>The rows below may be copied as many times as needed.</i>		The proposal for: ☐ a new provision; or ☐ revising an existing provision in Tables 1 and 2 of the GSFA; or ☐ revising an existing provision in Table 3 of the GSFA (skip to "Is the proposal intended to revise products covered by the commodity standard").	
Food Category No. ⁽²⁾	Food Category Name ⁽²⁾	Maximum Use Level ⁽³⁾	Comments ⁽⁴⁾
01.1.4	Flavored fluid milk drinks	200 mg/kg (no change)	Request for the deletion of Note XS243.
01.7	Dairy-based desserts	330 mg/kg (no change)	Request for the deletion of Note XS243.

Is the proposal related to a FC with corresponding commodity standards? Yes. Food categories 01.1.4 and 01.7 correspond to products covered by the Standard for Fermented Milks (XS 243-2003). <i>(if yes indicate the relevant FC)</i>	
Is the proposal also intended to revise the products covered by the commodity standards? No. However, CXS 243-2003 should be updated (through the Codex Committee on Milk and Milk Products (CCMMP)) to explicitly list Steviol glycosides among sweeteners acceptable in flavored versions of “fermented milks and drinks based on fermented milk” and “fermented milks heat treated after fermentation and drinks based on fermented milk heat treated after fermentation”. Steviol glycosides were not added to the list of sweeteners in the Standard likely due to the fact that the CCMMP was not operating when Steviol glycosides were introduced into the GSFA. <i>(if yes indicate the relevant commodity standards)</i>	
EVALUATION BY JECFA:	
Evaluation by JECFA <i>Reference to the JECFA evaluation (including year and JECFA session of evaluation; full ADI (numerical or “not specified”); specifications monograph).</i>	Last JECFA evaluation: 2023, 96th Meeting ADI: 0-4 mg/kg bw Monograph 31 (2023)
JUSTIFICATION:	
Justification for use and technological need <i>Supporting information based on the criteria in Section 3.2 of the Preamble of the General Standard for Food Additives (i.e. has an advantage, does not present an appreciable health risk, serves a technological function).</i>	Steviol glycosides provide sweetness without addition in energy-reduced or no-added-sugar fermented dairy products and serve the same technological function as other sweeteners already permitted under CXS 243-2003. Removing Note XS243 restores coherence between the GSFA and CXS243 for flavored fermented milks.
Safe use of additive: Dietary intake assessment <i>(as appropriate)</i>	Table 3 additive: ☒ Yes No (Please provide information on dietary intake assessment below) This proposal for deletion of Note XS243 from these food categories does not result in new exposure as maximum use levels remain unchanged. Steviol glycosides have been used in food categories 01.1.4 (Flavored fluid milk drinks) and 01.7 (Dairy-based desserts) prior to the introduction of Note XS243. The note was added in 2017 to 01.1.4, and to 01.7 in 2024. Therefore, their use in these categories predates both the 2017 and 2024 note additions and does not represent a new use or result in any additional exposure beyond long-standing historical use.
Justification that the use does not mislead consumer	The use of Steviol glycosides in flavored fermented milks does not mislead consumers as it would align with permitted use of sweeteners in flavored products under CXS 243-2003 in general. The function of Steviol glycosides as a sweetener is clearly declared on product labelling, ensuring transparency for consumers.

International Special Dietary Foods Industries (ISDI)

THE PROPOSAL IS SUBMITTED BY:	International Special Dietary Foods Industries (ISDI)
IDENTITY OF THE FOOD ADDITIVE:	
Name of the Additive	Ascorbyl palmitate (INS 304)

As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989			
INS Number		INS 304	
Functional Class As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989		Antioxidant	
PROPOSED USE(S) OF THE FOOD ADDITIVE ⁽¹⁾: The rows below may be copied as many times as needed.		The proposal for: ☐ a new provision; or ☒ revising an existing provision in Tables 1 and 2 of the GSFA; or ☐ revising an existing provision in Table 3 of the GSFA (skip to "Is the proposal intended to revise products covered by the commodity standard").	
Food Category No. ⁽²⁾	Food Category Name ⁽²⁾	Maximum Use Level ⁽³⁾	Comments ⁽⁴⁾
13.1.1	Infant formulae	100 mg/kg	381-As consumed.
13.1.2	Follow up formulae	100 mg/kg	551-Maximum use level is expressed as mg additive/L of food.
13.1.3	Formulae for special medical purposes intended for infants	100 mg/kg	187-Ascorbyl palmitate (INS 304) only.
Is the proposal related to a FC with corresponding commodity standards? Yes. The food categories related to commodity standards- CXS 72-1981 & CXS 156-1987.			
Is the proposal also intended to revise the products covered by the commodity standards? Yes, the effect of the proposal would be that updates may be required in the commodity standard.			
EVALUATION BY JECFA:			
Evaluation by JECFA Reference to the JECFA evaluation (including year and JECFA session of evaluation; full ADI (numerical or "not specified"); specifications monograph).		In the 100 th JECFA meeting in 2025, based on new data presented to the Committee, the previous ADI for ascorbyl palmitate and ascorbyl stearate was withdrawn, and the Committee established a group ADI "not specified". ADI "not specified" is assigned to additives that the Committee determines would not represent a hazard to health from its use in foods, and therefore a numerical ADI is determined not to be necessary. The Committee also did not identify any safety concerns for infants younger than 12 weeks of age if used at concentrations up to 100 mg/L in foods for infants and young children (FCs 13.1.1, 13.1.2, and 13.1.3).	
JUSTIFICATION:			
Justification for use and technological need Supporting information based on the criteria in Section 3.2 of the Preamble of the General Standard for Food Additives (i.e. has an advantage, does not present an appreciable health risk, serves a technological function).		Technological purpose: Antioxidant A food additive, which prolongs the shelf-life of foods by protecting against deterioration caused by oxidation Oxidation is a significant concern in products such as infant formula, follow-up formulae, and formulae for special medical purposes intended for infants, all of which contain complex matrices of essential nutrients. When fats oxidize, nutrients can degrade, which in turn can lead to nutrient	

	deficiencies. Oxidation also produces undesirable odors and tastes that may reduce intake and further elevating the risk of nutrient shortfalls. Raising the maximum permitted level for ascorbyl palmitate is technologically necessary because modern formulations increasingly include higher amounts of nutrient components that are particularly sensitive to oxidation, such as mono and polyunsaturated fatty acids. These factors heighten oxidative risk during processing, spray drying, and throughout shelf life, including after the product has been opened by the consumer. Increasing the permitted use levels for ascorbyl palmitate will improve antioxidant protection, resulting in better nutrient retention and organoleptic stability during manufacturing and storage. The antioxidant capacity of ascorbyl palmitate is based on the activity of its ascorbic acid moiety, whereas the palmitic acid moiety is present to make the overall compound hydrophobic. The antioxidant action of ascorbyl palmitate is via inactivation of free radicals, regeneration of primary antioxidants via hydrogen donation, metal chelating, and scavenging oxygen by reduction.
Safe use of additive: Dietary intake assessment (as appropriate)	Table 3 additive: ☒ Yes ☐ No (Please provide information on dietary intake assessment below)
Justification that the use does not mislead consumer	The use doesn't mislead the consumer as the additive will be labelled with its functional class in the list of ingredients (per CXS 1-1985).

THE PROPOSAL IS SUBMITTED BY:		International Special Dietary Foods Industries (ISDI)	
IDENTITY OF THE FOOD ADDITIVE:			
Name of the Additive <i>As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989</i>		Ascorbyl Esters - Ascorbyl palmitate - Ascorbyl stearate	
INS Number		INS 304 INS 305	
Functional Class <i>As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989</i>		Antioxidant	
PROPOSED USE(S) OF THE FOOD ADDITIVE ⁽¹⁾: <i>The rows below may be copied as many times as needed.</i>		The proposal for: ☐ a new provision; or ☒ revising an existing provision in Tables 1 and 2 of the GSFA; or ☐ revising an existing provision in Table 3 of the GSFA (skip to "Is the proposal intended to revise products covered by the commodity standard").	
Food Category No. ⁽²⁾	Food Category Name ⁽²⁾	Maximum Use Level ⁽³⁾	Comments ⁽⁴⁾
01.3.2	Beverage whiteners	80mg/kg	10, XS250 & XS252

01.5.1	Milk powder and cream powder (plain)	500mg/kg	10, 545 & XS290
01.5.2	Milk and cream powder analogues	80mg/kg	10
01.6.1	Unripened cheese	500mg/kg	10, XS221, XS273
01.6.2.1	Ripened cheese, includes rind	500mg/kg	10, 112, XS208, XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277, XS278, XS283
01.7	Dairy based desserts (e.g. pudding, fruit or flavoured yoghurt)	500mg/kg	2, 10 & XS243
02.2.2	Fat spreads, dairy fat spreads and blended spreads	500mg/kg	10
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	500mg/kg	10
02.4	Fat based desserts excluding dairy-based dessert products of food category 01.7	80mg/kg	10
03.0	Edible ices, including sherbet and sorbet	200mg/kg	10 & 15
04.1.2.2	Dried fruit	80mg/kg	10
04.1.2.9	Fruit based desserts, including fruit-flavoured water based desserts	500mg/kg	2 & 10
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	80mg/kg	10 & 613
05.0	Confectionery	500mg/kg	10, 15, 375, XS86, XS105, XS141 & XS309R
06.3	Breakfast cereals, including rolled oats	200mg/kg	10
06.4.3	Pre-cooked pastas and noodles and like products	500mg/kg	10 & 211
06.5	Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)	500mg/kg	2 & 10
07.0	Bakery wares	1000mg/kg	10 & 15
08.4	Edible casings (e.g. sausage casings)	5000mg/kg	10
10.4	Egg based desserts (e.g. custard)	500mg/kg	2 & 10
12.2	Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)	500mg/kg	10, XS326, XS327, XS328
12.4	Mustards	500mg/kg	10
12.5	Soups and broths	200mg/kg	10

12.6.1	Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dip)	500mg/kg	10 & 15
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	500mg/kg	10 & XS306
12.6.3	Mixes for sauces and gravies	200mg/kg	10
12.6.4	Clear sauces (e.g. fish sauce)	200mg/kg	10 & XS302
12.7	Salads (e.g. macaroni salad, potato salad) and sandwich spreads excluding cocoa and nut-based spreads of food categories 04.2.2.5 and 05.1.3	200mg/kg	10
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	10mg/kg	187 & 560
13.4	Dietetic formulae for slimming purposes and weight reduction	500mg/kg	10
13.5	Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1–13.4 and 13.6	500mg/kg	10
13.6	Food supplements	500mg/kg	10
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	1000mg/kg	10 & 15
15.1	Snacks – potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200mg/kg	10
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g. dried fruit)	200mg/kg	10

The new Table 3 entry for INS 304 Ascorbyl Palmitate should be: INS No: 304 Additive: Ascorbyl Palmitate Functional Class: Antioxidant Year Adopted: 2025 Specific allowance in the following commodity standards: CS 207-1999 (ascorbic acid, L- (INS 300), ascorbyl palmitate (INS 304), ascorbyl stearate (INS 305) and sodium ascorbate (INS 301), as antioxidants only, singly or in combination at 500 mg/kg, expressed as ascorbic acid) CS 87-1981 (in white chocolate at 200 mg/kg calculated on a fat content basis) CG 95-2022 The new Table 3 entry for INS 305 Ascorbyl Stearate should be: INS No: 305 Additive: Ascorbyl Stearate Functional Class: Antioxidant Year Adopted: 2025 Specific allowance in the following commodity standards: CS 207-1999 (ascorbic acid, L- (INS 300), ascorbyl palmitate (INS 304), ascorbyl stearate (INS 305) and sodium ascorbate (INS 301), as antioxidants only, singly or in combination at 500 mg/kg, expressed as ascorbic acid) CS 251-2006 CS 253-2006 CS 249-2006	
Is the proposal related to a FC with corresponding commodity standards? There may be standards that are impacted by this change.	
Is the proposal also intended to revise the products covered by the commodity standards? Yes, the effect of the proposal would be that updates may be required in these standards.	
EVALUATION BY JECFA:	
Evaluation by JECFA <i>Reference to the JECFA evaluation (including year and JECFA session of evaluation; full ADI (numerical or “not specified”); specifications monograph).</i>	In the 100th JECFA meeting, based on new data presented to the Committee, the previous ADI for ascorbyl palmitate and ascorbyl stearate was withdrawn, and the Committee established a group ADI “not specified”. ADI “not specified” is assigned to additives that the Committee determines would not represent a hazard to health from its use in foods, and therefore a numerical ADI is determined not to be necessary.
JUSTIFICATION:	
Justification for use and technological need <i>Supporting information based on the criteria in Section 3.2 of the Preamble of the General Standard for Food Additives (i.e. has an advantage, does not present an appreciable health risk, serves a technological function).</i>	Ascorbyl palmitate and ascorbyl stearate are lipophilic esters of ascorbic acid and can be used as antioxidants in a number of different food applications. Ascorbic acid (vitamin C) is also an antioxidant; however, ascorbic acid is water soluble and therefore of limited use as an antioxidant in fats, oils, and foods with high lipid content. Ascorbyl palmitate and ascorbyl stearate provide a fat-soluble alternative with similar antioxidant properties as ascorbic acid for use in a variety of food applications.
Safe use of additive: Dietary intake assessment (as appropriate)	Table 3 additive:

	☒ Yes ☐ No (Please provide information on dietary intake assessment below)
Justification that the use does not mislead consumer	The use doesn't mislead the consumer as the additive will be labelled with its functional class in the list of ingredients (per CXS 1-1985).

THE PROPOSAL IS SUBMITTED BY:		International Special Dietary Foods Industries (ISDI)	
IDENTITY OF THE FOOD ADDITIVE:			
Name of the Additive <i>As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989</i>		Carob bean gum	
INS Number		INS 410	
Functional Class <i>As listed in Class Names and the International Numbering System (INS) - CAC/GL 36-1989</i>		Emulsifier Gelling agent Stabilizer Thickener	
PROPOSED USE(S) OF THE FOOD ADDITIVE ⁽¹⁾: <i>The rows below may be copied as many times as needed.</i>		The proposal for: ☐ a new provision; or ☒ revising an existing provision in Tables 1 and 2 of the GSFA; or ☐ revising an existing provision in Table 3 of the GSFA (skip to "Is the proposal intended to revise products covered by the commodity standard").	
Food Category No. ⁽²⁾	Food Category Name ⁽²⁾	Maximum Use Level ⁽³⁾	Comments ⁽⁴⁾
13.1.1	Infant formulae	6000 mg/kg	381- as consumed
13.1.2	Follow up formulae	6000 mg/kg	551-Maximum use level is expressed as mg additive/L of food.
13.1.3	Formulae for special medical purposes intended for infants	6000 mg/kg	
Is the proposal related to a FC with corresponding commodity standards?			
Yes. The food categories related to commodity standards- CXS 72-1981 & CXS 156-1987.			
Is the proposal also intended to revise the products covered by the commodity standards?			
Yes, the effect of the proposal would be that updates may be required in the commodity standard.			
EVALUATION BY JECFA:			
Evaluation by JECFA Reference to the JECFA evaluation (including year and JECFA session of evaluation; full ADI (numerical or "not specified"); specifications monograph).		At the 100 th meeting of the Joint FAO/WHO Expert Committee on Food Additives (10-19 June 2025) ^[1] , JECFA concluded that use of carob bean gum at concentrations up to 6000 mg/L (as consumed) by infants in infant formula products does not present a risk to those consumers. [1] Evaluation of certain food additives: One-hundredth report of the Joint FAO/WHO Expert Committee on Food Additives	

JUSTIFICATION:	
Justification for use and technological need <i>Supporting information based on the criteria in Section 3.2 of the Preamble of the General Standard for Food Additives (i.e. has an advantage, does not present an appreciable health risk, serves a technological function).</i>	Technological purpose: thickener Thickeners are food additives used to increase the viscosity of food products. Advantages from the use of the additive According to the 1971 JECFA Report on Additives in Baby Foods, the use of food additives in infant formula is justified to maintain consistency and texture, thereby ensuring safe and acceptable use. The report also recognizes thickeners as a justified technological function in infant formula products. Thickeners such as carob bean gum are essential to ensure that infant formula and infant FSMP remains homogenous and stable, from packaging through consumption, so that the product delivers the appropriate levels of all nutrients. Carob bean gum offers several advantages: it can form adequately viscous, shear thinning solutions and its performance is largely unaffected by pH, salts, or temperature. Locust bean gum can also form gels in combination with other hydrocolloids. These properties make it particularly suitable for use in infant formula and infant FSMP applications.
Safe use of additive: Dietary intake assessment (as appropriate)	Table 3 additive: ☐ Yes ☒ No (Please provide information on dietary intake assessment below)
Justification that the use does not mislead consumer	The use doesn't mislead the consumer as the additive will be labelled with its functional class in the list of ingredients.